



C A T E R I N G

BBQ Buffets

Any items may be mixed and matched as you please.

BBQ Chicken and Ribs \$25.00/person

Quartered Chicken or Statler Chicken with Choice of Sauce
Slow Cooked Beef Ribs
Coleslaw
Red Bliss Potato Salad
Grilled Vegetable Platters
Corn on the Cob
Corn Bread
Dessert Selection

Steak and Steamers \$30.00/person

Grilled Flat Iron Steak with Choice of Sauce
Steamers with Drawn Butter and Broth
Fresh Mozzarella and Tomato Salad on Greens
Baked Potato Bar with Assorted Toppings
Grilled Asparagus
Bread and Rolls
Dessert Selection

Grill rental charges may apply.

(All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)

Hot Dog and Hamburg Roast \$15.00/person

Hot Dogs and Hamburgers
Lettuce Onion and Tomato Trays
Tortellini Summer Vegetable Salad
Potato Salad
Baked Beans
Cookie and Brownie Tray

Brisket and Pork \$25.00/person

Carved Slow Roasted Brisket with Texas BBQ Sauce
Pulled Pork with Bulky Rolls
Macaroni and Cheese
Collard Greens
Potato and Egg Salad with Crumbled Bacon
Cole Slaw
Corn Bread
Dessert Selection



Non-Alcoholic Beverages, Tea & Coffee

We provide a full gourmet coffee & tea station with all of our menus. For additional coffee flavors or brands please contact our catering manager. We also offer a wide range of non-alcoholic beverages.

Gourmet Tea & Coffee Station, featuring “Dean’s Beans” coffee, and “Bigelow” Teas

Fresh Brewed Iced Tea

Fresh Brewed Raspberry-Infused Iced Tea

Lemonade

Limeade

Raspberry or Strawberry Lemonade

Fruit Punch

Sparkling Fruit Punch

Mulled Cider

Apple Cider

Sparkling Cider

Sparkling Grape Juice

These beverages can be served, passed by our wait staff or set up as a station inside or outdoors on a nice hot summer day. All of these options are served in our glassware, or in our glass serving urns with polished servers and fruit garnishes.

Pricing

Passed by Waitstaff: \$1.25/person

Served at Table: \$1.00/person

Deluxe Station: \$3.50/person

Choose 3 in Glass Urns, Fruit Garnished, Garnished Table

Alcoholic Beverages

Alcoholic beverage options are available only at facilities that do not hold a liquor license. We are an insured caterer and can provide bar service if prearranged. For more information and for a full listing please contact us.

Host Bars

Prices will vary for host bars; please call for pricing.

We also supply licensed Serve Safe Certified Bartenders for any function at the rate of \$15/Hour.



Breakfast Buffets

Continental Breakfast \$8.00/person

Fresh Fruit and Cheese Platter
Muffin and Bagel Basket
Assorted Pastries
Juice and Water Station
Coffee and Tea

Basic Breakfast Buffet \$14.00/person

Scrambled Eggs or Quiche
Home Fried Potatoes
Sausage or Bacon
French Toast or Pancakes
Pastry
Juice and Coffee

Specialty Breakfast Stations*

Add a Chef-attended Omelet Station with Assorted Vegetables, Cheeses and Meats — \$7.00/person

Add a Waffle Station with Assorted Topping and Sauces — \$5.00/person

**Availability dependent on location*

(Pricing is subject to 7% sales tax, a 10% administrative fee and 10% gratuity.)

Deluxe Breakfast Buffet \$16.50/person

Scrambled Eggs or Quiche
Home Fried Potatoes
Sausage or Bacon
Carved Baked Ham
French Toast or Pancakes
Pastry and Danish
Fresh Fruit Bowl
Juice and Coffee

Classic Brunch Buffet \$23.00/per person

Bakery Basket with Muffins and Assorted Pastries
Fresh Fruit Platter
Scrambled Eggs or Quiche
French Toast
Home Fried Potatoes
Sausage or Bacon
Fresh Garden Salad with Dressing

Choose two from:

