



# CATERING MENU

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*All Dinner Buffet options are served with Seasonal Vegetables & Rolls  
Soda and Water service also included.*

*Add dessert for \$4.95 per person (includes tea and coffee service)*

## BIRDIE BUFFET

**\$25.95 per person**

Choice of One Entrée | Choice of Two Sides  
Choice of One Signature Salad

## EAGLE BUFFET

**\$30.95 per person**

Choice of Two Entrées | Choice of Two Sides  
Choice of One Signature Salad

## HOLE IN ONE BUFFET

**\$35.95 per person**

Choice of Three Entrées | Choice of Two Sides  
Choice of Two Signature Salads

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### **Signature Salad Choices**

Garden Salad | Caesar | Romaine w/Lemon Pecorino Vinaigrette  
Apple Walnut | Greek | Italian Pasta | Tortellini Pesto

### **\*Side Choices**

Penne ala Vodka | Baked Ziti | Pasta Primavera | House made Lasagna (add \$2.00)  
Chicken Broccoli Bowtie Pasta in White Wine Butter Sauce  
Parmesan Roasted Potatoes | Mushroom Scalloped Potatoes | Hasselback Sweet Potatoes  
Roasted Whole Baby Red Bliss Potatoes | Rice Pilaf | Mexican Rice | Fried Rice w/Chinese Sausage

### **\*Entrée Choices**

Chicken Marsala | Chicken Francaise | Chicken Parmesan | Apple Honey Glazed Chicken  
Herb Crusted Cod | Baked Stuffed Sole | Seafood Medley in Tomato Butter Sauce | Stuffed Poblano Pepper  
Teriyaki Salmon w/Pineapple Pico | Porchetta | Mediterranean Stuffed Pork Loin | Sausage & Peppers  
Sliced Top Round Roast | Blackened Steak Tips w/ Onions, Mushrooms, and Blue Cheese  
NY Strip Steak (add MP) | Prime Rib (add MP)

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## THE ALBATROSS BARBECUE BUFFET

**\$30.95 per person**

*Comes With:* Garden Salad | Cole Slaw | Corn Bread/Rolls

*Choice of Two Sides*

Corn on the Cob | Macaroni & Cheese | Baked Potato | Baked Beans | Potato Wedges  
Classic Potato Salad | German Potato Salad | Broccoli Pasta Salad | Fresh Fruit Salad  
Grilled Carrots w/sweet soy glaze | Collard Greens | Grilled Corn Tomato Feta Herb Salad

*Choice of Two Meats*

Grilled BBQ Chicken | Southern Fried Chicken | BBQ Brisket | BBQ Ribs  
Shrimp & Sausage Skewers | Pulled Pork | Grilled Sirloin Steak (add \$5.00)



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## HORS D'OEUVRES

**\$13.95 per person**

Cheese & Charcuterie Board

**\$17.95 per person**

Cheese & Charcuterie Board | Choice of Two Hot Hors D'Oeuvres

**\$20.95 per person**

Cheese & Charcuterie Board | Choice of Three Hot Hors D'Oeuvres

**\*Hot Hors D'Oeuvres Choices**

Carnitas Taco | Swedish Meatballs | Chicken Skewers w/sweet & sour marmalade

Bacon Cheddar Croquettes | House Made Chicken Strips | Stuffed Mushrooms | Egg Rolls (Chef Selection)

Cuban Sliders | Classic Bruschetta | Cheese & Bacon Filled Phyllo Cups

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## GAZEBO LUNCH

### Unlimited & Fresh off the Grill

Four Hour Unlimited Service: \$22 per person

Five Hour Unlimited Service: \$25 per person

**Includes:**

\*All Beef Hot Dogs | Burgers | Italian Sausage Patties | Veggie Burgers  
Chips | Sautéed Onions & Peppers | Juice | Water | Soda | Draft Beer

\*One Grilled Item, Chips, Soda, or Draft Beer \$12.95 per person

\*One Grilled Item & Soda \$8.95 per person

Grilled Items: Burgers | Italian Sausage Burger | Hot Dog | Veggie Burger

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## BREAKFAST OPTIONS

Bagels, Pastries, Fresh Fruit, Yogurt

Coffee, Assorted Juices | \$8.95 Per Person

Breakfast Buffet: Scrambled Eggs, Sausage, Bacon, Home Fries, Fresh Fruit, Yogurt, Pastries

Coffee, Assorted Juices | \$15.95 Per Person

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## IMPORTANT INFORMATION

*Please take into consideration that an 18% Set Up Fee and CT sales tax will be added to your final total*

**Outside Food or Beverages are not permitted.**

Cash Bar and Premium Bar Arrangements can be made upon request. Prices and menu items are subject to change. We will gladly customize any function to meet individual tastes and budgets. Arrangements for dietary restrictions must be made in advance of the event.

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