

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:

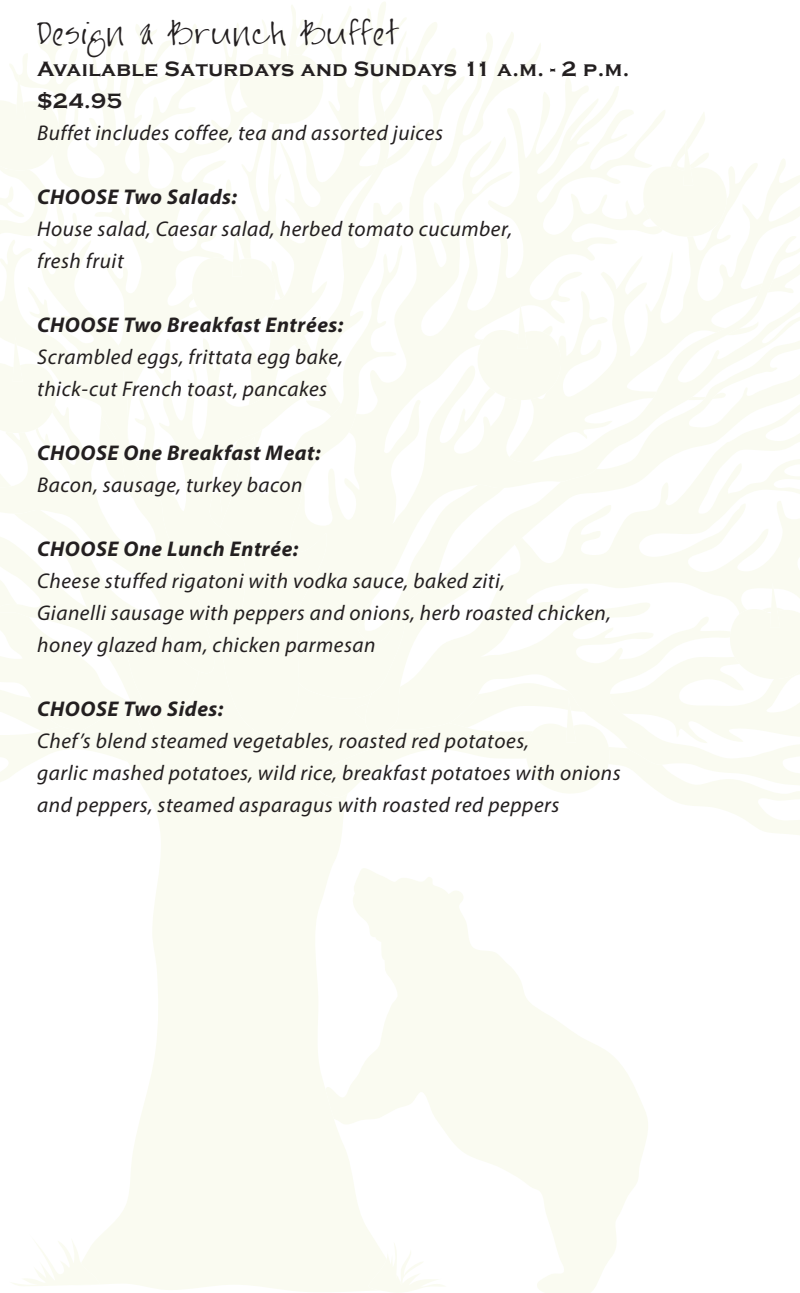
Bacon, sausage, turkey bacon

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

\$3.50 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

\$2.95 Add pork carnitas

\$3.95 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

AFTERNOON REFRESHERS

\$3.95 Coffee, decaf and assorted hot teas

Dinner Entrées

AVAILABLE 3 P.M. — 9 P.M.

All dinner entrées include a mixed green salad; choice of vegetable; choice of potatoes or rice; rolls and butter; as well as coffee, decaf and hot tea

Vegetables

*Chef's blend steamed vegetables;
steamed asparagus with roasted red peppers;
green beans amandine;
roasted balsamic vegetables;
broccoli florettes with garlic butter*

Potatoes or Rice

*Oven-roasted red potatoes;
sweet mashed potatoes, garlic mashed potatoes;
herbed risotto; rice pilaf; garlic romano orzo;
four cheese macaroni and cheese*

SEAFOOD

<i>Baked sole stuffed with crab and scallops, topped with a sherry cream sauce</i>	\$26.95
<i>Pecan-crusting wild caught salmon filet, topped with herbed butter</i>	\$27.95
<i>Lobster ravioli with champagne cream sauce</i>	\$28.95
<i>Butterflied shrimp stuffed with Crabmeat Imperial, served on a bed of spinach and topped with a white wine butter sauce</i>	\$31.95
<i>Wasabi-crusting ahi tuna steak, seared medium-rare</i>	\$31.95
<i>Grilled seasoned swordfish steak with mango salsa</i>	\$32.95

