



COLD HORS D'OEUVRE

(Order of 50 Pieces)



Moroccan Roasted Red Potato

Filled with Crème Fraiche and Caviar
\$137.50

Fresh Melon Wedges

Wrapped with Prosciutto Ham
\$150.00

Salami Coronets

Stuffed with Roasted Garlic Boursin Cheese
\$137.50

Filo Cup Filled with Smoked Salmon Mousse

Garnished with a Fresh Dill Sprig
\$150.00

Deluxe Canapé Assortment

\$150.00

Jumbo Shrimp on Ice

Served with Cocktail Sauce and Lemon
\$175.00

Profiterole

Filled with Shrimp and Herb Cheese
\$150.00

Crepe Purse

Stuffed with Basil Chicken Salad
Tied with a Chive
\$150.00

Fresh Asparagus

Wrapped with
Sliced Beef Tenderloin
\$150.00

Tropical Fresh Fruit Skewers

\$150.00



HOT HORS D'OEUVRE

(Order of 50 Pieces)



Maryland Crab Cakes

Choron Sauce
\$162.50

Baked Brie in Puff Pastry

Lingonberry Sauce
\$125.00

Stuffed Mushroom Caps

Filled with Lump Crabmeat
\$150.00

Roasted Vegetable Tart

Topped with Caramelized Shallot Aioli
\$137.50

Spring Rolls

Sweet and Sour Dipping Sauce
\$110.00

Chicken and Pineapple en Brochette

Chili-Lime Satay
\$135.00

Spanakopita

\$135.00

Scallops Wrapped in Bacon

\$145.00

Beef Tenderloin Medallions

with Brandy Black Pepper
\$175.00

Grilled Spring Lamb Chops

with Port and Rosemary Au Jus
\$175.00

Parmesan Artichoke Hearts

Roasted Red Pepper Coulis
\$162.50

Smoked Chicken Quesadillas

Sour Cream and Guacamole
\$135.00

Glazed Meatballs

with a Honey BBQ Sauce
\$110.00

Spinach Stuffed Mushrooms

with Parmesan Cheese
\$135.00

Prada Purse

Filled with Smoked Pheasant and Goat Cheese
\$187.50

Coconut Shrimp

Pineapple Salsa
\$187.50



STARTERS



SOUPS

Soups are additional and not included with the Entrée Selection

Soup du jour

Prepared Daily from the Freshest Seasonal Ingredients
+\$4.00

Lobster Bisque

Laced with Sherry Wine and Crème Fraîche en Croûte
+\$6.50

APPETIZERS

Appetizers are additional and not included with the Entrée Selection

Pan Seared Sea Scallops

Lightly crusted with Pink Peppercorn on a Bed of Caramelized Leeks and Sea Beans,
Splash of Port Wine Reduction
+\$9.50

Prada Purse

Filled with Hickory Smoked Chicken and Goat Cheese
on a Cordon of Chive Beurre Blanc
+\$6.50

Braised Breast of Veal

Towered with Polenta Rapini and Red Pepper
on a Cordon of Port Wine and Veal Reduction
+\$8.00

SALADS

Included with Entrée Selection

Hearts of Romaine

Crispy Romaine, Grape Tomatoes and
Julienne Carrots with Seasoned Croutons
Creamy Roasted Garlic Dressing

Farm Fresh Field Greens

Fresh Field Greens with Marinated Artichoke Hearts,
Vine-ripened Tomatoes, Cucumber, Sprouts,
Herb Vinaigrette Dressing

Berry Delight

Field Greens Topped with
Hearts of Palm, Blueberries, Raspberries,
Crumbled Gorgonzola, Toasted Pecan Pieces
Raspberry Vinaigrette (+\$2.00)

Fall Faire

Mixed Greens with Candied Walnuts,
Dried Cranberries, Apricots
Gorgonzola Cheese
Apple Walnut Vinaigrette (+\$2.00)



LUNCHEON ENTRÉE SANDWICHES



*Includes Choice of Dessert
Freshly Brewed Coffees and Assorted Teas*

Steak Sandwich

8-Oz. Grilled Rib Eye Steak
Garnished with Crispy Onion Straws and
Roasted Garlic Mayonnaise on a
French Baguette
Served with Parmesan Potatoes
\$18.00

