



# Catering Menu



# SERVED BREAKFASTS

**THE EXECUTIVE (PLATED)** ..... \$10 per person  
Sausage, Egg and Cheese Croissant, Seasoned Breakfast Potatoes  
Sliced Seasonal Fruit  
Orange Juice and Cranberry Juice  
Regular and Decaffeinated Coffee  
Hot Tea Selection

**THE CHAIRMAN (PLATED)** ..... \$12 per person  
Buttery English Muffin, Canadian Bacon, Poached Eggs, Tangy Hollandaise Sauce  
Orange Juice and Cranberry Juice  
Regular and Decaffeinated Coffee  
Hot Tea Selection



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

## BREAKFAST BUFFETS

**CONTINENTAL BREAKFAST EXECUTIVE CONTINENTAL**..... \$10 per person

Sliced Seasonal Fruit  
Freshly Baked Bagels, Danish & Muffins  
Butter, Cream Cheese & Fruit Preserves  
Selection of Chilled Juice  
Freshly Brewed Regular & Decaffeinated Coffee and an Assortment of Hot Tea

**EXECUTIVE CONTINENTAL** ..... \$12 per person

Sliced Seasonal Fruit  
Freshly Baked Bagels, Danish & Muffins  
Butter, Cream Cheese & Fruit Preserves  
Yogurt Granola Parfaits  
Selection of Chilled Juice  
Freshly Brewed Regular & Decaffeinated Coffee  
Assortment of Hot Tea

**EXTRAORDINARY CONTINENTAL** ..... \$15 per person

Sliced Seasonal Fruit  
Freshly Baked Bagels, Danish & Muffins  
Butter, Cream Cheese & Fruit Preserves  
Warm Breakfast Sandwich (English Muffin, Egg, Bacon & Cheese)  
Yogurt Granola Parfaits  
Selection of Chilled Juice  
Freshly Brewed Regular & Decaffeinated Coffee and an Assortment of Hot Tea

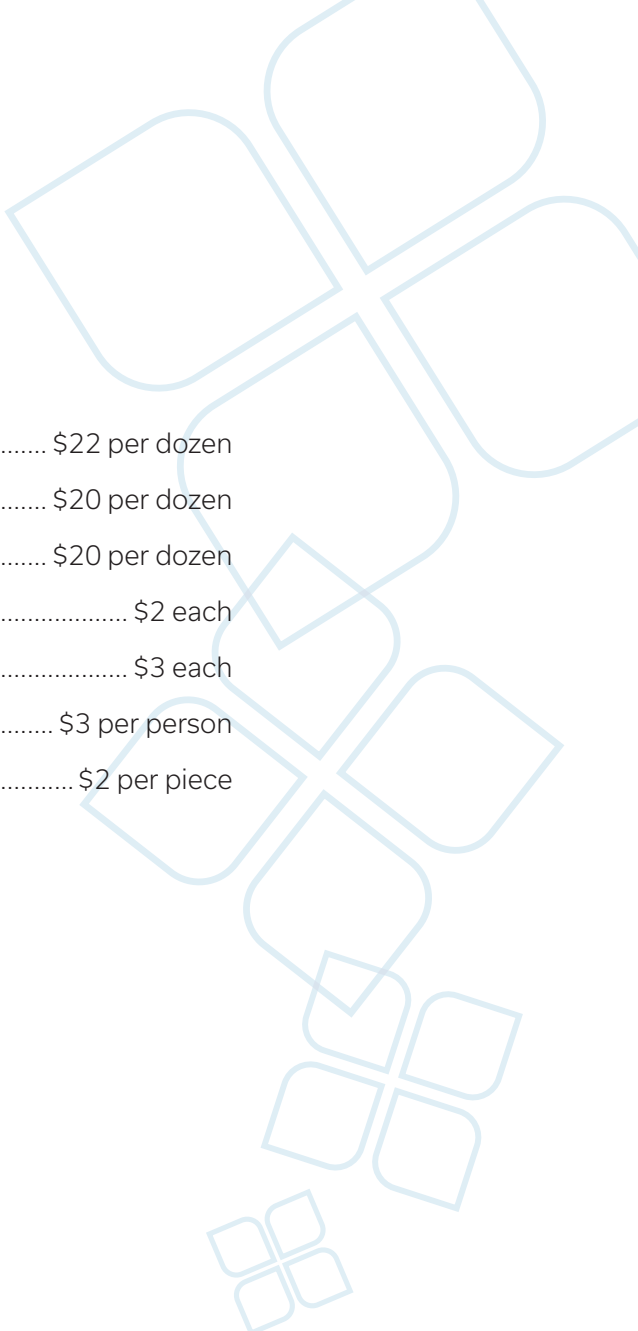
**CLASSIC BREAKFAST BUFFET** ..... \$18 per person