Carved Turkey
Carved Baked Ham
Carved Roast Pork
Baked Stuffed Chicken Breasts
Chicken Francaise
Chicken Marsala
Poached Salmon
Baked Stuffed Sole Florentine
Linguini Gorgonzola with Roasted Vegetables
Penne Vodka Cream with
Fresh Tomatoes & Mozzarella

Assorted Juices

Coffee & Tea Station



Buffets - Entrées

The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Then make your entree selections from the other dishes listed below. Finally, choose hot and cold sides from the following page to complete your buffet. Petite Filet Mignon, Flat Iron Steaks or Sirloin Steaks are available at market price. All entrees are subject to market fluctuations. (All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)

Basic Buffet \$30.00/person

2 Entrée Selections
4 Side Selections
Bread and Rolls
Dessert, Coffee and Tea Station

Deluxe Buffet \$36.00/person

First Course Served Salad of Your Choice
3 Entrée Selections
3 Side Selections
Bread and Rolls
Dessert, Coffee and Tea Station

Family Style \$30.00/person

First Course Served Salad of Your Choice
1 Entrée Selection
3 Side Selections
Bread and Rolls
Dessert, Coffee and Tea Station

Entrée Selections

Chilled Poached Salmon with Cucumber Dill Purée
Crème Brulee Salmon
Grilled Salmon with Artichoke Caper Relish
Grilled Swordfish with Seasonal Fruit Salsa
Sesame Crusted Tuna with Asian Plum Sauce
Baked Stuffed Sole with Lobster Newburg Sauce
Baked Haddock with Cracker Crumb Topping
Pecan Encrusted Cod with Old Bay Butter Sauce
Cod Loin with Honey Lime Dill Mustard Glaze
Seafood Pie with Parmesan Crust
Seafood Alfredo
Shrimp Scampi over Asiago Cheese Tortellini

Braised Beef Short Ribs with Balsamic Demi-Glace
Carved Roasted Sirloin with Stilton Butter
Carved Prime Rib with Herb Butter
Carved Roast Tenderloin with Red Wine Demi Glaze
Braised Beef Ravioli with Shiitake Mushroom
Cream Sauce
Carved Maple Glazed Ham
Gorgonzola and Fig Stuffed Pork Tenderloin
Wrapped in Prosciutto
Carved Garlic and Pepper Crusted Pork

Hazelnut Encrusted Chicken with Apple, Pear
and Bacon Chutney
Chicken Francaise
Chicken Marsala
Chicken Parmesan
Pesto Crusted Chicken with Parmesan Cream Sauce
Prosciutto Wrapped Chicken with
Gorgonzola Cream Sauce
Seared Crispy Skinned Statler Chicken
with Garlic Herb Butter
Chicken Cordon Bleu Topped with a Beurre Blanc
Baked Stuffed Chicken with Mushroom Gravy
Sausage, Apple and Sage Stuffed Chicken Breast
Carved Roast Turkey with Homestyle Dressing

Italian Stuffed Peppers with Vodka Cream Sauce
Risotto Stuffed Peppers with Tomato Cream Sauce
Butternut Squash Ravioli with Sage Cream Sauce
Penne alla Vodka with Fresh Mozzarella
Gorgonzola, Feta and Tomato Stuffed Portobello
Pasta Primavera with Romano Cream Sauce
Eggplant Parmesan

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Buffets - Sides

The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Make your entrée selections from our Entrées Menu. Finally choose from the hot and cold sides listed below to complete your buffet. (All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)

Hot Side Selections

Rosemary and Garlic Potatoes
Roasted Tri-Color Fingerling Potatoes
Au Gratin Potatoes
Roasted Garlic Smashed Potatoes
Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon
Baked Potatoes
Roasted Sweet Potatoes
Wild Rice Mix
Rice Pilaf
Risotto
Roasted Vegetable Medley
Grilled Vegetable Platters with Balsamic Drizzle
Haricot Verts with Toasted Garlic
Grilled Asparagus
Seared Broccolini with Lemon and Garlic
Oven roasted Brussels Sprouts
Apricot and Ginger Glazed Whole Baby Carrots
Acorn Squash
Roasted Butternut Squash with Cranberries
Roasted Vegetable Ravioli with Tomato Cream Sauce
Grilled Eggplant Ravioli with Basil Pesto Sauce
Porcini Mushroom Ravioli with Asiago Cream Sauce
Spinach and Cheese Ravioli with Classic Marinara

