

*Breakfast Items*

## BREAKFAST ITEMS



### BREAKFAST PLATED

*All Plated Breakfasts include Chilled Fruit Juices,  
Freshly Brewed Coffees and an Assortment of Teas*

#### ALL AMERICAN

Fluffy Scrambled Eggs  
Potatoes O'Brien  
Served with Bacon  
*\$9.95 per person*

#### FRENCH TOAST

Four Slices of Thick Cut Cinnamon Bread  
dipped in Cinnamon Wash  
and topped with Maple Syrup  
Served with Sausage  
*\$10.95 per person*

#### TUSCAN FRITTATA

Prime Rib, Tomatoes, Peppers and Onions  
baked with Eggs and topped with Parmesan Cheese  
Served with a side of Mixed Green Salads  
*\$10.95 per person*

#### VEGETABLE FRITTATA

Fluffy Eggs topped with Broccoli,  
Squash and Parmesan Cheese  
Topped with an Apple Salad  
*\$9.95 per person*

#### FRUIT PLATE

Fresh Seasonal Fruit and Honey Cream  
Served with a Fresh Muffin  
*\$9.95 per person*

#### STEAK AND EGGS

A Grilled 8oz. Angus Sirloin and Scrambled Eggs  
Served with Mornay Sauce  
*\$14.95 per person*

#### CRAB OMELET

An Omelet stuffed with Shiitake Mushrooms,  
Crabmeat and Mascarpone Cheese  
Topped with a Tomato Compote  
*\$12.95 per person*

#### HEALTHY BLINTZ

Whole Wheat Crepe filled with  
Cottage Cheese and Yogurt  
Topped with a Fruit Compote  
*\$10.95 per person*

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

**BREAKFAST ITEMS**



**BREAKFAST BUFFETS**

*All Breakfast Buffets are served with Fresh Pastries, Butter and Fruit Preserves  
Freshly Brewed Coffees and an Assortment of Teas*

**AMERICAN BUFFET**

Scrambled Eggs with  
Cream Cheese and Chives  
Bacon and Sausage  
Potatoes O'Brien  
Fresh Fruit Display  
*\$13.95 per person*

**CONTINENTAL BREAK**

Assorted Danishes, Muffins, Bagels and  
Cream Cheese, Seasonal Fresh Fruit,  
Coffee, Decaffeinated Coffee,  
Assorted Teas, Assorted Juices and Milk  
*\$9.95 per person*

**COUNTRY BUFFET**

French Toast with Maple Syrup  
Denver Style Scrambled Eggs  
Bacon and Sausage  
Potatoes O'Brien  
Fresh Fruit Display  
*\$14.95 per person*

**BUON GIORNO**

Spinach Frittata with Mozzarella Cheese  
Creamy Hash Browns  
Served with Smoked Ham  
*\$15.95 per person*

**ACCOMPANY YOUR BUFFET**

Assorted Dry Cereals with Milk  
*\$1.00 per person*

Service for groups of 25 or more

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

*Specialty Breaks*

## SPECIALTY BREAKS



*All Breaks include Soft Drinks and Sparkling Mineral Water*

### SIESTA

Cheese Quesadillas, Chicken Taquitos  
Tri-Color Tortilla Chips  
with Salsa, Guacamole and Sour Cream  
*\$9.95 per person*

### COOKIE BREAK

Homemade Cookies to Include:  
Chocolate Chip, Oatmeal and Peanut Butter  
Chilled Milk and Freshly Brewed Coffee  
*\$9.95 per person*

### 7TH INNING STRETCH

Hot Salted Jumbo Pretzels  
With Warm Cheese Sauce and Mustard,  
Popcorn and Peanuts  
*\$8.95 per person*

### HEALTH NUT

Fresh Fruit Kabobs,  
Apple Wedges and Warm Caramel Sauce  
Crudite Display with Ranch Dip and Mixed Nuts  
*\$8.95 per person*

### CHIPS AND DIPS

Tri-Color Tortilla Chips, Potato Chips  
and Pita Wedges with French Onion Dip,  
Roasted Garlic Hummus, Salsa and Guacamole  
*\$8.95 per person*

### SWEET & SALTY

Homemade Assorted Cookies,  
Gardettos Snack Mix, and  
Popcorn  
*\$10.95 per person*

