

## BREAKFAST

### CONTINENTAL BREAKFAST \$12.95

Assorted Danish Pastries, Bagels with Cream Cheese, Miniature Breakfast Muffins, Seasonal Fresh Cut Fruit, Chilled Juices, Coffee and Hot Tea

### RISE & SHINE BUFFET \$16.95 (50 person Minimum)

Fluffy Scrambled Eggs, Belgium Waffles, Breakfast Sausages, Hickory Smoked Bacon, Home-Style Potatoes, Seasonal Fresh Cut Fruit, Breakfast Pastries, Assorted Chilled Juices, Coffee & Hot Tea

### BRUNCH BUFFET \$21.95 (50 person Minimum)

Breakfast Pastries, Seasonal Fresh Cut Fruit, Assorted Chef Salads, Rolls & butter, Chilled Juices, Coffee & Hot Tea

*(Choice of Six)*

Fluffy Scrambled Eggs

Sliced Honey Glazed Ham

Applewood Bacon

Home-Style Potatoes

Italian Sausage & Peppers

Home-Style Meatballs

Fresh Vegetables

Chef's Spinach & Cheese Blend Quiche

Sausage Links

Cheese Filled Blintzes with Fruit Toppings

Herb Roasted Chicken

Kielbasa w/Sauerkraut

Rigatoni Pomodoro

## BUFFET LUNCHEON

*(50 person Minimum)*

Herb Roasted Chicken

Chicken Scallopini

*(Lemon, Marsala, Parmesan)*

BBQ Chicken

Breaded Pork Loin

Pepper Steak

Home-Style Meatballs

Sliced Round of Beef with Mushroom Sauce

Smoked Sausage with Savory Sauerkraut

Italian Sausage w/Peppers

Fillet of Salmon *(add \$2)*

Lemon encrusted Cod *(add \$1)*

*Buffet includes Bread Basket, Fresh Garden Salad, Assorted Chef's Cold Salads, Fresh Vegetables, Pasta or Potatoes, Coffee, Tea, Soft Drink and House Dessert.*

**Choice of:** Two (2) Entrees **\$21.95**

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## FAMILY-STYLE LUNCHEON

*(50 person Minimum)*

Herb Roasted Chicken

Chicken Scallopini

*(Lemon, Marsala, Parmesan)*

BBQ Chicken

Breaded Pork Loin

Pepper Steak

Home-Style Meatballs

Sliced Round of Beef with Mushroom Sauce

Smoked Sausage with Savory Sauerkraut

Italian Sausage w/Peppers

Fillet of Salmon *(add \$2)*

Lemon encrusted Cod *(add \$1)*

*Buffet includes Bread Basket, Fresh Garden Salad, Fresh Vegetables, Pasta or Potatoes, Coffee, Tea, Soft Drink and House Dessert.*

**Choice of:** Two (2) Entrees **\$24.95**

## INDIVIDUAL LUNCHEON

<b>Chicken Caesar Salad</b>	\$16.95	<b>Rigatoni with Bolognese</b>	\$16.95
Grilled Chicken, Romaine Lettuce tossed with Caesar Dressing, Croutons and freshly grated Parmesan Cheese		Hearty Meat Sauce	
<b>Chopped Salad</b>	\$16.95	<b>Chicken Marsala</b>	\$21.95
Mixed Greens, Tomato, Bacon, Egg, Red Onion, Olives, and Grilled Chicken – Chopped & tossed with Garlic Parmesan Dressing and topped with fresh Grated Parmesan Cheese		<b>Lemon Chicken</b>	\$20.95
<b>Eggplant Parmesan</b>	\$16.95	Sautéed in White Wine and Lemon Sauce	
<b>Bowtie Primavera</b>	\$16.95	<b>Chicken Parmesan</b>	\$21.95
Bowtie Pasta with fresh vegetables in Garlic Oil or Alfredo Sauce		<b>Breaded Pork Loin</b>	\$21.95
		Center Cut Pork Loin, lightly breaded and sautéed golden brown	
		<b>Lemon Encrusted Cod</b>	\$21.95
		Icelandic Cod lightly breaded, sautéed and topped with Lemon Beurre Blanc	

*All Luncheon Entrées include Bread Basket, Fresh Garden Salad, Vegetable, Coffee, Tea, Soft Drink, and House Dessert. Exception: Soup is served with Salad Entrées*

## DELI LUNCHEON \$19.95

Choice of Three (3) Salads: Fresh Garden Salad, Pasta Salad, Country Coleslaw, Home-Style Potato Salad or Fruit Salad

- Roast Beef or Corned Beef, Imported Polish Ham, Roasted Turkey Breast, and Imported Hard Salami
- Assorted Cheeses, Lettuce, Tomato & Pickles
- Assorted Breads, Rolls and Condiments
- Fresh Brownies & Baked Cookies
- Coffee, Tea and Soft Drink

All food and beverages are subject to a 6% sales tax and 18% service charge. Prices subject to change without notice.

