



BREAKFAST SELECTIONS BUFFETS



Sterling Breakfast Buffet

(minimum of 20 people)

Freshly Squeezed Orange, Cranberry and Apple Juices

Sliced Fresh Seasonal Fruit and Berries

Selection of Cold Cereals with Bananas,
Whole and 2% Milk

Farm Fresh Scrambled Eggs

Raisin Bread French Toast, Maple Syrup and Butter

Applewood Smoked Bacon, Country Sausage Links

Lyonnais Potato

Assorted Seasonal Breakfast Breads and Pastries

Jams, Preserves and Butter

Freshly Brewed Coffees and Assorted Teas

\$19.00

European Breakfast Buffet

Freshly Squeezed Orange, Cranberry, and Apple Juices

Sliced Fresh Seasonal Fruit and Berries

Farm Fresh Scrambled Eggs

Selection of Cold Cereals with Bananas,
Whole and 2% Milk

Assorted European Meats and Cheeses

Assorted Seasonal Breakfast Breads and Pastries

Jams, Preserves and Butter

Freshly Brewed Coffees and Assorted Teas

\$15.00

Gourmet Breakfast Pizza Buffet

Selection of Gourmet Breakfast Pizzas

Fresh Seasonal Fruit Pizza

Whole Fruit

Freshly Brewed Coffees and Assorted Teas

\$20.00

Egg and Omelette Station

**This option may be added to any breakfast buffet.*

Chef preparing Eggs and Omelettes to Order,
with Bell Peppers, Onions, Mushrooms, Spinach,
Diced Ham, Diced Tomato,

Cheddar Cheese, Bacon, Feta Cheese and Kalamata Olives

\$8.00

Chef Fee of \$100.00

Brunch

(Minimum of 30 people)

Freshly Squeezed Orange, Cranberry, and Apple Juices

Seasonal Fresh Fruit in an Artful Display

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon & Country Sausage Links

Lyonnais Potato

Chef's Choice of Entrees

Assorted Seasonal Breakfast Breads and Pastries

Jams, Preserves and Butter

Mixed Greens with

Candied Walnuts, Dried Cranberries and Apricots, Roquefort Cheese
Tossed with Apple Walnut Vinaigrette

Omelette Station

Display of Marinated Grilled Vegetables

Assorted French Mini Pastries and Coffee Cakes

Freshly Brewed Coffees and Assorted Teas

\$34.95 Per Person

Chef Fee of \$100.00



BREAKFAST SELECTIONS
PLATED



Sunrise Breakfast

Freshly Squeezed Orange Juice
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon or Country Sausage Links
Hash-Brown Potatoes
Assorted Seasonal Breakfast Breads and Pastries
Jams, Preserves and Butter
Freshly Brewed Coffees and Assorted Teas

\$14.00

Breakfast Burrito

Spanish Marinated Steak, Scrambled Eggs and
Manchego Cheese Burrito Wrapped with
Sun dried Tomato Tortilla
Seasoned Roasted Red Potatoes
Assorted Seasonal Breakfast Breads and Pastries
Jams, Preserves and Butter
Freshly Brewed Coffees and Assorted Teas

\$16.00

French Toast

French Toast Stuffed with Amaretto Almond Flavored
Cream Cheese
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon or Country Sausage Links
Assorted Seasonal Breakfast Breads and Pastries
Jams, Preserves and Butter
Freshly Brewed Coffees and Assorted Teas

\$16.00

Crepes

Citrus-Scented Crepes Filled with Cinnamon Apples
and Toasted Pecans
Grilled Sliced Smoked Ham Garnished with Apples
Assorted Seasonal Breakfast Breads and Pastries
Jams, Preserves and Butter
Freshly Brewed Coffees and Assorted Teas

