



Menus for All Occasions

WEDDING

Hors D'Oeuvres Reception

A Uniformed Chef Carving

(Choice of One Please)

- Roast Beef
- Roast Pork Loin
- Baked Pineapple Glazed Ham
- Roasted or Smoked Turkey Breast

Cold Hors D'oeuvres

(Choose Two)

- Imported and Domestic Cheese Display
- Fresh Fruit Display
- Fresh Cut Vegetables and Ranch Dip

Hot Hors D'oeuvres

(Choose Three)

- Hot and Spicy Chicken Wings
- BBQ Chicken Wings
- Fried Chicken Drumettes
- Chinese Egg Rolls with Sweet & Sour Sauce or Honey Mustard Sauce
- Cocktail Franks in Puff Pastry
- Cocktail Quiche
- Cocktail Rolls and Condiments
- Non Alcoholic Sparkling Fruit Punch
- Fresh Brewed Coffee
- A Bowl of Fancy Mixed Nuts

Dinner Buffet Reception

- Fresh Cut Vegetables with Ranch Dip
- Sliced Seasonal Fresh Fruit
- Garden Trio Salad with Choice of Dressing

Carved Selections

(Choice of One Please)

- Top Round of Beef with Creamed Horseradish Sauce
- Honey Glazed Ham with Hawaiian Sauce
- Whole Turkey Breast Roasted or Smoked
- Roasted Rosemary Pork Loin Served with Apples

Entrees

(Choice of One Please)

- Ginger Chicken Stir Fry
- Fried Chicken
- Roasted Chicken
- Beef Tips Bourguignon
- Roasted New Potatoes or Rice Pilaf with Walnuts
- Fresh Vegetable Medley
- Non Alcoholic Sparkling Fruit Punch
- Fresh Brewed Coffee

UNIFORMED CHEF \$50.00 PER
CARVING STATION

The above items are subject to a 20% service charge and applicable tax.



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HORS D'OEUVRES

Cold Hors D'Oevures

ARTICHOKE BOTTOMS WITH CRABMEAT SALAD
BELGIAN ENDIVE WITH LOBSTER SALAD
CELERY STUFFED WITH BLUE CHEESE
CORNETS OF SALAMI WITH CREAM CHEESE
CUCUMBER ROUNDS WITH SMOKED SALMON
DEVEILED EGGS WITH CAVIAR
FINGER SANDWICHES
HERBED CREAM CHEESE BALLS ROLLED IN CRUSHED PECANS
MINI KABOBS OF FRESH FRUIT
SMOKED SALMON PINWHEELS

Hot Hors D'Oevures

BABY LAMB CHOPS WITH FRESH MINT SAUCE
BAKED CLAMS CASINO
CHEESE JALAPENO POPPERS
CHICKEN FINGERS WITH HONEY MUSTARD SAUCE
CHINESE EGG ROLLS WITH SWEET AND SOUR SAUCE
COCKTAIL FRANKS IN PUFF PASTRY
COCKTAIL QUICHE
COCONUT FRIED SHRIMP
FRIED CHICKEN DRUMMETTES
HOT AND SPICY CHICKEN WINGS WITH BLUE CHEESE DIP
ITALIAN MEATBALLS
MUSHROOM CAPS STUFFED WITH SPINACH AND BRIE OR ITALIAN SAUSAGE
ORIENTAL POT STICKERS
OYSTERS ROCKEFELLER
SCALLOPS WRAPPED WITH BACON
SWEDISH MEATBALLS OR BAR-B-QUE MEATBALLS

The above items are subject to a 20% service charge and applicable tax.



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A LA CARTE

Salads

HEARTS OF ARTICHOKE

Marinated Artichoke Hearts in
a Butter Lettuce Cup with Black
Olives, Cucumber and
Vinaigrette Dressing

GREEK SALAD

Trio of Greens, Tomato Wedge,
Sliced Red Onion, Black Olives
and Peppercornini, Feta Cheese,
Herbed Vinaigrette Dressing

MANDARIN SPINACH SALAD

Spinach Leaves, Sliced Red Onion,
Sliced Mushrooms, Mandarin
Orange, Poppy Seed Dressing

HOUSE CAESAR SALAD

Romaine Lettuce Mixed with
Croutons and Parmesan Cheese,
served with Caesar Dressing

WILD GREENS

Mesclun Greens with Roasted
Almonds and Raspberry
Vinaigrette Dressing

BIBB LETTUCE

Tender Bibb Lettuce, Red Onions,
Mushrooms, Carrots and Creamy
Garlic Dressing

A La Carte Dessert

STRAWBERRIES ROMANOFF

(Seasonal)

Fresh Strawberries marinated in Grand Marnier,
presented in a Chocolate Shell

CHOCOLATE TRUFFLE MOUSSE CAKE

Rich, moist Chocolate Cake layered with Chocolate
Mousse, Melba Sauce

WHITE CHOCOLATE CAKE

with Raspberry Sauce

CHEESECAKE

with Fruit Topping

Dinner Accompaniments

DINNER SALAD

(Choice of One Please)

DESSERTS

(Choice of One Please)

ESQUIRE SALAD

Iceberg, Romaine, and Leaf Lettuce, Sliced Mush-rooms,
Tomato Wedge, Sliced Cucumber, Shredded Carrots,
Scallions, Your Choice of Two Dressings

CHOCOLATE FUDGE CAKE

FRESHLY BAKED PIE

Apple, Blueberry or Peach

CHIFFONADE SALAD

Trio of Greens, Cherry Tomatoes, Shredded Fresh
Carrots, Shredded Red Cabbage, Sliced Black Olives,
Your Choice of Two Dressings

