



Following is a selection of our available dinner buffet menus. Please note that each menu is more extensive than what is shown, but each gives you a flavor for the types of selections from which you can choose. For a complete menu, please contact us through the “**Contact Us**” page.

Dinner Buffet Selections – “Silver”

Includes White or Ivory China package, rolls & butter, coffee & tea

Chicken Cordon Bleu

Chicken breast stuffed with Swiss cheese and smoked ham, served with cream sauce seasoned with garlic and nutmeg

Chicken Marsala

Sautéed boneless breast of chicken with moon-lite mushrooms and Marsala wine demi glace

Top Round of Beef Jus Lié

USDA Choice seasoned roast beef, sliced and served in a burgundy wine and fresh rosemary sauce

Butter Roasted Scrod

Fillet of Cod Fish sprinkled with fresh herbs and oven roasted with fresh cream butter

Silver Price per guest –

With 2 Entrees - \$ 26.95*

With 3 Entrees - \$ 29.45*

Dinner Buffet Selections – “Gold”

Includes White or Ivory China package, rolls & butter, coffee & tea

Tuscan Chicken

Lightly breaded chicken breast stuffed with fresh mozzarella, air-dried tomato, and fresh basil

Chicken Florentine

Breaded chicken breast, stuffed with cheese & spinach, topped with Sauce Supreme

Sirloin of Beef

Aged sirloin served with peppercorn bourbon demi or tomato & balsamic reduction sauce

Broiled Salmon

Fresh fillet of salmon broiled and accompanied by a dill peppercorn or sweet Dijon cream sauce

Tortellini

Cheese filled pasta with fresh basil and tomato marinara

Gold Price per guest –

With 2 Entrees - \$29.95*

With 3 Entrees - \$32.75*

*Plus sales tax & staffing charge (20% for over 100 guests. Please call for staffing pricing for under 100 guests.) Additional Venue Service Charge may apply at select venues. Please call for custom meal pricing for fewer than 35 guests.



Dinner Buffet Selections – “Platinum”

Includes White or Ivory China package, rolls & butter, coffee & tea

Bacon Wrapped Beef Medallions

Tenderloin of beef wrapped with smoked bacon and finished with garlic and red wine sauce

Jumbo Lump Crab Cakes

Blue crab, Panko bread crumbs, chives, spices, and herbs served with Dijonaise

Alaskan Halibut Pomodoro

Tender white flaky fish braised with plum tomatoes, basil, garlic, and white wine

Lamb and Vegetable Skewers

Fresh lamb with tri-color peppers & onions grilled over an open flame and finished with teriyaki glaze

Platinum Price per guest –

With 2 or 3 Entrees – Market price*

*Plus sales tax & staffing charge (20% for over 100 guests. Please call for staffing pricing for under 100 guests.) Additional Venue Service Charge may apply at select venues.



Following is a selection of our available sit down dinner menus. Please note that each menu is more extensive than what is shown, but each gives you a flavor for the types of selections from which you can choose. For a complete menu, please contact us through the “*Contact Us*” page.

Sit Down Dinner Selections

All entrees include 1 hors d'oeuvre, salad, potato, vegetable, white or ivory china package, rolls & butter, coffee

“Silver” - Selections priced at \$26.95* / guest

Chicken Marsala

Boneless breast of chicken sautéed with mushrooms & Marsala wine

Smoke House Apple Chicken

Boneless breast of chicken with an apple chutney sauce

Top Round of Beef

Slow roasted top round of beef with select seasonings, thinly sliced and served with Jus Lie

Cod Fish

Baked cod loin with tarragon lemon pepper sauce

Pasta Primavera

Fresh pasta tossed in alfredo sauce with seasonal fresh vegetables

“Gold” - Selections priced at \$29.95* / guest

Tuscan Chicken

Chicken breast stuffed with fresh mozzarella, basil and sun-dried tomatoes

Rosemary Garlic Chicken

Tender chicken breast lightly floured and sautéed in a white wine cream sauce

Sirloin of Beef Filet

Hand cut beef sirloin served with either a tomato balsamic demi glaze or roasted garlic and burgundy wine sauce

Stuffed Sole

Fillet of sole stuffed with crab meat and topped with sauce béarnaise

*Plus sales tax and staffing charge (25% for over 100 guests. Please call for staffing pricing for under 100 guests.). Additional Venue Service Charge may apply at select venues. Please call for custom meal pricing for service for fewer than 35 guests.



