

BREAKFAST

All buffet & plated packages are planned to run for 2 hours and includes freshly brewed coffee, orange juice, and cranberry juice.

Served on high-grade disposable dinnerware.

CONTINENTAL

STANDARD

8 per person

Assorted Mini Muffins & Pastries, Bagels with Cream Cheese and Butter, and Freshly Sliced Seasonal Fruit. Served with Coffee, Orange Juice, and Cranberry Juice.

PREMIUM

12 per person

Assorted Mini Muffins & Pastries, Bagels with Cream Cheese and Butter, Fruit Yogurt and Granola, Individual Cold Cereals with Milk, and Freshly Sliced Seasonal Fruit. Served with Coffee, Orange Juice, and Cranberry Juice.

BUFFET & PLATED

AMERICAN STANDARD

15 Buffet | 25 Plated

Buttermilk Pancakes, Scrambled Eggs, Bacon Strips, Country Roasted Potatoes, Assorted Muffins & Pastries, Mini Bagels with Cream Cheese, and Freshly Sliced Seasonal Fruit. Served with Coffee, Orange Juice, and Cranberry Juice.

MORNING DELIGHT

15 Buffet | 25 Plated

Cinnamon French Toast, Scrambled Eggs, Pork Sausage Links, Country Roasted Potatoes, Assorted Muffins & Pastries, Mini Bagels with Cream Cheese, and Freshly Sliced Seasonal Fruit. Served with Coffee, Orange Juice, and Cranberry Juice.

THE FOUNDER

Choose 1 Starter, 2 Entrees, 2 Sides, and 1 Dessert **24 | Buffet**

Choose 1 Starter, 1 Entree, 2 Sides, and 1 Dessert **36 | Plated**

Additional

Starter = 2 | Entrée = 4 | Side = 2

Served with warm biscuits.

STARTERS

Assorted Muffins & Pastries, Mini Bagels with Cream Cheese and Butter,
Assorted Cold Cereals, Fruit Yogurt & Granola,

ENTREES

Roasted Chicken Breast, Flat Iron Beef Steak, Crab Cakes,
Traditional Eggs Benedict, Herb Crusted Prime Rib

SIDES

Roasted Potatoes, Swiss Chard, Scrambled Eggs, Bacon Strips, Turkey Bacon Strips,
Pork Sausage Links, Pork Sausage Patties, Chicken Sausage Patties,
Roasted Asparagus, Potatoes Au Gratin, Mini Spinach & Cheese Quiche

STATIONS

OMELETS

14 per person

Mushrooms, Bell Peppers, Onion, Sausage, Ham, Bacon, Tomato, Avocado, and House Salsas. Assorted Mini Muffins & Pastries, Bagels with Cream Cheese and Butter, and Freshly Sliced Seasonal Fruit. Served with Coffee, Orange Juice, and Cranberry Juice.

CREPES

12 per person

Banana, Strawberries, Blueberries, Chocolate Syrup, Caramel, Nutella. Assorted Mini Muffins & Pastries, Bagels with Cream Cheese and Butter, and Freshly Sliced Seasonal Fruit. Served with Coffee, Orange Juice, and Cranberry Juice.

*Stations Require \$125.00 Chef Fee

A LA CARTE BREAKFAST

ASSORTED DONUTS Per Dozen	10	MINI MUFFINS & PASTRIES Muffins, Danishes, and Cinnamon Rolls. Serves 10	16
BREAKFAST SANDWICH Sausage or Ham with Egg and Cheese on English Muffin	4	FRESH FRUIT CUPS Freshly Sliced Watermelon, Pineapple, Strawberries, Grapes, Blueberries, Honeydew, and Cantaloupe	3
BREAKFAST BURRITO Bacon with Egg and Cheese on Warm Flour Tortilla	4	FRUIT & BERRY PARFAIT Low-Fat Vanilla Yogurt with Strawberries, Blueberries, and Granola	4

BEVERAGE SELECTIONS

PREMIUM COFFEE Per Gallon	19	FRESHLY LEMONADE Per Gallon	15
LIPTON® SWEET OR ICED TEA Per Gallon	15	INDIVIDUAL FRUIT JUICE Orange, Apple, Grape, and Cranberry	3
BOTTLED WATER Dasani®, Arrowhead®, Smart Water®, Aquafina®	2	SPARKLING WATER San Pellegrino®, Perrier®	5
5MINERAL WATER Fiji®, Evian®	4	COCA COLA® SODAS Coke®, Diet Coke®, Dr. Pepper®, Sprite®	2

COLD LUNCH

Served on high-grade disposable dinnerware.

