



Events that know no bounds

EVENING MENU

RECEPTIONS

Based on 90 Minute Service | Minimum of 25 Guests

THE SHUFFLE

\$28.00 per Person

Fresh Vegetable Crudit  with Garlic Herb Dip
Breaded Chicken Slider with Arugula and Garlic Aioli
Creamy Spinach Dip with Grilled Crostini
Assorted Cheesecakes and Tarts

THE JACKPOT

\$32.00 per Person

Grilled Vegetable Display with Hummus
Crab Salad with Grilled Crostini
Breaded Ricotta Ravioli with Roasted Red Pepper Coulis and Shaved Parmigiano Reggiano
Philly Cheesesteak Stuffed Peppers
Assorted Cheesecakes and Tarts

Based on 90 Minute Service | Minimum of 50 Guests | \$3 surcharge per guest applies for less than 50

LUCKY 21

\$37.00 per Person

Imported and Domestic Cheeses with Artisan Breads and Crackers
Bruschetta with Shaved Parmigiano Reggiano
Shrimp Ceviche Tacos
Sausage and Cheese Stuffed Mushrooms
Chicken Satay with Parsley Pesto Sauce
Assorted Cheesecakes and Tarts

DEALER'S CHOICE

\$39.00 per Person

Italian Antipasto
Crab Salad with Herb Toasted Crostini
Waldorf Chicken Salad in Pastry Cup
Italian Sausage and Peppers Skewers
Miniature Meatballs Marinara
Assorted Cheesecakes and Tarts

COLD HORS D'OEUVRES

Price per piece | Minimum of 50 pieces per order

VEGETARIAN

Vegetable Crudité Shooters Choice of: Ranch, Red Pepper Cream, Hummus	\$4.00 Each
Bruschetta with Shaved Parmigiano Reggiano	\$4.00 Each
Strawberry Goat Cheese Bruschetta on Grilled Crostini	\$4.00 Each
Caprese Salad with Balsamic Reduction	\$4.00 Each
Triple Cream Brie with Caramelized Pear Relish on Crostini	\$4.00 Each
White Balsamic Macerated Strawberries with Crostini	\$5.00 Each

MEAT

Waldorf Chicken Salad in Pastry Cup	\$4.00 Each
Prosciutto and Brie Phyllo Cup	\$5.00 Each
Peppercorn Crusted Beef, Herb Spread, Arugula, Crostini	\$6.00 Each
Shaved Beef, Gorgonzola, and Caramelized Onions on Crostini	\$6.00 Each
Chilled Lamb Sliders	\$6.00 Each

SEAFOOD

Crab Salad on Crostini	\$6.00 Each
Seared Scallop with Pesto	\$6.00 Each
Ancho Spiced Shrimp Ceviche	\$6.00 Each
Chimichurri Shrimp Cocktail	\$6.00 Each
Mini Lobster Roll	\$7.00 Each

HOT HORS D'OEUVRES

Price per piece | Minimum of 50 pieces per order

VEGETARIAN

Breaded Artichokes with Lemon Garlic Cream	\$4.00 Each
Spanakopita	\$4.00 Each
Wild Mushroom and Gruyere Tart	\$4.00 Each
Tomato and Onion Polenta Bite	\$4.00 Each
Vegetable Spring Rolls with Sweet and Sour Sauce	\$4.00 Each
Spinach and Cheese Stuffed Mushrooms	\$4.00 Each
Toasted Cheese Ravioli with Marinara	\$4.00 Each
Risotto Cakes with Red Pepper Aioli	\$4.00 Each
Breaded Smoked Gouda Caramelized Onion Risotto Bite	\$5.00 Each
Spinach, Caramelized Onion, Mushroom, Gruyere Flatbread	\$6.00 Each

