



BREAKFAST CHOICES

CLASSY CONTINENTAL | \$9.99 PER PERSON

Assorted Muffins, Bagels, Danish, and Croissants
Served with Assorted Cream Cheeses, Butter & Jelly
Chilled Juices

HOT BREAKFAST BUFFET | \$15.99 PER PERSON

Assorted Egg Wraps & Burritos
Seasoned Home Fries
Pancakes or French Toast
Fresh Carved Fruit
Chilled Orange Juice

COUNTRY INN BREAKFAST | \$19.99 PER PERSON

Continental Medley: Muffins, Bagels, Danish, and
Croissants
Served with Cream Cheeses, Butter & Jelly
Scrambled Eggs
Crisp Bacon & Sausage
Seasoned Home Fries
Pancakes or French Toast
Fresh Carved Fruit
Chilled Orange Juice
Full Coffee & Tea Service

All Packages Include Paper & Plastic Ware

Pricing Excludes Tax



BALANCED BUFFET #1

- Chicken Francese
- Sausage & Peppers
- Angel Hair Primavera
- Caesar Salad

BALANCED BUFFET #2

- Margherita Chicken
- Penne alla Vodka
- Eggplant Parmesan
- Garden Salad

BALANCED BUFFET #3

- Arroz con Pollo
- Steak Fajitas
- Chicken Enchiladas
- Tex-Mex Garden Salad
- Guacamole, Salsa & Tortilla Chips

BALANCED BUFFET #4

- Cajun Roasted Chicken
- BBQ Pulled Pork
- Homemade Macaroni & Cheese
- Creamy Cole Slaw

BALANCED BUFFET #5

- Teriyaki Salmon Stir-Fry
- Orange Ginger Chicken with Sautéed Broccoli
- Unagi Rice Noodles
- Vegetarian Dumplings
- Asian Slaw

BALANCED BUFFET #6

- Lemon Curry Chicken (on the bone)
- Braised Lamb with Seasonal Vegetables
- Spicy Shrimp in Black Bean Sauce
- Basmati Rice Pilaf
- Mixed Greens Garden Salad with Cranberries & Walnuts



QUICK & EASY	BOXED LUNCH
<p><i>\$16.99 per person</i></p> <ul style="list-style-type: none"> • Platter of Assorted Gourmet Sandwiches • Homemade Cole Slaw & Pickles 	<p><i>\$19.99 per person</i></p> <ul style="list-style-type: none"> • Assorted Sandwich • Piece of Fruit • Cookies • Chips
MANAGERS MEETING	PRESIDENT'S PARTY
<p><i>\$18.99 per person</i></p> <ul style="list-style-type: none"> • Assorted Simple Sandwiches • Homemade Potato Salad • Macaroni Salad • Cole Slaws 	<p><i>\$20.99 per person</i></p> <ul style="list-style-type: none"> • Assorted Gourmet Sandwiches • Homemade Pasta Salad • Mixed Greens Garden Medley • Carved Fresh Fruit
LOW-CARB LUNCH	SANDWICH CHOICES
<p><i>\$20.99 per person</i></p> <ul style="list-style-type: none"> • Plattered Salads: Tuna, White Chicken, Egg, Seafood • Plattered Carvings: Turkey, Sliced Lemon Grilled Chicken, Grilled Veggies • Mixed Green Garden Salad <ul style="list-style-type: none"> • Cucumber Salad • Seasonal Fresh Fruit 	<ul style="list-style-type: none"> • Tuna Salad with Lettuce & Tomato • Turkey with Lettuce & Tomato • Grilled Vegetables • Roast Beef with Lettuce & Tomato • Ham & Swiss with Lettuce & Tomato • Chicken Caesar Salad Wrap • Grilled Chicken & Mozzarella with Lettuce & Tomato



PREMIUM HORS D'OEUVRES CATERING MENU

\$29.99 per person

Includes Delivery, Set-Up, Serving Utensils, Plates, Picks & Platters

**3 Large Coolers with Ice Service Included*

STATIONARY DISPLAYS

*Beautifully arranged &
professionally garnished*

- Assorted Meats & Cheeses
- Marinated Olives
- Crudite with Hummus
- Caprese Skewers
- Spinach Artichoke Dip
- Assorted Nuts
- Toasted Fita Chips &
Gourmet Crackers