BOXED LUNCH

Deli Style Lunch Buffet

14 per person

Turkey, Ham, and Roast Beef with Green Leaf Lettuce, Cheddar and Swiss Cheese, Onion, Vinegar Roasted Tomatoes, Condiments, Served with Potato Salad, Potato Chips, and Gourmet Cookies

Wrap Boxed Lunch

11 per person

Turkey, Ham, and Roast Beef on Flour Tortilla with Green Leaf Lettuce, Cheddar and Swiss Cheese, Onion, Vinegar Roasted Tomatoes, Condiments, Served with Potato Salad, Potato Chips, and Gourmet Cookies

Soup and Salad Buffet

14 per person

Seasonal Soup, Fresh Spring Greens, Romaine and Iceberg Lettuce, Grilled Chicken, Bacon, Tomato, Onion, Carrots, Cheddar and Parmesan Cheese, Assorted Dressings, and Croutons, Served with Pasta Salad, Potato Chips, and Gourmet Cookies

Sandwich Boxed Lunch

11 per person

Turkey, Ham, and Roast Beef with Green Leaf Lettuce, Cheddar and Swiss Cheese, Onion, Vinegar Roasted Tomatoes, Condiments, Served with Potato Salad, Potato Chips, and Gourmet Cookies

Veggie Wrap Boxed Lunch

11 per person

Spicy Hummus, Fresh Spinach, Carrots, Grilled Asparagus, Zucchini, Butternut Squash, and Red Onion on Spinach Tortilla, Served with Potato Salad, Potato Chips, and Gourmet Cookies

Choice of 1

Baked Potato Soup
Minestrone
Cream of Mushroom
Tomato Basil Soup
Pea Soup
Black Bean Soup
Manhattan Clam Chowder

LUNCH & DINNER

All buffet & plated packages are planned to run for 2 hours and includes freshly brewed coffee, chilled water, iced tea, and dinner rolls.

Served on high-grade disposable dinnerware.

AMERICAN

Choose 1 Starter, 2 Entrees, 2 Sides, and 1 Dessert **18 | Buffet**

Choose 1 Starter, 1 Entree, 2 Sides, and 1 Dessert **30 | Plated**

Additional

Starter = 2 | Entrée = 4 | Side = 2

Served with house dinner rolls.

STARTERS

Garden Salad, Caesar Salad, Cobb Salad, Summer Salad, Chicken Avocado Salad,
Pea Soup, Lobster Bisque, Baked Potato Soup

ENTREES

Rosemary Chicken Breast, Beef Sliders, Beef Pot Roast, Cranberry Roasted Ham,
Slow Cooked Turkey

SIDES

Mashed Potatoes, Baked Potatoes, Roasted Potatoes, Steamed Vegetables, Rice Pilaf, Wild Rice,
Potato Salad, Baked Beans, Green Beans, Au Gratin, Roasted Asparagus, Steamed Vegetables

DESSERTS

Apple Pie, Peach Cobbler, Brownies, Cheesecakes Bites, Jumbo Cookies

AMERICAN

Choose 1 Starter, 2 Entrees, 2 Sides, and 1 Dessert **28 | Buffet**

Choose 1 Starter, 1 Entree, 2 Sides, and 1 Dessert **40 | Plated**

Additional

Starter = 3 | Entrée = 7 | Side = 3

Served with house dinner rolls.

