

Catering Menus

BREAKFAST BUFFET

Breakfast Buffet : \$25.00 per person

Main Dishes

Hash Browns | Scrambled Eggs | Bacon | Sausage

Choice of...

French Toast | Fresh berries and Maple Cream Cheese

-or-

Crepes Banana Nutella and Fresh Berries

Choice of...

House Salad Mixed Greens, Seasonal Vegetables, Balsamic Vinaigrette

Caesar Salad Romaine Lettuce, Fresh Croutons, Caesar Dressing

-or-

Fresh Fruit Salad Seasonal Fruit

Bread Basket

BRUNCH HORS D' OEUVRES

\$24 per person The below will be passed for 1 1/2 hours

Caprese Paninis | Tomato, Mozzarella, Pesto, with or without Crispy Prosciutto

Fritatas | Choice of Meat (Ham & Swiss) or Vegetable (Asparagus, Red Bliss Potatoes & Goat Cheese)

Peppercorn Smoked Salmon | On Crostini with Horseradish Maple Sauce

Parfaits | Layers of Fresh Fruit, Yogurt & Granola

Mini French Toasts | With Honey Maple Syrup Dipping Sauce

Mini Egg Sandwiches | With and Without Meat (Bacon or Ham)

Shrimp Cocktail | Large Tiger Shrimp with Horseradish Cocktail Sauce (\$3 supplement)

SIT-DOWN BRUNCH MENU

\$26 per person

First Course

Shrimp Cocktail | Large Tiger Shrimp with Horseradish Cocktail Sauce

Fresh Fruit & Granola Parfait

Mixed Greens Salad | Cucumber, Onion, Tomato and Balsamic Vinaigrette

Caesar Salad | Traditional Salad Preparation

Main Course

Brioche French Toast | Blackberry Maple Syrup

Prosciutto, Asparagus & Gruyere Frittata

Roasted Peppers, Potato & Spinach Frittata

Grilled Chicken Panini | Honey Mustard, Gruyere Cheese & Bacon

Crepes | Banana Nutella and Fresh Berries

Roasted Vegetable Panini

HORS D'OEUVRES

Peppercorn Smoked Salmon | On Onion Crostini with Horseradish Maple Sauce

Cocktail Franks | A Classic...No explanation needed

Sausage Stuffed Mushrooms | With Roasted Shallot Sauce

Vegetable Spring Rolls | With Sweet Red Chile Pineapple Sauce

Baked Brie | In Phyllo Dough with Raspberry Filling

Beef Sliders | With or Without Cheese

Jumbo Lump Crab Cakes | With Spicy Remoulade

Artichoke & Herb Cheese Puff | Panko Breading and Flash Fried with Balsamic Glaze

Chicken Empanadas | With Honey Cilantro Aioli

Spicy Tuna Tempura | With Sweet Soy Reduction

Prosciutto Wrapped Asparagus Sticks | With Pesto Aioli

California Rolls | Sushi, with White Crab, Inside Out

Cucumber & Avocado Roll | Sushi, Inside Out

Spicy Pineapple & Tomato Bruschetta | On Crostini, With or Without Shrimp

Caprese Panini | Roasted Tomato Pesto, Mozzarella, With or Without Prosciutto

Choice of Six: \$20 per person for the first hour | \$10 per person for each additional hour

Choice of Eight: \$22 per person for the first hour | \$12 per person for each additional hour

PLATTERS

Cold Platters

Garden Vegetable Crudite | With Ranch Dressing | **75.**

Artisanal Cheese and Fruit Board | **100.**

Jumbo Shrimp Cocktail | With Fresh Horseradish Cocktail Sauce | **125.**

Grand Chilled Seafood Platter | Lobster, King Crab, Shrimp, Oysters and Clams with Mignonette & Cocktail Sauce | **150.**

“Caprese” | Layers of Fresh Tomatoes, Mozzarella and Basil | **65.**

Homemade Hummus | With Warm Flat Bread and Marinated Olives | **45.**

Hot Platters

Grilled Panini Platter | Choice of three or Combination: Tomato & Mozzarella, Mushroom & Goat Cheese, Chicken, Bacon, Avocado & Honey Mustard | **75.**

