Breakfast & Brunch Buffets

Breakfast Buffets
**Available 6 a.m. - 11 a.m.**

**CONTINENTAL BREAKFAST** $8.95
Assorted breakfast breads, scones, vanilla yogurt with granola, served with whipped butter, assorted jams; chilled orange, cranberry and apple juices; coffee, decaf and assorted hot teas

**THE WAKE-UP CALL** $14.95
Assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

**SWEET SUNRISE** $16.95
Fresh sliced seasonal fruit; thick-cut French toast; assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

**THE YAWN BUSTER** $19.95
Chef-attended omelet station; fresh sliced seasonal fruit; thick-cut French toast; assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

Available Add-Ons:
- Add frittata egg bake $1.95
  Hearty egg bake stuffed with sausage, bacon, ham, peppers, onions, hash browns and cheese.
- Add fresh sliced fruit $1.95
- Add mini-yogurt bar $2.99
  Vanilla Greek Yogurt with granola and assorted berries

Assorted breakfast sandwiches $4.50
Breakfast pizza $23.95
(price per pie - serves 12)

Brunch Buffet
**Available Saturdays and Sundays 11 a.m. - 2 p.m.**
$22.95
Buffet includes coffee, tea and assorted juices
Fresh fruit, assorted breakfast breads, scrambled eggs, seasoned potatoes, bacon, house salad, chef’s blend steamed vegetables, herb roasted chicken, cheese stuffed rigatoni with vodka sauce

Design a Brunch Buffet
**Available Saturdays and Sundays 11 a.m. - 2 p.m.**
$24.95
Buffet includes coffee, tea and assorted juices

**CHOOSE Two Salads:**
House salad, Caesar salad, herbed tomato cucumber, fresh fruit

**CHOOSE Two Breakfast Entrées:**
Scrambled eggs, frittata egg bake, thick-cut French toast, pancakes

**CHOOSE One Breakfast Meat:**
Bacon, sausage, turkey bacon

**CHOOSE One Lunch Entrée:**
Cheese stuffed rigatoni with vodka sauce, baked ziti, Gianelli sausage with peppers and onions, herb roasted chicken, honey glazed ham, chicken parmesan

**CHOOSE Two Sides:**
Chef’s blend steamed vegetables, roasted red potatoes, garlic mashed potatoes, wild rice, breakfast potatoes with onions and peppers, steamed asparagus with roasted red peppers
**Lunch Buffets**

**Available 11 a.m. - 3 p.m.**

**SALAD BAR**

$14.95

Iceberg and wild field greens with grilled chicken, assorted dressings, toppings and breads, fresh fruit

**NEW YORK DELI-STYLE LUNCH**

$16.95

Sliced deli-style ham and turkey and tuna salad served with a variety of fresh bakery breads and assorted condiments; homemade bistro chips; sweet pickles; tossed green salad with homemade deli dressings

**Design a Lunch Buffet**

$21.95

Available 11 a.m. - 3 p.m.

Each buffet is complemented with warm rolls and butter; chef blend vegetables

**CHOOSE Two Salads:**

- Traditional tossed garden salad;
- House Caesar salad; strawberry poppyseed salad;
- Herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; fresh fruit;

**CHOOSE Two Entrées:**

- Herb roasted chicken; roasted pork loin with gravy;
- Pulled pork; sirloin beef tips with mushrooms;
- Baked sole with butter crumb topping;
- Sausage with peppers and onions; vegetable lasagna;
- Chicken parmesan; chicken riggies; meatless baked ziti;
- Tortellini Alfredo; penne with tomato, basil and Asiago;

**CHOOSE One Side:**

- Oven-roasted red potatoes;
- Garlic mashed potatoes; salt potatoes;
- Rice pilaf; buttered egg noodles

**Lunch Buffet Picnic Options**

**Available 11 a.m. - 3 p.m.**

**$17.95 ALL-AMERICAN**

Grilled hamburgers and hot dogs; macaroni salad; sweet corn on the cob; salt potatoes; brown sugar baked beans

**Add pulled pork**

$3.50

**Add grilled sausage with peppers and onions**

Littleneck clams (market price)

**$18.95 TACO BAR**

Build your own taco bar with verde chicken, spicy chipotle beef, Mexican black bean salad, cilantro lime rice, jalapeno corn bread, Southwestern slaw, tomato cucumber salad, shredded cheese, lettuce, tomato, red onions, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells

**Add pork carnitas**

$2.95

**Add tequila lime shrimp**

$3.95

**Add breaded whitefish**

**Breaks**

Based on two-hour increments. Priced per person.

