



930 Maple Rd.
204-4455

BANQUET FACILITY & GROVE
BANCHETTI
by Rizzo's

550 N. French Rd.
691-4045

BARI
ITALIAN STREET FOOD

560 N. French Rd.
691-5500

MPR RESTAURANTS

Rizzo's
(casa di Italia restaurant)

2763 Eggert Rd.
834-4404

schnitzel
SWISS GERMAN PUB
& co.

9210 Transit Road
689-3600

Terms of Agreement

We will charge an Administration Fee of 20% on all purchases. The fee is not distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Administration Fee is not a gratuity nor is it suggested to be a gratuity. Our banquet staff, including waiters, bartenders, and all laborers, work for their wages which exceed NYS minimum wage requirements; thus gratuities are discretionary, but are neither necessary nor expected. Administration Fee of 20% and NYS Sales Tax will be added to the bill.

You must notify the office of the exact number of guests attending the function 10 DAYS before the party. This figure will be used as a guaranteed amount for which you will be charged. In the event of a cancellation, your non-refundable deposit may be applied to a similar event booked within one year of cancellation.

We reserve the right to change rooms based on your final count.
Minimum of 30 guests for function. Liquor and wine cannot be brought in from an outside source.

Under 75 guests.....\$200.00
75 - 124 guests.....\$400.00
125 & Over.....\$750.00
Weddings.....\$1250.00

Parties over 75 guests must have a 75% deposit 10 days prior to the event.



BANQUET FACILITY & GROVE
BANCHETTI
by Rizzo's



Dear Friends,

Welcome to Banchetti by Rizzo's, Nearly 25 years ago, we established Banchetti by Rizzo's and chose the Italian name for "banquets." In Italy, banquets are often day-long affairs, joyous celebrations of food, drink, family and friends, songs and laughter. We wanted to truly capture that spirit at Banchetti. Happily, we have done just that for nearly three decades.

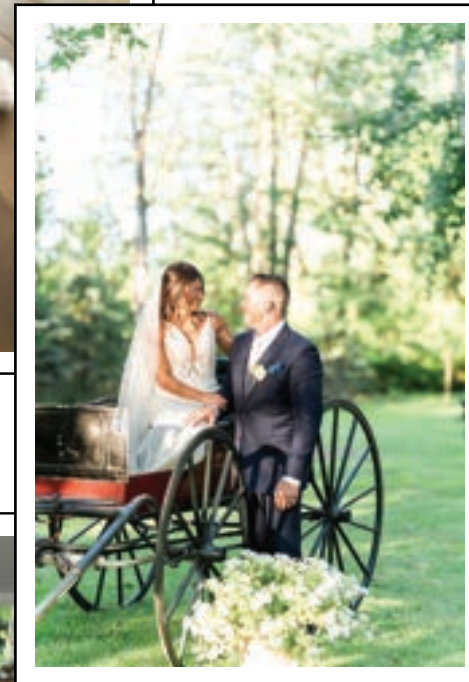
Over the years, we have continued to expand and enhance both our facility and eight acres of grounds to ensure that our guests have the finest experience possible. We offer a variety of rooms suitable for any size event, allowing us to be the perfect spot for everything from the most elegant weddings and parties to sports teams banquets and fundraisers. In addition, our stunning Grove@Banchetti with its striking pavilion, gazebo and lush greenspace has become one of the most sought-after destinations in Western New York.

Our team of chefs delights in preparing the highest quality food and designing and customizing special menus to meet your needs. The menu options included here can serve as a starting point in creating your event. Our experienced staff, many of whom have been with us for years, are dedicated to making sure your event exceeds your expectations.

We are committed to taking care of every aspect of your gathering so that you can fully focus on family and friends. It is important to note that while Banchetti is the cornerstone of MPR Restaurants, we also offer a variety of event spaces in several of our other sites including Rizzo's, Rizotto, Schnitzel and Rothland. Our team is happy to work with you to determine which location best meets your needs.

