



THE TANGIER

Banquets and Catering Packages

THE 2017-2018 BANQUET SEASON

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GENERAL POLICIES AND PROCEDURES

Food and Beverage Minimums: All Friday evening events have a minimum food and beverage requirement of \$4,000, Saturday evening events have a minimum food and beverage requirement of \$6,000 for the Fountain Room and \$9,000 for the Grande Ballroom. All Sunday events have a minimum food and beverage requirement of \$3,000.

Guarantee Due Date and Meal Counts: Final counts and guarantees are required 7 days prior to the event. The party size can increase up to 3 days prior to the event. No allowances or credit will be made for any decrease in attendance or for the number of guests served.

Service Charge: All Service Charges are used to pay the salaries of our banquet, kitchen, and administrative staff for the setup, service, and cleanup of your event. This fee is not a gratuity to the staff working your event. Gratuities are not required or added to your invoice. Gratuities are encouraged if you feel your service exceeded expectations. If you choose to add a gratuity to your invoice, the gratuity is paid out immediately to the staff and is therefore non-refundable or adjustable.

Standard Centerpieces and Linen: We offer an assortment of linen colors and centerpieces that are included in your pricing. Please consult with a Catering Manager to discuss available options.

Food and Dietary Restrictions: Tangier Restaurant will accommodate most dietary restrictions. Please request these dietary needs 7 days prior to the event and a separate meal will be prepared and delivered during the event.

Meal Identification for Plated Meals: Meal cards are required for multiple entrée plated functions. There must be a signification on each card stating what meal each guest has chosen.

Event Coordinator and Design Team: A professional staff member will be available throughout the planning of your event.

Deposits and Cancellations: A \$300 deposit is required to book your date, time, and room. A date is considered tentative until a deposit is received. All deposits are non-refundable. A date change may be made within the first 30 days after the deposit has been received.

Pricing and Payment: Written quotes will be honored for 60 days. Full payment of the balance due is required 3 business days prior to each event. We accept cash, personal checks, Visa, Mastercard, Discover, and American Express. Corporate clients may apply for direct billing.

Breakfast Buffet Selections

BREAKFAST BUFFETS

Offered 7:00am-11:00am

A Minimum of 25 guests

20% Service and Tax added to price seen

All Breakfast includes assorted chilled fruit juices, freshly brewed coffee, decaf, and hot teas

The Standard Continental

Assorted Danishes, Muffins, and Bagels served with Butter and Preserves.

\$8.95 per person

The Deluxe Continental

Seasonal Fresh Fruit Display, Assorted Danishes, Muffins, and Croissants with Butter and Preserves, Sliced Bagels with Cream Cheese, Assorted Low Fat Yogurt and Crispy Granola.

\$10.95 per person

Oatmeal Bar and Dry Cereal Bar

Oatmeal with toppers such as nuts, coconut, sun-dried fruits, bananas, fresh berries, honey, apples, brown sugar, chilled milk, cinnamon, and maple syrup; served with whole grain bread, assorted preserves, butter, and condiments. Coffee, tea, and juices also included.

\$9.95 per person

The Home-Style Breakfast

Farm Fresh Scrambled Eggs, Plain and with Cheddar Cheese, Skillet Breakfast Potatoes, Crisp Country Bacon, Breakfast Sausage Links, French Toast Sticks with syrup, whipped, and fruit toppings or Griddle Cakes with butter and pancake syrup.

\$11.95 per person

The Imperial Breakfast

Seasonal Fresh Fruit Display, Bagel Display, Farm Fresh Scrambled Eggs, Plain and with Cheddar Cheese, Poached Eggs Benedict, and Skillet Breakfast Potatoes.

Your Choice of Two: Crisp Country Bacon, Sausage Links, Ham Steaks, or Sausage Patties

Belgium Waffles with syrup, whipped, and fruit toppings.

\$14.95 per person

Elegant Brunch Buffet

Scrambled Egg Bar, Sausage, Bacon, Fruit, Mixed Salads, Chef Carved Top Sirloin, Herb Roasted Chicken Veloute, Butter Crumb Baked Atlantic Salmon, Sundried Tomato Basil Pesto Pasta, California Medley, and a chef's choice dessert.

\$23.95 per person

Breakfast Plated Selections

PLATED BREAKFASTS

All plated breakfasts include orange juice, coffee, tea and milk.

Fresh Fruit Plate

Seasonal Fresh Fruits served with a vanilla yogurt, granola and a blueberry muffin.

\$12 per person

Eggs Benedict

Poached eggs on English muffins with Canadian bacon and hollandaise sauce, includes potatoes.

\$14 per person

American Classic

Scrambled eggs, red skin potatoes, and bacon, served with a croissant.

\$14 per person

ADD-ONS

Price reflects per person

Crisp Bacon \$ 3

Sausage \$ 3

Caved Ham \$3

Low-Fat Fruit Yogurt \$2

Assorted Cold Cereal \$3

Oatmeal \$3

Granola Bars \$3

Whole Fresh Fruit \$4

Fresh Baked Danish \$2

Fresh Baked Miniature Muffins \$2

Grits \$3

Hash Browns \$3

Petite Croissants \$2

French Toast \$3

Buttermilk Pancakes \$3

Fresh Donuts \$2

Eggs Benedict \$4

Cinnamon Rolls \$3

Bagels with assorted Cream Cheeses \$3

Cheese Blitzes \$3

Cookies and Brownies \$2

LUNCH THEMED BUFFET

Offered from 11:00am to 3:00pm Minimum of 25 guests

20 % Service and Tax

Coffee and Iced Tea Service Included

SOUP AND SALAD BAR

YOUR CHOICE OF 2 SOUPS:

TOMATO BASIL

ITALIAN WEDDING SOUP

CHICKEN NOODLE

BROCCOLI CHEDDAR

LOBSTER BISQUE

NEW ENGLAND CLAM CHOWDER

VEGETABLE SOUP

FRESH GARDEN GREENS, FRESH FRUIT, CHEESES, HARD COOKED EGGS, BELL PEPPERS, CARROTS, CUCUMBERS, ONIONS, TOMATOES, BACON, HAM, TURKEY, MIXED SALADS, COTTAGE CHEESE, DRESSINGS, ASSORTED ROLLS COFFEE, AND TEA.

\$16 PER PERSON

EDWARDS DELI BUFFET

SHAVED HAM, TURKEY, TOP SIRLOIN, GENOA SALAMI, SWISS, PEPPER JACK AND WISCONSIN CHEDDAR CHEESES; SERVED WITH FRESH ROLLS AND BREADS, SPINACH ARTICHOKE SPREAD, AND CHIPOTLE AIOLI.

POTATO SALAD, POTATO CHIPS, COLESLAW, LEAF LETTUCE, TOMATO, ONION, MUSTARDS, MAYONNAISE, AND HORSERADISH.

COOKIES AND COFFEE, TEA AND MILK

(ADD ONE SOUP OF YOUR CHOICE FOR \$3 PER PERSON)

\$15 PER PERSON

ITALIAN FEAST BUFFET

TOSSED CAESAR OR HOUSE SALAD BOWL WITH DRESSINGS, ASSORTED ROLLS & BUTTER

OLD WORLD STYLE CHICKEN PARMESAN

PENNE PASTA IN MARINARA SAUCE

BOW-TIE PASTA IN CREAMY ALFREDO SAUCE

SWEET ITALIAN SAUSAGE WITH PEPPERS & ONIONS

MEATBALLS MARINARA

STEAMED ITALIAN VEGETABLE

HERBED OLIVE OIL POTATOES

CHEF'S CHOICE DESSERT DISPLAY

\$16.95 PER GUEST

Lunch Buffet Selections

THE SOUTHERN BUFFET

TANGIER HOUSE BUFFET SALAD WITH DRESSINGS, ASSORTED ROLLS & BUTTER
GREEN BEAN ALMANDINE
GARLIC MASHED POTATOES
MACARONI AND CHEESE
FRIED CHICKEN
BBQ PORK RIBS
PEACH COBBLER
\$18.95 PER GUEST

MEDITERRANEAN LUNCH BUFFET

FATTOUSH SALAD BOWL OR TABBOULEH SALAD
HUMMUS AND PITA POINTS
LEBANESE GREEN BEANS
MEDITERRANEAN RICE PILAF
HOMEMADE ROASTED KIBBEE
CHICKEN SHAWARMA KABOBS
ADD BEEF KABOBS (\$3 EXTRA PER PERSON)
CHEFS CHOICE DESSERT
18.95 PER GUEST

GEORGIE'S EXECUTIVE BUFFET

FRESH FRUIT DISPLAY
SERVED FIELD GREENS SALAD WITH CINNAMON WALNUTS AND RASPBERRY VINAIGRETTE
ASSORTED ROLLS & BUTTER
GRILLED MEDITERRANEAN VEGETABLE MEDLEY
HERBED OLIVE OIL POTATOES
SUNDRIED TOMATO BASIL PESTO PASTA
CHICKEN FLORENTINE: *FRESH BABY SPINACH, ROASTED PINE NUTS, SHALLOT AND SHITAKE MUSHROOM STUFFING TOPPED WITH SWISS CHEESE SAUCE*
CHEF CARVED HERBED SLICED TOP ROUND
ASSORTED CHEESECAKE STATION
\$20.95 PER GUEST

Lunch Buffet Selections

LUNCH BUFFET SELECTIONS

Offered from 11:00am to 3:00pm

Minimum of 25 guests

Price reflects per person

INCLUDED:

A FULL SALAD STATION ACCOMPANIED WITH ASSORTED TOPPINGS, DRESSINGS AND DELICIOUS HONEY ROLLS.