## DINNER BUFFET \$42.95

*(Choice of two (2), House Bar Included, 50 person Minimum)*

Herb Roasted Chicken

Chicken Scallopini

*(Lemon, Marsala, Parmesan)*

BBQ Chicken

Breaded Pork Loin

Pepper Steak

Home-Style Meatballs

Sliced Round of Beef with Mushroom Sauce

Smoked Sausage with Savory Sauerkraut

Italian Sausage w/Peppers

Fillet of Salmon *(add \$2)*

Lemon encrusted Cod *(add \$1)*

*Buffet includes Bread Basket, Fresh Garden Salad, Assorted Chef's Cold Salads, Fresh Vegetables, Pasta, Potatoes, Coffee, Tea and House Dessert.*

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## FAMILY-STYLE DINNER \$44.95

*(Choice of two (2), House Bar Included, 50 person Minimum)*

Herb Roasted Chicken

Chicken Scallopini

*(Lemon, Marsala, Parmesan)*

BBQ Chicken

Breaded Pork Loin

Pepper Steak

Home-Style Meatballs

Sliced Round of Beef with Mushroom Sauce

Smoked Sausage with Savory Sauerkraut

Italian Sausage w/Peppers

Fillet of Salmon *(add \$2)*

Lemon encrusted Cod *(add \$1)*

*All Family-Style Dinners include: Bread Basket, Fresh Garden Salad, Pasta or Potato, Vegetable, Coffee, Tea and House Dessert.*

## INDIVIDUAL DINNERS

*(House Bar Included)*

**Boneless Breast of Chicken** \$35.95

Sautéed Chicken Breast presented with your choice of the following:

- Piccata – served with Artichokes & Capers in White Wine & Lemon Sauce
- Marsala – Button Mushrooms with Marsala Wine Sauce
- Parmesan – Breaded, topped with Tomato-Basil Sauce, Mozzarella, & Parmesan Cheese
- Siciliana – Herb Italian Bread crumbs with Amogglio Sauce

**Eggplant Parmesan** \$34.95

Sliced Eggplant, Lightly Breaded, layered with Tomato Basil Sauce, Mozzarella and Parmesan Cheese

**Lemon Encrusted Cod** \$39.95

Icelandic Cod lightly breaded, sautéed and topped with Lemon Beurre Blanc Sauce

**Salmon Filet** \$42.95

Broiled Salmon served with Wild Forest Mushrooms and Leeks in light Crème Sauce with fresh Basil

**N.Y. Strip Steak** \$46.95

Broiled to perfection and served with Zip Sauce

**Filet Mignon** \$48.95

Hand Cut Filet and topped with Zip Sauce

**Surf & Turf** Market Price

Petite Filet Mignon and Lobster Tail or Shrimp

*Dinner Entrees include Bread Basket, Fresh Garden Salad, Vegetable, Potato, Coffee, Tea and House Dessert.*

**Children's Menu**

*(Ages 3-12)*

- Chicken Fingers with French Fries \$10.95
- Half-off Adult Dinner

## HORS D' OEUVRES

*Choice of four (4) \$13.95*

*Choice of three (3) \$9.95*

### COLD

Imported and Domestic Cheese w/Gourmet Crackers

Fresh Cut Vegetables w/Dip

Assorted Bruschetta

Antipasto Brochettes

Crudit  Shooters

Caprese Skewers

### HOT

Stuffed Mushroom Caps

Miniature Spinach & Cheese Pies

Assorted Miniature Quiche

Mini Meatballs w/Zip Sauce

Swedish Meatballs

Caramelized Onion Tarts

Salmon Mousse Phyllo Cups

Coconut Breaded Shrimp w/Spicy Sweet Glaze

Chicken Wings – Spicy, Buffalo, BBQ or Regular

Spring Rolls

Risotto Balls

Fried Oysters

Italian Sausage

Smoked Sausage

Calamari

Chicken Tenderloins

*Based on 1 hour service with Hors D' Oeuvres or Buffet package*

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### CARVING STATIONS *(Chef Attended \$125)*

