

Reception Menu

~ Cold Hors D'oeuvres ~

Assortment of Imported Cheeses	
Fresh Fruit and Gourmet Crackers	<i>per person</i> 4.00
Assorted Fresh Vegetable Crudit� with Dip	<i>per person</i> 3.00
P�t� Maison with Biscuits and Chutney	180.00
Norwegian Cold Smoked Salmon Platter with Condiments - serves 50	190.00
Assorted Crostini	160.00
Jumbo Gulf Shrimp on Ice served with Cocktail Sauce	240.00
Antipasto Station	<i>per person</i> 10.00
Fresh Melon with Imported Parma Prosciutto	150.00
Complete Raw Bar (oysters, littleneck clams and jumbo shrimp)	<i>per person</i> 7.95

~ Hot Hors D'oeuvres ~

Grilled Baby Lamb Chops	275.00
Miniature Beef Wellington	220.00
Scallops Wrapped in Bacon	190.00
Coconut Shrimp with dipping sauce	240.00
Stuffed Mushrooms	130.00
Chicken Teriyaki	150.00
Beef Teriyaki on skewers	170.00
Spanicopita (Greek philo dough w/spinach)	180.00
Swedish or Italian Meatballs	180.00
Assortment of Mini Quiches	160.00
Knishes, Potato or Beef filling	180.00
Potato Latkies	120.00
Sesame Chicken Tenderloin	150.00
Mini Chicken Cordon Bleu	180.00
Maryland Style Crabcakes with dipping sauce	190.00
Spring Rolls filled with fresh vegetables	180.00
Mediterranean Artichoke Tart	190.00
Mushroom Vol-Au-Vent	260.00
Fig and Marscapone Fillo	240.00
Asparagus and Asiago Wrap	210.00
Crab Rangoons	180.00

All platters are priced per 100 pieces.

We can complete your Buffet with an Ice Carving of your choice. Please ask for price quote.

All Prices Subject to 7% State & Local Taxes And 18% Administration Fee. – All Prices Subject To Change Without Notice.

Dinner Selections

Minimum number of people – 40

Baked New England Schrod <i>with lemon and seasoned butter crumbs</i>	27.00
Baked Stuffed Shrimp <i>with seafood stuffing</i>	30.00
Grilled Swordfish <i>with citrus herb sauce</i>	30.00
Surf and Turf <i>baked stuffed shrimp and petit filet mignon</i>	36.00
Grilled Salmon <i>with dill beurre blanc sauce</i>	31.00
*Roast Prime Rib of Beef <i>au jus (boneless)</i>	30.00
*Roast Prime Sirloin <i>with perigourdine sauce</i>	35.00
*Sliced Roast Tenderloin <i>with bordelaise sauce</i>	35.00
Filet Mignon <i>with bearnaise sauce</i>	35.00
Chicken Francese <i>egg dipped and sauteed in a white wine lemon sauce</i>	27.00
Chicken Raffael <i>boneless breast of chicken stuffed with boursin cheese, arborio rice and fresh herbs, topped with velout� sauce</i>	27.00
Chicken Marsala <i>with imported ham, mushrooms and sweet marsala wine sauce</i>	27.00
Center Cut Pork Loin <i>Marsala, Piccata or Parmigiana</i>	27.00

Choice of two entrees at no extra charge
* Minimum number of people: 15

All of the above include your choice of the following:

Salad <i>Garden Salad or Caesar Salad</i>
Vegetable <i>Chef's fresh vegetable of the day.</i>
Starch <i>Rice Pilaf, Oven Roasted or Red Bliss Mashed</i>
Dessert <i>Chocolate Mousse, Vanilla Ice Cream or Sherbet. Toppings include: Chocolate or Strawberry Sauce. Carrot Cake (Inquire about our extended dessert menu)</i>
Beverage <i>Coffee, Tea and Fresh Brewed Decaffeinated Coffee</i>

Dinner Buffet

\$28.00 Per Person
Minimum number of people – 40

You can create your own dinner buffet by selecting from the following:

Fresh Garden Salad or Caesar Salad will be served.

Chicken Selection

(choose one)

Scarpariello
Florentine
Francese
Marsala
Sliced Turkey
Raffael
Piccata
Parmigiana

Starch

(choose one)

Italian Oven Roasted
Red Bliss Mashed
Delmonico
Rice Pilaf

Meat /Vegetarian Selection

(choose one)

Sliced Roast Beef
Sliced Pork Loin with Gravy
Eggplant Parmigiana
Baked Lasagna
Stuffed Shells
Manicotti

Vegetables

(choose one)

Glazed Baby Carrots
Buttered Corn
Green Beans Garlic & Oil
Vegetable Medley
Peas with Mushrooms/Onions

Coffee, Tea & Decaffeinated Coffee included

Extra Selections may be purchased, please ask for a quote.

