

Buffet Selections

Rev. 1/04

(For On-Premises Consumption Only)

Prices on this sheet presume a guest count of **200 or more adults** and a period not to exceed **4 hours**. Menu prices vary depending upon the number of guests in attendance. Prices are higher for less than 200 adults.

Menu prices include: Dinner, Rental of the room for four hours, Personnel (No Tipping or Gratuity), Bar Snacks (Potato Chips & Pretzels), Table Linen & Candle Centerpieces.

Menu prices quoted more than **3 months** prior to the date of the function are **SUBJECT TO CHANGE**.

Deluxe Buffet: (Hot & Cold): **\$11.25 + tax**

Cold Items: White Meat of Turkey, Smoked Ham, Roast Beef, Swiss Cheese, American Cheese

Hot Items: Bite-size Toasted Hamilton Mettwurst, Crispy French Fried Potatoes, Bacon-flavored Baked Beans

Salads: Cottage Cheese, Macaroni Salad, Tropical Fruit Salad, Cranberry Sauce

Relishes: Sliced Bermuda Onions, Olives, Dill Pickle Spears,

Condiments: Mayonnaise, Ketchup, Mustard, Horseradish, Rye & White Bread, Coffee, Tea

Dessert: (*All three on buffet*) French Cream Cheese Cake, Walnut Layer Cream Cake, Carrot Cake. (Note: If applicable, menu prices are 25¢ lower per person if you provide a Birthday, Retirement, or Anniversary Cake to replace our desserts.)

Deluxe Buffet Substitutions:

1. Add \$1.75 per person to substitute Standing Round of Roast Beef in place of the cold Roast Beef.
2. Add \$1.00 per person to substitute Fried Chicken in place of Cold Beef or Turkey.
3. Add 20¢ per person to substitute Au Gratin Green Beans in place of the Boston Baked Beans.
4. Add 50¢ per person to add Rotini in Tomato Pasta Sauce with Cheese..

Dinner Buffet Entrees

Our Famos Fried Chicken \$11.00 + tax

Baked Chicken Breast (5 ounce, 1 per person) Boneless, Skinless, Tender and Juicy! **\$12.50 + tax**

Standing Round of Roast Beef (carved from the bone) **\$13.00 + tax**

Roast Pork Loin \$12.50 + tax

Prime Rib (boneless, a real treat) **\$17.25 + tax**

Baked Ham (pampered with cloves and brown sugar, carved from the bone) **\$12.25 + tax**

Dinner Buffet Entree Side Items (some items carry an additional charge)

Included in the dinner are one Potato selection, one Vegetable selection, Salads, Dinner Rolls and Dinner Rye, Butter & Margarine, Coffee & Tea, Dessert. (See below for choices.)

Potato: (*Choose one*) Crispy French Fried Potatoes, Whipped Potatoes, Baked Potato (additional charge of 50¢ per person), steamed, bite-size Red Potatoes (additional charge of 50¢ per person).

Vegetable: (*Choose one*) Au Gratin Green Beans, Swiss Green Beans (Bacon & Onion rue), Buttered Corn, Buttered Corn with Stewed Tomatoes and Carrots, Succotash, Creamed Peas (with or without carrots), Steamed Broccoli-Cauliflower-Carrot Medley (additional charge of 50¢ per person)

Salads: (*All three on buffet*) Tossed Salad with Tomato & choice of dressings, Cottage Cheese, Baked Cinnamon Apples

Dessert: (*All three on buffet*) French Cream Cheese Cake, Walnut Layer Cream Cake, Carrot Cake. (Note: If applicable, menu prices are 25¢ lower per person if you provide a Birthday, Retirement, or Anniversary Cake to replace our desserts.)

Dinner Buffet Combinations & Additions

1. Add \$1.75 per person to add Baked Ham as a second entree to the Standing Round of Roast Beef dinner.
2. Add \$1.25 per person to add Fried Chicken as a second entree to the Standing Round of Roast Beef dinner or Baked Ham dinner.
3. Add \$2.00 to add skinless, boneless, Baked Chicken Breast (3 oz. portions) as a second entree to the Standing Round of Roast Beef Dinner.
4. Add 50¢ per person to add Rotini in Tomato Pasta Sauce with Cheese.