

Plated Dinner Options

All Entrees to include Dinner Salad, Warm Dinner Rolls and Butter, Coffee, Decaffeinated Coffee, Tea and Milk

Roast Prime Rib of Beef

Seasoned with Herbs and Slow Roasted

Served with Au jus, Horseradish Sauce, Fresh Seasonal Vegetables and Mashed
Roasted Garlic Red Potatoes

\$29.95

New York Strip au Poivre

12 oz. Choice New York Strip Pressed with Fresh Cracked Black Pepper

Grilled to Perfection with Sauce Merlot, Fresh Seasonal Vegetables and Baked Russet Potato

\$31.95

Seared Medallions of Pork Loin

With Caramelized Bourbon Apples and Roasted Red Potatoes

\$27.95

Sautéed Chicken Marsala with Roasted Walnuts

8 oz. Breast Napped with the Classic Mushroom Marsala,
Fresh Seasonal Vegetables and Wild Rice Pilaf

\$26.95

Chicken Picatta

Classically Sauteed with White Wine, Fresh Lemon juice, Capers, and Whole butter
with Fresh Seasonal Vegetables and Wild Rice Pilaf

\$26.95

Grilled Salmon Jardiniere

With Whole Grain Mustard Sauce on a Bed of Seasonal Vegetables

\$27.95

Demi-Cut Filet Mignon and Grilled Salmon Jardiniere
Char-Broiled 6 oz. Mignon with Rosemary-Red Onion Marmalade,
Fresh Vegetables and Wild Rice
\$33.50

The above prices do not include 19% service charge or applicable sales tax.

Buffet Options

The Following Buffet May Be Used in Place of the Plated Dinner

Caesar Salad
Tossed Garden Salad with Dressings
Platter of Grilled Marinated Vegetables

Choice of Three of the Following Entrees

Classically Sautéed Chicken Picatta
London Broil with Sauce Forestiere
Roasted Pork Loin with Caramelized Bourbon Apples
Char-Broiled Salmon Fillet Jardiniere
Classically Sautéed Chicken Marsala with Roasted Walnuts

Accompaniments

Rice Pilaf and Roasted Garlic Red Potatoes
Chefs Selection of Fresh Seasonal Vegetables
Warm Dinner Rolls and Butter
Coffee, Decaffeinated Coffee, Tea and Milk
\$28.95

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The Carvery

All theme station prices are per person based on a 1 hour reception.
Theme stations are intended to be served with additional items to provide substantial fare for your guests.

Balsamic Glazed Tenderloin of Beef
with Horseradish Cream, Tarragon-Armagnac
Mustard and a Variety of Rolls
\$250.00 (serves 25 people)
1 Chef Required at \$75

Pecan Crusted Pork Loin
with Roasted Shallots in Natural Pan Juices,
Barbeque Sauce and Apple Biscuits
\$215.00 (serves 25 people)
1 Chef Required at \$75

Maple Glazed Country Ham
with Pineapple Relish, Whole Grain Mustard
Sauce and Buttermilk Biscuits
\$190.00 (serves 40 people)
1 Chef Required at \$75

Reception Enhancement Options

Imported and Domestic Cheeses

An Array of Imported and Domestic Cheeses
Served with Assorted Breads and Crackers

\$95 - 25 people \$180 - 50 people \$325 - 100 people

Fresh Vegetable Crudites

Fresh Seasonal Vegetables with an Assortment
of Dips to Include Bleu Cheese and Ranch

\$95 - 25 people \$165 - 50 people \$295 - 100 people

Smoked Salmon

Thinly Sliced Smoked Salmon with Traditional
Accompaniments of Red Onion, Hard Boiled Egg,
Capers, Dill Crème Fraiche and an
Assortment of Breads and Crackers

\$90 - 25 people \$180 - 50 people \$360 - 100 people

Grilled Mediterranean Vegetables

To Include Marinated Eggplant, Bell Peppers,
Onions, Fennel, Tomatoes and Squash

\$95 - 25 people \$165 - 50 people \$295 - 100 people

Fresh Seasonal Fruits and Berries

Melons, Berries and Whole Fruits with
Assorted Yogurt Dips

\$95 - 25 people \$195 - 50 people \$305 - 100 people

Baked Brie en Croute

Wheel of Brie Glazed with
Apricot and Toasted Almonds Wrapped in
Puff Pastry Served with
Assorted Sliced Breads

\$95 - 25 people \$180 - 50 people \$325 - 100 people

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Theme Stations

All theme station prices are per person based on a 1 hour reception.

