

## Continental Breakfast

- 10 Guest Minimum Required For Continental Service
- Served With Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas
- Coffee Service Maintained For 2 Hours

### **The Continental** **\$13.50**

Seasonal Fruit Display  
Assorted Muffins  
Bagels  
Breakfast Pastries  
Sweet Butter, Cream Cheese & Fruit Preserves  
Chilled Orange Juice

### **Continental à la Carte**

Pricing is per person, except where noted.

- Seasonal Fruit Display ..... \$6.25
- Starbucks Premium Coffee Service / gal.....\$30.00
- Chilled Cranberry or Grapefruit Juice, 64 oz. Pitcher..... \$15.00
- Assorted Danish or Muffins / dozen .....\$26.00
- Assorted Bagels with Sweet Butter, Cream Cheese & Fruit Preserves / dozen .....\$28.00
- Assorted Pastries / dozen.....\$26.00
- Starbucks Coffee Service for 2 hrs.....\$7.00
- Bottled Water & Soft Drinks / bottle.....\$2.50
- Sparkling Water & Bottled Teas / bottle.....\$2.75

### **Continental Enhancements**

15 Guest Minimum  
Priced Per Person in Combination with Continental Service  
Unless Otherwise Noted

- Warm Croissant with Shaved Ham & Swiss Cheese .....\$6.00
- English Muffin with Griddled Egg, Bacon & Cheddar ..... \$6.00
- Southwestern Wrap with Diced Ham Scrambled Eggs & Pepper Jack Cheese..... \$6.00
- Granola, Yogurt & Fresh Berry Parfait..... \$6.00
- Assorted Fruit Flavored Yogurts, 4 oz. each..... \$2.00
- Warm Steel Cut Oatmeal, Brown Sugar & Mixed Dried Fruits .....\$4.00
- Buttermilk Biscuits & Sausage Gravy .....\$5.00

## Breakfast Buffet

- 25 Guest Minimum Required For Breakfast Buffet
- Food service maintained for 1.5 hours, Coffee Service Maintained For 2 Hours
- Served With Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas

### **Falls Morning Breakfast Buffet** **\$23.00**

Chilled Orange Juice  
Assorted Cereals with 2% Milk  
Seasonal Fruit Display  
Assorted Danish Pastries, Breads & Breakfast Muffins  
Choice of 3 Hot Breakfast Items

- Farm Fresh Scrambled Eggs
- Farm Fresh Scrambled Eggs with Cheddar Cheese
- Smoked Bacon
- Breakfast Sausage
- Cinnamon French Toast, Creamery Butter & Breakfast Syrup
- Seasoned Oven Roasted Redskins
- Pancakes with Breakfast Syrup
- Hash Brown Potatoes
- Grilled Ham

### **Breakfast Buffet Enhancements**

Priced per person unless otherwise noted  
Enhancements Must Be Purchased With a Buffet

- Whole Grain Muffins.....\$2.00
- Assorted Fruit Flavored Yogurts, 4 oz. each .....\$2.00
- Assorted Fruit Flavored & Plain Greek Yogurts, 6 oz. each .....\$4.00
- Chilled Cranberry, Grapefruit or Tomato Juice 64 oz. Pitcher.....\$15.00
- Baked Spinach, Mushroom & Low fat Mozzarella Frittata \$6.00
- Oven Roasted Redskin Potatoes .....\$2.00
- Buttermilk Biscuits & Sausage Gravy .....\$4.00
- Diced Ham & Cheddar Scrambled Eggs.....\$4.00
- Cheese Blintzes With Fruit Topping .....\$3.75
- Scrambled Egg, Cheddar & Sausage Burrito, Salsa & Sour Cream on Side.....\$6.00

**Brunch**

- 25 guest minimum for Brunch and Enhancements
- Food service maintained for 1.5 hours
- Priced per person unless otherwise noted
- Served With Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas

**Riverside Brunch Buffet**

**2 Entrées \$30.00  
3 Entrées \$33.00**

Seasonal Fruit Display  
Assorted Danish Pastries, Mini Bagels & Breakfast Muffins  
Chilled Orange Juice  
Farm Fresh Scrambled Eggs  
Smoked Bacon or Breakfast Sausage  
Seasoned Oven Roasted Redskins  
Garden Salad with Assorted Dressings  
Chef’s Seasonal Vegetables  
Freshly Baked Cookies & Brownies

**Entrée Selections:**

- Sliced Slow Roasted Top Round of Beef with Cabernet Demi-Glace
- Seared Chicken with Roasted Tomatoes, Basil & Balsamic Glaze.
- Sautéed Herb Crusted Chicken Sinatra, Italian Meats, Asparagus Tips, Roasted Tomato & Garlic Pan Sauce
- Baked Cod with Parmesan Crust & Lemon Beurre Blanc
- Roasted Pork Loin with Smoked Tomato Demi-Glace
- Sliced Honey Glazed Ham
- Cheese Blintzes with Berry Topping

**Brunch Buffet Enhancements**

**Chef-Carved Entrees**

- Honey Glazed Amish Flat Ham.....\$5.00
- Roasted Top Round of Beef.....\$6.00

**Chef-Attended Stations**

- Omelet Station.....\$9.00  
Eggs & omelets made-to-order with diced ham, cheddar & jack cheese, tomatoes, mushrooms, spinach, peppers, onions & salsa
- Belgian Waffle Station.....\$6.00  
Light & crispy Belgian waffles cooked-to-order & served with warm breakfast syrup, whipped cream & fresh strawberries.
- Chef-attended fee .....\$100.00

