

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.

To plan your event, contact

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Meeting Packages	3	A La Carte Stations	20 - 22
Breakfast & Brunch	4 - 6	Vegan Offerings	23
Lunch	7 - 12	A La Carte Refreshments	24-25
Dinner	13 - 17	Beverage & Bar Offereings	26-27
Cocktail Party	18 - 19		

BANQUET

CATERING MENU

MEETING PACKAGES

(20 Person Minimum)

Prices only include the Food and Beverage service needed.

Additional room and equipment charges may be added

EXECUTIVE PACKAGE \$30 per person

EXPRESS CONTINENTAL

1 hour service time of Assorted Baked items, fresh fruit juices, Freshly Brewed Regular and Decaffeinated Coffee, Teas and Water.

AFTERNOON BREAK

1 hour service with choice of:

A) Milk & Cookies

Assorted house baked cookies, and brownies with White and Chocolate Milk, Soda, Freshly Brewed Regular and Decaffeinated Coffee, Teas and Water.

B) Bake Shop

Assorted Baked Muffins and Sweet Breads with Water, Freshly Brewed Regular and Decaffeinated Coffee and Teas.

C) Health and Wellness

Fresh Vegetable sticks, Baked Pita Chips Pesto Ranch Dip and Hummus. Infused Water, Soda, Freshly Brewed Regular and Decaffeinated Coffee and Teas.

CORPORATE PACKAGE \$50 per person

Express Continental Breakfast - 1 hour service time of Assorted Baked items, Fresh cut fruit and Berries, Fresh Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee, Teas and Water.

Also includes Choice of any of our lunch buffets. 1 hr service.



BREAKFAST & BRUNCH

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CONTINENTAL BREAKFAST

Continental Breakfast, Coffee and Refreshments are charged per person and scheduled for 1 hour of unlimited consumption. Guarantees must be within 3% of meeting set requirements.

Extended service arrangements can be made through catering at an additional charge.

BAGEL BUFFET | \$22

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

CONTINENTAL BUFFET | \$25

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

BREAKFAST & BRUNCH

BREAKFAST BUFFETS

Breakfast buffets are charged per person.

CREATE YOUR OWN BREAKFAST BUFFET (25 Person Minimum)

Fresh Cut Fruit, Muffins, Sweet Breakfast Breads, Fruit Filled Danish, Chilled Fruit

Juices - Orange, Cranberry and Apple, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.

ENTREES - 1 Entree \$30 | 2 Entrees \$35

Scrambled Eggs

Belgian Waffles

Mediterranean Egg Casserole - Feta Cheese, Roasted Tomatoes, Sautéed Spinach & Chorizo Sausage Butter-milk Pancakes

Deep Dish French Toast

Scrambled Eggs Benedict

Egg White Frittata

MEATS (Choose 2)

Applewood Smoked Bacon

Pork Sausage Links

Cured Ham

Canadian Bacon

Corned Beef Hash

Turkey Sausage Patties

Hot Breakfast Buffets will include Home-fried potatoes.

CHEF PREPARED OMLETTE STATION | \$12

(\$100 for chef attendant per 100 people)

Mushrooms, Onions, Peppers, Tomatoes, Spinach, Black Olives, Fresh Herbs, Grated Cheese, Egg Whites.

GRAHAM BUFFET | \$35

Assorted Pastries, Toast with Butter and Preserves, Fresh Sliced Seasonal Fruits & Berries, Yogurt and Cereal Bar with Milk and Almond Milk, Bananas, Fluffy Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage Links, Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas.

BREAKFAST BUFFET ENHANCEMENTS

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

Blueberry Buttermilk Pancakes | \$5

Biscuits & Sausage Gravy | \$5

Steel Cut Oatmeal, Raisins & Brown Sugar | \$5

Cold Cereal & Granola Served with Whole, 2% & Almond Milk | \$4

Southern Style Grits with Cheddar Cheese & Scallions | \$5

Smoked Salmon Display | \$7

Bagels & Cream Cheese | \$26 / dozen



LUNCH

LUNCH

PLATED LUNCH

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

SALADS

Caesar Salad

Crisp Romaine, Shaved Parmesan, Herb Croutons

Mixed Field Greens

Spring Mix and Romaine, Carrots, Cucumber, Grape Tomatoes

Baby Kale and Spinach

Dried Cranberries, Candied Walnuts, Goat Cheese with Apple Cider Vinaigrette

Classic Wedge

Iceberg Lettuce, Grape Tomatoes, Blue Cheese Dressing and Crumbled Bacon

SOUPS

Tomato Bisque, Potato Leek, Minnesota Wild Rice, New England or Manhattan, Clam Chowder, Minestrone, Chicken Noodle, Cream of Broccoli, Split Pea, Beef Barley, Sweet Corn Chowder