**$6.95 SWEET TOOTH**

Freshly baked cookies and thick fudge brownies; bottled water, assorted sodas; coffee, decaf and assorted hot teas

**$6.95 NATURAL NIBBLER**

Seasonal whole fresh fruits; vanilla yogurt with granola; bottled water and assorted juices

**$9.95 DAY AT THE ZOO**

Mini soft pretzels, cotton candy, Cracker Jack® popcorn, assorted sodas and lemonade

**$8.95 CHOCOLATE ATTACK**

Freshly baked chocolate chip cookies, thick fudge brownies; dark chocolate mousse cups, M&M’s, coffee, decaf and assorted hot teas

**$3.95 AFTERNOON REFRESHERS**

Coffee, decaf and assorted hot teas
### Design a Dinner Buffet

**Available 3 p.m. - 9 p.m.**

$32.95

Each buffet is complemented with warm rolls and butter; coffee, decaf and hot tea

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<thead>
<tr>
<th><strong>CHOOSE Two Salads:</strong></th>
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<tbody>
<tr>
<td>Traditional tossed garden salad; house Caesar salad; strawberry poppyseed salad; herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; fresh fruit</td>
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<tr>
<th><strong>CHOOSE Three Entrées:</strong></th>
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<tr>
<td><strong>Beef and Pork</strong></td>
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<td>Boeuf bourguignon; sliced roasted pork loin with gravy; Sirloin beef tips with mushrooms; Carved sirloin (add $3.50/person) Braised beef short ribs (add $4.95/person) Meatballs in vodka sauce (add $2.00/person)</td>
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<td><strong>Chicken and Turkey</strong></td>
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<td>Chicken parmesan, chicken piccata; sliced oven-roasted turkey with homemade gravy and stuffing; oven-roasted herb chicken; chicken cordon bleu; chicken breast stuffed with broccoli and cheddar; carved turkey (add $2.95/person)</td>
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<td><strong>Seafood</strong></td>
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<td>Pecan-crusted salmon; herb baked haddock; seafood Newburg; mahi mahi with mango salsa</td>
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<td><strong>Pasta</strong></td>
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<td>Tortellini Alfredo with chicken and broccoli; cheese-stuffed rigatoni with vodka sauce; ricotta-stuffed jumbo shells with marinara sauce; pasta primavera with garlic and olive oil</td>
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<tr>
<th><strong>CHOOSE Two Sides:</strong></th>
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<tr>
<td>Oven-roasted red potatoes; garlic mashed potatoes; maple and brown sugar mashed sweet potato; baked potato; herbed risotto; rice pilaf; garlic romano orzo; potatoes au gratin</td>
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<tr>
<th><strong>CHOOSE One Vegetable:</strong></th>
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<tr>
<td>Chef’s blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; honey-glazed baby carrots; broccoli florettes with garlic butter</td>
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### Add a Chef-Attended Station

The reception stations are add-on options to our Design a Dinner Buffet. (Priced per person)

**$50 CHEF FEE**

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<tr>
<th><strong>$7.95 CARVED MEAT STATIONS</strong></th>
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<tbody>
<tr>
<td>Oven-roasted breast of turkey with cranberry chutney</td>
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<td>Honey-glazed ham with whole-grain mustard</td>
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<td>Tenderloin of pork with whole-grain mustard</td>
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<tr>
<td>Oven-roasted sirloin of beef with horseradish and au jus</td>
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<tr>
<td>Slow-roasted prime rib of beef with horseradish and au jus</td>
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<td>Tenderloin of beef with horseradish and au jus</td>
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<tr>
<th><strong>$6.99 MASHED POTATO BAR</strong></th>
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<tr>
<td>Garlic mashed potatoes and mashed sweet potatoes with assorted toppings</td>
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<th><strong>$9.95 LITTLE ITALY</strong></th>
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<td>Assortment of pastas prepared to order by our chef. Guests choose from Alfredo, vodka and pesto sauces and an assortment of vegetables, seasoned baby shrimp and strips of roasted chicken breast</td>
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<th><strong>$26.99 STATION PACKAGE</strong></th>
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<td>(Price does not include chef fee) Includes warm rolls and butter, plated salad, choice of one side and one vegetable, two carved meat stations. (add $3.99/person for prime rib or tenderloin of beef)</td>
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### Hors D’Oeuvres

