

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

Garlic-Herb Mashed Red Potatoes

Vegetable

(Please Choose One)

Sautéed Green Beans ~ Broccoli & Baby Carrots

Sautéed Zucchini and Summer Squah

Dessert

(Please Choose One)

Traditional Ice Cream Sundae

Traditional Rice Pudding with Whipped Cream

Chocolate Mousse

Baked Apple Crisp

NY Style Cheesecake with Strawberry Topping

Sit Down Luncheon Selections

Beef Selections

9 oz Prime Rib of Beef – <i>Slow roasted & dipped in au jus</i>	\$35.95
8 oz Angus N.Y. Strip Steak – <i>8 oz cut seasoned with Montreal spices</i>	\$36.95
8 oz Filet Mignon – <i>8 oz filet mignon topped with a classic Bordelaise sauce</i>	\$45.95

Chicken Selections

Chicken Chardonnay – <i>Topped with artichokes, spinach, sundried tomatoes & white wine cream sauce</i>	\$27.95
Chicken Marsala – <i>Topped with a traditional mushroom marsala sauce</i>	\$27.95
Chicken Piccata – <i>Topped with a lemon caper wine sauce</i>	\$27.95
Chicken Casino – <i>Bacon and bell pepper cream sauce</i>	\$27.95
Stuffed Chicken Breast – <i>Bread stuffing & topped with chicken gravy</i>	\$27.95
Chicken Cordon Bleu – <i>Stuffed with ham & swiss, topped with chicken gravy</i>	\$27.95
Chicken Souvlaki – <i>Marinated chicken tenderloins served with our dill sauce</i>	\$27.95

Seafood Selections

Oven Roasted Salmon – <i>Lobster-dill cream sauce</i>	\$29.95
Oven Baked Haddock – <i>Topped with warm tomato bruschetta & spinach</i>	\$28.95

Other Selections

Roast Loin of Pork - <i>Prime pork topped with homemade pork gravy</i>	\$27.95
Cranberry Apple Pork – <i>Prime pork topped with a cranberry-apple chutney</i>	\$28.95
Breaded Pork Loin – <i>Breaded prime pork topped with homemade pork gravy</i> ...	\$26.95
Vegetable Lasagna – <i>Baked and topped with alfredo or marinara sauce</i>	\$26.95
Chef Choice – <i>Our chefs will create a dish using the freshest in-season vegetables</i> ..	\$26.95

Combination Platters

Surf & Turf – <i>5 oz. lobster tail & 5 oz. filet mignon</i>	market price
Filet Mignon & Chicken Selection – <i>4 oz filet mignon & your choice of chicken</i>	\$43.95
Filet Mignon & Shrimp Scampi – <i>4 oz filet mignon & 4 jumbo shrimp</i>	\$45.95

Luncheon & Shower Buffet

(Served until 2:00 p.m.)

Served with Seasonal Vegetable Blend, Mediterranean Pasta Salad, Relish Platter, Rolls and Butter, Choice of Dessert 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 Piccata 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

Breaded Pork Loin – Prime pork with Homemade Pork Gravy

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 ~ Gouda Cheese Potatoes Au Gratin

Garlic-Herb Mashed Red Potatoes

\$28.95 per person

The Deli Luncheon Buffet

Buffet includes the following

Assorted Wraps

(Please Choose Three)

Chicken Caesar ~ Turkey Club ~ Ham & Swiss

Roast Beef ~ Cranberry Turkey ~ Vegetarian

Fresh Garden Salad

Baby Red Potato Salad or Mediterranean Pasta Salad

Fresh Fruit Bowl

Relish Tray

Classic Potato Chips

Traditional Ice Cream Sundae, Traditional Rice Pudding, Apple Crisp or Cheesecake

Freshly Brewed Coffee and Hot Tea

\$26.95 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*

\$25.95 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 Punch
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