



## **Breakfast Package**

### **One Hour Butler Passed Hors D'oeuvres**

Fresh Fruit Skewers

Miniature Quiche

Brie Fritters with Raspberry Emulsion



### **Omelet Station**

including Ham, Bacon, Sausage, Tomatoes, Onions, Peppers, Mushrooms, Asparagus Tips,  
Cheddar Cheese and Swiss Cheese

### **Sausage Links and Crispy Bacon**

Fresh Toast with Maple Syrup

**OR**

Belgian Waffles with Fresh Seasonal Berries

### **Breakfast Potatoes**

Assorted Breakfast Breads

Assorted Juices

Gourmet Coffee and Tea



**\$26.00 Per Guest**

**21% Service Charge and 7% Sales Tax Additional**

# **Brunch Package**

## **One Hour Butler Passed Hors D'oeuvres**

Mimosas and Bloody Mary's  
Fresh Fruit Skewers  
Miniature Quiche  
Brie Fritters with Raspberry Emulsion



## **Omelet Station**

including Ham, Bacon, Sausage, Tomatoes, Onions, Peppers,  
Mushrooms, Asparagus Tips, Cheddar Cheese and Swiss Cheese

## **Sausage Links and Crispy Bacon**

## **Fresh Toast with Maple Syrup**

## **Belgian Waffles with Fresh Seasonal Berries**

## **Breakfast Potatoes**

## **Assorted Breakfast Breads**



## **Choice of Two Lunch Entrees**

Sauteed Breast of Chicken, Mushroom Marsala or Lemon Caper Piccata Sauce  
Architects Chicken, Artichoke Hearts, Capers, Sun Dried Tomatoes, Lemon Butter Sauce  
Chicken or Beef Stir Fry  
Herb Crusted Atlantic Salmon, Warm Balsamic Vinaigrette  
Eggplant Rollatini, Marinara and Fresh Mozzarella Cheese  
Penne Pasta, Peas Proscuitto, Fresh Tomatoes, Vodka Sauce  
Rigatoni Pasta, Caramelized Onions, Mushrooms, Tomatoes, Peas, Goat Cheese  
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)

## **Fresh Seasonal Vegetable Medley**

## **Petite Dinner Rolls and Butter**

## **Assorted Juices**

## **Freshly Brewed Coffee and Herbal Teas**



**\$42.00 Per Guest**

**21% Service Charge and 7% Sales Tax Additional**

# Afternoon Tea Luncheon

Available Until 3pm

## **First Course**

(Please Select One)

### **Fresh Fruit Plate**

#### **Caesar Salad**

#### **Field Green Salad**

balsamic vinaigrette



## **Tea Sandwiches**

*served individually on plates to be passed around table*

(Please Select Four)

Smoked Salmon Mousse

Chive Cream Cheese & Shaved Turkey

Tarragon Chicken Salad

Cucumber, Yogurt & Dill

Albacore Tuna Salad

Classic Egg Salad

Grilled Vegetable and Goat Cheese Panini

Diced Ham Salad

## **Grilled Vegetable Orzo Salad**

served in bowls at each table – family style



## **Dessert Selection Included**

or

Special Occasion Cake Available at an Additional Charge

Includes Soda, Coffee and Tea



**\$28 Per Guest**

**21% Service Charge and 7% Sales Tax Additional**

# **Traditional Seated Luncheon**

Available Until 3pm

## **Petite Dinner Rolls and Butter**

### **First Course**

(Please Select One)

### **Fresh Fruit Plate**

### **Field Green Salad**

balsamic vinaigrette

### **Caesar Salad**

herbed croutons, parmesan cheese



### **Entrée**

(Guests Choice at the Table)

### **Herb Crusted Atlantic Salmon Fillet**

warm balsamic tomato relish,  
potatoes and seasonal vegetables

### **French Cut Roasted Chicken**

pan jus, caramelized onions, wild mushrooms,  
potatoes and seasonal vegetables



### **Dessert Selection Included**

or

Special Occasion Cake Available at an Additional Charge

Includes Soda, Coffee and Tea



**\$33 Per Guest**

**21% Service Charge and 7% Sales Tax Additional**

# Traditional Luncheon Buffet

## Petite Dinner Rolls and Butter

### Salads

(Please Select Two)

#### **Field Green Salad**

balsamic vinaigrette

#### **Mesculan Greens**

cucumbers, grape tomatoes,  
red wine vinaigrette

#### **Caesar Salad**

herbed croutons, parmesan cheese

#### **Grilled Vegetable Orzo Salad**



### Chafing Dish Entrees

**Fresh Seasonal Vegetables or Chef's Choice Potatoes**

(Please Select Three)

