



Banquet Hall & Catering

~ Banquet Menu ~

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Serving Quality Food & Dependable Services

At a Reasonable Price



~ Plated Dinner Entrée Options ~

Plated Dinners Include:

*Basket of Assorted Dinner Rolls and Butter * Choice of Salad * Two Entrée compliments *Coffee or Tea

* Fresh fruit cup OR Sherbet * Wait staff and complete linen Service

(All Beef Served is USDA Choice Beef)

~ Tournedos of Filet Mignon ~

Two 5 oz. Filet Mignon Roasted to perfection
and served with Mushroom Wine Sauce. (\$26.95)

~ New York Strip Steak ~

12 oz. gilled N.Y strip with fresh Rosemary & sautéed Mushroom (\$24.95)

~ Sirloin Gorgonzola ~

12 oz. Grilled Sirloin with Melted Gorgonzola,
Peppercorn Sauce, and French Fried Onions (\$19.95)

~ Prime Rib and Shrimp ~

A Combination of Slow Cooked Prime Ribs and Our Breaded Shrimp. (\$26.95)

~ Sautéed Sea Bass ~

Sautéed Sea Bass Served with Tarragon Mustard Cream Sauce (\$28.95)

~ Broiled Orange Roughy ~

With a Lemon Dill Sauce (\$18.95)

~ Lobster ~

A luscious Lobster tail served with a creamy butter sauce. (\$39.95)

~ Boneless Chicken Breast ~

Choice of One:

Picatta, Cordon Bleu, Oscar, Pesto, Lemon Pepper,
Santa-Fe, Marsala, Stuffed Florentine, or Parmesan

\$18.95

~ Roasted Pork Loin ~

Tender Pork loin roasted and topped with
Balsamic Cream Sauce and Sautéed Portabella Mushrooms

\$19.95

~ Prime Rib of Beef ~

12 oz. Served with Natural Juices,
Sautéed Mushrooms & Onion (\$24.95)

~ Bacon Wrapped Filet Mignon ~

10 oz. Filet served with sautéed mushrooms & onion rings (\$26.95)

~ Peppercorn Roast Beef Tenderloin ~

Served with Sautéed Peppers, Mushrooms & Onions.
(\$26.95)

~ King Crab Royalty ~

1/2 pound of succulent King Crab Legs (\$24.95)

~ Sautéed Shrimp & Scallops ~

In a Chardonnay Cream Sauce, Served with Spinach Linguini (\$22.95)

~ Scampi Tilapia ~

With Garlic & Butter Sauce (\$18.95)

~ Norwegian Salmon Fillet ~

With Scandia Dill Cream or Tomato Basil Champagne Sauce. (\$25.95)

~ Vegetarian Pasta ~

Choice of One:

Wild Mushroom Ravioli, Stuffed Pasta Shells,
Penne Primavera, or Eggplant Parmesan

\$18.95

~ Grilled Frenched Lamb Rack ~

Frenched Lamb Chops Marinated in Harissa Sauce,
Recommended with Couscous and Rataouille (Can substitute).

(\$27.95)



~ Salads ~

~ Garden Fresh Salad ~

Fresh greens, Cucumbers, Tomatoes,
Mushrooms, Green and Red Peppers,
Croutons and Choice of Two Dressings
(Ranch, French, Italian, Greek, Raspberry Vinaigrette)

~ Crunchy Oriental Salad ~

Mixed Greens, Chow Mien Noodles,
Mandarin Oranges, Sweet Onions,
Julienne Vegetables, Served
with Citrus Soy Dressing.

~ Bow Tie Caesar Salad ~

Crisp Romaine, Grated Parmesan,
Bow Tie Pasta, Classic Caesar Dressing,
Croutons & Cracked Black Pepper

~ Spinach Salad ~

Baby Spinach with Eggs, Bacon, and Hot Bacon Dressing

OR

Baby Spinach with Mandarin Oranges, Craisins,
Oven Roasted Almonds and Raspberry Vinaigrette Dressing

~ Entrée Compliments ~

Starches

- ~ Baked Potato with Sour Cream & Butter ~
- ~ Au Gratin Potatoes ~
- ~ Cheese Tortellini Salad ~
- ~ Vegetable Rice Pilaf ~
- ~ Persian Basmati Saffron Rice OR Dill Rice ~
- ~ Parmesan Red Potatoes ~
- ~ Garlic Buttered Angel Hair Pasta ~
- ~ Fettuccini Alfredo ~
- ~ Creamed Corn ~
- ~ Roasted Garlic Mashed Potatoes ~
- ~ Roasted Red Potatoes in Parsley Butter ~
- ~ Seven Layer Salad ~

