



BANQUET AND BUFFET MENU

585.589.9151

www.tillmansvillageinn.com

When selecting your sit-down menu, a choice of three entrees is preferred. We would appreciate your menu one week in advance, with the final count of people attending 48 hours in advance. We will be happy to discuss a menu of your choice. Prices on this menu do not include 8% sales tax or suggested 18% service charge. Sorry, no separate checks and prices are subject to change.

We have five private rooms that can accommodate your needs from 10 to 250 guests.

To select a menu or to assist you with your banquet plans, please call Mark Tillman or Victoria at 585-589-9151.

All buffets require a non-refundable \$200 deposit with wedding events requiring a non-refundable deposit of \$500

Here at Tillman's Village Inn we pride ourselves in putting our guests first. It is our goal to deliver the finest service in a stunning atmosphere with a delectable menu, personalized to suit you and your guests needs. Every event at Tillman's is executed to meet the highest standards—yours—so that at the end of your event you are nothing short of thrilled with your experience.

We believe that every event should reflect the character and personality that you envisioned. Our executive chef has compiled menus that may suit your needs, but these are only the beginning of what we have to offer. We specialize in the design of menus and ambiance to make each and every event a unique and gratifying experience for each and every one of your guests.

We are honored that you have shown interest in Tillman's Village Inn. We look forward to setting up a meeting with you to discuss further possibilities available. If you have any questions, or would like to set up an appointment or tour our facility, please do not hesitate to call us. We can be reached at 585-589-9151, please ask for Mark Tillman or Victoria. We look forward to the opportunity of working with you to make your experience with us a memorable one.

Warm Regards,
Mark Tillman
Restaurant and Banquet Manager

Prices effective 4-12-2018



Special Event Buffet Menu

Build-Your-Own Buffet
starting at \$13.95 pp

Pick Two (2) Meats/Proteins
Pick One (1) each of Vegetable, Pasta & Potato

Additions:

- One (1) extra Meat/Protein.....add **\$2.95pp**
- Peel & Eat Shrimpadd **\$3.95pp**
with cocktail sauce & lemon garnish
- Extra Sides.....add **\$2.50pp**
- Full Salad Bar.....add **\$3.00pp**
Includes fresh Romaine and Iceberg lettuce with two dressing choices, a wide assortment of toppings, homemade macaroni, pasta and potato salads

Meat/Protein Choices:

- Baked Herb Crusted Chicken • BBQ Chicken • Pulled Pork
- Chicken Parmesan • Chicken French • Chicken Piccata
- Apple Almond Chicken • Chicken Cordon Bleu
- Lemon Herbed White Fish • Cajun White Fish
- Bruschetta Chicken Breast • Eggplant Parmesan

Pasta Choices:

- Lasagna • Baked Ziti w/Meat Sauce • Tortellini Alfredo
- Mac-n-Cheese • Vegetable Lasagna • Pasta Primavera

Potato Choices:

- Parsley Buttered Potatoes • Homemade Mashed Potatoes
- Garlic Roasted Potatoes • Au Gratin Potatoes
- Plain Baked Potato • Seasoned Homefries

Vegetable Choices:

- Mix Vegetable Blend • Sweet Corn
- Creamed Spinach Casserole • Green Beans Almondine

Carving Stations:

- Our Famous Prime Ribadd **\$5.50pp**
- Baked Gold Medal Hamadd **\$3.50pp**
- Roasted Breast of Tom Turkeyadd **\$3.50pp**
- USDA Choice Top Round of Beef.....add **\$3.50pp**

Dessert Choices:

- Premium Vanilla Ice Creamadd **\$1.25pp**
w/your choice of toppings featuring Chocolate, Crème de Menthe or plain
- Sheet Cake Chocolate or Vanilla..... add **\$.95pp**
- Specialty Dessertsadd **\$4.50pp**
from our Signature Dessert List

All buffets include a served salad with Italian dressing, bread/rolls and coffee/tea service

Buffets are charged for a minimum of 50 guests. A non-refundable deposit of \$200 is required for general events with weddings requiring a non-refundable deposit of \$500 to hold your date.

