

CONTINENTAL BUFFET \$10

Fresh Seasonal Fruit
 Cinnamon Rolls, Assorted Danish,
 Muffins, and Pastries

Yogurt and Granola
 Coffee, Tea and Assorted Juices

BREAKFAST BUFFET \$15

Fresh Seasonal Fruit
 Coffee, Tea and Assorted Juices

Scrambled Eggs
 Cinnamon Rolls, Assorted Danish, Muffins
 and Pastries

Choose One: Home Fries or Hash Browns

Choose One: Bacon, Ham, Sausage Links, Canadian Bacon, Veggie Sausage

Choose One: French Toast or Pancakes
 (Substitute with Banana Bread French Toast for an additional \$2)

Add an Omelet or Waffle Station: \$50 Chef Fee (2 hours) plus \$4 per person
 or \$2 per person if substituting one of above selections

BRUNCH BUFFET \$20

Coffee, Tea and Assorted Juices
 Assorted Pastries
 Scrambled Eggs

Choose One: Home Fries or Hash Browns

Choose One: Bacon, Ham, Sausage Links, Canadian Bacon, Veggie Sausage

Choose One: French Toast or Pancakes
 (Substitute with Banana Bread French Toast for an additional \$2)

Choose Two Sandwiches: Turkey, Honey Baked Ham, Roast Beef, BLT, Grilled Vegetable & Hummus, Chicken Salad,
 Egg Salad, Ham Salad, Seafood Salad (Market Price)

Choose One: Garden Salad, Caesar, Mixed Baby Spinach or Seasonal Fruit Salad

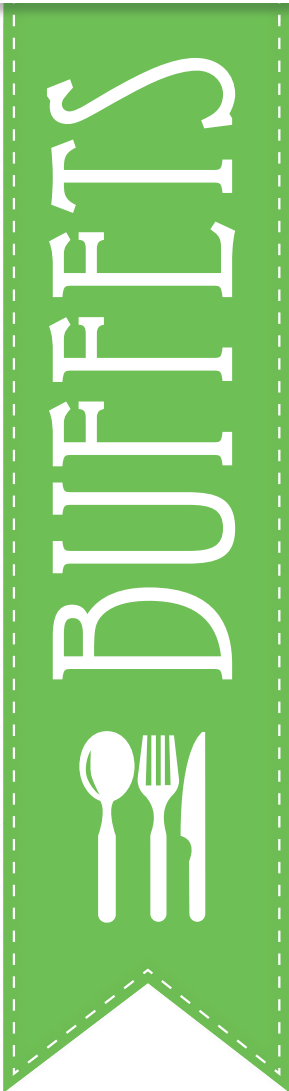
Add an Omelet or Waffle Station: \$50 Chef Fee (2 hours) plus \$4 per person
 or \$2 per person if substituting one of above selections

Add-On Options:

Eggs Benedict \$2

Lobster Eggs Benedict (Market Price)

We have found the above to be our most popular Buffets. However we will be glad to customize a menu to fit your budget. Please ask our Event Coordinator for details. Some items and offerings may be seasonal and unavailable during certain times. 7% Tax, 6% Admin Fee and 18% Gratuity Not Included. All prices are subject to change and may be increased to meet cost of supplies and materials.



SANDWICH BUFFET \$14

Choose One Side:

House Made Potato Chips	Caesar Salad
Pasta Salad	Garden Salad
Macaroni Salad	

Choose Two Deli Sandwiches/Wraps:

Turkey	Honey Baked Ham	Roast Beef
BLT	Grilled Vegetable & Hummus	

Choose Two:

American	Swiss	Cheddar	Provolone
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Choose Two Finger Sandwiches:

Chicken Salad	Egg Salad	Seafood Salad (Market Price)
Tuna Salad	Ham Salad	

Assorted Fresh Baked Cookies

Add a Hot Entree for an additional \$5 per person:

Sliced Sausage with Peppers & Onions	Eggplant Parmesan with Pasta
Chicken Parmesan with Pasta	Chicken Piccata
Baked Haddock	

BOG COOKOUT \$15

House Fried Potato Chips	Pasta Salad
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Choose Two:

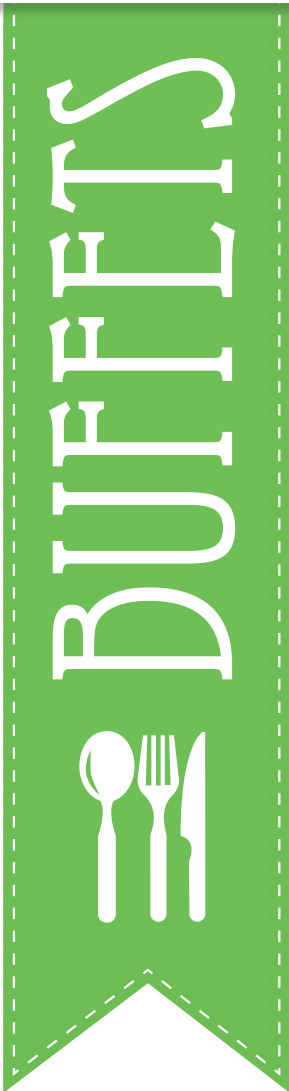
Black Angus Burgers	All Natural Hot Dogs
Italian Sausage with Peppers & Onions	Boneless BBQ Chicken

