

# BREAKFAST / BRUNCH

## *Breakfast Offerings*

### **Continental Breakfast**

*Fresh Squeezed Tropicana Orange and Grapefruit Juices*  
*Sliced Fresh Fruit Display*  
*Assorted Danish*  
*Assorted Bagels and Cream Cheese*  
*Fresh Brewed Coffee*  
*Selection of Herbal Teas*  
*\$11.95 per person*

### **Early Rise Breakfast Buffet**

*Continental Breakfast*  
*plus*  
*Scrambled Eggs*  
*Hash Browns*  
*Apple Wood Smoked Bacon*  
*Maple Sausage*  
*\$18.95 per person*

### **Beverages**

*Fresh Brewed Regular and Decaffeinated Coffee and a selection of Herbal Teas . . . \$1.95 per person*  
*Fresh Squeezed Tropicana Orange and Grapefruit Juices . . . \$30.00 per gallon*  
*Apple, Tomato, and Cranberry Juices . . . \$26.00 per gallon*  
*Regular and Diet Soft Drinks . . . \$2.00 each*  
*Assorted Mineral and Bottled Waters . . . \$2.00 each*  
*Assorted flavors Gatorade and Snapple . . . \$3.50 each*  
*Tropicana Lemonade . . . \$19.00 per gallon*  
*Fresh Brewed Iced Tea . . . \$19.00 per gallon*  
*All you can drink Soda Station . . . \$4.95 per person*

*Availability and prices subject to change*  
*Prices do not include gratuity or taxes*

## **Brunch Buffets**

*Fresh Squeezed Orange Juice and Grapefruit Juice*

*Sliced Fresh Fruit Display*

*Assorted Danish*

*Assorted Bagels and Cream Cheese*

*Fresh Brewed Coffee*

*Selection of Herbal Teas*

*Applewood Smoked Bacon*

*Maple Sausage*

*Hash Browns*

*Roasted Salmon with Lemon Dill Butter Sauce*

*Eggs Benedict with Hollandaise*

*Fresh Steamed Asparagus*

*Carved Roast Beef with Horseradish Cream*

**\$29.95**

### **Additions To Your Brunch Buffet**

#### **Omelette Station**

*Cooked to order with toppings to include:*

*Onion, Pepper, Mushrooms, Tomato,*

*Ham and Cheddar Cheese*

*\$6.25 per person*

*+\$85 per chef attendant*

#### **Waffle Station**

*Served with Maple Syrup, Whipped Cream,*

*Fresh Fruit Compote, Homemade Granola,*

*and Sliced Bananas*

*\$5.25 per person*

*+\$70 per chef attendant*

#### **House Cured Salmon Display**

*Accompanied by Capers, Red Onion,*

*Chopped Egg, and Fresh Lemon*

*\$8.95 per person*

### **Add Any Of The Following Items**

<i>Carved Turkey Breast with Cranberry Relish - Serves 20.....</i>	<i>\$90.00</i>
<i>Spiral Honey Glazed Ham - serves 45.....</i>	<i>\$100.00</i>
<i>Carved Pork Loin - serves 20.....</i>	<i>\$110.00</i>
<i>Roasted Airline Chicken Breast with Sundried Tomato Cream Sauce .....</i>	<i>\$5.95 per person</i>
<i>Buttermilk Pancakes with Warm Vermont Maple Syrup.....</i>	<i>\$4.95 per person</i>
<i>Thick Cut Cinnamon French Toast with Pecan Maple Syrup .....</i>	<i>\$5.95 per person</i>
<i>Assorted Cereals .....</i>	<i>\$3.95 per person</i>
<i>Assorted Yogurts and Granola.....</i>	<i>\$4.95 per person</i>