Vegetables

- ~ California Mixed Vegetable Medley ~
- ~ Ratatouille, A mix vegetable
stew with herbs & garlic ~
- ~ Grilled Asparagus with roasted garlic ~
- ~ Honey Glazed Carrots ~
- ~ Green Bean Casserole ~
- ~ Green Beans Almandine ~
- ~ Makers Mushrooms ~
- ~ Creamed Spinach ~
- ~ Roasted Vegetables ~
- ~ Couscous with almonds and currants ~



~ Plated Mixed Grills ~

All Plated Mixed Grills Include:

*Basket of Assorted Dinner Rolls and Butter * Choice of Salad * Two Entrée compliments *Coffee or Tea

* Fresh fruit cup OR Sherbet * Wait staff and complete linen Service *(additional cost for Lamb Rack and Sea Bass)*

Choice of Two Meats \$26.95 or Choice of Three Meats \$29.95

(All Beef Served is USDA Choice Beef)

<u>~ Beef ~</u>	<u>~ Seafood ~</u>	<u>~ Chicken ~</u>	<u>~ Other ~</u>
~ Tournedos of Filet Mignon ~ ~ Roast Beef Tenderloin ~ ~ Sirloin Gorgonzola ~ ~ New York Strip Steak ~ ~ Prime Rib ~ ~ Bacon Wrapped Filet Mignon ~	~ Sautee of Chilean Sea Bass ** ~ ~ Norwegian Salmon Fillet ~ ~ Scampi Tilapia ~ ~ Broiled Orange Roughy ~ ~ Sautéed Shrimp and Scallops ~ ~ King Crab ~	~ Cornish Hen Kabobs ~ ~ Pesto Chicken ~ ~ Stuffed Chicken Florentine ~ ~ Chicken Picatta ~ ~ Chicken Oscar ~ ~ Chicken Marsala ~ ~ Chicken Cordon Bleu ~ ~ Chicken Parmesan ~	~ Lamb Rack ** ~ ~ Vegetarian Option ~ ~ Roasted Pork Loin~

~ Salads ~

~ Garden Fresh Salad ~ ~ Crunchy Oriental Salad ~ ~ Bow Tie Caesar Salad ~ ~ Spinach Salad ~

~ Entrée Compliments ~

~ Baked Potato with Sour Cream & Butter ~ ~ Au Gratin Potatoes ~ ~ Persian Basmati Saffron Rice or Dill Rice~ ~ Cheese Tortellini Salad ~ ~ Fettuccini Alfredo ~ ~ Garlic Buttered Angel Hair Pasta ~ ~ Roasted Red Potatoes in Parsley Butter ~ ~ Roasted Garlic Mashed Potatoes ~	~ California Mixed Vegetable Medley ~ ~ Vegetable Rice Pilaf ~ ~ Honey Glazed Carrots ~ ~ Creamed Spinach ~ ~ Makers Mushrooms ~ ~ Green Bean Casserole ~ ~ Seven Layer Salad ~	~Ratatouille, A mix vegetable stew with herbs & garlic~ ~ Grilled Asparagus with roasted garlic ~ ~ Roasted Vegetables ~ ~ Green Beans Almandine ~ ~ Creamed Corn ~ ~ Couscous with almonds and currants ~
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~ Buffet Options ~

All Four Buffet Options Include Choice of:

Two Cold Sides and Two Hot Sides

Choice of Two Meats \$24.95 or Choice of Three Meats \$28.95 or Choice of Four Meats \$32.95

(All Beef is USDA Choice Beef) (All Buffet, Cold, and Hot sides can be mixed and matched)

~ Italian Cuisine ~

- ~ Chicken Picatte ~
- ~ Chicken Marsala ~
- ~ Chicken Florentine ~
- ~ Chicken Parmesan ~
- ~ Eggplant Parmesan ~
- ~ Lasagna (Meat or Meatless) ~
- ~ Pasta ~
- ~ Veggie Raviolis ~
- ~ Portabella Mushroom Dinner ~