**Sides**

- Baked Marinated Vegetable Display..... \$2.75
- Selection of Mediterranean Antipasti includes Soft Mozzarella, Capicola, Genoa Salami, House-Roasted Red Peppers, Marinated Asparagus, Spicy Garbanzo Bean Salad, Prosciutto di Parma & Mixed Olives.....\$8.50
- Selection of Hummus, Olive Tapenade & Roasted Pepper & Artichoke Spread with Red Grapes, Crostini & Gourmet Crackers.....\$4.25
- Smoked Salmon with Capers, Shaved Red Onion, Sliced Cocktail Pumpernickel, & Scallion Sour Cream Priced Per Side, Serves 25-30 .....\$160.00
- Creamy Broccoli Salad with Bacon, Cherries & Candied Walnuts .....\$3.75
- Spinach Salad with Hard Boiled Egg, Red Onion & Blue Cheese Warm Bacon Dressing .....\$3.50
- Maple Glazed Sweet Potato Wedges.....\$2.50
- Individual Potato Gratin .....\$2.50
- Fields Greens, Dried Cherries, Goat Cheese, & Candied Walnuts, Dried Cherries Vinaigrette.....\$4.25
- Mixed Organic Greens with Peppers, Sesame Seeds, Orange Segments & Wasabi Yuzo Dressing.....\$4.50

**Desserts**

- Strawberry Cloud Cake..... \$3.75
- Assorted Cheesecake .....\$4.00
- Individual Tiramisu ..... \$4.00
- Chocolate Covered Strawberries / dozen.....\$32.00

**Breaks**

- Breaks including additional price for enhancements are per person unless otherwise noted.
- 15 guest minimum for all breaks and enhancements except beverage break which has no minimum.
- Food service maintained for 1.5 hours

**Beverage Bash \$7.50**

Assorted Soft Drinks, Bottled Water, Freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Iced Tea & Hot Tazo Teas

**Enhancements**

- Orange/Strawberry/Lemongrass Elixir .....\$3.50
- V8® Shots with Celery Stick Garnish.....\$2.25

**Chocolate Fantasy \$9.00**

Fudge Brownies, Chocolate Chip Cookies & Bowl of M&M's, Soft Drinks, Bottled Water, Chocolate Milk & 2% Milk

**Enhancements**

- Double Chocolate Fudge Cupcakes.....\$3.25
- Chocolate Covered Strawberries/  
per dozen .....\$32.00

**Ice Cream Dream \$9.50**

3 Flavors of Locally Made Premium Ice Creams with Sprinkles, Fresh Strawberries, Toasted Almonds, Chocolate & Caramel Sauces. Ask Your Sales Associate for Available Flavors

**Enhancements**

- Substitute Fruit Sorbet for One Ice Cream.....\$1.25
- Mixed Fresh Berry Compote .....\$2.25
- Chocolate Covered Waffle Bowls.....\$2.50

**Sweet & Salty \$8.50**

Candy Bars, Potato Chips, Pretzels, Cracker Jacks, Freshly Popped Popcorn, Soft Drinks & Bottled Water

**Enhancements**

- Warm tortilla chips with salsa & guacamole.....\$2.75
- House Blend of Mixed Nuts & Dried Fruits.....\$3.50
- Freshly Baked Soft Pretzels with Honey Mustard & Jalapeño Sour Cream.....\$3.00

**Healthy Choice \$9.00**

Whole Fresh Fruit, Nutri-Grain & Granola Bars, Bottled Water & Bottled Iced Teas including Sweetened, Unsweetened & Green

**Enhancements**

- Fresh Fruit Skewers .....\$5.50
- Individual Vegetable Crudités with Greek Yogurt Sauce \$3.25
- Seasonal Fresh Berry Shots.....\$Market

**Cookie Break \$8.50**

Assorted Freshly Baked Cookies, Whole Fresh Fruit, 2% Milk, Soft Drinks & Bottled Water

**Enhancements**

- Chocolate Chip Cookie/Peanut Butter Sandwiches/per dozen.....\$28.00
- Lemon Bar Cookies .....\$1.75
- Chocolate Covered Strawberries/per dozen.....\$32.00

**Breaks à la Carte**

- Individual Bags of Trail Mix .....\$2.50 each
- Individual Bags of White Cheddar Popcorn.....\$2.25 each
- Individual Bags of Potato Chips, Pretzels and/or Cracker Jacks.....\$2.00 each
- Individual Bags of Salted Peanuts .....\$2.00 each
- Assorted Fruit Flavored Yogurts, 4 oz. ....\$2.00 each
- Assorted Cookies .....\$26.00 per dozen
- Brownies.....\$26.00 per dozen

**Cold Plated Lunch**

- Include Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Chocolate or Vanilla Mousse or Assorted Cheesecake for Dessert

**Sandwiches**

- Served with Carolina Slaw & Kosher Pickle

**Roast Beef \$16.50**  
Sliced Roast Beef, Lettuce, Tomato, Cheddar Cheese & Creamy Horseradish Sauce on a Hearty Egg Roll

**House Chicken Salad \$15.75**  
Grilled Chicken Breast Salad made with Chopped Water Chestnuts, Scallion & Grain Mustard Dressing, with Lettuce & Tomato on a Hearty Egg Roll

**Grilled Chicken \$15.75**  
Grilled Marinated Chicken Breast, Provolone Cheese, Roasted Tomato Tapenade, Lettuce & Tomato on a Hearty Egg Roll