\$16.00

Add a 4oz. NY Strip Steak

**This option may be added to any plated breakfast.*

\$6.00



COFFEE SERVICE a la CARTE



Beverages

Coffee, Decaffeinated Coffee, Mighty Leaf Teas	\$39.00 per gallon (3 gal min)
Iced Tea	\$37.00 per gallon (3 gal min)
Orange, Grapefruit, Tomato, Apple or Cranberry Juices	\$25.00 per carafe
Milk, Whole and 2%	\$25.00 per carafe
Assorted Soft Drinks	\$ 3.00 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	\$48.00 per dozen
Freshly Baked Warm Cinnamon Rolls	\$26.00 per dozen
Assorted Mini Bagels with Flavored Cream Cheeses	\$18.00 per dozen

Sweets and More

Sliced Fresh Fruit	\$ 4.50 per person
Whole Fresh Fruit	\$ 2.00 per piece
Toasted Nuts and Dried Fruit	\$ 3.50 per bag
Chocolate Dipped Strawberries	\$42.00 per dozen
Chocolate Fudge Brownies	\$34.00 per dozen
Homemade Cookie Assortment	\$32.00 per dozen
Soft Pretzels with Assorted Mustards	\$24.00 per dozen
Hotel Baker Terra Chips	\$ 2.50 per person

Continuous Beverage Service

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

Half Day (4 Hours) \$11.50 per person

Full Day (8 Hours) \$18.50 per person



BEVERAGE PACKAGES



Premium House Brands

Smirnoff Vodka
 Beefeater Gin
 Canadian Club Whiskey
 J&B Scotch
 Jim Beam Bourbon
 Bacardi Light Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Mineral Water
 Assorted Sodas
 Juices

Prestige Call Brands

Absolut Vodka
 Tanqueray Gin
 Dewar's White Label
 J&B Scotch
 Jim Beam Bourbon
 Jack Daniel's
 Canadian Club Whiskey
 Bacardi Light Rum
 Captain Morgan Spiced Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Imported Beer
 Mineral Water
 Assorted Sodas
 Juices

Top Shelf Brands

Belvedere Vodka
 Absolut Vodka
 Bombay Sapphire Gin
 Tanqueray Gin
 Chivas Regal Scotch
 Dewar's White Label
 Crown Royal
 Maker's Mark Bourbon
 Jack Daniel's
 Bacardi Light Rum
 Captain Morgan Spiced Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Imported Beer
 Mineral Water
 Assorted Sodas
 Juices

Hosted Bar Package Prices

Per Person for the First Hour:

Domestic Beer, Select House Wines, Mineral Water and Assorted Sodas	\$ 12.00 per person
Premium House Brands	\$ 15.00 per person
Prestige Call Brands	\$ 19.00 per person
Top Shelf Brands	\$ 23.00 per person

Per Person Per Hour after the First Hour:

Domestic Beer, Select House Wines, Mineral Water and Assorted Sodas	\$ 6.00 per person
Premium House Brands	\$ 7.00 per person
Prestige Call Brands	\$ 8.00 per person
Top Shelf Brands	\$ 9.00 per person

Hosted Bar By The Drink

Assorted Soft Drinks and Assorted Juices	\$ 3.00 each
Pellegrino Sparkling and Pana Flat Bottled Water	\$ 3.75 each
Domestic Beer and Non-Alcoholic Beer	\$ 4.00 each
Imported Beer	\$ 4.50 each
Select House Wine and Champagne by the Glass	\$ 6.50 each
Bottled Wines Available Upon Request	
Premium House Brands	\$ 5.50 each
Prestige Call Brands	\$ 6.50 each
Top-Shelf Brands	\$ 7.50 each
Cordials and 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
 \$9.25 per cordial

Continental Coffee Service

Whipped Cream, Cinnamon Sticks,
 Shaved Chocolate, Sugar Cubes
 Regular and Decaffeinated Coffee
 Flavored Teas with Lemon and Honey
 \$4.50 per person