~ Cold Sides ~

- ~ Antipasta ~
- ~ Fresh Garden Salad ~
- ~ Bruschetta ~
- ~ Proscuitto Wrapped Melon ~

~ Hot Sides ~

- ~ Rataouille ~
- ~ Grilled Asparagus ~
- ~ Fettuccini Alfredo ~
- ~ Cheese Tortellini ~

~ Surf N' Turf ~

(Add \$4 to Surf N' Turf Buffet Per Person)

- ~ Norwegian Salmon Fillet ~
- ~ Scampi Tilapia ~
- ~ Broiled Orange Roughy ~
- ~ Sautéed Shrimp and Scallops
- ~ Bacon Wrapped Mignon ~
- ~ Tornados of Fillet Mignon ~
- ~ Sirloin Gorgonzola ~
- ~ Prime Rib ~
- ~ New York Strip Steak ~
- ~ Roast Beef Tenderloin ~
- ~ Sea Bass ~
- ~ Jumbo Shrimp ~
- ~ King Crab ~
- ~ Lamb Rack ~

~ Cold Sides ~

- ~ Fresh Garden Salad ~
- ~ Spinach Salad ~
- ~ 7-Layer Salad ~
- ~ Pasta Salad ~

~ Hot Sides ~

- ~ Wild Rice ~
- ~ Baked OR Mashed Potatoes ~
- ~ Makers Mushroom ~
- ~ Green Bean Casserole ~

~ Colonial Style ~

- ~ Cornish Hen Kabobs ~
- ~ Beef Pot Roast ~
- ~ Stuffed Chicken Florentine ~
- ~ Roasted Turkey ~
- ~ Tender Pork Loin ~
- ~ Honey Glazed Ham ~
- ~ Chicken Cordon Bleu ~
- ~ Stuffed Cornish Ham ~
- ~ Seasoned Baked Chicken ~
- ~ Roast Beef and Gravy ~

~ Cold Sides ~

- ~ Fresh Garden Salad ~
- ~ Potato Salad ~
- ~ 7- Layer Salad ~
- ~ Caesar Salad ~

~ Hot Sides ~

- ~ Roasted Red Potatoes ~
- ~ Baked OR Mashed Potatoes ~
- ~ Honey Glazed Carrots ~
- ~ Creamed Corn OR Spinach ~

~ Tailgate ~

- ~ BBQ Babyback Ribs (Beef) ~
- ~ BBQ Babyback Ribs (Pork) ~
- ~ Tenderloin ~
- ~ Baked Salmon ~
- ~ BBQ Chicken ~
- ~ Seasoned Baked Chicken ~
- ~ Wisconsin Style Brats ~
- ~ Hamburgers ~
- ~ Hot Dogs ~
- ~ BBQ Pulled Pork ~
- ~ Shredded BBQ Chicken ~
- ~ Fried Chicken ~

~ Cold Sides ~

- ~ Potato Salad ~
- ~ Cole Slaw ~
- ~ Pasta Salad ~
- ~ 7-Layer Salad ~

~ Hot Sides ~

- ~ Baked Beans ~
- ~ Creamed Corn OR Spinach ~
- ~ Corn on the Cobb ~
- ~ Red Potato N Parsley Butter ~



~ Hot Hors D'oeuvres ~

~ Bacon wrapped Scallops and Shrimp ~

Colossal Shrimps & Marinated Sea Scallops, Dusted with Bread Crumbs and wrapped in a strip of Bacon (\$85.95/50 Pieces)

~ Prosciutto wrapped Scallops ~

Served on Rosemary Skewers (\$105.95/50 Pieces)

~ Cocktail Vegetable Egg Rolls ~

Choice of Baked or Fried
(\$39.95/Per 50 pieces)

~ Hibachi Chicken Skewers ~

Tasty slices of Multi-color Bell Pepper, Green Onion and a cut of Monterey Jack Cheese with Jalapeno. Wrapped in a Strip Chicken, Lightly Marinated in Sweet Chili Sizzling Sauce (\$85.00/35 Pieces)

~ Chicken & Pineapple Brochettes ~

Brochettes with Marinated Chicken Breast, Juicy Pineapple and Sweet N' Sour Sauce on a Bamboo Skewer (\$70.00/30 Pieces)

