



BANQUET PACKAGES



HOT BREAKFAST BUFFET

EGGS, WAFFLES, HASHBROWNS

10.95 per person

MEATS

Bacon, sausage, ham (choose 2)

Bagels, Muffins, Biscuits (choose 1)

Add Sausage gravy for .75 per person

CONTINENTAL BREAKFAST BUFFET

FRESH FRUIT, MUFFINS, DANISH AND BAGELS WITH CREAM CHEESE

Served with water, tea, coffee and juice

8.95 per person

CREATE YOUR OWN SANDWICH BUFFET

MEATS

Chicken Salad, Boars Head Ham, Turkey or Roast Beef (Choose 2)

CHEESES

Swiss, Provel and Cheddar

BREADS

Ciabatta, Croissant or Wheat (Choose 2)

SIDES

Potato Salad, Pasta Salad, Chips or Fresh Fruit (Choose 2)

Served with water, tea, coffee and soda

12.95 per person

JOE BOCCARDI'S PIZZA BUFFET

ASSORTMENT OF JOE BOCCARDI'S PIZZAS

TOASTED RAVIOLI

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

Served with water, tea, coffee and soda

15.95 per person

HORS D'OEUVRES BUFFET

CHOICE OF 4 HORS D'OEUVRES

Served with water, tea, coffee and soda

15.95 per person

LUNCH BUFFET

CHOICE OF 1 ENTRÉE

CHOICE OF 1 ACCOMPANIMENT

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

Served with water, tea, coffee and soda

14.95 per person

DINNER BUFFET

CHOICE OF 2 ENTREES

CHOICE OF 2 ACCOMPANIMENTS

(1 starch and 1 vegetable)

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

Served with water, tea, coffee and soda

21.95 per person

All packages subject to 18% service charge, 8.863% sales tax and room rental.

Dining Room \$250.00 Banquet Room \$500.00

HORS D'OEUVRES SELECTIONS

*Add an additional hors d'oeuvre to any package for 3.00 per hors d'oeuvre per person

BRUSCHETTA
DOLLAR ROLLS
CHICKEN WINGS
CHICKEN MUDEGA KABOBS
ST. LOUIS STYLE TOASTED RAVIOLI
CHICKEN QUESADILLA
CRAB CAKES (ADD 1.00)
SPICY SAUSAGE RISOTTO BITES

ANTIPASTO PLATTER
FRESH FRUIT PLATTER
CHEESE AND CRACKER PLATTER
VEGETABLE PLATTER
TOASTED GUACAMOLE BITES
SPINACH & ARTICHOKE SPINOCCHI BITES
CRAB RANGOON W/ SWEET & SOUR SAUCE

ENTRÉE SELECTIONS

ITALIAN MARINATED PORK LOIN
Pork loin marinated in olive oil, garlic and fresh Italian herbs grilled and topped with a creamy marsala wine sauce

CHICKEN MUDEGA
Lightly breaded boneless skinless chicken breasts baked and drizzled with an olive oil, lemon and garlic sauce

CHICKEN ALLA MARIO
Lightly breaded boneless skinless chicken breasts baked and topped with a white wine sauce, broccoli, fresh mushrooms and provol cheese

CHICKEN PARMIGIANO
Lightly breaded boneless skinless chicken breasts baked in our homemade marinara sauce and provol cheese

HAND CARVED PRIME RIB (add 5.00)
Served medium to medium well with au jus and horseradish

PORK TENDERLOIN
With a balsamic glaze

CHICKEN SPEDINI
Lightly breaded boneless skinless chicken breasts stuffed with tomato, red onion, cheese and prosciutto ham drizzled with an olive oil, lemon and garlic sauce

BEEF TENDERLOIN (add 5.00)
Medallions prepared medium to medium well topped with a white wine and mushroom brown sauce

SALMON AL LIMONE
Lightly breaded Alaskan salmon baked and drizzled with an Olive Oil, lemon and garlic sauce

STUFFED FILET OF SOLE
Sole fillet stuffed with shrimp, scallops and crabmeat topped with our homemade white cream sauce

TILAPIA ALLA NONNA
Baked tilapia filets topped with a lemon, butter and white wine sauce with fresh mushrooms and tomatoes

PECAN ENCRUSTED SALMON
With lemon honey glaze

ACCOMPANIMENT SELECTIONS

PASTA CON BROCCOLI
Penne pasta, fresh broccoli florets, white cream sauce

RIGATONI PASTA WITH ANDOUILLE SAUSAGE
Hollow tube pasta, andouille sausage, diced tomato, fresh mushroom, light cream sauce

CHEESE TORTELLINI
Butter, garlic, basil, parmesan

ITALIAN FRIED POTATOES
Diced potato, olive oil, garlic, basil, salt, pepper, and parmesan

GARLIC MASHED POTATOES
Russet potato, cream, butter, roasted garlic

STARCHES

CHORIZO SHRIMP PASTA
Penne pasta, chorizo sausage, shrimp, chives, white wine cream sauce

SHRIMP AND ARTICHOKE PASTA
Penne pasta, shrimp, artichoke tomato, parmesan cheese, basil, olive oil

CREAMY CHIVE POTATO
Red potato, sour cream, cream cheese, fresh chives

SCALLOPED POTATO
Yukon Gold, caramelized onions, cheese, fresh herbs

PASTA PRIMAVERA
With sauteed vegetables Melody in a vodka cream sauce

VEGETABLES

BROCCOLI WITH INFUSED PECAN BUTTER
FRESH ROASTED ITALIAN VEGETABLE MEDLEY

GRILLED ASPARAGUS
BABY GREEN BEANS WITH GARLIC ALMONDS

SALAD SELECTIONS

JOE BOCCARDI'S HOUSE SALAD
Iceberg and romaine mix tossed with our homemade Italian dressing, provol cheese and tomatoes

CAESAR SALAD
Romaine lettuce tossed with creamy Caesar dressing, croutons, provol and parmesan cheese

SPINACH SALAD
Baby spinach leaves tossed with our homemade poppy seed dressing, candied walnuts, red onion, bacon and feta cheese

SPRING MIX SALAD
Spring mix lettuce, with apples, goat cheese, red onion, grape tomatoes, pecans in a balsamic vinaigrette

DESSERT SELECTIONS

PLAIN CHEESECAKE
4.00 per person

TIRAMISU
5.00 per person

BISTRO BARS ASSORTMENT
5.00 per person

CHEFS CHOICE DESSERT
3.50 per person