

# BANQUET & CATERING MENU





From an intimate gathering for 50 to a once-in-a-lifetime wedding reception for 300, Resorts World Catskills catering and banquet professionals are here to make your culinary fantasy a reality. Step into a world of boundless possibilities and let our experts transform your ideas into a perfectly themed event. The only limitation is your imagination.

BREAKFAST & BRUNCH ..... 3 – 6

LUNCH ..... 7 – 12

DINNER ..... 13 – 20

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A LA CARTE STATIONS ..... 23 – 26

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BEVERAGE & BAR OFFERINGS ..... 29 – 31





BREAKFAST & BRUNCH

# BREAKFAST & BRUNCH

## CONTINENTAL BREAKFAST

Continental Breakfast, Coffee and Refreshments are charged per person and scheduled for 1.5 hours of unlimited consumption. Guarantees must be within 3% of meeting set requirements. Extended service arrangements can be made through catering at an additional charge.

### CONTINENTAL BUFFET | \$14.50

Mini Breakfast Pastries, Butter, Preserves, Assorted Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

### BAGEL BUFFET | \$16.50

Bagels, Cream Cheese, Low-Fat Cream Cheese, Smoked Salmon Spread, Vegetable Cream Cheese, Assorted Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

### DELUXE BUFFET | \$19.50

Seasonal Melons, Fruits and Berries, Mini Breakfast Pastries, Bagels and Coffee Cakes, Butter, Preserves, Fresh Squeezed Orange, Grapefruit Juice, Tomato and Cranberry Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

## PLATED BREAKFAST

All Plated Breakfasts include Breakfast Potatoes, Chilled Juices, Basket of Freshly Baked Breakfast Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas.

### TRADITIONAL | \$22.50

Country Scrambled Eggs, Choice of: Crisp Bacon Strips, Country Sausage or Ham

### HEALTHY | \$23.50

Scrambled Egg White Substitute, Turkey Sausage or Turkey Bacon and Grilled Tomato Florentine

### BREAKFAST FRITTATA | \$24.00

Fresh Eggs, Fresh Market Vegetables and Cheese, Baked and Presented Sliced with Marinara Sauce, Crisp Bacon Strips or Country Sausage

### EGGS BENEDICT | \$22.50

Poached Eggs with Canadian Ham on an English Muffin Topped with Hollandaise Sauce

### CORNED BEEF HASH | \$22.50

Homemade Hash Served with Scrambled or Poached Eggs

### STEAK AND EGGS

Scrambled Eggs and Breakfast Potatoes with your choice of:

8-Ounce Sirloin | **\$28.50**

8-Ounce Smoked Pork Chop | **\$25.00**

5-Ounce Grilled Filet Mignon | **\$32.00**

6-Ounce Turkey Tenderloin | **\$25.00**

# BREAKFAST & BRUNCH

## **BREAKFAST BUFFETS**

Breakfast buffets are charged per person.

### **GRAHAM BUFFET | \$28.50**

*(25 Person Minimum)*

Assorted Mini Breakfast Pastries, Toast, Butter and Preserves

Fresh Sliced Seasonal Fruits and Berries, Yogurt Bar, Cereal Bar with Whole Skim and Milk, Almond Milk, and Bananas

Fluffy Scrambled Eggs or Western Omelet Muffins, Breakfast Potatoes, Crisp Bacon Strips and Country Sausage Links

Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

### **CORNELL BUFFET | \$32.00**

*(25 Person Minimum)*

Fresh Sliced Seasonal Fruits and Berries, Yogurt Bar, Cereal Bar with Whole and Skim Milk, Almond Milk, Bananas and Strawberries

A Variety of Bagels, Cream Cheese, Low-Fat Cream Cheese, Vegetable Cream Cheese and Smoked Salmon Cream Cheese Spread

Fluffy Scrambled Eggs, Western Omelet Muffins, Crisp Bacon Strips, Corned Beef Hash, Sausage or Canadian Bacon (Choose Two), Breakfast Potatoes

Cheese Blintzes with Fruit Sauce and Sour Cream, Assorted Mini Breakfast Pastries, Toast, Butter and Preserves

Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

### **PEEKAMOOSE BUFFET | \$36.50**

*(25 Person Minimum)*

Sliced Fresh Seasonal Fruits and Berries, Yogurt Bar, Cereal Bar with Whole and Skim Milk, Almond Milk, Bananas and Strawberries

Premium Assorted Mini Breakfast Pastries, Butter and Preserves, Bagel Assortment with Cream Cheese, Low-Fat Cream Cheese, Vegetable Cream Cheese, Display of Smoked Salmon and Sable, Sliced Beefsteak Tomato, Bermuda Onion, Capers and Lemon

Western Omelet Muffins, Fluffy Scrambled Eggs, Crisp Bacon Strips and Country Sausage, Corned Beef Hash and Breakfast Potatoes, Brioche French Toast with Warm Pure Vermont Maple Syrup, Toasted Pecans and Whipped Cream

Chilled Fruit Juices - Poured Table Side, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

### **DELUXE BRUNCH BUFFET | \$50.50**

*(25 Person Minimum)*

Includes all Peekamoose Buffet Items, Plus the following:

Chicken Forestiere: Breast of Chicken with a Mushroom Brown Sauce, Pan Seared Salmon stuffed with Goat Cheese, Fresh Seasonal Vegetables, Wild Rice Pilaf, Cheese Tortellini with Pancetta, Peas in Alfredo Sauce, Rolls and Butter

# BREAKFAST & BRUNCH

## A LA CARTE STATIONS

The following enhancements may be added to your buffet. Prices are per person.

