**Corporate Appreciation Dinner**

**Market Table**

Wheels and Wedges of imported and Domestic Cheeses Garnished with fresh seasonal and dried fruit table crackers, crusty bread

**Vegetable Crudités**

Artfully arranged raw and steamed vegetables served with Hummus and buttermilk basil dip

**BBQ Dinner Buffet**

Farmer’s Greens Salad

Ribs with house BBQ sauce

Grilled Chicken Breasts and Thighs with a Mango Salsa

Cheddar and Chive Biscuits and a Jalapeno Corn Bread with Lime Butter

Roasted Veggie Platter

Roasted Red Potatoes

**Dessert Station**

Hillside Sundae Bar

**Corporate Luncheon**

**The Menu**

**Beverage Station**

Chilled Soft Drinks

Pitchers of Fresh Strawberry Mint Lemonade

Tree Water

Tupelo Honey Iced Tea

Water

**Luncheon Buffet**

Garden Salad of Wild Greens

Crabby Deviled Eggs

Grilled Shrimp and Sea Scallop Skewers brushed with lemon and herbs

Served atop…

Corn and Black bean Salad Red Pepper, Cilantro Vinaigrette

Cumin and Lime Marinated Breast of chicken with Fresh Mango Salsa

Roasted Veggies

Seasoned with fresh herbs and Himalayan Salt

Gourmet Galley Nasturtiums, Heirloom Tomatoes, Carrot Ribbons, and Cucumbers Mustard Seed Vinaigrette

**Homemade Desserts**

Fudgy Brownies, Tart Lemon bars and Seasonal Fruit Cobbler

**Company Picnic**

**Beverage Station**

Chilled Soft Drinks

Pitchers of Fresh Strawberry Mint Lemonade

Asarasi Sparkling water

Water

**Picnic Buffets**

Angus Beef Burgers

All Beef Hot Dogs

BBQ Pulled Pork

Grilled Citrus Marinated Chicken

For the Meats:

American and Cheddar cheese, diced onions, Sliced Red onions, Lettuce, Sliced Tomatoes, Ketchup, Mustard, Relish, Mayonnaise, and Pickle Chips

Tangy Cole Slaw

Locally Sourced Purple and Green Cabbage, Carrot Matchsticks, Tangy Dressing

Roasted Red Potatoes

Wild Rice Salad

Brown Sugared Baked Beans

Roasted Vegetables

Homemade Potato Chips

Watermelon Triangles

Chocolate Peanut butter or Chocolate Chip Cookies

**Includes:**

Paper plates, Paper Dinner Napkins, and Beverage Cups

**Bridal Shower**

**Bloody Mary and Mimosa Bar**

Tito’s Vodka, Espolon Blanco Tequila, Prima Perla Prosecco

Bloody Mary Mix, Orange Juice, Cranberry Juice, Peach and Blood Orange Puree

Worcestershire Sauce, tabasco, Siracha, Celery, Cocktail Shrimp Garnish

Lemon wedges, Olives, Freshly grated Horseradish

Assortment of Seasonal Berries

**Beverage Station**

Asarasi Sparkling water

Carafes of Fresh Strawberry Mint Lemonade

**Luncheon Buffet**

Spears of Endive with Creamy Shrimp and Dill Salad

Individual Caramelized Onion and Fontina Frittata

Leek Tart

Asparagus Wrapped with Prosciutto

Tortellini with Spring Peas and Green Onion Shaved Asparagus and Parmesan Salad

Mixed Spring Lettuces

Ripe Strawberries, Crushed Pistachios and Crumbled Goat Cheese with a Honey Balsamic Vinaigrette

An Assortment of Tea Sandwiches:

Smoked Salmon of Pumpernickel with shaved Pickled Fennel and Dill Cream

Black Forest Ham, Brie, Mustard, Apricot Butter on Whole Wheat

Granny Smith Apple, Whipped Cream Cheese and Crushed Candied Pecans on Mable Rye

Cranberry Chutney Chicken Salad on White

Brie and Pear Watercress and Cream Cheese

Cucumber with Fresh Basil Mayo

Classic Egg Salad

**Desserts**

Hummingbird Scones

Bite Size Curd Tarts

A colorful Assortment of Fresh Macarons

**Coffee Service**

Freshly Brewed Regular and decaf

Selection of Teas offered with half and half, milk, sugar and assorted sweeteners

**High Tea at the Eagles Mere Inn**

**Two Hour Station- Style Event**

**Starters**

Freshly baked scones and breakfast breads

\*served with assorted jams, jellies, and condiments

Fresh Seasonal Fruit Salad

**Gourmet Finger Sandwiches, Canapes & Stuffed Belgium Endive**

-Choice of three-

Cucumber sandwich with cream cheese, dill and chives

Egg salad sandwich with chopped shallots

Waldorf chicken salad

Smoke salmon spread

Brie, turkey and apple sandwiches

Roasted red pepper hummus

**Selection of Afternoon Teas**

Assorted Homemade Bars & Cookies

**Non-Alcoholic Bar**

Assorted soft drinks, sweet tea, and lemonade

**Mimosa and Blood Mary’s**

Cash or Tab bar only

**35.00 per person.** Plus 6% tax and 20% gratuity

**Elegant Brunch at the Eagles Mere Inn**

**Starters**

Assorted breakfast breads

\*served with assorted jams, jellies, and condiments

Fresh Seasonal Fruit Salad

**Seasonal Salad**

Pear salad with candied pecans

Berry salad with balsamic

**Main Course**

-Choice of two-

Assorted quiches, strata, and frittatas

Country bake

Eggs benedict with hollandaise

(2.50 extra per person)

Strawberry Bread Pudding

Baked Peach Oatmeal

Lemon Haddock

Pasta Cavatappi Chicken Broccoli Mushrooms & peas in Vodka Sauce

Assorted Finger Sandwiches

Sliced ham

**Sides**

-Choice of two-

Smoked Salmon Plate

Mixed berry yogurt and house granola parfait

Asparagus wrapped in prosciutto

**Assorted Seasonal Desserts**

Chocolate covered strawberries

Assorted small cakes

**Coffee and tea**

**Non- alcoholic bar**

Assorted soft drinks, iced dinks and lemonade

**Mimosas and Bloody Mary’s**

Cash or tab bar only

**35.95 per person**. Plus 6% tax and 20% gratuity