We have prided ourselves on partnering with our customers on the most important occasions of their lives. Many have become family to us, returning to us for events again and again. We look forward to working with you and to welcoming you into our MPR Restaurant family.

Michael P. Rizzo, Owner
Banchetti by Rizzo's, Bari Italian Street Food, Rizzo's Casa di Italia,
Rizotto Italian Eatery, Schnitzel & Co. and Rothland Golf Course



Bar Selections

Beer, Pop & Wine

One Hour	12 per person
Two Hours	14.5 per person
Three Hours	16.5 per person
Four Hours	18 per person

Unlimited Bar

Unlimited Pop	One Hour	15 per person
1- 3 Hours	Two Hours	17.5 per person
Over 3 hours	Three Hours	19.5 per person
	Four Hours	21 per person

Cash Bar Set Up	125
Champagne Toast or Wine Toast....	3.5 per person

Bar Upgrades

Upgrade from Bar Brand Liquors to Top Shelf including:
Jack Daniels, Tanqueray, Absolut, Captain Morgan, Southern Comfort,
Bacardi & Seagrams Seven and a selection of Fine Wines
6 per person

Upgrade from Draft Beer to Bottled Beer. (Canned Beer in the Grove)
Your choice of 2 brands: Budweiser, Bud Light, Coors Light,
Labatt Blue, Labatt Blue Light or Michelob Ultra
4.5 per person

Upgrade to both Top Shelf Liquor and Bottled Beer Selection
9.5 per person

Add a Martini Bar to bar package:

Choose up to 4:

Chocolate, Sour Apple, Blue Raspberry Wedding Cake,
Cherry Cordial & Limoncello
5 per person

Punch Options (by the gallon)

Fruit Punch.....44	Sangria Punch...58
Mimosa Punch...58	Limoncello Punch.....64

Two Hour Unlimited Punch (Choice of Two)...4.5 per person
Mimosa Bar 7.5 (Prosecco add 1.5) includes 3 juices, fruit, garnishes
Ask about carafes of mimosas or pitchers of bloody marys

Wedding Selection

Sit Down Package

First Course (Individually Served)
Italian Wedding Soup or Fresh Seasonal Fruit

Second Course (Individually Served)
Chef Salad, Caesar Salad or Mixed Greens
Homemade Dinner Rolls & Butter

Third Course

Entree served with choice of potato and chef's vegetable

Stuffed Breast of Chicken: Traditional herb stuffing	62.5
Chicken Riviera: Spinach, ham and cheese, & marsala sauce	63.5
Chicken Wellington: Vegetables, cheese, puff pastry, basil cream	63.5
Grouper Pescatore: Seared filet, crab stuffing, asparagus	64.5
Bourbon Glazed Pork Chop: Grilled chop, sweet bourbon glaze	63.5
Filet of Beef: 9 oz. tenderloin charbroiled, port reduction	72.5
Prime Rib of Beef: Slow roasted to perfection, au jus	70.5
Vegetable Lasagna: Homemade pasta, vegetables, ricotta	62.5
New York Strip Steak: 10 oz. charbroiled, garlic toast	68.5
Grilled Salmon Filet: salsa verde, panko crumb..	63.5

Combination Entrees

6 oz. Grilled Filet & 3 oz. Lobster Tail	Market Price
Petite Stuffed Chicken with Strip Steak	72
Petite Stuffed Chicken with 6 oz. Filet	74

Coffee, Tea & Ice Cream served with your Wedding Cake

All Wedding Packages Include:

5 Hours of Open Bar, Champagne Toast for Head Table, Cake Cutting
Service, Decorative Lighting Package, Late-Night Coffee Table



Wedding Selections

Deluxe Buffet Package

Individually served Mixed Greens or Caesar Salad

Homemade Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes w/ Gravy, Asiago Herb Potato Bake,

