

*A healthy breakfast is sure to get your meeting off to an early and great start.*

## *Breakfast Buffet Selections*

All breakfasts include premium blend Coffee-Regular, Decaffeinated Coffee and Assorted Herbal Teas

### *Continental*

Assorted Breakfast Pastries, House Baked Cinnamon Rolls, and Muffins Served with Butter, Fruit Preserves, Chilled Juices and Fresh Fruit Platter

**\$9.95 Per Person....Minimum of 10 guests**

### *\*Sunshine Breakfast*

A Selection of Sliced Seasonal Fruit, House Baked Cinnamon Rolls and Muffins, Assorted Breads, Butter and Fruit Preserves, Scrambled Eggs, Smoked Bacon, Sausage Patties, Home Fries and Chilled Juices

**\$12.95 Per Person....Minimum of 20 guests**

### *\*Country Inn Breakfast*

Selection of Fresh Sliced Seasonal Fruit, House Baked Cinnamon Rolls and Muffins, Assorted Breads, Butter and Fruit Preserves, Scrambled Eggs, Buttermilk Biscuits and Peppered Sausage Gravy, Smoked Bacon, Sausage Patties, Creamy Cheddar Grits and Chilled Juices

**\$16.95 Per Person....Minimum of 20 guests**

*\*Add Omelet Station for \$3.95 per Guest*

### *Breakfast to Go*

Egg Burrito, Orange Juice, and Yogurt

**\$5.95 per guest**

*Take a break from working hard and enjoy a selection that will keep everybody energized.*

## *Break Menu and a la Carte Items*

|   |         |
|---|---------|
| Bottled Water-each  | \$2.50  |
| Soft Drinks-each  | \$2.50  |
| Bottled Juices-each   | \$2.95  |
| Fresh Coffee-Regular and Decaffeinated-per gallon                 | \$32.00 |
| Fresh Coffee-Regular and Decaffeinated-per pitcher                | \$8.00  |
| Lemonade or Iced Tea-per gallon                                   | \$28.00 |
| Seasonal Fruit Platter with Yogurt-per guest                      | \$3.50  |
| Assorted Individual Fruit Yogurt-each                             | \$2.00  |
| Assorted Fresh Baked Cookies-per dozen                            | \$24.95 |
| Chocolate Fudge Brownies-per dozen                                | \$24.95 |
| Chocolate Covered Strawberries -per dozen                         | \$27.95 |
| Lemon Squares-per Dozen   | \$24.95 |
| Assorted House Made Muffins, Mini-Croissants and Danish-per dozen | \$26.95 |
| Assorted Bagels with Cream Cheese, Butter and Preserves-per dozen | \$28.95 |
| Assorted Bags of Chips-each                                       | \$1.50  |
| Assorted Granola and Snack Bars                                   | \$2.50  |

## *Dry Snacks*

*(Serves 10-15 guests)*

|                          |         |
|--------------------------|---------|
| Bowl of Potato Chips     | \$14.95 |
| Nacho Chips and Salsa    | \$17.95 |
| Bowl of Fancy Mixed Nuts | \$24.95 |
| Bowl of Pretzels         | \$14.95 |

# *Themed Breaks*

## *Snack Time*

*Chips, Pretzels, Peanuts, and Assorted sodas*  
*\$6.75 per guest*

## *Sweet Tooth Snacks*

*Candies, Assorted Candy Bars, Jelly Beans, and Assorted Sodas*  
*\$6.75 per guest*

## *Energizer Break*

*Granola Bars, Peanuts, Energy Bars and Energy Drinks*  
*\$8.75 per guest*

## *Healthy Break*

*Whole Fruit, Sun Chips, Granola Bars, and Bottled Water*  
*\$7.95 per guest*

*After a long morning, our lunches are a great way to share in each other's company and discuss ideas.*

## *Plated Luncheons*

*Offered before 4pm*

Up to 3 Entrees Choices. Please Provide Place Cards. Plated Luncheons Include Mixed Green Salad with Assorted Dressings, Sautéed Seasonal Vegetables, Chef's Choice of Rice or Potatoes, Rolls and Butter, Coffee or Iced tea.

