

PLATED DINNERS

All plated dinners include garden or caesar salad, soft dinner rolls & butter, a choice of one starch, choice of vegetable and a dessert

ENTRÉE SELECTIONS

GRILLED FILET MIGNON 49.95⁺⁺

Grilled filet, house seasoning blend, merlot/veal reduction or creamy peppercorn/cognac sauce

Available upgrades: bacon wrapped, oscar style, wild mushrooms, angry onions, porcini dusted 5.95⁺⁺ each option

PUTTANESCA SALMON FILET 37.95⁺⁺

Baby tomatoes, capers, olives, fresh basil, and sundried tomato relish

PAN SEARED CHICKEN BREAST 32.95⁺⁺

Herb brined chicken breast, navy bean ragout, citrus beurre blanc sauce or natural chicken jus reduction

BRAISED BEEF SHORT RIB 44.95⁺⁺

6 hour braised beef ribs, natural reduction, caramelized shallots, and pickled mustard seed

VEGETARIAN EGGPLANT FLORENTINE STACKS 34.95⁺⁺

Marinated eggplant, breaded and fried, ricotta, spinach and tomato filling, red sauce, shaved parmigiano reggiano cheese balsamic glaze

DUO OPTION 58.95⁺⁺

Choose any 2 of the above selections in half size portions

CHOICE OF ONE STARCHES

- Wild rice pilaf
- Creamy parmesan polenta
- Roasted garlic whipped potatoes
- Herb roasted fingerling potatoes
- Sweet potato hash cake

CHOICE OF A VEGETABLE

- Grilled seasonal vegetables
- Roasted garlic broccoli
- Roasted crimini mushrooms
- Maple bacon Brussels sprouts
- Caramelized parmesan cauliflower

CHOICE OF ONE DESSERT

- Apple frangipan tart w/ crème anglise
- Seasonal crème brûlée
- Chocolate flourless cake w/ raspberry jam & white chocolate mousse
- Vanilla bean cheesecake on graham cracker shortbread w/ chocolate covered cherry
- Peanut butter & banana dome w/ raspberry jam banana bread & chocolate

In the event your group requires a split menu, entrée selections are limited to a maximum of two selections with a \$3 per person menu surcharge. We require the client to produce place cards identifying the particular entrée selected by each guest; the number of each entrée selection is required 3 business days prior to the event. If there is a need to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for payment of those additional meals.

25 guest minimum.

All pricing is based on a per person cost plus all applicable service charges and sales tax.

Additional surcharges may apply for groups smaller than 25.

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BUFFET CARVING STATIONS

Used to enhance entrée selections
\$100 Chef Attendant fee per station

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING:

- Herb crusted prime rib, creamy horseradish sauce, au jus (Serves 15-25) **400.00****
- Oven roasted whole top sirloin creamy horseradish sauce, au jus (serves 95-100) **245.00****
- Smoked pork loin - apple bacon chutney, natural pork mustard jus (serves 25 - 30) **175.00****
- Domestic rack of lamb - potato and eggplant caponata relish, mint jelly (serves 2-3) **65.00****
- Whole roasted beef tenderloin - angry onions, bordelaise sauce (serves 15-25) **275.00****
- Honey brined turkey - cranberry relish, turkey gravy (serves 15-25) **175.00****
- Blackened mahi mahi - pineapple salsa, Cajun cream sauce (serves 25 - 30) **125.00****
- Whole fried grouper - spicy ponzu glaze (serves 25 - 30) **MKT****

ACTION STATIONS

\$100 Chef Attendant fee per station

TACO, BURRITO OR BOWL STATION **19.95****

- Mini corn and flour tortillas
- Bay shrimp, chorizo, carnitas, marinated flank steak
- Black beans, raw onions, cilantro, jalapeno peppers, roasted poblanos, tomatoes
- Salsa verde, pico de gallo, pineapple salsa, mole
- Queso fresco, white cheese sauce,

PARMESAN WHEEL PASTA STATION **MKT ****

(cacio e pepe style pasta prepared inside of a carved parmesan bowl)

- Fettucine, cavatelli, orecchiette pasta
- Roasted garlic, sundried tomatoes, roasted peppers
- Olive oil, balsamic glaze, truffle oil

