

# Breakfast

## Continental Breakfast

### The Traditional

Chilled Fruit Juices  
 Fresh Fruit Tray  
 Assorted Breakfast Pastries  
 Bagels and Cream Cheese  
 Butter and Fruit Preserves  
 Freshly Brewed Regular and Decaf Coffee & Tea  
**\$14.95**

### The Healthy Continental

Chilled Fruit Juices  
 Assorted Granola Bars  
 Sliced Fresh Fruit and Berries  
 Yogurt and Granola Parfaits  
 Freshly Brewed Regular and Decaf Coffee & Tea  
**\$15.95**

### The Executive

Chilled Fruit Juices  
 Assortment of Fresh Fruit and Berries  
 Yogurt and Granola  
 Assorted Breakfast Breads, Danish and Muffins  
 Butter and Fruit Preserves  
 Bagels & Cream Cheese  
 Freshly Brewed Regular and Decaf Coffee & Tea  
**\$16.50**

## Breakfast Buffets\*

### American Breakfast Buffet

Chilled Fruit Juices  
 Assortment of Fresh Fruit and Berries  
 Breakfast Potatoes  
 Scrambled Eggs  
 Bacon and Sausage  
 Assorted Muffins, Breakfast Breads and Danish  
 Butter and Fruit Preserves  
 Freshly Brewed Regular and Decaf Coffee & Tea  
**\$19.95**

### Select Breakfast Buffet

Chilled Fruit Juices  
 Assortment of Fresh Fruit and Berries  
 Breakfast Potatoes  
 Scrambled Eggs with Cheese, Ham, Peppers and Onions  
 Bacon and Sausage  
 Silver Dollar Pancakes or French Toast  
 Oatmeal with Assorted Dried Fruits, Nuts, Brown Sugar & Honey  
 Assorted Muffins, Breakfast Breads, Danish and Croissants  
 Bagels & Cream Cheese  
 Butter and Fruit Preserves  
 Freshly Brewed Regular and Decaf Coffee & Tea  
 Assorted Sodas and Bottled Water  
**\$22.50**

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# Breakfast

## Plated Breakfast

Scrambled Eggs  
 Bacon or Sausage  
 Breakfast Potatoes  
 Fresh Fruit & Berries  
 Chilled Fruit Juice  
 Freshly Brewed Regular and Decaf Coffee & Tea  
**\$17.00**

## Enhancements

French Toast or Pancakes	\$2.00
Fruit & Yogurt Parfaits	\$3.00
Cheese Blintzes w/Fruit Topping	\$3.00
Cinnamon Rolls	\$3.00
Boxed Cereal w/Cold Milk	\$2.00

## Brunch\*

Chilled Fruit Juices  
 Assortment of Fresh Fruit and Berries  
 Breakfast Potatoes  
 Scrambled Eggs  
 Bacon and Sausage  
 Tossed or Caesar Salad  
 Lemon-Pepper Chicken  
 Smoked Salmon  
 Selection of Breads, Rolls and Pastries  
 Bagels & Cream Cheese  
 Butter and Fruit Preserves  
 Freshly Brewed Regular and Decaf Coffee & Tea  
**\$32.00**

## Stations

(Requires Chef Station fee \$75.00 per attendant)  
 Chef Carved Top Round, Ham or Turkey Breast  
**\$6.00**  
 Omelet Station with Choice of Seven Fix Ins'  
 Including Ham, Bacon, Sausage, Salmon,  
 Mushrooms, Green & Red Peppers, Spinach,  
 Broccoli, Cheese **\$10.00**  
 Egg Whites & Egg Substitute Available Upon  
 Request  
 Add Crab **\$3.00**

## At The Bar

(Requires bartender fee \$25.00 per hour)  
 Champagne, Mimosas, Bloody Marys **\$14.00**

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# Breaks

## Beverage Break

Freshly brewed regular and decaffeinated coffee  
 Selection of hot teas  
 Bottled water and assorted soft drinks  
**\$5.25 (2 hours)**  
 All day beverage service (8 hours) **\$12.00**  
 Half day beverage service (4 hours) **\$8.00**

