



Breakfast & Brunch Menus

CONTINENTAL BREAKFAST

\$6.95 per person
Breakfast Breads
Assorted Danish Pastries
Baked Muffins
Fresh Fruit or Yogurt
Choice of two beverage

COUNTRY BREAKFAST

\$12.95 per person
Scrambled Eggs
Bacon, Sausage or Ham
Hash Brown Potatoes
Biscuits & Gravy or Pancakes or Waffles
Fresh Fruit
Choice of two beverages

EUROPEAN BREAKFAST

\$11.95 per person
Mini Quiche
Bacon, Sausage or Ham
French Toast
Fresh Fruit
Choice of two beverages

AMERICA BREAKFAST

\$14.95 per person
Southern Biscuits & Gravy
Corned Beef Hash
Fresh Fruit
Southwestern Frittata
Bacon & Sausage

SOUTH OF THE BORDER BREAKFAST

\$13.95 per person
Chorizo & Eggs
Green Chili & Rice Casserole
Refried Beans & Cheese
Flour Tortillas & Salsa
Choice of two beverages

CELEBRATION BREAKFAST

\$16.95 per person
Omelet Station with Chef
Baked Ham
Cheese Blintz with Fruit Toppings
Assorted Breads & Pastries
Fresh Fruits
Choice of two beverages



HORS D'OEUVRE BUFFET

A Selection of Hors D'Oeuvres to choose from.

Served Buffet style or passed:

\$16.95 per person for 3 Hot & 3 Cold of your choice

\$20.95 per person for 4 Hot & 4 Cold of your choice

Hot Appetizers

Assorted Miniature Quiche
Bacon Wrapped & Stuffed Green Chili's
Buffalo Wings
BBQ Cocktail Smokies & Mini Dogs
Chicken Tenders
Egg Rolls
Italian Meatballs
Jalapeno Poppers
Knish's (meat or potato)
Mexican Bean, Rice & Cheese Dip
Mini Burritos
Mini Chicken Cordon Bleu
Mini Tamales (beef or Chicken)
Pigs in a Blanket
Potato Skins
Potstickers
Queso Fundido
Reuben Dip
Satay (beef or chicken)
Spanokopita
Sliders (Beef, Pork or Sausage)
Stuffed Mushrooms
Swedish Meatballs
Sweet & Sour Meatballs
Tomato Caprese Tart
7 Layer Dip

Cold Appetizers

Antipasto Bruchetta
Assorted Cheese & Crackers
Bean Salad
Chips & French Onion Dip
Chips & Salsa
Deviled Eggs
Fresh Fruit Assortment
Fresh Veggies w/ Ranch Dressing Dip
Fruit & Jello Parfait
Guacamole w/ Crispy Flour Tortilla Chips
Italian Pasta Salad
Macaroni Salad
Mini Croissant Sandwiches
Potato Salad
Pistachio Pesto w/ Toasted Baguettes
Prosciutto Wrapped Melon
Spinach Dip w/ Breads
Spring rolls
Stuffed Celery w/ Peanut Butter
Tomato Caprese

Choice of two Beverages

Iced Tea, Coffee, Bottled Water, Lemonade, Fruit Punch (includes cups & ice)

All buffet pricing includes: Service ware, Disposable plates, Napkins, Buffet tables, Buffet tablecloths, Delivery & Setup.

Servers & Cleanup are no charge for groups of 50 or more.

