

Breakfast Buffets

— Continental Breakfast Buffet —

Your choice of three of the following baked items (complimentary condiments served with each) served with a fruit bowl, juice, coffee and tea.

Muffins	Danish Pastries
Cinnamon Buns	Croissant
Bagels	Cheese Biscuits

\$12.95 per person (minimum 10 persons)

— Continental Deluxe —

The following menu items accompanied with a fruit bowl or fruit platter, juice, coffee and tea.

Muffins & Danishes	Croissants
Bagels & Cream Cheese	Yogurt & Granola

\$14.95 per person (minimum 10 persons)

— Hot Breakfast Buffet —

A selection of breakfast delights, chosen by our Chef and guaranteed to awaken your taste buds.

Eggs Benedict or Scrambled Eggs	Farmer Sausage (Country Catering specialty) or Ham
Hash Browns	Waffles & Pancakes
Muffins & Danishes	Fruit Bowl
Freshly Brewed Coffee and Tea	Juice

\$14.95 per person (minimum 20 persons)

— Hot Breakfast Buffet Deluxe —

Add Yogurt & Granola to the **Hot Breakfast Buffet** for just \$2.00 more per person.

*prices do not include applicable taxes or gratuities
prices subject to change*

Business Luncheon Menu

The following include freshly brewed coffee and tea.

CHOICE #1 - Soup & Sandwiches

Soup of the Day served with an assortment of deli style sandwiches and wraps.

\$11.95 per person

Add dessert for \$2.00 per person

CHOICE #2 - Salad & Sandwiches

Salad (Tossed or Caesar) served with an assortment of deli style sandwiches and wraps.

\$12.95 per person

Add dessert for \$2.00 per person

CHOICE #3 - Salad Bar & Soup

Served with Soup of the Day, three salads and dinner rolls.

\$12.95 per person

Add dessert for \$2.00 per person

CHOICE #4 - Pizza Buffet

Ask Banquet Coordinator for pizza menu and pricing.

CHOICE #5 - Chicken or Egg Salad Croissant

Served with soup of the day or salad (tossed or Caesar).

\$12.95 per person

Add dessert for \$2.00 per person

CHOICE #6 - Light Lunch

Meat and cheese platter, pickle tray, veggies and dip, fruit tray and assorted breads and crackers.

\$14.95 per person

Add dessert for \$2.00 per person

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Luncheon Selections

— Hot Buffet Lunch —

Choose from a selection of the following, all served with a freshly baked dinner roll, coffee and tea.

Dessert will compliment your meal.

Salads (choose two)

Tossed Green · Caesar · Potato · Pasta
Ambrosia · Marinated Mixed Vegetables

Entrée Selection (choose one)

Lasagna · Sweet and Sour Meatballs · Teriyaki Chicken
Farmer Sausage · Carved Smoked Ham

Hot Vegetables (choose two)

Mixed Peas and Carrots · Corn · Carrots · Cauliflower
Broccoli with Cheese Sauce · Vegetable Stirfry

Potato / Rice (choose one)

Rice Pilaf · Roast Potatoes · Mashed Potatoes
Scalloped Potatoes

\$18.95 per person (minimum 30 persons)

— Lunch Combinations —

All combinations include freshly brewed coffee or tea.

Sandwiches & Pastry \$9.95 per person

Sandwiches & Soup \$11.95 per person

Sandwiches & Veggies with Dip \$10.95 per person

Sandwiches, Veggies with Dip & Pastry \$13.95 per person

Sandwiches, Veggies with Dip & Fruit Platter \$15.95 per person

Sandwiches, Veggies with Dip, Fruit Platter & Pastry \$17.95 per person

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Special Event Menu

— Dinner Buffet Service —

CHOICE #1 MEAT LOVER

all meals are served with freshly baked dinner rolls, freshly brewed coffee or tea and finished with a decadent dessert

Dinner Entree (choose one)