#### **Tuscan Peasant Chicken**

sausage, peppers, onions,  
white wine lemon sauce

#### **Architect's Chicken**

artichokes, tomatoes, capers,  
white wine lemon sauce

#### **Penne a la Vodka**

#### **Rigatoni Primavera**

#### **Beef Tenderloin Tips Bourguignonne**



### **Dessert Selection Included**

or

Special Occasion Cake Available at an Additional Charge

Sodas, coffee & tea included



**\$30 per guest**

**21% Service Charge and 7% Sales Tax Additional**

# Traditional Seated Dinner

## Reception

Crisp Garden Crudités  
onion dill dip



**Petite Dinner Rolls and Butter**

## Dinner

### **First Course**

(Please select one)

### **Field Green Salad**

balsamic vinaigrette

### **Classic Caesar Salad**

### **Penne Francesca**

**Wild Mushroom Pansotti**  
plum tomato provencal cream



## Entrée

(Guests Choice at the Table)

### **Sliced Beef Tenderloin**

cabernet reduction, chef's choice vegetable and potato

### **Architects Chicken**

artichoke hearts, oven dried tomatoes, capers, lemon butter sauce,  
chef's choice vegetable and potato

### **Pan Seared Atlantic Salmon**

warm bruschetta relish, chef's choice vegetable and potato

\*Vegetarian entrée available upon request\*



## **Dessert Selection Included**

or

Special Occasion Cake Available at an Additional Charge

Sodas, coffee & tea included



**\$52 per guest**

**21% Service Charge and 7% Sales Tax Additional**

# Traditional Dinner Buffet

**Petite Dinner Rolls and Butter**

## Salad Station

**Classic Caesar Salad**  
herbed croutons, parmesan cheese

**Grilled Vegetable Orzo Salad**



## Chafing Dish Station

**Fresh Seasonal Vegetables**

**Herb Crusted Atlantic Salmon**  
warm tomato bruschetta relish

**Rigatoni Francesca**  
goat cheese, fresh tomatoes, wild mushrooms



## Carving Station

**Herb Roasted Turkey**  
cognac pan gravy

**Caramelized Shallot and Parmesan Mashed Potatoes**



## Dessert Station

**Sliced Fresh Fruit Display**

**Dessert Selection Included**

or

Special Occasion Cake Available at an Additional Charge

Sodas, coffee & tea included



**\$48 per guest**  
**21% 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  
Architects 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**

(Additional \$7.00 Per Guest)  
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

# Butler Passed Hors D'oeuvres Selections (Please Select Eight)

## 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 - \$15 per person  
1 ½ Hours - \$20 per person  
Two Hours - \$25 per person

## **Beverage Packages**

### **Wine & Beer (Open Bar)**

SeaRidge Chardonnay and Merlot or Cabernet Sauvignon  
Domestic and Imported Draft and Bottled Beers  
\$8 per person for first hour  
\$3 per person for each additional hour

### **House (Open Bar)**

House Brand Liquor  
SeaRidge Chardonnay, Cabernet Sauvignon and Merlot  
Domestic and Imported Draft and Bottled Beers  
Soda, Juices and Mixers  
\$10 per person for first hour  
\$3 per person for each additional hour

### **Premium (Open Bar)**

Absolut , Stolichnaya, Stoli Oranj  
and Vanil, Bacardi, Tangueray,  
Jack Daniels, Dewars, Seagram's 7  
Sauza Gold Tequila, Malibu Coconut  
Rum, Canadian Club,  
Captain Morgan Spiced Rum,  
Southern Comfort, Johnnie Walker Red,  
Baileys, Kahlua

All Draft and Bottled Beer

SeaRidge Cabernet, Chardonnay,  
Sycamore Lane White Zinfandel

\$12.00 per person for first hour  
\$5.00 per person for each additional hour

### **Luxury (Open Bar)**

Premium Open Bar Plus the Following:

Grey Goose, 10 Cane, Chivas,  
Bombay Sapphire, Woodford Reserve,  
Cuervo 1800, Johnnie Walker Black,  
Courvoisier, Crown Royal, Macallan 12,  
Cordial Bar

All Draft and Bottled Beer

Kenwood Merlot, Penfolds Cabernet,  
Penfolds Chardonnay, Stival Pinot Grigio  
Sycamore Lane White Zinfandel

\$16.00 per person for first hour  
\$6.00 per person for each additional hour

### **Champagne Toast**

\$3.50 per person

### **SeaRidge Wines on Each Table**

\$18 per bottle

### **Tab Bar**

Charges Based Upon Consumption

### **Cash Bar**

Available Upon Request  
One Bartender per every 50 Guests at \$125