Chilled options: Gazpacho,, Carrot-Ginger, and Vichyssoise

Caprese | \$28

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Arugula & Basil Reduction with Chilled Poached Salmon

Marinated Grilled Chicken with Antipasto Salad | \$25

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

Shrimp Cobb Salad | \$28

Bibb Lettuce, Grape Tomatoes, Crumbled Bacon, Black Olives, Hard Boiled Eggs, Blue Cheese Crumbles Tossed in a Green Dressing & Topped with Chilled Poached Shrimp

Asian Grilled Chicken Salad | \$28

Napa Cabbage, Snow Peas, Carrots, Scallions, Mandarin Oranges & Cilantro tossed in a Ginger-Soy Vinaigrette and topped with Grilled Chicken Breast

SANDWICHES

Includes chips & a pickle wedge

Tavern Ham & Gruyere with Dijon, Spinach, Red Onion on an Onion Roll | \$16

Grilled Portabella Mushroom on Focaccia with Pesto Roasted Vegetables, Boursion Cheese, Arugula | \$17

Chicken Salad on a Croissant with Celery, Grapes & Walnuts tossed in a Light Mayonnaise | \$18

Horseradish Marinated Chicken Wrap with Arugula, Roasted Bell Peppers | \$18

Oven roasted sliced turkey with Bibb lettuce, tomato and Pesto-Mayonnaise on whole grain bread |

Roast Beef and NY sharp cheddar, thin sliced red onion and Horseradish mayonnaise on a Kaiser roll |

LUNCH

PLATED LUNCH (cont)

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

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

Grilled Marinated Flank Steak | \$29

Mushroom Bordelaise, Garlic Mashed Red Bliss, Seasonal Vegetables

Broiled Atlantic Salmon | \$27.50

Citrus Beurre Blanc, Roasted Asparagus And Wild Rice Pilaf

Sliced Pork Loin | \$29

Sweet Corn Relish, Roasted Roasemary Red Bliss, Bourbon Carrots, Whole Grain Bordelaise

Pan Seared Chicken Breast | \$27.50

On A Bed Of Roasted Peppers, Sundried Tomatoes And Artichokes With Saffron Rice

Quiche Lorraine | \$18

Bacon, Gruyere Cheese Served with Lightly Tossed Greens

Baked Cod | \$25

Parmesean and Fresh Herb Crumbs, White Wine & Lemon Sauce with Saffron Rice Pilaf

Beef Brisket | \$29

Briased in Ale, Roasted Fingerling Potatoes, Glazed Baby Carrots

DESSERT SELECTION

Cheesecake with Seasonal Berries

Chocolate Layer Cake with Fresh whipped Cream

Carrot Cake

Brownie al a mode

Lemon-Berry Mascarpone Cake

Blueberry, Apple or Fruit of the Forest pie or fresh fruit plate Honey-minted yogurt

LUNCH

COLD LUNCH BUFFETS

Cold Buffets Include Freshly Brewed Regular and Decaffeinated Coffee and Fine Quality Teas. Iced Tea Available Upon Request.

Prices are per person.

SANDWICH BUFFET | \$32

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 & HOAGIE BUFFET | \$32

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

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 (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 | \$34 (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, Carrot Cake, Ny-Style Cheese Cake, Fresh Fruit Salad

ITALIAN BUFFET | \$34.00 (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 & PASTA BUFFET | \$34 (25 Person Minimum)

Choice Of Two Soups:

Tomato Bisque, Potato Leek, Minnesota Wild Rice, New England Or Manhattan Clam Chowder, Minestrone, Chicken Noodle, Cream Of Broccoli, Split Pea, Beef Barley, Sweet Corn Chowder.

Chilled Options: Gazpacho, Carrot-Ginger, And Vichyssoise

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 (25 Person Minimum)

Choice of 3 Entrees and served with Seasonal Vegetable and Complimenting Side Dish.

