

## FRIDAY & SUNDAY RECEPTION PACKAGE

\$48 Per Person + Tax for 100-200 Guests

\$46 Per Person + Tax For 201 or More Guests

### *Included*

5 Hour Room Rental, 4 Hour Open Bar Package  
Tables & Chairs, Glassware, Silverware, China  
Linen & Napkin Color Choice

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### *Hors d'Oeuvres*

Includes Vegetable Crudites and Cheese Display  
*plus your choice of 1 cold and 1 hot appetizer*

#### **COLD SELECTIONS (CHOOSE 1)**

Hummus with Pita, Bruschetta,  
Salami & Olive Cream Cheese Comets

#### **HOT SELECTIONS (CHOOSE 1)**

Sauerkraut Balls with Honey Mustard, Swedish Miniature  
Meatballs, Breaded Wings, Spanakopita

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### *Bar*

#### **HOUSE LIQUOR**

Vodka, Rum, Scotch, Bourbon, Gin, Amaretto

#### **DOMESTIC BOTTLED BEER**

Bud, Bud Lite, Miller Lite

#### **WINE**

Cabernet, Merlot, Chardonnay, Moscato

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### *Premium Buffet*

Choice of served salad, 2 entrees, 1 pasta, and 2 accompaniments

#### **SALADS**

Tangier House Salad or Caesar with shaved Parmesan

#### **ENTREES**

Oven Roasted Sirloin or Beef, Oven Roasted Pork Loin, Baked  
Atlantic Whitefish, Potato Crusted Cod, Crab Stuffed Sole, Chicken  
Picatta, Chicken Parmesan, Chicken Marsala

#### **PASTA**

Penne Marinara, Farfalle Alfredo,  
Pasta Carbonara, Ziti Putanesca

#### **ACCOMPANIMENTS**

Roasted Redskins, Truffle Roasted Yukon Gold Potatoes, Garlic  
Whipped Potatoes, Tangier Rice Pilaf, Green Bean Almondine,  
California Vegetable Medley, Sugar Glazed Carrots

