

# SERVED BREAKFAST

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Meals Include a Station of Citrus Infused Water, Regular & Decaf Coffee with Flavored Creamers, Tea Box Selections & Orange Juice

## ALL AMERICAN

Scrambled Eggs, Bacon, Potato & Cheddar Casserole,  
Biscuit, Orange Marmalade,  
Fresh Cut Fruit & Berries  
\$14

## SIMPLE START

Scrambled Eggs, Home Fries,  
Fresh Cut Fruit & Berries,  
Biscuit, Preserves  
\$12

## BREAKFAST BURRITOS

served with Fire Roasted Salsa, Home Fries, Fresh Melon \$14

THE BORDER | Scrambled Egg, Country Sausage, Roasted Sweet Peppers, Monterey Jack, Warm Flour Tortilla

THE SPA | Egg White, Asparagus, Spinach, Mushrooms, Fontina, Herb Tortilla

THE RED | Scrambled Egg, Chorizo, Red Bell Pepper, Tomato, Monterey Jack, Warm Flour Tortilla

## STRATA-OR-QUICHE

served with Home Fries, Vanilla Bean Cream Cheese Blend, Berries \$17

NAPA | Asparagus, Prosciutto, Goat Cheese, Baby Spinach

FLORET | Cauliflower, Broccoli, Aged Cheddar, Blistered Tomato

SHROOMS | Wild Mushroom Blend, Country Sausage, Provolone, Spanish Onion, Plum Tomato

LORRAINE | Crisp Bacon, Caramelized Onions, Swiss Cheese

CAPRESE | Vine Ripened Tomato, Fresh Basil, Fresh Mozzarella, Balsamic Drizzle

WESTERN | Tavern Ham, Sweet Bell Pepper, Red Onion, Cheddar Jack Blend

CALIFORNIA | Spinach, Artichoke Hearts, Fire Roasted Tomato, Fontina

MARINER | Lump Crab, Shrimp, White Cheddar, Roasted Shallot, Arugula, Crumbled Candied Bacon  
Bechamel Finish - Add \$1

## BREAKFAST SANDWICH

served with Home Fries, Vanilla Bean Cream Cheese Blend, Berries \$13

RISE & SHINE | Hickory Smoked Bacon, Fried or Scrambled Egg, American Cheese, English Muffin

OLD TOWN | Tavern Ham, Fried or Scrambled Egg, Swiss, Flaky Croissant

BELGIAN SUNRISE | Maple Sausage, Fried or Scrambled Egg, Sharp Cheddar, Belgian Waffle

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# BREAKFAST BUFFET

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## BAKER'S CHOICE

Assorted Freshly Baked Breakfast Pastries,  
Fresh Cut Fruit & Berries,  
Yogurt Parfaits with Granola Crunch  
\$14

## CLASSIC CONTINENTAL

Freshly Baked Blueberry Muffins,  
Freshly Baked Sundried Cranberry and White Chocolate Muffins,  
Assorted Yogurt, Sliced Fruit  
\$12

## CREATE YOUR OWN

### EGGS

Scrambled Eggs  
Garden Vegetable Scramble with Cheese  
Egg White Frittata | Spinach, Mushroom, Cheese  
Californian Strata | Avocado, Tomato, Spinach, Swiss  
Western Strata | Peppers, Onions, Ham, Cheddar  
Traditional Eggs Benedict (\$2 Upgrade)

### POTATOES

Home Fried Potatoes  
Western Style Potatoes  
Potato & Cheddar Casserole  
Sweet Potato Hash  
Cheddar Garlic Baked Grits  
Maple Pecan Baked Grits

### GRAINS

Vanilla Cinnamon French Toast Bake  
Blueberry Pancakes with Whipped Cream, Syrup  
Quinoa Salad with Berries, Nuts  
Belgium Waffles with Fruit Compote  
Assorted Freshly Baked Breakfast Pastries  
Cinnamon & Cranberry Baked Oatmeal

### MEATS

Grilled Country Sausage Links  
Turkey Bacon  
Applewood Smoked Bacon  
Chipped Beef over Buttermilk Biscuits  
Applewood Smoked Ham

### FRUIT

Fresh Cut Fruit & Berries  
Whole Fruit  
Warm Apple Fritters  
Granola & Yogurt with Berries  
Baked Peaches, Brown Sugar & Oatmeal Strudel

