

# Breakfast

## Sunrise Buffet

Fluffy Scrambled Eggs  
Pancakes -or- French Toast  
Warm Maple Syrup  
Crisp Bacon -or- Breakfast Sausage  
Home Fries with Peppers & Onions  
Assorted Breakfast Pastries  
Seasonal Sliced Fresh Fruit  
\$18.95/Person

## All American Breakfast

*(Offered as a Plated Meal Only)*

Fluffy Scrambled Eggs  
Crisp Bacon -or- Breakfast Sausage  
Home Fries with Peppers & Onions  
Biscuits -or- Muffins  
\$13.95/Person Plated  
\$16.95/Person Buffet

## Healthy Start Buffet

Individual Specialty Yogurts  
Berries & Granola  
Bagels with Cream Cheese  
Seasonal Sliced Fresh Fruit  
Hot Oatmeal with Raisins & Brown Sugar  
Cold Milk  
\$15.95/Person

## Breakfast Burrito

*(Offered as a Plated Meal Only)*

Scrambled Eggs, Chorizo Sausage,  
Onions, Peppers, & Cheese  
Wrapped in a Warm Tortilla  
Side of Fresh Salsa  
Home Fries with Peppers & Onions  
\$14.95/Person

## World Class Brunch Buffet

*(Minimum of 20 People Required)*

Fluffy Scrambled Eggs  
French Toast with Warm Maple Syrup  
Crisp Bacon -or- Breakfast Sausage  
Home Fries with Peppers & Onions  
Seasonal Sliced Fresh Fruit  
Choice of One Entrée  
Fresh Seasonal Vegetable  
Smashed Garlic Red Skin Potatoes with Sour Cream  
Tossed Salad with Assorted Dressings  
Spectacular Dessert Display  
\$22.95/Person  
+ \$3.00/Person for Each Additional Entrée  
+ \$3.00/Person to Upgrade Scrambled Eggs to Chef's Omelet Station  
\$50.00 Fee Applies for Chef-Attended Station

### Brunch Entrée Selections:

Sliced Roast Beef  
Baked Virginia Ham  
Lemon-Pepper White Fish  
Baked Chicken Florentine

# A la Carte

Bagels with Cream Cheese	\$24.95/Doz	Assorted Granola Bars	\$1.00/Each	Freshly Brewed Coffee	\$24.95/Gal
Assorted Breakfast Pastries	\$24.95/Doz	Freshly Baked Cookies	\$22.95/Doz	Hot Tea	\$24.95/Gal
Warm Cinnamon Rolls	\$24.95/Doz	Freshly Baked Brownies	\$22.95/Doz	Unsweetened Iced Tea	\$24.95/Gal
Freshly Baked Muffins	\$24.95/Doz	Cupcakes	\$24.95/Doz	Lemonade	\$24.95/Gal
Assorted Whole Fruit	\$1.00/Each	Assorted Bags of Chips	\$1.00/Each	Assorted Bottled Juices	\$2.75/Each
Sliced Fresh Fruit	\$3.50/Person	Assorted Full Size Candy Bars	\$2.50/Each	Bottled Water	\$2.50/Each
Assorted Individual Yogurts	\$2.00/Each	M&M Filled Mason Jar	\$10.00/Each	Assorted Canned Soft Drinks	\$2.50/Each

*All plated & buffet breakfasts are served with freshly brewed coffee (regular & decaf), hot tea, iced tea, and chilled juices.  
Pricing does not include service charge or sales tax. Pricing is per person, unless otherwise noted.*

# ***Breaks***

## **Get Up & Go Continental**

Breakfast Pastries & Muffins  
Bagels with Cream Cheese  
Seasonal Sliced Fresh Fruit  
Regular & Decaf Coffee  
Assorted Bottled Juices  
Bottled Water  
\$14.95/Person

## **Nature's Trail**

Variety of Granola Bars  
Whole Fruit  
Trail Mix  
Individual Specialty Yogurts  
Assorted Bottled Juices  
Bottled Water  
\$11.95/Person

## **Seventh Inning Stretch**

Jumbo Hot Pretzels with Stadium Mustard  
Buttered Popcorn  
Peanuts  
Bottled Water  
Assorted Soft Drinks  
\$12.95/Person