#### Trays
(serves 25 guests per tray)

| VEGETABLE | $39.95 | Tray of freshly cut celery, broccoli, red bell peppers and baby carrots, accompanied by ranch dip |
| FRUIT | $45.95 | Tray of freshly cut seasonal fresh fruit |
| CHEESE | $49.95 | Tray of freshly cut imported and domestic cheeses accompanied by assorted crackers |

**CAPRESE CROSTINI**
$49.95
Toasted crostini topped with fresh tomato, mozzarella, basil and balsamic drizzle

#### Tables
(Prices per person)

| FARMER’S MARKET | $7.95 | An abundant display of seasonal fruits and vegetables; domestic and imported cheeses, spreads and dips; assortment of crackers and freshly baked international breads |

**Add salami, pepperoni and summer sausage**
$2.00
**Add hummus and pita chips**
$2.00

**“SEA” CUTERIE**
$17.95
A bountiful display of chilled shrimp cocktail, steamed snow crab legs, clams on the half shell and smoked salmon, accompanied by an assortment of sauces, condiments and fresh lemons

| CHARCUTERIE BOARD | $12.95 | A rustic display of cured meats including prosciutto, sopressata, salami and pepperoni, artisan cheeses, marinated vegetables, hummus, garlic herb oil, assorted nuts and seeds, dates and fresh fruit, accompanied by crackers and baguettes |

#### Buttered or Displayed Appetizers

**VEGETARIAN**
Prices based on 100 pieces.

- **Vegetable potstickers** $250
- **Mini risotto balls** $250
- **Spanakopita** $250
- **Jalepeño poppers** $275
- **Feta Bruschetta Crostini** $275
- **Raspberry brie in phyllo** $350

**MEAT**

- **Franks en croute** $225
- **Sausage-stuffed mushrooms** $250
- **Mini Reubens** $275
- **Chicken satay or beef teryaki** $275
- **Chicken wings with choice of: medium Buffalo style, Thai chilli or garlic parmesan** $200
- **Meatballs with vodka sauce** $225
- **Chicken skewer with pepper jack cheese wrapped in bacon** $295

**SEAFOOD**

- **Smoked salmon pinwheels** $275
- **Coconut shrimp** $275
- **Maryland lump crab cakes** $275
- **Crab rangoon** $295
- **Crab-stuffed mushrooms** $295
- **Scallops wrapped in bacon** $325
- **Shrimp cocktail** $325
- **Sushi (variety)** $350

### Trays
(serves 25 guests per tray)

**VEGETABLE**
Tray of freshly cut celery, broccoli, red bell peppers and baby carrots, accompanied by ranch dip

**FRUIT**
Tray of freshly cut seasonal fresh fruit

**CHEESE**
Tray of freshly cut imported and domestic cheeses accompanied by assorted crackers

**CAPRESE CROSTINI**
Toasted crostini topped with fresh tomato, mozzarella, basil and balsamic drizzle

**FARMER’S MARKET**
An abundant display of seasonal fruits and vegetables; domestic and imported cheeses, spreads and dips; assortment of crackers and freshly baked international breads

**Add salami, pepperoni and summer sausage**
$2.00
**Add hummus and pita chips**
$2.00

**“SEA” CUTERIE**
A bountiful display of chilled shrimp cocktail, steamed snow crab legs, clams on the half shell and smoked salmon, accompanied by an assortment of sauces, condiments and fresh lemons

**CHARCUTERIE BOARD**
A rustic display of cured meats including prosciutto, sopressata, salami and pepperoni, artisan cheeses, marinated vegetables, hummus, garlic herb oil, assorted nuts and seeds, dates and fresh fruit, accompanied by crackers and baguettes
Courtyard Picnics

Available 5:30 P.M. – 9 P.M.
Enjoy a classic All-American buffet or try one of our creative “make your own” picnic options.

**ALL-AMERICAN** $17.95
Grilled hamburgers and hot dogs; sweet corn on the cob; salt potatoes; brown sugar baked beans; choice of tossed, tomato cucumber or macaroni salad.

