

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

Two Slices of Thick Cut Cinnamon Bread
dipped in Cinnamon Wash
and topped with Orange Cream Sauce
Served with Sausage
\$10.95 per person

SCRAMBLED BENEDICT

Scrambled Eggs topped with Hollandaise
Sauce and Ham Placed on a Hashbrown Cake
\$9.95 per person

BRIE CHEESE OMELET WITH AVOCADO AND LOBSTER

A Brie Cheese filled Omelet
on a Whole Wheat Tortilla topped
with Avocado and Lobster Meat
\$12.95 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

HUEVOS RANCHEROS

Scrambled Eggs layered with Black Beans, Salsa
and Cheddar Cheese placed on Grilled Tortillas
Served with Chorizo Sausage
\$11.95 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 sales tax or an 18% 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
\$12.95 per person

CEREAL BUFFET

Assorted Dry Cereals with Milk
Oatmeal, Fresh and Dried Fruits,
Cinnamon Rolls and Yogurts
\$9.95 per person

CONTINENTAL BREAK

Assorted Danishes, Muffins, Bagels and
Cream Cheese, Seasonal Fresh Fruit,
Coffee, Decaffeinated Coffee,
Assorted Teas, Assorted Juices and Milk
\$8.95 per person

COUNTRY BUFFET

French Toast with Maple Syrup
Denver Style Scrambled Eggs
Bacon and Sausage
Potatoes O'Brien
Fresh Fruit Display
\$13.95 per person

BUON GIORNO

Spinach Frittata with Mozzarella Cheese
Honey Polenta and Crostini Bread
Served with Italian Sausage
\$14.95 per person

Service for groups of 25 or more

Prices are per person and do not include sales tax or an 18% service charge.

EXECUTIVE MEETING PACKAGE



Simplify your Meeting with a Time Saving Package

TRADITIONAL MEETING 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
Soft Drinks

Mid-Afternoon Break

Freshly Baked Gourmet Cookies
Whole Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Soft Drinks
Sparkling Mineral Water
\$15.95

Executive Meeting Package

Prices are per person and do not include sales tax or an 18% service charge.

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
\$8.95 per person

7TH INNING STRETCH

Hot Salted Jumbo Pretzels
With Warm Cheese Sauce and Mustard,
Corn Dogs, Popcorn and Peanuts
\$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
\$7.95 per person

COOKIE BREAK

Homemade Cookies to Include:
Chocolate Chip, Oatmeal and Peanut Butter
Chilled Milk and Freshly Brewed Coffee
\$8.95 per person

HEALTH NUT

Fresh Fruit Kabobs,
Apple Wedges and Warm Caramel Sauce
Crudite Display with Ranch Dip and Mixed Nuts
\$7.95 per person

EVERYDAY IS SUNDAE

Whipped Cream, Chocolate Sauce, Caramel Sauce,
Strawberries, Bananas, M&M's, Peanuts and Cherries
Served with Vanilla and Chocolate Ice Cream
\$8.95 per person

Breaks requires a 15 person minimum

Prices are per person and do not include sales tax or an 18% 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	\$14.00/Carafe

BREAKFAST ADDITIONS

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

ADDITIONAL...

Assorted Yogurts	\$2.25 each
Granola Bars	\$17.00/dozen
Whole Fresh Fruit	\$18.00/dozen
Fresh Fruit Display	\$140.00 each
Biscotti	\$22.00/dozen
Assorted Cookies	\$19.00/dozen
Assorted Gourmet Bars	\$22.00/dozen
Brownies	\$19.00/dozen
Lemon Bars	\$22.00/dozen
Mixed Nuts	\$19.00/pound
Tortilla Chips & Salsa	\$15.00/pound
Popcorn	\$10.00/pound
Potato Chips with French Onion Dip	\$15.00/pound
Pretzels	\$10.00/pound
Homemade Rice Crispy Bars	\$17.00/dozen
Gardetto's Snack Mix	\$10.00/pound
Ice Cream Sandwiches	\$2.50 each
Jumbo Soft Pretzels with Warm Cheese Sauce and Mustard	\$24.00/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
\$12.95 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
\$13.95 per person

COBB SALAD

Mixed Greens topped with Turkey, Egg, Tomato,
Avocado, Blue Cheese and Bacon
Served with Assorted Dressings
\$13.95 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
\$14.95 per person