Bartender fee of \$100.00



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
\$18.00

Organic Crisp Romaine Salad

Taleggio Cheese Crostini

Crisp Romaine, Frisee and Red Oak, Fire-roasted
Roma Tomatoes, Asparagus Tips and Shiitake
Mushrooms Capped with Crispy Pancetta and
Kalamata Olives, Garnished with Taleggio Cheese
Crostini and Drizzled with Caramelized Fennel and
Chervil Vinaigrette
\$20.00

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
\$20.00

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
\$18.00

Caesar Salad

*Choice of One ~ Marinated Roasted Chicken,
or Grilled Salmon*

Romaine Lettuce, Toasted Garlic Croutons,
Vine-ripe Garden Tomato and Sprouts,
Freshly Grated parmesan Cheese
Caesar Dressing
\$23.00

Asian Marinated Tuna Salad

Soy Glazed Tuna, Baby Friséé and Red Asian
Mustard Greens, Tango Lettuce with Mandarin
Oranges, Shitake Mushrooms, Baby Corn and
Grape Tomatoes and Splash of Green Tea-Lemon
Grass Vinaigrette
\$26.00



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 Assorted Teas*

Herb Crusted Pork Tenderloin

Medallions of Pork Encrusted with
Panko Herb and Cabernet Red Wine Sauce
\$27.00

Char-Grilled Marinated Hanger Steak

Star Anise Spiked and Grilled Hanger Steak with
Port Wine Demi Glaze and Onion Marmalade
\$27.00

Char-Grilled Filet

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

Grilled Langoustine

Three Jumbo Prawns Finished with Butter Chervil and
Lemon Zest on a Nest of Sun-Dried Tomato and
Basil Capellini Pasta
\$35.00

Vegetable Strudel

Manchego & Brie Cheese Baked in a Tuscan Root
Vegetable Strudel with
Tarragon Fontina Cream Cheese
\$24.00

Baked Oven Roasted Chicken

Stuffed with Toasted Walnuts, Dried Fruits and
Brie Cheese in a Brown Butter Sauce
Finished with Reduced Cream
\$25.00

Pesto Rubbed & Grilled Chicken

Organic Char-Grilled Chicken Breast with Tagliatelli
Pasta Roasted Roma Tomato Sauce Folded with
Mascarpone Cheese and Toasted Pine Nuts
\$25.00

Pan Seared Wild King Salmon

Marinated Salmon with Baby Mustard Greens, Poached
Teardrop Tomatoes, Roasted Fingerling Potatoes with
Crispy Capers in a Rich Madera Wine Sauce
\$27.00

Steak Sandwich

8-Oz. Grilled Rib Eye Steak
Garnished with Crispy Onion Straws and
Roasted Garlic Mayonnaise on a French Baguette
Served with Herb-Roasted Potatoes
\$24.00

Sautéed Tilapia

Crispy Rice Cake, Grilled Eggplant and
Sundried Tomato Vinaigrette
\$19.00

Seared Chicken Breast

Caramelized Artichoke, Sundried Tomato
Natural Herb Jus, and Pine Nuts
\$21.00

*All prices are subject to a 21% Service Charge and 8% Sales Tax
Hotel Baker 2009*



BOX LUNCHES



The Waterfront

Flavored Tortilla Wrap with Smoked Turkey,
Lettuce, Tomato and Ranch Dressing

Dill Pickle Spear

Potato Chips

Homemade Peanut Butter Cookie

Red Delicious Apple

Soda or Bottled Water

\$18.00

The Colonel

Smoked Turkey Croissant with Lettuce and Tomato

Pasta Salad with Vinaigrette Dressing

Dill Pickle Spear

Homemade Chocolate Chip Cookie

Red Delicious Apple

Soda or Bottled Water

\$18.00

Triple Crown

Char-Broiled Marinated Chicken Breast with
Provolone Cheese, Lettuce and Tomato on an
Egg Kaiser Roll

