

REFRESHMENT BREAKS AND BREAKFAST BUFFETS

BEVERAGES

Freshly Brewed Coffee and Tea Selection
\$4.50 PER PERSON

Selection of Soda and Bottled Water
\$3.50 PER PERSON

Lemonade and Iced Tea
\$2.50 PER PERSON

MORNING OR AFTERNOON BREAK

Selection of Soda and Bottled Water
Assorted Cookies
Pretzels and Potato Chips
Freshly Brewed Coffee and Tea Selection
\$6.50 PER PERSON

CONTINENTAL BREAKFAST (10 PERSON MINIMUM)

Fresh Fruit Display
Assorted Breakfast Pastries
Orange Juice and Tomato Juice
Freshly Brewed Coffee and Tea Selection
\$7.50 PER PERSON

MINI BREAKFAST BUFFET (15 PERSON MINIMUM)

Scrambled Eggs
Bacon and Sausage
Roasted Potatoes
Assorted Breakfast Pastries
Orange Juice and Tomato Juice
Freshly Brewed Coffee and Tea Selection
\$12.00 PER PERSON

DELUXE BREAKFAST BUFFET (25 PERSON MINIMUM)

Made To Order Omelet Station
Yogurt
Granola Bars
Fresh Fruit Display
Bacon and Sausage
Roasted Potatoes
Assorted Breakfast Pastries
Orange Juice and Tomato Juice
Freshly Brewed Coffee and Tea Selection
\$16.50 PER PERSON

CHEF ATTENDED STATIONS ARE SUBJECT TO A \$75.00 PER ATTENDANT CHARGE

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 6% PA SALES TAX

APPETIZER SALADS

HOUSE SALAD

Fresh Field Greens, Roma Tomatoes, Cucumbers and Red Onions
with White Balsamic Vinaigrette

\$3.00

CLASSIC CAESAR

Crisp Romaine Lettuce, Homemade Croutons, Asiago Cheese and White Anchovies
tossed in Chef Wade's Caesar Dressing

\$4.50

ROASTED PEAR SALAD

Fresh Field Greens, Oven Roasted Pears, Candied Bourbon Pecans and Goat Cheese
finished with Shallot Vinaigrette

\$3.50

GREEK SALAD

Field Greens, Tomatoes, Red Onions, Cucumbers, Olives, Feta Cheese, Peperoncini
and White Anchovies

\$3.50

STRAWBERRY FIELDS

Fresh Spring Mix, Ripe Strawberries, Pine Nuts and Asiago Cheese
with a White Balsamic Vinaigrette

\$3.50

SOUP SELECTION

THAI MANGO CHICKEN AND RICE
(CHEF'S FAVORITE)

\$4.00

SMOKED PEPPER AND TOMATO SOUP

\$3.50

TRADITIONAL TURKEY NOODLE SOUP

\$4.00

BUTTERNUT BISQUE

\$3.50

CRAB AND CORN CHOWDER

\$4.50

LOBSTER BISQUE

\$4.50

PLEASE INQUIRE IF YOU HAVE A SPECIAL REQUEST FOR A SOUP NOT LISTED ABOVE

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COLD LUNCH BUFFETS

DELI TRAY

ALSO AVAILABLE AS PRE-MADE WRAPS (10 PERSON MINIMUM)

Served with Breads, Rolls, Lettuce, Tomatoes, Onions, Pickles and
Appropriate Condiments

PLEASE SELECT THREE

Selected Soup, Tossed Salad with House Dressing, Pasta Salad, Potato Salad
Cole Slaw or Fresh Fruit

PLEASE SELECT TWO

Turkey, Ham, Roast Beef or Salami

NOTE: Tuna Salad or Chicken Salad Available for an Additional \$3.00 Per Person

PLEASE SELECT TWO

American, Swiss, Provolone, Cheddar or Pepper Jack Cheese

Cookies and Brownies

Freshly Brewed Coffee and Tea Selections

Iced Tea and Lemonade

\$13.50 PER PERSON

DELUXE SOUP AND SALAD BUFFET (15 PERSON MINIMUM)

Soup du Jour

Fresh Mixed Field Greens and Assorted Toppings

Rolls and Butter

Fresh Fruit Salad

Cookies and Brownies

Freshly Brewed Coffee and Tea Selections

Iced Tea and Lemonade

\$13.00 PER PERSON

LUNCH ENTRÉE BUFFET (25 PERSON MINIMUM)

