

Buffet Style Breakfast

CONTINENTAL BREAKFAST (15 PERSON MINIMUM)

Variety of Muffins, Croissants and Breakfast Pastries

Assorted New York Bagels With Butter, Assorted Cream Cheese and Fruit Preserves

Chilled Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$13.00

Please Add 21% Service Charge & 8.875% NYS Tax

We Will Happily Customize Any Menu to Suit Your Personal Needs

THE ALL AMERICAN BREAKFAST (20 PERSON MINIMUM)

Seasonal Fresh Fruits & Berries

Assorted Danish, Croissants, Muffins and Bagels with Butter Margarine, Cream Cheese, Assorted Flavored Cream Cheeses, Jams Jellies and Honey

Assorted Cold Cereals & Assorted Fruit Yogurts

Fluffy Scrambled Eggs

French Toast

Country Sausage — Crisp Bacon Strips

Seasoned Breakfast Potatoes

Fresh Orange & Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$20.00

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Plated Breakfast Selections

THE TRADITIONAL

Assorted Breakfast Pastries Butter & Preserves

Country Fresh Scrambled Eggs Choice of Sausage, Ham or Bacon

Seasoned Breakfast Potatoes

Chilled Florida Orange Juice Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

\$17.00 per person

A TOAST TO YOU

Assorted Breakfast Pastries Butter & Preserves

Four Pieces of Egg Dipped Texas Toast Toasted with Honey Butter & Grilled to a golden brown

Choice of Sausage, Ham or Bacon

Seasoned Breakfast Potatoes

Chilled Florida Orange Juice Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

\$18.00 per person

PERFECT ADDITIONS

Omelet Station with traditional accompaniments \$7.00

Hand Dipped French Toasts \$7.00

Belgian Waffle Quarters with Maple Syrup \$7.00

Traditional Nova Display with classical garnitures & New York bagels \$13.00

Hot Cereals Choose from Oatmeal, Cream of Wheat \$3.00

Corned Beef Hash \$4.00

Assorted Fruit Yogurts \$4.00

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Any guest consuming alcohol must be of legal drinking age.



Brunch Buffet

Assorted Chilled Juices: Orange, Apple & Cranberry

Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas

FROM THE BAKERY

Bagels, Croissants, Danish & Breakfast Pastries

MARKET STATION

(Please select three)

Tomato & Mozzarella Salad

Fresh Field Green Salad with Assorted Dressings

Caprese Salad

Pasta Salad

Roasted Mushroom Salad

Red Onion, Cucumber & Tomato Salad

Fluffy Scrambled Eggs

Breakfast Potatoes

Bacon & Sausage

Cheese Blintzes with Sour Cream, Strawberries & Blueberries

Belgian Waffles or French toast with Maple Syrup

PASTA SELECTION

Penne or Tortellini Served with A la Vodka, Primavera or Pomodoro Sauce

ENTRÉES

(Please select two)

Teriyaki Roasted Pork Loin with Peach Soy Sauce

Boneless Braised Short Ribs

Parmesan Crusted Chicken Breast with Rosemary & Roasted Garlic Jus

Chicken Piccata

Salmon with Thyme Butter Sauce Tortilla Crusted Tilapia with Mango Salsa

Broiled Filet of Tilapia with Citrus Beurre Blanc Sauce

Parsley Crusted Salmon with Gremalata

\$34.95 per person

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Perfect Additions

(25 PERSON MINIMUM)

"ALL AMERICAN BUFFET BREAKFAST OPTIONS"

The following selections may be added to create an original & personalized breakfast buffet.

Omelet Station
with traditional accompaniments
\$6.95 per person
(Plus \$125.00 Chef's Fee)

Hand Dipped French Toast or Belgian Waffle Quarters with Maple Syrup \$3.95 per person Traditional Nova Display with classical garnitures & New York bagels \$12.95 per person

Hot Cereals
Choose from Oatmeal, Cream of Wheat

OR

Farina with Brown Sugar, Granola and Raisins

\$3.25 per person

Corned Beef Hash \$12.95 per person

Assorted Fruit Yogurts \$2.95 per person Please Add 21% Service Charge & 8.875% NYS Tax

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Gourmet Boxed Lunches

ALL LUNCHES INCLUDE POTATO CHIPS, COOKIE, WHOLE FRUIT & APPROPRIATE CONDIMENTS. ASSORTED SOFT DRINKS OR BOTTLED WATER. (PLEASE SELECT THREE PER DINING EXPERIENCE)

