

Hors D'oeuvres

A minimum of 25 pieces of each item selected is required for any order.

We recommend eight pieces per person for a one hour cocktail reception or 10-14 pieces per person in lieu of a meal.

Cold Hors D'oeuvres

Per Piece

Anti-Pasto Skewers	\$2.75
Oyster on the Half Shell.	\$2.50
Smoked Salmon Toast Points.	\$2.25
Chilled Jumbo Shrimp Cocktail.	\$2.25
Island Fruit Kabobs	\$1.75
Bruschetta	\$1.25
Assorted Tortilla Pinwheels	\$1.25
Black Forest Ham and Baby Swiss	Smoked Turkey and Provolone
Roast Beef with Cheddar	

Hot Hors D'oeuvres

Per Piece

Mini Beef Wellington	\$2.95
Scallops Wrapped with Bacon	\$2.95
Brie in Phyllo Cups (Raspberry)	\$2.95
Quesadilla Cornucopia (Chicken)	\$2.50
Teriyaki Chicken Sate	\$2.50
Mini Crab Cakes.	\$2.00
Spanakopita.	\$1.75
Water Chestnuts Wrapped with Bacon.	\$2.25
Petite Quiche Lorraine	\$2.00
Coconut Shrimp.	\$1.75
Mini Vegetable Egg Rolls	\$1.75
Sausage Stuffed Mushrooms	\$1.75
Spinach and Three Cheese Stuffed Mushrooms.	\$1.75
Swedish Meatballs	\$1.25
Barbeque Meatballs	\$1.25

**Any hot hors d'oeuvres priced \$1.75 and under may be selected for either the Diamond or Emerald inclusive dinner packages.*

All food and beverage prices are subject to service charge and tax.

Hors D'oeuvres Displays

All hors d'oeuvres displays are priced per person and must be ordered for your guaranteed guest count.

A minimum of 25 guests are required to order and will be served for a period of one hour.

Antipasto Display	\$2.95
A selection of Italian meats and cheeses surrounded by marinated mushrooms, pepperoncini peppers and garden of vegetables.	
Mediterranean Display	\$2.95
Special flavors of hummus and bruschetta topping served with pita bread and crostinis.	
Extravagant Fruit Display	\$2.95
An assortment of fresh seasonal fruit on display.	
International Cheeses	\$2.95
Imported and domestic cheeses with a selection of assorted crackers.	
Garden Fresh Crudité	\$1.95
Crisp vegetables and ranch dipping sauce.	
Spanakopita	\$1.75
Water Chestnuts Wrapped with Bacon	\$2.25
Petite Quiche Lorraine	\$2.00
Coconut Shrimp	\$1.75
Mini Vegetable Egg Rolls	\$1.75
Sausage Stuffed Mushrooms	\$1.75
Spinach and Three Cheese Stuffed Mushrooms	\$1.75
Swedish Meatballs	\$1.25
Barbeque Meatballs	\$1.25

Platters

The following packages are priced per platter.

Sushi Platter	\$195.00
54 pieces of assorted sushi served with wasabi, pickled ginger and chop sticks.	
Traditional Smoked Salmon Platter	\$175.00
Traditional smoked salmon displayed with capers, red onion, crumbled egg, horseradish cream and fresh herbs. Served with assorted crackers and toast points.	
Norwegian Poached Salmon Platter	\$165.00
Fresh Norwegian salmon, poached and displayed with a traditional aspic glaze and served with cucumber, yellow squash, red pepper, chives, parsley, remoulade and cucumber dill cream sauces, and assorted crackers and toast points.	
Brie Wheel	\$75.00
A 1 kilogram wheel of a mild and creamy Brie cheese wrapped and baked in a flaky puff pastry. Served with crispy garlic crostinis and garnished with seasonal berries.	

Snacks

Dry Snacks	<u>Per Pound</u>
Mixed Nuts	\$22.00
Dry Roasted Nuts	\$10.00
Chips, Pretzels	\$6.00

Beverages

Includes bartender(s), garnishes, set-up, wine, domestic draft beer,
soft drinks and juices for five consecutive hours.