**Ham & Swiss Wrap \$15.50**  
White Wrap Filled with Ham, Swiss Cheese, Sliced Tomato, Romaine & Dijon Mustard

**Cuyahoga Club \$16.50**  
Smoked Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Provolone Cheese & Basil Mayonnaise on Thick Sliced Wheat

**Deli Stack \$16.25**  
Smoked Ham, Roasted Turkey Breast, Swiss Cheese, Dijon Aioli, Lettuce & Tomato on a Hearty Egg Roll

**Italian \$16.50**  
Genoa Salami, Hot Capicola, Provolone Cheese, Basil, Tomatoes, Mayo

**Salads**

- Served with Rolls & Butter

**Add to any salad:**

4 oz. Sliced Sirloin Steak.....\$7.50  
Sliced Grilled Chicken Breast.....\$4.25  
4 oz. Grilled Atlantic Salmon.....\$6.25

**Asian \$15.50**  
Field greens, Chopped Romaine, Sprouts, Water Chestnuts, Julienne Red Bell Peppers, Carrots & Crisped Rice Noodles with Sesame Ginger Dressing

**Caesar \$14.50**  
Chopped Romaine with Garlic Croutons, Parmesan Cheese & Classic Caesar Dressing

**Mediterranean \$15.25**  
Mixed Greens with Grape Tomatoes, Cucumber, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Feta Cheese & Lemon Oregano Dressing

**Steakhouse \$14.50**  
Field Greens with Sliced Tomato, Crisp Bacon, Bleu Cheese & Red Wine Vinaigrette

**Cherries, Nuts and Berries \$15.25**  
Mixed Greens, Seasonal Fresh Berries, Caramelized Pecans And Poppy Seed Dressing

**Arugula Beet Salad \$15.25**  
Arugula, Beets, Tomatoes, Fennel Slices, Almonds and Mustard Sherry Vinaigrette

**Hot Plated Lunch**

- Includes Mixed Greens Salad Pre-Dressed with Choice of Dressing, Rolls & Butter
- Freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Chocolate or Vanilla Mousse or Assorted Cheesecake for Dessert

<b>Beef</b>			
<b>Beef Sirloin Steak*</b>		<b>\$27.50</b>	
Grilled 8 Ounce Sirloin Steak with Caramelized Shallot Demi Glace, Roasted Redskin Potatoes & Seasonal Vegetables			
<b>Beef Lasagna</b>		<b>\$18.50</b>	
Beef Lasagna with Provolone, Ricotta & Parmesan Cheeses, Marinara Sauce & Seasonal Vegetables			
<b>Chicken</b>			
<b>Chicken Marsala*</b>		<b>\$20.50</b>	
Sautéed Breast of Chicken with Mushrooms Finished with Sweet Italian Marsala Sauce, Confetti Rice & Seasonal Vegetables			
<b>Thai Red Curry Chicken*</b>		<b>\$20.50</b>	
Chicken Breast, Roasted Sweet Potato, Spinach, Snow Peas, Peppers in Spicy Red Curry Peanut Sauce			
<b>Chicken Sinatra*</b>		<b>\$20.50</b>	
Seared Marinated Chicken Breast, Roasted Tomato, Asparagus Tips and Fried Prosciutto, Roasted Redskin Potatoes & Seasonal Vegetables			
<b>Fish</b>			
<b>Seared Salmon*</b>		<b>\$22.50</b>	
Atlantic Salmon Fillet with Confetti Rice, Seasonal Vegetables & Honey Wasabi Cream			
<b>Baked Cod</b>		<b>\$21.00</b>	
Baked Cod with Choice of Herb Crust Lemon Caper -OR- Almond Crust, finished with Chardonnay Butter Sauce			
<b>Pork</b>			
<b>Center Cut Pork Chop*</b>		<b>\$23.50</b>	
Tender Grilled Pork Chop with Apple Mango Chutney, Roasted Redskin Potatoes & Seasonal Vegetables			
<b>Vegetarian</b>			
<b>Vegetable Lasagna</b>		<b>\$18.50</b>	
Vegetable with Spinach Pasta & Egg Pasta with Ricotta, Asiago & Parmesan Cheeses, with Marinara Sauce & Roasted Vegetables			
<b>Portobello Mushroom Ravioli</b>		<b>\$17.50</b>	
Portobello Mushroom Filled Egg Pasta with Roasted Tomato Alfredo Sauce, Seasonal Vegetables & Parmesan Cheese			
<b>Eggplant Parmesan</b>		<b>\$15.50</b>	
Crisp Breaded Eggplant Slices with Provolone & Parmesan Cheeses, Tomato, Seasonal Vegetables, Penne Pasta, Marinara Sauce & Fresh Basil			
<b>Asian Vegetable Stir Fry*</b>		<b>\$19.50</b>	
Freshest Selection of Vegetables with Sticky Rice & Choice of Sweet Soy or Sesame Oil			
<b>Add Beef Tenderloin Tips</b>		<b>\$7.50</b>	
<b>Add Chicken Breast</b>		<b>\$4.25</b>	
<b>Add 5 Pieces of 21/25 Count Shrimp</b>		<b>\$7.25</b>	

\*Available Gluten Free

**Lunch Buffets**

- 25 Guest Minimum for all Lunch Buffets, \$2 per Guest Discount for Groups of 40 or More
- Include freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Freshly Baked Cookies & Brownies, Assorted Cheesecake or Mousse (vanilla or chocolate) for Dessert
- Food service maintained for 1.5 hours

**Hot Buffets**

**South of the Border Buffet \$30.00**

Taco Salad- Romaine Lettuce, Tomatoes, Jalapeños, Cheddar Cheese, Olives, Tri-Color Tortilla Chip & Vinaigrette Dressing  
Beef & Chicken Fajitas -or-  
Black Bean & Chicken Enchiladas