Add \$4 per person for China Plates



Party Trays

Trays sold separately

PARTY SUBS

3 – 6 Foot Submarine Sandwich Tray \$33-\$63

APPETIZER TRAYS

Assorted Cheese & Crackers – \$53.00 tray

Assorted Meats (roast beef, salami, ham & turkey) – \$63.00 tray

Assorted Mini Quiche – \$73.00 tray

Bacon Wrapped & Stuffed Green Chili's – \$86.00 tray

BBQ Bites (Lil Smokies & Mini All Beef Dogs) – \$63.00 tray

Quesadilla and Salsa – \$37.00 tray

Buffalo Wings – \$93.00 tray

Cocktail Shrimp & Sauce – \$83.00 tray

Chicken Tenders & Sauce – \$73.00 tray

Spanakopita – \$73.00 tray

Oyster Shooters – Market Price

Chips & Dip – \$33.00 tray

Chips & Salsa – \$33.00 tray

Coconut Shrimp – \$83.00 tray

Kabobs (Chicken, Vegetarian or Beef) – \$76.00 tray

Deviled Eggs – \$53.00 tray

Guacamole with Crispy Flour Tortillas – \$63.00 tray

Honey BBQ Chicken Wings – \$53.00 tray

Miniature Bratwurst – \$53.00 tray

Jalapeno Poppers – \$63.00 / tray

SALADS / FRUITS TRAYS

Fresh Fruit – \$53.00 tray

Fresh Vegetables with Dip – \$53.00 tray

Cold Salad – Potato – Pasta- Macaroni – Cole Slaw – \$43/ Lg Bowl



Lunch/Dinner or Event Catering Meals

AMERICAN FAVORITES

\$22.95 per person if served Buffet Style two entrée with Disposable package

\$27.95 per person Buffet Style with China Package

\$30.95 per person for Sit Down meal with China Package

Price includes, Vegetable, Soup or Salad, Starch, Beverages, Condiment, Rolls & Butter

Entrée	Vegetable	Starch	Soup or Salad
<i>Choose 2</i>	<i>Choose 1</i>	<i>Choose 1</i>	<i>Choose 1</i>
Baked Ham	Green Beans	Baked Potato	Garden Salad
Beef Brisket	Corn	Twice Baked Potato	Caesar Salad
Beef Stew	Broccoli with Cheese	Mashed Potato	Macaroni Salad
Beef Stroganoff	Cauliflower	Au Gratin Potatoes	Potato Salad
Buffalo Chicken Breasts	Peas	Sweet Potato	Chicken Tortilla Soup
Cabo Casserole	Peas & Carrots	Rice (white)	Cream of Asparagus
Cajun Meatloaf	Baked Beans	Rice (brown)	Cream of Mushroom
Chardonnay Chicken Breasts	Bell Pepper Medley	Southern Biscuits	Cream of Potato & Leek
Chicken Cordon Bleu	Creamed Corn	Garlic Mashed Potatoes	Green Chili Chicken
Chicken Femandine	Asparagus	Bread Stuffing	Italian Chicken Soup
Chicken Fried Steak	Sliced Tomatoes	Mashed Cauliflower	Split Pea
Chicken & Dumplings	Cabbage		White Bean & Sausage
Chicken Marsala	Beets		
Chicken Parmesan	Vegetable Blend		Dressings
Chicken Picatta			<i>Choose 2</i>
Chili Pasted Roast Beef			Italian
Cornish Game Hens	Beverages		Ranch
Green Chili Pork Stew	<i>Choose 2</i>		Raspberry Vinaigrette
Italian Chicken Breast	Iced Tea		Thousand Island
Italian Turkey Roulade	Coffee		Bleu Cheese
Jambalaya w/Chicken or Shrimp	Punch		Avacado Bacon
Jerk Chicken	Bottled Water		Creamy Gorgonzola
Pork Chops	Lemonade		French
Pork Tenderloin	*Cups & Ice Included		Red Win Vinaigrette
Portabella Mushroom Parmesan			
Roast Beef & Au Jus			
Roasted Turkey Breast			
Southern Fried Chicken			
Southwestern Chicken Breasts			
Sweet & Sour Chicken			

Don't Forget your Appetizers & Dessert (sold separately)

All Buffets Include: Service ware, Disposable plates, Napkins, Buffet tables, Buffet tablecloths, Delivery & Setup. Servers & Cleanup are no charge for groups of 50 or more.



PARTY TIME. COLD BUFFET STYLE.

\$12.95 per person

This buffet also includes your rolls, lettuce, tomato, mustard & mayo.

