



Continental Breakfast - \$13

Fresh Orange, Apple & Cranberry Juices
Assorted Muffins, Whipped Butter & Fruit Preserves

Deluxe Continental Breakfast - \$17

Fresh Orange, Apple, & Cranberry Juices
Assorted Muffins, Whipped Butter, & Fruit Preserves
Seasonal Sliced Fruit & Fresh Berries

Additional Breakfast Selections

Assorted Fruit Yogurts & Granola - \$6
Smoked Salmon, Bagels & Traditional Condiments - \$9
Scrambled Eggs - \$6
Apple Wood Smoked Bacon & Breakfast Sausage - \$7
Crispy Skillet Potatoes - \$5

Breakfast Buffet (Minimum 25 Guests) - \$25

Fresh Orange, Apple, & Cranberry Juices
Assorted Muffins & Bagels, Seasonal Sliced Fruit & Berries
Whipped Butter, Cream Cheese & Fruit Preserves
Scrambled Eggs & Crispy Skillet Potatoes
Apple Wood Bacon & Breakfast Sausage

Substitute For Scrambled Eggs

Eggs Benedict - \$5
Omelette Station - \$10

Brunch Buffet

(Minimum 50 Guests) - \$49

Fresh Orange, Apple & Cranberry Juices
Seasonal Sliced Fruit & Fresh Berries
Breakfast Pastries, Muffins & Bagels
Whipped Butter, Cream Cheese & Fruit Preserves

Smoked Salmon, Tomatoes, Red Onion, Capers
Apple Wood Smoked Bacon & Breakfast Sausage
Crispy Skillet Potatoes & Cheese Blintz
Pancakes With Traditional Condiments

Chef Attended Omelette Station

Fresh Mozzarella & Tomato Salad
Baby Greens, Bleu Cheese, Apples, Candied Walnuts,
White Balsamic Vinaigrette

Carved Beef Tenderloin, Horseradish Cream
Medley Of Fresh Seasonal Vegetables
Assorted Rolls & Whipped Butter
Assorted Mini Desserts

Banquet Menu

Breakfast Buffet



Cup Of Soup

- Tomato Bisque, Cheddar Croutons - \$6
- Chicken Florentine With Herb Croutons - \$7
- Pasta Faggioli With Parmesan - \$7
- Chicken & Dumplings - \$7
- Beef & Barley - \$8
- Italian Wedding Soup With Gremolata - \$8

Starter Salads

- Arugula, Romaine, Kale, Manchego, Candied Pecans, Champagne Vinaigrette - \$7
- Baby Spinach, Strawberry, Red Onion, Candied Bacon, White Balsamic - \$7
- Tomatoes & Fresh Mozzarella, Basil Dressing, Aged Balsamic - \$8
- Baby Greens, Cucumber, Red Onion, Cherry Tomatoes, Carrot, Red Wine Vinaigrette - \$5
- Chopped Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing - \$7

Entrée Salads

- Greek – Radicchio, Couscous, Grilled Squash, cucumber, Feta Cheese, Olives, Red Onion, Herb Vinaigrette, Choice of Grilled Chicken Or Shrimp - \$17
- Traditional Cobb – Iceberg Lettuce, Turkey Breast, Bacon, Bleu Cheese, Hard Cooked Egg, Avocado, Tomato, Bleu Cheese Dressing - \$16
- Southwestern Steak – Romaine, Avocado, Roasted Corn, Black Beans, Red Bell Pepper, Onion, Tortilla Strips, Baja Ranch Dressing - \$24
- Chicken Caesar – Chopped Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing - \$16

Hot Entrees

(Served with Warm Rolls & Butter)

- Chicken & Wild Mushroom Crepes – Tomato Butter Sauce, Boursin Cheese, Radish Slaw - \$21
- Shrimp & Penne Pasta Pomodoro – Fresh Tomato Sauce, Parmesan & Basil - \$22
- Fire Roasted Rosemary Chicken – Tomato Risotto, Green Beans - \$21
- Grilled Salmon – Wild Rice Pilaf, Seasonal Vegetables - \$24
- Grilled Beef Tenderloin – Cheddar Mashed Potatoes, Seasonal Vegetables - \$34

Desserts

Individual Tarts

- Apple Caramel - \$7
- Crème Brulee - \$7
- Key Lime - \$7

Individual Cheesecakes

- Banana Cream - \$8
- Chocolate Marble - \$8
- Strawberry Swirl - \$8

Plated Lunch



(Minimum 25 Guests)