Served with Pre-Selected Vegetable and Starch

Selected Soup OR Field Greens Salad with House Dressing

Rolls and Butter

Sauteed Chicken Marsala

Grilled Chicken Parmesan with Penne Pasta

Roasted Pork Loin with Chipotle Apple Chutney

Vegetable Lasagna

Stuffed Shells

Carved Roast Beef with Au Jus

Baked Tilapia with Grilled Pineapple Relish

Single Entrée Buffet \$16.50

Two Entrée Buffet \$20.50

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PLATED LUNCH MENU

All plated meals are served with pre-selected vegetable and starch, house salad, rolls, butter, coffee and tea

BEEF AND PORK ENTREES

SLICED BEEF TENDERLOIN
WITH A MUSHROOM DEMIGLACE
\$19.50

BEEF TIPS IN A GORGONZOLA
CREAM SAUCE OVER FETTUCINI
\$14.50

ROASTED PORK
WITH A CHIPOTLE APPLE CHUTNEY
\$14.50

POULTRY SELECTIONS

GRILLED CHICKEN PARMESAN
OVER PENNE PASTA
\$12.50

CHICKEN OLIVADA
OLIVES, GARLIC, TOMATOES AND FETA CHEESE
\$12.50

CHICKEN MARSALA
SAUTEED MUSHROOMS AND MARSALA WINE SAUCE
\$13.50

SEAFOOD ENTREES

BAKED OATMEAL SALMON
WITH A CHAMBORD REDUCTION
\$14.50

SEAFOOD PASTA
IN A GARLIC CREAM SAUCE
\$16.50

CRAB CAKES
WITH CAJUN REMOULADE
\$14.50

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HORS D'OEUVRES – DISPLAYED

FRESH CRUDITES WITH RANCH DRESSING
\$3.50 PER PERSON

FRESH FRUIT
\$4.50 PER PERSON

ASSORTED CHEESE AND CRACKERS
\$5.00 PER PERSON

SMOKED SALMON
(12 PERSON MINIMUM)
\$8.00 PER PERSON

BAKED BRIE IN PUFF PASTRY
WITH RASPBERRY SAUCE
\$4.00 PER PERSON

ANTIPASTO
(15 PERSON MINIMUM)

PROSCUITTO, OLIVES, ARTICHOKE, FRESH MOZZARELLA AND ROASTED PEPPERS
\$7.95 PER PERSON

RAW BAR
INQUIRE ABOUT SEASONAL SELECTIONS

SERVED WITH COCKTAIL SAUCE, LEMONS, LIMES,
HORSERADISH AND TOBASCO SAUCE

(25 PIECE MINIMUM PER SELECTION)
MARKET PRICE

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HORS D' OEUVRES - BUTLER PASSED OR DISPLAYED

BUTLER PASSED HORS D'OEUVRES REQUIRE A \$25.00 PER SERVER FEE

ALL HORS D'OEUVRES ARE PRICED PER DOZEN

SEAFOOD SELECTIONS

BACON WRAPPED SCALLOPS	\$19.95	CLAMS CASINO	\$16.95
COCONUT SHRIMP	\$28.95	MINI CRAB CAKES	\$24.95
SHRIMP COCKTAIL	\$24.95	BAR-B-QUE SCALLOPS	\$19.95
OYSTER ROCKEFELLER	MARKET PRICE	CRAB STUFFED MUSHROOMS	\$17.95

BEEF, PORK AND LAMB

PROSCIUITTO WRAPPED ASPARAGUS	\$14.95	BAR-B-QUE MEATBALLS	\$14.95
SAUSAGE STUFFED MUSHROOMS	\$14.95	BEEF KABOB	\$26.95
BABY LAMB CHOPS	\$45.95	BEEF AND BLEU BITES	\$19.95
PORK SATAY	\$18.95		

POULTRY SELECTIONS

BUFFALO WINGS (MILD OR SPICY)	\$12.95	CHICKEN KABOB	\$19.95
CHICKEN QUESADILLA	\$18.95	SESAME CHICKEN BITES	\$17.95
TEMPURA CHICKEN	\$16.95		

VEGETARIAN SELECTIONS

MINI QUICHE	\$21.95	ASSORTED BRUSCHETTA	\$13.95
TOMATO AND MOZZARELLA KABOB	\$12.95	DEVEILED EGGS	\$10.95
LATKAS WITH SOUR CREAM	\$14.95	SPANAKOPITA	\$24.95
CHEESE QUESADILLA	\$16.95	VEGETABLE SPRING ROLLS	\$21.95
BOURSIN STUFFED MUSHROOMS	\$18.95		