MAGNIFICENT MOUSSE

Chocolate, Raspberry, Hazelnut or Espresso

FRESH FRUIT MEDLEY

Fruits of the Season presented in a Butter Lettuce Cup with
Toasted Almonds and Poppy Seed Dressing

CARROT CAKE

STRAWBERRY CHANTILLY

Pound Cake, Fresh Strawberries, Cream

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HORS D'OEUVRES

Special Reception Displays

CHOCOLATE TABLE

Chocolate Mousse in Chocolate Cups, Chocolate Truffles Chocolate Fudge Nut Squares, Chocolate Dipped Strawberries

VIENNESE PASTRY TABLE

Miniature Finger Pastries Displayed on Mirrors

CHEESECAKE BAR

Creamy Cheesecake with an Assortment of Toppings
Fresh Strawberries, Sliced Kiwi, Blueberry Sauce, Pecans,
Caramel Sauce, and Chocolate Chips

CHICKEN ROSEMARY

Served with Sliced Apples, Grapes and Baguette rounds

GOURMET COFFEE STATION

Traditional Coffee plus additional toppings,
tastes and accents: rock candy, biscotti, cinnamon
whipped cream, flavored syrups

DELI MEAT & CHEESE

With cocktail rolls & condiments

Small Display (25 servings)

Medium Display (50 servings)

Large Display (100 servings)

PRIME RIB & SHRIMP

Small Display (50 servings)

Medium Display (100 servings)

Large Display (150 servings)

FRESH SEASONAL FRUIT

With Strawberry, Blueberry and Carmel
Dipping Sauces

Small Display (25 servings)

Medium Display (50 servings)

Large Display (100 servings)

SALMON & CHICKEN

Small Display (50 servings)

Medium Display (100 servings)

Large Display (150 servings)

The above items are subject to a 20% service charge and applicable tax.



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DINNER ENTREES

Dinner Entrees include Salad, Vegetables, Potatoes, Rolls and Butter

Poultry

CHICKEN YUKON

Boneless Chicken Breast stuffed with Crabmeat and served with a Brandied Béarnaise Sauce

CHICKEN ROSEMARY

A Quarter Chicken seasoned with Rosemary and Seasoned Salt, Baked to a Golden Brown

CHICKEN CORDON BLEU

Boneless Chicken Breast filled with Ham and Swiss Cheese

CHICKEN CAYUGA

Boneless Chicken Breast filled with Broccoli and Cheddar Cheese Smothered in Alfredo Sauce

APPLE ALMOND CHICKEN

Oven Baked Chicken Breast served with Apple & Almond Stuffing and Accented with an Apple Brandy Sauce

CORNISH GAME HEN

Roasted Cornish Game Hen served with a Red Currant Sauce

Beef

ROAST SIRLOIN OF BEEF

Slow roasted Beef Sirloin, Sliced Thin in a Burgundy Mushroom Sauce

GRILLED FILET MIGNON

Grilled Center Cut Beef Tenderloin Served with a Béarnaise Sauce

ROAST PRIME RIB OF BEEF AU JUS

Roast Prime Rib of Beef served with Horseradish Sauce

GRILLED OR SMOKED STRIP STEAK

Center cut Strip Steak, Herb Garlic Butter and Sautéed Mushrooms

STEAK DIANE

Twin Medallions of Beef Tenderloin, Sautéed Mushrooms and Brandy Demi-Glace

LONDON BROIL

Traditional London Broil with a Cracked Black Peppercorn Sauce

***All steaks are served medium to medium well*

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DINNER ENTREES

Dinner Entrees include Salad, Vegetables, Potatoes, Rolls and Butter

Lamb, Veal and Pork

RACK OF LAMB

Roasted Rack of Lamb served with either
Mint or Horseradish Sauce

VEAL PARMESAN

Breaded Veal Scaloppini with Mushrooms and
Marinara Sauce, Baked with Mozzarella and
Parmesan Cheese

LAMB CHOPS

Tender Lamb Chops, Broiled with Garlic Butter
and Served with Roasted Garlic shallot Sauce

PORK LOIN FLORENTINE

Spinach Stuffed Pork Tenderloin, Oven Roasted
and Served with Roasted Garlic Shallot Sauce

Seafood

GRILLED FILLET OF SALMON

Salmon Fillet Basted with White Wine and Lemon
Juice Grilled and served with a Red Chili Salsa:
Market Price

SHRIMP PANAMA

Five Jumbo Shrimp filled with Crabmeat and
Wrapped in Hickory Smoked Bacon, Baked and
served with a Lemon-Butter Sauce: Market Price

BAKED FLOUNDER

Lightly Battered Flounder Fillet Baked and
Finished with Lemon Juice and White Wine and
Topped with Toasted Almonds

BAKED GROUPE

Baked Grouper Fillet
with a Lemon Crumb Topping

Combinations

FILET MIGNON & SHRIMP

Grilled 6 oz. Center Cut Beef Tenderloin, wrapped
in Hickory Smoked Bacon and served with Three
Grilled Jumbo Shrimp and Hollandaise Sauce

SHRIMP & CHICKEN TERIYAKI

Skewered Chicken and Vegetables, Skewered Jumbo
Shrimp, Teriyaki

PRIME RIB & SHRIMP

Eight ounce Prime Rib with Horseradish Cream,
served with Three Grilled Jumbo Shrimp and
Hollandaise Sauce

SALMON & CHICKEN

Grilled Fillet of Salmon and Breast of
Chicken, Served with a Red Chili Salsa

***All steaks are served medium to medium well*

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