



a touch of class
CATERING

Banquet

PACKAGES

BREAKFAST BUFFET

Scrambled Eggs

Assortment of freshly baked Muffins, Danish and Bagels

Warm Toast

Accompanied with Butter and Jelly

Assortment of Fresh Fruit

Choice of Two:

**Apple Wood Smoked Bacon,
Country Baked Ham or Sausage Links**

Choice of Two:

**Fluffy Buttermilk Pancakes, French Toast Sticks
or Country Style Homefries**

Drinks

Chilled Orange Juice, freshly brewed Coffee and Tea

\$12.50 PER PERSON

plus 6% sales tax and 18% gratuity

BRUNCH MENU

Served from 11:00am - 1:00pm or 12:00pm - 2:00pm

Omelet's

Made To Order

Assortment of Fresh Fruit

Assortment of freshly baked Bagels and Danish

Choice of Two:

**Apple Wood Smoked Bacon,
Country Baked Ham or Sausage Links**

Choice of Two:

Braised Beef Tips

Served over hand-crafted Noodles in a light Mushroom Sauce

Baked Haddock

Topped with a rich Lemon Butter Sauce

Chicken Francaise

*Boneless Chicken Breast lightly dipped in Flour
and Egg and sautéed in a White Lemon Butter Sauce*

Sliced Red Potatoes

Sautéed with Peppers and Onions

Tossed Salad and Pasta Salad

Choice of Vegetable

Sundae Bar

\$15.95 PER PERSON

plus 6% sales tax and 18% gratuity



AFFORDABLE ELEGANCE WITH A PERSONAL TOUCH



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LUNCHEON MENU

Served by 1:00pm

Your Choice of One Appetizer

Assortment of Fresh Fruit

Tossed Salad

With your choice of dressing

ENTRÉE SELECTIONS

Choice Of One:

Chicken Francaise

Boneless Chicken Breast lightly dipped in Flour and Egg and sautéed in a White Lemon Butter Sauce

\$13.95

Chicken or Beef Stir-Fry

Served over a mound of Rice Pilaf

\$13.95

Stuffed Chicken Breast

Tender Chicken Breast filled with a delicious stuffing

\$13.95

Roast Beef

Top round choice Roast Beef with savory Mushrooms

\$13.95

Braised Beef Tips

Served over hand-crafted Noodles in a light Mushroom Sauce

\$13.95

Baked Haddock

Topped with a rich Lemon Butter Sauce

\$13.95

Shrimp Scampi

Succulent Shrimp sautéed with Bell Peppers, Roasted Garlic and Onions in a Garlic Cream Sauce over Angel Hair Pasta

\$14.95

Also Included:

If Entrée is not served with rice pilaf or noodles, a choice of fresh Vegetable, Potato, and warm Rolls and Butter will be available.

DESSERT

All prices are subject to a 18% service charge and 6% sales tax

BANQUET PACKAGES

Choice of Family Style or Buffet

SPECIAL EVENTS #1

Pasta Station with your choice of Two Sauces

Stir-Fry station with your choice of Beef or Chicken

Three Salads

Sundae Bar or Served Dessert

\$15.95 (BUFFET ONLY)

SPECIAL EVENTS #2

Choice of two Entrées

Choice of Vegetable

Choice of Potato

Pasta with your choice of sauce

Three Salads

Sundae Bar or Served Dessert

\$15.95

SPECIAL EVENTS #3

Choice of three Entrées

Choice of Vegetable

Choice of Potato

Baked Ziti

Three salads

Sundae Bar or Served Dessert

\$16.95

plus 6% sales tax and 18% gratuity



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BANQUET PACKAGES

ENTRÉES

Beef Tips

Served in a savory Red Wine and Brown Sauce

Roast Beef

Top round choice Roast Beef with savory Mushrooms

Sausage with Peppers

Spicy Italian Sausage served with Sweet Peppers

Stuffed Cabbage

Pre-cooked Cabbage Leaves stuffed with a delicious Ground Meat and Rice mixture and seasoned to perfection

Pork Chops

Stuffed Chicken Breast

Tender Chicken Breast filled with a delicious stuffing

Hawaiian Glazed Ham

Smoked Kielbasa

Baked Haddock

Topped with a rich Lemon Butter Sauce

Chicken Scampi

Meatballs [Italian or Swedish]

Handcrafted Meatballs of seasoned Beef

Chicken Cordon Bleu

Breaded boneless Chicken Breast stuffed with Smoked Ham and Swiss Cheese topped with a drizzle of our Signature Supreme Sauce

Roast Pork Loin

Baked Chicken

Stuffed Haddock

Broiled Haddock stuffed with Crabmeat

Also Included:

