



FUNCTION HORS D' OEUVRES

All platters based on fifty serving pieces

VEGETARIAN

Chips & Salsa
Fresh Crudités & Dip
Gourmet Cheese & Crackers
Fresh mozzarella brushetta
Spinach & Artichoke Dip
Vegetable Spring Rolls
Wild Mushroom Spring Rolls
Fried Sweet Potato Dumplings
Jalapeno Poppers
Spanikopita

POULTRY

Chicken Satay
Spinach & Cheese Empanadas
Buddha Chicken Fingers
Chicken Tempura
Buffalo Chicken Empanadas

BEEF AND PORK

Pork Gyozas
Beef Satay
Tenderloin au Poivre
Bistro Sliders
Italian Meatballs
Swedish Meatballs

FRESH FROM THE SEA

Scallops & Bacon
Angry Shrimp Platter
Shrimp Tempura
Popcorn Shrimp



BAR PACKAGES

All packages are based on a three hour time limit;
Cost does not include tax and gratuity

BASIC BAR

Beer, House Wine and Sangria
\$30 per person

STANDARD BAR

Beer, House Wine, Sangria and Call Liquor
Does not include shots and martinis
\$40 per person

VIP BAR

Beer, House Wine, Sangria and Premium Liquor
\$50 per person



BUFFET OPTION 1

Minimum of 20 people
Includes soda and Juice

SALADS

Please choose one of the following

Mixed Green Salad
Caesar Salad

ENTREES

Please choose TWO of the following

Oven Roasted Chicken
Lemon Caper Salmon
Penne Primavera
Grilled Marinated Beef Kabobs

SIDES

Please choose THREE of the following

Oven Roasted Potatoes
Garlic Mashed Potatoes
Lemon Risotto
Steamed Seasonal Vegetables
Glazed Baby Carrots
Sautéed Green Beans

DESERT

Please choose ONE of the following

Assorted Mini Delights
Chocolate Lava Cake

\$40 per person
Tax and Gratuity no included



BUFFET OPTION 2

Minimum of 20 people
Includes soda and Juice

SALADS

Please choose one of the following

Mixed Green Salad
Watercress Caesar Salad
Tomato and Mozzarella Salad

ENTREES

Please choose TWO of the following

Roasted Pork Tenderloin
Baked Stuffed Sole
Bourbon Cut Steak Tips
New England Stuffed Chicken

SIDES

Please choose THREE of the following

Oven Roasted Potatoes
Gorgonzola Mashed Potatoes
Jasmine Rice
Steamed Seasonal Vegetables
Grilled Asparagus
Sautéed Green Beans

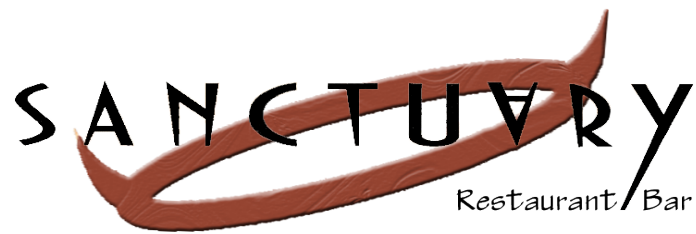
DESERT

Please choose ONE of the following

Assorted Mini Delights
Classic Cheesecake with Fresh Strawberries

\$50 per person

Tax and Gratuity no included



ALL INCLUSIVE FUNCTION MENU 1

Prices are based on fifty people

OPEN BAR

Based on a three hour time slot

Import and Domestic Beer
House Wines
Sangria

HORS D' OEUVRES

Please select FOUR of the following

Wild Mushroom Spring Rolls
Vegetable Spring Rolls
Fresh Mozzarella Brushetta
Chicken Satay
Chicken Tempura
Chicken & Mango Quesadillas
Bistro Sliders
Beef Satay
Hibachi Beef Skewers
Scallops & Bacon
Shrimp Tempura

\$55 Per Person

Tax and Gratuity not included



ALL INCLUSIVE FUNCTION MENU 2

Prices are based on fifty people

OPEN BAR

Based on a three hour time slot

Import and Domestic Beer
House Wines
Sangria
Premium Liquors

HORS D' OEUVRES

Please select SIX of the following

Grilled Vegetable Platter
Asparagus Wrapped in Prosciutto
Bourbon Braised Chicken Dumplings
Chicken Satay
Scallops & Bacon
Sesame Shrimp and Lobster Crostini
Scallop Canapes
Angry Shrimp Platter
Beef Tenderloin & Wild Mushroom Kabobs
Beef Satay
Mini Beef Wellington

\$70 Per Person

Tax and Gratuity not included



SEATED DINNER

\$75 Per Person (Tax and Gratuity not Included)

Hors D' oeuvres

Please choose two of the following

Cheese & Crackers

Bruschetta

Fresh Crudite & Dip

Shrimp Cocktail Platter (additional \$2.5 per person)

SALADS

Please choose one of the following

Mixed Green Salad

Watercress Caesar Salad

Tomato & Mozzarella Salad

ENTREES

Please choose TWO of the following

Grilled Tenderloin of Beef

Sherried Lobster Tail

Prime Rib

Stuffed Chicken Florentine

SIDES

Please choose THREE of the following

Oven Roasted Potatoes

Gorgonzola Mashed Potatoes

Jasmine Rice

Steamed Seasonal Vegetables

Grilled Asparagus

Sautéed Green Beans

DESERT

Please choose ONE of the following

Assorted Mini Delights

Classic Cheesecake with Fresh Strawberries

Chocolate Lava Cake