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MORNING MEETING



~15 Guest Minimum~

Continental Breakfast

Mini Bagels, Muffins and Breakfast Breads
Assume 2 pieces per person
Flavored Cream Cheese and Jam
Assorted Fresh Fruit
Chilled Juices
Freshly Brewed Coffee & Hot Tea
\$9.95 per person

The Following Items are Available Only as Additions to Continental Breakfast

***Omelet Station**

Minimum 25 Guests
Chef prepared with Ham, Cheese,
Mushrooms, Potatoes and Onions
Additional \$3.50 per person

***Pancake or French Toast Bar**

To Include Toppings of
Fruits, Nuts, Whipped Cream, Maple Syrup and Chocolate Chips
Additional \$3.50 per person

Seated Breakfast

Ham and Egg Strudel
Breakfast Potatoes
Warm Fruit Compote
Fresh juice
Basket of Breakfast Breads
Freshly Brewed Coffee & Hot Tea
\$13.95 per person

Breakfast Buffet

Scrambled Egg Strudel
Bacon and Sausage
Breakfast Potatoes
Chilled Juices
Seasonal Fruit
Assorted Bagels and Danish
Freshly Brewed Coffee & Hot Tea
\$15.95 per person

*requires culinarian



PACKAGED LUNCHES



Sandwich Boxes

~15 Guest Minimum~
10 per selection
\$12.00 per person

Sugar Cured Ham and Swiss Cheese
Roasted Turkey Breast and Cheddar Cheese
Chicken Breast Milanese
Tuna Salad

Rare Roast Beef and Provolone Cheese
Roasted Chicken and Artichoke

Included in all Sandwiches Boxes ~ Savory Salad, Dessert, Fresh Fruit and Wrapped Utensils

Salad Boxes

10 per selection

Included in all Salad Boxes ~ Roll and Wrapped Utensils
Add Cookie or Brownie...\$1.25 per person

Greek Style Salad with Feta Cheese, Cucumber, Olives, Tomatoes and Lemon Vinaigrette Dressing	\$8.50 per person
Pasta Salad with Primavera Vegetables	\$9.50 per person
Traditional Chopped Salad with Vegetables, Cheeses and Lettuce with Ranch Dressing	\$9.50 per person
Grilled Vegetable Salad with Porto Bellos, Zucchini, Eggplant, Peppers, Tomatoes, Field Greens and Pesto Vinaigrette Dressing	\$10.00 per person
Fresh Seasonal Fruit Selections with Yogurt and Sweet Bread	\$10.00 per person
Salad Trio – Chicken Salad, Tuna Salad and Cous Cous Salad	\$10.50 per person
Caesar Style Salad with Grilled Chicken, Parmesan Cheese and Croutons with Caesar Dressing	\$10.50 per person

Nicoise Salad – Tuna with Tomatoes, Olives, Potatoes, Green Beans, Eggs, and Cucumbers over Field Greens with Mustard Vinaigrette	\$11.00 per person
Asian Chicken Salad with Snow Peas, Water Chestnuts, Bamboo Shoots, Julienne Peppers, Cashews, Bean Sprouts and Soy Vinaigrette Dressing	\$11.50 per person
Thai Beef and Cucumber Salad over Mixed Greens with Onions, Capers and Sweet Chili Dressing	\$11.50 per person
Marinated Steak with Seasonal Vegetables, Blue Cheese Croutons, Tomatoes and Caramelized Onions over Field Greens with Balsamic Vinaigrette	\$12.50 per person

Can Soda \$1.25
Bottled Water \$1.50



LUNCHEON BUFFET



~30 Guest Minimum~
~Available at Lunch Only~

Pasta Buffet

Caesar Salad
Roasted Vegetable Salad
Gemelli and Penne Pasta
With choice of (2) Two Sauces:
Bolognese ~ Wild Mushroom
Primavera ~ Vodka Sauce
Chicken and Broccoli ~ or
Tomato and Basil
Fresh Rolls
Assorted Fruits with Biscotti and Cenci
Freshly Brewed Coffee & Hot Tea
\$18.50 per person

Deli Buffet

Artichoke and Sun-Dried Tomato Pasta Salad
Cabbage and Carrot Salad
Choice of Meats ~ Select (2) Two:
Chicken Salad
Tuna Salad
Roast Beef
Baked Sugar Cured Ham
Roasted Turkey Breast
Specialty Italian Meats
Select (2) Two Cheeses:
American ~ Swiss ~ Provolone
Cheddar ~ Pepper Jack
Relishes, Chutney and Garnishes