(SERVED SALAD SELECTIONS AVAILABLE UPON REQUEST)

ICE TEA AND COFFEE STATION

MICROPHONE, PODIUM AND SCREEN IF NEEDED

PRICING:

CHOOSE FROM ANY TWO ENTREES, ONE PASTA, AND TWO ACCOMPANIMENTS \$18

CHOOSE FROM ANY THREE ENTREES, ONE PASTA, AND TWO ACCOMPANIMENTS \$21

CHOOSE FROM ANY FOUR ENTREES, ONE PASTA, AND TWO ACCOMPANIMENTS \$25

POULTRY

CHICKEN PARMESAN

CHICKEN MARSALA

CHEF CARVED ROASTED TURKEY

HERB ROASTED CHICKEN

CHICKEN PICCATA

SEAFOOD

CRAB STUFFED SOLE

ATLANTIC SALMON

POTATO CRUSTED COD

BEEF

CHEF CARVED HERBED SLICED TOP ROUND

FILET TIPS

PORK

CHEF CARVED HAM

OVER ROASTED PORK LOIN

SMOKED STUFFED PORK LOIN

VEGETARIAN AND PASTA SELECTIONS

VEGAN STUFFED PEPPERS

VEGETABLE LASAGNA

BOWTIE ALFREDO PASTA

PENNE MARINARA PASTA

ACCOMPANIMENTS

MEDITERRANEAN RICE PILAF

ROASTED RED SKIN POTATOES

ROASTED SWEET POTATOES WHIPPED WITH COCONUT AND CINNAMON

GARLIC MASHED POTATOES

CALIFORNIA FRESH VEGETABLE MEDLEY

WHOLE GREEN BEANS, ALMANDINE

Lunch Plated Selections

LUNCH PAIRED PLATED SELECTIONS

Offered from 11:00am to 3:00pm

Minimum of 25 guests

Price reflects per person

SOUP AND SALAD DELIGHT (\$16 PER PERSON)

SERVED SOUP (CHOOSE ONE)

BROCCOLI CHEDDAR

SUNDRIED TOMATO BISQUE

ITALIAN WEDDING SOUP

NEW ENGLAND CLAM CHOWDER

PLATED LUNCH (CHOOSE ONE)

FRESH GARDEN SALAD WITH TURKEY

MIXED GREENS WITH PEARS AND SPICED WALNUTS IN A SHERRY VINAIGRETTE

TANGIER'S FAMOUS CAESAR SALAD WITH A CHICKEN PESTO SANDWICH

WEDGE SALAD WITH PRIME RIB FRENCH DIP SUB

GRILLED CHEESE

DESSERT

ANGEL FOOD CAKE WITH FRESH SEASONAL BERRIES

ELEGANT FOUR COURSE LUNCH (\$22 PER PERSON)

STARTERS (CHOOSE 1)

CHEESE AND VEGETABLE PLATTER SERVED FAMILY STYLE, ONE AT EACH TABLE

HUMMUS AND PITA POINTS

TRADITIONAL BRUSCHETTA

SALAD (CHOOSE 1)

SERVED WITH HONEY NUT ROLLS

CAESAR SALAD TOPPED WITH CROUTONS AND PARMESAN CHEESE

WEDGE SALAD SERVED WITH BLUE CHEESE DRESSING AND A BALSAMIC DRIZZLE

HOUSE SALAD SERVED WITH RANCH AND ITALIAN DRESSING

DUET (CHOOSE 1)

CHICKEN AMBASSADOR AND CARIBBEAN SPICED SALMON ACCOMPANIED WITH RICE PILAF AND STEAMED BROCCOLI

(BONELESS BREAST CHICKEN FILLED WITH HEARTY WILD RICE, WALNUT AND GRANNY SMITH APPLE STUFFING THEN OVEN BAKED, AND SLICED, AND TOPPED WITH A BOURBON CHICKEN VELOUTÉ)

OAK BARREL FILET AND CHICKEN CORDON BLEU ACCOMPANIED WITH ROASTED RED SKIN POTATOES AND A ZUCCHINI AND SQUASH MEDLEY

DESSERT (CHOOSE 1)

CHOCOLATE DECADENCE CAKE

LEMON CHIFFON CAKE NEW YORK STYLE CHEESECAKE

Lunch Plated Selections

COLD LUNCH SELECTIONS

CHOPPED SALAD MONTE CRISTO

MIXED GREENS, TURKEY BREAST, SMOKEHOUSE HAM, SWISS AND CHEDDAR CHEESES, TOMATO, SAUTÉED BREAD BITES AND RANCH DRESSING WITH A HINT OF RASPBERRY. \$15

CREAMY BACON GRILLED CHICKEN SALAD

ROMAINE, CHEDDAR, GREEN ONION, BACON, TOMATO, SLICED CHICKEN BREAST, BARBEQUE POTATO CRISPS AND CREAMY BACON DRESSING ON THE SIDE. \$16

GRILLED SALMON SALAD

GRILLED SALMON SERVED OVER ROMAINE & SPRING GREENS WITH RASPBERRY VINAIGRETTE, SEASONAL FRUIT, HONEY ROASTED PECANS, AND CRUMBLLED FETA CHEESE. \$17

CHICKEN SALAD DELIGHT

HOUSE MADE CHICKEN SALAD SERVED OVER LETTUCE AND TOPPED WITH SLICED ALMONDS, ACCOMPANIED BY ASSORTED FRUITS AND BANANA BREAD. \$15

TURKEY, BACON AND AVOCADO WRAP

SLICED TURKEY, DICED AVOCADO, CHOPPED BACON, ROMAINE LETTUCE, PEPPER JACK CHEESE, TOMATOES, AND DICED RED ONIONS TOSSED IN CHIPOTLE RANCH DRESSING AND WRAPPED IN A TOMATO BASIL TORTILLA. \$15

VEGGIE WRAP

FRESH VEGGIES, AVOCADO, LETTUCE, PEPPER JACK CHEESE, TOMATO, AND CHIPOTLE RANCH DRESSING WRAPPED IN A TOMATO BASIL TORTILLA. \$15

THAI LETTUCE WRAPS

SATAY CHICKEN STRIPS, CARROTS, BEAN SPROUTS, COCONUT CURRY NOODLES, AND LETTUCE DRIZZLE WITH A THAI PEANUT SAUCE. \$17

CLUB GRILLE

TOASTED SOURDOUGH WITH HAM, TURKEY, BACON, SWISS AND CHEDDAR CHEESES, PILED HIGH AND TOPPED WITH LETTUCE AND TOMATO; SERVED WITH A CHOICE OF POTATO SALAD OR PASTA SALAD AND FRESH SEASONAL FRUIT. \$17

Lunch Plated Selections

HOT LUNCH SELECTIONS

INCLUDED:

*A SERVED SALAD OF YOUR CHOICE ACCOMPANIED WITH DELICIOUS HONEY ROLLS.
A CHOICE OF ONE PLATED ENTRÉE FOR ALL OF YOUR GUESTS OR THREE ENTREES FOR EACH GUEST TO
CHOOSE FROM PRE-ORDERED*

*ICE TEA AND COFFEE STATION
MICROPHONE, PODIUM AND SCREEN IF NEEDED*

PRICING:

ONE ENTRÉE \$17

PLATED DUET \$20

SALAD SELECTIONS

TANGIER CLASSIC HOUSE SALAD: A LETTUCE BLEND OF FRESH BABY GREENS, ICEBERG & ROMAINE LETTUCE GARNISHED WITH CUCUMBERS AND GRAPE TOMATOES.

CAESAR SALAD: HEARTS OF ROMAINE TOSSED IN OUR BALSAMIC CAESAR DRESSING WITH GARLIC TOASTED CROUTONS AND PARMESAN CHEESE.