MAC & CHEESE **16.95****

- Shells or mac pasta
- White cheddar, American, smoked gouda sauce
- Crispy bacon, roasted poblano peppers, green onions, roasted mushrooms
- Truffle oil, roasted peppers, pickled onions, parmesan cheese, shredded cheese
- Upgrade: lobster claw meat or shrimp **9.95****

SOUTHERN BELLE STATION **18.95****

- Buttermilk fried 8 piece chicken on a butcher block display
- Sliced pickels, pickled okra, pickled green beans
- Buttermilk biscuits, cole slaw, tabbouleh salad
- Ranch dressing, barbecue sauce, hot sauce, chicken gravy

GOURMET DESSERT BAR **9.95****

- Chef's selection of five seasonal mini pastries

BREAD BOWL STATION- (maximum of 2 choices) **15.95****

- Loaded baked potato soup - bacon, sour cream, scallions, hot sauce
- Broccoli cheddar soup - shredded white cheddar
- Tomato bisque - crème fraiche, dill, parmesan croutons
- Clam chowder - hot sauce, saltine crackers, parsley
- All beef chili - shredded cheddar, sour cream, raw red onions

MASHED POTATO MARTINI STATION **16.95****

- Sweet potatoes, purple potatoes, traditional mashed potatoes
- Cinnamon butter, marshmallows, maple glaze
- Crispy bacon, candied pineapple, green onions
- Truffle oil, roasted peppers, pickled onions, parmesan cheese, shredded cheese

Upgrade: lobster claw meat or shrimp **9.95****

NOODLE BOWL STATION **18.95****

- Choose from phò, tonkatsu ramen or bone broths
- Rice noodles, ramen noodles, egg noodles
- Pork belly chashu, poached egg, grilled flank steak, braised beef, smoked pork
- Toasted peanuts, fresh Vietnamese herbs, bean sprouts, sweet corn, garlic chili paste

BANANAS FOSTER DESSERT STATION **8.95****

- Bananas Foster prepared to order
- Seasonal ice cream

GOURMET CHOCOLATE FOUNTAIN **10.95****

- Rich milk chocolate
- Five assorted dippable items

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DINNER BUFFETS

All dinner buffets will be served with the following: garden greens with assorted toppings and dressings, soft dinner rolls, choice of two starches, chef's seasonal vegetables and seasonal mini desserts assortment

CHOICE OF THE FOLLOWING ENTRÉES

2 ENTRÉES **33.95⁺⁺**

3 ENTRÉES **36.95⁺⁺**

PORK LOIN

Herb roasted Berkshire pork loin, spiced apple chutney, golden raisins, and roasted pork jus

GRILLED SIRLOIN

Petite angus sirloin, wild mushroom and Vidalia onion ragout, choice of merlot demi glaze or brandy peppercorn reduction, angry onions

SALMON

Harissa blackened Scottish salmon filet, sweet corn and baby spinach sauté, maple glaze

SEARED CHICKEN BREAST

Crimini mushroom and marsala reduction or creamy florentine sauce

JUMBO SHRIMP SCAMPI

Shaved garlic, white wine, fresh herbs, lemon butter sauce, grated parmigiano reggiano

(V) EGGPLANT FLORENTINE STACKS

Marinated eggplant, breaded and fried, ricotta, spinach and tomato filling, red sauce, shaved parmigiano reggiano cheese, balsamic glaze

(V) PESTO ORECCHIETTE

Baby arugula pesto, shaved pecorino romano

CHOICE OF TWO STARCHES (Choice of two)

- Wild rice pilaf
- Creamy parmesan polenta
- Roasted garlic whipped potatoes
- Herb roasted fingerling potatoes
- Sweet potato pave
- Chef's choice pasta with red or white sauce

CHOICE OF A VEGETABLE (Choice of one)

- Grilled seasonal vegetables
- Roasted garlic broccoli
- Roasted crimini mushrooms
- Maple bacon Brussels sprouts
- Caramelized parmesan cauliflower

UPGRADE YOUR ENTRÉE

Substitute or add any of the below listed proteins to your entree

PETITE BEEF FILET Market Price⁺⁺

NY STRIP STEAK Add 6.95 to base price⁺⁺

GRILLED CHICKEN BREAST Add 4.50 to base price⁺⁺

GRILLED SHRIMP Add 7.95 to base price⁺⁺

SEARED SCALLOPS Add 9.95 to base price⁺⁺

CHILEAN SEA BASS Market Price⁺⁺

6OZ LOBSTER TAIL Market Price⁺⁺

All meals include water, freshly brewed coffee, decaffeinated coffee and iced tea

