

HORS D'OEUVRES

APPROXIMATELY 60 PIECES PER PLATTER
MAXIMUM SELECTION OF 4 OF THE FOLLOWING:
(One Platter Serves Approximately 20)
\$115 PER PLATTER

- FRIED ZUCCHINI

GORGONZOLA TOAST

MINIATURE EGG ROLLS

POTATO LATKA

SPANAKOPITA
- FRANKS IN BLANKET

FRIED MUSHROOMS

MINIATURE QUICHE

ITALIAN MEATBALLS
- \$160 PER PLATTER

STUFFED MUSHROOM CAPS

ESCARGOT

MINI CRAB CAKES

COCONUT SHRIMP
- BACON WRAPPED SCALLOPS

CONCH FRITTERS

SKEWERED SIRLOIN RIBBONS

CAPRESE SALAD SKEWER

- FRESH VEGETABLE TRAY - \$55

FRUIT & CHEESE - \$55

SMOKED FISH DIP - \$56

BRIE WHEEL & FRUIT - \$70

COLD SHRIMP TRAY WITH COCKTAIL SAUCE - \$190

CHEESE SPREAD & CRACKERS - \$38

SPINACH ARTICHOKE DIP \$49

BAR SERVICE

COCKTAIL BAR SET-UP IN ROOM (MIN. \$300 SALES & 30 GUESTS)
PREMIUM BRANDS, STANDARD COCKTAILS, BEER & WINE
BY THE DRINK 5 - 13
BY THE HOUR (MIN. 50) 12 Per person CALL BRANDS
20 Per person PREMIUM BRANDS

HOUSE WINES

- BOTTLES (Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Merlot)

CHAMPAGNE BOTTLE (8 glasses)

CHAMPAGNE (Non-Alcoholic)

CORKAGE FEE (per 750 ml Bottle)
- 30

30

16

15

BEVERAGES

- CHAMPAGNE OR RUM PUNCH 2 Gal. punch bowl (50 glasses)

FRUIT PUNCH 2 Gal. punch bowl (50 glasses)

CHAMPAGNE PUNCH WITH FOUNTAIN 2 Gal.

SOFT DRINK BAR SET-UP

SOFT DRINKS
- 95

65

115

(Cost Per 50 Guest) 75

2 / Pitcher 8

CAKES

- SHEET CAKES

CAKES BROUGHT IN - CUTTING FEE

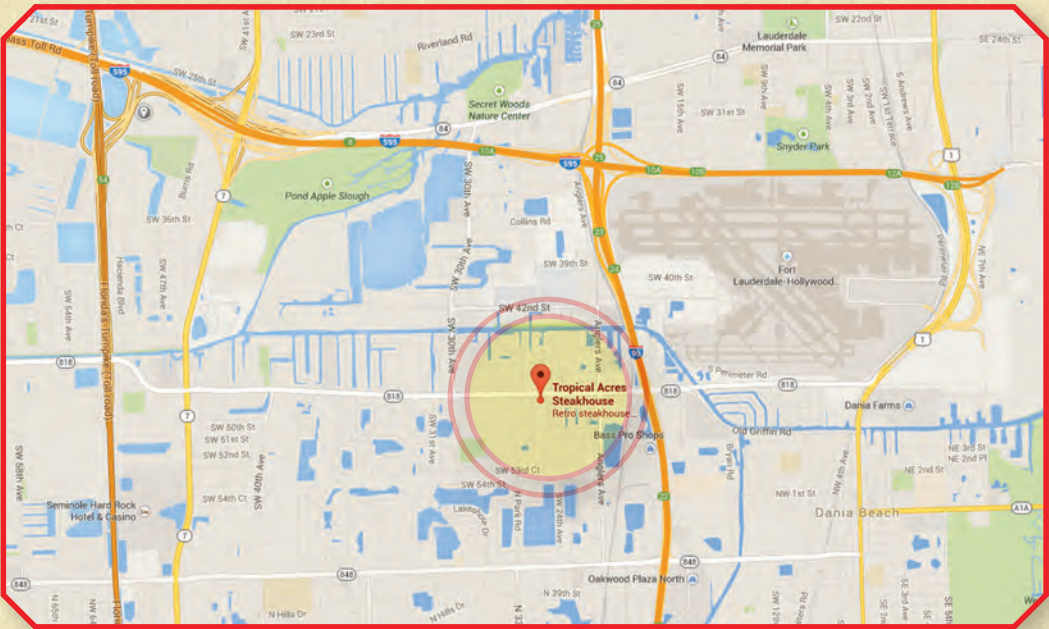
SUNDAE BAR (Min. 25)

