

AN 18% GRATUITY FEE IS ADDED TO ALL FOOD AND BEVERAGE ORDERS, WHICH GOES DIRECTLY TO OUR STAFF. ALL MENU PRICES ARE BASED ON A MINIMUM OF 35 PEOPLE.



### **DAY STARTERS**

### THE FULL BREAKFAST

\$18.00

Bacon, Scrambled Eggs, Sausages, Home Fries, Toast, Assorted Pastries, Fresh Fruit Platter, Tea & Coffee

#### THE MONTE CRISTO

\$20.00

Home Fries, Monte Cristo Breakfast Sandwiches, Yogurt and Granola, Whole Fresh Fruit, Tea & Coffee

#### THE LIGHT OPTION

\$12.00

Yogurt, Fresh Fruit, Granola, Cheese, Danishes, Juice, Tea & Coffee

### **FULL COFFEE SERVICE**

\$10.00

Includes Juices (Apple, Orange & Cranberry) Assortment of Fresh Baked Muffins, Mini Danishes, Tea & Coffee

# LITE BITES

YOGURT & GRANOLA (PER PERSON)	\$5.00
FRUIT KEBOB W/ YOGURT DIP (PER DOZEN)	\$35.00
CEREAL/GRANOLA BARS (PER PERSON)	\$3.00
HOMEMADE CHIPS (PER PERSON)	\$4.00
SMALL FRESH FRUIT PLATE (SERVES 20)	\$70.00
LARGE FRESH FRUIT PLATE (SERVES 40)	\$130.00
SMALL VEGETABLES & DIP (SERVES 20)	\$55.00
LARGE VEGETABLES & DIP (SERVES 40)	\$100.00
CHEESE AND CRACKERS (PER PERSON)	\$8.00
ASSORTED MEATS (PER PERSON)	\$10.00
ASSORTED SWEETS (PER DOZEN)	\$20.00
ASSORTED MUFFINS AND PASTRIES (PER DOZEN)	\$40.00
COOKIES (PER DOZEN)	\$20.00
SMALL CHEESEBOARD(SERVES 25)	\$200.00
LARGE CHEESEBOARD (SERVES 50)	\$400.00
ASSORTED SANDWICHES (PER PERSON)	\$12.00

## MAIN COURSES

#### CRISPY BUFFALO CHICKEN WRAP \$20.00

Served with Homemade Coleslaw, Chef's dessert, Tea & Coffee

### SMOKED MEAT SANDWICH

\$24.00

Served with Homemade Potato Salad, Chef's Dessert, Tea & Coffee

#### **HOMEMADE BACON MAC & CHEESE**

Served with Garlic Toast. Chef's Dessert. \$24.00 Tea & Coffee

## **COLD BUFFET LUNCHES**

### THE QUICKIE LUNCH

\$22.00

Assorted Sandwiches (1.5 per person), Relish Platter, Assorted Sweets, Fresh Fruit Platter, Coffee & Tea

### THE DELI BAR

\$24.00

Assorted Meats, Bread & Cheeses, Lettuce & Tomato, Egg Salad, Pasta Salad, Garden Salad with Assorted Dressings, Assorted Sweets, Fresh Fruit Tray, Tea & Coffee

### **GOURMET SALAD BAR**

\$20.00

Spring Mix, Romaine, Tomatoes, Cucumber, Peppers, Onion, Broccoli, Cheese, Chicken, Ham, Tuna, 3 Dressings, Croutons & Raisins

## ADD - ONS

HOMEMADE SOUP	\$6.00
GARDEN SALAD	\$5.00
VEGETABLES AND DIP	\$7.00
UPGRADE TO WRAPS	\$3.00
GLUTEN FREE OPTION	\$2.00



## **HOT BUFFET LUNCH**

## **BEVERAGES**

INCLUDES BREAD AND BUTTER, GARDEN WITH ASSORTED DRESSINGS, CAESAR S. RELISH PLATTER, ASSORTED DESSERTS, FRUIT PLATTER, TEA & COFFEE	ALAD,	COFFEE & TEA (PER CUP) CHILLED JUICE (PER PITCHER) BOTTLED WATER (PER PERSON) PERRIER (PER PERSON)	\$3.00 \$15.00 \$3.00 \$4.00
CHICKEN PARMESAN Served with Spaghetti in Marinara Sauce & Vegetable Medley	\$26.00	SOFT DRINKS (PER PERSON)	\$3.00
ROAST INSIDE ROUND OF BEEF Served with Pan Gravy, Roasted Potatoes & Vegetable Medley	\$38.00	SALADS SERVES 25 PEOPLE	
HOMEMADE LASAGNA Served with Garlic Bread  SLOW ROASTED TURKEY Served with Pan Gravy, Stuffing & Cranberry Sauce	\$23.00 \$38.00	POTATO SALAD PASTA SALAD GREEK SALAD TOSSED SALAD CAESAR SALAD	\$43.00 \$53.00 \$40.00 \$36.00 \$50.00

HOMEMADE BACON MAC AND CHEESE \$24.0

Served with Garlic Toast

PEPPERONI PIZZA

# CREATE YOUR OWN LATE NIGHT STATION

PIZZA

FRESH PIZZAS MADE WITH 9 INCH CRUSTS (6 PIECES EACH)

CRUSTS (0 FIECES EACH)

Pizza Sauce, Shredded Mozzarella, Pepperoni, Chili, Fennel/Black Pepper Spice & Parmesan

CHICKEN \$19.00

Herb Marinated Chicken Breast, Lemon Herbed Cream Cheese Sauce, Caramelized Onions, Sun-Dried Tomato Oil, Fresh Herbs with Shredded Mozzarella Cheese

