

Continental Buffet

Rise & Shine Breakfast

Freshly brewed coffee, decaffeinated coffee and an assortment of herb teas 2.95

Add Ons:

Orange Juice 2.25

Selection of Juices 2.95

Spring Water 2.35

Sliced Fresh Fruit & Berries 3.75

Mini Bagels with Cream Cheese & Butter 2.25

Freshly Baked Danish, Mini Muffins, Breakfast Breads & Mini Croissants 3.25

Assorted Chilled Fruit Yogurts 2.00

Assorted Cereals with Bananas 2.00

Whole & Skim Milk 2.00

Breakfast Sandwiches

available with English muffin, croissant or bagel

**Scrambled eggs, Canadian bacon & cheddar cheese 3.00*

**Scrambled eggs, sausage patties & American cheese 3.00*

**Scrambled eggs, Mozzarella cheese & crispy pancetta 3.00*

**Breakfast burrito wraps 3.00*

PM Coffee Break

Brownie-Cookie Break

*freshly baked assorted cookies and brownies,
freshly brewed coffee, decaffeinated coffee and an assortment
of herb teas, milk and assorted sodas 6.25*

Health Break

*trail mix style assorted dried fruits and nuts,
sliced fresh fruit, granola bars, assorted selection of juices,
Gatorade and sodas 8.25*

Chip & Dip Break

*Club-made potato chips and dip
with assorted sodas 5.25*

Spring water add \$2.35 per person

Deli Buffet

Assorted Sliced Meats & Cheeses

Assorted Breads & Condiments

Sliced Tomatoes, Onions and Pickles

Fresh Sliced Fruit Tray

Yukon Potato Salad with Bacon & Gorgonzola

Italian Pasta Salad

Mixed Garden Green Salad with Condiments & Dressings

Platter of Cookies & Brownies

***Freshly Brewed Coffee, Decaffeinated Coffee,
& an Assortment of Herb Teas, Iced Tea and Sodas***

\$23.00

Executive Lunch Buffet

Soup du Jour

Baby Mixed Greens

*with hearts of palm, pear tomatoes
and aged balsamic vinaigrette*

Seafood Salad

*shrimp, calamari, scallops and lobster
tossed in a citrus dressing*

Grilled Portobello Mushroom and Fresh Asparagus Spears

Gourmet Breads

Choice of Two Chilled Entrees:

Beef Tenderloin

*crusted with black pepper and herbs with
horseradish sauce*

or

Chicken Breast

*marinated in balsamic vinegar
and Dijon mustard*

or

Salmon Saltimbocca

with creamy dill sauce

Desserts:

A Selection of Fresh Mini Pastries

*Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herb Teas and Iced Tea*

37.00

Soup & Salad Lunch Buffet

Choice of Soup:

Soup du Jour

Or

Chicken Tortellini

Garden Salad

a selection of lettuce to include: mixed greens and romaine

*served with sliced cucumbers, cherry tomatoes,
mozzarella balls, shredded carrots, sliced radishes, olives,
croutons, julienne of ham & turkey
and swiss cheese*

Choice of three dressings to include:

*Ranch, Balsamic Vinaigrette, Caesar, 1000 Island,
Fat Free Italian or French*

Tuna Salad

Egg Salad

Asian Seafood Salad

Mediterranean Pasta Salad

Sliced Seasonal Fresh Fruit

Assorted Rolls and Butter

Cookies, Brownies and Bar Treats

***Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herb Teas and Iced Tea***

24.00

Soup & Sandwich Lunch Buffet

Choice of Soup:

Soup du Jour

Or

Chicken Tortellini

Garden Salad

with condiments and dressing

Homemade Potato Salad

Cabbage Salad

Sliced Seasonal Fresh Fruit

Submarine Sandwiches:

*ham, turkey, roast beef, salami, cheddar
and swiss cheeses, lettuce, tomato, Bermuda onions
and banana peppers, seasoned olive oil and vinegar
to be served on the side*

Muffaletta Sandwich:

*bologna, mortadella, salami,
ham, provolone and olive oil*

Grilled Vegetable Ciabatta

Dessert:

Tiramisu Squares

Cookies and Brownies

*Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herb Teas and Iced Tea*

26.00

American Style Buffet

Mixed Tossed Greens

*cherry tomatoes, cucumbers and julienne carrots
with choice of two dressings*

Fresh Fruit Salad

Red Bliss Potato Salad

Selection of Hot Sandwiches

Choice of Two Entrees:

Grilled Chicken

Philadelphia Cheese Steak

Spicy Grouper

Hot Pastrami

Assorted Sliced Bread and Kaiser Rolls

Herbed Mayonnaise and Pommery Mustard

Relish Tray:

lettuce leaves, sliced tomatoes, cheese, pickles and onions

Dessert:

Old-Fashioned Chocolate Cake

Apple Pie

New York Cheesecake

with fresh berries

*Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herb Teas and Iced Tea*

27.00

Entrée Salads

Rolls & Butter

Coffee, Iced Tea & Hot Tea Included

Chicken, Pear and Gorgonzola

*romaine, baby field greens, candied pecans,
grilled pears and crumbled bleu cheese
with a champagne vinaigrette*

18.50

Grilled Chicken Caesar & Quiche Lorraine

*Caesar salad topped with
sliced chicken & wedge of quiche*

18.50

Asian Chicken Salad

*romaine, napa cabbage, julienne red and yellow
peppers, carrots, scallions, seedless cucumbers,
toasted almonds, bean sprouts, shredded five-spice
chicken, enoki mushrooms, fried won ton crisps, black
and white sesame seeds and soy-ginger vinaigrette*

18.50

Monterey Lime Chicken Salad

*warm, grilled breast of chicken marinated
in olive oil & fresh lime juice with spinach
& romaine, avocado, artichoke hearts,
green onion, plum tomatoes & black olives,
topped with a honey-lime vinaigrette*

18.50

Cajun Chicken Salad

*served on a bed of spinach leaves with spicy potatoes,
carrot curls and julienne of radish,
with creole mustard dressing*

18.50

Pecan-Crusted Chicken Salad

*served on a bed of baby field greens,
sliced red onions, crumbled goat cheese,
grape tomatoes and honey-mustard dressing*

18.50

Grilled Ancho Chicken Breast

*served on top of crispy romaine lettuce,
parmesan crostini and baby heirloom tomatoes with
Caesar dressing*

18.50

Teriyaki Tuna Steak

*served on top of tossed field greens
with pickled ginger, julienne of oriental
vegetables and fried sesame won tons, with
wasabi plum dressing*

25.00

Chicken Chopped Cobb

*marinated diced chicken breast, bacon,
tomatoes, bleu cheese, avocado, cheddar cheese
and egg over mixed greens
with choice of dressing*

18.50

Grilled Vegetables

*with julienne of root vegetables, seedless
cucumbers, blanched broccoli and cauliflower,
over a bed of boston bibb and radicchio lettuce,
drizzled with a lemon and herbed
yogurt dressing*

18.50

Pan Seared Chinese Five-Spice Rubbed Steak

*sliced and served on top of baby lettuce and a soba noodle salad,
garnished with vegetable and cucumber curls, with Asian vinaigrette*

23.00

Luncheon Entrées

*rolls & butter
coffee, iced & hot tea included*

Chicken

Chicken Breast Saltimbocca

*chicken breast wrapped with prosciutto, seared,
served over pasta Milanese with seasonal vegetables,
sage and lemon sauce*
21.00

Stuffed Chicken with Shrimp Rockefeller

*chicken breast stuffed with shrimp and spinach
mousse, served with fingerling potatoes,
assorted vegetables and lobster saffron sauce*
22.00

Penne Pasta

*tossed with wild mushrooms, pancetta
and a basil pesto cream sauce, topped with
grilled chicken breast*
18.00

Chicken Florentine Napoleon

*tender boneless breast of chicken medallions
layered with spinach and swiss cheese,
fresh herb and parmesan cheese sauce*
19.00

Fish

Mahi Mahi

*grilled with tropical fruit relish
and tequila butter sauce*
22.00

Florida Grouper

*grilled, served with sun-dried tomatoes
and roasted shallot butter*
29.00

Lemon Pepper Fettuccini Fruit de Mare

*fettuccini tossed with shrimp, scallops, mussels,
roasted peppers, sun-dried tomatoes, petit pois,
shiitake mushrooms and fennel cream sauce*
24.00

Atlantic Salmon

*pan seared with grilled vegetables
and herbs de provence*
21.00

Beef & Pork

Pork Loin

*boneless center cut pork loin, oven roasted,
with yukon gold whipped potatoes and
Marsala wine sauce*
18.00

