

Continental Breakfast

- 10 Guest Minimum Required For Continental Service
- Served With Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas
- Coffee Service Maintained For 2 Hours

The Continental

\$12.50

Seasonal Fruit Display
Assorted Muffins
Bagels
Breakfast Pastries
Sweet Butter, Cream Cheese & Fruit Preserves
Chilled Orange Juice

Continental à la Carte

Pricing is per person, except where noted.

- Seasonal Fruit Display..... \$4.25
- Starbucks Premium Coffee Service / gal.....\$30.00
- Chilled Cranberry or Grapefruit Juice, 64 oz. Pitcher..... \$14.00
- Assorted Danish or Muffins / dozen\$26.00
- Assorted Bagels with Sweet Butter, Cream Cheese & Fruit Preserves / dozen\$28.00
- Assorted Pastries / dozen.....\$26.00
- Starbucks Premium Coffee Service for 2 hrs\$6.00
- Bottled Water & Soft Drinks / bottle.....\$2.50
- Sparkling Water & Bottled Teas / bottle.....\$2.75

Breakfast Buffet

- 25 Guest Minimum Required For Breakfast Buffet
- Food service maintained for 1.5 hours, Coffee Service Maintained For 2 Hours
- Served With Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas

Falls Morning Breakfast Buffet \$22.00

Chilled Orange Juice
Assorted Cereals with 2% Milk
Seasonal Fruit Display
Assorted Danish Pastries, Breads & Breakfast Muffins
Choice of 3 Hot Breakfast Items

- Farm Fresh Scrambled Eggs
- Farm Fresh Scrambled Eggs with Cheddar Cheese
- Smoked Bacon
- Breakfast Sausage
- Cinnamon French Toast, Creamery Butter & Breakfast Syrup
- Griddled Breakfast Potatoes
- Pancakes with Breakfast Syrup
- Hash Brown Potatoes
- Grilled Ham

Continental Enhancements

15 Guest Minimum
Priced Per Person in Combination with Continental Service Unless Otherwise Noted

- Warm Croissant with Shaved Ham & Swiss Cheese \$5.50
- English Muffin with Griddled Egg, Bacon & Cheddar \$5.50
- Southwestern Wrap with Diced Ham Scrambled Eggs & Pepper Jack Cheese \$5.50
- Granola, Yogurt & Fresh Berry Parfait \$5.00
- Assorted Fruit Flavored Yogurts, 4 oz. each.... \$1.75
- Warm Steel Cut Oatmeal, Brown Sugar & Mixed Dried Fruits \$3.50
- Buttermilk Biscuits & Sausage Gravy \$4.00

Breakfast Buffet Enhancements

Priced per person unless otherwise noted
Enhancements Must Be Purchased With a Buffet

- Whole Grain Muffins..... \$1.50
- Assorted Fruit Flavored Yogurts, 4 oz. each..... \$1.75
- Assorted Fruit Flavored & Plain Greek Yogurts, 6 oz. each..... \$3.25
- Chilled Cranberry, Grapefruit or Tomato Juice 64 oz. Pitcher \$14.00
- Baked Spinach, Mushroom & Low fat Mozzarella Frittata \$5.50
- Oven Roasted Redskin Potatoes \$1.25
- Buttermilk Biscuits & Sausage Gravy..... \$3.75
- Diced Ham & Cheddar Scrambled Eggs..... \$3.25
- Cheese Blintzes With Fruit Topping..... \$2.75
- Scrambled Egg, Cheddar & Sausage Burrito, Salsa & Sour Cream on Side \$6.00
- Grade "A" Maple Syrup \$1.50

Brunch

- 25 guest minimum for Brunch and Enhancements
- Food service maintained for 1.5 hours
- Priced per person unless otherwise noted
- Served With Chilled Orange Juice, Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee & Tazo Teas

Riverside Brunch Buffet

2 Entrées \$29.00
3 Entrées \$32.00

Seasonal Fruit Display
Assorted Danish Pastries, Mini Bagels & Breakfast Muffins
Chilled Orange Juice
Farm Fresh Scrambled Eggs
Smoked Bacon or Breakfast Sausage
Griddled Breakfast Potatoes
Garden Salad with Assorted Dressings
Chef's Seasonal Vegetables
Freshly Baked Cookies & Brownies

Entrée Selections:

- Sliced Slow Roasted Top Round of Beef with Cabernet Demi-Glace
- Chicken Toscana with Fresh Tomato, Smoked Mozzarella & Tomato Basil Sauce
- Sautéed Herb Crusted Chicken Sinatra, Italian Meats, Asparagus Tips, Roasted Tomato & Garlic Pan Sauce
- Baked Tilapia with Parmesan Crust & Lemon Beurre Blanc
- Roasted Pork Loin with Smoked Tomato Demi-Glace
- Sliced Honey Glazed Ham
- Cheese Blintzes with Berry Topping

Brunch Buffet Enhancements

Chef-Carved Entrees

- Honey Glazed Ham\$4.50
- Roasted Top Round of Beef\$5.50

Chef-Attended Stations

- Omelet Station\$9.00
Eggs & omelets made-to-order with diced ham, cheddar & jack cheese, tomatoes, mushrooms, spinach, peppers, onions & salsa
- Belgian Waffle Station\$5.00
Light & crispy Belgian waffles cooked-to-order & served with warm breakfast syrup, whipped cream & fresh strawberries.
- Chef-attended fee\$100.00

