



DINNER OPTIONS

3 COURSE PLATED DINNER

\$29.95 PER PERSON + TAX AND SERVICE CHARGE

SALAD

House with Balsamic or Caesar

MAINS

Cider-Brined Roasted Chicken with herb jus, green beans and roasted Yukon gold potatoes

Grilled Salmon with balsamic butter, sautéed spinach and wild rice pilaf

Filet Medallions with green beans and roasted Yukon gold potatoes

DESSERT

Cheesecake

BUFFET STYLE DINNER

\$26.95 PER PERSON + TAX AND SERVICE CHARGE

Includes Bread

SALAD

House with Balsamic or Caesar

MAINS

Sliced French Cut Chicken Breast

Herb Salmon

Carving Station See Choices Below

Pesto Pasta sundried tomatoes, Kalamata olives and arugula

SIDES

Roasted Potato

Seasonal Vegetables

DESSERT TABLE

Assorted cookies, brownies, and mini cheesecake

ADDITIONAL MAIN COURSE OPTIONS

MEAT (CARVING STATION)

Roasted Pork Loin
Filet Mignon (Additional \$5 Per Person)
Prime Rib (Additional \$3 Per Person)

POULTRY

French Cut Chicken Breast
Parmesan Crusted Chicken
Lemon and Sage Chicken

SEAFOOD

Herb Crusted Salmon
Seared Cod
Marinated Gulf shrimp

VEGETARIAN

Seasonal Vegetable Ragout
Spring Risotto



LUNCH OPTIONS

3 COURSE PLATED LUNCH

\$24.95 PER PERSON + TAX AND SERVICE CHARGE

SALAD

House with Balsamic or Caesar

MAINS

Cider-Brined Roasted Chicken with herb jus, green beans and roasted Yukon gold potatoes
Grilled Salmon with balsamic butter, sauteed spinach and wild rice pilaf

DESSERT

Cheesecake

LUNCH BUFFET

\$21.95 PER PERSON + TAX AND SERVICE CHARGE

Includes Bread

SALAD

House with Balsamic or Caesar

MAINS

Sliced French Cut Chicken Brest
Herb Salmon
Pesto Pasta sundried tomatoes, Kalamata olives and arugula

SIDES

Roasted Potato
Seasonal Vegetables

DESSERT TABLE

Assorted cookies, brownies, and mini cheesecake
House with Balsamic or Caesar



BEVERAGE PACKAGES

Champagne or Wine Toast \$4.95 Per Person

2-Hour Open Bar Beer, Wine or Soda \$18.95/PP (Each Additional Hour \$6.95 Per Person)

2 hour FULL Open Bar (excludes super-premium drinks) \$22.95/PP

4-Hour Open Bar \$29.95 Per Person

Unlimited Soft Drinks \$3 Per Person

On Consumption You can run a tab for all beverages served

FULL BREAKFAST BUFFET

\$20 PER PERSON

Coffee & Tea Service

Sausage

Assorted Juices

French Toast

Fruit Platter

Hashbrowns or Home Fries

Scrambled Eggs

Bagels with Cream Cheese,

Bacon

Butter, and Jelly

CONTINENTAL BREAKFAST BUFFET

\$10 PER PERSON

Coffee & Tea Service

Butter, and Jelly

Assorted Juices

Assorted Pastries

Bagels with Cream Cheese,

Fruit Platter



PASSED APPETIZERS

CHOOSE 6 \$25 PER PERSON

- Beet Tartar on Endive ✓
- Asparagus in Filo ✓
- Baked Stuffed Mushrooms ✓
- Mushroom Truffle Risotto ✓
- Black Olive Two Cheese Cocktail Straws ✓
- White Truffle Potato Croquettes ✓
- Shiitake Leek Spring Rolls ✓
- Baked Stuffed Mushrooms with Sausage
- Baked Stuffed Mushrooms with Crab
- Pigs in a blanket
- Swedish Meatballs
- Bacon Wrapped Scallops
- Coconut Shrimp
- TequilaLime Shrimp Skewers
- Smoked Salmon Cucumber Bites
- Ginger Marinated Chicken Satay
- Ricotta Crostini with Roasted Cherry Tomatoes
- Korean Steak Skewers
- Tuna Tartar Cones (upcharge)
- Shrimp & Scallop Ceviche (upcharge)

HARVEST TABLE

\$5 PER PERSON

- Assorted cheese board
- Assorted charcuterie
- Marinated mixed olives
- Marinated roasted peppers
- Marinated artichokes
- Herb cheese straws
- Spiced nut mix
- BBQ potato chips

Shrimp cocktail (upcharge) \$4.95 Per Person

PASTA STATION

PICK 1 \$5.95 PER PERSON

PICK 2 \$9.95 PER PERSON

- Penne Pesto** Pesto, sundried tomato, Kalamata olive
- Eggplant Siciliano** Rigatoni, Oven Roasted Eggplant, Pepperoncino Flakes, San Marzano Tomato Sauce, Toasted Garlic
- Penne Alla Vodka** Caramelized Onions, VodkaTomato Cream Sauce
- Orecchiette** with fennel sausage, broccoli rabe and tomatoes

CARVING STATION

- Roasted Turkey** \$5.95 Per Person
- Roast Pork Loin** \$6.95 Per Person
- Prime Rib** \$7.95 Per Person
- Filet** \$9.95 Per Person