Char Broiled Filet Mignon

*6oz, on polenta cake with
wild mushroom and whisky sauce*
27.00

Pork Chop

*10oz, roasted with mushroom trio,
with port reduction*
23.00

Grilled Flank Steak

*marinated, sliced flank steak
over goat cheese whipped potatoes and
mushroom Merlot wine sauce*
20.00

Vegetarian

Rolled Eggplant

*ricotta, roasted peppers and
fresh herb tomato vodka sauce*
17.00

Spinach Tortellini

*with oven-dried tomatoes
and celery root cream*
17.00

Cold Hors d'oeuvres

*16.50 per person/per hour
8.25 per additional 1/2 hour*

*Please select 3 hot & 3 cold hors d'oeuvres to be displayed
or passed during your cocktail reception*

Chicken Salad and Brie Baguette

Roast Beef Crostini

with bleu cheese and onion jam

Pan Seared Scallops

with saffron cream

Sesame Crusted Tuna

with apple-cucumber salad

Duck Lettuce Wrap

with soy cucumber slaw and pineapple relish

Beef Strip Loin Crostini

with horseradish cream and cracked black pepper

Bruschetta

with fresh mozzarella, tomato and pesto

Crab and Guacamole Tostaditos

Shrimp and Tomato Bruschetta

Prosciutto Wrapped Asparagus

Smoked Salmon on Pumpernickel Crostini

with fresh dill and cream cheese spread

Belgian Endive Stuffed with Crab and Boursin

Roasted Pork

with pineapple relish on crostini

Garlic Bruschetta

with Rome tomato and basil chiffonade

Mini Cornet with Salmon Tartar

Hot Hors d'oeuvres

16.50 per person/per hour

8.25 per additional 1/2 hour

*Please select 3 hot & 3 cold hors d'oeuvres to be displayed
or passed during your cocktail reception*

Wild Mushroom Tart with Parmesan

Peking Duck Spring Roll

with char siu sauce

Chicken Satay

with thyme honey and lemon

Crisp Polenta

topped with duck confit and lingonberry jam

Onion Tart

with brie and mushroom

BBQ Chicken and Portobello Quesadillas

Mini Crab Cake

with lemon aioli and micro greens

Crisp Pork Potsticker

with plum sauce

Parmesan Artichoke Hearts

Spanakopita

Scallop Wrapped in Bacon

Mini Chicken Pesto in Phyllo

Pork and Pineapple Kabob

with hoisin sauce

Chilled Reception Presentations

Display of Imported and Domestic Cheeses

*assortment of cheeses garnished with grapes, pears, apples,
assorted crackers, crostini and seasoned lavosh*

6.50 per person

*small to serve 25 people
medium to serve 50 people
large to serve 75 people*

Display of Seasonal and Tropical Fruits and Berries

5.50 per person

*small to serve 25 people
medium to serve 50 people
large to serve 75 people*

Rainbow of Vegetable Crudités

*to include raw and poached vegetables
with assorted dipping sauces*

4.75 per person

*small to serve 25 people
medium to serve 50 people
large to serve 75 people*

Display of Marinated Grilled Vegetables

served with roasted garlic and balsamic dips

5.00 per person

*small to serve 25 people
medium to serve 50 people
large to serve 75 people*

Display of Antipasti Salad

*with assorted italian meats, tuna flakes, marinated calamari,
grilled peppers and vegetables, assorted olives, marinated peppers,
cheeses, marinated grilled artichokes and mushrooms, served with
sliced italian breads and crostini*

6.25 per person

*small to serve 25 people
medium to serve 50 people
large to serve 75 people*

Trio Display

*Pico de Gallo, olives and artichokes tapenade and black bean dip
served with baskets of crostini and tortilla chips*

4.00 per person

*small to serve 25 people
medium to serve 50 people
large to serve 75 people*

Display of Chilled Shrimp

*on crushed ice with cocktail sauce,
fresh lemon wedges and sauce Louis*

35.00 per dozen

Soups

Hot

Lunch 3.95 Dinner 4.95

Roasted Butternut Squash
with apple

Tomato Basil
with crispy prosciutto

Cream of Asparagus
with white truffle oil

Cream of Carrot
with ginger & toasted almonds

Forest Mushroom Bisque
with white truffle essence & fresh chives

Roasted Red Pepper Bisque
with Sapphire Gin cream

Tuscan Tomato
with garlic croutons & parmesan cheese

Lobster Bisque
with lobster meat & fresh chives
(additional 2.00)