GRILLED CHICKEN CAESAR WRAP

Grilled Breast of Chicken, Diced & tossed with Crisp Romaine & Caesar Dressing, Parmesan Cheese wrapped in a Flour Tortilla

VEGETARIAN WRAP

Flour Tortilla filled with Grilled Marinated Seasonal Vegetables

TUNA SALAD SANDWICH

Homemade Tuna Salad with Crisp Romaine served on Ciabatta Roll

DELI SANDWICH

Roasted Turkey Breast & Swiss Cheese

Deli Style Ham & American Cheese

Thinly Sliced Roast Beef & Munster Cheese

On Brioche Bun with Lettuce & Tomato

\$19.00 per person

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Deli Lunch Buffet

(25 PERSON MINIMUM)

FROM THE MARKET

Potato Salad Red Blitz Potato, Celery, Red Onion and Mayonnaise

Macaroni Salad Elbow Pasta, Creamy Dressing and Parsley

Cole Slaw Green Cabbage, Cole Slaw Dressing and Shredded Carrots

Grilled Vegetable Platter Zucchini, Yellow Squash, Eggplant, Asparagus and Red Pepper

Assorted Gourmet Breads and Rolls

FROM THE CARVING BOARD

Thinly Sliced Roast Beef

Oven Roast Turkey,

Applewood Smoked Ham

Genoa Salami

Cheddar Cheese

Swiss Cheeses

Crisp Romaine Lettuce, Sliced Tomatoes, Red Onion & Pickles Appropriate Condiments

ASSORTED COOKIES & BROWNIES

Freshly Brewed Coffee, Assorted Teas and Decaffeinated Coffee

Assorted Diet and Regular Sodas

and Bottled Water

\$26.00 per person Please Add 21% Service Charge & 8.875% NYS Tax

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Grand Luncheon Buffet

(35 PERSON MINIMUM)

MARKET SELECTIONS

(Please select one)
Traditional Caesar Salad
Fresh Field Greens Salad

(Please select two)
Tomato & Mozzarella Salad
Homemade Potato Salad
Deli Style Cole Slaw
Market Macaroni Salad
Cucumber and Dill Salad
Marinated Mushrooms Salad
Tomato and Feta Cheese Salad
Marinated Green Bean Salad

ENTRÉE SELECTIONS

Rosemary Pork Loin with Port Wine Reduction

Sliced Roast Sirloin with Green Peppercorn Sauce

Grilled Skirt Steak with Tomato Cilantro Salsa Striped Pangasius White Fish with Thyme Herb Chardonnay Sauce

Broiled Filet of Salmon with Lobster Sauce

Herb Crusted Mahi-Mahi with Mango - Pineapple Salsa

Chicken Puttanesca with Diced Stewed Tomatoes, Capers Onions, Olives,

Chicken Marsala with Sliced Sautéed Mushrooms, Parsley & Marsala Wine

Chicken Francese Egg Battered Boneless Breasts with Lemon, Parsley White Wine Sauce

Oven Roasted Chicken Cut in 8th with Natural Au Jus Sauce

ACCOMPANIMENTS

Shrimp, Pork, Egg, Peas

(Please select one starch & one vegetable)
Italian Roasted Potatoes
Sheraton Fried Rice

Traditional Fried Rice
Egg, Peas, Corn
Whipped Potatoes
Herb Rice Pilaf
Haricot Verts Green Beans & Carrots

Broccoli & Cauliflower

Medley of Seasonal Vegetables

Chef's Selection of Complementary

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

Buffet with Two Entrées: \$31.00 Buffet with Three Entrees: \$34.50

Please Add 21% Service Charge & 8.875% NYS Tax

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Chilled Plated Luncheon

ALL ENTREES ARE SERVED WITH A SELECTION OF ROLLS & BUTTER

TWO COURSES ENTRÉE

(Please select one)

Chicken Caesar Salad

Grilled Chicken Breasts on top of Classic Caesar Salad with Garlic Croutons and Shredded Parmesan Cheese

Chef Salad

Sliced Strips of Ham, Oven Roast Turkey, Swiss Cheese, Cheddar Cheese on a bed of mixed Garden Greens tossed with Champagne Dressing

Dill Poached Salmon Salad

Salmon Filet over Baby Mesclun Salad with Dill Marinated Cucumbers and Lemon Wedge Fresh Baby Spinach and Grilled Shrimp Salad

Baby Spinach Greens tossed Cherry Tomato, Shredded Carrots and Balsamic Dressing Topped with Candied Walnuts

DESSERT

(Please select one)