### **BELGIAN WAFFLES | \$9.75**

*(100 Person Maximum)*

Belgian Waffles with Warm Vermont Maple Syrup, Fresh Berries, Toasted Pecans, Whipped Butter and Whipped Cream

### **OMELETS | \$11.50**

*(Chef Attendant Required at \$150.00)*

Fresh Eggs and Omelets Prepared to Order with a Variety of Toppings

### **CARVING BOARD**

*(Chef Attendant Required at \$150.00)*

Bone-In Smoked Ham with Cheddar Biscuits | **\$11.00**

Herb Crusted Roast Sirloin of Beef with Caraway Seed Rolls | **\$18.00**

Honey Glazed Turkey Breast with Cranberry Compote | **\$11.00**

All Served with Appropriate Condiments

### **BEVERAGES | \$62.00 PER GALLON**

Bloody Marys, Screwdrivers, and Mimosas





LUNCH

# LUNCH

## COLD PLATED LUNCH

Plated lunches include Soup, Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Fine Quality Teas, and your Choice of Dessert. Iced Tea available upon request. Prices are per person.

### SOUP SELECTION

Manhattan Clam Chowder

Creamy Chicken and Corn Chowder

Minestrone

Potato and Leek

Wild Mushroom and Onion

Butternut Squash

New England Clam Chowder *(add \$3.00 per person)*

Lobster Bisque *(add \$4.00 per person)*

### CAESAR SALAD

With Grilled Jumbo Shrimp | **\$27.50**

With Marinated Grilled Boneless Chicken | **\$25.00**

With Grilled Salmon | **\$26.00**

### MARINATED GRILLED CHICKEN WITH ANTIPASTO SALAD | **\$25.00**

Boneless Chicken Breast, Marinated Grilled Vegetables and Provolone Cheese on a Bed of Greens

### GRILLED COBB SALAD | **\$26.00**

Mixed Greens, Tomato, Cucumber, Red Onion, Roasted Corn, Swiss Cheese, Smoked Ham, Grilled Chicken, Blue Cheese and Hard Boiled Egg

### TUNA NIÇOISE SALAD | **\$31.00**

Marinated Grilled Fresh Tuna on Greens with Green Beans, Kalamata Olives, New Potatoes, Oven Roasted Roma Tomatoes, Artichoke Hearts, Chopped Egg and Basil Lemon-Lime Vinaigrette

### CHEF'S SALAD | **\$28.50**

Smoked Turkey, Honey Ham, Vermont White Cheddar, Walnuts, Curly Carrots, Oven Roasted Roma Tomatoes, Red Onion, Olives, Cucumber, and Hard Boiled Egg on Mixed Greens

### DESSERT SELECTION

Cheesecake with Seasonal Berries

Lemon Tart with Raspberry Coulis

Chocolate Lava Cake

Fruit Tart

Carrot Cake

Warm Apple or Cherry Strudel with Vanilla Sauce

Sugar-Free Mousse

Low-Carb Sugar-Free Cheesecake with Berry Garnish



# LUNCH

## HOT PLATED LUNCH

Plated Lunches Include your Choice of Soup or Salad, Fresh Seasonal Vegetable and Appropriate Side Dish, Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Fine Quality Teas and your choice of Dessert. Iced Tea available upon request. Prices are per person.

### SOUP SELECTION

Manhattan Clam Chowder

Creamy Chicken and Corn Chowder

Minestrone

Potato and Leek

Wild Mushroom and Onion

Butternut Squash

New England Clam Chowder *(add \$3.00 per person)*

Lobster Bisque *(add \$4.00 per person)*

### SALAD SELECTION

Garden Salad, Traditional Caesar

### CHICKEN FORESTIERE | \$27.50

Seared Semi-Boneless Breast Simmered in a Wild Mushroom Demi-Glace

### CHICKEN PASQUALE | \$27.50

Grilled Chicken Breast with Oven Roasted Roma Tomatoes and Wild Mushroom Ragù over Penne Pasta

### HEART SMART CHICKEN | \$27.50

Skinless Boneless Breast of Chicken Grilled and Topped with Citrus Salsa, Served with Roasted Cauliflower and Brown Rice

### WILD MUSHROOM RAVIOLI | \$30.00

Asiago Cheese, Oven Roasted Tomatoes, Sautéed Spinach and Shallot Cream Sauce

### FILET MIGNON | \$33.00

6-Ounce Broiled, Served with Bordelaise Sauce

### SALMON FILLET STUFFED WITH GOAT CHEESE | \$27.50

6-Ounce Grilled Fillet, Served with a Citrus Beurre Blanc Sauce

### BAKED NEW ENGLAND-STYLE HALIBUT | \$25.00

Butter Crumb Crusted, Oven Roasted, Served with an Herb Beurre Blanc Sauce

### DESSERT SELECTION

Cheesecake with Seasonal Berries

Lemon Tart with Raspberry Coulis

Chocolate Lava Cake

Fruit Tart

Carrot Cake

Warm Apple or Cherry Strudel with Vanilla Sauce

Sugar-Free Mousse

Low-Carb Sugar-Free Cheesecake with Berry Garnish

# LUNCH

## **COLD LUNCH BUFFETS**

Cold Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas. Iced Tea available upon request. Prices are per person.

