

DELUXE DINNER BUFFET

CAESAR SALAD shaved pecorino, garlic crouton, anchovies

Or ---

ARUGULA SALAD goat cheese, roasted beets, red onion, candied walnuts

CHOWDER or SOUP of the day

ARTISAN BREAD BASKET with butter and white bean hummus

ROAST TENDERLOIN of BEEF with rosemary port wine reduction

SEAFOOD MEUNIER lobster, cod, shrimp & scallops, lemon & butter

CHICKEN MARSALA with mushroom, garlic, sweet marsala wine

HERB ROASTED FINGERLING POTATO

GREEN BEANS ALMONDINE

DELUXE DESSERT DISPLAY

Cannolis, Neapolitans, Eclairs,

Carrot Cake, Cream Puffs, Cheesecakes,

Cookies, Brownies

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

\$34 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

| | |
|---------------------------------|-----------|
| CRUDITE of VEGETABLES | \$2.50 pp |
| CHEESE & CRACKER with grapes | \$3.00 pp |
| SHRIMP COCKTAIL DISPLAY | \$125.00 |
| SOFT DRINKS (hosted) | \$2.00 pp |
| PROSECCO TOAST Passed or poured | \$3.75 pp |

PREMIER DINNER BUFFET

FRESH GARDEN GREENS SALAD or CAESAR SALAD
FRESH BAKED ROLL BASKET & BUTTER

CHOOSE (1):

NANTUCKET BAKED SCROD
with lemon, onion, tomato, ritz crumb
BAKED SALMON FILLET
with lemon & dill sauce
SEAFOOD PICCATA
today's catch with shrimp & scallops

CHOOSE (1):

CHICKEN MILANAISE
chicken cutlet, lemon sauce
CHICKEN MARSALA
with mushroom, garlic, sweet marsala wine
HERB ROASTED CHICKEN
oven roasted with lemon & thyme, pan gravy

MASHED POTATO or OVEN ROASTED POTATO
CHEF'S VEGETABLE MEDLEY

HOUSE MADE DESSERT or COOKIE & BROWNIE TRAY

COFFEE STATION

Breakfast Blend Coffee
Decaf Coffee
Tea

\$22 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

| | |
|------------------------------|-----------|
| CRUDITE of VEGETABLES | \$2.50 pp |
| CHEESE & CRACKER with grapes | \$3.00 pp |
| LONDON BROILED SIRLOIN | \$6.00pp |
| SHRIMP COCKTAIL DISPLAY | \$125.00 |

COMFORT CLASSIC "PLATED" DINNER

This menu is plated and served, and designed for smaller groups, 25 person maximum:
Guests will receive a printed menu board at each place setting.

FRESH GARDEN GREENS SALAD or CAESAR SALAD

FRESH BAKED ROLL BASKET & BUTTER

CHOICE OF THE FOLLOWING ENTRÉES:

- ROAST TURKEY DINNER
 - BROILED SCROD
- FORK & KNIFE FRIED CHICKEN
 - MACARONI & CHEESE
 - FISH & CHIPS
 - MEATLOAF DINNER

HOUSE MADE DESSERT

COFFEE or TEA

\$28 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

| | |
|---------------------------------|-----------|
| CRUDITE of VEGETABLES | \$2.50 pp |
| CHEESE & CRACKER with grapes | \$3.00 pp |
| SHRIMP COCKTAIL DISPLAY | \$125.00 |
| SOFT DRINKS (hosted) | \$2.00pp |
| PROSECCO TOAST Passed or Poured | \$3.75pp |

MENU ADDITIONS

Start with any banquet menu, then add the following:

CHEESE & CRACKER DISPLAY \$3.00 pp

Artisan cheeses, house made cheese spread, assorted crackers, grapes

FRESH FRUIT PLATTER \$2.50 pp

Pineapple, honeydew and cantaloupe, strawberries and grapes & berries

CRUDITE of VEGETABLES \$2.50 pp

Fresh seasonal veggies with humus and bleu cheese dip

CAPRESE BRUSCETTA TRAY \$2.00 pp

Toasted baguette crisps with roma tomato, mozzarella, basil, e.v.o.o.