Dill Pickle Spear

Potato Chips

Homemade Peanut Butter Cookie

Red Delicious Apple

Soda or Bottled Water

\$19.00

The Poor Boy

Ham, Smoked Turkey, Salami on a French Roll,
Lettuce, tomato and Provolone Cheese

Pasta Salad with Vinaigrette Dressing

Dill Pickle Spear

Potato Chips

Homemade Chocolate Chip Cookie

Red Delicious Apple

Soda or Bottled Water

\$19.00



AFTERNOON REFRESHERS



Fruit Fantasy

Fresh Sliced Fruit
Slices of Fuji Apples Dipped with
Vanilla Bean Carmel and Drizzled with
Dark and White Chocolate.
Slices of Granny Smith Apples Dipped with
Carmel and Pecans
Slices of Anjou Pears Dipped in Carmel and Pistachio Nuts

Individually Packaged Trail Mix
with Assorted Dried Fruits and Nuts

Bottled Water and Assorted Sodas

\$14.00

Sweet Freeze

Assorted Edy's, Nestle and Häagen-Dazs
Novelty Bars

Assorted Italian Ice

Brownies

Bottled Water and Assorted Sodas

\$12.00

Tropical Breeze Break

Strawberry Banana Smoothies
Papaya Kiwi Smoothies

Seasonal Fresh Fruit Kabobs
Served on Fresh Watermelon

Coconut Macaroons
Lemon Squares

Bottled Water and Assorted Sodas

\$12.00

Ice Cream Social

Ice Cream
Flavors: Vanilla, Chocolate and Strawberry

Toppings: Assorted Berries, Chocolate Chips, Assorted
Nuts, Crushed Peppermint, Mini Brownie Bites, Whipped
Cream and Cherries

This interactive break allows creative expression for each
attendee as they mix their own selection of ingredients with
their favorite ice cream flavors on
cold slabs of granite.

Bottled Water and Assorted Sodas

\$20.00

Heavenly Homemade Cookie & Milk Break

Large Homemade Cookies to include:
Chocolate Chip, White Chocolate Macadamia Nut,
Peanut Butter and Oatmeal Cookies

Bottled Water and Assorted Bottles of Milk

\$9.00

Something Sweet, Something Salty

Chocolate Dipped Strawberries
Double Fudge Brownies Topped with
Roasted Peanuts

Warm Giant Pretzels Topped with Kosher Salt
Creole, Dijon and Honey-Yellow Mustards

Bags of Mixed Gourmet Popcorn

Bottled Water and Assorted Sodas

\$12.00



AFTERNOON TEA SERVICE



First Course: Assorted Miniature Tea Sandwiches

Chicken Salad

Ham Salad

Turkey & Swiss with Watercress

Offering of Assorted Teas with Lemon & Honey

Second Course: Assorted Scones

Offering of Assorted Teas with Lemon & Honey

Third Course: Sweet Endings

Miniature Petit Fours

Cheesecakes

and

Freshly Baked Gourmet Cookies

Offering of Assorted Teas with Lemon & Honey

\$24.00 per person

All Food and Beverage Subject to a 21% Service Charge and 8 % Sales Tax



COLD HORS D'OEUVRE

(Order of 50 Pieces)



Moroccan Roasted Red Potato
Filled with Crème Fraiche and Caviar
\$137.00

Jumbo Shrimp on Ice
Served with Cocktail Sauce and Lemon
\$230.00

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

Goat Cheese Pizzettes
Filled with Smoked Tomato and
Garnished with Black Olives
\$150.00

Baby Shrimp Bruschetta
Served on a Rosemary Bread
\$175.00

Fresh Melon Wedges
Wrapped with Prosciutto Ham
\$150.00

Butternut Squash Soup Shooter
Garnished with Caramelized Pumpkin Seed and
Drizzled with Truffle Honey
\$175.00