Tortellini Alfredo
Linguini Alfredo
Soup Selection (Please Inquire About Our Seasonal Selections)

Cold Side Selections

Garden Salad
Caesar Salad
Greek Salad
Spinach Salad with Mandarin Oranges, Toasted Sesame and Almonds
Caprese Salad with Fresh Mozzarella, Tomatoes and Basil
Pear, Walnut and Gorgonzola Salad
Strawberry, Goat Cheese and Candied Pecan Salad
Marinated Green Bean Salad with Red Wine Vinaigrette
Marinated Asparagus Salad
Red Bliss Potato Salad
Summer Vegetable and Tortellini Salad
Cucumber, Dill and Macaroni Salad
Lemon Pepper Pasta Salad
Couscous Corn Salad with Sundried Tomato Pesto
Quinoa Salad
Mint Orzo Salad
Fresh Cut Fruit Bowl



Please make a dessert selection. You may choose one item to be served or four items to be stationed.

Or, if you are providing a cake to be used at dessert, we will cut and serve it with a chocolate dipped strawberry and dollop of mousse as your dessert selection if you choose!

(All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)

Dessert Course

Full Servings

German Chocolate Cake
French Chambord Chocolate Cake
Flourless Chocolate Torte
Strawberry Bavarian Cream Layer Cake
Tiramisu
Key Lime Pie
Carrot and Spice Cake
Crème Brulée Cheesecake
Pumpkin and Cognac Cheesecake
Philadelphia Cheesecake
White Chocolate and Raspberry Cheesecake
Chocolate Mousse
Raspberry Mousse
Lemon Mousse
Peach Cobbler
Triple Berry Crisp
Apple Crisp
Strawberry Shortcake
Butter Cake
Strawberry Rhubarb Crisp
Crème Brulée - \$2.00/person upgrade

Minis

Cannoli
Eclairs
Cream Puffs
Baklava
Chocolate Dipped Strawberries
Cookie Platters
Pumpkin White Chocolate Chip Brownies
Apple Crumb Squares
Brownies
Assorted Dessert Bars

Stations

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$4.00/person upgrade

Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream — \$2.00/person upgrade

Berry Shortcake Bar with Home-style Biscuits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream — \$2.00/person upgrade

Cheesecake Bar with Sliced Philly Cheesecake Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream — \$2.00/person upgrade



Hors D'Oeuvres - Hot

All options for hot and cold hors d'oeuvres are passed butler service style for \$2.50 per person per selection.