Cold Soups

Lunch 3.95 Dinner 4.95

Vichyssoise

Garden Fresh Gazpacho

Cucumber & Watercress

Avocado & Mint

Fresh Tomato & Summer Relish

Salads

Mixed Garden Salad

*romaine & iceberg lettuce, endive, sliced
cucumber, tomato wedge, hard-boiled egg wedge
and mushroom with choice of dressing*

Lunch 4.50 Dinner 5.50

Spinach & Strawberry

*tossed with a poppy seed dressing,
toasted sunflower seeds
& red onion*

Classic Caesar

*crisp romaine, toasted croutons
& grated parmesan in a creamy
Caesar dressing*

Lettuce Wedge

*with Roquefort, bacon,
grape tomato and creamy
bleu cheese dressing*

Boston Lettuce & Baby Field Greens

*julienne of apple, toasted hazelnuts
& sherry vinaigrette*

Baby Field Greens and Pear

*chardonnay poached pear,
bleu cheese crumbles, caramelized
walnuts and balsamic vinaigrette*

Mixed Baby Greens

*brie cheese, raspberries, toasted almonds
with raspberry vinaigrette*

Baby Field Greens and Frisée

*baby beets, crumbled goat cheese,
spiced pecans and sherry
vinaigrette*

Baby Field Greens

*sliced Bartlett pears, crumbled
gorgonzola cheese, red onion, sun-dried
cranberries, caramelized pecans and
champagne vinaigrette*

Lunch 5.25 Dinner 6.25

Bibb Lettuce

*hearts of artichoke & palm,
tomato wedge & house gourmet dressing*

Lunch 5.75 Dinner 6.75

Dinner Entrées

*vegetable, starch, rolls & butter
coffee, iced & hot tea included*

Beef

Filet Mignon

*7oz char broiled, with a Cabernet
shiitake mushroom sauce
35.50*

Filet Mignon

*6oz char broiled, stuffed
with spinach and truffles with
a California brandy sauce
33.75*

Filet Mignon

*6oz pan seared, mushroom crusted,
served with a bordelaise sauce
33.75*

Filet Mignon

*7oz char broiled, with a Merlot reduction
35.50*

Tenderloin Medallions of Beef

*two 3oz pan seared medallions topped
with sautéed mushrooms and
Kentucky whisky sauce
33.75*

New York Steak

*prime 10oz char broiled with
Roquefort black pepper sauce
46.00*

Roast Rib of Beef

*(minimum of 12 people)
Yorkshire pudding, au jus,
and creamy horseradish sauce
32.00*

Veal, Pork & Lamb

Oven Roasted Pork Loin

*rosemary and wine
reduction sauce
22.50*

Lamb Rack

*3 double boned, herb crusted
lamb chops with port wine sauce
37.00*

Pan Seared Pork Tenderloin

*au poivre, pepper crusted pork
tenderloin with a creamy
brandy sauce
24.25*

Braised Lamb Shank

*with garden vegetables, mint
gremolata and couscous, with
fennel and pine nuts
31.50*

Veal Chop Vesuvio

*10oz chop char broiled, with oregano-garlic roasted fingerling
potatoes and white wine sauce
45.00*

Dinner Entrées

*vegetable, starch, rolls & butter
coffee, iced & hot tea included*

Chicken

Sautéed Chicken Breast Medallions

*herb risotto cake and
roasted yellow pepper sauce
20.00*

Sautéed Marmalade Chicken

*chicken breast medallions topped with a sweet
and tangy sauce and rice pilaf
20.00*

Grilled Rubbed Chicken Breast Medallions

*truffle yukon gold mashed potatoes
and sweet garlic sauce
21.00*

Chicken Saltimbocca

*boneless breast of chicken stuffed with
prosciutto, fresh sage and provolone cheese,
with white wine sauce and roasted
red skin potatoes
21.00*

Chicken Florentine

*breast of chicken stuffed with
spinach, Boursin cheese and pine nuts
over polenta with a Chardonnay
cream sauce
20.50*

Chicken Roulade

*boneless breast of chicken with sun-dried
tomatoes, spinach, feta cheese and
pine nuts, with tarragon sauce
and rice pilaf
24.00*

Sautéed Chicken Breast Medallions

*with oyster mushrooms,
scallion whipped potatoes
and natural jus
20.00*

Chicken Piccata

*medallions of chicken lightly sautéed,
over angel hair pasta with
lemon-caper butter sauce
20.00*

