

# Kensington Buffet

## Salads

(Please Choose One)

### **Classic Caesar Salad**

*Hearts of Romaine with Shaved Parmesan &  
Seasoned Croutons*

### **Mixed Garden Salad**

*Mixed Greens Accompanied with Tomato &  
Cucumber*

## Side Dishes

(Please Choose Two)

Glazed Carrots •  
Roasted Rosemary Potatoes •  
Sautéed String Beans •  
Vegetable Medley • Wild Rice

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## Entrees

(Please Choose Three)

### **Grilled North Atlantic Salmon**

*Served in a Champagne Dill Sauce*

### **Stewed Beef Bourguignon**

*Cubed Chuck Beef, Shallots &  
Smoked Bacon*

### **Parmesan Encrusted**

#### **Tilapia Milanese**

*Served with Chopped Tomatoes &  
Red Onions*

### **Braised Brisket**

*Marinated Overnight in our Signature Blend  
of Spices*

### **Chicken Francaise**

*Floured Chicken Breast in a Lemon Butter  
& White Wine Sauce*

### **Asian Influenced Steak & Broccoli**

*Sliced Steak with Broccoli Florets  
Tossed in a Garlic Soy Sauce*

### **Chicken Marsala**

*Breast of Chicken with Button Mushrooms  
Sautéed in a Wine Sauce*

### **Penne Romano**

*Vine Ripe Tomatoes, Basil & Mozzarella  
in a Light Pomodoro Sauce*

### **Brasserie Chicken**

*Strips of Chicken Served in a Homemade  
Plum Tomato Sauce with Sun Dried  
Tomatoes*

### **Penne a la Vodka**

*The Inn's Special Vodka Sauce*

### **Eggplant Rollatini or Parmesan**

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## Dessert

(Please Choose Two)

Fresh Seasonal Fruit Platter

• Assorted Cakes • Assorted Cookies & Brownies • Occasion Cake

Coffee, Decaf, Tea, and Assorted Soft Drinks

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

*(Minimum of 20 People)*

## **Lake Success Buffet**

### **Cocktail Hour**

*(Service for 1 hour)*

#### **Passed Hors d' Oeuvres:**

*(Choice of Seven)*

Franks in Blankets

Bruschetta

Delaware Mushroom

Dim Sum

Mini Quiches

Deviled Eggs

Vegetable Spring Rolls

Potato Pancakes

Chicken Skewer

Spinach & Feta Triangles

#### **Displays:**

Marinated Grilled Vegetables

Gourmet Cheese & Crackers

### **Salads**

*(Please Choose One)*

#### **Classic Caesar Salad**

*Hearts of Romaine, with Shaved Parmesan  
& Seasoned Croutons*

#### **Mixed Garden Salad**

*Mixed Greens Accompanied with  
Tomato & Cucumber*

### **Side Dishes**

*(Please Choose Two)*

Glazed Carrots

Rosemary Roasted Potatoes

Sautéed String Beans

Vegetable Medley

Wild Rice

*(Continued)*

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

## **Entrees**

(Please Choose Three)

### **Grilled North Atlantic Salmon**

*Topped with a Champagne Dill Sauce*

### **Parmesan Encrusted Tilapia Milanese**

*Served with Chopped Tomatoes & Red Onion*

### **Brasserie Chicken**

*Strips of Chicken Served in a Homemade Plum Tomato Sauce with Sun Dried Tomatoes*

### **Chicken Francaise**

*Floured Chicken Breast in a Lemon Butter & White Wine Sauce*

### **Chicken Marsala**

*Breast of Chicken with Button Mushrooms Sautéed in a Wine Sauce*

### **Chicken Mona Lisa**

*Pan Seared Chicken Medallions with Sautéed Artichoke Hearts, Red Pepper & Asparagus*

### **Stewed Beef Bourguignon**

*Cubed Chuck Beef, Shallots & Smoked Bacon*

### **Braised Brisket**

*Marinated Overnight in our Signature Blend of Spices*

### **Asian Influenced Steak & Broccoli**

*Sliced Steak with Broccoli Florets, Tossed in a Garlic Soy Sauce*

### **Penne Romano**

*Vine Ripe Tomatoes, Basil & Mozzarella in a Light Pomodoro Sauce*

### **Penne a la Vodka**

*The Inn's Special Vodka Sauce*

### **Eggplant Parmesan or Rollatini**

## **Dessert**

(Please Choose Two)

Fresh Seasonal Fruit Platter • Occasion Cake •  
Assorted Cookies & Brownies • Assorted Cakes

Coffee, Decaf, Tea, and Assorted Soft Drinks

*(Minimum of 30 People)*

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

# Kings Point Buffet

## Cocktail Hour

*(Service for 1 hour)*

### **Passed Hors d' Oeuvres:**

*(Please Choose Five)*

Coconut Chicken  
Delaware Mushrooms  
Crab Cakes  
Bruschetta  
Franks in Blankets  
Potato Pancakes  
Dim Sum  
Vegetable Spring Rolls  
Deviled Eggs  
Mini Quiches  
Chicken or Beef Skewers

### **Platters:**

*(Please Choose Two)*

Vegetable Crudités  
Fresh Seasonal Fruit Platter  
Gourmet Cheese Platter  
Assorted Antipasto

### **Pasta Station:**

Choose Two Pastas:

Rigatoni, Penne, Spaghetti,  
Fettuccine, Rotini, or Farfalle

Choose Three Sauces:

A la Vodka, Bolognese, Alfredo, Marinara,  
or Pesto

**\*\*Additional Items Included\*\***

Grilled Chicken Breast, Red Pepper,  
Parmesan Cheese, Mushrooms,  
Broccoli & Fresh Basil