*Butter-crumb Baked Haddock* \$15.95

With a Citrus Beurre Blanc

*Chicken Parmesan* \$15.95

Marinara and parmesan served over angel hair pasta

*Chicken Marsala* \$15.95

Wild-Mushroom Marsala Wine Sauce

*Lakeshore Spinach Salad* \$10.95

Spinach, Mandarin Oranges, Tomato,  
Candied Pecans, Parmesan  
served with a Honey Vinaigrette

*Creamy Penne Pasta* \$13.95

Tossed with a Pesto Cream Sauce

*Sautéed Salmon* \$16.95

Topped with Citrus Dijon Sauce

*Southern Fried Chicken Salad* \$11.95

Crispy Chicken Tenders, White Cheddar,  
Bacon Crumbles, and Tomatoes

## *Luncheon Buffets*

*Offered before 4pm  
(Minimum 20 guests)*

*All Luncheon Buffets are served with Iced Tea, Premium Blend Regular and Decaffeinated Coffee*

### *Picnic Buffet*

Mixed Green Salad with Assorted Dressings  
All American Beef Hot Dogs and Grilled Hamburgers with Assorted Condiments  
Southern Style Bar-B-Q Beans and Fresh Made Coleslaw  
**\$17.95 per guest**

### *Soup & Salad Buffet*

Chefs selection of two soups  
Mixed Green Salad with Assorted Dressings  
Fresh Breads and Rolls with butter  
Assortment of Baked Cookies  
**\$16.95 per guest**

### *Waterfront Corporate Wrap Up Buffet*

*(Choice of one)*  
Red Bliss Potato Salad, Caesar Salad or Baby Spinach with Candied Pecans and Assorted Dressings  
*(Choice of three)*  
Chicken Caesar Wrap  
Turkey Wrap with Swiss Cheese  
Smoked Ham Wrap with American Cheese  
Ham Wrap with Salami, Provolone Cheese  
\*Served with Assorted Chips  
**\$15.95 per guest**

### *Deli Buffet*

Display of meats, breads, rolls, and condiments including lettuce, onion, tomato and pickles  
*(Choice of three)*  
Oven Roasted Sliced Turkey Breast, Sliced Ham, Roast Beef, Tuna Salad, Egg Salad, or Chicken Salad  
*(Choice of One)*  
Mixed Green Salad with assorted dressings or Caesar Salad  
Served with assorted Chips  
**\$16.95 per guest**

## *Express Boxed Lunch*

Boxed and Ready to go. Served with Cole Slaw, Cookies, Chips  
(Choice of Three)

Turkey Club Wrap, Sliced Ham & Cheddar on White, Tuna Salad Wrap,  
Egg Salad Sandwich on Rye, Chicken Salad Wrap

**\$13.95 per guest**

## *Sandwich Board*

Subs on Italian Bread Presented on a Solid Oak Plank  
Choice of

The All American – Ham, Turkey, Swiss Cheese, American Cheese, Lettuce, Tomato, Red Onion,  
Mayonnaise, and Deli Style Mustard

Italian Sub – Salami, Ham, Provolone Cheese, Lettuce, Tomato, Banana Peppers, Red Onion, and  
Pesto Mayonnaise

Southern Sub – Mesquite Roasted Chicken, Fried Green Tomatoes, Lettuce, Roasted Red  
Peppers, and Chipotle Mayonnaise

|  |                |
|--|----------------|
| <b>2 Foot (About 10 – 12 Sandwiches)</b> | <b>\$24.00</b> |
| <b>4 Foot (About 20 - 22 Sandwiches)</b> | <b>\$44.00</b> |

*When your group gathers for a reception, our choices will help you set the right mood.*

## *Hors D'oeuvres*

### *Vegetable Crudité*

Chef's Selection of Fresh Cut Seasonal Vegetables Served with Roasted Red Pepper Ranch Dip

**Small (serves 30) \$90.00**

**Large (Serves 100) \$300.00**

### *Cheese Platter*

Presentation of Fresh Domestic Cheeses: Swiss, Cheddar and Pepper Jack Accompanied by Seasonal Fruit Garnish and flat breads

