

# COCKTAIL PARTY

• passed & stationed platters •



## PASSED HORS D'OEUVRE

• priced per piece •

SAUTÉED CAJUN SHRIMP EN CROUTE 3.40

SAFFRON LOBSTER SALAD 5.20  
in filo cup

JUMBO SHRIMP COCKTAIL 4.40

SCALLOPS WRAPPED IN BACON 4.50

CHICKEN SATAY 3.10  
chicken with spiced peanut sauce

ASIAN PINEAPPLE CHICKEN SKEWERS 3.10

BEEF TENDERLOIN EN CROUTE 4.95  
with tarragon aioli

ASIAN STEAK BITES 4.15

PORK POT STICKERS 3.10  
saigon dipping sauce

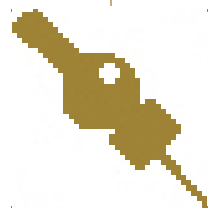
BRUSCHETTA 2.05  
garlic toast rounds, tomato, onion, capers, peppers, romano

FRESH FRUIT KABOB 2.35

SPANAKOPITA 3.10  
spinach and feta in filo

BONELESS BUFFALO CHICKEN TENDERS 2.35  
with blue cheese dipping sauce (buffet-style)

COCKTAIL MEATBALLS 2.35  
italian or red sauce



## STATIONS

• serves 35-40 people •

### ANTIPASTI 180.00

assorted meats, cheeses, marinated artichokes, olives  
roasted peppers

### FRUIT AND CHEESE 150.00

fresh fruit (or fresh fruit and veggies) assorted cheeses, and  
assorted crackers

### FRESH VEGETABLE PLATTER 80.00

with assorted dipping sauces

### BEEF TENDERLOIN PLATTER 260.00

red onion, asparagus, marinated mushrooms, capers,  
assorted sauces, garlic crouton

### MEDITERRANEAN PLATTER 155.00

hummus, tabbouleh, feta cheese, grape leaves, Greek olives,  
and toasted pita

### RAW BAR MKT PRICE

shrimp, oysters, lobster, cocktail sauce, horseradish and lemons

### SMOKED SEAFOOD PLATTER 260.00

assorted smoked seafood, capers, red onion, tomatoes, cucum-  
bers, and lemon caper remoulade with water crackers

### SPINACH AND ARTICHOKE DIP 90.00

with fresh vegetables and pita chips

### FETA DIP 115.00

house-made imported feta dip, served with olive tapenade, diced  
tomatoes, and toasted pita chips

### SUSHI TUNA PLATTER 180.00

rare, seared sesame tuna, seaweed salad, pickled ginger, wasabi,  
tamari soy, and crispy fried wontons

### FRESH SMOKED SALMON PLATTER 180.00

full side of smoked salmon with capers, tomatoes, red onion,  
cucumber, hard-boiled egg, lemon caper remoulade, and

## FUNCTION ADD-ONS

### FULL TRAYS (FEEDS 35)

MEAT LASAGNA \$260  
VEGETABLE LASAGNA \$260  
CHICKEN & BROCCOLI ALFREDO \$260  
CHICKEN PENNE & ASPARAGUS \$260  
CHICKEN PARMESAN OVER PENNE \$260  
BBQ PULLED PORK \$260

HALF GALLON OF CHOWDER \$85  
GALLON OF CHOWDER \$170

COFFEE STATION \$52

COOKIES, BROWNIES, & COFFEE \$6.25 (PER PERSON)

### WHOLE QUICHE \$32

FLAVORS: HAM & SWISS, BROCCOLI & CHEDDAR, BACON,  
CHIVE, & CHEDDAR, SPINACH, TOMATO, & FETA, BACON,  
TOMATO, & MOZZERELLA