Up drinks, frozen drinks and shots are not included.

Package #1

\$13.95

House Wines:

Corbett Canyon Merlot

Corbett Canyon Chardonnay

Corbett Canyon Cabernet

Corbett Canyon Pinot Grigio

Domestic Draft Beer:

(choice of two)

Miller Lite

MGD

Budweiser

Bud Light

Package #2

\$16.95 a la carte

House Liquors:

Kamchatka Vodka

Seagrams Gin

Paramount Rum

Bourbon Supreme

Windsor Whiskey

Peach Schnapps

Amaretto

Irish Cream

Coffee Liquor

Package #3

\$20.95 a la carte

Premium Brands:

Absolut Vodka

Tanqueray Gin

Bacardi Rum

Captain Morgan Rum

Dewar's Scotch

Jack Daniel's Whiskey

Canadian Club Whiskey

Upgrades

Wine - You may upgrade your wine selection from our current wine list. \$2.50

Draft beer - Great Lakes, Labatts or Sam Adams. \$2.25

Bottled beer \$48/case domestic

With purchase of a beverage package only

\$72/case import

It's Martini Time. \$1.95

Upgrade your package to include these great Vodka flavors, perfect for specialty martinis and cosmopolitans! This also includes chilled martini glasses and beautiful specialty garnishes! Smirnoff Orange, Three Olives Berry, Three Olives Grape and Three Olives Cherry.

The Chocolate Lover. \$1.95

This package includes all the proper ingredients for the most luxurious chocolate drinks, including chocolate martinis, mudslides, choco cosmo, and so many more! Stoli Vanilla, Three Olives Chocolate, Irish Cream and Coffee Liqueurs.

Additional Options

Additional Hour of Bar Service (Limit One) \$2.00

Applies to total guaranteed guest count.

Verdi Champagne or Non-Alcoholic Punch Toast \$2.00

Martini and Rossi Asti Spumanté Champagne Toast \$3.00

Wine Service \$3.50

Choice of red or white. Table service during dinner hour.

Soft Drinks Only \$6.95

Cash or Host Bar

Bartender fee for groups under 100 \$95.00

All food and beverage prices are subject to service charge and tax.

All Inclusive Dinners

All packages include served garden salad, dinner rolls, two hors d'oeuvres displays served for one hour, beverage package #1 and coffee.

Sapphire Package

\$44.95

Sapphire Buffet

Emerald Package

\$48.95

Sapphire Buffet
One Hot Hors D'oeuvre
Beverage Package #2

Diamond Package

\$52.95

Either Sit Down Dinner
or Diamond Buffet
Two Hot Hors D'oeuvres
Beverage Package #2

To upgrade the Diamond Package to Premium Brand Liquor add \$4.00 per person

Buffet Dinners

All buffets include choice of vegetable, starch, garden salad, dinner rolls and coffee. *Buffets available to groups of 25 guests or more.*

Sapphire Buffet

\$27.95

Pasta station:

Penne and Fettuccini Pasta
Marinara and Alfredo Sauces
Grilled Marinated Chicken Breast
Italian Meatballs
Grated Parmesan Cheese
Crushed Red Pepper Flakes
Carved items – choice of one
Carved Round of Beef
Carved Sugar Cured Ham
Carved Roast Pork Loin
Carved Turkey Breast
Carved Prime Rib (\$3.95 upgrade)

Diamond Buffet

\$33.95

Entrées – choice of three:
Italian Sausage and Pasta Casserole
Chicken Kiev
Garden Vegetable Lasagna
Beef Tips Burgundy
Seafood Newburgh
Chicken Picatta
Stuffed Boneless Breast of Chicken with
Traditional Sage Stuffing

Side Selections

Vegetables

Honey Glazed Root Vegetables (Carrots & Parsnips)
Green Beans Almondine with Carmelized Onion
Broccoli Florets Dusted with Parmesan Cheese
Steamed Zucchini and Summer Squash
California Blend

Starch

Roasted Red Pepper Garlic Mashed Potatoes
Smoked Cheddar Au Gratin Potatoes
Fire Herb Roasted Redskins
Parsley Buttered Redskins
Long Grain Wild Rice Pilaf

All food and beverage prices are subject to service charge and tax.