STARTERS

Garden Salad, Caesar Salad, Cobb Salad, Summer Salad, Chicken Avocado Salad,
Pea Soup, Lobster Bisque, Baked Potato Soup

ENTREES

Grilled Tri-Tip Steak, Braised Short Ribs, Seared Atlantic Salmon, Roasted Rack of Lamb,
Bourbon Braised Ribs, Herb Roasted Pork Loin, Grilled Pork Chop, Garlic Crusted Salmon,
Herb Roasted Bone-In Chicken, Flat Iron Beef Steak, Filet Mignon, Roasted Prime Rib,
Seared Duck Breast, Cheese Souffle

SIDES

Mashed Potatoes, Baked Potatoes, Roasted Potatoes, Steamed Vegetables, Rice Pilaf, Wild Rice,
Potato Salad, Baked Beans, Green Beans, Au Gratin, Roasted Asparagus, Tomato Basil Polenta,
Roasted Petite Carrots, Quinoa, Steamed Vegetables

DESSERTS

Apple Pie, Peach Cobbler, Chocolate Mouse, Brownies, Cheesecakes Bites,
Black Forest Cake, French Macarons, Chocolate Souffle, Jumbo Cookies, Crème Brulee,
Chocolate Lava Cake, New York Style Cheesecake, Vanilla Caramel Flan

ITALIAN

Choose 1 Starter, 2 Entrees, 2 Sides, and 1 Dessert **18 | Buffet**

Choose 1 Starter, 1 Entree, 2 Sides, and 1 Dessert **30 | Plated**

Additional

Starter = 2 | Entrée = 4 | Side = 2

Served with house garlic bread.

STARTERS

Garden Salad, Caesar Salad, Pear & Arugula Salad, Kale & Cranberry Salad,
Minestrone Soup, Tomato Basil Soup

ENTREES

Pasta Salad, Sausage Lasagna, Vegetarian Lasagna, Alfredo Pasta,
Mushroom & Red Pepper Cream Pasta, Spaghetti & Meatballs, Spinach & Cheese Ravioli,
Bolognese Pasta, Chicken Parmesan, Chicken Carbonara, Chicken Piccata,
Mushroom Risotto, Parmesan Risotto

SIDES

Wild Rice, Rice Pilaf

DESSERTS

Tiramisu, Cannoli, Limoncello & Berries, Lemon Bars,
Chocolate Mousse, Cheesecake Bites

MEXICAN

Choose 1 Starter, 2 Entrees, 2 Sides, and 1 Dessert **16 Buffet**

Choose 1 Starter, 1 Entree, 2 Sides, and 1 Dessert **28 Plated**

Additional

Starter = 2 | Entrée = 4 | Side = 2

Served with house chips and salsa.

STARTERS

Garden Salad, Caesar Salad, Chipotle Chicken Salad, Avocado Salad,
Sweet Corn Salad, Gazpacho, Ceviche

ENTREES

Veggie Fajitas, Steak and Chicken Fajitas, Shrimp Fajitas,
Cheese Enchiladas, Chicken Enchiladas, Southwest Chicken Breast,
Chipotle Riblets, Pozole, Menudo

SIDES

Spanish Rice, Spanish Beans, Corn on the Cob, Roasted Zucchini, Cilantro Lime Rice,
Pasta Salad, Fried Black Beans, Pasta Salad

DESSERTS

Mexican Flan, Cinnamon Churros, Empanadas, Sopapilla Cheesecake Bars, Mexican Trifles

WESTERN BARBEQUE

Choose 1 Starter, 2 Entrees, 2 Sides, and 1 Dessert **15 Buffet**
Choose 2 Starters, 2 Entrees, 3 Sides, and 2 Desserts **27 Plated**

Additional

Starter = 2 | Entrée = 4 | Side = 2

STARTERS

Garden Salad, Caesar Salad, Cobb Salad, Clam Chowder, Baked Potato Soup

ENTREES

Beef Brisket, Smoked Sausage, Pulled Pork, BBQ Chicken,
BBQ Chicken Wings, BBQ Ribs

SIDES

Potato Salad, Macaroni & Cheese, Coleslaw, Baked Potato, Corn on the Cob,
Mashed Potatoes, Green Beans

DESSERTS

Lemon Meringue Pie, Peach Cobbler, Jumbo Cookies, Baked Alaska,
Lemon Bars, Fruit Salad