SHRIMP COCKTAIL DISPLAY \$125

Large shrimp with bloody mary cocktail sauce, lemon, horseradish

(100 pieces)

PASSED HORS D'OEUVRES Price based on (30) pieces

- MINI CRAB CAKES with chipotle mayo \$65
- SCALLOPS in BACON \$75
- LOBSTER SALAD CANAPES \$75
- STUFFED MUSHROOM CAPS artichoke & brie \$55
- CHICKEN SKEWERS peanut satay or teriyaki \$60

COOKIE & BROWNIE TRAY \$2.75 pp

House baked oatmeal, chocolate chip & sugar cookies, cream cheese brownies & chocolate chip blondies

APPLE CRISP \$3.25 pp

Hot homemade apple crisp, whipped cream

ASSORTED MINI PASTRIES \$3.75 pp

Cannolis, Neapolitans, éclairs, carrot cake, cream puffs, cheesecakes

BEVERAGE ADDITIONS

Start with any banquet menu, then add the following:

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| N/A PUNCH BOWL • Fruit Punch, Arnold Palmer, Lemonade | \$55 per fill |
| SOFT DRINKS (hosted) Soda fountain beverages | \$2.00 pp |
| CHILLED FRUIT JUICE STATION Orange, cranberry, grapefruit, pineapple | \$2.75 pp |
| COFFEE STATION Breakfast blend, Decaf, Teas | \$2.25 pp |
| <u>HAIR OF THE HOUND</u> | |
| PROSECCO TOAST Passed or set, in champagne flute | \$3.75 pp |
| MIMOSA Champagne, orange liquor, peach schnapps, orange juice, lemon wheels | \$75 per fill |
| MANGO MIMOSA Champagne, mango infused rum, mango juice, orange juice, lemon wheels | \$85 per fill |
| MALIBU MIMOSA Champagne, coconut rum, pineapple rum, pineapple & orange juice, lime wheels | \$85 per fill |
| SANGRIA BOWL House specialty --- kick like mule! Lemon & lime wheels | \$85 per fill |
| BLOODY MARY DISPLAY Citrus vodka & house-made mix then add your own olives, celery stalks, carrot sticks, fresh lemon, lime, horse radish, siracha, hot sauce, worchestershire sauce, ground pepper ...or ("MARY & THE BOYS!", Add SHRIMP-- \$2.75 pp extra) | \$125.00 per fill |

BREAKFAST

ASSORTED BAKED GOODS including:

- Mini Muffins
- Coffee Cake
- Cinnamon Rolls

FRESH SLICED FRUIT PLATTER

HOME FRIED POTATOES

HICKORY SMOKED BACON

BREAKFAST SAUSAGE LINKS

SCRAMBLED EGGS

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

\$16 per person plus tax & gratuity

BRUNCH

ASSORTED BAKED GOODS including:

- Mini Muffins
- Coffee Cake
- Cinnamon Rolls

FRESH SLICED FRUIT PLATTER

HOME FRIED POTATOES

HICKORY SMOKED BACON

BREAKFAST SAUSAGE LINKS

SCRAMBLED EGGS

FRESH GARDEN GREENS SALAD

Or... CAESAR SALAD

FRENCH ROLLS & BUTTER

CHOOSE (1)

CHICKEN BROCCOLI & ZITI

CHICKEN MARSALA

FOX MACARONI & CHEESE

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

\$19 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

| | |
|-----------------------|-----------|
| FRENCH TOAST | \$2.00 pp |
| COOKIE & BROWNIE TRAY | \$2.75PP |
| FRUIT JUICES (hosted) | \$2.00 pp |

| | |
|---------------------|----------------|
| N/A PUNCH BOWL | \$55 per fill |
| MIMOSA STATION | \$75 per fill |
| SANGRIA STATION | \$85 per fill |
| BLOODY MARY STATION | \$125 per fill |

