



BREAKFAST

Breakfast entrées are served with orange juice, coffee, hot tea, and biscuits with honey.

All American

Two farm-fresh scrambled eggs served with breakfast potatoes and choice of bacon or sausage
(maximum 100 people)

Italian Scramble

Scrambled eggs with fresh peppers, sautéed onion, Italian sausage, mushrooms, diced tomatoes, and mozzarella cheese, served with breakfast potatoes

Country Breakfast

Biscuits and gravy served with scrambled eggs and breakfast potatoes

Additional Breakfast Selections:

Assorted Muffins - Banana, Chocolate Chip, Blueberry (per dozen)

Assorted Fruit Juices (per pitcher)

Assorted Mini Danish Pastries (per dozen)

Bagels with Cream Cheese (per dozen)

Assorted Individual Yogurt (per dozen)

Whole Fresh Fruit (per dozen)

Cold Cereal (per person)

Please note: custom menus can be created as required.



BREAKFAST BUFFETS

All breakfast buffets include coffee, decaffeinated coffee, and assorted herbal teas

Continental Breakfast Buffet (per person)

- Assortment of mini Danish and mini muffins

Deluxe Continental Buffet (per person)

- Bagels and cream cheese
- Assortment of mini Danish and mini muffins
- Fresh fruit tray

Hot Breakfast Buffet (per person)

- Scrambled eggs
- Scrambled eggs with ham, green peppers, onions and cheddar cheese
- Breakfast potatoes
- Bacon and sausage links
- Assortment of mini Danish and mini muffins
- Fresh fruit tray
- Assorted cold cereals with milk
- Orange and apple juice

Gourmet Breakfast Buffet (per person)

- Scrambled eggs Italian-style with fresh peppers, sautéed onions, Italian sausage, mushrooms, diced tomatoes and mozzarella cheese
- Breakfast potatoes
- Bacon and sausage links
- Assortment of mini Danish and mini muffins
- Fresh fruit tray
- Assorted cold cereals with milk
- Orange and apple juice





LUNCH

All lunch entrées are served with fresh rolls and butter, a dessert selection, iced tea and coffee

Chicken Parmesan

Breast of chicken topped with mozzarella cheese and marinara sauce, served over spaghetti noodles along with seasonal vegetable

Fresh Grilled Salmon

Filet of salmon topped with dill sauce served with seasonal vegetables and wild rice medley

Grilled Pork Loin

Boneless pork loin sliced and topped with a shallot demi-glace, served with seasonal vegetables and red jacket garlic mashed potatoes

Chicken or Salmon Caesar Salad

Romaine leaves tossed with our famous Caesar dressing, parmesan cheese and croutons, topped with a grilled chicken breast or salmon filet

Steak Sandwich

Our signature 6oz. steak is mesquite-seasoned and grilled to perfection, served on a hoagie bun accompanied by French fries

New York Deli Plate

Sliced turkey, beef, ham, Swiss, Cheddar, and provolone cheese served with lettuce, tomato, red onion, dill pickles, pasta salad, pesto sauce and foccacia bread

Vegetarian Rainbow Rotelle

Rainbow rotelle & fresh vegetables served in a light pesto sauce topped with shredded parmesan and garlic bread

Boxed Lunch

Turkey and provolone on a croissant with dijon and mayonnaise, chips, brownie and soft drink



LUNCH BUFFETS

All lunch buffets are served with iced tea and coffee
(Priced per person; minimum 25 people)

Deli Bar

- Soup du Jour
- Sliced Turkey, Roast Beef, & Ham
- Sliced Cheddar, Swiss, and Provolone
- Mixed Green Salad with Assorted Dressing
- Pasta Salad
- Fresh Seasonal Fruit
- Lettuce, Sliced Tomatoes,
- Shaved Red Onion, & Dill Pickles
- Assortment of Sliced Breads
- Assorted Condiments
- Deluxe Brownie Bar

