

**2009  
FALLS ROOM  
HOT DINNER BUFFET MENU**

**APPETIZERS**

FRESH GARDEN SALAD With choice of dressing  
 SPINACH SALAD W/ BACON DRESSING (Additional \$1.75 pp) CAESAR SALAD (Additional 2.85 pp)  
 ITALIAN WEDDING SOUP (Additional \$2.95 pp) BABY GREENS SALAD (Additional \$2.50 pp)  
 ICED SHRIMP COCKTAIL Served with spicy sauce (Additional \$6.95 pp)

**HOT BUFFET ENTREES**

BEEF STROGANOFF W/NOODLES	BREAST OF CHICKEN W/ NATURAL GRAVY
BREAST OF CHICKEN W/LEMON SAUCE	4 CHEESE STUFFED SHELLS W/MARINARA SAUCE
VEGETABLE LASAGNA	BAKED ZITI WITH MOZZARELLA & PARMESAN
BEEF BURGUNDY TIPS	ITALIAN SAUSAGE W/PEPPERS & ONIONS
ROAST PORK WITH SAUERKRAUT	PASTA PRIMAVERA W/ALFREDO OR MARINARA SAUCE
4 CHEESE MANICOTTI W/MARINARA SAUCE	GRILLED HAM STEAKS W/PINEAPPLE SLICES
CHICKEN PICCATA	CHICKEN MARSALA
ITALIAN MEATBALLS IN MARINARA SAUCE	ANGEL HAIR PASTA W/FRESH BASIL SAUCE
FETTUCINE ALFREDO	CHICKEN CHASSEUR
SOUTHERN FRIED CATFISH	BEEF TERIYAKI
CARVED ROAST TURKEY WITH GIBLET GRAVY	CHICKEN L'ORANGE
CARVED TOP ROUND OF BEEF AU JUS	ITALIAN GRILLED CHICKEN BREAST
LONDON BROIL W/MUSHROOM GLAZE	BAKED TILAPIA
BROCCOLI/CHEESE STUFFED CHICKEN BREAST	BREAST OF CHICKEN DIJON
BAKED HAM WITH PINEAPPLE GLAZE	ROAST PORK WITH CRANBERRY GLAZE
HERB BREADING STUFFED CHICKEN BREAST	BEEF WITH PEPPERS & ONIONS W/RICE
LEMON PEPPER FLOUNDER	CHICKEN PARMESAN W/MARINARA SAUCE
BEEF LASAGNA	JUMBO CHEESE RAVIOLI W/MARINARA SAUCE
SHEPHERDS PIE	HUNGARIAN GOULASH
BEEF SHORT RIBS IN OUR OWN BBQ SAUCE	ITALIAN GRILLED CHICKEN BREAST
CHICKEN STIR-FRY	LEMON BREAST OF CHICKEN
OVEN BAKED CHICKEN (WHOLE LEG & THIGH)	CHICKEN ALFREDO
CHICKEN MEXICALI W/SALSA GLAZE	PORK LOIN W/APPLE CIDER GLAZE
CARRIBEAN JERK CHICKEN	INDIAN TANDORI CHICKEN
JAMBALAYA W/SAUSAGE & CHICKEN	BUFFALO STYLE CHICKEN BREAST (SPICEY)
CURRIED CHICKEN	CHICKEN ALA KING W/ PUFF PASTRY
POT ROAST W/ VEGETABLES	CHICKEN TETRAZINI
TUNA W/PASTA CASSEROLE	CHICKEN PROVENCAL W/TOM,BASIL,GARLIC,OLIVES
CHICKEN & MUSHROOM RISSOTO	SALISBURY STEAK
BREADED PORK CHOPS	PESTO ALFREDO CHICKEN
ROAST LOIN OF PORK WITH NATURAL GRAVY (SPANISH STYLE AVAILABLE)	