CHOCOLATE FOUNTAIN
- Quarter 29 / Half 49 / Full 90

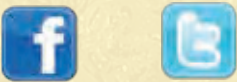
Per person 1

6 P.P.

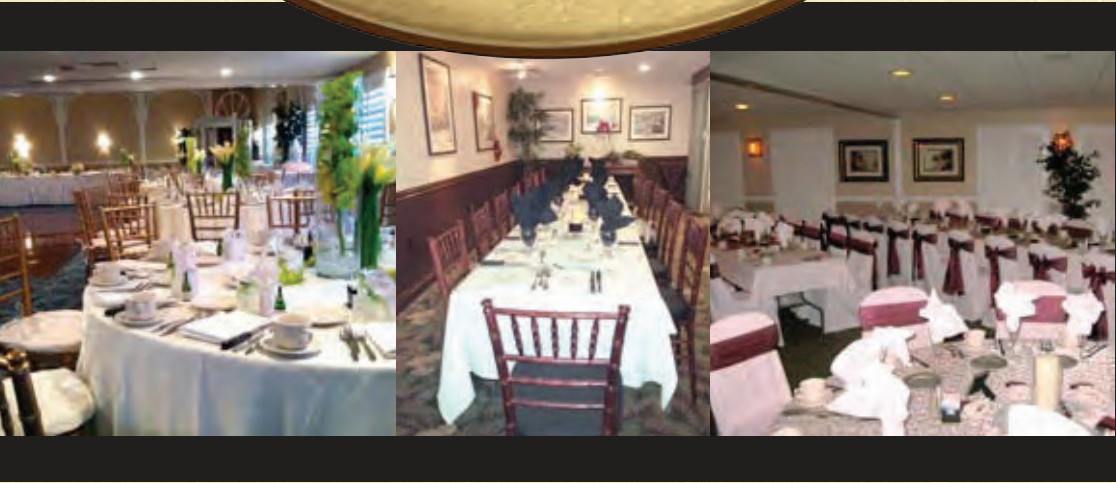
125 SET UP PLUS 4 P.P.



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FUNCTION BOOKING INFORMATION

\$10.00 per person deposit is required to confirm a function date. Any and all deposits received must be applied to the date requested and are neither transferable nor refundable.

Estimated Payment is due 3 weeks prior to function date. Final Payment in full due 7 days before.

Minimum guarantee guest count is required 72 hours in advance.

A tax exempt certificate must be submitted before final payment. If you have chosen 3 entrées add \$4 to the price of each entrée. Number of each entrée and guest count must be confirmed 10 days prior.

ROOM CHARGES

If an additional room is needed for a meeting, ceremony or displays there will be a charge of \$400-\$600. Meeting & Seminars with a duration of 6 hours or more are subject to a fee of \$2.50 per person. Minimum 25 adult entrees. If your group is < 25 there will be a \$400 room fee plus your meals from our Dining Room menu.

- Display tables are available at \$10 each.
- White Chair covers \$3 each
- Bose Audio System for ipod or audio device - \$75
- Projector Rental (HDMI, VGA, comp, S-video) - \$85
- Projector Screen - \$25
- Microphone - \$15
- All decorations including balloons must be removed and usage of glitter, confetti or candle wax will incur a \$50 clean up fee.
- Vegetarian & Gluten Free options are available.
- We require a minimum of 50 guests for a room with a dance floor.
- * Prior approval must be obtained for all music brought in.*

Sales Tax and 20% Service Charge will be added to all Prices.

Banquet Rooms & Sundays: Food & Beverage minimum \$2000

BREAKFAST BUFFET

Minimum 60 Adults @ \$19 per person

CHOICE OF ONE

SCRAMBLED EGGS, ENHANCED WITH ONE CHOICE OF CHIVES, PEPPERS OR CHEESE
SCRAMBLED EGGS WITH HAM (+\$2)
OMELET STATION (+\$3)
Includes Spinach, Mushrooms, Tomatoes and Onions

CHOICE OF ONE

HASH BROWN POTATOES OR HOME FRIES

CHOICE OF ONE

FRENCH TOAST CASSEROLE, PANCAKES OR CHERRY BLINTZES

CHOICE OF TWO

CORNED BEEF HASH, SAUSAGE LINKS, BACON OR BISCUITS AND GRAVY

CHOICE OF TWO

DANISH, BAGELS, ENGLISH MUFFINS, CROISSANTS OR TOAST

7 Items plus Coffee, Tea, Fruit & Juice
Add a Nova Lox Platter for +\$8
with Tomatoes, Onions, Cream Cheese and Capers

CONTINENTAL BREAKFAST (MIN 40) 9PP

LUNCHEONS

(Minimum 30 Adults)