### **SANDWICH BUFFET | \$32.00**

Garden Tossed Salad with Assorted Dressings, Home-Style Potato Salad, Creamy Coleslaw, Bags of Chips

#### **Sandwich Selection:**

Sliced Turkey with Cranberry Mayonnaise on Seven-Grain Bread, Grilled Chicken with Avocado Aioli and Oven Roasted Tomato on a Crusty Roll, Smoked Ham and Swiss Cheese with Honey Dijon Mustard on Mable Rye Bread, Grilled Portabella Mushrooms with Roasted Red Peppers and Fresh Mozzarella on Focaccia, Italian Hoagie

Assorted Fruit Pies, Cakes, Fresh Fruit Salad

### **SUB AND HOAGIE BUFFET | \$32.00**

All Sandwiches are Seasoned and Served with Lettuce, Tomato and Onion

Tossed Garden Salad with Assorted Dressings, Home-Style Potato Salad, Creamy Coleslaw and Pasta Salad, Bags of Kettle Chips

#### **Sub Selection:**

Italian Hoagies, Roast Beef Subs, Tuna, Ham & Cheese

Sliced Hot Peppers, Olives, Mustard, Mayonnaise, Oil & Vinegar, Marinated Vegetables, Pickle Spears

Assorted Fruit Pies, Cakes, Fresh Fruit Salad

### **MEDITERRANEAN BUFFET | \$32.00**

Mediterranean Green Salad with Red Wine Vinaigrette

Fregula, Wilted Spinach, Sundried Tomato Pesto and Ricotta Salata

Golden Beet and Fennel Salad

Wheat Berry Salad with Feta Cheese, Grapes, Pine Nuts, and Baby Arugula

#### **Assorted Wrap Selection:**

Chicken Caesar Wrap, Cobb Salad Wrap, Tuna Niçoise with Basil Aioli Wrap, Tuscan Roasted Vegetable Wrap

Hummus, Kalamata Olives, Flat Breads and Greek Pita

Assorted Fruit Pies, Cakes, Fresh Fruit Salad

### **SALAD BAR | \$32.00**

*(15 Person Minimum)*

Bowls of Spinach Leaves, Romaine Lettuce Hearts and Mixed Field Greens

Chilled Grilled Chicken Breast, Chunk White Tuna, Baby Shrimp, Julienned Ham, Turkey and Roast Beef, Swiss and American Cheeses, Bacon Bits, Chopped Egg

Sliced Black Olives, Tomatoes, Sliced Cucumber, Sliced Red Onion, Croutons, Grated Cheese, Roasted Red Peppers and Artichoke Hearts

Dressings: Caesar, Blue Cheese, Fat Free Raspberry Vinaigrette, Balsamic Vinegar and Extra Virgin Olive Oil

Rolls and Butter, Assorted Fruit Pies, Cakes, Fresh Fruit Salad

# LUNCH

## HOT LUNCH BUFFETS

Hot Lunch Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas. Iced Tea available upon request. Prices are per person.

### NEW YORK DELI BUFFET | \$32.00

*(15 Person Minimum)*

Tossed Garden Salad with Assorted Dressings, Home-Style Potato Salad, Creamy Coleslaw, Pasta Salad, Marinated Grilled Vegetables

Warm Sliced Corned Beef and Pastrami, Sauerkraut, Sweet & Sour Brisket, Italian Pulled Pork, Sliced Swiss, American Cheese, Muenster Cheese

Crusty Rolls, Sliced Rye, Sliced Pumpnickel

Russian dressing, Deli Mustard, Mayonnaise

Wedge Cut Fries, Deli Pickles

Rice Pudding, Tapioca Pudding, Carrot Cake, NY-Style Cheese Cake, Fresh Fruit Salad

### ITALIAN BUFFET | \$32.00

*(15 Person Minimum)*

Tossed Garden Salad with Assorted Dressings, Capri Salad, Chef's Salad, Home-Style Potato Salad, Creamy Coleslaw, Pasta Salad

Meatballs in Tomato Sauce, Grilled Sweet Italian Sausage, Grilled Onions and Peppers, Assorted Pasta with Sauces

Shredded Lettuce, Sliced Tomato, Red Onion, Hot Cherry Peppers, Grinder and Hoagie Rolls

Assorted Fruit Pies, Cakes, Fresh Fruit Salad

### SOUP, SALAD AND PASTA BUFFET | \$34.00

*(25 Person Minimum)*

**Choice of Two Soups:** Manhattan Clam Chowder, Creamy Chicken and Corn Chowder, Italian Wedding, Butternut Squash, New England Clam Chowder, Chicken Noodle

**Salad Bar:** Bowls of Mixed Field Greens and Romaine Lettuce, Bacon Bits, Chopped Egg, Chickpeas, Sliced Black Olives, Shredded Carrot, Tomatoes, Sliced Cucumber, Sliced Red Onion, Croutons, Roasted Red Peppers, Crumbled Blue Cheese, Assorted Dressings

**Choice of Two Hot Entrées:** Orecchiette Pasta with Sweet Italian Sausage, Pickled Peppers, Garlic and Olive Oil, Baked Penne with Meatballs and Sausage, Vegetable Lasagna, Rigatoni Bolognese, Cheese Tortellini with Oven Roasted Tomatoes, Spinach and Shallot Cream

Rolls and Butter, Grandma Pizza, Assorted Italian Desserts, Fruit Pies, Cakes, Fresh Fruit Salad

# LUNCH

## **HOT LUNCH BUFFETS** *(cont.)*

### **COMFORT FOOD BUFFET | \$34.00**

*(25 Person Minimum)*

Tossed Garden Salad with Assorted Dressings, Home-Style Potato Salad, Creamy Coleslaw, Pasta Salad, Marinated Grilled Vegetables

Choice of Three Hot Entrées: Crispy Fried Chicken, Chicken Parmesan, Eggplant Parmesan, Batter-Dipped Cod, Baked Cod with Pesto Crust, Pot Roast with Garden Vegetables, Meatloaf with Mushroom Gravy, Sliced Pork Loin with Braised Red Cabbage

