

BREAKFAST

CONTINENTAL

(min. 30 guests)

Chilled Fruit Juice

Fresh Fruit Display

Choose 3

Assorted Danish, Muffins, Croissants, Cinnamon Rolls or Bagels Whipped Butter, Whipped Cream Cheese and Assorted Jellies Regular and Decaf Coffee



HEALTHY START

(min. 30 guests)

Chilled Fruit Juice

Fresh Fruit Display

Greek Yogurt Parfaits with Fresh Berries and Low-Fat Granola

Whole Wheat Bagels

Granola Bars

Whipped Butter, Whipped Cream Cheese and Assorted Jellies Regular and Decaf Coffee



BREAKFAST BUFFET

(min. 30 guests)

Chilled Fruit Juice

Fresh Fruit Display

Assorted Danish, Muffins and Sliced Breads

Choose 2

Scrambled Eggs, Pancakes or French Toast

Choose 2

Breakfast Sausage, Baked Ham Slices, Crispy Bacon, Homefried Potatoes

Regular and Decaf Coffee

Add On: Mini Assorted Quiche

Add On: Made to order Omelettes

PACKAGES ARE SUBJECT TO ROOM RENTAL FEE, 18% GRATUITY AND 6% SALES TAX.



BRUNCH BUFFET

(min. 30 guests)
Chilled Fruit Juice
Fresh Fruit Display
House or Caesar Salad
Rolls and Butter
Regular and Decaf Coffee

ENTRÉES: Choose 2

BREAKFAST

Scrambled Eggs French Toast Pancakes

Quiche: Asparagus & Asiago, Broccoli & Cheddar, Spinach & Feta, or Lorraine

PASTA

Spinach & Mushroom Bowties Garlic & Oil Rigatoni Primavera Tortellini alla Panna Penne alla Vodka

CHICKEN

Chicken Cordon Bleu
Chicken Etna
Chicken Marsala
Chicken Piccata
Chicken, Broccoli & Red Onions

BEEF

Honey Balsamic Steak Bites
Basil Plum Tomato Meatloaf
Balsamic Steak & Vegetable Rolls
Steak Cacciatore
Italian Stuffed Peppers

SEAFOOD

Garlic Shrimp & Sundried Tomatoes
Pan Seared Cod
Chilli Lime Cod Fillets
Flounder Almondine

VEGETARIAN

Pesto Spinach Quinoa Stuffed Tomatoes Spinach & Artichoke Quinoa Stuffed Peppers

LUXE ENTRÉES ADDITIONAL

Teriyaki Salmon
Salmon Welllington
Seafood Lasagna
Lobster Roll
Scallop Casino
Seafood Mac & Cheese

LUXE SALADS ADDITIONAL

Cheese Tortellini Caesar Salad Tomato & Mozzarella Caprese Salad Mandarin Strawberry Salad Beet Gocce Pasta Salad

ACCOMPANIMENTS: Choose 3

Homefried Potatoes
Breakfast Sausage
Crispy Bacon
Rice Pilaf
Yukon Gold Mashed Potatoes

Roasted Rosemary Potatoes Herbed Bread Stuffing Sautéed Ancient Five Grains Green Beans Almondine Sautéed Green Beans Herbed Garlic & Oil Vegetable Medley Roasted Carrots with Fresh Thyme Balsamic Roasted Seasonal Vegetables Sweet Peas & Mushrooms



LUNCH BUFFET

(min. 30 guests, 11 AM to 2 PM)

Choose Salad: House, Caesar or Fresh Fruit

Rolls and Butter

Assorted Cookies and Brownies

Assorted Soda and Water

Regular and Decaf Coffee

ENTRÉES: Choose 2

CHICKEN

Roasted Rosemary Chicken

Chicken Marsala

Chicken Piccata

Chicken Verde

Chicken Parmesan

PORK

Savory Pineapple Baked Ham

Pulled Pork Barbeque

Sausage, Pepper & Onions

BEEF

Meatballs

Roast Beef

Beef Burgundy

Pepper Steak

Asian Glazed Flank Steak

Italian Stuffed Peppers

SEAFOOD

Tomato Basil Cod

Flounder Almondine

TURKEY

Roast Turkey

VEGETARIAN

Portobella Parmesan

Eggplant Rollatini

Vegetable Lasagna

Pesto Spinach Quinoa Stuffed

Tomatoes

Spinach & Artichoke Quinoa Stuffed

Peppers

ACCOMPANIMENT: Choose 2

Penne alla Vodka

Baked Ziti

Rice Pilaf

Yukon Gold Mashed Potatoes

Roasted Rosemary Potatoes Green Beans Almondine

Sautéed Green Beans

Vegetable Medley

Roasted Sweet Potatoes

Roasted Carrots with Fresh Thyme

Balsamic Roasted Seasonal Vegetables

Seasoned Corn



DELI LUNCH

(min. 30 guests)