Fish Fry - \$16

Beer Battered Fish, French Fries, Traditional Cole Slaw,
Seasonal Fruit & Berries, Assorted Cookies

Meeting Sideboard - \$19

Classic Sub Sandwiches With Deli Meats & Cheeses, Couscous,
Mediterranean Tri-Color Pasta, Garden Salad With Two Dressings,
Seasonal Fruit & Berries, Assorted Dessert Bars

New York Deli - \$22

Assorted Bread, Old Fashioned Potato Salad & Coleslaw

Garden Salad, Red Wine Vinaigrette

Baby Greens, Bleu Cheese, Apples, Candied Walnuts, White Balsamic
Vinaigrette

Sliced Turkey Breast, Ham & Roast Beef

Swiss, Cheddar & Provolone Cheese, Leaf Lettuce, Tomatoes, Red
Onions, Pickles, Mustard & Mayonnaise

Assorted Cookies

Grill - \$26

Macaroni Salad, Traditional Caesar Salad, Fresh Fruit Salad

Beef Burgers, Hot Dogs & Citrus Marinated Chicken Breast

Fresh Rolls & Buns, Swiss, Cheddar & Provolone Cheese, Leaf Lettuce,
Tomatoes, Red Onions, Pickles, Mustard, Mayonnaise, Ketchup, Pickle
Relish

Assorted Cookies

Midwest - \$27

Mixed Greens Salad With Choice of Dressings, Warm Rolls & Butter

Garlic Mashed Potatoes, Seasonal Vegetables

Herb-Crusted Roast Beef With Mushroom Gravy

Seared Breast Of Chicken With Honey Dijon Glaze

Warm Chocolate Brownies

Corporate Retreat - \$30

Chopped Salad, Creamy Peppercorn Dressing

Tomato & Bocconcini Salad, Basil Vinaigrette

Grilled Chicken Breast, Lemon Butter Sauce, Meatloaf, Mushroom Gravy

Creamy Mashed Potatoes, Seasonal Vegetables

Warm Rolls & Whipped Butter

Assorted Cookies

BBQ - \$36

Old- Fashioned Potato Salad & Coleslaw, Fresh Fruit Salad

Barbeque Chicken Breast, Baby Back Ribs, Smoked Brisket

Ranch Style Beans & Corn On The Cobb, Corn Bread Muffins & Whipped Butter

Assorted Cookies

**Lunch
Buffet**



(Minimum 25 Guests)

Soup & Salad - \$15

Choice of One Soup: Creamy Tomato Basil, Smoked Ham & White Bean, Beef & Barley, Chicken Tortilla, Chicken Noodle, Clam Chowder

Build Your Own Salad Bar:

Baby Greens, Romaine, & Spinach

Tomatoes, Cucumbers, Carrots, Peppers, Red Onions, Olives, Bacon, Hard Cooked Egg, Avocado, Strawberries, Dried Apricots,

Bleu Cheese, Parmesan, & Cheddar Cheese

Pecans, Pine Nuts & Croutons

Champagne Vinaigrette, Homestyle Ranch Dressing, Caesar Dressing

Enhancements

Tuna Salad - \$5

Egg Salad - \$5

Chicken Salad - \$6

Grilled Chicken Breast - \$7

Grilled Salmon Filet - \$9

Grilled Shrimp Skewers - \$12

Grilled Vegetable & Spinach Wraps - \$5

Roast Beef & Cheddar Wraps - \$7

Turkey & Swiss Wraps - \$6

Finger Sandwiches

(Per Piece)

Tuna Salad – Micro Green Salad - \$3.5

Egg Salad – Micro Green Salad - \$3.5

Smoked Salmon & Cucumber – Boursin Cheese, Gherkin Relish - \$5

Roast Beef & Cheddar – Red Onion, Whole Grain Mustard - \$5

Beef Tenderloin – Bleu Cheese, Tomato Shallot Jam - \$6

Chicken Waldorf – Candied Pecans, Bleu Cheese Aioli - \$4.5

Curry Chicken Salad – Tomato Carpaccio, Pepperoncini - \$4

Box Lunches

(Served With Potato Chips, Red Delicious Apple & Cookie)

