



**BANQUETS
FOR ALL
OCCASIONS**

- Wedding Receptions
- Bridal Showers
- Brunches
- Anniversaries
- Engagement Parties
- Rehearsal Dinners
- Retirement Parties
- Family Reunion
- Class Reunions
- Graduation Parties
- School Proms
- Office Parties
- Special Themed Events
- Business Meetings and
- Training Seminars



Bar Packages

- 4 Hour Open Bar \$15.50 per person
Well Brands
Vodka, Gin, Rum, Bourbon, Scotch and
Whiskey
Choice Draft Beer, Select Wines and Soda
- Wine and Beer Package \$12.95 per person
includes:
Draft Beer, Soda, Fruit and Wine Punch,
Boxed Red and White Wines
- Soda and Punch Bar \$9.25 per person
- Champagne Toast \$2.50 per person

Special Packages

- Premium Bar Packages**
Assorted Dessert Trays, Cakes and
Candy Bar
Prices available upon request

Special Notes of Interest

- Reservations are held with a \$500 non-refundable deposit
- Final Guest counts are required 10 days prior to event
- 8.75% Sales Tax and 18% Service Charge will be added to the final price
- A bar package is required for all wedding receptions
- Prices subject to change



446 Main Street
New York Mills, New York 13417

Office Hours

Tuesday - Friday 11:00 am to 2:00pm
Wednesday & Friday 6:30 pm to 9:30pm

Weekends by Appointment

Phone 315-736-5030

www.TheRoselawn.com

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THE ROSELAWN BUFFET

Roast Turkey	
Baked Virginia Ham	\$18.00
Roast Beef	per person
Homemade Stuffing	
Mashed Potatoes and Gravy	
Vegetable Medley	
Cranberry Sauce	
Chef Salad	
Rolls and Butter	
Coffee and Tea	

PRIME RIB BUFFET

Sliced Prime Rib	\$19.75
Chicken Marsala or Franchise	per person
Seasoned Potatoes	
Tortellini Alfredo or Stuffed Shells	
Mediterranean Vegetables	
Family style Antipasto	
Rolls and Butter	
Coffee and Tea	

ITALIAN BUFFET

Baked Italian Chicken	\$15.00
Meatballs in Sauce	per person
Sausage & Peppers	
Pasta with Red Sauce or Vodka Sauce	
Seasoned Potatoes	
Eggplant Parmigiana	
Antipasto Salad	
Garlic Rolls	
Coffee and Tea	

DELUXE BUFFET

Baked Virginia Ham	\$15.80
Roast Beef Au jus	per person
Baked Chicken	
Sausage & Peppers or Meatballs in Sauce	
Pasta with Red or Alfredo Sauce	
Seasoned Potatoes	
Seasonal Vegetables	
Deluxe Chef Salad	
Rolls and Butter	
Coffee and Tea	

THE GRAND BUFFET

Stuffed Pork Tenderloin	\$17.75
Chicken Marsala or Bianco	per person
Pasta with Vodka Sauce	
Glazed Baby Carrots	
Garlic Mashed Potatoes	
Caesar Salad	
Rolls and Butter	
Coffee and Tea	
<i>Antipasto Add \$.50 per person</i>	

TRADITIONAL BUFFET

Baked Virginia Ham	\$14.75
Baked Chicken	per person
Sausage & Peppers	
Pasta with Red Sauce or Vodka Sauce	
Seasoned Potatoes	
Seasonal Vegetables	
Garden Salad	
Rolls & Butter	
Coffee and Tea	

PLATED DINNERS

Roast Beef with Gravy	\$16.75
Roast Pork with Gravy	\$16.50
Roast Turkey with Gravy	\$16.50
Marinated Chicken Breast	\$16.25
Chicken Cordon Bleu	\$16.25
Chicken Kiev	\$16.25
Chicken Bianco	\$16.25
Prime Rib King Cut	\$20.00
Prime Rib Queen Cut	\$18.50
Strip Steak	\$25.00
Filet Mignon	\$31.00

ADDITIONAL ITEMS TO ADD TO ANY BUFFET

Available at an additional Per person charge

Roselawn Italian Greens	\$3.75
Bar-B-Que Ribs	\$4.00
Vodka Riggies	\$1.50
Eggplant Parmigiana	\$3.00
Kielbasa & Sauerkraut	\$4.25
Golombki	\$4.00
Pierogi	\$3.75
Fresh Fruit Display	\$2.50

HORS D'OEUVRES

1 Hour includes	\$2.00
Cheese, Pepperoni and Cracker Tray	
Vegetable Platter with dressing	
Garlic Pizza Bites	
Homemade Sausage Rolls	\$1.25
Carving Station one Meat	\$1.50

All Prices effective until July 1, 2019