Assorted Chips

Assorted Soda and Water

CHOOSE YOUR LEVEL

GRAND

Assorted Sandwiches & Wraps

CHOOSE 5

Italian

Turkey Roast Beef

Ham & Cheese

Grilled Vegetable

BLT

Turkey

Ham & Swiss

Tuna Salad

PREMIUM

Signature Panini

CHOOSE 3

Pesto Pollo

Chicken Cordon Bleu

Turkey Florentine

Philly Cheesesteak

Alpine Roast Beef

Tomato Caprese

Grilled Vegetable

LUXE

Hot Sandwiches

CHOOSE 3

Pulled Pork BBQ

Pulled Chicken BBQ

Grilled Chicken Breast

Breaded Chicken Cutlet

Sloppy Joe

Meatball

Sausage & Pepper

Oven Roasted Turkey Breast

ACCOMPANIMENT: Choose 2

House Salad

Caesar Salad

Greek Salad

Tomato & Cucumber Salad

Three Bean Salad

BLT Pasta Salad

Coleslaw

Macaroni Salad

Fruit Salad

Pasta Salad

Potato Salad

ADDITIONAL

Balsamic Marinated Grilled Vegetables

Tuscan Cheese Tortellini Salad

Caprese Salad

Chef Salad

Chicken Noodle, Minestrone, or

Cream of Vegetable Soup

Assorted Cookies & Brownies



BOXED LUNCH

(min. 30)

Fruit Salad

Chips

Cookie

Assorted Soda and Water

Assorted Sandwiches: Italian, Ham & Cheese, Roast Beef, Turkey and Grilled Vegetable

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SIGNATURE HORS D'OEUVRES



GRAND

Buffalo Quinoa Bites

Roasted Vegetable Stacks

Mediterranean Plate

Zucchini Garlic Bites

Spinach Artichoke Mushroom Caps

Caprese Garlic Toasts

Broccoli Cheddar Crochette

Vegetable Egg Rolls

Bruschetta on Garlic Crostini

Spanikopita

Parmesan Risotto Balls

Vegetable or Chicken Potstickers

Tomato Caprese Skewer

Assorted Mini Quiche

Domestic Cheese Board

Vegetable Crudite

Warm Spinach & Artichoke Dip

Fruit Display

Pizza Stuffed Mushroom Caps

Chicken, Vegetable or Beef Quesadilla

Buffalo or BBQ Chicken Purse

Chicken Marsala Mushroom Caps

Hawaiian Chicken Bites

Bacon Bourbon BBQ Chicken Kebabs

Buffalo Chicken Meatballs

Chicken Cordon Bleu Bites

Teriyaki Chicken Satay

Chicken & Vegetable Kebob

Chicken Fajita Skewer

Sweet & Spicy Chicken Meatball

Swedish, Marinara or BBQ Meatballs

Teriyaki Beef & Vegetable Kebab

Grilled Cheese & Bacon Lollipop

Sausage, Spinach & Feta Mushrooms

Steak Fajita Skewer

Antipasto Kabob

Philly Cheese Steak Purse

Meatball Parm Skewer

Sweet Chile Bacon Wrapped

Beef or Pork

PREMIUM

Eggplant Rollatini

Brie, Honey & Apple Crostini

Bacon & Cheddar Potato Skins

Melon & Prosciutto Cubes

Chicken Caprese Skewer

Bacon Cheeseburger Skewer

LUXE

Eggplant Napoleon

Sweet Berry Mascarpone

Italian Antipasto Display

Beef Wellington Bites

Grilled Flank Steak Crostini

Baby Lamb Chops

Crab Stuffed Mushrooms

Surf & Turf Skewer

Bacon Wrapped Scallops

Crab Cake Bites

Bloody Mary Shrimp Shooter

Grilled Shrimp & Pineapple Skewer

Clams Casino

Warm Crab & Artichoke Dip

Fried Calamari

Mussels Marinara

Honey Garlic Scallops

Orange Rum Scallops

Shrimp Casino

Cajun Shrimp Guacamole Bites

Crab Ragoon

Crab, Spinach & Mushroom Tart

Baked Italian Mussels



DINNER BUFFET

(min. 50 guests)

