



Hors D'oeuvres

Mushroom Vol Au Vents

Frilly Pick Trio

Sweet & Sour Meatballs

Swedish Meatballs

BBQ Meatballs

Fruit Kabob's

Shrimp Shooters

Assorted Mini Quiche

Cheese Boreg

Lamajoon

Spanakopita

Mini Beef & Vegetable Kabob Teriyaki

Chicken Satay

Chicken Quesadilla Cornucopia

Starting at 1.25 per item

(Certain restrictions may apply)

Hors D'oeuvres



Deluxe Dinner Buffe



Main Dinner

Choice of Two

Sunnyside Pepper Smoked Tri-Tip

(Served w/ Roasted Bell Peppers & Onions)

Mushroom Herb Chicken

(in a Splendid light Sauce w/ Button Mushrooms)

Beef Tenderloin

(Served in a Superb Blend of Spices & Sauce)

Chicken Picante

(in a Spectacular White Wine Sauce)

Prime Rib

(Served in a Extraordinary Au Jus Sauce)

Grilled Breast of Chicken

(with Sunnyside's Stunning Sauce)

Pineapple Teriyaki Chicken

(Pineapple w/onions in a Wonderful Sauce)

Pork Tenderloin

(in an Irresistible Bourbon Demi Glaze)

Grilled Salmon

(w/ Breathtaking Sunnyside Seasonings)

Lemon Caper Chicken

(Boneless Breast w/ Light Caper Cream Sauce)

Choice of Two

(one starch, one vegetable)

Rice Pilaf

(Spectacular Armenian Style)

Butter Herb Red Potato

(Timeless Flavor)

Fresh Mixed Vegetables

(w/5 Magical Herbs & Spices)

Green Bean Almondine

(Legendary Flavor)

Pasta with a Red Sauce

(Lively Twist)

Starting at 12.95 per person (Certain restrictions may apply)

All buffet
selections include
fresh garden or
Caesar salad,
locally made
fresh-baked bread
and freshly
brewed coffees
and teas.



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Hors D'oeuvres

A variety of hot and cold hors d'oeuvres displayed on silver trays, Passed to your guests by our uniformed servers. (Choice of 4 from our Hors D'oeuvres Menu)

Main Dinner

Choice of Two

Sunnyside Pepper Smoked Tri-Tip

(Served w/ Roasted Bell Peppers & Onions)

Mushroom Herb Chicken

(Splendid light Sauce w/ Button Mushrooms)

Beef Tenderloin

(Served in a Superb Blend of Spices & Sauce)

Chicken Picante

(in a Spectacular White Wine Sauce)

Prime Rib

(Served in a Extraordinary Au Jus Sauce)

Grilled Breast of Chicken

(with Sunnyside's Stunning Sauce)

Pineapple Teriyaki Chicken (Pineapple w/onions in a Wonderful Sauce)

Pork Tenderloin(in an Irresistible Bourbon Demi Glaze)

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Grilled Salmon

(w/ Breathtaking Sunnyside Seasonings)

Lemon Caper Chicken

(Boneless Breast w/ Light Caper Cream Sauce)

Choice of Two

(one starch, one vegetable)

Rice Pilaf

(Spectacular Armenian Style)

Fresh Mixed Vegetables

(w/5 Magical Herbs & Spices)

Butter Herb Red Potato

(Timeless Flavor)

Green bean Almondine

(Legendary Flavor)

Pasta with a Red sauce

(Lively Twist)

Starting at 14.95 per person (Certain restrictions may apply)

All buffet
selections include
fresh garden or
Caesar salad,
locally made
fresh-baked bread
and freshly
brewed coffees
and teas.

A sales tax (8.225%) & service charge (20%) will be added to all packages.

A deposit is required upon reservation.

The deposit is credited towards the final balance.

Minimum of 50 guest for on-site events.



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Hors D'oeuvres

A variety of hot and cold hors d'oeuvres Displayed on silver trays, passed to your guests by our uniformed servers. (Choice of 5 from our Hors D'oeuvres Menu)

Main Dinner

Choice of Three

Sunnyside Pepper Smoked Tri-Tip

(Served w/ Roasted Bell Peppers & Onions)

Beef Tenderloin

(Served in a Superb Blend of Spices & Sauce)

Chicken Picante

(in a Spectacular White Wine Sauce)

Mushroom Herb Chicken

(in a Splendid light Sauce w/ Button Mushrooms)

Grilled Salmon

(w/ Breathtaking Sunnyside Seasonings)

Grilled Breast of Chicken

(with Sunnyside's Stunning Sauce)

Shish Kabob (Lamb)

(Seasoned to Perfection w/peppers & Onions)

Lemon Caper Chicken

(Boneless Breast w/Light Caper Cream Sauce)

Pineapple Teriyaki Chicken

(Pineapple w/onions in a Wonderful Sauce)

Prime Rib

(Served in a Extraordinary Au Jus Sauce)

Choice of Two

(one starch, one vegetable)

Rice Pilaf

(Spectacular Armenian Style)

Buttered Herb Red Potato

(Timeless Flavor)

Fresh Mixed Vegetables Butter

(w/ 5 Magical Herbs & Spices)

Green Bean Almondine

(Legendary Flavor)

Pasta with a Red Sauce

(Lively Twist)

Starting at 18.95 per person (Certain restrictions may apply)

All buffet
selections include
fresh garden or
Caesar salad,
locally made
fresh-baked bread
and freshly
brewed coffees
and teas.





Bar Arrangements

We would suggest that all host bars be purchased in a package plan. This delivers to you, the host, and the best possible value.

*Package bars (per/guest)

	One Hour	Two hours	Each Additional Hour
Beer, Wine & Soft Drinks	3.50	6.00	2.50
Call Brands	4.50	8.00	3.50
Premium Brands	5.50	9.00	4.50
Super Premium Brands	6.50	10.00	5.50

^{*}Package Bar prices are subject to 20% service charge and 8.225% sales tax.

**Cocktails Starting At \$4.50

Well Call Super Premium

**Beer & Wine Starting at \$3.50

Domestic (bottled) Imports Wine

**Non-Alcoholic Starting at \$1.50

Soft Drinks Bottled Water

Corking Fees

Wine 7.00 per 750mL bottle
Champagne or Cider 8.00 per 750mL bottle
Includes chilling, opening and presenting with glassware

**Cash Bars prices include 8.225% sales tax Hosted Bar prices are subject to 20% service charge and 8.225% sale tax

Beverage Selections

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