

Breakfast Menu Proposals

Breakfast # 1

Assorted Danish and Pastry
Assorted Breakfast Breads
Bagels with Cream Cheese, Butter and Preserves
Orange or Grapefruit Juice
Assorted Sliced Fruit
Coffee, Tea and Decaffeinated Coffee

Breakfast # 2

Scrambled Eggs with Cheese
Sausage
Home Fried Potatoes or Hash Brown Potatoes
Bagels with Cream Cheese, Butter and Preserves
Assorted Sliced Fruit
Orange or Grapefruit Juice
Coffee, Tea, and Decaffeinated Coffee

Breakfast # 3

Waffles with Syrup
Ham or Bacon
Scrambled Eggs with Cheese
Home Fried Potatoes or Hash Brown Potatoes
Assorted Breakfast Breads
Assorted Sliced Fruit
Orange or Grapefruit Juice
Coffee, Tea, and Decaffeinated Coffee

Brunch Buffet

Menu

Fluffy Scrambled Eggs
Hickory Smoked Bacon
Country Sausage
Pancakes with Warm Syrup
Breakfast Potatoes
Assorted Muffins
Rolls
Assorted Sliced Fruit
Coffee, Tea, and Decaffeinated
Coffee
Assorted Chilled Juices

Select One

Roasted Turkey with Gravy
Virginia Baked Ham
Roast Beef with Au Jus
Chicken Scaloppini

Select Two

Roasted Red Skin Potatoes
Rice Pilaf with Orzo
Garlic Whipped Potatoes
Cavatelli with Basil Marinara
Waxed Bean Medley
Eggplant Parmesan
Chef's Seasonal Vegetables

Luncheon Sit-Down Entrees

All Entrees include choice of Appetizer, Chef's Selection of Garden Vegetables & Starch, Rolls & Butter, Coffee, Tea and Decaffeinated Coffee and Iced Tea

Appetizers
(Choice of Soup or Salad)

Soups
Soup Du Jour
Chicken Pastina
Wedding Soup
Tomato Basil

Salads
Fresh Fruit Cup
Caesar Salad with Focaccia Croutons
Mixed Garden Greens with House Dressing

Chicken
Chicken Francaise with Lemon and White Wine
Roasted Chicken Breast filled with Spinach, Pine Nuts and Fresh Mozzarella
Chicken Scaloppini

Beef
Braised Sirloin Tips
New York Strip Steak with Sautéed Sweet Onions (8 ounce portion)

Seafood
Grilled Salmon with Tomato Chutney
Herb Encrusted Pan Sautéed Codfish

Pasta
Farfalle Pasta with Wood-Fired Grilled Chicken, Tomato Cream Sauce
Penne Pasta with Fresh Basil Pesto, Sun-dried Tomatoes and Artichokes
Tri-Color Tortellini with Fresh Sausage, Peppers, and Parmesan, Basil Marinara
Egg Linguine Primavera with Sliced Beef Tenderloin, Alfredo Sauce

Dessert may be added to any luncheon selection for an additional charge.

All lunch Menus will not be available after 2:00pm

Carving Stations

Honey Glazed Baked Ham

With Dijon Mustard & Silver
Dollar Rolls

Whole Roasted Turkey

With Cranberry Sauce, Grain Mustard &
Whole Wheat Rolls

Peppered Tenderloin of Beef

Accompanied with Horseradish
Cream & Crusty Mini Rolls

Herb Roasted Pork Loin

with Tomato, Brown Sugar & Balsamic
Chutney, Silver Dollar Rolls

Mediterranean Rubbed New York Strip

Accompanied with Horseradish
Cream and French Baguette

Roasted Prime Rib of Beef Au Jus

Accompanied with Horseradish
Cream and Silver Dollar Rolls

*The estimates on each item are based upon hors d'oeuvres size portions and
are not to be considered dinner size portions.*

Action Stations

Pasta Station

Penn Pasta, Tri-Color Tortellini &
Farfalle Pasta with choice of (2) Sauces:
Basil Marinara, Creamy Alfredo or Pesto
Accompanied with Fresh Baked Baguettes, Grated
Parmesan Cheese, Cracked Red and Black Pepper,
Garlic Artichoke Hearts, Mushrooms & Olive Oil

Mashed Potato Martini Bar

Chefs will prepare two types of Gourmet
Mashed Potatoes in Martini Glasses

Redskin Mashed Potatoes with Scallions
Mashed Sweet Potatoes with Shallots

Toppings:

Baby Shrimp with Butter and Garlic,
Caramelized Onions, Sautéed Chicken,
Scallions, Crème Fraiche,
Peppered Brown Sugar Bacon,
Sautéed Mushrooms, Imported and
Domestic Cheeses