CHOOSE YOUR LEVEL

GRAND

3 Signature Hors d'oeuvres

House or Caesar Salad

2 Grand Entrées

1 Pasta or Starch

1 Vegetable

Rolls with butter

Soda, Iced Tea and Lemonade

Coffee and Tea

PREMIUM

4 Signature Hors d'ouevres

House, Caesar or Caprese Salad

3 Grand or Premium Entrées

1 Pasta or Starch

1 Vegetable

Rolls with Butter

Soda, Iced Tea and Lemonade

Coffee and Tea

LUXE

6 Signature Hors d'ouevres

House, Caesar or Caprese Salad

3 Grand, Premium or Luxe Entrées

1 Pasta and 1 Starch

1 Vegetable

Rolls with Butter

Soda, Iced Tea and Lemonade

Coffee and Tea

PASTA, STARCHES & VEGETABLES

PASTA GRAND

Baked Ziti

Penne with Marinara

Penne alla Vodka

Bowties with Broccoli & Onions

Bowties with Spinach & Mushrooms

Macaroni & Cheese

PREMIUM

Rigatoni Primavera with Garlic & Oil

Lemon & Broccoli Pesto Pasta

Baked Stuffed Shells

Baked Manicotti

Tortellini Alla Panna

Meat Lasagna

Vegetable Lasagna

Four Cheese Ravioli

Tortellini with Pesto & Vegetables

Sacchetti Pasta Creamy Alfredo Sauce

LUXE

Lobster Ravioli

STARCHES

GRAND

Mashed Potatoes

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Parsley & Butter Red Bliss Potatoes

Rice Pilaf

Buttered Noodles

Herbed Bread Stuffing

Twice Baked Potatoes

Baked Potatoes

Sautéed Ancient Five Grains

Roasted Sweet Potatoes

VEGETABLES

GRAND

Vegetable Medley

Green Beans Almondine

Sautéed Green Beans

Roasted Brussel Sprouts

Roasted Carrots with Thyme Butter

Roasted Asparagus & Red Peppers

Rosemary & Olive Oil Zucchini

Broccoli Rabe

Seasoned Corn

Peas, Mushrooms, & Pearl Onions



DINNER BUFFET

DINNER BUFFET ENTRÉES

POULTRY

GRAND

Chicken Picatta

Chicken Marsala

Chicken Parmigiana

Chicken Francaise

Pesto Chicken

Tuscan Chicken

Lemon & Herb Roasted Chicken

Roasted Rosemary Chicken

PREMIUM

Chicken Cordon Bleu

Chicken Sorrento

Chicken Saltimbocca

Chicken Marc Anthony

Caprese Chicken

Fontina & Spinach Stuffed Chicken

Chicken Parmigiana Stuffed Pepper

Chicken Misto

Roasted Turkey Breast

PORK GRAND

Sausage, Peppers & Onions

Pork Loin with Sage White Wine Sauce

Baked Ham with Pineapple Citrus

Bacon Wrapped Port Filet

PREMIUM

Maple Balsamic Boneless Pork Chop Lemon Thyme Boneless Pork Chop Herb Roasted Pork Loin

BEEF

GRAND

Beef Burgundy

Meatloaf with Stewed Tomatoes

Pepper Steak

Asian Style Garlic Beef

Roast Beef with Gravy

PREMIUM

Beef Stir Fry

Beef Stroganoff

Italian Stuffed Peppers

LUXE

Balsamic Steak & Vegetable Rolls

Braised Short Ribs

Beef Braccioli

Roasted Prime Rib Au Jus

VEAL

LUXE

Zucchini Veal Rolls

Veal Marsala

Veal Scallopine Francese

Veal Stew

Veal Pizzaiola

VEGETARIAN

GRAND

Eggplant Parmigiana

Greek Stuffed Pepper

Spinach & Artichoke Mushroom

Broccoli & Cheese Stuffed Pepper

PREMIUM

Eggplant Rollatini

SEAFOOD

GRAND

Cod in White Wine Tomato Basil Sauce

Cod in Creamy Red Pepper Sauce

Cod in Citrus & Basil Butter Sauce

PREMIUM

Chilli Lime Flounder

Flounder Almondine

Garlic Shrimp & Sundried Tomatoes

LUXE

Teriyaki Salmon

Salmon Wellington

Seafood Lasagna

Scallop Casino

Seafood Macaroni & Cheese

Crab Stuffed Flounder

Crab Stuffed Shrimp

Crab Stuffed Salmon

Seafood Marinara

Seafood Risotto

Crab Cakes

Spicy Garlic Soy Flounder

Shrimp Scampi Lasagna

Seafood Paella

Parmesan White Wine Dijon Salmon

Orange Rosemary Glazed Salmon

Teriyaki Pineapple Salmon



PLATED DINNERS

(min. 50 guests)