Additional Selections

(priced as per person)

Baked Stuffed Shrimp	\$4.00
Baked New England Schrod	\$4.00
Grilled Swordfish	\$4.00
*Roast Prime Rib of Beef (carved)	\$6.00
*Roast Sirloin of Beef (carved)	\$6.00
* Carver Fee	\$60.00

Specialty Stations

(priced as per person)

Mashed Potato Bar	\$5.00
Sweet Potato Bar	\$4.00
Fried Calamari	\$5.00
Sushi Bar	Quoted

May we suggest a Sweet table, Espresso Cappuccino station or *Chocolate Fountain to enhance a finishing touch, price quoted.
*(minimum 50 people)

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

~ **Private Brunch** ~

Minimum number of people: 40

\$22.00 Per Person

- Scrambled Eggs ~ Homemade Waffles with Toppings
- Fresh Sliced Fruit ~ Home Fries ~ Bagels
- Assorted Muffins ~ Bacon ~ Sausages
- Caesar Salad ~ Garden Salad
- Chicken Selection or Seafood Selection
- Rice Pilaf or Penne Pasta ~ Vegetable Medley
- Event Cake or Champagne Punch Bowl
- Juices, Coffee & Tea

- Chicken Selection
- Marsala ~ Cacciatore ~ Parmigiana
- Piccata ~ Francese

- Seafood Selection
- Seafood Newburg ~ Schrod Mediteraneo
- Baked Scrod with seasoned crumbs

~ **Hot Luncheon Buffet** ~

\$22.00 Per Person

- Fresh Garden Salad

- Baked New England Schrod
- Sliced Roast Beef w/Bordelaise Sauce
- Chicken Selection
- Scarpariello ~ Florentine ~ Francese ~ Marsala
- Sliced Turkey ~ Raffael ~ Piccata ~ Parmigiana
- (Choice of two from above three entrees)

- Penne Pasta Marinara

- Oven Roasted Potatoes or Rice Pilaf

- Fresh Vegetable du Jour

- Chocolate Mousse or Vanilla Ice Cream with Choice of Strawberry or Chocolate Topping

- Coffee, Tea and Decaffeinated Coffee

- Salad will be Served

Luncheon Selections

Minimum number of people: 40

- Baked New England Schrod** 19.00
with lemon and seasoned butter crumbs
- Baked Stuffed Jumbo Shrimp** 21.00
with seafood stuffing
- Broiled Scallops** 21.00
broiled with seasoned crumbs
- Grilled Swordfish** 21.00
with citrus herb butter sauce
- Chicken Raffael** 19.00
boneless breast of chicken stuffed with boursin cheese, arborio rice and fresh herbs topped with velouté sauce
- Chicken Francese** 19.00
egg dipped and sauteed in a white wine lemon sauce
- Chicken Parmigiana** 19.00
pan fried chicken topped with fresh tomato sauce and mozzarella cheese
- *Roast Prime Rib** 20.00
au Jus (boneless)
**Minimum number of people: 15*
- Petite Filet Mignon and Jumbo Shrimp** 22.00
with béarnaise sauce
- Filet Mignon** 22.00
with béarnaise sauce
- Eggplant Parmigiana** 19.00
pan fried eggplant topped with fresh tomato sauce and mozzarella cheese
- Baked Manicotti** 19.00
filled with ricotta cheese, baked and topped with fresh tomato sauce

Choice of two entrees at no extra charge

All of the above include your choice of the following:

- Salad**
Garden Salad or Caesar Salad
- Vegetable**
Chef's fresh vegetable of the day.
- Starch**
Rice Pilaf, Oven Roasted Potato, Red Bliss Mashed
- Dessert**
Chocolate Mousse, Vanilla Ice Cream or Sherbet. Toppings include: Chocolate or Strawberry Sauce. (Cheesecake available at an additional cost of \$1.50)
- Beverage**
Coffee, Tea and Fresh Brewed Decaffeinated Coffee

Luncheon Menu to be served before 3:00 pm

Shower Package

\$24.00 Per Person

Minimum number of people – 50

Champagne Punch Bowl

Shower Cake

~ **Menu Selections** ~

Salad (Choice of)
fresh garden salad or caesar salad

Entree

Chicken Selection

Scarpariello ~ Florentine ~ Francese ~ Marsala
Sliced Turkey ~ Raffael ~ Piccata ~ Parmigiana

Baked New England Schrod
with lemon and seasoned butter crumbs

***Roast Prime Rib of Beef**
au jus (boneless)

** Minimum number of people: 15*

Choice of two entrees at no extra charge

Vegetable: *chef's fresh vegetable of the day*
Starch: *oven roasted potatoes, rice pilaf or red bliss mashed*
Beverage: *coffee, tea and decaffeinated coffee*

Available Saturday and Sunday afternoons

~ **Beverage Service** ~

Cash Bar			
House	\$6.50	Wine	\$6.00
Premium	\$7.50	Soft Drinks	\$2.00
Domestic Beer	\$4.00	Cordials	\$9.25
Imported Beer	\$4.75		

Open Bar Package

Per Hour	Cost per person
1 hour	\$16.00
2 hours	\$20.00
3 hours	\$24.00
4 hours	\$26.00
5 hours	\$35.00

Open Bar can be Customized in any manner desired

Punches

Non Alcoholic Fruit Punch	<i>per person</i> \$2.50
Champagne Fruit Punch	<i>per person</i> \$3.50



*Functions
for
All
Occasions*

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