Sides

- Baked Marinated Vegetable Display \$2.75
- Selection of Mediterranean Antipasti includes Soft Mozzarella, Capicola, Genoa Salami, House-Roasted Red Peppers, Marinated Asparagus, Spicy Garbanzo Bean Salad, Prosciutto di Parma & Mixed Olives \$8.50
- Selection of Hummus, Olive Tapenade & Roasted Pepper & Artichoke Spread with Red Grapes, Crostini & Gourmet Crackers \$4.25
- Smoked Salmon with Capers, Shaved Red Onion, Sliced Cocktail Pumpernickel, & Scallion Sour Cream Priced Per Side, Serves 25-30 \$160.00
- Creamy Broccoli Salad with Bacon, Cherries & Candied Walnuts \$3.75
- Spinach Salad with Hard Boiled Egg, Red Onion & Blue Cheese Warm Bacon Dressing \$3.50
- Maple Glazed Sweet Potato Wedges \$2.50
- Individual Potato Gratin with Porcini Mushrooms..... \$2.50
- Fields Greens, Dried Cherries, Goat Cheese, & Candied Walnuts, Dried Cherries Vinaigrette ... \$4.25
- Mixed Organic Greens with Peppers, Sesame Seeds, Orange Segments & Wasabi Yuzo Dressing..... \$4.50

Desserts

- Strawberry Cloud Cake \$3.75
- Vanilla Panna Cotta with Marinated Strawberries \$5.50
- Chocolate Covered Strawberries / dozen \$32.00

Breaks

- Breaks including additional price for enhancements are per person unless otherwise noted.
- 15 guest minimum for all breaks and enhancements except beverage break which has no minimum.
- Food service maintained for 1.5 hours

Beverage Bash \$6.75

Assorted Soft Drinks, Bottled Water, Freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Iced Tea & Hot Tazo Teas

Enhancements

- Orange/Strawberry/Lemongrass Elixir.....\$3.50
- V8® Shots with Celery Stick Garnish\$2.25

Chocolate Fantasy \$8.25

Fudge Brownies, Chocolate Chip Cookies & Bowl of M&M's, Soft Drinks, Bottled Water, Chocolate Milk & 2% Milk

Enhancements

- Double Chocolate Fudge Cupcakes.....\$3.25
- Chocolate Covered Strawberries/
per dozen.....\$32.00

Ice Cream Dream \$8.75

3 Flavors of Locally Made Premium Ice Creams with Sprinkles, Fresh Strawberries, Toasted Almonds, Chocolate & Caramel Sauces. Ask Your Sales Associate for Available Flavors

Enhancements

- Substitute Fruit Sorbet for One Ice Cream.....\$1.25
- Mixed Fresh Berry Compote.....\$2.25
- Chocolate Covered Waffle Bowls.....\$2.50

Sweet & Salty \$7.50

Candy Bars, Potato Chips, Pretzels, Cracker Jacks, Freshly Popped Popcorn, Soft Drinks & Bottled Water

Enhancements

- Warm tortilla chips with salsa & guacamole..... \$2.75
- House Blend of Mixed Nuts & Dried Fruits..... \$3.50
- Freshly Baked Soft Pretzels with Honey Mustard & Jalapeño Sour Cream \$3.00

Healthy Choice \$8.00

Whole Fresh Fruit, Nutri-Grain & Granola Bars, Bottled Water & Bottled Iced Teas including Sweetened, Unsweetened & Green

Enhancements

- Fresh Fruit Skewers \$5.50
- Individual Vegetable Crudités with Greek Yogurt Sauce \$3.25
- Seasonal Fresh Berry Shots \$Market

Cookie Break \$7.50

Assorted Freshly Baked Cookies, Whole Fresh Fruit, 2% Milk, Soft Drinks & Bottled Water

Enhancements

- Chocolate Chip Cookie/Peanut Butter Sandwiches/per dozen \$28.00
- Lemon Bar Cookies..... \$1.75
- Chocolate Covered Strawberries/per dozen ... \$32.00

Breaks à la Carte

- Individual Bags of Trail Mix \$2.50 each
- Individual Bags of White Cheddar Popcorn \$2.25 each
- Individual Bags of Potato Chips, Pretzels and/or Cracker Jacks..... \$2.00 each
- Individual Bags of Salted Peanuts \$2.00 each
- Fruit Skewers \$22.00 per dozen
- Assorted Fruit Flavored Yogurts, 4 oz. \$2.00 each
- Assorted Cookies \$26.00 per dozen
- Brownies..... \$26.00 per dozen

Cold Plated Lunch

- Include Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Chocolate or Vanilla Mousse or Assorted Cheesecake for Dessert

Sandwiches

- Served with Carolina Slaw & Kosher Pickle

Roast Beef \$15.50

Sliced Roast Beef, Lettuce, Tomato, Cheddar Cheese & Creamy Horseradish Sauce on a Hearty Egg Roll