Wild Mushroom & Mascarpone Dip | With Crostini | **50.**

Sliced Filet with Creamed Spinach on Grilled Sourdough | **125.**

Sushi Platters

California Rolls -45- Spicy Tuna -60- Vegetable -45- Sampler -55-

Served as Sushi or Sashimi

Pasta Station

\$8 per person

Penne | Fresh Herbs, Basil, Roasted Garlic & Olive Oil

Orichette | Broccoli, Sweet Pork Sausage, Parmesan Cheese

Rigatoni | Traditional Bolognese Sauce

Farfalle | Carbonara with Parmesan, Pancetta & Peas

10 person minimum

LUNCH BUFFETT

Salads

Choice of One:

red Salad | Sliced Apples, Candied Walnuts, Roasted Butternut, Cranberries & Hard Cider Vinaigrette

Mixed Greens Garden Salad | Garden Vegetables, Balsamic Vinaigrette

Caesar Salad | Chopped Romaine, Fresh Croutons, Parmesan Cheese, Caesar Dressing

Sides

Choice of One:

French Fries

Shallot Creamed Spinach

Mixed Steamed Seasonal Vegetables

Creamy Whipped Potatoes

Salads

Choice of One:

red Salad | Sliced Apples, Candied Walnuts, Roasted Butternut, Cranberries & Hard Cider Vinaigrette

Mixed Greens Garden Salad | Garden Vegetables, Balsamic Vinaigrette

Caesar Salad | Chopped Romaine, Fresh Croutons, Parmesan Cheese, Caesar Dressing

Pasta

Choice of One:

Penne | Fresh Herbs, Basil, Roasted Garlic & Olive Oil

Orichette | Broccoli, Sweet Pork Sausage, Parmesan Cheese

Rigatoni | Traditional Bolognese Sauce

Farfalle | Carbonara with Parmesan, Pancetta & Peas

Sandwiches

Choice of One:

Chicken Club Sliders | Chicken, Tomato, Bacon, Gruyere, Honey Mustard Aioli

Butternut Flat Bread | Goat Cheese, Mushrooms, Red Wine Reduction

Tomato Caprese Panini | Tomato, Mozzarella, Pesto with Balsamic Reduction

BBQ Pulled Pork Sliders | With Horseradish Cream (\$3 supplement)

Cake Included | \$31 per person | Prices Exclusive of Tax and Gratuity

Salads

Choice of One:

red Salad | Sliced Apples, Candied Walnuts, Roasted Butternut, Cranberries & Hard Cider Vinaigrette

Mixed Greens Garden Salad | Garden Vegetables, Balsamic Vinaigrette

Caesar Salad | Chopped Romaine, Fresh Croutons, Parmesan Cheese, Caesar Dressing

Sides

Choice of One:

Steamed Seasonal Vegetables | Steamed Spinach | Stir Fry Seasonal Vegetables

Grilled Asparagus | Roasted Shallot Creamed Spinach

Sides

Choice of One:

Whipped Potatoes | Five Cheese Potato Gratin | Roasted Potatoes

Pasta

Choice of One:

Penne | Fresh Herbs, Basil, Roasted Garlic & Olive Oil

Orichette | Broccoli, Sweet Pork Sausage, Parmesan Cheese

Rigatoni | Traditional Bolognese Sauce

Farfalle | Carbonara with Parmesan, Pancetta & Peas

Mains

Choice of One:

Grilled Hangar Steak | With Red Wine Demi

Grilled Chicken Breast | Roasted Garlic Buerre Blanc

Oven Roasted Chicken | Herb Demi

Pan Seared Salmon | With Roasted Lemon Coulis

Grilled Filet Mignon | With Wild Mushroom Demi Add \$5 per person

Oven Baked Seasonal Fish | Blue Moon Herb Broth Add \$3 per person

Cake Included | \$44 per person | Prices Exclusive of Tax and Gratuity