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RECEPTION STATIONS

CARVING STATIONS

(25 PERSON MINIMUM)

SERVED WITH APPROPRIATE CONDIMENTS

ROASTED TURKEY BREAST
\$6.95 PER PERSON

ROASTED BEEF TENDERLOIN
\$14.95 PER PERSON

HERB ENCRUSTED PRIME RIB
\$12.95 PER PERSON

SLOW ROASTED BEEF
\$8.95 PER PERSON

ROASTED PORK LION WITH APPLE CHUTNEY
\$7.95 PER PERSON

ACTION STATION

(25 PERSON MINIMUM)

SERVED WITH APPROPRIATE CONDIMENTS

\$9.95 PER PERSON

CHOICE OF THREE:

PENNE
LINGUINI
FETTUCINI
ANGEL HAIR

CHOICE OF THREE:

SLICED CHICKEN
MEATBALLS
JULIENNE VEGETABLES
SLICED FLANK STEAK

CHOICE OF TWO:

MARINARA
ALFREDO
PESTO CREAM
ROSEMARY DEMIGLACE

FOR AN ADDITIONAL CHARGE YOU MAY ADD:

CHEESE TORTELLINI
PASTA PURSES
ANDOUILLE SAUSAGE

SHRIMP
SCALLOPS
CRAB
SLIPPER LOBSTER
CLAMS
MUSSELS

VODKA SAUCE
BEURRE BLANC
SAFFRON BUTTER SAUCE
MIMOSA SAUCE

CHEF ATTENDED STATIONS ARE SUBJECT TO A \$75.00 PER ATTENDANT CHARGE

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DINNER ENTRÉE BUFFET

(25 PERSON MINIMUM)

SERVED WITH PRE-SELECTED STARCH AND VEGETABLE

INCLUDES:

SELECTED SOUP
MIXED FIELD GREENS WITH HOUSE DRESSING
ROLLS AND BUTTER

CHOICE OF:

BAKED TILAPIA WITH TOMATO, GARLIC FONDUE
BAKED OATMEAL SALMON WITH A CHAMBORD REDUCTION
CHICKEN MARSALA
GRILLED CHICKEN PARMESAN WITH PENNE PASTA
ROASTED PORK LOIN WITH APPLE CHUTNEY
SLICED BEEF TENDERLOIN WITH GREEN PEPPERCORN DEMIGLACE

ASSORTMENT OF DESSERTS AND CAKES
FRESHLY BREWED COFFEE AND TEA SELECTIONS
ICED TEA AND LEMONADE

TWO ENTRÉE BUFFET \$28.95 THREE ENTRÉE BUFFET \$34.95

ADDITIONAL BUFFET PACKAGES

(20 PERSON MINIMUM)

FRESHLY BREWED COFFEE AND TEA SELECTIONS,
ICED TEA AND LEMONADE INCLUDED

OPTION #1

SOUP DU JOUR
ASSORTED WRAPS

CHOICE OF ONE:
COLE SLAW, POTATO SALAD OR PASTA SALAD

PRETZELS AND POTATO CHIPS
FRUIT SALAD
COOKIES AND BROWNIES
\$12.95 PER PERSON

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OPTION #2

HAMBURGERS
ALL BEEF HOT DOGS
SMOKED SAUSAGE
PEPPERS, ONIONS AND SAUERKRAUT
APPROPRIATE CONDIMENTS AND ROLLS

CHOICE OF ONE:

COLE SLAW, POTATO SALAD OR PASTA SALAD

PRETZELS AND POTATO CHIPS
FRUIT SALAD
COOKIES AND BROWNIES
\$13.95

OPTION #3

HAMBURGERS
GRILLED CHICKEN BREAST
ALL BEEF HOT DOGS
ONION AND SAUERKRAUT
APPROPRIATE CONDIMENTS AND ROLLS

CHOICE OF ONE:

COLE SLAW, POTATO SALAD OR PASTA SALAD

PRETZELS AND POTATO CHIPS
FRUIT SALAD
COOKIES AND BROWNIES
\$14.95

DELUXE PACKAGE OPTION #4

BAR-B-QUE CHICKEN
BABY BACK RIBS
GRILLED SIRLOIN
COLE SLAW, POTATO SALAD
BAKED BEANS, CORN ON THE COBB
ROLLS AND BUTTER
ASSORTED COOKIES
\$18.95