Two Fresh Seasonal Vegetables, Chef's Selection of Potato or Rice Pilaf, Cheddar Cheese Biscuits, Cornbread

Hot Fruit Cobbler, Double Layer Chocolate Cake, Pineapple Upside-Down Cake, Assorted Cookies, Fresh Fruit Salad

### **SOUP AND SANDWICH BUFFET | \$28.50**

*(25 Person Minimum)*

**Choice of One Soup:** Manhattan Clam Chowder, Creamy Chicken and Corn Chowder, Minestrone, Butternut Squash, Wild Mushroom and Onion, Potatoes and Leek

Garden Salad with Three Dressings, Creamy Coleslaw, Home-Style Potato Salad, Pasta Salad and Tuna Salad

Premium Sliced Roast Beef, Roast Turkey, Deli Ham, Genoa Salami, Turkey Pastrami, Swiss Cheese, Provolone and Cheddar Cheese

Sliced Tomatoes, Lettuce and Pickles, Mustard, Mayonnaise, Russian Dressing, Horseradish Sauce

Baskets of Assorted Breads, Rolls, Deli Chips, Fruit Pies, Cakes and Fresh Fruit Salad

### **SIMPLE LUNCHEON BUFFET | \$21.50**

*(25 Person Minimum)*

New England Lobster Bisque with Homemade Cheddar Cheese Biscuits

Medley of Field Greens with Garden Vegetables and Three Dressings

Lemon Chicken and Pasta Salad

Fresh Seasonal Fruit Salad

### **HOT ENTRÉE BUFFET | \$38.00**

*(25 Person Minimum)*

#### **Choice of Two Entrées:**

Grilled Halibut with Sun Dried Tomatoes, Shiitake Mushrooms and Capers

Oven-Roasted Fillet of Salmon with Ginger Butter

Herb-Crusted Breast of Chicken with Field Mushroom Compote

Beef Medallions with Roasted Tomato and Wild Mushroom Demi-Glace

Chef's Seasonal Vegetarian Entrée or Vegetarian Pasta *(Included with Buffet)*

Chef's Fresh Seasonal Vegetable and Side Dish to Complement your Selections

Assorted Cakes, Tarts, Mousses and Pastries





DINNER

# DINNER

## PLATED DINNER

Our Dinner Selections are designed as three courses. Your menu selection includes a choice of Soup, Appetizer or Salad, Main Course and Dessert. All dinners include Freshly Baked Artisan Breads and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Premium Assortment of Fine Quality Teas. Our chefs will prepare an appropriate complement of fresh seasonal vegetables and a side dish to enhance your meal. All prices are per person.

### FIRST COURSE

Manhattan Clam Chowder  
Creamy Chicken and Corn Chowder  
Minestrone  
Potato and Leek

Wild Mushroom and Onion  
Butternut Squash  
New England Clam Chowder *(add \$3.00 per person)*  
Lobster Bisque *(add \$4.00 per person)*

### SECOND COURSE

#### SPINACH SALAD

Fresh Tender Spinach, Crispy Maple-Smoked Bacon, Chopped Egg, Sliced Mushrooms, Bermuda Onion and Honey Mustard Vinaigrette

#### HOUSE SALAD

Seasonal Field Greens, Belgian Endive, Grape Tomatoes, Curly Angel Hair Carrots with Sweet Herb Balsamic Vinaigrette

#### CAESAR SALAD

Hearts of Romaine with Traditional Caesar Dressing, Homemade Croutons and Parmesan Cheese

#### GREEK SALAD

Hearts of Romaine and Tender Spinach with Bermuda Onion, Feta Cheese, Kalamata Olives and Stuffed Grape Leaves with a Red Wine Vinaigrette

#### ICEBERG WEDGE SALAD

Crisp Iceberg Lettuce with Tomato, Bermuda Onion, Maple Syrup, Bacon, Cucumber, Crumbled Maytag Blue Cheese and Blue Cheese Dressing *(add \$3.00 per person)*

#### CHILLED SHRIMP SALAD

Grilled Marinated Shrimp over Bibb Lettuce, Sliced Red Onion, Mango Chutney, Crisp Bacon and Oven Roasted Cherry Tomatoes with Buttermilk Ranch Dressing *(add \$11.50 per person)*

#### DELUXE CAESAR SALAD

Red and Green Baby Romaine Lettuce Wrapped with Prosciutto, Nestled on a Pool of Creamy Caesar Dressing with Oven Roasted Roma Tomatoes and Parmesan Cheese *(add \$7.50 per person)*

# DINNER

## **PLATED DINNER** *(cont.)*

### **THIRD COURSE**

#### **CHICKEN FORESTIERE | \$43.50**

Semi-Boneless French Breast of Chicken, Braised in a Wild Mushroom Demi-Glace Sauce

#### **CHICKEN SALTIMBOCCA | \$45.00**

Sautéed Breast of Chicken Scaloppini Topped with Prosciutto, Spinach, Aged Provolone, Fresh Sage and a Madeira Wine Sauce

#### **GRILLED CHICKEN | \$41.00**

Marinated Grilled Boneless Chicken Breast Topped with Roasted Pepper Caponata

#### **CHICKEN SORRENTINO | \$43.50**

Boneless Breast of Chicken Sautéed with Prosciutto, Spinach, Eggplant, Tomato Sauce and Pine Nuts