Breads, Rolls, and Focaccia
Cookies and Brownies
Freshly Brewed Coffee & Hot Tea

\$17.95 per person

Grand Buffet

Field Green Salad with Dressings
Roasted Vegetable Salad
Tuscan Bread Salad
Choice of Entrée:
Grilled Vegetable Lasagna
Roasted Pork Loin with Savory Dressing
and Pan Gravy
Penne Pasta with Chicken & Broccoli
Braised Swiss Steak
Beef and Wild Mushroom Meatloaf
Chicken Scalopini
Scrod English Style
“Best of the Market” Accompaniments
Rolls and Butter
Fresh Seasonal Fruits, Cookies and
Brownies
Freshly Brewed Coffee & Hot Tea
One Entrée...\$20.95 per person
Two Entrées...\$23.95 per person

Three Entrées...\$26.95 per person

Chef's Salad Buffet

Selection of Fresh Salad Greens

With Choice of Dressings

French ~ Balsamic Vinaigrette

Ranch ~ Bleu Cheese

Garnishes of Julienne Ham, Turkey, Tuna Salad,
Chicken Salad

Cheese and Garden Vegetables to include:
Tomatoes-Cucumbers-Olives-Artichokes and Eggs

Selection of assorted Fresh Fruits

Rustic Breads, Rolls, and Focaccia

Cookies and Brownies

Freshly Brewed Coffee & Tea

\$19.75 per person



BREAKOUT SELECTIONS



~20 Guest Minimum~

Seasonal Whole Fruit, Sodas, Bottled Water, Coffee & Hot Tea...\$4.95 per person

Assorted Cookies (Assume 2 per person)...\$1.50 per person

Selection of Snacks to Include: Pretzels, Trail Mix, Dried Fruit
and Potato Chips...\$3.25 per person

Domestic Cheese Tray with Crackers, Pita Chips, Relishes,
Olives and Hummus...\$5.50 per person

A Variety of Tortilla Chips and Salsas...\$5.00 per person

Vegetable Tray with Cherry Tomatoes, Celery Sticks, Cucumbers,
Carrot Sticks, Pita Chips, Hummus and Roquefort Cheese Dip...\$5.50 per person

Chocolate Mousse with Strawberries and Whipped Cream...\$4.25 per person

Chocolate – Chocolate- Chocolate...\$4.75 per person
Brownies, Chocolate Chip Cookies and Hot Chocolate

Fruit Smoothies and Granola Bars...\$4.75 per person

*Some items may require staff

 **SIT DOWN LUNCHEON** 

~30 Guest Minimum~
~Available for Lunch Only~

Salad

Mixed Greens Salad with Balsamic Vinaigrette Dressing

Entrée

Please Select One

Beef and Wild Mushroom Meatloaf with Garlic Smashed Potatoes...\$14.50 per person

Breast of Chicken with Lemon and Caper Berry Sauce with Rice Pilaf...\$15.50 per person

Breast of Chicken Parmigiano with Pasta...\$15.50 per person

Herb Roasted Pork Loin with Oven Baked Red Skin Potatoes...\$16.50 per person

Broiled Scrod Italian Style...\$15.50 per person

Vegetable Lasagna...\$15.50 per person

Penne Pasta with Roasted Chicken, Spinach, Roasted Peppers and
Broccoli...\$15.50 per person

Braised Swiss Steak with Mashed Potatoes and Baby Carrots...\$17.95 per person

Rolls and Butter

Dessert

New York Style Cheese Cake with Strawberries

Vanilla Ice Cream with Strawberries

Seasonal Bread Pudding with Crème Anglaise

Chocolate Mousse with Whipped Cream

 **HORS D'OEUVRES** 

Recommended amounts are 6 to 10 pieces per person per hour.
Cost for items is per piece with a 25-piece minimum per each variety

COLD

Smoked Turkey on Orange Raisin Muffin
Tartlet with Goat Cheese and Sun-Dried Tomatoes
Bruschetta with Grilled Vegetables
Roast Beef Roulade
Shrimp Salad Tartlet
Cajun Chicken Tartlet
Tartlet with Ratatouille
California Rolls with Wasabi Mayonnaise
Vegetable, Shrimp or Pork Spring Roll Papers with Asian Dipping Sauce
Eggplant Timbale
Sweet Potato Biscuit with Baked Virginia Ham and Chutney
Thai Beef Salad in Cucumber Cup
Basil Chicken Salad served on Porcelain Spoon
Phyllo Cup with Chopped Salad
Gorgonzola and Walnut Mousse on Savory Biscotti
Fig Tapanade on Pepper Biscotti
Pizzettas – Mini Pizzas with Assorted Toppings

