**Passed Hor d’Oeuvres Ideas**

**Panko Breaded Artichokes Hearts**  
Artichoke Hearts Rolled with Chinese Bread Crumbs and Deep Fried

**Bacon Wrapped Scallops**  
Pan Seared Scallops Wrapped with Bacon

**Bacon Wrapped Shrimp**  
Topped with a Pesto Aioli

**Mini Beef Wellington**  
Black Angus Steak Baked in Puff Pastry  
$24.95 per dozen

**Spanikopita**  
Greek Spinach & Feta Cheese in Phyllo  
$18.95 per dozen

**Stuffed Mushrooms**  
Choice of Stuffing:  
Sausage / Seafood  
Mexican / Bacon & Cream Cheese

**Forest Mushroom Pastry Cups**  
Mini Phyllo Pastry Shells Filled with  
Fresh Shiitake Mushrooms, Jack Cheese and Garlic Butter Sauce

**Potato Rounds**  
Sliced Baked Potato Round Topped with Sour Cream, Bacon Bits & Chives

**Home Made Mini Taquitos**  
Served with the Chef’s Own Fresh Home Made Salsa

**Bay Shrimp Salad in a Puff pastry Round**  
Puff Pastries filled with Chopped Bay Shrimp blended with Mayonnaise, Celery, Salt & Pepper

**Cheese & Tortellini Kabobs**  
Skewered Cubed Cheese, Deli Ham, Red & Green Bell Peppers & Cheese Tortellini

**Cucumber & Tomato Dill Bites**  
Sliced Cucumber & Cherry Tomatoes Topped with a Mix of Sour Cream, Dill, Lemon, Finely Chopped Red Bell Peppers, Salt & Pepper

**Tomato Bruschetta**  
Fresh Tomato, Basil, Garlic & Parmesan Cheese on Crustini

**Smoked Salmon Crustini**  
Topped with Dill Cream Cheese

**Coconut Crusted Prawns**  
Prawns Baked in a Coconut Crust and Served with a Sweet Coconut Sauce

**Grilled Flatbread with Caramelized Onions**  
Topped with Goat Cheese

**Assorted Pin Wheels**  
Spinach and Sun Dried Tomato Tortilla Wraps with Cream Cheese and Assorted Deli Meats Sliced into Pinwheels

*Most passed appetizers may also be displayed on Buffet Table*

*Please add 18% Service Charge & 7.5% Tax*
**Displayed Hor d’Oeuvres Ideas**

**Fresh Vegetable Crudités**  
Array of Fresh Vegetables with Ranch Dip

**Imported & Domestic Cheeses**  
Garnished with Fresh Red Grapes and Assorted Crackers

**Italian Deli Display**  
Assorted Italian Deli Meats Sliced Thinly and Displayed with a Variety of Artisan Breads with Assorted Toppings and Spreads

**Antipasto Platter**  
Tomatoes, Mushrooms, Cubed Cheese, Rolled Deli Salami, Rolled Deli Ham, Marinated Artichoke Hearts, Olives, Green Bell Peppers, Pepperoncini Salad Peppers

**Seasonal Fruit Tray**

**Jumbo Poached Prawn Cocktail**  
Served with cocktail sauce & lemon

**South Western Egg Rolls**  
Served with Sweet & Sour Dipping Sauce

**Tempura Battered Mushrooms**  
Served with Oriental Dipping Sauce

**Beef or Chicken Skewers**  
Marinated in Chef’s own Teriyaki Sauce

**Mozzarella Sticks**  
Served with Ranch Dressing

**Cheese Tortellini**  
Topped with Warm Marinara & Parmesan Cheese

**Hot Wings**  
Seasoned with Chef’s Hot & Spicy Sauce

**Panko Crusted Mini Crab Cakes**  
Served with Red Pepper Aioli Sauce

**Italian Style Meatballs**  
Served with Marinara Sauce & Parmesan Cheese

*Please add 18% Service Charge & 7.5% Tax*
**Package #1**

- Fresh Fruit Display
- Fresh Vegetable Crudités
- Array of Fresh Vegetables with Ranch Dip
- Mini Beef Wellington
- Black Angus Steak Baked in Puff Pastry
- Forest Mushroom Pastry Cups
- Mini Phyllo Dough Pastry Shells Filled with Fresh Shiitake Mushrooms, Jack Cheese and Hoisin Sauce
- Panko Crusted Mini Crab Cakes
- Served with Red Pepper Aioli Sauce

