



CONTINENTAL BREAKFAST

Continental Breakfast menus are for a minimum of 25 guests.
Labor charge of \$150.00 will apply to parties less than 25 guests.

Continental

Chilled Fruit Juices
A Selection of the Season's Best Fruit and Berries
Freshly Baked Breakfast Pastries to include:
Danish, Croissants, Muffins
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Teas

\$15.00 Per Person

Elite Continental

Chilled Fruit Juices
A Selection of the Season's Best Fruit and Berries
Freshly Baked Breakfast Pastries to include:
Cinnamon Rolls, Danish, Croissants, Muffins
Yogurt, Granola, Dried Fruits and Nuts
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Teas

\$18.00 Per Person

Prestige Continental

Chilled Fruit Juices
A Selection of the Season's Best Fruit and Berries
Freshly Baked Breakfast Pastries to include:
Cinnamon Rolls, Danish, Croissants, Muffins
Yogurt, Granola, Dried Fruits and Nuts
Steel Cut Oats and Cold Cereal
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Teas

\$20.00 Per Person

Breakfast Enhancements

The following items are price per person and available as an addition to our Continental Breakfast Menus

Sausage, Bacon Potatoes and Scrambled Eggs **\$6.00 Per Person**

Ham, Sausage, Bacon Potatoes and Scrambled Eggs **\$8.00 Per Person**

Petite Steak, Ham, Sausage, Bacon Potatoes and Scrambled Eggs **\$12.00 Per Person**



BREAKS

Themed Break menus are for a minimum of 25 guests.
Labor charge of \$150.00 will apply to parties less than 25 guests.

Chips & Dips

Warm Spinach Artichoke Dip served with Tortilla Chips
Hummus with Pita Chips
French Onion Dip with Potato Chips
Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea
\$7.00 Per Person

The Sweet Corner

Assorted Jumbo Cookies
Brownies & Blondies
Baskets of Whole Fresh Fruit
Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea
\$8.00 Per Person

South of the Border

Tri-Color Corn Chips
Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole
Pico De Gallo & Chile Con Queso
Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$9.00 Per Person

Box Car Snacks

Freshly Popped Buttered Popcorn, Caramel Corn
Roasted Shell-on Peanuts
Soft Pretzels with Mustard & Crunchy Snyder's Pretzel Pieces
Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$11.00 Per Person



ALA CARTE

All items below can be added to an existing menu or ala carte.

Beverages

Coffee: Regular & Decaffeinated **\$48.00 Per Gallon**

Premium Hot Teas **\$48.00 Per Gallon**

Ice Tea / Fruit Punch **\$48.00 Per Gallon**

Bottled Juices **\$4.00 Each**

Red Bull **\$5.00 Each**

Assorted Sodas **\$3.00 Each**

Bottled Water **\$2.50 Each**

Milk (1/2 Pint) **\$3.00 Each**

From the Bakery

Danish Pastries **\$24.00 Per Dozen**

Fruit Pastries **\$24.00 Per Dozen**

Assorted Muffins **\$20.00 Per Dozen**

Bagels and Cream Cheese **\$28.00 Per Dozen**

Sliced Fresh Fruit Tray **\$45 Small \$65 Medium \$85 Large**

Whole Fresh Fruit **\$2.00 Each**



BRUNCH BUFFET

All buffet selections are priced per person with a minimum of 50 guests and served for a maximum of 2 hours.

Danish, Muffins and Croissants
Fruit Preserves and Butter
Seasonal Fresh Fruit Display
Imported and Domestic Cheeses, Rustic Breads and Lavosh
Mixed Greens Salad with Choice of Dressings
Greek Pasta Salad
Smoked Salmon with Sliced Tomatoes, Red Onions and Capers
Assorted Bagels and Cream Cheese
Eggs Florentine with Hollandaise Sauce
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, Country Sausage or Turkey Link Sausages
Breakfast Potatoes
French Toast with Maple Syrup

Chicken Piccata
Oven Roasted Salmon Beurre Blanc
Beef Tenderloin Tips in Wild Mushroom Demi Glace
Rice Pilaf, Vegetable du Jour
Fresh baked Dinner Rolls & Butter

Carving Station

Required Chef's Fee at \$150.00

(Choice of One)
Citrus Marmalade Glazed Pork Loin
Roast Prime Rib of Beef, Au Jus
Glazed Ham with Brown Sugar & Spicy Mustard
Butter Basted Breast of Tom Turkey with Sage Gravy

Desserts

Chef's Selection of Specialty Pastries & Sweet Delights
Chilled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea & Iced Tea
\$39.00 Per Person



BUFFET LUNCH SELECTIONS

All buffet selections are priced per person with a minimum of 50 guests and served for a maximum of 2 hours.