CURRIED CHICKEN SALAD

Mixed Greens tossed with a Curry Vinaigrette
A Grilled, Marinated Chicken Breast Topped with
a Vegetable Slaw And Garbanzo Beans
\$13.95 per person

LUNCH - SANDWICHES



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

EXECUTIVE DELI PLATE

Turkey, Ham, Beef and Pastrami
Swiss and Cheddar Cheese, Lettuce, Onion, Tomato, Pickle Spear and Assorted Breads
\$13.95 per person

MEDITERRANEAN CHICKEN

Sliced Chicken with Lemon Basil Mayo and Olive Tapenade, Tomatoes and Lettuce on a Focaccia Roll
\$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

LOBSTER AND CRAB WRAP

Lobster and Crab Salad in a Tomato Wrap with Lettuce and Tomato
\$16.95 per person

CALIFORNIA TURKEY SANDWICH

Turkey, Avocado, 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*

CALZONE

Hot Calzone Stuffed with Pepperoni, Onion, Mushroom, Black Olives, Peppers and Tomato
\$13.95 per person

NEW ORLEANS CHICKEN

A Tomato Wrap Filled with Cajun Chicken Breast, Canadian Bacon, Pepper Cheese, Lettuce and Tomato
\$13.95 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

OPEN-FACED ROAST BEEF SANDWICH

Sliced Roast Beef on a Toasted Baguette with a Rosemary Mushroom Demi Sauce
\$14.95 per person

CROQUE MONSIEUR SANDWICH

An Open-faced Sandwich with Ham Topped with Mornay Sauce and Dijon Mustard served on a Toasted Baguette
\$13.95 per person

SANDWICH SIDE SELECTIONS

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

Prices are per person and do not include sales tax or an 18% service charge.

Lunch - Salads & Sandwiches

LUNCH - ENTREES



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

Lunch - Entrees

ASIAN CHICKEN

Sautéed Chicken Breast served over Sticky White Rice with a Bamboo Sauce
and Finely Diced Asian Vegetables
\$15.95 per person

CUBAN PORK LOIN

Succulent Pork Loin Topped with Salsa Verde and Yellow Mustard Sauce
Served with Yukon Gold Mashed Potatoes
\$15.95 per person

SALTINBUCCA CHICKEN

Chicken Breast Stuffed with Prosciutto Ham and Fresh Sage
Topped with a Mozzarella Cheese Sauce over Sautéed Spinach with Angel Hair Pasta
\$15.95 per person

WALLEYE ALMONDINE

Walleye Filet Broiled in White Wine and Butter, Topped with Almonds
Served with Honey-Glazed Carrots and Minnesota Wild Rice
\$16.95 per person

GRILLED SELROIN

Hickory Charcoal Grilled Sirloin topped with a Rosemary and Onion Compote
Served with Roasted Vegetables and Yukon Gold Mashed Potatoes
\$16.95 per person

RED PEPPER RIGATONI PRIMAVERA

Roasted Red Pepper Rigatoni with Mushrooms, Artichokes, Roasted Red Pepper,
Black Olives, Tomatoes, Lemon and Basil
\$15.95 per person

STUFFED BELL PEPPER

Bell Pepper with an Artichoke Stuffing Layered with Carmelized Leeks and Stewed Tomatoes
Served over Sautéed Spinach
\$14.95 per person

GRILLED TENDERLOIN

A Grilled Tenderloin of Beef
Served with Salsa Verde and a Roasted Tomato and Artichoke Salad
\$18.95 per person

GRILLED SHRIMP

Cilantro and Lime Marinated Grilled Shrimp on Black Bean Cakes Served with Pico De Gallo
\$16.95 per person

FLANK STEAK

Grilled Marinated Flank Steak with Caramelized Onions and Blue Cheese Crumbles
Served with Yukon Gold Mashed Potatoes
\$16.95 per person

ROASTED SALMON

Oak Board Roasted Salmon Filet on a Bed of Cheddar Grits Topped with a Tomato-Endive Vinaigrette
\$15.95 per person

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

Prices are per person and do not include sales tax or an 18% 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 Honey Baked Ham
Cheddar, Swiss and Pepper Cheese
Assorted Fresh Breads
Assorted Cookies and Brownies
\$16.95 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
\$18.95 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
\$17.95 per person