MEAT

Hibachi Chicken Skewers with Choice of: Teriyaki Glaze, Ranch, Buffalo, BBQ	\$5.00 Each
Beef Empanadas with Cilantro Lime Cream	\$5.00 Each
Miniature Meatballs with Bourbon BBQ Sauce	\$5.00 Each
Crispy Pork Belly Bite with Cherry Reduction	\$5.00 Each
Italian Sausage and Peppers Skewers	\$5.00 Each
Philly Cheesesteak Stuffed Peppers	\$5.00 Each
Miniature Beef Wellington	\$6.00 Each
Hibachi Beef Skewers with Teriyaki Glaze	\$6.00 Each

SEAFOOD

Crab Cakes with Lemon Aioli Sauce	\$6.00 Each
Crab Stuffed Mushrooms	\$6.00 Each
Coconut Fried Shrimp with Red Pepper Aioli	\$6.00 Each
Lobster Hushpuppy with Lemon Herb Aioli	\$7.00 Each
Seared Scallop with citrus Berru Blanc	\$7.00 Each
Lobster Bisque with Lobster Skewer	\$7.00 Each

COLD DISPLAYS

Based on 90 Minute Service | Minimum of 25 Guests | \$3 surcharge per guest applies for less than 25 guests

Seasonal Cold Vegetables with Ranch Dressing and Garlic Hummus	\$5.00 per Person
Grilled Vegetables	\$6.00 per Person
Fresh Sliced Fruit and Berries	\$7.00 per Person
Italian Antipasto	\$7.00 per Person
Imported and Domestic Cheeses with Assorted Crackers	\$9.00 per Person

CHEESE AND MEAT BOARDS

\$11.00 per Person

Based on 90 Minute Service | Minimum of 50 Guests | \$3 surcharge per guest applies for less than 50 guests

Imported and Domestic Cheeses and Cured Meats
Served with Artisan Breads, Crackers, and Orange Marmalade, Shallot Chutney, Apricot and Raspberry Jam

SPECIALTY STATIONS

Chef Fee of \$100 Applies | Based on 90 Minute Service | Minimum of 50 Guests

SALAD STATION | Select One

\$6.00 per Person

Fresh Mixed Greens with Cucumbers, Cherry Tomatoes, Red Onion, Croutons and Assorted Dressings.
Romaine Lettuce with Shaved Parmesan, House Toasted Croutons, Roma Tomatoes and Caesar Dressing
Spinach with Strawberries, Crumbled Feta Cheese, Julienne Red Onion, Toasted Almonds, and Raspberry Vinaigrette

PASTA STATION | Select Two

\$17.00 per Person

Cheese Tortellini with Seared Cremini Mushrooms, Smoked Bacon, Leeks and Brown Butter Sauce
Penne Pasta with Spinach, Italian Sausage and Marinara Sauce
Bow Tie Pasta with Sun-Dried Tomatoes, English Peas, Crispy Pancetta and Garlic Cream Sauce
Ravioli with Marinated Heirloom Cherry Tomatoes, Zucchini, Squash, Red Onions, Parmesan and Alfredo

CARVING STATIONS

Chef Fee of \$100 Applies | Based on 90 Minute Service

Minimum of 25 Guests

Includes Freshly Baked Breads and Rolls

Slow Roasted Turkey Served with Cranberry Orange Chutney or Turkey Gravy	\$9.00 per Person
Honey Glazed Ham with Pineapple Chutney and Whole Grain Mustard	\$11.00 per Person
Herb Crusted Pork Loin with Madeira Sauce	\$11.00 per Person

Minimum of 50 Guests | \$3 surcharge per guest applies for less than 50 guests

Includes Freshly Baked Breads and Rolls

Roast Prime Rib of Beef Au Jus with Horseradish Cream	\$15.00 per Person
Beef Tenderloin with Horseradish Cream, Grilled Onions, and Sautéed Mushrooms	\$17.00 per Person

INTERNATIONAL COFFEE STATION

\$10.00 per Person

Freshly Brewed Regular, Decaffeinated Coffee, Hot Tea Selections
Served with Lemon, Honey and Assorted Flavor Syrups, Chocolate Shavings, Whipped Cream, Cinnamon Sticks