Meats	Cheese	Salad	Bonus Tray	Beverages
<i>Choose 3</i>	<i>Choose 3</i>	<i>Choose 2</i>	<i>Choose 1</i>	<i>Choose 2</i>
Baked Ham	American	Chips & Dips	Fresh Fruit	Iced Tea
Chicken Salad	Cheddar	Cole Slaw	Fresh Baked Cookie	Coffee
Egg Salad	Provolone	Garden Salad	Sheet Cake	Punch
Mortadella	Pepper Jack	Macaroni Salad	Vegetable Tray with Dip	Bottled Water
Pastrami	Swiss	Pasta Salad		Lemonade
Roast Beef		Potato Salad		
Salami				
Tuna Salad				
Turkey Breast				

Cups & Ice Included

All Buffets Include: Set Up, Service ware, Disposable Plates & Napkins, Cups, Ice, Serving utensils.

Under 50 guest there will be an extra charge for service help. Delivery only is available, China

Packages Available on request



ELEGANT DINNER

\$30.95 per person served Buffet Style with China

\$34.95 per person served for Sit Down Meal

Entrée	Vegetable	Starch	Soup or Salad
<i>Choose 1</i>	<i>Choose 1</i>	<i>Choose 1</i>	<i>Choose 1</i>
Baron of Beef with Carver	Asparagus	Au Gratin	Garden Salad
Chicken Marsala	Broccoli with Cheese	Baked Potato	Caesar Salad
Chicken Parmesan	Cauliflower	Twice Baked	Mixed Greens
Chicken Roulade	Creamed Corn	Mashed	Pasta Salad
Filet Mignon*	Corn	Sweet Potato	Spinach Salad
Grilled Ribeye or NY Strip	Sweet Peas	Scallop Potatoes	Cream of Asparagus Soup
Halibut	Peas & Carrots	Rice Pilaf	Cream of Mushroom
Italian Turkey Roulade	Sugar Snap Peas	Egg Noodles	Cream of Potato & Leek
Osso Bucco	Glazed Carrots	Garden Rice	Green Chili Chicken
Pork Tenderloin			Italian Chicken
Stuffed Lobster Tail*			Split Pea
Salmon*	Beverages	Optional Dessert @ \$3 Per Person	Broccoli & Cheese
Surf & Turf*	<i>Choose 2</i>	<i>Choose 1</i>	
Veal Parmesan	Iced Tea	Sheet Cake	Dressings
	Punch	Fruit Pies	<i>Choose 2</i>
	Coffee	Cheese Cake	Italian
	Lemonade	Chocolate Eclairs	Ranch
	Bottled Water	Cannoli	1000 Island
	*Cups & Ice Included	Sweet Potato Pie	French
		Tiramisu	Raspberry Vinaigrette
		Pineapple & Coconut Cream Pie	Red Wine Vinaigrette
		Pecan Pie	Bleu Cheese
* Indicates an item that is Market Priced		Key Lime Pie	Avocado Bacon
			Creamy Gorgonzola

This Buffet Includes: Silverware, China plates, Cloth napkins, Buffet tables, Buffet tablecloths, Delivery & Setup. Servers & Cleanup are no charge for groups of 50 or more.

We recommend ordering a few Appetizer Trays with this venue.

Under 50 guest there will be an extra charge for service help. Delivery only is available



DESSERT TRAYS

Each Tray serves approximately 30 people

VARIOUS DESSERT TRAYS

\$40.50 Assorted Brownies and Cookies

\$63.00 Premium Assortment of eclairs, cream puffs and pastries

\$53.00 Miniature Pastries Platter

\$63.00 Elegant Miniature Pastries Platter

\$47.00 Mudslides

\$35.50 Traditional Brownie Platter

\$53.00 Cannoli Platter

\$57.00 Fruit and Nut Chocolate Squares

\$73.00 English Toffee Platter

\$63.00 Key Lime Pie Bar Platter

Please Note: Some trays have more than 1 piece per person. For example, you will receive 60 cannolis to feed 30 people.



