

Reception Menu

Assorted Hot Hors d'oeuvre

- Sweet & Sour Meatballs
- Cocktail Franks in a Blanket
- Crab meat Balls
- Vegetable Spring Rolls
- Miniature Quiche

\$300.00 Per 100 Pieces

Cold Hors d'oeuvre

- Deviled Eggs
- Melon Wrapped in Prosciutto
- Cherry Tomatoes Filled with Tuna
- Asparagus Spears rolled in Ham
- Bruschetta

\$275.00 Per 100 Pieces

Cheese Tray

- Assorted Cheese Display

\$8.75 Per Person

Deluxe Hot Hors d'oeuvre

- Scallops wrapped in Bacon
- Spanakopita
- Beef Wellington
- Chicken Skewers
- Crab meat Balls

\$400 Per 100 Pieces

Seafood Selections

- Jumbo Shrimp on Ice, Cocktail Sauce

\$550.00 Per 100 Pieces

Fruit Tray

- Elaborate Fruit Display

\$7.75 Per Person

Crudite Tray

- Fresh Raw Vegetables with Assorted Dips

\$7.75 Per Person

Carving Stations

\$250 Carver Fee

- Top Round of Beef with Horseradish Mustard, Au Jus & Miniature Rolls
\$20.95 Per Person
- Honey Baked Ham with Mustard Sauce, Mayonnaise, Southern Biscuits, & Assorted Rolls
\$18.95 Per Person
- Roast Turkey Breast with Natural Gravy, Mustard & Miniature Rolls
\$17.95 Per Person
- Tenderloin of Beef with Bordelaise Sauce, Silver Dollar Rolls
\$29.95 Per Person

Minimum 50 people

All Prices plus Tax & Gratuity

Meetings Breaks

Baker's Basket

- Mini Danish \$38.00 Per Dozen
- Mini Muffins \$38.00 Per Dozen
- Donuts \$40.00 Per Dozen
- Bagels \$40.00 Per Dozen
- Cookies \$35.00 Per Dozen

Snacks ~N'~ Things

- Cheese Display \$8.75 Per Person
- Fruit Display \$7.75 Per Person
- Vegetable Crudite \$7.75 Per Person
- Corn Chips & Salsa \$4.50 Per Person
- Chips & Pretzels \$4.50 Per Person

Box Lunch

- Sandwich, Potato Chips, Cookie, Whole Fruit & Soft Drink
 - Turkey & Cheese on Kaiser w/ Lettuce and Tomato
 - Chicken Salad Wrap w/ Lettuce and Tomato on Wheat Wrap
 - Roast Beef & Cheese on Ciabatta w/ Lettuce, Tomato, and Horseradish
 - Tomato & Mozzarella W/ Pesto on Spinach wrap
- \$24.95 Per Person

Beverages

- Brewed Coffee \$48.50 Per Gallon
- Decaffeinated Coffee \$48.50 Per Gallon
- Hot Tea \$48.50 Per Gallon
- Iced Tea \$45.00 Per Gallon
- Lemonade \$45.00 Per Gallon
- Orange/Cranberry Juice \$20.00 Per Carafe
- Soft Drinks \$4.00 Each
- Bottled Water \$4.00 Each

All Prices plus Tax & Gratuity

Breakfast Menu



Continental

Chilled Juices
Assorted Danish & Muffins
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea
\$16.95

Classic Continental

Chilled Juices
Fresh Fruit Tray, Assorted Breakfast Pastries, Bagels
Fruit Preserves, Cream Cheese & Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
\$19.95

Traditional Breakfast

Chilled Juice
Scrambled Eggs, Home Fries, and your choice of Ham, Bacon, or Sausage
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
\$21.95

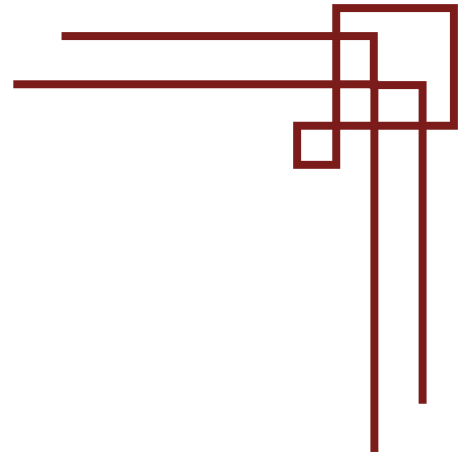
Breakfast Buffet

Assorted Juices, Fresh Fruit Tray, Assorted Pastries,
Bagels with Cream Cheese, Butter, & Preserves
Scrambled Eggs, French Toast W/ Maple Syrup,
Home Fries, Bacon, & Sausage
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
\$27.95