Grilled Vegetables, Roasted Peppers, Portobello Mushroom, Basil Aioli, Fresh Focaccia - \$14

Salami, Provolone, Lettuce, Tomato, Onion, Peppers, Olives, Oregano, Hoagie Roll - \$15

Turkey, Bacon, Swiss, Lettuce, Tomato, Mustard Aioli, 9 Grain Bread - \$14

Black Forest Ham, Swiss, Lettuce, Tomato, Garlic Aioli, Sourdough - \$15

Roast Beef, Cheddar, Lettuce, Tomato, Horseradish Cream, Sour Dough - \$16

Turkey, Bacon, Swiss, Lettuce, Tomato, Mustard Aioli,

Wheat Tortilla - \$14

Tuna Salad, Chicken Salad, Egg Salad Cup - \$12

Lunch Buffet

Prices Do Not Include Tax & Service Charge



Mini Snack Stations

(Priced Per Person, Minimum of 25 Guests)

Street Tacos

Grilled Al Pastor Chicken or Carne Asada, Mini Soft Flour Tortillas, Pico De Gallo, Shredded Cabbage, Cotija Cheese, Salsa, Sour Cream, Fresh Lime Wedges - \$12

Beef Sliders

Mini Beef Burgers, Brioche Slider rolls, American Cheese, Pepper Jack Cheese, Shredded Lettuce, Sliced Roma Tomato, Shaved Red Onion, Pickle Chips, Ketchup, Mustard, Mayonnaise - \$12

Nacho Bar

Tortilla Chips, Chile Con Queso, Pico De Gallo, Pickled Jalapenos, Scallions, Roasted Tomato Salsa - \$10

Add Chicken or Beef - \$2

Cheese & Fruit Kabobs - \$8

Cheese & Meat Pinwheels - \$9

Chips, Salsa, Guacamole - \$9

Flavored Popcorn & Assorted Candy - \$8

Vegetable Crudit  with Garlic Hummus - \$9

Chocolate Chip Cookie With Ice Cream Scoop - \$8

Stations

(Per Person)

Cheese Station

Domestic & Imported Cheeses, Dried Fruits & Nuts, Assorted Cracker & Crostini Basket - \$12

Antipasti

Grilled Eggplant, Roasted Peppers, Roasted Mushrooms, Grilled Squash, Olives, Tomatoes, Fresh Mozzarella, Fresh Basil, Cold Pressed Olive Oil, Balsamic, Sea Salt - \$10

Charcuterie

Soppressata, Capicola, Prosciutto, Pickled Vegetables, Spicy Brown Mustard, Grilled Artisan Bread - \$14

Custom Selection of Hand Made Sushi

(Served With Ponzu, Wasabi & Pickled Ginger)

California Roll, Cucumber Roll, Shrimp Roll, Spicy Shrimp Roll, Tuna Roll, Spicy Tuna Roll, Veggie Roll - \$5 Per Piece

Seafood Bar

Cocktail Shrimp, Snow Crab Claws, Oysters, Clams Served with Lemon, Tabasco, Cocktail & Mary Rose Sauce - Market Price

Griddled Crab Cake Station

Dungeness Crab Cakes, Smoked Tomato Butter Sauce, Radish Salad - \$10 Per Piece

Hand Passed (Per Piece, 25 Person Minimum)

Crostinis

Tomato & Basil With Goat Cheese - \$3
Grilled Portobello Mushroom Salad With Feta Cheese - \$3
Smoked Salmon & Cucumber With Boursin Cheese - \$4

Cold Selections

Shrimp & Brie Cheese Flatbread With Apricot Chutney - \$3.5
Soppressata & Gruyere Cheese Flatbread With Red Pepper Aioli - \$3.5
Mini Mozzarella & Tomato With Basil Aioli - \$3
Prosciutto Wrapped Melon With Mint Aioli - \$4
Ahi Tuna Tacos With Mango Chili Salsa - \$4.5

Tarts

Wild Mushroom & Roasted Shallot Tart - \$3
Caramelized Onion & Gruyere Cheese Tart - \$3

Southwestern

Chicken & Green Chile Mini Quesadilla - \$3
Carne Asada & Cotija Cheese Mini Quesadilla - \$3
Chorizo & Black Bean Mini Tostada With Pico De Gallo - \$3.5

Buffet Style (Per Piece, 50 Person Minimum)