**Small(serves 30) \$135.00**

**Large(serves 100) \$450.00**

Upgraded Cheeses: Gouda, Gruyere, Havarti **\$1.00 additional per guest**

### *Array of Seasonal Fruit Platter*

Selection of Melons and Berries Supplemented with Seasonal Fruit Offerings

Served with Yogurt Dip

**Small(serves 30) \$105.00**

**Large(serves 100) \$350.00**

### *Baked Brie*

Large Wheel of Baked Brie Drizzled with a Warm Orange Blossom Glaze

Served with an Assortment of Crackers and Garnished with Fresh Fruit

**\$89.95 per platter.....serves 30 guests**

### *Smoked Salmon Platter*

Garnished with Capers, Crumbled Eggs, and Red Onion

**Small(serves 25) \$125.00**

**Large(serves 50) \$250.00**

## *Hors D'oeuvres*

### *HOT*

|   | <i>50<br/>Pièces</i> | <i>100<br/>Pièces</i> |
|---|----------------------|-----------------------|
| *Oriental Vegetable Spring Roll with Plum Sauce | \$112.50             | \$225.00              |
| *Scallops Wrapped in Bacon                      | \$150.00             | \$300.00              |
| *Mini Crab Cakes <i>with chipotle mayo</i>      | \$150.00             | \$300.00              |
| *Mini Chicken Quesadillas                       | \$112.50             | \$225.00              |
| *Mediterranean Lollipop Lamb Chops              | \$187.50             | \$375.00              |
| *Conch Fritters with Spicy Remoulade            | \$137.50             | \$275.00              |
| *Steak Skewer with Bourbon Glaze                | \$125.00             | \$250.00              |
| *Thai Peanut Chicken Satay                      | \$112.50             | \$250.00              |
| *Coconut Shrimp with Plum Sauce                 | \$137.50             | \$275.00              |
| *Mini Chicken Cordon Bleu                       | \$137.50             | \$275.00              |
| *Meatballs<br>Marinara or Swedish               | \$75.00              | \$150.00              |

### *COLD*

|  | <i>50<br/>Pièces</i> | <i>100<br/>Pièces</i> |
|--|----------------------|-----------------------|
| *Roasted Beef Tenderloin on Crostini<br>With Bleu Cheese Spread  | \$137.50             | \$275.00              |
| *Tomato and Basil Bruschetta<br>Served on Parmesan Crostinis   | \$112.50             | \$225.00              |
| *Jumbo Shrimp Cocktail   | \$187.50             | \$375.00              |
| *Assorted Canapes<br>Assortment of Cucumber and Dill Cream Cheese,<br>Ham & Swiss Pinwheels, and Smoked Salmon | \$112.50             | \$225.00              |



*At the end of the day, dinner will set the tone for a relaxed or formal evening.*

## *Dinner Buffet Selections*

*(Minimum 20 guests)*

### *Caribbean*

Mixed Green Salad with Tangy Citrus Vinaigrette  
Slow Roasted Pork Loin with Mango Chutney glaze  
Jerk Seasoned Chicken  
Mahi Mahi Skewers with Pineapple Salsa  
Coconut Rice  
Sautéed Seasonal Vegetables  
Assorted Dinner Rolls and Butter

**\$26.95 per guest**

### *Italian Buffet*

Antipasto Salad, Tomato Florentine Pasta Soup, Garlic Bread  
*(Choice of Three)*  
Spaghetti & Meatballs, Chicken Marsala, Sausage with Peppers and Onions, Ravioli, Lasagna or Clams &  
Mussel Marinara

**\$26.95 per guest**

### *Southern BBQ Buffet*

Mixed Green Salad with Choice of Dressing  
Baked Chicken with Smokey BBQ Sauce, BBQ Beef Brisket and Mesquite Rubbed Sliced Pork Lion  
Corn on the Cob, Southern Style Bar-B-Q Beans, and Fresh Made Coleslaw