## EXECUTIVE MEETING PACKAGE

*Simplify your Meeting with a Time Saving Package*

### Traditional Continental Breakfast

Chilled Fruit Juices, Seasonal Fresh Fruit  
Assorted Muffins, Pastries, Danish, and Bagels  
Butter and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Herbal Tea

### Mid-Morning Break

Freshly Brewed Coffee, Decaffeinated Coffee and  
Herbal Tea, Chilled Fruit Juices and Soft Drinks

### Mid-Afternoon Break

Freshly Baked Gourmet Cookies, Whole Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas,  
Soft Drinks and Sparkling Mineral Water  
*\$17.95*

Breaks requires a 15 person minimum

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

**BREAK MENU  
ALA CART ITEMS**



**BEVERAGES**

|                        |                |
|------------------------|----------------|
| Coffee                 | \$26.00/gallon |
| Decaffeinated Coffee   | \$26.00/gallon |
| Assorted Soft Drinks   | \$2.00 each    |
| Mineral Water          | \$2.00 each    |
| Assorted Flavored Teas | \$1.75 each    |
| Hot Chocolate          | \$1.75 each    |
| Iced Tea               | \$21.00/gallon |
| Lemonade               | \$23.00/gallon |
| Fruit Punch            | \$23.00/gallon |
| Milk                   | \$12.00/Carafe |
| Bottled Water          | \$2.25 each    |
| Carafes of Juice       | \$16.00/Carafe |

**BREAKFAST ADDITIONS**

|                          |               |
|--------------------------|---------------|
| Assorted Danishes        | \$24.00/dozen |
| Assorted Muffins         | \$24.00/dozen |
| Bagels with Cream Cheese | \$22.00/dozen |
| Breakfast Bars           | \$19.00/dozen |
| Breakfast Breads         | \$12.00 each  |
| Caramel Rolls            | \$24.00/dozen |

**ADDITIONAL...**

|                                                           |               |
|-----------------------------------------------------------|---------------|
| Assorted Yogurts                                          | \$2.50 each   |
| Granola Bars                                              | \$17.00/dozen |
| Whole Fresh Fruit                                         | \$18.00/dozen |
| Fresh Fruit Display                                       | \$140.00 each |
| Assorted Cookies                                          | \$21.00/dozen |
| Assorted Gourmet Bars                                     | \$23.00/dozen |
| Brownies                                                  | \$19.00/dozen |
| Mixed Nuts                                                | \$19.00/pound |
| Tortilla Chips & Salsa                                    | \$15.00/pound |
| Popcorn                                                   | \$11.00/pound |
| Potato Chips with French Onion Dip                        | \$15.00/pound |
| Pretzels                                                  | \$11.00/pound |
| Homemade Rice Crispy Bars                                 | \$17.00/dozen |
| Gardetto's Snack Mix                                      | \$12.00/pound |
| Jumbo Soft Pretzels with<br>Warm Cheese Sauce and Mustard | \$25.00/dozen |

## **SALADS**



*All Lunch Salads include Specialty Rolls and Butter, Coffees, Tea and Milk.*

### **CHICKEN CAESAR SALAD**

Thinly Sliced Grilled Chicken Breast on a bed of Romaine with  
Caesar Dressing, Croutons and Parmesan Cheese

*\$13.95 per person*

### **GREEK SALAD**

Grilled Chicken on a bed of Romaine and Iceberg Lettuce  
tossed with Red Onions, Kalamata Olives, Cucumbers,  
Tomatoes and Feta Cheese

Served with our own Greek Dressing

*\$15.95 per person*

### **BULLBITE SALAD**

Mixed Greens topped with Tarragon Vinaigrette  
topped with Blackend Tenderloin Tips  
and French Fried Onions

*\$15.95 per person*

### **SOUTHWESTERN STEAK SALAD**

Fresh Mixed Greens tossed with a Cilantro Vinaigrette, Roasted Corn,  
Black Beans and Cheddar Cheese

Topped with a Marinated Grilled Sirloin Steak

*\$16.95 per person*

### **BUFFALO CHICKEN SALAD**

Chicken Tenders fried and tossed in Buffalo Sauce  
on Mixed Greens with Blue Cheese and Buffalo Vinaigrette

