

CATERING MENU

All Dinner Buffet options are served with Seasonal Vegetables & Rolls Soda and Water service also included.

Add dessert for \$4.95 per person (includes tea and coffee service)

BIRDIE BUFFET

EAGLE BUFFET

\$26.95 per person

Choice of One Entrée | Choice of Two Sides Choice of One Signature Salad

\$31.95 per person

Choice of Two Entrées | Choice of Two Sides Choice of One Signature Salad

HOLE IN ONE BUFFET

\$36.95 per person

Choice of Three Entrées | Choice of Two Sides | Choice of Two Signature Salads

Signature Salad Choices

Bibb Salad w/sherry vinaigrette | Mixed Berry Salad w/cranberry apple vinaigrette Caesar | Italian Pasta | Tortellini Pesto

*Side Choices

Penne ala Vodka | Baked Ziti | Pasta Primavera | Creamy Pesto w/ Gemelli pasta Chicken Broccoli Bowtie Pasta in White Wine Butter Sauce Parmesan Roasted Potatoes | Mushroom Scalloped Potatoes | Roasted Whole Baby Red Bliss Potatoes | Rice Pilaf | Cilantro Lime Rice

*Entrée Choices

Chicken Marsala | Chicken Francaise | Chicken Parmesan | Bone-in Tandori Chicken Herb Crusted Cod | Baked Stuffed Sole | Seafood Medley in Tomato Butter Sauce Bourbon Glazed Salmon | Stuffed Pork Loin | Sausage & Peppers Sliced Top Round Roast | Blackened Steak Tips w/ Onions, Mushrooms, and Blue Cheese (add MP) Carved NY Sirloin (add MP) | Prime Rib (add MP)

THE ALBATROSS BARBECUE BUFFET

\$32.95 per person

Comes With: Caesar Salad | Cole Slaw | Corn Bread/Rolls
Choice of Two Sides

Corn on the Cob | Macaroni & Cheese | Baked Potato | Baked Beans | Potato Wedges
Classic Potato Salad | German Potato Salad | Broccoli Slaw | Italian Pasta Salad | Fresh Fruit Salad
Roasted Summer Vegetables | Collard Greens | Grilled Corn Tomato Feta Herb Salad
Choice of Two Meats

Grilled BBQ Chicken | Southern Fried Chicken | BBQ Brisket | BBQ Ribs Pulled Pork | Grilled Sirloin Steak (add \$5.00)



CATERING MENU

HORS D'OEUVRES

\$14.95 per person

Cheese & Charcuterie Board

\$19.95 per person

Cheese & Charcuterie Board | Choice of Two Hot Hors D'Oeurves

\$22.95 per person

Cheese & Charcuterie Board | Choice of Three Hot Hors D'Oeurves

*Hot Hors D'Oeurves Choices

Carnitas Taco | Swedish Meatballs | Chicken Satay Meatball Sliders | Spinach & Artichoke Phyllo Cups Bacon Cheddar Croquettes | House Made Chicken Strips | | Egg Rolls (Chef Selection)

GAZEBO LUNCH

Unlimited & Fresh off the Grill

Four Hour Unlimited Service: \$24 per person Five Hour Unlimited Service: \$27 per person

Includes:

*All Beef Hot Dogs | Burgers | Italian Sausage Patties | Veggie Burgers Chips | Sauteed Onions & Peppers | Juice | Water | Soda | Draft Beer

*One Grilled Item, Chips, Soda, or Draft Beer \$14.95 per person *One Grilled Item & Soda \$10.95 per person Grilled Items: Burgers | Italian Sausage Burger | Hot Dog | Veggie Burger

BREAKFAST OPTIONS

Bagels, Pastries, Fresh Fruit, Yogurt Coffee, Assorted Juices | \$10.95 Per Person

Breakfast Buffet: Choice of Scrambled Eggs or Quiche, Sausage, Bacon, Home Fries, Fresh Fruit, Yogurt, Pastries

Coffee, Assorted Juices | \$17.95 Per Person

IMPORTANT INFORMATION

- Please take into consideration that an 18% Set Up Fee and CT sales tax will be added to your final total. 18% gratuity automatically added to all open bar tabs. Prices and menu items are subject to change. We will gladly customize any function to meet individual tastes and budgets Arrangements for dietary restrictions must be made in advance of the event.
- Outside Food or Beverages are not permitted. Cash Bar and Premium Bar Arrangements can be made upon request.

^{*}The kitchen will gladly accommodate dietary restrictions. Thoroughly cooking meats, poultry, and shellfish reduces the risk of food borne illness.