



# breakfastmenu

## continental breakfast

chef selection of freshly baked breakfast pastries and bagels with fruit preserves, butter, margarine and cream cheese, fresh orange, cranberry and tomato juices, seasonal fresh fruits, **\$11.50 /guest**

## enhancements

house/made almond granola	<b>\$1.00 /guest</b>
variety cold cereals	<b>\$1.00 /each</b>
assorted yogurts	<b>\$2.00 /each</b>
european meat and cheese platter	<b>\$3.00 /guest</b>
assorted fruit smoothies	<b>\$4.00 /each</b>
croissant, egg, sausage and cheese	<b>\$5.00 /each</b>
smoked salmon platter	<b>\$5.00 /guest</b>

## breakfast buffet

chef selection of freshly baked breakfast pastries and bagels with fruit preserves, butter, margarine and cream cheese, variety of cold cereals, assorted yogurts, house/made almond granola, seasonal fresh fruits, fresh scrambled eggs, potatoes o'brien, coffee, orange juice, tomato juice, cranberry juice, tea and milk **\$20.00 /guest**

### choice of three additional items to customize your buffet:

hickory smoked maple sausage, turkey sausage, smoked bacon, waffles with strawberry compote, whipped cream and maple syrup, cheese blintzes (sour cream, cinnamon, and raisins), buttermilk biscuits and country gravy

## enhancements

- country biscuits** additional **\$3.00 /guest**  
buttermilk biscuit, filled with scrambled egg and cheddar cheese served with country style sausage gravy
- breakfast frittata** additional **\$3.00 /guest**  
double-bite size frittata's, filled with italian sausage, roasted peppers, and grilled zucchini with parmesan-reggiano crust, and house marinara
- brioche-crunchy french toast** additional **\$3.00 /guest**  
brioche dipped in crunchy cornflake, cinnamon butter, with cherry and apple compotes

## enhancements cont.

### omelet station additional **\$4.00 /guest**

omelet station and eggs to order  
omelet items to include:  
cheddar and swiss cheeses  
smoked salmon, mushrooms, green onions  
diced peppers, tomato, ham, bacon, and salsa  
(fried eggs and scrambled eggs to include egg beaters)

\$90.00 attendant fee will apply

### black forest benedict additional **\$4.00 /guest**

fresh english muffins, layered with black forest ham and scrambled egg with stone ground mustard hollandaise

## plated breakfast

### (choice of)

#### all american

fresh scrambled eggs include choice of smoked bacon or hickory maple smoked sausage, and breakfast potatoes **\$14.00 /guest**

#### grilled chicken benedict (low fat)

oven roasted tomato, grilled asparagus, open-fire grilled chicken breast and scrambled eggs with sun-dried tomato hollandaise **\$15.00 /guest**

#### turkey sausage-biscuit napoleon

oven fresh biscuit layered with turkey sausage patties and scrambled egg with wisconsin cheddar-chive sauce and breakfast potato **\$15.00 /guest**

#### egg white-frittata's (low cholesterol)

white mushrooms, fennel, baby spinach folded into fluffy egg whites and tomato-basil relish, parmesan crust **\$13.00 /guest**

all plated breakfasts include orange juice, coffee and tea, assorted breakfast pastries, with fruit preserves, butter and margarine

*Minimum Guarantee of 25 Guests  
(Less Than 25 Guests Add \$3.00 Per Guest)*

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## lunchmenu

all luncheon selections are served with freshly baked breads and butter, choice of house soup or salad, chef's selection of accompaniments: starch & vegetable; iced tea, coffee and tea service *Split Menus* are Available for an Additional Charge of \$2.00 Per Person.

