



Gabreski Dinner Buffet Package

Fresh Breads, Rolls, & Butter

Salad

Choice of One

Tossed Garden Salad ~ Caesar Salad ~ Tomato Mozzarella ~ Spinach Salad ~ Greek Salad

Entrees

Choice of Three

CHICKEN MARSALA
CHICKEN FRANCAISE
BAKED SALMON
BAKED TILAPIA

With roasted pepper & Artichoke hearts

FETTUCHINI ALFREDO
PENNE ALA VODKA
SLICED STEAK

Choice of Teriyaki Style or Topped with Burgundy mushroom

Buffet includes Chefs Selection of Fresh Potatoes and Fresh Vegetables

Dessert

Select one

Chocolate Mousse ~ NY Style Cheesecake ~ Apple Pie

Beverages

Unlimited Coffee, Tea, & Soft Drinks

\$27.95 PER PERSON

Prices subject to 18% Service Charge and an 8.625% Sales Tax



Roosevelt Dinner Package

Served with Fresh Rolls & Butter

Appetizer

Choice of one

Tomato & Mozzarella ~ Penne Ala Vodka

Salad

Choice of One

Tossed Garden Salad ~ Caesar Salad

Entrees

Choice of Three

Served with Potato and Chefs Vegetable

TOP SIRLOIN STEAK

A USDA Prime Strip Steak Charbroiled to Perfection

PAN SEARED SALMON

Fresh salmon pan-seared with fresh herbs, served over fresh asparagus spears

BAKED TILAPIA

With roasted pepper & Artichoke hearts

TRI-COLOR TORTELLINI ALFREDO

Tri-color tortellini pasta in Alfredo sauce

FARMHOUSE CHICKEN

Grilled chicken topped with ham and sweet cheese & brown gravy

Dessert

Select one

Chocolate Mousse or NY Style Cheesecake

Beverages

Unlimited Coffee, Tea, & Soft Drinks

\$28.95 PER PERSON

Prices subject to 18% Service Charge and an 8.625% Sales Tax



Zempke Dinner Packages

Appetizer

Choice of one

Penne Ala Vodka ~ Tomato and Mozzarella

Salad

Choice of One

Tossed Garden Salad ~ Caesar Salad ~ Greek Salad ~ Mix Green Salad

Entrees

Choice of Three

Served with Potato and Chefs Vegetable

TOP SIRLOIN STEAK

A USDA Prime Strip Steak Charbroiled To Perfection

SHRIMP SCAMPI

Served over Rice Pilaf

12oz PRIME RIB

Slowly Roasted Prime Rib with Au Jus

FARMHOUSE CHICKEN

Chicken breast stuffed with cheese, spinach, ham & mushroom, topped with Madeira sauce

PAN SEARED SALMON

Fresh salmon pan-seared with fresh herbs, served over fresh asparagus spears

CHICKEN CHARDONNAY

Artichokes, Roasted Red Peppers, Lemon and a Light Chardonnay Sauce

Dessert

Select one

Apple Pie ~ Chocolate layer cake ~ fresh Fruit

Beverages

Unlimited Coffee, Tea, & Soft Drinks

\$32.95 PER PERSON

Prices Subject to 18% Service Charge and an 8.625% Sales Tax



Churchill Dinner Packages

Served with Fresh Rolls & Butter

Appetizer

Choice of one

Cheese Tri-color ~ Tortellini Alfredo ~ Tomato & Mozzarella ~ Seafood Salad

Salad

Choice of One

Spinach Salad ~ Mixed Green Salad ~ Caesar Salad ~ Tossed Garden Salad

Entrees

Choice of Three

Served with Potato and Chefs Vegetable

FILET MIGNON

9oz filet topped with béarnaise sauce

SURF & TURF

A Prime Top Sirloin Steak served with Shrimp Scampi

CHICKEN FLORENTINE

Stuffed with Sun dried Tomatoes, Asparagus, Sautéed Mushrooms, Herbs and Rosemary Demi

PAN SEARED SALMON

Fresh salmon pan-seared with fresh herbs, served over fresh asparagus spears and topped with tomato vinaigrette

LOBSTER RAVIOLI

With Spinach in a white wine herb and tomato sauce

Dessert

Select one

NY Style Cheese Cake ~ Chocolate layer cake ~ Apple Pie

Beverages

Unlimited Coffee, Tea, & Soft Drinks

\$35.95 PER PERSON

Prices subject to 18% Service Charge and a 8.625% Sales Tax