CALIFORNIA FIELD GREENS SALAD: FIELD GREENS, ARUGULA & BABY SPINACH TOPPED WITH CINNAMON ROASTED WALNUTS AND SERVED WITH A RASPBERRY VINAIGRETTE.

PLATED ENTRÉE SELECTIONS

CHICKEN MARSALA: BONELESS BREAST, PAN SEARED IN OLIVE OIL, IN A DELICATE SAUCE OF HAND SLICED MOONLIGHT MUSHROOMS REDUCED WITH GARLIC, WHITE WINE, CHICKEN STOCK AND FINISHED WITH SWEET MARSALA WINE.

CHICKEN PICCATA: PAN SEARED BONELESS BREAST OF CHICKEN SIMMERED WITH CAPERS, PARSLEY, WHITE WINE, AND LEMON JUICE THEN FINISHED WITH WHOLE BUTTER, A TIMELESS CLASSIC.

CHICKEN CALIFORNIA: HERB MARINATED BREAST GRILLED AND TOPPED WITH AVOCADO, CHUNKY SALSA, BBQ SAUCE AND MELTED MONTEREY JACK CHEESE.

CHICKEN ROMANO: BONELESS BREAST OF CHICKEN DREDGED IN A BATTER OF EGGS, WHITE WINE, LEMON JUICE, ROMANO AND ASIAGO CHEESES THEN SAUTÉED TO A GOLDEN BROWN AND SERVED ON A POOL OF MARINARA SAUCE.

ASIAGO PORK LOIN: GRAIN FED, BUTCHER CARVED AND STUFFED WITH ROASTED PEPPERS, BABY SPINACH AND ASIAGO CHEESE STUFFING, SLICED AND SAUCED WITH SUN DRIED TOMATO AND PORTABELLA MUSHROOM DEMI-GLACE.

SALMON N'ORLEAN'S: OUR FARM RAISED SALMON IS BAKED IN A WINE AND DRAWN BUTTER SAUCE THEN DUSTED WITH NEW ORLEANS STYLE CAJUN SEAFOOD SEASONING AND FINISHED WITH A SPICE AND HERB BUTTER.

LOBSTER STUFFED SOLE: GRILLED VEGETABLES AND LOBSTER MEAT STUFFING IN A DELICATE SOLE FILLET SERVED WITH ROASTED GARLIC & LOBSTER CREAM SAUCE

BAKED EGGPLANT: LIGHTLY BREADED EGGPLANT CUTLETS PAN SEARED IN OLIVE OIL AND TOPPED WITH OUR FRESH MARINARA, PROVENCAL VEGETABLES AND FRESH MOZZARELLA CHEESE OVEN BAKED TO PERFECTION.

Lunch To-Go Selections

BOXED LUNCH

ALL SANDWICHES ARE PREPARED FRESH AND SERVED WITH LETTUCE, TOMATO, INDIVIDUAL PACKETS OF MUSTARD, MAYONNAISE, SALT AND PEPPER.
MINIMUM ORDER OF 30; MUST ORDER 15 PER SELECTION

CHOOSE ONE FRESH BREAD

SOURDOUGH
WHEAT BUN
BUTTERY CROISSANT
MARBLE RYE

CHOOSE ONE THREE OUNCE FRESH SLICED DELI MEAT

SMOKED TURKEY BREAST
VIRGINIA BAKED HAM
BONELESS CHICKEN BREAST
NEW YORK STYLE CORNED BEEF BRISKET
TENDER ROAST BEEF
PASTRAMI

CHOOSE ONE SLICED CHEESE

PROVOLONE
SWISS
CHEDDAR
PEPPER JACK

ALSO INCLUDES

POTATO CHIPS
HOME-STYLE CHOCOLATE CHIP COOKIE
ASSORTED SODAS AND BOTTLED WATER

\$16.50 PER PERSON

(NOTE: ALL BOXED LUNCHES ARE PREPARED WITH A CUTLERY PACK AND NAPKIN)

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

DINNER BUFFET SELECTIONS

INCLUDED:

A SERVED SALAD OF YOUR CHOICE AND DELICIOUS HONEY ROLLS.
ICE TEA AND COFFEE STATION
MICROPHONE, PODIUM AND SCREEN IF NEEDED

PRICING:

CHOOSE FROM ANY TWO ENTREES, ONE PASTA, AND TWO ACCOMPANIMENTS \$27
CHOOSE FROM ANY THREE ENTREES, ONE PASTA, AND TWO ACCOMPANIMENTS \$29
CHOOSE FROM ANY FOUR ENTREES, ONE PASTA, AND TWO ACCOMPANIMENTS \$32
CHOOSE FROM ANY FIVE ENTREES, ONE PASTA, AND TWO ACCOMPANIMENTS \$34

SALADS

TANGIER HOUSE SALAD

A LETTUCE BLEND OF FRESH BABY GREENS, ICEBERG, AND ROMAINE LETTUCE GARNISHED WITH ENGLISH CUCUMBERS AND GRAPE TOMATOES WITH YOUR CHOICE OF TWO DRESSINGS.

TANGIER CAESAR SALAD

HEARTS OF ROMAINE TOSSED IN OUR BALSAMIC CAESAR DRESSING WITH GARLIC TOASTED CROUTONS AND PARMESAN CHEESE.

CALIFORNIA FIELD GREENS SALAD (ADD \$1 PER GUEST)

FIELD GREENS, ARUGULA AND BABY SPINACH TOPPED WITH CINNAMON ROASTED WALNUTS AND SERVED WITH A RASPBERRY VINAIGRETTE.

WEDGE SALAD (ADD \$1 PER GUEST)

AN ICEBERG WEDGE TOPPED WITH GRAPE TOMATOES, RED ONION, EGG, BLEU CHEESE, BACON, AND DRIZZLED WITH WHITE FRENCH DRESSING.

CAESAR SALAD STATION (ADD \$2 PER GUEST)

ALL OF YOUR FAVORITE CAESAR SALAD COMPONENTS, INCLUDING HEARTS OF ROMAINE, BALSAMIC CAESAR SALAD DRESSING, GARLIC TOASTED CROUTONS, PARMESAN CHEESE, CUCUMBERS, TOMATOES, AND ANCHOVIES, HAND TOSSED TO YOUR SPECIFICATIONS.

TOMATO & BUFFALO MOZZARELLA SALAD (ADD \$1 PER GUEST)

SERVED WITH BALSAMIC VINAIGRETTE.

GOAT CHEESE SALAD (ADD \$2 PER GUEST)

FIELD GREENS AND ARUGULA TOPPED WITH FRESH GOAT CHEESE, CRANBERRIES, AND WALNUTS. SERVED WITH RASPBERRY VINAIGRETTE DRESSING.

COCONUT LOBSTER SALAD (ADD \$3 PER GUEST)

TOPPED WITH GRILLED PINEAPPLE AND TOASTED MACADAMIA NUTS.

RED MEAT

TENDERLOIN FILET TIPS

TRIMMED FILET MIGNON TIPS SEARED IN OLIVE OIL ALONG WITH BUTTON MUSHROOMS AND PEARL ONIONS IN OUR RED WINE DEMI-GLACE. CHOOSE A SEASONING OF NEW ORLEANS CAJUN OR A FRESH HERB LEMON PEPPER TO SPICE UP YOUR SELECTION. PRESENTED WITH YOUR CHOICE OF MEDITERRANEAN PILAF OR HERB BUTTER NOODLES.

OVEN ROASTED SIRLOIN

OUR TENDER BEEF SIRLOIN IS SLOW ROASTED, SEASONED WITH FRESH HERBS, AND FINISHED WITH A HORSERADISH DEMI-GLACE.

CHEF CARVED ROASTED PRIME RIB

U.S.D.A. CHOICE AGED PRIME RIB, DUSTED WITH SELECT SEASONINGS THEN SLOW OVEN ROASTED, SLICED AND FINISHED WITH PEPPER AU JUS AND SERVED WITH CREAMY HORSERADISH SAUCE ON THE SIDE.

CHEF CARVED ROAST STRIP LOIN (ADD \$3 PER GUEST)

AGED U.S.D.A. CHOICE BEEF STRIP LOIN TRIMMED AND JACCARD TO ENSURE TENDERNESS, SEASONED WITH FRESH HERBS AND ROASTED GARLIC THEN SLOW ROASTED TO MEDIUM AND THINLY SLICED. PRESENTED WITH A CARAMELIZED ONION AND HORSERADISH DEMI-GLACE.

ROASTED TENDERLOIN OF BEEF (ADD \$5 PER GUEST)

U.S.D.A. BEEF TENDERLOIN SEARED IN OLIVE OIL THEN ROASTED MEDIUM, SLICED AND SERVED WITH A BLEU CHEESE AND ROSEMARY DEMI-GLACE.

