



BREAKFAST OPTIONS

HOT BREAKFAST BUFFET\$15 per person

Scrambled Eggs
Waffles
Hashbrowns
Choose 1 of Bacon, Sausage, or Ham
Choice of 1 of Bagels, Muffins or Biscuits
ADD Sausage Gravy for .95 per person

CONTINENTAL BREAKFAST \$12 per person

Fresh Fruit
Muffins
Danish
Bagels with Cream Cheese, Butter
and Jelly

Breakfast buffets include coffee, tea, water and juice

LUNCH/DINNER

CREATE YOUR OWN SANDWICH BUFFET

\$22.00 per person

Choice of 2 of Boar's Head Ham, Turkey, Roast Beef or Homemade Chicken Salad Swiss, Provel & Cheddar Choice of 2 of Wheat Bread, Ciabatta Bread, White Bread or Croissant Choice of 2 of Potato Salad, Pasta Salad, Slaw, Chips or Fresh Fruit

LUNCH BUFFET

\$20 per person

Choice of 1 Entree Choice of 1 Side Choice of Salad Fresh Baked Rolls & Butter

HORS D'OEUVRES BUFFET

\$26.00 per person

Choice of 5 Hors D'oeuvres

DINNER BUFFET

\$30.00 per person

Choice of 2 Entrees
Choice of 2 Side
Choice of Salad
Fresh Baked Rolls & Butter

All buffets include coffee, tea, water & soda

Please consult your Event Manager for rental fees and minimums All food, beverage & room rental subject to 20% gratuity & 8.988% tax



SOCIAL

HORS D'OUVRES

Served buffet or butler style Each additional hors d'oeuvres \$4.00++/per selection, per person

Bruschetta
Dollar Roll Sandwiches
Chicken Wings
Chicken Modiga Kebabs/
\$3.00++pp

Chicken Quesadillas Toasted Ravioli Crab Rangoon Crab Cakes/ \$3.00++ Cheese & Antipasto Platter

Spanikopita

Fresh Fruit Platter

SALADS

Choice of 1

Joe Boccardi's House Salad

Iceberg and Romaine mix tossed in our house-made Italian Dressing, provel and tomatoes

Spring Mix Salad

Spring Mix Lettuce with apples, goat cheese, red onion, grape tomatoes, pecan in a Balsamic Vinaigrette

Caesar Salad

Romaine lettuce tossed in a creamy Caesar dressing, croutons, provel and parmesan cheeses

Spinach Salad

Baby Spinach Leaves tossed with our house-made poppy seed dressing, candied walnuts, red onion, bacon and feta

DESSERTS

Price varies by choice

Plain Cheesecake

Tiramisu

Assorted Bistro Bars

Consult the Chef for the perfect addition to your menu!





ENTREES

All packages include a buffet style dinner. Seated dinners are available for an additional fee that varies by entrée choice. Add a beef selection for \$8.00 per person

PORK

Italian Marinated Pork Loin
Pork Tenderloin with Balsamic
Glaze

CHICKEN

Chicken Mudega
Chicken Alla Mario
Chicken Parmigiano
Chicken Spidini/\$4pp
Roasted Chicken

SEAFOOD

Pecan Encrusted Salmon/\$2PP
Salmon Al Limone
Stuffed Filet of Sole

BEEF

Hand Carved Prime Rib/\$8pp Served with a mushroom jus & horseradish sauce (Carved in room \$50 Carver) Beef Tenderloin Medallions/\$8pp Served in a mushroom basil sauce

SIDE OPTIONS

Please choose 1 options from each category

PASTA

Pasta con Broccoli Rigatoni Pasta with Andouille Sausage Cheese Tortellini Sundried Tomato Portabello Pasta Shrimp & Artichoke Pasta Chorizo Shrimp Pasta Pasta Primavera

POTATOES

Garlic Mashed Potatoes Creamy Chive Potatoes Italian Fried Potatoes Scalloped Potatoes

VEGETABLES

Broccoli with Pecan Butter
Roasted Italian Vegetable Medly
Baby Green Beans with Garlic & Almonds
Grilled Asparagus
Parmesan Encrusted Cauliflower
Proscuiotto Wrapped Asparagus/\$3pp
Roasted Brussel Sprouts with Bacon,
Caramalized Onionw & Balsamic Glaze





BAR SERVICE

PREMIUM BRANDS OPEN BAR

1st Hour Open Bar \$19.00 per person Each Additional Hour \$10 per person

Premium Brand Liquor
House Wine
Bottle Beer and
Assorted Seltzers

CALL BRAND OPEN BAR

1st Hour Open Bar \$15.00 per person Each Additional Hour \$8.00 per person

Call Brand Liquor House Wine Bottle Beer Assorted Seltzers

BEER & WINE BAR

1st Hour Open Bar \$13.00 per person Each Additonal Hour Bar \$5.00 per person

> House Wine Bottle Beer Assorted Seltzers

HOST BAR BY THE DRINK

Premium Liquor \$10.00

Call Liquor \$8.00

House Liquor \$6.00

House Wine \$6.50

Bottle Beer \$4.75

Draft Beer \$5.50

Soda \$2.00

Coffee and Tea \$1.50