



● **BEVERAGE MENU** ●

(8.875% tax + 15% gratuity + 5% administration fee not included)  
(administration fee is not shared with service staff)

**Premium Open Bar Package**

(Selection of our Premium Liquors, Import & Domestic Beers, Premium Wines & Soft Drinks)

**One Hour      \$ 18 per person**

**Two Hours     \$ 36 per person**

**Three Hours   \$ 48 per person**

**Non- Premium Open Bar Package**

(Selections of our Well Liquors, Domestic Beers, House Wines & Soft Drinks)

**One Hour      \$ 16 per person**

**Two Hours     \$ 32 per person**

**Three Hours   \$ 42 per person**

**Beer & Wine Open Bar Package**

(Import & Domestic Beers, House Wines & Soft Drinks)

**One Hour      \$ 14 per person**

**Two Hours     \$ 28 per person**

**Three Hours   \$ 36 per person**

**Coffee & Tea Service**

**\$ 5 per person**



● PASSED HORS D'OEUVRES ●

Selection of Six: \$ 20 Per Person Per Hour

Selection of Eight: \$ 25 Per Person Per Hour

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## COLD SELECTIONS

### (Vegetarian selection)

Deviled Eggs

Eggplant Caviar on Toasted Ficelle

Blue Cheese & Walnuts on Bosc Pear

New Potatoes Filled With Crème Fraiche & American Caviar \*

Smoked Mozzarella Wrapped in Roasted Peppers

Hummus & Roasted Pepper Crostini

Mozzarella Balls with Sundried Tomatoes skewers

Tomato Basil Bruschetta

### (Land)

Prosciutto Wrapped Asparagus\*

Curried Chicken Salad on Pita Bread

Seared Filet Mignon on Crostini with Horseradish Mousse \*

Brown Sugar Roast Pork Loin with Mango Chutney \*

Chilled Grilled Chicken Caesar Salad on Ficelle

Melon Wrapped in Prosciutto \*

### (Sea)

Chilled Gulf Shrimp Cocktail (add \$3/hr)

Homemade Herbed Gravlax on toasted Brioche \*

Crab Meat Salad, Dijon Mustard Mayonnaise on filo cups \*

Lobster & Avocado Salad in Tortilla Cup (add \$3/hr)

Tuna Tartar Asian Style in Mini Cone \*

Curried Crab Salad on Endive

Seafood Ceviche Shots\*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## HOT SELECTIONS

### (Vegetarian selection)

Mini Vegetable Spring Rolls with Sweet Chili Sauce

Jalapeño Poppers Stuffed with Cheddar Cheese

Fried Zucchini Fritters with Marinara Sauce

Assorted Mini Quiches

Tempura Asparagus with Siracha Mayonnaise

Mini Goat Cheese & Caramelized Onion Pizzas

Triangle Cheese Quesadillas

Wild Mushroom Risotto Arancini Balls

### (Land)

Mini Beef Sliders

Mini Kobe Sliders (supp \$3.00)\*

Pulled Pork Sliders\*

Mini Spiced Pork Quesadilla\*

Chicken lollipop with Tangy BBQ Sauce or Hot Buffalo

Chicken or Beef Skewers Satay with Peanut Sauce

Franks in a Blanket with Spicy Brown Mustard Thai Chicken

Spring Rolls with Sweet Chili Sauce

Chicken Pot Stickers with Ponzu Sauce

Beef Scallion Brochette with Teriyaki Glaze

### (Sea)

Sugar Cane Skewered Sea Scallop, Dark Rum Glaze \*

Sesame & Wasabi Crusted Tuna Cubes Soy Sauce \*

Mini Crab Cakes, Remoulade Sauce (add \$3/hr)

Jumbo Coconut Shrimp, Sweet & Sour Sauce

Grilled Marinated Shrimp, Cilantro Citrus Emulsion

Grilled Honey Glazed Shrimp

Baked Oyster Rockefeller\*

Herbed Baked Clams with Crispy Bacon \*



● SIT-DOWN MENU ●

3 Course (Silver) Menu \$45

\*3 Course (Gold) Menu \$55

\*\*3 Course (Platinum) Menu \$65

Any of the Three Menus with 4 Courses Add \$10 Supplement

Coffee & Tea Service \$5

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## APPETIZERS / SALADS

(Please Choose Three)

**Onion Soup** with baked mozzarella & ale bread crouton

### Sautéed Spinach Salad

Baked goat cheese, oven-dried tomatoes & port wine dressing

**Caesar Salad** with Parmegiano croutons

### Pound & Pence Salad

Mixed baby greens, tomatoes & red wine vinaigrette

### Beer Batter Onion Rings

### Jalapeño Poppers

Stuffed with cheddar cheese served, raspberry inferno sauce

### Spicy Chicken Fingers or Buffalo Chicken Wings

Buffalo sauce & blue cheese

**Steamed Mussels\*** with Provençale sauce

**Potato Skins** filled with cheddar cheese & bacon

**Vegetable Samosas** with Tamarind chutney

**Cheese Sticks** with Marinara sauce

**Crispy Calamari** Tabasco aioli & Marinara sauce

### Pan Seared Crab Cake

Sultanas, Avocado, Granny Smith Salad & Curry Vinaigrette

## DESSERTS

(Please Choose Two)

**Bread Pudding**

**Molten Chocolate Cake**

**NY Cheese Cake**

**Warm Apple Tart**

**Ice Cream & Sorbet Selection**

## ENTREES

(Please Choose Three)

**\*NY Strip Steak** mashed potatoes, green beans & rosemary gravy

### \*\*Oven Roasted Filet Mignon\*

Béarnaise, Truffle Mashed Potatoes & Harricots Verts

### \*\*Grilled Veal Chop\*

Potato Dauphinois, Sautéed Broccolini, Rosemary Demi Glace

### \*Pan Seared Marinated Pork Chop\*

Caramelized Apples, Braised Bok Choy, Fingerling Potatoes  
Honey Bourbon Reduction