Soup Sips

Gazpacho, Cucumber, Watercress or Vichyssoise

\$2.00 per piece

HOT

Phyllo Leaves with Spinach and Feta Cheese
Caramelized Onion and Cheese Tartlet
Wild Mushroom Phyllo
Lotus Cup filled with Thai Spiced Chicken
Phyllo Cup with Baked Brie and Raspberry
Artichoke Romano
Warm Curried Seafood Tartlet
Sausage Stuffed Tartlet
Florentine Bruschetta
Sesame Chicken Satay with Sweet and Spicy Sauce
Beef Kebobs with Piquant Chili Sauce
Risotto Cakes with Roasted Pepper Coulis
Potato Pancakes with Sour Cream and Caviar
Cheese Puffs
Vegetable Phyllo Cigar

Corn Fritter with Avocado Sauce

Demitasse cups

Lobster Bisque

Butternut Squash

Mushroom

\$2.00 per piece



HORS D'OEUVRES



(continued)

COLD

Gravlax with Cucumber Relish on Black Bread

Poached Shrimp with Cocktail Sauce

Asparagus with Prosciutto and Parmesan Cheese

Marinated Lamb on Crostine with Fig Jam

Grilled Chicken Mousse in Herbed Profiterole

Sesame Tuna Bruschetta

Shrimp and Lobster Salad in Cucumber Cup

Crabmeat Hoedel in Endive Leaf

Crab Claws with Mustard Sauce

Savory Coronets with Vegetable Mousse, Tuna Tartar, or Smoked Salmon

Edible Spoons with Crab, Filet or Chicken

Charred Caribbean Pork Shredded and Served on a Yam

\$3.00 per piece

HOT

Corn and Crab Fritter with Spicy Remoulade Sauce

Scallop Wrapped in Bacon with Grilled Pineapple served on Forks

Open Faced Tenderloin of Beef with Roasted Garlic and Onion Jam

Miniature Crab Cakes with Horseradish Sauce

Miniature Filet Sandwich with Garlic Aioli

Lobster Barsac Tartlets

Panini – Mini Sandwiches on Grilled Rustic Bread

\$3.00 per piece

Grilled Baby Lamb Chops

Market Price

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Fresh Fruit Display with Assorted Cheeses, Breads  
And Crackers ~ \$6.50 per person ~ 25 Guest Minimum

Fresh Vegetables, Assorted Sauces, and Breads ~ \$5.50 per person  
with Cheese ~ \$6.50 per person ~ 25 Guest Minimum

Combination of Fruit, Cheese, and Vegetable Displays ~ \$10.95 per person  
25 Guest Minimum



## DINNER ENTRÉES



*These Menus are 'VALUE PRICED'....No Substitutions Please.*

~ Please Select One (1) Item Only ~

### CHICKEN

Field Green Salad  
Balsamic Vinaigrette  
Breast of Chicken Milanese  
Moutarde Sauce, Roasted Potatoes  
and Seasonal Vegetables  
Chocolate Mousse with Strawberries  
and Whipped Cream  
Freshly Brewed Coffee & Tea  
\$25.95 per person

### CHICKEN

Penne Pasta  
with Tomato and Basil Sauce  
Breast of Chicken Capricciosa  
Chocolate Mousse with Strawberries  
and Whipped Cream  
Freshly Brewed Coffee & Tea  
\$25.95 per person

### CHICKEN

Field Green Salad  
Balsamic Vinaigrette  
Breast of Chicken Scallopini  
Roasted Potatoes  
Seasonal Vegetables  
Chocolate Mousse with Strawberries  
and Whipped Cream  
Freshly Brewed Coffee & Tea  
\$25.95 per person

### CHICKEN

Field Green Salad  
Balsamic Vinaigrette  
Breast of Chicken Toscano with Pasta  
Chocolate Mousse with Strawberries  
and Whipped Cream  
Freshly Brewed Coffee & Tea  
\$25.95 per person

### PORK

Field Green Salad  
Balsamic Vinaigrette  
Stuffed Pork Chop  
Roasted Potatoes  
Seasonal Vegetables  
Chocolate Mousse with Strawberries  
and Whipped Cream  
Freshly Brewed Coffee & Tea  
\$25.95 per person

### FISH

Field Green Salad  
Balsamic Vinaigrette  
Broiled Scrod English Style  
Rice Pilaf and Herbed Carrots  
Chocolate Mousse with Strawberries  
and Whipped Cream  
Freshly Brewed Coffee & Tea  
\$25.95 per person



