

BREAKFAST / BRUNCH

Breakfast Offerings

Continental Breakfast

Minimum - 30 People

Freshly Squeezed 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

Minimum - 30 People

Continental Breakfast

plus

Scrambled Eggs

Hash Browns

Apple Wood Smoked Bacon

Maple Sausage

\$18.95 per person

Beverages

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| <i>Freshly Brewed Regular / Decaffeinated Coffee and a selection of Herbal Teas</i> | <i>\$1.95 per person</i> |
| <i>Freshly Brewed Iced Tea</i> | <i>\$1.95 per person</i> |
| <i>Freshly Squeezed Orange and Grapefruit Juices</i> | <i>\$4.50 per person</i> |
| <i>Freshly Squeezed Lemonade</i> | <i>\$2.00 per person</i> |
| <i>Apple, Tomato, and Cranberry Juices</i> | <i>\$2.50 per person</i> |
| <i>Regular and Diet Soft Drinks</i> | <i>\$2.00 each</i> |
| <i>Assorted Mineral and Bottled Waters</i> | <i>\$2.00 each</i> |
| <i>Gatorade and Snapple - Assorted Flavors</i> | <i>\$3.50 each</i> |
| <i>Soda Station - All you can drink (3 hour limit)</i> | <i>\$4.95 per person</i> |

*Availability and prices subject to change
Prices do not include service charge and taxes*

Brunch Offerings

Brunch Buffet

Minimum - 30 people

Freshly Squeezed Orange Juice and Grapefruit Juice

Sliced Fresh Fruit Display

Assorted Danish

Assorted Bagels and Cream Cheese

Freshly 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

\$25.95 per person

Additions To Your Brunch Buffet

Omelette Station

Includes an Attendant

Cooked to order with toppings to include:

Onion, Pepper, Mushrooms, Tomato,

Ham and Cheddar Cheese

\$7.95 per person

Waffle Station

Includes an Attendant

Served with Maple Syrup, Whipped Cream,

Fresh Fruit Compote, Homemade Granola,

and Sliced Bananas

\$6.25 per person

House Cured Salmon Display

Includes an Attendant

Accompanied by Capers, Red Onion,

Chopped Egg, and Fresh Lemon

\$8.95 per person

Carved Roast Beef Station

Minimum - 50 people

Includes an Attendant

Served with Horseradish

\$8.95 per person

Add Any Of The Following Items

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| <i>Assorted Cereals</i> | <i>\$3.95 per person</i> |
| <i>Assorted Yogurts and Granola</i> | <i>\$4.95 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> |

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LUNCHEON

Luncheon Entrees

Price Per Person Includes A Choice of Salad or Soup

Soups and Salads

(Choice of One)

Soups

*Corn and Crab Chowder
Roasted Chicken and Vegetable Soup
Roasted Tomato Bisque*

Salads

*Caesar Salad
Fresh Garden Salad
Crisp Romaine and Watercress Salad*

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

The below items are served with choice of one Starch and one Vegetable

Grilled Salmon

with Lemon Dill Butter Sauce
\$21.95

Roasted Airline Chicken Breast

with Madeira Wine Sauce
\$22.95

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

Roasted Pork Loin

with Roasted Shallot Sauce
\$22.95

Veal Marsala

\$24.95

Grilled Six-Ounce Fillet of Beef

with a Merlot Mushroom Sauce
\$25.95

Sauteed Five-Ounce Crab Cake

with Lemon Caper Sauce
\$25.95

Starches

*Mashed Garlic Potatoes
Roasted Herb Potatoes
Saffron Rice
Cheese Tortellini*

Vegetables

*Green Bean Almondine
Roasted Zucchini and Yellow Squash
Steamed Asparagus
Steamed Broccoli
Suat ed Baby Carrots and French Beans*

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Luncheon Buffets

Deli Buffet

Minimum 30 people

*Fresh Garden Salad with Assorted Dressings
Cole Slaw, Potato Salad, Pasta Salad
Turkey, Ham and Roast Beef
Assorted Sliced Cheeses
Assorted Breads
Pickle, Onion, Lettuce and Tomato Tray
Assorted Condiments
Fruit Fruit Salad
Cookies, Brownies
\$18.95*

American Regional Buffet

Minimum 30 people

*Fresh Garden Salad with Assorted Dressings
Cole Slaw and Potato Salad
Grilled Hot Dogs
Grilled Hamburgers and Cheeseburgers
Grilled Marinated Chicken Breast
Pulled Pork BBQ
Assorted Rolls
Assorted Condiments
Pickle, Onion, Lettuce and Tomato Tray
Assorted Condiments
Fresh Fruit Salad
Assorted Pies
\$25.95*