Sliced Seasonal Fruit  
Freshly Baked Bagels, Danish & Muffins  
Butter, Cream Cheese & Fruit Preserves  
Cinnamon French Toast with Powdered Sugar & Maple Syrup  
Scrambled Eggs  
Smoked Crisp Bacon  
Breakfast Potatoes  
Selection of Chilled Juice  
Freshly Brewed Regular & Decaffeinated Coffee and an Assortment of Hot Tea

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# ALA CARTE BREAKFAST

<b>BAGELS &amp; CREAM CHEESE</b> .....	\$22 per dozen
<b>ASSORTED DANISH</b> .....	\$20 per dozen
<b>ASSORTED MUFFINS</b> .....	\$20 per dozen
<b>ASSORTED YOGURT</b> .....	\$2 each
<b>YOGURT PARFAITS WITH GRANOLA</b> .....	\$3 each
<b>SLICED SEASONAL FRESH FRUIT</b> .....	\$3 per person
<b>WHOLE FRUIT</b> .....	\$2 per piece



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## LUNCHEON DELI BARS

**THE CLASSIC DELI** .....\$17 per person

- Chef's Selection of Soup
- Garden Salad with Ranch and Balsamic Vinaigrette
- Assortment of Deli Meats and Cheeses
- Selection of White & Wheat Bread
- Served with: Potato Salad, Assortment of Chips and Freshly Baked Cookies
- Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

**SOUP AND SALAD BUFFET** ..... \$15 per person

- Chefs Selection of Soup
- Garden Salad with Ranch and Balsamic Vinaigrette
- Assorted Rolls and Butter
- Fresh Baked Cookies and Fudge Brownies
- Iced Tea and Lemonade
- Regular and Decaffeinated Coffee



## SERVED LUNCHEONS

<b>CHICKEN MARSALA</b> .....	\$15 per person
<b>TUSCAN CHICKEN</b> .....	\$15 per person
<b>CHICKEN FRANCÉ</b> .....	\$16 per person
<b>CHICKEN PICATA</b> .....	\$16 per person
<b>HAND-CARVED ROAST BEEF</b> .....	\$17 per person
<b>BEEF BURGUNDY TIPS</b> .....	\$16 per person
<b>BRAISED PORK LOIN</b> .....	\$16 per person
<b>BLACK AND BLEU SALMON</b> .....	\$17 per person
<b>VEGETABLE LASAGNA</b> .....	\$17 per person
<b>EGGPLANT PARMESAN</b> .....	\$17 per person

### **EACH ENTRÉE IS SERVED WITH:**

Market Vegetables  
Chefs Choice Starch

### **SALADS (CHOOSE ONE) OR SOUP DU JOUR:**

House Salad  
Caesar Salad

### **DESSERTS (CHOOSE ONE):**

Chefs Choice Chocolate  
Chefs Choice Fruit

## LUNCHEON BUFFETS

**IT'S A WRAP!**..... \$18 per person

Chef's Selection of Soup  
Garden Salad with Ranch & Italian Dressing  
Choose 2: Turkey Club Wrap, Chicken Caesar Wrap,  
Classic BLT Wrap, or Vegetarian Wrap  
Served with: Potato Salad, Assortment of Chips  
and Freshly Baked Cookies  
Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

**SOUTH OF THE BORDER**..... \$20 per person

Tortilla Soup  
Fiesta Salad with a Southwest Ranch Dressing  
Chicken Fajitas  
Taco Bar with Ground Beef, Salsa, Cheese, Sour Cream, Lettuce, Tomatoes & Jalapeños  
Spanish Rice & Refried Beans  
Crispy Churros with Chocolate Drizzle  
Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

**TASTE OF SAUCE ITALIAN AMERICAN KITCHEN**..... \$21 per person

Minestrone Soup and Caesar Salad  
Garlic Bread  
Eggplant Parmesan  
Chicken Parmesan served over Angel Hair Pasta  
Sautéed Green Beans  
Homemade Cannolis  
Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

