

Continental Breakfast

- 10 Guest Minimum Required For Continental Service
- Served With Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas
- Coffee Service Maintained For 2 Hours

The Continental \$16.00

Seasonal Fruit Display
Assorted Muffins
Bagels
Breakfast Pastries
Sweet Butter, Cream Cheese & Fruit Preserves

Continental à la Carte

Pricing is per person, except where noted.

- Seasonal Fruit Display \$7.00
- Starbucks Premium Coffee Service / gal.....\$32.00
- Chilled Cranberry or Grapefruit Juice, 64 oz. Pitcher..... \$16.00
- Assorted Danish or Muffins / dozen\$28.00
- Assorted Bagels with Sweet Butter, Cream Cheese & Fruit Preserves / dozen\$30.00
- Assorted Pastries / dozen\$28.00
- Starbucks Coffee Service for 2 hrs\$8.00
- Bottled Water & Soft Drinks / bottle\$3.00
- Sparkling Water & Bottled Teas / bottle.....\$3.00

Breakfast Buffet

- 25 Guest Minimum Required For Breakfast Buffet
- Food service maintained for 1.5 hours, Coffee Service Maintained For 2 Hours
- Served With Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas

Falls Morning Breakfast Buffet \$26.00

Assorted Cereals with 2% Milk
Seasonal Fruit Display
Assorted Danish Pastries & Breakfast Muffins
Choice of 3 Hot Breakfast Items

- Farm Fresh Scrambled Eggs
- Farm Fresh Scrambled Eggs with Cheddar Cheese
- Smoked Bacon
- Breakfast Sausage
- Cinnamon French Toast, Creamery Butter & Breakfast Syrup
- Seasoned Oven Roasted Redskins
- Pancakes with Breakfast Syrup
- Grilled Ham

Continental Enhancements

15 Guest Minimum
Priced Per Person in Combination with Continental Service
Unless Otherwise Noted

- Warm Croissant with Shaved Ham & Swiss Cheese \$8.00
- English Muffin with Griddled Egg, Bacon & Cheddar \$7.00
- Southwestern Wrap with Diced Ham Scrambled Eggs & Pepper Jack Cheese \$7.00
- Granola, Yogurt & Fresh Berry Parfait..... \$7.00
- Assorted Fruit Flavored Yogurts, 4 oz. each \$4.00
- Warm Steel Cut Oatmeal, Brown Sugar & Mixed Dried Fruits \$5.00
- Buttermilk Biscuits & Sausage Gravy \$6.00

Breakfast Buffet Enhancements

Priced per person unless otherwise noted
Enhancements Must Be Purchased With a Buffet

- Whole Grain Muffins..... \$3.00
- Assorted Fruit Flavored Yogurts, 4 oz. each..... \$4.00
- Assorted Fruit Flavored & Plain Greek Yogurts, 6 oz. each \$5.00
- Chilled Cranberry, Grapefruit or Tomato Juice 64 oz. Pitcher \$16.00
- Baked Spinach, Mushroom & Low fat Mozzarella Frittata \$7.00
- Buttermilk Biscuits & Sausage Gravy \$5.00
- Diced Ham & Cheddar Scrambled Eggs..... \$5.00
- Cheese Blintzes With Fruit Topping \$5.00
- Scrambled Egg, Cheddar & Sausage Burrito, Salsa & Sour Cream on Side \$7.00

Brunch

- 25 guest minimum for Brunch and Enhancements
- Food service maintained for 1.5 hours
- Priced per person unless otherwise noted
- Served with Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas

Riverside Brunch Buffet

2 Entrées \$35.00

3 Entrées \$38.00

Seasonal Fruit Display
Assorted Danish Pastries & Breakfast Muffins
Farm Fresh Scrambled Eggs
Smoked Bacon or Breakfast Sausage
Seasoned Oven Roasted Redskins
Garden Salad with Assorted Dressings
Chef's Seasonal Vegetables
Freshly Baked Cookies & Brownies

Entrée Selections:

- Sliced Slow Roasted Top Round of Beef with Cabernet Demi-Glace
- Seared Chicken with Roasted Tomatoes, Basil & Balsamic Glaze.
- Seared Chicken Sinatra, Italian Meats, Asparagus Tips, Roasted Tomato & Garlic Demi Sauce
- Baked Cod with Parmesan Crust & Lemon Beurre Blanc
- Roasted Pork Loin with Smoked Tomato Demi-Glace
- Sliced Honey Glazed Ham
- Cheese Blintzes with Berry Topping