(continued)

### CHICKEN

- Breast of Chicken Zingara with Black Forest Ham...\$15.95 per person
- Breast of Chicken with Porto Bello and Roasted Peppers...\$15.95 per person
- Ginger Glazed Sesame Breast of Chicken...\$16.95 per person
- Pierre Breast of Chicken with Proscuitto & Apricots & Apricot Demi Glaze...\$19.95 per person
- Pacific Rim Pierre Breast of Chicken with Mango Fruit Salsa...\$19.95 per person
- Pierre Breast of Chicken filled with Sweet Sausage and Apples...\$19.95 per person
- Pierre Breast of Chicken filled with Boursin Cheese and Herbs...\$19.95 per person
- Italian Style Chicken (Artichokes, Olives, Buffalo Mozzarella & Tomatoes)...\$19.95 per person
- Breast of Chicken with Tomatoes, Feta Cheese and Basil...\$19.95 per person
- Roasted Semi Boneless Cornish Hen filled with Wild Rice and Apricots...\$21.50 per person

### SEAFOOD

- Seafood Napoleon...\$18.95 per person
- Broiled Scrod English Style ...\$19.95 per person
- Herb Crusted Salmon...\$21.00 per person
- Papillottes of Lemon Sole filled with Spinach...\$22.00 per person
- Papillottes of Lemon Sole filled with Duxelles...\$22.00 per person
- Papillottes of Lemon Sole filled with Vegetables...\$23.50 per person
- Sautéed Crab Cakes with Moutarde Sauce...\$24.95 per person
- Grilled Swordfish with Lemon Caper Sauce...Market Price
- Papillottes of Lemon Sole filled with Crabmeat...Market Price
- Chilean Sea Bass...Market Price
- Sautéed Halibut with Citrus Buerre Blanc...Market Price
- Seasonal Fish and Hand Cut Fish Steaks are Available...Please Inquire

### BEEF AND VEAL

- Chianti Braised Short Ribs with Potato and Fennel Confit...\$15.95 per person
- Escallops of Veal Sautéed with Shitake Mushrooms...\$26.00 per person
- Veal Chop Capricciosa with Lemon Dressed Arugula Salad...Market Price
- Grilled Veal Chop with Calvados Demi Glaze...Market Price
- Prime Rib of Beef with Au Jus...Market Price
- Filet Mignon with Mushroom Demi Glaze...Market Price



**DINNER ENTRÉES**



(continued)

**COMBINATION PLATTERS**

- Breast of Chicken and Skewer of Shrimp with Buerre Blanc Sauce...\$21.50 per person  
Breast of Chicken and Sautéed Crab Cake with Chesapeake Sauce...\$22.95 per person  
Breast of Chicken with Crabmeat Stuffed Shrimp with Rosa Sauce...\$24.95 per person  
Breast of Chicken with Beef and Vegetable Brochette with Horseradish Demi Glaze...\$24.95 per person  
Sautéed Breast of Chicken Oscar with Crabmeat, Asparagus and Hollandaise Sauce...\$26.95 per person  
    Veal Medallion with Scampi Sauce...\$39.95 per person  
    Filet Mignon and Sesame Coated Salmon...Market Price  
Grilled Filet Mignon and Skewer of Shrimp and Scallops...Market Price  
    Filet Mignon and Papillottes of Sole...Market Price  
    Filet Mignon and Seafood Napoleon...Market Price  
Mixed Grill of Lamb Chop, Salmon and Filet Mignon...Market Price

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Dinners will include Freshly Baked Rolls and Freshly Brewed Coffee & Tea

Salads

Please Select (1) one:

- Green Salad with Zucchini, Carrots and Tomatoes...\$4.00 per person
Classic Wedge of Iceberg Lettuce with Dry Blue Cheese and Russian Dressing...\$4.00 per person
Cobb Salad with Cucumbers, Olives, Tomatoes, Corn in Cucumber Rings...\$4.50 per person
Traditional Style Caesar Salad with Croutons and Parmesan Cheese...\$4.95 per person
Chopped Salad with Seasonal Vegetables and a Variety of Lettuce and Nuts...\$5.25 per person
Romaine Lettuce with Marinated Olives and Vegetables with Lemon Vinaigrette...\$5.50 per person
Bibb Lettuce with Candied Pecans, Dried Cherries, Gorgonzola and Lemon Vinaigrette...\$5.95 per person
Arugula, Tomato and Red Onion Salad with Lemon Dressing...\$6.00 per person
Fresh Asparagus, Goat Cheese and Roasted Peppers...\$6.50 per person
Grilled Vegetable and Goat Cheese with Pesto Vinaigrette...\$7.00 per person
Belgian Endive Salad with Roquefort and Walnut Dressing...\$7.50 per person