PREMIUM MENU

Choose 1 Starter, 1 Entree, 2 Sides, and 1 Desserts **75 Plated**

Additional

Starter = 5 | Entrée = 12 | Side = 5

STARTERS

Garden Salad, Caesar Salad, Seared Scallops, Chicken Salad in Cucumber Wrap, Asparagus Mousse, Chilled Cucumber Dill, Brie & Crab Soup, Shrimp Cocktail, Salmon Tartare, Potato Leek Soup, Angel Hair Pasta Net, Goat Cheese Ravioli, Shiitake & Fettucine Pasta, Crab Timbale Salad, Crab Salad, Baby Artichokes, Red Pepper Flan, Butternut Squash Soup, Green Pea Mint Soup, Leek and Spinach Soup

ENTREES

Champagne Poached Oysters with Capellini, Grilled Duck Confit, Beef Wellington, Beurre Mont Lobster Tail, Salmon Roulade, Veal Scallopini, Cornish Hen, Beef Tenderloin, Turbot and Morels, John Dory,

SIDES

Garlic Mashed Potatoes, Bacon Prosciutto, Bacon Asparagus, Roasted Asparagus, Rice Pilaf, Sage Stuffing, Zucchini Spaghetti, Parisian Potatoes, Sweet Potato Wonton Baskets, Scalloped Potatoes, Wild Rice, Potatoes Dauphinoise, Stuffed Tomatoes, Carrots and Broccoli, Brussels Sprouts, Carrot Spaghetti, Green Beans,

DESSERTS

Chocolate Mousse, Vanilla Caramel Flan, Lava Cake, Crème Brulee, Chocolate Millefeuille, Almond Puff Danish, Rosemary Cashew Biscotti, Strawberry Torte, Apple Napoleon, Ozark Pudding,

HORS D' OEUVRES

HOT SELECTIONS

SWEDISH MEATBALLS	3
BEEF EMPANADAS	4
STEAK OR CHICKEN MINI TACOS	5
SEARED SCALLOPS	6
BUFFALO WINGS	4
GRILLED CHEESE W/ TOMATO SHOOTER	4
SHORT RIB BITES	6
NY BEEF SLIDERS	5
GRILLED CHICKEN SKEWERS	4
SPRING ROLLS	3
BACON LOBSTER TAIL	8
PIQUILLO PEPPERS	2
BACON WRAPPED SCALLOPS	5
SEARED SHRIMP SKEWERS	5
MINI PEPPERONI PIZZAS	4
CRAB CAKES	6
CHICKEN AND WAFFLES	5

SWEET SELECTIONS

CHEESECAKE BITES	2
FUDGE BROWNIES	4
LEMON BARS	2
MINI ICE CREAM CONES	3
MINI ICE CREAM SUDNAES	4
FRUIT TARTS	3

COLD SELECTIONS

PEA & FETA CROSTINI	2
SHRIMP CEVICHE	4
OYSTER SHOOTERS	4
TUNA ON RICE CRACKER	6
CARROT CUPS	3
CAPRESE SKEWERS	2
SUSHI ROLLS	6
DEVEILED EGGS	2
SPANISH HAM AND OLIVES	3
CUCUMBER, CRAB/LOBSTER	5
CUCUMBER AVOCADO SHRIMP	4
BRUSCHETTA	3
MINI CUBAN SANDWICHES	5
MINI GARDEN SALAD	3

SWEET SELECTIONS

SLICED CAKE	4
CHOCOLATE MOUSSE	5
MINI TIRAMISU	3
FRENCH MACAROONS	4
FRUIT SKEWERS	2
MINI GOURMET CUPCAKES	2
GOURMET COOKIES	2