Brunch Buffet Enhancements

Carved Entrees

- Honey Glazed Amish Flat Ham.....\$8.00
- Roasted Top Round of Beef\$10.00

Chef-Attended Stations

- Omelet Station.....\$10.00
Eggs & omelets made-to-order with diced ham, cheddar & jack cheese, tomatoes, mushrooms, spinach, peppers, onions & salsa
- Belgian Waffle Station\$9.00
Light & crispy Belgian waffles cooked-to-order & served with breakfast syrup, whipped cream & fresh strawberries.
- Chef-attended fee\$100.00

Sides

- Baked Marinated Vegetable Display \$4.00
- Selection of Mediterranean Antipasti includes Soft Mozzarella, Capicola, Genoa Salami, House-Roasted Red Peppers, Marinated Asparagus, Spicy Garbanzo Bean Salad, Prosciutto di Parma & Mixed Olives \$11.00
- Selection of Hummus, Olive Tapenade & Roasted Pepper & Artichoke Spread with Red Grapes, Crostini & Gourmet Crackers..... \$7.00
- Smoked Salmon with Capers, Shaved Red Onion, Sliced Crostini & Scallion Sour Cream. Priced Per Side, Serves 25-30 \$162.00
- Creamy Broccoli Salad with Bacon, Cherries & Candied Walnuts \$5.00
- Spinach Salad with Hard Boiled Egg, Red Onion & Blue Cheese Warm Bacon Dressing \$5.00
- Maple Glazed Sweet Potato Wedges \$4.00
- Individual Potato Gratin \$4.00
- Fields Greens, Dried Cherries, Goat Cheese, & Candied Walnuts & Dried Cherries Vinaigrette \$5.50

Desserts

- Assorted Cheesecake \$5.00
- Tiramisu \$5.00
- Chocolate Covered Strawberries / dozen..... \$39.00

Breaks

- Breaks including additional price for enhancements are per person unless otherwise noted.
- 15 guest minimum for all breaks and enhancements except beverage break which has no minimum.
- Food service maintained for 1.5 hours

Beverage Bash \$10.00

Assorted Soft Drinks, Bottled Water, Freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Iced Tea & Hot Tazo Teas

Enhancements

- Orange/Strawberry/Lemongrass Elixir\$5.00
- V8® Shots with Celery Stick Garnish.....\$3.50

Sweet & Salty \$11.00

Candy Bars, Potato Chips, Pretzels, Cracker Jacks, Popcorn, Soft Drinks & Bottled Water

Enhancements

- Warm tortilla chips with salsa & guacamole\$4.00
- Freshly Baked Soft Pretzels with Honey Mustard & Jalapeño Sour Cream\$4.00

Healthy Choice \$11.00

Whole Fresh Fruit, Nutri-Grain & Granola Bars, Bottled Water & Bottled Iced Teas including Sweetened, Unsweetened & Green

Enhancements

- Fresh Fruit Skewers\$6.50
- Individual Vegetable Crudités with Greek Yogurt Sauce....\$3.25

Cookie Break \$11.00

Assorted Freshly Baked Cookies, Whole Fresh Fruit, 2% Milk, Soft Drinks & Bottled Water

Enhancements

- Lemon Bar Cookies\$4.00
- Chocolate Covered Strawberries/per dozen\$39.00

Breaks à la Carte

- Individual Bags of Trail Mix.....\$3.00 each
- Individual Bags of White Cheddar Popcorn\$3.00 each
- Individual Bags of Potato Chips, Pretzels and/or Cracker Jacks.....\$2.50 each
- Individual Bags of Salted Peanuts.....\$2.50 each
- Candy Bars\$2.50 each
- Assorted Fruit Flavored Yogurts, 4 oz.\$3.00 each
- Assorted Cookies\$32.00 per dozen
- Brownies\$32.00 per dozen
- Starbucks Premium Coffee\$32.00 per gallon

Plated Lunch

- Include Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Choice of One - Assorted Cheesecake, Individual Key Lime Pie or Individual Gluten Free Chocolate Torte for Dessert

Sandwiches

- Served with Chips or Pretzels & Kosher Pickle

Roast Beef \$19.00

Sliced Roast Beef, Lettuce, Tomato, Cheddar Cheese & Creamy Horseradish Sauce on a Hearty Egg Roll