5 Signature Hors d'oeuvres

Choose 1 Salad: House, Caesar, Caprese, or Wedge Salad

Choose 1 Starch

Choose 1 Vegetable

Cake Cutting

Rolls and Butter

Coffee and Tea

CHOICE PLATED DINNERS

BEEF

NY Strip Steak
Filet Mignon
Grilled Veal Chop
Beef Burgundy
Asian Style Pepper Steak
Balsamic Steak Rolls
Braised Short Ribs
Beef Braccioli
Roasted Prime Rib Au Jus
Flank Steak Roll

Roasted Lamb Chop

PORK

Rosemary Balsamic Pork Loin Lemon Basil Pork Chop Bacon Wrapped Pork Filet

SEAFOOD

Salmon Wellington
Crab Stuffed Flounder
Crab Stuffed Shrimp
Crab Cakes
Parmesan Dijon Salmon
Orange Rosemary Salmon
Teriyaki Pineapple Salmon

CHICKEN

Chicken Picatta
Chicken Marsala
Chicken Francaise
Chicken Cordon Bleu
Chicken Sorrento
Chicken Saltimbocca
Caprese Chicken
Stuffed Chicken Breast
Chicken Etna
Pesto Chicken
Tuscan Chicken

VEGETARIAN

Eggplant Tower
Eggplant Rollatini
Polenta & Grilled Vegetables
Portobello Parmigiana
Garden Vegetable Ratatouille
Herbed Quinoa & Vegetables

COMBINATIONS

Braised Short Ribs & Chicken Filet Mignon & Jumbo Shrimp NY Strip Steak & Crab Cake Salmon & Lemon Chicken Bacon Pork Filet & Shrimp

PASTA COURSE

ADDITIONAL

Penne alla Vodka
Rigatoni Primavera with Garlic & Oil
Lemon & Broccoli Pesto Pasta
Orrecchiette with Broccoli Rabe
Penne with Garlic & Oil

STARCHES

Mashed Potatoes
Garlic Mashed Potatoes
Roasted Rosemary Potatoes
Parsley & Butter Red Bliss Potatoes
Rice Pilaf
Buttered Noodles
Herbed Bread Stuffing
Twice Baked Potatoes
Baked Potatoes

VEGETABLES

Vegetable Medley
Green Beans Almondine
Garlic & Oil Sautéed Green Beans
Roasted Brussel Sprouts
Roasted Carrots with Thyme Butter
Roasted Asparagus & Red Peppers
Rosemary & Olive Oil Zucchini
Broccoli Rabe
Seasoned Corn
Peas, Mushrooms & Pearl Onions
Carrots & Green Bean Bundles

PACKAGES INCLUDE ROOM RENTAL AND ARE SUBJECT TO AN 18% GRATUITY AND 6% SALES TAX.



STATION EVENTS

(min. 50 guests)

THEMED STATIONS

SLIDER BAR

CHOOSE 3

Beef BBQ

Grilled Chicken

Pulled Pork

Meatball

BLT

Reuben

Cheese Steak

Hot Dog

Grilled Portobello

Angus Beef Burger

CARVING

Roast Beef

Flank Steak

Roasted Turkey

Filet of Beef

Pork Loin

Baked Honey Ham

Prime Rib

Roasted Lamb

ACCOMPANIMENTS ADDITIONAL

CHOOSE 1 STARCH

Roasted Rosemary Potatoes

Mashed Potatoes

Rice Pilaf

Sautéed Ancient Five Grains

Roasted Sweet Potatoes

CHOOSE 1 VEGETABLE

Sautéed Green Beans

Seasoned Corn

Vegetable Medley

ITALIAN PASTA

Cheese tortellini, penne pasta, sausage, chicken, an assortment of sauces and fresh vegetables

FIESTA NACHO BAR

Seasoned beef, tortilla chips, toppings and sauces

PIZZA BAR

An assortment of gourmet pizzas with a variety of meats, vegetables and cheeses

SPUD BAR

Mashed potatoes, potato wedges, baked potatoes and tater tots, bacon, pulled BBQ pork, cheeses, vegetables and sauces

SALAD BAR

Fresh greens, crisp vegetables, cheeses, assorted dressings served with garlic breadsticks and rolls with butter

MILK & COOKIE BAR

An assortment of cookies paired with milk shooters

ICE CREAM SUNDAE

Vanilla and chocolate ice cream, chocolate syrup, sprinkles, cherries, and whipped cream

STACKED DONUT

A variety of donuts and donut holes

HOT COCOA BAR

Hot chocolate and whipped cream with seasonal toppings

CANDY BAR

A fun display of chocolates and candies

DESSERT DISPLAY

Assorted dessert bars, mini pastries and cookies