

DELUXE DINNER BUFFET

Main Dinner

Choice of Two

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| Sunnyside Pepper Smoked Tri-Tip | Grilled Breast of Chicken |
| Mushroom Herb Chicken | Pineapple Teriyaki Chicken |
| Pork Sirloin Roast | |

Choice of Two

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| Rice Pilaf | Fresh Mixed Vegetables |
| Butter Herb Red Potato | Glazed Carrots |
| Green Bean Almandine | |

All buffet selections include fresh garden or Caesar salad, locally made fresh-baked bread and freshly brewed coffees and teas.

\$ 22.95 per guest

Dessert

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|---------------------------|-----------------------------|
| Death By Chocolate | Ice Cream Sundae Bar |
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\$ 3.50 per person additional

PREMIUM DINNER BUFFET

Hors D'oeuvres

A variety of hot and cold hors d'oeuvres displayed on silver trays, passed to your guests by our uniformed servers.

Main Dinner

Choice of Two

Sunnyside Pepper Smoked Tri-Tip

Grilled Breast of Chicken

Mushroom Herb Chicken

Pineapple Teriyaki Chicken

Pork Sirloin Roast

Choice of Two

Rice Pilaf

Fresh Mixed Vegetables

Butter Herb Red Potato

Glazed Carrots

Green Bean Almandine

\$ 26.95 per guest

Dessert

Death By Chocolate

Ice Cream Sundae Bar

\$ 3.50 per person additional

All buffet selections include fresh garden or Caesar salad, locally made fresh-baked bread and freshly brewed coffees and teas.

PLATINUM DINNER BUFFET

Hors D'oeuvres

A variety of hot and cold hors d'oeuvres (including shrimp) displayed on silver trays, passed to your guests by our uniformed servers.

Main Dinner

Choice of Three

Sunnyside Pepper Smoked Tri-Tip	Grilled Breast of Chicken
Beef Tenderloin Au Jus	Shish Kabob (Lamb)
Pork Sirloin Roast	Bourbon Glazed Pork Roast
Mushroom Herb Chicken	Pineapple Teriyaki Chicken

Choice of Two

Rice Pilaf	Fresh Mixed Vegetables
Butter Herb Red Potato	Glazed Carrots
Green Bean Almandine	

All buffet selections include fresh garden or Caesar salad, locally made fresh-baked bread and freshly brewed coffees and teas.

\$ 30.95 per guest

Dessert

Death By Chocolate	Ice Cream Sundae Bar
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\$ 2.50 per person additional

DESSERTS

New York Cheese Cake	4.95
<i>With Fruit Topping</i>	5.95
Death By Chocolate Cake	4.95
Fudge Brownie Cake	4.50
Carrot Cake	3.95
Cappuccino Mousse Cake	4.95
Key Lime Torte	4.50
Chocolate Mousse Cake	4.95
White Cake	3.95

ADD-ONS

Candy	.75
Mints	.75
Nuts	.75
Mints, Nuts & Candy	1.25
Seasonal Fresh Fruit	1.25
Marinated Tomatoes for Salad	.35
Summer Salad	1.25
Marinated Artichoke Hearts	.25
Unlimited Soft Drinks	1.25

*All pricing is
per person.*

BEVERAGES

Cocktails

Well	4.00
Call	5.00
Premium	6.00

Beer & Wine

Domestic	3.00
Imports	4.00
Wine	4.00

Non-Alcoholic

Bottled Water	1.50
Soft Drinks	1.50

Corking Fees

Includes chilling, opening and presenting

Wine	7.00 per bottle
Champagne	8.00 per bottle
Beer	50.00 per keg

Hosted Bar

Includes bar, bartender, disposable cups, cocktail napkins and ice. Alcohol provided by client.

200 guest minimum	4.50 per person
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