#### **STEAK AU POIVRE | \$51.50**

12-Ounce Strip Steak with Black Peppercorn-Red Wine Sauce

#### **FILET MIGNON | \$55.00**

10-Ounce Grilled Filet with Bordelaise Sauce

#### **TUSCAN SIRLOIN | \$51.50**

10-Ounce Block-Cut Sirloin with Barolo Wine Sauce

#### **VEAL CHOP | \$64.00**

12-Ounce Seasoned Rib Chop with Wild Mushroom Demi-Glace Sauce

#### **PORKCHETTA | \$42.25**

Rosemary Red Wine Sauce

#### **LAMB T-BONES | \$48.00**

Two 8-Ounce Lamb Chops Rubbed with Garlic and Rosemary Served with Fig Essence

#### **SEASONAL FRESH SEAFOOD | MARKET PRICE**

Inquire for the Season's Freshest Available

#### **SALMON | \$43.50**

Marinated in a Light Soy Sauce, Grilled and Served with a Ginger Beurre Blanc

#### **HALIBUT | \$45.75**

Oven Roasted with Cilantro Pesto

# DINNER

## **PLATED DINNER** *(cont.)*

### **THIRD COURSE** *(cont.)*

#### **STUFFED SHRIMP | \$46.00**

Two Jumbo Shrimp, New England Crabmeat Stuffing Served with a Light Lemon Butter

#### **COLD WATER LOBSTER TAILS | MARKET PRICE**

Two Broiled Tails with Lemon and Sweet Butter

#### **FILET AND HALIBUT | \$55.00**

6-Ounce Grilled Filet Mignon with Port Wine Sauce and Oven Roasted Halibut Fillet with White Wine Butter Sauce

#### **FILET AND SHRIMP | \$60.00**

6-Ounce Grilled Filet Mignon with Port Wine Sauce and Two Jumbo Crabmeat Stuffed Shrimp

#### **FILET AND CHICKEN | \$52.50**

6-Ounce Grilled Filet Mignon with Port Wine Sauce and Boneless Breast of Chicken with Roasted Garlic Cream Sauce

#### **CHICKEN AND SALMON | \$45.75**

Grilled Boneless Chicken Breast with Roasted Pepper Caponata and Salmon Fillet with Herb Buerre Blanc

#### **CHICKEN AND SHRIMP | \$48.00**

Boneless Breast of Chicken with Basil Cream Sauce and Three Jumbo Shrimp with Green Olive and Tomato Concasse

#### **SURF AND TURF | \$75.00**

Filet Mignon with Port Wine Sauce and Cold Water Lobster Tail with Lemon and Sweet Butter

### **DESSERTS**

Crème Brule

Warm Peach Cobbler

Warm Bread Pudding with Caramel Sauce

Molten Chocolate Cake with Premium Vanilla Ice Cream

Warm Rustic Open-Face Fruit Tarts with Vanilla Bean Sauce

Tiramisu

Pecan Pie with Vanilla Bourbon Sauce

Fresh Fruit Tart

Couquette of Fresh Berries with Sabayon

Cheese Cake with Berry Coulis

Lemon Tart with Fresh Berries

Strawberry Shortcake

Sugar-Free Desserts Available Upon Request



# DINNER

## **DINNER BUFFETS**

Dinner Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas. All prices are per person.

### **EAGLE BUFFET | \$40.00**

Mixed Field Greens & Garden Vegetables, Caesar Salad, Lemon Chicken and Pasta Salad

Breast of Chicken with Savory Stuffing and Roasted Corn Relish, Salmon Fillet with Citrus Beurre Blanc, Cheese-Stuffed Tortellini in a Rosa Sauce with Pancetta and Fresh Peas

Fresh Seasonal Vegetable and Starch, Artisan Dinner Rolls and Butter

Extravagant Display of Italian, French and Continental Pastries, Cakes and Tortes, Fresh Seasonal Fruit Salad

### **BALSAM BUFFET | \$45.75**

*Includes all items in the Eagle Buffet, plus the following:*

Grilled Vegetable Salad with Balsamic Reduction, Sugar-Free Desserts

### **KAATERSKILL BUFFET | \$51.50**

*Includes all items in the Balsam Buffet, plus the following:*

Oven Roasted Sirloin Tips with Forrest Mushroom Demi-Glaze Sauce

# DINNER

## **DINNER BUFFETS** *(cont.)*

### **BEARPEN BUFFET** | **\$59.00** *(50 Person Minimum)*

Mixed Field Greens & Garden Vegetables  
Caesar Salad  
Lemon Chicken and Pasta Salad

Grilled Vegetable Salad with Balsamic Reduction  
Medley of Marinated Mushrooms

#### **Choice of Three Hot Entrées:**

Pan Roasted Chicken with Red Onion Marmalade  
Breast of Chicken Filled with Prosciutto and Fontina Cheese Topped with Tomato Sauce  
Breast of Chicken with Savory Stuffing and Roasted Corn Relish  
Salmon Fillet with Citrus Beurre Blanc  
Oven Roasted Sirloin Tips with Forrest Mushroom Demi-Glace Sauce  
Chicken Cacciatore  
Buttermilk Fried Chicken  
Sliced Grilled Sirloin with Roasted Shallot and Mushroom Demi-Glace Sauce  
Slow Roasted BBQ Brisket with Fire Cracker Onions  
Beef and Broccoli with Garlic Sauce  
Pan-Fried Braided Pork Chops with Braised Apples  
Halibut Fillet with Fennel, Onions, Tomatoes and Black Olives  
Ritz Cracker-Crusted Chattam Cod  
Clams and Mussels Zuppa Di Pesce

#### **Choice of One Pasta:**

Vegetable Lasagna  
Orecchiette with Broccoli Rabe, Sweet Italian Sausage, Pickled Peppers, Garlic and Olive Oil  
Cheese-Stuffed Tortellini in a Rosa Sauce with Pancetta and Fresh Peas  
Orecchiette with Oven Roasted Vegetables, Oven Roasted Garlic and Extra Virgin Olive Oil  
Wild Mushroom Ravioli with Oven Roasted Tomatoes, Sautéed Spinach and Shallot Cream Sauce

Artisan Dinner Rolls and Butter

Chef's Choice of Fresh Seasonal Vegetable and Side Dish to complement your selections.

