Colonial Hall Lunch Package

Includes:

- -Exclusive use of Ballroom and Balcony for 3 hours
- -Floor Length Linen and Napkins
- -Fruitwood Chivari Chairs
- -Capacity up to 200 guests using round tables of 10 guests



Lunch Menu

Classic Buffet \$42 Per Person

Choice of 1:

- Caesar Salad with Romaine Lettuce, Crispy Fried Capers and Ciabatta Croutons topped with Shaved Parmesan & Caesar Dressing
- Mesclun Greens with Roasted Pear Half, Spiced Pecans, Dried
 Cranberries and Crumbled Chevre with a Honey-Sherry Vinaigrette
- Mesclun Greens with Fresh Blueberries, Blackberries & Strawberries, Toasted Almonds, Crumbled Chevre Cheese & Raspberry Vinaigrette

Choice of 2:

- Baked Haddock- Lightly Breaded Haddock Filets with an Herb Infused Panko Crust
- Rockafellas' famous Steak Tips with House Marinade
- Chicken Marsala- Sautéed Chicken Cutlets in a Mushroom Ragout and a Rich Marsala Wine Sauce, Topped with Crispy Pancetta
- Oven Roasted Herb Brined Statler Chicken Breast with White Wine Demi Glace

Choice_of 1:

- Roasted Asparagus with Lemon Essence
- Autumn Roasted Root Vegetable Medley
- Spring Vegetable Medley

Choice of 1:

- Herb Roasted Red Bliss Potatoes
- Yukon Gold Mashed Potatoes
- Sundried Tomato and Rosemary Risotto Cake
- Jasmine Rice Pilaf

Assorted Mini Cookies and Pastries Regular & Decaf Coffee, Assorted Hot Tea



All Food & Beverage Prices are subject to 23% administrative fee and 7 % tax. Prices are subject to change

Plated Luncheon \$34 Per Person

Choice of 1:

- Hearts of Romaine Spear with oven Roasted Tomatoes,
 Fresh Mozzarella and Fresh Balsamic Drizzle
- Mesclun Greens with Roasted Pear Half, Spiced Pecans, Dried Cranberries and Crumbled Chevre with a Honey-Sherry Vinaigrette

Choice of 2:

- Chicken Piccata- Golden Egg Battered Chicken Cutlets with a Lemon White Wine Buerre Blanc Sauce
- Chicken Francese- Egg Dipped, Sautéed Chicken Cutlet with a Lemon-Butter White Wine Sauce
- Tender Marinated Steak Tips based with House Marinade
- Slow Braised Boneless Short Ribs in a Rich Bordeaux Wine Sauce
- Lightly Breaded Haddock Fillets with an Herb Infused Panko Crust

Served with Vegetable Medley & Choice of Rice or Potato

Platters of Mini Desserts and Cookies Regular & Decaf Coffee, Assorted Hot Tea



Sandwich Shoppe Buffet \$28 Per Person

Choice of 1:

- Caesar Salad with Romaine Spears. Garlic Croutons, Caesar Dressing & Shaved Parmesan
- Mesclun Greens with Fresh Blueberries, Blackberries & Strawberries, Toasted Almonds, Crumbled Chevre Cheese & Raspberry Vinaigrette

Choice of 3:

- Chicken Pesto Wrap- Grilled Herb Marinated Chicken Breast, Home Made Pesto, Fresh Mozzarella, Tomato and Romaine Lettuce
- Grilled Vegetable Wrap- Grilled Herb Marinated Seasonal Vegetables with Sun Dried Tomato Pesto, Goat Cheese and Roasted Red Peppers
- Mediterranean Wrap- Grilled Herb Marinated Eggplant, Roasted Artichoke Hummus, Balsamic Roasted Red Pepper with Kalamata Olive Tapenade and Romaine Lettuce
- Roast Beef Boursin Wrap- Slow Roasted Beef Thinly Sliced, Boursin Cheese Spread, Red Onions, Romaine Lettuce and a Horseradish Sauce
- Sicilian Ciabatta- Prosciutto, Fresh Mozzarella, Basil Leaves, Tomato and EVOO on a Parmesan Ciabatta Roll

Assorted Cookies and Brownies Regular & Decaf Coffee, Assorted Hot Tea



Youth Tour Buffet \$30 Per Person

Includes:

- Mesclun Greens with Cherry Tomatoes, Cucumbers, Carrots and Bell Peppers with an Italian Vinaigrette
- French Fries
- Vegetable Medley

Entrees- Choice of 3:

- Chicken Fingers
- Pulled Pork Sliders
- Cheese Burgers
- Fish & Chips
- Asian Egg Noodle & Vegetable Stir Fry
- Pasta Primavera

Assorted Cookies and Brownies

