

Holiday Party Menu



Open Bar
for 3
Hours

\$26.00 per person (Open bar for 3 hours)

Vodka, Gin, Rum, Tequila, Whiskey, Blended, Whiskey,
Triple Sec, Peach Schnapps, Sour Apple Pucker,
Sweet & Dry Vermouth, Blue Curaco

Wines: Merlot Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel

Beer: Coors Light, Miller Lite, Yuengling, Corona.

Soft Drinks & Bottled Water

Add 4th hour of open bar \$7.00 pp



Buffet
Dinner

\$28.00 per person

Served with:

Coffee, Decaf, and Assorted Teas

Assorted Breads

Holiday Cookie Display, Eggnog Bread Pudding, and Assorted Pies

Select One:

-Imported and Domestic Cheese Display

-Fresh Vegetable Crudité

Select One Vegetable

Green Bean Casserole

Steamed Mixed Vegetables

Buttery Brussel Sprouts

Glazed Baby Carrots

Select Salad or Butternut Squash Soup

Garden Salad w/ Two Dressings

Caesar Salad w/ Croutons and Creamy Caesar Dressing

Pasta Primavera w/ Sundried Tomatoes

Vine Ripe Tomato, Cucumber and Red Onion

Select One Side

Creamy Mashed Potatoes,

Rice Pilaf, Mashed Sweet Potatoes w/ Marshmallow

Apple Stuffing Garnished w/ Cranberry Sauce

Roasted Red Bliss Potatoes

Select Two Entrées

Sliced Turkey Breast in Gravy

Braised Beef w/ Button Mushrooms

Baked Ziti Marinara

Tuscan Primavera Tortellini w/ Parmesan Cream

Rigatoni Bolognese

Chicken Piccata

Broiled Tilapia w/ Lemon Herb Butter

Herb Crusted Salmon Filet

Add a Carving Station - \$9.00 pp

* \$100.00 Chef Attendant Fee

Carved Roast Pork Loin w/ Rosemary Pan Jus

Carved Slow Roasted Top Round of Beef w/ Horseradish Cream

Carved Roasted Turkey Breast w/ Sage Gravy

Add a DJ for 3 Hours - \$400.00

Minimum of 25 People - Not Enough People? Get another office/ group to join you!

ALL PRICING SUBJECT TO A 21% SERVICE CHARGE PLUS 6% TAX.

PRICING IS PER PERSON UNLESS OTHERWISE NOTED.

Room Rental Fees apply based on total number of people