

LUNCHEON BANQUET MENU

HORS D'OEUVRES

Cold Selections

Deluxe Cheese & Fruit Display	\$5.25 per person
Crudités Display	\$3.00 per person
Seafood Raw Bar (We will customize to meet individual requests)	Market price
Cheese & Fruit Display w/ Crudités	\$6.95 per person

Hot & Cold Hors D'oeuvres Package

Cheese & Fruit Display with 4 hot Hors D'oeuvres passed butler style
\$9.95 per person

(Choose 4 of the following)

Fried Artichoke Hearts	Wild Mushroom & Truffled Risotto Tart
Mini Crab Cakes with caper & dill aioli	Tomato & Basil Bruschetta on garlic crostini
Vegetable Spring Roll	Pear and Brie in Phyllo
Scallop Wrapped in Bacon	Chicken Satay with Thai dipping sauce
Asian Marinated Beef Satay	

Passed Hors D'oeuvres (per 100 pieces)

Fried Artichoke Hearts, Parmesan cheese, tomato & basil sauce	\$100.00
Wild Mushroom & Truffled Risotto Tart	\$100.00
Mini Crab Cakes with caper & dill aioli	\$120.00
Tomato & Basil Bruschetta on garlic crostini	\$ 90.00
Vegetable Spring Roll	\$100.00
Pear and Brie in Phyllo	\$100.00
Scallop Wrapped in Bacon	\$145.00
Asian Marinated Beef Satay	\$125.00
Chicken Satay with Thai dipping sauce	\$115.00
Shrimp Cocktail	Market Price

All prices are subject to an 18% service charge and 6% sales tax

APPETIZERS

(Choice of one)

- Minestrone Soup
- Mixed Field Greens
- Caesar Salad

ENTRÉES

Vegetarian Risotto with pesto garnish	\$15.00
Chicken Breast Saltimbocca with Marsala wine sauce	\$20.00
Marinated Grilled Chicken Breast with tomato and basil relish and balsamic reduction	\$20.00
Breast of Chicken Francaise sautéed with lemon and white wine	\$20.00
Oven Roasted Fillet of Salmon with herb mustard sauce	\$22.00
Crabmeat Stuffed Boston Market Cod with lemon butter	\$23.00
8 oz. Angus New York Strip Steak with Marsala wine sauce	\$26.00
6 oz. Filet Mignon with wild mushroom sauce	\$26.00

Vegetables & Starches

(Choice of one vegetable and one starch)

- French Beans
- Seasonal Medley
- Asparagus
- Buttered Baby Carrots

- Whipped Yukon Gold Potato
- Roasted Garlic Smashed Red Potato
- Herb Roasted Red Bliss Potato
- Rice Pilaf

Desserts

(Choice of one)

- Vanilla Ice Cream with chocolate sauce and whipped cream
- Carrot Cake
- Chocolate Mousse

All Dinner entrees include warm rolls, coffee and tea
Kid's Meals are available for children under 10 years old

All prices are subject to an 18% service charge and 6% sales tax

BRUNCH BUFFET \$24.00 per person
(Minimum of 50 people)

Assorted Danish, Muffins, Breakfast Breads, Scrambled Eggs, Bacon, Sausage, Home Fries, Penne w/ Marinara, Rice Pilaf, Chicken Francaise, Pan Roasted Salmon w/ herbed mustard aioli, Fresh Fruit, Assorted Juices, Coffee and Tea

BEVERAGE OPTIONS

Full Service Consumption Bar

A tab will be run for all beverages consumed

Open Bar

\$20.00 per person for the first 2 hours
\$4.00 per person for each additional hour

Full Service Cash Bar

Payment of cash will be taken for all beverages consumed and will include tax and service charge.

Pitchers of Soda

\$7.95 per pitcher

Champagne, Mimosa or Belini Station

\$14.95 per bottle of champagne consumed

Punch Bowls

Non-Alcoholic Punch	\$45.00 per bowl
Alcoholic Punch	\$65.00 per bowl

Bartender fees will be charged for groups under 75

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