

Buffet Sample Menu

(Seasonal Menu Based on 50 guest minimum)

Buffet Choices

*Fresh Rolls, Whipped Butter & Fresh House
Salad with Basalmic*

Please choose two of the below:

Chicken Saltimbocca

Stuffed Fish (Determined Week of Event)

Roasted Stuffed Turkey

Wild Mushroom Ravioli

Tenderloin of Western Beef Carving

Station (additional fees apply)

Please choose one of the below:

Smashed Potatoes with Bacon & Scallions

Basmati Rice Pilaf

Rosemary Roasted Potatoes

Please choose one of the below:

Fresh Steamed Seasonal Vegetables

French Green Beans

Fresh Asparagus

Broccoli, Cauliflower, Carrots &

Grape Tomato Medley

Dessert Service

With coffee and tea service

Please choose one of the below:

Chocolate Mousse Pie

Seasonal Fruit Martini

Key Lime Pie

Signature Tea House Pastries & Cookies

Add ons and Augmentations

International Cheese Display...pricing available

Fresh Crudite Display...pricing available

Passed Hot Hors D'oeuvres...pricing available

Beverages

(all beverages can be added to the bill or charged
as cash to each customer)

Sodas \$2.75 each

Wine- glass \$10-\$16

Wine- bottle \$40 & Up

Domestic, Imported & Craft Beer \$5-9

Premium Mixed Drinks \$8-15

*In addition to the above menu selections the
price per person includes:*

All the china, glassware, and flatware
necessary for dining

Tables, chairs, ivory linens and cloth napkins
(up to 55 guests).

*A display bar is available for an additional \$2.50
per person*

The total price would be \$50.00 a person based
on your choice of main course, a \$350.00 room
rental fee, a 20% administration fee, beverage
selection cost (or charged to each guest) and all
state and municipal taxes of 6.25%. All entertain-
ment, center pieces, candy, favors, and decora-
tions may incur an additional charge. Total will be
due on or before the night of the event.

Based on 50 guests (add \$10 per person for each
guest if under 50 guests).

