

Buffet
Dinner Menu

Dinner Buffets

All dinner buffets include table linens, color coordinated napkins, china, silverware, sparkling stemware, service staff and an event coordinator

Ala Carte Buffet

Served with freshly baked rolls & whipped butter. Create your own menu from the following.

Hand Crafted Salads

Your choice of one

Garden salad with assorted dressings

Classic Caesar salad with our herb and garlic oven baked croutons

Spinach salad (bacon, white mushrooms, roasted peppers, red onions, seasoned croutons and chopped egg tossed with hot bacon dressing)

Asian spring mix salad (cashews, carrots, scallions and red onion with peanut ginger dressing)

Add Chicken: 3.00 per guest or Add Shrimp: 5.00 per guest

Homemade Entrées

Your choice of three

Beef: Home Cooked Meatballs, Hot Roast Beef, Meatloaf, Beef Stroganoff

Pork: Sausage Pepper Onions, Medallions of Herb Crusted Pork Tenderloin

Pasta: Penne Tomato Vodka, Triple Layer Oven Baked Lasagna (Cheese, Vegetarian or Bolognese), Baked Ziti, Stuffed Shells, Penne Romanique

Fish: Tilapia Francaise, Herb Encrusted Salmon, Seasonal Fresh Fish

Chicken: Marsala, Fantasia, Cacciatore, Piccata, Francaise, A la King

Turkey: Hot Turkey with home style gravy (please add 2.00 per guest)

On The Side

Your choice of two

*Oven roasted potatoes • Garlic mashed potatoes • Mashed cauliflower • Rice pilaf
Penne marinara • Fresh green beans • Vegetable medley • Glazed carrots with raisins
Baked sweet potatoes • Vegetable Risotto • Classic Herbed Stuffing • Macaroni & Cheese •
Mashed sweet potatoes*

*Dauphinoise Potatoes (add 2.00 per guest) • Twice baked potato casserole (add 2.00 per guest) •
Shrimp or chicken fried rice (add 2.00 per guest) • Loaded sweet baked potatoes (add 2.00 per guest)*

Decadent Desserts

Your choice of one

*Vanilla bean ice cream drizzled with chocolate syrup • Sweet bread pudding •
Uncle Sam's chocolate mousse • Chef Josh's rice pudding*

Assortment of Delectable Cakes 5.99 per guest

Lavish Sweet Table: Crème puffs, éclairs, petit fours, cannoli, assorted cookies, chocolate chunk brownies, assorted dessert bars and more. Served on mirrored trays and multi-tiered silver stands. 7.99 per guest

Freshly brewed Columbian coffee, decaffeinated coffee, hot tea & iced tea

36.99 per guest

Please add 20% event fee & 6% sales tax



Italian Feast Buffet

Your buffet table is beautifully decorated in the theme of your event

*Chicken Marsala served with fresh mushrooms in a marsala wine sauce
(sub chicken parmesan for 1.00 extra per guest)*

Tilapia Francaise

Penne Tomato Vodka

Home Cooked Meatballs with gravy & rolls

*Your choice of Classic Caesar Salad or Garden Salad
(add chicken: 3.00 per guest or add shrimp: 5.00 per guest)*

Freshly Baked Rolls with Whipped Butter

Chocolate Mousse, Vanilla Ice Cream or Bread Pudding

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

Add Additional side dishes for 2.00 per guest

Add an assortment of delectable cakes (add 5.00 per guest)

Peanut Butter Pie, Dark Side of the Moon Cake, New York Cheesecake & Tiramisu

32.99 per guest

Please add 20% event fee & 6% sales tax

A Taste of Philly Buffet

Your buffet table is beautifully decorated in the theme of your event

Create Your Own Steak or Chicken Steak Sandwich

Includes: Authentic Italian rolls, cheese whiz, sauce, fried onions & hot peppers

Italian & Turkey Hoagies

Tomato Pizzas

Pepperoni & Cheese Strombolis

French Fries with cheese whiz

Assorted Tastykakes and mini soft pretzels with deli mustard

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

34.99 per guest

Please add 20% event fee & 6% sales tax

Mexican Fiesta Buffet

Your buffet table is beautifully decorated in the theme of your event

Jicama & Orange Salad (spring mix with fresh julienne jicama, orange slices, bell peppers and red onions)