House Chicken Salad \$18.00

Grilled Chicken Breast Salad made with Chopped Water Chestnuts, Scallion & Grain Mustard Dressing, with Lettuce & Tomato on a Hearty Egg Roll

Grilled Chicken \$18.00

Grilled Marinated Chicken Breast, Provolone Cheese, Roasted Tomato Tapenade, Lettuce & Tomato on a Hearty Egg Roll

Ham & Swiss Wrap \$18.00

White Wrap Filled with Ham, Swiss Cheese, Sliced Tomato, Romaine & Dijon Mustard

Cuyahoga Club \$18.00

Smoked Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Provolone Cheese & Basil Mayonnaise on Thick Sliced Wheat

Deli Stack \$18.00

Smoked Ham, Roasted Turkey Breast, Swiss Cheese, Dijon Aioli, Lettuce & Tomato on a Hearty Egg Roll

Italian \$19.00

Genoa Salami, Hot Capicola, Provolone Cheese, Basil, Tomatoes, Mayo

Salads

- Served with Rolls & Butter

Add to any salad:

4 oz. Sliced Sirloin Steak \$9.00

Sliced Grilled Chicken Breast \$6.00

4 oz. Grilled Atlantic Salmon..... \$8.00

Asian \$18.00

Field greens, Chopped Romaine, Sprouts, Water Chestnuts, Julienne Red Bell Peppers, Carrots & Crisped Rice Noodles with Sesame Ginger Dressing

Caesar \$16.50

Chopped Romaine with Garlic Croutons, Parmesan Cheese & Classic Caesar Dressing

Mediterranean \$17.00

Mixed Greens with Grape Tomatoes, Cucumber, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Feta Cheese & Lemon Oregano Dressing

Steakhouse \$17.00

Field Greens with Sliced Tomato, Crisp Bacon, Bleu Cheese & Red Wine Vinaigrette

Cherries, Nuts and Berries \$17.00

Mixed Greens, Seasonal Fresh Berries, Caramelized Pecans, Blue Cheese and Poppy Seed Dressing

Hot Plated Lunch

- Includes Mixed Greens Salad Pre-Dressed with Choice of Dressing, Artisan Rolls & Butter
- Chef’s Choice of Starch & Seasonal Vegetables
- Freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Choice of One - Assorted Cheesecake, Individual Key Lime Pie or Individual Gluten Free Chocolate Torte for Dessert

Beef (upcharge may apply based on current market price)

Beef Sirloin Steak* **\$35.00**

Grilled 6 Ounce Sirloin Steak with Caramelized Shallot Demi Glace,

Beef Lasagna **\$21.00**

Beef Lasagna with Provolone, Ricotta & Parmesan Cheeses, Marinara Sauce & Seasonal Vegetables (minimum 10)

Chicken

Chicken Marsala* **\$23.00**

Sautéed Breast of Chicken with Mushrooms Finished with Sweet Italian Marsala Sauce.

Chicken Sinatra* **\$23.00**

Seared Marinated Chicken Breast, Roasted Tomato, Asparagus Tips, Fried Prosciutto and Garlic Demi Sauce

Fish

Atlantic Salmon* **\$25.00**

Seasoned with Cumin, Coriander & Seared with Chardonnay Cream Sauce

Baked Cod **\$23.00**

Pick one: with Herb Crust –OR- Almond Crust –OR- Lemon Caper Sauce

Vegetarian

Vegetable Lasagna **\$21.00**

Vegetable with Spinach Pasta & Egg Pasta with Ricotta, Asiago & Parmesan Cheeses, with Marinara Sauce & Roasted Vegetables (minimum 10)

Portobello Mushroom Ravioli **\$20.00**

Portobello Mushroom Filled Egg Pasta with Roasted Garlic Infused Extra Virgin Olive Oil, Seasonal Vegetables & Parmesan Cheese

Eggplant Parmesan **\$18.00**

Crisp Breaded Eggplant Slices with Provolone & Parmesan Cheeses, Tomato, Seasonal Vegetables, Penne Pasta, Marinara Sauce & Fresh Basil

Asian Vegetable Stir Fry* **\$22.00**

Freshest Selection of Vegetables with Sticky Rice & Choice of Sweet Soy or Sesame Oil

Add Beef Tenderloin Tips..... \$12.00

Add Chicken Breast..... \$8.00

Add 3 Pieces of Shrimp..... \$11.00

***Available Gluten Free**

Lunch Buffets

- 25 Guest Minimum for all Lunch Buffets.
- Include freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Choice of One - Fresh Baked Cookies & Brownies, Assorted Cheesecake, Individual Key Lime Pie or Individual Gluten Free Chocolate Torte for Dessert
- Food service maintained for 1.5 hours

Hot Buffets

South of the Border Buffet **\$34.50**

Taco Salad- Romaine Lettuce, Tomatoes, Jalapeños, Cheddar Cheese, Olives, Tri-Color Tortilla Chip & Mexi-Ranch Dressing
Beef & Chicken Fajitas -or-

Black Bean & Chicken Enchiladas

Condiment Bar with....