DINNER ENTRÉES



(continued)

Dinner Accompaniments

Please Select (2) Two:

- Seasonal Vegetable Medley...\$2.50 per person
 - Roasted Red Bliss Potatoes...\$2.50 per person
 - Basil, Wasabi, Garlic or Horseradish Flavored Pureed Potatoes...\$3.00 per person
 - Layered Potato Napoleon...\$4.00 per person
 - Smashed Red Skin Potatoes with Butter and Cream...\$3.00 per person
 - Roasted Fondant Potatoes...\$3.00 per person
 - Roasted Fingerling Potatoes...\$5.50 per person
 - Parslied Potatoes...\$2.50 per person
 - Chive and Yukon Gold Potato Cake...\$4.00 per person
 - Polenta Cake...\$2.50 per person
 - Risotto Cake...\$3.75 per person
 - Asparagus Bundles (In Season)...\$7.00 per person
 - Sautéed Spinach with Shallot Butter...\$5.00 per person
 - Tomato Florentine...\$4.50 per person
 - Sliced Herbed Carrots...\$2.50 per person
 - Buttered Baby Carrot Bundles...\$4.00 per person
 - Seasonal Beans with Herbed Butter Sauce...\$2.50 per person
 - Seasonal Vegetable Bundles in Zucchini Ring...\$5.00 per person
 - Rice Pilaf...\$2.50 per person
 - Wild Rice with Pecans and Cranberries...\$3.00 per person
- There may be several seasonal suggestions from the Chef

Desserts

Please Select (1) One:

- Tira Mi Su...\$6.00 per person
- Warm Apple Strudel with Cinnamon Whipped Cream...\$6.00 per person
- Chocolate Mousse with Strawberries...\$3.50 per person
- Homemade Strawberry Shortcake...\$6.00 per person
- Chocolate Truffle Cheesecake with Port Sauce...\$6.50 per person
- Peanut Butter and Chocolate Cheesecake...\$6.50 per person
- New York Style Cheese Cake...\$5.50 per person
- Choice of Bread Puddings with Appropriate Sauce...\$2.95 - \$3.95 per person
- Chocolate Lava Cake with Whipped Cream - \$4.00 per person



~30 Guest Minimum~

Salads and Starters

Select (3) Three:

Garden Salad with Tomato and Cucumber
Caesar Salad
Green Salad with Tomato, Zucchini and Carrots
Tomato and Cucumber Salad
Orzo Salad
Curried Rice Salad
Roasted Vegetable Salad
Rice Pilaf
Penne Pasta with Fresh Tomato Basil Sauce

Entrées

\$33.50 per person ~ Select (2) Two:

Breast of Chicken Toscano
Breast of Chicken Scallopini
Roasted Stuffed Turkey and Ham with Cranberry Gravy
Sautéed Cod Cakes
Beef and Wild Mushroom Meatloaf
Roasted Pork Loin with Fresh Rosemary and Garlic Rub
Broiled Scrod English Style

\$35.75 per person ~ Select (2) Two:

Cornish Hen filled with Wild Rice
Chicken and Shrimp Dijon
Herb Crusted Salmon
Lemon Sole Florentine
Roasted Turkey Breast with Savory Dressing
Crab Cakes
Beef Brochettes with Wild Mushroom Bread Pudding
Best of Market Accompaniments

The following items can be available at market price

Select (2) Two:

Sliced Tenderloin of Beef
Roasted Rack of Lamb
Salmon En Croûte with Shrimp
Tournedos of Veal with Prosciutto and Provolone Cheese in Light Wine Sauce

Dessert

Chocolate Mousse
Seasonal Bread Pudding
New York Style Cheese Cake
Ice Cream with Strawberries



COCKTAIL RECEPTION



(1 ½ Hours)
~30 Guest Minimum~
~ Butlred Style ~

Hors d'oeuvres

Assume (8) eight pieces per person. Please select (5) five varieties

COLD

Herbed Pancake with Pear and Blue Cheese Topping
Shortbread with Stilton and Pistachio Mousse
California Rolls with Wasabi Mayonnaise
Miniature Open Faced Turkey Sandwiches on Raisin Bread with Cranberry Chutney
Stuffed Grape Leaves
Vegetarian Spring Rolls with Asian Dipping Sauce
Herbed Profiterole with Smoked Chicken Salad
Pipettes with Tomato Essence and Buffalo Mozzarella
Eggplant Caponata in Phylo Cup
Belgian Endive with Grilled Vegetable Tapanade
Assorted Bruschettas
Soup Sips
Gazpacho, Cucumber, Watercress or Vichyssoise