Add additional salad $2.00
Add macaroni and cheese $2.50
Add grilled sausage with peppers and onions $3.50
Add pulled pork $4.50
Littleneck clams (market price)

**TACO BAR** $17.95
Build your own taco bar with verde chicken, spicy chipotle beef, Mexican black bean salad, cilantro lime rice, jalapeno corn bread, Southwestern slaw, tomato cucumber salad, shredded cheese, lettuce, red onions, tomatoes, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells.

Add pork carnitas $2.95
Add tequila lime shrimp $3.95
Add breaded whitefish $3.95

**SLIDER BAR** $19.95
Choice of 3: burger, buffalo chicken, chicken parm, pulled pork, crab cake, veggie burger on assorted rolls with large assortment of toppings served with choice of tossed, tomato cucumber or macaroni salad and fresh bistro chips.

Substitute crab cake sliders $2.00
Beverages

COFFEES & TEAS $3.95
Paul de Lima Signature Blend
Paul de Lima Decaf
Assorted Tazo teas

NON-ALCOHOLIC BEVERAGES $3.95
Spring water (lemon wedges upon request)
Pepsi, Diet Pepsi, Sierra Mist, root beer and orange

MORNING REFRESHER $4.95
Chilled orange, cranberry and apple juices; freshly brewed coffee, decaf and assorted hot teas

CHOICE OF TWO & WATER $1.75
Fruit punch
Lemonade
Iced Tea with lemon wedges

MIMOSA BAR $7.95
Create your own mimosa masterpiece with a choice of champagne, Prosecco, orange juice, cranberry juice, mango-peach juice and an assortment of fresh berries

ADDITIONAL ITEMS $1.95
Sparkling grape juice toast
Champagne toast

PUNCH FOUNTAIN $75.00
3 gallon

Cocktails

HOST BAR
(Charges based on consumption)
$5.50 House brand liquor
$6.50 Premium brand liquor
$4.75 Domestic bottled beer
$5.50 Imported bottled beer
$6.00 Craft beer
$5.75 House wine
$1.75 Soda
$2.00 Juice

CASH BAR
$50 bartending fee per bartender for up to four hours
(Guests purchase own beverages; includes tax)
$6.00 House brand liquor
$7.00 Premium brand liquor
$4.00 Domestic bottled beer
$6.00 Imported bottled beer
$6.00 Craft beer
$6.00 House wine
$2.00 Soda
$2.00 Juice

OPEN BAR HOUSE BRANDS
(Priced per person)
Svedka Vodka, Bacardi Rum, Dewars Scotch,
Jim Beam Whiskey, Beefeater Gin, domestic and imported beer, craft beer, house wines, assorted sodas and juices

OPEN BAR PREMIUM BRANDS
(Priced per person)
Grey Goose Vodka, Tito’s Handmade Vodka,
Knob Creek Whiskey, 12-year-old Dewars Scotch,
Bombay Sapphire Gin, Bacardi Rum,
domestic and imported beer, craft beer,
house wines, assorted sodas and juices

WINE SERVICE
Please ask your event coordinator for a quote.
Desserts

FOUNTAIN OF CHOCOLATE $7.95
Chocolate fountain with assorted sweet and savory treats for dipping, including fresh fruit, homemade potato chips, pretzel sticks, marshmallows and Rice Krispies® treats

VIENNESE $8.95
A delicious display of assorted freshly baked miniature pastries, cannoli, petit fours, chocolate cups filled with homemade mousse, fresh coffee and assorted hot teas

ICE CREAM SUNDAE BAR $6.95
Vanilla and chocolate ice cream accompanied by chocolate and caramel sauce, chopped peanuts, rainbow sprinkles, whipped cream and cherries

ASSORTED CAKES & PIES $3.95
(By the slice)

ASSORTED COOKIES & BROWNIES $2.95

DONUT BAR $8.95
Choice of three custom created, assorted donuts by Just Donuts, beautifully arranged and displayed with fresh coffee and assorted teas.

Late Night Snacks

Available after 8 p.m.
Price per person

$5.99 Cheese and garlic pizzas

$9.99 Assorted pizzas and wings

$9.99 Walking tacos with beef, Doritos, corn chips and toppings

$8.95 Chicken and waffle bar with french fries