

STATIONED HORS D'OEUVRES



IMPORTED AND DOMESTIC CHEESES WITH VEGETABLE CRUDITÉ AND FRESH FRUIT

Assorted Cheeses, Assorted Crackers, Pepperoni, Celery Sticks Peppers, Baguettes with Dipping Oils, Grapes, Pineapple Melon, and Cantaloupe \$7.50 per person

ITALIAN ANTIPASTO DISPLAY

Assorted Cured Meats and Cheeses, Caprese Salad (Fresh Mozzarella, Tomato & Basil with Balsamic)

Marinated Vegetables, Roasted Red Peppers & Artichoke Hearts, Olives, Antipasto Skewers, Assorted Breads With Flavored Dipping Oils

Pepperoni, Salami, Celery Sticks, Carrot Sticks, Peppers & Dip \$16.95 per person

> Buffalo, Teriyaki or BBQ Wings (Per 50 pieces) \$100

Italian or Swedish Meatballs (Per 50 pieces) \$90

INDIVIDUAL STARTERS

Priced per person

Cup of New England Clam Chowder \$7.95 • Lobster Bisque \$8.95

Seafood Trio Shrimp Cocktail, Scallop Wrapped in Bacon & Mini Crab Cake\$13.95





HORS D'OEUVRES SELECTION

(Per 50 Pieces)

Chilled Jumbo Shrimp \$145

Sea Scallops Wrapped in Bacon \$145

Seafood Stuffed Mushrooms \$100

Italian Bruschetta \$90

Chicken Pesto Bruschetta \$90

Swedish Meatballs \$90

Egg Rolls with Sweet Chili Sauce \$90

Caramelized Onions with Goat Cheese in a Phylo Cup \$130

Sausage & Black Olives with Dressing in a Phylo Cup \$120

Assorted Mini Quiche \$120

Crab Beignet with a Remoulade Sauce \$435

Lobster Puffs \$145

Bacon wrapped Short Ribs \$145

Chicken Satays with Plum or Peanut Sauce \$95



Hors D'oeuvres will be butler passed for all events that include dinner. The recommended number of hors d'oeuvres is 4-6 pieces per person.



BREAKFAST BUFFETS

CONTINENTAL BREAKFAST \$14.95

Fresh Fruit, Bagels with Cream Cheese, Danish & Pastries, Muffins, Coffee, Tea, & Orange Juice

THE BREAKFAST BRUNCH \$20.95

Fresh Fruit, Bagels with Cream Cheese, Danish & Pastries,
Muffins, Scrambled Eggs, Pancakes, Sausage Links, Glazed Ham, Home Fried Potatoes
Coffee, Tea, & Orange Juice

THE BREAKFAST BRUNCH II \$21.95

Fresh Fruit, Bagels with Cream Cheese, Danish & Pastries, Muffins, Scrambled Eggs, Vegetable Frittata or Omelet Station, Bacon, Ham, Home Fried Potatoes, Pancakes with Strawberry & Blueberry Topping or French Toast, Coffee, Tea, & Orange Juice

THE BRUNCH \$23.95

Fresh Fruit, Bagels with Cream Cheese, Danish & Pastries, Muffins,
Home Fried Potatoes, Bacon, Pancakes with Strawberry & Blueberry Topping,
Spring Mix Salad, Individual Quiche (Ham & Cheese or Vegetable) or Omelet Station,
Pasta Putenesca or Pasta with Sun-Dried Tomatoes in a Cream Sauce,
Coffee, Tea, & Orange Juice

THE MOTHER IN LAW BRUNCH \$24.95

Fresh Fruit, Bagels with Cream Cheese, Danish & Pastries, Muffins, Scrambled Eggs & Eggs Benedict or Omelet Station, Sausage Links, Bacon, Pancakes with Maple Syrup & Strawberries & Whip Cream, Spring Mix Salad with Strawberries and Candied Walnuts, Pasta Puttenesca, Home Fried Potatoes, Coffee, Tea, & Orange Juice

THE SUPERIOR BRUNCH BUFFET \$25.50

Fresh Fruit, Bagels with Flavored Cream Cheese, Danish & Pastries, Muffins, Spring Mix Salad with Strawberries & Candied Walnuts, Omelet Station or Eggs Benedict, Your Choice of Carving Station (Turkey or Ham), Bacon, Pancakes with Strawberries & Whip Cream, Choice of Potato (Home Fries, Mashed, or Garlic Mashed), Candied Carrots, Coffee, Tea, & Orange Juice





HORS D'OEUVRES & COCKTAIL PARTY MENUS



COCKTAIL PARTY OPTION 1\$29.95

Assorted Cheeses, Assorted Crackers, Pepperoni, Vegetables & Dip, & Fresh Fruit

Bruschetta Station

Swedish Meatball Station

Buffalo, BBQ or Teriyaki Wings Station

Assorted Flat Bread Pizzas

Seafood Stuffed Mushrooms (passed)

