



BANQUET MENU
PRICING
& IDEA BOOKLET

Hors d'oeuvres
(Hot)

Breaded Mushrooms

Onion Rings

Fried Green Beans

Broccoli, Bacon, Cheddar Bites

Chicken Tenders

\$25 per pound

One pound serves 25 people

(May also do ¼ pound of any 4, ½ pound of any 2)

*Chicken Wings (Boneless or Traditional, served
with a variety of house sauces)*

25- \$14

50- \$25

100- \$50

***Hors d'oeuvres
Displays
(Serves 25 people)***

Taco dip with chips \$20

Fresh fruit with dip \$20

Assorted vegetables with dip \$15

Cheese & Sausage with crackers \$25

Beer dip with pretzels \$15

Spinach Artichoke dip with bread \$15

Shrimp Cocktail (price varies)

Smoked Sausage Links \$20

Homemade Meatballs \$20

Pizza Selections
(16" thin crust)

Meat Toppings:

*Pepperoni, Sausage, Bacon, Ham, &
Steak*

Vegetable Toppings:

*Red & Green Peppers, Spinach,
Mushrooms, Red Onion, Tomatoes, &
Black Olives, Green Olives, Jalapeno
Peppers*

Cheese Pizza: \$9.00

Price per meat topping: \$1.00

Price per vegetable topping: \$0.50

Entrées

Beef

Prime Rib

(Slow roasted cut of beef, enhanced by its own juices)

Beef Tips

(Served over mashed potatoes, noodles, or wild rice)

Pot Roast

(Slow roasted with veggies)

Pork

Roasted Pork

Baked Ham

Seafood

Baked Haddock

(White, flavorful Icelandic haddock topped with a lemon butter sauce)

Baked Salmon

(A flavorful fillet baked carefully and topped with a lemon butter sauce)

Shrimp Skewers

(Succulent grilled shrimp with vegetables)

Butterfly Shrimp

(Golden fried shrimp served crispy)

Coconut Shrimp

(Golden fried with a pineapple coconut dipping sauce)

Entrées

Poultry

Roast Chicken

(1/2 a chicken roasted to perfection)

Chicken Jean-Bart

(Topped with a creamy mushroom wine sauce)

Chicken Breast

(Topped with a lemon butter sauce)

Mediterranean Style Chicken

(Marinated and grilled in olive oil)

Chicken Cordon Bleu

(Chicken breast topped with ham and swiss cheese)

Blackened Chicken

(Chicken breast grilled in Cajun seasoning)

Stuffed Chicken Breast

Vegetarian

Vegetable Stir Fry

(Abed your choice of pasta or wild rice)

Vegetable Lasagna

Entrées

Pasta

Chicken Fettuccini Alfredo
Linguini and Meatballs
Traditional Lasagna

Kids

Chicken Tenders
(Served with your choice of dipping sauce and French fries)
Hamburger
(Served with or without cheese, and French fries)

Side Options

French Fries or Seasoned Fries
Hash browns
Baked Potato
Baby Reds
Mashed Potato
Pasta Salad
Wild Rice

Desserts

Ice Cream Sundae Bar

French Vanilla Ice cream with Toppings

(Caramel, Fudge, Toasted Nuts, Whipped Cream, Maraschino Cherries, Chocolate Chips and Jimmies)

Cookie Jar

Assortment of freshly baked cookies

(A variety of 5 or 6, and will always include chocolate chip, sugar, and a seasonal)

Cake

Turtle Cheesecake

Ultimate Chocolate Cake

Lemon Mist Torte

Cupcakes

Your choice of flavor

Available by the dozen

Bar

Open Bar

(Host covers all drinks)

Cash Bar

(Guests cover their own drinks)

Wine Service

(Your choice of bottled wine served throughout meal)

For dinner selections, it is preferred to have a limited menu, typically consisting of the hosts' choice of a beef, chicken, and fish option. Options do not need to be noted at time of booking, but will need to be finalized at least 3 days prior to event. Checks can either be all together or separate, and will include tax and 18% gratuity. We greatly look forward to working with you.