CHOOSE FOUR - \$16 | CHOOSE FIVE - \$19  
SELECTION IS LIMITED TO ONE PER CATEGORY

## CHEF ATTENDED STATIONS

Pricing is based on selection of create your own breakfast

### OMELET STATION

Made-to-Order Omelets:  
Applewood Smoked Bacon, Ham,  
Mushrooms, Broccoli, Bell Peppers,  
Onions, Tomatoes, Cheddar Cheese, Swiss Cheeses  
\$6 per person

### CREPE STATION

Made-To-Order Crepes: Vanilla Bean Cream  
Cheese, Marmalade, Lemon Curd,  
Fresh Berries, Chocolate Chips, Whipped Cream  
\$10 per person

CHEF ATTENDED STATIONS INCLUDE A \$25 PER HOUR PER EACH ATTENDANT

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# SERVED LUNCH

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
All Meals Include Iced Tea or Lemonade, Water and Assorted Cookies | Menu Available Until 2pm

## WRAPS

Choice of One Wrap | All Served on Grilled Flour Tortilla Wrap with House-Made Potato Chips \$12

CLASSIC CLUB | Ham, Turkey, Bacon, American Cheese, Lettuce, Tomato, Mayo

VEGETABLE | Spinach, Tomato, Broccoli, Onion, Bell Pepper, Hummus, Mozzarella

GOURMET CHICKEN SALAD | House Made Chicken Salad, Lettuce, Tomato  
\*Chicken Salad Contains: Grapes, Pecans

## BOWLS

Served with Fresh Rolls & Butter | Add a Side Garden Salad -or- Side Caesar Salad \$4

NOODLE | Rice Noodle, Portobello, Red Onion, Spinach, Roasted Pepper, Artichoke Heart, Julienne Zucchini, Frizzled Leak, Roasted Tomato, White Wine Broth \$16

DECONSTRUCTED FALAFEL | Quinoa, Spice Roasted Chickpeas, Lettuce, Cucumbers, Tomatoes, Hummus, Fiery Tahini Dressing \$16 (V)

PASTA FRESCA | Linguini, Grilled Chicken, Crushed Tomato, Fresh Basil, Olive Oil, Roasted Garlic, Chardonnay Butter Sauce, Shaved Parmesan \$18

GRILLED SHRIMP ALFREDO | Fettuccini, Grilled Shrimp, Broccoli, Fire Roasted Tomato, House Alfredo \$21

TERIYAKI SALMON | House Fried Rice, Asian Vegetables, Scallion, Toasted Sesame Seed \$22

## SALADS

Fresh Rolls & Butter | Add Chicken \$4 -or- Salmon \$6 -or- Shrimp \$8

CAESAR | Romaine, Radicchio, Parmesan, House-Made Croutons, Creamy Caesar Dressing \$12

SUMMER BERRY | Baby Lettuce, Strawberries, Sliced Almonds, Blueberries, Goat Cheese, Raspberry Vinaigrette \$13

APPLE HARVEST | Mixed Greens, Sliced Apple, Smoked Cheddar, Walnuts, Dried Cranberries, Honey Vinaigrette \$13

COBB SALAD | Romaine & Iceberg Lettuce, Bacon, Avocado, Hard Boiled Egg, Bleu Cheese, Tomatoes, Balsamic Vinaigrette \$13

TENDERLOIN & WEDGE SALAD | Braised Tenderloin Tips, Classic Wedge Salad with Bacon, Crumbled Bleu Cheese, Diced Tomato, Ranch Dressing \$22

## SOUP & SANDWICH

Soup of the Day and Choice of One Sandwich with House-Made Potato Chips \$16

STEEL CITY | Pastrami, Turkey, Swiss, Honey Dijon, Cole Slaw, Marble Rye

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Tomato, Lettuce, Honey Mustard, Pretzel Roll

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Greens, Roasted Tomato, Fresh Mozzarella, Toasted Ciabatta

BLACK ANGUS HERO | Roast Beef, Greens, Grilled Red Onion, Boursin, Horseradish Side, Steak Roll

## ENTREES

Fresh Rolls & Butter | Add Side House -or- Caesar Salad \$4

GARDEN LUNCH | California Quiche (Avocado, Tomato, Spinach, Swiss), Broccoli Salad, Fruit Salad \$15

PARMESAN CRUSTED CHICKEN | Pan Seared Chicken Breast, Herbed Bread Crumbs, Parmesan, Cavatappi, Vodka Cream \$16

CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs \$18

MOM'S BLUE PLATE | House Made Meatloaf, Frizzled Onions, Rich Demi, Rustic Potato Mash, Buttered Peas \$18

FISH & CHIPS | Ale Battered Cod, Fresh Cut Fries, Creamy Coleslaw, Malt Vinegar, Tartar \$18

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax



# LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
All Meals Include Iced Tea or Lemonade, Water and Assorted Cookies | Menu Available Until 2PM

## DELI STYLE TAKE OUT

Tavern Ham, Roast Turkey Breast, Tuna Salad  
Swiss, Cheddar, Lettuce, Tomatoes, Onions, Mayo, Mustard  
Deviled Eggs, Pasta Salad, House Made Potato Chips, Fresh Breads & Rolls  
\$16

## MEDITERRANEAN

Lasagna CHOOSE ONE: Cheese, Meat, -or- Vegetable  
Deconstructed Greek Salad | Romaine, Black Olives, Tomatoes, Cucumbers, Green Peppers, Feta, Pepperoncini, Greek Dressing, Garlic Sticks  
\$17

## BAKED POTATO BAR

Baked Russet Potatoes, Broccoli, Cheddar, Bacon, Chives, Sour Cream, Butter  
Chef's Soup of the Day, Sliced Grilled Chicken Breast, Caesar Salad  
Freshly Baked Rolls  
\$18

## CLASSIC COOKOUT

Flame Grilled Hamburgers & Hot Dogs  
American Cheese, Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mustard, Mayo, Relish  
Macaroni Salad, House Made Potato Chips, Buns  
\$18

## ITALIAN

Traditional Caesar Salad  
Herb Parmesan Encrusted Chicken  
Cavatappi Pasta, Vodka Cream, Breadsticks  
\$22

## BISTRO BOARD DISPLAY

Bistro Beef Tender, Roast Turkey Breast, Portobello Mushrooms  
Caramelized Onions, Roasted Tomatoes, Grilled Asparagus, Fresh Mozzarella,  
Horseradish Cream, Spicy Dijon, Herb Butter, Chimichurri, Cranberry Mayo, Red Skin Potato Salad, Freshly Baked Artisan Rolls  
\$24

## BACKYARD BBQ

Pulled Pork, Bone-In Chicken Thighs  
BBQ Sauces - Sweet, Spicy, Smokey  
Creamy Cole Slaw, Baked Beans, Deviled Eggs, Potato Rolls  
\$25

## SOUTHERN DELIGHT

Bone-In Buttermilk Fried Chicken, House-Made Meatloaf,  
Whipped Potatoes, Pan Gravy, Green Beans, Corn Bread Muffins  
\$26

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# LUNCH BUFFET

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All Meals Include Iced Tea or Lemonade, Water and Assorted Cookies | Menu Available Until 2PM

## SPECIALTY SANDWICH BUFFET

Choice of Three Specialty Sandwiches | Two Accompaniments \$19 | Three Accompaniments \$22

### SANDWICH OPTIONS

BAJA CHICKEN | Grilled Chicken, Avocado, Queso, Lettuce, Onions, Tomato, Chipotle Mayo, Tortilla Wrap

CHICKEN SALAD BLT | Traditional Chicken Salad, Bacon, Lettuce, Tomato, Croissant

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aiolo, Fresh Mozzarella, Greens, Roasted Tomato, Toasted Ciabatta

GOURMET CHICKEN SALAD | House-Made Chicken Salad, Lettuce, Tomato, Croissant  
Chicken Salad Contains: Grapes, Pecans

STEEL CITY | Pastrami, Turkey, Swiss, Honey Dijon, Cole Slaw, Marble Rye

SHRIMP SALAD | Shrimp, Celery, Old Bay Mayo, Leaf Lettuce, Croissant

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Pickle, Grilled Flour Tortilla

TURKEY CRANBERRY | Oven-Roasted Turkey Breast, Smoked Cheddar, Mixed Greens, Tomato, Cranberry Mayo, Baguette

CLUB WRAP | Tavern Ham, Roasted Turkey Breast, Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Tortilla Wrap

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Lettuce, Tomato, Honey Mustard, Pretzel Roll

SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Baby Greens, Balsamic, Ciabatta