CROISSANTS \$2.99 A PIECE

POPOVERS \$2.99 A PIECE

1/2 PINT MAPLE BUTTER \$3.25

1/2 DOZEN MUFFINS \$16.95

1/2 DOZEN SCONES \$16.95

DOZEN CINNAMON ROLLS \$40

## CONTINENTAL BREAKFAST | \$11.50 PP

### - BEVERAGES -

FRESHLY BREWED RAO'S COFFEE  
DECAF COFFEE  
ASSORTED HOT TEAS

### - BITES -

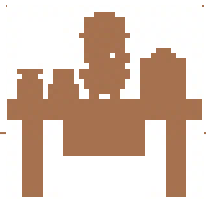
ASSORTED HOMEMADE MUFFINS  
SCONES  
PASTRIES  
COFFEE CAKE

### - ENHANCEMENTS -

HOUSE MADE QUICHE \$6.00 PP  
HOME FRIES \$3.00 PP  
BACON OR SAUSAGE LINKS \$4.00 PP  
FRESH FRUIT \$5.00 PP

# PRIVATE DINING

• buffet menus •



## DELI BUFFET | \$36.50 pp

**INCLUDES** ROAST BEEF, SMOKED HAM, & ROASTED TURKEY | SWISS, AMERICAN, & CHEDDAR CHEESE  
ASSORTED BREADS & ROLLS | CONDIMENTS | THREE ACCOMPANIMENTS | COFFEE, COOKIES, & BROWNIES

**ACCOMPANIMENTS** choose three  
GARDEN SALAD OR CAESAR SALAD | COLE SLAW | PASTA SALAD | FRUIT SALAD | HOUSE-MADE CHIPS | POTATO SALAD |

**ENHANCEMENTS** ASSORTED FINGER SANDWICHES +\$5.25 pp | DINNER ROLLS \$7.00 per dozen

## LUNCHEON & DINNER BUFFET | \$52.00 pp

**INCLUDES** FRESH ROLLS | CHOICE OF GARDEN OR CAESAR SALAD | TWO ENTRÉES | TWO ACCOMPANIMENTS  
COFFEE, COOKIES, BROWNIES

**ACCOMPANIMENTS** choose two  
RICE PILAF | GARLIC MASHED | ROASTED HERB POTATOES | STEAMED BROCCOLI | SEASONAL VEGETABLE

**ENHANCEMENTS** ADDITIONAL ENTRÉE\* + \$13.25pp | PRIME RIB CARVING STATION + \$17.99pp

## BUFFET ENTRÉES

FRESH HADDOCK- baked with crumbs, broiled with lemon and fresh herbs, or Cajun dusted

GRILLED SALMON- fresh grilled salmon with béarnaise, asian glazed, or maple dijon glazed

CHICKEN PARMESAN- topped with marinara and provolone cheese; served with penne and garlic toast

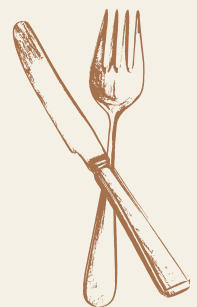
SLICED TOP SIRLOIN- with bordelaise sauce

ROASTED TURKEY- stuffing, gravy, and cranberry sauce

CHICKEN KABOBS- skewered chicken with bell peppers, lemon herb vinaigrette, feta cheese

MEAT LASAGNA

VEGETABLE LASAGNA



## SALADS | SERVES 30-35 PEOPLE

FRESH SEASONAL SALAD | \$96.50  
changes seasonally, ask our coordinator for details

CAESAR SALAD | \$96.50  
crisp romaine, zesty Caesar dressing, herb croutons,  
and shaved parmesan cheese

TRADITIONAL GARDEN SALAD | \$90.00  
assorted greens, tomatoes, cucumbers, carrots,  
garlic croutons, choice of dressings

PASTA SALAD | \$85.00  
penne pasta, assorted vegetables, house-made dressing

GREEK SALAD | \$110.00  
assorted greens, imported feta cheese, greek olives, tomatoes,  
pepperoncini, red onion, house greek dressing

ITALIAN CHOPPED SALAD | \$115.00  
mixed greens, Italian meats, provolone, olives, peppers,  
onions, creamy Italian dressing

## DESSERT

ASSORTED HOMEMADE  
PASTRIES MKT

BOTTOMLESS COFFEE WITH ASSORTED MINI  
COOKIES + BROWNIES \$6.25 pp

ASSORTED MINI  
PASTRIES \$2.25 each

SPECIALTY CAKES ARE AVAILABLE, WE'RE HAPPY TO COORDINATE ORDERING FROM OUR BAKERY!