

Menus and more...

Table of contents:

Menu suggestions:

- . Platters and displays...**
- . Cold Hors d'oeuvres...**
- . Hot Hors d'oeuvres...**
- . Carving stations...**
- . Specialty and Chef manned action stations...**
- . Breakfast individual (plated breakfast)**
- . Breakfast buffets**
- . Breakfast buffet add - on**
- . Lunch individual (plated)...**
- . Lunch buffets...**
- . Dinner individual (plated)...**
- . Dinner family style...**
- . Dinner buffets...**
- . Desserts...**
- . Beverages...**
- . Breaks (meeting coffee breaks, snack breaks)...**
- . Misc. (rental equipment, suggested vendors contact list)**
- . Banquet policies**

Platters and displays

Imported and domestic cheese display

With fresh fruit garnish and assorted crackers

...3.50 per guest

Wheel of Brie cheese baked in puff pastry

Served with fruit preserves and assorted crackers

...75.00 each wheel (serves 50 guest)

Vegetable crudité display

Served with parmesan peppercorn dip

...3.00 per guest

Fresh fruit display

Served with honey yogurt dip

...3.25 per guest

Antipasto platter

Selection of Italian meats and cheeses, marinated, grilled vegetables and a basket of bread

...4.00 per guest

Warm spinach and artichoke dip Or Hummus dip

Or cheese fondue pot

Served with a basket of pita chips **or** crostini

...2.50 per guest

Assorted pinwheel finger sandwich platter

Sliced turkey, beef, ham, vegetables Lavosh flat bread wraps

...2.00 per guest (1 dozen minimum)

Jumbo cocktail shrimp display

Served with fresh lemon slices and homemade cocktail sauce

...6.00 per guest (3 shrimp each)

House smoked salmon display

With cream cheese, capers, lemon, diced onion and bagel chips

...80.00 a side (feeds 10-15 guest)

Cold Hors d'oeuvres

Melon wrapped with Prosciutto

Cantaloupe and honey dew wedges wrapped with thin sliced Italian ham

...2.25 each piece

Prosciutto wrapped figs with Mascarpone cheese

...2.75 each

Asparagus wrapped with Prosciutto

Marinated fresh asparagus wrapped with Italian ham

...2.25 each piece

Cherry tomato stuffed with herbed goat cheese

...1.50 each

Deviled egg half -The traditional southern favorite

...1.25 each

Salami stacks

Slices of Cotto salami layered with horseradish cream cheese,
colorful wedges

then cut into

...1.25 each

Smoked salmon mousse canapé

Served in a cucumber cup

...2.50 each

Curried shrimp salad

In mini-vol-au-vent

...2.50 each

Tarragon chicken salad

In mini-vol-au-vent

...2.25 each

Gazpacho Shot

Chilled tomato, cucumber soup served in a shot glass

Topped with cilantro sour cream

...3.00 each

* Twenty piece minimum on all cold or hot Hors d'oeuvres selections

Hot Hors d'oeuvres

Fresh baked Focaccia squares

Topped with sun-dried tomato tapenade, goat cheese, basil and drizzled with extra virgin olive oil

...2.00 per piece

Mini – black bean cakes

With fire-roasted salsa and cilantro sour cream

...1.75 each

Fried Cheese Ravioli

Served with Marinara dipping sauce

...1.50 each

Spanakopita

Spinach and Feta Greek Phyllo pastry triangles served with Tzatziki (cucumber, yogurt sauce)

...1.50 each

Hand wrapped seasonal vegetable Spring rolls

With Wasabi and fresh ginger and Soy dipping sauce

...2.50 each

Mini – crab cake

Maryland style, pan fried Blue crab cakes with chive Tartar sauce

...3.00 each

Apple wood bacon wrapped shrimp or scallop

Brushed with honey, thyme butter

...2.50 each shrimp - ...3.25 each scallop

Crisp fried calamari tossed with parmesan cheese

Served with Marinara sauce

...market price

Classical baked seafood trio:

Oysters Rockefeller, Oysters Bienville and Clams Casino

Mix and match or all one kind

...seasonal market price

* Twenty piece minimum on all cold or hot Hors d'oeuvres selections

Continued Hot Hors d'oeuvres

Stuffed mushrooms

Sweet Italian sausage and fresh spinach stuffed mushrooms

Or mushroom caps stuffed with deviled crabmeat

...2.25 each

Mini-Rueben

Corned beef grilled on Pumpernickel rye with Gruyere cheese, sauerkraut and Thousand Island dressing

...2.25 per piece

Peach bbq glazed chicken skewers

Served with fruit chutney

...2.00 each

Chicken tenders “Parmesan”

Served with Marinara dipping sauce

...2.00 per piece

Duck wings (Chef's favorite)

Breaded and crispy fried plump duck wings, served with an spicy Asian dipping sauce

...2.25 each

Mini -Country ham biscuits

With caramelized red onion, spicy mustard tomato preserve

...2.25 each

Beef and spinach meatballs

With Stroganoff sauce OR Turkey meatballs

With roasted red pepper sauce

...1.50 each

Extravagant Sirloin steak bites! (Chef's favorite)

Grilled steak bites, topped with roasted red pepper, sautéed mushrooms, roasted tomato, garlic and Monterey Jack cheese

Served in a pool of Cabernet rosemary infused Demi-Glace

...3.50 per piece

* Twenty piece minimum on all cold or hot Hors d'oeuvres selections

Carving Stations

Boneless turkey breast

...6.00 per guest

Roasted Pork loin

...6.25 per guest

Honey glazed Ham

...5.50 per guest

Roasted Leg of lamb

...8.00 per guest

Grilled beef tenderloin

...10.00 per guest

Slow roasted prime rib

...9.00 per guest

Smoked beef brisket

...7.00 per guest

Carving stations can be added to your buffet (20 person minimum) and are served with a basket of assorted rolls and appropriate condiments. A carving Chef is required for these stations at a flat rate of ...25.00 dollars

Specialty and Chef manned action stations

Caesar salad station

Crisp Romaine lettuce, shaved Parmesan cheese,
fresh baked croutons and Caesar dressing

Salad is made and served "live" ...8 per person

Add house smoked salmon, grilled chicken or shrimp
for and additional ...4 per person

Raw bar

Seasonal chilled seafood displayed on ice such as: oysters on the half shell,
clams, crab claws, boiled and peeled shrimp. Served with cocktail sauce,
lemon wedges, saltine crackers and hot sauce

...Market price

Sushi bar

We can arrange for a professional sushi chef or a pre rolled display.

...Market price

Pasta station

A variety of pastas prepared "live" with toppers of grilled chicken, Italian
sausage, baby shrimp "Scampi style" and grilled vegetables.

Pasta is offered with creamy Alfredo, Marinara and Pesto sauces

...10.50 per person

"Martini" mashed potato bar

The "bartender" will serve fluffy, homemade mashed potatoes in Martini
glasses. We offer toppers of:"Scampi "style shrimp, wild mushroom ragout
and sherry chicken. We supply additional condiments: bacon bits, sour
cream, shredded Cheddar cheese and chives

...10.50 per person

Asian stir-fry

Chicken, pork, shrimp and stir-fry vegetables wok cooked to order.

We supply steamed rice and a variety of Oriental sauces and condiments.

...10.50 per person

Action stations can be added to your buffet (20 person minimum).

A Chef attendant is required for these stations at a flat rate of ...25.00 dollars

Breakfast individual (plated breakfast)

Plated breakfast include assorted muffins with butter and fruit jam, orange juice, coffee, decaffeinated coffee, and hot tea service

Belgium waffle

Waffle is served with applewood smoked bacon, warm maple syrup and a fresh fruit cup...10.50 per person

Scrambled eggs

With breakfast potatoes **or** cheese grits, apple smoked bacon **or** sausage and a fresh fruit cup.11.50 per person

Quiche Loraine

Classical ham, bacon, onion and cheese quiche, served with breakfast potatoes and a fresh fruit cup.12.00 per person

Ham and cheese omelet

Served with apple smoked bacon **or** sausage, breakfast potatoes **or** cheese grits and a fresh fruit cup.
...12.00 per person