Carrot Cake

New York Style Cheesecake

Chocolate Mousse Cake

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

\$21.00 per person Please Add 21% Service Charge & 8.875% NYS Tax

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Plated Luncheon

ALL ENTRÉES ARE SERVED WITH A SELECTION OF GOURMET BREADS & ROLLS WITH BUTTER

SALADS

(Please select one)

Fresh from Our Garden Salad Cherry Tomatoes, Shredded Carrots & Cucumbers with Balsamic Vinaigrette

Spinach Salad

Baby Greens, Walnut, Crumbled Blue Cheese with Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine, Creamy Caesar Dressing & Croutons with a Parmesan Crisp

Field Greens

Mesclun Greens, Cherry Tomatoes, Red Onions, Champagne Dressing

ENTRÉES

(Please select One) (Additional Choice Selection add \$6)

Chicken Piccata With Herb Wild Rice, Green Beans, and Lemon Parsley Sauce

Parmesan Crusted French Chicken Breast With Risotto, Broccoli and Rosemary Sauce Breaded Chicken Parmesan

On Top of Linguine with Marinara and Mozzarella

Chicken Breast Teriyaki with White Rice & Bok-Choy

Sautéed Chicken Breast

Garlic Whipped Potatoes, Vegetable Medley and Red Wine Sauce

Grilled 8 oz New York Strip Steak

Whipped Potatoes, Grilled Asparagus and Port Wine Sauce

Grilled Skirt Steak

Homemade Chimichurri

Oven Roasted Potatoes and Broccoli Florets

Petite Filet Mignon (6 oz)

Au Gratin Potato, Baby Carrots and wild Mushroom Sauce

Chilean Sea Bass

Pan Seared with Risotto, Sautéed Spinach and Chardonnay Parsley Cream Sauce

Grilled Salmon

Herb Wild Rice, Roasted Baby Vegetables and Lobster Sauce

Shrimp Scampi

Sautéed Shrimp with Asparagus Tips, served over Linguine with Lemon Garlic Sauce

DESSERT

(Please select one)

Carrot Cake

New York Style Cheesecake

Chocolate Mousse Cake

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

\$31.50 per person

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Asian-Western Dinner Buffet

(40 PERSON MINIMUM)

MARKET SELECTIONS

(Please select one)
Traditional Caesar Salad
Fresh Field Greens Salad

(Please select three)
Tomato & Mozzarella Salad
Homemade Potato Salad
Deli Style Cole Slaw
Market Macaroni Salad
Cucumber and Dill Salad

Marinated Mushrooms Tomato and Feta Cheese Salad Marinated Green Bean Salad Asian Inspired Seaweed Salad

ENTRÉE SELECTIONS

Buckwheat Soba Noodles

Chicken Picatta
Battered Breast of Chicken with Lemon
Caper Sauce

Baked Filet of Salmon With Lobster Sauce

Grilled Skirt Steak With Tomato Cilantro Salsa

Chicken Puttanesca With diced stewed Tomatoes, Capers, Onions and Olives

Penne a la Vodka Creamy Pink Vodka Sauce

Sa-cha Beef Thinly sliced and stir fried with Peppers & Onions

Peking Style Pork Chop With Sweet and Sour Sauce

Steamed Seasonal Fish With Ginger and Scallions

Szechuan Chicken
Peppers, Onions and Chili-Pepper Sauce

ACCOMPANIMENTS

(Select One Starch and One Vegetable)
Italian Roasted Potatoes

Sheraton Fried Rice
Whipped Potatoes
Rice Pilaf
Sautéed Zucchini and Squash
Green Beans
Medley of Vegetables

Stir Fried Asian Vegetable

CHEF'S SELECTION OF COMPLEMENTARY DESSERTS

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, & Assorted Sodas

Buffet with Two Entrées: \$38.00 Buffet with Three Entrees: \$41.00

Please Add 21% Service Charge & 8.875% NYS Tax

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Plated Dinner

ALL ENTRÉES ARE SERVED WITH A SELECTION OF ROLLS WITH BUTTER

SALAD

(Please select one)
Garden Salad
Cherry Tomatoes, Shredded Carrots
& Cucumbers with Balsamic Vinaigrette

Classic Caesar Salad Crisp Romaine, Creamy Caesar Dressing, Garlic Croutons and Parmesan

Spinach Salad Baby Greens, Walnuts, Dried Cranberries, Blue Cheese and Raspberry Vinaigrette

ENTRÉES

(Please select two per dining experience) (add \$10 for Third Selection)

