

The Best of Both Worlds

THE  
REFECTORY

**Restaurant & Bar**

STEAKS • SEAFOOD • SPIRITS



BANQUET MENU

**Making Friends & Building Relationships  
Since 1982**

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# Luncheons

*We offer dvd video services, PowerPoint plug ins with hi-def projectors, wireless microphones, a full custom sound system & wireless internet.*

## **Buffet Lunches** (25 people minimum please)

Includes: Choice of (2) salads (*Mixed green salad with choice of (3) dressings, Traditional potato, Macaroni, pasta primavera or Caesar*) rice pilaf, market fresh vegetables, dinner rolls & butter, chef's signature dessert (*Black Forest Brownie, Apple Crisp, Lemon Bars, Berry Crisp*), & freshly brewed coffee.

### **Please Choose Your Entrée(s)**

<b>Pork Loin Diane</b>	1 entrée
20 hour slow roasted with scratch recipe Diane sauce	\$14.95 Per person
<b>Sliced Bottom Round</b>	2 entrées
Hand carved with burgundy wine sauce	\$16.95 Per person
<b>Teriyaki Chicken</b>	3 entrées
Tender breast, housemade teriyaki & fresh pineapple	\$18.95 Per person
<b>Lemon Pepper salmon</b>	
Fresh cut filet oven baked with lemon cream	
<b>Meatloaf</b>	
Hand made fresh& baked with classic sauce	
<b>Five Herb Chicken</b>	
Oven baked with signature house rub	
<b>Sweet &amp; Sour Pork</b>	
Hand dipped & lightly fried. Tossed with bell pepper & pineapple	
<b>Island Chicken</b>	
Tender breast, tri-colored bell peppers, pineapple & tangy citrus sauce	
<b>Salisbury Steak</b>	
Hand made with classic brown gravy	
<b>Traditional or Vegetable Lasagna</b>	
With ground beef, trio of cheeses & scratch recipe marinara	

### **Lunch Buffet Packages**

<b>Asian Package</b>	\$14.95 Per person
Oriental sesame chicken salad, Asian sliced beef, sweet & sour pork, fried rice & yakisoba noodles	
<b>Italian Package</b>	\$14.95 Per person
Hand tossed Caesar, chicken cacciatore, lasagna, chef's vegetable sauté	

\*Prices do not include 18% gratuity and are subject to change based on market prices



# Plated Lunches

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All plated lunches include: tossed salad (*except salad entrees*), rice pilaf or roasted baby reds, market fresh vegetables, house bread & butter, Chef's special dessert (*cobblers, brownies, or cakes*) & freshly brewed coffee or iced tea. All plated entrée selections must be pre-ordered (5) days in advance of the event. Each group may choose up to (3) entrée selections.

<b>Icelandic Cod Fish &amp; Chips</b>	\$11.95
Hand dipped fried golden brown with housemade tartar	
<b>Burgundy Stuffed Pork</b>	12.95
20 hour slow roasted with garlic, mushrooms, wild rice & fresh herbs	
<b>Dijon Chicken</b>	11.95
Tender, pan roasted breast with Dijon cream, olives & green onion	
<b>Asian Sliced Beef</b>	12.95
Thin cut, flash fried strips with Szechwan sauce, sesame seeds & green onion	
<b>Stuffed Chicken</b>	12.95
Breast with three cheeses, olives, green onion, bell pepper, mushroom & white cream sauce	
<b>Island Chicken</b>	11.95
Tender breast, tri-colored bell peppers, pineapple & tangy citrus sauce	
<b>Traditional Lasagna or Veggie</b>	10.95
Three cheese bake with ground beef & scratch recipe marinara	
<b>Flat Iron Steak</b>	14.95
Fire grilled with 24 hour brown sugar, soy & garlic marinade	
<b>Salmon Fish &amp; Chips</b>	11.95
Fresh cut, hand dipped & fried golden brown with housemade tartar	
<b>Colossal Burger with Fries</b>	9.95
Fire-grilled 1/2 pounder with fried egg, ham, lettuce, onion, tomato, special sauce & cheddar	
<b>Caesar Chicken Salad</b>	10.95
Crisp romaine, fire-grilled breast, Caesar dressing & shredded parmesan	
<b>Classic Cobb Salad</b>	11.95
Fresh greens, grilled chicken, bacon, bleu cheese, avocado, egg, cheddar olives & tomato	
<b>Chef Salad</b>	12.95
Fresh greens, tomato, cheddar, roast beef, ham & turkey	
<b>Teriyaki Chicken</b>	11.95
Tender breast, housemade teriyaki & fresh pineapple	

