

BREAKFAST BUFFET

FRESH BAKED CROISSANTS:

Sweet Cream Butter / Jellies / Jams

FRESH SLICED FRUIT PLATTER

HOME FRIED POTATOES

HICKORY SMOKED BACON

BREAKFAST SAUSAGE LINKS

SCRAMBLED EGGS

COFFEE STATION

Breakfast Blend Coffee, Decaf Coffee, Tea
Half & Half, Cream and Almond Milk

\$22 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

N/A PUNCH BOWL	\$65 per fill
MIMOSA STATION	\$110 per fill
SANGRIA STATION	\$125 per fill
BLOODY MARY STATION	\$125 per fill
COOKIE & BROWNIE TRAY	\$3.50 pp
FRENCH TOAST	\$3.00 pp
ASSORTED BEVERAGE STATION (<i>Soft Drinks & Waters</i>)	\$3.00 pp
ADDITIONAL ENTREE	\$5.00 pp

BRUNCH BUFFET

FRESH BAKED CROISSANTS:

Sweet Cream Butter / Jellies / Jams

FRESH SLICED FRUIT PLATTER

HOME FRIED POTATOES

HICKORY SMOKED BACON

BREAKFAST SAUSAGE LINKS

SCRAMBLED EGGS

FRESH GARDEN GREENS SALAD or CAESAR SALAD

CHOOSE (1)

CHICKEN BROCCOLI & Ziti

CHICKEN MARSALA with Rigatoni

FAMOUS MACARONI & CHEESE

COFFEE STATION

Breakfast Blend Coffee, Decaf Coffee, Tea

Half & Half, Cream and Almond Milk

\$24 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

FRENCH TOAST	\$3.00 pp
N/A PUNCH BOWL	\$65 per fill
MIMOSA STATION	\$110 per fill
SANGRIA STATION	\$125 per fill
BLOODY MARY STATION	\$125 per fill
COOKIE & BROWNIE TRAY	\$3.00 pp
DELUXE DESSERT DISPLAY	\$4.75 pp
ASSORTED BEVERAGE STATION (<i>Soft Drinks & Waters</i>)	\$3.00 pp
ADDITIONAL ENTREE	\$5.00 pp

ITALIAN BUFFET

GARDEN GREENS SALAD ~ or ~ CAESAR SALAD

FRESH BAKED ROLL BASKET

CHOOSE (3):

- BAKED ZITI PARMESAN ricotta, tomato cream, mozzarella
- CHICKEN MARSALA w/ rigatoni pasta
- STUFFED SHELLS ricotta stuffed, tomato sauce
- ITALIAN MEATBALLS in traditional red sauce
- CHEESE TORTELLINI tri-color pasta, tomato basil cream sauce
- CHICKEN BROCCOLI & ZITI alfredo sauce
- SAUSAGE PEPPER, ONION & POTATO

COFFEE STATION

~ or ~

PUNCH STATION Choose (1)

Breakfast Blend Coffee

Lemonade

Decaf Coffee

Iced Tea

Tea

Fruit Punch

Arnold Palmer

\$26 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

GARLIC BREAD BASKET	\$1.25pp
ITALIAN COLD CUT TRAY	\$4.00 pp
CAPRESE SALAD TRAY	\$???.00 pp
(1) ADDITIONAL ENTRÉE	\$5.00 pp
FRESH SLICED FRUIT PLATTER	\$3.50 pp
TIRAMISU	\$3.25 pp
COOKIE & BROWNIE TRAY	\$3.50 pp
DELUXE DESSERT DISPLAY	\$4.75 pp
SANGRIA STATION	\$125 per fill

CHEF'S ROAST BUFFET

GARDEN GREENS SALAD ~ or ~ CAESAR SALAD
FRESH BAKED ROLL BASKET & BUTTER

CHOOSE (1):

ROAST TURKEY DINNER Savory stuffing, cranberry sauce, pan gravy
HERB ROASTED CHICKEN Oven roasted with lemon and thyme

THEN ALSO CHOOSE (1):

ROAST BEEF DINNER Slow roasted top round, pan gravy
OVEN ROASTED PORK LOIN Roasted w/ apples & fresh herbs, pork gravy

MASHED POTATO
VEGETABLE MEDLEY

HOMEMADE APPLE CRISP ~ or ~ COOKIE & BROWNIE TRAY

COFFEE STATION	~ or ~	PUNCH STATION Choose (1)
Breakfast Blend Coffee		Lemonade
Decaf Coffee		Iced Tea
Tea		Fruit Punch
		Arnold Palmer

\$28 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

FRESH SLICED FRUIT PLATTER	\$3.50 pp
VEGETABLE CRUDITE	\$3.00 pp
CHEESE & CRACKER with grapes	\$4.00 pp
CHOWDER STATION	\$5 /\$4 pp
SHRIMP COCKTAIL DISPLAY	\$150.00
DELUXE DESSERT UPGRADE	\$2.50 pp