Theme stations are intended to be served with additional items to provide substantial fare for your guests.

The Raw Bar

Jumbo Shrimp on Ice with Cocktail
and Remoulade Sauces, Cracked Crab Claws
on Ice with Cocktail and Herb Sauce,
Seasonal Oysters on the Half Shell with
Mignonette Sauce

Littleneck Clams on the Half Shell
with Cocktail and Garlic-Herb Sauce
(minimum order of 20 people)

\$22.95 per person

1 Chef Required at \$75

Fiesta

Chicken and Beef Fajitas with Grilled Onions and
Peppers, Warm Flour Tortillas
Condiments to include Shredded Lettuce, Cheddar
and Jack Cheeses, Diced Tomatoes, Pico de Gallo,
Sour Cream and Guacamole

Tri-Color Corn Tortilla Chips with Salsa
Cheese Stuffed Fried Jalapeno Peppers

Spanish Rice

\$19.95 per person

1 Chef Required at \$75

Pasta Amore

Your selection of Two Pastas and Two Sauces

Fettuccine, Penne, Linguine or Tortellini

with

Tomato and Sweet Basil, Alfredo, Roasted Garlic,

Mushroom and Herbs or Basil Pesto

\$16.95 per person

1 Chef Required at \$75

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HORS D' OEUVRES

*All Prices are for 50 Pieces of One Hors d' Oeuvre item.
May Be Served Butler Style or Display Style*

Cold Selections

- Smoked Salmon on Toast with Dill Crème Fraiche - \$95.00*
- Cucumber Cup with Crab Salad and Cilantro-Lime Aioli - \$105.00*
- Grilled Shrimp on Garlic Toast with Roasted Pepper Relish - \$95.00*
- Chicken and Sun-Dried Cherry on Belgian Endive - \$95.00*
- Charred Beef Carpaccio on Focaccia with Scallion-Mustard Mayonnaise - \$95.00*
- Marinated Asparagus with Prosciutto - \$85.00*
- Moroccan Spiced Chicken Breast on Pita Chip with Curried Apple Relish - \$93.00*
- Fresh Mozzarella with Herbed Tomato Jam on Focaccia Toast - \$93.00*
- Cold Jumbo Shrimp with Cocktail and Remoulade Sauce - \$125.00*

Hot Selections

- Teriyaki Glazed Chicken Breast on Wonton Chip with Sesame-Pepper Relish - \$95.00*
- Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter - \$105.00*
- Chicken Sate with Peanut-Chili Sauce - \$95.00*
- Beef Sate with Peanut-Chili Sauce - \$95.00*
- Fried Chicken Tenders with Hot Honey-Mustard Sauce - \$95.00*
- Mini Brochettes of Beef and Vegetables with Shoyu Glaze - \$95.00*
- Mini Brochettes of Chicken and Vegetables with Shoyu Glaze - \$95.00*
- Miniature Crab Cakes with Remoulade Sauce - \$125.00*
- Vegetable Spring Roll with Plum Dipping Sauce - \$85.00*
- Spinach and Feta Phyllo Triangles - \$85.00*
- Warm Goat Cheese and Caramelized Onion Bruschetta - \$85.00*
- Baby Lamb Chops with Herb and Mustard Glaze - \$150.00*
- Coconut Shrimp with Pineapple and Honey-Mustard Sauce - \$105.00*
- Chicken and Cilantro Quesadilla with Cheddar and Jack Cheese - \$93.00*
- Sesame Crusted Chicken with Honey-Mustard Sauce - \$93.00*
- Spicy Chicken Wings with Bleu Cheese Dressing - \$85.00*
- Meatballs with Caramelized Onions and Hungarian Sauce - \$75.00*
- Fried Jalapenos Stuffed with Cheese - \$75.00*

Snacks

Deluxe Mixed Nuts and Bar Mix

\$22.00 per pound

Chips and Such

Potato, Corn and Tortilla Chips Accompanied by Fresh Onion Dip and Salsa Picante

\$22.00 per pound

The above prices do not include 19% service charge or applicable sales tax.

Dessert Stations

Strawberry Elegance

Chocolate Dipped Strawberries
Traditional Strawberry Shortcake and Strawberry Tarts
Fresh Whole Strawberries and Chantilly Cream
\$11.00 per person

Baker's Delight

Assorted Cake and Petit Fours
Truffles
Assorted Pastries
\$9.00 per person

International Coffees

A Variety of Coffees Served with
International Cordials, Cognacs and Liqueurs
\$12.95 per person
Attendant Fee of \$75

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