Deli Buffet Luncheon

Soup du Jour

Seasonal Fresh Fruit Salad

American Potato Salad

Tri Color Pasta Salad

Sliced Roast Beef, Honey Baked Ham, Smoked Turkey Breast

Provolone, Swiss and Sharp Cheddar

Tomato, Lettuce and Onion

Sliced Sourdough, Wheat Berry and Marble Rye Breads

Kaiser and Ciabatta

Appropriate Condiments

Individual Bags of Assorted Chips

Chef's Selection of Specialty Pastries & Sweet Delights

Freshly Brewed Iced Tea

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

\$19.00 Per Person

Signature Boxcar Buffet

Tomato Basil Bisque

Mixed Greens Salad with Choice of Dressings

Bowtie Pasta Salad

Marinated Cucumber & Tomato Salad

Fresh Seasonal Fruit Salad

Oven Roasted Breast of Airline Chicken, Beurre Blanc

Beef Tenderloin Medallions with Caramelized Pearl Onions and Wild Mushrooms

Tortellini Tossed in a Light Basil Cream

Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables

Rolls and Butter

Chef's Selection of Specialty Pastries & Sweet Delights

Freshly Brewed Iced Tea

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

\$29.00 Per Person



Mexican Buffet

Tortilla Soup
Mexican Chopped Salad
Fresh Seasonal Fruit Salad

Chicken Enchiladas
Chicken and Skirt Steak Fajitas
Warm Corn and Flour Tortillas
Spicy Mexican Rice
Refried Black Beans
Cumin Rubbed Grilled Zucchini and Purple Onions
Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole

Cinnamon Churros
Caramel Flan

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$28.00 Per Person

Italian Buffet

Minestrone Soup
Traditional Caesar Salad
Antipasto Platter with Italian Specialty Salted Cured Meats & Pickled Delicacies

Pan Seared Breast of Chicken Marsala
Oven Roasted Mediterranean Orange Roughy Siciliano
Baked Penne Marinara with Grilled Italian Sausage
Chef's Choice of Appropriate Starch & Seasonal Vegetables
Garlic Bread Sticks & Herb Focaccia

Cannoli
Tiramisu
Ricotta Cheese Cake

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$28.00 Per Person



BBQ Lunch Buffet

Fresh Seasonal Fruit Salad
Crisp Creamy Cole Slaw
Red Potato Salad

Mixed Greens Salad with Choice of Dressings

Southern Grilled Barbeque Ribs
Oven Baked Barbeque Chicken
Corn on the Cob
Macaroni & Cheese Bake
Barbeque Baked Beans

Brownies & Cookies

Lemon Squares
Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$29.00 Per Person

Asian Lunch Buffet

Crisp Vegetable Eggs Rolls Sweet Plum Dipping Sauce and Hot Mustard
Cabbage Salad Bell Peppers and Sweet Sesame Vinaigrette

Cashew Chicken in Brown Garlic Sauce
Mongolian Beef Sweet Peppers, Onions and Red Chili
Vegetable Lo Mein
Vegetable Fried Rice & Steamed Jasmine Rice

Tropical Fruit Salad with Toasted Coconut, Almond & Fortune Cookies

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$29.00 Per Person



PLATED LUNCHEON SELECTIONS

Starters: (Choice of One; Soup or Salad)

Soup

Tomato Basil Bisque
Cream of Mushroom
Broccoli Cheese
Minestrone

Salad

Mixed Garden Greens with Choice of Dressings
Traditional Caesar Salad
Baby Iceberg Wedge Salad
Caprese Salad
Roasted Beets, Arugula & Goat Cheese

Entrees

Roasted Airline Breast of Chicken, Buerre Blanc **\$19.00**
Breast of Chicken Florentine with Lemon Caper Butte **\$21.00**
Pan Seared Bone-In Pork Chop with Pommery Mustard Cream **\$24.00**
Jumbo Gulf Shrimp Scampi with Lemon Garlic Sauce **\$28.00**
Grilled Filet of Salmon with Dijon Caper Sauce **\$26.00**
8oz. New York Strip Steak with Wild Mushroom Ragout **\$28.00**

Dessert

(Choice of One)

New York Cheesecake with Strawberry Coulis
Fresh Fruit Tart
Classic Tiramisu
Flourless Chocolate Cake

Above Entrees Include Chef's Selection of Starch and Vegetable, Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea



BUFFET DINNER SELECTIONS

All buffet selections are priced per person with a minimum of 50 guests and served for a maximum of 2 hours.

