

Beverages

- Sparkling Pineapple Lemonade - \$50/xl pitcher
 - Peach Iced Tea - \$50/xl pitcher
 - Coffee Carafe
 - \$30/Regular Carafe
 - \$150/XL Carafe
 - Tea Carafe
 - \$15/Regular Carafe & Assorted Tea
 - \$75/XL Carafe & Assorted Tea
 - Hot Chocolate
 - \$25/Regular Carafe
 - \$125/XL Carafe
 - Assorted Canned Pop - \$2.50
 - Bottled Water - \$1.75

BUFFET MENU'S

Buffet add-ons at the bottom of the document

Breakfast Mini - \$14.50/person

Fruit Tray

Assorted Muffins and Danishes

Yogurt parfait with chilled blueberries,
honey & granola

Coffee Carafe

Breakfast Mini 2 - \$17.00/person

Assorted Baked Goods

Bacon (GF)

Cheese & Pepper/Mushroom Egg Bites (GF)

Fruit Tray

Coffee Carafe

Breakfast Buffet \$21.00/person

Fruit Tray - A fresh variety of fruit.

Chocolate Pastry Roll

Hashbrowns - Oven baked, seasoned hashbrowns.

Pancakes & Syrup - Buttermilk pancakes with maple syrup.

Scrambled Eggs - Seasoned and scrambled.

Bacon - Oven Baked, crispy bacon.

Coffee Carafe - Medium Blend, comes with sugar, milk, and cream.

Orange Juice

Breakfast Buffet 2 \$24.00/person

Fruit Tray - A fresh variety of fruit.

Blueberry & Chocolate Chip Muffins -
Fresh baked.

Hashbrowns - Oven Baked, seasoned
hashbrowns.

Breakfast Sausage - Pork or Chicken

Scrambled Eggs - Seasoned and
scrambled.

Bacon - Oven Baked, crispy bacon.

Yogurt Cups - Chilled

Coffee Carafe - Medium Blend, comes
with sugar, milk, and cream.

Orange Juice

Lunch Buffet 1 - \$20/Person

House Made Tomato Bisque - Vegetarian.

Salad Bar - Choice of Caesar or House
Greens.

Assorted Sandwiches and Wraps - Crispy
Chicken Wrap, Turkey Bacon Clubhouse, Honey
Ham Wrap.

Lunch Buffet 2 - \$22

Thai Chicken Soup

Vegetable Soup (vegan/GF)

Greek Pasta Salad (vegetarian)

Assorted Sandwiches - Chicken Bacon Ranch
Wrap & Turkey Cranberry & Swiss.

Vegetarian/vegan and gluten free options available
upon request.

Picnic Buffet \$25.00/Person

BBQ Chipotle Chicken - Sweet and spicy chicken breast.

Creamy Dill Potato Salad - Smashed potatoes, corn, bacon, garlic, and creamy dill sauce.

Broccoli Parmesan - Roasted and seasoned.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

White & Brown rolls - Assorted rolled with butter.

SPRING SEASONAL \$26.00/person

BBQ Chicken Breast - Sweet and savory chicken breast.

Garlic Parmesan Potatoes - Baby potatoes roasted with garlic and parmesan.

Dill Pasta Salad - Fusilli noodles & broccoli in creamy dill dressing.

Mixed Green Salad - Mixed greens, cucumber, red onion, cherry tomatoes with a white wine vinaigrette.

White and Brown Rolls with Butter

Variety Buffet - \$28/person

Vegetarian Lasagna

Steamed Jasmine Rice

Butter Chicken - House made, mild heat.

Pierogi & Sausage Casserole - Served with
sour cream.

Spiced Cauliflower & Sweet Potato -
Seasoned with a variety of spices and
roasted.

Greek Salad - Romaine, cucumber, red
onion, tomato, olives and feta.

Bread Roll - Assorted rolls with butter.

Greek Buffet \$30.00/Person

Greek Marinated Chicken Breast -

Marinated in a Greek vinaigrette.

Lemon Roasted Potatoes - Potatoes slow roasted in chicken broth, lemon juice and seasonings.

Feta & Cucumber Salad - Diced

cucumbers, tomatoes, red onion, and feta in a Greek dressing.

Spanakopita - Feta and spinach filled savory pastry.

Warm Pita

Tzatziki Dip - Greek yogurt, shredded cucumber, lemon, and garlic.

Urban Buffet \$32.00/person

Roast Chicken Breast - Rosemary and thyme seasoned chicken breast with a crispy skin.

Garlic Mashed Potatoes - Buttery mashed potatoes seasoned with salt, and garlic puree.

Brown Sugar Carrots - Roasted carrots in a brown sugar and butter glaze.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Greek Pasta Salad - Fusilli noodles, Italian vinaigrette, cucumber, red onion, olives, and feta.

White and Brown Rolls with Butter

Roast Chicken Gravy

BBQ Chicken & Rib Buffet -
\$36.00/Person

Rotisserie Seasoned Chicken - Rotisserie
Seasoned Chicken Breast

1/3 Rack BBQ Ribs - BBQ Braised Rib

Garlic Mashed Potatoes - Creamy mashed
potato with seasoned with butter and salt

Dill Pasta Salad - Fusilli noodles and
broccoli in creamy dill dressing.

Caesar Salad - Crisp romaine, Grana Padano,
croutons, and creamy Caesar dressing.

Corn Bread - Honey sweetened corn bread.

Roast Buffet \$36/person

Roast Beef - Garlic roast beef.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt and garlic puree.

Chili & Garlic Broccoli - Roasted Broccoli seasoned with butter, garlic, and chili flakes.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Dill Pasta Salad - Fusilli, creamy dressing, dill, and chopped broccoli.

Bread Rolls with Butter

Pan Drippings Au Jus

Fall Seasonal - \$37

Roasted Turkey - Whole roasted turkey with pan drippings.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Brown Sugar Carrots - Roasted carrots in a brown sugar and butter glaze.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Stuffing - Savory house made stuffing.

Bread Rolls with Butter

Roast Turkey Gravy

Cranberry Sauce

Fall Feast - \$45/person

Roast Turkey - Whole roasted turkey with pan drippings.

Glazed Ham - Slow Cooked Glazed Ham

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Roasted Carrots - Roasted with butter and seasonings.

Green Bean Casserole - Crispy green beans baked in a chicken & mushroom sauce.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Stuffing - Savory house made stuffing.

Roast Turkey Gravy

Cranberry Sauce

Bread Rolls with Butter

Chocolate Yule Log

Ukrainian Feast - \$45/person

Roast Turkey - Whole roasted turkey with pan drippings.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Roasted Carrots - Roasted with butter and seasonings.

Fried Perogies with Dill Sour Cream - Fried golden on the outside.

Cabbage Rolls - Beef filled in a tomato-based sauce.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Roast Turkey Gravy

Cranberry Sauce

Bread Rolls with Butter

Honey Babka - Honey cake with cream cheese icing.

ADD-ONS

Sides

Steamed Jasmine Rice - \$2.25/person

Garlic Bread - \$2.50/person

Chipotle Mac & Cheese - \$6/person

Vegetarian Lasagna - \$7.00/person

Vegetarian Pot Pie - \$7.00/person

Roasted Vegetables & Quinoa (gf, vegan) -
\$7.00/person

Meat's

Roast Beef - \$7.00/person

Pork Tenderloin with Apple Chutney - \$7.00/person

Chicken Tenders & Fries - \$8.00/person

Butter Chicken - \$10.00/person

Salmon in Dill Cream Sauce - \$10.00/person