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# Dinner Buffet Packages

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(25) Person minimum please

All dinner buffets include Chef's signature

dessert choice & freshly brewed coffee

Other buffet package choices available upon request

## **Refectory Classic** (#1 seller)

\$26.95 Per person

Mixed green salad with choice of (3) dressings, pasta

primavera salad, hand tossed Caesar, dinner rolls with butter, herb roasted baby red

potatoes *or* rice pilaf, seasonal vegetable sauté, hand carved prime rib, plus (1) entrée

choice (*five herb chicken, island chicken, pork loin Diane, slow roasted turkey*

*breast*)

## **Italian Feast**

\$21.95 Per person

Hand tossed Caesar, marinated cucumber, tomato &

onion salad, Oven fresh garlic bread, tossed to

order pasta station (*linguine or rainbow rotini*),

alfredo & marinara sauces, seasonal vegetable sauté, pick (1) lasagna (*beef,*

*vegetarian or seafood*), chicken cacciatore *or* marinated chicken

## **Monk's Table**

\$19.95 Per person

Mixed green salad with choice of (3) dressings,

traditional potato salad, hand tossed Caesar,

dinner rolls & butter, seasonal vegetable sauté, rice pilaf *or* roasted baby red

potatoes, choose (2) entrees (*island chicken, stuffed chicken or pork, baked*

*ham, carved turkey breast, bay shrimp chicken, lemon pepper salmon*)

## **Appetizers / Heavy Hors d'oeuvres Packages**

\$15.00 Per person

Seasonal Fresh Fruit Display

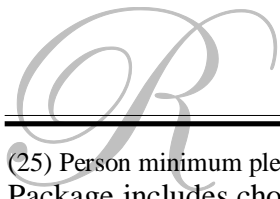
Assorted Cheese & Cracker Display

Assorted Vegetable Display with Ranch Dressing

Chicken Wings with sauce of choice (*BBQ, teriyaki, Frank's Red Hot*)

Meat Balls with sauce of choice (*Swedish, Teriyaki, BBQ*)

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# Buffet Style Dinner

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(25) Person minimum please

Package includes choice of salad (*mixed green with (3) dressing choices, marinated cucumber, tomato & olive, or hand tossed Caesar*), rice pilaf or roasted baby red potatoes, seasonal vegetable sauté, dinner rolls & butter, chef's signature dessert, fresh brewed coffee, hot or iced tea

## Please Choose Your Entrée(s)

### **Pork Loin Diane**

20 hour slow roasted with scratch recipe Diane sauce

1 entrée

\$16.95 Per person

### **Burgundy Stuffed Pork**

Slow roasted with mushrooms, wild rice & fresh herbs

2 entrées

\$18.95 Per person

### **Bay Shrimp Chicken**

Charbroiled breast of chicken with bay shrimp cream sauce

3 entrées

\$20.95 Per person

### **Sweet & Sour Pork**

Hand dipped & lightly fried. Tossed with bell pepper & pineapple

### **Chicken a la Orange**

Tender breast with mandarin oranges & ginger-soy reduction

### **Dijon Chicken**

Tender, pan roasted breast with Dijon cream, olives & green onion

### **Island Chicken**

Tri-colored bell peppers, pineapple & tangy citrus sauce

### **Stuffed Chicken**

Tender breast with trio of cheeses, olives, green onion, bell pepper, mushroom, fresh garlic & white cream sauce

### **Sliced bottom round**

Hand carved with burgundy wine sauce

### **Salisbury Steak**

Hand made with classic brown gravy

### **Beef Stroganoff**

Hand carved tips with classic sour cream mushroom sauce

### **Baron of Beef**

20 hour Slow roasted & hand carved with au jus & horseradish

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# Plated Dinners

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(25) Person minimum please

All dinner buffets include: mixed green salad with choice of (3) dressings, warm house bread & butter, seasonal vegetable sauté, rice pilaf, choice of

potato (*roasted baby red potatoes or baked potato*), Chef's signature dessert & fresh brewed coffee