House Chicken Salad \$14.75

Grilled Chicken Breast Salad made with Chopped Water Chestnuts, Scallion & Grain Mustard Dressing, with Lettuce & Tomato on a Hearty Egg Roll

Grilled Chicken \$14.75

Grilled Marinated Chicken Breast, Provolone Cheese, Roasted Tomato Tapenade, Lettuce & Tomato on a Hearty Egg Roll

Ham & Swiss Wrap \$14.50

White Wrap Filled with Ham, Swiss Cheese, Sliced Tomato, Romaine & Dijon Mustard

Cuyahoga Club \$15.50

Smoked Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Provolone Cheese & Basil Mayonnaise on Thick Sliced Wheat

Deli Stack \$15.25

Smoked Ham, Roasted Turkey Breast, Swiss Cheese, Dijon Aioli, Lettuce & Tomato on a Hearty Egg Roll



Salads

- Served with Rolls & Butter

Add to any salad:

4 oz. Sliced Sirloin Steak \$7.50

Sliced Grilled Chicken Breast \$4.25

4 oz. Grilled Atlantic Salmon..... \$6.25

Asian \$14.50

Field greens, Chopped Romaine, Sprouts, Water Chestnuts, Julienne Red Bell Peppers, Carrots & Crisped Rice Noodles with Sesame Ginger Dressing

Caesar \$13.50

Chopped Romaine with Garlic Croutons, Parmesan Cheese & Classic Caesar Dressing

Mediterranean \$14.25

Mixed Greens with Grape Tomatoes, Cucumber, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Feta Cheese & Lemon Oregano Dressing

Steakhouse \$13.50

Field Greens with Sliced Tomato, Crisp Bacon, Bleu Cheese & Red Wine Vinaigrette

Cherries, Nuts and Berries \$14.25

Mixed Greens, Seasonal Fresh Berries, Caramelized Pecans and Poppy Seed Dressing

Hot Plated Lunch

- Includes Mixed Greens Salad Pre-Dressed with Choice of Dressing, Rolls & Butter
- Freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Chocolate or Vanilla Mousse or Assorted Cheesecake for Dessert

Beef

Beef Sirloin Steak* \$26.50

Grilled 8 Ounce Sirloin Steak with Caramelized Shallot Demi Glace, Roasted Redskin Potatoes & Seasonal Vegetables

Beef Lasagna \$17.50

Beef Lasagna with Provolone, Ricotta & Parmesan Cheeses, Marinara Sauce & Seasonal Vegetables

Chicken

Chicken Marsala* \$19.50

Sautéed Breast of Chicken with Mushrooms Finished with Sweet Italian Marsala Sauce, Confetti Rice & Seasonal Vegetables

Thai Red Curry Chicken* \$19.50

Chicken Breast, Roasted Sweet Potato, Spinach, Snow Peas, Peppers in Spicy Red Curry Peanut Sauce

Chicken Sinatra* \$19.50

Seared Marinated Chicken Breast, Roasted Tomato, Asparagus Tips, Fried Prosciutto, Seasonal Vegetables, Penne Pasta & Tomato-Basil Sauce

Fish

Seared Salmon* \$21.50

Atlantic Salmon Fillet with Confetti Rice, Seasonal Vegetables & Honey Wasabi Cream

Pork

Center Cut Pork Chop* \$22.50

Tender Grilled Pork Chop with Apple Mango Chutney, Roasted Redskin Potatoes & Seasonal Vegetables

Vegetarian

Vegetable Lasagna \$17.50

Vegetable with Spinach Pasta & Egg Pasta with Ricotta, Asiago & Parmesan Cheeses, with Marinara Sauce & Roasted Vegetables

Portobello Mushroom Ravioli \$16.50

Portobello Mushroom Filled Egg Pasta with Roasted Tomato Alfredo Sauce, Seasonal Vegetables & Parmesan Cheese

Eggplant Parmesan \$14.50

Crisp Breaded Eggplant Slices with Provolone & Parmesan Cheeses, Tomato, Seasonal Vegetables, Penne Pasta, Marinara Sauce & Fresh Basil

Asian Vegetable Stir Fry* \$18.50

Freshest Selection of Vegetables with Sticky Rice & Choice of Sweet Soy or Sesame Oil

Add Beef Tenderloin Tips \$7.50

Add Chicken Breast \$4.25

Add 5 Pieces of 21/25 Count Shrimp..... \$7.25

*Available Gluten Free

All Banquet Food & Beverage and Chef, Bartender & Cashier Fees are subject to a 20% service charge & applicable sales tax.

Lunch Buffets

- 25 Guest Minimum for all Lunch Buffets, \$2 per Guest Discount for Groups of 40 or More
- Include freshly brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Freshly Baked Cookies & Brownies, Assorted Cheesecake or Mousse (vanilla or chocolate) for Dessert
- Food service maintained for 1.5 hours

Hot Buffets

South of the Border Buffet **\$29.00**

Taco Salad- Romaine Lettuce, Tomatoes, Jalapeños, Cheddar Cheese, Olives, Tri-Color Tortilla Chip & Vinaigrette Dressing
Beef & Chicken Fajitas -or-
Black Bean & Chicken Enchiladas

Condiment Bar with....

