

Banquet Dinner

25.95 per person Buffet 27.95 per person Family Style
50-person minimum
If there is something you would like that you don't see, please ask!

First Course (Choose One)

Fruit Cup Garden Salad Caesar Salad

Premium salads, add \$1 per person:

- Spring Mix, Cranberries, Candied Walnuts, Gorgonzola with Fig Balsamic Vinaigrette
- Spinach, Strawberries, Candied Walnuts, Feta with Fig Balsamic Vinaigrette
- Spring Mix Caprese Salad with White Balsamic Vinaigrette
- Arugula, shaved fennel, and grapefruit with a Citrus Balsamic Vinaigrette

Entrees (Choose Two) additional entrée add \$2.50 per person

Baked Bruschetta Chicken Breast Baked Ham Roast Turkey
Grilled Chicken w/a Lemon White Wine Cream Sauce Parmesan Panko Crusted Pork Loin
Penne w/ Marinara, Vodka, or Alfredo Herb Crusted Roast Beef
Cod Filet, w/a White Wine Tomato Basil Sauce or a Roasted Tomato Bruschetta

Premium Selections Add \$1.00 per person for each premium selection

Herb Crusted Roast Beef with Red Wine, Rosemary and Chocolate Sauce
Chicken Parmesan Chicken Francese
Tuscan Roasted Pork Tenderloin
Salmon Filet w/a Lemon White Wine Cream Sauce or a Soy Ginger Glaze
Haddock Filet, w/a White Wine Tomato Basil Sauce or a Roasted Tomato Bruschetta
Penne al Forno with Parmesan Cream/Marinara Sauce and Fresh Mozzarella

Starches (Choose One) additional starch add \$1.00 per person

Mashed Potatoes w/Gravy Herbed Stuffing w/Gravy Roasted Baby Potatoes
Springfield Salt Potatoes Mac and Cheese Rice Pilaf

Premium Selections Add \$1.00 per person for each premium selection

Loaded Mashed Potato Casserole

Vegetables (Choose One) additional vegetable add \$1.00 per person

Cole Slaw Broccoli Medley Stewed Tomatoes Mexican Street Corn (off the cob)
Green Beans w/Shallots, Brown Sugar & Candied pecans Green Beans with Creamy Horseradish Sauce (cold)
Roasted Brussels sprouts with Pancetta and Balsamic vinegar

FULL SERVICE – we set up, clean up, provide tables, chairs, tablecloths, napkins, chair covers, tableware, serving ware, servers, etc.

Rolls with butter and our signature herbed cheese spread are included.

Coffee, tea, soda, and iced tea are included.

Appetizers and Alcohol are priced separately.

Children under 12 are half price, children under 5 are free.

20% service charge on food items

6% sales tax on food items and service charge



Banquet Dinner "Sample Pricing: Basic"

- 5-Hour Reception (total) with 1-Hour cocktail hour
- Pricing assumes all guests are adults - children under 12 are half price and children under 5 are free (but they still count toward the per-person part of the facility charge)
- Includes set-up and clean-up, tables, chairs, place settings, choice of white or ivory tablecloths, napkins, chair covers (no hall-provided centerpieces)
- Plated Salads with Bread, Butter, & Signature Herbed Cheese Spread
- **Buffet** Dinner (\$25.95 per person) with basic course selections (substitutions allowed from full menu)
- Coffee, Tea, Soda, & Ice Tea
- This represents only a **SAMPLE** of choices. *Everything can be changed* to suit your needs (some changes may prompt price changes).
- Appetizer prices are only to provide an approximate example – actual prices are calculated when the menu is developed. All prices are subject to change.