**Package #2**

- Imported & Domestic Cheeses
- Garnished with Fresh Red Grapes and Assorted Crackers
- Italian Deli Display
- Assorted Italian Deli Meats Sliced Thinly and Displayed with a Variety of Artisan Breads with Assorted Toppings and Spreads
- Assorted Pin Wheels
- Spinach and Sun Dried Tomato Tortilla Wraps with Cream Cheese
- And Assorted Deli Meats Sliced into Pinwheels
- Grilled Flatbread with Caramelized Onions
- Topped with Goat Cheese
- Panko Crusted Mini Crab Cakes
- Served with Red Pepper Aioli Sauce
- Beef & Chicken Skewers
- Marinated in Chef’s own Teriyaki Sauce
- Tempura Battered Mushrooms
- Served with Oriental Dipping Sauce

**Package #3**

- Fresh Fruit Display
- Antipasto Platter
- Tomatoes, Mushrooms, Cubed Cheese, Rolled Deli Salami, Rolled Deli Ham, Marinated Artichoke Hearts, Olives, Green Bell Peppers, Pepperoncini Salad Peppers
- Imported & Domestic Cheese
- Garnished with Fresh Red Grapes and Assorted Crackers
- Pan Seared Bacon Wrapped Scallops
- Pan Seared Scallops Wrapped with Bacon
- Mini Beef Wellington
- Black Angus Steak Baked in Puff Pastry
- Panko Breaded Artichoke Hearts
- Artichoke Hearts Rolled with Chinese Bread Crumbs and Deep Fried
- Italian Style Meatballs with Marinara
- Served with Marinara Sauce & Parmesan Cheese
- Smoked Salmon Crustini
- Sliced Smoked Alaskan Salmon
- On A Toasted Baguette With Cream Cheese And Fresh Dill.

*Exchanges may be made with comparable items from list*

*Please add 18% Service Charge & 7.5% Tax*
(Recommended groups of 50 people or more)
Meat carvings available at $1.00 per person
Add Carved Prime Rib to any Buffet - $3.00 per person

**Italian Buffet**
Tossed Caesar Salad with Parmesan & Croutons or
Tossed Mix Greens with Creamy Italian Dressing
Italian Pasta Salad
Italian Seasoned Vegetables/ Garlic Bread

**Choice of two of the following:**
Grilled Breast of Chicken Parmesan or Chicken Picatta
Chicken Fettuccini Alfredo
Grilled Chicken & Penne Pasta Vera Cruz
Penne Pasta or Fettuccini with Choice of:
  Pesto & Tomato Sauce
  Alfredo Sauce
  Vera Cruz Sauce
  Marinara Sauce
Beef or Vegetable Lasagna
Meat Ravioli or Spaghetti with Meat Balls

**Desserts:**
(Choice of one ~ Ala Mode add $1.50)
Homemade Bread Pudding with Warm Caramel Sauce & Whipped Cream/
New York Style Cheesecake* / Zebra Cake* / Cherry Cheesecake*
(Other Choices Available)
*Provided fresh from Old eTyme Pastries

Coffee, Tea & Raspberry Iced Tea Included
**Mexican Buffet**

- Home Made Chips with Fresh Salsa
- Spanish Rice
- Refried Beans
- Flour Tortillas
- Fresh Chicken & Beef Fajita Station
  (Sautéed at Buffet table Upon Request)
- Shredded Lettuce
- Chopped Onions
- Chopped Olives
- Cilantro
- Shredded Cheese
- Sour Cream & Guacamole

*(Choice of Two)*

- Beef, Chicken or Cheese Enchiladas
- Chicken Tamales
- Chili Rellanos
- Chili Verde
- Chili Colorado
- Carnitas Add 1.25 per person

**Desserts:**

*(Choice of one ~ Ala Mode add $1.50)*

- Homemade Bread Pudding with Warm Caramel Sauce & Whipped Cream
- New York Style Cheesecake * / Zebra Cake * / Cherry Cheesecake *
- Chef Juan’s Special Caramel Flan

*(Other Choices Available)*

*Provided fresh from Old Tyme Pastries*

Coffee, Tea & Raspberry Iced Tea Included
**Classic Buffet**

**Salads**
(Choice of Two)
- Tossed Mixed Greens with Assorted Toppings and 3- Dressings
- Tossed Caesar Salad with Parmesan & Croutons, Penne Pasta Salad
- Tossed Spinach Salad with Red Onions & Bacon Vinaigrette
- Mediterranean Salad Tossed with Feta, Olives, Basil & Tomatoes