EXECUTIVE BUFFET OFFERING

A modern take on a business buffet, no chafers, individual presentations, max 50 ppl

84.95⁺⁺

INDIVIDUAL SALADS

Caprese stack, Caesar salad or cobb salad artfully displayed in a personal rocks glass

SOUPS

Mini crocks filled to order with cream of mushrooms, lobster bisque or sweet tomato bisque

PASTA

Arugula pesto gnocchi and shaved parmesan cheese, guanciale and roasted garlic rigatoni, cacio e pepe linguine

CARVED PROTEINS

Coffee crusted tenderloin filet, angry onions bordelaise and béarnaise sauces

Braised pork belly, sweet soy glaze, thai dipping sauce

Herb rotisserie chicken, lemon butter, chicken jus

Whole seared sea bass filet, vanilla beurre blanc

STARCH

Mini au gratin potatoes, truffle mac & cheese butter potato puree, twice baked potatoes

DESSERTS

Chefs mini Viennese table

All meals include water, freshly brewed coffee, decaffeinated coffee and iced tea

25 guest minimum.

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RECEPTION PACKAGES

HORS D'OEUVRES

Butler Passing fee of \$75 per attendant
All hors d'oeuvres available passed or displayed.

50 PIECE MINIMUM

RECOMMENDED SELECTION GUIDE:

30 minutes of service- select 4-6 varieties
45 minutes of service- select 6-8 varieties
60 minutes of service- select 8-10 varieties

BITE SIZE COLD SELECTION**

- Buffalo mozzarella and tomato bruschetta **2.50****
 - Shrimp cocktail shooter **6.00****
 - Caprese salad skewers **3.50****
- Fruit kabobs with key lime cream **2.50****
- Roasted beet and goat cheese bites **2.50****
 - Tri color gazpacho shooters **2.50****
- Brie and pomegranate crostini **4.00****
 - Assorted sushi rolls **MKT****

BITE SIZE HOT SELECTION**

- Crab cakes with remoulade **6.25****
- Buffalo chicken purses **4.00****
 - Philly steak egg rolls **3.50****
- Bacon wrapped scallops **4.50****
 - Southwest spring rolls **3.50****
- Beer poached and bacon wrapped pineapple bites **3.50****
 - Chicken or beef sate, spicy peanut sauce **4.50****
- Spinach and artichoke dip, pita and bagel chips **3.50****
 - Seasonal risotto balls **3.50****
- Beef sliders tillamook cheddar & onion relish **5.25****
- Meatball sliders, fresh mozzarella, red sauce **3.50****
 - Mini beef Wellingtons **4.50****
 - Bacon mac n cheese bites **3.50****
 - Wild mushroom vol-au-vent **4.50****
 - Fried pork dumplings with ponzu **3.50****
 - Chorizo stuffed mushrooms **3.50****

** Portions selected do not guarantee replenishment
or reimbursement for any unused portion

ADD CUSTOM ICE SCULPTURE TO ANY DISPLAY
PRICING BASED ON PER BLOCK AMOUNT

APPETIZER DISPLAYS

RAW BAR **18.95****

\$100 charge for party of less than 25 people

Selection of 5 chilled seafood options accompanied
by champagne mignonette, cocktail sauce, horseradish aioli,
lemon wedges, oyster crackers, and mini tabasco bottles

SEAFOOD INCLUDED

- Chilled shrimp
- Chilled mussels
- Manila clams
- Snow crab legs
- Shucked oysters*

SEAFOOD UPGRADES:

- Shrimp ceviche **MKT****
- Chilled lobster tail meat **MKT****
- Jonah crab claws **MKT****
- King crab legs **MKT****

* Consuming raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk may
increase your risk of foodborne illness.

DISPLAY BOARDS

50 PIECES

Pricing per board plus all
applicable service charges and sales tax.