Sit Down Dinners

All dinner entrées served with choice of vegetable, starch, garden salad, dinner rolls and coffee.

Not to exceed three choices.

Crab Stuffed Scampi	\$34.95
Succulent jumbo shrimp wrapped around a Maryland-style crab stuffing and sautéed in garlic butter.	
8 oz. Filet Mignon	\$38.95
The most tender cut of choice beef available, grilled and roasted medium.	
Beef Wellington	\$34.95
Our tender filet mignon topped with a wild mushroom duxelle and wrapped in a flaky puff pastry. Served with a rich demi glace.	
Combination Dinner (<i>Counts as two choices.</i>)	\$32.95
A choice of two: 5 oz. Bacon Wrapped Sirloin Port Wine Beef Medallions	
Beef Wellington 4 oz. Salmon	
Stuffed Scampi Chicken Piccata	
Chicken Marsala	
Prime Rib	\$29.95
USDA choice prime rib of beef, slow roasted medium. Served with horseradish sauce.	
Port Wine Beef Medallions	\$29.95
A trio of beef medallions cut from the tenderloin, pan seared and finished with a ribbon of Port wine infused demi glace.	
Grilled Salmon with Red Pepper Coulis	\$28.95
Fresh wild Alaskan King salmon filet, grilled and finished with a roasted red pepper coulis.	
12 oz Strip Steak	\$29.95
Center cut New York strip steak, grilled and roasted medium.	
Buttercrumb Tilapia	\$24.95
Tender tilapia filet baked golden brown with a butter crumb crust and finished with buerre blanc.	
8 oz Bacon Wrapped Sirloin	\$24.95
A boneless filet of sirloin wrapped in bacon, grilled and roasted medium.	
Chicken Marsala	\$22.95
A tender breast of chicken, flour dusted, sautéed and glazed with a marsala wine and mushroom demi-glace.	
Chicken Piccata	\$22.95
A boneless breast of chicken, lightly seasoned , sautéed and finished with a white wine caper sauce, garnished with lemon wheels.	
Ravioli Florentine*	\$21.95
Jumbo florentine ravioli stuffed with spinach and cheese. Served with your choice of alfredo or marinara sauce. Finished with shredded parmesan cheese.	

** Does not include additional starch or vegetable.*

Any sit down dinner priced under \$31.95 may be selected for the Diamond inclusive dinner package.

All food and beverage prices are subject to service charge and tax.

Desserts

Layered Cakes*	<u>Per Serving</u>
Strawberry Shortcake Layer Cake	\$3.00
Tuxedo Truffle Mousse Layer Cake	\$3.00
Lemons & Cream Layer Cake	\$3.00
Orangesicle	\$3.00
Tiramisu Layer Cake	\$3.00
Carrot Cake.	\$3.00
Chef's Assortment (may be ordered in any quantity)	\$3.00

Pies (serves 10)	<u>Per Pie</u>
Caramel Apple Pie	\$69.00
Key Lime Pie	\$55.00
Snickers Pie.	\$55.00
Chocolate Peanut Butter Cream Pie	\$42.00

House Specialties	<u>Per Serving</u>
Triple Chocolate Torte	\$3.95
N.Y. Cheesecake	\$3.95
Bread Pudding	\$3.95
Choice of: chocolate, caramel or bananas foster	
Italian Zabaglione	\$3.00
Italian custard with raspberry sauce	
Godiva Chocolate Mousse	\$3.00
Chocolate mousse with chocolate liqueur	

Ice Cream	
Petite Dish of Ice Cream	\$1.95

**A minimum of 12 servings of any one flavor is required for an order.
All food and beverage prices are subject to service charge and tax.*