Warm Flour Tortillas
Salsa
Sour Cream
Chopped Tomato
Guacamole
Fresh Cilantro
Lime Wedges
Cheddar Cheese
Queso
Tri-Color Tortilla Chips
Mexican Rice
Ranchero Beans
Apple Jalapeno Cobbler (substituted for standard dessert)

Cold Buffets

Wrap Sandwich Buffet **\$23.00**

Chef's Choice of House-made Soup or
Garden Salad Dressed with Choice of Dressing
Grilled Yukon Gold Potato Salad with Bacon & Scallions
Seasonal Fruit Salad

Choice of Three Wraps:

- Spinach Wrap Filled With Grilled Vegetables, Spinach, Grated Cheese Blend & Vinaigrette Dressing
- Tomato Wrap Filled With Grilled Chicken Strips, Red Bell Peppers, Carrots, Romaine & House Made Cole Slaw
- White Wrap Filled With Ham, Swiss Cheese, Sliced Tomato, Romaine & Dijon Mustard
- Spinach Wrap Filled with Hummus, Romaine, Alfalfa Sprouts, Tomato, Avocado & Cucumber
- White Wrap Filled with Sliced Roast Beef, Creamy Horseradish, Romaine & Cheddar Cheese

Front Street Lunch Buffet

2 Entrées \$25.00

3 Entrées \$29.50

Chef's Choice of House-Made Soup or
Garden Salad Dressed with Choice of Dressing
Caesar Salad
Seasonal Vegetables
Herb Roasted Potato Wedges
Rolls & Butter

Choice of two Hot Selections:

- Sliced Roasted Top Round of Beef with Caramelized Onion Jus
- Baked Coriander, Cumin Crusted Salmon with Organic Honey Cream
- Sautéed Chicken Breast, Asparagus Tips, Roasted Tomato & Fried Prosciutto
- Seared Chicken Breast with Putanesca Sauce and Parmesan
- Chicken Cacciatore
- Sliced Roasted Pork Loin with Smoked Tomato Demi-Glace
- Roasted Italian Sausage with Onions and Peppers
- Penne Pasta with Tomato Basil Sauce
- Eggplant Parmesan with Provolone Cheese and Marinara Sauce

Deli Buffet

\$24.00

Chef's Choice of House-Made Soup
Red Bliss Potato Salad
Carolina Slaw
Seasonal Fruit Salad
Sliced Smoked Ham, Roast Beef & Turkey Breast
Sliced American, Swiss & Cheddar Cheese
Tomatoes, Red Onion & Lettuce
Mayonnaise, Yellow Mustard & Kosher Pickles
Assorted Breads & Rolls
Individual Bags of Potato Chips



All Banquet Food & Beverage and Chef, Bartender & Cashier Fees are subject to a 20% service charge & applicable sales tax.

Salad Inspiration Buffet \$23.00

- Add Tuna Salad\$2.75
- Add House Chicken Salad\$2.75
- Add 31/40 Count Shrimp.....\$3.75
- Mixed Garden Greens
- Chopped Romaine
- Italian, Balsamic, Ranch, Extra Virgin Olive Oil and Creamy Blue Cheese Dressings
- Penne Pasta Salad with Basil, Roasted Tomato and Bocconcini Mozzarella

- (In bowls, on the side or self-serve)
- Black Olives
 - Artichoke Hearts
 - Toasted Sliced Almonds
 - Crumbled Blue Cheese
 - Shredded Cheddar
 - Crisp Croutons
 - Crumbled Bacon
 - Garbanzo Beans
 - Hard Boiled Egg Halves
 - Grilled Chicken Strips
 - Rolls & Butter

Lunch Enhancements

- Customize your plated or buffet lunch with a specially prepared enhancement
- 25 Guest Minimum
- Pricing is per person, unless otherwise noted
- Chef Fee \$100.00 for 2 Hour Carving Station one station per 50 guests



To Enhancing your Buffet

Entrées

- Vegetable or Meat Lasagna\$6.25
- Roasted Atlantic Salmon with Cumin Coriander Crust Organic Honey Cream\$7.25
- Baked Honey Glazed Sweet Potato Wedges....\$2.25
- Individual Potato Gratin\$2.50

Chef-Carved Entrées

- Honey Glazed Ham \$4.50
- Roasted Top Round of Beef..... \$5.50
- Roasted Beef Tenderloin..... \$9.50

To Enhance your Buffet or Plated Lunch

Sides

- Creamy Broccoli Salad With Bacon, Dried Cherries & Candied Walnuts\$3.75
- Spinach Salad with Hard Boiled Egg, Red Onion & Blue Cheese Warm Bacon Dressing\$3.50
- Sliced Tomatoes with Sweet Onions, Cucumbers, Balsamic Glaze.....\$2.75
- Seasonal Fruit Medley\$3.50
- Fields Greens, Dried Cherries, Goat Cheese & Candied Walnuts, Dried Cherries Vinaigrette....\$4.25
- Mixed Organic Greens with Orange Segments, Peppers, Sesame Seeds, Crisp Rice Noodles & Miso-Sesame Dressing.....\$5.50

