



Build Your Own Buffet - \$18 / person

Entrée includes Salad, Starch, Vegetable and Dessert

Salad:

Fresh Garden Salad - Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Garlic Croutons

Conley's Caesar Salad - Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing

Antipasto Salad - Fresh Field Greens, Swiss Cheese, Provolone Cheese, Italian Meats, Mild Pepper Rings, Italian Dressing

Broccoli Bacon Salad - Broccoli Florets, Crispy Bacon, Red Onion, Cheddar Cheese, Sweet Raisins, Sweet and Sour Dressing

Creamy Coleslaw - Shredded Cabbage, Carrots, Tangy Coleslaw Dressing

Entrée:

Cheese Ravioli - Four Cheeses Stuffed in Tender Pasta

Chicken Parmesan - Breaded Chicken Topped with House-Made Marinara and Mozzarella Cheese

BBQ Pulled Pork - Slow Roasted Pork, Pulled and Mixed with Tangy BBQ sauce

Fried Chicken - Crispy Fried Pieces of Chicken, Juicy and Delicious

Chicken and Ham Salad Croissants - Flaky Croissants topped with either Chicken or Ham Salad

Baked Atlantic Cod - Seasoned Cod Filet and Oven Baked

Honey Glazed Ham - Smoked Ham, Slow Roasted and Finished with a Honey Glaze

Lasagna - Layered Pasta, Seasoned Beef, Ricotta Cheese, and House-Made Marinara

Pasta Primavera - Fresh Vegetables and Pasta in a Light Butter Sauce

Chicken Marsala - Pan-Seared Chicken Breast in a Mushroom Marsala Wine Sauce

Selection of Deli Meats and Cheeses - A variety of Meats and Cheeses for Sandwiches

Vegetable:

Green Beans w/ Mushrooms, Green and Yellow Beans w/ Carrots, Roasted Carrots, Glazed Carrots, Southwest Corn, Steamed Broccoli, Cauliflower, Vegetable Medley, Roasted Vegetables

Starch:

Rice Pilaf, Wild Rice Pilaf, Confetti Rice Pilaf, Mashed Potatoes, Roasted Red Potatoes, Roasted Red Potatoes, Sweet Potato Hash, Baked Potatoes, Baked Beans w/ Bacon, Buttered Penne Pasta

• *SIT DOWN MEAL ADD \$2 PER PERSON*



Build Your Own Buffet - \$25 / person

Entrée includes Salad, Starch, Vegetable and Dessert

Salad:

Fresh Garden Salad - Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Garlic Croutons

Conley's Caesar Salad - Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing

Antipasto Salad - Fresh Field Greens, Swiss Cheese, Provolone Cheese, Italian Meats, Mild Pepper Rings, Italian Dressing

Broccoli Bacon Salad - Broccoli Florets, Crispy Bacon, Red Onion, Cheddar Cheese, Sweet Raisins, Sweet and Sour Dressing

Strawberry Spinach Salad - Baby Spinach, Sliced Strawberries, Toasted Almonds, Red Onion, Balsamic Dressing

Entrée:

Braised Beef Ravioli - Slow Cooked Beef and Vegetables in Tender Pasta

Pan-Seared Beef Tips - Pan-Seared Beef with Mushrooms and Onion in a Red Wine Sauce

Chicken Cordon Bleu - Chicken Breast Stuffed with Ham and Swiss Cheese

Stuffed Chicken Breast - Chicken Breast Stuffed with Garlic and Herb Bread Stuffing

Pork Chops - Pan-Seared Pork Chop, Finished in the Oven, Served with Pan Gravy

Roasted Turkey Breast - Slow Roasted Turkey Breast and Served with Pan Gravy

Marinated Chicken - Grilled Marinated Chicken Breast with Roasted Spinach & Cherry Tomatoes

Shrimp Alfredo Pasta - Pan Seared Shrimp in a Garlic Cheese Sauce with Penne Pasta