COMBINATION ENTRÉES

<i>Sautéed chicken breast with lemon caper sauce and three Crab Imperial stuffed shrimp</i>	\$28.95
<i>4 oz. Petit filet of beef, grilled medium-rare, with a Maryland crab cake</i>	\$38.95
<i>4 oz. Filet mignon with lobster tail (market price)</i>	

BEEF, PORK AND LAMB

\$22.95	<i>Grilled center-cut pork loin with apple walnut stuffing and brandy sauce</i>
\$32.95	<i>Center-cut New York strip steak brushed with garlic and rosemary infused oil</i>
\$32.95	<i>Slow-roasted herb crusted king-cut prime rib of beef au jus</i>
\$34.95	<i>Sliced roasted filet mignon medallions topped with merlot demi-glaze</i>
\$39.95	<i>Rack of lamb encrusted with whole grain mustard</i>

POULTRY

\$21.95	<i>Roasted breast of turkey with apple cornbread stuffing</i>
\$23.95	<i>Breast of chicken sautéed with tomatoes, mushrooms and green onions, finished with red wine brown sauce</i>
\$25.95	<i>Chicken Oscar topped with fresh asparagus and lump crab meat, finished with Béarnaise sauce</i>
\$24.95	<i>Breast of chicken stuffed with feta cheese, fresh spinach and sun-dried tomatoes, with white cream sauce</i>
\$25.95	<i>Breast of chicken stuffed with spicy capicola, aged provolone and roasted red peppers, with Merlot sauce</i>

VEGETARIAN

\$21.95	<i>Pasta Primavera with aglio e olio sauce</i>
\$21.95	<i>Ricotta-stuffed jumbo shells with marinara sauce</i>
\$21.95	<i>Gluten-free ravioli</i>
\$21.95	<i>Stuffed portabella with sautéed vegetables</i>

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

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 Three Entrées:

Beef and Pork

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)

Chicken and Turkey

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)

Seafood

Pecan-crusting salmon; herb baked haddock;
seafood Newburg; mahi mahi with mango salsa

Pasta

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

CHOOSE Two Sides:

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

CHOOSE One Vegetable:

Chef's blend steamed vegetables;
steamed asparagus with roasted red peppers;
green beans amandine; honey-glazed baby carrots;
broccoli florettes with garlic butter

Add a Chef-Attended Station

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

\$50 CHEF FEE

\$7.95 CARVED MEAT STATIONS

Oven-roasted breast of turkey
with cranberry chutney

\$6.95 Honey-glazed ham
with whole-grain mustard

\$7.95 Tenderloin of pork
with whole-grain mustard

\$8.95 Oven-roasted sirloin of beef
with horseradish and au jus

\$13.95 Slow-roasted prime rib of beef
with horseradish and au jus

\$14.95 Tenderloin of beef
with horseradish and au jus

\$6.99 MASHED POTATO BAR

Garlic mashed potatoes and mashed sweet potatoes
with assorted toppings

\$9.95 LITTLE ITALY

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

\$26.99 STATION PACKAGE

(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)

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.

\$250 Vegetable potstickers

\$250 Mini risotto balls

\$250 Spanakopita

\$275 Jalepeño poppers

\$275 Feta Bruschetta Crostini

\$350 Raspberry brie in phyllo

MEAT

\$225 Franks en croute

\$250 Sausage-stuffed mushrooms

\$275 Mini Reubens

\$275 Chicken satay or beef teryaki

\$200 Chicken wings with choice of: medium Buffalo style, Thai chilli or garlic parmesan

\$225 Meatballs with vodka sauce

\$295 Chicken skewer with pepper jack cheese wrapped in bacon

SEAFOOD

\$275 Smoked salmon pinwheels

\$275 Coconut shrimp

\$275 Maryland lump crab cakes

\$295 Crab rangoon

\$295 Crab-stuffed mushrooms

\$325 Scallops wrapped in bacon

\$325 Shrimp cocktail

\$350 Sushi (variety)

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

Sparkling grape juice toast \$1.95
Champagne toast \$2.95

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

\$15.95 *1-hour open bar*
\$18.95 *2-hour open bar*
\$22.95 *3-hour open bar*
\$27.95 *4-hour open bar*

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

\$18.95 *1-hour open bar*
\$23.95 *2-hour open bar*
\$29.95 *3-hour open bar*
\$34.95 *4-hour open bar*

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*