### plated lunches

#### soup of the moment

#### salad

**mixed greens and english cucumber robe**  
plum tomato and carrots

#### caesar salad

romaine, toasted croutons, plum tomato, shredded parmesan, house caesar dressing

#### boston bibb and goat cheese

grape tomatoes, candied walnuts, roasted-garlic balsamic vinaigrette

choice of dressing for all salads

#### salad upgrades additional \$2.00 /guest

#### pear, apple and smoked gouda salad

mixed greens, pignoli's, pomegranate-blueberry vinaigrette

#### endive and asparagus salad

orange segments, prosciutto-citterio, grape tomato, niçoise olives, grated parmesan, orange vinaigrette

#### bocconcini and plum tomato salad

romaine hearts, lemon, basil, roasted red pepper, cracked black pepper, extra-virgin olive oil

### lunch selections

#### oven roasted chicken breast (carb conscious)

roasted red pepper purée

**\$16.00 /guest**

#### pine-nut crusted salmon

tomato and caper relish

**\$18.00 /guest**

#### char-grilled pork tenderloin

sage cream

**\$17.00 /guest**

#### penne riggata

shrimp, tomato-basil cream

**\$17.00 /guest**

#### grilled chicken (low cholesterol)

lemon-basil cream, oven roasted tomato

**\$16.00 /guest**

#### oven roasted tilapia (low fat)

asparagus, black bean, tomato, saffron sauce

**\$18.00 /guest**

#### flat-iron steak

onion straws and wild mushrooms

**\$19.00 /guest**

#### grilled vegetable turnover

parsley pesto

**\$15.00 /guest**

#### starch upgrades additional \$2.00/guest

mushroom-parmesan risotto

classic twice baked potato

bleu cheese-yukon gold smashed potatoes

asiago-potato gnocchi, chive cream

#### vegetable upgrades additional \$2.00 /guest

jumbo asparagus and lemon-hollandaise

tomato wrapped vegetable gift

butternut squash purée

### luncheon desserts additional \$1.50 /guest

#### lemon torte

raspberry roulade pastry, light lemon mousse served with raspberry coulis

#### american beauty chocolate cake

served with sugar candy and seasonal berries

#### home-style carrot cake

carrot, pineapple, and walnut cake served with pineapple coulis

#### strawberry-poundcake martini

cubed poundcake and macerated strawberries with light whipped cream in a martini

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# lunch menu

## boxed lunches

includes bowtie pesto pasta salad, seasonal apple, fresh baked cookie, potato chips, bottled water, cutlery, condiments and chocolate mint

### turkey wrap

mesquite turkey with mixed greens, tomato and chipotle-ranch dressing, wrapped in sun dried tomato tortilla

**\$13.50 /guest**

### roast beef wrap

sliced roast beef, red onion, mixed greens, tomato and boursin cheese mayo, wrapped in a spinach tortilla wrap

**\$13.50 /guest**

### vegetarian (low cholesterol)

grilled portabella, seasonal vegetables, bocconcini fresh mozzarella, mixed greens and pesto mayo on a tomato focacia

**\$13.50 /guest**

### albacore tuna salad

celery, red onion and mayo

**\$13.50 /guest**

### ham and turkey

sliced ham, mesquite turkey, lorraine cheese, mixed greens and tomato on a butter kaiser roll

**\$13.50 /guest**

## light lunch deli plates

### cold cut deli plate

pan bread selection, sliced honey ham, roast beef, mesquite turkey, romaine lettuce, swiss, wisconsin cheddar, tomatoes, red onion, bowtie -pesto pasta salad

**\$12 /guest**

### euro meat and cheese plate

artisan bread selection, sliced black forest ham, pastrami, mesquite turkey, smoked gouda, lorraine cheese, mixed greens, tomatoes, and sweet gherkins, red bliss-dijon potato salad

**\$13 /guest**

### chicken salad plate

classic chicken salad, brioche roll, romaine hearts, roma tomatoes, grilled asparagus, marinated mushrooms and sundried tomato pasta salad

**\$14 /guest**

### turkey wrap

mesquite turkey with mixed greens, tomato and chipotle-ranch dressing, wrapped in sun dried tomato tortilla

