



2016 Fall & Winter Banquet Menu

Breakfast

Continental - Choice of Four - \$13

Mixed Berries, Sliced Fruit, Whole Fruit, Assorted Pastries, Bagels, Cronuts, Pop Tarts, Regular or Greek Yogurts

Breakfast Buffet - Choice of Four - \$19

Scrambled Eggs, Bacon, Turkey Bacon, Sausage, Turkey Sausage, Country Potatoes, Hash Browns, Grits

Sliced Fruit, Whole Fruit, Oatmeal

Additions - \$5 ea

Ham, Cage Free Egg and Brie Sandwich on Raisin Toast

Bacon, Cage Free Egg, Sharp Cheddar on Biscuit

Cage Free Egg, American Cheese on European Muffin

Assortment of Individual Yogurts

Freshly Squeezed: Choice of Three

Lemonade, Orange Juice, Grapefruit Juice, Pineapple Juice, Apple Juice

All Breakfasts include Orange Juice, Tea, Regular and Decaffeinated Coffee



Buffets

Monticello - \$50

Wild Rice Salad w/ Caramelized Apples, Cranberries and Pear Maple Dressing

Field Greens w/ Apricots, Blue Cheese, Toasted Almonds and Choice of Dressing

Crispy Baby Potatoes w/ Rosemary and Parmesan

Brussels Sprout Hash w/ Garlic and Bacon

Braised Chicken w/ Apple and Sage

Fennel Crusted Salmon w/ Lemon and Dill

Chocolate Torte w/ Roasted Fall Fruits

NOVA Comfort - \$45

Slow Cooked Greens w/ Bacon and Cider Vinegar

Baked Mac-n-Cheese w/ Garlic Bread Crumb Crust

Boursin Whipped Potatoes

Roasted Turkey Breast w/ Natural Pan Gravy

Rosemary Pork Loin w/ Apricot Nutmeg Chutney

Cranberry Orange Compote

Apple Pie w/ Spiced Whipped Cream

All Buffets are served with Water, Soda, Iced Tea, Regular and Decaffeinated Coffee



Personalized Buffets - \$60

Salads – Choice of One

House Salad w/ Heirloom Cherry Tomato, Cucumber and Choice of Dressing

Grilled Radicchio w/ Blistered Grapes, Pickled Onion, Walnuts, Grapefruit and EVOO

Traditional Caesar Salad w/ Reggiano Cheese, Crouton and Classic Dressing

Wild Rice Salad w/ Caramelized Pear, Cranberries and Cider Dressing

Field Greens w/ Apricots, Gorgonzola, Almonds and Maple Pear Dressing

Sides – Choice of Three

Roasted and Caramelized Brussels Sprouts w/ Garlic and Bacon

Grilled Asparagus w/ Reggiano and Balsamic

Braised Greens w/ Bacon and Cider Vinegar

Roasted Baby Squashes w/ EVOO

Crispy Baby Potatoes w/ Rosemary and Reggiano

Truffle Mac-n-Cheese w/ Reggiano Bread Crumb Crust

Maple Thyme Glazed Local Carrots

Spice Roasted Root Vegetables

Garlic Whipped Potatoes

All Buffets are served with Water, Soda, Iced Tea, Regular and Decaffeinated Coffee



Personalized Buffets continued

Entrée's – Choice of Two

Penne Bolognese w/ Reggiano Cheese and Fresh Parsley

Foraged Mushroom Ravioli w/ White Wine Cream Sauce

Herb Roasted Chicken w/ Apples and Sage

Seared Flat Iron Steak w/ Roasted Cipollini Onions and Herbs

Fennel Crusted Salmon w/ Scallion Dill Butter

Marinated Pork Medallions w/ Red Wine Onion Marmalade

Sweets – Choice of One

Assorted Cookies

Caramel Apple Cheesecake w/ Sautéed Pears

Pumpkin Pie w/ Spiced Whipped Cream

Classic Cheesecake w/ Roasted Seasonal Fruit

Roasted Apples w/ Crème Fraiche and Brown Sugar

Chocolate Torte w/ Tart Cherries



Receptions and Social Stations

Build Your Own Mac-n-Cheese - \$18

Elbow Macaroni, Cheddar Béchamel, Lump Crab, Corn, Grilled Peppers, Caramelized onion
Tomatoes, Ham and Bacon