2018 Holiday Menus

Holiday Brunch

Holiday Ham, Bacon, or Sausage
Christmas Confetti Eggs with
Green Chilies and Pepper Jack Cheese
Choice of one:
Country Style Biscuits or Pancakes or Waffles
Jelly & Butter
Choice of two:
Cranberry Juice & Apple Juice
Fresh Fruit
\$12 per person plus Tax & Gratuity

Breakfast Brunch

Omelet's or Eggs cook to order with;
Bell peppers, onions, olives, mushrooms,
chives, ham, bacon
French Toast with fruit toppings
Carved Roast Beef (Or) Carved Baked Ham (or)
Carved Pork Loin Green Salad with 2 Dressings
Choice of two: Beverages
Cucumber Mint Water & Assorted Juice
\$ 16.00 per person plus Tax & Gratuity
Minimum 50 people

Traditional One Holiday

Choice of One Entree
Holiday Ham or Roasted Breast of Turkey
Mashed or Garlic potatoes with Giblet Gravy
Cranberry Sauce
Traditional Bread Stuffing
Green Beans Almandine
Dinner Rolls and Butter
Fresh Baked Pies
Pink Lemonade and Fresh Brewed Ice Tea
\$14 per person plus Tax and Gratuity

Traditional Two Holiday

Two Entrée Dinner
Roasted Breast of Turkey and Baked Holiday
Ham
Mashed or Garlic potatoes with Giblet Gravy
Cranberry Sauce and Traditional Bread Stuffing
Green Beans Almandine & Dinner Rolls and
Butter
Holiday Cakes-Pies or Cookies
Pink Lemonade and Fresh Brewed Ice Tea
\$17 per person plus Tax & Gratuity

Italian Cuisine

Choice of two Entrees:
Chicken Marsala , Chicken Parmesan, Chicken
Picatta, Chicken Fermanini , Chicken
Carbonara ,Eggplant, Parmesan,
Beef/vegetarian lasagna, Sausage & peppers,
Spaghetti & meatballs, Tortellini W/ cream
Choice of one Vegetables:
Asparagus, Broccoli w/ cheese, Bell pepper
medley, Glazed carrots, Sugar snap peas,
Green beans almandine, Vegetable medley.
Choice of one Pasta:
Angel hair pasta w/ tomato and basil,
fettuccine, baked ziti, linguini diablo (spicy),
Linguini w/ vodka cream sauce, Spaghetti
marinara.
Choice of one Salads:
Garden Salad, Caesar, Mixed Green, Pasta,
Spinach.
Breads:
served with garlic bread and or rolls and butter
Choice of two beverages:
\$20 Per person plus Tax and Gratuity



2018 Holiday Menus Continued

Holiday Celebration Dinner

Savory sliced Roast Beef with Au Jus or
Seasoned Pork Loin
Twice Baked Potatoes
Green Beans Almandine
Mandarin Orange Spinach Salad
Spiced Raspberry Citrus Dressing
Dinner Rolls and Butter
Assorted Pastries
Iced Tea and Lemonade
\$18 per person plus tax and gratuity
\$21 per person w/ second Entrée plus tax &
gratuity

Mexican Fiesta

Choice of 2 entrees
Beef or Chicken Enchiladas (Red or Green)
Chicken Enchiladas Casserole
Carne Asada or Caritas (pork)
Green or Red Chili Burros (Chicken, Beef or
Pork)
Tacos or Taco Salad Chicken, Beef, or (Fish for
Additional Cost)
Tostados (Beans, Lettuce, Cheese)
Tamales (Chicken, Beef or Pork)
Includes: Lettuce, Tomatoes, Chips & Salsa
Spanish rice and Vegetarian Refried Beans
Choice of one Special Tray Included:
Mexican Cookies
Choice of Two Beverages:
Ice Tea- Lemonade – Punch – Bottled Water
Two Entrées \$17.00 per person
Three Entrees \$21.00

Elegant/Prime Rib Holiday Dinner

Two Entrée Dinner
Carved Prime Rib in Au jus
Chicken Marcella (or equivalent)
Seasoned Baby Carrots
Garlic Mashed Potato
Strawberry Walnut Orange Salad
Fruit Cobbler Choice Apple, Peach or Cherry
Dinner Rolls and Butter
Tropical Punch and Iced Tea
The Elegant Dinner Includes China Package
*China Dinner Plates, Salad Plates, Silverware,
Linen Napkins,
Drinking Glasses
\$1.25 more per person for Ala Mode
ADD \$4.00 for Third Entree
\$31 per Person Plus Tax and Gratuity