## Fresh Start

Granola bars and assorted breakfast bars  
 Sliced fresh fruit  
 Bottled water and assorted soft drinks  
**\$9.00**

## Sweet Break

Hershey's assorted candy bars  
 Assorted fresh baked cookies & brownies  
 Fresh fruit tray  
 Bottled water and assorted soft drinks  
**\$11.00**

## Game Time Break

Hot jumbo pretzels with deli mustard  
 Nachos and cheese with salsa  
 Cracker jacks, popcorn and mixed nuts  
 Bottled water and assorted soft drinks  
**\$10.00**

## Cookie Break

Assorted fresh baked cookies  
 Bottled water and assorted soft drinks  
**\$7.00**

## Sweet & Salty

Assorted brownies and blondies  
 Potato chips and pretzels  
 Bottled water and assorted soft drinks  
**\$10.00**

## Other Break Options

Sliced Fresh Fruit **\$4.00**  
 Assorted Muffins and Pastries **\$24.00/dozen**  
 Assorted Granola Bars **\$24.00/dozen**  
 Assorted Cookies **\$24.00/dozen**  
 Gourmet Brownies and Blondies **\$24.00/dozen**  
 Fruit Yogurts **\$3.00**  
 Assorted Cereals and Milk **\$3.00**  
 Assorted Fruit Juices **\$4.00**  
 Assorted Candy Bars **\$4.00**  
 Tortilla Chips with salsa, guacamole, and sour cream  
**\$5.00**  
 Vegetable Crudit  with Ranch and Hummus  
**\$5.00**  
 Coffee **\$35.00/gallon**  
 Assorted Hot Teas **\$35.00/gallon**  
 Hot Chocolate **\$35.00/gallon**  
 Fruit Punch or Lemonade **\$35.00/gallon**  
 Sweet or unsweetened Ice Tea **\$35.00/gallon**  
 Assorted Sodas upon consumption **\$2.00 each**

## Additional Items

Prices per pound

Pretzels **\$20.00**  
 Mixed Nuts **\$35.00**  
 Bar Mix **\$20.00**  
 Tortilla Chips **\$20.00**  
 Potato Chips **\$20.00**  
 Guacamole **\$33.00**  
 Queso (Cheese) **\$25.00**  
 Salsa **\$30.00**  
 Spinach and Garlic Dip **\$30.00**  
 Sun Dried Tomato Dip **\$30.00**

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# Lunch

## Executive Deli Buffet

Salad Bar with Greens & Choice of Dressings  
 Penne Pasta Salad with Roasted Vegetables  
 Assortment of Ham, Roast Beef, Turkey and Salami  
 Assortment of Swiss, Cheddar, American and Provolone Cheese  
 Tomatoes, Onions, Lettuce and Pickles  
 Mayonnaise and Deli Mustard  
 Whole Wheat, Kaiser and Ciabatta Breads  
 Individual Bags of Chips  
 Assorted Cookies & Brownies  
 Iced Tea (Sweetened/Unsweetened) and Soft Drinks  
**\$25.00**

## Wrap Buffet

Includes:  
 Salad Bar with Greens & Choice of Dressings  
 Penne Pasta Salad with Roasted Vegetables  
 Individual Bags of Chips  
 Assorted Cookies & Brownies  
 Iced Tea (Sweetened/Unsweetened) and Soft Drinks

### Select Three:

Chicken Caser  
 Chicken Salad with Celery and Tarragon  
 Mayonnaise  
 Smoked Turkey Club with Bacon & Avocado  
 Grilled Veggie & Hummus  
 Ham, Swiss Cheese & Honey Mustard  
 Tuna Salad  
 Mozzarella, Tomato & Basil  
**\$26.00**

## Hot Lunch Buffet

Includes:  
 Chef's Choice of Potato, Rice or Pasta  
 Vegetable du Jour  
 Warm Rolls and Butter  
 Assorted Sliced Cake  
 Freshly Brewed Regular and Decaf Coffee  
 Iced Tea (Sweetened/Unsweetened) and Soft Drinks

### Salads (Select One)

Fresh Fruit Salad  
 Tossed Green Salad  
 Spinach Salad  
 Greek Salad  
 Caesar Salad  
 Caprese Salad  
 Cold Vegetable and Pasta Salad  
 Soup Du Jour