Hors D'oeuvre's

Displayed or Butler Style Presentation

Snow Crab Claws & Cocktail Sauce / Lemons
Mini Maryland Crab Cakes with Mustard Sauce
Mini Egg Rolls with Sweet and Sour Sauce
Brie Cheese and Strawberry on Date Nut
Artichoke Bottoms Filled with Crab Meat
Sausage Puff with Spinach and Cheese
Parma Prosciutto and Romaine Wrap
Grilled Shrimp Sate with Orange Zest
Olive Tapanade on Baked Flatbread
Bruchetta with Red Pepper Chutney
Stuffed Mushrooms w/ Crab Meat
Bacon and Cheese Potato Skins
Tabulleh Bite on Belgian Endive
Scallops Wrapped in Bacon
Assorted Finger Sandwiches
Chicken and Pepper Kabob
Swedish or BBQ Meatballs
Jumbo Oysters Rockefeller
Fried Fantail Shrimp
Wing Dings
Smelts
Kibbee
Rumaki
Salsa and Tortilla Chips

Chilled Gulf Shrimp & Cocktail Sauce/Lemons
Peppered Beef and Horseradish on Crostini
Stuffed Banana Peppers w/ Marinara
Bacon Wrapped Water Chestnuts
Pesto and Lemon Chicken Sate
Mini Colorado Lamb Chops
Miniature Beef Wellington
Ginger and Soy Beef Sate
Baked Crab Empanadas
Gourmet Pizza Squares
Mini Chicken En Croute
Hummus with Baked Pita
Seven Layer Taco Dip
Assorted Mini Quiche
Breaded Wing Dings
Baked Brie Cheese
Smoked Salmon
Coconut Shrimp
Shrimp Cocktail
Fried Calamari
Grape Leaves
Spanakopita
Bruchetta
Stuffed Mushroom Caps w/ Sausage

Specialty Displays

Fresh Vegetable Cruités

Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Green and Red Peppers,
Artichoke Hearts, Asparagus Spears & Cherry Tomatoes with Assorted Dips

Domestic and Imported Cheese Board

Cheddar, Monterey Jack, Provolone, Muenster, Dill Havarti, Brie, Bourin, Smoked
Gouda, Fontina with Seasonal Fresh Fruits, Berries, Crackers and French Breads

Barbecue and Picnic Menu Proposals

Menu # 1

Mixed Green Salad, Choice of Vinaigrette
Cole Slaw
Spare Ribs with Special House Barbecue
Sauce
Barbecue Chicken
Homemade Baked Beans
Cottage Potatoes
Eggplant Parmesan
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Menu # 2

Garden Salad, Choice of Dressing
Pasta Salad
Hot Dogs
Hamburgers and Cheeseburgers
Fried Chicken
Baked Beans
Fresh Sautéed Corn
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Menu # 3

Assorted Baby Greens, Choice of Dressing
Chicken Kabobs
Beef Kabobs
Vegetable Kabobs
Onion and Garlic Sauce for Kabobs
Rice and Rosemary
Green Beans and Sauce
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Menu # 4

Mixed Field Green Lettuce, Choice of
Dressing
Marinated Grilled Steaks
Three Cheese Au Gratin Potatoes
Eggplant Rollatini
Assorted Grilled Vegetables
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Dinner Buffet Menu

Banquet Menu # 1

Garden Salad, Choice of Dressing
Ziti Pasta with Sauce
Meat Balls
Baked Italian Chicken
Sliced Baked Ham
Parsley Potatoes
Sautéed Green Beans
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Banquet Menu # 2

Garden Salad, Choice of Dressing
Cavatelli with Sauce
Focaccia Encrusted Chicken Scallopine
Slow Roasted Shaved Beef
Sausage with Peppers and Onions
Mashed Potatoes and Gravy
Sautéed Corn
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Banquet Menu # 3

Garden Salad, Choice of Dressing
Baked Stuffed Chicken Breast
Roasted Pork Medallions with Mushroom and Onions
Orange Roughy
Pasta Primavera
Eggplant Parmesan
Rice and Rosemary
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Banquet Menu # 4

Mixed Green Salad, Choice of Dressing
Chicken Marsala or Francaise
Filet Tips with Gravy
Bowtie Pasta Alfredo
Eggplant Rollatini
Long Beans with Almonds
Roasted Redskin Potatoes
Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Banquet Menu # 5

Fresh Caesar Salad, Shaved Parmesan and Focaccia
Croutons
Pan Roasted Chicken with Goat Cheese,
Fresh Spinach and Pine Nuts
Hazelnut Crusted Cod Fish with Lemon and Garlic
Seared Beef and Broccoli Stir Fry
Tri-Color Tortellini with Tomato Basil Pesto Sauce
Herbed Risotto
Snap Peas and Baby Carrots
Freshly Baked Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