Chicken Satays (passed)

CHEF ATTENDED PASTA STATION

Choice of two Sauces

Garlic & Olive Oil

Alfredo

Vodka Sauce

Marinara

Red Pepper Cream Sauce

ADD COFFEE STATION & COOKIES & BROWNIES FOR AN ADDITIONAL \$2.00 PER PERSON



COCKTAIL PARTY OPTION 2 \$31.95

Assorted Cheeses, Assorted Crackers, Pepperoni, Vegetables & Dip, & Fresh Fruit

Bruschetta Station

Swedish Meatball Station

Buffalo, BBQ or Teriyaki Wings Station

Assorted Flat Bread Pizzas

Seafood Stuffed Mushrooms (passed)

Chicken Satays (passed)

Sea Scallops Wrapped in Bacon (passed)

CHEF ATTENDED PASTA STATION

Choice of **two** Sauces

Garlic & Olive Oil

Alfredo

Vodka Sauce

Marinara

Red Pepper Cream Sauce

ADD COFFEE STATION & COOKIES & BROWNIES FOR AN ADDITIONAL \$2.00 PER PERSON





Entrées

For Plated Meals, You May Choose up to Three Entrees

CHICKEN ENTRÉES

~Stuffed Boneless Chicken Breast with Chicken Gravy \$33.50 ~Chicken Almandine with

Hollandaise Sauce \$33.95 ~Pecan Encrusted Chicken with Maple Hollandaise Sauce \$33.95

~Chicken Françoise with Lemon Butter Sauce \$33.95

~Chicken Marsala \$33.95

~Chicken Cordon Bleu \$33.95

~Seafood Stuffed Boneless Chicken Breast with Hollandaise Sauce \$33.95

BEEF ENTRÉES

~Sliced Top Round of Beef with Gravy \$32.95 ~Center Cut Sirloin Topped with Mushrooms \$41.95 ~Prime Rib of Beef au Jus \$38.95 ~8oz Center Cut Filet with Vanilla Bordelaise & Hollandaise Sauce \$41.95 ~Sliced Tenderloin Beef Charlemagne \$41.95

FISH ENTRÉES

~Baked Haddock \$33.95 ~Baked Stuffed Shrimp \$35.95

~Grilled Salmon with Lemon Dill Hollandaise Sauce \$33.95 ~Filet of Sole with Asparagus Stuffing and Tomato Chalet Sauce \$33.95

~Surf & Turf (your combination) Market Price

VEGETARIAN OPTIONS

~Eggplant Parmesan \$30.95 ~Pasta Primavera with Cream Sauce or Garlic & Oil \$30.95 ~Vegetable Napoleon Grilled Portobello Mushroom with Sautéed Vegetables served over Rice or Pasta with Balsamic Drizzle \$30.95

OTHER OPTIONS



ACCOMPANIMENTS

Please Choose a Salad, Pasta, Starch, & Vegetable to Accompany Your Main Entrée

SALADS

BABY CAESAR

Crisp Romaine Lettuce Topped with Asiago Cheese, Croutons & Caesar Dressing

HOUSE

Iceberg Lettuce Mixed with Cucumber, Tomato & Onion & Your Choice of Dressing

SPRING MIX

Mescaline Greens with Cucumber, Tomato & Onion & Your Choice of Dressing

Add Candied Walnuts & Sliced Strawberries or Dried Cranberries for an additional \$1.50 Per Person

Pasta

(Served Family Style)

Choice of Gamelli, Penne or Ziti Marinara

Alfredo or Putenesca also available for an additional \$2.00 per person

STARCH

Baked Potato, Roasted Red Potato, Mashed Potato, Garlic Mashed Potato, Rosemary and Garlic Smashed, Au Gratin Potato, Rice Pilaf or Wild Rice

VEGETABLE

Glazed Carrots, Green Beans Almandine, Zucchini & Squash Medley, or Butternut Squash

BEVERAGES

Coffee, Decaf, & Assorted Teas





SUPERIOR BUFFET \$32.95

Choose one from the Following Selections (Dinner Rolls, Coffee, Decaf & Assorted Teas Included in All Packages)

SALADS

BABY CAESAR

Crisp Romaine Lettuce Topped with Asiago Cheese, Croutons & Caesar Dressing

SPRING MIX

Mescaline Greens with Cucumber, Tomato & Onion & Your Choice of Dressing

PASTA

Marinara

Alfredo

Putenesca

(Olive Oil & Garlic Sauce with Olives, Tomatoes, Spinach, & Asiago Cheese)

CHICKEN

Stuffed Boneless Chicken Breast with Chicken Gravy
Chicken Marsala
Chicken Françoise