*Priced per person*

Roasted Turkey Breast *\$4.95*

Glazed Pork Loin *\$4.95*

Herb Encrusted Round of Beef *\$5.95*

Honey Glazed Ham *\$4.95*

Roasted Tenderloin of Beef *\$9.95*

*All Carving Stations served with Artisan Rolls and full Condiments*

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## DESSERTS *(Priced per person)*

### **Tiramisu**

Lady Fingers dipped in espresso, layered with Mascarpone Cheese and shaved chocolate \$5.95

### **Chocolate Mousse**

Chocolate mousse served with raspberry Sauce, and topped with fresh raspberry \$3.95

### **Decadence Cake**

Moist Chocolate cake with layers of milk & white chocolate mousse covered in chocolate ganache, topped with chocolate curls \$5.95

### **New York Style Cheesecake**

New York Style Cheesecake topped with fresh strawberries \$5.95

### **Miniature Cannolis**

Italian pastry shell filled with homemade Cream, chocolate, cinnamon and nuts \$2.95

### **Cookie Assortment**

A platter of fresh baked gourmet cookies served per table \$3.95

### **Gourmet Miniature Pastries**

A platter of individual assorted miniature pastries served per table \$3.95

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## SWEET ENDINGS

Decorative table display  
*(50 person Minimum)*

### **Sweet Table “Sin” Sation**

A beautiful display of individual miniature pastries, assorted cheesecakes, cookies, fresh sliced fruits, candies, and assorted nuts \$12.95

### **Fancy Fruit Platters**

Assortment of fresh sliced seasonal fruit \$5.95

## SWEET TABLE ENHANCEMENTS

### **Custom Hand-Carved Ice Sculptures**

Available for any occasion

### **Strawberry Tree**

Chocolate dipped strawberries \$1.50

### **Croquebouche Tree**

Custard filled and caramelized cream puffs \$1.50

### **Chocolate Fountain**

*Prices available upon request*

## ACCOMPANIMENTS

### APPETIZERS

*Served individually as first course*

Seasonal Fruit Cup *\$4.95*

Antipasto *\$5.95*

Portabella Mushrooms *\$4.95*

Shrimp Cocktail (3 Pc) *\$8.95*

### SOUPS

*(Add \$2 per person)*

Minestrone

Chicken Brodo

Pasta Fagioli

### SALADS

*Choice of One (1)*

Chef's House Salad

Caesar Salad

### VEGETABLES

*Choice of One (1)*

Fresh Mix (*zucchini, squash, carrots, red peppers*)

Peas & Mushrooms

Glazed Baby Carrots

Buttered Green Beans

Fresh Asparagus (*Seasonal, Add \$2*)

### POTATOES, RICE & PASTA

*Choice of One (1)*

Santa Anna Potatoes

Oven Roasted Potatoes

Redskins Buttered

Vegetable Rice Pilaf

Pasta with Choice of Sauce:  
*Bolognese, Pomodoro, Palmina,  
Marinara, Tomato Basil*

## BEVERAGES

### HOUSE BAR

*(Included in all Dinner Packages)*

Vodka  
Rum  
Gin  
Scotch  
Whiskey  
Bourbon  
Peach Schnapps  
House Wines  
Draft Beer

### PREMIUM BAR

*(\$4.50 Additional)*

Stolichnaya Vodka  
Bacardi Rum  
Bacardi Oakheart  
Bombay Gin  
Dewars Scotch  
Canadian Mist Whiskey  
Southern Comfort  
Jack Daniels Bourbon  
Jose Cuervo  
House Wines  
Bud & Bud Light  
Amstel Light or Heineken

*Bars include Sweet & Dry Vermouth, juices, mixers, soft drink, garnishes and service staff.*

### WINES, CHAMPAGNES & SPARKLING WINES

To compliment your event selection, should you prefer bottled wine, champagne, or sparkling wine, our wine list has an excellent variety from which to choose.

### PUNCH SERVICE

*(Priced Per Gallon)*

Fruit Punch \$35  
Fruit Punch with Liquor \$55

*As a very special feature on your wine selection, we are proud to have*



*Wines available for you to toast and enjoy at your event.*

*Please ask for more of these details from our Catering & Corporate Event Manager. Salute!*

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