Roasted Baby Red & White Potatoes

Choice of Three Hot Entrees

Baked Chicken, Chicken Picatta, Lemon Pepper Chicken,

Bourbon Chicken, Sliced Turkey Breast in Gravy,

Sausage, Peppers & Onions, Breaded Pork Chop, Sliced Virginia Ham,

Meatballs or Sliced Roast Beef in Gravy

Coffee, Tea & Ice Cream served with your Wedding Cake

64.5 per person

(includes complimentary carving of one meat)

68.5 per person with fruit and cheese display and vegetable display

54.5 per per person

Knights of Columbus location

All Wedding Packages Include:

5 Hours of Open Bar

Champagne Toast for Head Table

Decorative Lighting Package

Late-Night Coffee Table

Cake Cutting Service



Casual Fare

Rehearsal Dinner

Two Hour Package (served Family Style)

Antipasto Salad

Chicken Wings

Celery & Carrots with Bleu Cheese

Homemade Cheese and Pepperoni Pizza

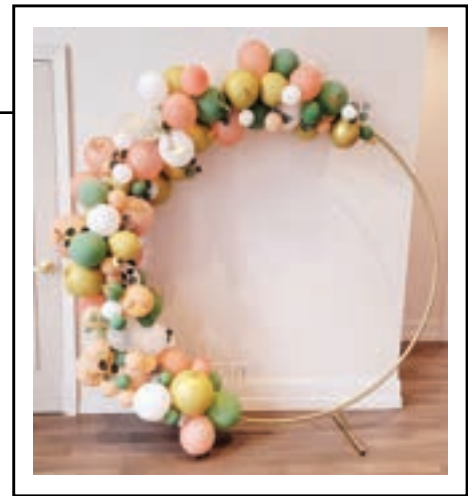
Unlimited Beer, Pop & Wine

30 per person

(Three hour package 34.5)

Add Mini Roast Beef on Homemade Kimmelweck...4.5

Add Family Style Penne Pasta...2.5



Buffalo's Best

Chef Salad, Vegetable Platter

Pasta in Sauce, Meatballs

Chicken Wings

Homemade Pizza

Roast Beef in Gravy

Homemade Dinner &

Kimmelweck Rolls

Coffee, Tea Station

29.5 per person

Add 3 Hours of Beer, Pop and Wine 40

Add 3 Hours of Open Bar 42

Student Buffet

Chef Salad

Dinner Rolls & Butter

Buttered Corn or Broccoli Cheese Sauce

Cheddar Potato Bake or French Fries

Hot Pasta or Macaroni and Cheese

Meatballs in Sauce

Baked Chicken or Chicken Tenders

Unlimited Coffee & Pop

Brownie Sundae

22.5 per person

For School Events Only, Not Available for College Students

Not Available: Fridays & Saturdays

Hors D'oeuvres

Special Hors D'oeuvres Buffet

Two hours of your choice of four hot & four cold hors d'oeuvres
25 per person
(Add mini carved Roast Beef Sandwiches 4.5 per person)

Hot

Arancini
Sausage Puff Pastry
Bourbon Chicken Bites
Buffalo Chicken Bites
Spinach Feta Foldovers
Cocktail Meatballs
(Swiss-German, Sweet & Sour
or BBQ)
Casino Stuffed Mushrooms
Artichoke Dip with Baguette
Crab Cakes with Mango Dip
Chicken Wing Dip
Sausage Stromboli
Artichokes Francaise

Prosciutto Wrapped Shrimp
(Add \$1.5 per person)

Cold

Cheese Board with Crackers
Fresh Fruit Display
Fresh Vegetable Display
Brie and Raspberry Crostini
Amaretto Cheese Ball
Italian Antipasti
Focaccia Sliders
Layered Taco Salad with Nachos
Pastry Puffs with Chicken Salad
Caprese Skewers
Grilled Vegetable Platters
Pretzel Bites with Beer Cheese
Hummus with Pita Chips

Shrimp Cocktail
(available by the pound)

