

Breakfast Buffet (Minimum - 25 guests)

All American Buffet fruits, danish, scrambled eggs, sausage, bacon, new potatoes and biscuits with country gravy 14
Market Place sliced seasonal fruits and berries assorted breakfast breads with sweet butter, honey, preserves, and bagels served with a variety of cream cheeses 8
Morning Sandwich ham, egg and aged cheddar cheese, or spinach, egg and smoked Gouda cheese, or bacon, sausage and cheddar cheese, or Italian sausage, fontina cheese and bell peppers on a pretzel bread 6

Accompaniments: per person

French market pancake or french toast 4
 Canadian bacon 3
 Crisp apple-smoked bacon 4
 Country link sausage 3
 Roasted turkey sausage 3
 Baked honey glazed ham 4
 Shredded hash brown potatoes 2
 Roasted red herb potatoes 2
 Potato and cheese casserole 3

Breakfast Drinks

Coffee, Hot Tea or Juice 4 - All you can drink fountain soda 2
 Ice Tea 2 - Lemonade 2 - Can soda on ice 1.50

Luncheon Buffets (minimum - 25 guests)

Select from the following buffets

Flavor of Asia spring eggrolls, yakisoba salad and steamed rice, choice of beef, chicken or pork vegetable stir fry 16
South of the Border mexican fiesta salad, bean dip and chips, choice of chicken quesadilla, shrimp enchilada or beef fajitas 17
The Panini Press soup du jour, green salad, roasted vegetable with couscous and potato salad on focaccia bread with assortment of ham, turkey, pastrami and cheeses 15
BBQ Pork Ribs southwestern green salad, 7 layer dip, potato wedges and corn on the cob, garlic bread 16
Light Lunch Express Buffet soup du jour, potato salad, marinated cucumber and tomato salad, choice of chicken or beef brisket 16
Country Buffet green salad, coleslaw, fruit salad, baked beans, and choice of fried chicken or roasted chicken 16
Italian Buffet caesar salad, antipasto tray, zucchini, garlic bread and choice of meat lasagna or chicken alfredo with linguine, 17
Potato Bar chili, bacon, sour cream, salsa, broccoli, olives, hard boiled eggs, shredded cheddar cheese, peppers, and onions served with our Pillar Rock chef salad and our special beef and onion soup 16

Dinner Buffets

One Item buffet

Prime Rib (horseradish) 28
 Smoked New York (mushroom demi) 26
 Pork Roast (honey Dijon glaze) 19
 Baron of Beef 19
 Chicken: Cordon Bleu, Teriyaki, Amandine, Piccata, Marsala 21
 Wild Salmon: Citrus, Lemon Peppered Hollandaise 24
 Cod: grilled with butter sauce roasted artichoke & capers 16

Two Item Buffet

Prime Rib and Salmon 38 - Cod 32 Chicken 33 - Scamp 39
 New York Steak and Salmon 35 - Cod 29 - Chicken 30 - Scampi 34
 Baron of Beef and Salmon 31- Cod 25 -Chicken 27 - Scampi 31
 Pork Loin Crown and Salmon 29 - Cod 35 - Chicken 30 - Scampi 3

Dinner Buffet's served with a choice of three sides

Choose from the following: baked potato, au gratin potatoes, roasted red skin potatoes with garlic and rosemary, potato salad, mashed potatoes, whole sautéed mushrooms, baked beans, sugar snap peas, green beans with bacon veggie medley, green beans, rice pilaf, wild rice, risotto, macaroni and cheese, penne alfredo