HOT

Artichoke Romano
Demi Tasse Cups with Shepard's Pie or Chicken Pot Pie
Risotto Cakes
Grilled Chicken with Roasted Tomato and Feta Cheese Tartlet
Assorted California Style Pizzettas
Caramelized Onion and Goat Cheese Tartlets
Grilled Chicken Kebobs with Peanut Sauce
Crabmeat Tartlet
Miniature Potato Pancake with Smoked Salmon and Dill Sauce
Corn Fritters with Guacamole
Miniature Franks in Jackets with Chipotle Ketchup
Soup Sips
Tomato, Mushroom or Butternut Squash

\$17.75 per person

**RECEPTION FOOD STATIONS**

~100 Guest Minimum~

The following stations allow you to be diverse and creative with your food selections

A minimum of 3 stations is required unless accompanied by a cocktail reception
not including dessert

Middle Eastern Station

Humus

Baba Ghanouj

Grape Leaves

Pita Bread

Greek Salad with Tomatoes and Cucumbers,
Feta Cheese and Lettuce with Lemon Vinaigrette

\$9.25 per person

*Option:

Beef or Chicken Kebobs over Rice

\$3.50 per person

*requires culinarian

Mexican

Tortilla Chips with Salsa

Tacos, Fajitas or Quesadillas

Tomato ~ Guacamole ~ Cheddar Cheese ~ Sour Cream ~ Olives and ~ Onion Relish

Chicken...\$8.50 per person

Beef...\$9.50 per person

Both Served with Mexican Rice, Black Bean and Corn Salsa

Oriental Station*

Stir Fried Oriental Vegetables, Snow Peas, Red Peppers, Bok Choy,
Broccoli, Cauliflowers, Carrots and Water Chestnuts

Chicken...\$8.95 per person

Beef...\$9.95 per person

Vegetarian...\$7.95

This station will be complete with Lo Mein Noodles and Fortune Cookies

*requires culinarian

Polish Station

Potato and Cheese Pierogi

Chef Carved Kielbasa

Haluski

Pickled Beet Salad

\$8.95 per person



RECEPTION FOOD STATIONS



~100 Guest Minimum~

Antipasto Station

Pepperonata Salad
 Chick Pea and Tuna Salad
 Marinated Mushrooms
 White Bean and Arugula Tapanade
 Sliced Tomatoes and Onions with Fresh Basil
 Sautéed Zucchini
 Assorted Italian Meats on Seasonal Focaccia
 Grilled Panzanella Alla Toscana
 Rustic Breads, Rolls and Bread Sticks

\$10.50 per person

Options:

Grilled Vegetables (Eggplant, Onions and Porto Bellos)...\$3.50 per person
 Roasted Peppers...\$2.00 per person
 Long Stemmed Artichokes...\$3.00 per person
 Fried Meatballs...\$2.50 per person

Italian

Please select (2) two varieties of pasta with (2) two sauces:
 Penne ~ Gemelli ~ Sea Shells ~ Rotini ~ Orecchiette ~ Ziti
 Bolognese ~ Primavera ~ Chicken and Broccoli ~ Vodka ~ Wild Mushroom
 Sausage and Marinara ~ Tomato and Basil ~ Seafood
 A variety of rolls, grated cheeses and Caesar salad will complete this station

Meatballs...add \$3.00 per person

Sausage...add \$3.50 per person

\$9.50 per person

All American

Hamburgers, Hot Dogs
 Baked Beans, Cole Slaw and Potato Salad
 Condiments (lettuce, tomatoes, onions, pickles, mustard, and mayonnaise and ketchup)

\$8.95 per person

Fried Chicken and Corn Bread...add \$4.00 per person



RECEPTION FOOD STATIONS



Raw Bar

(On Ice)

Crab Claws

Poached Salmon with Cucumber Relish

Little Neck Clams, Oysters and Mussels with Appropriate Sauces

Lemon Wedges, Cocktail Sauce, and Horseradish

\$22.95 per person

Shrimp...add \$3.00 each (increments of 50)

