

# brunch menu

## MAINS

### EGG CHOICES: (CHOOSE 1)

- ~ potato & cheese frittata
- ~ plain scrambled eggs

### BACON & SAUSAGE

### BELGIAN WAFFLES

maple syrup fresh berries and whipped cream

### CAPRESE BALSAMIC CHICKEN

balsamic marinated chicken breasts. sliced tomatoes  
basil fresh mozzarella with balsamic glaze

### PENNE PASTA (CHOOSE 1 SAUCE)

- ~ Grana Padano basil white wine cheese sauce  
with spinach
- ~ Alla Norma with eggplant, tomato basil sauce  
and fresh ricotta cheese
- ~ Arugula pesto sauce

### ROASTED POTATOES & SAUTÉ VEGETABLES

### MINI CROISSANTS & BREAKFAST ROLLS

butter assorted fruit jams

## SALADS

### CAESAR SALAD

roasted garlic mushrooms  
chopped Romaine & grana padano

### SHRIMP COCKTAIL

horseradish cocktail sauce lemon

### ASSORTED SLICED

Fresh Fruits & Berries

## BEVERAGE

### UNLIMITED MIMOSA'S & BLOODY MARY'S

### ORANGE JUICE

### CRANBERRY JUICE

### SOFT DRINKS



## DESSERTS

### MINI CAKES

### PETIT FOURS

### CHOCOLATE COVERED STRAWBERRIES

### CHOCOLATE CHIP COOKIES

### COFFEE & TEA

## PRICING

### SERVICES INCLUDE:

3 hour event space  
white linens & white napkins

### **\$64.00 PER PERSON**

minimum 25 adult guests

### **\$20.00 PER CHILD**

12 years and under

**PLUS TAX & 20% SERVICE CHARGE**

**\$165 BARTENDER FEE PER EVENT**

# plated lunch menu

## MAINS CHOICE OF

### CAPRESE CHICKEN BALSAMIC

grilled chicken mozzarella hopped tomato  
basil and balsamic glaze roasted potatoes asparagus

### CHAR-GRILLED SALMON

roasted red pepper fennel orange dressing  
rosemary potatoes fresh seasonal vegetables

### SLICED STEAK PANINI

mozzarella sautéed garlic  
mushrooms on toasted ciabatta bread fries

### FATFISH SALAD

grilled shrimp mixed greens roasted cherry tomatoes  
grilled peppers dill basil olive oil

### VEGETARIAN OPTION

#### OPEN RAVIOLI

goats cheese mozzarella plum tomatoes  
mixed olives fresh herb tomato sauce

## STARTERS CHOICE OF

### CHAR-GRILLED VEGETABLE SALAD

mixed greens tomato  
cucumber & lemon olive oil dressing

### GREEK SALAD

char-grilled flat bread & hummus

### PRINCE EDWARD ISLAND MUSSELS

spicy basil tomato sauce  
or white wine garlic sauce



## DESSERTS CHOICE OF

### APPLE TARTE TATIN

vanilla ice cream toasted walnuts

### CHEESECAKE

wild berry sauce

### COFFEE, TEA & SOFT DRINKS INCLUDED

## PRICING

### SERVICES INCLUDE:

3 hour event space  
white linens & white napkins

### \$48.00 PER PERSON

maximum 25 adult guests

### \$20.00 PER CHILD

12 years and under

**PLUS TAX & 20% SERVICE CHARGE**

# plated dinner menu

## **MAINS** CHOICE OF

### **EAST COAST HALIBUT**

almond and pistachio encrusted  
over baby potatoes honey carrots

### **SALMON**

sautéed spinach mushrooms green onion  
horseradish white wine sauce  
roasted fingerling potatoes

### **ORGANIC GRILLED CHICKEN**

marinated balsamic basil olive oil sautéed spinach  
roasted potatoes sun-dried tomato sauce

### **RIBEYE STEAK (12 OZ.)\***

grilled plum tomatoes asparagus mushrooms  
hand cut fries burgundy wine sauce

### **SPICED PORK CHOP\* (10 OZ.)**

red onion spiced brandy sauce honey  
roasted baby carrot French beans fingerling potatoes

### **VEGETARIAN OPTION**

#### **OPEN RAVIOLI**

goats cheese mozzarella plum tomatoes  
mixed olives fresh herb tomato sauce

## **STARTERS** CHOICE OF

### **LOBSTER BISQUE**

brandy fresh lobster

### **ARTICHOKE & MANCHEGO SALAD**

char-grilled eggplant baby spinach arugula  
roasted red pepper shaved Manchego  
cheese lemon olive oil

