

Breakfast & Meeting Breaks

all breakfast & break menus priced per person

Continental Breakfast

available before 11:30 am

Assorted Breakfast Pastries, Juices and Coffee \$6⁰⁰

Assorted Breakfast Pastries, Juices, Coffee and Fresh Fruit \$7⁰⁰

Buffet Breakfast

available before 11:30 am / kids under 10 half price

Coffee & Tea, Scrambled Eggs, French Toast or Quiche, Bacon or Sausage, Breakfast Potatoes, Juices, Assorted Pastries and Fresh Fruit \$13⁵⁰

add a meat selection for an additional \$3.00

Chicken Marsala

Baked Ham

Roast Turkey

Roast Pork Loin

Break Menu

all priced for half day

Coffee & Iced Tea \$4⁰⁰

Canned Pop & Bottled Water \$5⁰⁰

Premium Service: Coffee, Iced Tea, Canned Pop & Bottled Water \$6⁵⁰

*All Day Premium Service \$10⁰⁰

Assorted Cookies & Dessert Bars \$5⁰⁰

Fresh Fruit \$5⁰⁰

Fresh Vegetable & Cheese Platter \$6⁰⁰

Prices guaranteed 30 days prior to your function.

Hors D'oeuvres

minimum 20 people / ask about our hors d'oeuvres sampler for parties of 20 or less

Warm: 2 dozen minimum

Warm Crabmeat and Artichoke Dip with fontinella crumbs
& tortilla chips...44⁰⁰ (serves up to 20)

Chicken Quesadillas with pico de gallo, tortilla chips...15⁰⁰ per dozen

Mini Crab Cakes with remoulade sauce...24⁰⁰ per dozen

House Smoked Pulled Pork on a Mashed Yam Croquette
& bbq drizzle...18⁰⁰ per dozen

Baked Brie on Toasted Baguette with fruit compote...22⁰⁰ per dozen

Mini Reuben Sandwiches...18⁰⁰ per dozen

Bacon Wrapped Water Chestnuts with Asian Sauce...15⁰⁰ per dozen

Cold: 2 dozen minimum

Garden Vegetable Bruschetta on Toasted Baguette...15⁰⁰ per dozen

Shrimp Cocktail with Traditional Sauce...21⁰⁰ per dozen

Crisp Tortilla Chips & Salsa...15⁰⁰ (serves up to 20)

Assorted Cheese Tray with Fresh Fruit*...50⁰⁰ (serves up to 20)

*Inquire about our premium cheese trays featuring cheeses such as brie, chevre & fresh mozzarella

Hors D'oeuvres

Mini Sandwiches

Slider Buffet: 2 dozen minimum

Pulled pork with spicy cole slaw 15⁰⁰ per dozen

Angus Burger with cheddar cheese & grilled onions 25⁰⁰ per dozen

Crab cake with remoulade sauce 36⁰⁰ per dozen

Chilled Beef Tenderloin with horseradish sauce 42⁰⁰ per dozen

Finger Sandwiches: 2 dozen minimum / 30⁰⁰ per dozen
served on assorted beads with lettuce & tomato

Turkey, Brie & Cranberry Preserves

Ham & Swiss with Honey Mustard

Chicken Salad

Tuna Salad

Roast Beef & Cheddar with Horseradish Sauce

Desserts: add 3⁹⁵

choose one:

Little Plate Fresh Fruit Crisp

Little Plate Lemon tart

Little Plate Chocolate Mousse

Mini Sundae with Ice Cream, Hot Fudge Sauce & Whipped Cream

Assorted Dessert Bars and Cookies

...Ice Cream A La Mode 1⁹⁵

Luncheon Buffet Menu

minimum 20 people / includes non alcoholic beverage

Deli Buffet: 13⁹⁵

Sliced turkey, ham and roast beef with assorted cheeses, breads and condiments.
Choice of 2: cole slaw, potato salad, and fruit salad

Soup & Salad Buffet: 16⁹⁵

Buffet Served with:

Muffins & Breakfast Breads

Cream of Tomato-basil Soup & Italian Wedding Soup

Baby Greens & Spinach Mix, Sliced Romaine

Choose 2: Grilled Chicken, Grilled Salmon or Goat Cheese Cake

Fresh Seasonal Fruit

Choose 2: Shredded Mozzarella, Shredded Cheddar-jack Mix, Dry Blue
Cheese & Romano Cheese

Toasted Walnuts

Sliced Fresh Asparagus

Diced Red Onion

Diced Garden Vegetables

Croutons

Applewood Smoked Bacon

Chopped Egg

Luncheon Buffet Menu

minimum 20 people / includes non alcoholic beverage

Hot Luncheon Buffet: 16⁹⁵

minimum 20 people / includes a served mixed greens salad, ciabatta bread and non alcoholic beverage / add 1⁵⁰ per person for each additional luncheon selection

Luncheon Selections: please select two

Chicken Marsala

Chicken Picatta

Pan Seared Tilapia with garlic, tomatoes, asparagus & lemon-cream sauce

Pot Roast

Penne Pasta

Roast Pork Loin with gravy

Grilled Salmon...(add \$1)

