



BREAKS AND BREAKFAST

The Continental - \$5.99 per person

Coffee, Tea, Assorted Juices, Mini Danish and Muffins.

The Corporate - \$7.99 per person

Coffee, Tea, Assorted Juices, Fresh Seasonal Fruit, Mini Bagels with Cream Cheese, and Assorted Pastries.

The Farmers Table - \$8.99 per person

Scrambled Eggs, Choice of Bacon, Sausage or Ham, Home Fries, English Muffins, Juices, Coffee and Tea.

The Rise and Shine Buffet - \$9.99 per person

Scrambled Eggs, Choice of Bacon, Sausage or Ham, Home Fries, French Toast Sticks, English Muffins, Fresh Seasonal Fruit, Mini Danish, Juices, Coffee and Tea.

Board of Directors - \$11.99 per person

Scrambled Eggs, Waffles, Choice of two meats: Bacon, Sausage or Ham, Home Fries, English Muffins, Fresh Seasonal Fruit, Juices, Coffee and Tea.

Our Bountiful Brunch - \$17.99 per person (Minimum 30 People)

Scrambled Eggs, Bacon, Sausage or Ham, Fresh Fruit, Juices, Coffee and Tea, Roasted Potatoes, Tossed Garden Salad, Chicken Romano, Baked Haddock English Style, Fresh Vegetable of the Day and Dinner Rolls.

Veggies, Chips & Dips - \$6.99 per person

Assortment of Fresh Vegetables, Potato & Tortilla Chips, Served with your choice of Two: Ranch, Honey Mustard, Bleu Cheese, Salsa and Warm Cheese Sauce.

Fiesta Trio - \$6.99 per person

Queso Cheese Sauce, Guacamole & Salsa.
Served with Homemade Tortilla Chips.



APPETIZERS

APPETIZER BUFFET

\$10.99 per person (Choose up to 4 of the following)

French Fries	Jalapeño Peppers
Potato Skins	Fried Zucchini
Mini Corn Dogs	Meatballs (Marinara or Swedish)
Fried Ravioli	Sausage Stuffed Mushrooms
Stuffed Banana Peppers	Fried Provolone

ALA CARTE APPETIZERS

Cost is per 50 pieces and may be added to any Buffet.

Crab Stuffed Mushrooms.....	\$ 60.99
Wings (Choice of Sauces).....	\$ 50.99
Assorted Mini Quiche.....	\$ 60.99
Scallops Wrapped in Bacon.....	\$ 55.99
Fried Ravioli.....	\$ 35.99
Chicken Tenders.....	\$ 55.99
Meatballs (Marinara or Swedish).....	\$ 30.99
Mini Egg Rolls.....	\$ 45.99
Cheese Sticks.....	\$ 50.99

ALA CARTE OPTIONS

Options are priced per person and may be added to any Buffet.

Vegetable Tray with Dip.....	\$2.75 per person
Cheese Tray with Crackers & Dip.....	\$3.25 per person
Cheese & Meat Tray with Crackers & Dip.....	\$3.50 per person
Assorted Fresh Fruit with Dip.....	\$3.25 per person
Chips & Pretzels Baskets.....	\$3.00 per person
Tortilla Chips (with Salsa, Sour Cream & Guacamole).....	\$3.50 per person



LUNCH OPTIONS

Deli Style - \$9.99 per person

Meat and Cheese Tray- Ham, Roast Beef, Turkey, American and Provolone Cheese. Accompanied with assorted breads and condiments. Served with Italian Wedding Soup and choice of one of the following: pasta salad, macaroni salad, potato salad, tossed salad, fruit salad or potato chips.

Deluxe Deli - \$10.99 per person

Meat and Cheese Tray- Ham, Roast Beef, Turkey, Salami, American, Swiss and Provolone Cheese. Accompanied with assorted breads and condiments. Served with Italian Wedding soup and choice of two of the following: pasta salad, macaroni salad, potato salad, tossed salad, fruit salad, tortellini salad or potato chips.

Picnic Lunch - \$10.99 per person

Charbroiled Beef Burgers, Beef Franks, choice of Sausage or Chicken. Served with fresh bread, baked beans, assortment of condiments and one of the following: pasta salad, macaroni salad, potato salad, tossed salad, fruit salad, tortellini salad or potato chips.

Turkey Cobb Salad - \$11.95 per person

Roasted Turkey Breast, Bacon, egg, Tomato, Black Olives and Sharp Cheddar on a bed of fresh greens with creamy Buttermilk Ranch dressing. Served with roll and butter.

Chicken Caesar - \$12.95 per person

Traditional or Blackened Cajun Caesar salad Topped with Grilled Chicken Parmesan and homemade croutons. Served with a roll and butter.

Penne Pasta Primavera - \$9.95 per person

Seasoned Tomatoes, Broccoli, Cauliflower, Artichoke Hearts, black and green olives, Parmesan Cheese. Served with Balsamic Vinaigrette dressing.

Build Your Own Salad Buffet - \$10.99 per person

Lettuce, Tomato, Cucumber, Broccoli, Croutons, Eggs, Bacon, Shredded Cheddar and Mozzarella Cheeses, Grilled Chicken, Grilled Steak and French Fries. Served with a choice of three dressings and Italian Wedding soup with Fresh rolls and butter.