Add Hors D'Oeuvres to any package
choice of 2 6.5
choice of 4 9.5

Charcuterie Table

Grilled & Roasted Vegetables, Assorted Mediterranean Olives
Cured Meats & Assorted Artisan Cheese, Prosciutto Wrapped Melon
Brushetta with Garlic Crostini, Marinated Artichokes, Caprese Salad

8 per person with any meal package

Wedding Selections

Grand Buffet Package

One Hour Hors D'oeuvres
Cheese and Cracker Display
Roasted Vegetable Display
Casino Stuffed Mushrooms and Arancini
Or Choice of Two Hot Hors D'oeuvres

First Course (Individually Served)

Italian Wedding Soup or Fresh Seasonal Fruit

Second Course (Individually Served)

Chef Salad, Ceasar Salad or Mixed Greens, Homemade Rolls & Butter

Third Course (Buffet)

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Tortellini in Pink Sauce, Penne in Lobster Sauce, Orecchiette Bolognese,
Penne Broccoli Alfredo

Choice of Hot Potato

Mashed Potatoes & Gravy, Roasted Baby Red & White Potatoes,
Asiago Herb Potato Bake

Choice of Three Meats

Carved Beef Tenderloin or Carved Prime Rib,
Panko Crusted Salmon with Salsa Verde or Shrimp Scampi over Rice,
Chicken Riviera or Stuffed Pork Loin with Prosciutto, Spinach & Asiago

Coffee, Tea & Ice Cream served with your Wedding Cake

78.5 per person



Wedding Selections

Wedding Stations Package

Includes Hors D'oeuvres, Carving Station and Italian Station and your choice of one additional station plus...
5 Hours of Open Bar, Champagne Toast for Head Table, Decorative Lighting Package, Late-Night Coffee Table, Cake Cutting Service
74 per person

Hors D'oeuvres

First Hour

Choice of
Four Hors D'oeuvres

Two Cold-
Cheese Board, Fresh Fruit
Display or your choice

Two Hot-
Arancini, Bourbon
Chicken Bites or your choice

Carving

Choose Any Two
Top Round of Beef,
Stuffed Porkloin
Roasted Turkey Breast

All served with
Homemade Rolls

Prime Rib or
Stuffed Tenderloin
Add \$4.5 per person

Italian

Caesar Salad
Breadsticks & Pesto

Pasta Bar
Two Pastas:
Red & White Sauce

Choice of One Meat
Meatballs in Sauce,
Sausage, Peppers & Onions,
Chicken Parmigiana
or Brasciole

Asian

Asian Cabbage Salad
Pork Eggrolls, Spring Rolls or Pot Stickers
Fried Rice or Lo Mein Noodles
Choose Two:
Shrimp Lo Mein, Sesame Chicken,
Sweet & Sour Chicken,
Beef & Broccoli, Mongolian Beef
or Assorted Sushi Rolls

Mexican

Chili con Queso & Nachos
or Three Cheese Quesadillas
Black Beans & Rice or Mexican Rice
Chicken Enchiladas or Cherry Empinadas
Fajita and Taco Bar with Beef & Chicken

German

German Potato Salad
Cheese Spaetzle or Noodle Kugel
Potato Pancakes,
Sweet & Sour Cabbage
Sausage in Sauerkraut
or Chicken or Pork Schnitzel

Red Beans and Rice or Wild Mushroom Pasta
Jamaican Jerk Chicken or Pulled Pork
Caramel Coconut Crusted Tilapia

Add Pig Roast...6 per person
Substitute pig for a meat...4 per person
Add a Tiki Bar...6 per person

Seafood

Corn Bread or Hush Puppies
Orzo Seafood Salad
Crab Cakes with Mango Sauce
Choose Two:
Clams Casino, Coconut Scallops,
Steamed Clams, Shrimp Scampi,
Panko Crusted Salmon & Salsa Verde
or Seafood Pasta with a Lobster Dill Sauce
(add \$5)