*\$14.95 per person*

## LUNCH - SANDWICHES



*Sandwiches served with a choice of one side selection and Coffees, Tea & Milk.*

### EXECUTIVE DELI PLATE

Turkey, Ham, Beef, Swiss and  
Cheddar Cheese, Lettuce, Onion, Tomato, Pickle Spear and Assorted Breads  
*\$14.95 per person*

### VEGETABLE WRAP

Cucumber, Tomato, Lettuce, Onion, Avocado, Yellow Squash, Zucchini and Carrots  
with a Smoked Tomato Dressing  
*\$11.95 per person*

### TURKEY SANDWICH

Turkey, Provolone, Lettuce, Tomato and Onion on Wheat Bread  
*\$14.95 per person*

### BOX LUNCH

Turkey, Ham, Roast Beef or Vegetarian, Served on a Croissant  
Includes Pasta Salad, Apple, Chips and a Cookie  
*\$15.95 per person \*no choice of side selection*

### NEW ORLEANS CHICKEN

A Tomato Wrap Filled with Cajun Chicken Breast, Canadian Bacon, Pepper Cheese, Lettuce and Tomato  
*\$14.95 per person*

### CHIPOTLE CHICKEN MELT

Shredded Chicken Seasoned with Chipotle Sauce with Monterey Jack Cheese and Sautéed Peppers and Onions  
*\$14.95 per person*

### GRILLED PORTOBELLA SANDWICH

Grilled Portobella Mushrooms, Mixed Greens, Smoked Cheddar, Avocado, Tomato and Onion  
Served on a Bakery Fresh Bun  
*\$11.95 per person*

### PHILLY BEEF SANDWICH WITH CHEESE

Sliced Prime Rib covered in Sautéed Peppers and Onions with Swiss Cheese on a Hoagie Bun  
*\$15.95 per person*

### MUSHROOM SWISS BURGER

Grilled Burger with Mushrooms, Swiss Cheese on a Fresh Bun  
*\$14.95 per person*

### SANDWICH SIDE SELECTIONS

Soup Du Jour • Chicken Dumpling Soup • Fruit Salad • Pasta Salad  
Cole Slaw • Rosemary Potato Salad • Kettle Chips

*Lunch - Salads & Sandwiches*

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

## LUNCH - ENTREES



*All entrées served with a Garden Salad and Specialty Rolls,  
Chef's Choice of Dessert and Coffees, Tea & Milk*

*Lunch - Entrees*

### CRISPY CHICKEN PARMESAN

Parmesan Crusted Chicken Breast Served on a Bed of Fettuccini Alfredo  
and Topped with Marinara Sauce  
*\$16.95 per person*

### SALTIMBOCCA CHICKEN

Chicken Breast Stuffed with Prosciutto Ham and Fresh Sage  
Topped with a Mozzarella Cheese Sauce over Sautéed Spinach with Angel Hair Pasta  
*\$17.95 per person*

### WALLEYE ALMONDINE

Walleye Filet Broiled in White Wine and Butter, Topped with Almonds  
Served with Honey-Glazed Carrots and Minnesota Wild Rice  
*\$19.95 per person*

### GRILLED SIRLOIN

Hickory Charcoal Grilled Sirloin topped with a Rosemary and Onion Compote  
Served with Roasted Vegetables and Yukon Gold Mashed Potatoes  
*\$19.95 per person*

### GRILLED TENDERLOIN

A Grilled Tenderloin of Beef  
Served with Salsa Verde and a Roasted Tomato and Artichoke Salad  
*\$22.95 per person*

### SPICED SEA BASS

Spiced Sea Bass served with Red Pepper and Broccoli Risotto with Cilantro infused Demi Glaze  
*\$18.95 per person*

### FLANK STEAK

Grilled Marinated Flank Steak with Caramelized Onions and Blue Cheese Crumbles  
Served with Yukon Gold Mashed Potatoes  
*\$18.95 per person*