(Stationed beverage serves 25-35)

LUNCHEON

FRESH GARDEN GREENS SALAD
Or... CAESAR SALAD

ASSORTED BREAD BASKET

SLICED MEAT PLATTER

- Home Style Roast Beef
- Virginia Baked Ham
- Roast Turkey

SLICED CHEESES

American, Provolone, Swiss

ASSORTED FINGER SANDWICHES

Including: Chicken Salad, Tuna Salad

WHITE POTATO SALAD

GOURMET PASTA SALAD

HOUSE MADE POTATO CHIPS

RELISH TRAY & CONDIMENTS

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

\$17 per person plus tax & gratuity

TRATTORIA

FRESH GARDEN GREENS SALAD
Or... CAESAR SALAD

FRESH BAKED ROLL BASKET

MARINATED VEGETABLE TRAY

Or... CAPRESE SALAD TRAY

CHOOSE (3):

BAKED ZITI PARMESAN

CHICKEN MARSALA

STUFFED SHELLS

ITALIAN MEATBALLS

EGGPLANT ROLLATINI

CHICKEN BROCCOLI & ZITI

SAUSAGE w/ pepper, onion, potato

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

\$20 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

| | |
|----------------------------|-----------|
| GARLIC BREAD BASKET | \$1.25pp |
| ITALIAN COLD CUT TRAY | \$2.75PP |
| FRESH SLICED FRUIT PLATTER | \$2.50 pp |
| COOKIE & BROWNIE TRAY | \$2.75 pp |
| ADD (1) ADDITIONAL ENTREE | \$2.75 pp |

| | |
|----------------------|---------------|
| SOFT DRINKS (hosted) | \$2.00 pp |
| N/A PUNCH BOWL | \$55 per fill |
| MIMOSA STATION | \$75 per fill |
| SANGRIA STATION | \$85 per fill |

(Stationed beverage serves 25-35)

CHEF'S ROAST

FRESH GARDEN GREENS SALAD
Or... CAESAR SALAD

FRESH BAKED ROLL BASKET & BUTTER

CHOOSE (1):

ROAST TURKEY DINNER

Savory stuffing, cranberry sauce, pan gravy

HERB ROASTED CHICKEN

Oven roasted with lemon and thyme, gravy

THEN ALSO

CHOOSE (1):

ROAST BEEF DINNER

Slow roasted top round, pan gravy

OVEN ROASTED PORK LOIN

Roasted w/ apples & fresh herbs, pork gravy

MASHED POTATO

CHEF'S VEGETABLE MEDLEY

HOMEMADE APPLE CRISP

Or COOKIE & BROWNIE TRAY

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

\$22 per person plus tax & gratuity

BACKYARD BARBECUE

FRESH GARDEN GREENS SALAD
FRESH BAKED CORNBREAD & BUTTER

- HERB RUBBED BBQ CHICKEN
- ST. LOUIS STICKY RIBS
- RED BEANS & RICE
- SPICY COLE SLAW
- CORN on the COBB

HOUSE MADE DESSERT

Or... COOKIE & BROWNIE TRAY

COFFEE STATION

Breakfast Blend Coffee

Decaf Coffee

Tea

\$24 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

| | |
|------------------------------|-----------|
| FRESH SLICED FRUIT PLATTER | \$2.50 pp |
| CHEESE & CRACKER with grapes | \$3.00pp |
| SHRIMP COCKTAIL DISPLAY | \$125.00 |

| | |
|----------------------|---------------|
| SOFT DRINKS (hosted) | \$2.00 pp |
| N/A PUNCH BOWL | \$55 per fill |
| SANGRIA STATION | \$85 per fill |

