



BREAKFAST CHOICES

ALL PACKAGES COME WITH PAPER GOODS AND PLASTIC WARE

ALL PRICES ARE PER PERSON

CLASSY CONTINENTAL

Assorted Muffins, Bagels, Danish,
and Croissants

Served with Assorted Cream
Cheeses, Butter & Jelly

Chilled Juices

\$10.99

ASSORTED BREAKFAST BURRITOS

Assorted Egg Wraps & Burritos

Seasoned Home Fries

Pancakes or French Toast

Fresh Carved Fruit

Chilled Orange Juice

\$16.99

COUNTRY INN BREAKFAST

Scrambled Eggs

Crisp Bacon & Sausage

Seasoned Home Fries

Pancakes or French Toast

Fresh Carved Fruit

Chilled Orange Juice

Full Coffee & Tea Service

Continental Medley: Muffins,
Bagels, Danish, and Croissants
Served with Cream Cheeses,
Butter & Jelly

\$19.99

ASSORTED EGG FRITTATAS

Greek

Broccoli & Cheddar

Bacon & Sausage

Seasoned Home Fries

Pancakes or French Toast

Fresh Carved Fruit

Chilled Orange Juice

\$19.99

Add-ons Available

Add Fruit \$2.99 Per Person

Add Yogurt Parfait \$2.99 Per Person

Add Coffee Service \$2.99 Per Person



OMELET STATION BRUNCH - \$29.99 PER PERSON

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

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



LUNCH PACKAGES

QUICK & EASY	BOXED LUNCH
<p>\$16.99 per person</p> <p>Platter of Assorted Gourmet Sandwiches</p> <p>Homemade Cole Slaw & Pickles</p>	<p>\$19.99 per person</p> <p>Assorted Sandwich</p> <p>Piece of Fruit</p> <p>Cookies</p> <p>Chips</p>
MANAGERS MEETING	PRESIDENT'S PARTY
<p>\$18.99 per person</p> <p>Assorted Simple Sandwiches</p> <p>Homemade Potato Salad</p> <p>Macaroni Salad • Cole Slaws</p>	<p>\$20.99 per person</p> <p>Assorted Gourmet Sandwiches</p> <p>Homemade Pasta Salad</p> <p>Mixed Greens Garden Medley</p> <p>Carved Fresh Fruit</p>
LOW-CARB LUNCH	SANDWICH & WRAP PLATTER
<p>\$20.99 per person</p> <p>Plattered Salads: Tuna, White Chicken, Egg, Seafood</p> <p>Plattered Carvings: Turkey, Sliced Lemon Grilled Chicken, Grilled Veggies</p> <p>Mixed Green Garden Salad</p> <p>Cucumber Salad</p> <p>Seasonal Fresh Fruit</p>	<p>\$10.99 per person</p> <p>Pick from a wide variety of sandwiches and wraps</p> <p>We can accommodate Kosher, Halal, vegan gluten free, or other dietary restrictions!</p>



HOT BUFFET CHOICES

ALL BUFFETS COME WITH BREAD & BUTTER, COOKIES, SOFT BEVERAGES, AND PAPER GOODS

ALL PRICES ARE PER PERSON

BALANCED BUFFET #1 - \$22.99

Chicken Francese
Sausage & Peppers
Angel Hair Primavera
Caesar Salad

BALANCED BUFFET #2 - \$22.99

Margherita Chicken
Penne alla Vodka
Eggplant Parmesan
Garden Salad

BALANCED BUFFET #3 - \$22.99

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

BALANCED BUFFET #4 - \$22.99

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

BALANCED BUFFET #5 - \$24.99

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

BALANCED BUFFET #6 - \$24.99

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

STEAKHOUSE DINNER

STATIONARY HORS D'OEUVRES

Charcuterie Board Set-Up

Raw Bar

PASSED HORS D'OEUVRES

Spanakopita

Goat Cheese Stuffed

Mushrooms

Baked Clams

Spinach & Cauliflower

Croquettes

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

ASK ABOUT OUR AVAILABLE DESSERT!

CALL FOR PRICING

SAMPLE COCKTAIL PARTY #1

STATIONARY HORS D'OEUVRES

(Professionally designed and garnished)

Assorted Meats, Cheeses, Olives,
Crudit , Hummus, Caprese, Spinach
Artichoke, Nuts, Toasted Pitas, Crackers

PASSED / PLATTERED HORS D'OEUVRES

Sushi Grade Sesame Tuna
Canap s
Saut ed Broccoli Rabe &
Sausage Flatbreads
Reuben Sliders
Shrimp Cocktail
Filet Mignon Skewers
Seared Lamb Chops
Arroz con Pollo Boat w/ Fried
Plantain
Spinach & Cauliflower
Croquettes
Braised Short Ribs & Mashed
Potato Boats
Mac & Cheese Shots
Hot Pretzel Stix w/ Beer
Mustard

DESSERT

Fresh Cream & Berries
Carved Fruit
Various Cake Pops & Cupcakes
Many More Choices — Call for pricing

BACKYARD GRADUATION PARTY

STATIONARY HORS D'OEUVRES

Tex Mex Sampler

Mexican Medley

Antipasto Platter

PASSED / PLATTERED HORS D'OEUVRES

Cheeseburger Sliders

Bacon Wrapped Shrimp

Mac & Cheese Shots

Boneless BBQ Wings

Sweet Potato Shots

Hot Pretzel Stix

DINNER IS SERVED

Seafood Paella

Braised Short Ribs

Bang Bang Chicken

Tex Mex Salad

Black Bean Sauce

TACO BAR

(Please see accompanying sheet for ingredients)

DESSERTS

Cookies Baked on Premise

Vanilla Milkshake Shots

Italian Ices

(Cooler & ice service available — Call for pricing)

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

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

Ask About Our Dessert Options!

BEVERAGE & COFFEE SERVICE AVAILABLE UPON REQUEST

Call For pricing

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

ASK ABOUT OUR DESSERT SELECTIONS!

Call For Pricing

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

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
Sundae Ice Cream Bar

Late Night Snack Station

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

Call For Pricing

SAMPLE ALL AMERICAN BBQ | \$24.99 PER PERSON

MAIN ENTREES

Premium Hamburgers
Italian Sausage
Premium Hot Dogs
Bang Bang Chicken

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

5FT. Charcoal Grill Set-Up Fee: \$150.00
Ice Cooler Service Available

SAMPLE MEDITERRANEAN BBQ

STATIONARY HORS D'OEUVRES

Charcuterie Board Set-Up
Assorted Feta Cheese Pita Spread

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