THE PICNIC

Cole Slaw
Garden Salad
Hamburgers
BBQ Pork
Fried Chicken
Baked Beans
Corn on the Cob
Potato Chips
Chef's Dessert Station
\$17.95 per person

STRAIGHT FROM MINNESOTA

Minnesota Wild Rice Soup
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
\$19.95 per person

BEIJING BUFFET

Vegetable Eggrolls
Chicken in Plum Sauce
Sweet and Sour Pork
Sticky White Rice
Lo Mein Salad
Steamed Asian Vegetable Blend
Chef's Dessert Station
\$18.95 per person

**Buffet requires a 25 person minimum*

Prices are per person and do not include sales tax or an 18% service charge.

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 Mashed Yukon Gold Potatoes
\$25.95 per person

NEW YORK STEAK

A Grilled 10oz. New York Steak Topped with
Caramelized Onions and Blue Cheese
Served with Gratin Potatoes
\$30.95 per person

PORK PARMA MARSALA

Thinly Sliced Pork Loin Braised in a Marsala Wine
Sauce Served with Parmesan Risotto
\$20.95 per person

PAN ROASTED SEA BASS

Quick Seared and Oven Roasted
Served with Grilled Zucchini on Fennel Risotto
\$24.95 per person

ROSEMARY FILET AND SHRIMP

Grilled 6oz Rosemary Filet and
Three Marinated Jumbo Shrimp
Served with Garlic Mashed Potatoes
\$34.95 per person

ROSEMARY CHICKEN AND SHRIMP

Grilled Chicken Breast with Rosemary
Brandy Sauce Accompanied by Three
Grilled Jumbo Shrimp
Served with Bacon Brown Rice Pilaf
\$27.95 per person

ROASTED SALMON

An 8oz Salmon Filet Roasted on an Oak Board Served
on Cheddar Grits
Topped with Tomato-Endive Vinaigrette
\$24.95 per person

GRILLED SHRIMP ON BLACK BEAN CAKES

Homemade Black Bean Cakes with Mint Sour Cream
Topped with 6 Jumbo
Marinated Grilled Shrimp
Pico De Gallo and Adobo Sauce
\$26.95 per person

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

VEGETABLE RAVIOLI

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

ROSEMARY CHICKEN

Grilled Marinated Chicken Breast with
Rosemary Brandy Sauce
Served with Bacon Brown Rice Pilaf
\$21.95 per person

CHICKEN ESPLINDISO

Roasted Corn Stuffed Chicken with Chipotle Sauce
Accompanied with Jalapeno Cheddar Mashed Potatoes
\$21.95 per person

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

Prices are per person and do not include sales tax or an 18% service charge.

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.*

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
\$20.95 per person

MINNESOTA STUFFED CHICKEN

Chicken Breast filled with a Wild Rice and Sausage
Stuffing on a Morel Mushroom Sauce
Served with Gratin Potatoes
\$23.95 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
\$25.95 per person

BEEF TENDERLOIN

A Grilled 8oz Black Angus Filet
Served with Salsa Verde, a Roasted Tomato
and Artichoke Salad
\$35.95 per person

SPICED TURKEY TENDERLOIN

Grilled Turkey Tenderloin Seasoned with
Coriander,
Cumin and Red Pepper
Served on Grilled Sweet Potato Salad with
Plum Chutney
\$21.95 per person

STUFFED ARTICHOKE

Fresh Artichoke filled with Wild
Mushroom Stuffing,
Served on a Bed of Spinach with
Carmelized Onions and Stewed Tomatoes
\$24.95 per person

UPGRADES FOR PLATED DINNER

DESSERT

Chocolate Pyramid
Fruit Tart
Chocolate Layer Cake
Cannoli and Fruit
\$3.00 per person

SALAD

Roasted Beet Salad *\$2.00 per person*
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 sales tax or an 18% 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
- Steamed Broccoli
- Roasted Vegetables
- Pea Pods

COMPOSITION SALAD SELECTION

Choose one of the following:

- Pasta Salad
- Marinated Vegetable
- Chicken Teriyaki Vegetables
- Shrimp and Rice Salad
- 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
- Curried Chicken
- Pork Marsala
- Rosemary Chicken
- Chicken Esplindiso
- Mahi Mahi with Pineapple Salsa
- Minnesota Stuffed Chicken
- Walleye Almondine
- Blackened Salmon
- Apple Bacon Stuffed Beef
- Roasted Red Pepper Rigatoni
- Asian Chicken
- Vegetable Ravioli
- Penne Primavera
- Cubano Pork Loin