VEAL PICCATA (ADD \$5 PER GUEST)

PAN SEARED VEAL CUTLETS SIMMERED WITH CAPERS, PARSLEY, WHITE WINE AND LEMON JUICE THEN FINISHED WITH WHOLE BUTTER.

VEAL CORDON BLEU (ADD \$5 PER GUEST)

VEAL SCALLOPINI

STUFFED WITH A GRUYERE CHEESE, SLICED SMOKED HAM, CREAM CHEESE AND DIJON MUSTARD BLEND. THIS TIMELESS DISH IS THEN OVEN ROASTED, SLICED AND SERVED NAPPED WITH A FRESH HERB LAMB VELOUTÉ.

CHEF CARVED LEG OF LAMB (ADD \$3 PER GUEST)

FLAVORFUL AND TENDER LEG OF LAMB IS CARVED AND SERVED WITH A GARLIC MUSTARD SAUCE.

Dinner Buffet Selections

POULTRY

CHICKEN MARSALA

BONELESS BREAST, PAN SEARED IN OLIVE OIL, IN A DELICATE SAUCE OF HAND SLICED MOONLIGHT MUSHROOMS REDUCED WITH GARLIC, WHITE WINE, CHICKEN STOCK AND FINISHED WITH SWEET MARSALA WINE.

CHICKEN PICCATA

PAN SEARED BONELESS BREAST OF CHICKEN SIMMERED WITH CAPERS, PARSLEY, WHITE WINE AND LEMON JUICE THEN FINISHED WITH WHOLE BUTTER, A TIMELESS CLASSIC.

CHICKEN AMBASSADOR

BONELESS BREAST CHICKEN FILLED WITH HEARTY WILD RICE, WALNUT AND GRANNY SMITH APPLE STUFFING THEN OVEN BAKED, AND SLICED, AND TOPPED WITH A BOURBON CHICKEN VELOUTÉ.

CHICKEN SCARPALLA

RED ONION, BACON AND MUSHROOMS SAUTÉED IN RED WINE AND WHOLE BUTTER SERVED ATOP PAN SEARED BONELESS, SKINLESS BREAST OF CHICKEN.

CHICKEN CORDON BLEU

CHICKEN BREAST STUFFED WITH GRUYERE, SLICED SMOKED HAM AND A CREAM CHEESE AND DIJON MUSTARD BLEND. THIS TIMELESS DISH IS THEN OVEN ROASTED, SLICED AND SERVED NAPPED WITH A FRESH HERB CHICKEN VELOUTÉ.

CHICKEN FLORENTINE

BONELESS BREAST OF CHICKEN SLICED AND SERVED OVER A BED OF PENNE PASTA WITH BUTTERY COOKED SPINACH AND TOSSED IN A GARLIC CREAM SAUCE.

CHICKEN ROMANO

BONELESS BREAST OF CHICKEN DREDGED IN A BATTER OF EGGS, WHITE WINE, LEMON JUICE, ROMANO AND ASIAGO CHEESES THEN SAUTÉED TO A GOLDEN BROWN AND SERVED ON A POOL OF MARINARA SAUCE.

CHICKEN & ARTICHOKES

BONELESS BREAST OF CHICKEN GRILLED THEN FINISHED IN A RICH CREAM SAUCE OF ARTICHOKES AND WATERCRESS.

CHICKEN AMBROSIA

BREADED IN A SWEET COCONUT CRUMB MIXTURE AND OVEN BAKED, THIS BONELESS CHICKEN BREAST IS THEN FINISHED WITH A LIGHT SAUCE OF MANDARIN ORANGE, WATER CHESTNUT AND SWEET PEAS.

SEAFOOD

ENGLISH STYLE ORANGE ROUGHY

A NEW ZEALAND COLD WATER CATCH, TOPPED WITH A SHERRY BREAD CRUMB MIXTURE, OVEN BAKED IN WHITE WINE, LEMON JUICE AND FRESH DRAWN BUTTER THEN FINISHED WITH A RICH MORNAY SAUCE

BAKED BOSTON "DAY BOAT" COD

OVEN ROASTED AT HIGH HEAT TO SEAR IN A MARINADE OF CHAMPAGNE, LEMON AND LIME ZEST WITH FRESH CILANTRO. FINISHED WITH A ROASTED GARLIC BUTTER SAUCE AND FRESH PARSLEY.

SALMON N'ORLEAN'S

FARM RAISED, OUR SALMON IS BAKED IN A WINE AND DRAWN BUTTER SAUCE THEN DUSTED WITH NEW ORLEANS STYLE CAJUN SEAFOOD SEASONING AND FINISHED WITH SPICE HERB BUTTER

LEMON SOLE ROULADES

A DELICATE WHITE FISH FILLED WITH A HOMEMADE STUFFING OF MARYLAND BLUE CRAB AND BAKED IN WHITE WINE, LEMON JUICE AND FRESH DRAWN BUTTER GARNISHED WITH HUNGARIAN PAPRIKA & PARSLEY.

LEMON-PEPPER CITRUS ROUGHY

NEW ZEALAND COLD WATER ROUGHY TOPPED WITH OUR LEMON PEPPER SEASONING AND FRESH CHIVE BBQ SAUCE, SERVED OVER CARAMELIZED ONIONS.

SEAFOOD NEWBURG (ADD \$2 PER GUEST)

A MEDLEY OF COD, SHRIMP, SCALLOPS, MUSSELS AND CRAB MEAT IN A RICH LOBSTER, SHERRY AND CREAM SAUCE, SERVED WITH RICE PILAF.

POTATO CRUSTED GROUPER (ADD \$5 PER GUEST)

FRESH FILLET OF HALIBUT COATED WITH SHREDDED POTATO AND PAN-FRIED GOLDEN, SERVED WITH A HORSERADISH CREAM SAUCE.

PAN SEARED HALIBUT DE LA OSCAR (ADD \$6 PER GUEST)

HALIBUT TOPPED WITH BUTTERY CRAB MEAT, ASPARAGUS, AND POWDERED BÉARNAISE SAUCE.

Dinner Buffet Selections

PASTA

PENNE MARINARA

A SEMOLINA ENRICHED PENNE NOODLE TOSSED WITH OUR HOMEMADE CALIFORNIA TOMATO MARINARA AND TOPPED WITH GRATED ITALIAN CHEESES AND FRESHLY CHOPPED PARSLEY.

FARFALLE ALFREDO BOW-TIES!

TOSSED IN A HOUSE-MADE ALFREDO SAUCE OF ROASTED GARLIC, FRESHLY GROUND BLACK PEPPER AND HEAVY CREAM WITH GRATED AND AGED ROMANO CHEESE.

ZITI PUTTENESCA

A SPICY VARIETY OF FLAVORS WITH ROASTED GARLIC, BANANA PEPPERS, BLACK OLIVES, FRESH BASIL, SHREDDED CARROTS AND DICED TOMATOES TOSSED WITH AL DENTE COOKED ZITI IN YOUR CHOICE OF OLIVE OIL OR HOMEMADE MARINARA SAUCE.

CARBONARA

TENDER PEAS AND JULIENNE SMOKED HAM TOSSED WITH LIGHT CREAM SAUCE, AND DICED RIPE TOMATO, TOSSED WITH LINGUINE PASTA AND OUR OWN BASIL PESTO SAUCE.

PENNE VERA ALFREDO

A SEASONAL BLEND OF FRESH VEGETABLES TOSSED WITH YOUR CHOICE OF PENNE, FARFALLE NOODLES AND OUR HOUSE-MADE ALFREDO.

PORTABELLA MARINARA

THIN SLICED JUMBO PORTABELLA MUSHROOMS SIMMERED IN OUR HOMEMADE MARINARA. TOSSED WITH FRESH PENNE PASTA AND TOPPED WITH FRESH GRATED ASIAGO CHEESE.

TOMATO & BASIL PESTO

DICED RIPE TOMATO TOSSED WITH LINGUINE PASTA AND OUR OWN BASIL PESTO SAUCE.

MACARONI AND CHEESE

TRADITIONAL MACARONI AND CHEESE TOPPED WITH CHEDDAR CHEESE.

Dinner Buffet Selections

PORK

OVEN ROASTED PORK LOIN

GRAIN FED, SEASONED WITH FRESH HERBS, SLOW ROASTED AND THINLY SLICED, FINISHED WITH WHOLE GRAIN MUSTARD AND CARAMELIZED ONION GRAVY.

SMOKED STUFFED PORK LOIN

SLOW ROASTED, WRAPPED IN CURED, SMOKED APPLE WOOD BACON FILLED WITH COUNTRY STYLE CURRENT AND SAGE STUFFING THEN SERVED THICK SLICED AND FINISHED WITH DIJON CREAM SAUCE.