Vegetable:

Green Beans w/ Mushrooms, Green and Yellow Beans w/ Carrots, Roasted Carrots, Glazed Carrots, Southwest Corn, Steamed Broccoli, Cauliflower, Vegetable Medley, Roasted Vegetables

Starch:

Rice Pilaf, Wild Rice Pilaf, Confetti Rice Pilaf, Mashed Potatoes, Roasted Red Potatoes, Roasted Red Potatoes, Sweet Potato Hash, Baked Potatoes, Baked Beans w/ Bacon, Buttered Penne Pasta

• *SIT DOWN MEAL ADD \$2 PER PERSON*



Build Your Own Buffet - \$32 / person

Entrée includes Salad, Starch, Vegetable and Dessert

Salad:

Fresh Garden Salad - Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Garlic Croutons

Conley's Caesar Salad - Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing

Antipasto Salad - Fresh Field Greens, Swiss Cheese, Provolone Cheese, Italian Meats, Mild Pepper Rings, Italian Dressing

Broccoli Bacon Salad - Broccoli Florets, Crispy Bacon, Red Onion, Cheddar Cheese, Sweet Raisins, Sweet and Sour Dressing

Strawberry Spinach Salad - Baby Spinach, Sliced Strawberries, Toasted Almonds, Red Onion, Balsamic Dressing

Entrée:

Beef Short Ribs - Slow Roasted Short Ribs in a Savory Gravy

Prime Rib (Additional \$3 per person)

Crab Cakes - House-made Lump Crab Cakes

NY Strip Steak (cooked medium-rare unless otherwise specified)

Seafood Skewer (shrimp, scallop, tuna and vegetable) - Grilled and Finished in the Oven

Vegetable:

Green Beans w/ Mushrooms, Green and Yellow Beans w/ Carrots, Roasted Carrots, Glazed Carrots, Southwest Corn, Steamed Broccoli, Cauliflower, Vegetable Medley, Roasted Vegetables

Starch

Rice Pilaf, Wild Rice Pilaf, Confetti Rice Pilaf, Mashed Potatoes, Roasted Red Potatoes, Roasted Red Potatoes, Sweet Potato Hash, Baked Potatoes, Baked Beans w/ Bacon, Buttered Penne Pasta

• *SIT DOWN MEAL ADD \$2 PER PERSON*



Shower Luncheon - \$15 / person

Entrée includes Salad, Soup, Two Sandwiches and Dessert

Salad:

Fresh Garden Salad - Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Garlic Croutons

Conley's Caesar Salad - Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing

Antipasto Salad - Fresh Field Greens, Swiss Cheese, Provolone Cheese, Italian Meats, Mild Pepper Rings, Italian Dressing

Broccoli Bacon Salad - Broccoli Florets, Crispy Bacon, Red Onion, Cheddar Cheese, Sweet Raisins, Sweet and Sour Dressing

Strawberry Spinach Salad - Baby Spinach, Sliced Strawberries, Toasted Almonds, Red Onion, Balsamic Dressing

Soup:

Italian Wedding Soup - Chicken Broth, Spinach, Carrots, Mini Meatballs, Pasta

Tomato Bisque - Roasted Tomatoes, Onion, Heavy Cream

Chicken Noodle - Chicken Broth, Celery, Carrots, Chicken Broth, Pasta

Farmhouse Vegetable - Celery, Carrots, Onions, Broccoli, Potatoes, Vegetable Broth

Conley's Beef Chili - Beef, Onions, Green Peppers, Bacon, Jalapenos, Tomatoes

Sandwiches:

Club Wrap - Ham, Turkey, Crispy Bacon, Cheddar, Lettuce, Tomato, Mayonnaise, Flour Tortilla