Soup & Salad Enhancements

- Tomato Basil Bisque with Assorted Crackers ... \$3.50
- Italian Wedding Soup with Assorted Crackers.. \$3.75
- Spinach Salad with Hard Boiled Egg, Red Onion & Blue Cheese Warm Bacon Dressing..... \$3.50
- Sliced Tomatoes with Sweet Onions, Cucumbers, Balsamic Glaze \$2.75
- Fields Greens, Dried Cherries, Goat Cheese & Candied Walnuts, Dried Cherries Vinaigrette ... \$4.25
- Mixed Organic Greens with Orange Segments, Peppers, Sesame Seeds, Crisp Rice Noodles & Miso-Sesame Dressing \$5.50

Dessert Enhancements

- Strawberry Cloud Cake with Whipped Topping & Berry Garnish \$3.50
- Chocolate Tuxedo Mousse Torte with Whipped Topping & Berry Garnish..... \$3.50
- New York Cheesecake with Berry Sauce & Whipped Topping..... \$3.75
- Assorted Petit Fours & Mini Sweets..... \$4.50
- Chocolate Covered Strawberries / dozen \$32.00

Plated Dinners

- Served with Mixed Greens Salad Pre-Dressed with Choice of Dressing, Rolls & Butter
- Chef's Choice of Starch & Vegetable
- Chocolate or Vanilla Mousse or Assorted Cheesecake for Dessert
- Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea

Beef

Sirloin Steak* **\$38.00**
8 oz. Grilled with Roasted Mushroom Sauce

New York Strip* **\$42.00**
12 oz. Grilled & Brushed with Herb Garlic Butter

Seared Filet Mignon* **\$45.00**
8 oz. Center Cut with Red Wine Peppercorn Reduction

Short Ribs **\$36.00**
Choice of Redeye Gravy or Classic Au Jus

Fish

Atlantic Salmon* **\$35.00**
Seasoned with Cumin, Coriander & Seared with Chardonnay Cream Sauce or Honey Wasabi Cream

Grilled Swordfish Provençal* **\$36.00**
Topped with Olives, Tomatoes, Capers & Mixed Herbs

Sautéed Alaskan Halibut* **\$38.00**
With Chardonnay Butter Sauce

Pork

Frenched Pork Chop* **\$28.00**
10 oz. Marinated & Grilled with Apple Mango Chutney

Sliced Pork Tenderloin* **\$31.00**
8 oz. Grilled with Wild Mushroom Tomato Ragout

Chicken

Chicken Sinatra* **\$26.00**
Seared Marinated Chicken Breast, Roasted Tomatoes, Asparagus Tips and Fried Prosciutto

Chicken Puttanesca* **\$26.00**
Seared Chicken breast with Spicy Tomato Caper Olive Sauce & Parmesan

Balsamic Grilled Chicken* **\$26.00**
Marinated Chicken Breast with Balsamic Reduction & Basil Pesto

Apple-Brie Chicken **\$29.00**
Chicken Wrapped with Apple-Brie in Pan Sauce and Fennel Slaw

Chicken Saltimbocca* **\$29.00**
Chicken Breast wrapped with Prosciutto & Sage Leaf with Garlic Poulet Glaze

Vegetarian

Vegetable Stir Fry* **\$25.00**
Freshest Selection of Vegetables with Sticky Rice & Choice of Sesame Oil or Sweet Soy

Portobello Mushroom Ravioli **\$25.00**
Portobello Mushroom Filled Egg Pasta with Roasted Red Pepper Alfredo Sauce, Seasonal Vegetables & Parmesan Cheese.

Vegetable Tower **\$25.00**
Stack of Freshest Seasonal Vegetables Grilled and Roasted Pine Nut basil Pesto & San Marzano Tomato Sauce

*Available Gluten Free

All Banquet Food & Beverage and Chef, Bartender & Cashier Fees are subject to a 20% service charge & applicable sales tax.

Plated Paired Entrées

**Grilled Chicken &
Pork Tenderloin** **\$45.00**

Grilled Marinated Chicken Breast & Seasoned Pork Tenderloin with Wild Mushroom Tomato Ragout

**Chicken Sinatra &
Seared Atlantic Salmon** **\$45.00**

Seared Marinated Chicken Breast, Roasted Tomatoes, Asparagus Tips and Fried Prosciutto & Seared Atlantic Salmon with Extra Virgin Olive Oil

**Grilled Chicken &
Crab Cake** **\$46.00**

Grilled Marinated Chicken Breast & a House-Made Jumbo Lump Crab Cake with Asian Slaw

**Filet &
Chicken** **\$46.00**

Grilled 6 oz Filet Mignon & Grilled Marinated Chicken Breast with Mushroom Hash & Cabernet Reduction

**Filet &
Seared Salmon** **\$49.00**

Grilled 6 oz. Filet Mignon & Seared Salmon with Chardonnay Butter Sauce

**Salmon &
Crab Cake** **\$49.00**

Seared Salmon & a House Made Jumbo Lump Crab Cake with Fennel Beurre Blanc

**Filet &
Shrimp** **\$51.00**

Grilled 6 oz. Filet Mignon with Three 13/15 Count Shrimp Sautéed with Roasted Tomato Garlic Basil