### Entrees (Select Two or Three)

Beef Tips- Top round sirloin slow roasted in Montreal seasoning with onions and gravy  
 Chicken Marsala – Chicken breast lightly dusted and sautéed in a Marsala Demi-Glaze  
 Roasted Turkey & Stuffing –Turkey breast stuffed with apples and dried cranberries  
 Herb Roasted Sirloin – Sliced with a Cabernet Demi-Glaze  
 Chicken Piccata – Marinated Grilled Chicken Breast Topped with a Creamy Lemon Caper Sauce  
 Traditional Meat Lasagna – Beef Lasagna with marinara and four cheese sauce  
 Vegetable Lasagna – Vegetable Lasagna with marinara and four cheese sauce  
 Pasta Primavera – Pasta with chicken, shrimp and roasted vegetables  
 Baked Tilapia – Baked tilapia with spinach and cheese in a glaze sauce  
 Chicken Francaise served with light lemon herb sauce  
 Wild Mushroom Ravioli in a Shitake Bourbon Cream Sauce  
 Eggplant Or Chicken Parmigiana

Select Two Entrees     **\$28.00**

Select Three Entrees   **\$30.00**

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# Lunch

## Southwestern \$27

Choice of Two Entrée Stations:

Fajita: Choice of Chicken, Beef or Vegetable  
Served with Warm Tortillas, Salsa, Lettuce, Cheese,  
Tomatoes, Onions, Sour Cream and Guacamole

Enchilada: Choice of Chicken or Cheese

Taco Station: Choice of Chicken, Beef or Vegetable  
Served with Taco Shells, Salsa, Lettuce, Cheese, Tomatoes,  
Onions, Sour Cream and Guacamole

Served with Garden Chopped Salad, Corn Bread and  
Spanish Rice  
Includes Iced Tea (Sweetened/Unsweetened) and Soft  
Drinks

## Homestyle \$28

Fresh Garden Salad with Mixed Greens, Tomatoes,  
Cucumbers, Croutons and Assorted Dressings

Choice of One Entrée:

Fried Chicken  
Barbeque Chicken  
Roasted Cajun Porkloin  
Herb Roasted Baked Chicken

Served With Macaroni and Cheese, Baked Beans, Corn on  
the Cob, Corn Bread and Fresh Fruit  
Includes Iced Tea (Sweetened/Unsweetened) and Soft  
Drinks

## Little Italy \$28

Choice of One Soup or Salad:

Minestrone  
Creamy Tomato Bisque  
Classic Caesar Salad

Choice of One Pasta:

Penne Pasta Rosa  
Tricolor Tortellini  
Fettuccini Alfredo

Choice of One Entrees:

Chicken Parmesan  
Balsamic Grilled Chicken with Fresh  
Mozzarella and Basil  
Tuscan Lemon Chicken  
Eggplant Parmesan  
Vegetable Lasagna

Served with Roasted Seasonal  
Vegetables and Garlic Bread  
Assorted Cookies and Brownies  
Includes Iced Tea (Sweetened/Unsweetened)  
and Soft Drinks

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# Lunch



## Boxed Lunches

Select up to 3 (three) of the following per group. Includes whole fruit, chips, fresh cookie and bottled water or soft drink.

### Salads

Grilled Chicken Caesar Salad - Fresh romaine, herb grilled chicken, parmesan cheese, garlic croutons and traditional Caesar dressing served with Italian breadsticks.

Chef's Chopped Salad - Crisp romaine mix with egg, bacon bits, bell peppers, cheddar Jack cheese, grilled chicken strips, tomatoes and cucumber. Choice of dressing.

### Wraps

Chicken Wrap - Grilled chicken strips, romaine lettuce, fresh diced tomatoes and blended cheeses with a tangy chipotle Aioli in a sun-dried tomato tortilla

Vegetable Wrap - Grilled vegetables and roasted red peppers with dill Havarti cheese in a spinach tortilla wrap

Roast Beef Wrap- Thinly sliced roast beef with provolone cheese, romaine lettuce and fresh diced tomatoes

Ham and Swiss Wrap- Thinly sliced ham with Swiss cheese, romaine lettuce and fresh diced tomatoes

### Sandwiches

Smoked Turkey, Muenster cheese and chipotle mayonnaise on a Ciabatta Roll.