Fresh Asparagus
Wrapped with
Sliced Beef Tenderloin
\$175.00

Tropical Fresh Fruit Skewers
\$150.00



HOT HORS D'OEUVRE

(Order of 50 Pieces)



Maryland Crab Cakes
Choron Sauce
\$230.00

Baked Brie in Puff Pastry
Lingonberry Sauce
\$125.00

Stuffed Mushroom Caps
Filled with Lump Crabmeat
\$187.00

Chardonnay Poached Salmon Cakes
With Mango Foam
\$187.00

Spring Rolls
Sweet and Sour Dipping Sauce
\$135.00

Chicken and Pineapple en Brochette
Chili-Lime Satay
\$160.00

Spanakopita
\$160.00

Scallops Wrapped in Bacon
\$230.00

**Mediterranean Chicken, Fig and
Tomato Kebab**
\$160.00

Grilled Spring Lamb Chops
with Port and Rosemary Au Jus
\$230.00

Parmesan Artichoke Hearts
Roasted Red Pepper Coulis
\$160.00

Smoked Chicken Quesadillas
Sour Cream and Guacamole
\$160.00

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
\$187.00

Coconut Shrimp
Pineapple Salsa
\$187.00

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Hotel Baker, March 2008*



DINNER BUFFETS



*All Packages Include Choice of Salad and Dessert, Assorted Rolls & Butter,
 Chef's Selection of Fresh Seasonal Vegetables and Garniture,
 Freshly Brewed Coffees and Assorted Teas
 Add \$300 set up fee and \$100 Grill Chef fee for outdoor service
 Minimum of 30 guests*

Festa Italiana

Chef Fee of \$100.00

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

Romaine lettuce, Toasted Garlic Croutons,
 Freshly Grated Parmesan Cheese
 Traditional Caesar Dressing

Bruschetta

Assorted Gourmet Pizzas

Chef to Prepare: Cheese Filled Tortellini and
 Lobster Filled Ravioli

Sauces to Include: Marinara, Pesto and Alfredo Sauces,
 Freshly Grated Parmesan Cheese

Accompaniments to Include: Fresh Garlic,
 Broccoli Florettes, Artichoke Hearts, Toasted Pine Nuts,
 and Roasted Red Pepper Strips

Platter of Fresh Grilled Vegetables

Garlic Parmesan and Grissini Breadsticks

Mascarpone Truffle and Tiramisu Parfait

\$42.00

Skewers on the Fox

Wedge of Iceberg Topped with Strawberry Relish,
 Tear Drop Tomatoes and Crispy Pancetta in a
 Pool of Stilton Blue Dressing

From the Grill:

Kebab of Moroccan Rubbed Chicken, Bell Pepper,
 Button Mushroom and Cherry Tomato Kebab

Marinated Beef Tips, Bermuda Onion,
 and Squash Kebab

Lemon and Olive Oil Marinated
 Tuscan Vegetable Kebab

Sides to Include:

Hungarian Paprika Rice Salad

Fruit Salad with Caramelized Marshmallow Tossed in a
 Sweet Yogurt Dressing

Roasted Corn Relish, Pickled Red Beet Slaw

Chocolate Dipped Tropical Fruit Kebab Topped with
 Passion Fruit Glaze

\$50.00

The Baker Barbeque

Wedge of Iceberg
 Topped with a Tomato Citrus Relish, Crumbled Bacon
 Bleu Cheese Dressing

From the Grill

Rib Eye Steaks and BBQ Chicken

Sides to Include:

Assorted Grilled Vegetables, Red Skin Potato Salad,
 Sautéed Mushrooms and Crispy Onion Straws