DINNER BUFFET

One Entree \$13.99 Two Entrees \$15.99 Three Entrees \$17.99

Main Entrees

Chicken Romano
Stuffed Chicken Florentine
Fried Chicken
Chicken Parmesan
Stuffed Chicken Breast (stuffed with herb stuffing and topped w/ gravy)
Chicken Tenders
Chicken Marsala
Roasted or BBQ Chicken
Roast Turkey with Gravy over Stuffing
Beef Tips Burgandy with Noodles
Roast Beef (topped with mushroom gravy)
Sausage & Peppers with Italian Rolls
Stuffed Cabbage
Stir Fry with Rice (Chicken, Vegetable or Beef)
Baked Ham with a Praline Glaze
Tortellini Alfredo
Lasagna (Plain or with Meat Sauce)
Vegetable Lasagna
Baked English Cod

Additional Entree Selections

May be substituted for any entree above for \$2.50 per item.

Sliced London Broil
Chef Carved Prime Rib
Veal Marsala
Veal Parmesan
Stuffed Portabella Mushrooms
Stuffed Shrimp with Lump Crab Meat
Coconut Shrimp
Shrimp Scampi over Linqini
Crab Cakes
Baked Salmon
Orange Roughy
Cajun Penne Pasta
Tuscan Tortellini Alfredo (mushrooms, sun dried tomatoes and artichoke hearts)
Chicken Cordon Bleu
Stuffed Chicken Oscar (stuffed with lump crab meat & asparagus & topped with lemon cream sauce)
Stuffed Chicken Breast (stuffed with mushrooms, walnuts and wild rice stuffing)
Phlyo Wrapped Chicken

DINNER BUFFET (continued)

Vegetables and Starches

Choose two:

Green Beans Almondine
Honey Glazed or Buttered Carrots
Broccoli Au Gratin
Buttered Corn
Vegetable Medley
Broccoli & Carrots
Wild Rice Pilaf
Baked Potatoes with Butter & Sour Cream
Twice Baked Potatoes
Mini Corn Cobs
Scalloped Potatoes
Roasted Potatoes
Parsley Buttered Red Potatoes
Whipped Potatoes with Gravy
Au Gratin Potatoes
Linguini Agili Oilo
Penne Marinaro

Salad Selections

Choose One:

Tossed salad
Caesar salad
Tortellini salad
Pasta salad
Macaroni salad
Potato salad
Coleslaw

ALL DINNER BUFFETS COME WITH FRESH ROLLS WITH BUTTER, DRESSING AND CONDIMENTS.



INTERNATIONAL DINNER BUFFET

South of the Border Buffet - \$13.99 per person

Chicken Fajita Steak & Chicken with Peppers & Onions
Spicy Taco Beef
Crispy Taco Shells & Soft Flour Tortillas
Shredded Lettuce, Diced Tomatoes, Sliced Onions
Grated Cheese, Jalapeños, Black Olives, Salsa, Guacamole, Sour Cream
Tortilla Chips with Queso & Salsa
Spanish Rice

East Meets West Buffet - \$13.99 per person

Egg Rolls
Potstickers (Deep Fried Wontons)
Chicken or Vegetable Stir Fry
Szechwan Beef
Egg Drop Soup

Italian Pasta Bar Buffet - \$14.99 per person

Our own Chefs will prepare fresh pasta for you on the spot!

Includes:

Linguini, Rotini, Penne
Marinara, Alfredo & Scampi Garlic Butter

Toppings include all of the following:

Roasted Red Peppers, Artichoke Hearts, Diced Tomatoes, Pine Nuts, Italian Sausage, Sliced Mushrooms, Fresh Scallops, Gulf Shrimp, Chicken Breast, Italian Meatballs.

Includes Choice of Caesar salad or Tossed Salad
Served with Garlic Bread

Red, White & Blue Buffet - \$15.99 per person

BBQ Chicken
Smoked Pork BBQ Ribs
Coleslaw
Potato Salad
Mini Corn-on-the-cob
Tortilla Chips with Queso
Fresh Rolls with Butter



DESSERT SELECTIONS

Cookies & Creme Mousse.....	\$2.75 per person
Raspberry Swirl Cheesecake.....	\$4.95 per person
Cheesecake with Strawberries.....	\$4.95 per person
French Silk Pie.....	\$3.75 per person
Strawberry Shortcake.....	\$4.99 per person
Turtle Ice Cream Pie.....	\$4.99 per person
Fudge Brownie Ice Cream Pie.....	\$4.99 per person
Chef's Choice Dessert Bar.....	\$4.99 per person
Sundae Bar.....	\$4.99 per person

2 Scoops of Vanilla Ice Cream
Chocolate Syrup, Caramel Sauce, Strawberry Sauce
Butterfinger Pieces, M&M's, Sprinkles, Crushed Oreo's
Whipped Cream & Maraschino Cherries



ALCOHOL & BEVERAGE OPTIONS

Gateway Grill offers three forms of primary beverage service. One service must be chosen prior to the event.

Open Bar

Charges are accrued based on actual consumption. A dollar limit may be set and/or limited selections may be made. Service Gratuity will be added to the total beverage tab.

Drink Tickets

Each guest receives a pre-determined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption with service gratuity added. The organizer of the party decides what type of alcohol the drink tickets can be redeemed for. No charge for unused tickets.

Cash Bar

Guests are responsible for their own beverage service which is provided through the servers handling the party.

ALL LIQUOR/ALCOHOL MUST BE PURCHASED THROUGH THE GATEWAY GRILL.