ARTISANAL CHEESE SELECTION **265.95****

Assorted crackers, flavored honey, fruit preserves

CHARTUCERIE BOARD **275.95****

International chartuceries and cured meats, pickled vegetables,
grilled baguettes, Amish butter, and olive oils

BAKED BRIE WHEEL **299.95****

Creamy brie cheese, topped with honey walnuts and fruit preserves,
wrapped in french pastry and baked golden brown,
served with french bread crostini

FRESH SEASONAL FRUIT SELECTION **195.95****

Sliced domestic and tropical fruits and berries, honey yogurt dipping sauce

VEGETABLE CRUDITÉ PLATTER **195.95****

Tri colored baby carrots, celery sticks, charred grilled onions, grilled
marinated asparagus, pickled vegetables, house ranch, blue cheese
and chilled spinach artichoke dip

25 guest minimum.

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PLATED LUNCHES

PLATED ENTRÉES

All plated lunches are served with a garden or Caesar salad, soft dinner roll, a choice of one starch, one vegetable and dessert mini selection.

- Bacon wrapped pork tenderloin, napa cabbage and bacon lardon hash, roasted pork jus **23.95⁺⁺**
- Blackened petite beef filet, roasted shallot and wild mushroom sauté, green peppercorn cream reduction **37.95⁺⁺**
- Crispy skin salmon filet, slow dried tomato and caramelized fennel ragout, garlic basil oil **21.95⁺⁺**
- Parmesan - truffle crusted chicken breast, lemon beurre blanc **19.95⁺⁺**
- Vegetarian orecchiette pasta - San Marzano, olive oil sauce, fried capers, green olives, fresh basil **18.95⁺⁺**
- Vegetarian roasted pepper risotto - roasted poblano and red peppers, pecorino romano cheese, sweet butter **18.95⁺⁺**

CHOICE OF A STARCH

- Wild rice pilaf
- Creamy parmesan polenta
- Roasted garlic whipped potatoes
- Herb roasted fingerling potatoes
- Sweet potato pave

CHOICE OF A VEGETABLE

- Grilled seasonal vegetables
- Roasted garlic broccoli
- Roasted crimini mushrooms
- Maple bacon Brussels sprouts
- Caramelized parmesan cauliflower

All meals include water, freshly brewed coffee, decaffeinated coffee and iced tea

25 guest minimum.

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BUILD YOUR OWN LUNCHES

BUILD YOUR OWN SALAD BAR 24.95⁺⁺

Modern display of salad greens and your favorite toppings and dressings, served with warm breadsticks, and iced tea included.

- Greens: romaine lettuce, baby lettuce blends, mesculin greens mix
- Toppings: herb croutons, avocado, tomato, olives, hard boiled egg, walnuts, smoked bacon, cubed cheddar cheese, fried chick peas, marinated lentils, tomatoes, bell peppers, olives, feta cheese, basil, parmesan cheese
- Dressings: Caesar, ranch, house, Italian, Thousand Island, French, oil & vinegar
- Proteins: grilled chicken, blackened bay shrimp, grilled flank steak, flaked salmon pieces

All boxed lunches may be built in a wrap or sandwich form. Included in the box: one side, pickle, whole fruit piece, chips, dessert.

BOXED LUNCHES SANDWICHES AND WRAPS

Maximum of Three Choices (Choice of one side and one dessert)

- Sriracha chicken salad or albacore tuna salad: baby greens, roasted peppers, red onion **19.95⁺⁺**
- Grilled chicken caesar: romaine, parmesan, lemon caesar dressing **19.95⁺⁺**
- Three little piggies: prosciutto, capicola, honey ham, fontina, arugula, red pepper aioli **19.95⁺⁺**
- Honey turkey club: tomato, lettuce, applewood bacon, roasted garlic aioli **19.95⁺⁺**
- Turkey Rachel: turkey pastrami, swiss cheese, russian cabbage slaw **19.95⁺⁺**
- Peppered roast beef: white cheddar, red onion, lettuce, horseradish aioli **19.95⁺⁺**
- Southwestern vegetable wrap: avocado, black beans, red onion, lettuce, lime hummus **19.95⁺⁺**

CHOICE OF ONE SIDE

- Loaded potato salad - whipped Idaho potatoes, crispy bacon, shredded jack cheese, green onions, garlic mayo
- Basil pesto quinoa salad - house made pesto, tri colored quinoa
- Italian pasta salad - chilled penne pasta, roasted vegetables, house Italian dressing
- Fresh seasonal fruit and berries
- Mini cubed cheese & cracker selection

CHOICE OF ONE DESSERT

- Chocolate chip cookie
- Whoopee pie
- Freshly baked brownies
- Blondies
- Crispy treats