Appetizers	
Bountiful Veggie Display	Americana Cheese and Meat Selection with Crackers
First Course	
Garden Salad	
Entrees	
Herb Crusted Roast Beef	Penne Alla Vodka
Starches	
Mashed Potatoes w/Gravy	
Vegetable	
Green Beans w/Shallots, Brown Sugar & Candied pecans	

Cash or Tab bar: Beer, Wine, & Liquor Purchased at Bar

# Guests:	50	75	100	125	150	175
Food (\$25.95 per person dinner + \$3.95 pp appetizers)	\$1,495.00	\$2,242.50	\$2,990.00	\$3,737.50	\$4,485.00	\$5,232.50
Facility Fee (\$500 + \$8 per person)	\$ 900.00	\$1,100.00	\$1,300.00	\$1,500.00	\$1,700.00	\$1,900.00
Bartender*	\$180.00	\$180.00	\$360.00	\$360.00	\$360.00	\$540.00
Service Charge (20% - Food only)	\$ 299.00	\$ 448.50	\$ 598.00	\$ 747.50	\$ 897.00	\$1,046.50
Tax (6% - Food, Bartender, and Service Charge only)	\$ 118.44	\$ 172.26	\$ 236.88	\$ 290.70	\$ 344.52	\$ 409.14
Total	\$2,992.44	\$4,143.26	\$5,484.88	\$6,635.70	\$7,786.52	\$9,128.14
Total Per Person	\$ 59.85	\$ 55.24	\$ 54.85	\$ 53.09	\$ 51.91	\$ 52.16

* A bartender is required for every 75 guests

Open Bar for 4 of 5 hours – closed during dinner (Bartender charge included in cost)

# Guests:	50	75	100	125	150	175
Food (\$25.95 per person dinner + \$3.95 pp appetizers)	\$1,495.00	\$2,242.50	\$2,990.00	\$3,737.50	\$4,485.00	\$5,232.50
Facility Fee (\$500 + \$8 per person)	\$ 900.00	\$1,100.00	\$1,300.00	\$1,500.00	\$1,700.00	\$1,900.00
Open bar (\$13.95 per person)	\$ 697.50	\$1,046.25	\$1,395.00	\$1,743.75	\$2,092.50	\$2,441.25
Service Charge (20% - Food only)	\$ 299.00	\$ 448.50	\$ 598.00	\$ 747.50	\$ 897.00	\$1,046.50
Tax (6% - Food and Service Charge only)	\$ 149.49	\$ 224.24	\$ 298.98	\$ 373.73	\$ 448.47	\$ 523.22
Total	\$3,540.99	\$5,061.49	\$6,581.98	\$8,102.48	\$9,622.97	\$11,143.47
Total Per Person	\$ 70.82	\$ 67.49	\$ 65.82	\$ 64.82	\$ 64.15	\$ 63.68

* This sample assumes everyone is 21 years old or older.



Banquet Dinner

“Sample Pricing: Mid-Range”

- 5-Hour Reception (total) with 1-Hour cocktail hour
- Pricing assumes all guests are adults - children under 12 are half price and children under 5 are free (but they still count toward the per-person part of the facility charge)
- Includes set-up and clean-up, tables, chairs, place settings, choice of white or ivory tablecloths, napkins, chair covers, lantern centerpieces
- Plated Salads with Bread, Butter, & Signature Herbed Butter Spread
- **Buffet** Dinner (\$25.95 per person) with premium salad (+\$1 pp) and one premium entree course selections (+\$1 pp) (substitutions allowed from full menu)
- Coffee, Tea, & Ice Tea
- This represents only a **SAMPLE** of choices. *Everything can be changed* to suit your needs (some changes may prompt price changes).
- Appetizer prices are only to provide an approximate example – actual prices are calculated when the menu is developed. All prices are subject to change.