Hot Selections

Louisiana Crab Cakes with Spicy Cajun Dipping Sauce

Scallops Wrapped in Bacon

Cajun Seared Scallops

Coconut Beer Battered Shrimp with Orange Mango Chutney

Pan Fried Shrimp

Cornmeal Fried Oyster Po Boy with Rémolade Sauce

Lobster Ravioli with Lemon Hollandaise Drizzle

Butter Poached Lobster Salad Slider

Crawfish Fritters

Portuguese Cod Fish Cakes

Artichoke and Feta Canapé topped with Hot Capicola Ham

Pecan Parmesan Stuffed Dates Wrapped in Bacon

Pan Fried Pork Dumplings with Chive Teriyaki Dipping Sauce

Sweet and Sour Kielbasa Wedges

BBQ Pulled Pork Slider

Pork Tenderloin Slider with Honey BBQ Sauce

Charred Sliced Tenderloin with Baby Arugula and Stilton on a Crouton

Marinated Grilled Lamb Lollipops with Sweet Onion Sauce

Beef Sliders with Caramelized Onions on Mini Brioche

Mini Philly Cheesesteak

Orange Beef Skewer with Teryaki Glaze

Pan Fried Braised Beef Ravioli

Miniature Beef Wellingtons

Sweet Chili Glazed Meatballs

Sesame Chicken Skewers with Orange Ginger Glaze

Jerk Chicken Taco with Cilantro Sour Cream

Andouille Sausage, Chicken and Carmelized Onion Quesadilla

Buffalo Chicken Empanada

Chicken Teriyaki Dumplings

Grilled Chimi Churri Chicken Skewers

Chicken Cordon Bleu Bites

Parmesan and Cracker Crumb Stuffed Mushrooms

Wild Mushroom Beggar's Purse with Gruyere Cheese

Vegetable Newburg in Phyllo Cup

Roasted Vegetable Risotto Cake with Basil Pesto Sauce

Mac and Cheese Fritters

Portobella Three Cheese Quesadilla

Artichoke Beignets

Fried Risotto Balls Stuffed with Mozzarella Cheese

Spanakopita

Vegetable Samosas with Mango Chutney

Brie Roasted Apple and Fig Crostini

Acorn Squash Bisque Shooter with Corn Fritter

Tomato Soup Shooter with Mini Grilled Cheese



Hors D'Oeuvres - Cold

All options for hot and cold hors d'oeuvres are passed butler service style for a flat rate of \$2.50 per person per selection.

Cold Selections

Asparagus Wrapped in Imported Ham with Chive Cream Cheese
Smoked Salmon, Cucumber and Dill on Sesame Crackers
Seared Tuna on Grilled Wontons with Cucumber Wasabi Sauce
Shrimp Cocktail
Lobster Salad Stuffed Endive Leaves
Lobster Salad Sliders
Curried Shrimp Toast Canapé
Roasted Pepper Salsa on Toasted Crouton with Balsamic Reduction
Skewered Fruit Kabobs with Apricot Mint Glaze
Grilled Zucchini and Goat Cheese Canapé
Celery Stalks Filled with Cumin Hummus Dip
Gazpacho Shooters
Fresh Mozzarella and Tomato Bruschetta
Crudite Cups with Choice of Humus or Buttermilk Ranch

Stationary Displays

Cheese Board Featuring Imported Olives, Grapes and Crackers	\$4.00/person
Grilled Vegetable Platters with Fresh Herbs and Balsamic Drizzle	\$4.00/person
Deluxe Fresh Fruit, Cheese and Vegetable Display	\$7.00/person
Deluxe Bruschetta Station Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds	\$7.00/person
Antipasto Display Featuring Sliced Meats, Cheeses, Bread Rounds, Dips, Roasted Peppers, Roasted Garlic, Artichokes and Olives	\$7.00/person
Mediterranean Station Featuring Tabouli, Stuffed Grape Leaves, Grilled Vegetables, Assorted Humus, Feta Cheese, Sliced Block Cheeses, Olives and Pita Chips	\$7.00/person
Smoked Salmon Display with Capers, Water Crackers, Sliced Cucumbers, and Whipped Cream Cheese	\$4.00/person
Shrimp Cocktail Platters with Sauces	\$5.00/person
Deluxe Custom Raw Bars Market Price	Market Price



Heavy Hors D'Oeuvres Menus

Packages Listed Below are for Multi-hour Cocktail Receptions

Option 1 \$16.00/person

Choice of Stationary Display
Select Four Hors D'Oeuvres
Select Two Miniature Desserts
Coffee and Tea

Option 2 \$20.00/person

Choice of Stationary Display
Select Five Hors D'Oeuvres
Viennese Sweets Table
Coffee and Tea

Option 3 \$25.00/person

Choice of Two Stationary Displays
Passed Shrimp Cocktail
Select Five Hors D'Oeuvres
Viennese Sweets Table
Coffee and Tea

Additional Items

Carving Stations

Prime Rib Carving Station — \$11.00/person
Tenderloin Carving Station — Market price
Pork, Ham or Turkey Carving Station — \$5.00/person
All carving stations include sauces and bakery rolls.

Pasta Station \$10.00/person

Pick Two Pastas and Two Sauces, with Assorted Rolls and Cheese.

Pastas: Choose from Spaghetti, Linguine, Angel Hair, Penne, Rotini, Bowtie, Shells, Tortellini.

Sauces: Choose from Gorgonzola Cream, Alfredo, Marinara, Vodka Cream, Pesto, Bolognese.