Extravagant Display of Italian, French and Continental Pastries  
Fruit Tarts, Cakes and Tortes  
Sugar-Free Desserts

Mousses and Chocolate Dip Confections  
Fresh Seasonal Fruit Salad

# DINNER

## **DINNER BUFFETS** *(cont.)*

### **CLAM BAKE BUFFET | \$70.00** *(50 Person Minimum)*

New England Clam Chowder with Oyster Crackers  
Garden Green Salad with Seasonal Vegetables  
Block Island Potato Salad

Home-Style Cole Slaw  
Roasted Corn Salad  
Pasta Salad

#### **Choice of Four Hot Entrées:**

Steamed Clams with Drawn Butter  
Mussels Prepared Red or White Over Pasta  
Ritz Cracker-Crusted Chatham Cod  
Pan Seared Scallops with Garlic Butter over Rice Pilaf  
Rhode Island-Style Fried Calamari  
Oven Roasted Halibut with Pesto Crust  
Honey Mustard Glazed Chicken  
Sliced Sirloin of Beef with Grilled Mushrooms and Onions  
BBQ Pork Ribs

Artisan Dinner Rolls and Butter

Corn Bread

Cheddar Cheese Biscuits

Chef's Choice of Fresh Seasonal Vegetable and Potato to complement your selections.

Cranberry Apple Cobbler  
New England Bread Pudding  
Boston Cream Pie  
Fruit Pies

Strawberry Shortcake  
Sugar-Free Desserts  
Fresh Seasonal Fruit Salad

# DINNER

## **DINNER BUFFETS** *(cont.)*

### **BBQ BUFFET** | **\$54.00** *(50 Person Minimum)*

Garden Green Salad with Vegetables and Dressing

Block Island Potato Salad

Home-Style Cole Slaw

Roasted Corn Salad

Roasted Vegetable Salad

Pasta Salad

Fire Roasted Vegetable Medley

Grilled Sweet Potatoes with Marshmallow

Southern-Style Baked Beans

Fresh Fruit Salad

### **Choice of Four Hot Entrées:**

St. Louis Smoked Ribs

Pulled Pork with Mini Kaiser Rolls

Slow Roasted Texas BBQ Brisket with Firecracker Onions

Southwest Spice-Rubbed Sliced Sirloin with Grilled Onions and Mushrooms

BBQ Chicken Breast

Spicy Chicken Thighs with Grilled Vegetables

Artisan Dinner Rolls and Butter

Corn Bread

Cheddar Cheese Biscuits

Grilled Fruit with Assorted Toasted Pound Cakes

Cookies and Brownies

Assorted Cakes and Pies

Sugar-Free Desserts





COCKTAIL PARTY

# COCKTAIL PARTY

## COLD CANAPES

All prices are per piece. Minimum order of 50 pieces combined.

- SMOKED SALMON ON PUMPERNICKEL WITH FRESH DILL | \$4.50
- ENGLISH CUCUMBER WITH GORGONZOLA MOUSSE AND BACON SPIKES | \$3.35
- FRESH MOZZARELLA AND GRAPE TOMATO SKEWERS | \$3.35
- MINI VEGETARIAN TACO WITH SALSA AND CUMIN SOUR CREAM | \$4.25
- MINI FALAFEL WITH TAHINI SAUCE | \$3.35
- PROSCIUTTO WRAPPED MELON SKEWERS | \$5.00
- PEPPERED BEEF & BOURSIN CHEESE ON SOURDOUGH CROSTINI | \$4.50
- CURRIED POTATO CAKE WITH CUCUMBER DRESSING | \$3.35
- CHILLED JUMBO SHRIMP SKEWER | \$5.50
- CUBED FRUIT AND CHEESE SKEWER | \$4.50
- SMOKED CHICKEN SALAD WITH APPLES AND GRAPES IN PHYLLO CUP | \$4.00

## HOT HORS D'OEUVRES

All prices are per piece. Minimum order of 50 pieces combined.

- SPANISH BEEF EMPANADA | \$3.50
- KALAMATA OLIVE AND GOAT CHEESE | \$3.25
- THAI VEGETABLE SPRING ROLL | \$3.25
- FRENCH ONION SOUP BOULE | \$3.50
- BRIE AND RASPBERRY PHYLLO STAR | \$3.50
- WHITE TRUFFLE POTATO CROQUETTE | \$3.75
- ASPARAGUS RISOTTO BALLS | \$4.00
- MINI STUFFED ARTICHOKE HEARTS | \$4.00
- MINI CRAB CAKE WITH ROASTED RED PEPPER REMOULADE | \$4.00
- CRABMEAT STUFFED MUSHROOM | \$4.50
- PORCINI RISOTTO BALL | \$4.00
- MINI PHILLY CHEESE STEAK EGG ROLLS WITH CHIPOTLE KETCHUP | \$4.25
- BEEF SHORT RIB AND BACON SKEWERS | \$4.50
- GRILLED BABY LAMB CHOPS WITH POMMERY DEMI-GLACE SAUCE | \$4.00
- COCONUT CHICKEN SKEWERS MANGO CHUTNEY | \$3.50
- TRUFFLE MAC AND CHEESE TART | \$4.50
- LOBSTER BREAD PUDDING | \$3.25
- WILD MUSHROOM PHYLLO TRIANGLE | \$3.50
- CHICKEN WITH SPINACH AND BOURSIN CHEESE IN PUFF PASTRY | \$ 4.00
- FRANKS IN A BLANKET | \$3.50
- ANDOUILLE SAUSAGE IN PUFF PASTRY | \$4.00
- HAM AND GRUYERE CRESCENT | \$4.50



A LA CARTE STATIONS

## A LA CARTE STATIONS

### **LIVE CARVING BOARD STATIONS**

Chef attendant required at \$150.00 per chef.