## **Color Your Day**

Sweet, Salty and Healthy Treats  
Choose a Color  
Red, Green, Blue,  
Yellow or Orange  
Poweraid and Bottled Water  
\$13.95

## **Half-Time**

Buffalo Chicken Dip with Carrot & Celery Sticks  
Tortilla Chips with Salsa & Queso  
Freshly Baked Cookies  
Bottled Water  
Assorted Soft Drinks  
\$13.95/Person

## **Beverage Blast**

Regular & Decaf Coffee, Hot Tea, Iced Tea, & Bottled Water  
Half Day Service: \$6.95/Person  
Full Day Service: \$9.95/Person

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# Lunch

## Sandwiches

(Offered as Plated or Boxed Meals)

*All Plated Sandwiches & Wraps Served with Choice of Fresh Fruit Cup -or- Homemade Potato Chips*

*All Boxed Sandwiches & Wraps Served with Bag of Potato Chips, Piece of Whole Fruit, Cookie, & Canned Soda -or- Bottled Water*

### Smoked Turkey & Bacon

Shaved Smoked Turkey Breast, Crisp Bacon,  
Lettuce, Tomato, & Dijon Aioli  
On Whole Grain Bread  
Plated: \$12.95/Person  
Boxed: \$14.95/Person

### Ham & Cheese

Shaved Baked Ham with Cheddar Cheese,  
Lettuce, & Mayo  
On Choice of White or Wheat Bread  
Plated: \$12.95/Person  
Boxed: \$14.95/Person

### California Club

Sliced Roasted Turkey Breast, Crisp Bacon,  
Swiss Cheese, Lettuce, Tomato,  
Avocado, & Dijon Aioli  
On Whole Grain Bread  
Plated: \$14.95/Person  
Boxed: \$16.95/Person

### Buffalo Chicken Wrap

Crispy Breaded Chicken Tossed in Buffalo Sauce  
In a Tortilla Wrap with Lettuce, Diced Tomato,  
& Shredded Cheddar Cheese  
Plated: \$13.95/Person  
Boxed: \$15.95/Person

### The Veggie

*Ask Today About Our  
Vegetarian Sandwich & Wrap Options*  
Plated: \$11.95/Person  
Boxed: \$13.95/Person

### Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce,  
& Parmesan Cheese Tossed in Caesar Dressing  
In a Tortilla Wrap  
Plated: \$13.95/Person  
Boxed: \$15.95/Person

## Pizza Café

House-Made Sheet Pizzas (42 Slices)

Cheese	\$35.00
Pepperoni	\$38.00
Sausage	\$38.00
Vegetable Lovers	\$38.00
Sausage & Peppers	\$40.00
Chicken & Sundried Tomato	\$42.00
BBQ Chicken	\$42.00

Add a Salad (Serves 25 People)

### House Salad \$29.95

Mixed Greens Topped with Tomatoes,  
Cucumbers, Shredded Cheddar,  
& Croutons  
Served with Ranch & Italian Dressings

### Caesar Salad \$29.95

Romaine Lettuce  
with Parmesan Cheese  
& Croutons  
Tossed in Caesar Dressing

### Chef Salad \$34.95

Mix of Iceberg & Butter Lettuce  
Topped with Julienned Turkey, Ham,  
Egg, Tomato, Cucumber, & Cheese  
Served with Ranch & Italian Dressings

*All plated & buffet meals are served with freshly brewed coffee (regular & decaf), hot tea, and iced tea.  
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# ***Lunch Buffet***

*(Minimum of 15 People Required)*

## **Loaded Baked Potato Bar**

Homemade Chili & Warm Baked Potatoes  
Shredded Cheddar, Crumbled Bacon,  
Sliced Green Onion, & Sour Cream  
Tossed Salad with Assorted Toppings & Dressings  
Freshly Baked Cornbread with Whipped Honey Butter  
Variety of Freshly Baked Cookies  
\$17.95/Person

## **Manhattan Deli Express**

Sliced Roast Beef, Baked Ham, & Shaved Turkey  
Natural Aged Sliced Cheeses  
Lettuce, Tomatoes, Onions, & Pickles  
Assorted Breads, Buns, & Condiments  
Potato Salad, Pasta Salad, & Sliced Fresh Fruit  
Variety of Freshly Baked Cookies  
\$19.95/Person