Vegetable Spring Rolls, Apricot Dipping Sauce - \$3
Pork Pot Sticker, Ponzu Sauce - \$4
Chicken or Beef Satay, Peanut Sauce - \$4
Coconut Shrimp, Pineapple Yogurt Dip - \$5
Lamb Chop Lollipops, Mustard Aioli - \$6

Starters



Appetizers

Maryland Crab Cake - \$16

Tap House Aioli, Cabbage Slaw

Traditional Shrimp Cocktail -\$15

Cocktail Sauce, Lemon

Wild Mushroom & Pea Risotto -\$14

Black Truffles, Parmesan

Potato Gnocchi - \$12

Wild Mushrooms, Tomato Confit, English Peas, Parmesan Cream

Beef Carpaccio - \$14

Cold Pressed Olive Oil, Reggiano Parmesan, Tiny Greens

Soups

Beef & Barley- \$8

Tomato Bisque Cheddar Croutons - \$6

Chicken Florentine Herb Croutons - \$7

Pasta Faggioli Parmesan - \$7

Chicken & Dumpling - \$7

Italian Wedding Gremolata- \$8

Salads

Baby Greens - \$7

Cucumber Carpaccio, Pear Tomatoes, Balsamic Vinaigrette

Traditional Caesar - \$8

Shaved Parmesan, Herb Croutons, Caesar Dressing

Iceberg Wedge - \$8

Bleu Cheese, Bacon, Olives, Tomatoes, Red Onion, Creamy Peppercorn Dressing

Tomatoes & Fresh Mozzarella - \$9

Basil Dressing, Aged Balsamic

Entrees

Fire Roasted Rosemary Chicken - \$26

Tomato Risotto, Garlic Spinach, Wild Mushroom Sauce

Seared Salmon - \$36

Aztec Rice, Seasonal Vegetable, Lemon Butter Sauce

Grilled Beef Tenderloin - \$49

Duchess Potatoes, Seasonal Vegetable, Demi Glaze

Braised Short Ribs - \$34

Black Truffle Mashed Potatoes, Root Vegetables, Red Wine Sauce

Seared Sea Scallops - \$36

Roasted Vegetable Couscous, Citrus Butter Sauce

Prime Rib of Beef - \$39

Horseradish Mashed Potatoes, Seasonal Vegetable, Au Jus

Grilled Pork Chop - \$36

Creamy Polenta, Green Beans, Fig Apple Chutney, Port Wine Sauce

Vegetarian Entrees

Pesto Ravioli - \$19

Baked Cheese Ravioli, Pesto Cream Sauce, Seasonal Vegetables

Ratatouille - \$18

Eggplant, Zucchini, Tomato, Peppers, Cannellini Beans, Marinara Sauce

Stuffed Peppers - \$18

Sweet Peppers Stuffed With Roasted Vegetables & Brown Rice, Marinara Sauce

Entrees Duets

Grilled Beef Tenderloin & Shrimp - \$45

Basil Risotto & Seasonal Vegetables

Grilled Beef Tenderloin & Chicken - \$48

Roasted Garlic & Seasonal Vegetables

Grilled Beef Tenderloin & Scallops - \$46

Roasted Mashed Potatoes & Green Beans

Dessert

Black Forest Bombe - \$10

Orange Amaretto Bombe - \$9

Banana Mousse Tower - \$9

Chocolate Mousse Tower - \$10

Strawberry Mousse Tower - \$9

Tiramisu Slice - \$10

Plated Dinners

Prices Do Not Include Tax & Service Charge



(Minimum 25 Guests)

Fiesta - \$48

Corn Tortilla Chips, House Salsa & Guacamole, Spinach, Roasted Corn, Black Beans, Red Bell Pepper, Onion, Chile Lime Vinaigrette

Seasonal Fruit Salad, Spanish Rice, Charro Beans, Marinated Grilled Beef & Chicken Fajitas, Grilled Sweet Peppers & Onions

Flour Tortillas & Traditional Accompaniments, Monterey Jack Cheese Enchiladas

Assorted Tropical Desserts

Backyard - \$52

Old Fashioned Potato Salad, Cole Slaw, Grilled Vegetable Salad

Bourbon Barbequed Baby Back Ribs, Slow Roasted Beef Brisket, Barbeque Chicken

Baked Beans, Broccoli & Cauliflower, White Cheddar Mac & Cheese

Buttermilk Biscuits, Honey Butter

Ice Cream Sundae Bar

Italian - \$55

Antipasti: Grilled Asparagus, Roasted Peppers, Mushrooms, Squash, Olives, Cold Pressed Olive Oil, Balsamic, Sea Salt