Warm Flour Tortillas, Salsa, Sour Cream, Chopped Tomato, Guacamole, Fresh Cilantro, Lime Wedges, Cheddar Cheese, Queso, Tri-Color Tortilla Chips, Mexican Rice & Bacon Black Beans

Apple Jalapeno Cobbler (substituted for standard dessert)

Cold Buffets

Deli Buffet **\$28.00**

Chef's Choice of House-Made Soup

Red Bliss Potato Salad

Carolina Slaw

Seasonal Fruit Salad

Sliced Smoked Ham, Roast Beef & Turkey Breast

Sliced American, Swiss & Cheddar Cheese

Tomatoes, Red Onion & Lettuce

Mayonnaise, Yellow Mustard & Kosher Pickles

Assorted Breads & Rolls

Individual Bags of Potato Chips

Add: Salami or Capicola..... \$2 p/p

Wrap Sandwich Buffet **\$29.00**

Chef's Choice of House-made Soup or Garden Salad with Choice of Dressing

Grilled Yukon Gold Potato Salad with Bacon & Scallions

Seasonal Fruit Salad

Choice of Three Wraps:

*Spinach Wrap Filled with Grilled Vegetables, Spinach, Grated Cheese Blend & Vinaigrette Dressing

*Tomato Wrap Filled with Grilled Chicken Strips, Red Bell Peppers, Carrots, & Romaine

*White Wrap Filled with Ham, Swiss Cheese, Sliced Tomato, Romaine & Dijon Mustard

*Sweet Potato, Spiced and roasted sweet potato, Cilantro pesto, Tomato, Avocado, Red Onion and Arugula

*White Wrap Filled with Slices Roast Beef, Creamy Horseradish, Romaine & Cheddar Cheese

*Tomato – Italian Wrap Filled with Salami, Capicola, Provolone, Basil, Tomatoes & Romaine

Front Street Lunch Buffet

2 Entrées \$31.00

3 Entrées \$35.00

Chef's Choice of House-Made Soup or

Garden Salad Dressed with Choice of Dressing

Caesar Salad

Seasonal Vegetables

Herb Roasted Potato Wedges

Artisan Rolls & Butter

Choice of two Hot Selections:

- Sliced Roasted Top Round of Beef with Caramelized Onion Jus
- Baked Coriander, Cumin Crusted Salmon with Organic Honey Cream
- Sautéed Chicken Breast Marsala with Mushrooms
- Sautéed Chicken Breast, Asparagus Tips, Roasted Tomato, Fried Prosciutto and Garlic Demi Sauce
- Sliced Roasted Pork Loin with Smoked Tomato Demi-Glace
- Roasted Italian Sausage with Onions and Peppers
- Penne Pasta with Tomato Basil Sauce
- Eggplant Parmesan with Provolone Cheese and Marinara Sauce

Salad Inspiration Buffet **\$28.00**

Add Tuna Salad \$4.00

Add House Chicken Salad \$4.00

Add 31/40 Count Shrimp \$5.00

Mixed Garden Greens

Chopped Romaine

Italian, Balsamic, Ranch, Extra Virgin Olive Oil and Creamy Blue Cheese Dressings

Penne Pasta Salad with Basil, Roasted Tomato and Bocconcini Mozzarella

(In bowls, on the side for self-serve)

Black Olives, Toasted Sliced Almonds, Parmesan, Beets,

Shredded Cheddar, Crisp Croutons

Crumbled Bacon, Hard Boiled Egg Halves

Grilled Chicken Strips

Artisan Rolls & Butter

Lunch Enhancements

- Customize your plated or buffet lunch with a specially prepared enhancement
- 25 Guest Minimum
- Pricing is per person, unless otherwise noted

To Enhancing your Buffet

Carved Entrées

- Roasted Top Round of Beef\$10.00
- Honey Glaze Flat Ham.....\$8.00
- Roasted Beef Tenderloin MP