**Condiment Bar with....**

Warm Flour Tortillas, Salsa, Sour Cream  
Chopped Tomato, Guacamole, Fresh Cilantro  
Lime Wedges, Cheddar Cheese, Queso  
Tri-Color Tortilla Chips  
Mexican Rice, Ranchero Beans  
Apple Jalapeno Cobbler (substituted for standard dessert)

**Cold Buffets**

**Deli Buffet \$25.00**

Chef's Choice of House-Made Soup  
Red Bliss Potato Salad  
Carolina Slaw  
Seasonal Fruit Salad  
Sliced Smoked Ham, Roast Beef & Turkey Breast  
Sliced American, Swiss & Cheddar Cheese  
Tomatoes, Red Onion & Lettuce  
Mayonnaise, Yellow Mustard & Kosher Pickles  
Assorted Breads & Rolls  
Individual Bags of Potato Chips  
Add: Salami or Capicola..... \$1.50/p/p

**Wrap Sandwich Buffet \$24.00**

Chef's Choice of House-made Soup or Garden Salad with Choice of Dressing  
Grilled Yukon Gold Potato Salad with Bacon & Scallions  
Seasonal Fruit Salad

**Choice of Three Wraps:**

- \*Spinach Wrap Filled with Grilled Vegetables, Spinach, Grated Cheese Blend & Vinaigrette Dressing
- \*Tomato Wrap Filled with Grilled Chicken Strips, Red Bell Peppers, Carrots, Romaine & House Made Cole Slaw
- \*White Wrap Filled with Ham, Swiss Cheese, Sliced Tomato, Romaine & Dijon Mustard
- \*Spinach Wrap Filled with Hummus, Romaine, Alfalfa Sprouts, Tomato, Avocado & Cucumber
- \*White Wrap Filled with Slices Roast Beef, Creamy Horseradish, Romaine & Cheddar Cheese
- \*Tomato – Italian Wrap Filled with Salami, Capicola, Provolone, Basil, Tomatoes & Romaine

**Front Street Lunch Buffet**

**2 Entrées \$26.00  
3 Entrées \$30.50**

Chef's Choice of House-Made Soup or  
Garden Salad Dressed with Choice of Dressing  
Caesar Salad  
Seasonal Vegetables  
Herb Roasted Potato Wedges  
Rolls & Butter

**Choice of two Hot Selections:**

- Sliced Roasted Top Round of Beef with Caramelized Onion Jus
- Baked Coriander, Cumin Crusted Salmon with Organic Honey Cream
- Sautéed Chicken Breast Marsala with Mushrooms
- Sautéed Chicken Breast, Asparagus Tips, Roasted Tomato & Fried Prosciutto
- Seared Chicken Breast with Putanesca Sauce and Parmesan
- Chicken with Roasted Tomato Basil Balsamic Reduction
- Sliced Roasted Pork Loin with Smoked Tomato Demi-Glace
- Roasted Italian Sausage with Onions and Peppers
- Penne Pasta with Tomato Basil Sauce
- Eggplant Parmesan with Provolone Cheese and Marinara Sauce

**Salad Inspiration Buffet \$24.00**

Add Tuna Salad.....\$2.75  
Add House Chicken Salad.....\$2.75  
Add 31/40 Count Shrimp.....\$3.75  
Mixed Garden Greens  
Chopped Romaine  
Italian, Balsamic, Ranch, Extra Virgin Olive Oil and Creamy Blue Cheese Dressings  
Penne Pasta Salad with Basil, Roasted Tomato and Bocconcini Mozzarella  
**(In bowls, on the side for self-serve)**  
Black Olives, Artichoke Hearts, Toasted Sliced Almonds  
Crumbled Blue Cheese, Shredded Cheddar, Crisp Croutons  
Crumbled Bacon, Garbanzo Beans, Hard Boiled Egg Halves  
Grilled Chicken Strips  
Rolls & Butter

**Lunch Enhancements**

- Customize your plated or buffet lunch with a specially prepared enhancement
- 25 Guest Minimum
- Pricing is per person, unless otherwise noted
- Chef Fee \$100.00 for 2 Hour Carving Station one station per 50 guests

**To Enhancing your Buffet**

**Entrées**

- Vegetable or Meat Lasagna .....\$6.25
- Roasted Atlantic Salmon with Cumin Coriander Crust  
Organic Honey Cream .....\$7.25
- Baked Honey Glazed Sweet Potato Wedges.....\$2.25
- Individual Potato Gratin .....\$2.50

**To Enhance your Buffet or Plated Lunch**

**Sides**

- Creamy Broccoli Salad With Bacon, Dried Cherries &  
Candied Walnuts .....\$3.75
- Spinach Salad with Hard Boiled Egg, Red Onion & Blue  
Cheese Warm Bacon Dressing .....\$3.50
- Sliced Tomatoes with Sweet Onions, Cucumbers, Balsamic  
Glaze.....\$2.75
- Seasonal Fruit Medley.....\$3.50
- Fields Greens, Dried Cherries, Goat Cheese & Candied  
Walnuts, Dried Cherries Vinaigrette .....\$4.25
- Mixed Organic Greens with Orange Segments, Peppers,  
Sesame Seeds, Crisp Rice Noodles &  
Miso-Sesame Dressing.....\$5.50
- Strawberry Arugula Salad with Feta, Strawberries, Toasted  
Almonds, Red Onion & Poppy Seed Dressing....\$4.25