*Your choice of beef or chicken served with our delicious soft tacos or burrito wraps.
Served with lettuce, tomato, cheese, chopped onions, chopped jalapeños, salsa, guacamole
and sour cream.*

Your choice of Two Sides: *Refried beans and rice, nachos & cheese, Spanish rice, Mexican
sweet potatoes, street corn (add 2.00 per guest)*

Rice Pudding & Churros (Mexican fritter sprinkled with sugar and cinnamon)

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

31.99 per guest

Please add 20% event fee & 6% sales tax

Big Bertha's Barbeque Buffet

Your buffet table is beautifully decorated in the theme of your event

Southern fried chicken

Finger lickin' good bbq babyback ribs

Home style picnic potato salad

Baked beans with bacon

Corn bread & buttermilk biscuits

Seasonal fresh fruit salad

Sweet southern style bread puddin'

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

Protein Substitutions

Slow-Roasted Brisket - 9.00 per guest

Pulled Pork - 7.00 per guest

Add ons

Primavera Pasta Salad - 2.00 per guest

Corn on the Cob - 3.00 per guest

Brussels Sprouts with Bacon 3.00 per guest

33.99 per guest

Please add 20% event fee & 6% sales tax

Grand Buffet

Served with freshly baked rolls & whipped butter. Create your own menu from the following.

Hand Crafted Salads

Your choice of one

Garden salad with assorted dressings

Classic Caesar salad with our herb and garlic oven baked croutons

Spinach salad (bacon, white mushrooms, roasted peppers, red onions, seasoned croutons and chopped egg tossed with hot bacon dressing)

Asian spring mix salad (cashews, carrots, scallions and red onion with peanut ginger dressing)

Add Chicken: 3.00 per guest or Add Shrimp: 5.00 per guest

The Carvery

Chef carved. Your choice of one

Oven-Roasted Turkey Breast with homestyle gravy, freshly baked cornbread and buttermilk biscuits

Top Round of Beef with gravy and freshly baked artisan rolls

Honey Glazed Ham with pineapples, maraschino cherries and freshly baked artisan rolls

Herb Encrusted Pork Tenderloin with mustard cream sauce and freshly baked artisan rolls

Herbed Salmon with dill cream sauce and freshly baked artisan bread

Slow-Roasted Prime Rib with au jus, horseradish mayo and French bread (add market price)

Beef Tenderloin with béarnaise sauce and French bread (add market price)

Roasted Leg of Lamb with mint sauce and freshly baked artisan rolls (add 6.00 per guest)

Grand Buffet Entrées

Your choice of two

Chicken Marsala with fresh mushrooms in a marsala wine sauce

Chicken Fantasia with mushrooms, asparagus, artichokes, mozzarella cheese and marinara sauce

Chicken Piccata with fresh mushrooms and capers in a white wine lemon butter sauce

Chicken Francaise - lightly dipped in egg batter, topped with lemon and white wine sauce

Herb Encrusted Atlantic Salmon encrusted with our special blend of herbs and spices

Tilapia Francaise - lightly dipped in egg batter, topped with lemon and white wine sauce

Sherried Beef Tips - tenderloin tips with a wild mushroom sherry sauce

Roasted Sirloin - slow-roasted, thinly sliced & topped with au jus

Herb Encrusted Pork Tenderloin - oven-roasted with a mustard demi-glace

Vegetarian Entrées

Your choice of one

Penne Tomato Vodka - a blend of onions, butter, vodka and fresh herbs & spices

Penne Arabiata with black olives, hot peppers, anchovies, onions & capers spiked with hot sauce

Vegetarian Lasagna - delicately layered lasagna noodles with fresh ricotta, herbs, spices, fresh vegetable medley, mozzarella cheese and oven baked until golden brown

Eggplant Rollatini - Eggplant stuffed with ricotta and mozzarella, topped with marinara and oven-baked with more mozzarella cheese.

