

Luncheon & Shower Sit Down

(Served until 2:00 pm)

All Luncheon Sit Downs are Served with Fresh Rolls and Butter,
Choice of Dessert and Freshly Brewed Coffee and Tea

Soup or Salad

(Please Choose One)

Fresh Garden Salad

Traditional Caesar Salad

Poached Pear Salad – *Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (add \$1.00 per person)*

Minestrone ~ Italian Wedding ~ Lemon Chicken Rice

Entree

Two Choices to Offer Your Guests From
Our Sit Down Luncheon Selections

Potato

(Please Choose One)

Baby Red Roasted Potatoes ~ Traditional Mashed Potatoes ~ Twice Baked

Vegetable

(Please Choose One)

Sautéed Green Beans ~ Broccoli & Baby Carrots

Sautéed Zucchini, Squash and Red Peppers

Dessert

(Please Choose One)

Traditional Ice Cream Sundae

Traditional Rice Pudding with Whipped Cream

Chocolate Mousse *(+\$1.00 per person)*

Baked Apple Crisp *(+\$3.00 per person)*

NY Style Cheesecake with Strawberry Topping *(+\$2.00 per person)*

Sit Down Luncheon Selections

Beef Selections

9 oz Prime Rib of Beef – <i>Slow roasted & dipped in au jus</i>	\$23.95
8 oz Angus N.Y. Strip Steak – <i>8oz cut seasoned with Montreal spices</i>	\$24.95
Twain Filet Mignon – (2) 4 oz filet mignon topped with a classic Bordelaise sauce ...	\$31.95

Chicken Selections

Chicken Marsala – <i>Topped with a traditional mushroom marsala sauce</i>	\$17.95
Chicken Piccata – <i>Topped with a lemon caper wine sauce</i>	\$17.95
Chicken Casino – <i>Bacon and bell pepper cream sauce</i>	\$17.95
Stuffed Chicken Breast – <i>Bread stuffing & topped with chicken gravy</i>	\$17.95
Chicken Cordon Bleu – <i>Stuffed with ham & swiss, topped with chicken gravy</i>	\$17.95
Chicken Souvlaki – <i>Marinated chicken tenderloins served with our dill sauce</i>	\$17.95
Chicken Chardonnay – <i>Topped with a white wine cream sauce</i>	\$17.95

Seafood Selections

Oven Roasted Salmon – <i>Lobster-dill cream sauce</i>	\$19.95
Oven Baked Haddock – <i>Topped with warm tomato bruschetta & spinach</i>	\$18.95
Panko Crusted Tilapia – <i>Sweet lime butter sauce</i>	\$18.95

Other Selections

Roast Loin of Pork - <i>Prime pork topped with homemade pork gravy</i>	\$18.95
Cranberry Apple Pork – <i>Prime pork topped with a cranberry-apple chutney</i>	\$19.95
Vegetable Lasagna – <i>Baked and topped with alfredo or marinara sauce</i>	\$16.95
Vegetable Napoleon – <i>Polenta cake, mushroom ragout, grilled vegetables</i>	\$16.95

Combination Platters

Surf & Turf – 5 oz. lobster tail & 5 oz. filet mignon.....	market price
Filet Mignon & Chicken Selection – 4 oz filet mignon & your choice of chicken.....	\$30.95
Filet Mignon & Shrimp Scampi – 4 oz filet mignon & 4 jumbo shrimp	\$32.95

Luncheon & Shower Buffet

(Served until 2:00 p.m.)

Served with Garden Vegetable Blend, Mediterranean Pasta Salad, Relish Platter, Rolls and Butter, Choice of Ice Cream Sundae or Rice Pudding and Freshly Brewed Coffee & Tea.

