



BREAKFAST PACKAGE

BUTLER PASSED HORS D'OEUVRES
(ONE HOUR)
FRESH FRUIT SKEWERS
MINIATURE QUICHE
BRIE FRITTERS WITH RASPBERRY EMULSION

~

OMELET STATION
WITH
HAM, BACON, SAUSAGE, TOMATOES, ONIONS, PEPPERS, MUSHROOMS, ASPARAGUS TIPS,
CHEDDAR AND SWISS CHEESE

SAUSAGE LINKS AND CRISPY BACON

FRENCH TOAST WITH MAPLE SYRUP
OR
BELGIAN WAFFLES WITH FRESH SEASONAL BERRIES

BREAKFAST POTATOES

ASSORTED BREAKFAST BREADS

ASSORTED JUICES

GOURMET COFFEE AND TEA

~

\$25.00 PER PERSON

20% SERVICE CHARGE AND 7% SALES TAX ADDITIONAL

BRUNCH PACKAGE

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BUTLER PASSED HORS D'OEUVRES

(ONE HOUR)

MIMOSAS & BLOODY MARY'S

FRESH FRUIT SKEWERS

MINIATURE QUICHE

BRIE FRITTERS WITH RASPBERRY EMULSION

~

OMELET STATION

WITH

HAM, BACON, SAUSAGE, TOMATOES, ONIONS, PEPPERS, MUSHROOMS, ASPARAGUS TIPS,
CHEDDAR AND SWISS CHEESE

SAUSAGE LINKS AND CRISPY BACON

FRENCH TOAST WITH MAPLE SYRUP

BELGIAN WAFFLES WITH FRESH SEASONAL BERRIES

BREAKFAST POTATOES

ASSORTED BREAKFAST BREADS

~

CHOICE OF TWO

SAUTEED BREAST OF CHICKEN, MUSHROOM MARSALA OR LEMON CAPER PICCATA SAUCE

ARCHITECTS CHICKEN

ARTICHOKE HEARTS, SUN DRIED TOMATOES, CAPERS, LEMON BUTTER SAUCE

CHICKEN STIR FRY

HERB CRUSTED ATLANTIC SALMON, WARM BALSAMIC VINAIGRETTE

EGGPLANT ROLLATINI, MARINARA, FRESH MOZZARELLA CHEESE

PENNE PASTA, PEAS, PROSCUITTO, FRESH TOMATOES, VODKA SAUCE

RIGATONI PASTA, CARAMELIZED ONIONS, MUSHROOMS, TOMATOES, GOAT CHEESE, PEAS

NEW YORK STRIP AU POIVRE, COGNAC CREAM SAUCE \$2.00 SUPPLEMENT

CRABMEAT STUFFED SOLE, TARRAGON BUTTER SAUCE \$2.00 SUPPLEMENT

BEEF TENDERLOIN TIPS BOURGUIGNON \$3.00 SUPPLEMENT

VEGETABLE MEDLEY

ROLLS AND BUTTER

ASSORTED JUICES

GOURMET COFFEE AND TEA

~

\$42.00 PER PERSON

20% SERVICE CHARGE AND 7% SALES TAX ADDITIONAL

LUNCHEON PACKAGES

Perfect For Showers, Birthdays, Christenings or Any Special Occasion!
Available until 3pm

SEATED LUNCHEONS

<i>“Afternoon Tea”</i>	<i>“Traditional Seated Luncheon”</i>
<p><i>First Course</i> <i>(Please Select One)</i></p>	<p><i>First Course</i> <i>(Please Select One)</i></p>
<p><i>Soup of the Day</i></p>	<p><i>Soup of the Day</i></p>
<p><i>Caesar Salad</i></p>	<p><i>House Salad</i></p>
<p><i>Field Green Salad</i> <i>balsamic vinaigrette</i> ~</p>	<p><i>mache, raddichio, endive, beets, white truffle vinaigrette</i> ~</p>
<p><i>Tea Sandwiches</i> <i>served individually on plates to be passed around table</i> <i>(Please Select Four)</i></p>	<p><i>Entrée</i> <i>(pre-selected)</i></p>
<p><i>Smoked Salmon Mousse</i> <i>Chive Cream Cheese & Shaved Turkey</i> <i>Tarragon Chicken Salad</i> <i>Cucumber, Yogurt & Dill</i> <i>Albacore Tuna Salad</i> <i>Classic Egg Salad</i> <i>Grilled Vegetable and Goat Cheese Panini</i> <i>Diced Ham Salad</i></p>	<p><i>Herb Crusted Atlantic Salmon Fillet</i> <i>warm tomato relish, potatoes and seasonal vegetables</i></p>
<p><i>Grilled Vegetable Orzo Salad</i> <i>served in bowls at each table – family style</i></p>	<p><i>Seared Chicken Breast</i> <i>Creamy Polenta, Tarragon Veloute and seasonal vegetables</i></p>
<p><i>Dessert</i> <i>Special Occasion Cake – Flavor to be selected</i></p>	<p><i>Dessert</i> <i>(Please Select One))</i></p>
<p><i>Includes Soda, Coffee and Tea</i></p>	<p><i>Warm White Chocolate Bread Pudding</i> <i>Jack Daniels sauce</i></p>
<p><i>\$32.50 Per Guest</i></p>	<p><i>New York Style Cheesecake</i> <i>fresh strawberry sauce</i></p>
	<p><i>*Dessert – substitute Special Occasion Cake Upon Request</i></p>
	<p><i>Includes Soda, Coffee and Tea</i></p>
	<p><i>\$36.00 Per Guest</i></p>