Carving Station

Ham...\$8.50 per person

Flank Steak...\$9.95 per person

Filet...\$25.00 per person

Turkey...\$8.50 per person

Roasted Pork Loin...\$8.75 per person

Corned Beef...\$8.95 per person

Roasted Potatoes and Vegetable Slaw will be served with a variety of rolls, chutneys and sauces

(For (2) two or (3) three selections when selecting Filet, add \$7.50 per item)

Spanish Tapas

Olives Marinated with Citrus Juices and Thyme with Infused Olive Oils

Tomato Salad with Sherry Vinegar, Fresh Herbs and Blue Cheese

Gazpacho Shots

Catalan Flatbread with Caramelized Onions, Roasted Peppers and Manchigo Cheese

Chef Prepared Traditional Paella

\$12.95 per person



FUN FOOD STATIONS



~Not Sufficient for Dinner Service~

Turkey, Lamb and Beef Slider Station

A Variety of Toppings to include Cheddar Cheese, Bacon, Chopped Onion, Fried Onion, Lettuce, Ketchup, Mayonnaise and Mustard

\$8.25 per person

Potato Patch Station

Mashed Potatoes Served in a Martini Glass or Potato Skins topped with:
Caramelized Onion, Roasted Garlic and Roquefort Cheese Sauce

\$7.25 per person

Sweet Potato Patch Station

Mashed Sweet Potatoes Served in a Martini Glass with Vidalia Onion, Relish,
Chorizo Sausage Sauce or Roquefort Sauce

\$6.95 per person

Tortilla Chip and Salsa Station

Fruit and Vegetable Salsas Served with Baskets of Chips and Sour Cream

\$5.00 per person

Mushroom Station

A Variety of Domestic and Imported Mushrooms Seasoned and Topped with Fillings
Portobello Mushroom Pizzas

\$8.75 per person

Deli Station

A Choice of Three:

Ham & Cheese, Turkey & Cheese, Corned Beef, Pastrami and a Vegetable Pita
Served with Garnishes of Giant Dill Pickles and Vegetable Chips

\$8.75 per person

Wrap Station

Wheat and Tomato Wraps filled with Roast Beef, Spinach & Herbed Cream Cheese
Grilled Chicken Caesar Salad Wraps
Served with Black Bean and Corn Salsa and Jicama Salad

\$8.95 per person

*Inquire about our Retro Candy Station



FUN HORS D'OEUVRES



~Order quantities of 50~

Tortilla Corn Cups with Black Bean & Corn Salsa

Macaroni and Cheese Spoons

Potatoes with Cheese and Bacon

Beef Sliders with Caramelized Onion

Grilled Cheese Triangle with Roasted Tomato Soup

Flatbread Pizza served on Boards

Chicken Quesadillas

\$ 1.75 each



DESSERT STATIONS



Nationality Cookie Station

Assorted Selections (Assume 3 Cookies per person)
With Freshly Brewed Coffee & Hot Tea

\$6.50 per person

Espresso Bar

Espresso and Cappuccino

\$400.00 ~ up to 250 guests

Pastry

Select (4) four varieties
Assorted Fresh Fruits with Sauce Sabayon
Chocolate Dipped Biscotti
Lemon Meringue Tarts
Baklava, Apricot Bars
Apple Strudel, Honey Balls, Cenci
Tira Mi Su in Cordial Glasses
Crème Brûlée Spoons
Chocolate Mousse with Whipped Cream
Served with Freshly Brewed Coffee & Tea

\$10.95 per person

\$12.95 per person (6 varieties)

Sundae Bar

Ice Cream with a selection of toppings to include
M&M's, Jimmies, Cherries, Nuts, Crushed Oreo Cookies, Whipped Cream, Chocolate & Carmel Sauces

\$8.00 per person

Chocolate Fountain for Dipping

\$300.00 to rent

(Includes a Two Hour Attendant Service & Chocolate)

Please Choose 7 Items for Dipping from List Below

Licorice – Pretzel Logs – Marshmallows – Strawberries – Apricots – Biscotti – Sugar Cookies – Meringues – Oreos

Coconut Macaroons – Seasonal Fruit – Rice Krispie Treats

\$5.50 per person

Cheesecake Martini Station

New York Style Cheesecake offered with
Lemon Curd, Chocolate Chips, Fruit Sauces, Chocolate Sauce, Caramels, Pecans and Seasonal Surprises

\$9.50 per person



BEVERAGE SERVICE



Standard Level

Crown Russe Vodka
 Taaka Vodka
 Gordon's Gin
 Windsor Canadian
 Castillo Silver Rum
 Captain Morgan Spiced Rum
 Jim Beam
 Ballantines
 Grants
 Sauza ~ Blanco Tequila