**Filet &
Crab Cake** **\$55.00**

Grilled 6 oz. Filet Mignon & a House-Made Jumbo Lump Crab Cake with Asian Slaw

Dinner Buffets

- Includes Mixed Greens Salad with Toppings and Two Dressings, Rolls, Butter
- Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Chocolate or Vanilla Mousse or Assorted Cheesecake for Dessert
- Enhancements are priced per person and must be purchased with a buffet – not available à la carte
- Price does not include \$100 per station Chef Fee. One station per 50 guests
- Food service maintained for 1.5 hours

The Rapid Falls **\$33.95**

Select 2 Entrées & 2 Vegetables/Starches

The Executive **\$39.95**

Select 2 Entrées & 2 Vegetables/Starches
Plus 1 Dessert Enhancement

The Vaughn **\$35.95**

Select 3 Entrées & 3 Vegetables/Starches

Entrées

Beef

- Beef Tenderloin Tips with Onions, Mushrooms & Pan Sauce
- Sliced Roast Beef Sirloin Au Jus
- Sliced Grilled Flank Steak with Caramelized Shallot Jus

Pork

- Sliced Roast Pork Loin with Sage Demi Glace & Scallions
- Grilled Pork Chops with Caramelized Apple Jus

Chicken/Turkey

- Seared Chicken Breast with Asparagus Tips, Roasted Tomatoes, Fried Prosciutto, Garlic Sauce
- Chicken Saltimbocca with Garlic Glaze Poulet
- Seared Chicken Breast with Putanesca Sauce & Parmesan
- Herb Roasted Bone-In Chicken with Caramelized Onion Jus
- Apple-Brie Chicken in Pan Sauce
- Spicy Seared Chicken Breast with Bourbon Barbecue Glaze
- Herb Roasted Turkey Breast

Vegetarian

- Eggplant Parmesan with Provolone, Tomato, Parmesan & Marinara
- Ricotta Filled Manicotti with Marinara & Asiago Cheese

Vegetables & Starches

- Roasted Rosemary Smashed Red Potatoes
- Skin-On Mashed Yukon Gold Potatoes
- Parmesan Potato Gratin
- Roasted Garlic Mashed Potatoes
- Confetti Rice Blend With Long Grain & Wild Rice
- Rice Pilaf
- Herb Couscous
- Penne Pasta With Marinara or Alfredo Sauce
- Roasted Seasonal Vegetable Medley
- Buttered Green Beans
- Asparagus, Green Bean, Red Pepper Bundle

Fish

- Baked Baby Scrod Crumble Topping & Citrus Honey Buerre Blanc
- Horseradish Crusted Salmon with Port Wine Reduction

Enhancements

- Customize your plated or buffet dinner with a specially prepared enhancement
- Prices are per person
- 25 guest minimum
- Price does not include \$100 per station Chef Fee. One station per 50 guests

To Enhancing your Buffet

Chef-Carved Entrée

- Honey Glazed Ham\$4.50
- Roasted Top Round of Beef\$6.00
- Roasted Beef Tenderloin.....\$10.00

To Enhance your Buffet or Plated Meals

Sides

- Sliced Baked Sweet Potatoes with Butter & Brown Sugar\$2.50
- Sour Cream & Cheddar Twice-Baked Potatoes \$3.50
- Brown & Wild Rice Blend With Forest Mushrooms\$3.00
- Smoked Tomato Risotto with Asiago Cheese ...\$3.25
- Israeli Couscous with Garlic, Mixed Herbs & Olive Oil.....\$3.75
- Roasted Asparagus with Parmesan\$3.50
- Roasted Baby Carrots with Grand Marnier\$3.00

Soup & Salad

- Tomato Basil Bisque with Assorted Crackers ... \$3.50
- Italian Wedding Soup with Assorted Crackers.. \$3.75
- Spinach Salad with Warm Bacon Vinaigrette, Hard Boiled Egg & Red Onion \$3.50
- Sliced Tomatoes with Blue Cheese, Red Onion & Red Wine Vinaigrette \$2.75
- Romana Salad with Farmers Greens, Roasted Tomatoes, Fresh Mint, Ricotta Salata Cheese & Honey-Balsamic Dressing \$4.25
- Mixed Organic Greens with Orange Segments, Blanched Snow Peas & Wasabi Yuzo Dressing..... \$5.50

Dessert

- Strawberry Cloud Cake with Whipped Topping & Berry Garnish \$3.50
- Chocolate Tuxedo Mousse Torte with Whipped Topping & Berry Garnish..... \$3.50
- Key Lime Pie with Whipped Topping \$3.75
- New York Cheesecake with Berry Sauce & Whipped Topping \$3.75
- Assorted Petit Fours & Mini Sweets..... \$4.50

Displayed Hors d'oeuvre

Domestic Cheeses

Cheddar, Swiss & Pepper Jack with Assorted Crackers & Fruit Garnish

- up to 20 guests\$95.00
- 25-40 guests\$145.00
- 40-60 guests\$240.00

Seasonal Fruit Mélange

Seasonal Melons & Pineapple with Berries Garnish

- up to 20 guests\$82.00
- 25-40 guests\$125.00
- 40-60 guests\$165.00

Artisan Cheeses

Array of Artisan Cheese Selections accompanied with Grapes, Berries, Breadsticks, Roasted Walnuts, & Assorted Crackers