2018 Holiday Menus Continued

Hors D oeuvres Party

Choice of 3 Hot, 3 Cold and 2 Beverages OR Choice of 4 Cold and 4 Cold Beverages

Hot	Cold	Beverage
Assorted miniature quiche	Antipasto Bruchetta	Iced tea
Bacon wrapped stuffed green chili's	Assorted cheese & crackers	Coffee
Wings buffalo, honey bbq, spicy	Chips & French onion dip	Bottled water
Chicken tenders	Chips & salsa	Lemonade
Spring rolls	Deviled eggs	Fruit punch
Swedish meatballs	Cole slaw	
Italian Meatballs	Fresh fruit assortment	
Jalepeno Poppers	Fresh veggies with dip	
Refried beans, rice & cheese	BLT on a stick	
Mini bean burritos	Guacamole with Crispy Flour chips	
Italian pasta salad	Mini chicken cordon bleu	
Mini tamales (beef or chicken)	Potato salad	
Mini croissant sandwiches	Pistachio pesto on baguettes	
Pigs in a blanket	Spinach dip with breads	
Potato skins	Toasted baguettes	
Sweet & sour meatballs	Seven layer bean dip	
Stuffed celery	Vegetarian stuffed mushrooms	
Spanakopita	Tomato caprese on a stick	
Stuffed mushrooms		

*Includes cups & ice

\$14 per person for 3 hot and 3 cold Plus Tax and Gratuity

\$17 per person for 4 hot and 4 cold Plus Tax and Gratuity



2018 Holiday Menus Continued

Make your Own Stations Buffet

Station 1 Carving Station \$8.00

Choice of two Meats

Roast Baron of Beef – Roast Breast of Turkey

Honey Cured Ham – Seasoned Pork Loin

Station 2 Pasta station \$6.00

Choice of three Pastas:

Bow Tie-Fettuccini-Angel Hair- Fusilli

Spaghetti-Rotini-Linguini-Penne- Campanelle

Choice of three Sauces:

Marinara-Alfredo-Tomato & Basil- Bolognese

Pesto-Garlic Butter- Steamed Vegetable Sauce

Station 3 Salad Bar & Bread Station \$6.00

Choice of three Salads:

Mixed Green-Caesar-Romaine-Arugula

Garden-Strawberry Walnut-Mandarin Orange

Choice of three Dressings

Raspberry Vinaigrette-Ranch-Italian

Balsamic Vinaigrette-Thousand-Blue Cheese

Assorted rolls-Garlic Bread

Station 4 Soup Station \$5.00

Choice of three Soups

Cream of Broccoli-Vegetable Beef

Tomato Bisk-Potato-Tortilla-Lentil Vegetable

Station 5 Vegetable or Vegetarian Station \$3.25

Choice of three

Broccoli w/Cheese-Italian Blend-International Blend

Asparagus -Corn Medley

Glazed Carrots-Sugar Snap Peas

Station 6 Carbohydrate Station \$3.00

Choice of three

Baked Potato – Garlic Mashed – Mashed w/ Gravy – Au Gratin – Scalloped – Red Roasted – Rice Pilaf

– Garden rice



2018 Holiday Menus

Continued Make your Own Stations Buffet

Station 7 Dessert Station \$4.50

Choice of three

Assorted Bite Sized Pastries-Flavored Cakes-Fresh Baked Cookies

Assorted Brownies-Cannoli's-Fruit Pies-Desserts on a Stick

Station 8 Beverage Station \$3.00

Choice of three

Fresh Brewed Ice Tea – Coffee – Asst. Sodas – Lemonade – Non Alcoholic Champagne Punch –

Flavored Fruit Water – Fruit Juices

Station 9 Chips and Queso Station \$ 2.25 per person

Tri Color Corn Tortilla Chips, Flour Tortilla Chips, Guacamole

Pico De Gallo, Hot Sauce, Mild Salsa, Queso Dip With Red Peppers, Lime & Lemon Wedges, Cilantro,
And Sour Cream

Station 10 Vegan \$7.75 per person

Spice Vegan Burgers, Cauliflower Mash, Mashed Potatoes,

Grilled Asparagus Wraps, Quinoa Kale Burritos, Bean and Veggie Burritos, Potato Swiss chard
Casserole

Price is per station – minimum of three stations – Service Help included for 50 guests and above –
prices are per person and does not included tax and gratuity