RECEPTION STATIONS

TACO & TOSTADA BAR	14	ARTISAN BRUSCHETTA	12
Grilled Steak and Chicken with Corn and Flour Tortillas, Spanish Rice and Beans, Chips and Salsa, Tomato, Onion, Sour Cream, Salsa, Cheese, Cabbage, Lettuce, and Caesar Salad		Prosciutto, Fresh Mozzarella, Roasted Red Pepper, Arugula, Wild Mushroom, Truffle Oil, Boursin Crème, Fresh Micro Herbs, Bruschetta, Tomato, Red Onion, Basil, Extra Virgin Olive Oil	
ASIAN FUSION	18	PASTA STATION	16
Peking Style Chicken Pot Stickers, Vegetable Spring Rolls, Vegetable Shumai, Sushi-Spicy Tuna, California Roll, Eel Roll, Salmon Nigiri With Soy Sauce, Wasabi, Pickled Ginger, Sweet Chili Sauce and Chinese Mustard		Penne, Roasted Red Pepper, Arugula, Kalamata Olives, Pomodoro Sauce, Orecchiette, Italian Sausage, Wild Mushroom, Artichoke Hearts, Garlic Pesto, Farfalle, Sweet Peas, Shrimp, Diced Tomatoes, Garlic and Oil	
PAELLA CLASSIC	16	BUILD YOUR OWN NACHOS	13
Served in An Authentic Paella Pan with Saffron Infused Rice Cooked with Shrimp, Boneless Chicken, Chorizo Pork Sausage, Clams, Mussels, Roasted Peppers and Peas		Signature Chili, Slow Roasted Pulled Chicken, Chili Con Queso, Pico De Gallo, House Made Guacamole, Sour Cream, Jalapenos, Freshly Prepared Corn Tortilla Chips	
AMERICAN PICNIC	12		
Hamburgers and Hot Dogs, Pasta Salad, Potato Salad, Freshly Sliced Seasonal Fruit, Jumbo Cookies, Potato Chips, Southwest Chili, Nacho Cheese			

RECEPTION PACKAGE A

51 Buffet | 66 Plated

All reception packages include tables, seating, linen, and dinnerware.

Service and fees additional.

COCKTAIL HOUR

1 Hour Standard Bar

2 Hors D' Oeuvres Displayed Station

DINNER

Standard Buffet

1 Starter, 2 Entrees, 3 Sides, and 1 Dessert

OR

Plated Service

1 Starter, 1 Entrée, 2 Sides, and 1 Dessert

RECEPTION PACKAGE B

80 Buffet | 95 Plated

All reception packages include tables, seating, linen, and dinnerware.

Service and fees additional.

COCKTAIL HOUR

1 Hour Standard Bar

3 Hors D' Oeuvres Displayed Station

DINNER

Standard Buffet

1 Starter, 2 Entrees, 3 Sides, and 1 Dessert

OR

Plated Service

1 Starter, 1 Entrée, 2 Sides, and 1 Dessert

3 Hour Standard Bar

RECEPTION PACKAGE C

95 Buffet | 125 Plated

All reception packages include tables, seating, linen, and dinnerware.

Service and fees additional.

COCKTAIL HOUR

1 Hour Standard Bar

4 Hors D' Oeuvres Displayed Station

DINNER

Premium Buffet

1 Starter, 2 Entrees, 3 Sides, and 1 Dessert

OR

Plated Service

1 Starter, 1 Entrée, 2 Sides, and 1 Dessert

4 Hour Standard Bar

SUPER PREMIUM PACKAGE

175 Plated

All reception packages include tables, seating, linen, and dinnerware.

Service and fees additional.

COCKTAIL HOUR

1 Hour Premium Bar

3 Hors D' Oeuvres Displayed Station

DINNER

Premium Wedding Menu Plated Service

1 Starter, 1 Entrée, 2 Sides, and 1 Dessert

4 Hour Premium Bar

MIXOLOGY

All bars served on high-grade disposable drinkware. Hosted, Consumption, and Cash bars require a \$500.00 minimum spend. Approximately 1 bartender per 50 guests will be required.

BAR SERVICES

STANDARD HOSTED

1 hour – 18 | 2 hour – 22

3 hour – 26 | 4 hour – 26

PREMIUM HOSTED

1 hour – 22 | 2 hour – 24

3 hour – 28 | 4 hour – 32

STANDARD CASH BAR

Domestic Beer – 6 | Import Beer – 7

Wine – 8

Cocktails – 9

PREMIUM CASH BAR

Domestic Beer – 6 | Import Beer – 7

Wine – 9

Cocktails – 10

BEER (DOMESTIC & IMPORTED)

Budlight, Budweiser, Corona Light, Corona Especial, Coors, Miller, Heineken,
Modelo, Estrella Jalisco, Guinness, 805, Pabst Blue Ribbon, Rolling Rock,
Dos Equis, Michelob, Busch, High Life, Samuel Adams

WINE (STANDARD)

WINE (PREMIUM)

LIQUOR (STANDARD)

LIQUOR (PREMIUM)