Dinner Boxcar Buffet

Mixed Greens Salad with Choice of Dressings
Marinated Artichoke and Mushroom Salad
Mediterranean Cucumber Salad with Feta and Olives

Roasted Airline Breast of Chicken Buerre Blanc
Oven Roasted Atlantic Salmon with Dill Cream
Beef Tenderloin Medallions with Wild Mushroom Ragout

Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables

Dinner Rolls and Butter Balls
Chef's Selection of Specialty Pastries & Sweet Delights

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

\$32.00 Per Person

Italian Buffet

Mixed Greens Salad with Choice of Dressings
Antipasto Salad
Caprese Salad

Roasted Airline Breast of Chicken Picatta
Oven Roasted Mediterranean Orange Roughy Siciliano
Penne Marinara with Shaved Parmesan

Chef's Choice of Seasonal Fresh Vegetables
Dinner Rolls and Butter Balls

Cannolis
Tiramisu
Ricotta Cheese Cake

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

\$35.00 Per Person



Southern BBQ Dinner

Fresh Seasonal Fruit Salad
Crisp Creamy Cole Slaw
Red Potato Salad
Mixed Greens Salad with Choice of Dressings

Southern Grilled Barbeque Ribs
Oven Baked Barbeque Chicken
Texas Beef Brisket

Corn on the Cob
Macaroni & Cheese Bake
Barbeque Baked Beans

Brownies & Cookies
Lemon Squares

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$35.00 Per Person

Mexican Buffet

Tortilla Soup
Mexican Chopped Salad
Fresh Seasonal Fruit Salad

Chicken Enchiladas
Pork Carnitas
Chicken and Skirt Steak Fajitas

Warm Corn and Flour Tortillas
Spicy Mexican Rice
Refried Black Beans
Cumin Rubbed Grilled Zucchini and Purple Onions
Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole

Cinnamon Churros
Caramel Flan

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$33.00 Per Person



PLATED DINNERS

Starters

Choice of one, Soup or Salad. Additional Course (Soup, Salad, or Appetizer), Additional \$8.00 per person

Soup

Tomato Basil Bisque
Cream of Mushroom
Broccoli Cheese
Minestrone
Lobster Bisque

Salad

Mixed Garden Greens with Choice of Dressings
Traditional Caesar Salad
Baby Iceberg Wedge Salad
Caprese Salad
Roasted Beets, Arugula & Goat Cheese
Spinach Salad with Red Onion, Crisp Prosciutto & Crumbled Blue Cheese

Entrees (You can choose up to Three Entrees)

Roasted Airline Breast of Chicken Beurre Blanc **\$29.00**
Breast of Chicken Marsala **\$29.00**
Spinach, Sun-dried Tomato & Goat Cheese Stuffed Breast of Chicken **\$29.00**
Rock Cornish Game Hen with Artichokes and Wild Mushroom **\$29.00**
Maple and Allspice brined Kurobuta Pork Chop with Pineapple Ginger Chutney **\$42.00**
Filet Mignon with Wild Mushroom and Truffle Demi-Glace **\$42.00**
New York Strip Steak with Caramelized Shallot Butter **\$42.00**
Oven Roasted Atlantic Salmon with Pommery Mustard Cream **\$36.00**
Mediterranean Sea Bass Siciliano **\$36.00**
Jumbo Gulf Shrimp Scampi **\$36.00**
Crab Stuffed Dover Sole Bearnaise **\$36.00**

Above Entrees Include Chef's Selection of Starch and Vegetable, Baked Rolls and Butter

Dessert (Choice of One)

Classic Tiramisu
Ricotta Cheesecake with Fresh Berry Compote
Flourless Chocolate Cake with Raspberry Coulis
Crème Brulee
Fresh Fruit Tart

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea



DISPLAYED RECEPTION OFFERINGS

All displays are priced for 50 people.