Luncheons may arrive between 11 a.m. and 1 p.m and MUST DEPART BY 3:30

ENTREES (Choice of Two) *

ROAST PRIME RIB OF BEEF	34
SLICED SIRLOIN OF BEEF	27
FILET MIGNON 6 OZ.	35
STUFFED BREAST OF CHICKEN	24
CHICKEN CORDON BLEU	24
CHICKEN FRANCAISE	23
SEABASS FRANCAISE	26
BROILED SALMON FILLET	28
SEABASS WITH TOMATO & GORGONZOLA	26

DINNERS

(Minimum 25 Adults)

ENTREES SELECTION (Choice of Two) *

ROAST PRIME RIB (KING CUT 46)	41
FILET MIGNON	42
SLICED SIRLOIN OF BEEF	31
NEW YORK STRIP STEAK	40
CHICKEN FRANCAISE	30
STUFFED BREAST OF CHICKEN - Traditional	29
STUFFED BREAST OF CHICKEN - Artichoke Parmesan	29
BROILED SALMON FILLET	36
SEABASS FRANCAISE	34
SEABASS WITH TOMATO & GORGONZOLA	34

* If you have chosen 3 entrées add \$4.00 to the price of each entrée.

ALL LUNCHEONS & DINNERS

Include a Choice of the following:

FIRST COURSE (Choice of one)

TOSSED GREEN SALAD	CHOICE OF SOUP
CAESAR SALAD	FRESH SEASONAL FRUIT
WEDGE SALAD (+4)	SHRIMP COCKTAIL (+11)

VEGETABLES (Chef's Choice)

POTATOES (Choice of one)

BAKED POTATO	MASHED SWEET POTATO
WHIPPED POTATO	STUFFED BAKED (+50¢)
PARSLEY POTATO	LYONNAISE

(Choose one)

DESSERTS

CHOCOLATE MOUSSE	ICE CREAM
ICE CREAM CAKE	BLACK FOREST CAKE
CHOCOLATE BROWNIE	N.Y. STYLE CHEESECAKE
ALA MODE (+3)	KEY LIME PIE (+3)

All Banquets include Rolls + Butter, Coffee or Tea Additional course choice +\$8

BUFFET

Minimum 50 Adults

DINNER BUFFET: Selection of 6 of the following

LUNCHEON BUFFET: Selection of 4 of the following plus \$2

Buffet price is determined by the total of your selections. Buffet includes Chef's Vegetable and your selection of Potato & Dessert from lower, center panel.

CAESAR SALAD	PASTA SALAD
GARDEN SALAD	PENNE POMODORO
RELISH TRAY	RICE PILAF
CHEESE PLATTER	GRILLED VEGETABLE MEDLEY
\$6.00 each selection	

CHICKEN TENDERS	SAUSAGE & PEPPERS
CHICKEN FRANCAISE	BAKED HAM
VEGETABLE LASAGNA	BAKED ZITI
CAPRESE SALAD	ITALIAN MEATBALLS
PEPPER STEAK	WALDORF SALAD
\$6.50 each selection	

BAKED STUFFED SHELLS	CHICKEN WINGS
CHICKEN PICCATA	CHICKEN PARMIGIANA
ROAST TURKEY	BEEF STROGANOFF
CHICKEN DIVAN	SLICED ROAST BEEF
SEABASS FRANCAISE	SEABASS WITH TOMATO & GORGONZOLA
\$7.00 each selection	

DOLPHIN PICCATA	COCONUT SHRIMP
BROILED LYONNAISE SALMON	ROAST BEEF CARVED (+ 1)
CARVED PRIME RIB (+ 4)	WHOLE ROAST
	NEW YORK STRIP CARVED (+ 4)
\$7.50 each selection	

CHILDREN'S MENU

(12 & Younger - One Selection Only)

CHICKEN TENDERS, HAMBURGER, SPAGHETTI, MAC & CHEESE
Includes Salad, French Fries, Beverage and Dessert
\$16

SIDE ORDERS

Enhance your Dinners with one of the following side orders
ONION RINGS (SERVES 4) \$8
SAUTÉED MUSHROOMS (SERVES 4) \$8