## **Godfather Buffet**

Pasta with Marinara Sauce & Alfredo Sauce  
Homemade Meatballs  
Italian Sausage with Onions & Peppers  
Tossed Salad with Assorted Toppings & Dressings  
Freshly Baked Garlic Bread  
Variety of Freshly Baked Cookies  
\$20.95/Person

## **Soup & Salad Buffet**

### **Choose One:**

*Chicken Dumpling, Loaded Potato, Broccoli Cheddar, -or- Hearty Vegetable*

### **Choose Two:**

*Pasta Salad, Potato Salad, Chicken Salad, Tuna Salad, Fruit Salad, Cole Slaw, Ambrosia Salad*

### **Served With:**

Tossed Salad with Assorted Toppings & Dressings  
Warm Rolls with Butter  
Variety of Freshly Baked Cookies  
\$18.95/Person

## **Homestyle Buffet**

### **Choose One:**

*Fried Chicken, Chicken Parmesan, Meatloaf, Spiral Sliced Ham, -or- Roast Pork with Sauerkraut*

### **Choose Two:**

*Mashed Potatoes with Gravy, Oven Roasted Red Skin Potatoes, Buttered Corn,  
Green Beans with Bacon, Baked Beans, Penne Marinara, Honey Glazed Carrots*

### **Served With:**

Tossed Salad with Assorted Toppings & Dressings  
Rolls -or- Biscuits with Butter  
Variety of Freshly Baked Cookies  
\$22.95/Person

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# Dinner Buffet

(Minimum of 25 People Required)

## Deluxe Italian

Tuscan Italian Chicken  
Italian Sausage with Onions & Peppers  
Baked Penne with Marinara & Mozzarella  
Classic Fettuccine Alfredo  
Sautéed Garlic Green Beans with Cherry Tomatoes  
Tossed Salad with Assorted Toppings & Dressings  
Freshly Baked Garlic Bread  
\$27.95/Person

## Backyard BBQ

Grilled Marinated Chicken Breast  
BBQ Pulled Pork  
Lettuce, Tomato, Sliced Red Onion,  
Dill & Sweet Pickles  
Sandwich Buns & Appropriate Condiments  
Three Cheese Mac & Cheese  
BBQ Baked Beans -or- Green Beans with Bacon  
Potato Salad & Cole Slaw  
\$24.95/Person

## Mariachi

Seasoned Ground Beef  
Sliced Fajita Chicken with Sautéed Onions & Peppers  
Hard Corn Taco Shells & Warm Flour Tortillas  
Shredded Cheddar, Diced Tomato, Diced Onion,  
Sliced Black Olives, Shredded Lettuce, & Sour Cream  
Tri-Color Tortilla Chips with Salsa & Guacamole  
Spanish Rice & Refried Beans  
\$27.95/Person

## Holiday Celebration

Roasted Turkey Breast with Gravy  
Cranberry Orange Relish  
Roasted Garlic Mashed Potatoes  
Oven Roasted Root Vegetables  
Green Bean Almandine  
Tossed Salad with Cranberries, Walnuts,  
& Gorgonzola with Citrus Vinaigrette  
Warm Dinner Rolls with Butter  
\$27.95/Person

## Evergreen Dinner Buffet

*Choice of Two or Three Entrées Served with Tossed Salad with Assorted Toppings & Dressings,  
Warm Dinner Rolls & Butter*

### Entrées

*Choose Two or Three:*

Sliced Roast Beef Sirloin with Au Jus  
Braised Beef Pot Roast with Mushroom Gravy  
Herb Roasted Bone-In Chicken  
Classic Chicken Marsala  
Creamy Chicken Florentine  
Pork Medallions with Maple Balsamic Glaze  
Baked Lemon Butter Orange Roughy  
Vegetarian Pasta Primavera

### Accompaniments

*Choose Two:*

Oven Roasted Red Skin Potatoes  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Wild Rice Pilaf  
Baked Ziti  
Fresh Seasonal Vegetable Medley  
Green Bean Almandine  
Honey Glazed Carrots