Sit Down Dinner Selections
“Platinum”- Selection priced at Market Price

New York Strip Steak

Black Angus strip loin grilled to perfection and served with sautéed mushrooms and onions

Lobster Stuffed Ravioli

Lobster stuffed ravioli in a fresh tomato basil cream sauce

Roasted Sea Bass

Fresh, firm white fish broiled and served with chunks of fresh lobster in a saffron sauce

Rack of Lamb Chambord

Rack of lamb seasoned with Dijon mustard, pan-seared and served over a pool of raspberry demi glace

*Plus sales tax and staffing charge (25% for over 100 guests. Please call for staffing pricing for under 100 guests.). Additional Venue Service Charge may apply at select venues.

Create Dual Entrée options:

For example:

Top Round of Beef & Herb Crusted Chicken
(two silver level selections)

Broiled Salmon & Sirloin of Beef
(two gold level selections)

Add 15% of single entrée price for second entree



Following is a selection of our available hors d'oeuvres. Please note that other items are available, but this gives you a flavor for the types of selections from which you can choose. For a complete list, please contact us through the "**Contact Us**" page.

Hors D'oeuvres

You may mix & match Hors D'oeuvre selections from all categories

"Silver" Selections

- Domestic Cheese & Cracker Tray
 - Buffalo Chicken Tenders
 - Sweet & Sour Meatballs
 - Swedish Meatballs
 - Italian Bruschetta
 - Fresh Mozzarella & Sun-Dried Tomato Tarts
- Available for \$2.25 per selection per guest**

"Gold" Selections

- Shrimp Shooter with Balsamic Reduction Cocktail Sauce
 - Beef and/or Chicken Kabobs with BBQ or Teriyaki Sauce
 - Smoked Sausage in a Mango BBQ Sauce
 - Mushroom Caps Stuffed with Sausage & Spinach
 - Water Chestnuts Wrapped in Bacon
- Available for \$3.25* per selection per guest**

"Platinum" Selections

- Scallops Wrapped in Bacon in a Garlic White Wine Butter Sauce
- Baby Lamb Chops with a Whole Grain Mustard Sauce
- Smoked Salmon & Shrimp Canapés
- Ahi Tuna encrusted with Black and White Sesame Seeds and served on a fork with Wasabi

Available for Market Price



Hors D'oeuvres **Stations & Displays**

“Secret Garden” – One of Our Signature Creations!

An Assortment of Fruits, Vegetables and Cheese Skewers displayed on an Organic Bed of Wheat Grass

As an hors d'oeuvre - \$3.65 per guest*

As a dinner station - \$5.65 per guest*

Mini Sliders

Miniature Hamburgers grilled and served with Assorted Cheeses

As an hors d'oeuvre - \$4.45 per guest*

As a dinner station - \$7.45 per guest*

Martini Mashed Potato Bar

Whipped Idaho or Sweet Potatoes served in a Martini Glass with your choice of Sour Cream, Chives, Butter, Bacon Bits, and Shredded Cheese

As an hors d'oeuvre - \$4.75 per guest*

As a dinner station - \$6.75 per guest*

Whole Poached Atlantic Salmon

Salmon garnished with Capers, Eggs, Diced Bermuda Onions and Cucumber Slices

As an hors d'oeuvre - \$4.75 per guest*

As a dinner station - \$7.75 per guest*

Antipasto Platter

Assorted Salami, Cheese, Marinated Vegetables, Olives, and Roasted Red Peppers

As an hors d'oeuvre - \$7.75 per guest*

As a dinner station - \$10.75 per guest*



Hors D'oeuvres **More Stations & Displays**

Chef-Manned Pasta Station

Our Chef's will prepare your choice of Pastas, Sauces, and Sautéed Vegetables to your guests' liking

As an hors d'oeuvre - \$5.45 per guest*

As a dinner station - \$8.45 per guest*

Fajita Bar

Grilled Chicken and Beef Strips on Flour Tortillas with Shredded Cheese, Sour Cream, Sautéed Peppers and Onions, Salsa, Guacamole and Tri-Colored Corn Chips

As an hors d'oeuvre - \$6.45 per guest*

As a dinner station - \$9.45 per guest*

Chef-Manned Stir Fry Station

Made to order Chicken, Shrimp, Asian Vegetables, Rice, and Oriental Noodles with Szechuan Sauce and Sweet & Sour Sauce

As an hors d'oeuvre - \$7.25 per guest*

As a dinner station - \$10.25 per guest*

Chef-Carving Station (served with miniature rolls and sauces, minimum of 100 guests)

Oven-Roasted Boneless Turkey Breast with Sage and Butter

As an hors d'oeuvre - \$4.45 per guest*

As a dinner station - \$7.45 per guest*

Whole Roasted Cajun Pork Loin

As an hors d'oeuvre - \$4.45 per guest*

As a dinner station - \$7.45 per guest*

Slow Roasted Steamship Round of Beef with Herbs and Spices, thinly sliced for serving

As an hors d'oeuvre - \$4.75 per guest*

As a dinner station - \$7.75 per guest*

Slow Roasted Angus Strip Loin with Kosher Salt and Ground Black Pepper

As an hors d'oeuvre - \$6.45 per guest*

As a dinner station - \$9.45 per guest*

Whole Beef Tenderloin Char-Grilled to perfection and seasoned with a Garlic Rub

Market Price

Sushi Display

price based on Selection

*Plus sales tax and staffing charge, if Robert J. is staffing your event (20% for over 100 guests. Please call for staffing pricing, if serving under 100 guests.) Additional Venue Service Charge may apply at select venues.