Blackened Chicken Breast, Monterey Jack cheese on Ciabatta Roll.

Chicken Salad Sandwich on Ciabatta Roll.

Ham and Cheese on a Ciabatta Roll

All served with appropriate condiments.

**\$17.95**

# Meeting Packages

## Light CMP Package \$50

### **Continental Breakfast:**

A Selection of Breakfast Breads and Pastries  
Butter and Fruit Preserves  
Sliced Fresh Seasonal Fruit and Berries  
Assorted Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Hot Teas

### **Mid-Morning Refresh:**

Freshly Brewed Regular & Decaffeinated Coffee  
Selections of Hot Teas  
Bottled Water and Assorted Soft Drinks

### **Lunch:**

Selections from our Boxed Lunch Page  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Hot Teas  
Bottled Water and Assorted Soft Drinks

### **Afternoon Break:**

Choose (1) from our Breaks page

## Meeting Planner Package (No Lunch) \$30

### **Continental Breakfast:**

A Selection of Breakfast Breads and Pastries  
Butter and Fruit Preserves  
Sliced Fresh Seasonal Fruit and Berries  
Assorted Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Hot Teas

### **Mid-Morning Refresh:**

Freshly Brewed Regular & Decaffeinated Coffee  
Selections of Hot Teas  
Bottled Water and Assorted Soft Drinks

### **Afternoon Break:**

Choose (1) from our Breaks page

## CMP All Day Package \$60

### **Continental Breakfast:**

A Selection of Breakfast Breads and Pastries  
Assorted Bagels Served with Cream Cheese  
Butter and Fruit Preserves  
Sliced Fresh Seasonal Fruit and Berries  
Assorted Fruit Juices  
Freshly Brewed Regular & Decaf Coffee  
Selection of Hot Teas

### **Mid-Morning Refresh:**

Freshly Brewed Regular & Decaf Coffee  
Selections of Hot Teas  
Bottled Water and Assorted Soft Drinks

### **Lunch:**

Choose (1) from our Lunch Buffet page

### **Afternoon Break:**

Choose (1) from our Breaks page

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# Hors D'oeuvres

## Display Selections

Displays serve 50 people, prices per display

Cheese and Vegetable Display - Domestic and Imported

Cheeses and Vegetable Crudit . Served with assorted dips, gourmet crackers and French Baguette

\$300.00

Fresh Fruit and Display - Fresh sliced seasonal fruit served with a yogurt dip.

\$300.00

Hummus and Pita Bread Display

\$250.00

Antipasta Display - Mozzarella and Provolone Cheese, Grilled Vegetables, Marinated Artichokes, Roma Tomato Wedges, Kalamata Olives, Red Onion, Capicola, Pepperoni, and Hard Salami

\$300.00

Baked Brie Display - Baked French Brie wrapped in pastry, topped with berries or sliced almonds. Served with French Baguette

\$100.00 per two-pound wheel

Dessert Bar - Petit Fours, Miniature Pastries, Fruit Tartlets, Napoleons and  clairs  
Freshly brewed regular and decaffeinated coffee, hot tea and Iced Tea

\$250.00

Spinach Dip Display - Spinach and artichoke dip. Served warm with fresh tortillas and sliced French baguettes.

\$275.00

Crab Dip Display - Crab dip served warm with fresh tortillas and sliced French baguettes.

\$350.00

## Cold and Hot Canap s

Pricing is for 100 pieces per selection.