Per Drink...\$6.00

By Consumption

Premium Level

Absolut Vodka
 Stolichnaya Vodka
 Tanqueray Gin
 V.O.
 Canadian Club
 Jack Daniels Black
 Old Grand Dad
 J & B Rare Scotch
 Bacardi Light
 Sauza ~ Gold Tequila

Per Drink...\$7.00

Super Premium Level

Grey Goose Vodka
 Belvedere Vodka
 Level Vodka
 Pravda Vodka
 Chivas Regal
 Bombay Sapphire Gin
 Knob Creek Bourbon
 Wild Turkey "Jimmy Russell Reserve"
 Gentleman Jack
 CC Sherry Cask
 Crown Royal
 Jameson "10 Year Old"
 Grand Havana Reserva Rum
 Jose Cuervo Tradicional Tequila

Per Drink...\$8.50

PACKAGED BEVERAGE SERVICE ~ BY THE HOUR

Standard Level

1st Hour ~\$15.00 per person
 2nd Hour ~ \$13.00 per person
 3rd Hour ~ \$5.00 per person
 4th Hour ~ \$5.00 per person

Premium Level

1st Hour ~ \$17.00 per person
 2nd Hour ~ \$15.00 per person
 3rd Hour ~ \$7.50 per person
 4th Hour ~ \$5.00 per person

Super Premium Level

1st Hour ~ \$20.00 per person
 2nd Hour ~ \$15.00 per person
 3rd Hour ~ \$8.50 per person
 4th Hour ~ \$5.00 per person

*House Wines and Domestic Beer Included in the Packaged Beverage Service

**Specialty Liquors Available upon Request

***Pricing for Cash Bars Subject to a \$3.00 Per Person Service Charge

Wine Service

Pinot Grigio
 Chardonnay
 Cabernet Sauvignon

Merlot
 White Zinfandel

Per Glass...\$7.00

Wine Service With Dinner ~ pricing determined by wines selected

Beer, Soft Drinks and Mineral Water

Prices per drink

Domestic Beer.....\$4.50

Soft Drinks.....\$2.50

Imports and Micro Brews....\$6.00 and up

Artesian Water.....\$3.00 and up

Specialty Bars are Available upon Request



STAFF CHARGES



While each event is individual in nature, the following information reflects minimal guidelines for staffing of most events

Sit Down Dinner

Service Staff – (1) one per every 20 guests
Chefs and Kitchen/Utility – Assume (5) five per every 100 guests
Staff Supervisor – (1) one per every 200 guests

Receptions and Buffets

Service Staff – (1) one per every 30 guests
Carvers and Culinarians – (1) one per station
Chefs and Kitchen/Utility – Assume (3) three per every 100 guests
Staff Supervisor – (1) one per every 200 guests

Bartenders

Assume (1) one for every 75 guests
Cash Bar requires (1) one cashier for every 75 guests

*Holiday and New Years Eve – Additional Staff Surcharges will Apply

Charge per staff person

Hourly Event Charge \$25.00 per Staff Person per hour for events under 4 hours
4-hour minimum per event

Event Charge \$125.00 per staff person
Includes a 4 hour event and 2 hours each of set up and strike down
Any event over 4 hours will incur overtime charges

A charge of \$25.00 per hour per staff person
will be billed for all events over (4) four hours
Staff Supervisor for every event on site \$295.00

Service Charge

A 15% service charge will be assessed on the events food and beverage totals

Standard Rentals

\$5.00 per person rental fee for china, glasses, flatware, tables and chairs

Sales Tax

*All food charges are subject to 7% Pennsylvania Sales Tax

Allegheny County Drink Tax

*All alcoholic beverages charges are subject to 10% Allegheny County Drink Tax

*Prices are subject to change



ADDITIONAL SERVICES



MOST EVENTS WILL REQUIRE LINENS

Assume...

Average Cost per person is \$5.00 and up for full-length cloths
and napkins in a wide variety of solid colors.

Theme cloths and napkins are also available at an additional cost.

Linens for Registration, Buffet, Bar, Auction Tables and Cake Table are \$25.00 per cloth.

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Flowers ~ Props ~ Entertainment

Are all available in a wide range of prices, please allow us to assist you.

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Additional Charges

“Specialized Services” which may include but not limited
to the following will be billed at hourly rate per person.

Table decorating - Flower arrangement - Cookie trays

Favor assembly - Prop arrangement

Etc, etc....