#### **HERB-CRUSTED BONELESS PRIME RIB OF BEEF | \$375.00**

Creamy Horseradish, Country Mustard, Au Jus and Mini Buns

(Serves 25)

#### **OVEN ROASTED TENDERLOIN OF BEEF | \$400.00**

Creamy Horseradish, Country Mustard, Herb Mayonnaise, Bordelaise Sauce and Mini Buns

(Serves 10-15)

#### **PORKCHETTA | \$290.00**

Roasted Shallot Demi-Glace Sauce and Mini Buns

(Serves 20)

#### **BAKED COUNTRY HAM | \$200.00**

Herb Mayonnaise, Honey Mustard, Port Wine Sauce and Cheddar Biscuits

(Serves 20)

#### **SLOW BRAISED BEEF BRISKET | \$145.00**

Gravy, Caraway Rolls

(Serves 10)

#### **ROASTED RACK OF LAMB | \$286.00**

Crusted with Pommery Mustard, Herb Bread Crumbs, Mint Demi-Glace

(Serves 20)

#### **OVEN ROASTED TURKEY BREAST | \$145.00**

Herb Mayonnaise, Orange-Cranberry Compote, Honey Mustard and Mini Buns

(Serves 15)

# A LA CARTE STATIONS

## SPECIALTY STATIONS

### PASTA STATION | \$15.00 PER PERSON

**Choice of Two Pastas:** Penne, Cheese Tortellini; Gnocchi, Orecchiette, Rigatoni or Farfalle

**Choice of Two Sauces:** Pomodoro, Pesto, Shallot Cream, Bolognese, Carbonara, Aglio e Olio, Puttanesca

Presented with Freshly Grated Parmesan Cheese, Crushed Red Pepper, Sliced Italian Bread and Focaccia Bread

*(Add optional chef attendant for \$150.00)*

### ORIENTAL STIR FRY | \$22.00 PER PERSON

Chicken Breast Strips with Oriental Vegetables, Bay Shrimp with Oriental Vegetables, Asian Inspired Sauces, Vegetable Fried Rice

*(Add optional chef attendant for \$150.00)*

### SAUTÉED SEAFOOD | \$515.00 PER 100 PIECES

Jumbo Shrimp or Sea Scallops, Roasted Tomato Fennel Sauce or Traditional Scampi Style, Served With Rice Pilaf

*(Add optional chef attendant for \$150.00)*

### BEEF AU POIVRE | \$629.00 PER 100 PIECES

Tenderloin Medallions Crusted with Black Peppercorns served with Red Wine Sauce

*(Requires chef attendant at \$150.00)*

### WILD MUSHROOM SAUTÉ | \$11.50 PER PERSON

Portabella, Shiitake and Domestic Mushrooms Sautéed with Fresh Herbs and White Wine, Presented in Puff Pastry Cups or on Polenta

*(Requires chef attendant at \$150.00)*

## DESSERT STATIONS

All prices are per person.

### SUNDAE BAR | \$13.75 (25 person minimum)

Premium Vanilla, Chocolate and Strawberry Gelato, Hot Fudge, Butterscotch, Chocolate Sauce, Pineapple and Strawberry Topping, Fresh Bananas, M&Ms, Reese's Pieces, Crushed Oreos, Jimmies, Whipped Cream, Chopped Walnuts and Cherries

### SWEET CELEBRATION | \$18.25 (25 person minimum)

Fruit Tarts, Crème Puffs, Macaroons, Truffles, Cannolis, Chocolate Caramel Nuts, Chocolate Dipped Berries, Mini Cheesecakes, Lemon Tarts, Pecan Tarts, Chocolate Dipped Pretzels, Chocolate Dipped Oreos, Mousse, Sugar-Free Selection, Homemade Cookies and Brownies

### DESSERT EXTRAVAGANZA | \$25.00 (50 person minimum)

Assorted Mini French and Italian Pastries, Gourmet Blenches and Brownies, Chocolate Dipped Oreos, Petit Fours, Dipped Long Stem Strawberries, Black Forest Cake, Lemon Mousse Cake, Chocolate Mousse Cake, Hazelnut Torte, Caramel Torte, Cheesecake Variety, Fresh Fruit Flan and Deluxe Cookies, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Quality Teas



# A LA CARTE STATIONS

## RECEPTIONS

### CRUDITE

A Seasonal Medley of Fresh Vegetables, Choice of Two of the Following Dips: Onion, Bleu Cheese, Green Goddess, Roasted Garlic, Spinach, Ranch, Roasted Pepper or Sun Dried Tomato

Small (serves up to 20) | **\$75.00**

Medium (serves up to 40) | **\$140.00**

Large (serves up to 60) | **\$250.00**

### SEASONAL FRUITS AND BERRIES

Sliced and served with a Marshmallow Cream Cheese Dip

Small (serves up to 20) | **\$97.25**

Medium (serves up to 40) | **\$183.00**

Large (serves up to 80) | **\$343.00**

### CHEESE

Imported and Domestic Cheese Variety, Premium Cracker Assortment, Lavosh and Sliced French bread