Build-Your-Own Salad & Pasta Bar

- Fresh Greens
With choice of Mushrooms, Black Olives, Cheddar Cheese, Cucumbers, Tomatoes, Croutons, Parmesan Cheese, and three kinds of Dressing
- Pasta Salad
Choice of Pastas: Fettuccine, Spaghetti, Bowtie
Choice of Sauces: Meat sauce, Alfredo, Carbonara
- Mayan Chocolate Mousse

Mexican Fiesta

- Mixed Green Salad
- Taco Seasoned Ground Beef
- Mexican Fiesta Rice
- Refried Beans
- Hard & Soft Taco Shells
- Shredded Cheese, Lettuce, Tomato, Onions,
- Black Olives, Sour Cream, Guacamole & Salsa
- Mayan Chocolate Mousse

A Taste of Italy

- Crisp Caesar Salad
- Sliced Tomato and Mozzarella Platter
- Choice of Meat or Vegetarian Lasagna
- Chicken Italiano with Garlic, Alfredo, Artichoke Hearts, and Sun-dried Tomatoes
- Seasonal Vegetables
- Garlic Bread
- Cannoli
- Gourmet Coffee

BREAK SELECTIONS

Breaks are designed to last approximately 30 minutes.

A Taste of Europe (per person)

- Assorted Cheese Tray
- Variety of Crackers
- Fresh Fruit
- Assorted Fruit Juices

Theatrical Break (per person)

- Popcorn
- Red Ropes
- Candy Bars
- Assorted Soft Drinks & Bottled Water

The Sidewalk Bistro (per person)

- Fresh Mini Croissants with Ham & Cheddar, Turkey & Swiss
- Dijon and Mayonnaise
- Gourmet Coffee

Ice Cream Parlor (per person)

- Chocolate & Vanilla Ice Cream
- Root Beer Floats
- Chocolate, Butterscotch, and Strawberry Topping
- Assorted Toppings include:
Chopped nuts, Butterfingers, M&M's, Chocolate Sprinkles & Whipped Cream
- Assorted Soft Drinks & Bottled Water
- Coffee Service

ALL DAY BREAK SELECTIONS

Deluxe (per person)

Morning:

- Chilled Juice
- Assorted Mini Danish and Mini Muffins
- Coffee, Tea & Decaf

10:00am

- Bottled Water
- Coffee, Tea & Decaf

2:00 pm

- Assorted Soft Drinks
- Assorted Cookies or Fruit Bars
- Bottled Water
- Coffee, Tea & Decaf

Executive (per person)

Morning:

- Seasonal Fruit Tray
- Assorted Yogurts
- Fresh Fruit Juices
- Assorted Mini Danish and Mini Muffins
- Coffee, Tea & Decaf

10:00am:

- Bottled Water
- Assorted Soft Drinks
- Granola Bars
- Whole Fruit
- Coffee, Tea & Decaf

2:00pm:

- Assorted Fruit Bars
- Chocolate Brownies
- Assorted Soft Drinks & Bottled Water
- Coffee, Tea & Decaf

18% service charge and 8.6% sales tax are additional to above prices.
Prices subject to change due to fluctuating food costs.



DINNER ENTRÉES

All dinner entrées are served with fresh rolls and butter, choice of fresh garden salad with special house dressing or Caesar salad, dessert selection, iced tea, and coffee

Traditional Prime Rib Dinner

Slow roasted 10oz cut of prime rib, served with au jus, creamed horseradish, rosemary roasted baby red potatoes or red jacket garlic mashed potatoes, and seasonal vegetables

Grilled Salmon with Creamy Dill Sauce

An 8oz salmon fillet with creamy dill sauce, served with wild rice medley and seasonal vegetables

New York Steak Au Poure

A 10oz New York steak, coated with cracked peppercorns and demi-glace, served with rosemary roasted baby red potatoes and seasonal vegetables

Chicken Dijon

A sautéed breast of chicken topped with wilted spinach and dijon mustard sauce, served with seasonal vegetables and rice pilaf

