

EVENT MENUS

The Sun

\$22/PLATED - \$20/BUFFET

GARDEN SALAD (GF)

(\$2 "UP CHARGE" FOR CAESAR SALAD)

BREAD & BUTTER

Entrees (Choose 2)

CHICKEN MARSALA

BONELESS PORK CHOP (GF)

COD FISH (GF)

BAKED PENNE PASTA

Vegetable (Choose 1)

GRILLED ASPARAGUS

FRESH VEGETABLE MEDLEY

GLAZED CARROTS

Starch (Choose 1)

RICE PILAF

ROASTED BABY REDS (GF)

BAKED POTATO (GF)

MASHED POTATOES

ASSORTED DESSERTS; COFFEE & TEA

The Stars

\$45/PLATED - \$43/BUFFET

Appetizers (Choose 2)

SHRIMP COCKTAIL

CHEESE & CRACKER PLATTER

CRUDITÉ (VEGETABLE PLATTER)

FRESH FRUIT DISPLAY

HOUSE CAESAR SALAD

BREAD & BUTTER

Soup (Choose 1)

ITALIAN WEDDING

ROASTED RED PEPPER BISQUE (GF, VEGETARIAN)

Entrees (Choose 2)

FILET MIGNON

STRIP STEAK (GF)

BONE-IN CENTER CUT PORK CHOP (GF)

GRILLED SALMON (GF)

STUFFED SOLE

SEAFOOD RAVIOLIS

Vegetable (Choose 1)

GRILLED ASPARAGUS

FRESH VEGETABLE MEDLEY

GLAZED CARROTS

Starch (Choose 1)

RICE PILAF

ROASTED BABY REDS (GF)

BAKED POTATO (GF)

MASHED POTATOES

ASSORTED DESSERTS; COFFEE & TEA

The Moon

\$32/PLATED - \$30/BUFFET

Appetizer (Choose 1)

CHEESE & CRACKER PLATTER

CRUDITÉ (VEGETABLE PLATTER)

FRESH FRUIT DISPLAY

GARDEN SALAD (GF)

(\$2 "UP CHARGE" FOR CAESAR SALAD)

BREAD & BUTTER

Entrees (Choose 2)

CHICKEN MARSALA

BONELESS PORK CHOP (GF)

COD FISH (GF)

BAKED PENNE PASTA

GRILLED SALMON

Vegetable (Choose 1)

GRILLED ASPARAGUS

FRESH VEGETABLE MEDLEY

GLAZED CARROTS

Starch (Choose 1)

RICE PILAF

ROASTED BABY REDS (GF)

BAKED POTATO (GF)

MASHED POTATOES

ASSORTED DESSERTS; COFFEE & TEA

The Universe

\$50/PLATED - \$48/BUFFET

Appetizers (Choose 3)

ULTIMATE CHARCUTERIE BOARD (MEAT & CHEESE PLATTER)

SHRIMP COCKTAIL

CHEESE & CRACKER PLATTER

CRUDITÉ (VEGETABLE PLATTER)

FRESH FRUIT DISPLAY

HOUSE CAESAR SALAD

BREAD & BUTTER

Soup (Choose 1)

ITALIAN WEDDING

ROASTED RED PEPPER BISQUE (GF, VEGETARIAN)

Entrees (Choose 2)

PRIME RIB (GF)

FILET MIGNON

STRIP STEAK (GF)

ROASTED CHICKEN HALVES

BONE-IN CENTER CUT PORK CHOP (GF)

GRILLED SALMON (GF)

LOBSTER MAC & CHEESE

SEAFOOD RAVIOLIS

Vegetables (Choose 2)

GRILLED ASPARAGUS

FRESH VEGETABLE MEDLEY

GLAZED CARROTS

Starch (Choose 2)

RICE PILAF

ROASTED BABY REDS (GF)

BAKED POTATO (GF)

MASHED POTATOES

ASSORTED DESSERTS; COFFEE & TEA

HORS D'OEUVRES

ASK FOR WHITE-GLOVE SERVICE:

\$25/hour for 1 Server

\$35/hour for 2 Servers

30 Person Minimum. 8.75% Tax & 18% Service Charge

HORS D'OEUVRES

(Choose 2)

