

Hors d'ouvres & Cocktails

Assorted Hot & Cold Butler Style Hors d'ouvres \$10.00 per guest

Appetizer Displays (serves 25 people) \$75 each

Assorted Domestic Cheese Display

Pepper jack, Swiss and mild Cheddar Cheese served with grapes and assorted crackers

Sliced Seasonal Fruit

Ripe melons, fresh pineapple, grapes, strawberries and other seasonal fruit artistically arranged

Grilled Marinated Vegetables

Fresh vegetables lightly marinated with garlic and balsamic vinegar arranged and served chilled

Bruschetta

Marinated plum tomatoes, tossed with fresh basil and red onion served on toasted crostinis

Open Bar Selections

Brand

Dewar's White Label Scotch · Jim Beam Bourbon · Smirnoff Vodka · Gordon's Gin
Seagram's 7 · Bacardi Silver Rum · House Wines · Domestic Drafts

One Hour \$15.00 per guest
Two Hour \$20.00 per guest

Premium

Johnnie Walker Scotch · Jack Daniel's Black · Absolute Vodka · Tanqueray Gin
Seagram's VO · Captain Morgan's Rum · House Wines · Domestic and Imported Drafts

One Hour \$17.00 per guest
Two Hour \$22.00 per guest

Hospitality Bar

House Wines · Domestic Drafts · Coffee and Soda

○ One Hour \$11.00 per guest
Two Hour \$15.00 per guest



Dinner Packages

Chef's Barbecue

Juicy 6oz all-beef burgers, home-style barbecued chicken, sweet Italian sausage with sautéed peppers and onions, corn on the cob, red bliss potato salad, baked beans and assorted desserts.

Steak BBQ Dinner

Hand-cut 12oz N.Y. strip steaks, seasoned and grilled to perfection, corn on the cob, baked Idaho potatoes, baked beans, choice of salad and assorted desserts. (Up-charge applies)

Create Your Own Buffet (Select Four Items)

Three cheese baked ziti (grilled vegetables, meat or cheese)

Orecchiette pasta with crumbled Italian sausage and baby spinach tossed in a red wine tomato sauce

Vodka rigatoni with prosciutto and vodka tomato cream sauce

Pan-seared Atlantic salmon or mahi mahi with choice of sauce:

- Oriental Barbecue glaze with Asian style slaw ✓
- Pineapple and mango salsa
- Citrus marmalade and white wine reduction with fresh herbs
- Honey glazed with a creamy dijonaise sauce

Pan-seared chicken breast piccata, garnished with a tomato and caper bruschetta

Italian-style breaded chicken parmesan

Grilled marinated chicken breast with tomato and basil corn relish, garnished with a light balsamic drizzle

Sautéed chicken cutlets simmered in a marsala wine and mushroom sauce

Sliced roasted pork loin with baby spinach, sautéed mushrooms, and tomatoes served in an herbed demi-glace

Sweet Italian sausage, peppers, and onions

Chipotle and cilantro rubbed sliced boneless pork loin, simmered in a rich Barbecue sauce

Chef carved roasted top round of beef with horseradish cream sauce

Chef carved honey glazed smoked pit ham with honey mustard sauce

Chef carved oven-roasted turkey breast with cranberry sauce

Salads

Garden salad – iceberg lettuce, julienned carrots, red onions, cucumbers and tomatoes tossed in a sun-dried tomato basil vinaigrette

Classic Caesar – crisp romaine hearts, homemade croutons, cherry tomatoes and parmesan cheese tossed in a creamy Caesar dressing

Pasta salad – tossed pasta with seasonal herbs and vegetables

Create your own buffet includes roasted potatoes, seasonal vegetables, dinner rolls, and choice of salad. All packages include coffee and soft drinks.