Smoked Turkey Club

Sliced Smoked Turkey Breast served on an
Oven-Fresh Croissant
with Bacon, Vine-Ripened Tomato, Lettuce and
Herb Mayonnaise
Served with Red Skin Potato Salad, Pickle Spear
and Black and Green Olives
\$14.00

Chicken Parmesan

Lightly Breaded Organic Chicken Breast Topped
with Marinara Sauce and Provolone Cheese on an
Egg Kaiser Roll
Served with Herb-Roasted Red Potatoes
\$14.00

Grilled Portobello Sandwich

Grilled Marinated Portobello Mushroom, Roasted
Red Peppers, Red Onion, Melted Mozzarella and
Lemon Aioli on a Toasted Bun
Served with Herb-Roasted Red Potatoes
\$14.00



COLD PLATED LUNCHEON ENTRÉES



*Includes Choice of Dessert
Freshly Brewed Coffees and Assorted Teas*

Grilled Chicken Salad

Grilled Marinated Julienne Chicken
on top of California Field Greens,
Vine-ripened Garden Tomato, Sprouts, Cucumbers,
and Toasted Pine Nuts,
Balsamic Vinaigrette
\$17.00

Marinated Salmon Salad

Pan Seared Atlantic Salmon over Baby Greens,
Grilled Belgium Endive with Orange Supreme and a
Splash of Roasted Pistachio Vinaigrette
\$18.00

Organic Crisp Romaine and Taleggio Cheese Crostini

Crisp Romaine, Frisee and Red Oak, Fire-roasted
Roma Tomatoes, Asparagus Tips and Shitake
Mushrooms Capped with Crispy Pancetta and
Kalamata Olives, Drizzled with Caramelized Fennel
and Chervil Vinaigrette
\$18.00

Caesar Salad

Choice of One ~ Marinated Roasted Chicken,
New York Sirloin of Beef
or Grilled Salmon

Romaine Lettuce, Toasted Garlic Croutons,
Vine-ripe Garden Tomato and Sprouts,
Freshly Grated parmesan Cheese
Caesar Dressing
\$18.00



LUNCHEON SELECTIONS

HOT PLATED LUNCHEON ENTRÉES



*Includes Choice of Salad and Dessert,
Assorted Rolls & Butter, Chef's Selection of Fresh Seasonal Vegetables and Garniture
Freshly Brewed Coffees and Teas*

Baked Oven Roasted Chicken

Stuffed with Toasted Walnuts, Dried Fruits and
Brie Cheese in a Brown Butter Sauce
Finished with Reduced Cream
\$23.00

Pesto Rubbed & Grilled Chicken

Tagliatelli Pasta with Organic Char-Grilled Chicken Breast
Roasted Roma Tomato Sauce Folded with
Mascarpone Cheese and Toasted Pine Nuts
\$22.00

Grilled Salmon Filet

Fresh Salmon, Grilled to Perfection, Served with
Red Pepper Coulis and Pineapple Pepper Relish
\$26.00

Florentine Crepes

Fire Roasted Tomato Sauce infused with
Applewood Smoked Bacon
\$19.00

Char-Grilled Filet

6 oz. Filet with Gorgonzola Butter
and Merlot Sauce
\$35.00

Herb Crusted Pork Tenderloin

Medallions of Pork Encrusted with
Panko Herb Crust and Cabernet Red Wine Sauce
\$23.00

Char-Grilled Marinated Hanger Steak

Star Anise Spiked and Grilled Hanger Steak with
Port Wine Demi Glaze and Onion Marmalade
\$25.00

Shrimp Dijon

Four Sautéed Gulf Prawns with
Tarragon Lemon Goat Cheese Dauphinoise Potato and
Cognac Dijon Cream Sauce
\$31.00

Vegetable Strudel

Manchego & Brie Cheese Baked in a Tuscan Root Vegetable Strudel with
Tarragon Fontina Cream Cheese
\$21.00



LUNCHEON BUFFETS

(Minimum of 30 People)