**\$13.00 /guest**

## lunch buffets

### italian buffet

zuppa di fagilio (italian bean soup)

caesar salad with seasoned croutons

warm bread sticks

shrimp scampi & cheese tortellini with roasted garlic alfredo

jumbo meatballs with penne and marinara

chicken vesuvio with oven roasted potatoes

italian style squash with tomatoes and oregano

tiramisu and raspberry filled cannoli's

**\$22.00 /guest**

## lunch buffets cont.

### deli buffet

assorted breads and sandwich rolls, tomato, lettuce, onion, and pickles

### soup of the moment

### chef's selection of dessert

### salads

caesar salad, bowtie pesto pasta salad, sweet and sour coleslaw

### meats

turkey, ham, roast beef, tuna salad

### cheese

wisconsin cheddar, provolone, swiss, american

**\$19.00 /guest**

### picnic buffet

mixed green salad

potato salad & sweet and sour coleslaw

grilled hamburgers

buttermilk fried chicken

hot dogs

baked beans, corn on the cob, potato wedges

condiments

watermelon wedges

apple pie

**\$21.00 /guest**

### southwest buffet

chipotle chicken-vegetable soup

southwestern caesar salad, roasted corn, peppers, tortilla

strips, ceasar dressing

warm flour and corn tortilla shells

condiments include tomatoes, lettuce, cheddar cheese,

salsa, jalepenos, sour cream, guacamole, and tortilla chips

black beans and rice

steak fajitas

chicken fajitas

chicken enchiladas

fajita vegetables

warm churros with cinnamon and chocolate cake

**\$22.00 /guest**

### beverages

#### included in buffet price

iced tea, coffee, tea service

#### additional \$2.00 /guest

assorted coca-cola sodas

#### additional \$3.00 /guest

bottled water

*(minimum of 30 guests required)*

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# dinnermenu

all dinner selections are served with freshly baked breads and butter, choice of house soup or salad, chef's selection of accompaniments: starch & vegetable; iced tea, coffee, tea service and dessert  
*Split Menus are Available for an Additional Charge of \$2.00 Per Person.*

## starters

choice of soup, salad, or salad upgrade

### soup of the moment

#### salads

**mixed greens and english cucumber robe**  
plum tomato and carrots

#### caesar salad

romaine, toasted croutons, plum tomato, shredded parmesan, house caesar dressing

#### boston bibb and goat cheese

grape tomatoes, candied walnuts, roasted-garlic balsamic vinaigrette

choice of dressing for all salads

### salad upgrades additional \$2.00 /guest

#### pear, apple and smoked gouda salad

mixed greens, pignoli's, pomegranite-sherry vinaigrette

#### endive and asparagus salad

orange segments, prosciutto-citterio, grape tomato, niçoise olives, grated parmesan, orange vinaigrette

#### boccocini and plum tomato salad

romaine hearts, lemon, basil, roasted red pepper, cracked black pepper, extra-virgin olive oil

## first course appetizers

grilled portabello bruschetta and balsamic reduction

**\$3.00 /guest**

grilled vegetable streudal with cilantro pesto

**\$4.00 /guest**

crab cake with lemon-cucumber relish

**\$5.00 /guest**

chilled poached prawn with fennel-jicama slaw

**\$6.00 /guest**

lobster ravioli with saffron cream sauce

**\$7.00 /guest**

## dinner selections

### three cheese stuffed chicken

stuffed chicken breast with spinach, artichoke, mushroom, parmesan, mozzarella, cheddar cheese finished with red pepper coulis

**\$23.00 /guest**

### caramelized pecan crusted chicken

smoked gouda mornay sauce

**\$20.00 /guest**

### porcinni new york strip

stewed shallots

**\$32.00 /guest**

### salmon 2 ways

caramelized salmon with tomato relish and poached salmon with lemon beurre blanc

**\$27.00 /guest**

## dinner selections cont.

### bing cherry pork

oven roasted pork tenderloin stuffed with dried bing cherries and baby brie with brown sugar creme