**Starches**
(Choose One)
- Garlic or Traditional Mashed Potatoes, Potatoes Au Gratin, Scalloped Potatoes,
- Roasted Red Potatoes with Garlic & Rosemary, Twice Baked Potato, Mushroom Risotto,
- Herb Rice Pilaf, Garlic & Cheese Polenta (Fresh Vegetables Always Included)

**Entrees**
(Choice of Two)
- Roasted Pork Tenderloin
- Marinated Tri Tip with Mushroom Demi Glace
- Chicken Picatta with a White Wine, Lemon & Caper Sauce
- Chicken Marsala with a Red Wine & Mushroom Sauce
- Chicken Basilico with Sun Dried Tomatoes, Basil, Garlic White Wine Sauce
- Macadamia Nut Halibut / Baked Salmon in a Creamy Dill Sauce
- Lemon Pepper Sole / Home Style Pot Roast
- Carved Prime Rib as one of Two Entrees ~ add 3.00 per person

**Desserts:**
(Choice of one ~ Ala Mode add $1.50)
- Homemade Bread Pudding with Warm Caramel Sauce & Whipped Cream/ New York Style Cheesecake * / Zebra Cake* / Cherry Cheesecake *
  (Other Choices Available)
  *Provided fresh from Old Tyme Pastries

Coffee, Tea & Raspberry Iced Tea Included
Served Entrees

Poultry
Chicken Picatta
Breast of Chicken in a White Wine, Lemon & Caper Sauce
Chicken Marsala
Breast of Chicken in a Red Wine & Mushroom Sauce
Chicken Basilico
Topped with Sun Dried Tomatoes, Basil, Garlic White Wine Sauce
Stuffed Chicken Breast
Stuffed with Herb & Roasted Garlic Stuffing

Seafood
Baked Salmon
Salmon Filet Baked & Topped with Creamy Dill Sauce
Coconut Prawns
Large Prawns Breaded in Coconut & Deep Fried
Jumbo Prawn Scampi
Sautéed in Butter, Capers & White Wine
Macadamia Nut or Pistachio Nut Crusted Halibut

Beef
Sliced Tri-Tip ~ $28.95 (Marinated or BBQ)
Roasted Prime Rib of Beef
Slow Roasted with Herbs & garlic
10 oz. New York Steak
(Marinated upon request)
Horseradish & Mustard Crusted Beef Tenderloin
Broiled, Seasoned & Breaded
Filet Mignon
Topped with a Cabernet Demi Glace
Bacon Wrapped Filet Mignon
Topped with Red Wine Mushroom Sauce
Petite Filet Mignon & Scampi
“Menus may be altered to fit your preferences & budget...”

**Other Choices**

Rosemary Crusted Rack of Lamb  
Drizzled with Balsamic Sauce  
Roasted Pork Tenderloin  
Oven Roasted Turkey Breast  
Served with Stuffing, Gravy & Cranberry Sauce

**All Served Entrees Include Fresh Seasonal Vegetables**

**Choice of Salad:**

Mixed Green with Choice of Dressing  
Citrus Salad with Mandarin Oranges,  
Candied Walnuts & Sweet Citrus Vinaigrette  
Caesar Salad with Parmesan & Croutons  
Fresh Spinach Salad with Bacon Vinaigrette  
Greek Salad with Olives & Feta Cheese

**Choice of Starch:**

Garlic or Traditional Mashed Potatoes, Twice Baked Potatoes,  
Mushroom Risotto, Roasted Red Potatoes with Garlic & Rosemary,  
Herb Rice Pilaf or Garlic & Cheese Polenta

**Desserts:**

(Choice of one ~ Ala Mode add $1.50)  
Homemade Bread Pudding with Warm Caramel Sauce & Whipped Cream/  
New York Style Cheesecake* / Zebra Cake* / Cherry Cheesecake*  
(Other Choices Available)  
*Provided fresh from Old Tyme Pastries

Coffee, Tea & Raspberry Iced Tea Included

Please add 18% service charge & 7.5% tax
Served Wedding Package

**Hors d’oeuvres**
Bruschetta & Stuffed Mushrooms (butler)

**Choice of One**
Mixed Green Salad with Choice of Dressing
Tossed Caesar Salad with Parmesan Cheese & Croutons
Fresh Spinach Salad with Bacon Vinaigrette
Mediterranean Salad with Feta, Olives, Basil & Tomatoes