To Enhance your Buffet or Plated Lunch

- Creamy Broccoli Salad With Bacon, Dried Cherries & Candied Walnuts.....\$5.00
- Spinach Salad with Hard Boiled Egg, Red Onion & Blue Cheese Warm Bacon Dressing\$5.00
- Seasonal Fruit Medley\$5.00
- Fields Greens, Dried Cherries, Goat Cheese & Candied Walnuts & Dried Cherries Vinaigrette\$6.00
- Strawberry Arugula Salad with Feta, Strawberries, Toasted Almonds, Red Onion & Poppy Seed Dressing\$5.25
- Tomato Basil Bisque with Assorted Crackers.....\$5.00
- Italian Wedding Soup with Assorted Crackers.....\$5.00

Dessert Enhancements

- New York Cheesecake with Berry Sauce & Whipped Topping \$5.50
- Assorted Petit Fours & Mini Sweets \$6.50
- Tiramisu \$5.50
- Chocolate Covered Strawberries / dozen \$39.00

Plated Dinners

- Served with Mixed Greens Salad Pre-Dressed with Choice of Dressing, Artisan Rolls & Butter
- Chef's Choice of Starch & Vegetable
- Choice of One - Assorted Cheesecake, Individual Key Lime Pie or Individual Gluten Free Chocolate Torte for Dessert
- Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea

Beef (upcharge may apply based on current market price)

Sirloin Steak* **\$43.00**

8 oz. Grilled with Roasted Mushroom Sauce

New York Strip* **\$48.00**

12 oz. Grilled & Brushed with Herb Garlic Butter

Seared Filet Mignon* **\$51.00**

8 oz. Center Cut with Red Wine Peppercorn Reduction

Fish

Atlantic Salmon* **\$40.00**

Seasoned with Cumin, Coriander & Seared with Chardonnay Cream Sauce

Baked Cod* **\$40.00**

Pick One Choice of: Herb Crust –OR- Almond Crust –OR- Lemon Caper Sauce

Pork

Frenched Pork Chop* **\$38.00**

10 oz. Marinated & Grilled with Apple Mango Chutney

Chicken

Chicken Sinatra* **\$31.00**

Seared Marinated Chicken Breast, Roasted Tomatoes, Asparagus Tips, Fried Prosciutto and Garlic Demi Sauce

Balsamic Grilled Chicken* **\$31.00**

Marinated Chicken Breast with Balsamic Reduction & Basil Pesto

Chicken Piccata* **\$32.00**

Seared Chicken Breast with Lemon Caper Sauce

Vegetarian

Asian Vegetable Stir Fry* **\$29.00**

Freshest Selection of Vegetables with Sticky Rice & Choice of Sesame Oil or Sweet Soy

Portobello Mushroom Ravioli **\$29.00**

Portobello Mushroom Filled Egg Pasta with Roasted Garlic Infused Extra Virgin Olive Oil, Seasonal Vegetables & Parmesan Cheese.

Stuffed Peppers **\$29.00**

Chef's Choice of Ancient Grains, Fresh Vegetables Finished with San Marzano Tomato Sauce

***Available Gluten Free**

Plated Paired Entrées

Grilled Chicken & Pork Tenderloin \$50.00

Grilled Marinated Chicken Breast & Seasoned Pork Tenderloin with Wild Mushroom Tomato Ragout

Chicken Sinatra & Seared Atlantic Salmon \$50.00

Seared Marinated Chicken Breast, Roasted Tomatoes, Asparagus Tips, Fried Prosciutto and Garlic Demi Sauce & Seared Atlantic Salmon with Extra Virgin Olive Oil

Grilled Chicken & Crab Cake \$51.00

Grilled Marinated Chicken Breast & a House-Made Jumbo Lump Crab Cake with Asian Slaw

Salmon & Crab Cake \$52.00

Seared Salmon & a House Made Jumbo Lump Crab Cake with Fennel Beurre Blanc

Beef (upcharge may apply based on current market price)

Filet & Seared Salmon \$53.00

Grilled 6 oz. Filet Mignon & Seared Salmon with Chardonnay Butter Sauce

Filet & Chicken \$52.00

Grilled 6 oz Filet Mignon & Grilled Marinated Chicken Breast with Mushroom Hash & Cabernet Reduction

Filet & Shrimp \$55.00

Grilled 6 oz. Filet Mignon with Three 13/15 Count Shrimp Sautéed with Roasted Tomato Garlic Basil