Spinach Spanakopita \$250.00

Vegetable Spring Rolls \$200.00

Scallops wrapped in Bacon \$300.00

Chicken Sesame Strips \$200.00

Jalapeno Poppers \$200.00

Hibachi Chicken Skewers \$250.00

Swedish/Italian Meatballs \$200.00

Spinach and Cheese Stuffed Mushroom Caps  
\$200.00

Mini Crab Balls \$250.00

Fried Shrimp with Cocktail Sauce \$250.00

Jumbo Shrimp Cocktail on ice \$200.00 (50 Pieces)

Prosciutto wrapped Asparagus Spears  
\$250.00

Assorted Finger Sandwiches \$250.00

Mini Hamburgers \$250.00

Pigs in a Blanket \$200.00

Homemade Bruschetta \$200.00

Mozzarella Sticks \$200.00

Chicken Nachos \$250.00

Selection of four hot hors d'oeuvres  
\$20.00 per person

Butler Style (passed) \$50/hour



# Dinner

## Dinner Buffet Selections\*

All dinner buffets are served with Chef's Choice of potato, rice or pasta and a fresh vegetable. Warm rolls and butter, assorted sliced cakes and Chef's daily creation, freshly brewed regular & decaffeinated coffee, hot teas and iced tea.

### Salads (Select One)

Fresh Fruit Salad  
Tossed Green Salad  
Spinach Salad  
Greek Salad  
Caesar Salad  
Caprese Salad  
Cold Vegetable and Pasta Salad  
Soup Du Jour

### Sides (Select Two)

Vegetable Medley  
Asparagus and Carrots  
Roasted Broccoli and Cauliflower  
Green Bean Almondine  
Vegetable Ratatouille  
Garlic Mashed Potatoes  
Fried Rice  
Roasted Red Bliss Potatoes  
Wild Rice Pilaf  
Macaroni and Cheese

### Entrées (Select Two or Three)

Chicken Marsala sautéed in a Marsala Demi-Glaze  
Chicken Francaise served with light lemon herb sauce  
Turkey breast with apple and dried cranberry stuffing  
Vegetable Lasagna  
Roasted Pork Loin  
Pasta Primavera with sautéed vegetables and sauce  
Wild Mushroom Ravioli in a Shitake Bourbon Cream Sauce  
Pan Seared Tilapia with artichoke, olive and tomato relish  
Traditional Meat Style Lasagna  
Chicken Picata in a Creamy Lemon Caper Sauce  
Beef Tips in a Montreal seasoning with onions  
Jumbo Shrimp Scampi  
Sliced Roast Top Sirloin of Beef Bordelaise  
Stuffed Tilapia  
Eggplant or Chicken Parmigiana  
Salmon served with Champagne Sauce  
Grilled London Broil served in Cognac Demi-Glaze

Select Two \$36.95

Select Three \$38.95

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# Dinner

## Plated Dinner Selections

### Salads (Select One for Entire Group)

Fresh Fruit Salad  
Tossed Green Salad  
Spinach Salad  
Greek Salad  
Caesar Salad  
Caprese Salad  
Cold Vegetable and Pasta Salad  
Soup Du Jour

### Sides (Select Two for Entire Group)

Vegetable Medley  
Asparagus and Carrots  
Roasted Broccoli and Cauliflower  
Green Bean Almondine  
Vegetable Ratatouille  
Garlic Mashed Potatoes  
Fried Rice  
Roasted Red Bliss Potatoes  
Wild Rice Pilaf  
Macaroni and Cheese

### Entrées (Select One for Entire Group)

Slow Roasted Beef - Tender slices of beef with a wild mushroom Demi-Glaze  
Stuffed Turkey breast with apple and dried cranberry stuffing  
Chicken Francaise - Chicken breast lightly battered and sautéed in a lemon butter sauce.  
Chicken Piccata – Chicken breast lightly dusted and served in a lemon butter sauce with capers  
Grilled Portobello mushrooms seared in garlic and butter then topped with parmesan.  
Baked or Fried Tilapia  
Seared Salmon with White Wine Sauce  
Roasted Pork Loin

**\$32.00**

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# Dinner

## Plated Dinner Selections

Roasted Prime Rib of Beef - Tenderly roasted, rubbed in fresh Peppercorn and covered in Au Jus

Chicken Florentine - Fresh cut chicken served with three cheese and spinach cream sauce

Grilled Herb and Pepper Sirloin - Seared USDA Choice Beef topped with a Choron Sauce

Veal Piccata - Fresh Veal cutlet lightly dusted and served in a lemon butter sauce with capers

