



## BANQUETS

Large parties can be accommodated in several dining rooms or in our private room on the second floor. We can accommodate private parties from 20 - 120. Birthday Parties, Wedding Rehearsals, Funeral Luncheons, Holiday Parties, Anniversary Parties We offer the following menus for either a luncheon or dinner gathering. If you would like anything not listed below, please do not hesitate to contact us for further information. All banquets are subject to gratuity and sales tax.

### Lunch Banquet Menu

#### 10.95 per person

Chicken Parmagiana served with a side of pasta

Chicken Piccante topped with a lemon wine butter sauce

Roast Turkey Platter served with stuffing and cranberries

Penne Primavera fresh vegetables served over penne in an alfredo sauce

Roast Sirloin of Beef slow roasted top round of beef topped with brown gravy

Virginia Ham Steak baked with a brown sugar butter glaze

Broiled Tilapia broiled in a garlic butter wine sauce

#### 12.95 per person

Broiled Filet of Flounder - Broiled in a garlic butter wine sauce

Chicken Marsala - Sautéed with mushrooms, onions, and ham in a marsala wine sauce

Jack Daniels Pork Chop - center cut pork chop fire grilled served with a jack daniels sauce

#### 14.95 per person

Jumbo Lump Crab Cakes - sautéed crab cakes served with a lobster cream sauce

Jack Daniels N.Y Strip - n.y strip steak fire grilled served with a jack daniels sauce

Included in all our Lunch Banquets - House salad, two vegetables, dessert, and coffee

### Banquet Buffet Option

#### 13.95 per person

Hot Roast Beef, Homemade Meatballs

Chicken Piccante, Sausage Scallopine

Baked Penne, Sautéed Green Beans

Homemade Potato Salad, Tossed Salad with house dressing

Buffet Option requires a minimum 40 guests



## **Dinner Banquet Menu**

### 14.95 per person

Chicken Parmagiana served with a side of pasta

Roast Turkey Platter served with stuffing and cranberries

Roast Sirloin of Beef slow roasted top round of beef topped with brown gravy

Broiled Tilapia broiled in a garlic butter wine sauce

Broiled Flounder broiled in a garlic butter wine sauce

Chicken Marsala sauteed with mushrooms, ham, and onions in a marsala sauce

Shrimp Scampi jumbo shrimp served over a bed of pasta

### 16.95 per person

Veal Parmagiana served with a side of pasta

Broiled Salmon broiled in a garlic butter wine sauce

New Orleans Chicken And Shrimp sauteed in a stone ground honey mustard sauce

### 18.95 per person

Broiled Stuffed Flounder stuffed with jumbo lump crab imperial

Prime Rib au jus queen cut topped with au jus (king cut available for 24.95)

Seafood Scampi shrimp, scallops, lobster, mussels and crabmeat served over pasta

Included with all entrees

Soup, salad, two vegetables or pasta, dessert, and coffee or hot tea

## **Dinner Buffet Option**

### 16.95 per person

Hot Roast Beef

Homemade Meatballs

Chicken Piccante

Sausage Scallopini

Baked Penne Pasta

Sauteed Green Beans

Homemade Potato Salad

Tossed Salad with house dressing

A minimum of 40 guests required for buffet option

Included with buffet - Rolls and butter, dessert, and coffee or hot tea