CHEF CARVED HONEY HAM

BOTH MEATS EXPERTLY SEASONED & COOKED TO PERFECTION SERVED WITH HOME-STYLE PAN GRAVY AND ORANGE-PEACH CHUTNEY. ONE OF OUR TRAINED CHEFS WILL ATTEND THIS BUFFET AT NO ADDITIONAL CHARGE.

CHEF CARVED ASIAGO PORK LOIN (ADD \$1 PER GUEST)

GRAIN FED, BUTCHER CARVED AND STUFFED WITH ROASTED PEPPERS, BABY SPINACH AND ASIAGO CHEESE STUFFING, SLICED AND SAUCED WITH SUN DRIED TOMATO AND PORTABELLA MUSHROOM DEMI-GLACE.

ROASTED PORK TENDERLOIN MEDALLIONS (ADD \$4 PER GUEST)

U.S.D.A CHOICE PORK SESAME-SOY MARINATED TENDERLOIN DUSTED WITH SELECT SEASONINGS, GRILLED AND SLICED, FINISHED WITH AN ARTICHOKE AND ROASTED RED PEPPER DEMI-GLACE.

VEGETARIAN

CASBAH BAKED EGGPLANT

LIGHTLY BREADED EGGPLANT CUTLETS PAN SEARED IN OLIVE OIL AND TOPPED WITH OUR FRESH MARINARA, PROVENCAL VEGETABLES AND FRESH MOZZARELLA CHEESE THEN OVEN BAKED TO PERFECTION.

STUFFED PEPPERS

GRILLED VEGETABLES AND MEDITERRANEAN RICE PILAF BLENDED TO FILL TWIN GREEN PEPPERS, SLOW ROASTED IN TOMATO SAUCE.

GRILLED VEGETABLE LASAGNA

WITH RICH RICOTTA AND MOZZARELLA CHEESES AND A SLOW ROASTED TOMATO SAUCE.

EGGPLANT PARMESAN

LIGHTLY BREADED EGGPLANT FRIED AND TOPPED WITH MARINARA SAUCE, MOZZARELLA AND PARMESAN CHEESE. SERVED WITH SPAGHETTI.

ACCOMPANIMENTS

STARCHES

ROASTED RED SKIN POTATOES
GARLIC MASHED POTATOES
HEAVENLY POTATOES
TWICE BAKED BACON & CHEDDAR POTATOES
PARSLEY BUTTERED, STEAMED RED SKIN POTATOES
DIJON ROSEMARY POTATO CAKES
TRUFFLE ROASTED YUKON GOLD POTATOES
ROASTED SWEET POTATOES WHIPPED WITH COCONUT AND CINNAMON
MEDITERRANEAN RICE PILAF
SAFFRON RICE PILAF

VEGETABLES

WHOLE GREEN BEANS, ALMANDINE
CALIFORNIA FRESH VEGETABLE MEDLEY
SUGAR-GLAZED CARROTS
SUGAR SNAP PEAS WITH MUSHROOMS
GREEN BEANS WITH ROASTED RED PEPPERS
CHEF'S RECOMMENDED SEASONAL FRESH VEGETABLE CORN SERVED WITH ROASTED RED PEPPER
LEBANESE GREEN BEANS
FIRE ROASTED CORN & PICKLED JALAPENO IN A LIGHT CREAM SAUCE
SAUTÉED GREEN BEANS WITH ONION AND GARLIC

STATIONED ACCOMPANIMENT UPGRADES

CAESAR SALAD STATION (ADD \$3 PER GUEST)

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, AND CAESAR DRESSING MIXED AND SERVED BY AN ATTENDANT.

GREEK SALAD STATION (ADD \$ 3 PER GUEST)

ICEBERG LETTUCE, KALAMATA OLIVES, TOMATOES, RED ONIONS, FETA CHEESE AND GREEK DRESSING MIXED AND SERVED BY AN ATTENDANT.

MUSHROOM BAR (ADD \$4 PER PERSON)

GRILLED PORTABELLA MUSHROOMS TOPPED WITH YOUR CHOICE OF CHOPPED SCALLIONS, SAUTÉED SPINACH, SUNDRIED TOMATOES, SHAVED LOCATELLI, GOAT CHEESE, CARAMELIZED ONIONS AND GROUND SWEET SAUSAGE.

MEDITERRANEAN MIXED GRILL DISPLAY (ADD \$4 PER PERSON)

CARROTS, MUSHROOMS, ZUCCHINI, YELLOW SQUASH, ONIONS, POTATOES, TOMATOES AND OLIVES ALL MARINATED AND COOKED WITH MEDITERRANEAN SPICES AND SERVED AS A COLD VEGETABLE DISPLAY.

MARTINI MASHED POTATO BAR (ADD \$4 PER GUEST)

INCLUDES MASHED POTATOES AND MASHED SWEET POTATOES ACCOMPANIED BY CHEDDAR CHEESE, SOUR CREAM, CHIVES, GRAVY, BROWN SUGAR, CINNAMON, AND BUTTER.

THREE CHEESE MACARONI STATION (ADD \$4 PER GUEST)

THREE ASSORTED FLAVORS OF MACARONI AND CHEESE DISHES SERVED WITH A VARIETY OF TOPPINGS AND OUR HOMEMADE CORN BREAD MUFFINS.

CHEF ATTENDED PASTA STATION (ADD \$5 PER GUEST)

YOUR CHOICE OF TWO PASTAS COOKED AL DENTE, MARINARA AND ALFREDO SAUCES, GRILLED CHICKEN STRIPS AND MEATBALLS, SWEET ITALIAN SAUSAGE WITH GREEN PEPPERS AND ONIONS, AND FRESH STEAMED ITALIAN VEGETABLES.

Plated Dinner Selections

PLATED DINNER SELECTIONS

INCLUDED:

*A SERVED SALAD OF YOUR CHOICE ACCOMPANIED WITH DELICIOUS HONEY ROLLS.
A CHOICE OF ONE PLATED ENTRÉE FOR ALL OF YOUR GUESTS OR THREE ENTREES FOR EACH GUEST TO
CHOOSE FROM PRE-ORDERED.*

*ICE TEA AND COFFEE STATION
MICROPHONE, PODIUM AND SCREEN IF NEEDED*

PRICING:

ONE ENTRÉE \$30
PLATED DUET \$34
FAMILY STYLE \$30

SALADS (SEE PAGE 25)

RED MEAT

OAK BARREL MARINATED FILET OF SIRLOIN, U.S.D.A. PRIVATE RESERVE AND AGED, WILL SURPRISE ALL YOUR GUESTS WITH ITS RICH FLAVOR AND TENDER TEXTURE; CHAR-GRILLED MEDIUM AND FINISHED WITH OUR SMOKED HERB DEMI-GLACE.

PRIME RIB

A U.S.D.A. PRIVATE RESERVE DUSTED WITH ROASTED GARLIC, CRACKED BLACK PEPPER AND KOSHER SALT THEN SLOW OVEN ROASTED AND SERVED WITH A PEPPER AU JUS.

BEEF SHORT RIBS "OSSO BUCO" STYLE (ADD \$2 PER GUEST)

BURGUNDY WINE AND HERB MARINATED, CROSSCUT SHORT RIBS SEARED IN OLIVE OIL AND BRAISED WITH MIREPOIX VEGETABLES OF ROASTED CELERY, CARROTS AND ONIONS FINISHED WITH A RICH DEMI-GLACE.

ROASTED NEW YORK STRIP STEAK (ADD \$2 PER GUEST)

A U.S.D.A. PRIVATE RESERVE NEW YORK STYLE ROAST THIN SLICED THEN SERVED WITH RED CURRENT DEMI-GLACE.

VEAL TUSCANY (ADD \$5 PER GUEST)

TENDER VEAL SCALOPPINI SAUTÉED WITH MUSHROOMS, ARTICHOKE BOTTOMS AND ROASTED PEPPERS FINISHED WITH A CHIANTI WINE DEMI-GLACE AND MELTED PROVOLONE CHEESE. SERVED WITH PIPED WHITE CHEDDAR & CHIVE POTATOES AND STEAMED BROCCOLI FLORETS IN TRUFFLE OIL.

FILET MIGNON (ADD \$6 PER GUEST)

U.S.D.A. CHOICE TENDERLOIN DUSTED WITH SELECT SEASONINGS, GRILLED AND PLATED WITH BLACK TRUFFLE DEMI-GLACE. ACCOMPANIED BY OVEN ROASTED FINGERLING POTATOES WITH THYME AND STEAMED ASPARAGUS WITH A CLASSIC HOLLANDAISE SAUCE.