Breakfast burrito

Scrambled eggs with Chorizo sausage and cheese, wrapped in a flour tortilla and served with fresh Pico de Gallo, breakfast potatoes and a fresh fruit cup
...12.50 per person *Vegetarian wrap also available

Traditional Eggs Benedict

Toasted English muffin half's topped with thick sliced ham, poached egg and capped with a rich buttery Hollandaise sauce...14.50 per person

Classical Eggs Florentine

Toasted English muffin half's topped with sautéed fresh spinach, poached egg and finished with a Mornay sauce...14.50

Breakfast Buffets

Buffet breakfast include orange juice, coffee, decaffeinated coffee, and hot tea service

Continental breakfast

Buffet consist of assorted whole fruits, bagels with cream cheese, muffins, pastries, butter, fruit jam and a bowl of homemade granola...8.50 per person

Breakfast biscuits

Trays of egg biscuits, ham and egg biscuits, sausage and egg biscuits, plain biscuits, butter and fruit jam.

...8.00 per person

Chef's breakfast buffet (with options)

Seasonal fruit muffins or toast and English muffins

or bagels and cream cheese

Fresh fruit bowl or assorted fruit yogurts

Oatmeal with brown sugar or granola or assorted cold cereals

Scrambled Eggs with a condiment bowl of Pico De Gallo

or Frittata (topping could be vegetables and cheese or cheese only

Apple wood smoked bacon/ Sausage patties /Country ham (Pick two)

Home fries or Cheese grits

Silver dollar pancakes or French toast ...14 per person

* Buffet service (20 person minimum)

Breakfast Buffet add- on

The following items are offered as ad-ones to your before chosen buffet

Cheese Blintzes

With warm berry compote
...add 3.50 per person

French toast or pancakes

With warm maple syrup
...add 2.50 per person

Belgian waffle station

Served with fruit toppings, freshly whipped cream and warm maple syrup.
...add 4.00 per person
(A Chef attendant is required for this station at a flat rate of ...25 dollars)

Sausage gravy with buttermilk biscuits

...add 2.50 per person

Omelet station and eggs cooked to order

...add 4.00 per person
(A Chef attendant is required for this station at a flat rate of ...25 dollars)

Traditional Eggs Benedict

Toasted English muffin half's topped with thick sliced ham, poached egg and capped with a rich buttery Hollandaise sauce...add 4.00 per person

Classical Eggs Florentine

Toasted English muffin half's topped with sautéed fresh spinach, poached egg and finished with a Mornay sauce...add 4.00 per person

Corned beef hash

Fresh corned beef with roasted peppers, sweet onion and fried potatoes
...add 4.00 per person topped with a poached egg... add 6.00 per person

House smoked Atlantic salmon

With homemade bagel chips, cream cheese, capers and minced red onion
...6.00 per person

Plated lunch (cold) *include rolls and butter

**House garden greens served dressing choices with or
Caesar salad with creamy Caesar dressing**

Topped with either:

Grilled **chicken** breast...12.00 per person

Grilled Atlantic **salmon**...14.00 per person

Filet Mignon **beef** tips with Bleu cheese crumbles
and crispy onion rings...18.00 per person

Classic chef's salad

Bed of mixed greens with sliced turkey, ham, Cheddar and Swiss cheese
slices, tomato wedges, cucumber slices , boiled egg half's

Served with dressing choices...12.00 per person

Trio salad

Bed of mixed greens topped with scoops of tarragon chicken salad, curried
shrimp salad and grilled Yellowfin tuna salad

Served with seasonal accompaniments and dressing choices

...16.00 per person

Antipasto salad

Bed of mixed greens with assorted cheeses, olives, marinated vegetables and
sliced Italian cold-cuts

Homemade Focaccia with parmesan olive oil

Excellent men's group lunch, a plated version of "build your own"
salad/sandwich...16.00 per person

Tuna Nicoise salad! (Chef's favorite)

