

BUFFET MENU

BREAKFAST MENUS

CONTINENTAL BREAKFAST \$9.25

Muffins, Pastries, Breads & Fruit. Coffee, Tea & Juices

BREAKFAST TIME \$12.25

Choose One Style of Egg (Scrambled, Hard Boiled, Omelette, Poach, Birds Nest)
Choose One Protein (Bacon, Sausage, Ham, Smoked Meat, Brats, or Peameal) O'Brien Potatoes,
Roasted Tomatoes, Breads, Pastries, Baked Goods & Fruit, Coffee, Tea & Juice.

BRUNCH \$19.75

Two styles of egg dishes (Scrambled, Hard Boiled, Omelette, Poach, Birds Nest) Two choices of
Proteins (Bacon, Sausage, Ham, Smoked Meat, Brats, or Peameal), O'Brien Potatoes, Fruit Salad,
Apple Waldorf Salad and Roasted Tomatoes, Muffins, Baked Goods & Breads, Coffee, Tea & Juices.
**Eggs & Omelettes can be made to order (fee applied)

LIGHTER MENUS

PREMIUM DELI LUNCH \$21.25

Variety of Premium Sandwiches & Wraps (includes smoked meats, Rib Eye, Turkey and Chef's
Creations), Soup or Salad & Variety of Dessert Squares or Home Baked Cookies

BUILD YOUR OWN \$23.95

Fine roasted meats & deli selections with appropriate accompaniments, including: Three Choices
of Salads, Fresh Breads, Sweets & Baked Goods

LIGHT LUNCH \$12.50

Sandwich Points, Croissants & Wraps, Crudités of Vegetable & Dip, Sweets & Baked Goods

LIGHT LUNCH PLUS \$14.95

Sandwich Points, Croissants & Wraps, Crudités of Vegetable & Dip, Cheese & Fruit, Sweets &
Baked Goods

BUFFET MENU CONT'D

MINI BUFFET

A hot meal for your working meeting.

Includes One Entree, One Salad & One Dessert w/bread & butter - **\$23.95 per person**

Mini Buffet Main Courses (Choose One)

Coq au Vin with herb roasted potatoes

Herb Roasted Chicken - With roasted potatoes or rice pilaf

Grilled Breast of Chicken - with fresh bruschetta served with rice or pasta

Mediterranean Sausage Pasta - With chunky tomato basil sauce.

Sweet & Sour Meatballs on Rice

Beef Stroganoff - With sour cream & rice or egg noodles.

Pasta Prima Vera - Vegetables and pasta tossed in pompadori or alfredo sauce.

Cantonese Stir Fry - Either beef, pork or chicken with rice, or risotto with portabella & sausage

Meat Lasagna or Vegetarian Lasagna w/ Garlic Bread

Mini Buffet Salads (Choose One)

Mixed Greens

Caesar

Chef's Creation

Mini Buffet Desserts (Choose One)

Cookies

Squares

Baked Goods & Sweets

Fruit

Upgrade to Cakes/ Cheesecakes additional \$3.95 PP

BUFFET MENU CONT'D

THE BUFFET \$27.95

A choice of Two main course options with appropriate starch and fresh market vegetables, 3 kinds of Salads and Fresh fruit, Sweets, Squares & Pastries .See the selections menu for entree choices.

THE GREAT BUFFET \$34.95

A choice of Two main course options with appropriate starch & fresh market vegetables, and six kinds of salads. This also comes with a Cheese & Charcuterie Tray, five kinds of cheese with fine cured meats accompanied by pickle varieties, fruit, and biscuits, a fresh assortment of Breads & Butter, Dessert Variety. See the selections menu for your choices.

THE BANQUET \$37.95

A choice of Three main course options with appropriate starch & fresh market vegetables, and six kinds of salads. This also comes with a Cheese & Charcuterie Tray, five kinds of cheese with fine cured meats accompanied by pickle varieties, fruit, and biscuits, a fresh assortment of Breads & Butter, Dessert Variety. See the selections menu for your choices.

THE GRAND BANQUET \$40.95

A choice of either Carved Prime Rib with Two choices of main course options or Four main course options with appropriate starch & fresh market vegetables, and six kinds of salads. This also comes with a Cheese & Charcuterie Tray, five kinds of cheese with fine cured meats accompanied by pickle varieties, fruit, and biscuits, a fresh assortment of Breads & Butter, Dessert Variety See the selections menu for your choices. **Theme Menus such as Pig Roast, Seafood Buffet are an option; request more details**

Basic Buffet Dish Package The Buffet rental package is available for off-premise catered events. **\$7.00 per person** which includes China dinner plate, with main course silverware wrapped in a napkin, paper dessert plate (upgrade to have china dessert plate, dessert fork and coffee cup **additional \$5.50 per person**)

BUFFET ADD ONS

Coffee/Tea	\$3.25 PP	Fruit Punch	\$2.75PP
Additional Entree	\$5.50 PP	Dessert Dish Package	\$3.50 PP
	Dessert Upgrades	\$3.95	

(include Cheesecake, Mousse Cake, Carrot Cake, etc)