**\$27.00 /guest**

### grilled breast of chicken

wild mushroom, roasted red pepper purée

**\$22.00 /guest**

### filet mignon

baby portobello mushroom, caberent demi glace

**\$34.00 /guest**

### oven roasted tilapia

asparagus, black bean, tomato, saffron sauce

**\$25.00 /guest**

### 10oz slow roasted prime rib

prime rib served with thickened au jus

**\$31.00 /guest**

## combination dinners

### smoked pepper filet & roasted prawns

lemon beurre blanc sauce

**\$34.00 /guest**

### roasted breast of chicken & pan seared salmon

tomato caper relish

roasted garlic cream

**\$32.00 /guest**

### char grilled filet & pan seared chicken

merlot reduction

pesto cream sauce

**\$33.00 /guest**

### starch upgrades additional \$2.00 /guest

mushroom-parmesan risotto

classic twice baked potato

bleu cheese-yukon gold smashed potatoes

asiago-potato gnocchi, chive cream

### vegetable upgrades additional \$2.00 /guest

jumbo asparagus and lemon-hollandaise

tomato wrapped vegetable gift

butternut squash purée

## dinner desserts

### lemon charlotte torte

raspberry roulade pastry and light lemon mousse

served with raspberry coulis

### american beauty chocolate cake

served with sugar candy and seasonal berries

### home-style carrot cake

carrot, pineapple and walnut cake served

with pineapple coulis

### strawberry-poundcake martini

cubed poundcake and macerated strawberries

with light whipped cream in a martini

### new york cheesecake

with fresh berries and sugar candy

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# dinnermenu

## dinner buffets

### new orleans buffet

gumbo  
corn muffins  
spinach, ham and chopped egg salad with dijon dressing  
spicy catfish nuggets with hot mustard remoulade  
buttermilk fried chicken  
greens and ham  
creole red beans and rice  
maquechoux-smothered corn  
baked macaroni and cheese  
key lime pie  
chocolate-banana bread pudding with bourbon caramel sauce  
**\$25.00 /guest**

### west coast buffet

potato & roasted red pepper soup  
bibb, red oak, arugula, dried cherries, gorgonzola,  
candied pecans with orange vinaigrette  
market cod, littleneck clams, bacon, corn, roasted yukons,  
newburg sauce  
grilled chicken, wild mushroom-lemon pilaf with  
red pepper purée  
mashed red bliss potatoes  
pan roasted mixed vegetables  
spinach and red pepper pasta with garlic alfredo  
assorted mini pastries  
chocolate caramel pecan cake  
**\$28.00 /guest**

### heartland buffet

mixed greens salad, cucumber, tomato  
choice of two dressings  
italian pasta salad  
hearts of palm & pepper salad  
grilled sirloin with wild mushrooms  
sautéed chicken breast with chive cream  
roasted tilapia with tomato-caper relish  
mixed vegetable medley  
creamed spinach  
roasted red bliss potatoes  
cheesecake  
lemon torte  
chocolate cake with oreo cookies  
**\$31.00 /guest**

### enhancements

chile simmered pulled pork and sour coleslaw on brioche roll  
**additional \$3.00 /guest**  
carved barbeque beef brisket and white bean with  
brown sugar and molasses  
**additional \$5.00 /guest**  
carved black forest ham with parker house rolls  
and stone ground mustard  
**additional \$5.00 /guest**  
carved beef sirloin with thyme jus and rosemary parker house  
roll  
**additional \$7.00 /guest**  
\$90.00 attendant fee will apply

### beverages

**included in buffet price**  
iced tea, coffee, tea service  
**additional \$2.00 /guest**  
assorted coca-cola sodas  
**additional \$3.00 /guest**  
bottled water



# cocktailreception

## selection of cold hors d'oeuvres

all items are based on 20 pieces per order.

crudit  shooters

**\$30.00 /order**

tomato bruschetta with romano cheese crostini

**\$40.00 /order**

antipasta kabob

**\$40.00 /order**

smoked salmon deviled eggs

**\$40.00 /order**

strawberry & brie canape

**\$40.00 /order**

shrimp cocktail shooters

**\$60.00 /order**

crisped brie with berry compote

**\$60.00 /order**

## selection of hot hors d'oeuvres

all items are based on 20 pieces per order.