Small (serves up to 20) | **\$115.00**

Medium (serves up to 40) | **\$205.00**

Large (serves up to 80) | **\$365.00**

### GRILLED VEGETABLES

Marinated with Olive Oil, Fresh Herbs and Balsamic Glaze

Small (serves up to 20) | **\$86.00**

Medium (serves up to 40) | **\$140.00**

Large (serves up to 80) | **\$297.00**

### ANTIPASTO DISPLAY

Assorted Grilled Vegetables, Marinated Mushrooms, Mozzarella and Provolone Cheeses, Artichokes, Olives, Sliced Italian Meats, Focaccia and Sliced Italian Bread

Small (serves up to 20) | **\$137.00**

Medium (serves up to 40) | **\$263.00**

Large (serves up to 80) | **\$500.00**





A LA CARTE REFRESHMENTS

# A LA CARTE REFRESHMENTS

## BEVERAGES

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE | \$37.50 PER GALLON

AN ASSORTMENT OF FINE QUALITY TEAS | \$34.00 PER GALLON

ICED TEA, FRUIT PUNCH AND LEMONADE | \$25.00 PER GALLON

FRESH SQUEEZED ORANGE JUICE | \$80.00 PER GALLON

INDIVIDUAL BOTTLES OF JUICE | \$4.00 EACH

BOTTLED SOFT DRINKS | \$3.50 EACH

BOTTLED WATER | \$2.50 EACH

HALF-PINT CARTONS OF MILK AND CHOCOLATE MILK | \$2.50 EACH

FRESH FRUIT SMOOTHIES | \$6.25 PER PERSON

## SNACKS

LOW-FAT YOGURT | \$2.50 EACH

WHOLE SEASONAL FRUIT | \$1.75 PER PIECE

FRESH SLICED SEASONAL FRUITS AND BERRIES | \$4.00 PER PERSON

MINI FRUIT PASTRIES | \$13.75 PER DOZEN

ASSORTED MINI MUFFINS | \$13.75 PER DOZEN

FLAKY MINI CROISSANTS | \$13.75 PER DOZEN

CHEF'S BAGEL VARIETY BAKED FRESH ON PREMISE WITH CREAM CHEESE | \$34.00 PER DOZEN

HOT BREAKFAST SANDWICHES ON YOUR CHOICE OF CROISSANT, BUTTERMILK BISCUIT, ENGLISH MUFFIN  
OR FRESHLY BAKED BAGEL | \$55.00 PER DOZEN

ASSORTED HOMEMADE COOKIES | \$21.00 PER DOZEN

FUDGE BROWNIES AND BLONDIES | \$21.00 PER DOZEN

INDIVIDUAL BAGS OF POTATO CHIPS, POPCORN AND CORN CHIPS | \$1.45 EACH

MINI CHOCOLATE BARS AND CANDY | \$5.75 PER PERSON (*5 pieces of candy per person*)

ICE CREAM NOVELTY BARS | \$48.00 PER DOZEN



## BEVERAGE & BAR OFFERINGS

## BEVERAGE & BAR OFFERINGS

### STANDARD OPEN BAR

All prices per person.

ONE HOUR | \$25.00  
TWO HOURS | \$28.00  
FOUR HOURS | \$40.00

#### COCKTAILS

Vodka – Pinnacle

Gin – Gordon's

Rum – Cruzan

Scotch – Cluny Black

Bourbon/Whiskey – Old Crow

Beer and Wine included.

### PREMIUM OPEN BAR

All prices per person.

ONE HOUR | \$27.50  
TWO HOURS | \$34.00  
FOUR HOURS | \$46.50

#### COCKTAILS

Vodka – Absolut, Grey Goose

Gin – Beefeater, Tanqueray

Rum – Bacardi Silver, Mount Gray

Scotch – Dewar's, Johnny Walker

Bourbon/Whiskey – Jack Daniel's, Seagram's 7

Tequila – Jose Cuervo Gold

Beer and Wine included.

### ADDITIONAL BEVERAGE OPTIONS

All prices per person.

SOMMELIER'S SELECTION OF WINES AND CHAMPAGNE | \$22.50

#### BEER, WINE AND SOFT DRINKS BAR

ONE HOUR | \$22.50  
TWO HOURS | \$27.50  
FOUR HOURS | \$37.50

### PREMIUM BRAND LIQUOR

Includes all Quality Brands Plus Grey Goose Vodka, Absolut Vodka, Tanqueray and Beefeater Gin, Dewar's and Johnnie Walker Scotch, Jack Daniel's, Seagram's 7 Whiskey, Mount Gay and Bacardi Silver Rum, Jose Cuervo Gold Tequila, Imported and Domestic Beer, Beringer Wines

ONE HOUR | \$25.00  
TWO HOURS | \$31.50  
FOUR HOURS | \$50.50

# BEVERAGE & BAR OFFERINGS

## **CASH BARS**

Prices include 8.875% tax. Bar requires a cashier at \$125.00. A Minimum of \$500.00 per bar revenue must be generated. Otherwise, an additional charge of \$150.00 per bartender will be billed to your account.

CORDIALS | STARTING AT \$9.50

PREMIUM COCKTAILS | STARTING AT \$11.00

PREMIUM BRAND ROCKS | \$11.50

SIGNATURE MARTINI | \$15.00

QUALITY BRAND COCKTAILS | STARTING AT \$11.50

QUALITY BRAND ROCKS | \$9.50

QUALITY BRAND MARTINIS | \$10.50

IMPORTED BEER | \$9.50

DOMESTIC BEER | \$8.50

HOUSE WINE | \$9.00

SOFT DRINKS | \$5.00