Caribbean

Berry Garden Salad
Sweet Potato Patties
Red Beans and Rice or Wild Mushroom Pasta
Jamaican Jerk Chicken or Pulled Pork
Caramel Coconut Crusted Tilapia

Cocktail Selections

Cocktail Stations Package

Antipasti Station:

Choice of two hot and two cold hors d'oeuvres

Pasta Station:

Chef's red and white pasta dishes & homemade breadsticks

Carving Station:

Top round of beef, turkey breast, homemade rolls & condiments

24 per person

With Two Hours of Beer, Pop & Wine

32 per person

With Two Hours of Unlimited Bar

36.5 per person

Hors D'oeuvres Table

(One Hour Before Dinner)

Choice of Two...5.5 per person

Choice of Four.....9 per person

Cocktail Party Package

Cheese & Cracker Boards
Fresh Fruit Platters
Vegetable Platter
Artisan Pizzas
Choice of Two Hot Hors D'oeuvres

20 per person

With Two Hours of Beer, Pop & Wine

30 per person

With Two Hours of Unlimited Bar

32.5 per person

Off-Site Catering

Staff Service	50 to 100 Guests	6 per person
	Over 100 guests	5 per person
China, Linen and Silverware		5 per person
Chinette Paper Service		2.5 per person

Ask about our drop-off catering options!

Dinner Stations

Hors D'oeuvres

First Hour
Choice of
Four Hors D'oeuvres
Two Cold-
Cheese Board, Fresh Fruit
Display or your choice
Two Hot-
Arancini, Bourbon
Chicken Bites or your choice

Asian

Asian Cabbage Salad
Pork Eggrolls, Spring Rolls or Pot Stickers
Fried Rice or Lo Mein Noodles
Choose Two:
Shrimp Lo Mein, Sesame Chicken, Sweet & Sour Chicken,
Beef & Broccoli, Mongolian Beef or Assorted Sushi Rolls

Mexican

Chili con Queso & Nachos or Three Cheese Quesadillas
Black Beans & Rice or Mexican Rice
Chicken Enchiladas and Cherry Empinadas
Fajita and Taco Bar with Beef & Chicken

German

German Potato Salad
Cheese Spaetzle or Noodle Kugel
Potato Pancakes,
Sweet & Sour Cabbage
Sausage in Sauerkraut or Chicken or Pork Schnitzel

Carving

Choose Any Two
Top Round of Beef,
Stuffed Porkloin
Roasted Turkey Breast

All served with
Homemade Rolls

Prime Rib or
Stuffed Tenderloin
Add \$4.5 per person

Italian

Caesar Salad
Breadsticks & Pesto

Pasta Bar
Two Pastas:
Red & White Sauce

Choice of One Meat
Meatballs in Sauce,
Sausage, Peppers & Onions,
Chicken Parmigiana
or Brasciole

Caribbean

Berry Garden Salad
Bacon-Wrapped Yucca or Sweet Potato Patties
Red Beans and Rice or Wild Mushroom Pasta
Jamaican Jerk Chicken or Pulled Pork
Caramel Coconut Crusted Tilapia
Add Pig Roast....6 per person
Substitute pig for a meat...4 per person
Add a Tiki Bar....6 per person

Seafood

Corn Bread or Hush Puppies
Orzo Seafood Salad
Crab Cakes with Mango Sauce
Choose Two:
Clams Casino, Coconut Scallops, Steamed Clams,
Shrimp Scampi, Panko Crusted Salmon & Salsa Verde
or Seafood Pasta with a Lobster Dill Sauce
(add \$5)



Mimosas,
Sweet Treats
and...