DESSERTS

Sweet finale, beautifully displayed

- Fresh Whipped Cream
& Mixed Berries
- Hand-Carved Seasonal
Fruit
- Assorted Cake Pops
& Cupcakes

PASSED OR PLATTERED

HORS D'OEUVRES

Chef-prepared, artfully served

- Sushi-Grade Sesame Tuna
Canapes
- Sauteed Broccoli Rabe &
Sausage Flatbreads
- Reuben Sliders
- Jumbo Shrimp Cocktail
- Fitet Mignon Skewers
- Seared Lamb Chops
- Arroz con Pollo Boats *with*
Fried Plantains
- Spinach & Cauliflower
Croquettes
- Braised Short Rib & Mashed
Potato Boats
- Mac & Cheese Shooter Cups
- Hot Pretzel Stix with
Beer Mustard

SERVICE INCLUDES

- ✓ Full delivery and on-site set up
- ✓ All necessary serving ware
and utensils
- ✓ Three large ice-packed
coolers for freshness



OMELET STATION BRUNCH

Chef On-Site

Made-to-Order Omelets & Eggs (Any Style)

Custom Toppings:

Choice of Meats, Veggies & Cheeses

Continental Medley:

Assorted Muffins, Mini Bagels, Danish, Croissants
Served with Cream Cheeses, Butter & Jelly

Platters & Hot Breakfast:

Smoked Salmon Platter with Onions & Capers
Home Fried Potatoes
Crisp Bacon & Sausage
Homemade Pancakes

Mini Bites & Salads:

Basket of mini Finger Sandwiches
Watermelon, Feta & Red Onion Salad

Fresh Additions:

Fresh Carved Fruit
Yogurt Parfait

Beverages:

Full Coffee Service (Includes Iced Coffee)
Chilled Orange Juice



PIG ROAST MENU #1

STATIONARY HORS D'OEUVRES

Gourmet Charcuterie Board Set-Up

PASSED HORS D'OEUVRES

Coconut Shrimp | Bacon-Wrapped Pineapple | Cuban Sliders
| Unagi Dumplings | Vegetable Tempura |
Hawaiian Meatballs | Spring Rolls

HAWAIIAN LUAU BUFFET

53 lb Roasted Pig | Lobster Boil | Sweet & Sour Chicken
Kabobs | Macaroni & Cheese | Sweet Potato Wedges |
Sautéed Broccoli with Roasted Tomatoes | Honey-Charred
Brussels Sprouts | Apple Slaw | Rice & Beans | Corn on the
Cob | Baby Greens Salad with Cranberries, Walnuts & Mango
Goat Cheese | Hawaiian Buns | Homemade Cornbread

BAR SELECTIONS

Red Sangria | Raspberry Creamsicle Rum Punch |
White Sparkling Sangria | Unsweetened Iced Tea & Lemonade

BEVERAGE & COFFEE SERVICE

4 Large Coolers of Ice | 150 Bottles of Water | Full Coffee
Service



PIG ROAST MENU #2

STATIONARY HORS D'OEUVRES

Assorted Meats & Cheeses | Olives | Crudit  |
Hummus | Caprese | Spinach Artichoke Dip |
Toasted Pitas | Crackers
(Professionally Designed and Garnished)

DINNER BUFFET

50 lb Roasted Pig | Brisket of Beef | Paella Valencia |
Chicken Kabobs | Lamb Kabobs | Coconut Shrimp |
Penne Toscano | Charred Chorizo | Macaroni & Cheese |
Chicken Fingers | Apple Slaw | Corn on the Cob |
Caesar Salad | Spicy Black Bean Sauce |
Homemade Cornbread | Slider Buns

DESSERT

Cookies Baked On-Premise
Vanilla Milkshake Shots



PIG ROAST MENU #3

Passed Hors d'Oeuvres

Perfect for cocktail hour or casual mingling

Coconut Shrimp
Chicken Sliders
Cuban Sliders
French Fry Shots
Caprese Skewers

Hawaiian Luau Feast

A festive tropical buffet presentation

40 lb Roasted Pig
Dry Rubbed Brisket of Beef
Sweet & Sour Chicken Kabobs
Seared Salmon with Mango Salsa
Macaroni & Cheese
Apple Slaw
Rice & Beans
Corn on the Cob
Spicy Black Bean Sauce
Homemade Cornbread
Slider Buns