Blackened Mahi Mahi with grilled pineapple chutney

**\$34.00**

Chicken Oscar - Chicken topped with lump crabmeat, fresh asparagus and Hollandaise sauce

Stuffed Jumbo Shrimp - Succulent shrimp stuffed with all jumbo lump crabmeat and our Imperial sauce

Petite Filet Mignon - Tender Filet broiled to perfection with sautéed mushroom caps

Ribeye Steak - 12 ounce steak served with a bourbon sauce

**\$38.00**

Chicken and Seafood - Grilled Chicken and crabcake or wasabi encrusted salmon or grilled garlic shrimp

**\$46.00**

Maryland Crabcakes - Our version of a Maryland classic

Surf N' Turf - Petite Filet and Crabcake or wasabi encrusted salmon or grilled garlic shrimp

**\$52.00**

## Carving Stations

Prices per station. All carving stations include silver dollar rolls and condiments, each station serves 50 people.

Roasted Turkey **\$275.00**

Smoked Ham **\$275.00**

Top Round of Beef **\$350.00**

Roasted Tenderloin of Beef **\$375.00**

Chef attendant fee \$75.00 per station

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## Action Stations

Chef attendant fee \$75.00 per station

### Quesadilla Station

Served with: Grilled chicken or steak, Tortillas, onions, peppers, roasted vegetables, salsa, sour cream, guacamole, lettuce, cheese, tomatoes, and Pico de Gallo

\$12.00

### Taco Station

Served with: Grilled chicken or ground beef, tacos, onions, salsa, sour cream, guacamole, lettuce, cheese, tomatoes, and Pico de Gallo

\$12.00

### Pasta Station

Selection of two pastas:

Tortellini, Penne, Fettuccini, Bowtie

Selection of two sauces:

Vodka cream sauce, Marinara, Alfredo, Pesto, Basil cream sauce

Served with: diced chicken, prosciutto, tomatoes, spinach, mushrooms, peppers and parmesan cheese

\$12.00

### Asian Stir-Fry

Chicken or Beef, or Shrimp Stir Fry with assorted vegetables

Served with: Mushrooms, peppers, spinach, garlic, onions, bok choy, snow peas, red peppers, broccoli, bean sprouts, water chestnuts, fried rice and egg rolls

\$16.00

### Mashed Potato Bar

Masked Yukon gold potatoes and yams served with cheddar cheese, bacon bits, whipped butter, scallions, sour cream, cinnamon sugar and roasted pecans

\$14.00

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# Bar Service

## Cash Bar/Host Bar

Prices per drink

Name Brands - \$7.00  
 Premium Brands - \$8.00  
 Domestic Beer - \$5.00  
 Premium Imported Beer - \$6.00  
 House Wine - \$7.00  
 Soft Drinks - \$2.00

## Open Bar by the Hour

Prices per person/by the hour

<u>First hour</u>	<u>Additional hour</u>
Name Brands	
\$12.00	\$8.00
Premium Brands	
\$15.00	\$10.00
Beer, Wine & Soda	
\$ 9.00	\$5.00

Champagne Toast- \$5 per person

### Name Brand Selections

All selections subject to substitution

Smirnoff Vodka, New Amsterdam Gin, Jim Beam Bourbon, Shellback Rum,  
 Johnny Walker Red Label Scotch, Seagrams 7 Whiskey  
 Choice of Two House Wines (White Zinfandel, Sangria, Chardonnay, Cabernet,  
 Merlot, Moscato, Pinot Noir, Malbec)  
 Choice of Two House Beers (Budweiser, Bud light, Coors Light,  
 Miller Light)

Served with assorted Coca Cola products and appropriate mixers.

### Premium Brand Selections

All selections subject to substitution

Absolut Vodka, Beefeater Gin, Jack Daniels, Bacardi Light Rum, Dewar's Scotch,  
 Seagram's VO Whiskey  
 Two Premium Wines  
 Choice of Two Premium Beers (Sam Adam's Boston Lager, Heineken, Amstel  
 Light or Corona)  
 Choice of Two House Beers (Budweiser, Bud light, Coors Light, Miller Light)

Bartender Service Charge: \$100 per 100 guests

Prices subject to 22% Service Charge and 9% applicable sales tax