Chicken Parmesan

Breast of chicken topped with mozzarella cheese and marinara sauce, served over spaghetti noodles along with seasonal vegetable

Vegetable Rainbow Rotelle Pasta

Rainbow Rotelle pasta and fresh vegetables in a light pesto sauce served with a partisan tomato



DINNER BUFFETS

All dinner buffets are served with ice tea, coffee, dinner rolls & dessert
(Priced per person; minimum 25 people)

The Prime

- Slow-roasted Prime Rib on the Carving Board
- Accompanied with Creamed Horseradish & Au Jus
- Red Jacket Garlic Mashed Potatoes
- Fresh Seasonal Vegetables
- Caesar Salad with Parmesan Cheese & Croutons
- An Assortment of Chef's Choice Desserts

The Trio

- Slow-roasted Round of Beef
- Baked Salmon with Creamy Dill Sauce
- Chicken Forestier
- Red Jacket Garlic Mashed Potatoes
- Fresh Seasonal Vegetables
- Caesar Salad with Parmesan Cheese & Croutons
- Boston Cream Pie

A Taste of Italy

- Crisp Caesar Salad
- Sliced Tomato and Mozzarella Platter
- Choice of Meat or Vegetarian Lasagna
- Chicken Italiano with Garlic, Artichoke Hearts and Sun-Dried Tomatoes
- Fettuccini Alfredo or Marinara
- Seasonal Vegetables
- Garlic Bread
- Gourmet Coffee
- Cannoli

Seafood Buffet

- Salad Greens with Ranch Dressing
- Steamed Clams
- Pasta & Shrimp Salad
- Baked Salmon with Dill Sauce
- Broiled Shrimp
- Northwest Chowder
- Roasted Red Potatoes with Parsley
- Seasonal Vegetable
- Boston Cream Pie



COLD HORS D'OEUVRES

(Priced per 100 pieces)

Deviled Eggs

Assorted Finger Sandwiches

ham, beef, turkey, chicken salad, tuna salad

Iced Shrimp

accompanied with fresh lemon wedges and cocktail sauce

Dark or White Chocolate Covered Strawberries

HOT HORS D'OEUVRES

(Priced per 100 pieces)

Meatballs

choice of barbecued, sweet & sour or bordelaise

Hot Wings

served with ranch, hot and teriyaki sauce

Crab & Artichoke Dip

served with crostini baguettes

Vegetable Spring Rolls

Chicken or Beef Skewer

Peel & Eat Shrimp

with fresh lemon wedges and cocktail sauce

Mini Crab Cakes

with remoulade sauce

RECEPTION MENU

Four (4) piece assortment

Six (6) piece assortment

6-8 pieces per person recommended. Above prices are based upon a 90 minute period.
Add \$2 per person for each additional hour



DISPLAY TRAYS

Fruit Tray (serves approx. 50 people)

Vegetable Crudite (serves approx. 50 people)
with ranch dip

International Cheese Display (serves approx. 50 people)
with gourmet crackers

Assorted Meat Tray (serves approx. 50 people)
includes ham, beef, turkey, rolls, mayonnaise and mustard

Half orders also available

BANQUET EXTRAS

Coffee and Tea (per gallon)
coffee service includes both regular and decaffeinated coffee

Assorted Drinks (each)
soft drinks, mineral water, fruit juice

Strawberry or Raspberry Lemonade (per gallon)

Champagne Punch (per gallon)

Fruit Punch (per gallon)

Fudge Brownies (per dozen)

Assorted Cookies (per dozen)

Assorted Granola Bars (per dozen)

DESSERTS

Chocolate Dream Cake (per serving)

Old Fashioned Carrot Cake (per serving)

Mayan Chocolate Mousse (per serving)

Assorted Fruit & Cream Pies (per serving)

Cheesecake (per serving)

Assorted Fruit Cobbler (serves approximately 20 people)
cherry, apple and peach