Breakfast Selections

Breakfast Buffet

Chilled Orange Juice
Fresh Fruit Salad
Scrambled Eggs
Brunch Potatoes
Crisp Bacon or Glazed Ham
Breakfast Sausage
Assorted Homemade Danish, Pastries & Rolls
Coffee, Tea & Decaf



21 per person

Brunch Buffet

Chilled Orange Juice and Fresh Fruit Salad
Scrambled Eggs and Brunch Potatoes
Pancakes or Pasta
Cherry Cheese Crepes or Strawberry Waffles
Breakfast Sausage or Sausage, Peppers & Onions
Chicken a la King with Biscuits
Glazed Ham or Bacon
Assorted Homemade Danish, Pastries & Rolls
Coffee, Tea & Decaf

27 per person

Brunch Stations

Chilled Orange Juice, Fresh Fruit Tray
Yogurt with Granola and
Bagels and Croissants, Danish, Pastries & Rolls
Coffee, Tea & Decaf

Choice of Two Stations:

Omelet Station-Chef Manned, Assorted Fillings

Panini Station- Assorted Breakfast or Lunch Sandwiches

Choice of Mixed Green Salad, Pasta Salad or Grilled Vegetables

Waffle Station- Fried Chicken and Gravy, Chutney, Fresh Fruit Toppings

Pasta Station- Choice of Two Pastas

(Traditional, Carbonara, Penne Broccoli Alfredo or Primavera)

Mixed Greens or Caesar Salad

Carving Station- Homemade Rolls, Condiments

Choice of Two Meats- Roast Beef, Glazed Ham or Roast Turkey

30 per person

Breakfast A La Carte Items

Pancakes, Waffles or French Toast.....2.5
Chicken a la King with Biscuits.....2.5 Eggs Benedict.....2.5
Carved Roast Beef or Ham.....3.5 Omelet Station.....4.5

Dinner Selections

Sit Down Dinner Selections

Chef or Caesar Salad (Individually Served)
Dinner Rolls & Butter

Add Fruit Cup or Soup (Individually Served) 2

Choice of Entrees

Entree served with choice of potato and chef's vegetable

Stuffed Breast of Chicken: With traditional herb stuffing 29.5

Stuffed Boneless Pork Chop: With seasoned herb breading 29.5

Chicken Parmigiana: Homemade sauce and cheese served with pasta 29.5

Eggplant Zucchini Parmigian Lasagna: ricotta, sauce (Vegetarian, GF) 29.5

Chicken Riviera: Spinach, ham and cheese, topped with marsala sauce 30.5

Grouper Pescatore: Grilled and topped with crab stuffing & asparagus 31.5

Glazed Pork Chop: Grilled 10 oz. chop topped with sweet bourbon glaze 31.5

Grilled Salmon Filet: Panko crusted and topped with salsa verde 31.5

New York Strip Steak: Charbroiled and served over garlic toast 40.5

Prime Rib of Beef: Slow roasted to perfection 40.5

Filet of Beef: Charbroiled and served medium 34.5

Combination Entrees

Surf & Turf- Market Price

Petite Stuffed Chicken with Strip Steak 44.5

Petite Stuffed Chicken with Filet 47.5

Coffee, Tea & Ice Cream



Dinner Selections

Dinner Buffet (served Family Style add \$5)

Chef Salad Relish Tray Vegetable Platter
Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta
Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato
Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes or
Asiago Herb Potato Bake

Choice of Two Hot Meats
Baked Chicken, Chicken Marsala, Chicken Picatta, Lemon Pepper Chicken,
Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions,
Breaded Pork Chop, Stuffed Roast Pork Loin, Sliced Virginia Ham, Meatballs or
Sliced Roast Beef in Gravy

Coffee, Tea & Ice Cream

27.5 per person

Deluxe Dinner Buffet

Individually served Mixed Greens or Caesar Salad
Homemade Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta
Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato
Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes
or Asiago Herb Potato Bake

Choice of Three Hot Entrees
Baked Chicken, Chicken Marsala, Chicken Picatta,
Lemon Pepper Chicken,, Bourbon Chicken, Sliced Turkey Breast in Gravy,
Sausage, Peppers & Onions, Breaded Pork Chop, Meatballs in Sauce
Carved Roast Beef, Carved Stuffed Pork Loin or Carved Virginia Ham

