

HARBORSIDE PACKAGE

Three course sit down lunch includes fresh baked rolls, appetizer, selection of main course, dessert, unlimited champagne punch, soft drinks and coffee service.

Fresh Fruit & Cheese Display

Appetizer

(Select One) Caesar Salad

Artisan Baby Green Salad

Tomato & Fresh Mozzarella Bruschetta
Quiche Lorraine and Small Salad

Penne tomato concasse, roasted garlic, basil

Stuffed Clams Casino

Vol-au-vent *puff pastry cup with wild mushrooms and herbs* **Shrimp Salad** *roasted corn, cucumbers and cilantro* (\$2 pp Add)

Entree

(Select Three)

Artisan Mixed Greens sherry vinaigrette with goat cheese, grilled shrimp or blackened chicken
Pan Seared Salmon baby spinach, beurre blanc sauce
Cheddar Crusted Cod broccolini, saffron butter sauce
Berkshire Pork Loin sweet potato fondant, seasonal vegetable
Seared Breast of Free Range Chicken haricot vert, saffron potatoes
New Zealand Herb Crusted Rack of Lamb potato sabonette, broccoli rabe, port wine sauce (\$3 pp Add)
*Sliced Chateau Steak yukon gold potato purée, baby carrots, red wine sauce
Braised Short Ribs creamy polenta, root vegetables, bourbon au jus

Dessert

(Select One)

Ginger Almond Tart Mirabelle
Apple Crumb Tartlet whipped cream
Seasonal Fruit with scoop of sorbet
Chocolate Mousse honey crystaline
Special Occasion Cake

Assorted Gourmet Cookie Platter on Each Table

Private party room for four hours

Price Per Event: \$52 per person

Children 12 and under are ½ price

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d'and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d'Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.