

A row of stainless steel chafing dishes with lids, arranged on a table in a restaurant setting. The background is softly blurred, showing more of the dining area.

# **CATERING AND BANQUET** MENU AND PACKAGES

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# BREAKFAST

## 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. All buffets include assorted chilled fruit juices, freshly brewed regular and decaffeinated coffee and fine quality teas.

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### BAGEL BUFFET

Bagels, Cream Cheese, Low-Fat Cream Cheese, Smoked Salmon Spread, Vegetable Cream Cheese

### CONTINENTAL BUFFET

Seasonal Melons, Fruits and Berries, Mini Breakfast Pastries and Coffee Cakes, Butter, Preserves

### GRAHAM BUFFET (25 person minimum)

Fruit Salad, Yogurt Bar, Cereal Bar with Skim Milk, Almond Milk, and Bananas. Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Bacon Strips and Country Sausage Links.

## HOT BREAKFAST BUFFET

Hot Breakfast Buffets include Home-Fried Potatoes, Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.

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### CREATE YOUR OWN BREAKFAST BUFFET

(25 person minimum)

#### Select Two

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

### ENTREES

Scrambled Eggs, Belgian Waffles, Buttermilk Pancakes, Deep Dish French Toast, Scrambled Eggs Benedict, Egg White Frittata, Mediterranean Egg Casserole (Feta Cheese, Roasted Tomatoes, Sautéed Spinach and Chorizo Sausage)

### MEATS (Select Two)

Applewood Smoked Bacon, Pork Sausage Links, Cured Ham, Canadian Bacon, Corned Beef Hash, Turkey Sausage Patties

### CHEF PREPARED OMLETTE STATION

(\$150 for chef attendant per 100 people)

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

## ENHANCEMENTS

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Blueberry Buttermilk Pancakes

Biscuits and Sausage Gravy

Steel Cut Oatmeal, Raisins and Brown Sugar

Cold Cereal and Granola Served with Whole, 2% and Almond Milk

Southern Style Grits with Cheddar Cheese and Scallion

Smoked Salmon Display

Bagels and Cream Cheese

# LUNCH

## PLATED LUNCH

All plated lunches require a 25 person minimum. Lunches include 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.

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### SALADS

#### Baby Kale and Spinach

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

#### Classic Wedge

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

#### Caesar Salad

Crisp Romaine, Shaved Parmesan, Herb Croutons

#### Mixed Field Greens

Spring Mix and Romaine, Carrots, Cucumber, Grape Tomatoes

### 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

### ENTRÉES

#### Caprese

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Arugula and Basil Reduction with Chilled Poached Salmon (6oz)

#### Marinated Grilled Chicken with Antipasto Salad

Boneless Chicken Breast (6oz), Marinated Grilled Vegetables and Provolone Cheese on a Bed of Greens

#### Shrimp Cobb Salad

Bibb Lettuce, Grape Tomatoes, Crumbled Bacon, Black Olives, Hard Boiled Eggs, Blue Cheese Crumbles Tossed in a Green Dressing and Topped with Chilled Poached Shrimp (4)

#### Asian Grilled Chicken Salad

Napa Cabbage, Snow Peas, Carrots, Scallions, Mandarin Oranges and Cilantro tossed in a Ginger-Soy Vinaigrette and topped with Grilled Chicken Breast (6oz)

#### Heart Smart Chicken

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

#### Wild Mushroom Ravioli

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

#### Grilled Marinated Flank Steak

Mushroom Bordelaise, Garlic Mashed Red Bliss Potatoes, Seasonal Vegetables

# PLATED LUNCH (CONTINUED)

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## **Broiled Atlantic Salmon**

Citrus Beurre Blanc, Roasted Asparagus and Wild Rice Pilaf

## **Sliced Pork Loin**

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

## **Pan Seared Chicken Breast**

On a Bed of Roasted Peppers, Sundried Tomatoes and Artichokes with Saffron Rice

## **Quiche Lorraine**

Bacon, Gruyere Cheese Served with Lightly Tossed Greens

## **Baked Cod**

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

## **Beef Brisket**

Braised in Ale, Roasted Fingerling Potatoes, Glazed Baby Carrots

## **DESSERTS**

Cheesecake with Seasonal Berries

Chocolate Layer Cake with Fresh Whipped Cream

Carrot Cake

Brownie Á La Mode

Lemon-Berry Mascarpone Cake

Fresh Fruit Plate Honey-Minted Yogurt

# SANDWICHES

**Includes Chips & a Pickle Wedge**

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Tavern Ham and Gruyere with Dijon, Spinach, Red Onion on an Onion Roll

Grilled Portabella Mushroom on Focaccia with Pesto Roasted Vegetables, Boursion Cheese, Arugula

