

Mexican Style Buffet

The Mexican buffet comes with rice, beans, corn or flour tortillas, sour cream, guacamole, chip and salsa and your choice of...

Two Entrees for **\$34.95** or Three Entrees for **\$38.95**

American Style Buffet

Choose two-entrees, two sides and dinner rolls for **\$34.95** per person

Choose three-entrees, two sides and dinner rolls for **\$38.95** per person

Entrees

Sliced Roast Beef, Penne Pasta w/marinara, Baked Stuffed Shells, Baked Chicken, Fried Chicken, Sliced Roast Turkey Breast, Chicken Parmigiana, Italian Meatballs w/marinara, Baked Ham, Polish Sausage,

Entree Choices

Cheese, Beef, Steak or Chicken Enchiladas, Bistec a la Mexicana, Pork Tamales, Barbacoa, Carnitas, Chicken Tacos, Steak Tacos, Beef Tacos, Italian Sausage, Fettuccini Alfredo

Potato Dish

Oven Roasted, Baked, Twice Baked, Duchess Style, Parsley Buttered Baby Reds, Garlic Whipped, Potato Salad

Vegetable Dish

Green Beans Almandine, Honey Glazed Carrots, Sweet Corn, Fresh Steamed Vegetable Medley, Broccoli Cheese, Green Bean Casserole

Side Dish

Tossed Garden Salad, Caesar Salad, Tri-color Rotini Salad, Hawaiian Salad, Cole Slaw, Jello, Tomato Cucumber Salad

American Entrees

Cilantro Crusted Filet Of Salmon- North Atlantic Filet Of Salmon Crusted with Cilantro Pesto **\$35.95**

Herbed Crusted Roast Beef- Tender Slices of Roast Beef laced with Garlic & Herbed Reduction **\$32.95**

Herbed Marinated London Broiled- Flank Steak seasoned & charbroiled with a Bordelaise Demi Glaze **\$34.95**

Hickory Smoked Prime Rib of Beef- Prime Rib of Beef served with its own natural juices **\$37.95**

New York Cut Strip Loin Steak- New York Cut Strip Steak Marinated and Charbroiled served with Thyme and Wine Demi Glaze **\$39.95**

Filet Mignon- 8 oz. Cut Of Filet Mignon Garlic Marinated served with Roasted Garlic Cream Sauce **\$45.95**

***The above prices include tax and gratuity* Prices and menu items subject to change without notice**

Mexican Entrees

Cheese or Chicken Enchiladas \$30.95 ■ **Chicken Fajitas \$34.95** ■ **Steak Fajitas \$34.95**

Chiles Rellenos \$34.95 ■ **Carne Asada \$38.95** ■ **Bistec Ranchero \$38.95**

■ **Pork Tamales \$34.95** ■ **Bistec a la Mexicana \$34.95** ■ **Barbacoa \$34.95** ■ **Canitas \$34.95**

■ **Pollo en Mole \$34.95** ■ **Camarones al Mojo de Ajo \$39.95**

Chips and salsa are provided at each table and all entrees come with rice, beans, tortillas, sour cream and guacamole.

Bar Packages

Open Bar with Premium Liquor by the Hour

One Hour-\$11.95 ■ **Two Hours-\$16.95** ■ **Three Hours-\$18.95** ■ **Four Hours-\$21.95**

(Add \$4.00 to above prices for top shelf liquor)

Unlimited Beer & Wine

One Hour-\$9.95 ■ **Two Hours-\$14.95** ■ **Three Hours-\$16.95** ■ **Four Hours-\$18.95**

Tab Bar

A tally is kept of all drinks distributed and the Host/Hostess pays before the event.

This can be all inclusive or limited to specific beverages.

Cash Bar

Guest pays cash for his/her drinks

***The above prices include tax and gratuity**