Seafood

Miso Marinated Salmon

*with bok choy, shiitake mushrooms
and ginger over sushi rice
27.00*

Grilled Grouper

*fresh mango salsa with
citrus butter sauce and rice pilaf
35.00*

Grilled Pacific Sea Bass

*plum tomato and saffron infused
butter sauce and rice pilaf
35.00*

Grilled Mahi Mahi

*roasted red pepper sauce and
cilantro pesto with saffron rice
27.00*

Lime and Basil Grilled Tilapia

*lime butter sauce and herb couscous
24.00*

Dinner Entrées

Combination Plates

Filet Mignon and Breast of Chicken

*4oz filet mignon with goat cheese crust,
4oz grilled breast of chicken,
chive mashed potatoes, Cabernet
wine sauce, and sun-dried tomato sauce*
33.25

Filet Mignon and Shrimp Scampi

*6oz filet mignon with cognac sauce,
asparagus speared garlic herb shrimp*
40.50

Filet Mignon and Miso Marinated Salmon

*4oz filet mignon with shiitake mushroom
California brandy sauce,
4oz seared salmon with yakitori sauce*
36.50

Breast of Chicken and Halibut

*4oz herb grilled chicken medallion with
Chardonnay wine sauce,
4oz pan seared halibut with salsa verde,
mushroom risotto cake*
32.00

Vegetarian Entrées

Blugar & Spinach Pilaf

with labneh & chili roast tomatoes 18.25

Porcini Mushroom Fettuccini 18.25

Grilled Vegetable Lasagna

with tomato basil sauce 18.25

Char Grilled Seasonal Vegetables 18.25

You may choose your selection or allow the chef to pair the appropriate vegetables & starches with the dish

Vegetables

Asparagus with Diced Red Pepper

Broccoli Florets & Lemon Butter

French Beans with Shiitake Mushrooms

Fresh Vegetable Medley

Spinach & Carrot Timbale with French Green Beans

Green Beans with Crispy Pancetta

Seasonal Sugar Snap Peas with Toasted Sesame Seeds

Baton of Seasonal Vegetables

Starch

Roasted Garlic Mashed Potato

Boiled Potatoes with Parsley

Duchess Potato

Double Baked Potato

Moroccan Couscous

Risotto with Mushroom, Herb, Pancetta or Asiago Cheese

Dauphinoise Potato au Gratin

Minnesota Wild Rice Pilaf

Wild Mushroom Polenta

Roasted Potato with Herbs

Pasta with Fresh Herbs and Garlic

Intermitzo

Painted Glass with Lemon Leaf

Champagne Sorbet

Grapefruit Sorbet

Lemon Sorbet

Black Raspberry Sorbet

Mango Sorbet

Desserts

Death by Chocolate Tear Drop

*chocolate flourless cake topped with creamy chocolate mousse,
with a thin layer of chocolate ganache on top*

5.50

White Chocolate Mousse Cake

*vanilla cake layered with a light and fluffy
white chocolate mousse, frosted in
whipped cream*

5.25

Black & White Cake

*a layer of vanilla chiffon cake, white chocolate mousse,
chocolate chiffon cake and chocolate mousse,
topped with a layer of ganache*

5.25

Margarita Mousse Oval

*vanilla chiffon cake drizzled with tequila and
topped with lime mousse, surrounded with
a jaconde band*

5.50

Lemon Mousse Tear Drop

*vanilla chiffon cake topped with lemon mousse
and a thin layer of lemon curd on top, surrounded
with a striped jaconde band*

5.50

Black Diamond Cheesecake

*chocolate chip cheesecake topped
with chocolate mousse and a thin layer
of chocolate ganache on top*

5.25

Desserts

Tiramisu

*ladyfingers soaked with an espresso liquor blend,
layered with a decadent creamy mixture of mascarpone cheese,
dusted with cocoa powder*

5.25

New York Cheesecake

*New York cheesecake with a vanilla shortbread crust,
iced with sweetened cream cheese*

5.25

Individual Fresh Fruit Tart

*a crunchy shortdough shell, lined with
dark chocolate, vanilla bean cream
and topped with assorted fruit*

5.75

Petit Four Platter

*one platter per table
mini eclairs, cream puffs, fruit tarts,
chocolate dipped strawberries and
french cream horns*

5.25

Old-Fashioned Strawberry Shortcake

*sweetened biscuit served with
sliced strawberries, whipped cream and mint*

5.25