Bed of mixed greens topped with grilled Yellowfin tuna filet

Haricot vert (green beans), boiled potato wedges, boiled egg half's

Black olives and fresh herb vinaigrette...16.00 per person

Lunch

Plated lunch (cold) continued*include rolls and butter

Stuffed avocado half's

Two avocado half's, one stuffed with Yellowfin tuna salad,

One stuffed with tarragon chicken salad

Both are topped with Alfalfa sprouts,

Swiss and cheddar cheeses ...14.00 per person

*Vegetarian selections available by request

*Seasonal hot or cold soup selections available as an add –on (market price)

Plated lunch (hot) * includes a garden greens side salad, dressing choices, rolls and butter

Chicken breast sautéed **Marsala style** (mushrooms, Marsala wine), or **Piccata** (lemon, capers, wine and butter), or **Coq au vin** (braised in red wine with carrot, celery, leeks and bacon), or chicken **Cordon Bleu** (topped with ham and Swiss cheese) or, **Véronique** (seedless white grapes, white wine, orange juice and butter) served with seasonal starch and vegetable
...14.00 per person

Crepes

Chicken a la King poached chicken, mushrooms and roasted red peppers in a sherry cream sauce ...12.00 per person

or

Atlantic salmon in a sherry cream sauce ...14.00 per person
Served wrapped in wild rice crepes with fresh sautéed seasonal vegetables

Quiche Loraine

Classical ham, bacon, onion and cheese quiche, served with fresh sautéed seasonal vegetables ...12.00 per person

*vegetarian quiche substitution available

Grilled Atlantic salmon

Piccata style, (lemon, capers, wine and butter), or **Véronique** (seedless white grapes, white wine, orange juice and butter), or **Teriyaki**, (soy, ginger, pineapple, brown sugar), or **Sweet & Sour**, (bell pepper, onion, pineapple, tomato, rice vinegar and brown sugar) with seasonal starch and vegetable...16.00 per person

Sautéed jumbo shrimp pasta

Pan sautéed Gulf shrimp tossed in an Alfredo sauce with green onion and bacon and served over pasta, with homemade Focaccia and parmesan olive oil...18.00 per person

Lunch continued

Plated lunch (hot) continued* includes a garden greens side salad, dressing choices, rolls and butter

Roasted pork loin

Sliced pork loin with either ,(sautéed apples and pears) **or** ,
(grilled pineapple sweet & sour sauce) with seasonal starch and vegetable
...15.00 per person

Flat Iron steak

Grilled and sliced steak topped with a mushroom demi glace
With seasonal starch and vegetable...16.00 per person

Petite Filet Mignon

Grilled and topped with a hand battered onion ring and served with a side of
demi glace (and Bleu cheese crumbles by request)
With seasonal starch and vegetable...20.00 per person

***Seasonal hot or cold soup selections available as an add –on or
as a substitution for your salad**

***Vegetarian selections available by request**

Buffet lunch

Chef's choice buffet

Mixed greens salad, dressing choices, rolls & butter

Chef's choice (1 item from the following):

red meat, poultry, seafood

Seasonal vegetable and starch included... 16.00 per person

* This is your best value meal! Ask your sales person to explain.

Chicken a la King buffet

Mixed greens salad, dressing choices, rolls & butter

Poached chicken, mushrooms and roasted red peppers in a sherry cream sauce, baked casserole style with a puff pastry crust

Seasonal vegetable included... 14.00 per person

Build your own soup- salad-sandwich buffet

Seasonal soup, mixed greens salad, dressing choices

Redskin potato salad, grilled vegetable pasta salad

Assorted breads and rolls, sliced cold-cut meats and cheeses

Chicken salad, tuna salad, sliced tomatoes, onions, pickles and lettuce cups

Condiments of mayo, grainy mustard and horseradish sauce

Basket of colorful tortilla chips potato chips

Fresh baked cookies and brownies... 17.00 per person

Italian Buffet

Classic Caesar salad, with Caesar dressing and an additional dressing served on the side (mixed greens salad, dressing choices may be substituted)

Homemade Focaccia with parmesan olive oil

Antipasto platter with assorted cheeses, olives, marinated vegetables and sliced Italian cold-cuts

Herbed pasta served with Marinara and Alfredo sauces

Grilled sweet Italian sausage and rosemary, Balsamic marinated grilled chicken breast