All Prices are per person plus Tax & Gratuity



Luncheon Menu



Appetizers

(Select One)

Garden Salad ~ Caesar Salad
Fresh Fruit Medley

Entrees

- Chicken Marsala - Medallions of Chicken in a Marsala Wine Sauce...\$29.95
- Chicken Cordon Bleu - Chicken Stuffed w/Virginia Baked Ham & Imported Swiss...\$29.95
- Chicken Penne - Sautéed Chicken with Sun Dried Tomato in a Blush Sauce...\$29.95
- Broiled Sirloin Steak - On Garlic Points with Herb Butter....\$31.95
- Broiled Flounder - With Lemon Butter....\$31.95
- Baked Flounder - Stuffed with Crab meat.... \$34.95

Desserts

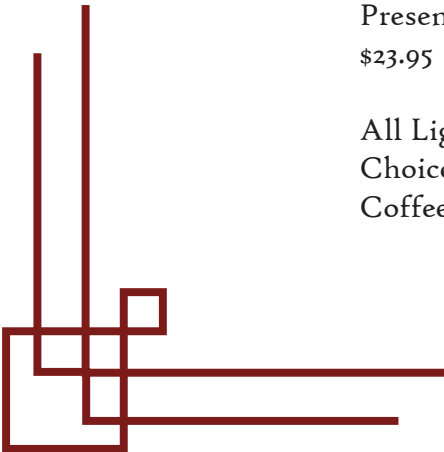
- Chocolate Cake ~ Carrot Cake ~ Rice Pudding
- Ice Cream with Cookie Wafer
- Cheese Cake (+\$5.00)

All of our Entree Selections are served with Vegetable and Starch
And Assorted Rolls
Coffee, Tea, and Brewed Decaffeinated Coffee

Light Luncheons

- Marinated Chicken Breast - Tossed in an Herb Vinaigrette,
Served on a bed of Mixed Greens
\$22.95
- Fresh Fruit Plate - Medley of Seasonal Fruit
Served with Honey Yogurt Dressing
\$21.95
- Salad Trio - Chicken, Tuna, and Egg Salads
Presented on Tomato Crowns and Lettuce Bed
\$23.95

All Light Lunches are Served with a Basket of Assorted Rolls
Choice of Dessert
Coffee, Tea, and Decaffeinated Coffee



All Prices are per person plus Tax & Gratuity

Luncheon Buffets

Executive Express

Fresh Fruit in Season
Sliced Roast Beef, Turkey,
Ham, & Salami
Assorted Cheeses
Pasta Salad, Potato Salad
Lettuce, Tomato, Onions & Pickles
Assorted Breads & Rolls
Assorted Desserts

\$28.95 Per Person
Plus Tax and Gratuity

Wrap Buffet

Seasonal Sliced Fresh Fruit
Combination of Roast Beef & Cheese,
Turkey Club, and Tuna Salad on
Whole Wheat & Spinach Wraps
Pasta Salad, Potato Salad
Appropriate Condiments
Assorted Desserts

\$28.95 Per Person
Plus Tax and Gratuity

Grand Luncheon Buffet

Mixed Garden Greens
Caesar Salad
Penne Pasta
Chicken Marsala
Scalloped Potatoes
Fresh Vegetable Medley
Assorted Rolls
Assorted Desserts

\$32.95 Per Person
Minimum 30 People
Plus Tax and Gratuity

Philly Phantastic

Six Foot Hoagies
"Philly" Cheese Steaks
Potato Salad
Philadelphia Soft Pretzels
"Original" Tastykakes
Hot & Sweet Peppers, Olives & Pickles

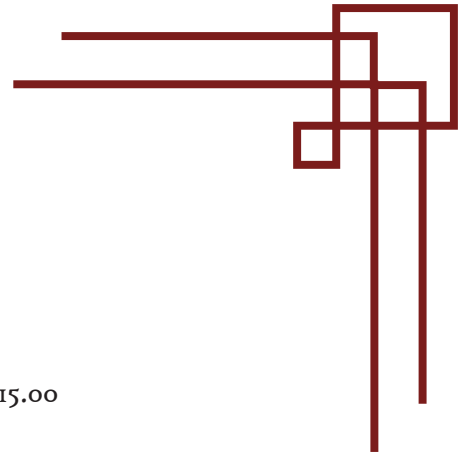
\$31.95 Per Person
Minimum 30 People
Plus Tax and Gratuity

Italian Buffet

Caesar Salad
Tomato & Mozzarella Salad
Stuffed Shells
Chicken Parmesan
Garlic Bread
Assorted Desserts
Coffee, Tea & Decaffeinated Coffee

\$32.95 Per Person
Minimum 30 People
Plus Tax and Gratuity

Dinner Menu



Appetizers

(Select One)