# LUNCHEON

## *Luncheon Entrees*

*price per person includes choice of Salad or Soup*

### *Soups and Salads*

*(Choice of One)*

*Corn and Crab Chowder  
Chicken and Vegetable Soup  
Caesar Salad*

*Garden Salad with Baby Tomatoes, Shiitake Mushrooms, and Balsamic Vinaigrette*

### *Entrees*

*(Choice of One)*

#### *Chicken or Tuna Salad*

*served in a Lettuce Cup with Grilled Asparagus and Fresh Fruit*

**\$16.95**

#### *Westwood Cobb Salad*

*Mixed Greens tossed with Eggs, Tomatoes, Bacon, Bleu Cheese,  
Scallions, Smoked Turkey, and Balsamic Vinaigrette*

**\$16.95**

#### *Yellow Fin Tuna Seared Rare*

*with Mushroom, Carrots, Green Onions, Lettuce,  
wrapped in a Sundried Tomato Tortilla with Sesame Vinaigrette and Sweet Potato Fries*

**\$22.95**

#### *Grilled Salmon*

*with Lemon Dill Butter Sauce*

**\$21.95**

#### *Roasted Pork Loin*

*with Roasted Shallot Sauce*

**\$22.95**

#### *Grilled Six-Ounce Fillet of Beef*

*with a Merlot Mushroom Sauce*

**\$25.95**

#### *Sauteed Five-Ounce Crab Cake*

*with Lemon Caper Sauce*

**\$25.95**

#### *Veal Marsala*

**\$24.95**

#### *Roasted Airline Chicken Breast*

*with Madeira Wine Sauce*

**\$22.95**

*above items are served with choice of one Starch and one Vegetable*

#### *Starches*

*Mashed Garlic Potatoes*

*Saffron Rice*

*Roasted Herb Potatoes*

*Fettucine tossed with Sundried Cream Sauce*

#### *Vegetables*

*Steamed Asparagus*

*Roasted Zucchini and Yellow Squash*

*Green Bean Almondine*

*Availability and prices subject to change*

*Prices do not include gratuity or taxes*

# Luncheon Buffets

## Deli Buffet

*Display of*

*Turkey, Ham, Roast Beef, and Corned Beef*

*Assorted Sliced Cheeses*

*Assorted Breads*

*Pickle, Onion, Tomato and Lettuce Tray*

*Cole Slaw, Potato Salad, Pasta Salad*

*Assorted Condiments*

*Caesar Salad, Garden Salad*

*Cookies, Brownies*

*Fruit Salad*

**\$18.95**

## American Regional Buffet

*(Min. 20)*

*Garden Salad with Dressings*

*Caesar Salad*

*Cole Slaw, Potato Salad, Pasta Salad*

*Grilled Hot Dogs*

*Grilled Hamburgers and Cheeseburgers*

*Grilled Marinated Chicken Breast*

*Pulled Pork BBQ*

*Assorted Rolls*

*Assorted Condiments*

*Lettuce, Tomato, Onion and Pickle Tray*

*Assorted Pies*

*Fruit Salad*

**\$25.95**

## Italian Buffet

*(Min. 30)*

*Caesar Salad*

*Tomato Mozzarella with Balsamic Vinaigrette*

*Grilled Antipasto*

*Rustic Italian Breads*

*Herb Breaded Veal Parmesan with Capellini*

*Vegetable Ratatouille*

*Seared Yellow Fin Tuna with Capers, Olives*

*and Aged Sherry Vinaigrette*

*Sauteed Green Beans with Caramelized Onions, Basil,*

*and Olive Oil*

*Herb, Garlic, and Parmesan Roasted Potatoes*

*Roasted Chicken Puttanesca*

*Fresh Fruit Display*

*Traditional Tiramisu Cake*

*Cannolis*

**\$31.95**

## Create Your Own Buffet

*(min. 40)*

### Salad

*(Choice of Two)*

*Tomato Mozzarella Tray with*

*Balsamic Dressing and Basil*

*Caesar Salad*

*Fresh Garden Salad with Assorted Dressings*

*Grilled Vegetable Salad*

*Spinach Salad with Baby Tomatoes, Gorgonzola  
Cheese, Grapes, and Dijon Sherry Wine Vinaigrette*