- up to 20 guests\$165.00
- 25-40 guests\$244.00
- 40-60 guests\$340.00

European Antipasto

Italians Meats & Cheeses with Marinated Artichoke Hearts, Olives, Roasted Peppers & Grilled Marinated Vegetable Display with Sliced Baguette & Crackers

- up to 20 guests\$135.00
- 25-40 guests\$198.00
- 40-60 guests\$334.00

Chilled Shrimp

Jumbo Shrimp per Dozen, On Ice with Cocktail Sauce & Lemon (16/20)

- Per Dozen\$36.00

Crostini \$215.00

Serves 50 - Crisp Toasted Baguette Slices with Assorted Toppings including Classic Tomato, Mozzarella & Basil, Olive Tapenade, Piquillo Pepper Tapenade & Garlic Hummus

Spoonfuls of Flavor \$245.00

Serves 50 – Edible Spoons filled with Thai Coconut Crab Salad, Hummus with Olive Tapenade & Smoked Salmon Tartare with Spicy Cucumber Relish

Assorted Sushi \$185.00

50 Pieces - Vegetarian California Roll, Spicy Tuna Roll, Salmon & Cucumber Roll served with Wasabi, Soy Sauce & Pickled Ginger

Baked Brie En Croûte \$125.00

Serves 30 - Imported French Brie Cheese Covered In Flaky Puffy Pastry & Baked to a Golden Brown, Served with Apricot Preserves, Baguette Slices & Grapes

Smoked or Poached Cold Salmon \$125.00

Serves 30 - Sliced Smoked Side or Cold Poached Salmon Side with Diced Egg, Capers, Sour Cream, Red Onion & Lemon

Individual Crudités \$215.00

Serves 50 - Fresh Vegetables in Individual Serving Pieces with Ranch Dressing

Displayed Hors d'oeuvre

- Priced And Sold In Increments Of 25 Pieces

Hot Hors d'oeuvre

- Coconut Shrimp with Plum Sauce\$60.00
- Shrimp Tempura\$60.00
- Blue Cheese, Caramelized Onion Tartlets\$60.00
- Raspberry Brie En Croute \$60.00
- Chicken Satay with Peanut Sauce\$66.25
- Mushroom Caps with Sausage & Marinara Sauce\$66.25
- Bite Sized Rosemary Lamb Chops.....\$81.25
- Mini Beef Kabob with Teriyaki Glaze\$56.25
- Mini Crab Cakes with New Orleans Rémoulade\$81.25
- Spanakopita\$50.00
- Petite Beef Wellingtons with House Made Steak Sauce\$87.50
- Bacon Wrapped Water Chestnut.....\$48.75
- Prosciutto Basil Wrapped Chicken Bites\$56.25
- Chinese Egg Rolls with Sweet & Sour Sauce . \$48.75
- Vegetable Spring Rolls with Sweet & Sour Sauce.....\$50.00
- Cocktail Meatballs with Tomato-Basil or Barbecue Sauce\$53.75
- Lamb Moroccan Cigar\$58.00
- Kale Pot Sticker \$58.00
- Shrimp Casino\$64.00

Cold Hors d'oeuvre

- Thai Coconut Crab Salad Spoons..... \$87.50
- Prosciutto Wrapped Asparagus \$50.00
- Smoked Turkey & Boursin Roulade \$62.50
- Piquillo Pepper Tapenade Crostini..... \$50.00
- Jumbo Shrimp Cocktail served with Cocktail Sauce & Lemon (per dozen)..... \$36.00
- Brie, Avocado Crostini \$50.00

Reception Packages

- Pricing is per person, 30 guest minimum.
- Package includes food service for one & a half hours
- Served with freshly brewed Starbucks premium coffee, decaffeinated coffee, Tazo Teas & Iced Tea
- Pricing does not include \$100 per Chef carving fee. One station per 100 guests

Three Star Reception **\$36.00**

Fresh Seasonal Fruit Display
 Domestic Cheese Display with Sliced Baguette, Grapes & Crackers
 Individual Crudités Display with Ranch Dressing
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below
 Displayed Slow Roasted Top Round of Beef or Turkey Breast carved in the room with Assorted Rolls, Grain Mustard & Horseradish Sauce
 Petit Fours – Assorted small iced cakes

Four Star Reception **\$39.00**

Fresh Seasonal Fruit Display
 Domestic Cheese Display with Sliced Baguette, Grapes & Crackers
 Individual Crudités Display with Ranch Dressing
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below
 Carving Station With Slow Roasted Top Round of Beef & Roasted Turkey Breast carved in the room with Assorted Rolls, Grain Mustard, Cranberry-Orange Relish & Horseradish Sauce
 Penne Pasta Buffet served with: Alfredo Sauce, Marinara Sauce, Black Olives, Sautéed Mushrooms, Artichoke Hearts, Capers & Parmesan Cheese
 Petit Fours – Assorted small iced cakes

