

Park Pavilion

BUFFET STYLE EVENTS

4 hour events start at \$36.95 per person, sales tax and administrative fee additional. Beverage service is separate. All events begin with stationary crudités and fruit & cheese platters.

PLATED SALAD COURSE

please choose one

Garden Deluxe

baby greens, garden vegetables, champagne vinaigrette

Caesar Classic

romaine lettuce, warmed croutons, creamy parmesan dressing

Bacon & Blue

crisp greens, tomatoes, onions, bacon, chunky blue cheese dressing

BUFFET SELECTIONS

please select two pastas

Penne Pasta Alfredo, Alla Vodka, Basil Pesto, Marinara or Bolognese

Farfelle Pasta Alfredo, Alla Vodka, Basil Pesto, Marinara or Bolognese

Vegetable Lasagna creamy sauce, diced vegetables, melted cheese

Baked Penne marinara, ricotta and mozzarella

please select two entrées

Boneless Breast of Chicken choose Parmesan, Marsala or Francaise

Pavilion Chicken pinwheel sliced & stuffed, asparagus, roasted red pepper, ham, mozzarella, light mushroom sauce

Country Baked Ham with pineapple chutney

Italian Style Sausage & Peppers in zesty plum tomato sauce

Sliced Roast Beef with au jus and horseradish sour cream

Sliced Breast of Turkey with traditional gravy

Stuffed Pork Loin pinwheel sliced & stuffed, garlic, spinach, roasted red pepper, mozzarella

Veal Marsala lightly breaded, served in sautéed mushroom wine sauce

Mussels Marinara wine, red sauce, garlic and herbs

Poached Salmon with lemon dill cream

St. Peter's Fish with browned butter lemon sauce

Crab Stuffed Flounder with lemon butter sauce

SIDES

complimentary bread & butter service,

please choose one of each

Potatoes Baked, Garlic Mashed, or Oven Roasted

Vegetables Sautéed Mixed, Broccoli (any style), or Green Beans

DESSERTS

please choose one

Chocolate or Vanilla Sheet Cake with butter cream icing, your choice of lemon, strawberry, pastry cream or chocolate filling

Neapolitan Ice Cream if you choose to supply your own cake, we will serve ice cream (there is no cutting charge)

Full Coffee & Tea Service

FANTASTIC ADDITIONS

some suggestions that might enhance your stay!
please look at our Cocktail Events menu for details & additional options

Seafood Deluxe Table +\$10.95 pp (subject to market price)

Pasta Duo Station +\$3.95 pp

Baked Brie with Seasonal Jam +\$50 each (serves 20-30)

Mashed Potato Bar +\$2.95 pp

Three Hors d'Oeuvres +\$6.95 pp

CARVING STATIONS

*includes warm rolls and appropriate sauces
chef & station rental fee applies +\$75*

Classic Roast Turkey & Roast Beef

in place of one entrée +\$1.50 pp

as an addition +\$3.95 pp

Roast Prime Rib

in place of one entrée +\$7.50 pp

as an addition +\$9.95 pp

Filet Mignon

in place of one entrée +\$7.95 pp

as an addition +\$10.50 pp

VENETIAN TABLE

includes the following +\$8.95 pp

Assortment of Miniature Pastries, Italian Cookies, Cheesecake, Carrot Cake, Chocolate Cake, Biscotti, Fresh Fruit Display

INTERNATIONAL COFFEE STATION

includes the following +\$7.95 pp

Jamaican with Tia Maria

Irish with Jameson or Baileys Irish Cream

Mexican with Kahlua

Italian with Sambuca or Frangelico