VEAL CHOP WITH PORTOBELLO MUSHROOMS (ADD \$10 PER GUEST)

VEAL CHOP TOPPED WITH PORTOBELLO MUSHROOMS, BEAUTIFULLY COMPLEMENTED BY A ROSEMARY AND RED WINE REDUCTION.

RACK OF LAMB (ADD \$12 PER GUEST)

TENDER OVEN-ROASTED RACK OF LAMB, SEASONED WITH ROSEMARY, THYME, GARLIC, SALT AND FRESHLY GROUND BLACK PEPPER, AND SLATHERED WITH OLIVE OIL

Plated Dinner Selections

POULTRY

CHICKEN PROVENCAL

BONELESS, SKINLESS CHICKEN BREAST SEARED IN OLIVE OIL TO ASSURE TENDERNESS THEN TOPPED WITH OVEN BAKED CRUMBLER FETA CHEESE AND FLAT LEAF ITALIAN PARSLEY.

CHICKEN FLORENTINE

A MIXTURE OF FRESH BABY SPINACH, ROASTED PINE NUTS, SHALLOT AND SHITAKE MUSHROOM STUFFING FILL THIS BONELESS, SKINLESS CHICKEN BREAST. IT IS OVEN BAKED, SLICED AND PLATED ON A POOL OF A RICH AND CREAMY SPINACH AND SWISS CHEESE SAUCE.

CHICKEN TANGIER

BONELESS, SKINLESS CHICKEN BREAST SAUTÉED WITH APPLES, HAZELNUTS AND SHIITAKE MUSHROOMS FINISHED WITH A CALVADOS BRANDY CREAM SAUCE.

CHICKEN TIFFANY

BONELESS, SKINLESS CHICKEN IS FILLED WITH BROCCOLI, CHEDDAR CHEESE AND LONG GRAIN AND WILD RICE, SERVED WITH A LIGHT CHICKEN AND HERB VELOUTÉ SAUCE.

CHICKEN CASHEW

BONELESS CHICKEN CUTLETS LIGHTLY DUSTED WITH FRESHLY GROUND CASHEWS AND PANKO BREAD CRUMBS, PAN FRIED AND FINISHED WITH AN APRICOT SESAME GLAZE, TOASTED CASHEW PIECES AND PARSLEY.

GRECIAN CHICKEN (ADD \$1 PER GUEST)

HERB MARINATED BREAST SAUTÉED WITH OREGANO, ROASTED RED PEPPERS, ARTICHOKE AND FINISHED WITH WHITE WINE, LEMON AND MELTED FETA CHEESE.

PISTACHIO CHICKEN (ADD \$1 PER GUEST)

PISTACHIO CRUSTED BONELESS CHICKEN FINISHED WITH AN HERB AND MUSTARD CREAM SAUCE.

FRENCHED CHICKEN (ADD \$2 PER GUEST)

BONELESS CHICKEN BREAST STUFFED SPINACH, FETA CHEESE, ROASTED RED PEPPER, AND RICOTTA CHEESE.

DUCK BREAST A LA ORANGE (ADD \$5 PER GUEST)

BUTCHER CARVED DUCK BREAST, SOY MARINATED AND SEARED, OVEN ROASTED MEDIUM WITH SELECT HERBS AND SEASONINGS THEN PLATED AND FINISHED WITH A SWEET HONEY ORANGE COULIS.

Plated Dinner Selections

SEAFOOD

OVEN ROASTED CARIBBEAN SALMON

FRESH SALMON FILLET DUSTED WITH CARIBBEAN JERK SEASONING, BAKED IN CANE SUGARS AND CITRUS AND SERVED WITH A SPICY TOMATO-MANGO SALSA.

LOBSTER STUFFED SOLE

GRILLED VEGETABLES AND LOBSTER MEAT STUFFING IN A DELICATE SOLE FILLET SERVED WITH ROASTED GARLIC & LOBSTER CREAM SAUCE ACCOMPANIED BY OUR CHEF'S OWN DIJON ROSEMARY POTATO CAKE AND SUGAR SNAP PEAS WITH WATER CHESTNUTS.

SCROD CASINO

NEW ENGLAND BABY COD FILLET TOPPED WITH BABY SHRIMP IN A CLASSIC CASINO BUTTER OF ROASTED RED AND GREEN PEPPERS, SHALLOTS, GARLIC AND SMOKED BACON.

POTATO CRUSTED COD

FRESH COD FILLET COATED WITH SHREDDED POTATO AND PAN-FRIED, TOPPED WITH A SPICY CHIPOTLE PEPPER CREAM SAUCE.

ORIENTAL MAHI-MAHI (ADD \$4 PER GUEST)

THIS GAME FISH IS COLD WATER FARMED, MARINATED AND CHAR-GRILLED THEN SERVED WITH A GINGER PLUM SAUCE OVER PEANUT SESAME SOBA NOODLES.

FLORIDA GROUPER (ADD \$5 PER GUEST)

OVEN BAKED IN WHITE WINE, LEMON JUICE AND DRAWN BUTTER THEN PLATED WITH A FRESH JALAPENO AND PINEAPPLE SALSA.

JUMBO SAUTÉED SCAMPI (ADD \$8 PER GUEST)

A TRIO OF JUMBO SHRIMP SAUTÉED IN GARLIC, LEMON, AND A WHITE WINE BUTTER SAUCE; SERVED OVER ANGEL HAIR PASTA, AND A ROASTED BABY SQUASH MEDLEY WITH GARLIC OIL.

CHESAPEAKE BAY BLUE CRAB CAKE (ADD \$8 PER GUEST)

JUMBO LUMP BACK-FIN CRAB MEAT SEASONED AND BLENDED TO MAKE OUR OWN SPECIAL CRAB CAKE LIGHTLY BREADED AND PAN-FRIED, DRIZZLED WITH A ROASTED PEPPER REMOULADE SAUCE. ACCOMPANIED BY OUR SWEET POTATO AND YUKON GOLDEN POTATO HASH WITH ONIONS AND PEPPERS AND A STEAMED MEDLEY OF GREEN, ITALIAN AND YELLOW WAX BEANS.

Plated Dinner Selections

PORK

OVEN ROASTED PORK LOIN

GRAIN FED, SEASONED WITH FRESH HERBS, SLOW ROASTED AND THINLY SLICED, FINISHED WITH WHOLE GRAIN MUSTARD AND CARAMELIZED ONION GRAVY.

SMOKED STUFFED PORK LOIN

SLOW ROASTED, WRAPPED IN CURED, SMOKED APPLE WOOD BACON AND FILLED WITH COUNTRY STYLE CURRENT AND SAGE STUFFING THEN SERVED THICK SLICED AND FINISHED WITH DIJON CREAM SAUCE.

CHEF CARVED HONEY HAM

BOTH MEATS EXPERTLY SEASONED AND COOKED TO PERFECTION, SERVED WITH HOME-STYLE PAN GRAVY AND ORANGE-PEACH CHUTNEY. ONE OF OUR TRAINED CHEFS WILL ATTEND THIS BUFFET AT NO ADDITIONAL CHARGE.

CHEF CARVED ASIAGO PORK LOIN (ADD \$1 PER GUEST)

GRAIN FED, BUTCHER CARVED AND STUFFED WITH ROASTED PEPPERS, BABY SPINACH AND ASIAGO CHEESE STUFFING, SLICED AND SAUCED WITH SUN DRIED TOMATO AND PORTABELLA MUSHROOM DEMI-GLACE.

ROASTED PORK TENDERLOIN MEDALLIONS (ADD \$4 PER GUEST)

U.S.D.A. CHOICE PORK SESAME-SOY MARINATED TENDERLOIN DUSTED WITH SELECT SEASONINGS, GRILLED, SLICED AND FINISHED WITH AN ARTICHOKE AND ROASTED RED PEPPER DEMI-GLACE.

VEGETARIAN

CASBAH BAKED EGGPLANT

LIGHTLY BREADED EGGPLANT CUTLETS PAN SEARED IN OLIVE OIL AND TOPPED WITH OUR FRESH MARINARA, PROVENCAL VEGETABLES AND FRESH MOZZARELLA CHEESE THEN OVEN BAKED TO PERFECTION.

STUFFED PEPPERS

GRILLED VEGETABLES AND MEDITERRANEAN RICE PILAF BLENDED TO FILL TWIN GREEN PEPPERS, SLOW ROASTED IN TOMATO SAUCE.

GRILLED VEGETABLE LASAGNA

WITH RICH RICOTTA AND MOZZARELLA CHEESES AND A SLOW ROASTED TOMATO SAUCE.

EGGPLANT PARMESAN

LIGHTLY BREADED EGGPLANT FRIED AND TOPPED WITH MARINARA SAUCE, MOZZARELLA AND PARMESAN CHEESE. SERVED WITH SPAGHETTI.