Additional Sauces — \$1.50/person

Additional Pastas — \$1.50/person

Add Mixed Vegetables — \$1.50/person

Add Grilled Chicken — \$1.50/person

Dessert Station \$6.50/person a la carte

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Chocolate Covered Strawberries, Mini Éclairs, Baklava, Mini Cannoli, and Cordial Cups

Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream

Berry Shortcake Bar with Homestyle Bisquits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream

Cheesecake Bar with Sliced Philly Cheesecake, Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream



(All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)

Informal Buffets

*Informal Buffets and Informal Plated Dinners are available to choose from for our Non-Wedding Events.
(All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)*

Grand Buffet \$22.00/person

Includes

Chef's Choice Seasonal Vegetable
Chef's Choice Potato or Rice
Fresh Garden Salad with Choice of Dressings
Fresh Cut Fruit Bowl
Hot Bread and Roll Basket
Chef's Choice Dessert Buffet featuring an assortment of
Cakes, Pies and Pastries
Coffee & Tea Station

Then select two from following list

Carved Sirloin
Carved Turkey
Carved Ham
Carved Roast Pork
Baked Stuffed Chicken Breasts
Hazelnut Crusted Chicken
Chicken Wrapped in Prosciutto with Gorgonzola Cream Sauce
Chicken Marsala
Poached Salmon
Baked Haddock
Baked Stuffed Sole Florentine
Linguini Gorgonzola with Roasted Vegetables
Penne Vodka Cream with Fresh Tomatoes & Mozzarella

Petite Luncheon Buffet \$15.00/person

Includes

Assorted Deli Wraps
(Roast Beef, Ham, Turkey, Vegetarian)
Assorted Finger Rolls (Egg Salad, Ham Salad) OR
Stuffed Croissants (Tuna Salad, Chicken Salad)
Hot Homemade Soup Selection
Garden Salad
Cole Slaw OR Potato Salad
Fresh Cut Fruit Platter
Potato Chips, Pickle & Olive Tray
Assorted Cookies & Brownies



Informal Buffets

*Informal Buffets and Informal Plated Dinners are available to choose from for our Non-Wedding Events.
(All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)*

Basic Buffet \$17.00/person

Includes

Deluxe Deli Platter
Assorted Bread & Roll Basket
Olive & Pickle Tray
Assorted Cookie & Brownie Tray
Coffee & Tea Station

Then select two from the following list

Dill & Cucumber Macaroni Salad
Italian Pasta Salad
Fresh Cut Fruit Bowl
Garden Salad
Potato Salad
Cole Slaw
Pear Walnut Gorgonzola Salad
Greek Salad
Caesar Salad

Then select three from the following list

Italian Stuffed Shells
Linguini Gorgonzola
Ziti Marinara
Penne Vodka Cream
American Chop Suey
Kapusta with Egg Noodles
Homemade Macaroni & Cheese
Baked Beans
Crab Cakes
Sweet & Hot Sausage with Onions & Peppers
Blue Seal Kielbasa
Potato & Cheese Pierogies
Lazy Galumpki
Pork Fried Dumplings
Meatballs
Chicken Wings
Chicken Tenders
Marinated Grilled Chicken Breasts
Baked Sliced Ham



Informal Plated Dinner

Informal Buffets and Informal Plated Dinners are available to choose from for our Non-Wedding Events.

\$22.00/person

(All pricing is subject to 7% sales tax, a 10% administrative fee and 10% gratuity.)

First Course

Garden or Caesar Salad

Second Course – Choice of Two

Baked Stuffed Chicken

Chicken Cordon Blue

Chicken Francaise

Chicken Marsala

Grilled Flat Iron Steak

Stuffed Sole with Chardonnay Cream Sauce

Shrimp Scampi

Roasted Vegetable Ravioli with Tomato Cream Sauce

Chef Choice Side Selections

Dessert Course

Coffee and Tea Station

Seasonal Chef Selected Dessert



Plated Dinners - Appetizers

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert.

You may offer your guests a choice of three entrées. Prices are \$40.00 per person. A children's meal is available at \$15.00 per person.

(All pricing is subject to 7% sales tax, a 10% administrative fee and 10% gratuity.)

Please select an appetizer to begin composing your plated meal.

