

**2008
FALLS ROOM
HOT DINNER BUFFET MENU**

APPETIZERS

FRESH GARDEN SALAD With choice of dressing
 SPINACH SALAD W/ BACON DRESSING (Additional \$1.50 pp) CAESAR SALAD (Additional 2.75 pp)
 ITALIAN WEDDING SOUP (Additional \$2.85 pp) BABY GREENS SALAD (Additional \$2.00 pp)
 ICED SHRIMP COCKTAIL Served with spicy sauce (Additional \$5.95 pp)

HOT BUFFET ENTREES*

BEEF STROGANOFF W/NOODLES BREAST OF CHICKEN W/LEMON SAUCE VEGETABLE LASAGNA BEEF BURGUNDY TIPS ROAST PORK WITH SAUERKRAUT 4 CHEESE MANICOTTI W/MARINARA SAUCE CHICKEN PICCATA ITALIAN MEATBALLS IN MARINA SAUCE FETTUCINE ALFREDO SOUTHERN FRIED CATFISH CARVED ROAST TURKEY WITH GIBLET GRAVY CARVED TOP ROUND OF BEEF AU JUS LONDON BROIL W/MUSHROOM GLAZE BROCCOLI/CHEESE STUFFED CHICKEN BREAST BAKED HAM WITH PINEAPPLE GLAZE HERB BREADING STUFFED CHICKEN BREAST LEMON PEPPER FLOUNDER BEEF LASAGNA SHEPHERDS PIE BEEF SHORT RIBS IN OUR OWN BBQ SAUCE CHICKEN STIR-FRY OVEN BAKED CHICKEN (WHOLE LEG & THY) CHICKEN MEXICALI W/SALSA GLAZE ROAST LOIN OF PORK WITH NATURAL GRAVY (SPANISH STYLE AVAILABLE)	BREAST OF CHICKEN W/ NATURAL GRAVY 4 CHEESE STUFFED SHELLS W/MARINARA SAUCE BAKED ZITI WITH MOZZARELLA & PARMESEAN ITALIAN SAUSAGE W/PEPPERS & ONIONS PASTA PRIMAVERA W/ALFREDO OR MARINARA SAUCE GRILLED HAM STEAKS W/PINEAPPLE SLICES CHICKEN MARSALA ANGEL HAIR PASTA W/FRESH BASIL SAUCE CHICKEN CHASSEUR BEEF TERIYAKI CHICKEN L'ORANGE ITALIAN GRILLED CHICKEN BREAST BAKED TALAPIA BREAST OF CHICKEN DIJON ROST PORK WITH CRANBERRY GLAZE BEEF WITH PEPPERS & ONIONS W/RICE CHICKEN PARMESEAN W/MARINARA SAUCE JUMBO CHEESE RAVIOLI W/MARINARA SAUCE HUNGARIAN GOULASH ITALIAN GRILLED CHICKEN BREAST LEMON BREAST OF CHICKEN CHICKEN ALFREDO PORK LOIN W/APPLE CIDER GLAZE
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- **Additional entree selections available on second sheet**

FRESH VEGETABLES (select one)

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

RICE PILAF NEW POTATOES IN PARSLEY BUTTER SAUCE PA DUTCH POTATO FILLING OVEN BROWNED POTATOES FRESH BAKED SWEET POTATO SCALLOPED POTATOES ROASTED RED POTATOES TWICE BAKED POTATOES BAKED YAMS W/PECAN, BROWN SUGAR TOPPING BAKED MACARONI & CHEESE ANGEL HAIR PASTA IN BUTTER SAUCE ROTINI PASTA IN BUTTER SAUCE	CANDIED YAMS REAL WHIPPED MASH POTATOES BAKED IDAHO POTATO ARROZ CON GRANDULE CHEDDAR MASHED POTATOES BAKED MACARONI & CHEESE DUCHESE ROSETTE POTATOES GARLIC MASHED POTATOES CHEDDAR MASHED POTATOES LINGUINE PASTA IN BUTTER SAUCE FETTUCINE PASTA IN BUTTER SAUCE COUCOUS
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Dinner is served with fresh breads and rolls with butter

ONE ENTREE (PASTA)	\$16.95
ONE ENTREE (MEAT)	\$18.75
TWO ENTREES (1 MEAT, 1 PASTA)	\$19.95
TWO ENTREES (2 MEAT)	\$22.95
EXTRA VEGETABLE	\$ 1.50
Children (2-10)	\$13.50

**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.
 UNLIMITED NON ALCOHOLIC BEVERAGE & ONE 55 CUP COFFEE URN \$3.50 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. INDIVIDUAL SERVICE: PLEASE ADD \$5.00 PER PERSON. 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.