Soup or Salad

(Please Choose One - Individually Served)

Fresh Garden Salad ~ Traditional Caesar Salad

Poached Pear Salad – *Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (+\$1.00 per person)*

Minestrone ~ Italian Wedding ~ Lemon Chicken Rice

Pasta

(Please Choose One)

Penne with Marinara – *Topped with Melted Mozzarella Cheese*

Penne Alfredo – *Mixed with Spinach and Roasted Red Pepper*

Bow Tie Parmesan – *Mushrooms, Tomatoes, Peas,*

Caramelized Onions, & Garlic in Parmesan Cream Sauce

Penne Florina – *Red Pepper Cream Sauce with Spinach*

Cheese Tortellini – *Tossed with Pesto Alfredo & Red Peppers (+\$1.00 per person)*

Main Dish Choices

(Please Choose Two)

Chicken Souvlaki – *Marinated Chicken Tenderloins - our specialty*

Chicken Marsala or Chicken Picatta or Chicken Casino

Herb Roasted Chicken – *Seasoned Chicken pieces, juicy and tender*

Chicken Chardonnay – *Topped with a white wine cream sauce*

Slow Cook Roast Beef – *Thinly sliced and tender, served in au jus*

Italian Sausage with Pepper & Onions – *Tossed with marinara sauce*

Honey Baked Ham – *Topped with a pineapple glaze*

Roast Loin of Pork – *Prime pork topped with Homemade Pork Gravy*

Cranberry Apple Pork – *Prime Pork topped with a Cranberry-Apple Chutney*

Vegetable Lasagna – *Topped with Marinara sauce*

Lobster-Dill Salmon – *Topped with lobster-dill cream sauce (+\$1.50 per person)*

Additional Entree - \$2.00 per person

Potato

(Please Choose One)

Baby Red Roasted Potatoes ~ Traditional Mashed Potatoes

\$17.95 per person

The Grecian Buffet

Buffet includes

Individually Served Greek Salad
Chicken Souvlaki & Beef Souvlaki
Pastichio (*Greek Lasagna*)
Stuffed Grape Leave (*Dolmades*)
Mediterranean Pasta Salad
Spanakopita
Greek Potatoes
Greek Style Vegetables
Greek Relish Tray
Grilled Pita Bread
Traditional Rice Pudding
Grilled Lamb Chopettes - *\$3.00 Each*

\$24.95 per person

Luncheon Salad Entrées

Salad Entrées Includes Choice of Individually Served Soup,
Warm Rolls & Butter, Dessert, and
Freshly Brewed Coffee & Hot Tea

(Please Choose Two to Offer Your Guests)

Open Chicken Souvlaki – *Our Most Popular Dish Served with Dill Sauce*

Traditional Chicken Caesar Salad

Traditional Steak Caesar Salad (+\$1.00 per person)

Poached Pear Chicken Salad – *Mixed Greens, Goat Cheese, Sun-dried Tomatoes,
Candied Walnuts, Balsamic Vinaigrette, Red Wine Poached Pear*

Santorini Chicken Salad – *Mixed Greens, Artichoke Hearts, Goat Cheese, Sun-dried
Tomatoes, Red Peppers, Banana Peppers, Sun-dried Tomato Vinaigrette*

\$15.95 per person

Baby & Bridal Showers

*In Appreciation For Booking Your Shower With The Columns Banquets
We Will Compliment The Following*

Choice of Two Beverages

Fruit Punch
Traditional Lemonade
Traditional Lemon Iced Tea
Wine Pinch
Mimosa Punch

Choice of Color Napkins

Table Centerpieces

Shower Enhancements

For an additional fee, add a sweet finish by selecting one or more Dessert Stations to your shower. Choose from our Dessert Stations Selection (*page 19*)

Premium Hot Chocolate Bar

Hot Chocolate Along with Mini Marshmallows, Candy Canes, White Chocolate Shavings, Cinnamon Sticks, Caramel Syrup, Vanilla Syrup, Raspberry Syrup and Whipped Cream Will Be Set Out For Your Guests to Create Their Own Special Hot Chocolate

\$3.50 per person