Two Entrées: \$29.95/Person

Three Entrées: \$33.95/Person

## Enhance Your Buffet with a Chef's Carving Station

*Additional Price Per Person / \$50.00 Chef's Carving Fee Applies*

**Herb Roasted Turkey Breast  
with Gravy**

\$9.95/Person

**Roasted Beef Tenderloin  
with Horseradish Aioli & Au Jus**

\$12.95/Person

**Maple Bourbon Glazed Ham**

\$9.95/Person

*All plated & buffet meals are served with freshly brewed coffee (regular & decaf), hot tea, and iced tea.  
Pricing does not include service charge or sales tax. Pricing is per person, unless otherwise noted.*

# Plated Dinner

*Select Up to Two Entrées and Two Accompaniments to Offer Your Guests.  
All Selected Entrées will be Served with Same Accompaniments.*

*All Plated Dinners Served with Tossed Salad with Assorted Toppings & Dressings and  
Warm Dinner Rolls & Butter.*

## Entrée Selections

### Bourbon Glazed Salmon

Broiled Salmon Filet with Sweet  
Brown Sugar & Bourbon Glaze  
\$26.95/Person

### Butternut Squash Ravioli

Butternut Squash Ravioli in  
Brown Butter Sage Sauce  
\$22.95/Person

### Caprese Chicken

Sautéed Boneless Chicken Breast  
Topped with Mozzarella, Tomato,  
Fresh Basil, & Balsamic Drizzle  
\$25.95/Person

### Lemon Pepper Chicken

Sautéed Boneless Chicken Breast in  
Lemon & Black Pepper Butter Sauce  
\$25.95/Person

### Carbonara Chicken

Boneless Chicken Breast Sautéed  
with Smoky Bacon in Garlic Parmesan  
Cream Sauce & Served Over Fettuccini  
\$25.95/Person

### London Broil

Tender Marinated London Broil Cooked in a  
Mushroom Demi Glaze  
\$27.95/Person

### Beef Tenderloin Medallions

Seared & Roasted Beef Tenderloin Medallions  
with Red Wine Demi-Glaze  
\$28.95/Person

### Caribbean Pork Medallions

Jerk-Seasoned Roasted Pork Tenderloin  
Medallions Topped with Pineapple Salsa  
\$25.95/Person

## Accompaniments

Oven Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Three Cheese Mac & Cheese

Wild Rice Pilaf

Oven Roasted Broccoli & Cauliflower

Fresh Seasonal Vegetable Medley

Green Bean Almandine

Honey Glazed Carrots

## Dessert

+ \$4.95 per person

*Choose One:*

Seasonal Whipped Mousse

Strawberry Shortcake

Variety of Classic Fruit Pies or Cream Pies

Cheesecake with Fruit Garnish

## Upgraded Dessert

+ \$6.95 per person

*Choose One:*

Chocolate Layered Cake

Turtle Cheesecake

Caramel Apple Pie

Raspberry Torte Cake

Carrot Cake

*All plated & buffet meals are served with freshly brewed coffee (regular & decaf), hot tea, and iced tea.  
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# Hors d'Oeuvres

*Priced per 100 Pieces Unless Otherwise Noted*

## Hot Hors d'Oeuvres

### Homemade Cocktail Meatballs

Choice of BBQ or Tomato Basil Sauce  
\$410.00

### Assorted Petite Quiche

\$195.00

### Spanakopita

\$210.00

### Crabmeat Stuffed Mushroom Caps

\$250.00

### Boursin Cheese & Short Rib Stuffed Mushrooms

\$250.00

### Coconut Shrimp

\$210.00

### Bacon Wrapped Water Chestnuts

\$200.00

### Chicken Satay with Peanut Sauce

\$230.00

### Vegetable Spring Rolls

\$175.00

### Traditional Wings

Choice of BBQ, Hot Buffalo, or Mild Buffalo Sauce  
\$210.00

### Stuffed Potato Skins

Topped with Cheddar Cheese, Bacon, Green Onion,  
& Served with Sour Cream  
\$175.00

## Cold Hors d'Oeuvres

### Shrimp Cocktail

\$270.00

### Shrimp Shooters

*Purchase of 100 Minimum Required*  
\$2.95 per Shooter

### Fresh Fruit Kabobs

With Yogurt Dipping Sauce  
\$200.00

### Antipasto Display

Genoa Salami, Pepperoni, Capicola,  
Kalamata Olives, Grilled Eggplant, Grilled Zucchini, & Crostini  
\$100.00 per 50 People  
\$200.00 per 100 People