Coffee, Tea & Ice Cream

32.5 per person

Lunch Selection

Caffè Italiano

Served Family Style

Assorted Fresh Baked Scones
Grilled Vegetable Salad
Homemade Panini Sandwiches
 Caravaggio, Portabello, Pollo Loco & Raphaello
Assorted Desserts
 Biscotti, Cream Puffs, Mini Cannoli & Chocolate Dipped Strawberries

Flavored Coffee, Tea & Cappuccino

27.5 per person

Seminar Package

Arrival: Continental Breakfast
(Coffee, Tea, Juice, Danish and Pastries)

Beverage Station: Pop, Iced Tea, Coffee, Tea

Lunch Buffet
(Sandwich Rolls, Meats and Cheeses, Pasta, Meatballs,
Mixed Greens, Potato Salad)

30.5 per person

Build-a-Break (morning or afternoon)

Individual Yogurt	1.50
Whole Fruit or Fruit Tray	1.50
Cereal/Granola Bars	1.50
Brownie/Cookie Trays	1.95

Combination of all 4	6.50
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Includes Microphone, Podium and Screen
A/V Equipment Available at Additional Charge

Lunch Selection

Sit Down Lunch Selections

Served til 3:00 p.m.

Served with a choice of Soup, Salad or Fruit Cup
Homemade Dinner Rolls & Butter

Choice of Lunch Entrees:

Cobb Salad 23.5
Chicken, bacon, egg, cheeses, tomato, peppers, greens, homemade dressing

Chilled Seafood Salad 23.5
Shrimp, Scallops & Crab, mixed greens, grilled vegetables, citrus dressing

Chicken & Spinach Strudel 24.5
Boneless chicken, spinach, meunster, phyllo served with pasta salad

Pasta Primavera 23.5
Seasonal vegetables, marinara sauce, bowtie pasta

Manicotti ala Rizzo 23.5
Homemade crepe shells, blend of cheeses, sauce. mozzarella

Penne Amore 23.5
Artichokes, roasted peppers, spinach, chicken breast, penne pasta,
sun-dried tomatoes, toasted almonds

Chicken Parmigian 24.5
Breaded cutlet, sauce, mozzarella, penne pasta

Chicken Picatta 24.5
Chicken Cutlet, lemon butter sauce, grilled vegetables, baby red potatoes

Stuffed Pork Chop 24.5
Seasoned herb stuffing, grilled vegetables, baby red potatoes

Petite Strip Steak 26.5
7 oz. Strip Steak charbroiled, grilled vegetables, baby red potatoes

Coffee, Tea & Ice Cream

Lunch Selection

Sandwich Buffet

Served til 3:00 p.m.

Fresh Fruit Salad
Mixed Green Salad or Potato Salad
Relish Tray

Coldcut Platter (Ham, Turkey, Roast Beef & Tuna Salad)
Assorted Sliced Cheese Tray
Condiment Platter (Lettuce, Tomato, Red Onion)
Homemade Sandwich Rolls

Baked Pasta with Mozzarella
Homemade Meatballs in Sauce

Coffee, Tea & Ice Cream or Brownies

25.5 per person

Signature Lunch Buffet

Served til 3:00 p.m.

Chef Salad
Dinner Rolls & Butter

Choice of Two Hot Meats
Baked Chicken, Chicken Marsala, Chicken Picatta,
Lemon Pepper Chicken, Bourbon Chicken, Sliced
Turkey Breast in Gravy, Sausage, Peppers & Onions,
Breaded Pork Chop, Sliced Virginia Ham, Meatballs
or Sliced Roast Beef in Gravy

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta
Baked Pasta with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Potato
Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes,
Asiago Herb Potato Bake

Coffee, Tea & Ice Cream or Brownies

26.5 per person