BACKYARD BARBECUE BUFFET

(Can be served Plated, add \$4 pp)

FRESH GARDEN GREENS SALAD or CAESAR SALAD

CORNBREAD and ROLL BASKET & BUTTER

BBQ CHICKEN

Pit roasted skin-on chicken with honey BBQ sauce

ST. LOUIS STICKY RIBS

Slow roasted baby back ribs with herb rub & sticky sweet BBQ sauce

RED BEANS & RICE

SPICY COLE SLAW

CORN on the COBB

HOMEMADE APPLE CRISP ~ or ~ COOKIE & BROWNIE TRAY

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

~ or ~

PUNCH STATION Choose (1)

Lemonade

Iced Tea

Fruit Punch

Arnold Palmer

\$29 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

FRESH SLICED FRUIT PLATTER	\$3.50 pp
VEGETABLE CRUDITE	\$3.00 pp
CHEESE & CRACKER with grapes	\$4.00 pp
CHOWDER STATION	\$5 /\$4 pp
SHRIMP COCKTAIL DISPLAY	\$150.00
DELUXE DESSERT UPGRADE	\$2.50 pp

PREMIER DINNER BUFFET

(Can be served Plated, add \$4 pp)

GARDEN GREENS SALAD or CAESAR SALAD

FRESH BAKED ASSORTED ROLL BASKET & BUTTER

CHOOSE (1):

NANTUCKET BAKED HADDOCK with lemon, onion, tomato, ritz crumb

BAKED SALMON FILLET with lemon & dill sauce

SEAFOOD PICCATA today's catch with shrimp & scallops, lemon, capers

CHOOSE (1):

CHICKEN MILANESE chicken cutlet, lemon fresh herb sauce

CHICKEN MARSALA with mushroom, garlic, sweet marsala wine

HERB ROASTED CHICKEN oven roasted with lemon & thyme

MASHED POTATO - OVEN ROASTED POTATO - RICE PILAF

CHEF'S VEGETABLE MEDLEY

HOMEMADE APPLE CRISP ~ or ~ COOKIE & BROWNIE TRAY

COFFEE STATION

~ or ~

PUNCH STATION Choose (1)

Breakfast Blend Coffee

Lemonade

Decaf Coffee

Iced Tea

Tea

Fruit Punch

Arnold Palmer

\$36 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

CRUDITE of VEGETABLES	\$3.00 pp
FRESH SLICED FRUIT PLATTER	\$3.50 pp
CHEESE & CRACKER with grapes	\$4.00 pp
LONDON BROILED SIRLOIN	\$6.00pp
CHOWDER STATION	\$5 /\$4pp
SHRIMP COCKTAIL DISPLAY	\$150.00
DELUXE DESSERT UPGRADE	\$2.50

DELUXE DINNER BUFFET

(Can be served Plated, add \$5 pp)

CAESAR SALAD

shaved pecorino, garlic crouton, anchovies

Or ...

ARUGULA SALAD

goat cheese, roasted beets, red onion, candied walnuts, grape tomato

HOMEMADE CHOWDER

N.E. Clam Chowder or Roasted Corn Chowder

ARTISAN BREAD BASKET with butter

ROAST TENDERLOIN of BEEF

with rosemary port wine reduction

SEAFOOD PICATTA

haddock, shrimp & scallops, lemon, capers, butter and white wine

CHICKEN MARSALA

with mushroom, garlic, sweet marsala wine and fresh herbs

HERB ROASTED FINGERLING POTATO or CHEDDAR MASHED

GREEN BEANS ALMONDINE

DELUXE DESSERT DISPLAY

Cannolis, Neapolitans, éclairs, carrot cake, cream puffs, cheesecakes, cookies, brownies

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

~ or ~

PUNCH STATION Choose (1)

Lemonade

Iced Tea

Fruit Punch

Arnold Palmer

\$42 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

CRUDITE of VEGETABLES	\$3.00 pp
FRESH SLICED FRUIT PLATTER	\$3.50 pp
CHEESE & CRACKER with grapes	\$4.00 pp
SHRIMP COCKTAIL DISPLAY	\$150.00

LUNCHEON BUFFET

CHOOSE (2):

CHEESE & CRACKER DISPLAY with grapes

FRESH FRUIT PLATTER

CRUDITE of VEGETABLES with dipping sauce

CAPRESE SALAD TRAY



All else included:

CHICKEN FINGERS with Tater Tots
with Barbecue Sauce and Honey Mustard Sauce

ITALIAN MEATBALLS in Red Sauce

SAUSAGE PEPPER & ONION

BASKET OF ASSORTED SLICED ROLLS

\$24 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

ADD HOT APPETIZER	\$3.00 pp
CHOWDER STATION	\$5 /\$4pp
SHRIMP COCKTAIL DISPLAY	\$150.00
COOKIE & BROWNIE TRAY	\$3.50 pp
DELUXE DESSERT DISPLAY	\$4.75 pp
COFFEE STATION	\$2.25 pp
N/A PUNCH BOWL	\$65 per fill
MIMOSA STATION	\$110 per fill
SANGRIA STATION	\$125 per fill
ASSORTED BEVERAGE STATION (<i>Soft Drinks & Waters</i>)	\$3.00 pp