**Chef-Carved Entrées**

- Honey Glazed Amish Flat Ham.....\$4.50
- Roasted Top Round of Beef.....\$5.50
- Roasted Beef Tenderloin .....\$9.50

**Soup & Salad Enhancements**

- Tomato Basil Bisque with Assorted Crackers.....\$3.50
- Italian Wedding Soup with Assorted Crackers.....\$3.75
- Spinach Salad with Hard Boiled Egg, Red Onion & Blue  
Cheese Warm Bacon Dressing .....\$3.50
- Sliced Tomatoes with Sweet Onions, Cucumbers, Balsamic  
Glaze.....\$2.75
- Fields Greens, Dried Cherries, Goat Cheese & Candied  
Walnuts, Dried Cherries Vinaigrette.....\$4.25
- Mixed Organic Greens with Orange Segments, Peppers,  
Sesame Seeds, Crisp Rice Noodles &  
Miso-Sesame Dressing.....\$5.50

**Dessert Enhancements**

- Strawberry Cloud Cake with Whipped Topping & Berry  
Garnish .....\$3.50
- Chocolate Tuxedo Mousse Torte with Whipped Topping &  
Berry Garnish .....\$3.50
- New York Cheesecake with Berry Sauce &  
Whipped Topping.....\$3.75
- Assorted Petit Fours & Mini Sweets.....\$4.50
- Individual Tiramisu ..... \$4.00
- Chocolate Covered Strawberries / dozen.....\$32.00

## Plated Dinners

- Served with Mixed Greens Salad Pre-Dressed with Choice of Dressing, Rolls & Butter
- Chef's Choice of Starch & Vegetable
- Chocolate or Vanilla Mousse or Assorted Cheesecake for Dessert
- Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea

<b>Beef</b>			<b>Chicken</b>	
<b>Sirloin Steak*</b>		<b>\$39.00</b>	<b>Chicken Sinatra*</b>	<b>\$27.00</b>
8 oz. Grilled with Roasted Mushroom Sauce			Searched Marinated Chicken Breast, Roasted Tomatoes, Asparagus Tips and Fried Prosciutto	
<b>New York Strip*</b>		<b>\$43.00</b>	<b>Chicken Puttanesca*</b>	<b>\$27.00</b>
12 oz. Grilled & Brushed with Herb Garlic Butter			Searched Chicken breast with Spicy Tomato Capers Olive Sauce & Parmesan	
<b>Searched Filet Mignon*</b>		<b>\$46.00</b>	<b>Balsamic Grilled Chicken*</b>	<b>\$27.00</b>
8 oz. Center Cut with Red Wine Peppercorn Reduction			Marinated Chicken Breast with Balsamic Reduction & Basil Pesto	
<b>Short Ribs</b>		<b>\$37.00</b>	<b>Cranberry Walnut Chicken</b>	<b>\$30.00</b>
Choice of Redeye Gravy or Classic Au Jus			Chicken Stuffed with Cranberry Walnuts in Pan Sauce and Fennel Slaw	
<b>Fish</b>			<b>Chicken Saltimbocca*</b>	<b>\$30.00</b>
<b>Atlantic Salmon*</b>		<b>\$36.00</b>	Chicken Breast wrapped with Prosciutto & Sage Leaf with Garlic Poulet Glaze	
Seasoned with Cumin, Coriander & Seared with Chardonnay Cream Sauce or Honey Wasabi Cream			<b>Vegetarian</b>	
<b>Grilled Swordfish Provençal*</b>		<b>\$37.00</b>	<b>Asian Vegetable Stir Fry*</b>	<b>\$26.00</b>
Topped with Olives, Tomatoes, Capers & Mixed Herbs			Freshest Selection of Vegetables with Sticky Rice & Choice of Sesame Oil or Sweet Soy	
<b>Baked Cod*</b>		<b>\$36.00</b>	<b>Portobello Mushroom Ravioli</b>	<b>\$26.00</b>
With Choice of: Herb Crust, Almond Crust or Lemon Capers Butter Sauce			Portobello Mushroom Filled Egg Pasta with Roasted Red Pepper Alfredo Sauce, Seasonal Vegetables & Parmesan Cheese.	
<b>Pork</b>			<b>Vegetable Tower</b>	<b>\$26.00</b>
<b>Frenched Pork Chop*</b>		<b>\$29.00</b>	Stack of Freshest Seasonal Vegetables Grilled and Roasted Pine Nut basil Pesto & San Marzano Tomato Sauce	
10 oz. Marinated & Grilled with Apple Mango Chutney			<b>Stuffed Peppers</b>	<b>\$26.00</b>
<b>Sliced Pork Tenderloin*</b>		<b>\$32.00</b>	Chef's Choice of Ancient Grains, Fresh Vegetables Finished with San Marzano Tomato Sauce	
8 oz. Grilled with Wild Mushroom Tomato Ragout				

\*Available Gluten Free



**Plated Paired Entrées**

**Grilled Chicken & Pork Tenderloin** **\$46.00**  
Grilled Marinated Chicken Breast & Seasoned Pork Tenderloin with Wild Mushroom Tomato Ragout

**Chicken Sinatra & Seared Atlantic Salmon** **\$46.00**  
Seared Marinated Chicken Breast, Roasted Tomatoes, Asparagus Tips and Fried Prosciutto & Seared Atlantic Salmon with Extra Virgin Olive Oil

**Grilled Chicken & Crab Cake** **\$47.00**  
Grilled Marinated Chicken Breast & a House-Made Jumbo Lump Crab Cake with Asian Slaw

