

## 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
<b>Total</b>	<b>\$2,992.44</b>	<b>\$4,143.26</b>	<b>\$5,484.88</b>	<b>\$6,635.70</b>	<b>\$7,786.52</b>	<b>\$9,128.14</b>
<b>Total Per Person</b>	<b>\$ 59.85</b>	<b>\$ 55.24</b>	<b>\$ 54.85</b>	<b>\$ 53.09</b>	<b>\$ 51.91</b>	<b>\$ 52.16</b>

\* A bartender is required for every 75 guests

**Open Bar also available.**



# 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	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
<b>Total</b>	<b>\$3,209.74</b>	<b>\$4,477.16</b>	<b>\$5,930.08</b>	<b>\$7,181.60</b>	<b>\$8,438.42</b>	<b>\$9,891.34</b>
<b>Total Per Person</b>	<b>\$ 64.19</b>	<b>\$ 59.70</b>	<b>\$ 59.30</b>	<b>\$ 57.45</b>	<b>\$ 56.26</b>	<b>\$ 56.52</b>

\* A bartender is required for every 75 guests

**Open Bar also available.**



# 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.

<b>Appetizers</b>	
Italiano Cheese and Meat Selection with Crackers	Bountiful Veggie Display
French Onion Tarts	Firecracker Chicken Meatballs
<b>First Course</b>	
Spring Mix with Cranberries, Candied Walnuts, Gorgonzola, & Fig Balsamic Vinaigrette Dressing	
<b>Entrees</b>	
Herb Crusted Roast Beef with Red Wine, Rosemary and Chocolate Sauce	
Chicken Francese	Penne Alla Vodka
<b>Starches</b>	
Mashed Potatoes w/Gravy	
<b>Vegetable</b>	
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
<b>Total</b>	<b>\$3,746.37</b>	<b>\$5,296.81</b>	<b>\$7,022.94</b>	<b>\$8,528.07</b>	<b>\$10,048.30</b>	<b>\$11,329.23</b>
<b>Total Per Person</b>	<b>\$ 74.93</b>	<b>\$ 70.62</b>	<b>\$ 70.23</b>	<b>\$ 68.22</b>	<b>\$ 66.99</b>	<b>\$ 64.74</b>

\* 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 also available.**