



BANQUET MENUS

Breakfast

- Sunrise** *Fresh Brewed Coffee & Tea Choice of one: Assortment of Fruit Muffins or Fresh Bagel with Butter, Cream Cheese* **\$9.50**
- Continental:** *Coffee & Tea, Orange Juice, Warm Breakfast Pastries, Muffins, Butter & Preserves* **\$11.75**
- Full Breakfast:** *Fresh Brewed Coffee & Tea, Orange Juice, Scrambled Eggs, Sliced Ribbon Bacon, Maple Link Sausage, Home Fried Potato, Whole Wheat & White Toast, Butter & Preserves* **\$17.25**

Enhancements

Seasonal Fresh Fruit, Melons & Berries	\$6.50	Assorted Yogurt	\$2.50
Traditional Eggs Benedict	\$8.25	Cranberry juice	\$3.00
Quiche Lorraine	\$8.00	Apple Juice	\$3.00
Buttermilk Pancakes	\$5.00	Orange Juice	\$3.00
Cinnamon French Toast	\$5.00		

Lunch

“On Deck” BBQ: *5 oz. Beef Burger, Italian Sausage or Jumbo Hot Dog, Sautéed Onions & Mushrooms, Condiments & Toppings, Pasta Salad & Homemade Coleslaw, Choice of a Soft Drink or a Bottle of Water* **\$24.75**

Steak or Chicken on a Bun: *Grilled Striploin Steak, or Breast of Chicken, Sautéed Onion & Mushrooms, Pasta Salad, Creamy Coleslaw, Choice of a Soft Drink or Bottle of Water* **\$28.25**

Sandwich & Wrap Buffet: *Black Forest Ham, Oven Roasted Turkey, Smoked Roast Beef, Served on a French Baguette, Garnished with Lettuce & Cheese, Egg & Tuna Salad Rolled in a Flour Tortilla Shell, Pasta Salad, Creamy Coleslaw Choice Pop or Bottle of Water.* **\$27.25**

BBQ Condiments to Include: *Sliced Tomato, Onion, Pickles, Hot Peppers, Ketchup, Mustard & Relish*

All Prices are subject to Applicable Taxes & Gratuities



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Buffet Dinner

Carvery: <i>Chef Carved Sirloin of Beef, BBQ Basted 9 Cut Chicken, Penne Pasta in a Rosé Sauce</i>	\$47.75
Italian: <i>Chicken or Eggplant Parmesan, Penne Pasta Bolognese</i>	\$44.25
Executive Buffet: <i>Thinly Sliced Roast Beef in a Demi-glance, Breast of Chicken with a Mushroom Cream Sauce</i>	\$44.50
Slow Roast: <i>Slow Roasted Prime Rib with a Natural Jus</i>	\$55.25

Enhancements

	Cold Meat Selection	\$7.95
	Cheese & Cracker Platter	\$6.25
	Vegetable Platter	\$6.95

All buffets are accompanied by Assorted Rolls, Butter, Roasted Seasonal Vegetables, Mixed Green Salad with a Selection of Dressings, Sweet Table, Coffee & Tea Station

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Plated Dinner

Choice of one Salad

Mixed Greens: *Tossed Mixed Greens, Tomato, Cucumber Garnished with Red & Green Peppers & Sliced Red Onion*

Traditional Caesar Salad: *Crisp Romaine Heart, Parmesan Cheese, Smoked Bacon, Seasoned Croutons & Garlic Dressing*

Choice of one Entrée

Sirloin of Beef: *Herb Crusted Slow Roasted Thinly Sliced with a Port Win Jus* **\$45.00**

Breast of Chicken Supreme: *Grilled & Boneless with a White Wine Sauce* **\$42.00**

Prime Rib: *Slow Roasted, Served with Yorkshire Pudding, Natural Jus* **\$52.00**

Grilled Atlantic Salmon: *Seared & topped with a Fresh Lemon Dill Sauce* **\$48.00**

Choice of one Dessert

NY Cheese Cake: *Rich & Creamy NY Style Cheese Cake*

Tiramisu: *Kahlua, Espresso, Mascarpone & Espresso Cream*

All Plated Dinners are 3 Course & are accompanied by Assorted Rolls, Butter, Roasted Potato, Fresh Market Vegetable, Coffee & Tea

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BANQUET MENUS

Finger Food Buffet

Cold Food Display

Vegetable Crudité's Platter

Crisp Fresh Garden Vegetables with Assorted Dips

Cheese Platter

*Mirror of Swiss, Cheddar & Feta Cheese
Stuffed Olives & Crackers*

Antipasto Platter

*Assorted Deli Meats along with Roasted Seasonal
Vegetables Drizzled with a House Blend of Herbs & Balsamic Vinegar*

Hot Food Display

Garlic Cheese Bread

French Baguette with a melted Three Cheese Blend

All Dressed Pizza

A selection of Pizza's with Various Toppings & Sauces

Chicken Wings

Honey Garlic & BBQ Dipping Sauce

Quesadillas

*Filled with a Three Cheese Blend, Bell Peppers & Red Onion
Sour Cream & Salsa served on the side*

Vegetable Spring Rolls

Served with Sweet Chili for Dipping

\$31.75 per platter

*Finger Food Buffet is Available as a Lunch Option Only
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