First Course: Appetizers – Select One

Fresh Cut Fruit in Parfait Glass with Mint Garnish

Fresh Cut Fruit with Sorbet Scoop

Garden Salad

Classic Caesar Salad

Citrus Salad with Mandarin Oranges, Ruby Red Grapefruit, Almonds
and Sesame Seeds

Feta, Roasted Red Peppers, Artichoke Hearts and Greek Olives on Romaine

Golden Beet Salad with Goat Cheese, Cashews, and Chopped Figs

Pear Walnut Gorgonzola Salad

Roasted Pear "Craisin" and Stilton Salad

Caprese Salad with Layered Tomatoes, Mozzarella and Basil

Strawberry and Goat Cheese Salad with Candied Pecans

Chilled Asparagus with Roasted Peppers and Walnut Vinaigrette

Maryland Crab Cake on Bed of Greens with Lemon Mayonnaise

Shrimp Cocktail

Heirloom Tomato and Roasted Pepper Bisque

Asparagus Soup

Roasted Corn Chowder with Lobster Meat

New England Clam Chowder

Acorn Squash Bisque

Home Style Minestrone

Salmon Chowder

Gazpacho

Chilled Strawberry Soup

Sausage and Chicken Gumbo

Creamy Potato Leek Soup

Three Cheese Ravioli with Grape Tomato Marinara

Grilled Portobello Layered with Provolone, Chard and Sundried Tomatoes

To add an additional course from this list, please add \$5.00 per person.

Please inquire about additional soup choices.



Plated Dinners - Entrées, first page

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$40.00 per person. A children's meal is available at \$15.00 per person. (All pricing is subject to 7% sales tax, a 10% administrative fee and 10% gratuity.) Please make three entrée selections for your plated meal from the two entrée pages. Your guests will be able to pre-order one entrée from your three selections.

Main Course: Entrées – Select three from the two entrée pages

Fish & Seafood

Seared Halibut with White Wine Shallot Sauce
Grilled Swordfish with Fresh Fruit Salsa
Crème Brulee Salmon Filets
Grilled Salmon with Artichoke Caper Relish
Grilled Salmon with Honey Lime Dill Mustard Sauce
Pecan Crusted Cod with Cajun Meuniere Sauce
Pan Seared Grouper with Celery Cream Sauce
Cod Loin with Lemon Dill Butter Sauce
Peppercorn and Sesame Seed Crusted Tuna with Spicy Plum Sauce
Grilled Mahi Mahi with Tomato Curry Cream Sauce
Baked Stuffed Sole with Chardonnay Cream Sauce
Baked Stuffed Jumbo Shrimp with Herb Scallop Stuffing
Jumbo Shrimp Scampi over Asiago Cheese Tortellini
Lobster Ravioli with Lemon Alfredo Sauce

Beef

Prime Rib Au Jus
Flat Iron Steaks with Red Wine Demi Glaze
Filet Mignon with Mushroom Garlic Herb Butter (\$5.00/person upgrade)
Ale Braised Short Ribs with Balsamic Glaze and Carmelized Onions
Braised Beef Ravioli with Shiitake Mushroom Cream Sauce
Mustard Crusted Lamb Chops with Sweet Onion Sauce
Seared Veal Chop with Cognac Demi Glaze
Beef Wellington in Puff Pastry Brushed with Dijon Mustard Sauce (\$5.00/person upgrade)
Filet Mignon and Steamed Lobster Tail with Drawn Butter (\$15.00/person upgrade)

Pork

Almond Crusted Pork Chop with Turnip and Apple Puree
Stuffed Pork Chop with Classic Brown Gravy
Garlic and Rosemary Crusted Roast Pork
Prosciutto Wrapped Pork Tenderloin with Gorgonzola Fig Stuffing
Maple Glazed Ham with Candied Cherries

All entrees subject to market prices. Please inquire about children's meals.



Plated Dinner - Entrées, second page

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$40.00 per person. A children's meal is available at \$15.00 per person. (All pricing is subject to 7% sales tax, a 10% administrative fee and 10% gratuity.) Please make three entrée selections for your plated meal from the two entrée pages. Your guests will be able to pre-order one entrée from your three selections.