WOZZarena Oneese

HAWAIIAN
Pizza Sauce, Fresh Mozzarella, Peameal Bacon,

Griddled Pineapple, Basil & Pickled Onions

MARGHERITA
Pizza Sauce, Basil, Fresh Mozzarella, Olive Oil,
Parmesan & Fresh Roasted Tomatoes

CHOOSE 1 BASE, 2 MAIN TOPPINGS,1
TOPPER & 1 GARNISH \$12 PER PERSON

BASE-

Nachos, Fries, Pierogies

MAINS-

Smoked Meat, Cheese Curds, Shredded Cheese, Nacho Cheese, Guacamole, Bacon, Stuffing

TOPPERS-

Sour Cream, Salsa, Gravy, Olives

**GARNISH-**

Hot Peppers, Green Onions, Crispy Onions

**WANT MORE TOPPINGS?** 

\$15.00

\$17.00

\$17.00

ADD CHICKEN PER PERSON \$5.00
ADDITIONAL BASE PER PERSON \$3.25
ADDITIONAL MAIN PER PERSON \$2.50
ADDITIONAL TOPPER PER PERSON \$1.25
ADDITIONAL GARNISH PER PERSON \$0.50



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## A LA CARTE MENU

INCLUDES SOUP OR SALAD, MAIN MEAL, SIDE, VEGETABLE, DESSERT, TEA AND COFFEE. MENU PRICES ARE BASED ON A MINIMUM OF 35 PEOPLE. FOR PRIME TIME EVENT DATES A MINIMUM OF 80 PEOPLE IS REQUIRED. \$10 PLATING FEE APPLIES TO ALL AL LA CARTE MENU ITEMS.

SLOW ROASTED PRIME RIB OF BEEF Served with Pan Gravy & Yorkshire Puddings	\$50.00
6 OZ BACON WRAPPED FILLET MIGNON Served with Red Wine & Peppercorn Sauce	\$48.00
CHICKEN SUPREME Stuffed with Spinach Goats Cheese, with a White Wine Sauce	\$42.00
CHICKEN SUPREME Stuffed with Roasted Red Peppers and Parmesan with Mushroor Cream Cheese Sauce	<b>\$38.00</b>
BREAST OF CHICKEN Served with a Mushroom Herb Cream Sauce	\$33.00
POACHED ATLANTIC SALMON Served with a Tarragon Sauce	\$41.00
ROAST BEEF INSIDE ROUND Served with Pan Gravy	\$38.00
10 OZ FRENCH PORK CHOP	\$40.00
KIDS MEALS Childrens Pizza or Chicken Finger with Fries	\$12.00

# **DINNER BUFFET MENU**

INCLUDES BREAD AND BUTTER, 2 SALADS, SIDE DISH, VEGETABLES, 3 DESSERTS, TEA AND COFFEE

<b>SLOW ROASTED TURKEY</b> Served with Pan Gravy, Stuffing and Cranberry Sauce	\$38.00
BREAST OF CHICKEN Served with a Mushroom Herb Sauce	\$33.00
CHICKEN SUPREME Stuffed with Spinach & Goats Cheese served with a White	\$42.00
Wine Sauce PORK SCHNITZEL	\$33.00

Served with Gravy and Onions

ROAST INSIDE ROUND OF BEEF Served with Pan Gravy	\$38.00
SLOW ROASTED PRIME RIB OF BEEF Served with Pan Gravy & Yorkshire Puddings	\$50.00
ADDITIONAL ENTREE	\$11.00

### **BUFFET SALAD OPTIONS**

CAESAR SALAD/GREEK SALAD/GARDEN SALAD WITH HOUSE MADE DRESSING/SPINACH, PEAR AND GOATS CHEESE SALAD/ASIAN SALAD WITH MANDARINS, RED ONIONS AND SESAME SEEDS. BUFFET SIDE DISH OPTIONS

ROASTED POTATOES/SEASONED RICE/GARLIC MASH/POTATOES CROQUETTE.

NOTE: ALL MEALS WILL COME WITH VEGETABLE MEDLEY

## **APPETIZERS**

PLEASE SELECT FROM THE FOLLOWING APPETIZERS TO MAKE YOUR IDEAL COMBINATION. A MINIMUM OF 3 DOZEN OF EACH SELECTION IS REQUIRED. ALL THE ABOVE PRICES ARE SUBJECT TO ROOM RENTAL, 18% FACILITY FEE AND APPLICABLE TAXES.

CHARCUTERIE BOARD (SERVES 25) \$300.00/	BOARD
STUFFED MUSHROOM CAPS (PER DOZEN)	\$23.00
PICKLE SPEARS WITH BUTTERMILK DILL	\$18.00
DIPPING SAUCE (PER DOZEN)	
MINI SMOKED MEAT SANDWICHES ON PRETZEL	\$40.00
BUNS (PER DOZEN)	
BRUSCHETTA ON CROSTINI'S (PER DOZEN)	\$23.00
THAI SPRING ROLLS WITH SWEET CHILI SAUCE	\$23.00
(PER DOZEN)	
ASSORTED MINI QUICHE (PER DOZEN)	\$23.00
PORK SOUVLAKI WITH TZATZIKI SAUCE	\$50.00
(PER DOZEN)	
SMOKED SALMON FLAT BREAD WITH CREAM	
CHEESE, CARAMELIZED ONIONS & BALSAMIC	
(12-14 PIECES) \$28.00/FLAT	BREAD



HONEY BBQ MEATBALLS (PER DOZEN)

\$22.00

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