**FRESH VEGETABLES (select one)**

GREEN BEANS ALMONDINE	SAUTEED ZUCHINI W/GARLIC
HONEY GLAZED BABY CARROTS	BUTTERED PEAS WITH MUSHROOMS
BUTTERED FRESH CORN	AU GRATIN TOMATOES
MEDLEY OF VEGETABLES	STEWED TOMATOES
BABY BUTTERED CARROTS	BROWN SUGAR GLAZED APPLES
BROCCOLI FLORETS IN BUTTER SAUCE	MEXICAN CORN
PEAS & MUSHROOMS	BABY CARROTS L'ORANGE
GREEN BEANS W/BACON	SPINACH AU GRATIN
CORN PUDDING	FRESH ACORN SQUASH W/BROWN SUGAR GLAZE
BROCCOLI FLORETS W/ CHEESE SAUCE	GREEN BEANS WITH HAM
BUTTERED PEAS	BUTTERED PEAS & CARROTS
CARROTS WITH ORANGE GLAZE	HAVARD BEETS
BUTTERED BEETS	OKRA & TOMATOES
TURNIP GREENS	COLLARD GREENS
EGGPLANT CASSEROLE	SWEET/SOUR RED CABBAGE
FRIED CABBAGE	LIMA BEANS & CORN
BLACK-EYED PEAS	BUTTERED CAULIFLOWER
FRIED EGGPLANT	ORIENTAL STYLE SAUTEED STRING BEANS

**ACCOMPANIMENT (select one)**

RICE PILAF	CANDIED YAMS
NEW POTATOES IN PARSLEY BUTTER SAUCE	REAL WHIPPED MASHED POTATOES
PA DUTCH POTATO FILLING	BAKED IDAHO POTATO
OVEN BROWNED POTATOES	ARROZ CON GRANDULE
FRESH BAKED SWEET POTATO	CHEDDAR MASHED POTATOES
SCALLOPED POTATOES	STICKY RICE
ROASTED RED POTATOES	DUCHESNE ROSETTE POTATOES
TWICE BAKED POTATOES	GARLIC MASHED POTATOES
BAKED YAMS W/PECAN, BROWN SUGAR TOPPING	CHEDDAR MASHED POTATOES
BAKED MACARONI & CHEESE	LINGUINE PASTA IN BUTTER SAUCE
ANGEL HAIR PASTA IN BUTTER SAUCE	FETTUCINE PASTA IN BUTTER SAUCE
ROTINI PASTA IN BUTTER SAUCE	COUSCOUS

**Dinner is served with fresh breads and rolls with butter**

ONE ENTREE (PASTA)	\$17.95
ONE ENTREE (MEAT)	\$19.95
TWO ENTREES (1 MEAT, 1 PASTA)	\$21.95
TWO ENTREES (2 MEAT)	\$23.95
EXTRA VEGETABLE	\$ 1.50
Children (2-10)	\$13.95

**FACILITY INCLUDED IN PRICE--NO ADDITIONAL CHARGE.**

**OUR GAZEBO IS ALSO AVAILABLE AT NO ADDITIONAL CHARGE.**

ALL MENUS SERVED WITH FLATWARE, AND CHINA . SKIRTING NOT INCLUDED. BEER IS PURCHASED THRU A LOCAL DISTRIBUTOR. YOU MAY BRING IN WINE AND LIQUOR AT NO ADDITIONAL CHARGE.

UNLIMITED NON ALCOHOLIC BEVERAGE & ONE 55 CUP COFFEE URN \$3.75 PER PERSON ADDITIONAL AN 18% SERVICE CHARGE AND A 6% SALES TAX WILL BE ADDED TO THE ABOVE PRICES.

A MINIMUM OF 75 PEOPLE IS REQUIRED FOR THIS MENU. PRICES SUBJECT TO CHANGE WITHOUT NOTICE. Since we allow only one event in the Falls Room per day, a total deposit of \$600.00 and the signature of the reception agreement is required to save your date.