TWILIGHT COCKTAIL RECEPTION

SHRIMP COCKTAIL DISPLAY

Large shrimp with bloody mary cocktail sauce, lemon, horseradish

CHEESE & CRACKER DISPLAY

Artisan cheeses, house made cheese spread, assorted crackers, grapes

FRESH FRUIT PLATTER

Pineapple, honeydew and cantaloupe, strawberries and grapes

CRUDITE of VEGETABLES

Fresh seasonal veggies with hummus and bleu cheese dip

STATIONED HORS D'OEUVRES

- CHEESE TORTELLINI in Tomato basil cream sauce
 - CHICKEN FINGERS with Dipping sauces
 - THAI SPRING ROLLS

PASSED HORS D'OEUVRES - CHOOSE (2):

- ARTICHOKE STUFFED MUSHROOM CAPS
 - CHICKEN TERIYAKI SKEWERS
 - MINI CRAB CAKES w/ chipotle aioli
- SCALLOPS & BACON w/ Balsamic drizzle

DELUXE DESSERT DISPLAY

Cannolis, Neapolitans, Eclairs, Carrot Cake, Cream Puffs, Cheesecakes, Cookies, Brownies

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

~ or ~

PUNCH STATION Choose (1)

Lemonade

Iced Tea

Fruit Punch

Arnold Palmer

\$36 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

ADD 5TH HORS D'OEUVRES	\$3.50 pp
CHOWDER STATION	\$5 /\$4pp
ASSORTED BEVERAGE STATION (<i>Soft Drinks & Waters</i>)	\$3.00 pp

MENU ADDITIONS

Start with any banquet menu, then add the following:

STATIONED APPETIZERS Price per person

SPINACH and ARTICHOKE DIP	\$3
CHOWDER -- N.E. CLAM or ROASTED CORN	\$5/ \$4
RAW BAR DISPLAY Cherrystones, Oysters, Shrimp, sauces, crackers & condiments	\$12 pp
SHRIMP COCKTAIL Bloody Mary cocktail sauce, lemon	\$4 pp
CHARCUTERIE Cured meats, cheeses, jams & mustards, pickled veggies, hummus, oils & spreads, toast points, crackers	\$9 pp
CHEESE & CRACKER DISPLAY Artisan cheeses, house made cheese spread, assorted crackers, grapes	\$4 pp
FRESH FRUIT PLATTER Pineapple, honeydew and cantaloupe, strawberries and grapes	\$3.50 pp
CRUDITE of VEGETABLES Fresh seasonal veggies with hummus and bleu cheese dip	\$3.00 pp
CAPRESE SALAD TRAY Roma tomato, mozzarella, basil, e.v.o.o.	\$3.50 pp

PASSED HORS D'OEUVRES Price based on (50) pieces

MINI CRAB CAKES with chipotle mayo	\$125
SCALLOPS wrapped in BACON	\$125
LOBSTER SALAD CANAPES	\$125
LOBSTER DEVILED EGGS	\$150
STUFFED MUSHROOMS artichoke & butter crumb	\$85
VEGETABLE SPRING ROLLS thai dipping sauce	\$85
SPANAKOPITA	\$85
CHICKEN SKEWERS sweet & sour or teriyaki	\$100

COOKIE & BROWNIE TRAY

\$3.50 pp

House baked oatmeal, chocolate chip & sugar cookies, cream cheese brownies & chocolate chip blondies

APPLE CRISP

\$3.25 pp

Hot homemade apple crisp, whipped cream

TIRAMISU

\$3.25 pp

Traditional dessert with mascarpone cream

ASSORTED MINI PASTRIES

\$4.75 pp

Cannolis, Neapolitans, éclairs, carrot cake, cream puffs, cheesecakes

VIENNESE DESSERT TABLE

\$8 per person

Includes items such as:

- FRESH BAKED PIES, TARTS and CAKES
- NEAPOLITAN PASTRY
- CARROT CAKE
- CHEESECAKES
- FRESH BERRIES
- CANNOLIS w/ mascarpone
- CHOCOLATE ECLAIRS
- BAVARIAN CREAM PUFFS
- ASSORTED COOKIES and BROWNIES

LATE NIGHT SNACKS (Last Hour!)

Priced \$8.00 per person

MEATBALL SLIDERS

SAUSAGE PEPPER & ONION on Roll

ROAST BEEF SANDWICH with Cheddar, caramelized onion

TURKEY, STUFFING & CRANBERRY Wrap

Served with kettle chips