

Hors d' Oeuvres

STATIONARY DISPLAYS

- PER 50 GUESTS -

COLD SELECTIONS

FRESH CUT FRUIT DISPLAY.....	\$125
GARDEN FRESH VEGETABLE CRUDITÉ.....	\$110
CAPRESE SALAD.....	\$140
VINE RIPE TOMATO, FRESH MOZZARELLA, BASIL & TOPPED WITH BALSAMIC GLAZE	
INTERNATIONAL & DOMESTIC CHEESE & CRACKER DISPLAY.....	\$175
GARLIC & HERB CHEESE SPREAD, SMOKED GOUDA, DILL HAVARTI, CHEDDAR, SWISS & PEPPER JACK	
INTERNATIONAL & DOMESTIC CHEESE, FRUIT & CRACKER DISPLAY.....	\$255
GARLIC & HERB CHEESE SPREAD, SMOKED GOUDA, DILL HAVARTI, CHEDDAR, SWISS & PEPPER JACK WITH FRESH ASSORTED FRUITS	
TORTA FROMAGE SERVED WITH KALAMATA OLIVE TAPENADE.....	\$155
GARLIC & HERB CHEESE SPREAD LAYERED WITH PESTO, ROASTED RED PEPPER PESTO, FRESH BASIL, SUN DRIED TOMATOES & SERVED WITH CIABATTA BREAD & CRACKERS	
ANTIPASTO PLATTER.....	\$200
GENOA SALAMI, PROSCIUTTO, PROVOLONE, FRESH MOZZARELLA, PEPPERONCINI, KALAMATA OLIVES, ARTICHOKE HEARTS, ROASTED RED PEPPERS, SUN DRIED TOMATOES, & CIABATTA BREAD	
JUMBO SHRIMP COCKTAIL.....	\$200
SERVED WITH FRESH LEMON & COCKTAIL SAUCE	
RAW BAR.....	MARKET PRICE
OYSTERS, SHRIMP & LITTLE NECKS	
DELUXE STATIONARY DISPLAY.....	\$1000
ANTIPASTO PLATTER, INTERNATIONAL & DOMESTIC CHEESES, CRACKER & BREAD DISPLAY, GARDEN FRESH VEGETABLE CRUDITÉ, TORTA FROMAGE, FRESH CUT FRUIT DISPLAY, CRANBERRY WALNUT CHICKEN SALAD & LOBSTER SALAD FILLED PHYLLO CUPS	

HOT SELECTIONS

SPINACH & ARTICHOKE DIP WITH CRACKERS.....	\$110
CHICKEN WINGS.....	\$90
BBQ, BUFFALO <u>OR</u> ZESTY ITALIAN	
FRIED CALAMARI.....	\$125
TRADITIONAL RI STYLE <u>OR</u> TOPPED WITH BALSAMIC GLAZE	
CLAM CAKES & CHOWDER.....	\$250

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE

Passed Hors d' Oeuvres

SERVER PASSED

- PER 50 PIECES -

COLD SELECTIONS

CRANBERRY WALNUT CHICKEN SALAD FILLED PHYLLO CUPS.....	\$100
LOBSTER SALAD FILLED PHYLLO CUPS.....	\$235

HOT SELECTIONS

ASIAGO WRAPPED ASPARAGUS SPEARS.....	\$125
CHICKEN SKEWERS.....	\$110
ZESTY ITALIAN <u>OR</u> ASIAN STYLE	
ASIAN PORK POT STICKERS.....	\$100
BEEF TERIYAKI SKEWERS.....	\$150
CLAM CAKES.....	\$90
COCONUT SHRIMP WITH ORANGE SAUCE.....	\$145
FRIED MOZZARELLA WITH MARINARA SAUCE.....	\$90
BACON WRAPPED GORGONZOLA CHOP SIRLOIN BITES	\$135
MINI CRAB CAKES.....	\$100
SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON.....	\$125
SPINACH FILLED PHYLLO BITES.....	\$110
FLORENTINE STUFFED MUSHROOM CAPS.....	\$90
SUBSTITUTE SAUSAGE STUFFING FOR AN ADDITIONAL \$20 <u>OR</u> SEAFOOD STUFFING FOR AN ADDITIONAL \$35	
TEMPURA CHICKEN BITES.....	\$110
VEGETARIAN SPRING ROLLS WITH SWEET & SOUR SAUCE.....	\$100