Chicken Breast with Roasted Red Peppers in a Cream Sauce

CARVING STATION

Choose one from the Following Selections

Roast Turkey with Stuffing, Gravy & Cranberry Sauce Top Round of Beef Roast Pork Tenderloin Glazed Ham

<u>Starch</u>

Roasted Red Potato, Mashed Potato, Garlic Mashed Potato, Rice Pilaf or Wild Rice

VEGETABLE

Glazed Carrots, Green Beans Almandine, Zucchini & Squash Medley, or Butternut Squash



GRAND BUFFET \$34.95

Choose one from the Following Selections (Dinner Rolls, Coffee, Decaf & Assorted Teas Included in All Packages)

SALADS

BABY CAESAR

Crisp Romaine Lettuce Topped with Asiago Cheese, Croutons & Caesar Dressing

SPRING MIX

Mescaline Greens with Cucumber, Tomato & Onion & Your Choice of Dressing

PASTA

Marinara

Alfredo

Putenesca

(Olive Oil & Garlic Sauce with Olives, Tomatoes, Spinach, & Asiago Cheese)

CHICKEN

Stuffed Boneless Chicken Breast with Chicken Gravy
Chicken Marsala
Chicken Françoise

Chicken Breast with Roasted Red Peppers in a Cream Sauce

CARVING STATION

Choose one from the Following Selections

Prime Rib of Beef Au Jus

Roast Turkey Breast with Stuffing, Gravy & Cranberry Sauce Center Cut Roast Pork, Rolled & Stuffed with Apple Cider Reduction

STARCH

Roasted Red Potato, Mashed Potato, Garlic Mashed Potato, Rice Pilaf or Wild Rice

VEGETABLE

Glazed Carrots, Green Beans Almandine, Zucchini & Squash Medley, or Butternut Squash



EL GRAND BUFFET \$38.95

Choose one from the Following Selections (Dinner Rolls, Coffee, Decaf & Assorted Teas Included in All Packages)

SALADS

BABY CAESAR

Crisp Romaine Lettuce Topped with Asiago Cheese, Croutons & Caesar Dressing

SPRING MIX

Mescaline Greens with Cucumber, Tomato & Onion & Your Choice of Dressing

PASTA

Marinara

Alfredo

Putenesca

(Olive Oil & Garlic Sauce with Olives, Tomatoes, Spinach, & Asiago Cheese)

CHICKEN

Stuffed Boneless Chicken Breast with Chicken Gravy

Chicken Marsala

Chicken Françoise

Chicken Breast with Roasted Red Peppers in a Cream Sauce

CARVING STATION

Choose two from the Following Selections

Prime Rib of Beef Au Jus

Roast Turkey Breast with Stuffing, Gravy & Cranberry Sauce Center Cut Roast Pork, Rolled & Stuffed with Apple Cider Reduction Glazed Ham with Pineapple

STARCH

Roasted Red Potato, Mashed Potato, Garlic Mashed Potato, Rice Pilaf or Wild Rice

VEGETABLE

Glazed Carrots, Green Beans Almandine, Zucchini & Squash Medley



LUNCHEON BUFFET

The Luncheon Buffets are Available Weekdays Only and Must Be Served Before 5:00PM

Chicken or Turkey Pot Pie Served with Mashed Potatoes, Salad, Choice of Dessert, Coffee & Tea \$18.95

Assorted Deli Meat Platter with Coleslaw, Macaroni Salad Pickles, Chips, Cookie Platter, Coffee & Tea \$18.95

Assorted Wraps with Coleslaw, Macaroni Salad Pickles, Chips, Cookie Platter, Coffee & Tea \$18.95

Chicken Caesar Salad Served with Breadstick, Choice of Dessert, Strawberry Shortcake or Cookie & Brownie Platter, Coffee & Tea \$18.95

Oriental Chicken Salad Served with Breadstick, Choice of Dessert, Strawberry Shortcake or Cookie & Brownie Platter, Coffee & Tea \$18.95

SUMMER LUNCHEON SPECIAL

Most Popular

Caesar Salad, Garlic Bread, Meatballs and Pasta, Wraps (Roast Beef, Turkey, Ham & Cheese), Rolls & Butter, Cookie & Brownie Platter, Coffee & Tea \$18.95

STANDARD: Mixed Green Salad, Roast Beef Carving Station, Pasta Marinara, Italian Meatballs, Oven Baked Chicken, Roasted Potatoes, Rolls & Butter, Cookie & Brownie Platter, Coffee & Tea \$26.95

ITALIAN: Mixed Green Salad, Italian Style Sausage & Peppers. Pasta Marinara, Italian Meatballs, Oven Baked Chicken or Chicken Cacciatore, Roasted Potatoes, Roast Beef Carving Station, Rolls & Butter, Cookie & Brownie Platter, Coffee & Tea