Plated Dinner Selections Selections

DUOS

CLASSIC STEAK & LOBSTER (MARKET PRICE)

A 6 oz. PETITE FILET MIGNON PAIRED WITH A 10 oz. COLD WATER LOBSTER TAIL WITH DRAWN BUTTER. SERVED WITH OUR JUMBO TWICE BAKED POTATO AND STEAMED ASPARAGUS WITH HOLLANDAISE SAUCE. PRICE PER MARKET AVAILABILITY IN ADDITION TO PACKAGE PRICING.

ROASTED SIRLOIN & SALMON EN CROUTE (ADD \$8 PER GUEST)

SLICED ROASTED NEW YORK STRIP LOIN WITH A RED CURRANT GLAZE SERVED ALONGSIDE

ATLANTIC SALMON

WRAPPED IN FRESH SPINACH AND BAKED IN A DELICATE PUFF PASTRY, SERVED ON A POOL OF CREAMY FLORENTINE SAUCE. ACCOMPANIED BY OVEN ROASTED FINGERLING POTATOES WITH THYME AND STEAMED ASPARAGUS AND A ROASTED PEPPER BUNDLE WITH LEMON BUTTER.

GRILLED QUAIL & CRAB CAKE COMBO (ADD \$10 PER GUEST)

GARLIC AND ROSEMARY MARINATED QUAIL, GRILLED TO PERFECTION, PRESENTED ON A BED OF SAFFRON RICE PILAF WITH A SUN DRIED CHERRY AND PORT WINE REDUCTION. ALONG WITH A JUMBO LUMP BACK-FIN CRAB CAKE, LIGHTLY BREADED AND PAN-FRIED, SERVED DRIZZLED WITH A ROASTED PEPPER REMOULADE SAUCE. SERVED WITH AND ASPARAGUS AND A ROASTED PEPPER BUNDLE WITH LEMON BUTTER.

TENDERLOIN & SCAMPI (ADD \$12 PER GUEST)

OVEN ROASTED TENDERLOIN SLICED AND SAUCED WITH CABERNET & TRUFFLE DEMI-GLACE SERVED ON A DIJON ROSEMARY POTATO CAKE ALONG SIDE OF TWIN SAUTÉED SCAMPI ON ANGEL HAIR PASTA WITH GARLIC, WHITE WINE AND LEMON BUTTER AND A ROASTED BABY SQUASH MEDLEY WITH GARLIC OIL.

SEARED SCALLOPS AND VEAL FRANCOIS (ADD \$12 PER GUEST)

A TRIO OF JUMBO DAY-BOAT DIVER SCALLOPS SEARED AND SERVED OVER JULIENNE PEPPERS AND VEGETABLES WITH A BUERRE BLANC SAUCE ALONG WITH EGG & PARMESAN BATTERED SAUTÉED VEAL SCALOPPINI WITH LEMON & CAPER SAUCE SERVED OVER ANGEL HAIR PASTA WITH STEAMED BROCCOLI RABE AND SHIITAKE MUSHROOM.

ACCOMPANIMENTS

STARCHES

ROASTED RED SKIN POTATOES
GARLIC MASHED POTATOES
HEAVENLY POTATOES
TWICE BAKED BACON & CHEDDAR POTATOES
PARSLEY BUTTERED, STEAMED RED SKIN POTATOES
DIJON ROSEMARY POTATO CAKES
TRUFFLE ROASTED YUKON GOLD POTATOES
ROASTED SWEET POTATOES WHIPPED WITH COCONUT AND CINNAMON
MEDITERRANEAN RICE PILAF
SAFFRON RICE PILAF
MARTINI MASHED POTATO BAR (ADD \$3 PER GUEST) INCLUDES MASHED POTATOES AND MASHED SWEET POTATOES ACCOMPANIED WITH SIDES OF CHEDDAR CHEESE, SOUR CREAM, CHIVES, GRAVY, BROWN SUGAR, CINNAMON, AND BUTTER

VEGETABLES

WHOLE GREEN BEANS, ALMANDINE
CALIFORNIA FRESH VEGETABLE MEDLEY
SUGAR-GLAZED CARROTS
SUGAR SNAP PEAS WITH MUSHROOMS
GREEN BEANS WITH ROASTED RED PEPPERS
CHEF'S RECOMMENDED SEASONAL FRESH VEGETABLE CORN SERVED WITH ROASTED RED PEPPER
LEBANESE GREEN BEANS
FIRE ROASTED CORN & PICKLED JALAPENO IN A LIGHT CREAM SAUCE
SAUTÉED GREEN BEANS WITH ONION AND GARLIC

DINNER COURSE ADDITIONS

SHRIMP COCKTAIL \$6 PER PERSON
6 PIECE SHRIMP COCKTAIL SERVED WITH OUR HOMEMADE COCKTAIL SAUCE

SOUP \$3 PER PERSON
ITALIAN WEDDING SOUP, LOBSTER BISQUE, TOMATO BASIL, CHICKEN NOODLE, BROCCOLI CHEDDAR, CLAM CHOWDER, POTATO LEEK

LEMON ICED SHERBET CLEANSE \$ 2 PER PERSON

FAMILY STYLE ADDITIONS

PASTA BOWLS \$3 PER PERSON
ENTRÉE ADDITIONS \$4 PER PERSON
ACCOMPANIMENT ADDITIONS \$3 PER PERSON

STATIONED DESSERTS

STRAWBERRY SHORTCAKE STATION

ANGEL FOOD CAKE AND FRESHLY BAKED BISCUITS ACCOMPANIED BY STRAWBERRIES, MIXED BERRIES, PEACHES, AND WHIPPED CREAM.
\$5.50 PER PERSON

THE ULTIMATE BANANA SPLIT

WE START WITH A CHOCOLATE AND CARAMEL COVERED BANANA WRAPPED IN A FLOUR TORTILLA, DEEP FRIED AND ROLLED IN CINNAMON SUGAR, ADD YOUR CHOICE OF VANILLA, CHOCOLATE, OR STRAWBERRY ICE CREAMS AND ALL THE TRADITIONAL SUNDAE BAR TOPPINGS. WOW, THAT'S THE ULTIMATE BANANA SPLIT!
\$6 PER PERSON

FRENCH PASTRY DISPLAY

HOUSE MADE NAPOLEON, CRÈME PUFFS, ÉCLAIRS, CHOCOLATE COVERED STRAWBERRIES, AND CANNOLIS.
\$7 PER PERSON

CUPCAKE ASSORTMENT

DEVIL'S FOOD CAKE WITH A CHOCOLATE GANACHE, RED VELVET WITH VANILLA BUTTERCREAM, AND VANILLA BEAN WITH CHOCOLATE BUTTERCREAM.
\$5.50 PER PERSON

CHEESECAKE FANTASIES

ASSORTED SLICED NEW YORK STYLE CHEESECAKE INCLUDING CHOCOLATE CHIP, LEMON CHIFFON, VERY BERRY, AND TRADITIONAL.
\$6 PER PERSON

BANANAS FOSTER

RIPE BANANAS SAUTÉED IN SWEET BUTTER, BROWN SUGAR, AND SPICES FLAMBÉED IN RUM AND BANANA LIQUOR, SERVED OVER VANILLA ICE CREAM.
\$7 PER PERSON

COOKIES, BROWNIES, AND BLONDIES DESSERT BAR

\$4.50 PER PERSON

WARM DESSERT STATION

BREAD PUDDING AND APPLE CRISP STATION TOPPED WITH VANILLA ICE CREAM AND WHIP CREAM TOPPING
\$5 PER PERSON

THE CHOCOLATE FOUNTAIN

RICH, WARM CHOCOLATE CASCADES AND YOUR CHOICE OF FUN ITEMS LIKE MARSHMALLOWS, PRETZELS, STRAWBERRIES, PINEAPPLE, AND BANANAS.
\$6.50 PER GUEST + RENTAL FEE

GOURMET COFFEE STATION

THE PERFECT ENDING TO AMAZING MEAL! FRESHLY BREWED COFFEE AND HOT CHOCOLATE WITH ALL THE EXTRAS, INCLUDING BAILEY'S, FRANGELICO, AND TIA MARIA, GOURMET COFFEE SYRUPS, WHIP CREAM, AND ASSORTED TOPPINGS
\$ 5 PER PERSON

PLATED DESSERTS

CHOCOLATE SUICIDE CAKE

A RICH CHOCOLATE CAKE LAYERED WITH DECADENT CHOCOLATE ICING
\$3 PER GUEST

CARAMEL APPLE TORTE

BUTTERY CARAMEL AND TOFFEE STUDED CUSTARD WITH FRESH GRANNY SMITH APPLES PILED HIGH IN OUR FLAKY SHORTBREAD CRUST.
\$4 PER GUEST