Choice of two entrees \$26.95 per person

Choice of three entrees \$29.95 per person

Prices are per person and do not include sales tax or an 18% 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
\$165.00

FINGER SANDWICHES

An Assortment of Bite Sized Sandwiches
Filled with Turkey, Ham, and Beef
\$95.00

FRESH VEGETABLE DISPLAY

An Arrangement of Fresh Seasonal Vegetables With Ranch Dip
\$125.00

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
\$95.00

BRIE EN CROUTE

Creamy Brie Cheese Baked in Puff Pastry
Garnished with Fruit Chutney
Served with Crackers and Sliced French bread
\$125.00

ANTI PASTO TRAY

An Assortment of Italian Style Meats and Cheeses
and Garnished with Black Olives, Green Olives,
Pepperoncini and More
\$185.00

COLD SMOKED SALMON

Smoked Salmon Served with Red Onions,
Capers, Lemon Dill, Crackers and Sliced Baguettes
\$185.00

Reception Additions

RECEPTION SPECIALTY ADDITIONS - HORS D'OEUVRES



50 Pieces Per Order

JUMBO SHRIMP COCKTAIL

Chilled Jumbo Shrimp with
Lemon and Cocktail Sauce
\$170.00

SHRIMP PESTO

Grilled Shrimp Skewers with Pesto Sauce
\$150.00

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
\$110.00

MINI BEEF WELLINGTONS

Savory Beef Tenderloin Tips topped with Mushroom
Duxell and Wrapped in Puff Pastry
Served with Sauce Regence
\$140.00

SMOKED SALMON AND LEMON DILL CREPE ROLL

Cold Smoked Salmon and Lemon Dill Sauce
Wrapped in a Mini Crepe
\$110.00

BBQ PORK RIB TIPS

Tender Pork Rib Tips Smothered
in BBQ Sauce
\$95.00

CHICKEN SKEWERS

Your Choice of Teriyaki, Curry or
Tandoori Chicken Skewers
\$125.00

CRAB CAKES

Sautéed Jumbo Lump Crab Cakes
Served with Cayenne Buttermilk Sauce
\$195.00

MEATBALLS

Your Choice of Swedish, Italian or BBQ Meatballs
\$85.00

CHICKEN WINGS

Your Choice of Buffalo, Jerk or Teriyaki Seasoned Wings
\$85.00

BACON WRAPPED WATER CHESTNUTS

Served with a Plum Sauce
\$85.00

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

MUSHROOM LEEK CRESCENTS

Light Pastry Filled with
Mushrooms and Leeks
\$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
\$135.00

COCONUT CHICKEN

Skewered Chicken Tenderloins with a
Coconut Breading Served with a
Marmalade Mustard Sauce
\$140.00

CAPRESE SKEWERS

Fresh Mozzarella and Grape Tomatoes Drizzled with
Extra Virgin Olive Oil and Aged Balsamic Vinegar
Garnish with Fresh Basil.
\$95.00

Reception Additions

Prices are per person and do not include sales tax or an 18% service charge.

SPECIALTY AND ATTENDED CARVING STATIONS



All Stations Include a Uniformed Chef For One Hour

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

20 Cooked Lobster Halves

50 pieces Oysters on the Half Shell

Optional Ice Sculpture for Display (Additional Cost)

Served with Cocktail Sauce, Lemon Wedges, and Hot Sauces

Market Price

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

Mini Cheesecakes

Petit Fours

Chocolate Mousse filled Tulip Cups

Chocolate Dipped Strawberries

Cannoli

Assorted Individual Desserts

\$450.00

BEVERAGES



	CASH BAR	HOST BAR
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

CHAMPAGNE AND WINES

- Champagne, Wine (Merlot, White Zinfandel,
Cabernet Sauvignon, and Chardonnay)
Glass..... \$5.00 Bottle.....\$22.00

KEG BEER

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

BAR MINIMUMS

There is a \$500.00 bar minimum per bar. If the minimum is not met,
a \$100.00 bartender fee will be assessed.

A 9% liquor tax and an 18% service charge will apply to all host bars