~ Chicken Quesadilla ~

A new look to the Traditional Quesadilla: Shredded and Chunked Chicken, Mild Cheddar, Monterey Jack Cheese and Jalapeno Peppers, Tomatoes, Bell Peppers, Cilantro, Onions, and Garlic, wrapped in a Tortilla. Served with Salsa, Guacamole and Sour cream (\$85.00/30 Pieces)

~ Beef Tenderloin Fajita ~

Fajita seasoned strips of beef tenderloin with sautéed green and red peppers, onions, and cilantro and lime juice, in a crisp tortilla wrapper. Served with salsa, guacamole and sour cream (\$85.00/30 Pieces)

~ Miniature Ruben Sandwiches ~

Served on Cocktail Rye Bread (\$85.00 / 50 Pieces)

~ Spanakopita ~

Spinach Pie in Phyllo Dough (\$69.95 / 50 Pieces)

~ Warm Crab Dip ~

Served with Crackers and Tortilla Chips (\$65.95 / Tray)

~ Bacon wrapped Water Chestnuts ~

Lightly Marinated whole Water Chestnuts, coated in Bread Crumbs and Delicately wrapped in Bacon. (\$55.95/per 50 pieces)

~ Cocktail Meatballs ~

In Sweet & Sour BBQ Sauce (\$35.00/Per 100 pieces)

~ Beef & Mushroom Brochettes ~

Skewers of Marinated Beef Tenderloin Chunks and Mushrooms.
(\$85.00/50 Pieces)

~ Hibachi Beef Skewers ~

Tasty slices of Multi-color Bell Pepper, Green Onion and a cut of Monterey Jack Cheese and Jalapeno wrapped in a Roll of Beef Tenderloin, Lightly Seasoned with Soy Marinade (\$85.00/35 Pieces)

~ Rumaki ~

Tasty Chicken Livers with Water Chestnuts and lean Bacon OR Fresh Pineapple, Water Chestnuts wrapped in Bacon (\$85.00/ 50 Pieces)

~ Sesame Chicken ~

Fresh Medallions of Chicken breasts lightly brushed with sesame oil, garlic and teriyaki sauce, lightly coated with sesame seeds and a sprinkling of Japanese Style bread crumbs. Served with a choice of sweet and sour sauce OR hot Mustard (\$59.95 / 50 Pieces)

~ Crab Rangoon ~

Succulent morsels of snow crabmeat, cream cheese, a touch of surimi and spices wrapped in a crisp wonton wrapper. Served with a choice of sweet and sour sauce or hot mustard (\$59.95 / 50 pieces)

~ Stuffed Mushrooms ~

Mushrooms filled with Crabmeat, spiced, parmesan cheese and Breadcrumbs
(\$89.95 / 50 Pieces)

~ Salami and Cream Cheese Cornet ~

(\$75.95 / 30 Pieces)

~ Warm Artichoke Dip ~

Served with Crackers and Tortilla Chips (\$45.95 / Tray)



~ Cold Hors D'oeuvres ~

~ Roast beef Crostini ~

Slices of roast beef , aurgula, goat cheese and a relish of roasted red pepper
And calamata olive on toasted baguette slices (\$55.00 / 25 pieces)

~ Shrimp Cocktail ~

Colossal shrimps, sliced lemons and cocktail sauce (\$64.95 / 50 Pieces)

~ Deviled eggs ~

(\$49.95/ 50 pieces)

~ Taco Dip ~

Served with Tortilla Chips (\$40.00 / Tray)

~ Bruschetta ~

A Blend of Tomato, Mozzarella , Kalamata Olives, Fresh Basil, and
Parmesan Cheese with homemade Crosstini(\$45.95/ order)

~ Caprese Skewer ~

Skewered Mozzarella ball, cherry tomato, wrapped in fresh Italian sweet
basil, drizzled with balsamic vinegar (\$49.95/ 30 pieces)

~ Texas Caviar ~

Blend of beans, corn, peppers (hot) and tortilla chips (\$34.95 / Order)

~ Tabbouli ~

A Mediterranean delight, a zesty salad of cracked wheat, parsley, tomatoes
and scallions with a dressing of olive oil and lemon juice (\$34.95 / Order)

~ Sausage and Cheese ~

Served with a basket of assorted crackers (\$49.95 / Tray)

~ Fresh Vegetable Tray ~

Served with Homemade dip (\$45.95 / Tray)

~ Guacamole and Salsa ~

Served with tortilla chips (\$29.95/Tray)