Lettuce, Tomato, Onion, Cheese Platters
 Housemade Brioche Rolls
 Assorted Condiments
 Assorted Fresh Baked Cookies

Substitutions:

Bourbon Steak Tips \$5
 Baby Back Ribs \$5

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CLASSIC BUFFET \$28

Choose One Salad:

Garden Salad Mixed greens, cucumber, tomato, red onion, multi grain garlic croutons and house vinaigrette

Caesar Salad Crispy Romaine lettuce with drizzled Caesar salad dressing, croutons & fresh cracked black pepper

Fresh Homemade Rolls with Butter

Choose Two Sides:

Oven Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Quinoa

Steamed Broccoli

Candied Baby Carrots

Seasonal Vegetable Medley

Sweet Potato Bake

Choose Two Entrees:

Baked Stuffed Haddock Tender haddock fillet baked in a light white wine lemon sauce & topped with a savory breadcrumb stuffing

Slow Roasted Prime Rib Our certified angus prime ribs of beef are slow roasted and carved lean. Hot Au jus compliments this already naturally delicious flavor (Upgrade to a Carving Station for an additional \$5 per person)

Bourbon Beef Tips Bourbon marinated beef tips grilled to perfection, Served with your choice of vegetable and starch

Apple Stuffed Pork Tenderloin Stuffed with our house made apple and onion stuffing then topped with fresh apple sauce reduction

Chicken Parmesan Breaded chicken topped and baked with tomato sauce & mozzarella

Roasted Turkey Tender turkey breast with breadcrumb stuffing
(Upgrade to a Carving Station for an additional \$5 per person)

Braised Beef Savory Short Ribs that are melt in your mouth delicious!

Assorted Mini Desserts baked fresh by our in house Pastry Chef

TRADITIONAL TURKEY DINNER \$26

Garden Salad Mixed greens, cucumber, tomato, red onion, multi grain garlic croutons and house vinaigrette

Fresh Homemade Rolls with Butter

Roasted Turkey Tender turkey breast with breadcrumb stuffing (Upgrade to a Carving Station for an additional \$5 per person)

Mashed Potatoes

Seasonal Vegetable Medley

Cranberry Sauce

Warm Turkey Gravy

Choose One Dessert:

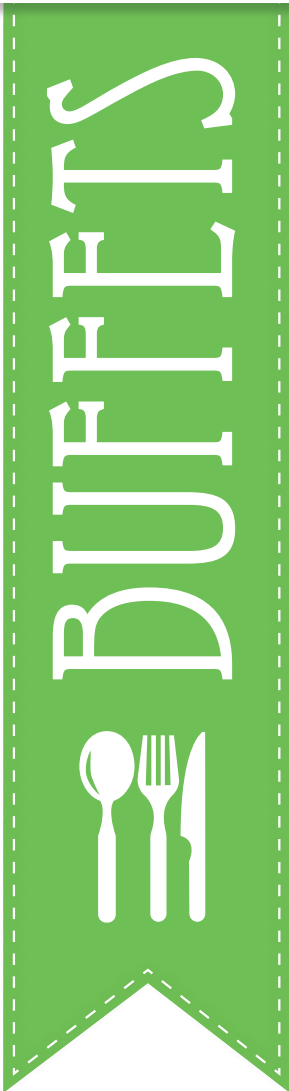
Homemade Warm Apple Crisp with Salted Caramel Sauce

Assorted Mini Desserts baked fresh by our in house Pastry Chef

Housemade Chocolate Lovers' Cake

Delicious Salted Caramel Cake

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TEXAS BBQ BUFFET \$22

Caesar Salad Crispy Romaine lettuce with drizzled Caesar salad dressing, croutons & fresh cracked black pepper

Candied Jalapeno Cornbread

Choose One Side:

Baked Beans
Cole Slaw

Mac & Cheese
Corn on the Cob

Choose Two Entrees:

Pulled Pork
Braised Beef
Baby Back Ribs

Slow-Cooked Brisket
Boneless BBQ Chicken

Choose One Dessert:

Assorted Mini Desserts baked fresh by our in house Pastry Chef
Freshly Baked Upside Down Pineapple Cake

ITALIAN BUFFET \$19

Caesar Salad Crispy Romaine lettuce with drizzled Caesar salad dressing, croutons & fresh cracked black pepper

Garlic Bread

Choose Two Entrees:

Four Cheese Lasagna Sheets of lasagna pasta layered with Mariano's famous family recipe tomato sauce and our chef's four cheese blend, then baked

Chicken Broccoli Alfredo Grilled chicken, broccoli, garlic, shallots, white wine, parmesan, cream sauce

Pasta & Meatballs Mariano family traditional red sauce recipe with hand rolled southern Italian style meat-a-balls

Chicken Parmesan Breaded chicken topped and baked with tomato sauce & mozzarella

Risotto Primavera Risotto topped with season vegetable medley in a white wine scampi sauce

Eggplant Parmesan Homemade eggplant topped with tomato sauce, parmigiano & mozzarella cheese

Chicken Piccata Sautéed with garlic and capers in a lemon white wine sauce

Bella Felicity Grilled Chicken, sundried tomatoes, broccoli, aglio y olio

Choose One Dessert:

Tiramisu

Zabaglione

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