**Choose One Entrée**

**Poultry**
Herb Chicken
Grilled herb marinated breast of chicken
8 oz. Stuffed Chicken Breast
Fresh Basil, Roasted Garlic, Sun Dried Tomato & Parmesan Cheese
Chicken Basilico
Topped with Sun Dried Tomatoes, Garlic, Basil White Wine Sauce

**Beef**
Marinated Tri Tip
Topped with Portabella Mushroom sauce
Horseradish & Mustard Crusted Beef Tenderloin
Seasoned, Breaded & Broiled
10 oz. Marinated New York Steak
Topped with a Cabernet Demi Glace or Bleu cheese Crumbles & Caramelized Onions
10 oz. Prime Rib
Slow Roasted with Herbs & Garlic
8 oz. Bacon Wrapped Filet Mignon
Topped with a Cabernet Demi Glace
**Fish**
Lemon Pepper Sole  
Topped with Lemon, Garlic White Wine Sauce  
8 oz. Salmon Steak  
Topped with a Fresh Creamy Dill Sauce  
Jumbo Prawn Scampi  
Sautéed in Butter, Garlic & White Wine  
Macadamia Nut or Pistachio Nut Crusted Halibut  
Served with Garlic White Wine Sauce

*(Other entrée choices available upon request)*

All of the above Served with Fresh Seasonal Vegetables & Dinner Rolls

**Choose One Starch**
Garlic or Traditional Mashed Potatoes, Potatoes Au Gratin, Scalloped Potatoes,  
Mushroom Risotto, Roasted Red Potatoes with Garlic & Rosemary, Herb Rice Pilaf, Garlic & Cheese Polenta

Coffee, Tea & Raspberry Iced Tea Included

Champagne Toast & Cake Cutting Service Included

Please add 18% service charge & 7.5% tax

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*Not seeing what you want for your event?  
We will be happy to customize menus for you!*
Buffet Wedding Package

Hors d’oeuvres
Bruschetta & Stuffed Mushrooms (Butler)

Dinner Buffet
Choice of Two
Seasonal Mixed Greens with Assorted Dressings
Caesar Salad with Parmesan & Croutons
Fresh Spinach Salad with Bacon Vinaigrette or Penne Pasta Salad
Garlic, Gorgonzola or Traditional Mashed Potatoes, Au Gratin Potatoes, Scalloped Potatoes,
Mushroom Risotto, Twice Baked Potatoes, Roasted Red Potatoes with Garlic & Rosemary,
Herb Rice Pilaf, Garlic & Cheese Polenta

Choice of Two Entrees
Baked Garlic & Rosemary Chicken
Chicken Marsala in a Red Wine & Mushroom Sauce
Chicken Piccata in a White Wine, Garlic & Capers Sauce
Marinated Tri Tip with a Mushroom Glaze
Baked Salmon with a Monterey Jack Cheese,
Tomatoes & a Green Onion Sauce

(Other entrée choices available upon request)

Coffee, Iced Tea & Raspberry Iced Tea Included
Champagne for Toast and Cake Cutting Service Included

Add Carved Prime Rib as one of two entrees
*For Children under 10 Years

Chicken Strips
Served with French Fries

Hot Dog
Served with French Fries

Mini Cheese Pizza & Fruit

Peanut Butter & Jelly Sandwich
Served with bag of chips

Dessert Included

The children may have one of these choices or the buffet for $12.95 Plus tax & Gratuity

We recommend that you order one item for all children in your group
**Optional Rental Items**

Additional linens / upgrades - Ask about color options and pricing

Overlays - Ask about color options and pricing

Chair Covers Fitted - $3.00 each

Beveled 14 inch round mirrors - $2.00 each

Glass votive's (round) - 3 for $1.00

Gold chargers - $2.00 each (stock of 100)

Silver Chargers - $2.00 each (stock of 150)

Variety of glass vases - prices vary according to size

Crystal taper candle holders - $1.00 each

Printed place setting menus - $25.00 per 100

Pub tables - (3- only) $6.00 each

Extra ceremony chairs (above 150 included in your room rental) - $3.00 per chair + Delivery

Ice Sculptures – various designs $300.00

Chocolate Fountain - $150.00 minimum or $3.50 per person
(Chocolate fountain includes chocolate and fruit skewers)

Other items available:
Pipe & Drape
Outdoor heaters
Aisle runners
Unity stand
Candelabra
Lattice arch
Wicker arch
Wicker gazebo
Umbrellas