(Stationed beverage serves 25-35)

AFTERNOON COCKTAIL RECEPTION

CHEESE & CRACKER DISPLAY

Artisan cheeses, house made cheese spread, assorted crackers, grapes

FRESH FRUIT PLATTER

Pineapple, honeydew, cantaloupe, strawberries and grapes

CRUDITE of VEGETABLES

Fresh seasonal veggies, humus and bleu cheese dip

CAPRESE BRUSCETTA TRAY

Toasted baguette crisps with roma tomato, mozzarella, basil

CHOOSE (3):

- CHEESE TORTELLINI tomato cream sauce
- CHICKEN FINGERS w/ honey mustard, duck sauce
 - MOZZARELLA STICKS pomodoro sauce
 - JALAPENO POPPERS
- SPINACH ARTICHOKE DIP housemade crackers
 - BROCCOLI & CHEESE BITES
 - SWEET CORN FRITTERS

\$17 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

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|-------------------------|-----------|---------------------------------|------------------------------------------|
| ADD 4TH HOT APPETIZER | \$2.00 pp | N/A PUNCH BOWL | \$55 per fill |
| COOKIE & BROWNIE TRAY | \$2.75 pp | MIMOSA STATION | \$75 per fill |
| ASSORTED SANDWICHES | \$3.50 pp | SANGRIA STATION | \$85 per fill |
| SHRIMP COCKTAIL DISPLAY | \$125.00 | | <i>(Stationed beverage serves 25-35)</i> |
| COFFEE STATION | \$2.25 pp | PROSECCO TOAST Passed or poured | \$3.75 pp |
| SOFT DRINKS (hosted) | \$2.00 pp | | |

TWILIGHT COCKTAIL RECEPTION

SHRIMP COCKTAIL DISPLAY

Large shrimp with bloody mary cocktail sauce, lemon, horseradish

CHEESE & CRACKER DISPLAY

Artisan cheeses, house made cheese spread, assorted crackers, grapes

FRESH FRUIT PLATTER

Pineapple, honeydew and cantaloupe, strawberries and grapes

CRUDITE of VEGETABLES

Fresh seasonal veggies with humus and bleu cheese dip

CHOOSE (4) OF THE FOLLOWING PASSED HORS D'OEUVRES:

- SEAFOOD STUFFED MUSHROOM CAPS
 - CHICKEN SATAY, THAI STYLE
 - RASPBERRY & BRIE En Croute
- SAUSAGE STUFFED MUSHROOM CAPS
 - MINI ASSORTED DEEP DISH PIZZA
 - HIBACHI BEEF SKEWERS
- AVOCADO CHICKEN SPRING ROLL
- FIG & MASCAPONE in PHYLO PURSE
- PARMESAN STUFFED ARTICHOKE HEART
 - SCALLOPS & BACON

DELUXE DESSERT DISPLAY

Cannolis, Neapolitans, éclairs, carrot cake, cream puffs, cheesecakes, cookies, brownies

COFFEE STATION

Regular Coffee, Decaf Coffee, Hot Tea

\$33 per person plus tax & gratuity

COMMONLY REQUESTED ADDITIONS:

| | | | |
|-------------------------|-----------|---------------------------------|------------------------------------------|
| ADD 5TH HOT APPETIZER | \$2.00 pp | N/A PUNCH BOWL | \$55 per fill |
| COOKIE & BROWNIE TRAY | \$2.75 pp | MIMOSA STATION | \$75 per fill |
| ASSORTED SANDWICHES | \$3.50 pp | SANGRIA STATION | \$85 per fill |
| SHRIMP COCKTAIL DISPLAY | \$125.00 | | <i>(Stationed beverage serves 25-35)</i> |
| COFFEE STATION | \$2.25 pp | PROSECCO TOAST Passed or poured | \$3.75 pp |
| SOFT DRINKS (hosted) | \$2.00 pp | | |