Take Out Bar - \$16

Fried and Steamed Rice, Chicken, Beef, Bean Sprouts, Scallions, Peas, Broccoli, Shredded Carrots and Assorted Sauces

Mashed Potato Bar - \$16

Garlic Whipped Potato, Bacon, Chives, Sour Cream, Blue and Cheddar Cheese, Softened Butter

S'mores Station - \$14

Assorted Hershey Bars, Marshmallows, Graham Crackers, Cherry's, Chocolate Syrup, Sprinkles

Baby Burger Bar - \$13

Traditional Accompaniments and Served with Petite Rolls

Butchers Block - \$25

Choice of: Roasted Turkey w/ Orange Cranberry Chutney, Garlic Prime Rib w/ Horseradish Cream or
BBQ Pork Loin w/ House BBQ

Hot Chocolate Bar - \$12

Homemade Hot Chocolate, Mini Marshmallows, Chocolate Syrup, Peppermints, Cherry's, Fresh Mint, Cinnamon Sugar



Reception and Social continued

Hors D'Oeuvres – Choice of 4 - \$16

Hot

Mac-n-Cheese Bites w/ Garlic Aioli

Smoked Salmon Croquette w/ Roasted Pepper Sour Cream

Foraged Mushroom Tart w/ Melted Brie Cheese and Red Wine Onion Jam

Roasted Root Vegetable Crostini w/ Herb Goat Cheese on Grilled Toast

Pork Loin Kabob w/ Grilled Grapes and Petite Onions **GF**

Short Rib Meatball w/ House BBQ

Cold

Chilled Crab Cake w/ Remoulade Sauce on Wheatberry Toast

Smoked Trout and Cream Cheese w/ Dill and Lemon on Endive **GF**

Curried Chicken w/ Cranberries and Pineuts on Endive **GF**

Petite Rosemary Pancake w/ Tomato Chutney and Goat Cheese

Heirloom Bruschetta w/ Petite Basil on Grilled Bread

Goat Cheese Crostini w/ Rosemary Apple Chutney on Raisin Bread

GF Denotes which items
are Gluten Free

A La Carte Display Platters

Crudité Display - \$8

Assorted Vegetables, Ranch Dip and Traditional Hummus

Fruit & Cheese Platter - \$10

Assorted Cheeses, Seasonal Fruits and Crackers

Combine both Display Platters - \$16 per person



Plated Dinner Entrees

Price Includes Choice of Salad, Entrée, Rolls, Butter, Water, Soft Drinks, Tea,

Regular and Decaffeinated Coffee

Salads (choose 1)

Classic House Salad

Traditional Caesar

Petite Wedge Salad

*Assorted Dressing

Price Per Person

Beef (all beef entrée's served medium, unless requested otherwise)

Grilled Flat Iron Steak, Boursin Whipped Potatoes, Mushroom Demi, Seasonal Vegetables **\$60**

Seared Filet of Beef, Roasted Bliss Potatoes, Garlic Herb Butter, Seasonal Vegetables **\$65**

Braised Short Rib, Horseradish Potato Puree, Natural Reduction Sauce, Seasonal Vegetables **\$55**

Herb Crusted Prime Rib, Baked Potato, Horseradish Cream Sauce, Seasonal Vegetables **\$60**

Surf

Jail Island Roasted Salmon, Roasted Sweet Potatoes, Parsley Chimi Churri, Seasonal Vegetables **\$60**

Lump Crab Cakes, Root Vegetable Hash, Tomato Chutney, Seasonal Vegetables **\$60**

Grilled Sea Bass, Olive Oil Potato Puree, Basil Cream Sauce, Seasonal Vegetables **\$65**



Plated Dinner Entrees continued

Poultry

Herb Crusted Airline Chicken Breast, Roasted Fingerling Potatoes, Pan Jus, Seasonal Vegetables	\$50
Roasted Chicken Quarter (Leg and Thigh), Wild Rice Pilaf, Apricot Chutney, Seasonal Vegetables	\$55
Chicken Piccata, Lemon Risotto, Parsley Caper Cream Sauce, Seasonal Vegetables	\$55
Apple Brie Stuffed Chicken, Au Gratin Potatoes, Sage Brown Butter, Seasonal Vegetables	\$60