ITALIAN | Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Ciabatta

VEGETABLE HUMMUS | Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Herb Wrap

CHIMICHURRI STEAK | Grilled Flank Steak, Arugula, Smoked Cheddar, Chimichurri, Caramelized Onions, Baguette

BLACK ANGUS HERO | Rare Roast Beef, Greens, Grilled Red Onions, Boursin, Horseradish Side, Steak Roll



### ACCOMPANIMENTS

Chef's Soup of the Day   Fresh Fruit Salad   Broccoli Salad   Grilled Seasonal Vegetables

Penne Pasta Salad   Creamy Cole Slaw   House Made Potato Chips   Classic Caesar Salad

Quinoa Salad – Bell Pepper, Sesame Orange Vinaigrette

Pimento Cheese Pasta Salad – Smoked Paprika

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# PICNIC BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
Picnic Menus Include Iced Tea, Lemonade, Assorted Cookies & Watermelon

## BACKYARD PICNIC

Tavern Ham, Roast Turkey Breast, Tuna Salad  
Swiss, Cheddar, Lettuce, Tomato, Onion,  
Mayo, Mustard  
Deviled Eggs, Broccoli Salad, House-Made Potato Chips  
Fresh Breads  
\$19

## CLASSIC COOKOUT

Flame Grilled Hamburgers & Hot Dogs  
American Cheese, Lettuce, Tomato, Onion, Pickle  
Ketchup, Mustard, Mayo, Relish  
Macaroni Salad, House Made Potato Chips  
Buns  
\$18

## GRILLER

Grilled Sausage, Peppers, Onion, Mustard, Grilled BBQ Chicken Boneless Breast,  
Broccoli Salad with Cheddar and Bacon, House Made Potato Chips  
Fresh Rolls  
\$20

## PIT STOP

BBQ Bone-In Grilled Chicken, Shaved Pit Beef,  
Creamy Horseradish, Baked Beans, Red Skinned Potato Salad  
Old Bay Cole Slaw OR Chef's Pasta Salad  
Fresh Rolls  
\$25

## CREATE YOUR OWN

### MAINS

#### CHOOSE TWO

100% Beef Burgers  
Pulled Pork  
Bone-In BBQ Chicken  
Shaved Pit Beef  
Jumbo Hot Dogs  
Sweet Italian Sausages  
Beer Bratwurst

### SIDES

#### CHOOSE THREE

Macaroni Salad  
Pasta Salad  
Broccoli Salad  
Old Bay Cole Slaw  
Deviled Eggs  
Caesar Salad  
Red Skin Potato Salad  
House Made Potato Chips  
Baked White Cheddar Mac & Cheese  
Corn on the Cob  
Farmer's Garden Salad  
Grilled Vegetable Salad

### DESSERT

#### CHOOSE ONE

Fresh Baked Country Pies  
Assorted Cookies  
Strawberry Shortcake  
Assorted Dessert Bars  
Pineapple Upside- Down Cake  
Apple Crisp with Vanilla Ice Cream  
Summer Berry Pudding  
Peach Cobbler  
Key Lime Parafit

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# SERVED DINNER

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All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Coffee, Decaf Coffee & Hot Tea Service

## POULTRY

CHICKEN ROULADE | Spinach, Prosciutto, Leek, Ricotta, Lemon, White Wine \$28

PRETZEL CRUSTED CHICKEN | Maple Honey Drizzle \$28

OVEN ROASTED TURKEY BREAST | Apple Bacon Dressing, Cider Glaze -OR- Traditional Filling stuffing & Gravy \$24

RUSTIC STUFFED CHICKEN | Peasant Bread, Yellow Onion, Parsley, Sage, Natural Pan Jus \$28

SMOKEHOUSE CHICKEN | Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze \$28

PARMESAN CRUSTED CHICKEN | Herbed Breadcrumbs, Vodka Cream, Parmesan \$28

CHICKEN FRANCAISE | Parmesan Egg Batter, Lemon, White Wine \$30

CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay \$28

CHICKEN NAPOLEON | Layered Boursin Whipped Potatoes, Spinach, Wonton Crisps, Natural Pan Jus \$32