ASK ABOUT OUR WEDDING AND PLANNING SERVICE. CUSTOMIZED MENU PARTY SELECTION AVAILABLE

CHICKEN ENTREES

CHICKEN CORDON BLEU	\$20.75
CHICKEN W/ASPARAGUS & CRABMEAT W/HOLLANDAISE SAUCE	\$22.25
CHICKEN WELLINGTON	\$21.25
CHICKEN CALIFORNIA	\$19.75
(Peach Glaze on a Bed of Spinach)	
HAWAIIAN CHICKEN W/PINEAPPLE GLAZE	\$19.75
APPLE CRABERRY STUFFED CORNISH HEN	\$21.00
CHICKEN COQ AU VIN W/MUSHROOMS & PEARL ONIONS	\$21.75
WILD RICE STUFFED CHICKEN	\$19.75
CORNBREAD STUFFED CHICKEN	\$19.75
SPINACH/CHEESE STUFFED CHICKEN	\$19.95
CRANBERRY/APPLE STUFFED CORNISH HENS	\$21.95
CHICKEN MARYLAND (OVEN FRIED CHICKEN)	\$19.50

BEEF ENTREES

DELMONICO STEAK (8 OZ)	\$20.25
GRILLED N.Y. STRIP STEAK (Marinated in our Special Sauce)	\$21.75
GRILLED FILET MIGNON W/BERNAISE SAUCE	\$22.75
GRILLED T-BONE STEAK	\$22.95
PRIME RIB AU JUS	\$21.95
BEEF WELLINGTON	\$26.50
TENDERLOIN BEEF TIPS W/NOODLES	\$21.95
CRABMEAT STUFFED FILET MIGNON	\$26.50
WILD RICE STUFFED FILET MIGNON	\$24.50
MUSHROOM STUFFED FILET MIGNON	\$25.25
FILET MIGNON AU POIRE (BRANDY & PEPPER SAUCE)	\$23.50

LAMB ENTREES

ROAST LEG OF LAMB W/ROSEMARY MINT GLAZE	\$21.50
GRILLED BABY LAMB CHOPS	\$23.95
RACK OF LAMB W/ROSEMARY PISTACCIO NUT CRUST	\$27.00
ROASTED LAMB SHANK OVER/BUTTERED NAVY BEANS	\$25.95
(ALL LAMB NEW ZEALAND LAMB)	

PORK ENTREES

APPLE/CRANBERRY STUFFED PORK CHOPS	\$19.75
CORNBREAD/VEGGIE STUFFED PORK CHIPS	\$19.75
APPLE RAISIN STUFFED PORK CHOP	\$19.75
WHOLE ROAST PIG (Price upon Request)	
SMOTHERED PORK CHOPS	\$19.75

SEAFOOD ENTREES

STUFFED FLOUNDER W/CRABMEAT	\$22.50
SHRIMP SCAMPI	\$22.95
BROILED SALMON W/LEMON DILL SAUCE	\$22.95
POACHED SALMON W/CHAMPAGNE SAUCE	\$23.00
BROILED CHILEAN SEA BASS	\$23.95
SEAFOOD NEWBURG EN CROTE (Pastry)	\$23.50
STUFFED BROOK TROUT ALMONDINE	\$20.95
LOBSTER THERMIDOR: (Price upon Request)	
FRIED FISH PLATTER (Flounder, Scallops, Shrimp)	\$23.00
BROILED FISH PLATTER (Flounder, Shrimp, Scallops)	\$22.00
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 TRIFFLE	\$ 4.20
ICE CREAM OR SHERBET	\$ 2.50
TIRAMISU	\$ 3.25

INDIVIDUAL TABLE SERVICE IS AVAILABLE AT \$5.00 PER PERSON ADDITIONAL

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