Hot Hors d'oeuvre

- Bacon Wrapped Water Chestnut
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Cocktail Meatballs with Tomato-Basil or BBQ Sauce
- Prosciutto Basil Chicken Bites
- Chicken Satay with Peanut Sauce
- Mini Beef Kabob with Teriyaki Glaze

Five Star Reception **\$45.00**

Fresh Seasonal Fruit Display
 Domestic & Imported Cheese Display with Sliced Baguette, Grapes & Crackers
 Individual Crudités Display with Ranch Dressing
 Antipasto Display with Salami, Prosciutto, Soft Mozzarella, Roasted Peppers, Peperoncini & Olives
 Selection of Two Hot & Two Cold Hors d'oeuvre listed below
 Shrimp Shooters with Cocktail Sauce & Lemon (4 per person)
 Carving Station With Slow Roasted Top Round of Beef & Roasted Turkey Breast carved in the room with Assorted Rolls, Grain Mustard, Cranberry-Orange Relish & Horseradish Sauce
 Penne Pasta Buffet served with: Alfredo Sauce, Marinara Sauce, Black Olives, Sautéed mushrooms, Artichoke Hearts, Capers & Parmesan Cheese
 Petit Fours – Assorted small iced cakes

Cold Hors d' oeuvre

- Cucumber with Smoked Salmon Mousse
- Smoked Turkey & Boursin Roulade
- Sun-Dried Tomato Pesto Chicken Crostini
- Hummus with Sesame Chips & Olives

Bar Pricing –

- Hosted and Cash Bars require one bartender per 100 guests. \$100.00 per bartender for a maximum of 5 hours, each additional hour is \$25.00.
- Cash bars require cashiers. One cashier is scheduled with a minimum of 40 guests. A second cashier is scheduled over 150 guests, \$75.00 per cashier for a maximum of 5 hours. Each additional hour is \$20.00.
- All prices including bartender and cashier fees are subject to 20% service charge, applicable sales tax and are subject to change.

Hosted Bar –Tallied and charged by the drink

Premium Cocktails	\$6.75
Call Cocktails	\$5.75
Select Varietal Wines	\$6.25
Imported Beers	\$4.50
Domestic Beers	\$3.75
Soft Drinks	\$2.25
Bottled Water	\$2.50
Mineral Water	\$2.75

Cash Bar Call and Premium

Cocktails/Mixed Drinks	\$7.00
Select Varietal Wines	\$6.00
Imported/Premium Beers	\$6.00
Domestic Beers	\$4.00
Soft Drinks	\$2.00
Bottled Water	\$2.00
Mineral Water	\$2.00

Call Hosted Open Bar

- \$19 per guest for 2 Hours
- \$24 per guest for 3 Hours
- \$29 per guest for 4 Hours
- \$35 per guest for 5 Hours

Premium Hosted Open Bar

- \$22 per guest for 2 Hours
- \$27 per guest for 3 Hours
- \$32 per guest for 4 Hours
- \$38 per guest for 5 Hours

Ultimate Hosted Open Bar

- \$31 per guest for 2 Hours
- \$39 per guest for 3 Hours
- \$44 per guest for 4 Hours
- \$49 per guest for 5 Hours

Call Brands

Jim Beam
Seagram's 7
Dewars
Smirnoff Vodka
Cruzan Rum
Beefeater Gin
Sauza Gold Tequila
DeKuyper Amaretto
Peachtree Schnapps

Premium Brands

Jack Daniel's
Canadian Club Whisky
Johnnie Walker Red Scotch
Skyy Vodka
Bacardi Rum
Bombay Gin
Cuervo Gold Tequila
DeKuyper Amaretto
Peachtree Schnapps

Ultimate Brands

Maker's Mark Bourbon
Crown Royal Whisky
Johnnie Walker Black Scotch
Absolut Vodka
Bacardi /Captain Morgan Rum
Bombay Sapphire Gin
1800 Tequila
Amaretto di Saronno
Peachtree Schnapps
Bailey's Irish Cream
Kahlua

Wine

Century Cellars Chardonnay
Glass Mountain Merlot
Canyon Road Cabernet
Beringer White Zinfandel

Wine

Magnolia Grove, Chardonnay
Cellar No. 8 Merlot
Magnolia Grove Cabernet
Beringer White Zinfandel

Wine

Magnolia Grove Chardonnay
Cellar No. 8, Merlot
Magnolia Grove Cabernet
Beringer White Zinfandel
Placido, Pino Grigio

Beer - Select Two Domestic And One Import

Domestic
Budweiser
Bud Light
Miller Lite
Coors Light

Import
Corona
Heineken
Labatt Blue

Beer - Select Two of each

Domestic
Budweiser
Bud Light
Miller Lite
Yuengling
Sam Adams

Import
Corona
Heineken
Amstel Light
Labatt Blue

Beer - Select Two Domestic And Two Import and One Craft

Domestic	Import
Budweiser	Corona
Bud Light	Heineken
Miller Lite	Amstel Light
Coors Light	Labatt Blue
Yuengling	Craft
Sam Adams	Great Lakes

Dortmunder
Burning River