

Teen Package

TEEN RECEPTION

(Minimum of 25 Guests) All Packages Include: Soft Drinks, Lemonade & Shirley Temples

\$54

DISPLAYED SELECTIONS

(Select Two)

Chip & Dip Bar

Chili Cheese Dip, Bacon Horseradish Dip Guacamole, Grilled Flatbread & Tortilla Chips

Fresh Vegetable Display

Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks Broccoli Florets & Cherry Tomatoes

Cheese Display Chef Selected Cheeses with Dried & Fresh Fruits, Grilled Flatbread & Crackers

> Fresh Fruit Display Sliced Seasonal Fruits, Honey Yogurt Dip

> > Crostini Bar

Traditional Tomato Bruschetta, Olive Tapenade Grilled Pineapple Salsa, Grilled Flatbread, Toasted Baguette

TEEN DINNER BUFFET

(Select One)

Garden Green Salad Tomatoes, Cucumbers, Carrots Croutons, Ranch & Balsamic Dressings

Caesar Salad

Romaine Hearts, Parmesan Cheese, Croutons, Rustic Caesar Dressing

Mount' Kisa

TEEN DINNER BUFFET

(Select Three)

Chicken Parmesan

Marinara, Mozzarella & Parmesan Cheeses

Penne Pasta

Choice of Preparation: A la Vodka, Primavera, Traditional Marinara

Flatbread Display

Margherita- Tomato Sauce, Roasted Tomatoes, Fresh Mozzarella & Basil Crispy Buffalo Chicken- Tomato Sauce, Shaved Onion, Fresh Mozzarella North End- Sweet Sausage, Pesto, Roasted Tomatoes, Caramelized Onions, Arugula

Slider Trio

Bacon Cheeseburger, Caramelized Onion Chicken Parmesan, Pulled BBQ Pork, Coleslaw

Mac n Cheese Bar

Traditional- Creamy Blend of Vermont Cheddar & Gruyere Cheese (Select One Additional) Buffalo Mac- Crispy Chicken Crumbled Blue Cheese Big Mac- Ground Beef, Bacon, Onions, Pickles, Thousand Island Chicken Bacon Ranch- Grilled Chicken, Applewood Bacon, Ranch Dressing

DESSERT DISPLAYS

(Select One) (Select Two for \$5 Additional)

House Baked Cookies & Brownies

Eclairs & Cannoli

Assorted Mini Cheesecake Display

Assorted Mini Mousse Cups

Build Your Own Ice Cream Sundae \$12pp (Minimum of 50 Guests, 1 1/2 Hour of Service) Vanilla Ice Cream Whipped Cream, Maraschino Cherries, Chopped Nuts, Chocolate Chips, Toasted Coconut, Berry Topping, Chocolate Sauce, Caramel Sauce



Teen Package

ADULT RECEPTION

(Minimum of 25 Guests) \$89

BAR ARRANGEMENTS

Four-Hour Open Beer & House Win Bar

ADULT RECEPTION MENU

Butler Passed Hors D'oeuvres (Select Four)

Cold

Antipasto Kebob Artichoke, Olive, Grape Tomato, Fresh Mozzarella, Salami

Tomato Bruschetta on Crostini

Smoked Salmon & Chive Cream Cheese on Cucumber Rounds

Turkey Pinwheel Sliced Turkey, Provolone, Roasted Peppers, Spinach Boursin Cheese

> Caprese Skewer Fresh Mozzarella, Grape Tomato, Pesto

Hot

Vegetable Spring Roll, Sweet Chili Sauce Korean Pot Stickers Cocktail Franks Chicken or BeefTeriyaki Chicken Cordon Blue with Honey Mustard Swedish Meatballs Italian Stuffed Mushrooms Chicken Fritters, Honey Mustard Sauce Assorted Mini Quiche Mac & Cheese Bites Spanakopita Potato Latkes with Sour Cream & Chives Cauliflower Wings Scallops Wrapped in Bacon

(Additional \$2)



STATIONARY DISPLAYS Select Two

Cheese Display

Chef Selected Cheeses with Dried & Fresh Fruits Grilled Flatbread & Crackers

Fresh Vegetable Display

Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks Broccoli Florets & Cherry Tomatoes Ranch & Bleu Cheese Dressing

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Crostini Bar

Traditional Tomato Bruschetta, Olive Tapenade Grilled Pineapple Salsa, Grilled Flatbread, Toasted Baguette

Mediterranean Display

Hummus, Spinach & Artichoke Dip, Olive Tapenade, Shaved Onion, Fresh Lemon, Pepperoncini Grilled Flatbread

Antipasto Display

Marinated Olives, Roasted Peppers, Gardenia Vegetables Roasted Artichokes & Mushrooms Grilled Flatbread, Genoa Salami, Capicola, Provolone, Fresh Mozzarella (Additional \$5)

Charcuterie Display

Prosciutto, Genoa Salami, Capicola, New York Cheddar Cheese, Fresh Mozzarella, Sharp Provolone, Grapes Pickled Vegetables, Grain Mustard, Assortment of Crackers (Additional \$8)

Smoked Salmon Board

Capers, Chopped Egg, Sliced Tomatoes, Red Onion, Cucumbers New York Style Bagels, Chive Cream Cheese (Additional \$8)



ADULT PLATED DINNER SELECTIONS

Three Course Meal Includes: Fresh Baked Rolls & Butter Choice of One Starter, Choice of Two Pre-determined Entrees Freshly Brewed Regular and Decaf Coffee & Fine Quality Hot

Teas Four Courses (Additional Starter) \$5

STARTERS

Chef's Seasonal Soup Seasonal Fresh Ingredients

House Green Salad Tomatoes, Cucumbers, Carrots, Croutons

Caesar Salad

Romaine Hearts, Rustic Croutons, Parmesan, Caesar Dressing

Wedge Salad

Iceberg Lettuce, Bacon, Red Onions, Roasted Red Peppers, Carrots, Cucumbers, Bleu Cheese Dressing

Sliced Fruit Plate

Cantaloupe, Pineapple, Honeydew Melon, Orange, Strawberry Drizzled with Honey

Tri-Color Tortellini

Roasted Garlic Parmesan Cream

Roasted Beet & Goat Cheese Salad Field Greens, Celery, Apples, Balsamic Vinaigrette



ENTREES

Sautéed Chicken Breast

Choice of: Franchise, Marsala or Piccata

Hunters Chicken

Fresh Cut Chicken Breast, Chasseur Sauce

Herb Roasted Pork Chop

Apple Demi-Glace

Baked Haddock

Ritz Cracker Topping, Fresh Lemon

Mushroom Ravioli

Julienne Vegetables, Baby Spinach, Parmesan Garlic Cream, Fried Leeks

Salmon Fillet

Grilled Pineapple Salsa (Market Price)

Grilled Top Sirloin

Au Poivre Sauce (Market Price)

Herb Roasted Prime Rib of Beef

(Minimum of 15 orders) Prepared Medium Rare, Au Jus, Horseradish Cream (Market Price)

Grilled Filet Mignon

Merlot Demi Glace (Market Price)

DESSERTS

(Select One)

Carrot Cake

NY Style Cheesecake **Cherry Topping** Apple Pie

Tiramisu