Side Dishes: please select two

Seasonal Vegetables

Asparagus

Brown Rice

Homemade Mashed Potatoes

Roasted Yukon Gold Potatoes

Plated Lunch Menu

20-100 guests / available 11:30-3:00

non-alcoholic beverage included / add a mixed green or caesar salad for 1⁹⁵

Choose up to 3 selections with pre-order:

Chicken Marsala...mushrooms, onions, marsala cream sauce, brown rice 13⁹⁵

Chicken Picatta...lemon, capers, red onions, chardonnay, brown rice 12⁹⁵

Penne Pasta...chicken breast, roasted red peppers, tomatoes, scallions, garlic, basil and romano cheese 12²⁵

Pan Seared Tilapia...tomatoes, garlic, caramelized onions, asparagus, basil, lemon, cream, brown rice 13⁹⁵

Fire Grilled Salmon...basil butter, seasonal mixed vegetables, brown rice 14⁹⁵

Angus Cheddar Burger...lettuce, tomato, pickle, french fries 12⁷⁵

The Signature BLT...toasted ciabatta roll, vine ripened tomatoes, iceberg lettuce, applewood bacon, roasted tomato & garlic aioli 10⁵⁰

Caesar Chicken Wrap...tomatoes, red onions, asparagus, grilled chicken french fries & pickle 11⁹⁵

Chicken Waldorf Salad...seasonal fresh fruit, toasted walnuts 12⁷⁵

Caesar Salad...Tomatoes, red onions, asparagus
...with Cajun grilled chicken breast 13⁹⁵
...with Cajun grilled Atlantic Salmon 14⁹⁵

Plated Dinner Menu

20-100 Guests / Available 11:30-close

Includes a Mixed Greens or Caesar Salad, Ciabatta Bread and a Non-alcoholic Beverage.
and consider a rustic tuscan or a pear & chevre salad at a nominal charge!
Add a cup of soup for just 2⁹⁵

Choose up to three selections with pre-order:

Chicken Picatta...lemon, capers, red onions, chardonnay, brown rice 25⁰⁰

Chicken Marsala...marsala cream sauce, woodland mushrooms, caramelized onions, matchstick carrots and brown rice 26⁰⁰

Penne Pasta...chargrilled chicken breast, roasted peppers, scallions, tomatoes, basil, garlic and romano cheese 26⁰⁰

Seared Tenderloin Medallions...woodland mushroom sauce, mixed vegetables, hand mashed potatoes 29⁰⁰

Fire Grilled 12 oz Strip Steak...roasted garlic butter, hand mashed potatoes and seasonal mixed vegetables 34⁰⁰

Center Cut 8 oz Filet Mignon...roasted garlic butter, cabernet glaze, crispy onions, hand mashed potatoes and seasonal mixed vegetables 36⁰⁰

Pork Tenderloin...warm apple & cranberry preserves, mashed potatoes and seasonal mixed vegetables 27⁰⁰

Pan Seared Tilapia...tomatoes, garlic, caramelized onions, asparagus, basil, lemon, cream, brown rice 26⁰⁰

Chargrilled Atlantic Salmon...fresh basil butter, brown rice and seasonal mixed vegetables 28⁰⁰

Vegetarian Options available upon request 25⁰⁰

Plated Combo Dinners

20-100 Guests / Available 11:30-close

Includes a Mixed Greens or Caesar Salad, Ciabatta Bread and a Non-alcoholic Beverage.
and consider a rustic tuscan or a pear & chevre salad at a nominal charge!

Add a cup of soup for just 2⁹⁵

Choose one selection with pre-order:

Seared Tenderloin Medallion with woodland mushroom sauce &
Chicken with warm apple cranberry preserves, with hand mashed
potatoes and mixed vegetables 28⁰⁰

Seared Tenderloin Medallion with woodland mushroom sauce &
Chargrilled Salmon with basil butter, with hand mashed potatoes
and mixed vegetables 28⁰⁰

Seared Tenderloin Medallion with woodland mushroom sauce &
Sautéed Scampi with tomatoes, garlic, roasted peppers, basil and
scallions, with hand mashed potatoes and mixed vegetables 28⁰⁰

Dinner Buffet Menu \$29

minimum 20 people / includes a served mixed greens salad, ciabatta bread and non alcoholic beverage / add 2⁰⁰ per person for each additional dinner selection

Choose two selections with pre-order:

Chicken Marsala...marsala cream sauce, woodland mushrooms, caramelized onions, matchstick carrots

Chicken Picatta...lemon, capers, red onions, chardonnay

Pan Seared Tilapia...tomatoes, garlic, caramelized onions, asparagus, basil, lemon, cream

Penne Pasta...with chargrilled chicken breast, roasted peppers, scallions, tomato sauce, basil, garlic and romano cheese

Oven Roasted Sliced Pork Loin...with mushroom gravy

Pot Roast...with mushroom gravy

Sliced Beef Tenderloin...with béarnaise sauce...add 3⁰⁰ per person

Fire grilled Atlantic Salmon...with fresh basil butter...add 1⁰⁰ per person

Side Dishes: choose two

Seasonal mixed vegetables with basil butter

Steamed asp with butter

Fresh green beans with basil butter

Brown rice

Handmashed potatoes

Roast Yukon gold potatoes with butter

Additional side dish add \$ 1 per person