### Side Dish

*(Choice of One)*

*Herb Roasted Red Potatoes*

*Traditional Whipped or Garlic Potatoes*

*Saffron Rice*

*Cheese Tortellini with Pesto Cream*

*Fettucine Pasta with Sundried Tomatoes,*

*Peas and Parmesan Cream Sauce*

### Vegetable

*(Choice of One)*

*Steamed Asparagus*

*Green Beans with Stewed Tomatoes*

*Mixed Seasonal Vegetables*

*Roasted Zucchini and Squash*

*Green Bean Almondine*

### Entrees

*(Choice of Three)*

*Veal Piccata with Lemon Caper Sauce*

*Chicken Marsala*

*Grilled Salmon with Lemon Dill Butter Sauce*

*Peppered London Broil*

*with a Red Wine Mushroom Sauce*

*Grilled Chicken Breast*

*with Sundried Tomato Cream Sauce*

*Roasted Thyme and Orange Glazed Pork Loin*

*Shrimp Scampi*

*Chicken or Beef Stir Fry with Julienne Vegetables*

*Assorted Cakes and Pies*

**\$30.95**

# DINNER

## *Dinner Starters*

***Corn and Crab Chowder***

\$5.95

***Caesar Salad***

\$4.95

***Garden Salad***

*with Baby Tomatoes, Shiitake Mushrooms,  
and Balsamic Vinaigrette*

\$4.95

***Grilled Portabello Mushroom***

*with Tomato and Balsamic Dressing  
topped with Clipped Greens*

\$5.95

***Baby Arugula and Pear Salad***

*Baby Arugula tossed with Peppercorn Dressing, Toasted Pecans,  
Crumbled Blue Cheese and Poached Pears*

\$5.95

***Crisp Romaine Lettuce and Watercress Salad***

*tossed with Diced Apple, Crumbled Bleu Cheese, and Walnuts*

\$5.25

***Wedge Salad***

*with Crisp Iceberg Lettuce, Bleu Cheese, Diced Tomato, Cucumber, and Bacon*

\$5.25

*Availability and prices subject to change  
Prices do not include gratuity or taxes*

## ***Dinner Entrees***

### ***Roasted Salmon***

*finished with a Lemon Dill Butter Sauce*  
\$25.95

### ***Roasted Beef Tenderloin***

*topped with a Wild Mushroom Red Wine Sauce*  
\$35.95

### ***Grilled Veal Chop***

*with a Madeira Wine Reduction*  
\$39.95

### ***Sauteed Pork Loin***

*finished with a Shallot Caper Sauce*  
\$28.95

### ***Two Four-Ounce Crab Cakes***

*with a Tomato Corn Relish*  
\$38.95

### ***Roasted Chicken Breast***

*stuffed with Asiago Cheese and Sundried Tomatoes*  
*finished with English Pea Coulis*  
\$27.95

### ***Roasted Herb Marinated Chicken Breast***

*with Srtichokes and Olives*  
\$26.95

### ***Sesame Encrusted Saku Tuna***

*with a Spicy Thai Reduction*  
\$34.95

## ***Combination Entrees***

<i>Roasted Beef Tenderloin and Broiled Lobster .....</i>	<i>\$44.95</i>
<i>Grilled Veal Chop and Grilled Shrimp .....</i>	<i>\$42.95</i>
<i>Roasted Salmon and Roasted Chicken .....</i>	<i>\$35.95</i>
<i>Roasted Beef Tenderloin and Jumbo Lump Crab Cakes .....</i>	<i>\$40.95</i>

### ***PICK ONE***

*Mashed Garlic Potatoes, Saffron Risotto, Roasted Herb Potatoes,  
Root Vegetable Gatinata, Fennel tossed with Sundried Cream Sauce*

### ***PICK ONE***

*Steamed Broccoli, Steamed Asparagus,  
Roasted Zucchini, Yellow Squash and Shallots  
Green Bean Almondine, Sauteed Herb Baby Carrots*