Hors d'oeuvres

Shrimp Cocktail (<i>per person</i>)	\$9.95
Cup of Soup (<i>per person</i>)	\$2.95
Cheese and Crackers (<i>serves 25</i>)	\$50
Fresh Vegetable Platter (<i>serves 25</i>)	\$40
Spinach & Artichoke Dip w/crostini (<i>serves 25</i>)	\$65
Swedish or Italian Style Meatballs (<i>per 50</i>)	\$50
Shrimp Cocktail Platter (<i>31 to 36 count</i>)	\$18.50/lb
Stuffed Artichoke Bottoms (<i>per 50</i>)	\$80
Scallops Wrapped in Bacon (<i>per 50</i>)	\$100
Fresh Little-Neck Clams Casino (<i>per 50</i>)	\$95
Coconut Chicken Skewers w/Horseradish Marmalade (<i>per 50</i>)	\$90
Mini Quiche Assortment (<i>per 50</i>)	\$50

Punches by the Gallon

Fruit	\$16.95
Manhattan	\$60
Wine	\$40
Martini	\$60
Whiskey Sour	\$60
Mimosa	\$60

Other specialty punches available upon request

Wine & Champagne Toasts

Champagne	\$2.95pp
Asti Spumante	\$3.95pp
House Wines (<i>full pour</i>)	\$5.50pp
Cabernet Sauvignon, Merlot, White Zinfandel & Chardonnay	
<i>Other premium wines and champagnes are available on request</i>	

Breakfast Selections

All breakfast selections include coffee and juice (min of 25 people)

Continental Breakfast	\$6.95
<i>Assorted pastries and muffins</i>	
Add Seasonal Fresh Fruit	\$1.95
Classic Served Breakfast	\$7.95
<i>Scrambled eggs, sausage or bacon, home fries or hashbrowns, danish or muffin</i>	

Classic Breakfast Buffet	\$9.95
<i>Scrambled eggs, bacon, sausage, home fries, assorted pastries and muffins</i>	
Add French Toast	\$1.95pp

Deluxe Breakfast Buffet	\$10.95
<i>Scrambled-egg quiche, Belgian waffles with warm maple syrup and fresh fruit toppings, home fries, bacon, sausage, fresh fruit and assorted breakfast pastries</i>	

Our Classic Brunch Buffet • min 50 guests	\$12.95
<i>(also available Sundays from 10am-1pm • no minimum)</i>	
<i>Scrambled eggs, Eggs Benedict, hash, sausage, bacon, sausage gravy, hashbrowns, Belgian waffle, omelets, assorted breads, salad bar, dessert station</i>	

Banquet Lunch Menu

Maryland Crab Cake	\$12.95
<i>Handmade and seared with olive oil, served with lemon Parmesan sauce for dipping</i>	

Cheeseburger	\$13.95
<i>8 ounces of certified angus beef (CAD) seasoned and broiled to order with french fries (choice of American, Swiss, provolone, or cheddar)</i>	

Turkey Sandwich	\$11.95
<i>The real thing on a fresh croissant with lettuce, tomato and mayo, served with fresh fruit</i>	

Beef on Kimmelweck	\$13.95
<i>Shaved prime rib soaked in its natural juices with french fries</i>	

Grilled Chicken Caesar	\$11.95
<i>Fresh grilled chicken atop classic Caesar salad with tomato, egg and olives</i>	

Vegetable Lasagna	\$12.95
<i>Carrots, spinach, broccoli and onions layered with ricotta and asiago, finished with tomato sauce and garlic toast</i>	

Hot Turkey or Hot Beef with gravy	\$11.95
<i>With fresh mashed potato and gravy</i>	