~ Mixed Nuts ~

(\$24.95 / Order)

~ Jamaican Jerk Shrimp ~

Colossal Shrimps With Papaya, Pineapple, Roasted Red Pepper,
Green onions, and Lime Juice (\$85.95 / Platter of 2 lbs., 50 Pieces)

~ Whole Smoked Salmon ~

Savory Smoked Salmon (\$95.00/Order)

~ Gourmet Relishes ~

(\$37.95 / Tray)

~ Spinach Dip ~

Served in a bread-bowl with assorted bread cubes and crackers (\$35.95/Tray)

~ Blue Cheese – Stuffed Endive ~

A beautifully arranged Endives, stuffed with blue cheese, green
onions, crumbled bacon and toasted walnuts (\$64.95 / 30 Pieces)

~ Fresh Fruit Skewers ~

Fresh pineapple, assorted melons, strawberries and
grapes (69.95 /Tray)

~ Caviar on Rye ~

Black & Red Caviar, sour cream & toasted Rye Bread (\$65.00 / Tray)

~ Hummus ~

Chickpea spread served with pita triangles and chips
(\$39.95/ Order)

~ Pâté and Spread Board ~

Served with Assorted Crackers (\$49.95 / Order)

~ Fresh Fruit Tray ~

(\$49.95 / Tray)

~ Dry Snacks

(\$24.95 / Order)



~ Plated Desserts ~

(\$4.95 Per Person)

- ~ Tiramisu ~
- ~ Assorted Petite Bars ~
- ~ Gourmet Carrot Cake ~
- ~ Towering Four Layer Chocolate Cake ~
- ~ Divine Key Lime Cake ~
- ~ New York Supreme Cheese Cake ~
- ~Lemon meringue Pie ~

~ Buffet Desserts ~

~ Chocolate Fountain ~

10 lbs. of Chocolate, served with assorted fruits and choice of two options below:
pound cake, cream puffs, crackers, marshmallows, and mini doughnuts \$395.00

~ Assorted Cakes ~

Combination of 3 assorted cake slices \$3.95 per person

~ Assorted Mini Desert Tray ~

Assorted éclairs, mini cheesecakes, Pettit fours, and cookies

\$2.50 per person

~ Armon's Bar ~

~ Top Shelf Beverages ~ Per Person \$6

Absolute 80 - Bombay Sapphire - Crown Royal - Courvoisier - Stoli - Stoli
Orange - Kettle One - Grey Goose - Johnny Walker Black - Chivas Regal -
Hennessy - Frangelico - Drambuie

~ Call Brand Mixed Beverages ~ Per Person \$5

Smirnoff - Beef Eater - Jim Beam - Canadian Club - Jose' Cuervo - Korbel
Brandy - Tanqueray - Jack Daniels - J&B- Dewar's White Label - Skyy -
Smirnoff Raspberry - Captain Morgan- Bacardi Light - Bacardi Lemon

~ Well Brand Mixed Beverages ~ Per Person \$4

Vodka - Gin - Scotch - Bourbon - Whiskey - Tequila - Brandy

~Bottled Beer ~

Domestic \$2.75 Imported \$3.75

~ Wines ~

House Wine Woodbridge \$4.50 glass / \$20.00 Bottle
(Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Shiraz)

~ Other Services ~

* Bartenders \$25 Per Hour

~ Hourly Specials ~

Option #1: Bottled Beer, Wine and Soda

(this includes all beers, all wines, and assorted sodas)

- * \$10 an Hour Per guest
- * \$12 for 2 Hours Per guest
- * \$15 for 3 Hours Per guest
- * \$18 for 4+ Hours Per guest

Option #2: Well Brand Mixed Beverages AND Option #1 above

- * \$12 an Hour Per guest
- * \$15 for 2 Hours Per guest
- * \$20 for 3 Hours Per guest
- * \$25 for 4+ Hours Per guest

Option #3: Call Brand Mixed Beverages AND Options #1 and #2 above

- * \$14 an Hour Per guest
- * \$17 for 2 Hours Per guest
- * \$22 for 3 Hours Per guest
- * \$27 for 4+ Hours Per guest

Option #3: Top Shelf Beverages AND Options #1, #2 and #3 above

- * \$15 an Hour Per guest
- * \$19 for 2 Hours Per guest
- * \$25 for 3 Hours Per guest
- * \$30 for 4+ Hours Per guest