Basket of Biscuits and Parker House Rolls.

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

Includes Chefs Choice of Seasonal Vegetable and Side Dish To Complement Your Selections.

Basket of artisan rolls and biscuits

Dessert Table

Assorted Fruit Pies and Cakes, Brownie / Cookie Platter and Fresh Fruit

SOUP & SANDWICH BUFFET | \$28.50 (25 Person Minimum)

Choice Of One Soup:

Tomato Bisque, Potato Leek, Minnesota Wild Rice, New England Or Manhattan Clam Chowder, Minestrone, Chicken Noodle, Cream Of Broccoli, Split Pea, Beef Barley, Sweet Corn Chowder. Chilled Options: Gazpacho, Carrot-Ginger, and Vichyssoise

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, Cakes and Fresh Fruit Salad

Dessert Table

Assorted Fruit Pies and Cakes, Brownie/Cookie Platter and Fresh Fruit



DINNER

DINNER

PLATED DINNER

Our dinner selections are designed as three courses. Your menu selection includes a choice of soup, 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.

Prices are per person.

Soup Course

Tomato Bisque, Potato Leek, Minnesota Wild Rice, New England Or Manhattan Clam Chowder, Minestrone, Chicken Noodle, , Cream Of Broccoli, Split Pea, Beef Barley, Sweet Corn Chowder.

Chilled Options: Gazpacho, Carrot-Ginger, And Vichyssoise

First 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 Smoked Bacon, Cucumber, Crumbled Maytag Blue Cheese and Blue Cheese Dressing

Second 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

DINNER

PLATED DINNER (cont)

Filet Mignon | \$55.00

8-Ounce Grilled Filet with Bordelaise Sauce

Tuscan Sirloin | \$51.50

12-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 6-Ounce Lamb Chops Rubbed With Garlic and Rosemary Served with Fig Essence

Salmon | \$43.50

Marinated In A Light Soy Sauce, Grilled And Served with a Ginger Beurre Blanc

Halibut | \$45.75

Oven Roasted with Basil Pesto Crust and Lemon Butter

Stuffed Shrimp | \$46

Three Jumbo Shrimp, Maryland Crabmeat Stuffing Served with a Light Lemon Butter

Filet And Shrimp | \$60

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 Bordelaise 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 Beurre Blanc

Chicken And Shrimp | \$48

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

Surf And Turf | \$75

6-Ounce Filet Mignon with Port Wine Sauce and 6-Ounce Cold Water Lobster Tail with Lemon and Sweet Butter

Third Course

Desserts

Crème Brûlée, Chocolate Layer Cake, Tiramisu, Southern Pecan Pie Bourbon Whipped Cream, New York Style Cheesecake With Seasonal Berries, Lemon-Berry Mascarpone Cake, Warm Chocolate Bread Pudding Jack Daniels Crème Anglaise, Lemon Curd With Macerated Berries.

DINNER

DINNER BUFFETS

Dinner Buffets Include Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.

All prices are per person.

EAGLE BUFFET | \$43

Mixed Field Greens, 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 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

BEARPEN BUFFET | \$59 (50 Person Minimum)

Mixed Field Greens

Caesar Salad

Grilled Vegetable Salad with Balsamic Reduction

Choice of Three Hot Entrées:

Pan Roasted Chicken with Red Onion Marmalade

Breast of Chicken Filled with Prosciutto and Fontina Cheese Topped with Madeira Jus Breaded Breast of Chicken w Savory Stuffing, Chicken Veloute and Sweet Corn Relish Salmon Fillet with Citrus Beurre Blanc 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

Halibut Fillet with Fennel, Onions, Tomatoes and Black Olives

Ritz Cracker-Crusted Chattam Cod Clams and Mussels Zuppa Di Pesce

Oven Roasted Sirloin Tips with Forrest Mushroom Demi-Glaze Sauce

Choice of One Pasta:

Orecchiette w Broccoli Rabe, Garlic and olive oil

Cheese stuffed tortellini in a Rosa Sauce w pancetta and sweet peas

Wild Mushroom ravioli, sun dried tomatoes, spinach and Pesto Cream

Baked Penne with roasted Vegetables, light marinara and fontina cheese

Artisan Dinner Rolls and Butter

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

Dessert Table. Variety of gourmet cakes and pies with fresh Seasonal Berries.