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Chef Hosted Options

- AVAILABLE FOR SELECT MENU OPTIONS -

OMELETTE STATION.....\$10 PER PERSON

MAPLE GLAZED HAM.....\$12 PER PERSON

ROASTED TURKEY BREAST.....\$13 PER PERSON
SERVED WITH CRANBERRY SAGE STUFFING & GRAVY

STEAMSHIP ROUND OF BEEF.....\$15 PER PERSON
*FOR PARTIES OF 50 GUESTS OR LARGER
SERVED WITH AU JUS & HORSERADISH

PASTA STATION.....\$15 PER PERSON
*ADDITIONAL \$1 PER PERSON FOR PARTIES OF 50 GUESTS OR LARGER
SERVED WITH A VARIETY OF PASTAS, SAUCES, MEATS & VEGETABLES FOR YOUR GUESTS TO CREATE THEIR PERFECT PASTA DISH

PRIME RIB.....\$20 PER PERSON
SERVED WITH AU JUS & HORSERADISH

“SIDES” STATION.....\$6 PER PERSON
CHOICE OF ONE STARCH & VEGETABLE

Cocktail Party

MINIMUM OF 25 GUESTS

- NO SUBSTITUTIONS, PLEASE -

THE GET TOGETHER.....\$25 PER PERSON

INTERNATIONAL & DOMESTIC CHEESE & CRACKER DISPLAY
GARDEN FRESH VEGETABLE CRUDITÉ
ASIAN CHICKEN SKEWERS
BEEF TERIYAKI
BACON WRAPPED GORGONZOLA CHOP SIRLOIN BITES
CLAM CAKES
FRIED MOZZARELLA
SAUSAGE STUFFED MUSHROOM CAPS
TEMPURA CHICKEN BITES
VEGETARIAN SPRING ROLLS

LET'S PARTY!.....\$35 PER PERSON

INTERNATIONAL & DOMESTIC CHEESE & CRACKER DISPLAY
GARDEN FRESH VEGETABLE CRUDITÉ
SPINACH & ARTICHOKE DIP WITH CRACKERS
SAUSAGE STUFFED MUSHROOM CAPS
SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON
GORGONZOLA CHOPPED STEAK BITES
COCONUT SHRIMP
ASIAN PORK POT STICKERS
VEGETARIAN SPRING ROLLS
CHEF HOSTED PASTA STATION

THE ULTIMATE CELEBRATION.....\$45 PER PERSON

INTERNATIONAL & DOMESTIC CHEESE, FRUIT, & CRACKER DISPLAY
TORTA FROMAGE WITH KALAMATA OLIVE TAPENADE
GARDEN FRESH VEGETABLE CRUDITÉ
SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON
MINI CRAB CAKES
BEEF TERIYAKI SKEWERS
SEAFOOD STUFFED MUSHROOM CAPS
ASIAGO WRAPPED ASPARAGUS SPEARS
GORGONZOLA CHOPPED STEAK BITES
ASIAN CHICKEN SKEWERS

PLUS A CHOICE OF THE FOLLOWING CHEF HOSTED STATIONS:

MAPLE GLAZED HAM
OVEN ROASTED TURKEY BREAST
PASTA STATION
STEAMSHIP ROUND (50 OR MORE)
SUBSTITUTE PRIME RIB FOR \$5 PER PERSON

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Breakfast Buffets

CONTINENTAL BREAKFAST.....\$12 PER PERSON

DANISH, SCONES & STICKY BUNS
FRESH CUT FRUIT SALAD
ASSORTED BAGELS WITH CREAM CHEESE
ASSORTED JUICE STATION
COFFEE & TEA STATION

