

Premium Inclusive

Package Includes

- 4 hour event
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes
- China Dinnerware & Silverware
- Plastic tumblers for beverages

•Cold Food Bar Includes•

Imported & Domestic Cheeses, Fresh Vegetables, Seasonal Fruit served with Crackers & Dips. Shrimp in the rough garnished with Cocktail Sauce & Lemons (Peeled & deveined Shrimp +\$1.00pp)

•Premium Hors d'oeuvres: (Choice of 7)•

Served Butler Style on Silver Platters - See hors d'oeuvres list

•Salad served tableside: (Choice of 1)•

Tossed Garden, Classic Caesar, Mixed Field Greens

•Buffet Entrées: (Choice of 3)•

Additional Entrées add \$1.95 per person per item

Penne w/ sundried tomatoes in Vodka Sauce
Tortellini filled w/ Ricotta Cheese & Fresh Spinach in Parmesan cream sauce
Pasta Primavera w/ mixed vegetables in white cream sauce
Ravioli filled w/ Lobster Meat in light pink sauce
Vegetable Lasagna in white cream sauce
Eggplant sliced thin rolled over blended cheeses topped w/ tomato basil sauce
Chicken w/ sundried tomatoes, Shitake mushrooms in a Marsala cream sauce
Chicken w/ artichokes & sundried tomatoes in white wine sauce
Chicken Francaise: battered chicken breasts in lemon butter sauce
Filet Mignon Tips w/ wild mushrooms & wine sauce
Beef Giambotta w/ peppers, onions, mushrooms & potatoes
Pork Loin roasted with fresh garlic & rosemary demi glace
Veal Marsala: thin veal cutlets w/ mushrooms in Marsala wine sauce
Cilantro lime Mahi Mahi in a white wine sauce
Seafood Bouillabaisse w/ shrimp, scallops & mussels in a chunk tomato broth
Seafood Paella: shrimp, scallops & mussels in seasoned saffron rice
Stuffed Flounder topped w/ a Chardonnay cream sauce

•Carving Station: (Choice of 1)•

Freshly carved by an attendant

Filet Tips, Glazed Ham, Roasted Turkey Breast,
Rosemary & Garlic Pork Loin

•Starches & Vegetables: (Choice of 2)•

Roasted Red Skin Potatoes, Parsley Potatoes, Blended Rice, Rice Pilaf,
String Bean Almondine, Honey Glazed Carrots, Vegetable Medley,
Stir Fry Vegetables, Peas w/Onions & Mushrooms

•Dessert: (Choice of 1)•

Cookies & Pastries, Ice Cream Sundae Bar, Chocolate Fountain

*Add an additional dessert for \$2.00pp

•Also Includes•

Dinner Rolls & Butter

Soda Service, Coffee, Decaffeinated Coffee, & Hot Tea

Pricing

Monday – Thursday

100+	75 – 99	50-74
\$25.95	\$26.95	\$27.95

Plus 20% service fee (minimum fee \$200.00)

Friday–Saturday Day– Sunday

100+	75 – 99	50-74
\$26.95	\$27.95	\$28.95

Plus 20% service charge (minimum fee \$200.00)

Saturday Evening (parties ending after 6:00pm)

100+	75 – 99	60-74
\$28.95	\$29.95	\$30.95

Plus 20% service charge (minimum fee \$200.00)

Pricing is based on adult headcount.

Kid's Menu & pricing available - Please Ask!

Weddings subject to a Maître d' fee

Optional Upgrades & Add Ons

Additional hours +\$3.00pp per hour

Glassware at tables (water/all purpose) +\$1.00pp

Glassware at tables & bar +\$2.00pp

Bar Mixers & Juices +\$2.00pp

Cold Appetizer Trays (See app list) priced per tray

Hot Hors d'oeuvres Station (includes 3) +\$3.00pp
(See Hot Hors d'oeuvre list for selections)

Mashed Potato Bar +\$1.95pp

Carved Prime Meat Station +\$2.50pp

Hot Dog Cart w/ Fixings - Cart: \$100.00 + \$1.00 per hot dog

Ice Cream Sundae Bar +\$2.95pp

Chocolate Fountain +\$2.95pp

***Add an Ice Cream Sundae Bar & Chocolate Fountain for only \$5.00pp for both!**

Italian Pastries (2pp) \$3.50pp

Assorted Fudge Brownies & Blondies +\$1.50pp

Viennese Table: Cookies, Brownies, Cakes, Pastries,
Pies & Season Fruit +\$4.50pp

Occasion Cakes

Half Sheet – Basic filling \$60.00, Premium filling \$80.00

Full Sheet – Basic filling \$100.00, Premium filling \$140.00

White or Black Spandex Chair Covers \$2.50 each
Chair Cover Sash (Color Choice) \$1.00-\$1.50 each
-may require up to 3 weeks notice prior to event

Wicker Chair Available for Bridal & Baby Showers!