Includes rolls and choice of caesar, spinach or green salad

Plated Entrees

Roast Prime of Beef rosemary accented demi glace, creamy horseradish sauce, baked potatoes 28
Beef Top Sirloin twin medallions of beef, caramelized onions, melted leeks, cabernet sauvignon sauce, duchess potatoes 22
New York Steak and Crab Cake 10 oz. char grilled strip loin and crab cake with blackberry merlot sauce roasted garlic andouille cheddar mashed potatoes 35
Steak and Prawns smoked rib eye steak with grilled shrimp, whole grain mustard butter reduction, fire roasted corn salsa, mashed potatoes 34
Center-Cut Filet Mignon Wild mushroom red wine sauce, horseradish mashed potatoes 40
Baked Breast of Chicken Wellington wild mushroom duxelle and goat cheese, wrapped in a flaky puff pastry, bordelaise sauce, white and wild rice pilaf 24
Roasted Pork Loin slow roasted with fresh herbs and garlic, granny smith apple and raisin chutney, red potatoes 23
Grilled Fillet Salmon brown sugar mustard glaze, crisp fried onion strings, citrus rice pilaf 27
Exotic Mushroom Strudel selection of seasonal forest mushrooms, sautéed with brandy and cream, baked in a crisp puff pastry, red pepper coulis, wild and white rice pilaf, julienne of fresh vegetables and baby carrots 18

Includes fresh vegetables, rolls and a choice of caesar, spinach or green salad

Wedding and Reception

(Minimum - 25 guests)

Stations and Displays

Artisan Cheese display 110 c
 Fresh Vegetables 90
 Mediterranean and roasted style vegetables 75
 Fruit Display 80

HOT HORS D' OEUVRES

price per each selection

Maryland style crab cake ginger garlic aioli 1.50
 Caribbean spice crusted chicken kebob with mango glaze 1.50
 Crisp herb breaded chicken tenders with honey mustard 1.50
 Mesquite chicken breast in a quesadilla roll 1.00
 Scallops wrapped in bacon 2.00
 Spicy buffalo wings with blue cheese and celery 1.25
 Asian chicken wings 1.25
 Chicken sate with peanut or pesto sauce 1.00
 Pork eggrolls with plum sauce 1.00
 Sausage stuffed mushroom caps 1.25
 Meatball 0.50

COLD HORS D' OEUVRES

price per each selection

Italian sausage and tomato tartlets 1.00
 Sesame seared tuna 1.50
 Blackened flank steak over garlic toast point, with leek ragout 1.50
 Fresh tomato-basil bruschetta 0.75
 Fresh fruit kabobs 1.50
 Deviled eggs walnut 1.00
 Apple, and gorgonzola tartlets 1.00
 Wild mushroom bruschetta 1.25
 Gorgonzola and kalamata spread with toast points 1.00
 Crab claws 3.00
 Smoked Atlantic salmon 1.75
 Jumbo shrimp cocktail bloody mary sauce 2.00
 Ginger-Lime marinated shrimp with pineapple-cilantro relish 2.25
 Smoked chicken and gouda crostini 1.25
 Pepper smoked salmon and chive cream cheese roulade 1.25
 Roasted asparagus spears in prosciutto ham 1.75

PIZZA

Pesto, mushroom, Italian sausage and olive pizza 12
 Margarita pizza 10
 Roasted red pepper and shrimp pizza 14
 Pepperoni and cheese pizza 10

QUESADILLAS

Smoked chicken, Monterey Jack Quesadillas 12
 Shrimp, tomato, basil, Monterey Jack Quesadillas 14
 Apple and Brie Quesadillas 12
 Wild mushroom and steak Quesadillas 12

Desert Stations

Bananas Foster Station vanilla ice cream topped with ripe bananas, flambéed with coconut rum, and brown sugar 9
Cherries Jubilee Station pitted cherries flambé served over Vanilla Ice Cream 8
Build your own Cheesecake Station bailey's, marble and grand marnier cheesecakes served with your choice of fresh seasonal berries, fruit toppings, hot fudge, caramel, and berry sauces 9
Sundae Bar 3 flavors of ice cream served with, hot ganache, and caramel sauce 8
Assorted toppings to include: cookie crumbs, chocolate chips, sprinkles, sliced bananas, strawberries, and candy toppings
Fruit bar 4 - Fresh fruit cobbler with vanilla ice cream 8
Cookies and brownies 2.50

Wine List

	glass	bottle	case
14 Hands Merlot.....	7.....	20.....	200
14 Hands Cab.....	7.....	20.....	200
14 Hands Chard.....	7.....	20.....	200

If you bring wine in we will charge you a \$15 corking fee for each bottle opened

Beer Kegs

Coors 1/2 barrel.....	350.00
Coors 1/6 barrel	150.00
Bud Light 1/2 barrel	350.00
Hefe 1/6 barrel	150.00