SINCE 1972 -

OTHER PLACE CATERING

THE STANDARD IN CATERING EXCELLENCE —

DINNER BUFFET

\$44

• Freshly baked rolls with whipped butter

YOUR CHOICE OF TWO SALADS:

- Garden salad with house vinaigrette
- German potato salad
- Greek pasta salad
- Village salad
- Coleslaw

PENNE WITH YOUR CHOICE OF SAUCE:

- Tomato basil
- Bolognese
- Tomato blush

YOUR CHOICE OF TWO ENTRÉES:

- Chicken Parmesan
- Roasted rosemary chicken
- Chicken scaloppini with white wine mushroom sauce
- Herb-breaded chicken breast with garlic, parsley, lemon sauce, and a hint of capers
- Roasted pork loin with a wild mushroom demi-glaze
- Broiled salmon with a lemon dill cream sauce
- Roasted striploin of beef with au jus

YOUR CHOICE OF ONE STARCH:

- Herb-roasted potatoes
- Garlic mashed potatoes
- Rice pilaf
- Seasonal vegetables

DESSERT:

- Assorted cookies and bars
- Freshly brewed coffee and assorted tea

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ENHANCEMENTS

APPETIZERS: (serves 20 people)

- Garden vegetables with a mild chipotle ranch dip \$65
- Mediterranean trio platter (olive tapenade, hummus, feisty feta dips with grilled pita points) \$85
- Domestic cheese and cracker platter \$100

SOUP:

add-on \$5

- Butternut squash with a maple crème fraiche
- Roasted red pepper

STARCH AND VEGETABLE: *upgrade \$3*

- Caraway roasted fingerling potato
- Roasted garlic red potato with chives and Parmesan
- Oven-roasted beets and heirloom carrots
- Roasted root vegetables (market value)

DESSERT:

- Assorted mini pastry \$85 (40 pieces)
- Fresh fruit platter \$100 (serves 20 people)
- Bottled water and soft drinks \$2 each

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SERVICES AVAILABLE UPON REQUEST

- Customized menus and dietary options (dairy-free, gluten-free, vegetarian & vegan) may incur further cost.
- Prices are based on a guest count of 20
- \$400 room rental fee (Sunday Friday), \$500 room rental fee (Saturday) includes: linen tablecloths, linen napkins, china, cutlery, regular table set up and clean up, service staff, microphone, and podium

OFF-PREMISES CATERING

- Prices are based on a guest count of 20 and do not include service, staff, or rentals, if service staff is required a fee of \$20/hour/staff member (minimum 4 hours) plus gratuity
- Disposable plates, cutlery, paper napkins, cups, please add \$2.50/person or china and cutlery, add \$6/person, chafing dishes with sternos add \$10 each, linens rental fees apply
- City delivery add \$25 and county delivery add a minimum of \$40

THE FINE PRINT

- Prices are subject to change without notice
- Prices are subject to applicable taxes and 15% gratuity
- To accommodate your request, services and cancellations must be made at least 72 hours in advance.
- A non-refundable deposit is required to reserve your date along with a signed contract
- Health Unit standards are strictly followed