Spinach Artichoke Dip

Sautéed Spinach Leaves & Artichokes Blended with a Parmesan Cream Cheese Sauce and baked in an Herb Breadcrumb and Parmesan Crust. Served with Crisp Baguette Croutons

\$175.00

Fresh Fruit Display

A display of Whole and Cut Melons, Pineapples, Berries and Tropical Fruit

\$175.00

Garden Crudité

Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip and Roasted Red Pepper Aioli

\$175.00

Chilled Grilled Vegetables

Grilled and Roasted Mediterranean Vegetables marinated with Extra Virgin Olive Oil Aged Balsamic Vinegar and Roasted Shallots

\$175.00

Domestic Farmstead Creamery Cheese Board

Rustic Artisanal Breads

\$200.00

Antipasti Display

The chef's selection of Imported and American Artisan Charcuterie and Cheeses. Presented with Grilled and Marinated Vegetables, Imported Olives, Focaccias and Italian Breads Infused Olive Oils and Balsamic Vinegar.

\$300.00



HORS D'OEUVRES

The following items are priced per piece and require a minimum order of 50 pieces.
Displayed or Tray-passed. Tray Passed Service requires a Server @ \$125.00 Per Server

Cold Hors D'oeuvres

- Individual Mini Crudité **\$2.50**
- Deviled Egg with Salmon Caviar **\$2.50**
- Caprese Skewer **\$2.50**
- Herb Goat Cheese - Sun-dried Tomato Tapenade **\$3.00**
- Brie Cheese - Fig Preserves **\$3.00**
- Poached Sun-dried Figs wrapped in Aged Prosciutto **\$3.50**
- Homemade Beet Cured Gravelax, Dill Mustard Sauce **\$3.50**
- Melon Wrapped in Prosciutto **\$3.50**
- Curry Chicken Salad in Belgian Endive **\$3.50**
- Lump Crab Profiterole **\$4.00**
- Dill Shrimp Salad served on a Crostini **\$4.00**
- Tuna Poke - Soy and Ginger Marinated Ahi Tuna in a Wonton **Shell \$4.50**
- Roast Sirloin with Horseradish Aioli **\$4.50**
- Chilled Gulf Shrimp – Cocktail Sauce **\$4.50**
- Crab Claws – Coarse Grain Mustard Aioli **\$4.75**

Hot Hors D'oeuvres

- Buffalo Chicken Wings - Ranch Dressing **\$2.50**
- Vegetable Spring Rolls with Sweet & Sour Sauce **\$2.50**
- Spanakopita **\$2.75**
- Assorted Mini Quiche **\$2.75**
- Potstickers with Ginger Soy Sauce **\$3.00**
- Artichoke Hearts - Herb Goat Cheese **\$3.25**
- Chicken Satay with Thai Peanut Dip **\$3.25**
- Chicken Empanada **\$3.75**
- Cheese Burger Sliders - Pickle Chip, American Cheese, Grilled Onion **\$3.75**
- Crab Stuffed Mushroom **\$4.00**
- Coconut Fried Shrimp **\$4.25**
- Crab cakes, Remoulade Sauce **\$4.25**
- Beef Wellington - Filet Mignon, Port Wine, Truffles **\$4.50**

Carving Stations

Two Hour Maximum, Chef/Attendant Required @ \$150.00 Per Chef/Attendant
Includes a selection of soft carving rolls and appropriate condiments.

- Butter Basted Turkey Breast Serves Approximately 45 Guests **\$285.00**
- Maple Glazed Bone-in Ham Serves Approximately 45 Guests **\$285.00**
- Rosemary Crusted Prime Rib of Beef, Au Jus Serves Approximately 45 Guests **\$395.00**
- Dijon Crusted Tenderloin of Beef Serves Approximately 45 Guests **\$425.00**



BEVERAGES

All bars require one bartender for every 100 guests at \$175.00 each.
If sales are under \$300 an additional setup fee of \$150.00 will be charge.

Bar Prices

Call Brands.....	\$6.00
Premium Brands.....	\$8.00
Imported Beer.....	\$5.00
Domestic Beer.....	\$4.00
House Wine.....	\$6.00
Soft Drinks.....	\$2.00
Fruit Juice.....	\$3.00

GENERAL INFORMATION

Your event will be guaranteed when a deposit and signed contract are received

Final Payment and headcount is due 3 business days before the event. All other incurred charges will be due the day of event and payments can be made in the form of cash or credit card

All prices quoted exclude the standard Sales tax and service charge. Currently 8.25% sales tax and 20% Gratuity

Due to Health Code regulations, food (hot or cold) not consumed at the event will not permitted to be taken "to go".

No outside food or beverage can be brought in to the event room

Banquet room rental \$450 per day

DeSimone's Steakhouse \$250 per day