



# Themed Dinner Buffet Menu

INCLUDES: 4 HOUR FUNCTION IN ONE OF OUR PRIVATE BANQUET ROOMS (ADDITIONAL HOUR \$400)  
SIGNATURE LINENS, NON- ALCOHOLIC BEVERAGES, 50 ADULT GUARANTEE

## Upon Arrival

Domestic and Imported Cheese and Crackers with Red & Green Grapes  
Vegetable Crudité & Bruschetta, 2 Themed Appetizers

## Themed Dinner Buffet Station

PLEASE CHOOSE ONE STATION

Pub Station: Beef Sliders, Mini Hot Dogs, Macaroni and Cheese, French Fries, Onion Rings, Nacho Station, Soft Pretzels, Condiments

Italian Station: Tortellini Alfredo, Penne Ala Vodka, Chicken Francese or Chicken Marsala, Eggplant Rollatini or Eggplant Parmesan, Caesar Salad, Tomato Caprese, Bread Sticks & Focaccia Bread

Asian Station: Lo Mein, Fried Rice, Tai Shrimp, Beef & Broccoli, Sesame Chicken, Asian Coleslaw

Smoke Haus Station: Sliced Smoked Texas Brisket, Pulled Pork, Chicken Barbecue, Baked Beans, Coleslaw, Corn Bread, Slider Rolls, Sauces

Fajita Station: Carved Marinated Skirt Steak, Baby Shrimp, Marinated Chicken, Spanish Rice, Salsa, Guacamole, Assorted Toppings, Soft and Hard Tortilla Shells, Tortilla Chips

Mediterranean Station: Chicken Souvlaki, Spanakopita, Grape Leaves, Mediterranean Olives, Feta Cheese, Hummus, Red Onion, Tomato and Cucumber Salad, Tzatziki Sauce, Pita Bread

Add an Additional Station \$9.95 Per Person | Ask About our Bar Options

## Stationed Dessert

Choose 2 Options: Soft Baked Cookies, Mini Cheesecakes, Crème Brûlée, Ice Cream Sundae Bar, or Sheet Cake- With Coffee & Tea Station

PRICING\*: Adults: \$44.95 | Kids ages 4-12: \$32.95 | Kids 3 & under N/C

\*All Prices are Subject to Tax & 18% EPF\*\* | Event must end by 4pm

Gluten Free & Vegan Option Available Upon Request

\*\*Event Production Fee (See Contract for Details)

Less than 50 Adults? Please inquire for options