### \*\*Oven Roasted Lamb Chops\*

Potato Gratin, Grilled Asparagus, Herbed Lamb Jus

### Oven Roasted Boneless Chicken

garlic mashed potatoes & sautéed spinach

### Indian Chicken Curry

chicken Tikka Masala over basmati rice & julienned vegetables

### Chicken Pot Pie

flaky pie crust filled with garden vegetables & roast chicken

### Shepherd's Pie

seasoned ground lamb baked with creamy whipped potatoes

### \*Crispy Pan Roasted Duck Breast\*

Lavender Port Glaze, Butternut Squash Puree & Swiss Chard

### Poached Atlantic Salmon Vegetable risotto\*

**Fish & Chips** Tartar sauce & malt vinegar

### \*\*Pan Seared Tuna Loin

Sicilian Eggplant Caponata, Creamy Polenta, Citrus Emulsion

### Wild Mushroom Risotto

Roasted Garlic, Italian Parsley, Shaved Parmesan & Truffle Oil

### \*Lobster Ravioli

With Sautéed Spinach in a Creamy Tomato Tarragon Broth

### Whole Wheat Penne with Grilled Chicken

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## ● BUFFET MENU●

3 Course (Silver) Menu \$40

\*3 Course (Gold) Menu \$50

\*\*3 Course (Platinum) Menu \$60

Coffee & Tea Service \$5

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## APPETIZERS / SALADS

(Please One Salad & Two Appetizers)

### Sautéed Spinach Salad

Baked goat cheese, oven-dried tomatoes & port wine dressing

### Caesar Salad with Parmegiano croutons

### Roasted Tomato Salad

Over a crispy puff pastry with pesto, wild mushrooms & greens

### Pound & Pence Salad

Mixed baby greens, tomatoes & red wine vinaigrette

### Beer Batter Onion Rings

### Jalapeño Poppers

Stuffed with cheddar cheese served, raspberry inferno sauce

### Spicy Chicken Fingers or Buffalo Chicken Wings

Buffalo sauce & blue cheese

### Steamed Mussels\* with Provençale sauce

### Potato Skins filled with cheddar cheese & bacon

### Vegetable Samosas with Tamarind chutney

### Cheese Sticks with Marinara sauce

### Crispy Calamari Tabasco aioli & Marinara sauce

### Pan Seared Crab Cake

Sultanas, Avocado, Granny Smith Salad & Curry Vinaigrette

## DESSERTS

(Please Choose Two)

### Bread Pudding

### Molten Chocolate Cake

### NY Cheese Cake

### Warm Apple Tart

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## ENTREES

(Please Choose Three)

### \*NY Strip Steak Rosemary Sauce\*

### \*\*Oven Roasted Filet Mignon with Béarnaise\*

### \*\*Grilled Veal Chop Rosemary Demi Glace\*

### \*Pan Seared Marinated Pork Chop Honey Bourbon Glaze\*

### \*\*Oven Roasted Lamb Chops with Herb Lamb Jus\*

### Shepherd's Pie

### Indian Chicken Curry

### Oven Roasted Boneless Chicken Natural Jus

### \*Crispy Pan Roasted Duck Breast Lavender Port Reduction\*

### Oven Roasted North Atlantic Salmon Lemon Butter Sauce\*

### \*\*Pan Seared Tuna Loin Citrus Emulsion

### Fish & Chips with Tartar Sauce

### \*Tomato Crusted Atlantic Halibut Olive Beurre Blanc

### Wild Mushroom Risotto

### \*Lobster Ravioli Creamy Tomato Tarragon Broth

### Goat Cheese Ravioli Roasted Tomato Sauce

## TRIMMINGS

(Please Choose One Vegetable & One Starch)

### Sauteed Spinach with Garlic & Olive Oil

### Steamed String Beans with Lemon & Shallots

### Grilled Asparagus

### Mashed Potatoes

### Rosemary Garlic Roasted Potatoes

### Ginger Scallions Basmati Rice



● **STATIONARY PLATTERS** ●

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## PLATTERS SELECTION

### Cheese Platter:

An Array of Select Imported and Domestic Cheeses accompanied by Grapes and Table Water Crackers

**\$ 100 Small (Serves 8-10 Guests)**

**\$ 150 Large (Serves 15-20 Guests)**

### Vegetables Crudités Platter:

A Veritable Mountain of Your Favorite Fresh Vegetables, accompanied by Our Home Made Dips

**\$ 75 Small (Serves 8-10 Guests)**

**\$ 110 Large (Serves 15-20 Guests)**

### Fresh Fruit Platter:

Freshly Sliced, Ripe, Seasonal Fruits & Berries

**\$ 75 Small (Serves 8-10 Guests)**

**\$ 125 Large (Serves 15-20 Guests)**

### Shrimp Cocktail Platter:

Jumbo Shrimp accompanied by Lemons & Horseradish Spiked Cocktail Sauce

**\$ 150 Small (50 Shrimp)**

**\$ 250 Large (100 Shrimp)**

### Slider\*Platter:

Soy Glazed Onions & Siracha Mayo

**\$ 60 Small (20 Mini Burgers)**

**\$ 90 Large (30 Mini Burgers)**

### Tortilla Platter:

Tri-Color Tortilla Chips, served with Guacamole, Salsa and Black Bean Dip

**\$ 75 (Serves 15-20 Guests)**

*Sup. Artichoke Dip - \$20*

### Dessert Platter:

Assortment of Brownies & Cookies

**\$ 50 (Serves 15-20 Guests)**

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