INDIVIDUAL TABLE SERVICE  
CUSTOMIZED MENU PARTY SELECTION AVAILABLE

**CHICKEN ENTREES**

CHICKEN CORDON BLEU	\$26.75
CHICKEN W/ASPARAGUS & CRABMEAT W/HOLLANDAISE SAUCE	\$28.25
CHICKEN WELLINGTON	\$27.25
CHICKEN CALIFORNIA	\$25.75
(Peach Glaze on a Bed of Spinach)	
HAWAIIAN CHICKEN W/PINEAPPLE GLAZE	\$25.75
APPLE CRABERRY STUFFED CORNISH HEN	\$27.00
CHICKEN COQ AU VIN W/MUSHROOMS & PEARL ONIONS	\$27.75
WILD RICE STUFFED CHICKEN	\$25.75
CORNBREAD STUFFED CHICKEN	\$25.75
SPINACH/CHEESE STUFFED CHICKEN	\$25.95
CRANBERRY/APPLE STUFFED CORNISH HENS	\$27.95
CHICKEN MARYLAND (OVEN FRIED CHICKEN)	\$25.50

**BEEF ENTREES**

DELMONICO STEAK (8 OZ)	\$26.25
GRILLED N.Y. STRIP STEAK (Marinated in our Special Sauce)	\$27.75
GRILLED FILET MIGNON W/BERNAISE SAUCE	\$28.75
GRILLED T-BONE STEAK	\$28.95
PRIME RIB AU JUS	\$27.95
BEEF WELLINGTON	\$32.50
TENDERLOIN BEEF TIPS W/NOODLES	\$27.95
CRABMEAT STUFFED FILET MIGNON	\$32.50
WILD RICE STUFFED FILET MIGNON	\$30.50
MUSHROOM STUFFED FILET MIGNON	\$31.25
FILET MIGNON AU POIRE (BRANDY & PEPPER SAUCE)	\$29.50

**LAMB ENTREES**

ROAST LEG OF LAMB W/ROSEMARY MINT GLAZE	\$27.50
GRILLED BABY LAMB CHOPS	\$29.95
RACK OF LAMB W/ROSEMARY PISTACCIO NUT CRUST	\$33.00
ROASTED LAMB SHANK OVER/BUTTERED NAVY BEANS	\$31.95
<b>(ALL LAMB NEW ZEALAND LAMB)</b>	

**PORK ENTREES**

APPLE/CRANBERRY STUFFED PORK CHOPS	\$25.75
CORNBREAD/VEGGIE STUFFED PORK CHIPS	\$25.75
APPLE RAISIN STUFFED PORK CHOP	\$25.75
WHOLE ROAST PIG (Price upon Request)	
SMOTHERED PORK CHOPS	\$25.75

**SEAFOOD ENTREES**

STUFFED FLOUNDER W/CRABMEAT	\$28.50
SHRIMP SCAMPI	\$28.95
BROILED SALMON W/LEMON DILL SAUCE	\$28.95
POACHED SALMON W/CHAMPAGNE SAUCE	\$29.00
BROILED CHILEAN SEA BASS	\$29.95
SEAFOOD NEWBURG EN CROTE (Pastry)	\$29.50
STUFFED BROOK TROUT ALMONDINE	\$26.95
LOBSTER THERMIDOR: (Price upon Request)	
FRIED FISH PLATTER (Flounder, Scallops, Shrimp)	\$29.00
BROILED FISH PLATTER (Flounder, Shrimp, Scallops)	\$28.00
BROILED CRAB CAKES (Price upon Request)	
BROILED LOBSTER TAIL (Price upon Request)	

**ADDITIONAL DESSERTS**

BANANAS FOSTER FLAMBE W/VANILLA ICE CREAM	\$ 4.20
HOT APPLE DUMBLING W/VANILLA ICE CREAM	\$ 4.10
CHERRIES JUBILEE FLAMBE W/VANILLA ICE CREAM	\$ 4.20
ENGLISH TRIFLE	\$ 4.20
ICE CREAM OR SHERBET	\$ 2.50
TIRAMISU	\$ 3.25

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