Duo Plates

Filet of Beef, Crab Cake, Herb Roasted Bliss Potatoes, Demi, Seasonal Vegetables	\$75
Grilled Flat Iron Steak, Herb Crusted Chicken, Au Gratin Potatoes, Garlic Herb Butter, Seasonal Vegetables	\$70

Custom Menu's Available



Children's Menu (Children 10 and under)

Children's Buffet	Price Per Person	\$13
Entrée's – Choice of Two		
Hot Dog		
Cheeseburger		
Chicken Tenders		
Sides – Choice of Three		
Vegetable Medley		
Macaroni and Cheese		
French Fries		
Mashed Potato		
Home Made Potato Chips		
Mixed Fruit		
Individual Children's Plates	Price Per Person	\$7
Chicken Fingers		
Macaroni and Cheese		
Choice of One - Mixed Fruit, Corn, or Broccoli		



Beverage Service

Options Include:

Open Bar

Includes: Your choice of Standard, Premium or Super-Premium Brand Liquors, Domestic and Imported Beers, House Wine, Soft Drinks, Water and Juices.
 Minimum of 20 guests; Consecutive Two-Hour Minimum Time Frame.
 No additional Bartender Fee.

Beer and Wine Package

Includes: Your choice of Domestic & Imported Beer, House Wine Soft Drinks, Water and Juices.
 Minimum of 20 guests; Consecutive Two-Hour Minimum Time Frame.
 No additional Bartender Fee.

Open Bar Package Pricing (Price Per Person)

	<u>Standard Brands</u>	<u>Premium Brands</u>	<u>Super-Premium Brands</u>
Two Hour Open Bar Package	\$25.00 pp	\$30.00 pp	\$40.00 pp
Three Hour Open Bar Package	\$30.00 pp	\$35.00pp	\$45.00pp
Four Hour Open Bar Package	\$35.00pp	\$40.00pp	\$50.00pp

Wine & Beer Package Pricing (Price Per Person)

Two Hour Beer and Wine Package	\$20.00pp
Three Hour Beer and Wine Package	\$25.00pp
Four Hour Beer and Wine Package	\$30.00pp



Consumption or Cash Bar (Prices on Consumption; \$100.00 Bartender Fee)

Standard Brands*

\$6 ea

Smirnoff, Jim Beam, Fireball, Jack Daniels, Bacardi, Captain Morgan, Malibu

Premium Brands*

\$7-\$9ea

Ketel One, Absolut, Absolut Citron, Absolut Mandarin, Sauza Gold Tequila, Four Roses Bourbon, Old Overholt Rye, Beefeater, Dewars, JW Red, Baileys Irish Cream, Bombay Sapphire.

Super-Premium Brands

\$10-\$15 ea

Casadores Tequila, Patron Silver Tequila, Angel's Envy Bourbon, Bulleit Rye Bourbon, Makers Mark, Woodford Reserve, Gentleman Jack, Know Creek, Jack Daniels SB, Grey Goose, JW Black, Glenmorangie 10yr, Courvoisier VSOP, Di Saronno Amaretto, Grand Marnier.

House Champagne

\$6 Per Glass

Wycliff

House Wines

\$6 Per Glass

Trinity oaks cabernet, Trinity Oaks Pinot Noir, William Hill Chardonnay

Domestic Beer

\$4 ea - \$ 6 ea

Draught: Bud Light, DB Vienna Lager, DB eight point IPA

Bottled: SH Grateful Pale Ale, Sweet Josie Brown Ale, DB Swartz Bier, Legend Lager, Omission Pale Ale(Gluten Free), Bold Rock Hard Cider,

Import Beer

\$6 ea

Bottled, Stella Artois, Corona, Heineken

Soft Drinks

\$2 each

Pepsi, Diet Pepsi, Sierra Mist, Dr.Pepper, Lemonade, Sweet Tea, Club Soda, Tonic

* Cosmopolitans \$8 each / *Martinis \$10 each

*Prices subject to 20% gratuity and 6% sales tax**