Italian Buffet

Minimum 30 people

*Caesar Salad
Tomato Mozzarella with Balsamic Vinaigrette and Basil
Grilled Antipasto
Seared Yellow Fin Tuna with Capers, Olives
Roasted Chicken Puttanesca
Herb Breaded Veal Parmesan with Capellini
Sauteed Green Beans with Caramelized
Onions, Basil, and Olive Oil
Herb, Garlic, and Parmesan Roasted Potatoes
Vegetable Ratatouille
Rustic Italian Breads
Fresh Fruit Display
Traditional Tiramisu Cake
Cannolis
\$31.95*

Create Your Own Buffet

Minimum 30 people

Salad

(Choice of Two)

*Tomato Mozzarella with Balsamic Dressing and Basil
Caesar Salad
Fresh Garden Salad with Assorted Dressings
Grilled Vegetable Salad
Spinach and Gorgonzola Salad*

Entrees

(Choice of Three)

*Veal Piccata with Lemon Caper Sauce
Chicken Marsala
Grilled Salmon with Lemon Dill Butter Sauce
Peppered London Broil
with 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*

Side Dish

(Choice of One)

*Cheese Tortellini with Pesto Cream Sauce
Fettucine Pasta with Sundried Tomatoes and
Peas and Parmesan Cream Sauce
Herb Roasted Red Potatoes
Saffron Rice
Traditional Whipped or Garlic Potatoes*

Vegetable

(Choice of One)

*Green Bean Almondine
Green Beans with Stewed Tomatoes
Mixed Seasonal Vegetables
Roasted Zucchini and Yellow Squash
Steamed Asparagus
Sautéed Baby Carrots*

Assorted Cakes and Pies

\$30.95

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DINNER

Dinner Starters

Corn and Crab Chowder

\$5.95

Roasted Tomato Bisque

\$4.95

Caesar Salad

\$4.95

Garden Salad

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

\$4.95

Crisp Romaine Lettuce and Watercress Salad

Tossed with Diced Apple, Crumbled Bleu Cheese, and Walnuts

\$5.25

Baby Arugula and Pear Salad

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

\$5.95

Grilled Portabello Mushroom

With Tomato and Balsamic Dressing

Topped with Clipped Greens

\$5.95

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Dinner Entrees

Roasted Salmon

Finished with Lemon Dill Butter Sauce
\$25.95

Roasted Herb Marinated Chicken Breast

with Artichokes and Olives
\$26.95

Roasted Chicken Breast

Stuffed with Asiago Cheese and Sundried Tomatoes
Finished with English Pea Coulis
\$27.95

Sautéed Pork Loin

Finished with Shallot Caper Sauce
\$28.95

Sesame Encrusted Saku Tuna

with Spicy Thai Reduction
\$34.95

Roasted Beef Tenderloin

Topped with Wild Mushroom Red Wine Sauce
\$35.95

Two Four-Ounce Crab Cakes

with Tomato Corn Relish
\$38.95

Grilled Veal Chop

with Madeira Wine Reduction
\$39.95

Combination Entrees

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| <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> |
| <i>Roasted Beef Tenderloin and Broiled Lobster Tail</i> | <i>\$44.95</i> |

PICK ONE

*Garlic Mashed Potatoes, Roasted Herb Potatoes,
Root Vegetable Gatinata, Saffron Risotto or Potato Pancakes*

PICK ONE

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

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Dinner Buffets

Minimum 30 people

Salad

(choice of two)

Caesar Salad

Fresh Garden Salad with Assorted Dressings

Tomato Mozzarella Tray with Balsamic Vinaigrette and Basil

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

Grilled Vegetable Salad

Entrees

(choice of three)

Chicken Marsala

Roasted Airline Chicken Breast with Sundried Tomato Cream Sauce

Chicken or Beef Stir Fry with Julienne Vegetables

Veal Piccata with Lemon Caper Sauce

Roasted Thyme and Orange Glazed Pork Loin

Peppered Sirloin with a Red Wine Mushroom Sauce

Grilled Salmon with Lemon Dill Butter Sauce

Shrimp Scampi

Vegetables

(choice of two)

Green Bean Almondine

Green Beans with Stewed Tomatoes

Glazed Baby Carrots

Mixed Seasonal Vegetables

Steamed Asparagus

Roasted Fennel with Herbs

Roasted Zucchini and Squash

Side Dishes

(choice of two)

Cheese Tortellini with Pesto Cream Sauce

Creamy Risotto

Fettuccine Pasta with Sundried Tomatoes, Peas and Parmesan Cream Sauce

Herb Roasted Red Potatoes

Roasted Corn and Chipotle Polenta

Saffron Rice

Traditional Whipped or Garlic Mashed Potatoes

All Dinner Buffets Include Assorted Cakes & Pies.

