

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

\$69.00 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

\$69.00 PER PERSON

minimum 25 adult guests

\$20.00 PER CHILD

12 years and under

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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

\$69.00 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

\$69.00 PER PERSON

minimum 25 adult guests

\$20.00 PER CHILD

12 years and under

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additions & beverage options

STARTERS

SERVES 50 PEOPLE

SHRIMP COCKTAIL (120PC) \$250
horseradish lemon cocktail sauce

MINI CRAB CAKES (60PC) \$150

BEEF SLIDERS WITH CHEESE \$32/DZ
with tomatoes and pickles

FILET MIGNON CROSTINI (60PC) \$150
grilled french bread topped with horseradish
sauce caramelized onions

SPINACH & ARTICHOKE DIP \$90
baked pita triangles or tortilla chips

CHAR-GRILLED VEGETABLE \$165
mini panini & plum tomato bruschetta

**RAW & CHAR-GRILLED
VEGETABLE PLATTER** \$90
hummus marinated feta cheese in olive oil

ANTIPASTO PLATTER \$220
prosciutto salami pepperoni plum tomatoes
fresh mozzarella grilled marinated vegetables

**IMPORTED EUROPEAN
& DOMESTIC CHEESE DISPLAY** \$220
water crackers French breads chutneys

TUNA TOSTADO PLATTER (60PC) \$165



**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)