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## Salads

*(Please Choose One)*

### **Classic Caesar Salad**

*Hearts of Romaine, Shaved Parmesan & Seasoned Croutons*

### **Mixed Garden Salad**

*Mixed Greens Accompanied with Cucumber & Tomato*

## Side Dishes

*(Please Choose Two)*

Glazed Carrots • Rosemary Roasted Potatoes  
Sautéed String Beans • Vegetable Medley •  
Wild Rice

*(Continued)*

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

## **Entrees**

(Please Choose Three)

### **Grilled North Atlantic Salmon**

*Topped with a Champagne Dill Sauce*

### **Parmesan Encrusted Tilapia Milanese**

*Served with Chopped Tomatoes & Red Onion*

### **Brasserie Chicken**

*Strips of Chicken Served in a Homemade Plum Tomato Sauce with Sun Dried Tomatoes*

### **Chicken Francaise**

*Floured Chicken Breast in a Lemon Butter & White Wine Sauce*

### **Chicken Marsala**

*Breast of Chicken with Button Mushrooms Sautéed in a Wine Sauce*

### **Chicken Mona Lisa**

*Pan Seared Chicken Medallions with Sautéed Artichoke Hearts, Red Pepper & Asparagus*

### **Stewed Beef Bourguignon**

*Cubed Chuck Beef, Shallots & Smoked Bacon*

### **Braised Brisket**

*Marinated Overnight in our Signature Blend of Spices*

### **Asian Influenced Steak & Broccoli**

*Sliced Steak with Broccoli Florets, Tossed in a Garlic Soy Sauce*

### **Penne Romano**

*Vine Ripe Tomatoes, Basil & Mozzarella in a Light Pomodoro Sauce*

### **Penne a la Vodka**

*The Inn's Special Vodka Sauce*

### **Eggplant Parmesan or Rollatini**

## **Dessert**

(Please Choose Two)

Fresh Seasonal Fruit Platter • Occasion Cake •  
Assorted Cookies & Brownies • Assorted Cakes

Coffee, Decaf, Tea, and Assorted Soft Drinks

*(Minimum of 30 People)*

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

# Manhattan Buffet

## Cocktail Hour

*(Service for 1 hour)*

### **Passed Hors d' Oeuvres:**

*(Please Choose Eight)*

Coconut Chicken  
Delaware Mushrooms  
Crab Cakes  
Bruschetta  
Franks in Blankets  
Potato Pancakes  
Dim Sum  
Vegetable Spring Rolls  
Mini Quiches  
Deviled Eggs  
Chicken or Beef Skewers  
Grilled Lamb Chops  
Parisian Shrimp  
Kobi Meatballs in Tomato Sauce  
Satchel of Duck  
Nova Caviar  
Tuna Tataki

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### **Displays:**

Vegetable Crudités  
Gourmet Cheese & Crackers  
Assorted Antipasto  
Marinated Grilled Cold Vegetables  
Mozzarella & Tomato

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### **Hot Stations:**

Eggplant Rollatini  
Fried Calamari

*(Continued)*

## **Dinner Service**

### **Pasta Station:**

#### Choose Two Pastas:

Rigatoni, Penne, Spaghetti,  
Fettuccine, Rotini, or Farfalle

#### Choose Three Sauces:

A la Vodka, Bolognese, Alfredo, Marinara, or Pesto

#### **\*\*Additional Items Included\*\***

Grilled Chicken Breast, Red Pepper, Parmesan Cheese, Mushrooms,  
Broccoli & Fresh Basil

### **Carving Station:**

(Please Choose One)

Filet Mignon  
Prime Rib  
Turkey

### **Salads:**

(Please Choose One)

#### **Classic Caesar Salad**

*Hearts of Romaine, Shaved Parmesan & Seasoned Croutons*

#### **Mixed Garden Salad**

*Mixed Greens Accompanied with Cucumber & Tomato*

### **Side Dishes:**

(Please Choose Three)

Glazed Carrots  
Rosemary Roasted Potatoes  
Mushroom Risotto  
Sautéed Green Beans  
Vegetable Medley  
Wild Rice

*(Continued)*

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

## **Entrees**

(Please Choose Three)

### **Grilled North Atlantic Salmon**

*Topped with a Champagne Dill Sauce*

### **Parmesan Encrusted Tilapia Milanese**

*Served with Chopped Tomatoes & Red Onion*

### **Brasserie Chicken**

*Strips of Chicken Served in a Homemade Plum Tomato Sauce with Sun Dried Tomatoes*

### **Chicken Francaise**

*Floured Chicken Breast in a Lemon Butter & White Wine Sauce*

### **Chicken Marsala**

*Breast of Chicken with Button Mushrooms Sautéed in a Wine Sauce*

### **Chicken Mona Lisa**

*Pan Seared Chicken Medallions with Sautéed Artichoke Hearts, Red Pepper & Asparagus*

### **Stewed Beef Bourguignon**

*Cubed Chuck Beef, Shallots & Smoked Bacon*

### **Braised Brisket**

*Marinated Overnight in our Signature Blend of Spices*

### **Asian Influenced Steak & Broccoli**

*Sliced Steak with Broccoli Florets, Tossed in a Garlic Soy Sauce*

### **Penne Romano**

*Vine Ripe Tomatoes, Basil & Mozzarella in a Light Pomodoro Sauce*

### **Penne a la Vodka**

*The Inn's Special Vodka Sauce*

### **Eggplant Parmesan or Rollatini**

## **Dessert**

(Please Choose Two)

Fresh Seasonal Fruit Platter • Occasion Cake •  
Assorted Cookies & Brownies • Assorted Cakes • Chocolate Fountain

Coffee, Decaf, Tea, and Assorted Soft Drinks

*(Minimum of 50 People)*

++Indicates Plus 19% Gratuity and 8.625% Sales Tax