Appetizers	
Americana Cheese and Meat Selection with Crackers	Bountiful Veggie Display
Bountiful Veggie Display	French Onion Tarts
First Course	
Spring Mix with Cranberries, Candied Walnuts, Gorgonzola, & Fig Balsamic Vinaigrette Dressing	
Entrees	
Herb Crusted Roast Beef with Red Wine, Rosemary and Chocolate Sauce	Penne Alla Vodka
Starches	
Mashed Potatoes w/Gravy	
Vegetable	
Green Beans w/Shallots, Brown Sugar & Candied pecans	

Cash or Tab bar: Beer, Wine, & Liquor Purchased at Bar

# Guests:	50	75	100	125	150	175
Food (\$27.95 per person dinner + \$4.95 pp appetizers)	\$1,645.00	\$2,467.50	\$3,290.00	\$4,112.50	\$4,935.00	\$5,757.50
Facility Fee (\$500 + \$8 per person)	\$ 900.00	\$1,100.00	\$1,300.00	\$1,500.00	\$1,700.00	\$1,900.00
Table Centerpieces (\$5 per table, 8-10 people/table)	\$ 25.00	\$ 45.00	\$ 60.00	\$ 65.00	\$ 75.00	\$ 90.00
Bartender*	\$180.00	\$180.00	\$360.00	\$360.00	\$360.00	\$540.00
Service Charge (20% - Food only)	\$ 329.00	\$ 493.50	\$ 658.00	\$ 822.50	\$ 987.00	\$1,151.50
Tax (6% - Food, Chair/Table Décor, Bartender, Service Charge)	\$ 130.74	\$ 191.16	\$ 262.08	\$ 321.60	\$ 381.42	\$ 452.34
Total	\$3,209.74	\$4,477.16	\$5,930.08	\$7,181.60	\$8,438.42	\$9,891.34
Total Per Person	\$ 64.19	\$ 59.70	\$ 59.30	\$ 57.45	\$ 56.26	\$ 56.52

* A bartender is required for every 75 guests

Open Bar for 4 of 5 hours – closed during dinner (Bartender charge included in cost)

# Guests:	50	75	100	125	150	175
Food (\$27.95 per person dinner + \$4.95 pp appetizers)	\$1,745.00	\$2,467.50	\$3,290.00	\$4,112.50	\$4,935.00	\$5,757.50
Facility Fee (\$500 + \$8 per person)	\$ 900.00	\$1,100.00	\$1,300.00	\$1,500.00	\$1,700.00	\$1,900.00
Table Centerpieces (\$5 per table, 8-10 people/table)	\$ 25.00	\$ 45.00	\$ 60.00	\$ 65.00	\$ 75.00	\$ 90.00
Open bar (\$13.95 per person)	\$ 697.50	\$1,046.25	\$1,395.00	\$1,743.75	\$2,092.50	\$2,441.25
Service Charge (20% - Food only)	\$ 349.00	\$ 493.50	\$ 658.00	\$ 822.50	\$ 987.00	\$1,151.50
Tax (6% - Food, Chair/Table Décor, Service Charge)	\$ 148.05	\$ 213.53	\$ 284.70	\$ 355.28	\$ 426.15	\$ 497.33
Total	\$3,864.55	\$5,365.78	\$6,987.70	\$8,599.03	\$10,215.65	\$11,837.58
Total Per Person	\$ 77.29	\$ 71.54	\$ 69.88	\$ 68.79	\$ 68.10	\$ 67.64

* This sample assumes everyone is 21 years old or older.



Banquet Dinner "Sample Pricing: Higher-End"

- 5-Hour Reception (total) with 1-Hour cocktail hour
- Pricing assumes all guests are adults - children under 12 are half price and children under 5 are free (but they still count toward the per-person part of the facility charge)
- Includes set-up and clean-up, tables, chairs, place settings, choice of white or ivory tablecloths, napkins, chair covers, table overlays, chair covers & sashes, candle centerpieces, five tea candles per table
- Plated Salads with Bread, Butter, & Signature Herbed Butter Spread
- **Family-Style** Dinner (\$27.95 per person) with premium salad (+\$1 pp), two premium entrees (+\$2 pp), and a third entrée (+\$1 pp) (substitutions allowed from full menu)
- Coffee, Tea, Soda, & Ice Tea
- This represents only a **SAMPLE** of choices. *Everything can be changed* to suit your needs (some changes may prompt price changes).
- Appetizer prices are only to provide an approximate example – actual prices are calculated when the menu is developed. All prices are subject to change.