# *Dinner Buffets*

*\$41.95 per person*

## *Salad*

*(choice of two)*

*Tomato Mozzarella Tray with Balsamic Dressing and Basil*

*Caesar Salad*

*Fresh Garden Salad with Assorted Dressings*

*Grilled Vegetable Salad*

*Spinach Salad with Baby Tomatoes, Gorgonzola Cheese, Grapes and Dijon Sherry Wine Vinaigrette*

## *Side Dishes*

*(choice of two)*

*Herb Roasted Red Potatoes*

*Traditional Whipped or Garlic Potatoes*

*Saffron Rice*

*Cheese Tortellini with Pesto Cream*

*Fettucine Pasta with Sundried Tomatoes, Peas and Parmesan Cream Sauce*

*Creamy Risotto*

*Roasted Corn and Chipotle Polenta*

## *Vegetables*

*(choice of two)*

*Glazed Baby Carrots*

*Steamed Asparagus*

*Green Beans with Stewed Tomatoes*

*Mixed Seasonal Vegetables*

*Roasted Zucchini and Squash*

*Green Bean Almondine*

*Roasted Fennel with Herbs*

## *Entrees*

*(choice of three)*

*Veal Piccata with Lemon Caper Sauce*

*Chicken Marsala*

*Grilled Salmon with Lemon Dill Butter Sauce*

*Peppered Sirloin with a Red Wine Mushroom Sauce*

*Roasted Airline Chicken Breast with Sundried Tomato Cream Sauce*

*Roasted Thyme and Orange Glazed Pork Loin*

*Shrimp Scampi*

*Chicken or Beef Stir Fry with Julienne Vegetables*

*All Dinner Buffets include Assorted Cakes & Pies and  
Carved Roast Beef with Dinner Rolls and Horseradish*

# DESSERTS

- Individual Fresh Seasonal Fruit Tarts . . . \$6.95 per person*
- Assorted Mini Pastries . . . \$34.95 per dozen*
- Assorted Cookies . . . \$7.95 per dozen*
- Chocolate Chunk Brownies . . . \$6.95 per dozen*
- Flourless Chocolate Cake . . . \$5.95 per person*
- Chocolate Mousse Cups . . . \$5.95 per person*
- House Made New York Style Cheese Cake . . . \$5.95 per person*
- Strawberry Mousse Cake . . . \$5.95 per person*
- Tiramisu Cake . . . \$6.95 per person*
- Apple Pie à la Mode . . . \$5.95 per person*
- Bunt-Style Pound Cake with Pecans and Cerry Compote . . . \$4.95 per person*
- Mixed Berries with Sabayon Sauce . . . \$4.95 per person*

## ***For The Kids***

- Ice Cream Sundae Bar for 20 or more people with all the toppings . . . \$7.25 per person*
- Decorated Cupcakes . . . \$2.95 each*
- Blondie Brownies . . . \$5.95 per dozen*

*Availability and prices subject to change  
Prices do not include gratuity or taxes*

# ELEGANT DISPLAYS

## ***Smoked Seafood***

*Smoked Mussels, Smoked Shrimp and Smoked Salmon Eggs,  
Red Onion, and Capers with Black Bread*  
\$11.95 per person

## ***Raw Bar***

*Oysters on the Half Shell, Shrimp Cocktail, and Snow Crab Claws  
With Fresh Lemon, Cocktail Sauce, Tabasco, and Fresh Horseradish*  
\$15.95

## ***Grilled Vegetables***

*Zucchini, Yellow Squash, Asparagus, Tomato, Red Onion, Scallion,  
Portobello Mushroom, Red Bell Pepper, and Eggplant  
with Roasted Red Pepper Hummus and Grilled Pannini Bread*  
\$5.25

## ***Seared Ahi Tuna***

*Sesame seed encrusted with Wasabi, Pickled Ginger, Soy Sauce, Asian Pear Slaw*  
\$10.95

