



BRUNCH BUFFET

SALAD

(CHOOSE ONE)

CLASSIC ROMANO WITH PARMESAN CROUTONS

GARDEN SALAD WITH BALSAMIC DRESSING

CHEF SEASONAL SALAD WITH A HOUSEMADE DRESSING:

INCLUDED

ASSORTED PASTRIES, BAGELS AND MUFFINS

RED BLISS BREAKFAST POTATOES

SMOKEHOUSE BACON AND LINK SAUSAGE

SCRAMBLED EGGS WITH CHEESE

FRENCH TOAST OR PANCAKES WITH WARM MAPLE SYRUP

ADD ON A CHEF ATTENDED OMELET STATION FOR \$3 PP

(CHOOSE TWO)

FOUR CHEESE MAC AND CHEESE

PENNE ALLA VODKA WITH CHICKEN

BROILED LEMON SOLE WITH WHITE WINE AND GARDEN HERBS

CHICKEN PARMESAN

CHICKEN FRANCAISE IN A LEMON SAUCE

SLICED PEPPER STEAK

DESSERT

BROWNIE BAR OR A SHEET CAKE

BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, HOT TEA, SODA AND

CHILLED ASSORTED JUICES



LUNCH BUFFET

SALAD

(CHOOSE ONE)

CLASSIC ROMANO WITH PARMESAN CROUTONS

GARDEN SALAD WITH BALSAMIC DRESSING

CHEF SEASONAL SALAD WITH A HOUSEMADE DRESSING:

ENTREE

(CHOOSE THREE)

LOBSTER FILLED RAVIOLI

GNOCCHI WITH A BOLOGNESE MEAT SAUCE

FARFALLE WITH BASIL PESTO CREAM SAUCE

FILET SOLE STUFFED WITH JUMBO LUMP CRABMEAT

CHICKEN MARSALA WITH WILD MUSHROOMS

CHICKEN FRANCAISE IN A LEMON SAUCE

SLICED STEAK CROSTINI

EGGPLANT ROLLATINI TOPPED WITH FRESH MOZZARELLA

INCLUDES

CHEF'S SELECTION OF GARDEN FRESH VEGETABLES

ROASTED RED BLISS POTATOES

WARM ROLLS AND BUTTER

DESSERT

(CHOOSE ONE)

MINI CREAM PUFFS, MINI CANNOLI'S, MINI CHEESECAKE SAMPLERS

BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, HOT TEA, SODA



DINNER BUFFET

SALAD

(CHOOSE ONE)

CLASSIC CAESAR
STRAWBERRY FIELDS
SPINACH & BACON
GRILLED ROMAINE HEARTS

BUFFET

(CHOOSE THREE)

ADDITIONAL CHOICE \$5PP EXTRA

CHICKEN NAPOLI
LOBSTER MAC-N-CHEESE
SESAME ORANGE CHICKEN
BOARDWALK SAUSAGE & PEPPERS
HERB & CITRUS MARINATED SALMON
BEEF ROULADES
LEMON SOLE WITH CRAB
GARLIC CHICKEN & SAUSAGE
FARFALLE PESTO
MUSSELS MARINARA
SHRIMP SCAMPI
PENNE VODKA
CHICKEN FRANCAISE
SLICED PRIME RIB

CONTINUED.....



DINNER BUFFET

INCLUDES

CHEF'S SELECTION OF GARDEN FRESH VEGETABLES
ROASTED RED BLISS POTATOES OR RICE PILAF
WARM ROLLS AND BUTTER

DESSERT

(CHOOSE ONE)
SPECIALTY SHEET CAKE
CHOCOLATE MOUSSE

BEVERAGES

REGULAR AND DECAFFEINATED
COFFEE, HOT TEA, SODA



PLATED BRUNCH

FIRST COURSE

(CHOOSE ONE)

ASPARAGUS BISQUE SOUP

ARUGULA & SPINACH SALAD WITH PANCETTA SHERRY VINAIGRETTE

CLASSIC CAESAR SALAD WITH PARMESAN CROUTONS

FRUIT PLATE WITH YOGURT

MAIN COURSE

(CHOOSE THREE)

QUICHE & SALAD

BACON VEG

FRENCH TOAST

EGGS BENEDICT

STEAK & EGGS

SHRIMP & GRITS

CHICKEN & WAFFLES

DESSERT

(CHOOSE ONE)

CRÈME BRULÉE OR SHEET CAKE

BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, HOT TEA, SODA AND

CHILLED ASSORTED JUICES



PLATED LUNCH

FIRST COURSE

(CHOOSE ONE)

SOUP DU JOUR

FRUIT PLATE

SECOND COURSE

(CHOOSE ONE)

GARDEN GREENS SALAD WITH BALSAMIC DRESSING

CLASSIC CAESAR WITH PARMESAN CROUTONS

ARUGULA & SPINACH SALAD WITH PANCETTA-SHERRY VINAIGRETTE

MAIN COURSE

(CHOOSE THREE)

CHICKEN CAMGRYN

LOBSTER RAVIOLI

CHAR GRILLED SURLION

PAN ROASTED SALMON

CRAB CAKES

FLOUNDER FRANCAISE

PANKO CHICKEN

CAVATAPPI & SHRIMP

GRILLED PORK CHOP

CONTINUED.....



PLATED LUNCH

INCLUDES

CHEF'S SELECTION OF GARDEN FRESH VEGETABLES
ROASTED RED BLISS POTATOES
WARM ROLLS AND BUTTER

DESSERT

(CHOOSE ONE)
SPECIALTY SHEET CAKE
TIRAMISU
ULTIMATE BROWNIE
KEY LIME PIE

BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, HOT TEA, SODA



PLATED DINNER

SALAD

(CHOOSE ONE)

CLASSIC ROMANO CAESAR WITH PARMESAN CROUTONS
ARUGULA AND SPINACH WITH PANCETTA-SHERRY VINAIGRETTE
CHEF SEASONAL SALAD WITH A HOUSEMADE DRESSING:

ENTREE

(CHOOSE TWO)

CHICKEN FRANCAISE WITH LEMON WINE SAUCE
STUFFED SHRIMP WITH JUMBO LUMP CRABMEAT
FETTUCINE ALFREDO WITH CHICKEN
SALMON TERIYAKI TOPPED WITH COCONUT RUM GLAZE
EGGPLANT MANICOTTI
VEAL SIRLOIN SALTIMBOCCA TOPPED WITH A MARSALA DEMI
FILET MIGNON WITH A CABERNET DEMI GLAZE SAUCE

INCLUDES

CHEF'S SELECTION OF GARDEN FRESH VEGETABLES
ROASTED RED BLISS POTATOES
WARM ROLLS AND BUTTER

DESSERT

(CHOOSE ONE)

NY STYLE CHEESECAKE, TIRAMISU, CREME BRULEE

BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, HOT TEA, SODA