Carved Roast Baron of Beef and Yorkshire Pudding
Chicken Cordon Bleu · Turkey and Trimmings · Carved Smoked Ham
Teriyaki Chicken · Carved Pork Tenderloin · Beef Pot Roast

Second Dinner Entrée (choose one)

Lasagna (Meat or Vegetarian) · Sweet and Sour Meatballs · Ham
Chicken Penne with Sundried Tomato Pesto Sauce
Farmer Sausage (Country Catering Specialty) · Chicken Tetrazini with Light Cream Sauce

Cold Selections (choose three)

Tossed Green Salad · Caesar Salad · Potato Salad · Fruit Salad
Pasta Salad · Ambrosia Salad · Marinated Mixed Vegetables

Potato / Rice Accompaniments (choose one)

Rice Pilaf · Roast Potatoes · Mashed Potatoes
Baked Potato · Scalloped Potatoes

Hot, Seasonal Vegetables (choose two)

Medley of Peas and Carrots · Corn · Vegetable Stir Fry · Cauliflower
Carrots · Broccoli with Cheese Sauce · Peas

\$24.95 per person (minimum 30 persons)

CHOICE #2 ITALIAN BUFFET

delicious pasta dishes served with Caesar or tossed salad, garlic bread and coffee, tea or carbonated beverage.
Dessert will compliment your meal.

Baked Lasagna with Meat Sauce/Vegetarian · Chicken Penne with Sundried Tomato Pesto Sauce
Farmer Fettuccine · Spaghetti & Meatballs · Chicken Tetrazini with Light Cream Sauce

\$18.95 per person (minimum 20 persons)

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Appetizers

— Muffin Tray —

a selection of delicious baked muffins and pastries, including freshly brewed coffee or tea

\$5.95 per person (minimum 10 persons)

— Cheese and Cracker Tray —

selection of cheeses attractively displayed with a variety of crackers

\$6.95 per person (minimum 10 persons)

— Sandwich Selection —

an assortment of deli style sandwiches & wraps

\$5.95 per person (minimum 10 persons)

— Vegetables and Dip —

crisp, tasty seasonal vegetables served with a savory dip

\$6.95 per person (minimum 10 persons)

— Wine and Cheese —

selection of cheeses attractively displayed with a variety of crackers, accompanied by a fruit platter served with house red/white wine

\$11.95 per person (minimum 10 persons)

plus \$19.95 per bottle of wine, house red or white

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Desserts

Wonderfully delicious desserts prepared by our in-house bakers.
A variety of the following will be served with coffee or tea

— Dessert Buffet —

(Special requests happily accepted at the time of booking)

Includes coffee, tea, a fruit tray and 3 of the following

- cream pies (coconut, chocolate, banana & pumpkin)
- fruit pies (apple, rhubarb & triple berry)
- crumbles (apple, peach & strawberry/rhubarb)
- bread pudding
- cheesecake (with fruit topping)
- black forest cake
- pastries (sweet bars, tarts & squares)
- trifle
- lemon layer cake

\$12.95 per person (minimum 25 persons)

— Pastry Dessert Trays —

variety of sweet bars, tarts and squares to tempt you

\$5.95 per person/coffee & tea included

— Fruit Tray —

a generous selection of seasonal fruits

\$7.95 per person/coffee & tea included

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Beverages

— Bar Service —

Bar service available for your event. Red and white house wine, Champagne, beer, cider, coolers and highballs available upon request.
Please talk to our banquet coordinator for prices.

— Spirited Punch —

(with alcohol)

\$1.50 per person

— Unspirited Punch —

(unlimited; no alcohol)

\$1.00 per person

— House Wine —

Market Prices

Peller Estates Proprietors Reserve

· White Zinfandel

WHITE

- Sauvignon Blanc
- Chardonnay

RED

- Merlot
- Shiraz

Sawmill Creek Barrel Select

WHITE

- Sauvignon Blanc
- Chardonnay

RED

- Merlot
- Shiraz

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