\$41.95 per person

Availability and prices subject to change

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DESSERTS

Mixed Berries with Sabayon Sauce . . . \$5.95 per person

Chocolate Mousse Parfait . . . \$5.95 per person

Flourless Chocolate Cake . . . \$5.95 per person

Hazelnut Butter Cream Cake . . . \$5.95 per person

Apple Pie a la Mode . . . \$5.95 per person

House Made New York Style Cheesecake . . . \$5.95 per person

Strawberry Mousse Cake . . . \$5.95 per person

Individual Fresh Seasonal Fruit Tarts . . . \$6.95 per person

Tiramisu Cake . . . \$6.95 per person

Chocolate Chunk Brownies . . . \$9.95 per dozen

Blondie Brownies . . . \$9.95 per dozen

Assorted Cookies . . . \$11.95 per dozen

Assorted Mini Pastries . . . \$2.95 per piece (minimum of 2 dozen)

For The Kids

Decorated Cupcakes . . . \$2.95 per piece (minimum of 2 dozen)

Ice Cream Sundae Bar with Toppings . . . \$7.25 per person (minimum 20 people)

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ELEGANT DISPLAYS

Jumbo Shrimp

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

Grilled Vegetables

*Zucchini, Yellow Squash, Asparagus, Tomato, Red Onion, Scallions,
Portabella Mushroom, Red Bell Peppers, and Eggplant
with Roasted Red Pepper Hummus and Grilled Panini Bread*
\$5.25 per person

Antipasto

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

Smoked Seafood

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

Sliced Tenderloin

*Mustard and Horseradish Crusted, Oven-Roasted, Chilled and Sliced
Served with Dijon Mustard, Red Onion, Fried Capers, and Sliced Rolls*
\$15.95 per person

Raw Bar

*Oysters on the Half Shell, Shrimp Cocktail, and Snow Crab Claws
with Fresh Lemon, Cocktail Sauce, Tabasco, and Fresh Horseradish*
\$16.95 per person

Cold Displays

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

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

Dessert Displays

*Chocolate Fondue with Strawberries, Bananas, Pineapple,
Honey Dew, Cantalope, Poundcake and Marshmallows for Dipping*
\$7.95 per person

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PASSED OR DISPLAYED

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| <i>Assorted Mini Quiche . . .</i> | <i>\$2.50 each</i> |
| <i>Vegetable Cornucopia . . .</i> | <i>\$2.50 each</i> |
| <i>Asparagus Wrapped with Prosciutto . . .</i> | <i>\$2.75 each</i> |
| <i>Chicken Cornucopia . . .</i> | <i>\$2.75 each</i> |
| <i>Spanikopita . . .</i> | <i>\$2.75 each</i> |
| <i>Thai Marinated Beef Satay . . .</i> | <i>\$2.75 each</i> |
| <i>Thai Peanut Marinated Chicken Satay . . .</i> | <i>\$2.75 each</i> |
| <i>Mini Vegetable Spring Roll . . .</i> | <i>\$2.95 each</i> |
| <i>Southwest Black Bean Egg Roll . . .</i> | <i>\$2.95 each</i> |
| <i>Veggie Samosa . . .</i> | <i>\$2.95 each</i> |
| <i>Lady Purse Stuffed with Mushroom and Fontina Cheese . . .</i> | <i>\$3.50 each</i> |
| <i>Mini Beef Wellington . . .</i> | <i>\$3.50 each</i> |
| <i>Mini Mushroom and Brie Tart . . .</i> | <i>\$3.50 each</i> |
| <i>Scallops Wrapped in Bacon . . .</i> | <i>\$3.50 each</i> |
| <i>Pesto Marinated Prawns on a Skewer . . .</i> | <i>\$3.75 each</i> |
| <i>Mini Crabcakes . . .</i> | <i>\$3.95 each</i> |
| <i>Ahi Tuna with Cucumber and Wasabi . . .</i> | <i>\$3.95</i> |
| <i>Balsamic Glazed Lamb Chops . . .</i> | <i>\$4.75 each</i> |

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