**Filet & Chicken** **\$47.00**  
Grilled 6 oz Filet Mignon & Grilled Marinated Chicken Breast with Mushroom Hash & Cabernet Reduction

**Filet & Seared Salmon** **\$50.00**  
Grilled 6 oz. Filet Mignon & Seared Salmon with Chardonnay Butter Sauce

**Salmon & Crab Cake** **\$50.00**  
Seared Salmon & a House Made Jumbo Lump Crab Cake with Fennel Beurre Blanc

**Filet & Shrimp** **\$52.00**  
Grilled 6 oz. Filet Mignon with Three 13/15 Count Shrimp Sautéed with Roasted Tomato Garlic Basil

**Filet & Crab Cake** **\$56.00**  
Grilled 6 oz. Filet Mignon & a House-Made Jumbo Lump Crab Cake with Asian Slaw

## Dinner Buffets

- Includes Mixed Greens Salad with Toppings and Two Dressings, Rolls, Butter
- Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Chocolate or Vanilla Mousse or Assorted Cheesecake for Dessert
- Enhancements are priced per person and must be purchased with a buffet – not available à la carte
- Price does not include \$100 per station Chef Fee. One station per 50 guests
- Food service maintained for 1.5 hours

### **The Rapid Falls** **\$34.95**

Select 2 Entrées & 2 Vegetables/Starches

### **The Vaughn** **\$36.95**

Select 3 Entrées & 3 Vegetables/Starches

### **The Executive** **\$40.95**

Select 2 Entrées & 2 Vegetables/Starches  
Plus 1 Dessert Enhancement

#### Entrées

##### Beef

- Beef Tenderloin Tips with Onions, Mushrooms & Pan Sauce
- Sliced Roast Beef Sirloin Au Jus
- Sliced Grilled Flank Steak with Caramelized Shallot Jus

##### Chicken/Turkey

- Seared Chicken Breast with Asparagus Tips, Roasted Tomatoes, Fried Prosciutto, Garlic Sauce
- Chicken Saltimbocca with Garlic Glaze Poulet
- Seared Chicken Breast with Putanesca Sauce & Parmesan
- Herb Roasted Bone-In Chicken with Caramelized Onion Jus
- Cranberry Walnut Chicken in Pan Sauce
- Spicy Seared Chicken Breast with Bourbon Barbecue Glaze
- Herb Roasted Turkey Breast

##### Fish

- Baked Baby Scrod Crumble Topping & Citrus Honey Bierre Blanc
- Horseradish Crusted Salmon with Port Wine Reduction
- Seared Salmon with Brie Cream Sauce and Wilted Spinach

##### Pork

- Sliced Roast Pork Loin with Sage Demi Glace & Scallions
- Grilled Pork Chops with Caramelized Apple Jus

##### Vegetarian

- Eggplant Parmesan with Provolone, Tomato, Parmesan & Marinara
- Ricotta Filled Manicotti with Marinara & Asiago Cheese

##### Vegetables & Starches

- Roasted Rosemary Smashed Red Potatoes
- Skin-On Mashed Yukon Gold Potatoes
- Parmesan Potato Gratin
- Roasted Garlic Mashed Potatoes
- Confetti Rice Blend With Long Grain & Wild Rice
- Rice Pilaf
- Herb Couscous
- Penne Pasta With Marinara or Alfredo Sauce
- Roasted Seasonal Vegetable Medley
- Buttered Green Beans
- Asparagus, Green Bean, Red Pepper Medley

## Enhancements

- Customize your plated or buffet dinner with a specially prepared enhancement
- Prices are per person
- 25 guest minimum
- Price does not include \$100 per station Chef Fee. One station per 50 guests

### To Enhancing your Buffet

#### Chef-Carved Entrée

- Honey Glazed Amish Flat Ham .....\$4.50
- Roasted Top Round of Beef .....\$6.00
- Roasted Beef Tenderloin.....\$10.00

### To Enhance your Buffet or Plated Meals

#### Sides

- Sliced Baked Sweet Potatoes with Butter & Brown Sugar .....\$2.50
- Brown & Wild Rice Blend With Forest Mushrooms .....\$3.00
- Smoked Tomato Risotto with Asiago Cheese .....\$3.25
- Israeli Couscous with Garlic, Mixed Herbs & Olive Oil .....\$3.75
- Roasted Asparagus with Parmesan .....\$3.50
- Roasted Baby Carrots with Grand Marnier .....\$3.00

#### Soup & Salad

- Tomato Basil Bisque with Assorted Crackers.....\$3.50
- Italian Wedding Soup with Assorted Crackers.....\$3.75
- Spinach Salad with Warm Bacon Vinaigrette, Hard Boiled Egg & Red Onion .....\$3.50
- Sliced Tomatoes with Blue Cheese, Red Onion & Red Wine Vinaigrette .....\$2.75
- Romana Salad with Farmers Greens, Roasted Tomatoes, Fresh Mint, Ricotta Salata Cheese & Honey-Balsamic Dressing.....\$4.25
- Mixed Organic Greens with Orange Segments, Blanched Snow Peas & Wasabi Yuzo Dressing.....\$5.50

#### Dessert

- Strawberry Cloud Cake with Whipped Topping & Berry Garnish .....\$3.50
- Chocolate Tuxedo Mousse Torte with Whipped Topping & Berry Garnish .....\$3.50
- Key Lime Pie with Whipped Topping.....\$3.75
- New York Cheesecake with Berry Sauce & Whipped Topping.....\$3.75
- Individual Tiramisu with Whipped Topping .....\$4.00
- Individual Key Lime .....\$4.00
- Assorted Petit Fours & Mini Sweets.....\$4.50