24K CARROT CAKE

THIS DARK, FRUITY, AND MOIST CARROT CAKE IS AN OLD FAMILY RECIPE THAT WILL HAVE YOU ASKING FOR SECONDS.
\$4 PER GUEST

VERY BERRY SHORTCAKE

YOUR GUESTS CAN MAKE THEIR OWN SHORTCAKE WITH OUR FRESH BAKED DROP BISCUITS OR YELLOW SPONGE CAKE TOPPED WITH FRESH STRAWBERRIES OR MIXED BERRIES WITH PEACHES AND LOTS OF WHIPPED TOPPING.
\$4.50 PER GUEST

NEW YORK STYLE CHEESECAKE

NEW YORK CHEESECAKE WITH YOUR CHOICE OF RASPBERRY, CHERRY, BLUEBERRY OR CHOCOLATE TOPPINGS.
\$6 PER GUEST

WARM BANANA BREAD PUDDING

TOPPED WITH TOASTED ALMONDS & BRANDY-SOAKED PINEAPPLE.
\$6 PER GUEST

TIRAMISU ESPRESSO

SOAKED LADY FINGERS LAYERED WITH COCOA AND SWEET ITALIAN MASCARPONE.
\$7 PER GUEST

FLORIDA KEY LIME PIE

KEY LIME JUICE CUSTARD FILLED PIE WITH GRAHAM CRACKER CRUST
\$5 PER PERSON

APPLE PIE

TOPPED WITH A CARAMEL GLAZE
\$5 PER PERSON

DESSERT SHOOTERS (STATIONED OR SERVED)

LEMON MERINGUE, CHOCOLATE OREO AND STRAWBERRY CHEESECAKE ASSORTED SHOOTERS (FLAVORS CAN BE CHANGED)
\$4 PER PERSON

CHILDREN'S PLATED OPTIONS

CHICKENS STRIPS \$14
SERVED WITH FRENCH FRIES

CORN DOGS \$13
SERVED WITH POTATO CHIPS

CHEESEBURGER SLIDERS \$15
SERVED WITH FRENCH FRIES

MACARONI AND CHEESE BOWL \$12

CHILDREN'S BUFFET

MINIMUM OF 25 GUESTS

DINNER BUFFET \$15
CHICKEN TENDERS, CORN DOGS, MACARONI AND CHEESE, FRESH FRUIT, ASSORTED
VEGETABLES AND BROWNIES.

ASSORTED PIZZA BUFFET \$13
PEPPERONI PIZZA, CHEESE PIZZA, VEGETABLE PIZZA, ASSORTED VEGETABLES WITH RANCH DIP;
SERVED WITH ASSORTED COOKIES.

MEXICAN FIESTA \$16
BEEF QUESADILLAS, NACHO DISPLAY WITH ASSORTED TOPPINGS, MEXICAN RICE, FRIED
POTATOES, ICE CREAM SUNDAE DISPLAY.

ITALIAN FEAST BUFFET \$15
BOWTIE PASTA, PENNE PASTA, MINATURE MEATBALLS, GRILLED CHICKEN, SAUSAGE, ALFREDO
SAUCE, MARINARA SAUCE; SERVED WITH BLONDIES AND BROWNIES.

GRAND ICE CREAM STATION \$5
VANILLA AND CHOCOLATE ICE CREAM SERVED WITH CHOCOLATE SYRUP, CARAMEL SYRUP,
CHOCOLATE CHIPS, OREOS, MARSHMALLOWS, SPRINKLES, COCONUT SHAVINGS, WHIP CREAM AND
CHERRIES (BANANA SPLIT STATION UPGRADE \$1 EXTRA PER PERSON)

BEVERAGE SERVICE

MINIMUM OF 25 PEOPLE

SODA STATION

COKE, DIET COKE, SPRITE AND GINGER ALE
\$2 PER GUEST

PUNCH BOWL

FRUIT PUNCH
\$2 PER GUEST

JUICE STATION

ORANGE JUICE, PINEAPPLE JUICE AND CRANBERRY JUICE
\$3 PER GUEST

SPECIALTY DRINK STATIONS

EACH STATION IS BASED ON TWO HOURS
EACH ADDITIONAL HOUR IS \$2 EXTRA PER PERSON

MIMOSA STATION \$8 PER PERSON

ORANGE JUICE, CHAMPAGNE AND STRAWBERRIES

BLOODY MARY BAR \$8

VODKA, ZESTY TOMATO JUICE, JALAPENO & GARLIC, PICKLES, BACON, CELERY, HOT SAUCE, PEPPER, HORSERADISH, SHRIMP, CHEESE AND SMOKIES.

SANGRIA STATION \$8

HOUSE MADE RED AND WHITE SANGRIA, INFUSED WITH SEASONAL FRESH FRUIT AND A TOPPED OFF WITH SPLASH OF SODA.

MOJITO STATION \$8

BACARDI RUM, FRESHLY PICKED MINT AND SQUEEZED LIME JUICE. YOUR GUESTS CAN CHOOSE FROM CLASSIC, STRAWBERRY, WATERMELON, BLUEBERRY, & PINEAPPLE MOJITOS.

MARGARITA STATION \$8

OUR HOMEMADE RECIPE MADE WITH PREMIUM TEQUILA. OFFER YOUR GUESTS 3 OF THE FOLLOWING FLAVORS: CLASSIC, STRAWBERRY OR GREEN APPLE TO MATCH YOUR TASTES AND YOUR THEME!
(\$200 FEE FOR FROZEN MARGARITA MACHINE)

BAR SELECTIONS

MINIMUM OF 25 PEOPLE

STANDARD OPEN BAR

PACKAGE INCLUDES:

HOUSE BRAND VODKA, GIN, RUM, SCOTCH, WHISKEY, BOURBON, TEQUILA, AMARETTO, VERMOUTH, TRIPLE SEC

BUDWEISER, BUD LIGHT, AND MILLER LITE

HOUSE WINE SELECTIONS OF WHITE ZINFANDEL, CHARDONNAY, MERLOT, AND CABERNET

SOFT DRINKS, MIXERS, JUICE, AND GARNISHES.

2 HOURS: \$12 PER PERSON

4 HOURS: \$15 PER PERSON

ADDITIONAL HOURS: \$4 PER PERSON

PREMIUM OPEN BAR

PACKAGE INCLUDES:

STANDARD BAR FROM ABOVE, PLUS ABSOLUT, TANQUERAY, BACARDI, CAPTAIN MORGAN, JOSE CUERVO, DEWAR'S, SEAGRAM'S 7, JIM BEAM, JACK DANIELS, AND BAILEYS.

BUDWEISER, BUD LIGHT, MILLER LITE, HEINEKEN, AND CORONA

HOUSE WINE SELECTIONS OF WHITE ZINFANDEL, PINOT GRIGIO, CHARDONNAY, RIESLING, PINOT NOIR, MERLOT, AND CABERNET

2 HOURS: \$14 PER PERSON

4 HOURS: \$17 PER PERSON

ADDITIONAL HOURS: \$6 PER PERSON

EXECUTIVE OPEN BAR

PACKAGE INCLUDES:

PREMIUM BAR FROM ABOVE PLUS GREY GOOSE AND KETEL ONE VODKAS, BOMBAY SAPPHIRE GIN, CUERVO 1800 TEQUILA, CROWN ROYAL, MAKERS MARK, KAHLUA, CHIVAS, JOHNNIE WALKER BLACK

BUDWEISER, BUD LIGHT, MILLER LITE, HEINEKEN, CORONA, SEASONAL SAM ADAMS, GREAT LAKES, AND THIRSTY DOG

PREMIUM WINE SELECTIONS OF WHITE ZINFANDEL, PINOT GRIGIO, CHARDONNAY, RIESLING, PINOT NOIR, MERLOT, AND CABERNET

2 HOURS: \$16 PER PERSON

4 HOURS: \$19 PER PERSON

ADDITIONAL HOURS: \$8 PER PERSON

BEER AND WINE OPEN BAR

STANDARD: 2 HOURS \$9 PER PERSON, 4 HOURS \$12 PER PERSON

PREMIUM: 2 HOURS \$12 PER PERSON, 4 HOURS \$15 PER PERSON

EXECUTIVE: 2 HOURS \$15 PER PERSON, 4 HOURS \$18 PER PERSON

ADDITIONAL SERVICES

CHAMPAGNE TOAST - \$2.95 PER GUEST

CHAMPAGNE FOUNTAIN - \$65 FEE

WINE OR CHAMPAGNE TABLE SERVICE \$18 PER BOTTLE (MINIMUM OF 20 BOTTLES)

ITALIAN SODA STATION: BLOOD ORANGE, STRAWBERRY, AND CHERRY FLAVORED ITALIAN SODAS \$3 PER GUEST