Traditional Caesar Salad, Tomato & Bocconcini Salad, Balsamic Vinaigrette

Chicken Parmesan With Marinara, Shrimp Scampi With Angle Hair Pasta, Italian Sausage Lasagna

Sautéed Zucchini & Peppers, Warm Rolls & Butter, Assorted Italian Desserts

Western - \$57

Macaroni Salad, Chopped Salad With Creamy Peppercorn Dressing, Grilled Vegetable Salad

Grilled Beef Tenderloin Medallions, Barbeque Baby Back Ribs, Marinated Grilled Chicken Breast

Twice Baked Potatoes, Creamed Corn, Ranch Style Beans, Green Chile Corn Bread Muffins

Assorted Southwestern Desserts

Classic - \$53

Baby Greens, Strawberries, Bleu Cheese, Candied Almonds, Champagne Vinaigrette

Orzo Pasta & Roasted Vegetable Salad, Herb Vinaigrette

Grilled Beef Tenderloin, Wild Mushroom Sauce, Grilled Chicken Breast, Lemon Butter Sauce

Roasted Shallot Potatoes, Medley of Fresh Seasonal Vegetables, Warm Rolls & Butter

Assorted Mini Desserts

Kids Corner - \$12

Assorted Fresh Fruit Salad

Chicken Strips & Cheese Pizza

Mac & Cheese, Seasonal Vegetables

Chocolate Chip Cookies

Food Stations

(\$50 Attendant Fee)

Omelet - \$15

Eggs, Egg Whites, Egg Beaters, Ham, Onions, Mushrooms, Bell Peppers, Tomatoes, Green Chillies, Spinach, Cheddar Cheese, Swiss Cheese, Salsa

Waffle Station - \$13

Mini Belgium Waffles, Fresh Seasonal Fruit, Balsamic Cream, Bananas Foster Sauce, Whipped Nutella, Cinnamon, Apple Sauce, Whipped Cream, Traditional Maple Syrup & Butter

Carving Station - \$16

Honey Baked Ham or Roasted Turkey Breast

Roast Tenderloin of Beef or Prime Rib (+\$8 Per Person)

Pasta Station - \$18

Spaghetti & Penne Pasta, Alfredo & Marinara Sauce, Assorted Ingredients: Roasted Chicken, Italian Sausage, Grape Tomatoes, Sliced Mushrooms, Broccoli Florets, Fresh Basil, Fresh Spinach, Parmesan Cheese

Chocolate Fountain - \$11

Rice Crispy Treats, Pretzel Rods, Assorted Cookies, Fudge Brownies, Fruit Skewers, Marshmallows, Fresh Strawberries

Gelato Bar - \$13

Selection of Three Gelatos

Assorted Toppings: Chocolate Syrup, Rainbow & Chocolate Sprinkles, Oreo Cookie Crumbs, White & Dark Chocolate Chips, Whipped Cream, Cherries, Served in Waffle Cone or Bowl

Buffet Dinners



Packages

Beer & Wine Bar

Imported & Domestic Beer, House Wines, & Soft Drinks

Per Person for 2 Hours \$22

Each Additional Hour \$6

House

\$16 Per Person Per Hour

\$8.5 Per Person Per Additional Hour

Call

\$18 Per Person Per Hour

\$9.5 Per Person Per Additional Hour

Premium

\$20 Per Person Per Hour

\$10.5 Per Person Per Additional Hour

Non Alcoholic

\$3.5 Per Person Per Hour

Water, Ice Tea, Coffee & Assorted Hot Teas

\$2 Per Person Per Hour

Champagne Toast

\$2 Per Person

Hosted Bar

Host Will Be Charged Based On Consumption According To Prices Shown Below:

Domestic Bottled Beer - \$5

Imported Bottled Beer - \$6

House Wine - \$7.5

House Brands - \$6.5

Call Brands - \$7.5

Premium Brands - \$8.5

Super Premium - \$9-16

Martinis - \$9

Soft Drinks - \$2.5

Cash Bar

Guest Purchase Their Own Beverages According To The Prices Shown Above

Bartender Fee (Per 50 People) - \$65

Beverage Selections