



SAMPLE EVENT MENUS

All pricing subject to change due to market fluctuations

LUNCHEON

27.00 PER PERSON plus tax & gratuity - available 11AM - 3PM

BUFFET STYLE

SELECT 2 of the following choices for pre-ordering.

All options are served with the proper accompaniment, salad bread and butter and finished with coffee and tea.

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|---|------------------------|
| Garlic & Herb Roasted Beef | Chicken Genovese |
| Chicken with Pasta & Broccoli | Chicken Piccata |
| Spinach Pie in Phyllo
<i>with Tzatziki Sauce</i> | Grilled Salmon |
| | Baked Atlantic Haddock |



LUNCHEON

22.50 PER PERSON plus tax & gratuity - available 11AM - 3PM

BUFFET STYLE

AVAILABLE TO PARTIES OF 30-60 PEOPLE

All options are served with the proper accompaniment, bread and butter and finished with coffee and tea.

- Chicken and Broccoli with Ziti in a Garlic & White Wine Sauce
- Italian Sausage and Peppers in Marinara Sauce
- Assorted Sandwiches and Wraps
- Seasonal Mixed Vegetable
- Leafy Green Salad
- Italian Style Pasta Salads
- Rolls and Butter
- Strawberry or Chocolate Layer Cake

DINNER

PLATED

Available 4:00PM - 7:00PM

Select 2 of the following choices for pre-ordering.
All options are served with the proper accompaniment, salad
bread and butter and finished with coffee and tea.

Chicken Tortellini *40 per person*
SAUTÉED CHICKEN BREAST, BABY SPINACH, TOMATO,
AND GARLIC WITH A WHITE WINE BUTTER SAUCE SERVED WITH CHEESE TORTELLINI

Grilled Duck Breast *42 per person*
IN A BOURBON DEMI-GLAZE SERVED WITH GARLIC MASHED POTATO, GREEN BEANS

Grilled Filet Mignon *44 per person*
SERVED WITH COMPOUND BUTTER, MASHED POTATO AND GREEN BEANS

Pan Roasted Atlantic Salmon *40 per person*
SERVED WITH A SUMMER PILAF, GREEN BEANS AND CITRUS HOLLANDAISE

Spaghetti Squash Puttanesca *32 per person*
OVEN ROASTED SPAGHETTI SQUASH WITH TOMATO, OLIVE, CAPERS, GARLIC AND VIRGIN OLIVE OIL

CHOICE OF: CHOCOLATE OR STRAWBERRY CAKE.



DINNER

35.00 PER PERSON BUFFET STYLE

Available 4:00PM - 7:00PM

Select 2 of the following choices for pre-ordering.
All options are served with the proper accompaniment, salad
bread and butter and finished with coffee and tea.

Baked Atlantic Haddock

Chicken Genovese
SAUTÉED CHICKEN BREAST WITH ROASTED TOMATO, PESTO AND GRATED ASIAGO

Eggplant Parmesan

5 Hour Braised Brisket
COOKED WITH ROOT VEGETABLES IN A SAVORY BROWN SAUCE

Four Cheese Lasagna
WITH MARINARA SAUCE AND MEATBALLS

Grilled Tenderloin Tips *additional \$7.50 per person*
SERVED WITH GORGONZOLA CHEESE
SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLE

CHOICE OF: CHOCOLATE OR STRAWBERRY CAKE.

BRUNCH

19.99 PER PERSON

Available 10:00AM - 2:00PM

Assorted Danish/Bakery Basket

Scrambled Eggs, Seasoned Hash Browns

Fresh Fruit Bowl

With choice of Thick Cut Bacon, Sausage or Ham

• ADD CINNAMON PANCAKES \$4.50 PER GUEST

• ADD BELGIAN STYLE WAFFLES WITH WHIPPED CREAM AND STRAWBERRIES \$4.50 PER GUEST

• ADD ASSORTED WRAPS ~ TURKEY, HAM & VEGETARIAN \$5.50 PER GUEST

• ADD CHICKEN PASTA AND BROCCOLI, CHICKEN PICATTA OR CHICKEN MARSALA \$5.50 PER GUEST

Assorted juices, coffee and tea are included throughout the event.

ADD CHAMPAGNE: INCLUDE SETUP OF CHAMPAGNE GLASSES, CARAFE OF ASSORTED JUICES, AND FRESH FRUIT ~ \$26 PER BOTTLE OF CHAMPAGNE CONSUMED



ADDITIONAL ENHANCEMENTS

Champagne Toast	26.00 per bottle
Cheese & Crackers	4.00 per person
Passed Hors’Douvres	Market Price
Dessert	4.00 per person
Cake Cutting.....	2.00 per person
Raw Bar	Market Price
Specialty Linens	1.00 per person
Chair Covers	4.00 per person
Bridal Suite.....	200.00