Banquet Menu # 6

Tomato and Basil Bisque
Three Bean Salad, Champagne Vinaigrette
Mixed Field Greens, Mandarin Oranges,
Baby Tomatoes, Cucumber, Balsamic Vinaigrette
Parmesan and Herb Crusted Chicken
Pan Seared Salmon with Horseradish Burre Blanc
Miso and Hoisin Marinated Flank Steak
Orzo with Parsley and Sage Butter
Scalloped Potatoes
Sautéed Julienne Spring Vegetables
Freshly Baked Rolls and Butter
Coffee, Tea, and Decaffeinated Coffee

**Build Your Own Menu with the Selections Below.
Please call for Pricing!**

Meats

Prime Rib
Brossali
Filet Tips
Sausage
Sausage & Peppers

Stuffed Cabbage
Smoked Ham
Spare Ribs
Steamship Round
Stuffed Chicken Breast

Stuffed Pork Chops
Braised Steak
Pork Medallions

Chicken

Marsala
Francaise
Tenders

Stir-Fry
Scallopine
Piccata

Cacciatore
Grilled Boneless Thighs

Seafood

Seafood Casserole
Stuffed Flounder

Orange Roughy
Shrimp

Starch

Rice Pilaf
Mashed Potatoes
Cottage Potatoes
Roasted Red Skins

Parsley Potatoes
Rice & Rosemary
Pierogie's
Eggplant Rollatini

Twice Baked Potato
Baked Potato
Sweet Potato
Roasted Sweet and Whites

Salad

Pepper Salad
Tossed Salad
Celery, Olive & Orange

Antipasta
Endive
Romaine

Caesar

Pasta

Rigatoni
Cavatelli
Fettuccini

Stuffed Shells
Ravioli
Stuffed Rigatoni

Lasagna

Sauces

Marinara
Clam

Italian
Alfredo

Garlic & Oil

Vegetable

Medley
Long Beans
Green Beans

Sautéed Corn
Glazed Carrots
Eggplant Parmesan

Steamed Broccoli &
Cauliflower

Banquet Sit-Down Dinner Menu

All entrées are accompanied by a choice of soup or salad, choice of vegetable and starch, freshly baked rolls and butter, freshly brewed coffee, tea and decaffeinated coffee.

Soup or Salad

(Choice of One)

Traditional Wedding Soup, Chicken Pastina, Beef Pastina,
Potato with Leeks and Cheddar, Clam Chowder, Lentil & Zucchini,
Basil Tomato or Mushroom Bisque

Caesar Style Salad with Focaccia Croutons, Spinach Salad with Chopped Egg,
Red Onion & Vine Ripe Tomatoes, Boston Bibb Lettuce with Toasted Pine Nuts
& Goat Cheese, Seasonal Fresh Greens tossed with Vine Ripe Tomatoes
and Julienne Carrots and Cucumbers

All Salads are offered with choices of dressings

Vegetables

(Choice of One)

Steamed Asparagus
Wax and Long Beans with Julienne Carrots
Glazed Carrots
Sautéed Chef's Selection of Seasonal Vegetables
Italian Medley
Green Bean Almondine
Eggplant Rollatini

Potato or Rice

(Choice of One)

Roasted Red Skins
Garlic Whipped Yukon's
Potatoes Dauphinois
Roasted Sweet Potatoes
Parsley Baby Potatoes
Wild Rice Pilaf
Rice and Orzo Pasta

Pasta Entrees

(No vegetable or starch included)

Chicken Parmesan with Penne Pasta
Veal Parmesan with Linguine
Eggplant Parmesan with Farfalle Pasta
Fettuccini Alfredo with Grilled Chicken
Seafood Linguine

Chicken

Baked Stuffed Chicken Breast with Sausage and Bread Stuffing
Chicken Breast Filled with Spinach, Leeks, Pine Nuts and Fresh Mozzarella
Classic Chicken Francaise
Chicken Marsala
Chicken Cordon Bleu
Focaccia Encrusted Chicken Scaloppini

Beef & Chops

Grilled Center-Cut Pork Chop
Center-Cut Pork Chop Filled with Sausage, Spinach and Mozzarella
Classic Veal Francaise
8 oz. Char grilled Focaccia Crusted Filet Mignon
12 oz. New York Strip Steak
10oz. Roasted Prim Rib with Au Jus
Grilled New Zealand Rack of Lamb

Seafood

Pan Seared Maryland Crab Cake and Sautéed Sea Prawns
Baked Codfish with Spinach and Bread Crumb Topping
Grilled Salmon with Honey Balsamic Chutney
Crab Stuffed Baked Orange Roughy

Dessert Selections

Homemade Banana Cream Pie
Apple, Cherry or Peach Pie
Carrot Cake
Molten Chocolate Cake
New York Style or Banana Cheese Cake
Chocolate, Strawberry or Lemon Mousse
Freshly Baked Cream Puffs with Hot Fudge Topping