**Breakfast Buffets**

Breakfast Buffets Served with Regular and Decaffeinated Coffee, Water Station and Orange Juice

**CLASSIC CONTINENTAL BREAKFAST**
 Assorted Breakfast Pastries, Sweet Butter, Fruit Preserve, Seasonal Fruit Salad, vanilla yogurt with assorted toppings

$5.95

**SOUTHERN BUFFET**Fluffy Scrambled Eggs with Green Onions and Cheddar Cheese, Roasted Potatoes, Country Ham,
Homemade Biscuits and Sausage Gravy, Fresh Fruit Salad
$11.95

**CHEFS QUICHE BUFFET**Chef’s Choice Assorted Quiche
 Seasonal Fruit Salad, Assorted Mini Muffins

$19.95

**THE FORT SUNRISE**Fluffy Scrambled Eggs, Potatoes O’Brien, Sausage Links,
 Smoked Bacon, French Toast with Maple Syrup, Seasonal Fruit Salad

$11.95

**BELGIAN WAFFLE AND OMELET BAR**

 Have It Your Way! Our Chefs Will Create the Perfect Belgian Waffle or Omelet…

Toppings for our Belgian Waffles Include: Strawberries and Blueberries, Sweet Butter, Whipped Cream, Maple Syrup.

 Our Omelet Bar Offers: Swiss Cheese, Cheddar Cheese, Hot Pepper Cheese, Onions, Mushrooms, Green Peppers, Diced Tomatoes, Spinach, Chopped Bacon, Diced Ham, Smoked Salmon, Shrimp

Seasonal Fruit Salad

$15.95

**WEEKEND BRUNCH** Fluffy Scrambled Eggs Topped With: Cheddar Cheese, Green Onion, Potatoes O’Brien, Bacon, French Toast with Warm Maple Syrup, Homemade Biscuits and Sausage Gravy, Honey Baked Ham or Smoked Turkey Brest, Chef’s Quiche of the Day, Assorted Pastries, Seasonal Fruit Salad, Mini Cheese Cakes

 $24.95

**EGGS BENEDICT** Poached Eggs Over on a Toasted English Muffin with Canadian Bacon and Hollandaise Sauce, Home Fried Potatoes, Assorted Breakfast Pastries, Seasonal Fruit Salad

$12.95

**enhancements to your breakfast buffet**

**LOX STATION** Smoked Salmon Filets, Assortment of Garnishes Including: Diced Red Onion, Chopped Eggs, Capers, Dilled Whipped Cream Cheese, Toasted Bagel Slices

 $15.95

**BREAKFAST SANDWICH STATION** Sausage, Egg, and Cheese Biscuits, Bacon, Egg, and Cheese Croissants, Sausage, Egg, Potatoes, and Cheese in a Flour Tortilla

 $9.95

**Fruit & Yogurt Parfait**

Vanilla Yogurt Layered with Granola, Toasted Coconut and Mixed Berries

$3.95

**Bagel Bar**

Assorted Bagel, Whipped Butter, Cream Cheese, Chive Cream Cheese, Fruit Preserves and Peanut butter

 $7.95

**plated lunch salads**

All Services Include Assorted Rolls and Whipped Herb Butter

**COBB SALAD** Pecan Crusted Chicken Topped with Apple Wood Smoked Bacon Crumbles, Gorgonzola Cheese, Avocado, Golden Tomatoes, Diced Cucumber and Hard-Boiled Egg on Mixed Greens with Herb Vinaigrette

$14.95

**FRESH SALAD** Strips of Marinated Chicken Breast on a Bed of Lettuce with Mandarin Oranges, Toasted Almonds, Sliced Cucumber and Shaved Red Onion with Raspberry Vinaigrette

 $9.95

**FRESH FRUIT PLATE**Seasonal Sliced Fresh Fruit on Leaf Lettuce with Cottage Cheese, Honey Yogurt and Granola

$9.95
**ASIAN CHICKEN SALAD** Asian Glazed Chicken Breast Served on a Bed of Spring Mix with Scallions, Julienne Shitake Mushrooms, Red Bell Peppers and Crispy Noodles with a Soy and Ginger Vinaigrette

$9.95
**GREEK SALAD**

Grape Tomatoes, Diced Red Bell Pepper, Cucumber, Red Onion, Feta Cheese and Kalamata Olives on a bed of Romain with Greek Vinaigrette

