

## Memorial Luncheons

(Minimum 50 Guests) ~ after 2:30 pm Add \$3.00 per person

### Plated ~ \$21

#### Includes:

- Coffee, Tea, & Soft Drinks

#### Menu:

- Fresh Rolls and Garlic Bread
- Garden Salad  
with Mirage Vinaigrette
- Penne Pasta:  
with Meat sauce, Tomato basil  
or Primavera
- Potato:  
Herb Roasted Redskins  
or Home Style Mashed
- Vegetable du Jour

#### Entrée Choice:

#### **Breast of Chicken, Sauce:**

Limone, Marsala, Piccata, Savory  
with herb au jus, or  
Siciliano with Ammoglio

#### Bar Services Available:

(Maximum 3 hours)

#### Beer & Wine Bar 8

#### Full-Service House Bar 9

Vodka, Spiced Rum, Rum, Gin, Scotch,  
Whiskey, Bourbon,

Peach Schnapps, Cabernet, Pink  
Moscato, Pinot Grigio

Draft Beers – Coors Light, Bud Light,  
Labatt Light, , & (3) Seasonal Beers

#### Premium Bar Service 11

Absolut, Tito's, Seagrams Gin,  
Bacardi, Captain Morgan, J&B,  
Canadian Club, Jack Daniels, Peach  
Schnapps,  
Cabernet, Pinot Grigio, Pink Moscato  
Draft Beers – Coors Light, Labatt Light, & (3)  
Seasonal Beers

#### Tab Or Cash Bar: Min. 75 Guests

(100 Bartender Fee)

### Buffet Style ~ \$23

#### Includes:

- Coffee, Tea, & Soft Drinks

#### Menu:

- Fresh Rolls and Garlic Bread
- 2 Cold Chef Salads
- Garden Salad  
with Mirage Vinaigrette
- Penne Pasta:  
with Meat sauce, Tomato basil or  
Primavera
- Potato:  
Roasted Redskins or Mashed
- Vegetable du Jour

#### Two Entrées:

- \*Roast Top Sirloin  
with mushroom demi-glace
- \*Herb Roast Pork Loin  
with herb au jus
- Italian Breaded Pork Loin  
with Ammoglio  
Parmesan Dusted  
Chicken (Bone in)  
Herb Roasted Chicken (Bone  
in)  
Italian Sausage  
with peppers & onions  
Polish Sausage  
with sauerkraut  
or peppers & onions  
Meatballs  
with Tomato basil  
or mMshroom sauce  
Breast of Chicken with Limone,  
Marsala, Piccata, Savory with  
herb au jus or Siciliano with  
Ammoglio  
Icelandic Cod  
Butter Crumb or Pizziolla

### Family Style ~ \$25

#### Includes:

- Coffee, Tea, & Soft Drinks

Chicken Pastina Soup ~ 3  
Relish Platters per table

#### Menu:

- Fresh Rolls and Garlic Bread
- Garden Salad  
with Mirage Vinaigrette
- Penne Pasta:  
with Meat Sauce, Tomato Basil or  
Primavera
- Potato:  
Herb Roasted Redskins or  
Home Style Mashed
- Vegetable du Jour

#### Two Entrées:

- \*Roast Top Sirloin  
with mushroom demi-glace
- \*Herb Roast Pork Loin  
with herb au jus
- Italian Breaded Pork Loin  
with Ammoglio
- Parmesan Dusted Chicken  
(Bone-in)
- Herb Roasted Chicken (Bone-In)
- Italian Sausage  
with peppers & onions
- Polish Sausage  
with sauerkraut  
or peppers & onions
- Meatballs  
with Tomato basil  
or Mushroom sauce
- Breast of Chicken, Sauce:  
Limone, Marsala, Piccata, Savory  
with herb au jus, or Siciliano  
with Ammoglio
- Icelandic Cod Butter Crumb  
or Pizziolla

#### Dessert Options:

Fresh baked brownie and cookie platters per table ~ add 3.50 per person  
~ Sheet Cake ~3 per person

Mini Cannoli & Eclair platters per table ~ add \$5.50 per person  
Vanilla Ice Cream Sundae, or Spumoni 2.50 per person

*\*Consuming raw or undercooked meats, shellfish, seafood or eggs may increase  
your risk of food borne illness.*

All food and beverages subject to 6% sales tax and 20% service charge  
Screen & Projector available ~ 150