Jumbo Home-style Cookies
 Chocolate Fudge Brownies
 Assorted Cheesecake Squares

\$48.00



STARTERS



SOUPS

Soups are additional and are not included with the Entrée Selection

Roasted Red Pepper & Lemon Zest Bisque

Garnished with Chives and Orzo Pasta
+\$4.00

Lobster Bisque

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

APPETIZERS

Appetizers are additional and are not included with the Entrée Selection

Ravioli Crostini

With wild Mushroom Deuxelles and Smoked Mascarpone
In a Tarragon Cream Sauce
+\$6.50

Prada Purse

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

Maryland Crabcakes

Lightly Sauteed with Lemon Pepper and Red Pepper Aioli Topped
with Roasted Corn Relish and Micro Greens
+\$12.00

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)

Caesar

Crispy Romaine, Fresh Parmigiano-Reggiano &
Seasoned Croutons Tossed with Traditional Caesar Dressing (+2.00)



DINNER ENTRÉES



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

Pan Seared Filet Au Poivre & Stuffed Quail

Encrusted Filet with Pink and Black Peppercorn and Port Wine Sauce Paired
with Quail Stuffed with Mango Papaya Relish, Citrus Glazed
\$59.00

Filet Mignon

Our Finest Filet, Grilled and Cooked to Perfection
Topped with Gorgonzola Butter and Merlot Sauce
\$56.00

Filet and Salmon Duo

Grilled Filet and Sautéed Salmon
Accompanied by a Roasted Garlic Merlot Demi Glaze
Delicate Champagne Cilantro Sauce
\$52.00

Prime New York Steak

Grilled Strip Loin, Braised Tomato-Fennel Root,
Topped with Sweet Piquanté Peppers Butter
\$62.00

Kurobata Pork Loin

Pan Seared Pork Medallions, Brown Butter Sweet Potato Sauce,
and Star Anise Spiked Apple Relish
\$49.00

Mixed Grill

Petite Filet Mignon with Demi Glaze, Jumbo Gulf Shrimp and Grilled Chicken Breast
Toasted Shallot Vinaigrette
\$55.00

Floridian Grouper

Oven-Roasted Grouper Stuffed with Toasted Pecans and Rock Shrimp,
Bi-corn Relish and Fish Fumet
\$47.00

Chilean Sea Bass

Almond Encrusted Chilean Sea Bass in a Hickory Smoked Tomato Broth and
Infused Basil Oil Balsamic Reduction
\$47.00

Chicken en Croûte

Chicken Breast Filled with Crème of Florentine, Artichoke Hearts and Shitake Mushrooms with
Fontina-Red Pepper Sauce
\$37.00

Boursin Chicken

Grilled Chicken Breast Filled with Spinach, Boursin Cheese and Sun Dried Tomatoes
Boursin Cream Sauce
\$37.00

 **DESSERT SELECTIONS** 

Chocolate Truffle Torte

Chocolate Chiffon layered with Chocolate Truffle filling and dressed with ganache

Hazelnut Mousse Torte

Alternate layers of Hazelnut Chiffon and Hazelnut Mousse enveloped with ganache

Flourless Chocolate Cake

Chocolate Flourless Cake dressed with dark chocolate ganache and garnished with dark chocolate shavings

Ricotta Cheesecake

Rich Ricotta Cheesecake crowned with
fresh Raspberries and Blueberry Coulis

New York Style Cheesecake

The gold standard of Cheesecake topped with a Tangy Strawberry Sauce

Mango Tart

Sumptuous buttery pastry filled with Fresh Vanilla Custard and sliced mango

Vanilla-bean Custard with Mixed Fruit Topping

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

Chocolate-Banana Bliss

Delicate tart filled with warm chocolate and fresh bananas served with Bailey's Crème Anglaise
(+\$3.00)

Apple Tart

Pure Butter Pastry filled with Freshly Baked Granny Smith Apples topped with Hot Caramel Sauce and
garnished with a Quenelle of Cinnamon Gelato
(+\$3.00)

Personalized Chocolate Piece (Market Price)