## SERVED DINNERS

<b>CHICKEN MARSALA</b> .....	\$21 per person
<b>CHICKEN CORDON BLEU FLORENTINE</b> .....	\$22 per person
<b>CHIPOTLE CASHEW CHICKEN</b> .....	\$19 per person
<b>HAND-CARVED ROASTED BEEF</b> .....	\$22 per person
<b>NEW YORK STRIP STEAK</b> .....	\$25 per person
<b>FILET MIGNON</b> .....	\$29 per person
<b>SLICED ROASTED PORK LOIN</b> .....	\$20 per person
<b>LOBSTER TAILS</b> .....	\$39 per person
<b>SESAME TUNA STEAK</b> .....	\$23 per person
<b>BLACK AND BLEU SALMON</b> .....	\$19 per person
<b>SHRIMP WITH CAPELLINI</b> .....	\$24 per person
<b>SURF AND TURF</b> .....	\$29 per person
<b>STIR FRY</b> .....	\$21 per person

### TWIN ENTRÉE

Choice of any two entrée with one-half portion size of each. Pricing is a 3.00 increase to the greater priced item.

### EACH ENTRÉE IS SERVED WITH:

Market Vegetables  
Chefs Choice Starch

### SALADS (CHOOSE ONE) OR SOUP DU JOUR:

House Salad  
Caesar Salad

### DESSERTS (CHOOSE ONE):

Chefs Choice Chocolate  
Chefs Choice Fruit

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## DINNER BUFFETS

### CLASSIC DINNER BUFFET

Chef's Selection of Seasonal Soup

OR

Garden Salad served with Buttermilk Ranch & Balsamic Vinaigrette

Assorted Artisan Rolls & Butter

### BEEF

Herb-Roasted Flank Steak

Rosemary Beef Tips

### FISH

Citrus Salmon

Parmesan White Fish

### CHICKEN

Chicken Marsala

Chicken Cordon Blue

Chicken Picatta

### VEGETARIAN

Eggplant Parmesan

Pasta Primavera

Vegetable Lasagna

### SERVED WITH CHEF SELECTION OF STARCH & VEGETABLE

### CHOICE OF ONE DESSERT:

Homemade Cannoli's

Freshly Baked Cookies

Fudge Brownies

Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

**ONE ENTRÉE** .....\$20 per person

**TWO ENTRÉES** .....\$22 per person

(25-person minimum)

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## DINNER BUFFETS

### SIGNATURE SAUCE BUFFET

Chef's Selection of Seasonal Soup

OR

Choice of Garden Salad served with Buttermilk Ranch & Balsamic Vinaigrette or  
Mozzarella Caprese Salad Assorted Artisan Rolls & Butter

### BEEF

Herb-Roasted Prime Rib

Rosemary Beef Tips

### FISH

Citrus Salmon

Market Catch

### CHICKEN

Chicken Marsala

Chicken Cordon Blue

Chicken Picatta

### VEGETARIAN

Eggplant Parmesan

Pasta Primavera

Vegetable Lasagna

### SERVED WITH CHEF SELECTION OF STARCH & VEGETABLE

### CHOICE OF TWO DESSERTS:

Homemade Cannoli's

Freshly Baked Cookies

Fudge Brownies

Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

**ONE ENTRÉE** .....\$30 per person

**TWO ENTRÉES** .....\$32 per person

(25-person minimum)

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## DINNER BUFFETS

### CARVING STATIONS

Roasted Breast of Turkey  
Honey Glazed Baked Ham  
Roast Tenderloin of Beef  
Oven Roasted Prime Rib

**ONE CARVING STATION** .....\$28 per person  
**ONE CARVING STATION AND ONE SIGNATURE BUFFET ENTRÉE** .....\$32 per person  
**ONE CARVING STATION AND TWO SIGNATURE BUFFET ENTRÉES**...\$35 per person

### EACH CARVING STATION IS SERVED WITH:

Chefs Choice of Salad  
Chefs Choice of Starch  
Chefs Choice of Vegetable  
Chefs Choice of Dessert  
Assorted Dinner Rolls and Butter  
Iced Tea and Lemonade  
Regular and Decaffeinated Coffee  
\*\$100.00 Chef Attendant Fee Applies

## HOT HORS D'OEUVRES

**TIER ONE: (BY THE DOZEN)** ..... \$26 per dozen

- Crab Rangoon's with Sweet Asian Dip
- Stuffed Mushroom Cups
- Vegetable Spring Roll with Sweet Chili Dipping Sauce
- Spanikopita
- Chicken Satay
- Beef Satay

**TIER TWO: (BY THE DOZEN)** ..... \$38 per dozen

- Baked Brie Tart with Raspberry & Almond
- Bacon Wrapped Scallops
- Seafood Purses
- Miniature Crab Cakes with Red Pepper Aioli
- Assorted Mini Quiche