## Displayed Hors d'oeuvre

### Domestic Cheeses

Cheddar, Swiss & Pepper Jack with Assorted Crackers & Fruit Garnish

- up to 20 guests .....\$95.00
- 25-40 guests .....\$145.00
- 40-60 guests .....\$240.00

### Seasonal Fruit Mélange

Seasonal Melons & Pineapple with Berries Garnish

- up to 20 guests .....\$82.00
- 25-40 guests .....\$125.00
- 40-60 guests .....\$165.00

### Artisan Cheeses

Array of Artisan Cheese Selections accompanied with Grapes, Berries, Breadsticks, Roasted Walnuts, & Assorted Crackers

- up to 20 guests .....\$165.00
- 25-40 guests .....\$244.00
- 40-60 guests .....\$340.00

### European Antipasto

Italians Meats & Cheeses with Marinated Artichoke Hearts, Olives, Roasted Peppers & Grilled Marinated Vegetable Display with Sliced Baguette & Crackers

- up to 20 guests .....\$135.00
- 25-40 guests .....\$198.00
- 40-60 guests .....\$334.00

### Chilled Shrimp

Jumbo Shrimp per Dozen, On Ice with Cocktail Sauce & Lemon (16/20)

- Per Dozen .....\$36.00

### Crostini \$215.00

Serves 50 - Crisp Toasted Baguette Slices with Assorted Toppings including Classic Tomato, Mozzarella & Basil, Olive Tapenade, Piquillo Pepper Tapenade & Garlic Hummus

### Spoonfuls of Flavor \$245.00

Serves 50 - Edible Spoons filled with Thai Coconut Crab Salad, Hummus with Olive Tapenade & Smoked Salmon Tartare with Spicy Cucumber Relish

### Assorted Sushi \$185.00

50 Pieces - Vegetarian California Roll, Spicy Tuna Roll, Salmon & Cucumber Roll served with Wasabi, Soy Sauce & Pickled Ginger

### Baked Brie En Croûte \$125.00

Serves 30 - Imported French Brie Cheese Covered In Flaky Puffy Pastry & Baked to a Golden Brown, Served with Apricot Preserves, Baguette Slices & Grapes

### Smoked or Poached Cold Salmon \$125.00

Serves 30 - Sliced Smoked Side or Cold Poached Salmon Side with Diced Egg, Capers, Sour Cream, Red Onion & Lemon

### Individual Crudités \$215.00

Serves 50 - Fresh Vegetables in Individual Serving Pieces with Ranch Dressing

## Displayed Hors d'oeuvre

- Priced And Sold In Increments Of 25 Pieces

### Hot Hors d'oeuvre

- Coconut Shrimp with Plum Sauce.....\$60.00
- Shrimp Tempura .....\$60.00
- Blue Cheese, Caramelized Onion Tartlets .....\$60.00
- Raspberry Brie En Croute ..... \$60.00
- Chicken Satay with Peanut Sauce ..... \$66.25
- Mushroom Caps with Sausage & Marinara Sauce.....\$66.25
- Bite Sized Rosemary Lamb Chops.....\$81.25
- Mini Beef Kabob with Teriyaki Glaze.....\$56.25
- Mini Crab Cakes with New Orleans Rémoulade.....\$81.25
- Spanakopita.....\$50.00
- Petite Beef Wellingtons with House Made Steak Sauce.....\$87.50
- Bacon Wrapped Water Chestnut .....\$48.75
- Prosciutto Basil Wrapped Chicken Bites .....\$56.25
- Chinese Egg Rolls with Sweet & Sour Sauce.....\$48.75
- Vegetable Spring Rolls with Sweet & Sour Sauce .....\$50.00
- Cocktail Meatballs with Tomato-Basil or Barbecue Sauce .....\$53.75
- Lamb Moroccan Cigar .....\$58.00
- Kale Pot Sticker ..... \$58.00
- Shrimp Casino ..... \$64.00

### Cold Hors d'oeuvre

- Thai Coconut Crab Salad Spoons .....\$87.50
- Prosciutto Wrapped Asparagus.....\$50.00
- Smoked Turkey & Boursin Roulade.....\$62.50
- Piquillo Pepper Tapenade Crostini.....\$50.00
- Jumbo Shrimp Cocktail served with Cocktail Sauce & Lemon (per dozen)..... \$36.00
- Brie, Avocado Crostini .....\$50.00

## Reception Packages

- Pricing is per person, 30 guest minimum.
- Package includes food service for one & a half hours
- Served with freshly brewed Starbucks premium coffee, decaffeinated coffee, Tazo Teas & Iced Tea
- Pricing does not include \$100 per Chef carving fee. One station per 100 guests

### Three Star Reception **\$37.00**

Fresh Seasonal Fruit Display  
 Domestic Cheese Display with Sliced Baguette, Grapes & Crackers  
 Individual Crudités Display with Ranch Dressing  
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below  
 Slow Roasted Top Round of Beef or Turkey Breast Carved in the room with Assorted Rolls, Grain Mustard & Horseradish Sauce  
 Petit Fours – Assorted small iced cakes

### Four Star Reception **\$40.00**

Fresh Seasonal Fruit Display  
 Domestic Cheese Display with Sliced Baguette, Grapes & Crackers  
 Individual Crudités Display with Ranch Dressing  
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below  
 Carving Station with Slow Roasted Top Round of Beef & Roasted Turkey Breast carved in the room with Assorted Rolls, Grain Mustard & Horseradish Sauce  
 Penne Pasta Buffet served with: Alfredo Sauce, Marinara Sauce, Black Olives, Sautéed Mushrooms, Artichoke Hearts, Capers & Parmesan Cheese  
 Petit Fours – Assorted small iced cakes