Chicken Salad on a Croissant with Celery, Grapes and Walnuts Tossed in a Light Boursin Mayonnaise

Horseradish Marinated Chicken Wrap with Arugula, Roasted Bell Peppers

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

# SALAD BAR (25 person minimum)

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## **Greens & Meats**

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

## **Sides**

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 and Bread**

Caesar, Blue Cheese, Fat Free Raspberry Vinaigrette, Balsamic Vinegar and Extra Virgin Olive Oil, Rolls and Butter

## **Dessert**

Fresh Fruit Salad, Cookies and Brownies

# COLD LUNCH BUFFET

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Cold Lunch Buffet includes freshly brewed coffee, decaffeinated coffee and fine quality teas.

## SANDWICH BUFFET

### Sides & Salad

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

### Dessert

Fresh Fruit Salad, Cookies, and Brownies

## SUB & HOAGIE BUFFET

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

### Sides and Salad

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

### Sub Selection

Italian Hoagies, Roast Beef Subs, Tuna, Ham and Cheese, Veggie, Sliced Hot Peppers, Olives, Mustard, Mayonnaise,  
Oil and Vinegar, Marinated Vegetables, Pickle Spears

### Dessert

Fresh Fruit Salad, Cookies, Brownies

## MEDITERRANEAN BUFFET

### Salads

Mediterranean Green Salad with Red Wine Vinaigrette  
Fregula, Wilted Spinach, Sundried Tomato Pesto and Ricotta Salata  
Golden Beet and Fennel Salad

### Assorted Sandwich Selection

Genoa Salami, Black Olive Paste, Tomato, Feta, Arugula and Cucumber on a Baguette  
Mediterranean Tuna Ceviche in a Crispy Tortilla Bowl  
Grilled Chicken, Grilled Green Pepper, Pickled Red Onions, Tahini, Lemon Sauce and Burrata on a Sub  
Tzatziki, Ntolmades, Eggplant Salad, Hummus, Kalamata Olives, Flat Breads, and Greek Pita

### Dessert

Fresh Fruit Salad, Galaktomboureko, Baklava



# HOT LUNCH BUFFET

Hot Lunch Buffet includes freshly brewed coffee, decaffeinated coffee and fine quality teas. All hot lunch buffets have a 25 person minimum.

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## NEW YORK DELI BUFFET

### Salad

Tossed Garden Salad with Assorted Dressings  
Home-Style Potato Salad  
Creamy Coleslaw

### Breads & Sides

Crusty Rolls, Sliced Rye, Sliced Pumpernickel,  
Russian dressing, Deli Mustard,  
Mayonnaise, Deli Pickles, Homemade Ranch Chips

### Meats & Cheeses

Warm Sliced Corned Beef and  
Pastrami, Sauerkraut, Sweet and  
Sour Brisket, Sliced Swiss,  
American and Muenster Cheese

### Dessert

Carrot Cake  
New York Style Cheese Cake  
Fresh Fruit Salad

## ITALIAN BUFFET

### Salads

Caesar Salad, Capri Salad

### Desserts

Fresh Fruit Salad and Tiramisu

### Entrées

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

## COMFORT FOOD BUFFET

### Salad

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

### Sides & Breads

Includes Chefs Choice of Seasonal Vegetable and  
Side Dish To Complement Your Selections.  
Basket of Artisan Rolls and Biscuits

### Dessert

Fresh Fruit Salad, Fruit Cobbler, Assorted Cakes

### Entrées (Select Two)

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

## SOUP & SANDWICH BUFFET

### Soups (Select One)

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, Vichyssoise

### Salad

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

### Dessert

Cakes, Brownie/Cookie Platter and Fresh Fruit

### Meats & Cheeses

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

### Sides & Bread

Sliced Tomatoes, Lettuce and Pickles, Mustard,  
Mayonnaise, Russian Dressing, Horseradish Sauce  
Baskets of Assorted Breads and Rolls



# DINNER

## PLATED DINNER

Our dinner selections are designed as three courses. 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.