*Warm Rolls and Butter, freshly brewed Coffee and Tea
Only Family Style will include a Tossed Salad and Cole Slaw*

DISPLAYS AVAILABLE

Not Included

Fresh Vegetable...\$2.00pp

Fresh Fruit...\$2.50pp

Domestic Cheese...\$2.50pp

Combination...\$3.00pp

BANQUET PACKAGES

HORS D'OEUVRES

Choose five of the following selections:

Egg Rolls

Seasoned Shrimp and fresh Vegetables stir fried and wrapped in a crispy Egg Roll and served with a side of homemade Sweet and Sour Sauce

Mini Potato Pancakes

Grated Potatoes packed together and fried till golden brown

Swedish Meatballs

Handcrafted Meatballs of seasoned Beef

Chicken Bourbon

Tender Chicken Breast marinated in a homemade Bourbon Glaze

Stuffed Mushrooms

Fresh Mushrooms stuffed with succulent Crabmeat

Mozzarella Cheese Sticks

Lightly breaded Mozzarella Cheese

Deviled Eggs

Crab Dip

Served with Pita Chips

Beef Teriyaki

Tender Beef marinated in a Teriyaki Sauce and grilled to perfection

Mini Pizza Squares

Mini Spanakopita

Chicken Fingers

Lightly breaded and seasoned Chicken Strips

Chicken Scampi

Potato Puffs

Round scoops of creamy Mashed Potatoes lightly battered and deep-fried till gold brown

Chicken Bites

\$6.00 PER PERSON

For one hour unlimited



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DINNER MENU

Choice Of One

Fruit Cup or Salad [Caesar - \$1.00 extra]

ENTRÉES

POULTRY

1/2lb. Spring Chicken
\$15.95

Chicken Cordon Bleu

Breaded boneless Chicken Breast stuffed with Smoked Ham and Swiss Cheese topped with a drizzle of our Signature Supreme Sauce
\$15.95

Chicken Francaise

Boneless Chicken Breast lightly dipped in Flour and Egg and sautéed in a White Lemon Butter Sauce
\$15.95

Chicken Marsala

Sautéed boneless Chicken Breast, topped with savory Mushrooms and a creamed Marsala Sauce
\$15.95

Baked Stuffed Chicken Breast

Tender Chicken Breast filled with a delicious stuffing
\$15.95

Chicken Scampi

Chicken Breast sautéed with Bell Peppers, Roasted Garlic and Onions in a Garlic Cream Sauce over Angel Hair Pasta
\$15.95

BEEF

Roast Beef

Top round choice Roast Beef with savory Mushrooms
\$15.95

Roast Prime Rib of Beef

12-14oz choice Prime Rib of Beef slowly roasted to perfection and served with a creamed Horseradish Sauce
\$20.95

Filet Mignon

8 oz. choice cut of Filet served with Wild Mushrooms and Béarnaise Sauce
\$25.95

Roast Tenderloin

Served in a rich Red Wine and Mushroom Sauce
\$25.95

DINNER MENU

SEAFOOD

Lemon Pepper Haddock
\$15.95

Baked Orange Roughy

Sautéed Orange Roughy in a Shrimp and White Wine Sauce
\$17.95

Grilled Filet of Salmon
\$16.95

Broiled Lobster Tail
MARKET PRICE

Surf and Turf
MARKET PRICE

VEGETABLE AND POTATO

Green Bean Almondine

Baked Potato

Red Bliss Potatoes

Glazed Carrots

Fresh Vegetable Medley

Peas

Stuffed Baked Potatoes

Asparagus

Chantilly Potatoes

Corn

Stuffed Tomatoes

Wild Rice Pilaf

Broccoli Mornay

Green Beans

Also Included:

Strawberry Shortcake or Chocolate Cake

DESSERTS

Carrot Cake...\$1.00 extra

Rice Pudding...\$1.00 extra

Assorted Gourmet Cakes...\$2.00 extra

Bananas Foster or Cherries Jubilee...\$2.00 extra



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STATIONS MENU

Carving Station

Your Choice Of Hand Carved: Roast Turkey Breast,
Top Round Beef, or Country Baked Ham
With Assorted Condiments

Prime Rib

\$3.00 (Additional)

Filet Mignon

\$4.00 (Additional)

Pasta Station

Your choice of two sauces

Dinner or Stir-Fry Station

Dinner includes your choice of a:
Meat, Potato, and Vegetable

Stir-Fry includes Your Choice Of:
Chicken, Pork, or Beef, served with Rice

Dessert Station

Ice Cream and Sundae Bar
Bananas Foster or Apple Crisp

*Also Included:
Freshly brewed Coffee and Tea*

\$20.95 PER PERSON

plus 6% sales tax and 18% gratuity



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