LUNCHEON BUFFETS

“Traditional Luncheon Buffet”

Caesar Salad

herbed croutons, parmesan cheese

Grilled Vegetable Orzo Salad

Fresh Fruit Salad

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Chafing Dish Entrees

(Please Select Two)

Tuscan Peasant Chicken

sausage, peppers, onions, lemon white wine sauce

Sautéed Chicken

artichokes, tomatoes, capers, white wine lemon sauce

Penne a la Vodka

Beef Tenderloin Tips Bourguignonne

~

Chef's Selection Dessert

**Dessert – substitute Special Occasion Cake Upon Request*

Sodas, coffee & tea included

\$29.00 per guest

“Classic Luncheon Buffet”

Reception

Butler Passed Cranberry Spritzer

Vegetable Crudités

ranch and blue cheese dips

Luncheon Menu

Caesar Salad

herbed croutons, parmesan cheese

Grilled Vegetable Orzo Salad

Fresh Fruit Salad

Chafing Dish Entrees

(Please Select Two)

Tuscan Peasant Chicken

sausage, peppers, onions, lemon white wine sauce

Sautéed Chicken

artichokes, tomatoes, capers, white wine lemon sauce

Penne a la Vodka

Beef Tenderloin Tips Bourguignonne

~

Roasted Red Bliss Potatoes

Seasonal Vegetables

Chef's Selection Dessert

**Dessert – substitute Special Occasion Cake Upon Request*

Sodas, coffee & tea included

\$39.00 per guest

“Elegant Luncheon Buffet”

Salad Station

Classic Caesar Salad
herbed croutons, parmesan cheese

Grilled Vegetable and Orzo Salad

Luncheon Station

Herb Crusted Atlantic Salmon
warm tomato bruschetta sauce

Rigatoni Francesca
goat cheese, fresh tomatoes, wild mushrooms

Fresh Seasonal Vegetables

Carving Station

Herb Roasted Turkey
cognac pan gravy

Caramelized Shallot and Gruyere Mashed Potatoes

Rolls and Butter

Dessert Station

Sliced Fruit Display

Special Occasion Cake

Coffee and Tea

\$45.95 Per Guest

***“Traditional Family Style
Dinner”***

First Course

Wild Mushroom Pansotti
plum tomato provencal cream

Caesar Salad
shaved pecorino romano

Entrée

Sautéed Chicken Breast
gorgonzola white wine sauce, walnuts

Rigatoni Francesca
goat cheese, tomatoes, peas

Sauteed Rock Shrimp
garlic and grilled vegetables

Dessert

New York Style Cheesecake
fresh berry compote

\$44.00 Per Guest

***“Elegant Family Style
Dinner”***

First Course

Fall Green Salad
caramelized apples, walnuts, vinaigrette

Roma Tomato Bruschetta with Grilled
Shrimp

Entree

Sliced Beef Tenderloin
cabernet reduction sauce

Sautéed Chicken Breast
lemon white wine sauce

Herb Crusted Salmon
warm tomato bruschetta relish

Seasonal Vegetable Medley

Mashed Potatoes

Dessert

Chocolate Hazelnut Mousse

\$49.00 Per Guest

20% service charge and 7% sales tax additional

“Classic Seated Dinner”

Reception

Crisp Garden Crudités
onion dill dip

Dinner

First Course

(Please select one)

Field Green Salad
balsamic vinaigrette

Classic Caesar Salad

Penne Francesca

Wild Mushroom Pansotti
plum tomato provencal cream

Entrée

(Pre-selected Choice)

Sliced Beef Tenderloin
cabernet reduction, mashed potatoes, french beans

Architects Chicken
*artichoke hearts, oven dried tomatoes, capers, lemon butter sauce,
mashed potatoes, french beans*