Altogether Asian

Asparagus and Crab Soup

Papaya and Mango Salad

Asian Vegetable Salad with Water Chestnuts and
Chow Mien Noodles

Sweet and Sour Shrimp

Tempura Prawns Tossed in a Sweet and Sour Sauce with
Bell Peppers and Fresh Pineapple

Mongolian Beef Tips

Braised Beef Tips with Snow Peas, Julienne Carrots and
Water Chestnuts

Vegetable Fried Rice

Kan Shao Green Beans

Lychees Flan and Almond Cookies

Freshly Brewed Coffees and Assorted Teas

\$31.00

The Spa Luncheon

Light Vegetable Consommé with Brounoise Vegetables

Char-Grilled Organic Romaine and Baby Spinach
Finished with European Cucumbers, Grape Tomatoes
and Roasted Garlic Crostini
with Ratatouille Vinaigrette

Fresh Seasonal Fruit in an Artful Display

Mesquite Grilled Organic Chicken Breast with Warm
Apple Cider Vinaigrette, Julienne Leeks
and Wild Mushrooms

Poached Atlantic Salmon, Julienne Vegetables in a
Chive-Cream Sauce

Chef's Selection of Fresh Vegetable

Assorted Dinner Rolls, Butter and Margarine

Poached Apple Tart with Carmel Sauce and Berries

Freshly Brewed Coffees and Assorted Teas

\$26.00

Taste of Italy

Tuscan Root Vegetable Soup

Romaine Lettuce, Garlic Croutons, Fresh Grated
Parmesan Cheese and Caesar Dressing

Grilled Vegetable Antipasto

Chicken Saltimbocca

Sautéed Chicken Breast Layered with Sage, Prosciutto
Ham and Melted Gruyere Cheese
Finished with Merlot Sauce

Penne Pasta Garnished with Wild Mushrooms, Roasted
Red Peppers and Eggplant Caviar Folded with
Mascarpone Cheese in a Roasted Roma Tomato Sauce

Chef to slice Warm Stromboli Filled with Spinach,
Mushrooms, Pepperoni and Mozzarella Cheese Served
with Tomato Basil Sauce
(additional \$2.00)

Balsamic Strawberries with Mascarpone Cheese
Cannoli and Amaretto Cakes

Freshly Brewed Coffees and Assorted Teas

\$26.00

Deli Buffet

Minestrone Soup

Mixed Greens with Candied Walnuts, Dried Cranberries,
Apricots, Gorgonzola Cheese and
Apple Walnut Vinaigrette

Tri-Color Pasta Salad and Vegetables Tossed
with a Lite Vinaigrette Dressing

Platter of Sandwiches which includes:
Turkey Breast and Dill Havarti on Olive Baguette with
Oven Dried Tomatoes and Wild Herb Aioli
Roast Beef and Cheddar with Lettuce on Onion Roll
Basil Chicken Salad Wrapped in a Tomato Tortilla
Mustard, Mayonnaise and Fresh Horseradish

Terra Chips

Chef to slice Warm Stromboli Filled with Spinach,
Mushrooms, Pepperoni and Mozzarella Cheese Served
with Tomato Basil Sauce
(additional \$2.00)

Seasonal Fruit Pies

Freshly Brewed Coffees and Assorted Teas

\$21.00



DINNER ENTRÉES



*Includes Choice of Salad and Dessert,
Assorted Rolls & Butter, Chef's Selection of Fresh Seasonal Vegetables and Garniture
Freshly Brewed Coffees and Teas*

Smoked Tenderloin of Beef and Quail

Smoked Tenderloin and Cabernet Sauce Paired with
Quail Stuffed with Cornbread and Andouille Sausage, Port Wine Sauce
\$49.00

Filet Mignon

Our Finest Filet, Grilled and Cooked to Perfection
Topped with Gorgonzola Butter, Merlot Sauce
\$45.00

Filet and Salmon Duo

Grilled Filet and Sautéed Salmon
Accompanied by a Roasted Garlic Merlot Demi Glaze
Delicate Champagne Cilantro Sauce
\$46.50

Grilled Wild Salmon

Wild Salmon with Pearl Couscous and Slow Roasted Tomatoes in Lemon Oregano Oil
\$35.00

