

MEAL DESCRIPTIONS:

FRIDAY NIGHT BUFFET: "Taste of Italy"

6:30 - 8:30 pm

Chicken w/Basil & Mozzarella

Eggplant Parmesan

Includes:

Italian Wedding soup; fresh tossed Caesar salad; Fresh baked garlic bread and warm rolls; Penne Pasta - Marinara; Chef's choice Italian dessert (pastries); assorted sodas, bottled water; fresh brewed regular and decaf coffee, assorted teas.

*Alcoholic beverages can be purchased from the hotel bar and brought back to the banquet room. Alcohol purchased outside of the hotel premises may not be brought into the dining area.

SATURDAY LUNCH BUFFET: "It's a Wrap"

12:00 - 1:30 PM

Soup

Tossed green salad with assorted dressings

Seasonal pasta salad & red bliss potato salad

Roast Beef, Turkey, Ham, Tuna Wraps (Grilled Vegetable wraps per request)

Assorted chips & condiments

assorted cookies & brownies

assorted sodas, bottled water, fresh coffee and teas

SATURDAY PRE-DINNER SOCIAL:

6:00 - 6:30 pm

Cheese and crackers display with **seasonal fresh fruit**

Cash bar in the banquet hall

SATURDAY PLATED DINNER BANQUET:

6:30 - 8:00 pm

All entrees served with freshly tossed assorted greens with assorted dressings; warm rolls with butter.

Specialty entree dishes may be made on request, i.e. gluten free, etc.

Chicken Piccata : served with Herb roasted potatoes & seasonal vegetables

Shrimp Scampi : served over pasta with herb and lemon garlic sauce

Grilled Sirloin with a Burgundy Mushroom Sauce: served with herb roasted potatoes & seasonal vegetables

Vegetarian Option: Portobello mushroom & Spinach Ravioli: served with a creamy gorgonzola sauce

Dessert: Carrot Cake