Soup Du Jour ~ Tortellini Alfredo
Fresh Fruit Medley ~ Jumbo Shrimp Cocktail (add \$15.00)

Salads

(Select One)

Tossed Garden Greens ~ Caesar Salad

Entrees

- Chicken Marsala - Sautéed with Mushrooms in a Marsala Wine Sauce....\$35.95
- Marinated Grilled Chicken - Topped w/Lemon Sun Dried Tomato Sauce....\$34.95
- Stuffed Breast of Chicken - With Roasted Red Peppers, Spinach, and Imported Provolone Cheese....\$34.95
- Chicken Piccante - White Wine, Lemon, & Capers....\$34.95
- Roast Sirloin of Beef - Served with Bordelaise Sauce....\$42.95
- Grilled Fillet Mignon - with Mushroom Cap & Bearnaise Sauce....\$49.95
- Roast Prime Rib of Beef - With Au Jus....\$44.95
- Veal Oscar - Topped with Crab meat and Hollandaise Sauce....\$47.95
- Broiled Flounder - With Lemon Butter....\$34.95
- Baked Flounder - Stuffed with Crab meat....\$38.95
- Grilled Salmon - with Dill Sauce....\$39.95

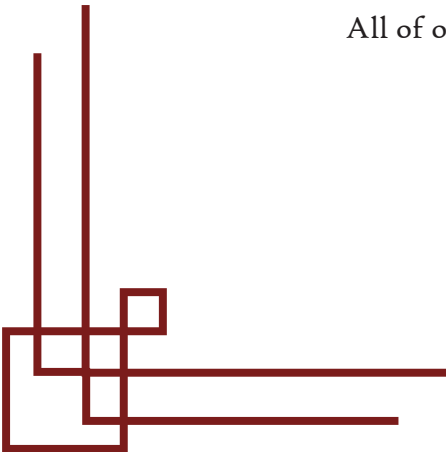
Desserts

(Choose One)

Double Layer Chocolate Cake ~ Carrot Cake ~ Lemon Layer Cake
Ice Cream with Cooke Wafer ~ Chocolate Mousse
Sorbet ~ Rice Pudding

All of our Entree Selections are served with Vegetable and Potato
Assorted Rolls
Coffee, Tea, and Brewed Decaffeinated Coffee

All Prices are per person plus Tax & Gratuity



Dinner Buffet Menu



Appetizers & Salads

(Select Two)

Soup Du Jour ~ Tossed Garden Greens ~ Caesar Salad
Potato Salad ~ Pasta Salad ~ Tomato & Onion Salad ~ Fresh Fruit Salad
Macaroni Salad ~ Marinated Mushroom ~ Cucumber Salad

Entrees

(Select Three)

Chicken Marsala ~ Shrimp Scampi ~ Pork Loin
Sliced Roast Beef ~ Seafood Jambalaya
Stuffed Shells ~ Chicken Parmesan ~ Veal Parmesan
Penne Pasta ~ Sliced Roast Pork ~ Sirloin Tips with Mushrooms

Choose One:

Oven Roasted Potatoes ~ Mashed Potatoes ~ Scalloped Potatoes

Chef's Selection of Fresh Seasonal Vegetables
Assorted Rolls

Desserts:

Assorted Desserts
Assorted Miniature Pastries (+\$8.00)

\$48.95 Per Person

Minimum 50 people

All Prices are per person plus Tax & Gratuity



Beverage Menu

Open Bar Special Arrangements

"All Liquor"

One Hour.....	\$24.95
Two Hours.....	\$39.95
Three Hours.....	\$44.95
Four Hours.....	\$49.95

Spiked Fruit Punch
\$250.00 Per Gallon

Champagne Punch/Mimosas
\$250.00 Per Gallon

Open Bar

"Beer & Wine"

One Hour.....	\$18.95
Two Hours.....	\$25.95
Three Hours.....	\$28.95
Four Hours.....	\$33.95

Spirited Fruit Punch
\$250.00 Per Gallon

Bloody Marys
\$250.00 Per Gallon

Wine Toast / Champagne Toast
\$10.00- Per Glass
\$60.00 - Per Bottle

Prices Are Per Person ~ Plus Tax and Gratuity

Cash & Run Tab Bars

- Mixed Drinks \$14.00
- Top Shelf \$18.00
- Domestic Beer \$10.00
- Specialty Beer \$11.00
- Wine by Glass \$10.00
- House Cordials \$11.00
- Premium Cordials \$12.00
- Soft Drinks \$4.00
- Bottled Water \$4.00

Bartender Charge: One Bartender
Required per 100 People.
There is a bartender fee of \$150.00 per
Bartender based on a two hour time frame.
Each additional hour is \$50.00 per bartender.
Above Prices plus Tax & Gratuity