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### FIRST COURSE

#### 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, Vichyssoise

#### SALADS

##### Spinach Salad

Fresh Tender Spinach, Crispy Maple-Smoked Bacon, Chopped Egg, Sliced Mushrooms, Bermuda Onion with 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, Homemade Croutons, Parmesan Cheese with Traditional Caesar Dressing

##### Greek Salad

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

##### Iceberg Wedge Salad

Crisp Iceberg Lettuce with Tomato, Bermuda Onion, Maple Smoked Bacon, Cucumber, Crumbled Maytag Blue Cheese with Blue Cheese Dressing

### SECOND COURSE

#### Chicken Forestiere

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

#### Chicken Saltimbocca

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

#### Grilled Chicken

Marinated Grilled Boneless Chicken Breast topped with Roasted Pepper Caponata

#### Chicken Sorrentino

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

#### Steak Au Poivre

12oz Strip Steak with Black Peppercorn-Red Wine Sauce

#### Filet Mignon

8oz Grilled Filet with Bordelaise Sauce





# PLATED DINNER (CONTINUED)

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## **Tuscan Sirloin**

12oz Block-Cut Sirloin with Barolo Wine Sauce

## **Veal Chop**

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

## **Porkchetta**

Rosemary Red Wine Sauce

## **Rack of Lamb**

12oz Herb Panko Crusted Grass-Fed Domestic Rack of Lamb with Rosemary Lemon Sauce

## **Salmon**

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

## **Halibut**

Oven Roasted with Basil Pesto Crust and Lemon Butter

## **Red Snapper**

Pan Seared Skinless Fillet with Lemon Caper Sauce

## **Stuffed Shrimp**

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

## **Filet & Shrimp**

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

## **Filet & Chicken**

6oz Grilled Filet Mignon with Bordelaise and Boneless Breast of Chicken with Roasted Garlic Cream Sauce

## **Chicken & Salmon**

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

## **Chicken & Shrimp**

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

## **Surf & Turf**

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

## **THIRD COURSE**

### **Desserts**

Crème Brûlée with Berries

Chocolate Layer Cake

Tiramisu

Southern Pecan Pie, Bourbon Whipped Cream

New York Style Cheesecake with Seasonal Berries

Lemon-Berry Mascarpone Cake

Profiterole

Coppa Crema Catalana

Warm Chocolate Bread Pudding with Jack Daniels

Crème Anglaise



# DINNER BUFFETS

All Dinner Buffets include freshly brewed coffee, decaffeinated coffee and fine quality teas.

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## EAGLE BUFFET

### Salads

Mixed Field Greens, Caesar Salad, Lemon Chicken and Pasta Salad

### Entrées

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

### Sides & Breads

Fresh Seasonal Vegetable and Starch, Artisan Dinner Rolls and Butter

### Dessert

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

## BEARPEN BUFFET (50 person minimum)

### Salads

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 with Savory Stuffing, Chicken Veloute and Sweet Corn Relish

Salmon Fillet with Citrus Beurre Blanc

Chicken Cacciatore

Buttermilk Fried Chicken

Sliced Grilled Sirloin and Roasted Shallot with 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 with Broccoli Rabe, Garlic and Olive Oil

Cheese Stuffed Tortellini in a Rosa Sauce with Pancetta and Sweet Peas

Wild Mushroom Ravioli, Sun-Dried Tomatoes, Spinach and Pesto Cream

Baked Penne with Roasted Vegetables, Light Marinara, and Fontina Cheese

### Sides & Breads

Artisan Dinner Rolls and Butter

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

### Dessert

Variety of gourmet cakes and pies with fresh seasonal berries.



# DINNER BUFFETS (CONTINUED)

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## **BBQ BUFFET (50 Person Minimum)**

American Field Greens with Fresh Vegetable and Assorted Dressing  
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 the 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 Pie  
Cookies, Brownies and Blondies  
Strawberry Shortcake



# COCKTAIL RECEPTION

## Cocktail Party or Reception Service

1 hr service.

All items can be butlered or set as display.

Each additional hour will have an additional fee.

## COLD CANAPES

Creamy Smoked Trout Dip with Apples and Horseradish

Oriental Duck in Phyllo Crust

White Bean Bruschetta Crostini

Sliced Duck Breast with Red Onion Jam

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

## 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

# À LA CARTE

## SPECIALTY STATIONS

25 Person Minimum

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### PASTA STATION

Presented with Freshly Grated Pecorino Cheese, Crushed Red Pepper and Garlic Bread

#### PASTAS, Select two

Penne, Three Cheese Tortellini, Bowtie, Cavatelli, Orecchiette

#### TOPPINGS, Select two

Scallions, Bell Peppers, Crumbled Smoked Bacon, Peas or Tomatoes

#### SAUCES, Select two

Marinara, Creamy Alfredo, Vodka Sauce, Meat Sauce, Pesto Sauce

#### ADD ONS

Grilled Chicken Strips  
Meatballs  
Shrimp

### MAC & CHEESE STATION

#### TOPPINGS (Select Three)

Crumbled Smoked Bacon, Tomatoes, Scallions, Broccoli, Grated Parmesan, Red Pepper Flakes

#### Add Ons

Pulled Pork  
Garlic Shrimp  
Lobster

### ORIENTAL STIR FRY OR SUSHI

### NACHO & CHIPS STATION

House Fried Fresh Tortillas & Chips, Chili Con Carne, Salsa, Sour Cream, Guacamole, Hot Queso Sauce

## CARVING STATIONS

Each Station Serves 25 Guests.