Farfalle Simpatico - bowtie pasta sautéed in a simple but elegant blend of butter, parmesan and romano cheeses, fresh herbs and spices

On The Side

Your choice of two

*Oven roasted potatoes • Garlic mashed potatoes • Mashed cauliflower • Rice pilaf
Penne marinara • Fresh green beans • Vegetable medley • Glazed carrots with raisins
Baked sweet potatoes • Vegetable Risotto • Classic Herbed Stuffing • Macaroni & Cheese •
Mashed sweet potatoes*

*Dauphinoise Potatoes (add 2.00 per guest) • Twice baked potato casserole (add 2.00 per guest) •
Shrimp or chicken fried rice (add 2.00 per guest) • Loaded sweet baked potatoes (add 2.00 per guest)*

Decadent Desserts

Your choice of one served tableside

*Vanilla bean ice cream drizzled with chocolate syrup • Uncle Sam's chocolate mousse •
Sweet bread pudding*

A changing assortment of delicious cakes to choose from. Ask your banquet manager what is available

Freshly brewed Columbian coffee, decaffeinated coffee, hot tea & iced tea

44.99 per guest

Add a third entrée option – 4.00 per guest

Please add 20% event fee & 6% sales tax

Event Fee

Your event fee is not a gratuity. Event fee includes but is not limited to insurance for your event, set up and breakdown, clean up, trash removal, heating and air conditioning, equipment rental, decor, breakage and minor damage to the facilities. Gratuities, while never expected, are always appreciated by your service staff.

Hors d'oeuvres

The perfect way to begin your event. Served for one hour or less

Stationary Displays

Vegetable and Cheese Crudite - A colorful array of fresh vegetables and artisan cheeses with gourmet crackers and dip. 5.99 per guest

A Colorful Cascade of Fresh Vegetables, Artisan Cheeses, Seasonal Fruits and Berries served with gourmet crackers and dips. 7.99 per guest

Bruschetta Bar - A tasty trio of tomato and basil, shrimp and tropical bruschetta. Served with garlic crostini. 6.99 per guest

Middle Eastern Mezza Display - Hummus, Baba Ganoush and Eggplant Caponata. Served with grilled pita wedges. 7.99 per guest

Antipasto Display - Kalamata olives, fresh mozzarella, wafer thin prosciutto accordions, roasted peppers, provolone cheese, pepperoncini, genoa salami & artichoke hearts served with thin slices of baguette, sourdough and Italian breads. 12.99 per guest

Add Butlered Hors d'oeuvres to Your Stationary Display

Cocktail Franks with deli mustard

Chicken and Vegetable Pot Stickers with teriyaki dip

Potato Latkes with sour cream and chives

Shrimp Bruschetta

Mushrooms stuffed with spinach and parmesan

Chicken Satay with peanut sauce

Eggplant Caviar on toasted croute

Tomato and Basil Bruschetta on garlic crostini

Hummus on grilled pita wedges

Cocktail Meatballs

Upgraded Options

2.00 per guest

Prosciutto Wrapped Figs

Scallops wrapped in bacon

Miniature Crab Cakes with tartar sauce

Smoked Salmon with cream cheese and chives on bagel chips

2 Butlered Hors d'oeuvres - 6.99 per guest

3 Butlered Hors d'oeuvres - 8.99 per guest

4 Butlered Hors d'oeuvres - 9.99 per guest

*Premium customized selections are available
Please add a 20% event fee and 6% sales tax*

Sweet Endings

Lavish Sweet Table

Crème puffs, éclairs, petit fours, cannoli, assorted cookies, chocolate chunk brownies, assorted dessert bars and more. Served on mirrored trays and multi-tiered silver stands

6.99 per guest

Chocolate River

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options

9.99 per guest

Cheesecake Martini Bar

Creamy New York cheesecake served in a martini glass surrounded by variety of delectable toppings that include fresh strawberries, blueberries, chocolate chips, toasted almonds and coconut shavings. Topped with our homemade Amaretto whipped cream

7.99 per guest

Flambé Station

Bananas Foster - Sweet ripe bananas tossed in brown sugar and cinnamon, flambéed with rum and served with gourmet vanilla bean ice cream

Baked Alaska - Layers of Grand Marnier pound cake topped with gourmet vanilla bean ice cream and a purée of raspberries, finished with Swiss meringue, flambéed with Grand Marnier, brandy & rum

Cherries Jubilee - Fresh sweet cherries flambéed with kirschwasser and served atop gourmet vanilla bean ice cream

8.99 per guest



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