**\$26.95 per guest**

# *The Grand Buffet*

*(Choice of One)*

Mixed Green Salad with assorted Dressings or Caesar Salad

Includes Rolls and Butter

*(Choice of Three)*

Baked Haddock Topped with a Garlic Butter Breadcrumb

Chicken Marsala with Sautéed Mushrooms

Herb Rubbed Chicken Breast with White Wine Cream Sauce

Flank Steak Finished with a Chimichurri Sauce

\*Sliced Roast Beef Served with Bordelaise Sauce

\*Marinated Pork Loin with Mango and Pineapple Chutney

Pasta Primavera

Cheese Tortellini and Grilled Chicken in Pomodoro Sauce

Penne with Pesto Sauce

Eggplant Parmesan

*(Choice of Two)*

Sautéed Seasonal Vegetables

Green Bean Almandine

Honey glazed Baby carrots

Garlic Mashed Potatoes

Roasted New Potatoes

Rice Pilaf

**\$26.95 per guest**

*\*Indicates a \$95.00 fee to Have Chef Attended Carver Station  
(optional)*

# *The Royal Buffet*

*(Choice of One)*

Mixed Green Salad with assorted Dressings  
Classic Caesar Salad, Croutons and Shaved Parmesan Cheese  
Baby Spinach with Mushrooms, Grape Tomatoes, Croutons and Raspberry Vinaigrette Dressing  
Tomato, Cucumber and Feta Salad, Tossed in White Wine Vinaigrette  
Includes Rolls and Butter

*(Choice of Three)*

Sautéed Salmon Topped with a Shrimp and Citrus Dijon Sauce  
Grouper with a Sweet Garlic Beurre Blanc  
Herb Chicken Topped with a Wild Mushroom Cream Sauce  
Sautéed Chicken Breast Topped with Shrimp and a Creamy Chardonnay Sauce  
\*Sliced New York strip loin with a Demi Glaze  
\*Sliced Pork Roulade Stuffed with Spinach, Roasted Onion and Sundried Tomatoes  
Chicken Piccata Served in a Lemon Wine Sauce  
\*London Broil with Demi glaze  
Pasta Primavera  
Cheese Tortellini and Grilled Chicken in Pomodoro Sauce  
Eggplant Parmesan

*(Choice of Two)*

Sautéed Seasonal Vegetables  
Green Bean Almandine  
Honey Ginger Carrots  
Rice Pilaf  
Garlic Mashed Potatoes  
Roasted New Potatoes

**\$30.95 per guest**

*\*Indicates a \$95.00 fee to Have a Chef Attended Carver Station  
(optional)*

## *Plated Dinner Menu Selections*

*Up to Three Entrée choices. Please provide place cards. Plated Dinners include Mixed Green Salad with assorted Dressings Sautéed Seasonal Vegetables, Chef's Choice of Rice or Potatoes, Rolls and Butter, Coffee or Iced tea.*

***Chicken Françoise in Lemon Butter Sauce*** **\$26.95**

Lightly Battered and Sautéed in White Wine with Lemon & Capers

***Chicken Cordon Bleu*** **\$26.95**

Chicken Breast Stuffed with Ham and Swiss Cheese topped with an Herbed Cream Sauce

***Chicken Marsala*** **\$28.95**

Chicken Breast Breaded and Baked, Topped with Mushrooms and a Marsala Sauce

***Sauteed Salmon Topped with Shrimp*** **\$28.95**

Hand cut grilled to perfection & topped with Sautéed Shrimp & a Citrus Dijon Sauce

***Crab Topped Baked Haddock*** **\$28.95**

With a Citrus Beurre Blanc

***Mahi Mahi*** **\$28.95**

Grilled and Topped with a Sundried Tomato Cream

*Slow Roasted Prime Rib*

**\$31.95**

Served Medium Rare Temperature

*Filet Mignon*

**6 oz. \$34.95 8 oz. \$38.95**

Succulent Hand Cut Filet with a Demi Glaze served Medium Rare Temperature

*Sliced London Broil*

**\$26.95**

Served with a Wild Mushroom Sauce

*Breaded Pan Fried Pork Medallions*

**\$26.95**

Breaded Pan Fried and Topped with Candied Pecans

*Center Cut Pork Tenderloin*

**\$28.95**

Rubbed with Garlic and Fresh Herbs then Finished with a Red Wine Demi Sauce

*Marinated Eggplant Parmesan*

**\$24.95**

Breaded Layers of Eggplant, Marinara, and Italian Cheeses

## *Carving & Pasta Stations*

*(Minimum of 25 guests)*

*Based on 50z. per guest*

### **Chef Attended Station for Two Hours**

All Meat Selections are Paired with Sauces and are Served with Rolls. Pasta Stations are Served with Garlic Bread.