DINNER

DINNER BUFFETS (cont)

NEW ENGLAND CLAM BAKE BUFFET | \$70 (50 Person Minimum)

Crackers Garden Green Salad with Seasonal Vegetables Block Island Potato Salad
American Field Greens with fresh vegetable and assorted dressings
Creamy Coleslaw
Watermelon Salad with Vidalia onions, Feta Cheese and Fresh Mint
Red Bliss Potato Salad
Penne pasta Salad w veggies and Pesto Vinaigrette

Choice of Four Hot Entrées:

Steamed Clams with Drawn Butter
Mussels Prepared Red or White Over Pasta
Ritz Cracker-Crusted Chattam Cod
Pan Seared Scallops with Garlic Butter
Fried Calamari, Clam Strips and Rock Shrimp
Oven Roasted Halibut with Pesto Cream
Honey Mustard Glazed Chicken
Sliced Sirloin of Beef with Grilled Mushrooms
Buffet Served with:
Corn on the Cobb, "old Bay" steamed Red Bliss potatoes, and Sauteed Green Beans. Corn Bread, and parker house rolls

Dessert Table

Key lime, Apple and Blueberry Pies
Cookies, Brownies and Blondies
Seasonal Peach and Blueberry Salad
Strawberry Shortcake

BBQ BUFFET | \$54 (50 Person Minimum)

American Field Greens with fresh vegetable and assorted dressings
Creamy Coleslaw
Watermelon Salad with Vidalia onions, Feta Cheese and Fresh Mint
Red Bliss Potato Salad
Penne pasta Salad with veggies and Pesto Vinaigrette
Choice of Four Hot Entrées: Includes corn on cobb and baked beans
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
Hamburgers
Hot Dogs
BBQ Chicken
Marinated Flank Steak, Horseradish Sauce
Artisan Dinner Rolls and Butter, Corn Bread and Biscuits

Desserts

Key lime, Apple and Blueberry Pies, Cookies, Brownies and Blondies, Seasonal Peach and Blueberry Salad, Strawberry Shortcake



COCKTAIL PARTY

COCKTAIL PARTY

Cocktail party or Reception service, Choose 4 items at \$20 person for 1 hr service.

All items can be butlered or set as display and each additional item will be \$4 per person

COLD CANAPES

Creamy Smoked Trout Dip with Apples and Horseradish

Oriental Duck in Phyllo Crust

Belgian Endive with Bleu Cheese and Beet Vinaigrette

White Bean Bruschetta Crostini

Sliced Duck Breast with Red Onion Jam

Cherry Tomatoes Stuffed with Basil-Goat Cheese

Salmon Tartar with Green Olive Crostini

Sliced Filet of Beef, Horseradish Cream and Crispy Shallots

Caprese salad Skewers

*Jumbo Shrimp Cocktail - additional \$3 Per person

Smoked Chicken Salad with Grapes in phyllo

Smoked Salmon Toast points with Dill Crème Fraiche

Prosciutto wrapped Melon Kabobs

HOT HORS D'OEUVRES

Thai Chicken Satay, Peanut Dipping Sauce

Beef Empanadas, Yogurt Mint Sauce

Franks in a Blanket

Crostini Fontina, Basil Chiffonade

Mini Crab Cake, Sauce Remoulade

Broiled Kobe Sliders, Balsamic Glazed Red Onion

Spanakopita

Stuffed Mushrooms with Artichoke hearts, Sundried Tomatoes and Spinach Crispy

Coconut Shrimp with Thai Dipping Sauce

Vegetable Spring Rolls

White Truffle Potato Croquette

Arancini, Stuffed, Fried Risotto Balls

Short Rib and Bacon Skewers

Andouille Sausage in Puff Pastry



A LA CARTE STATIONS

A LA CARTE STATIONS

Cocktail party or Reception service, Choose 4 items at \$20 person for 1 hr service.

