

BUFFET STYLE - STARTING AT \$32.00

Thank you for choosing The Oaks Ballroom for your reception. We would first like to extend our condolences to you and your family. Our Memorial Buffet requires a minimum of sixty (60) adult guests.

We kindly ask for an estimated guest count at the time of reservation to help us prepare our staff and an appropriate room. Please take a few moments to make a list of all family and close friends expected to come from the cemetery to our facility. On the day of the luncheon, please ask your funeral director to call us with a guest count at the cemetery and an estimated arrival time. We only charge for the guests in attendance on the day of your luncheon.

Starting Course

PLEASE CHOOSE ONE

SOUPS & SALADS

CAESAR SALAD

chopped romaine, homemade croutons, fresh shaved parmesan, tossed in our own caesar dressing

GARDEN SALAD

spring mix, tomato, cucumber, red onion, croutons, balsamic vinaigrette

Main Course

CHOOSE THREE: \$32.00 | ADD \$3.00 PER PERSON FOR FOURTH \$16.00 FOR CHILDREN UNDER 10

ENTRÉES

ROAST BEEF

slow roasted in house, sliced thin for sandwiches with baby kaiser rolls and condiments

ROAST PORK

slow roasted in house, sliced thin for sandwiches with baby kaiser rolls and condiments

CHICKEN MARSALA

sautéed boneless breast, pan seared, topped with mushrooms, finished in a marsala wine sauce

CHICKEN PICCANTE

sautéed chicken medallions in a lemon white wine sauce



ENTRÉES

ROASTED ROSEMARY CHICKEN

on the bone! - slow roasted and crispy with white wine and fresh herbs

CHICKEN PARMIGIANA

breaded & fried, topped w/ locatelli cheese, provolone cheese, served in anthony's red gravy

EGGPLANT PARMIGIANA

house favorite - sliced thin, lightly fried, layered with provolone and anthony's marinara sauce (vegetarian option)

ROASTED BLACKENED SALMON

draped with a sweet chili sauce

VEAL SCALLOPINI

always fresh from the butcher cooked housewife style with peppers, onions and mushrooms, simmered in red sauce for hours

SAUSAGE & PEPPERS

italian sweet maglio sausage braised with red and green sweet peppers, onions and fresh herbs, cooked in a savory red sauce

PASTA

PENNE ALLA VODKA

always "fresh from the pot", tossed with fresh basil, locatelli, vodka sauce

OLD FASHIONED RIGATONI

"dececco" served in our famous red gravy

BAKED ZITI

"dececco", layered with mozzarella cheese, our famous red gravy, topped with locatelli, baked to perfection





SIDES

ROASTED RED BLISS POTATOES

MASHED POTATOES

Veggies
PLEASE CHOOSE ONE

SIDES

GREEN BEANS

FRESH VEGGIE MEDLEY

YOUR BUFFET WILL INCLUDE:

BREAD & BUTTER, CONDIMENTS, COFFEE, HOT TEA & VANILLA ICE CREAM





Tab It

PREMIUM CONSUMPTION BAR (SCAN QR FOR MENU)

beverages are charged by consumption to the host, a bar will be set up for your room, a \$75.00 bartender fee will be charged

Open It Up!

if you do not wish to pay for beverages for your quests, they will be directed to a bar where they may purchase their own beverages

All Soft Drinks

PRICED PER PERSON

Final bills are subject to a 20% - Service Charge and 6% - Pennsylvania Sales Tax. Service Charge is NOT gratuity. A tip is not required as part of your total due, our staff is paid at a higher rate and not a minimum wage. Although tips are not required, they are greatly appreciated by our hard working staff.

PLEASE NOTICE: Management reserves the right to update menu selections and prices without notice. Thank you for your cooperation.