### ROASTED SALMON

Mustard Roasted Salmon served with Roasted Bay Potatoes  
*\$15.95 per person*

*Split entrée events will be charged for the higher menu item.*

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

## LUNCH - BUFFETS



*All Lunch Buffets are served with Coffees, Teas & Milk*

*Lunch - Buffets*

### NEW YORK DELI

Soup Du Jour  
Fresh Mixed Greens Salad  
Mediterranean Pasta Salad  
Sliced Roast Beef  
Smoked Turkey and Smoked Ham  
Cheddar, Swiss and Pepper Cheese  
Assorted Fresh Breads  
Assorted Cookies and Brownies  
*\$17.95 per person*

### SOUPER SALAD

Chicken Dumpling Soup  
Soup Du Jour  
Spinach, Mixed Lettuce and Romaine,  
Croutons, Cheddar, Parmesan, Bacon,  
Turkey, Red Onion, Cucumbers, Diced Ham,  
Black Olives, Tomatoes,  
Garbanzo Beans, Hard Boiled Eggs  
An array of dressings to include:  
Caesar, Italian, French, Ranch  
Garlic Bread Sticks  
Cookies and Bars  
*\$16.95 per person*

### TASTE OF ITALY

Caesar Salad  
Anti Pasto Display  
Ravioli in Alfredo Sauce  
Meat Lasagna  
Chicken Marsala  
Italian Vegetable Medley  
Garlic Bread Sticks  
Chef's Dessert Station  
*\$19.95 per person*

### MEXICAN FIESTA

Beef Fajitas  
Chicken Fajitas  
Spanish Rice  
Black Beans  
Roasted Corn Salad  
Salsa, Guacamole, Cheese, Sour Cream  
Tri Colored Tortilla Chips  
Chef's Dessert Station  
*\$18.95 per person*

### THE PICNIC

Cole Slaw, Garden Salad  
Grilled Hamburgers, Fried Chicken  
Baked Beans, Corn on the Cob  
and Potato Chips  
Chef's Dessert Station  
*\$18.95 per person*

### STRAIGHT FROM MINNESOTA

Fresh Mixed Greens with Assorted Dressings  
Marinated Vegetable Salad  
Walleye Almondine  
Wild Rice Stuffed Chicken  
Roasted Yukon Gold Potatoes  
Fresh Seasonal Vegetables  
Specialty Rolls and Butter  
Chef's Dessert Station  
*\$20.95 per person*

### ACCOMPANY YOUR BUFFET

Minnesota Wild Rice Soup  
*\$1.00 per person*

### BEIJING BUFFET

Vegetable Egg Rolls  
Chicken Teryaki  
Sweet and Sour Pork  
Sticky White Rice  
Steamed Asian Vegetable Blend  
Cabbage Vegetable Salad  
Chef's Dessert Station  
*\$18.95 per person*

*\*Buffet requires a 25 person minimum, or a \$50.00 fee will be assessed.*

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

*Dinner - Entrees*

**DINNER - ENTREES**



*Dinner Entrees are Served with Garden Salad, Rolls and Butter, Fresh Vegetables,  
Chef's Choice of Dessert and Coffees, Tea and Milk.*

**PRIME RIB OF BEEF**

Slow-Roasted Herbed Prime Rib with Au Jus Served with  
Horseradish Sauce and Mashed Yukon Gold Potatoes  
*\$29.95 per person*

**NEW YORK STEAK**

A Grilled 10oz. New York Steak Topped with  
Caramelized Onions and Blue Cheese  
Served with Gratin Potatoes  
*\$33.95 per person*

**PORK PARMA MARSALA**

Thinly Sliced Pork Loin Braised in a Marsala Wine  
Sauce Served with Parmesan Risotto  
*\$21.95 per person*

**ROSEMARY FILET AND SHRIMP**

Grilled 6oz Rosemary Filet and  
Three Marinated Jumbo Shrimp  
Served with Garlic Mashed Potatoes  
*\$37.95 per person*

**CHICKEN ESPLINDISO**

Roasted Corn Stuffed Chicken with Chipotle Sauce  
Accompanied with Jalapeno Cheddar Mashed Potatoes  
*\$22.95 per person*

**ROASTED SALMON**

An 8oz Salmon covered in mustard rub  
and served with Bay Potatoes  
*\$24.95 per person*

**SPICED SEA BASS**

Spiced Sea Bass served with Red Pepper and Broccoli  
Risotto with Cilantro infused Demi Glaze  
*\$24.95 per person*