Petite Prime Rib	\$15.95
<i>8-oz prime rib, au jus, potato and garlic toast</i>	

Broiled Haddock Almondine	\$11.95
<i>Broiled with butter & almonds, with rice and coleslaw</i>	

Grilled Chicken Sandwich (4 oz)	\$11.95
<i>Boneless Chicken Breast grilled and dressed with lettuce, tomato and mayo, served with homemade chips</i>	
Cheese add \$.95	

Chicken Fingers (4) and Fries	\$10.95
<i>Premium Chicken Tenders fried to a golden brown served with French fries and cool ranch dressing for dipping. BBQ sauce also available on request</i>	

Bruschetta Chicken Breast	\$11.95
<i>Boneless chicken breast topped with fresh roma tomatoes, garlic and basil over pasta</i>	

Luncheon Salad	\$3.95
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Ice Cream Sundae	\$3.95
<i>Chocolate or Creme De Menthe</i>	

All lunch menu prices include coffee & tea service.

Add 8% sales tax and suggested 18% gratuity.

Sit-Down Dinners

Certified Angus Beef Strip Steak	(12oz)	\$29.95
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Filet Mignon		\$32.95
<i>With caramelized onions or Cognac mushrooms (8oz)</i>		

Our Famous Prime Rib	(12oz)	\$21.95
	(8oz)	\$18.95

Apple Almond Chicken		\$18.95
<i>Boneless breast of chicken stuffed with apples, almonds and raisins, served with Mornay sauce</i>		

Chicken Parmesan		\$18.95
<i>Two fresh cutlets pounded and prepared Italian style, topped with provolone cheese and red sauce, served with pasta</i>		

Garlic-Parmesan Crusted Chicken		\$18.95
<i>A blend of fresh Parmesan and Romano cheeses and fresh bread crumbs crust this boneless chicken breast, pan seared then served atop napper of Dijon cream sauce</i>		

Bruschetta Chicken		\$18.95
<i>Boneless chicken breast grilled, topped with fresh roma tomatoes, garlic, basil, and olive oil, served atop angel hair pasta</i>		

Fresh Salmon		\$20.95
<i>Fresh 8-oz Atlantic salmon filet, marinated with maple and low-sodium soy sauce and caramelized</i>		

Shrimp Scampi		\$19.95
<i>Six jumbo shrimp sauteed with garlic, butter and fresh herbs, served over rice</i>		

Broiled Scallops		\$21.95
<i>Broiled with lemon, butter, and a touch of wine. Also available deep-fried or scampi-style</i>		

Broiled Haddock Almondine	\$18.95
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Vegetable Lasagna	\$16.95
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Surf-n-Turf Selections

Broiled Scallops and Prime Rib	\$28.95
<i>3 colossal pan-seared scallops atop an 8-oz petite prime rib</i>	

Strip and Shrimp	\$35.95
<i>Jumbo shrimp scampi atop our Parmesan crusted 12-oz CAB strip steak</i>	

Delmonico with Lobster Cream Sauce	\$29.95
<i>Our 12-oz CAB ribeye Delmonico topped with langostino cream sauce</i>	

Lobster and Filet	\$49.95
<i>4-oz broiled rock lobster tail and a peppercorn-crusted 8-oz filet mignon</i>	

Add loaded potato (<i>with cheese & bacon</i>)	\$2.50 ea
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Upgrade to any of our specialty desserts	\$4.50 ea
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Dinners include: fresh garden salad with Italian dressing, Chef's choice of starch, bread & butter, dessert, and coffee or tea service

Meeting Breaks (minimum 25 people)

<i>Beverage Break</i>	\$3.95
<i>Freshly brewed coffee and tea selections with assorted soft drinks and water</i>	

<i>Morning Break</i>	\$5.95
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Freshly brewed coffee and tea selections, water and soda accompanied with muffins and danish

<i>Afternoon Break</i>	\$5.95
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Freshly brewed coffee and tea selections with assorted soft drinks and water, accompanied with homemade cookies and brownies