**TIER THREE: (BY THE DOZEN)** ..... \$50 per dozen

- \*Herb Grilled Petite Lamb Chops
- Salmon Teriyaki on Toasted Baguette
- Beef Tenderloin with a Horseradish Cream Sauce served on a Toasted Baguette

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## COLD HORS D'OEUVRES

**LOCAL, DOMESTIC & IMPORTED CHEESE TRAY**..... \$4 per person  
Served with Assorted Crackers and Breads (add charcuterie for \$6 per person)

**VEGETABLE CRUDITE WITH ASSORTED DIPS**..... \$4 per person

**FRESH FRUIT TRAY WITH ASSORTED YOGURT DIPS** ..... \$4 per person

**CHIPS AND SALSA**..... \$3 per person  
Warm Salty Tortilla Chips Served with Our Fresh House Salsa

**COCKTAIL SANDWICHES**..... \$55 (minimum 25 people)  
Appetizer Sized Sandwiches Served in Assortment Of Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad And Egg Salad

## A.M. BREAKS

**WELLNESS BREAK**..... \$10 per person

Sliced Seasonal Fresh Fruit  
Assorted Yogurt  
Granola  
Assorted Nuts and Dried Fruit  
Bottled Water, Chilled Juice, Soft Drinks and Regular & Decaffeinated Coffee

**ASSORTED NUTS AND DRIED FRUIT**.....\$10 per person

Bottled Water, Chilled Juice, Soft Drinks and Regular & Decaffeinated Coffee

## P.M. BREAKS

**CHOCOLATE DELIGHT** .....\$10 per person

Chocolate Dipped Pretzels  
Assorted Chocolate Candy Bars  
Chocolate Chip Cookies  
Fudge Brownies  
Assorted Soft Drinks, Ice Cold Milk and Regular & Decaffeinated Coffee

**WELLNESS BREAK**..... \$10 per person

Sliced Seasonal Fresh Fruit  
Assorted Yogurt  
Granola  
Assorted Nuts and Dried Fruit  
Bottled Water, Chilled Juice, Soft Drinks and Regular & Decaffeinated Coffee

**MOVIE THEATER BREAK**.....\$10 per person

Freshly Popped Popcorn  
Tortilla Chips with Nacho Cheese Sauce & Jalapenos  
Assorted Candy Bars  
Assorted Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee

**THE BALL PARK** .....\$10 per person

Mini Hot Dogs served with Mustard  
Popcorn  
Peanuts  
Cracker Jacks  
Assorted Soft Drinks and Freshly Brewed Regular & Decaffeinated Coffee  
(To give it the real ballpark feel... add on bottled beer for \$3 per person!)

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## ALA CARTE BREAKS

FRESHLY BAKED COOKIES .....	\$22 per dozen
FUDGE BROWNIES .....	\$24 per dozen
CHOCOLATE COVERED PRETZELS .....	\$3 per person
ASSORTED CANDY BARS.....	\$3 each
ASSORTED CHIPS & PRETZELS.....	\$3 per bag
GRANOLA BARS .....	\$3 each
DOMESTIC & IMPORTED CHEESE TRAY .....	\$4 per person
VEGETABLE CRUDITÉ WITH DIP .....	\$4 per person

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# BEVERAGES

## HOT BEVERAGES:

REGULAR COFFEE .....	\$30 per gallon/each
DECAF COFFEE .....	\$30 per gallon/each
HOT TEA .....	\$30 per gallon/each

## COLD BEVERAGES:

ASSORTED SOFT DRINKS .....	\$3 each
ASSORTED JUICES .....	\$15 per carafe
BOTTLED WATER STILL/SPARKLING .....	\$3/5 each

## ALCOHOLIC BEVERAGES:

### HOSTED BAR:

FULL BAR HOUSE BRANDS .....	\$5 per person
FULL BAR PREMIUM BRANDS .....	\$6 per person

### CASH BAR: (\$75 bartender fee)

HOUSE COCKTAILS .....	\$5 each
HOUSE WINES .....	\$5 per glass
DOMESTIC BEERS .....	\$4 per bottle
PREMIUM COCKTAILS .....	\$7 each
PREMIUM WINES .....	\$6 per glass
PREMIUM BEERS .....	\$6 per bottle

### MISCELLANEOUS:

HOUSE CHAMPAGNE .....	\$18 per bottle
SOFT DRINKS .....	\$3 each
BOTTLED WATERS .....	\$3/5 each

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