Other plated dinner choices available upon request

Maximum of (3) entrée choices per group please

Please give menu choices a minimum of 2 weeks prior to function

Please have guest choices a minimum of 1 week prior to function

## Steaks

<b>20 hour slow roasted prime rib 10 oz. (#1 seller)</b>	\$24.95
<b>14 oz new York</b>	27.95
<b>10 oz filet mignon</b>	25.95
<b>8 oz flatiron</b> 24 hour brown sugar, soy & garlic marinade	17.95

## Seafood

<b>Cajun Salmon</b> oven baked with hoisin sauce	21.95
<b>Lemon Pepper Salmon</b> fresh cut filet oven baked with lemon cream	21.95
<b>Baked Halibut</b> fresh cut filet with lemon cream sauce	25.95
<b>Stuffed Halibut</b> with bay shrimp, cheese, green onion, & garlic cream	26.95

## Poultry

<b>Burgundy Stuffed Pork</b> slow roasted with wild rice, mushrooms & herbs	19.95
<b>Island Chicken</b> tri-colored bell pepper, pineapple & tangy citrus sauce	18.95
<b>Bay Shrimp Chicken</b> charbroiled chicken breast with bay shrimp cream sauce	18.95
<b>Chicken Marsala</b> oven baked with scratch recipe marsala mushroom sauce	18.95
<b>Stuffed Chicken</b> tender breast with trio of cheeses, olives, green onion, bell peppers, mushrooms, fresh garlic, & white cream sauce	18.95

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# Refectory Catering Services

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*Weddings, Meetings, Rehearsal Dinners, Awards Banquets & More.*

## Catering Guidelines

**Room Rental:** No room charge when minimum food purchase is met. If food sales are less than the above mentioned amounts, it is the hosts responsibility to pay the difference.

**Deposits:** A deposit of \$200.00 or up to 50% of the estimated bill (deposit required is at the manager's discretion) is required to reserve the date, time & room requested for the event. Deposit is non-refundable & will be credited to your final bill.

**Room Selection:** We offer (3) room spaces. Depending on your group's size we will make a specific room recommendation to help facilitate your event. Only a paid deposit guarantees your room selection once received by The Refectory.

**Room Minimums:** The **Banquet Room** has a minimum of (60) people. The **Celebrity Room** has a minimum of (40) people. Dropping below the minimum for the **Celebrity Room** may require you to share the room. The bar has no minimum requirements. Minimums are different during the holiday season.

**Guarantee:** A minimum guaranteed number of guests is required for all functions no later than (5) business days prior to your event. Charges are based on the guaranteed number or actual attendance, which ever is greater.

**Payment:** Payment in full is required at the beginning of the event. Forms of acceptable payment are: **cashier, business or club check**, money order, VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER or cash. The Catering department does not honor any dining room discounts or programs. Personal checks are not accepted. Please pay in one form only. Collection of individual guests payments is the responsibility of the banquet signer.

**Alcohol Service/OLCC:** All bar functions have a \$25.00 bar set-up fee. Should any guest be found bringing alcohol into the banquet area or any minor to be found consuming alcohol the manager reserves the right to close the bar immediately or to terminate the function entirely at the client's expense. The Refectory reserves the right to control functions held in it's banquet area and to discontinue alcohol service at any time, to anyone, if, in the judgment of the management would be in the best interest of The Refectory.

**Food & Beverage Services:** The Refectory allows no food or beverage of any kind to enter it's banquet facilities. The only exceptions are: baby foods, dietary supplements for infirmed or aged, gifts not to be consumed on premise & cakes. Those attempting to enter with anything but the afore mentioned items will be asked to leave them in their car. All cakes to be consumed must be from a reputable bakery to ensure guests health. No food from buffets are to leave the premises (doggy bags, leftovers etc.). The Refectory will not be held liable for late service or inadequate food amounts when guests go over the guarantee.

**Gratuity:** An 18% gratuity will be added to all food and hosted beverages.

**Times:** All parties in the Banquet Room must be completed by midnight. The Celebrity Room depends on the night of the week and other functions. Maximum length of any event is (4) hours. Extended hours must be approved prior to the beginning of the event by the catering director and may require an additional charge to your final bill.

**By signing this agreement I acknowledge that I have read and agree with all of the above mentioned items.**

\_\_\_\_\_  
Customer

\_\_\_\_\_  
Date

\_\_\_\_\_  
Refectory Representative    Date