$10.95

**Themed buffets**

All Services Include Assorted Rolls and Whipped Herb Butter

**NEW YORK DELI BUFFET** Soup Du Jour, Fresh Salad with Choice of Two Dressings, Redskin Potato Salad, Sliced Smoked Turkey Breast, Honey Baked Ham, Salami, Assorted Cheeses, Condiments and Breads, Assorted Freshly Baked Cookies and Brownies

 $13.95 (Lunch), $18.95 (Dinner)

**SOUTHERN BBQ BUFFET**Fresh Salad with Choice of Two Dressings, Boneless Grilled Chicken Breast, Pulled Pork, Redskin Potato Salad and Creamy Slaw, BBQ Sauce, Mini Buns, Assorted Fruit Crisp

$10.95 (Lunch), $19.95 (Dinner)

**SPANISH BUFFET**

Cilantro Grilled Julienne Chicken, Ancho Ground Beef, Carnitas, served with Soft Flour Tortillas, Crunchy Taco Shells, White Queso, Salsa & Tortilla Chips, Black Beans, Spanish Rice, Condiments, Flaun

$10.95 (Lunch), $19.95 (Dinner)

**ITALIAN BUFFET**Garden Salad with Choice of Two Dressings, Garlic Bread, Mozzarella, tomato & Basil Salad, Homemade Meat Lasagna, Baked Ziti Alfredo, Chicken Parmesan, Roasted Vegetable Medley, Tiramisu

 $17.95 (Lunch), $22.95 (Dinner)

**MIDWESTERN BUFFET**

Garden Salad with Choice of Two dressings, Assorted dinner rolls with Whipped Herb Butter, House Made Meatloaf, Herb Roasted Chicken Breast, Smashed Redskin Potatoes, Chicken Gravy, Steamed Green Beans with Bacon and Sautéed Onions, Assorted Fruit Pies

$10.95 (Lunch), $19.95 (Dinner)

**Create Your Buffet**
Buffets include Garden Salad with choice of two Salad Dressings, One Vegetable and One Starch, Dinner Rolls and Butter

**Lunch- One Protein** $10.95**, Two Proteins** $18.95

**Dinner- One Protein** $12.95, **Two Proteins** $19.95

Herb Roasted Pork Loin with Pan Jus

Smoked Pulled Pork with Sauces on Side

Grilled Pork with Rosemary glaze

Herb Roasted Chicken Breast

BBQ Grilled Chicken Breast

Blackened Chicken Breast with Lime Sauce

Smoked Beef Brisket with Sauces on Side

Herb Roasted Beef Top Round

Chicken Fettuccini Alfredo Roasted Vegetable Lasagna

Baked Ziti with Sausage Broiled Cod with Lemon Dill Butter

\*Other Entrée and Salads Available upon Request if You Desire More Premium Options

**SALAD DRESSINGS** House Made: Ranch, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar, Poppy seed, French and Bleu Cheese

**VEGETABLES** Green Beans with Bacon and Red Onions, Broccoli with Roasted Red Peppers, Roasted Vegetable Medley, Steamed or Roasted Asparagus, Glazed Carrots

**STARCHES** Herb Roasted Potatoes, Twice Baked Potatoes with Parmesan, Confetti Rice, Wild Rice Pilaf, Scalloped Potatoes, Garlic Mashed Redskins Potatoes

**Display hors d’ oeuvres**

Each display accommodates 50 people.

**CHEESE PLATTER** Domestic and International Cheeses with Assorted Crackers

$350

**FRESH SEASONAL FRUIT DISPLAY** Assorted Seasonal Fruits with Yogurt Dip

$250

**TOASTED BAGUETTE AND FLAT BREAD** With Pesto Whipped Ricotta, Olive Tapenade, Herb Infused Olive Oil and Hummus

$250

**SNACK PLATTER** Roasted Peanuts, Goldfish, Pretzels, Chips with Ranch Dip and House Made Chex Mix

$85

**ANTIPASTO PLATTER**

A Variety of Cured Meats, Aged Cheese’s, Roasted Peppers and Olives with Rosemary Focaccia

$275

**VEGETABLE DISPLAY**

Seasonal Fresh Vegetables Served with choice of Ranch or Dill Dip

$250

**CHIPS AND QUESO**

Crispy tortilla Chips with House made Queso Sauce with Chilis and Onion

$250

Add Chorizo $295

**ASSORTED MINI SANDWICHES** Beef Tenderloin, Smoked Turkey, Ham, and Chicken Salad on Mini Bus with Herb Spread

$250

**BAKED BRIE IN PUFF PASTRY** with Berry Compote and Toasted Crostini

$250
**DISPLAY OF MARINATED FRESH GRILLED VEGETABLES**Eggplant, Zucchini, Yellow Squash, Sweet Bell Peppers, Portobello Mushrooms, Grape Tomatoes and Asparagus with Balsamic Glaze

$275

**SIDE OF SMOKED SALMON** With Toasted Crostini, Whipped Cream Cheese, Capers, Diced Onion, Hard Boiled Eggs, Lemon Wedges, and Dill Aioli

$325

**ASPARAGUS ROLL UPS**

$195

**hors d’oeuvres selections**

Each selection offers 50 pieces.