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LUNCH BUFFETS

ROYAL FLUSH BUFFET

2 ENTRÉES 28.95 3 ENTRÉES 31.95****

BUFFET INCLUDES ALL OF THE ITEMS LISTED BELOW:

- Salad bar, traditional toppings and house made dressings
 - Soft dinner rolls
 - Chef's choice soup of the day
 - Hollywood panzanella salad
 - Seasonal mini pastry selection

ENTRÉE SELECTIONS (Choice of 2 or 3)

- Herb roasted pork loin, spiced apple chutney, golden raisins, and roasted pork jus
- Grilled petite angus sirloin, sweet onion ragout, choice of merlot demi glaze or brandy peppercorn reduction
- Harissa blackened salmon filet, sweet corn and Swiss chard, maple glaze
- Seared chicken breast, sundried tomato-florentine cream sauce
- Vegetarian pasta - orecchiette pasta, baby arugula pesto, shaved pecorino romano, balsamic glaze
- Vegetarian cannelloni - roasted garlic ricotta, tomatoes, grilled vegetables, creamy spinach and red sauce

CHOICE OF A STARCH (Choice of 1)

- Wild rice pilaf
- Creamy parmesan polenta
- Roasted garlic whipped potatoes
- Herb roasted fingerling potatoes

CHOICE OF A VEGETABLE (Choice of 1)

- Grilled seasonal vegetables
- Roasted garlic broccoli
- Roasted crimini mushrooms
- Maple bacon Brussels sprouts
- Caramelized parmesan cauliflower

FULL HOUSE BUFFET 24.95**

- Honey ham, turkey breast, genoa salami, chicken salad, turkey pastrami
 - Provolone, American, Swiss, smoked gouda
 - Assorted sandwich breads, lettuce, tomatoes, onions and pickles
 - Roasted garlic aioli, mustard, horseradish and sea salted kettle chips
- Field green salad, loaded baked potato salad, Chef's choice pasta salad
 - Chef's choice soup of the day
- House made cookies, brownies and blondies

UPGRADE YOUR ENTRÉE:

Substitute or add any of the below listed proteins to your entrée

NY STRIP STEAK Market Price**

GRILLED CHICKEN BREAST Add 6.95 to base price**

GRILLED SHRIMP Add 7.95 to base price**

SEARED SCALLOPS Add 9.95 to base price**

CHILEAN SEA BASS Market Price**

6OZ LOBSTER TAIL Market Price**

All meals include water, freshly brewed coffee, decaffeinated coffee and iced tea

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BEVERAGES

NON ALCOHOLIC DRINK OPTIONS

HOLLYWOOD BASICS ALL DAY DRINK PACKAGE 7.95**

- Freshly brewed regular coffee
- Freshly brewed decaf coffee
- Freshly brewed iced tea
- Lemonade
- Hollywood bottled water
 - Upgrade to Fiji Water 4.95**

HOLLYWOOD ESSENTIALS ALL DAY DRINK PACKAGE 9.95**

- Freshly brewed regular coffee
- Freshly brewed decaf coffee
- Freshly brewed iced tea
- Lemonade
- Hollywood bottled water
 - Upgrade to Fiji Water 4.95**
- Assorted bottled sodas

ALCOHOLIC DRINK OPTIONS

*Specialty spirits available upon request

SPIRITS 6.50**

- Absolut
- Jack Daniels
- Jameson
- José Cuervo

PREMIUM SPIRITS 7.75**

- Grey Goose
- Hendrick's
- Johnnie Walker Black
- Crown Royal
- Crown Royal Apple
- Bulleit Bourbon
- Maker's Mark

DOMESTIC BEER 4.75**

- Bud Light
- Miller Light
- Michelob Ultra
- Blue Moon

IMPORTED BEER 5.50**

- Corona
- Heineken

HOUSE WINE 5.50**

- Merlot
- Chardonnay

SPECIALTY BEER SELECTION

- Banquet seasonal 6.00**
- Seasonal IPA 6.50**

HOSTED BAR OPTION ★ TICKETED BAR OPTION ★ CASH BAR OPTION

\$100 Bar fee to apply if bar sales do not exceed \$500 per bar (pre service charges and sales tax)

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BREAKS

SWEET & SALTY 15.95**

Honey mustard pretzel nuggets, candied nuts, spicy Chex mix, chocolate covered nuts, and yogurt covered raisins, freshly brewed coffee, hot tea selection, bottled water