Filet & Crab Cake \$58.00

Grilled 6 oz. Filet Mignon & a House-Made Jumbo Lump Crab Cake with Asian Slaw

Dinner Buffets

- Includes Mixed Greens Salad with Toppings and Two Dressings, Artisan Rolls, Butter
- Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Choice of One - Assorted Cheesecake, Individual Key Lime Pie or Individual Gluten Free Chocolate Torte for Dessert
- Enhancements are priced per person and must be purchased with a buffet – not available à la carte
- Food service maintained for 1.5 hours

The Rapid Falls **\$40.00**

Select 2 Entrées & 2 Vegetables/Starches

The Vaughn **\$42.00**

Select 3 Entrées & 3 Vegetables/Starches

Entrées

Beef (upcharge may apply based on current market price)

- Beef Tenderloin Tips with Onions, Mushrooms & Pan Sauce
- Sliced Roast Beef Sirloin Au Jus
- Sliced Grilled Flank Steak with Caramelized Shallot Jus

Chicken

- Seared Chicken Breast with Lemon Caper Sauce
- Seared Chicken Breast with Asparagus Tips, Roasted Tomatoes, Fried Prosciutto, Garlic Demi Sauce
- Herb Roasted Bone-In Chicken with Caramelized Onion Jus
- Spicy Seared Chicken Breast with Bourbon Barbecue Glaze

Fish

- Baked Baby Cod Crumble Topping & Citrus Honey Beurre Blanc
- Horseradish Crusted Salmon with Port Wine Reduction
- Seared Salmon with Brie Cream Sauce and Wilted Spinach

Pork

- Grilled Pork Chops with Caramelized Apple Jus

Vegetarian

- Eggplant Parmesan with Provolone, Tomato, Parmesan & Marinara
- Vegetable Lasagna
- Ricotta Filled Manicotti with Marinara & Asiago Cheese

Vegetables & Starches

- Roasted Rosemary Smashed Red Potatoes
- Skin-On Mashed Yukon Gold Potatoes
- Parmesan Potato Gratin
- Roasted Garlic Mashed Potatoes
- Rice Pilaf
- Penne Pasta With Marinara or Alfredo Sauce
- Roasted Seasonal Vegetable Medley
- Green Beans with Olive Oil
- Asparagus, Green Bean, Red Pepper Medley

Enhancements

- Customize your plated or buffet dinner with a specially prepared enhancement
- Prices are per person
- 25 guest minimum

To Enhancing your Buffet

Carved Entrée

- Honey Glazed Ham\$9.00
- Roasted Top Round of Beef\$11.00
- Roasted Beef Tenderloin MP

To Enhance your Buffet or Plated Meals

Sides

- Sliced Baked Sweet Potatoes with Butter & Brown Sugar\$4.00
- Brown & Wild Rice Blend With Forest Mushrooms.....\$4.50
- Smoked Tomato Risotto with Asiago Cheese\$4.75
- Roasted Asparagus with Parmesan\$5.00
- Roasted Baby Carrots with Grand Marnier\$4.50

Soup & Salad

- Tomato Basil Bisque with Assorted Crackers \$5.00
- Italian Wedding Soup with Assorted Crackers \$5.25
- Spinach Salad with Warm Bacon Vinaigrette, Hard Boiled Egg & Red Onion \$5.00
- Sliced Tomatoes with Blue Cheese, Red Onion & Red Wine Vinaigrette \$4.25
- Romana Salad with Farmers Greens, Roasted Tomatoes, Fresh Mint, Ricotta Salata Cheese & Honey-Balsamic Dressing \$5.75

Dessert

- New York Cheesecake with Berry Sauce & Whipped Topping \$5.50
- Tiramisu with Whipped Topping \$5.50
- Assorted Petit Fours & Mini Sweets \$6.50

Displayed Hors d’oeuvre

Domestic Cheeses

Cheddar, Swiss & Pepper Jack with Assorted Crackers & Fruit Garnish

- up to 20 guests\$100.00
- 25-40 guests\$150.00
- 40-60 guests\$245.00

Seasonal Fruit Mélange

Seasonal Melons & Pineapple with Berries Garnish

- up to 20 guests\$86.00
- 25-40 guests\$130.00
- 40-60 guests\$170.00

Artisan Cheeses

Array of Artisan Cheese Selections accompanied with Grapes, Berries, Breadsticks, Roasted Walnuts, & Assorted Crackers