DELUXE CONTINENTAL BREAKFAST.....\$16 PER PERSON

DANISH, SCONES & STICKY BUNS
FRESH CUT FRUIT SALAD
INDIVIDUAL YOGURT, FRUIT & GRANOLA PARFAITS
ASSORTED BAGELS WITH CREAM CHEESE
ASSORTED JUICE STATION
COFFEE & TEA STATION

SUNRISE BREAKFAST BUFFET*.....\$22 PER PERSON

DANISH, SCONES & STICKY BUNS
CRISP BACON
SAUSAGE LINKS
SCRAMBLED EGGS
HOME FRIED POTATOES
PANCAKES OR FRENCH TOAST
FRESH CUT FRUIT SALAD
ASSORTED JUICE STATION
COFFEE & TEA STATION

DELUXE SUNRISE BREAKFAST BUFFET*.....\$30 PER PERSON

DANISH, SCONES & STICKY BUNS
CRISP BACON
SAUSAGE LINKS
SCRAMBLED EGGS
HOME FRIED POTATOES
BELGIAN WAFFLES WITH FRESH FRUIT SAUCE
FRESH CUT FRUIT SALAD
CHEF HOSTED OMELET STATION
ASSORTED JUICE STATION
COFFEE & TEA STATION

ADDITIONAL OPTIONS:

- *ADD CHEF HOSTED OMELET STATION FOR \$10 PER PERSON
- *ADD CHEF CARVED MAPLE GLAZED HAM FOR \$12 PER PERSON
- *ADD CHEF CARVED PRIME RIB FOR \$15 PER PERSON

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

Brunch Buffets

BRUNCH BUFFET*.....\$30 PER PERSON

DANISH, SCONES & STICKY BUNS
PANCAKES OR FRENCH TOAST
CRISP BACON
SAUSAGE LINKS
SCRAMBLED EGGS
HOME FRIED POTATOES
FRESH CUT FRUIT SALAD

PLUS A CHOICE OF ONE OF THE FOLLOWING:

CHEF CARVED MAPLE GLAZED HAM
BEEF OR CHICKEN STIR FRY WITH FRIED RICE
CHICKEN & BROCCOLI ALFREDO
MANICOTTI MARINARA
BAKED HADDOCK

ASSORTED JUICE STATION
COFFEE & TEA STATION

DELUXE BRUNCH BUFFET*.....\$35 PER PERSON

DANISH, SCONES & STICKY BUNS
CRISP BACON
SAUSAGE LINKS
SCRAMBLED EGGS
BELGIAN WAFFLES WITH FRESH FRUIT SAUCE
HOME FRIED POTATOES
FRESH CUT FRUIT SALAD
CHEF HOSTED OMELET STATION

PLUS A CHOICE OF TWO OF THE FOLLOWING:

CHEF CARVED MAPLE GLAZED HAM
SEAFOOD ALFREDO
CHICKEN MARSALA
ASIAN BEEF & BROCCOLI STIR FRY
VEGETABLE LASAGNA

ASSORTED COOKIES & BROWNIES
ASSORTED JUICE STATION
COFFEE & TEA STATION

ADDITIONAL OPTIONS:

*ADD CHEF HOSTED OMELET STATION FOR \$10 PER PERSON

*ADD CHEF CARVED PRIME RIB FOR \$20 PER PERSON

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

Luncheon Buffets

CLASSIC HOT LUNCHEON BUFFET.....\$22 PER PERSON

GARDEN SALAD WITH HOUSE DRESSING
OVEN ROASTED POTATOES
OVEN ROASTED CHICKEN
MEATBALLS & ZITI
FRESH BAKED BREAD

ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

DELI LUNCHEON BUFFET.....\$22 PER PERSON

GARDEN FRESH SALAD WITH HOUSE DRESSING
DELI PLATTER
ASSORTED MEATS, CHEESES, TOPPINGS, & CONDIMENTS
MEATBALLS & ZITI
POTATO SALAD
FRESH BAKED BREAD

ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

PASTA LOVERS LUNCHEON BUFFET.....\$22 PER PERSON

GARDEN FRESH SALAD WITH HOUSE DRESSING
CHICKEN & BROCCOLI ALFREDO
MEATBALLS & ZITI
CHEF'S CHOICE VEGETABLE
FRESH BAKED BREAD

ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

THE COLONIAL LUNCHEON BUFFET.....\$25 PER PERSON

GARDEN FRESH SALAD WITH HOUSE DRESSING
ROASTED TURKEY BREAST WITH GRAVY
MASHED POTATOES
CRANBERRY SAGE STUFFING
BUTTERNUT SQUASH
FRESH BAKED BREAD

ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

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Luncheon Buffets (cont.)

THE TRADITIONAL LUNCHEON BUFFET*\$25 PER PERSON

CHICKEN PARMESAN OR BAKED HADDOCK
MEATBALLS & ZITI
MASHED POTATOES OR RICE PILAF
CHEF'S CHOICE VEGETABLE
GARDEN FRESH SALAD WITH HOUSE DRESSING
FRESH BAKED BREAD

ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

THE GOURMET LUNCHEON BUFFET*\$27 PER PERSON

CHICKEN PARMESAN OR BAKED HADDOCK
TENDER GRILLED STEAK TIPS
MEATBALLS & ZITI
RICE PILAF
GARDEN VEGETABLE MEDLEY
GARDEN FRESH SALAD WITH HOUSE DRESSING
FRESH BAKED BREAD

ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

ADDITIONAL OPTIONS:

*SUBSTITUTE CHICKEN PARMESAN/BAKED HADDOCK FOR GRILLED STEAK TIPS FOR \$5 PER PERSON

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

Plated Lunch Selections

- MAXIMUM OF THREE PLATED ENTRÉES PER PARTY -

ALL PLATED LUNCHES INCLUDE THE FOLLOWING:

COFFEE & TEA – SERVED TABLE SIDE OR BUFFET STYLE
CHOCOLATE CAKE SLICES, SPECIALTY ICE CREAM SLICES, OR ASSORTED COOKIES & BROWNIES BUFFET
STYLE

SANDWICHES & WRAPS

ALL SANDWICHES & SALADS ARE SERVED WITH KETTLE CHIPS.

CRANBERRY WALNUT CHICKEN SALAD.....\$20 PER PERSON

IN A TOMATO BASIL WRAP & SERVED WITH MARINATED TOMATO & FRESH MOZZARELLA

RUSTIC TURKEY WRAP.....\$20 PER PERSON

ROASTED TURKEY, MESCLUN GREENS, SMOKED GOUDA & ROASTED RED PEPPERS WRAPPED IN A TOMATO BASIL
WRAP

NANTUCKET SEAFOOD SALAD.....\$25 PER PERSON

IN A BRIOCHE TORPEDO ROLL SERVED WITH MARINATED TOMATO & FRESH MOZZARELLA

LOBSTER SALAD WRAP.....\$26 PER PERSON

BLU'S OWN LOBSTER SALAD WITH CRISP LETTUCE SERVED IN A BRIOCHE TORPEDO ROLL

ENTRÉES

ALL LUNCH ENTRÉES ARE SERVED WITH FRESH BAKED BREAD, A FRESH GARDEN SALAD WITH HOUSE DRESSING,
OVEN ROASTED POTATOES, AND CHEF'S CHOICE VEGETABLE.

CRANBERRY SAGE STUFFED CHICKEN BREAST.....\$23 PER PERSON

BAKED HADDOCK.....\$23 PER PERSON

CHICKEN PARMESAN.....\$25 PER PERSON

SERVED WITH PENNE PASTA TOPPED WITH MARINARA SAUCE

HERBED GRILLED SALMON.....\$27 PER PERSON

GRILLED STEAK TIPS.....\$27 PER PERSON

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Dinner Buffets

GREENWICH BAY BUFFET.....\$33 PER PERSON

CHOICE OF TWO ENTRÉES:

CHICKEN PARMESAN
CHICKEN & BROCCOLI ALFREDO
GRILLED HERBED CHICKEN BREAST
OVEN ROASTED TURKEY BREAST WITH GRAVY
BAKED HADDOCK
BAKED SALMON
MAPLE GLAZED VIRGINIA HAM
ROASTED SAUSAGE WITH POTATOES, ONIONS, & PEPPERS
EGGPLANT PARMESAN
PASTA PRIMAVERA
GRILLED STEAK TIPS

SUBSTITUTE CHEF CARVED PRIME RIB FOR ONE OF THE ABOVE ENTRÉES FOR \$15 PER PERSON

SERVED WITH:

MEATBALLS & PENNE MARINARA
FRESH GARDEN SALAD WITH HOUSE DRESSING
GARDEN VEGETABLE MEDLEY
BABY CARROTS
ROASTED GARLIC MASHED POTATOES
RICE PILAF
FRESH BAKED BREAD

DESSERT:

ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

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Dinner Buffets (cont.)

NARRAGANSETT BUFFET.....\$40 PER PERSON

CHOICE OF TWO ENTRÉES:

CRANBERRY SAGE STUFFED CHICKEN BREAST
CHICKEN MARSALA

TUSCAN CHICKEN BREAST STUFFED WITH FRESH MOZZARELLA & PROSCIUTTO

SAUSAGE STUFFED CHICKEN BREAST WITH ROASTED RED PEPPER COULIS

SHRIMP SCAMPI OVER LINGUINE

SEAFOOD STUFFED SOLE TOPPED WITH NEWBURG SAUCE

SEAFOOD CASSEROLE WITH CRUMB TOPPING

LOBSTER MAC N' CHEESE

HORSERADISH ENCRUSTED SALMON

VEAL PARMESAN

BEEF MEDALLIONS WITH WILD MUSHROOM BRANDY SAUCE

GRILLED BOURBON STEAK TIPS

SWEET ITALIAN SAUSAGE & PENNE A LA VODKA

VEGETABLE LASAGNA

SUBSTITUTE CHEF CARVED PRIME RIB FOR ONE OF THE ABOVE ENTRÉES FOR \$15 PER PERSON

CHOICE OF TWO STARCHES:

ROASTED GARLIC MASHED POTATO

OVEN ROASTED POTATOES

RICE PILAF

SERVED WITH:

FRESH GARDEN SALAD WITH HOUSE DRESSING

FRESH BAKED BREAD

GARDEN VEGETABLE MEDLEY

BABY CARROTS

DESSERT:

ASSORTED COOKIES & BROWNIES

COFFEE & TEA STATION

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

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Dinner Buffets (cont.)

BARRINGTON BUFFET.....\$45 PER PERSON

CHOICE OF ONE CHEF HOSTED STATION:

MAPLE GLAZED HAM
OVEN ROASTED TURKEY BREAST
STEAMSHIP ROUND OF BEEF
PASTA STATION
SUBSTITUTE PRIME RIB FOR \$5 PER PERSON

CHOICE OF TWO ADDITIONAL ENTRÉES:

CHICKEN FLORENTINE
TUSCAN CHICKEN
SAUSAGE STUFFED CHICKEN BREAST WITH RED PEPPER COULIS
BEEF MEDALLIONS WITH WILD MUSHROOM BRANDY SAUCE
GRILLED BOURBON STEAK TIPS
HORSERADISH ENCRUSTED SALMON
SEAFOOD CASSEROLE WITH CRUMB TOPPING
LOBSTER MAC N' CHEESE
SEAFOOD PASTA
VEGETABLE RAVIOLI WITH ALFREDO, PINK VODKA, OR MARINARA SAUCE

SUBSTITUTE ONE OF THE ABOVE ENTRÉES FOR A SECOND CHEF HOSTED STATION FOR \$11 PER PERSON

CHOICE OF TWO STARCHES:

ROASTED GARLIC MASHED POTATO
OVEN ROASTED POTATOES
RICE PILAF

SERVED WITH:

FRESH GARDEN SALAD
FRESH BAKED BREAD
GARDEN VEGETABLE MEDLEY
BABY CARROTS

DESSERT:

ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

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Plated Dinner Selections

- MAXIMUM OF THREE PLATED ENTRÉES PER PARTY -

ALL PLATED DINNERS ARE SERVED WITH THE FOLLOWING:

COFFEE & TEA SERVED TABLE SIDE OR BEVERAGE STATION

FRESH CAESAR SALAD OR GARDEN SALAD WITH HOUSE DRESSING

FRESH BAKED BREAD

GARDEN VEGETABLE MEDLEY

OVEN ROASTED POTATOES, ROASTED GARLIC MASHED POTATOES, OR RICE PILAF

CHOCOLATE CAKE SLICES, SPECIALTY ICE CREAM SLICES, OR ASSORTED COOKIES & BROWNIES

POULTRY

CRANBERRY SAGE STUFFED CHICKEN BREAST.....\$31 PER PERSON

CHICKEN CORDON BLEU.....\$31 PER PERSON

CHICKEN MARSALA.....\$32 PER PERSON

CHICKEN PARMESAN.....\$32 PER PERSON

SERVED WITH PENNE MARINARA

SAUSAGE STUFFED CHICKEN BREAST.....\$34 PER PERSON

SERVED WITH RED PEPPER COULIS

TUSCAN CHICKEN.....\$34 PER PERSON

CHICKEN BREAST STUFFED WITH MOZZARELLA & PROSCIUTTO

SEAFOOD

BAKED HADDOCK.....\$32 PER PERSON

GRILLED NORWEGIAN SALMON.....\$35 PER PERSON

HORSERADISH ENCRUSTED SEARED SALMON.....\$35 PER PERSON

ASIAN MARINATED GRILLED SALMON.....\$35 PER PERSON

BAKED STUFFED SHRIMP.....\$40 PER PERSON

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Plated Dinner Selections (cont.)

- MAXIMUM OF THREE PLATED ENTRÉES PER PARTY -

VEGETARIAN

PASTA PRIMAVERA.....\$26 PER PERSON

VEGETABLE RAVIOLI.....\$28 PER PERSON
WITH ALFREDO, PINK VODKA OR MARINARA SAUCE

MEAT

VEAL PARMESAN.....\$35 PER PERSON
SERVED WITH PENNE MARINARA

PRIME RIB.....\$37 PER PERSON

SIRLOIN STEAK.....\$40 PER PERSON

FILET MIGNON.....\$44 PER PERSON

DUETS

TUSCAN CHICKEN & BAKED STUFFED SHRIMP.....\$45 PER PERSON

PETIT FILET & GRILLED NORWEGIAN SALMON.....\$50 PER PERSON

SIRLOIN STEAK & BAKED STUFFED SHRIMP.....\$55 PER PERSON

FILET MIGNON & BAKED STUFFED SHRIMP.....\$57 PER PERSON

FILET MIGNON & STUFFED LOBSTER TAIL.....MARKET PRICE

ADDITIONAL OPTIONS:

ADD CLAM CAKE & CHOWDER STATION FOR \$9 PER PERSON

SUBSTITUTE TWICE BAKED POTATO FOR \$3 PER PERSON

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

Dessert Options

- UPGRADE THE ASSORTED COOKIES & BROWNIES OR ADD TO ANY MENU OPTION -

CHOCOLATE CAKE SLICES

UPGRADE.....\$1 PER PERSON
ADD-ON.....\$4 PER PERSON

CHEF'S CHOICE SEASONAL DESSERT

UPGRADE.....\$2 PER PERSON
ADD-ON.....\$5 PER PERSON

COFFEE ICE CREAM SLICES

UPGRADE.....\$3 PER PERSON
ADD-ON.....\$6 PER PERSON

ASSORTED TOPPED CHEESECAKE SLICES

UPGRADE.....\$3 PER PERSON
ADD-ON.....\$6 PER PERSON

CHOCOLATE FONDUE

YOUR CHOICE OF WHITE OR DARK CHOCOLATE - FOR PARTIES OF 50 GUESTS OR MORE
SERVED WITH FRESHLY SLICED FRUITS & MARSHMALLOWS