Napoleon Filet

Napoleon of Beef Tenderloin Stuffed with Goat Cheese and Duxelle Mushroom
on a Cordon of Rosemary Balsamic Reduction
\$46.50

Mustard Fennel Pork Loin

with Cumberland Pan Sauce and Sweet Corn Relish
\$35.00

Mixed Grill

Petite Filet Mignon with Demi Glaze, Jumbo Gulf Shrimp and Grilled Chicken Breast
Toasted Shallot Vinaigrette
\$54.50

Grilled Swordfish

Fresh Swordfish, Grilled to Perfection, Roasted Apple Relish, Anise Cream Sauce
\$42.50

Chilean Sea Bass

Almond Encrusted Chilean Sea Bass in a Hickory Smoked Tomato Broth and
Infused Basil Oil Balsamic Reduction
\$40.00

Chicken en Croûte

Breast of Chicken filled with Mushroom Duxelle
Charred Tomato Tarragon Sauce
\$33.00

Boursin Chicken

Grilled Chicken Breast Filled with Spinach, Boursin Cheese and Sun Dried Tomatoes
Boursin Cream Sauce
\$31.00



SELECT RECEPTION OFFERINGS



Domestic and Imported Cheese Display

Garnished with Seasonal Fresh Fruit
Crackers and Toasted French Baguette Points
\$6.00 per person

Antipasto Display

Grilled Marinated Vegetables,
Portobello Mushrooms, Roasted Red Peppers,
Prosciutto, Capocollo, Genoa Salami,
Aged Provolone, Imported Olives,
Artichoke Hearts, Plum Tomatoes Garnished with
Shaved Asiago, Toasted Baguette
\$7.00 per person

Grilled Vegetable Display

Roasted, Seasoned Vegetable Display
Marinated Olive Assortment
\$5.00 per person

Steamship Round of Beef

Served with Pommery Mustard,
Creamed Horseradish and Mayonnaise
Petite Rolls and Italian Flatbreads
(Serves 200)
\$625.00

Honey Baked Pit Ham

Served with Pommery and Dijon Mustards,
Creamed Horseradish and Mayonnaise
Assorted Miniature Breads and Rolls
(Serves 50)
\$240.00

Crudit  Tray

Assorted Fresh Vegetables
Roasted Artichoke and Gorgonzola Cheese Dips
\$5.00 per person

Pasta Display

Spinach & Cheese Filled Tortellini, Artichoke
and Mascarpone Agnolotte Spinach Pasta
Sauces to Include: Vodka Tomato Cream,
Roasted Red Pepper Alfredo Sauce,
Fresh Parmesan Asiago Cheese
Accompaniments to Include: Fresh Garlic and Shallots,
Broccoli Florettes, Wild Mushrooms, Tomatoes
Toasted Pine Nuts, Tomatoes, Caramelized Onions,
Prosciutto and Fresh Basil
\$13.00 per person

Roasted Tenderloin of Beef

Served with Pommery Mustard,
Creamed Horseradish and Mayonnaises
Petite Rolls and Italian Flatbreads
(Serves 25)
\$325.00

Roasted Turkey Breast

Served with Cranberry Chutney, Dijon Mustard
and Mayonnaise
Petite Rolls and Italian Flatbreads
(Serves 50)
\$240.00

Whole Smoked Salmon

Served with Capers, Chopped Egg, Sliced Red Onions,
Lemon, Cucumbers and Soy Sauce
Cocktail Rye
(Serves 25)
\$250.00

Carver Fee of \$75.00



COFFEE SERVICE a la CARTE



Beverages

Coffee	\$37.00 per gallon
Decaffeinated Coffee	\$37.00 per gallon
Assorted Herbal Teas	\$35.00 per gallon
Iced Tea	\$35.00 per gallon
Orange, Grapefruit, Tomato, Apple or Cranberry Juices	\$22.50 per half carafe
Milk, Whole, Skim, and 2%	\$ 1.75 per half pint
Assorted Soft Drinks	\$ 2.50 each
Pellegrino Sparkling or Pana Flat Waters	\$ 3.75 per bottle