- up to 20 guests\$170.00
- 25-40 guests\$250.00
- 40-60 guests\$350.00

European Antipasto

Italians Meats & Cheeses with Marinated Artichoke Hearts, Olives, Roasted Peppers & Grilled Marinated Vegetable Display with Sliced Baguette & Crackers

- up to 20 guests\$140.00
- 25-40 guests\$205.00
- 40-60 guests\$340.00

Chilled Shrimp

Jumbo Shrimp per Dozen, On Ice with Cocktail Sauce & Lemon (16/20)

- Per Dozen\$42.00

Crostini Display

\$230.00

Serves 50 - Crisp Toasted Baguette Slices with Assorted Toppings including: Classic Tomato, Mozzarella & Basil, Olive Tapenade, Piquillo Pepper Tapenade & Garlic Hummus

Spoonfuls of Flavor

\$265.00

Serves 50 – Edible Spoons filled with Thai Coconut Crab Salad, Hummus with Olive Tapenade & Smoked Salmon Tartare with Spicy Cucumber Relish

Assorted Sushi

\$200.00

50 Pieces - Vegetarian California Roll, Spicy Tuna Roll, Salmon & Cucumber Roll served with Wasabi, Soy Sauce & Pickled Ginger

Baked Brie En Croûte

\$135.00

Serves 30 - Imported French Brie Cheese Covered In Flaky Puffy Pastry & Baked to a Golden Brown, Served with Assorted Dry Fruits, Baguette Slices & Grapes

Crudités Display

\$230.00

Serves 50 - Fresh Display of Assorted Vegetables with Ranch Dressing

Displayed Hors d'oeuvre

- Priced And Sold In Increments Of 25 Pieces

Hot Hors d'oeuvre

- Coconut Shrimp with Plum Sauce\$81.00
- Shrimp Tempura\$81.00
- Blue Cheese, Caramelized Onion Tartlets\$75.00
- Raspberry Brie En Croute \$75.00
- Chicken Satay with Peanut Sauce \$75.00
- Mushroom Caps with Sausage & Marinara Sauce\$75.00
- Mini Beef Kabob with Teriyaki Glaze\$70.00
- Mini Crab Cakes with New Orleans Rémooulade.....\$108.00
- Spanakopita\$65.00
- Petite Beef Wellingtons with House Made Steak Sauce\$130.00
- Maple Glazed Bacon Wrapped Water Chestnut.....\$59.00
- Prosciutto Basil Wrapped Chicken Bites\$70.00
- Chinese Egg Rolls with Sweet & Sour Sauce\$59.00
- Vegetable Spring Rolls with Sweet & Sour Sauce\$65.00
- Cocktail Meatballs with Tomato-Basil or Barbecue Sauce\$65.00
- Lemongrass Chicken Pot Sticker\$75.00

Cold Hors d'oeuvre

- Prosciutto Wrapped Asparagus with Balsamic..... \$81.00
- Smoked Turkey & Boursin Roulade\$74.00
- Jumbo Shrimp Cocktail served with Cocktail Sauce & Lemon (per dozen).....\$42.00
- Sun-Dried Tomato Pesto Chicken Crostini.....\$75.00
- Hummus with Sesame Chips & Olives.....\$70.00

Reception Small Plates Packages

- No Modifications.
- Pricing is per person, 30 guest minimum
- Package includes food service for one & a half hours
- Served with freshly brewed Starbucks premium coffee, decaffeinated coffee, Tazo Teas & Iced Tea

Three Star Reception **\$42.00**

Fresh Seasonal Fruit Display
 Domestic Cheese Display with Sliced Baguette, Grapes & Crackers
 Crudités Display with Ranch Dressing
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below
 Slow Roasted Top Round of Beef or Turkey Breast Pre-carved with Artisan Rolls, Grain Mustard & Horseradish Sauce
 Petit Fours

Four Star Reception **\$45.00**

Fresh Seasonal Fruit Display
 Domestic Cheese Display with Sliced Baguette, Grapes & Crackers
 Crudités Display with Ranch Dressing
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below
 Carved Slow Roasted Top Round of Beef & Roasted Turkey Breast with Artisan Rolls, Grain Mustard & Horseradish Sauce
 Penne Pasta Buffet served with: Alfredo Sauce, Marinara Sauce, Sautéed Mushrooms & Parmesan Cheese
 Petit Fours

Hot Hors d'oeuvre

- Maple Glazed Bacon Wrapped Water Chestnut
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Cocktail Meatballs with Tomato-Basil or BBQ Sauce
- Prosciutto Basil Chicken Bites
- Chicken Satay with Peanut Sauce
- Mini Beef Kabob with Teriyaki Glaze