APPLE & BRIE STUFFED CHICKEN | Frangelico Glaze, Toasted Almonds \$30

CLASSIC CHICKEN OSCAR | Lump Crab Meat, Asparagus, Hollandaise Sauce \$36

## BEEF

HOUSE MEATLOAF | Frizzled Onion Straws, Rich Gravy \$26

HERB CRUSTED BEEF TOP ROUND | Traditional Filling, Natural Demi \$28

BISTRO STEAK MEDALLIONS | Grilled Portobello, Red Wine Demi Glaze \$33

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS | Rich Porter Jus \$33

BROWN SUGAR & CHILI CRUSTED FLANK STEAK | Chimichurri \$35

ROASTED PRIME RIB OF BEEF | Au Jus, Horseradish Cream \$42

NEW YORK STRIP STEAK | Bourbon Garlic Butter, Frizzled Onion Straws \$42

TENDERLOIN OSCAR | Petite Filet, Lump Crab, Asparagus, Béarnaise \$45

## PORK

APPLE JACK PORK LOIN | Sautéed Apples, Brandy Cream Sauce \$28

PORK LOIN MEDALLIONS | Chili Cider Brine, Port Demi \$28

PRETZEL CRUSTED PORK SCHNITZEL | Smoked Gouda Cream \$30

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# SERVED DINNER

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All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Coffee, Decaf Coffee & Hot Tea Service

## FISH

PARMESAN PANKO CRUSTED FILLET OF HADDOCK – Lemon Beurre Blanc \$28

GRILLED SALMON FILLET – Lemon, Basil, Chili Vinaigrette \$32

BOURBON GLAZED SALMON – North Atlantic, Oven Seared \$32

PAN SEARED ROCKFISH – Ginger Butter, Honey Soy Glaze \$32

HOUSEMADE CRAB CAKE – Old Bay Aioli \$34

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## VEGETERIAN & VEGAN

CHEESE TORTELLINI – Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs \$24

VEGETABLE LASAGNA ROLL – Spinach, Broccoli, Carrots, Ricotta, Red Bell Pepper Marinara \$22

STUFFED PEPPER – Roasted Vegetables, Black Bean Quinoa, Charred Green & Yellow Squash Ribbons, Chipotle Marinara \$24

STUFFED PORTOBELLO – Roasted Vegetables, Quinoa, Red Bell Pepper Coulis \$25

PAN SEARED TOFU – Miso Glazed Rice Noodles, Coconut Glaze \$25

PARMESAN EGGPLANT & PORTOBELLA TOWER – Tomato Fennel Sauce, Fresh Mozzarella \$26

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## DUEL PLATES

COUNTRY CHICKEN & HAM – Stuffed Chicken Breast with Traditional Pan Gravy & Applewood Smoked Ham \$32

BISTRO TENDER MEDALLIONS & STUFFED SHRIMP – Beef Medallions, Peppercorn Demi, Two Crab Stuffed Fantail Shrimp in Puff Pastry, Seafood Cream Drizzle \$42

PRIME RIB & HOUSE LUMP CRAB CAKE – Rosemary Au Ju, Old Bay Aioli Drizzle \$50

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# SERVED DINNER ACCOMPANIMENTS

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## SALAD

FARMERS GARDEN | Baby Lettuce, Carrot, Scallion, Garden Tomato, Cucumber, Croutons, Balsamic Vinaigrette

FARMER'S CAESAR | Romaine, Radicchio, House-Made Croutons, Shaved Parmesan, Creamy Caesar Dressing

SUMMER BERRY | Baby Lettuce, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette

GORGONZOLA PEAR | Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

BRULÉED PEACH | Baby Lettuce, Sliced Peaches, Candied Pecans, Blueberries, Honey Greek Yogurt

APPLE HARVEST | Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette

BOSTON BIBB & SPINACH | Hard Boiled Egg, Mushrooms, Warm & Creamy Bacon Dressing

## VEGETABLE

BROCCOLI FLORETS | Julienne Roasted Red Pepper

ROASTED SWEET CORN | Poblano & Bell Pepper Blend, Sweet Onions

GREEN BEANS | Crumbled Candied Bacon

SAUTEED SEASONAL VEGETABLE MEDLEY

BROILED STUFFED TOMATO | Panko, Parmesan, Fresh Herbs

CRISPY BRUSSELS SPROUTS | Bacon, Onions, Balsamic Glaze

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

## STARCH

RUSTIC POTATO MASH | Cheddar, Bacon, Caramelized Onions, Sour Cream

QUINOA PILAF

PARMESAN BLACK PEPPER RISOTTO

SCALLOPED POTATOES

TWICE BAKED POTATO

WHITE CHEDDAR MAC & CHEESE

OVEN ROASTED POTATOES

WHIPPED SWEET POTATOES

WILD RICE PILAF

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# DINNER BUFFET

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum

All Buffets Include Two Entrée Sections Selections, Three Accompaniments, Freshly Baked Rolls and One Dessert Selection, Coffee, Decaf Coffee, & Hot Tea Service

## WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream  
CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Hollandaise  
HOUSE MADE CRAB CAKES – Classic English Tartar Sauce  
CRAB IMPERIAL STUFFED FLOUNDER – Cajun Cream  
OVEN ROASTED STRIP LOIN – Porter Braised Onions & Mushrooms  
GULF SHRIMP TORTELLINI – Artichoke, Spinach, Roasted Pepper, Boursin  
GRILLED SALMON FILLET – EVOO, Bourbon Bourbon Fruit Glaze  
HERB CRUSTED BISTRO MEDALLIONS – Peppercorn, Demi Glaze

\$52

## MEZZANINE

PRETZEL CRUSTED CHICKEN – Maple Honey Drizzle  
CHICKEN ROULADE – Spinach, Prosciutto, Mozzarella, Lemon Beurre Blanc  
APPLE & BRIE STUFFED CHICKEN – Frangelico Glaze, Toasted Almonds  
OVEN FIRED ATLANTIC COD – Lemon Basil, Chili Vinaigrette  
BBQ CHICKEN ROULADE – Bacon, Sharp Cheddar, BBQ Glaze  
CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus  
ATLANTIC SALMON – Honey Soy Glaze, Ginger Butter Sauce  
BROWN SUGAR & CHILI GRILLED BISTRO TENDER LOIN – Chimichurri Drizzle  
PRIME PORK LOIN – Apple Cider Marinade, Port Demi  
CHICKEN & SHRIMP SCAMPI – Lemon Butter

\$42

## SALAD

Farmer's Garden – Baby Lettuce, Carrot, Scallion, Garden Tomato, Cucumber, Croutons Choice of Balsamic Vinaigrette  
Caesar – Romaine, Radicchio, Parmesan, House-Made Crouton, Creamy Caesar Dressing  
Summer Berry – Baby Lettuce, Strawberry, Sliced Almond, Blueberry, Goat Cheese, Raspberry Vinaigrette  
English Garden – Leaf Lettuce, Watermelon, Radishes, English Peas, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette  
Gorgonzola Pear – Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette  
Greek – Romaine, Black Olives, Tomato, Cucumber, Green Pepper, Feta, Pepperoncini, Greek Dressing

## VEGETABLE

Grilled Asparagus Spears – Parmesan, Garlic  
Buttered Broccoli Florets – Roasted Red Pepper  
Baked Corn Pudding  
Green Beans – Bacon  
Carrots – Maple Glaze  
Broccoli, Cauliflower & Carrot Medley  
Seasonal Vegetable Medley  
Grilled Plum Plum Tomato Halves – Fresh Basil  
Roasted Sweet Corn – Poblano Peppers  
Oven Roasted Brussel Sprouts – Balsamic Glaze  
Broiled Stuffed Tomato – Panko, Parmesan, Fresh Herbs

## GRAIN, PASTA, POTATO

Four Cheese Ravioli – Brown Butter Sauce  
Quinoa Pilaf – Herbs, Lemon  
Rustic Potato Mash  
Scallop Potato Potatoes  
Wild Rice Pilaf  
Oven Roasted Potatoes  
Whipped Sweet Potatoes  
Twice Baked Potato  
White Cheddar Mac & Cheese

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# DINNER BUFFET

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## MARQUEE

BRAISED SIRLOIN TIPS – Pearl Onions, Mushroom, Cabernet Demi  
CHICKEN CORDON BLEU – Swiss, Applewood Smoked Ham, Mornay  
HOUSE MEATLOAF – Frizzled Onion Straws, Rich Demi Glaze  
ROASTED TURKEY BREAST – Apple Bacon Stuffing, Cider Pan Gravy  
PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream Sauce  
FILLET OF HADDOCK – Pineapple Tequila Salsa  
APPLEWOOD SMOKED HAM – Sun Dried Cherry Glaze  
HERB CRUSTED TOP ROUND OF BEEF – Au Jus  
BROWN SUGAR & CHILI FLANK STEAK – Mushroom Marsala  
-or- Three Herb Chimichurri  
\$38