Pan Seared Atlantic Salmon
warm bruschetta relish, mashed potatoes, french beans

Vegetarian entrée available upon request

Dessert

(Please select one)

New York Style Cheesecake

Rich Bailey's Chocolate Cake

Classic Carrot Cake

Warm White Chocolate Bread Pudding
Jack Daniels sauce

Freshly Brewed Coffee and Herbal Teas

\$46.00 Per Guest

20% service charge and 7% sales tax additional

“Elegant Seated Dinner”

Cocktail Reception

Crisp Garden Crudités
onion dill dip

One Hour Butler Passed Hors D’oeuvres
Please Select Six

Seated Dinner

First Course

Field Green Salad
balsamic vinaigrette

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Entrée

(Pre-selected choice)

Architects Chicken
*artichoke hearts, oven dried tomatoes, capers, lemon butter sauce,
mashed potatoes, french beans*

Sliced Beef Tenderloin
cabernet reduction, mashed potatoes, french beans

Pan Seared Atlantic Salmon
warm bruschetta relish, mashed potatoes, french beans

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Dessert

Rich Bailey’s Chocolate Cake

Coffee and Tea

\$52.00 per guest

20% service charge and 7% sales tax additional

Buffet Substitutions

Cold Displays

Fresh Vegetable Crudités, Cracked Peppercorn Ranch Dip
Fresh Fruit Display to Include Golden Hawaiian Pineapple, Honeydew Melon,
Cantaloupe and Seedless Grapes
Imported & Domestic Cheese Display (\$2.00 Per Person Additional Charge)
Italian Antipasto Board, Select Meats, Aged Cheeses, Marinated Vegetable Salad,
Roasted Bell Peppers (\$2.00 Per Person Additional Charge)
Chilled Jumbo Shrimp Cocktail, Gin Cocktail Sauce (\$7.00 Per Person Additional Charge)

Salads

Mesclun Greens, Cucumbers, Grape Tomatoes, Red Wine Vinaigrette
Traditional Caesar Salad, Herb Croutons, Parmesan Cheese
Tri Color Salad, Toasted Walnuts, Mandarin Orange, Raspberry Vinaigrette
Antipasto Salad, Pesto Vinaigrette
Grilled Asparagus, Shiitake Mushrooms, Red Pepper Pesto
Chilled Seafood Salad, Cilantro Lime Vinaigrette (\$4.00 Per Person Additional Charge)

Entrées

Sautéed Breast of Chicken, Mushroom Marsala or Lemon Caper Piccata Sauce
Crabmeat Stuffed Sole, Tarragon Butter Sauce
New York Strip au Poivre, Cognac Cream Sauce
Herb Crusted Atlantic Salmon, Warm Balsamic Tomato Relish
Stanton Ridge Chicken, Artichoke Hearts, Sun Dried Tomatoes, Capers, Lemon Butter
Sauce
Eggplant Rollatini, Marinara, Fresh Mozzarella Cheese
Penne Pasta, Peas, Prosciutto, Fresh Tomatoes, Vodka Sauce
Beef Tenderloin Tips Bourguignon
Beef or Chicken Stir Fry
Rigatoni Pasta, Caramelized Onions, Portobello Mushrooms, Tomatoes, Goat Cheese, Peas

Carving Station

Roasted Top Round of Beef, Gorgonzola Cream Sauce
Golden Roasted Vermont Turkey, Pan Gravy
Black Pepper Rubbed Pork Loin, Caramelized Shallots, Apples
Honey and Brown Sugar Glazed Smoked Ham
Leg of Lamb served with Rosemary Demi Glace and Mint Jelly
(\$4.00 Per Person Additional Charge)
Slow Roasted Beef Tenderloin, Cabernet Demi Glace
(\$7.00 Per Person Additional Charge)

Pasta Station

Penne Pasta, Peas, Prosciutto, Fresh Tomatoes, Pink Vodka Sauce
Orreciotti Pasta, Sweet Italian Sausage, Broccoli Rabe, Oven Dried Tomatoes
Rigatoni Pasta, Caramelized Onions, Tomatoes, Portobello Mushrooms, Goat Cheese
Tortellini Primavera – Fresh Vegetables, Parmesan Cream Sauce
House Made Lobster Ravioli, Tarragon Spinach Cream
(Additional \$7.00 Per Guest)

Butler Passed Hors D'oeuvres Selections
(Please Select Six)