Grilled vegetable Ratatouille platter ... 22.00 per person

Patio buffet

100% Angus beef burgers, hot dogs, and chicken wings (hot or bbq) served with all the fixings, potato salad, Cole slaw, roasted corn and beef chili

... 14.00 per person *you may substitute grilled chicken breast to replace the wings for an additional 2.00 per person

Plated dinner

Includes a garden greens side salad, dressing choices, rolls and butter

Chicken breast sautéed **Marsala style** (mushrooms, Marsala wine), or **Piccata** (lemon, capers, wine and butter), or **Coq au vin** (braised in red wine with carrot, celery, leeks and bacon), or chicken **Cordon Bleu** (topped with ham and Swiss cheese) or, **Veronique** (seedless white grapes, white wine, orange juice and butter) served with seasonal starch and vegetable...22.00 per person *for an additional 4.00 per person we can prepare your chicken "Oscar" style (topped with asparagus, crabmeat and Hollandaise sauce

Grilled Atlantic salmon

Piccata style, (lemon, capers, wine and butter), or **Véronique** (seedless white grapes, white wine, orange juice and butter), or **Teriyaki**, (soy, ginger, pineapple, brown sugar), or **Sweet & Sour**, (bell pepper, onion, pineapple, tomato, rice vinegar and brown sugar) with seasonal starch and vegetable...24.00 per person *for an additional 4.00 per person we can prepare your salmon "Oscar" style (topped with asparagus, crabmeat and Hollandaise sauce

Roasted pork loin

Sliced pork loin with either ,(sautéed apples and pears) or , (grilled pineapple sweet & sour sauce) with seasonal starch and vegetable ...22.00 per person

Your choice of mountain trout or coastal flounder

Stuffed with crabmeat and topped with shrimp and lobster sherry cream sauce...28.00 per person * highly recommended!

Filet Mignon

Grilled and topped with a hand battered onion ring and served with a side of demi glace (and Bleu cheese crumbles by request)...30.00 per person *for an additional 6.00 per person add sautéed garlic shrimp

Prime Rib

Slow roasted prime rib with natural pan jus and horseradish sauce ...28.00 per person *for an additional 6.00 per person add sautéed garlic

Buffet dinner

Chef's choice buffet

Mixed greens salad, dressing choices, rolls & butter

Chef's choice (**two** items from the following): red meat, poultry, seafood.

Seasonal vegetable and starch included.

...22.00 per person

* This is your best value meal! Ask your sales person to explain.

Sampler buffet

Mixed greens salad, dressing choices, rolls & butter

Marinated Roma tomato, cucumber and red onion salad

Sautéed chicken breast with sun-dried tomato, mushroom and Marsala sauce (chicken Piccata, chicken Coq au vin, chicken Cordon Bleu or chicken Veronique may be substituted)

Grilled Atlantic salmon on a bed of fresh spinach topped with sweet baby shrimp in a Scampi butter

Chef attended roast prime rib with rosemary jus and horseradish sauce.

Seasonal vegetable and starch included...26.00 per person

* A carving Chef is required for this buffet at a flat rate of ...25.00 dollars

Italian Buffet

Classic Caesar salad, with Caesar dressing and an additional dressing served on the side (mixed greens salad, dressing choices may be substituted)

Homemade Focaccia with parmesan olive oil

Antipasto platter with assorted cheeses, olives, marinated vegetables and sliced Italian cold-cuts, Herbed pasta served with Marinara and Alfredo sauces, grilled sweet Italian sausage and rosemary, Balsamic marinated grilled chicken breast grilled vegetable Ratatouille platter

...24.00 per person

Patio Buffet

Choice Rib eye Steaks on the grill cooked to order with all the trimmings, sautéed mushrooms, peppers & onions. Grilled chicken breast, sautéed fresh spinach, grilled corn on the cob and baked potatoes, mixed greens salad, dressing choices, rolls & butter

...30.00 per person *Add \$25 flat fee for chef attendant

Receptions menus and grazing stations

*Chose items from the below indicated sections from the banquet book to custom design your reception and grazing menus

- . Platters and displays
- . Cold Hors d'oeuvres...
- . Hot Hors d'oeuvres...
- . Carving stations...
- . Specialty and Chef manned action stations...