Filled with your choice of Mousse and Garnished with Fresh Berries



SELECT RECEPTION OFFERINGS



Domestic and Imported Cheeses

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

Crudité

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

Antipasto Display

Grilled Marinated Vegetables, Marinated Portobello
Mushrooms, Roasted Red Peppers, Prosciutto,
Capicola, Genoa Salami, Aged Provolone,
Imported Olives, Artichoke Hearts, Plum Tomatoes
Garnished with Shaved Asiago
Served with Toasted Baguette
\$7.00 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
Chef Fee of \$100.00
(One Chef per 100 guests)

Grilled Vegetables

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

Whole Smoked Salmon

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

Steamship Round of Beef

Served with Pommery Mustard,
Creamed Horseradish and Mayonnaise
Petite Rolls and Italian Flatbreads
(Serves 200)
\$625.00
Carver Fee of \$100.00

Roasted Tenderloin of Beef

Served with Pommery Mustard,
Creamed Horseradish and Mayonnaises
Petite Rolls and Italian Flatbreads
(Serves 25)
\$350.00
Carver Fee of \$100.00

Honey Glazed Steamship Ham

Served with Pommery and Dijon Mustards,
Creamed Horseradish and Mayonnaise
Assorted Miniature Breads and Rolls
(Serves 75)
\$240.00
Carver Fee of \$100.00

Roasted Turkey Breast

Served with Cranberry Chutney, Dijon Mustard
and Mayonnaise
Petite Rolls and Italian Flatbreads
(Serves 50)
\$240.00
Carver Fee of \$100.00



SHOWER PACKAGES



*All Packages Include Choice of Salad, Dessert,
Assorted Rolls & Butter, Chef's Selection of Fresh Seasonal Vegetables and Garniture,
Two Hours of Beverage Service to include:
House Wines, Champagne, Mimosas, Assorted Juices and Soft Drinks, Freshly Brewed Coffees and Assorted Teas
Room Set up Fee of \$100.00 will apply*

SALADS

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

ENTREES

Baked Oven Roasted Chicken

Stuffed with Toasted Walnuts, Dried Fruits and Brie Cheese in a
Brown Butter Sauce finished with Reduced Cream

\$31.00

Organic Chicken Florentine Crêpes

Poached Chicken Breast with Baby Spinach, Sun-Dried Tomatoes and
Fontina Cheese Wrapped in a Thin Pancake with a Duo of Roasted Red and
Yellow Pepper Sauce

\$32.00

Baked Cannelloni, Shrimp and Scallop

Porcini Yukon Potato folded with Mascarpone in a White Wine Heirloom Tomato Sauce

\$35.00

Pan Seared Wild King Salmon

Marinated Salmon with Baby Mustard Greens, Poached Teardrop Tomatoes, Roasted
Fingerling Potatoes with Crispy Capers in a Rich Madera Wine Sauce

\$33.00

SOUP AND SALAD COMBINATIONS

Organic Crisp Romaine Salad

Soup du Jour

Crisp Romaine, Frisee and Red Oak, Fire-roasted Roma Tomatoes, Asparagus Tips and
Shiitake Mushrooms Capped with Crispy Pancetta and Kalamata Olives, Garnished with
Taleggio Cheese Crostini and Drizzled with Caramelized Fennel and Chervil Vinaigrette

\$26.00

Berry Delite

French Onion Soup with Gruyere Cheese,
Field Greens topped with Marinated Crusted Chicken,
Hearts of Palm, Blueberries, Raspberries, Crumbled
Gorgonzola, Toasted Pecan Pieces, Raspberry

Vinaigrette

\$28.00

Fall Faire

French Onion Soup with Gruyere Cheese,
Mixed Greens with Candied Walnuts, Marinated
Roasted chicken, Dried Cranberries and Apricots,
Roquefort Cheese, Apple Walnut Vinaigrette Dressing

\$28.00

DESSERTS

Customized Shower Cake

Additional Desserts available upon Request