Chef attendant required.

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### Herb-Crusted Boneless

#### Prime Rib Of Beef

Creamy Horseradish, Country Mustard, Au Jus and Mini Buns

#### Porchetta

Roasted Shallot Demi-Glace and Mini Buns

#### Slow Braised Beef Brisket

Gravy and Caraway Rolls

#### Roasted Grass Fed Domestic

#### Rack Of Lamb

Herb Panko Crusted, Mint Demi-Glace

#### Oven Roasted Turkey Breast

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

#### Honey-Miso Glazed Salmon

## DESSERT STATIONS

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### Mini Pastry Bar

(50 Person Minimum)

Eclairs, Fruit Tarts, Petit Fours, Cannolis, Assorted Mini Cakes

### Pie & Cobbler Table

(50 Person Minimum)

Southern Pecan, 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

(50 Person Minimum)

Fresh Fruit Tarts, Chocolate Ganache Cake, Carrot Cake with Cream Cheese Icing, NY Style Cheesecake, Tiramisu and Crème Brûlée with Berries

### Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream with Assorted Toppings

### Chocolate Fountain

(50 Person Minimum)

Assorted Fresh and Dried Fruit, Pretzels and Marshmallows

# À LA CARTE (CONTINUED)

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## RECEPTION STATIONS

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### CRUDITE

A Medley of Seasonal Fresh Vegetables

#### DIPS (Select Two)

Onion, Blue Cheese, Green Goddess, Roasted Garlic, Spinach, Hummus, Ranch, Roasted Pepper or Sun Dried Tomato

Small (serves up to 40)

Medium (serves up to 75)

Large (serves up to 200)

### SEASONAL FRUITS & BERRIES

Sliced and served with a marshmallow

Cream Cheese Dip

Small (serves up to 40)

Medium (serves up to 75)

Large (serves up to 200)

### CHEESE BOARD

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

Small (serves up to 25)

Medium (serves up to 50)

Large (serves up to 100)

Extra Large (serves up to 200)

### GRILLED VEGETABLES

Marinated with Olive Oil, Fresh Herbs and Balsamic Glaze

Small (serves up to 25)

Medium (serves up to 50)

Large (serves up to 100)

Extra Large (serves up to 200)

### ANTIPASTO DISPLAY

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

Small (serves up to 25)

Medium (serves up to 50)

Large (serves up to 100)

Extra Large (serves up to 200)

### CHARCUTERIE BOARD

Sliced Italian Meats, Focaccia and Sliced Italian Bread

Small (serves up to 25)

Medium (serves up to 50)

Large (serves up to 100)

Extra Large (serves up to 200)

## BEVERAGES

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Freshly Brewed Coffee and Decaffeinated Coffee

Assortment of Fine Quality Teas

Iced Tea, Fruit Punch and Lemonade

Individual Bottles of Juice

Canned Soft Drinks

Bottled Water

Half-Pint Cartons of Milk and Chocolate Milk

## SNACKS

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Low-Fat Yogurt

Whole Seasonal Fruit

Mini Fruit Pastries

Assorted Mini Muffins

Flaky Mini Croissants

Chef's Bagel Variety Baked Fresh on Premise with Cream Cheese

Assorted Homemade Cookies

Fudge Brownies and Blondies

Individual Bags of Potato Chips, Popcorn and Corn Chips

Assorted Candy Bars (5 Pieces)

Ice Cream Novelty Bars

Freshly Made Popcorn

Hot Breakfast Sandwiches on Your Choice of Croissant, Buttermilk Biscuit, English Muffin or Freshly Baked Bagel

# À LA CARTE (CONTINUED)

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## BAR OFFERINGS

### STANDARD OPEN BAR

One Hour  
Two Hours  
Three Hours  
Four Hours

### WINE & BEER

Two Hours  
Three Hours  
(Upscale wine packages and pairing selections available)

### PREMIUM OPEN BAR

One Hour  
Two Hours  
Three Hours  
Four Hours

### MIMOSA BAR (25 person minimum)

Champagne and Orange Juice  
One Hour  
Two Hours  
Three Hours

### BELLINI BAR (25 person minimum)

Prosecco Served with Assorted Fruit Purees, Berries, Sliced Fruit and Juice  
One Hour  
Two Hours  
Three Hours

### BLOODY MARY BAR (25 person minimum)

Tito's Vodka Served with Bloody Mary Mix and Assorted Vegetable Garnishes  
One Hour  
Two Hours  
Three Hours