#### *Carving Stations*

#### *Per Guest*

|                         |         |
|-------------------------|---------|
| *Roasted Pork Loin      | \$9.95  |
| *Boneless Turkey Breast | \$9.95  |
| *Prime Rib              | \$15.95 |
| *Baked Glazed Ham       | \$10.95 |
| * New York Strip Loin   | \$14.95 |

#### *Pasta Action Station*

#### *Per Guest*

|   |         |
|---|---------|
| Penne and Bowtie Pasta with three sauces:<br>Marinara, Roasted Garlic with Olive Oil and Pesto Sauce<br>Accompanied with Seasonal Vegetables and Grated Parmesan Cheese | \$12.95 |
|---|---------|

|                       |        |
|-----------------------|--------|
| *Add Sautéed Shrimp   | \$1.50 |
| *Add Julienne Chicken | \$1.50 |
| *Add Italian Sausage  | \$1.50 |

## *Desserts*

### *Desserts by the Slice*

*(Choice of Two)*

Apple Crisp

New York Style Cheesecake

Chocolate Cake

Bread Pudding

Key Lime Pie

**\$3.95 per guest**

### *Ice Cream*

Two Scoops of Sorbet, Vanilla or Chocolate Ice Cream

**\$2.50 per guest**

### *Assorted Mini Dessert Platter*

Assorted Mini Cheesecakes, Brownies, Cream Puffs and Mini Éclairs

**Small(serves 25) \$125.00**

**Large(serves 50) \$250.00**

### *Whole Cakes*

*Serves 10 to 12 guest*

#### **Layered Carrot Cake**

Moist Layers of Spiced Cake with Golden Raisins and Walnuts  
Finished with Cream Cheese Frosting

#### **Chocolate Mocha Cake**

Rich and Moist Chocolate Cake between Layers of Incredible Chocolate Ganache

#### **Strawberry Yellow Cake**

Three Yellow Cake Layers Filled with Strawberry-Studded Whipped Cream

#### **Tiramisu**

Lady Fingers Topped with an Espresso Mascarpone Cream Dusted with Cinnamon

**\$40.00 per cake**

*Exactly what your group needs to quench thirsts and delight taste buds.*

## *Bar Selections*

Bar Set up with Minimum of 25 people. All Bar Types are Subject to a \$75 Set Up Fee. Bartender Services in Excess of 3 Hours will be Charged an Additional \$20 per hour.

|                       | <i>Host Bar</i> | <i>Cash Bar</i> |
|-----------------------|-----------------|-----------------|
| Soft Drinks           | \$2.50          | \$3.00          |
| Bottled Water         | \$2.50          | \$3.00          |
| Domestic Bottled Beer | \$3.50          | \$4.00          |
| Imported Bottled Beer | \$4.00          | \$4.50          |
| House Wine            | \$5.00          | \$5.50          |
| Well Mixed Drink      | \$5.50          | \$6.00          |
| Premium Mixed Drink   | \$6.50          | \$7.00          |
| Top Shelf Mixed Drink | \$7.50          | \$8.00          |

### *Hosted Hourly Bar*

|                             |                            |
|-----------------------------|----------------------------|
| Premium Brand Cocktails     | \$28.00 per guest per hour |
| Well Brand Cocktails        | \$24.00 per guest per hour |
| Beer, Wine, and Soft Drinks | \$18.00 per guest per hour |

## *Specialty Bar Items*

Cocktail Punches by the Gallon.....Serves 18-25 glasses

Champagne Punch.....\$50.00

Mimosa.....\$55.00

Margarita.....\$75.00

Mai Tai.....\$75.00

Sangria.....\$75.00



*When it's show time, make sure you have the right equipment for dynamic presentation.*

### ***Projectors and screens***

|  |          |
|--|----------|
| LCD Package (Projector, Microphone and Screen) | \$199.00 |
| Projection Screen                              | \$35.00  |
| Projector                                      | \$95.00  |

### ***Microphones***

|                  |         |
|------------------|---------|
| Wired Microphone | \$25.00 |
|------------------|---------|

### ***Video Equipment***

|                    |         |
|--------------------|---------|
| Flat Screen 32" TV | \$75.00 |
| VCR                | \$25.00 |

### ***MISC. Equipment***

|  |               |
|--|---------------|
| Flip Chart Package – Easel, Pad, Markers | \$45.00       |
| Speaker Phone                            | \$25.00       |
| Podium                                   | \$25.00       |
| Portable Radio/CD Player                 | \$25.00       |
| High Speed Internet Access               | Complimentary |