**BEEF TENDERLOIN**

A Grilled 8oz Black Angus Filet  
Served with Salsa Verde, a Roasted Tomato and Artichoke  
Salad  
*\$37.95 per person*

**HERB CRUSTED CHICKEN**

Roulade of Chicken Breast filled with Fresh  
Herbs then Lightly Breaded and Sauteed  
Placed on a Herbed Cream Sauce  
Served with Yukon Gold Garlic Mashed Potatoes  
*\$22.95 per person*

**ROSEMARY CHICKEN**

Grilled Marinated Chicken Breast with  
Rosemary Brandy Sauce  
Served with Bacon Brown Rice Pilaf  
*\$22.95 per person*

Split Entree events will be charged for the higher menu item.

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

*Dinner - Entrees*

**DINNER - ENTREES**



*Dinner Entrees are Served with Garden Salad, Specialty Rolls and Butter, Fresh Vegetables,  
Chef's Choice of Dessert and Coffees, Tea and Milk.*

**VEGETABLE NAPOLEON**

Marinated thinly-sliced Vegetables stacked on a  
Portobella Mushroom and braised in a Tomato  
Rosemary Sauce Served on a bed of Tomato Ragout  
*\$19.95 per person*

**MINNESOTA STUFFED CHICKEN**

Chicken Breast filled with a Wild Rice and Sausage  
Stuffing on a Morel Mushroom Sauce  
Served with Gratain Potatoes  
*\$25.95 per person*

**ANCHO CHILI CRUSTED PORK**

Ancho Chilli Rubbed Pork Loin with a Salsa Verde  
Served with Smoked Cheddar Mashed Potatoes  
*\$20.95 per person*

**WALLEYE ALMONDINE**

Walleye Filet Broiled in White Wine and Butter  
Topped with Almonds  
Served with Minnesota Wild Rice  
*\$26.95 per person*

**VEGETABLE RAVIOLI**

Cheese Filled Vegetable Ravioli  
Tossed with Mushrooms and Fresh Vegetables  
in our own Marinara Sauce  
*\$19.95 per person*

**UPGRADES FOR PLATED DINNER**

**DESSERT**

Tiramisu  
Bailey's Cake  
Caramel Apple Tart  
Fruit Tart  
*\$3.00 per person*

**SALAD**

Bibb Lettuce and Blackberry *\$2.00 per person*  
Hearts of Romaine *\$2.00 per person*  
Caesar Salad *\$1.00 per person*

Split Entree events will be charged for the higher menu item.

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

## DINNER – BUFFETS



Minimum of 25 Guests

*All Dinner Buffets are Served with Specialty Rolls and Butter, Chef's Choice of Dessert and Coffees, Tea and Milk*

*Dinner - Buffets*

### SALAD SELECTION

*Choose one of the following:*

- Garden Salad
- Caesar Salad
- Italian Garden Salad
- Spinach Salad

### VEGETABLE SELECTION

*Choose one of the following:*

- California Blend
- Italian Blend
- Honey Glazed Carrots
- Green Beans
- Roasted Vegetables

### COMPOSITION SALAD SELECTION

*Choose one of the following:*

- Pasta Salad
- Marinated Vegetable
- Chicken Teriyaki Vegetables
- Spinach and Pasta
- Tuscan Beans
- Fruit Display
- Vegetable Display

### POTATO AND RICE SELECTION

*Choose one of the following:*

- Gratin Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Fennel Mashed Potatoes
- Roasted Potatoes
- Bacon Brown Rice Pilaf
- Sticky White Rice
- Wild Rice Pilaf

### ENTRÉE CHOICES

- Sliced Roast Beef
- Pork Marsala
- Rosemary Chicken
- Chicken Esplindiso
- Mahi Mahi with Pineapple Salsa
- Minnesota Stuffed Chicken
- Walleye Almondine
- Roasted Red Pepper Rigatoni
- Vegetable Ravioli
- Penne Primavera

*Choice of two entrees \$27.95 per person  
Choice of three entrees \$30.95 per person*