**BRUSCHETTA**

Tomatoes, Shallot, Olive Oil, Basil, Garlic and Fresh Mozzarella on a Toasted Crostini

$295

**NEW POTATO HALVES**With Sour Cream, Chive and American Caviar

Market Price

**SEASONAL FRUIT SKEWERS**

$150 in season

**ASPARAGUS AND PROSCIUTTO**

with Balsamic Glaze

$195

**SHRIMP COCKTAIL** Served with Horseradish Cocktail Sauce and Lemon Wedges

Market Price

**MEATBALLS**

Sweet & Sour, BBQ or Garlic Herb

$225

**TOASTED CHEESE RAVIOLI**with Marinara Sauce

$125

**SCALLOPS WRAPPED IN BACON**

Market Price

**MINI CRAB CAKES**

With Lime Aioli

Market Price

**STUFFED MUSHROOMS** with Boursin and Spinach

$295

**SPICY SHRIMP SKEWERS**

Market Price

**CHICKEN SATAY** with Peanut Sauce

$145

**BEEF TERIYAKI SATAY**

$125

**JERK PORK SATAY**

$125

**POT STICKERS** with Ginger Soy Sauce

$125

**CRAB STUFFED MUSHROOM CAPS**

$325

**SAUSAGE STUFFED MUSHROOM CAPS**

$255

**beverage & coffee stations**

**COFFEE AND DESSERT STATION**Premium Regular and Decaffeinated Coffees, Specialty Hot Teas, Hand Dipped Chocolate Strawberries, Assorted Miniature Pastries and Petit Fours, Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon Sticks, Assorted Coffee Flavorings

 $12 per person

**GOURMET COFFEE STATION** Premium Regular and Decaffeinated Coffees, Specialty Hot Teas, Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon Sticks, Assorted Coffee Flavorings

$6 per person

**ALL DAY BEVERAGE SERVICE**Regular and Decaffeinated Coffee, Assorted Soft Drinks, Water Station, Hot Tea, Iced Tea

$3.00 per person

**ALL DAY BEVERAGE SERVICE WITH MORNING BREAK** Regular and Decaffeinated Coffee, Assorted Soft Drinks, Water Station, Hot Tea, Iced Tea, Assorted Granola and Protein Bars

 $8.00 per person

**AFTERNOON BREAK**Brownie, Cookies and Chex Snack Mix Assorted Soft Drinks, Bottled Water, Iced Tea

 $10.00 per person

**bar offerings packages: priced per person**

**LIMITED OPEN BAR**

 Domestic Draft Beer, House Wine
1 Hour: $16 per person • 2 Hours: $19 per person • 3 Hours: $23 • 4 Hours: $27

**PREMIUM OPEN BAR**

Domestic & Imported Draft Beer, House Wine, Premium Mixed Drinks

1 Hour: $29 per person \* 2 Hours: $32 \* 3 Hours: $37 \* 4 Hours: $40

**cash bar**$150 per Bartender Fee per 100 Guests

DOMESTIC BOTTLED BEER $5.00

IMPORTED, CRAFT, IPA BOTTLED BEER $6.00

WELL MIXED DRINKS $7.00

CALL MIXED DRINKS $8.00

PREMIUM MIXED DRINKS $9.00

HOUSE WINE $7.00 (GLASS)

SOFT DRINKS/JUICE MIXERS/BOTTLED WATER $2.00

DRAFT BEER (KEG) $295 (Includes Bartender)

HOUSE WINE (BOTTLE): $19.95

SIGNATURE DRINK (5 Gallons, 1 Well Liquor, up to 2 Mixers, Serves approximately 100): $195

ALL-INCLUSIVE DOMESTIC DRAFT BEER

ALL-INCLUSIVE DOMESTIC DRAFT BEER AND HOUSE WINE:

ALL-INCLUSIVE HOUSE WINE:

SPARKLING WINE (BOTTLE): $19.50

IMPORT, CRAFT, IPA DRAFT BEER (KEG): Ask for Quote