### **SAFFRON MUSSELS**

aromatic creamy white wine sauce

### **MUSHROOM GNOCCHI**

sautéed cremini mushrooms garlic  
white wine basil cream sauce  
roasted cherry tomatoes parmesan cheese

### **BUFFALO MOZZARELLA & TOMATO**

imported mozzarella beefsteak tomato  
arugula pesto toasted pine nuts  
sweet balsamic



## **DESSERTS** CHOICE OF

### **CHEESECAKE**

with wild berry rum sauce

### **APPLE TARTE TATIN**

vanilla ice cream toasted walnuts

### **FRESH SLICED FRUIT**

honey dew cantaloupe pineapple fresh berries

### **COFFEE, TEA & SOFT DRINKS INCLUDED**

## **PRICING**

### **SERVICES INCLUDE:**

3 hour event space  
white linens & white napkins

### **\$85.00 PER PERSON**

maximum 25 adult guests

### **\$20.00 PER CHILD**

12 years and under

**PLUS TAX & 20% SERVICE CHARGE**

# hand passed hors d'oeuvres

## HORS D'OEUVRES

CHOICE OF 7

### BRIE & APPLE

caramelized red onion toasted french bread

### SALMON CEVICHE

crisp garlic chive toast

### CHICKEN & FETA CHEESE FILO PASTRY

### DUCK & GRATED CUCUMBER PANCAKE

hoisin sauce

### SHORT RIB OF BEEF CANAPÉ

grated manchego cheese

### GRILLED TOMATO PITA BREAD

honey red pepper goats cheese

### PROSCIUTTO ARUGULA

parmigiano reggiano basil pesto bruschetta

### SPICED SEARED RARE TUNA

horseradish mayonnaise

### SPANISH SPICED MARINATED SHRIMP COCKTAIL

### CHAR-GRILLED LEMON GARLIC SHRIMP

### SMALL SAVORY PORK & ONION SAUSAGE ROLLS

### BABY SPINACH & RICOTTA CHEESE STUFFED MUSHROOMS



## RAW BAR ON SHAVED ICE

CLAMS ON THE HALF SHELL 22/dozen

EAST COAST OYSTERS 36/dozen

WEST COAST OYSTERS 48/dozen

all served with: horseradish  
cocktail sauce lemon

## PRICING

### HORS D'OEUVRES:

\$25.00 per person – 30 minutes

\$45.00 per person – 1 hour

**PLUS TAX & 20% SERVICE CHARGE**

# *events menus*



# buffet menu 1

## MAINS

### **MAHI MAHI**

tomato caper mixed olives white wine  
fresh basil

### **CHICKEN DIJON**

Dijon mustard chardonnay butter  
parsley sauce

### **ROASTED PORK LOIN**

caramelized red onion brandy sauce

### **PENNE**

fontina cheese sauce sauté spinach basil

### **ROASTED POTATOES & SAUTÉ VEGETABLES**

### **ASSORTED DINNER ROLLS & BUTTER**

## SALADS

### **KALE, ROMAINE & SPINACH**

with mixed peppers carrots feta cheese  
red onion

### **MEDITERRANEAN VEGETABLE BEAN SALAD**

cannellini beans garbanzo beans fresh  
basil French beans yellow squash zucchini  
cucumber, tomato dijon vinaigrette