## ***Sliced Tenderloin***

*Mustard and Horseradish Crusted, Oven-Roasted, Chilled and Sliced  
Served with Dijon Mustard, Red Onion, Fried Capers, and Sliced Rolls*  
\$13.75

## ***Antipasto***

*Sliced Italian Meats and Cheeses with Olives,  
Cornichons and Grilled Rustic Breads*  
\$8.95 per person

## ***Jumbo Shrimp***

*Chilled Shrimp Cocktail served with Fresh Lemon and Cocktail Sauce*  
\$3.50 per shrimp

## ***Chocolate Fondue***

*Strawberries, Bananas, Pineapple, Poundcake, Brownie Pieces,  
Cheesecake Squares, and Marshmallows for Dipping*  
\$8.95

## **Cold Displays**

*Tortilla Chips with Salsa, Guacamole and Mixed Cheese \$3.95*  
*Imported Domestic Cheeses with Strawberries, Grapes and Assorted Gourmet Crackers \$6.95*  
*Fresh Vegetable Crudite with House Made French Onion Dip \$4.00*

## **Hot Displays**

*Baked Brie en Croute with Dried Fruits, Honey, and Walnuts \$4.25*  
*Crab and Artichoke Dip with Warm Pita Chips and French Bread \$5.50*

*Availability and Prices Subject to Change*

## **Passed or Displayed**

- Spanikopita . . . \$2.75 each*
- Thai Peanut Marinated Chicken Satay . . . \$2.75 each*
- Thai Marinated Beef Satay . . . \$2.75 each*
- Lady Purse stuffed with Mushroom and Fontina Cheese . . . \$3.50 each*
- Mini Crabcakes . . . \$4.00 each*
- Chicken Cornucopia . . . \$2.75 each*
- Vegetable Cornucopia . . . \$2.50 each*
- Asparagus wrapped with Prosciutto . . . \$2.75 each*
- Balsamic Glazed Lamb Chops . . . \$4.75 each*
- Assorted Mini Quiche . . . \$2.50 each*
- Mini Vegetable Spring Rolls . . . \$2.95 each*
- Scallops wrapped in Bacon . . . \$3.50 each*
- Mini Mushroom and Brie Tart . . . \$3.50 each*
- Pesto Marinated Prawns on a Skewer . . . \$3.75 each*
- Mini Beef Wellington . . . \$3.50 each*
- Curried Lobster in Puff Pastry . . . \$4.25 each*

# BAR/BAT MITZVAH

\$31.95 Per Person

## **Choice of Three Appetizers**

Mini Pizzas  
Pigs in a Blanket  
Vegetable Display  
Fruit Display  
Chicken Satay  
Chips and Salsa  
Popcorn Mozzarella Sticks  
Potato Skins

## **Choice of Four Entrees**

Mini hamburgers and Cheeseburgers  
Mini Pizza  
Chicken Quesadilla  
French Fries  
Baby Carrots  
Garden Salad  
Hot Dogs  
Chicken Tenders  
BBQ Chicken Wings  
Mashed Potatoes  
Vegetable Fried Rice  
Macaroni and Cheese  
Baked Ziti

## **All You Can Drink Sodas**

### **Ice Cream Sundae Bar**

Vanilla Ice Cream and Chocolate Ice Cream, M&M'S, Peanuts, Cherries, Whipped Cream, Chocolate Sauce and Oreo Cookies

# POOL PARTY

## **Option A**

All you can drink Soda and Water station

Fruit Display

Chicken Tenders

Pizza

French Fries

(Includes Ketchup and Honey Mustard)

\$13.95 per person

## **Option B**

All you can drink Soda and Water station

Fruit Display

Hot Dogs

Hamburgers and Cheeseburgers

French Fries

\$15.95 per person

## **Desserts**

### **Cookies and Brownies**

\$4.95 per person

### **Ice Cream Sundae Bar**

Vanilla Ice Cream and Chocolate Ice Cream, M&M's, Cherries, Peanuts, Whipped Cream, Chocolate Sauce, and Oreo Cookies.

\$7.25 per person