



FAIRWAYS

BAR - GRILL - PATIO

Banquet Menu



Hot Hors D'oeuvres

Meat

\$150 for each 50 piece selection

Ginger Teriyaki Glazed Beef Skewers

Pigs in a Blanket

Sweet & Sour Meatballs

Beef Wellington Mini

Mild Buffalo Chicken Skewers with Dipping Sauce

Petite Philly Cheese Steak Hoagies

Seafood

\$150 for each 50 piece selection

Mini Crab Cakes with Spicy Remoulade

Bacon Wrapped Scallops

Coconut Shrimp with Sweet & Spicy Sauce

Crabmeat Stuffed Mushroom Caps

Vegetarian

\$120 for each 50 piece selection

Toasted Ravioli with Marinara

Vegetable Spring Rolls with
Sweet & Sour Orange Dipping Sauce

Arancini Balls with Marinara

Cold Hors D'oeuvres

Meat

\$140 for each 50 piece selection

Prosciutto wrapped Mozzarella Ball with
Herbs & Garlic Oil

Italian Pinwheels with Cream Cheese

Antipasto Skewers

Seafood

\$150 for each 50 piece selection

Smoked Salmon Tartar on herb Croutons

Vegetarian

\$130 for each 50 piece selection

Plum Tomato Bruschetta Caprese Skewers

Feta Cheese and Watermelon Skewers

Cheese, Fruit, and Cracker Platter \$6.95 per person

Deli Lunch Buffet

Includes:

Bread/Wraps with Sliced Ham, Roasted Turkey
Breast, Salami, and Roast Beef

Coleslaw and Chips

Assorted Cookies and Brownies

Choice of one:

Potato Salad

Pasta Salad

House Salad with Ranch and Balsamic Vinaigrette

Pricing:

\$24.00 per person

4 hour room rental

Children 12 & under are 50% off; Children under 5 are free

Deli Buffet not available for events more than 50 people



Dinner Buffet

Served with:

Dinner Rolls

Salad Choices (choice of one):

House Garden Salad with Ranch and Balsamic Vinaigrette / House Cesar Salad

Pasta Choices (choice of one):

Cheese Ravioli or Baked Ziti

Entrée Choices:

Chicken Parmigiana

Chicken Marsala sautéed & topped with mushroom marsala demi-glace

Chicken Breast with white wine sauce

Baked Cod flaky white fish topped with panko crumbs; finished with white wine & lemon

Grilled Salmon served with a bourbon glaze

Roasted Pork Loin with apple stuffing, sliced & served in a red wine rosemary reduction

Roasted New York Sirloin sliced & topped with a red wine demi-glace

Marinated Flank Steak

Beef Tips in red wine mushroom demi-glace

Eggplant Parmigiana

All entrées are served with chef's choice vegetable and potato

Dessert:

Assorted Cookies and Brownies

Pricing:

\$40 one entrée; \$42 two entrées

Minimum of 30 guests and 4 hour room rental
(\$100 charge for extra hour)

Carving station of Roasted Sirloin, Baked Ham, or Roasted Turkey available:

\$8.00 per person for one item;
\$10.00 per person for two items

Plated Menu

Served with:

Dinner Rolls

Appetizer (choice of one):

Soup / Fruit (in season) / Tossed Caesar Salad / House Salad with

Ranch or Balsamic

Entrée Choices

New York Strip Sirloin*

Baked Cod with a panko crumb topping

Grilled Salmon with bourbon glaze

Chicken Parmigiana served with pasta

Chicken Marsala sautéed & topped with mushroom marsala demi-glace

Chicken Caesar Salad

Vegetarian Eggplant Parmigiana served with Pasta

Vegetarian Pasta Primavera
seasonal vegetables tossed in alfredo sauce

*will be served medium unless otherwise specified

All entrées are served with chef's choice vegetable and potato

Dessert (choice of one):

Cheesecake

Carrot Cake

Pricing:

\$42.00 a plate

30 guest minimum and 4 hour room rental



Breakfast Buffet

Egg choices (choice of one):

Scrambled Eggs *or* Veggie Scramble with onions, peppers, and tomatoes

Includes:

Applewood smoked bacon

Sausage

Fresh Fruit Platter

New Bliss Potato Home fries

Assorted Muffins & Danishes

Coffee, Tea, Decaf & Juice

Enhancements:

Bagels and Cream Cheese \$2.00

French Toast \$2.00

Pancakes \$2.00

Pricing:

\$32.00 per person

30 guest minimum and 4 hour room rental

Brunch Buffet

Includes:

Scrambled Eggs *or* Veggie Scramble with onions, peppers, tomatoes

Bacon and Sausage

Chef's Choice Potatoes

French Toast

Chef's Choice Vegetable

Carved Ham

Penne a la Vodka

Roasted New York Sirloin

Coffee, Tea, Decaf & Juice

Enhancements:

Bagels and Cream Cheese \$2.00

Pancakes \$2.00

Danishes & Fruit \$6.50

Pricing:

\$45.00 per person

30 guest minimum and 4 hour room rental

Additional Options

Dessert Add Ons

Assorted Dessert Platter \$7.25 per person includes:

Mini Cupcakes | Mini Cheesecakes | Petit Fours

Additional Fees

Full Room Rental Fee \$500.00

Half Room Rental Fee \$300.00

Dance Floor Rental and set up \$150.00

Confetti Clean up Fee \$200.00

Beverage Options

Cash Bar \$100.00 set up fee

1 Hour Open Bar \$15.95
(add \$4.00 per person for each additional hour)

Consumption Bar - one tab paid at the end of the event; added onto final bill

Soda, Juice, Coffee & Tea \$2.50 per person

All banquets will include white linen table cloths and white linen napkins.
Additional colors available upon request.

Children 12 & under are 50% off; Children under 5 are free

All Prices are subject to 20% service charge and 7.35% sales tax

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