\$15 per person

STUFFED MUSHROOMS (SAUSAGE OR SPINACH)

CAPRESE SKEWERS (GF)

CHICKEN SATAY

MEATBALLS (SWEDISH, BBQ OR MARINARA)

PHYLLO & ASIAGO WRAPPED ASPARAGUS

BRUSCHETTA BAR

\$10 per person

PITA CHIPS & CROSTINI

BRUSCHETTA

OLIVE TAPENADE

HUMMUS

UP-SCALE HORS D'OEUVRES *(Priced Per 25)*

BACON WRAPPED SCALLOPS *\$36*

SHRIMP COCKTAIL (GF) *\$32*

MINI BEEF WELLINGTONS *\$40*

RASPBERRY & BRIE BITES *\$42*

EXTRAS

TACO & FAJITA BAR

\$15 per person

FAJITA CHICKEN

SEASONED GROUND BEEF

SOFT & HARD SHELLS

SALSA

SHREDDED CHEESE

LETTUCE

DICED TOMATOES

DICED ONION

JALAPENOS

SOUR CREAM

GUACAMOLE

NACHO BAR

\$8 per person

(add \$2 for beef or chicken)

TRI-COLORED CORN TORTILLA

CHIPS

HOT NACHO CHEESE SAUCE

SALSA

LETTUCE

DICED TOMATOES

DICED ONIONS

JALAPENOS

SOUR CREAM

GUACAMOLE

FLAT BREADS

\$8/piece

(serves 2)

CAPRESE

BUFFALO CHICKEN

BBQ PULLED PORK

ARRANGED PLATTERS

CRUDITÉ

\$2.50 per person

CHERRY TOMATOES

CARROTS STICKS

BROCCOLI

CAULIFLOWER

BELL PEPPERS

HUMMUS OR RANCH

FRESH FRUIT DISPLAY

\$2.75 per person

WATERMELON

HONEYDEW

CANTALOUPE

PINEAPPLE

RED & GREEN GRAPES

STRAWBERRIES

BLACKBERRIES &

RASPBERRIES

ULTIMATE CHARCUTERIE

\$3.25 per person

IMPORTED MEATS &

CHEESES

MEDITERRANEAN OLIVES

CRACKERS

FRESH BERRIES

JAM

BREAKFAST

CONTINENTAL

\$10 PER PERSON

FRESH FRUIT
WHOLE FRUIT
COTTAGE CHEESE
YOGURT
ASSORTED PASTRIES
COFFEE, TEA, JUICE & WATER

LIGHT BREAKFAST

\$14 PER PERSON

SCRAMBLED EGGS (WITH CHEESE)
BACON OR SAUSAGE
HOME-FRIES
FRESH FRUIT
YOGURT
PASTRIES & BREADS
COFFEE, TEAS, JUICE & WATER

YOGURT BAR

\$8 PER PERSON

ASSORTED YOGURT FLAVORS
FRESH BERRIES
COCONUT
NUTS
COFFEE, TEA, JUICE & WATER

DELUXE BREAKFAST

\$18 PER PERSON

SCRAMBLED EGGS (WITH CHEESE)
BACON OR SAUSAGE
CORN BEEF HASH OR HAM STEAKS
HOME FRIES
PANCAKES OR FRENCH TOAST
FRESH FRUIT
YOGURT
PASTRIES & BREADS
COFFEE, TEAS, JUICE & WATER

BRUNCH

GRAND BRUNCH

\$22 per person

SCRAMBLED EGGS (WITH CHEESE)
BACON OR SAUSAGE
HOME FRIES
PANCAKES OR FRENCH TOAST
FRESH FRUIT
CARVED HAM OR TURKEY
MAC & CHEESE
COFFEE, TEAS, JUICE & WATER

LIGHT BRUNCH

\$18 per person

SCRAMBLED EGGS (WITH CHEESE)
BACON OR SAUSAGE
HOME-FRIES
FRESH FRUIT
YOGURT
ASSORTED DELI PLATTERS
CHEF SALAD
COFFEE, TEA, JUICE & WATER

SALADS

(CHOOSE 2)

CHEF
MACARONI
PASTA
COLESLAW