All items can be butlered or set as display and each additional item will be \$4 per person

SPECIALTY STATIONS (25 Person Minimum)

PASTA STATION | \$16 Per Person

Choice of Two Pastas: Penne, 3 Cheese Tortellini; Gnocchi, Orecchiette, Cavatalli, or Bowtie

Choice of Two Sauces: Marinara, Alfredo or Vodka

Choice of Two Toppings: Scallions, Bell Peppers, Crumbled Smoked Bacon, Peas or Tomatoes

Presented with Freshly Grated Parmesan Cheese, Crushed Red Pepper, Garlic Bread

Add Ons: Grilled Chicken Strips | \$4, Meatballs | \$5, Shrimp | \$6

(Add optional chef attendant for \$75)

MAC & CHEESE STATION | \$17

Choice of Two Toppings: Crumbled Smoked Bacon, Tomatoes, Scallions, Broccoli, Grated Parmesan, Red Pepper Flakes Add Ons: Pulled Pork | \$5, Garlic Shrimp | \$6, Lobster | \$10

ORIENTAL STIR FRY OR SUSHI | Market Price

DESSERT STATIONS

All prices are per person.

MINI PASTRY BAR | \$10 (25 person minimum)

Eclair, Baklava, Fruit Tart, Petit Fors, Cannoli, Assorted Rugelach

PIE AND COBBLER TABLE | \$10 (25 person minimum)

Southern Pecan, Classic Apple, Fruit of Forest, Lemon Meringue, Chocolate Whipped Cream, Apple Pear Ginger Crisp with Bourbon Whipped Cream, Blueberry, Peanut Butter with Reese's Pieces, Warm Apple Cobbler

DESSERT EXTRAVAGANZA | \$12 (50 person minimum)

Fresh Fruit Tarts, Chocolate Genache Cake, Carrot Cake with Cream Cheese Icing, NY Style Cheesecake, Chocolate Mousse Raspberry Coulees, Tiramisu, Fruit of Forest Pie

ICE CREAM SUNDAE BAR

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, Hummus, Ranch, Roasted Pepper or Sun Dried Tomato

Small (serves up to 25) | \$80.00

Medium (serves up to 50) | \$150.00

Large (serves up to 100) | \$280.00

SEASONAL FRUITS AND BERRIES

Sliced and served with a Marshmallow Cream Cheese Dip

Small (serves up to 25) | \$90.00

Medium (serves up to 50) | \$175.00

Large (serves up to 100) | \$325.00

CHEESE

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

Small (serves up to 25) | \$100.00

Medium (serves up to 50) | \$200.00

Large (serves up to 100) | \$380.00

GRILLED VEGETABLES

Marinated with Olive Oil, Fresh Herbs and Balsamic Glaze

Small (serves up to 25) | \$90.00

Medium (serves up to 50) | \$175.00

Large (serves up to 100) | \$325.00

ANTIPASTO DISPLAY

Assorted Grilled Vegetables, Marinated Mushrooms, Mozzarella and Provolone Cheeses, Artichokes, Olives

Small (serves up to 25) | \$100.00

Medium (serves up to 50) | \$190.00

Large (serves up to 100) | \$370.00

CHARCUTERIE BOARD

Sliced Italian Meats, Focaccia and Sliced Italian Bread

Small (serves up to 25) | \$140.00

Medium (serves up to 50) | \$250.00

Large (serves up to 100) | \$430.00

VEGAN BANQUET OFFERINGS

LUNCH

Grilled Portabella Mushroom Burger
Roasted red peppers and Arugula Pesto
Hearts of Palm, Watercress and Avocado Salad
Roasted fingerling Potato Tacos
Pickled red onions and Pico de Gallo
Falafel, Cucumber, Tomato and Fresh Herbs
Vegan Yogurt sauce

DINNER

Farm Stand Veggie Stir Fry, Green Curry Sauce and Brown Rice
Lentil Meatballs With Marinara over Penne Pasta
Tandoori Cauliflower, Chick Peas and basmati rice, Mango Chutney
Spaghetti with Mushroom Bolognese
Grilled Veggie Chopped Salad, Cashew "Ranch"
Soft Polenta with Ratatouille and Broccolini
Seared Tofu with Saffron, Chickpeas and mixed vegetables

VEGETARIAN OPTIONS

Vegetarian Shepards pie
Stuffed Vegetarian Cabbage
Grilled Portabella stuffed with Pesto Ratatouille and topped with Boersin Cheese



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

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STANDARD OPEN BAR

All prices per person.

One Hour | \$28.00

Two Hours | \$31.00

Three Hours | \$38.00

Four Hours | \$45.00

PREMIUM OPEN BAR

All prices per person.

One Hour | \$32.00

Two Hours | \$38.00

Three Hours | \$43.50

Four Hours | \$50.00