Appetizers	
Italiano Cheese and Meat Selection with Crackers	Bountiful Veggie Display
French Onion Tarts	Firecracker Chicken Meatballs
First Course	
Spring Mix with Cranberries, Candied Walnuts, Gorgonzola, & Fig Balsamic Vinaigrette Dressing	
Entrees	
Herb Crusted Roast Beef with Red Wine, Rosemary and Chocolate Sauce	
Chicken Francese	Penne Alla Vodka
Starches	
Mashed Potatoes w/Gravy	
Vegetable	
Green Beans w/Shallots, Brown Sugar & Candied pecans	

Cash or Tab bar: Beer, Wine, & Liquor Purchased at Bar

# Guests:	50	75	100	125	150	175
Food* (\$31.95 per person dinner + \$6.95 pp appetizers)	\$1,945.00	\$2,917.50	\$3,890.00	\$4,862.50	\$5,835.00	\$6,457.50
Facility Fee (\$500 + \$8 per person)	\$ 900.00	\$1,100.00	\$1,300.00	\$1,500.00	\$1,700.00	\$1,900.00
Chair Sashes (\$2 per person)	\$ 100.00	\$ 150.00	\$ 200.00	\$ 250.00	\$ 300.00	\$ 350.00
Table Décor (\$14.25 per table, 8-10 people/table)	\$ 71.25	\$ 128.25	\$ 171.00	\$ 185.25	\$ 213.75	\$ 256.50
Bartender**	\$180.00	\$180.00	\$360.00	\$360.00	\$360.00	\$540.00
Service Charge (20% - Food only)	\$ 389.00	\$ 583.50	\$ 778.00	\$ 972.50	\$1,167.00	\$1,291.50
Tax (6% - Food, Chair/Table Décor, Bartender, Service Charge)	\$ 161.12	\$ 237.56	\$ 323.94	\$ 397.82	\$ 472.55	\$ 533.73
Total	\$3,746.37	\$5,296.81	\$7,022.94	\$8,528.07	\$10,048.30	\$11,329.23
Total Per Person	\$ 74.93	\$ 70.62	\$ 70.23	\$ 68.22	\$ 66.99	\$ 64.74

* A buffet is required for groups larger than 150 (with a dance floor) because 10 guests per table does not leave room for family style

** A bartender is required for every 75 guests

Open Bar for 4 of 5 hours – closed during dinner (Bartender charge included in cost)

# Guests:	50	75	100	125	150	175
Food* (\$31.95 per person dinner + \$6.95 pp appetizers)	\$1,945.00	\$2,917.50	\$2,917.50	\$4,862.50	\$5,835.00	\$6,457.50
Facility Fee (\$500 + \$8 per person)	\$ 900.00	\$1,100.00	\$1,300.00	\$1,500.00	\$1,700.00	\$1,900.00
Chair Sashes (\$2 per person)	\$ 100.00	\$ 150.00	\$ 200.00	\$ 250.00	\$ 300.00	\$ 350.00
Table Décor (\$14.25 per table, 8-10 people/table)	\$ 71.25	\$ 128.25	\$ 171.00	\$ 185.25	\$ 213.75	\$ 256.50
Open bar** (\$13.95 per person)	\$ 697.50	\$1,046.25	\$1,395.00	\$1,743.75	\$2,092.50	\$2,441.25
Service Charge (20% - Food only)	\$ 389.00	\$ 583.50	\$ 583.50	\$ 972.50	\$1,167.00	\$1,291.50
Tax (6% - Food, Chair/Table Décor, Service Charge)	\$ 150.32	\$ 226.76	\$ 232.32	\$ 376.22	\$ 450.95	\$ 501.33
Total	\$4,253.07	\$6,152.26	\$6,799.32	\$9,890.22	\$11,759.20	\$13,198.08
Total Per Person	\$ 85.06	\$ 82.03	\$ 67.99	\$ 79.12	\$ 78.39	\$ 75.42

* A buffet is required for groups larger than 150 (with a dance floor) because 10 guests per table does not leave room for family style

** This sample assumes everyone is 21 years old or older.