

A COMMUNITY FIXTURE



FOR OVER 90 YEARS

Yours for the Day #1

\$85 PER PERSON

5 hour reception to include:

4 hour bar to include House wines, Draft Beer, Soda and a Champagne toast

Bar Closed during dinner

Cocktail Hour – Stationed Assorted Cheese and Fruit Display

Select one: House salad w/ assorted Dressings or a Caesar Salad

Entrees – Select two:

Chicken Provencal – Fresh Herb Breadcrumb Crust finished with a Roasted Plum Mustard Sauce topped with Tomato and Fresh Basil

Chicken Atlantis – Sautee Chicken Breast topped with Crab Imperial, Asparagus Spears and a Sherry Beurre Blanc

Chicken Alfredo- Sautee Chicken Breast atop sautéed Baby Spinach and Wild Mushrooms finished with a Roasted Garlic Alfredo Sauce

Salmon Marsala – Sauteed Salmon with Wild Mushroom and Marsala Butter Sauce

Balsamic Seared Salmon – Seared Salmon topped with grilled Shrimp, roasted red pepper, Balsamic reduction and Snow Pea Shoot Garnish

Prime Rib – Prime Rib of beef Au jus w/ cucumber cup of Horseradish Cream

Sesame Crusted Ahi Tuna – atop Wakame with Mango, Wasabi Puree and a Scallion garnish **UP CHARGE \$2.95**

NCC Crab Cakes topped with Shoestring Onions **UP CHARGE \$3.95**

Filet Mignon -8 ounce, Char – Broiled topped with Shoestring Onions and Demi-glace accompanied by a Bernaise Sauce **UP CHARGE \$3.95**

Filet and Crab Cake 6 ounce filet Mignon, Cabernet Demi Jus and a single Crab Cake with remoulade **UP CHARGE \$4.95**

Twin Grill – Salmon (your choice) and a 6 ounce filet **UP CHARGE \$2.95**

Surf and Turf – Six ounce filet paired with a six ounce lobster tail, lemon wrap and drawn butter **Market Price**

Sides – Select two from our list

A COMMUNITY FIXTURE



FOR OVER 90 YEARS

Yours for the Day # 2

\$95 PER PERSON

5 hour reception to include:

4 hour Bar to include House Liquors, House wines, Draft Beer, soda and a Champagne toast

Bar Closed during dinner

Cocktail Hour – Stationed Assorted Cheese and Fruit Display

Select one: House salad w/ assorted Dressings or a Caesar Salad

Entrees – Select two:

Chicken Provencal – Fresh Herb Breadcrumb Crust finished with a Roasted Plum Mustard Sauce topped with Tomato and Fresh Basil

Chicken Atlantis – Sautee Chicken Breast topped with Crab Imperial, Asparagus Spears and a Sherry Beurre Blanc

Chicken Alfredo– Sautee Chicken Breast atop sautéed Baby Spinach and Wild Mushrooms finished with a Roasted Garlic Alfredo Sauce

Salmon Marsala – Sauteed Salmon with Wild Mushroom and Marsala Butter Sauce

Balsamic Seared Salmon – Seared Salmon topped with grilled Shrimp, roasted red pepper, Balsamic reduction and Snow Pea Shoot Garnish

Prime Rib – Prime Rib of beef Au jus w/ cucumber cup of Horseradish Cream

Sesame Crusted Ahi Tuna – atop Wakame with Mango, Wasabi Puree and a Scallion garnish

UP CHARGE \$2.95

NCC Crab Cakes topped with Shoestring Onions **UP CHARGE \$3.95**

Filet Mignon -8 ounce, Char – Broiled topped with Shoestring Onions and Demi-glace accompanied by a Bernaise Sauce **UP CHARGE \$3.95**

Filet and Crab Cake 6 ounce filet Mignon, Cabernet Demi Jus and a single Crab Cake with remoulade **UP CHARGE \$4.95**

Twin Grill – Salmon (your choice) and a 6 ounce filet **UP CHARGE \$2.95**

Surf and Turf – Six ounce filet paired with a six ounce lobster tail, lemon wrap and drawn butter **Market Price**

Sides – Select two from our list

A COMMUNITY FIXTURE



FOR OVER 90 YEARS

Yours for the Day #3

\$110 per person

5 hour reception to include:

4 hour Bar to include House wines, Bottled Beer, Premium liquor, soda and a Champagne toast
Signature Cocktail

Bar Closed during dinner

Cocktail Hour – Stationed Assorted Cheese and Fruit Display and 4 Passed Hors d’oeuvres from our list
Select one: Soup, House salad w/ assorted Dressings or a Caesar Salad

Entrees – Select two:

Chicken Provencal – Fresh Herb Breadcrumb Crust finished with a Roasted Plum Mustard Sauce topped with Tomato and Fresh Basil

Chicken Atlantis – Sautee Chicken Breast topped with Crab Imperial, Asparagus Spears and a Sherry Beurre Blanc

Chicken Alfredo- Sautee Chicken Breast atop sautéed Baby Spinach and Wild Mushrooms finished with a Roasted Garlic Alfredo Sauce

Salmon Marsala – Sauteed Salmon with Wild Mushroom and Marsala Butter Sauce

Balsamic Seared Salmon – Seared Salmon topped with grilled Shrimp, roasted red pepper, Balsamic reduction and Snow Pea Shoot Garnish

Sesame Crusted Ahi Tuna – atop Wakame with Mango, Wasabi Puree and a Scallion garnish

NCC Crab Cakes topped with Shoestring Onions

Prime Rib – Prime Rib of beef Au jus w/ cucumber cup of Horseradish Cream

Filet Mignon -8 ounce, Char – Broiled topped with Shoestring Onions and Demi-glace accompanied by a Bernaise Sauce

Filet and Crab Cake 6 ounce filet Mignon, Cabernet Demi Jus and a single Crab Cake with

Twin Grill – Salmon (your choice) and a 6 ounce filet

Surf and Turf – Six ounce filet paired with a six ounce lobster tail, lemon wrap and drawn butter

Market Price

Sides – Select two from our list

If a seated dinner is not your style we can accommodate you by having Stations around the Ballroom and Terrace (weather permitting)

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BUFFETS

Choose 2 Stations with any Package and we will add a Salad and Sides

NCC Crab Cake Station

Crab Cakes with Jalapeno Aioli

Stir Fry Station

Comes with stir fried chicken or beef, vegetables, rice and an Asian sauce

Pasta Station

Station Attendant - \$50

Choose 2:

Ravioli, Tortellini, Pencil Points, Fusilli

Sauces – Vodka, Pesto, Alfredo, Lobster Crème

Garlic Bread

Carving Station Selections(choose one)

Whole Salmon in Pastry Stuffed with Spinach and Goat Cheese

Petite Rib Eye with Au Jus and Horseradish Crème

Beef Tenderloin with Horseradish Crème and Blue Cheese Hollandaise

Turkey with Pan Gravy and Cranberry Relish

Roasted boneless Pork Loin, roasted apple pork jus

Roasted herb crusted Sirloin Strip Steak w/ peppercorn sauce

All Packages include Coffee and Tea
There is a 20% Gratuity added to the final Bill