

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)

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>

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)

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.