chicken potstickers with szechwan dipping sauce

**\$40.00 /order**

spinach stuffed mushrooms

**\$40.00 /order**

buffalo chicken fritters with blue cheese dressing

**\$40.00 /order**

chicken satay with thai peanut sauce

**\$60.00 /order**

baby crab cake with fennel-jicama slaw and mango coulis

**\$60.00 /order**

shrimp in applesmoked bacon with balsamic reduction

**\$60.00 /order**

## specialty displays

(serves 20)

### smoked salmon display

smoked salmon, red onion, capers, chopped eggs and flat

breads, traditional shrimp cocktail with spicy cocktail sauce

**\$90.00 /order**

(serves 20)

### antipasto display

prosciutto, italian dry salami, fontinella cheese, imported olives,

roasted red peppers, marinated mushroom & artichoke hearts

served with italian breads

**\$90.00 /order**

(serves 20)

### assorted cheese display

imported & domestic cheeses with assorted crackers

**\$80.00 /order**

(serves 20)

### fresh fruit of the season display

displayed seasonal fruit

**\$60.00 /order**

(serves 20)

### cold roasted tenderloin of beef display

slow roasted peppercorn crusted tenderloin of beef,

horseradish sauce, stone ground mustard and caramelized

onion confit served with silver dollar rolls

**\$260.00 /order**

(serves 20)

### grilled vegetable display

marinated then fire grilled, vegetables served with grilled pita,

hummus and olive tapenade

**\$60.00 /order**

## carving stations

(serves 15)

### baked salmon

with lemon-hollandaise

**\$100.00**

(serves 30)

### honey chipotle pork loin

with blackbean and corn relish

**\$210.00**

(serves 30)

### roast turkey breast (low fat)

with traditional pan gravy and

house made cranberry sauce

**\$270.00**

(serves 50)

### carved cognac glazed ham

with parker house rolls and stone ground mustard

**\$280.00**

(serves 30)

### charred grilled beef tenderloin

with horseradish sauce, shallot-rosemary jelly

and parker house rolls

**\$360.00**

all items are carved by chef attendants,

a carver fee of \$75.00 will apply for each selection.

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## coffeebreaksrefreshments

### morning or afternoon treat

whole fruit	\$2.00 /each
granola bars & candy bars	\$2.00 /each
assorted scones	\$22.00 /doz.
assorted doughnuts	\$19.00 /doz.
assorted danish	\$22.00 /doz.
assorted muffins	\$20.00 /doz.
cookies or brownies	\$25.00 /doz.
fresh tortilla chips & garden salsa	\$13.00 /lb.
potato chips & assorted dips	\$12.00 /lb.
jumbo pretzels with cheese	\$24.00 /doz.

### beverages

freshly brewed coffee & decaf	\$28.00 /gal.
assorted sodas	\$2.00 /each
assorted water	\$3.00 /each
starbucks doubleshot	\$5.00 /each
starbucks frappucino	\$5.00 /each
assorted fruit juices	\$3.00 /each
pellegrino water	\$4.00 /each
red bull energy drink	\$5.00 /each

### sweet and savory break

assorted cookies	
turtle brownies	
buttered popcorn and cheddar popcorn	
mixed nuts and dried fruits	
assorted sodas and water	
<b>\$9.00 /guest</b>	

### albanese chocolate delight

milk & dark chocolate fondue	
seasonal cubed fruits and berries	
swirl pound cake	
assorted cookies	
individual half pints of 2% and chocolate milk	
<b>\$12.00 /guest</b>	

### power break

energy drinks	
power bar and energy bars	
roasted garlic hummus	
grilled pita	
grilled vegetables	
assorted sodas and water	
<b>\$11.00 /guest</b>	

### baseball break

assorted candy bars	
cracker jacks	
soft jumbo pretzels with mustard and cheese sauce	
buttered popcorn	
roasted peanuts	
assorted sodas and water	
<b>\$12.00 /guest</b>	

### nacho break

fresh tortilla chips	
assorted salsas	
nacho cheese	
jalpenos, tomatoes, sour cream and olives	
churros with assorted fruit sauces	
assorted sodas and water	
<b>\$10.00 /guest</b>	

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