New York Strip Steak Blue Cheese Croquette Potatoes, Asparagus, Wild Mushroom Ragu

Filet Mignon
Garlic Whipped Potatoes, Baby Carrots,
Green Beans and Port Wine Sauce

Skirt Steak

Au Gratin Potatoes, Medley of Vegetables with Tomato Cilantro Salsa

Chicken Piccata Herb Wild Rice, with Greens Beans, Roasted Peppers and Lemon Caper Sauce

Chicken Marsala
Herb Roasted Potatoes, Broccoli
& Cauliflower Florets, Mushroom Marsala Sauce

Parmesan Crusted French Chicken Breasts Herb Risotto, Asparagus and Rosemary Sauce

Atlantic Salmon Herb Wild Rice, Sautéed Spinach, and Lobster Sauce

White Fish Rosettes
Twin Rolled Fish Topped with Herb
Crumbs, Steamed Rice, Broccoli Florets
and Chardonnay Sauce

Mahi-Mahi Pan Seared Filet with Brown Rice, Glazed Baby Carrots and Mango-Pineapple Salsa Pork Chop

Center Cut Chop with Whipped Potatoes, Zucchini & Squash and Calvados Apple Sauce

DESSERT

(Please select one)

Individual New York Style Cheesecake

Chocolate Mousse Cake

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, & Assorted Sodas

\$46.00 per person

Please Add 21% Service Charge & 8.875% NYS Tax

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Break Menu - a la Carte

BAKERIES

(Prices per dozen) Assorted Donuts \$25.00

Freshly Baked Muffins \$40.00

Fruit Filled Danish \$40.00

Large Croissants \$42.00

Bagels & Cream Cheese \$40.00

Medium Croissants

American Fudge Brownies \$38.00

Assorted Jumbo Cookies

~ SPECIALTY ITEMS ~

Chocolate Dipped Strawberries \$36.00/dz

Individual Fruit Yogurts \$4.00/ea Assorted Granola Bars \$27.00/dz

Assorted Biscotti \$28.00/dz

Selection of Finger Sandwiches \$225.00 (50)

Jumbo Pretzels with Mustard \$4.00/ea

Individual Bags of Popcorn, Pretzels, Potato Chips, Sun Chips, Nacho Chips \$36/dz

Assorted Miniature Italian Pastries and Petit Fours \$48.00/dz

Assorted Candy Bars \$30.00/dz

Season's Harvest Whole Fruit Selection \$2.50/ea

THIRST QUENCHERS

(Charged on Consumption Individually) American Premium Teas \$3.00/ea Tropicana Twister Bottled Juices \$4.00/btl

Starbucks Brand Coffee \$45.00/gallon

Lemonade or Iced Tea \$35.00/gallon

Juice by the Gallon \$40.00/gallon

Assorted Sodas \$3.00

Water Still/Sparkling

Milk - Whole, 2%, Skim, Chocolate \$3.50

Gatorade \$4.00

SoBe Go Lean Beverages Energy, Green Tea and Mango Melon \$5.00

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Break Menu

(15 PERSON MINIMUM)

BASIC START

\$11.00 Per person

Assorted Fruit Juices

Assortment of Fruit Filled and Cheese Danish & Fresh Baked Muffins

Assorted Bagels served with Butter, Cream Cheese and Preserves

Freshly Brewed Starbucks Brand Regular and Decaffeinated Coffees

MID MORNING REFRESHER

\$10.00 Per person

Orange, Cranberry and Grapefruit Juices

Low Fat Muffins, Granola Bars, and an Assortment of Fruit Yogurt

Seasonal Fresh Fruit Platter

Assorted Herbal Teas

Freshly Brewed Starbucks Brand Regular and Decaffeinated Coffees

COOKIE JAR

\$14.00 Per person

A Variety of Freshly Baked Cookies & Brownies

Freshly Brewed Starbucks Brand Regular and Decaffeinated Coffees

Chilled Whole & Chocolate Milk, Assorted Sodas and Bottled Spring Water

SOCIAL

\$10.00 Per person

Fresh Baked Cupcakes, to include: Lemon Meringue, Red Velvet, Carrot Pineapple, and Chocolate Peanut Butter Freshly Popped Corn Trail

Create your Own Blend: Dried Apricots, Craisins, Raisins, Mango and Freeze-Dried Raspberries

Served with Orange Mist and Smoked Paprika-Parmesan Toppings

Invigorating Tazo Hot Tea Collection: Darjeeling, Chai, Awake, Green Ginger, Envy Lemon Mate, and Refresh Mint

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