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

RECEPTION SPECIALTY ADDITIONS - HORS D'OEUVRES



50 Pieces Per Order

*Reception Additions*

**JUMBO SHRIMP COCKTAIL**

Chilled Jumbo Shrimp with  
Lemon and Cocktail Sauce

*\$150.00*

**SHRIMP PESTO**

Grilled Shrimp Skewers with Pesto Sauce

*\$160.00*

**STUFFED MUSHROOM CAPS**

Large Caps Filled With Italian Sausage  
On a Marinara Sauce Topped with Parmesan Cheese

*\$95.00*

**BACON WRAPPED SCALLOPS**

Large Scallops Wrapped in Bacon  
Served with a Peppercorn Mayonnaise

*\$115.00*

**MINI BEEF WELLINGTONS**

Savory Beef Tenderloin Tips topped with Mushroom  
Duxell and Wrapped in Puff Pastry

Served with Sauce Regence

*\$145.00*

**CHICKEN SKEWERS**

Your Choice of Teriyaki, Curry or  
Tandoori Chicken Skewers

*\$135.00*

**CRAB CAKES**

Sautéed Jumbo Lump Crab Cakes  
Served with Cayenne Buttermilk Sauce

*\$195.00*

**MEATBALLS**

Your Choice of Swedish, Italian or BBQ Meatballs

*\$95.00*

**CHICKEN WINGS**

Your Choice of Buffalo, Jerk or Teriyaki Seasoned Wings

*\$95.00*

**HOME STYLE CHICKEN TENDERS**

Served with Honey Mustard Sauce

*\$115.00*

**BACON WRAPPED WATER CHESTNUTS**

Served with a Plum Sauce

*\$95.00*

**SPANIKOPITA**

Flaky Phyllo Dough Filled with Spinach

Garlic and Feta Cheese

*\$95.00*

**TOMATO BASIL BOUCHEE**

Delicate Puff Pastry filled with a Roma Tomato,

Basil and Feta Cheese

*\$95.00*

**PORK SPIRALS**

Tender Pork Loin Rolled with Parsley and Garlic

Topped with a Brandy Demi Glace

*\$95.00*

**GOURMET MINI CANAPÉS**

An Assortment of Delicate Canapés

Including Salmon and Shrimp

*\$160.00*

**MINI BEEF KABOBS**

Your Choice of Mongolian, Southwestern, or

Whole Grain Mustard Kabobs

*\$145.00*

**COCONUT CHICKEN**

Skewered Chicken Tenderloins with a

Coconut Breading Served with a

Marmalade Mustard Sauce

*\$145.00*

**CAPRESE SKEWERS**

Fresh Mozzarella and Grape Tomatoes Drizzled with

Extra Virgin Olive Oil and Aged Balsamic Vinegar

Garnished with Fresh Basil.