Late Night Snack Station

Cheeseburger Sliders
Bacon, Egg & Cheese Sandwiches
French Fries
Hot Pretzel Sticks



SAMPLE BBQ #1 | \$24.99 PER PERSON

MAIN ENTREES

Premium Hamburgers
Italian Sausage
Premium Hot Dogs
Grilled Chicken Skewers

SIDES

Corn on the Cob
Mac & Cheese
Tex-Mex Garden Salad
Homemade Cole Slaw
All Appropriate Breads & Condiments

DESSERT

Melon Wedges
Homebaked Cookies

ADDITIONAL SERVICES

Staffing (Not Included):
Two Staff – \$45.00 each per hour (plus gratuity)
Grill Set-Up Fee: \$150.00



SAMPLE MEDITERRANEAN BBQ

STATIONARY HORS D'OEUVRES

Charcuterie Board Set-Up

PASSED / PLATTERED HORS D'OEUVRES

Spanikopita | Chicken Satay | Rice Balls | Caprese
Skewers | Seared Encrusted Lamb Chops

DINNER BUFFET

Assorted Kabobs (Chicken, Steak, Shrimp) |
Chicken Florentine | Charred Eggplant with
Toasted Chickpeas | Rice Pilaf | Greek Salad
| Assorted Pitas & Fresh Breads |
Mediterranean Garden Medley with Cranberries &
Walnuts
(Gorgonzola Cheese on the Side)

PRICE BASED ON MARKET



STEAKHOUSE DINNER

DINNER BUFFET

Prime Steakhouse Station:
Montreal-Encrusted Filet Mignon (Sliced to Order)
Red Bliss Garlic Whipped Potatoes
Roasted Asparagus with Hollandaise Sauce
Baked Macaroni & Cheese
Creamed Spinach
Chicken Breast Florentine Medallions in Lemon White Wine Sauce
Angel Hair Primavera with Locally Harvested Vegetables
Spring Mix & Arugula Salad with Cranberries, Walnuts & Goat Cheese
Assorted Fresh Baked Breads & Dinner Rolls

KIDS MENU

Chicken Fingers | Tater Tots

STAFF & EVENT SERVICES

Set-Up | Service | Breakdown
Linens | Décor | Floral Arrangements
Elegant Disposable Paper & Plastic Ware

STATIONARY HORS D'OEUVRES

Charcuterie Board Set-Up
Raw Bar

PASSED HORS D'OEUVRES

Tex-Mex Sampler
Vegetable Tempura
Medley
Boneless Wings
Pulled Pork Sliders
Goat Cheese Stuffed
Mushrooms
Baked Clams
Spinach & Cauliflower
Croquettes

BAR SERVICE

Top Shelf Liquor | Beer
Wine: Red, White, Rosé
Seltzers: White Claw
Mixers, Bar Fruit, Ice,
Tools, Water, Soda

DESSERT

Chocolate Cake | Sundae Bar with Waffles & Brownies | Toll House Cookies
(Baked On-Premise + Raw Dough at Bar+) | Carved Fruit Display |
Full Coffee Service with Assorted Teas



SUNDAY BRUNCH

SUNDAY BRUNCH | \$24.99 PER PERSON (PLUS TAX)

CONTINENTAL MEDLEY:

Assorted Muffins, Bagels, Danish, and Croissants
Served with Assorted Cream Cheeses, Butter, and Jelly

HOT BREAKFAST:

Bacon, Sausage, Ham & Cheese Frittata
Greek Egg White & Feta Cheese Frittata
Choice of Homemade Pancakes or French Toast
Seasoned Home Fries

GOURMET FINGER SANDWICHES:

Italian
American
Turkey & Brie
Tuna Salad
Chicken Salad
Grilled Chicken Caesar
Additional Varieties Available

PASTA & SIDES:

Gemelli Pasta Salad in Red Wine Vinaigrette W/ Fresh Veggies
Choice of Fresh Carved Fruit or Yogurt Parfait

BEVERAGES:

Freshly Brewed Coffee
Chilled Orange Juice