CHIPS & DIPS 15.95**

Traditional hummus with roasted garlic crostini, hot spinach and artichoke dip, tortilla chips, crispy pita triangles, fresh vegetables with ranch or blue cheese

BALLPARK 16.95**

Hand dipped corn dogs, mini hot dogs, mini pretzel bites, and flavor your own fresh popcorn. Served with assorted sodas

ENERGY BREAK 17.95**

Individual yogurt parfait with seasonal berries, make your own trail mix, seasonal fresh fruit, assorted protein bars, freshly brewed coffee, hot tea selection, bottled water

CHOCOLATE ADDICTION 18.95**

Rich milk chocolate fondue served with assorted dipping items: chocolate cookies, cheesecake cubes, strawberries, bananas, pineapple, pretzels and marshmallows. Freshly brewed coffee, hot tea selection, bottled water. **Upgrade:** chocolate fountain display, ask for pricing

DONUTS AND BUNS 14.95**

Assorted donut holes, glazed donuts, cinnamon buns and pecan rolls, served with chocolate glaze, caramel sauce, cold flavored milks and coffee

CAMPFIRE S'MORE 15.95**

Graham crackers, flavored marshmallows, assorted chocolates, roast your own marshmallow station

HOT CHOCOLATE 14.95**

White milk, salted caramel hot cocoa, shaved dark Ghirardelli chocolate, Baileys cream, mini marshmallows, cinnamon sticks, and flavored syrups

BREAK UPGRADES:

ASSORTED ICE CREAM SANDWICHES AND BARS 3.95 each**

Assorted novelty ice cream sandwiches and bars

KEURIG® 3.95 per pod**

Choose your favorite pods and brew away with Keurig® coffee maker.
Served with caramel, hazelnut and vanilla syrups as well as house made biscotti

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST 16.95⁺⁺

Seasonal fruit and berries, bagel selection with flavored cream cheese (herb, fruit or plain) and whipped butter, assorted breakfast breads, danishes and muffins, chilled fruit juices, skim, 2% or whole milk, freshly brewed coffee, hot tea selection, bottled water

EARLY RISER BREAKFAST 24.95⁺⁺

Scrambled eggs, smoked country bacon or pork or turkey sausage links, cajun spiced breakfast potatoes, seasonal fruit and berries, assorted breakfast breads, danishes and muffins served with whipped butter, plain cream cheese and berry preserves, chilled fruit juices, skim, 2% or whole milk, freshly brewed coffee, hot tea selection, bottled water

HOLLYWOOD BRUNCH 29.95⁺⁺

Scrambled eggs, smoked country bacon pork or turkey sausage links, cajun spiced breakfast potatoes, prime rib hash, rotisserie herb chicken, baked rigatoni with vodka sauce, field green salad with assorted toppings and dressings, soft rolls, seasonal fruit and berries, assorted breakfast breads, mini dessert display danishes and muffins served with whipped butter, plain cream cheese and berry preserves, chilled fruit juices, skim, 2% or whole milk, freshly brewed coffee, hot tea selection, bottled water

BREAKFAST ENHANCEMENTS WITH PURCHASE OF BUFFET

\$100 Chef Attendant fee per station per hour

OMELET STATION 8.95⁺⁺

Prepared freshly to order, topping selection including ham, onions, sausage, mushrooms, bell peppers, tomatoes, bacon and assorted cheeses

BACON SLAB STATION 11.95⁺⁺

Nueske's brand apple wood smoked seven pound bacon slab, candied in black pepper and brown sugar, carved to order

LOX AND BAGEL STATION 8.95⁺⁺

Assorted mini bagels, salt cured salmon, dill cream cheese, capers, red onions, hardboiled egg, lettuce, tomato

BELGIAN WAFFLE STATION 5.95⁺⁺

Malted waffles prepared to order and topped with maple, blueberry & apple syrup, bananas Foster sauce, whipped butter, whipped cream, seasonal berries, chocolate chips

SMOOTHIE STATION 7.95⁺⁺

Greek yogurt, seasonal fruit selection and additional toppings made to order

PANCAKE STATION 5.95⁺⁺

Buttermilk pancakes prepared to order, topped with fruit sauces, seasonal berries, chocolate chips, fresh whipped cream, butter and syrup

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