## DESSERTS

### **MINI CAKES**

### **PETIT FOURS**

### **CHOCOLATE COVERED STRAWBERRIES**

### **CHOCOLATE CHIP COOKIES**

### **COFFEE, TEA & SOFT DRINKS INCLUDED**

## PRICING

### **SERVICES INCLUDE:**

3 hour event space  
white linens & white napkins

### **\$64.00 PER PERSON**

minimum 25 adult guests

### **\$20.00 PER CHILD**

12 years and under

**PLUS TAX & 20% SERVICE CHARGE**

# buffet menu 2

## MAINS

### **COD**

lemon parsley encrusted  
sauté mixed peppers and garlic sauce

### **MARINATED GRILLED CHICKEN**

chive white wine mushroom sauce

### **MARINATED SKIRT STEAK**

paprika chili olive oil sea salt  
black pepper red wine sauce

### **RIGATONI A LA NORMA**

roasted eggplant mushrooms tomato  
basil sauce fresh ricotta cheese

### **ROASTED POTATOES & SEASONAL VEGETABLES**

### **ASSORTED DINNER ROLLS & BUTTER**

## SALADS

### **BULGHUR & QUINOA SALAD**

roasted mushrooms peppers zucchini

### **CHOPPED ROMAINE SALAD**

gorgonzola cheese cucumber tomato  
red onion red wine vinaigrette



## DESSERTS

### **MINI CAKES**

### **PETIT FOURS**

### **CHOCOLATE COVERED STRAWBERRIES**

### **CHOCOLATE CHIP COOKIES**

### **COFFEE, TEA & SOFT DRINKS INCLUDED**

## PRICING

### **SERVICES INCLUDE:**

3 hour event space  
white linens & white napkins

### **\$64.00 PER PERSON**

minimum 25 adult guests

### **\$20.00 PER CHILD**

12 years and under

**PLUS TAX & 20% SERVICE CHARGE**

# buffet menu 3

## MAINS

### **SALMON**

cilantro tomato ginger white bean salsa

### **CHICKEN PANCETTA**

scallion garlic roasted pepper sauce

### **TENDERLOIN TIPS BEEF SKEWERS**

roasted sweet carrot leeks

### **FUSILLI**

arugula pesto sauce

### **ROASTED POTATOES & SEASONAL VEGETABLES**

### **ASSORTED DINNER ROLLS & BUTTER**

## SALADS

### **CAESAR SALAD**

roasted garlic mushrooms  
chopped romaine & grana padano

### **ROASTED VEGETABLE SALAD**

fresh mozzarella balsamic dressing



## DESSERTS

### **MINI CAKES**

### **PETIT FOURS**

### **CHOCOLATE COVERED STRAWBERRIES**

### **CHOCOLATE CHIP COOKIES**

### **COFFEE, TEA & SOFT DRINKS INCLUDED**

## PRICING

### **SERVICES INCLUDE:**

3 hour event space  
white linens & white napkins

### **\$64.00 PER PERSON**

minimum 25 adult guests

### **\$20.00 PER CHILD**

12 years and under

**PLUS TAX & 20% SERVICE CHARGE**

# additions & beverage options

## STARTERS

SERVES 50 PEOPLE

<b>SHRIMP COCKTAIL (120PC)</b> horseradish lemon cocktail sauce	<b>\$250</b>
<b>MINI CRAB CAKES (60PC)</b>	<b>\$150</b>
<b>BEEF SLIDERS WITH CHEESE</b> with tomatoes and pickles	<b>\$32/DZ</b>
<b>FILET MIGNON CROSTINI (60PC)</b> grilled french bread topped with horseradish sauce caramelized onions	<b>\$150</b>
<b>SPINACH &amp; ARTICHOKE DIP</b> baked pita triangles or tortilla chips	<b>\$90</b>
<b>CHAR-GRILLED VEGETABLE</b> mini panini & plum tomato bruschetta	<b>\$165</b>

<b>RAW &amp; CHAR-GRILLED VEGETABLE PLATTER</b> hummus marinated feta cheese in olive oil	<b>\$90</b>
<b>ANTIPASTO PLATTER</b> prosciutto salami pepperoni plum tomatoes fresh mozzarella grilled marinated vegetables	<b>\$220</b>
<b>IMPORTED EUROPEAN &amp; DOMESTIC CHEESE DISPLAY</b> water crackers French breads chutneys	<b>\$220</b>
<b>TUNA TOSTADO PLATTER (60PC)</b>	<b>\$165</b>



**DOMESTIC AND IMPORTED  
BOTTLED BEER, & RESTAURANT  
RED AND WHITE WINE  
SELECTIONS** **\$30**

**HOUSE LIQUOR, DOMESTIC &  
IMPORTED BOTTLE BEER,  
RESTAURANT RED & WHITE  
WINE SELECTIONS** **\$45**

**PREMIUM LIQUOR, DOMESTIC &  
IMPORTED BOTTLED BEER  
AND RESTAURANT RED AND WHITE  
WINE SELECTIONS** **\$58**

**SOFT DRINKS** **INCLUDED**  
**CHAMPAGNE PUNCH** **\$12**  
**CHAMPAGNE TOAST** **\$9**

**CASH BAR OR TAB AVAILABLE**

**RESTAURANT WINE SELECTIONS:  
CABERNET, MERLOT, ROSE,  
WHITE ZINFANDEL, CHARDONNAY,  
PINOT GRIGIO**

**\$165 BARTENDER FEE PER EVENT**

Add an extra hour \$15 person  
(applies to all 3 hour events)