### Domestic Cheese Display

With Assorted Crackers  
\$125.00 per 50 People  
\$250.00 per 100 People

### Garden Vegetable Display

With Ranch & Red Pepper Hummus  
\$85.00 per 50 People  
\$170.00 per 100 People

### Sliced Seasonal Fruit Display

\$100.00 per 50 People  
\$200.00 per 100 People

### Garlic Tomato Bruschetta

\$175.00

### Mini Caprese Skewers

\$175.00

## Additional Snacks & Sweets

\$8.95/Pound - Pretzels

\$8.95/Pound - Homemade Potato Chips with Dip

\$7.95/Pound - Tri-Color Tortilla Chips with Salsa

\$12.95/Pound - Spicy Snack Mix

\$19.95/Pound - Mixed Nuts

\$9.95/Pound - Dry Roasted Peanuts

\$26.95/Dozen - Assorted Petit Fours

\$26.95/Dozen - Mini Cheesecake Cups

\$26.95/Dozen - Chocolate Dipped Strawberries

\$26.95/Dozen - Freshly Baked Cookies

\$26.95/Dozen - Freshly Baked Brownies

*Pricing does not include service charge or sales tax.*

# Banquet Bar

## Open Bar

*Host Pays for All Drinks (Flat Fee Charged Per Person / Per Hour)*

*Pricing Does Not Include Sales Tax or Service Charge*

### **House Brand Open Bar:**

Bottled Water

Canned Soda

Domestic Beer

Red & White Wine

House Brand Liquor Mixed Drink

**\$12.00 per person for first hour**

**\$7.00 per person for each additional hour**

### **Call Brand Open Bar:**

Bottled Water

Canned Soda

Domestic Beer

Import Beer

Red & White Wine

Call Brand Liquor Mixed Drink

**\$14.00 per person for first hour**

**\$8.00 per person for each additional hour**

### **Premium Brand Open Bar:**

Bottled Water

Canned Soda

Domestic Beer

Import Beer

Red & White Wine

Premium Brand Liquor Mixed Drink

**\$17.00 per person for first hour**

**\$9.00 per person for each additional hour**

## Cash Bar

*Guests Pay for Own Drinks*

*Pricing is Inclusive of Sales Tax / Service Charge Does Not Apply*

\$3.00 – Bottled Water

\$3.00 – Canned Soda

\$4.00 – Domestic Beer

\$5.00 – Import Beer

\$6.00 – Red & White Wine

*Choose One:*

\$6.00 – House Brand Liquor Mixed Drink

\$7.00 – Call Brand Liquor Mixed Drink

\$8.00 – Premium Brand Liquor Mixed Drink

## Host Bar

*Host Pays for All Drinks (Charged on Consumption)*

*Pricing Does Not Include Sales Tax or Service Charge*

\$2.50 – Bottled Water

\$2.50 – Canned Soda

\$3.75 – Domestic Beer

\$4.75 – Import Beer

\$5.25 – Red & White Wine

*Choose One:*

\$5.00 – House Brand Liquor Mixed Drink

\$5.75 – Call Brand Liquor Mixed Drink

\$6.50 – Premium Brand Liquor Mixed Drink

## Additional Bar Selections

### **Mimosas by the Glass**

*Charged on Consumption – Bartender Required*

Orange Juice, Cranberry Juice, Champagne, Strawberry & Raspberry Garnish

**\$6.50 – Host Bar**

**\$7.00 – Cash Bar**

### **Mimosas by the Gallon (Pre-Mixed)**

*Self-Service – No Bartender Required*

Orange Juice, Champagne

**\$75.00**

### **Champagne Punch by the Gallon (Pre-Mixed)**

*Self-Service – No Bartender Required*

Pomegranate & Blood Orange / Raspberry & Thyme / Strawberry & Mint

**\$95.00**

### **House Wine / Champagne by the Bottle**

**\$25.00**

*A minimum spend of \$200.00 is required at all Cash & Host Bars. If less, a \$100.00 Bartender Fee will apply.*

*Open Bar & Host Bar pricing do not include service charge or sales tax.*