## TUSCANY

TRADITIONAL MEAT LASAGNA – Four Cheese, Bolognese Sauce  
CHICKEN MARSALA – Mushrooms, Onion, Marsala  
BAKED RIGATONI – Artichokes, Mushrooms, Sautéed Spinach &  
Tomato Fennel Sauce  
PAN SEARED CHICKEN PICATTA – Lemon Caper  
CHEESE TORTELLINI – Grilled Seasonal Vegetables, Parmesan, Alfredo  
GRILLED CHICKEN BRUSCHETTA – Tomato, Mozzarella, Balsamic Glaze  
RIGATONI BOLOGNESE – Beef, Pork, Rustic Tomato Sauce  
CHICKEN CARBANARA – Pancetta, Parmesan Cream  
HERB ROASTED PORK LOIN – Grated Pecorino Cheese, Chianti Wine Sauce  
CHICKEN PARMESAN – Herbed Bread Crumbs, Vodka Cream, Parmesan  
\$35

## SALAD

Garden – Fresh Greens, Tomatoes, Cucumbers, Carrots, House-Made Croutons, Balsamic Vinaigrette  
Caesar – Romaine, Radicchio, Parmesan, House-Made Croutons, Creamy Caesar Dressing

## VEGETABLE

Seasonal Sautéed Vegetables  
Green Beans – Roasted Garlic Butter  
Roasted Sweet Corn – Poblano Peppers  
Broccoli, Cauliflower & Carrot Medley  
Honey Glazed Carrots  
Broccoli Crowns – Roasted Red Peppers

## STARCH

Penne – Butter, Fresh Herbs  
Wild Rice Pilaf  
Baked Corn Pudding  
Rustic Potato Mash  
Cauliflower Mash  
Oven Roasted Red Skin Potatoes

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# PASSED HORS D'OEUVRES

Pricing is based upon a One Hour Service time prior to Dinner Selection | 25 Guest Minimum  
Choose One Option from Each Tier | \$14 per person

## TIER ONE

Baked Brie Bite with Raspberry Coulis  
Crispy Cheese Ravioli with Marinara Dipper  
Artichoke, Parmesan, Oregano Flatbread Strips  
Meatball: Bourbon -or- Teriyaki Glaze  
Caprese Skewer with Balsamic Reduction  
Italian Sausage Stuffed Mushroom Cap  
Fig & Blue Cheese Tart with Honey Drizzle  
Smoked Salmon Avocado Toast  
Brussels, Bacon, Ricotta Toast  
Mac & Cheese Bite with Blackberry Jalapeno  
Deviled Egg: Traditional, Caesar -or- Bacon

## TIER TWO

Prosciutto Wrapped Melon  
Steak Crostini | Brown Sugar & Chili Bistro Tender, Horseradish Cream, Arugula  
Deconstructed French Onion Bite  
Bacon Wrapped Artichoke Heart with Parmesan & Tarragon Aioli  
Buttermilk Chicken & Waffle with Honey Drizzle  
Tuscan Eggplant Compote | Parmesan Crisp  
Thai Curry Chicken Satay with Mint Yogurt  
Pretzel Crusted Chicken with Lager Cheddar  
Smoked Salmon & Cucumber Round with Flat Leaf Parsley  
Pear & Brie Stuffed Belgian Endive  
Candied Bacon Rasher | Brown Sugar, Five Spice  
Pork Dumpling with Ponzu Sauce

## TIER THREE

Mini Beef Wellington with Horseradish Cream  
Seared Sea Scallop Crostini with Gremolata  
Crab Stuffed Mushroom Cap  
Bacon Wrapped BBQ Shrimp  
Mini Crab Cake with Old Bay Aioli  
Tempura Chicken with Piña Colada  
Tomato Bisque | Grilled Cheese Crouton  
Hot Potato Leek Soup  
Mini Rubeen on Pumpnickel  
Mini Potato Latke Siracha  
Crispy Oyster | Bacon Jam & Club Cracker  
Avocado & Tuna Poke Wonton Chip  
Crab Bruschetta Crostini  
Mustard Encrusted Beef Satay  
Chilled Watermelon Gazpacho  
Chilled Strawberry & Basil Gazpacho

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax



# FOOD STATIONS

Pricing is based upon a 2 Hour Service Time | Minimum of Three Stations | 50 Guest Minimum

## CARVING BOARD DISPLAY

CHOOSE TWO MEATS:

Cracked Pepper Bistro Tenderloin | Horseradish Cream, Chimichurri  
Herb Roasted Turkey Breast | Cranberry Mayo  
Applewood Smoked Ham | Dijon, Mayo  
Chili Cider Brined Pork Loin | Dijon, Mayo  
Roasted Onion, Tomato, Asparagus, Portobello Mushroom, Fresh Mozzarella  
Fresh Baked Artisan Rolls

\$14

## ENGLISH STYLE FISH & CHIPS

Beer-Battered Cod

New England Clam Chowder, Crispy Fries  
English Tartar, Ketchup, Malt Vinegar, Lemon, Tabasco  
Old Bay Creamy Cole Slaw

\$10

## SLIDERS

CHOOSE TWO:

Old Bay Crispy Cod | Creamy Cole Slaw  
Short Rib | Chipotle BBQ, Sharp Cheddar  
Pulled Pork | Grilled Pineapple Onion Jam  
Cheese Burger | Ketchup, Mustard, Pickle  
Open-Face Fried Chicken & Waffle | Hot Honey Drizzle  
Open-Face Grilled Portobello | Caramelized Onions, Roasted Tomatoes, Fresh Mozzarella, Balsamic Drizzle, Baguette  
Crab Cake Sliders | Old Bay Aioli Additional \$3.5  
All Served with House Potato Chips

\$10

## FIESTA BAR

Slow Roasted Pulled Chicken & Seasoned Ground Beef  
Cilantro Lime Rice, Refried Beans, Fresh Tomato Salsa, Guacamole, Roasted Corn Salsa, Shredded Lettuce, Monterey Jack, Queso,  
Fresh Tortilla Chips, Hard & Soft Shells

\$10

## PASTA

CHOOSE TWO PASTAS:

Penne, Cavatappi, Spinach Ravioli, Cheese Tortellini, Gnocchi

CHOOSE TWO SAUCES:

Tomato Basil, House Alfredo, Pesto, Bolognese, Vodka Cream

\$9

## MASHED POTATO BAR

Classic Mashed Potatoes & Whipped Sweet Potatoes

ACCOMPANIMENTS:

Broccoli, Cheddar, Scallions, Bacon, Sour Cream, Marshmallows, Cinnamon, Candied Pecans, Whipped Butter

\$7

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# FOOD STATIONS

Pricing is based upon a 1.5 Hour Service Time | Minimum of Three Stations | 50 Guest Minimum

## INTERNATIONAL STREET FOOD

CHOOSE THREE:

Mexican Street Corn  
Mini Fish Tacos  
Lamb Kofta with Red Onion Dipper  
Mini Cheesesteaks  
Korean Tacos | Kimchi  
Beef Empanadas  
Scallion Pancakes  
Vegetable Samosas with Chutney  
Falafel Bites with Tzatziki

\$12

## STIR FRY

Chicken, Shrimp, Jasmine Rice,  
Bell Peppers, Onions, Mushrooms, Bok Choy, Carrots, Broccoli  
Pork Pot Stickers | Citrus Ponzu  
Fortune Cookies, Take Out Boxes, Chopsticks

\$16

## PIEROGIE

Polish Potato Dumplings & Grilled Kielbasa Coins

ACCOMPANIMENTS:

Sauerkraut, Sour Cream,  
Caramelized Onions, Crisp Bacon, Grated Cheddar,

\$7

## WINGS

Fried Crispy Chicken Wings  
Buffalo, Bourbon BBQ, Old Bay, Sweet Chili Thai, Garlic Parmesan, Caribbean Jerk (Choose Two)  
Carrots, Celery, Ranch, Bleu Cheese Dressing  
House Made Chips

\$10

## FLATBREAD PIZZA

CHOOSE THREE:

Strawberry, Goat Cheese, Arugula  
Roasted Peach, Prosciutto, Mozzarella, Honey, Basil  
Classic Margherita  
Ham, Fig, Apple, Swiss  
Pear, Gorgonzola, Walnut, Honey  
BBQ Chicken, Bacon, Smoked Gouda  
Applewood Ham, Pineapple, Bourbon BBQ  
Meat Lovers | Sausage, Pepperoni, Bacon  
Grilled Artichoke, Parmesan, Oregano  
Butternut Squash, Smoked Mozzarella Ricotta, Red Chili

Pepperoni

Cheese

\$10

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