DESSERT STATIONS

Chef Fee of \$100 Applies | Based on 90 Minute Service | Dessert Stations Include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

SWEET TABLE

\$11.00 per Person

Assortment of Chocolate Covered Strawberries, Assorted Truffles,
Lemon Meringue Tarts, Bourbon Pecan Tarts, Ganache Tarts, Éclairs, Cream Puffs, and Assorted Verrines

BANANA FOSTER

Sautéed Bananas, Brown Sugar, Butter and Rum	\$17.00 per Person
Vanilla Bean Ice Cream	

BUFFET DINNER

Based on 60 Minute Service | Price Based per Person | Minimum of 25 Guests

\$3 surcharge per guest applies for less than 25 guests

ITALIAN BUFFET

\$38.00 per Person

Assorted Rolls, Breadsticks, and Butter
Mixed Green Salad with Assorted Dressings
Herb Roasted Chicken with Vesuvio Sauce
Lemon Herb Baked Tilapia with Wilted Spinach and Blistered Tomatoes
Creamy Pesto Fettuccini Alfredo
Parmesan Garlic Roasted PeeWee Potatoes
Classic Rice Pilaf
Sautéed Green and Wax Beans with Garlic
Tiramisu Cup
Lemon Bars
Cake of the Month Slice

SOUTH OF THE BORDER

\$42.00 per Person

Tortilla Soup
Mixed Greens with Creamy Chipotle Dressing
Tortilla Chips with Fresh Salsa and Guacamole
Warm Flour and Corn Tortillas
Pickled Jalapeno, Shredded Cheddar, Sour Cream, Shredded Lettuce, Onion
Refried Beans
Spanish Rice
Beef and Chicken Fajitas
Cheese Enchiladas
Rice Pudding, Flan, Tres Laches Cakes

HEARTY DINNER BUFFET

\$44.00 per Person

Assorted Rolls and Butter
Mixed Green Salad with Assorted Dressings
Grilled Pork Chops with Apple Thyme Glaze
Sirloin Tips with Cipollini Onions and Cremini Mushrooms with Gravy
Herb Seared Airline Chicken Breast with Lemon Cream Sauce
Roasted Garlic Mashed Potatoes
Candied Sweet Potatoes
Vegetable Rice Pilaf
Sautéed Green Beans with Garlic
Glazed Rainbow Carrots
Chocolate Crème Brulee
Million Dollar Pie
Cannoli

BUFFET DINNER

Based on 60 Minute Service | Price Based per Person | Minimum of 50 Guests

\$3 surcharge per guest applies for less than 50 guests

AMERICAN

\$52.00 per Person

Assorted Rolls and Cornbread with Whipped Sweet Cream Butter
Mixed Green Salad with: Ranch, Italian, French, and Honey Mustard Dressing
Potato Salad with Apples and Horseradish Dressing
Mashed Potatoes
Sweet Potatoes
Green Beans
Cole Slaw
Corn on the Cob
Mac and Cheese
Montreal Rubbed Tri Tip with Horseradish Cream Sauce
Fried Chicken
Selection of Pies, Cobblers, Cookies and Brownies

WINE COUNTRY BUFFET

\$54.00 per person

Assorted Rolls and Butter
Potato and Leek Soup
Mixed Green Salad with: Ranch, Italian, French, and Honey Mustard Dressing
Marinated Anti Pasto Salad
Herb Roasted Potatoes
Sautéed Vegetables
Shrimp and Linguini Pasta with Scampi Sauce
Herb Roasted Chicken with Chardonnay Cream Sauce
Garlic and Rosemary Rubbed Tri Tip with Peppercorn Merlot Sauce
Chocolate Covered Strawberries, Assorted Truffles, Mini Cannoli, Miniature Éclairs and Cream Puffs

PLATED DINNER

Menus May be Changed or Modified upon Request

CHOOSE ONE FROM EACH CATEGORY

Price Based per Person by Protein choice | Based on one option minimum of 25 Guests