China / linens package - \$4/guest for hors d'oeuvres. Please call for China pricing if using dinner stations.

Minimum order for "Hors D'oeuvres Only" event is \$200.



Dessert Selections

You may mix and match from any of the three categories

“Silver”

Fresh Baked Cookies
Chocolate Brownies
Lemon Bars

Mini Cream Puffs
Mini Chocolate Éclairs
Pecan Tarts

Available for \$2.25* per selection per guest

“Gold”

Mini Cannolis
Chocolate Mousse in a Chocolate Cup
with a Raspberry Coulis
Homemade Cake Bites in many flavors
including Choc., Oreo, Carrot, Lemon
Assorted Dessert Bars

Assorted Mini Pastries
Assorted Cupcakes
Chocolate Covered Strawberries
Fresh Baked Pies
NY-Style Cheesecake

Available for \$3.25* per selection per guest

“Platinum”

Chocolate Decadence Cake
Diamond Jubilee Carrot Cake
Tiramisu
Fresh Berries with Fresh Crème

Available for \$5.25 per selection per guest

Specialty Desserts

Chocolate Fountain - with fruit, pretzels, marshmallows and brownies
starting at \$3.95* per guest

Flambé Station - Cherries Jubilee or Bananas Fosters
starting at \$5.75* per guest

Our Signature Dessert - “The Hot Cannoli”
starting at \$5.75* per guest

Specialty Coffee Bar - with Espresso, Cappuccino, and Lattes
starting at \$5.45* per guest

*Plus sales tax and staffing charge, if Robert J. is staffing your event (20% for over 100 guests. Please call for staffing pricing, if serving under 100 guests.) Additional Venue Service Charge may apply at select venues. Please consult us if there is a particular dessert that you would like us to prepare. We are not limited to the above selections.



China Packages

“White”

Included with all dinners

White Dinner Service includes white dinner plate, white salad plate, white bread & butter plate, white dessert plate, water goblet, and stainless flatware (dinner fork, salad fork, dessert fork, and knife)

Coffee Station includes Irish Coffee Mugs placed at a separate table

Table Service includes salt & pepper shakers, bread basket

Linen Service includes round white tablecloths, choice of napkin color

Hors D’oeuvre Service includes attractive black, plastic plates for the hors d’oeuvres with white paper beverage napkins

For Sit Down Dinners – Complete coffee service including cups, saucers, and spoons at each place setting

“Ivory”

Ivory Dinner Service includes ivory dinner plate, ivory salad plate, ivory bread & butter plate, ivory dessert plate, water goblet, and stainless flatware (dinner fork, salad fork, and knife) and salt & peppershakers

Coffee Station includes Irish coffee mugs placed at a separate table

Table Service includes salt & pepper shakers, bread basket

Linen Service includes white or ivory tablecloths and choice of napkin color

Hors D’oeuvre Service includes attractive black, plastic plates for the hors d’oeuvres with white paper beverage napkins

For Sit Down Dinners – Complete coffee service including cups, saucers, and spoons at each place setting



Specialty China Options

Multiple specialty China options are available. They include white and ivory options with trims in silver, gold, and other colors. Styles range from traditional to contemporary. Geometric shaped items are also available. Please call to discuss these additional selections and pricing.

In addition to specialty China, distinctive flatware and glassware options are available. Please call to discuss these unique selections and pricing.

Additional Charges

- Rental & Linen Delivery and Pick-Up Services starting at \$50
- Silver or gold flatware, unless part of a package
- Table cloths exceeding 108" in length
- Floor length table cloths, round or rectangular
- Table overlays or chair covers
- China for hors d'oeuvres
- Wine and/or champagne glasses for place settings
- Complete glass barware service
- Coffee Carafes
- Additional Skirting
- Set-Up and Tear-Down of tables and chairs, if applicable
- Extra rental equipment may be needed based on venue selection



Other Menus

Hot Lunch Buffet
Cold Lunch Selections
Breakfast
Outdoor Grilled Events

Please contact us through the "**Contact Us**" page to get a complete menu for any of the above categories.