Hot Hors d'oeuvres

Crab Cakes, Caper Remoulade	Coconut Shrimp, Raspberry Sauce
Vegetable Spring Rolls, Ponzu Sauce	Dim Sum, Ginger Soy Sauce
Potato Pancakes, Chive Sour Cream	Miniature Franks en Croute
Beer Battered Oysters, Bacon Hollandaise	Miniature Beef Wellington
Crispy Fried Potato, Garlic Aioli	Beef or Chicken Sate, Thai Peanut
Scallops Wrapped with Bacon	Spanakopita
Vegetable Tempura, Ponzu Sauce	Marinated Grilled Shrimp
Crispy Sesame Chicken	Brie Fritters, Raspberry Walnut Sauce
Braised Beef Tenderloin Tips	Grilled Cheese and Tomato Soup Shooter
Goat Cheese & Roasted Red Pepper Crostini	Miniature Cheeseburgers
Andouille Sausage and Goat Cheese Wrapped in Puff Pastry	

Cold Hors d'oeuvres

Fresh Tomato & Mozzarella Canapé	Duck Breast, Cranberry Orange
Creamy Smoked Salmon Mousse, Belgian Endive	Prosciutto Wrapped Shiitake Frittata
Seared Scallop and Tomato Confit	Rare Roast Sirloin & Green Asparagus
Roma Tomato Bruschetta Canape	Seared Tuna, Wasabi Crème Fraiche
Goat Cheese & Raspberry Mousse	Goat Cheese, Honey, Black Pepper
Crisp Potato Canapé, Herbed Crème Fraiche, Caviar	
Prosciutto, Pecorino Romano, Truffle Oil	
Prosciutto Wrapped Asparagus, Lemon Truffle Vinaigrette	
Sundried Tomato & Goat Cheese Tapenade, White Truffle Oil	
Shaved Prosciutto and Melon	

One Hour - \$13.95 per person

1 ½ Hours - \$18.95 per person

Two Hours - \$22.95 per person

Beverage Packages

Premium (Open Bar)

RU Vodka, Bacardi, Tangueray, Jack Daniels, Suaza Gold Tequila, Dewars, Malibu Coconut Rum, Canadian Club, Christian Brothers Brandy, Captain Morgan Spiced Rum, Southern Comfort

Budweiser, Yuengling, Miller Lite, O'Doul's Non-alcoholic

House Merlot, Cabernet, and Chardonnay

Fountain Soda

1 hour	\$12.00
2 hours	\$17.00
3 hours	\$21.00
4 hours	\$25.00
5 hours	\$28.00

Luxury (Open Bar)

Grey Goose Vodka, 10 Cane Rum, Bombay Sapphire, Woodford Reserve, Cuervo 1800, Johnnie Walker Red, Glenlivet 12yr Single Malt, Myers Rum, Courvoisier

All Draught and Bottled Beer

Kenwood Merlot, Reynolds Cabernet Pensfold Chardonnay, Stival Pinot Grigio

Fountain Soda

1 hour	\$14.00
2 hours	\$19.00
3 hours	\$24.00
4 hours	\$28.00
5 hours	\$31.00

On Consumption

Available on Request

Bartender Fee ~ \$95.00

Cash Bar

Available on Request

MEETING PACKAGES

HALF-DAY MEETING

\$250

POWER STRIP

PROJECTOR

NETWORK/RGA CABLES

PODIUM WITH MICROPHONE

CHOICE OF SEATING STYLE:

THEATRE

U-SHAPE

CLASSROOM

4 HOURS USAGE OF SELECTED SPACE

UNLIMITED FOUNTAIN BEVERAGES

FULL-DAY MEETING

\$500

POWER STRIP

PROJECTOR

NETWORK/RGA CABLES

PODIUM WITH MICROPHONE

CHOICE OF SEATING STYLE:

THEATRE

U-SHAPE

CLASSROOM

MAXIMUM OF 12 HOURS USAGE OF SELECTED SPACE

UNLIMITED FOUNTAIN BEVERAGES

ADDITIONAL PROVISIONS

20% SERVICE CHARGE AND 7% SALES TAX ADDITIONAL

MEETING OVERTIME

\$5.00 PER GUEST / PER HOUR

(BASED ON GUARANTEED GUEST COUNT)

MINIMUM GUARANTEE

THE MINIMUM GUARANTEE IS 80% OF YOUR CONTRACTED NUMBER OF GUESTS.

THE EXACT NUMBER OF GUESTS IS REQUIRED THREE (3) BUSINESS DAYS PRIOR TO YOUR EVENT

PAYMENT SCHEDULE

DEPOSIT/PAYMENT AMOUNT:	TIME FRAME
\$150.00	AT TIME OF SIGNED AGREEMENT
50% OF ESTIMATED CHARGES	(3) MONTHS PRIOR TO EVENT
REMAINING ESTIMATED BALANCE	(5) BUSINESS DAYS PRIOR TO EVENT

NOTE: ALL DEPOSITS ARE NON-REFUNDABLE