Includes Assorted Freshly Baked Rolls and Butter

SALADS

House Salad- Mixed Greens, Tomato, Onion, Cucumber

Classic Caesar Salad- Parmesan Cheese, Croutons

Spinach Salad- Strawberry, Pecan, Red Onion, Balsamic Vinaigrette

Caprese Salad- Roma Tomatoes, Mozzarella, Basil, Balsamic Reduction, EVOO, Sea Salt

PROTEINS

8 oz Roasted French Cut Chicken Breast \$38

10 oz Roasted French Cut Chicken Breast \$39

8 oz Baked Salmon \$43

8 oz Herbed Flat Iron Steak \$49

6 oz Halibut \$50

8 oz Filet \$63

10 oz Filet \$81

5/6 oz Lobster Tail \$52

7/8 oz Lobster Tail \$65

Jumbo Prawns (3ct) \$40

Jumbo Prawns (6ct) \$50

VEGETABLES

Jumbo Grilled Asparagus

Roasted Glazed Baby Carrots

Roasted Brussels Sprout

Sautéed Green Beans

STARCHES

Roasted Fingerling Potatoes with Herbs

Roasted New Red Potatoes with Garlic and Rosemary

Herb Potatoes Au Gratin

Roasted Garlic Thyme Mashed Potatoes

DESSERTS

Vanilla Bean Cheesecake, Strawberry Sauce, Fresh Berries

Caramel Tart with Spiced Apples and Candied Brioche

Lemon Meringue Tart, Blueberries and Graham Cracker Crumble

Chocolate Flourless Cake, Raspberries and Dark Chocolate Ganache

Vanilla Crème Brulee w/ Orange Compote, Orange Marmalade & Citrus Tuile

ADD SAUCE TO YOUR ENTRÉE

\$3.00 per Person

Demi Herbed Cream Sauce

Herb Jus

Shallot and Thyme Port Reduction

Cranberry and Orange Reduction

Gorgonzola Cream Sauce

Red Wine Reduction

Brandy Peppercorn Sauce

Shallot Butter Sauce

Bar Packages

Price per drink based on consumption

Cash Bar pricing = + \$1.00

Beer, Wine, Soda

Domestic & Imported Bottled Beer, House Wines,
Fruit Juices, Soft Drinks, Bottled Water

Two-Hour Bar Package \$18.00
Three-Hour Bar Package \$23.00
Four-Hour Bar Package \$28.00

Call Brands \$8.00

Canadian Club
Dewars
Jim Beam Bourbon
New Amsterdam Vodka
Bombay
Cruzan Light Rum
Sauza Silver
Cruzan Coconut Rum
House Brandy

Two-Hour Bar Package \$20.00
Three-Hour Bar Package \$26.00
Four-Hour Bar Package \$32.00

Premium Brands \$9.00

Crown Royal
Chivas Regal
Jack Daniels
Absolut Vodka
Bombay Sapphire
Captain Morgan
Bacardi Lite
Patron
Hennessey V.S.

Two-Hour Bar Package \$22.00
Three-Hour Bar Package \$29.00
Four-Hour Bar Package \$36.00

Ultra-Premium Brands \$10.00

Crown Royal Reserve
Glenlivet
Knob Creek
Grey Goose (LITER)
Tanqueray 10
10 Cane
Patron Silver
Hennessey V.S.O.P.

Two-Hour Bar Package \$24.00
Three-Hour Bar Package \$32.00
Four-Hour Bar Package \$38.00

Cordials \$9.00

Grand Marnier
Kahlúa
Baileys
Amaretto

All packages include:

*Domestic Bottle Beer, \$8
*Imported Bottle Beer, \$8
*House Wines, \$8
*Assorted Fruit Juices, \$4
*Assorted Soft Drinks, \$3
*Horseshoe Bottle Water, \$3
Energy Drinks (Red Bull) \$5

*Included with Host Bar Packages or sold individually