UPGRADE.....\$7 PER PERSON
ADD-ON.....\$10 PER PERSON

CHOCOLATE FONDUE DELUXE

YOUR CHOICE OF WHITE OR DARK CHOCOLATE - FOR PARTIES OF 50 GUESTS OR MORE
SERVED WITH FRESHLY SLICED FRUITS & MARSHMALLOWS - ASSORTED CONFECTIONARIES (PRETZEL
STICKS; GRAHAM CRACKERS & CREAM PUFFS) - ASSORTED TOPPINGS (CRUSHED OREOS; COCONUT;
MINI CHOCOLATE CHIPS; MINI PEANUT BUTTER CHIPS, & CHOCOLATE SPRINKLES)

UPGRADE.....\$9 PER PERSON
ADD-ON.....\$12 PER PERSON

Additional Services

BEVERAGE SERVICES

OPEN BAR SERVICE

HOST ASSUMES CHARGES BASED ON CONSUMPTION WITH 20% GRATUITY ADDED TO THE TOTAL BEVERAGE TAB.

CASH BAR

GUESTS ARE RESPONSIBLE FOR THEIR OWN BEVERAGE PURCHASES, INCLUDING TAX & GRATUITY.

DRINK TICKET SERVICE

EACH GUEST RECEIVES A PREDETERMINED NUMBER OF TICKETS. EACH TICKET IS EQUIVALENT TO ONE ALCOHOLIC BEVERAGE OF ANY PRICE. 20% GRATUITY IS ADDED TO THE TOTAL BEVERAGE TAB.

WINE SERVICE

COMPLIMENT YOUR MEAL WITH THE PERFECT WINE SELECTION. WINE LIST IS AVAILABLE UPON REQUEST.

SODA PITCHER STATION

PITCHERS OF PEPSI SODA PRODUCTS (\$6 PER PITCHER) & ICED TEA OR LEMONADE (\$7 PER PITCHER) ARE AVAILABLE ON A STATION SEPARATE FROM THE BAR AREA OR ON EACH TABLE FOR YOUR GUESTS TO HELP THEMSELVES. CHARGES BASED ON CONSUMPTION PER PITCHER WITH 20% GRATUITY ADDED TO THE TOTAL BEVERAGE TAB.

COFFEE & TEA SERVICE

ADD UNLIMITED COFFEE & TEA TO YOUR PRIMARY BEVERAGE SERVICE FOR \$2 PER PERSON.

NON-ALCOHOLIC PUNCH SERVICE

COMPLEMENT YOUR MEAL WITH A SPARKLING FRUIT JUICE PUNCH FOR \$6 PER PERSON.

WINE, CHAMPAGNE OR SPARKLING CIDER TOASTS

CELEBRATE YOUR SPECIAL EVENT WITH A TOAST. PRICED PER PERSON BASED ON BEVERAGE SELECTION WITH 20% GRATUITY ADDED TO THE TOTAL BEVERAGE TAB.

MIMOSA FOUNTAIN

ADD A SPECIAL TOUCH TO YOUR BREAKFAST OR BRUNCH WITH OUR UNLIMITED MIMOSA FOUNTAIN FOR \$12 PER PERSON.

AUDIO VISUAL EQUIPMENT

PODIUM.....	\$50
ROOM DIVIDER.....	\$50
CORDLESS MICROPHONE.....	\$50
PROJECTION SCREEN & LCD PROJECTOR.....	\$50 EACH/\$75 FOR BOTH

ADDED TOUCHES (ADDITIONAL CHARGES APPLY)

- SPECIALTY LINENS
- ICE CARVINGS
- WEDDING ARCH
- CHAIR COVERS

COMPLIMENTARY VALET AVAILABLE FOR PARTIES OF ALL SIZE DURING OUR REGULAR SEASON
(ONLY AVAILABLE FOR PARTIES OVER 60 FOR OFF-SEASON FUNCTIONS)