*\$95.00*

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

## RECEPTION SPECIALTY ADDITIONS



Serves 50 Guests

### **FRESH FRUIT DISPLAY**

Assorted Sliced Seasonal Fresh Fruits

*\$140.00*

### **IMPORTED AND DOMESTIC CHEESE DISPLAY**

A Selection of Cheeses to include: Swiss, Cheddar,

Smoked Gouda, Havarti Dill and Brie

Served with Assorted Crackers

*\$175.00*

### **FINGER SANDWICHES**

An Assortment of Bite Sized Sandwiches

Filled with Turkey, Ham, and Beef

*\$105.00*

### **FRESH VEGETABLE DISPLAY**

An Arrangement of Fresh Seasonal Vegetables With Ranch Dip

*\$130.00*

### **ARTICHOKE CRAB DIP**

Artichokes and Snow Crab Meat in a Cream Sauce

Served Piping Hot

Baked with Fresh Parmesan Cheese

Served with Sliced French Bread

*\$140.00*

### **BRIE EN CROUTE**

Creamy Brie Cheese Baked in Puff Pastry

Garnished with Fruit Chutney

Served with Crackers and Sliced French bread

*\$130.00*

### **ANTI PASTO TRAY**

An Assortment of Italian Style Meats and Cheeses

Garnished with Black Olives, Green Olives,

Pepperoncini and More

*\$185.00*

*Reception Additions*

## SPECIALTY AND ATTENDED CARVING STATIONS



*All Stations Include a Uniformed Chef For One Hour*

*Stations*

### **SLOW ROASTED PRIME RIB OF BEEF**

*Serves 50 Guests*

Served with Horseradish Sauce and Specialty Rolls

*\$250.00*

### **GLAZED BONE-IN HAM**

*Serves 50 Guests*

Baked With a Honey and Pineapple Glaze

Served with Specialty Rolls

*\$190.00*

### **WHOLE ROASTED TURKEY BREAST**

*Serves 50 Guests*

Slow Roasted with our Own Seasoning

Served with Mayonnaise, Mustard

And Specialty Rolls

*\$180.00*

### **WHOLE ROASTED TENDERLOIN OF BEEF**

*Serves 25-30 Guests*

Served with Horseradish Sauce and Béarnaise Sauce

Specialty Rolls

*\$275.00*

### **SEAFOOD STATION**

50 pieces Jumbo Shrimp Cocktail

50 pieces Snow Crab Claws

4 pounds of Steamed Mussels

4 pounds of Steamed Clams

50 pieces Oysters on the Half Shell

Optional Ice Sculpture for Display (Additional Cost)

Served with Cocktail Sauce, Lemon Wedges, and Hot Sauces

*\$575.00*

### **ITALIAN PASTA STATION**

Fettuccini and Tri-Colored Tortellini Pastas

Broccoli, Peppers, Onions, Mushrooms, Tomatoes,

Chicken, Italian Sausage, Marinara and Alfredo Sauce with

Fresh Grated Parmesan Cheese

*\$8.95 Per Person*

### **DESSERT STATION**

*Serves 50 Guests*

Mini Cheesecakes

Mini Tarts

Chocolate Mousse filled Champagne Coups

Chocolate Dipped Strawberries

Cannoli

Assorted Individual Desserts

*\$450.00*

*Prices are per person and do not include 6.75% sales tax or an 19.5% service charge.*

**BEVERAGES**



|                        | <b>CASH BAR</b>  | <b>HOST BAR</b> |
|------------------------|------------------|-----------------|
| House Brands .....     | \$5.00 .....     | \$4.00 .....    |
| Call Brands .....      | \$5.25 .....     | \$4.25 .....    |
| Premium Brands .....   | \$5.50 .....     | \$4.50 .....    |
| Wine .....             | \$5.00 .....     | \$5.00 .....    |
| Cordials/Specials..... | \$5.50 .....     | \$5.25 .....    |
| Domestic Beer .....    | \$4.00 .....     | \$3.50 .....    |
| Imported Beer .....    | \$4.75 .....     | \$4.25 .....    |
| Soft Drinks .....      | \$2.00 .....     | \$2.00 .....    |
| Cocktail Service ..... | \$25.00 per hour |                 |

**CAPTAIN'S WINE & BEER HOST BAR**

*No Bartender required.  
Eliminates the bar minimum revenue requirements.*

**PUNCHES**

|                      |                |
|----------------------|----------------|
| Champagne Punch..... | \$34.95/gallon |
| Fruit Punch.....     | \$23.00/gallon |

**KEG BEER**

|                                                       |          |
|-------------------------------------------------------|----------|
| Domestic.....                                         | \$275.00 |
| Import.....                                           | \$325.00 |
| (Samuel Adams, Summit Pale Ale, Killians, New Castle) |          |

**BANQUET WINE**

|                                              |         |
|----------------------------------------------|---------|
| Vendange White Zinfandel.....                | \$22.00 |
| Turning Leaf White, California.....          | \$24.00 |
| Nathanson Creek Chardonnay, California.....  | \$22.00 |
| McWilliams Estate Chardonnay, Australia..... | \$26.00 |
| Nathanson Creek Merlot.....                  | \$22.00 |
| Ecco Domani Merlot, Italy.....               | \$26.00 |
| Nathanson Creek Cabernet Sauvignon.....      | \$22.00 |
| Woodbridge Robert Cabernet Sauvignon.....    | \$26.00 |
| Wycliff Brut, California.....                | \$22.00 |
| Gionelli Asti Spumante, Italy.....           | \$25.00 |
| Sparkling Catawba Juice (Non Alcoholic)..... | \$17.00 |
| Fruit Punch (Non Alcoholic).....             | \$23.00 |

**BAR MINIMUMS**

There will be a bar set up fee of \$75.00 for all bars less than three hours,  
or for fewer than 50 people.

*A 9% liquor tax and an 19.5% service charge will apply to all host bars*