Fresh Baked Goods

Assortment of Freshly Baked Breakfast Breads and Danish	\$26.00 per dozen
Ham, Egg and Cheese Croissants	\$36.00 per dozen
Freshly Baked Warm Cinnamon Rolls	\$26.00 per dozen
Assorted Mini Bagels with Flavored Cream Cheeses	\$15.00 per dozen
Fresh Danish Pastries	\$26.00 per dozen

Sweets and More

Sliced Fresh Fruit	\$ 4.25 per person
Whole Fresh Fruit	\$ 1.50 per piece
Toasted Nuts and Dried Fruit	\$ 2.50 per bag
Chocolate Dipped Strawberries	\$38.00 per dozen
Chocolate Fudge Brownies	\$30.00 per dozen
Large Homemade Cookie Assortment	\$30.00 per dozen
Soft Pretzels with Assorted Mustards	\$22.00 per dozen

Continuous Beverage Service

Freshly Brewed Coffees and Teas, Assorted Soft Drinks,
Pellegrino Sparkling and Pana Flat Bottled Water

Half Day (4 Hours) \$10.25 per person

Full Day (8Hours) \$17.95 per person



DESSERT SELECTIONS



Heaven and Hell Torte

Chocolate and Vanilla Cake Layered with
Peanut Butter Mousse and Enrobed with
Chocolate Truffle Ganache

Death by Chocolate

Chocolate Flourless Cake and Dark Chocolate Mousse
Topped with Dark Chocolate Ganache
Strawberry Coulis

White Chocolate Cheesecake

Topped with Fresh Berries and Mango Coulis

Lemon Raspberry Tart

Buttery Shortbread Tart Filled with
Fresh Lemon Custard and Raspberry Jam

Chocolate Banana Caramelized Mousse Torte

Flourless Chocolate Cake Layered with White Chocolate
Banana Mousse, Enrobed with Dark Chocolate Ganache
Brandy Walnut Sauce

New York Style Cheesecake

Topped with Strawberry Sauce

Individual Mixed Fruit

Shortbread Tart Filled with Pastry Cream and
Topped with Seasonal Fresh Fruit
Finished with a Fruit Glaze (+\$1.50)

Personalized Chocolate Piece (Market Price)

Filled with your choice of Mousse and Garnished with Fresh Berries

Seasonal Select

Winter

Warm Chocolate-Banana Tart

with Bailey's Crème Anglaise
(+\$3.00)

Spring

Meyer Lemon Mousse

Wrapped in Chocolate Lattice garnished with
Lemon Supreme and Fresh Berries
(+\$3.00)

Summer

Peach & Crème Brulee Napoleon

with Green Tea Crème Anglaise and Peach Juice
(+\$3.00)

Fall

Apple Tart

Pure Butter Pastry Dough, Freshly Baked Granny
Smith Apples with Hot Caramel Sauce and
Quenelle of Cinnamon Gelato
(+\$3.00)



BEVERAGE SERVICES



Hosted Bar By The Drink

Assorted Soft Drinks	\$ 2.50 each
Assorted Juices	\$ 2.75 each
Pellegrino Sparkling and Pana Flat Bottled Water	\$ 3.75 each
Domestic Beer	\$ 3.75 each
Imported Beer	\$ 4.25 each
Non-Alcoholic Beer	\$ 3.75 each
Select House Wine by the Glass	\$ 5.50 each
Select House Champagne by the Glass	\$ 5.50 each
Bottled Wines Available Upon Request	
Premium House Brands	\$ 5.25 each
Prestige Call Brands	\$ 6.25 each
Top-Shelf Brands	\$ 7.25 each
Cordials	\$ 8.25 each
Cognacs	\$ 9.25 each
Non-Alcoholic Citrus Punch	\$ 35.00 per gallon
Champagne Punch	\$ 50.00 per gallon

Cordial Cart

Disaronno Amaretto, Bailey's Irish Cream, Brandy, Courvoisier,
Grand Marnier, Sambuca and Tia Maria
\$8.25 per cordial

Continental Coffee Service

Whipped Cream, Cinnamon Sticks, Shaved Chocolate
Sugar Cubes, Regular and Decaffeinated Coffee
Flavored Teas with Lemon and Honey
\$3.95 per person

Bartender fee of \$75.00