Five Star Reception **\$52.00**

Fresh Seasonal Fruit Display
 Domestic & Imported Cheese Display with Sliced Baguette, Grapes & Crackers
 Crudités Display with Ranch Dressing
 Antipasto Display with Salami, Prosciutto, Soft Mozzarella, Roasted Peppers, Pepperoncini & Olives
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below
 Shrimp Shooters with Cocktail Sauce & Lemon (3 per person)
 Carved Slow Roasted Top Round of Beef & Roasted Turkey Breast with Artisan Rolls, Grain Mustard & Horseradish Sauce
 Penne Pasta Buffet served with: Alfredo Sauce, Marinara Sauce, Sautéed mushrooms & Parmesan Cheese
 Petit Fours

Cold Hors d'oeuvre

- Smoked Turkey & Boursin Roulade
- Sun-Dried Tomato Pesto Chicken Crostini
- Hummus with Sesame Chips & Olives
- Shrimp Cocktail served with Cocktail Sauce & Lemon

Bar Pricing –

- Hosted and Cash Bars require one bartender per 100 guests. \$100.00 per bartender for a maximum of 5 hours, each additional hour is \$25.00.
- Cash bars require cashiers. One cashier is scheduled with a minimum of 40 guests. A second cashier is scheduled over 150 guests, \$75.00 per cashier for a maximum of 5 hours. Each additional hour is \$20.00.
- All prices including bartender and cashier fees are subject to 22% service charge, applicable sales tax and are subject to change.

Call -

Hosted Bar By the Drink and Cash Bar

Cocktails/Mixed Drinks	\$8.00
Select Varietal Wines	\$8.00
Imported/Premium Beers	\$7.00
Domestic Beers	\$5.00
Soft Drinks	\$2.00
Bottled Water	\$2.00
Mineral Water	\$3.00

Premium -

Hosted Bar By the Drink and Cash Bar

Cocktails/Mixed Drinks	\$9.00
Select Varietal Wines	\$8.00
Imported/Premium Beers	\$7.00
Domestic Beers	\$5.00
Soft Drinks	\$2.00
Bottled Water	\$2.00
Mineral Water	\$3.00

Call Hosted Open Bar

- \$21 per guest for 2 Hours
- \$26 per guest for 3 Hours
- \$31 per guest for 4 Hours
- \$37 per guest for 5 Hours

Premium Hosted Open Bar

- \$24 per guest for 2 Hours
- \$29 per guest for 3 Hours
- \$34 per guest for 4 Hours
- \$40 per guest for 5 Hours

Ultimate Hosted Open Bar

- \$33 per guest for 2 Hours
- \$41 per guest for 3 Hours
- \$46 per guest for 4 Hours
- \$51 per guest for 5 Hours

Call Brands

- Jim Beam
- Seagram's 7
- Dewars
- Smirnoff Vodka
- Cruzan Rum
- Beefeater Gin
- Sauza Gold Tequila
- DeKuyper Amaretto
- Peachtree Schnapps

Premium Brands

- Jack Daniel's
- Canadian Club Whiskey
- Johnnie Walker Red Scotch
- Absolut Vodka
- Bacardi Rum
- Tanqueray
- Cuervo Gold Tequila
- DeKuyper Amaretto
- Peachtree Schnapps

Ultimate Brands

- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnnie Walker Black Scotch
- Tito's Vodka
- Bacardi /Captain Morgan Rum
- Bombay Sapphire Gin
- 1800 Tequila
- Amaretto di Saronno
- Peachtree Schnapps
- Bailey's Irish Cream
- Kahlua

Wine

- Chardonnay
- Merlot
- Cabernet Sauvignon
- White Zinfandel

Wine

- Chardonnay
- Merlot
- Cabernet Sauvignon
- White Zinfandel

Wine

- Chardonnay
- Merlot
- Cabernet Sauvignon
- White Zinfandel
- Pinot Grigio

Beer - Select One Import

- Domestic**
- Miller Lite
- Coors Light
- Import**
- Corona
- Heineken

Beer - Select One Import. One Craft (house choice)

- Domestic**
- Miller Lite
- Coors Light
- Import**
- Corona
- Heineken

Beer - Select One Import. One Craft (house choice)

- Domestic**
- Miller Lite
- Coors Light
- Import**
- Corona
- Heineken