Main Course: Entrées – *Select three from the two entrée pages*

Chicken

Chicken Wrapped in Prosciutto with Gorgonzola Cream Sauce
Hazelnut Crusted Chicken with Apple, Pear and Onion Chutney
Goat Cheese and Pistachio Crusted Chicken with Peach Salsa
Grilled Balsamic Marinated Chicken Breast with Roasted Red Pepper Salsa
Crispy Skinned Seared Statler Chicken with Cider Reduction
Chicken Francaise
Chicken Marsala
Chicken Provencal
Cordon Bleu with Beurre Blanc
Baked Stuffed Chicken with Mushroom Gravy
Chicken Parmesan with Smoked Mozzarella and Roasted Yellow Peppers
Pesto Crusted Chicken with Romano Cream Sauce

Pasta & Vegetarian

Italian Style Vegetarian Stuffed Peppers with Mozzarella Pesto and Seasoned Bread Crumbs in a Tomato Cream Sauce
Gorgonzola and Tomato Stuffed Portobellos
Roasted Vegetable Lasagna
Baked Penne with Vodka Cream Sauce, Native Tomato and Mozzarella
Miniature Tomato Tarts with Goat Cheese, Pesto and Asparagus in Puff Pastry
Butternut Squash Ravioli with Sage Butter Cream Sauce and Toasted Almonds
Porcini Mushroom Ravioli with Gorgonzola Cream Sauce and Sautéed Portobellos
Grilled Polenta with Summer Vegetable Ragout, Roasted Garlic and Whipped Ricotta
Eggplant Parmesan

All entrees subject to market prices. Please inquire about children's meals.



Plated Dinners - Accoutrements

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$40.00 per person. A children's meal is available at \$15.00 per person. (All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.) Please select two accoutrements to complement your plated meal.

Second Course: Accoutrements (Side Dishes) – Select Two

Rosemary and Garlic Roasted Potatoes

Roasted Fingerling Potatoes

Baked Potatoes

Au Gratin Potatoes

Roasted Garlic Smashed Potatoes

Whipped Potatoes

Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon

Maple Coated Sweet Potatoes

Roasted Root Vegetables

Wild Rice Mix

Rice Pilaf

Roasted Vegetable Medley

Haricot Verts with Toasted Garlic

Seared Broccolini with Lemon and Garlic

Grilled Asparagus

Apricot and Ginger Glazed Carrots

Whole Baby Carrots in Butter and Brown Sugar

Acorn Squash

Roasted Butternut Squash

Roasted Radishes with Olive Oil, Lemon and Garlic

Sauteed Swiss Chard

Poached Golden Beets with Fresh Thyme and Butter



Plated Dinners - Desserts

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$40.00 per person. A children's meal is available at \$15.00 per person. (All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.)

Please make a dessert selection. You may choose one item to be served or four items to be stationed.

Dessert Course

Full Servings

German Chocolate Cake
French Chambord Chocolate Cake
Flourless Chocolate Torte
Strawberry Bavarian Cream Layer Cake
Tiramisu
Key Lime Pie
Carrot and Spice Cake
Crème Brulée Cheesecake
Pumpkin and Cognac Cheesecake
Philadelphia Cheesecake
White Chocolate and Raspberry Cheesecake
Chocolate Mousse
Raspberry Mousse
Lemon Mousse
Peach Cobbler
Triple Berry Crisp
Apple Crisp
Strawberry Shortcake
Butter Cake
Strawberry Rhubarb Crisp
Crème Brulée - \$2.00/person upgrade

Minis

Cannoli
Eclairs
Cream Puffs
Baklava
Chocolate Dipped Strawberries
Cookie Platters
Pumpkin White Chocolate Chip Brownies
Apple Crumb Squares
Brownies
Assorted Dessert Bars

Stations

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$4.00/person upgrade
Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream — \$2.00/person upgrade
Berry Shortcake Bar with Home-style Biscuits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream — \$2.00/person upgrade
Cheesecake Bar with Sliced Philly Cheesecake Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream — \$2.00/person upgrade



Sample Deluxe Buffet

This buffet would be appropriate for any retirement party, class reunion or even for a wedding reception.

