

General Information

All banquet menus, room arrangements and other details pertaining to your event should be submitted to The North Park Lounge at least 3 weeks prior to your event. This will ensure proper coordination of your event. Our restaurant must provide all food and beverage, with the exception of a pre-approved dessert.

Minimums & Guarantees

An exact guest count must be supplied to the North Park Lounge at least 5 days prior to your event. In the event this guaranteed number is not received, the original estimated guest counts will be prepared and served. If there are additional guests at the event, exceeding the confirmed guest count figure, an additional charge of \$10.00 plus the buffet price will be applied to the final bill for each person exceeding the confirmed guest count.

A minimum of 30 paying guests is required to have a buffet. If your guest count falls lower than 30, your bill will still reflect 30 guests. A paying guest is any guest over the age of 4. Children 3 and under are free off the selected buffet. Children ages 4-10 are \$4.00 off of the chosen buffet. Our room charge is free for a 3 hour time period and with a buffet chosen from this menu. The room may be rented for a longer period of time. Please ask about additional charges pertaining to longer periods. Our buffets are out for 1 full hour and will be replenished during that time period. Leftover food cannot be released to you or your guests due to extended food temperatures and holding conditions.

Deposits and Payments

A \$200.00 non-refundable deposit is required to guarantee your event space. \$200.00 will be credited on your final bill upon completion of your event. Final payment is due the day of the event. We cannot provide separate checks for the buffet food. Cash and/or credit card payments only.

Breakfast Buffet

(Available Monday-Friday 7:00am-11:00am)

Scrambled Eggs

Sausage

Bacon

Home fries

Cinnamon Swirl French toast

Bagels with Cream Cheese

Assorted Pastries

Fruit

Unlimited coffee, tea and orange juice

\$11.99 per person

Luncheon Buffets

Petite Croissant Buffet

Chicken Salad ,Tuna Salad & Turkey Sandwiches

served on Petite croissants.

Wedding Soup

Pasta Salad or Tossed salad.

Unlimited ice tea, coffee and soft drinks

\$12.99 per person

Deluxe Deli Buffet

**Ham, Roast Beef, Turkey, Salami, American cheese,
Provolone cheese & Swiss cheese. Assorted Breads and
condiments.**

Wedding Soup

**Choice of one salad: pasta salad, Cole slaw, tossed salad, fruit salad, potato
salad, broccoli salad or a strawberry salad (Strawberry salad is an additional
\$1.00**

per person).

Fresh Rolls with Butter

Unlimited ice tea, coffee and soft drinks

\$12.99 per person

Build your Own Salad Buffet

Spring Mix & Romaine lettuce, Tomatoes, Cucumbers,

Broccoli, Strawberries, Candied Almonds, Crasins,

Croutons, Eggs,

**Bacon, Onions, Feta, Colby Jack Cheese & Grilled Chicken. Served with 3 of our
homemade dressings.**

Wedding Soup

Garlic Lover Rolls

Unlimited ice tea, coffee and soft drinks

\$12.99 per person

From the Grill Buffet

Burgers, Hot dogs and Grilled Chicken Sandwiches

Wedding Soup

Pasta Salad or Tossed Salad

Unlimited ice tea, coffee and soft drinks

\$13.99 per person

Appetizer Buffet

Choose 4 of the following options:

Lounge Fries

Meatballs

Chicken Tenders

BBQ Chicken Ranch Dip

Cheese Pizza

Potato Skins

Fried Provolone

Mini Corn dogs

Grilled Chicken Tenders

Stuffed Banana Peppers

Pepperoni Rolls

Wings (choice of 2 sauces)

Unlimited ice tea, coffee and soft drinks

\$14.99 per person

Add additional appetizers for \$1.00 per person per appetizer.

Hot, Hot Ranch, Hot Honey Garlic, Sweet & Spicy, Mango Habanero BBQ, BBQ, Mild, Ranch, Cajun, Lounge Lickers, Garlic Parm, Hot Garlic Parm, 7 Pepper Blend, Dry Cajun, Dry Jerk, Dry Ranch, Dry Cajun Parm

Dinner Buffet

Two Entrée Buffet is \$16.99 per person

Three Entrée Buffet is \$17.99 per person

Main Entrees

Chicken Romano

Sliced Beef au jus

Chicken Tenders

Chicken Marsala

Fried, Roasted or BBQ Chicken

Pulled BBQ Pork

Beef Tips with Mushrooms

Cajun Penne Pasta

Stuffed Chicken Breast

BBQ Ribs

Chicken Parmesan

Lasagna

Stuffed Shells

Meatballs with Rolls

Stuffed Cabbage

Hot Sausage with Rolls

Turkey w/ Gravy and Stuffing

Baked Cod Florentine

Tortellini Alfredo or Pink Leek Sauce

Starches & Vegetables (Includes a choice of 2 items)

Au Gratin Potatoes

Broccoli Au Gratin

Green Beans Almondine

Scalloped Potatoes

Roasted Red Skin Potatoes

Vegetable Medley

Parsley Buttered Red Potatoes

Buttered Noodles

Parmesan Broccoli & Cauliflower

Mashed Potatoes

Penne with Marinara or Pink leek sauce

Mac & Cheese

Salads (Includes your choice of one Salad)

Tossed Salad

Fruit Salad

Caesar Salad

Potato Salad

Cole Slaw

Broccoli Salad

Strawberry Salad (additional \$1.00 per person)

All dinner buffets include Fresh rolls with butter, dressings & unlimited Soft Drinks, Coffee & Tea

Queen Buffet

Steak Kabobs

Chicken Kabobs

Potato Encrusted Tilapia

Eggplant Rollatini

Grilled Asparagus

Wild Rice Pilaf

Garlic & Herb Roasted Potatoes

Garden Salad

Homemade Garlic Lovers' Rolls

Unlimited ice tea, coffee and soft drinks

\$24.99 per person

King Buffet

Chef Carved Prime Rib

Chicken Marsala

Tortellini in Tomato Basil Vodka Sauce

Homemade Crab Cakes

Buttered Red Parsley Potatoes

Fresh Vegetable Medley

Garden Salad

Homemade Garlic Lovers' Rolls

Unlimited ice tea, coffee and soft drinks

\$28.99 per person

A la Carte

Vegetable Tray with Dip \$34.99

Grilled Vegetable Platter \$34.99

Cheese & Cracker Platter \$35.99

Fresh Fruit tray (seasonal) \$39.99

Chips & Pretzels \$3.00 per basket

Fresh Chips and Salsa \$3.99 per basket

Desserts

Chocolate Chip Cookies & brownies \$6.99 per dozen

Cheesecake with Strawberries \$2.50 per person

Carrot Cake \$1.50 per person

Boston Crème Pie \$1.50 per person

Alcohol Options

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 alcohol beverage tab.

Cash Bar-Each guest is responsible for paying for their own alcohol beverages, ordered from your server(s).

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 drink tickets can be redeemed for. No charge for unused tickets.