Chicken or Tuna Salad - Chicken or Tuna Salad, Toasted Brioche Bun, Lettuce

BLT Wrap - Crispy Bacon, Lettuce, Tomato, Flour Tortilla

Shaved Roast Beef Cheddar Melt - Roast Beef, Caramelized Onions, Cheddar Cheese Sauce, Toasted Brioche Bun

Grilled Chicken - Chicken Breast, Lettuce, Tomato, Red Onion, Mayonnaise

Grilled Three Cheese - Swiss Cheese, American Cheese, Cheddar Cheese, Toasted Texas Toast

Dessert:

New York Style Cheesecake

Assorted Cookies - (Chocolate Chip, Peanut Butter, Lemon, Almond, Caramel Pecan)

Salted Caramel Brownies

Fruit Pie (Apple, Cherry, Blueberry)

Chocolate Bundt Cake



Build Your Own Brunch Buffet - \$15/ person

Choose FIVE Items from the Following Options:

Salads:

- Fresh Garden Salad with Veggies and Choice of Dressing
- Caesar Salad with Chopped Romaine and Garlic Croutons
- Fresh Fruit Salad
- Baked Potato Salad with Bacon and Red Onion

Breakfast Choices:

- Scrambled Eggs
- Western Eggs with Peppers and Onions
- Crispy Bacon and Sausage Patties
- Cinnamon French Toast Bake with Syrup
- Golden Brown Waffles
- Hot and Fluffy Pancakes
- Hash Brown Casserole with Cheddar Cheese
- Spinach, Tomato and Mushroom Frittata

Lunch Choices:

- Grilled Marinated Chicken with BBQ Sauce
- Sliced Honey Baked Ham
- Pulled Pork
- Mashed Potatoes
- Roasted Red Potatoes
- Steamed Green and Yellow Beans with Carrots
- Roasted Cauliflower or Broccoli



Hors D'oeuvres Choices

\$75 Each. Serves 30-40 People.

Antipasto Skewers
Assorted Mini Quiches
BBQ Meatballs
Meatballs in Marinara
Swedish Meatballs
Buffalo Chicken Dip
Coconut Chicken
Coconut Shrimp
Crispy Wings with Sauce (BBQ, Spicy or Plain)
Franks in Blankets
Mini Vegetable Egg Rolls
Roasted Garlic Chicken and Herb Flat Bread
Antipasto Tray
Pork & Vegetable Dumplings
Potato and Cheese Pierogies
Spanakopita

Displays

\$45 each, Serves 30-40 People

Veggie Tray with Dip OR Seasonal Fruit Tray with Dip

\$75 each, Serves 30-40 People

Assorted Cheeses, Crackers and Dip
Antipasto
Shrimp Cocktail

Sliders

\$85 each, 50 Sandwiches

Breaded Chicken, Grilled Chicken, Hamburger, Cheeseburger, Pulled Pork, Reuben



Breakfasts & Breaks

Priced Per Person Includes Tax & Gratuity

Continental Breakfast: \$8 per person

Assorted Juices, Pastries, Muffins, Bagels, Coffee and Tea

Breakfast Buffet: \$12 per person

Scrambled Eggs, Home Fries, Bacon, Sausage, Pastries, Muffins, Bagels, Coffee, Tea,
Assorted Juices

Coffee and Tea Break: \$3 per person

Soft Drink & Water Break: \$3 per person

Chip & Pretzel Baskets: \$2 per table



Bar Set-Up Options

Private Bartender Fee:

\$100 per 4 hours

Cash Bar set-up:

House Liquor (vodka, rum, gin, & whiskey) with Mixers: \$7 per drink

House Red & White Wine: \$6 per drink

Miller Lite and Yuengling Beer: \$5 per drink

Additional Options:

Premium Beer: Starting at \$54 per case

Premium Wine: Starting at \$28 per bottle

½ Keg of Beer: \$149

Whiskey Punch: \$60 per bowl

White or Red Sangria: \$60 per bowl

Peach Bellini: \$5 per person

Mimosa: \$5 per person