Social Hour

Deluxe Fruit Crudite & Cheese Display, featuring Sharp Cheddar, Smoked Gouda, Havarti Dill, Marinated Mozzarella, Brie, Gorgonzola, Assortment of Fresh Seasonal Fruits, Vegetables with Dips and Imported Olive Tray

Deluxe Buffet — Chef Designed Menu

Entrees

Roast Tenderloin of Beef, Chef Carved with Choice of Bearnaise Sauce, Stilton Butter & Horseradish Sauce
Filets of Sea Bass, Marinated in Lemon Ginger Shallot Reduction, Garnished with Fresh Thyme & Lemon Wheels
Prosciutto-wrapped Marinated Chicken Breast, Topped with Gorgonzola Cream Sauce and Layered on a Bed of Steamed Spinach

Sides

Whole Roasted Baby Red Potatoes with Garlic and Rosemary
Grilled Asparagus with Roasted Red Peppers and Balsamic Drizzle
Layered Native Tomatoes and Fresh Mozzarella Topped With Roasted Garlic and Basil Dressing
Pear, Spiced Walnut and Stilton Salad Topped with Fresh Raspberries and finished with a Chambord Vinaigrette

Hot Bread & Roll Basket Featuring a Home Baked Onion Poppy Loaf

Dessert Buffet

Lemon Mousse with Shortbread Cookie Garnish
Roasted Bosc Pears Stuffed with Apricots, Raisins and Brown Sugar Drizzled with Butterscotch
Banana Maple Bread Pudding with Caramelized Pecans and Vanilla Bean Ice Cream
Assortment of Cakes and Pastries
Gourmet Coffee & Tea Station

*This is an upgraded Chef Designed Menu.
Please call for pricing.*



Sample Meeting Menu

These menu suggestions would be appropriate for a corporate breakfast or luncheon and would work as a simple meal solution to any group gathering.

Continental Breakfast

Assorted Home Baked Muffins
Miniature Danish
Croissants & Miniature Bagels
Hard Boiled Eggs
Fresh Fruit Platter
Cheese Tray
Assorted Juice Carafes
Coffee & Tea

Luncheon

Assorted Deli Wraps
Assorted Stuffed Croissants
Homemade Soup
Garden Salad
Fruit Salad
Potato & Egg Salad
Pickle Olives & Chip Platters
Cookie & Brownie Tray

For hot luncheon options please inquire.

Planning a series of meetings? Ask about menu plans for extended stays!

This is an upgraded Chef Designed Menu. Please call for pricing.



Sample Wedding Menu

*This sample menu features both a spectacular stationary cheese display, as well as butler-served hors d'oeuvres.
The four course meal is crowned with a delicious blackberry and chocolate concoction served in a visually impressive martini glass.*

Social Hour

Stationary Display

Cheese Board featuring Sharp Cheddar, Smoked Gouda, Havarti Dill, Brie, and Gorgonzola; Homemade Breads and Crackers
Garnished with Seasonal Berries and Imported Olives

Butler Service

Fresh Maine Lobster and Garden Chives in Puff Pastry with White Wine Hollandaise Sauce
Pistachio Crusted Lamb Lollipops with Cherry Drizzle

Chef Designed Plated Dinner Menu

1st Course

Summer: Chilled Strawberry Soup with Miniature Sugar Cookie
Winter: Acorn Squash Bisque with Rosemary Honey Cracker

2nd Course

Candied Pecans, Fresh Strawberries and Gruyere Cheese on a Bed of Mesclun Greens with Champagne Vinaigrette

3rd Course

Choice of

Grilled Filet Mignon with Cognac Demi-Glaze and Pan-Fried Portobella Mushrooms
Seared Mahi Mahi with Tomato Curried Cream Sauce on a Creamy Saffron Risotto
Pomegranate Glazed Quail Topped with Tangerine Relish on Bed of Arugula

All Accompanied by Grilled Seasoned Asparagus

Dessert Course

Blackberry Mousse and Fudge Brownie
Layered in Martini Glass with
Fresh Whipped Cream and Fruit Garnish



*This is an upgraded Chef Designed Menu.
Please call for pricing.*