

Prom Buffet

YOUR PROM PACKAGE HALL RENTAL FEE INCLUDES:

Use of our Entire facility to hold up to* 500 guests for 5.5 hours

Photo opportunities on our meticulously maintained grounds featuring Cobbett's Pond or inside our beautifully decorated facility complete with indoor waterfall

House linens to include white or ivory table cloths, your choice of 24 napkin colors, Chiavari chairs

Lighting and draping over our oversized 1,800sq. foot stationary dance floor

Up lighting throughout the dining room, colors of your choice

Access to outdoor fireplaces, exclusive patio sound system and outdoor heaters on upper patios

\$1,500 HALL RENTAL FEE

please contact our sales office for pricing to accommodate a smaller event

SALAD COURSE

CHOOSE ONE

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)

Caesar Salad

Dinner Rolls & Butter included

DINNER COURSE

CHOICE OF THREE

Chicken & Broccoli Alfredo
Garlic, White Wine & Olive Oil Pasta Primavera (DF)
Chicken Parmesan
Roasted Turkey Breast with Pan Gravy (GF)
Chicken Piccata
Roast Sirloin of Beef with Merlot Sauce (GF, DF)*

ACCOMPANIMENT DISHES

CHOOSE ONE FROM EACH COLUMN

Seasonal Vegetable Medley (GF, DF)
Honey Glazed Carrots (GF, DF)
Green Beans Almondine (GF)
Buttered Broccoli (GF)

Homestyle Mashed Potatoes (GF)
Vegetable Rice Pilaf (GF, DF)
Macaroni & Cheddar with Ritz Topping
Penne with Tomato Basil Sauce

DESSERTS

Brownie Sundae Station Strawberry Shortcake Station Cookie & Brownie Platters

Soda Bar for the entire event to include: Coke, Diet Coke, Sprite & Gingerale

\$49 PER PERSON

LATE NIGHT SNACKS

Mini Pizzas\$4 PER PERSONChicken Tenders\$5 PER PERSONCheeseburger Sliders*\$7 PER PERSON

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2024)

Please inform our team of any food allergies or dietary needs in advance to ensure an exceptional experience.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a comprised immune system.



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DINNER BUFFET CHOOSE ONE

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Dinner Rolls & Butter included

CHOICE OF THREE

Chicken & Broccoli Alfredo Garlic, White Wine & Olive Oil Pasta Primavera (DF) Chicken Parmesan Roasted Turkey Breast with Pan Gravy (GF) Chicken Piccata Roast Sirloin of Beef with Merlot Sauce (GF, DF)*

ACCOMPANIMENT DISHES

CHOOSE ONE FROM EACH COLUMN

Seasonal Vegetable Medley (GF, DF) Honey Glazed Carrots (GF, DF) Green Beans Almondine (GF) **Buttered Broccoli** (GF)

Homestyle Mashed Potatoes (GF) Vegetable Rice Pilaf (GF, DF) Macaroni & Cheddar with Ritz Topping Penne with Tomato Basil Sauce

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