### Hot Hors d'oeuvre

- Bacon Wrapped Water Chestnut
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Cocktail Meatballs with Tomato-Basil or BBQ Sauce
- Prosciutto Basil Chicken Bites
- Chicken Satay with Peanut Sauce
- Mini Beef Kabob with Teriyaki Glaze

### Five Star Reception **\$46.00**

Fresh Seasonal Fruit Display  
 Domestic & Imported Cheese Display with Sliced Baguette, Grapes & Crackers  
 Individual Crudités Display with Ranch Dressing  
 Antipasto Display with Salami, Prosciutto, Soft Mozzarella, Roasted Peppers, Pepperoncini & Olives  
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below  
 Shrimp Shooters with Cocktail Sauce & Lemon (4 per person)  
 Carving Station With Slow Roasted Top Round of Beef & Roasted Turkey Breast carved in the room with Assorted Rolls, Grain Mustard, Cranberry-Orange Relish & Horseradish Sauce  
 Penne Pasta Buffet served with: Alfredo Sauce, Marinara Sauce, Black Olives, Sautéed mushrooms, Artichoke Hearts, Capers & Parmesan Cheese  
 Petit Fours – Assorted small iced cakes

### Cold Hors d' oeuvre

- Cucumber with Smoked Salmon Mousse
- Smoked Turkey & Boursin Roulade
- Sun-Dried Tomato Pesto Chicken Crostini
- Hummus with Sesame Chips & Olives

**Bar Pricing -**

- Hosted and Cash Bars require one bartender per 100 guests. \$100.00 per bartender for a maximum of 5 hours, each additional hour is \$25.00.
- Cash bars require cashiers. One cashier is scheduled with a minimum of 40 guests. A second cashier is scheduled over 150 guests, \$75.00 per cashier for a maximum of 5 hours. Each additional hour is \$20.00.
- All prices including bartender and cashier fees are subject to 20% service charge, applicable sales tax and are subject to change.

**Hosted Bar –Tallied and charged by the drink**

Premium Cocktails	\$6.75
Call Cocktails	\$5.75
Select Varietal Wines	\$6.25
Imported Beers	\$4.50
Domestic Beers	\$3.75
Soft Drinks	\$2.25
Bottled Water	\$2.50
Mineral Water	\$2.75

**Call Hosted Open Bar**

- \$19 per guest for 2 Hours
- \$24 per guest for 3 Hours
- \$29 per guest for 4 Hours
- \$35 per guest for 5 Hours

**Call Brands**

- Jim Beam
- Seagram's 7
- Dewars
- Smirnoff Vodka
- Cruzan Rum
- Beefeater Gin
- Sauza Gold Tequila
- DeKuyper Amaretto
- Peachtree Schnapps

**Wine**

- Century Cellars Chardonnay
- Glass Mountain Merlot
- Canyon Road Cabernet
- Beringer White Zinfandel

**Beer – Select Two Domestic And One**

**Import**

**Domestic**

- Budweiser
- Bud Light
- Miller Lite
- Yuengling
- Coors Light

**Import**

- Corona
- Heineken
- Labatt Blue

**Cash Bar Call and Premium**

Cocktails/Mixed Drinks	\$7.00
Select Varietal Wines	\$6.00
Imported/Premium Beers	\$6.00
Domestic Beers	\$5.00
Soft Drinks	\$2.00
Bottled Water	\$2.00
Mineral Water	\$2.00

**Premium Hosted Open Bar**

- \$22 per guest for 2 Hours
- \$27 per guest for 3 Hours
- \$32 per guest for 4 Hours
- \$38 per guest for 5 Hours

**Premium Brands**

- Jack Daniel's
- Canadian Club Whisky
- Johnnie Walker Red Scotch
- Skyy Vodka
- Bacardi Rum
- Bombay Gin
- Cuervo Gold Tequila
- DeKuyper Amaretto
- Peachtree Schnapps

**Wine**

- Magnolia Grove, Chardonnay
- Cellar No. 8 Merlot
- Magnolia Grove Cabernet
- Beringer White Zinfandel

**Beer - Select Two of each**

**Domestic**

- Budweiser
- Bud Light
- Miller Lite
- Yuengling
- Sam Adams

**Import**

- Corona
- Heineken
- Amstel Light
- Labatt Blue

**Ultimate Hosted Open Bar**

- \$31 per guest for 2 Hours
- \$39 per guest for 3 Hours
- \$44 per guest for 4 Hours
- \$49 per guest for 5 Hours

**Ultimate Brands**

- Maker's Mark Bourbon
- Crown Royal Whisky
- Johnnie Walker Black Scotch
- Absolut Vodka
- Bacardi /Captain Morgan Rum
- Bombay Sapphire Gin
- 1800 Tequila
- Amaretto di Saronno
- Peachtree Schnapps
- Bailey's Irish Cream
- Kahlua

**Wine**

- Magnolia Grove Chardonnay
- Cellar No. 8, Merlot
- Magnolia Grove Cabernet
- Beringer White Zinfandel
- Placido, Pino Grigio

**Beer - Select Two Domestic And Two Import and One Craft**

**Domestic**

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Yuengling
- Sam Adams

**Import**

- Corona
- Heineken
- Amstel Light
- Labatt Blue
- Craft**
- Great Lakes
- Dortmunder
- Burning River