BOX LUNCHES AVAILABLE UPON REQUEST – PRICE TBD

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PLATED DINNER SELECTIONS

ALL PLATED MEALS ARE SERVED WITH PRE-SELECTED VEGETABLE AND STARCH, HOUSE SALAD,
ROLLS, BUTTER, COFFEE AND TEA
A SURCHARGE OF \$4.00 PER PRE-SELECTED MEALS WILL BE ADDED FOR EACH ADDITIONAL ENTRÉE

BEEF AND PORK ENTRÉES

8 OZ. CENTER CUT FILET MIGNON
WITH SHIITAKI MUSHROOM DEMI
\$28.95

10 OZ. CENTER CUT FILET MIGNON
WITH CHOICE OF PORT WINE
OR MERLOT DEMIGLACE
\$32.95

VEAL OSCAR CUTLETS
LUMP CRAB, ASPARAGUS
AND A CITRUS BERNAISE
\$28.95

PECAN ENCRUSTED PORK LOIN
WITH GRAIN MUSTARD SAUCE
\$24.95

POULTRY ENTRÉES

CHICKEN OLIVADA
GARLIC, TOMATO AND FETA CHEESE WINE SAUCE
\$21.00

CHICKEN MARSALA
WITH SHIITAKI MUSHROOMS
\$18.95

CHICKEN SALTAMBUCCO
WITH SAGE AND PROSCUITTO TOPPED WITH PAN SAUCE
\$21.95

LEMON MARINATED CHICKEN
WITH A CITRUS BROTH
\$17.95

SEAFOOD ENTRÉES

BAKED SALMON
WITH TOMATO, GARLIC FONDUE
\$22.95

BAKED OATMEAL SALMON
WITH A CHAMBORD REDUCTION
\$22.95

JUMBO LUMP CRAB CAKES
SINGLE \$18.95 / DOUBLE \$28.95

BROILED SWORD FISH
WITH SAFFRON AND LEEK SAUCE
MARKET PRICE

COMBINATION PLATTERS

PETITE FILET AND CRAB CAKE
\$36.95

FILET AND STUFFED SHRIMP
\$36.95

FILET AND SALMON
\$28.00

FILET AND LOBSTER TAIL
MARKET PRICE

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DESSERT SELECTIONS

DESSERT DISPLAY - ASSORTED MINI DESSERTS
CREAM PUFFS, BROWNIES, MINI CHEESE CAKES,
ASSORTED COOKIES AND TARTS
\$6.95 PER PERSON

INDIVIDUAL DESSERTS
\$5.95 EACH

BOSTON CREAM PIE	CHOCOLATE TRUFFLE TORT	APPLE COBBLER W/ ICE CREAM
BOURBON BROWNIE	CHEESE CAKE W/FRUIT	FRUIT TART
BLUEBERRY COBBLER W/ICE CREAM	APPLE CARAMEL PIE	CANOLLI

CHILDREN'S BANQUET MENU

\$7.95 PER CHILD

ALL MEALS WILL BE SERVED WITH A FRESH FRUIT CUP AND ICE CREAM

HOT DOG OR HAMBURGER WITH FRENCH FRIES

CHICKEN FINGERS AND FRENCH FRIES WITH BBQ SAUCE ON THE SIDE

INDIVIDUAL CHEESE PIZZA

PASTA WITH MARINARA SAUCE

FISH STICKS WITH FRENCH FRIES

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ENTREE SALADS

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce and Shredded Asiago Cheese
With Homemade Croutons and Caesar Dressing

Grilled Cajun Chicken
\$12.50

Grilled Beef
\$14.50

Grilled Salmon
\$13.50

Grilled Shrimp
\$15.50

CHICKEN AND DRIED FRUIT SALAD

Field Greens, Tomatoes, Cucumbers, Apricots, Cranberries
Walnuts and Grilled Chicken with Citrus Vinaigrette
\$12.50

SONOMA STYLE SALMON SALAD

Baby Spinach, Grape Tomatoes, Shredded Cucumbers and
Gorgonzola Cheese with Chardonnay Poached Salmon
\$14.50

ON THE GREEN

Romaine Lettuce, Tomatoes, Cucumbers, Candied Pecans and
White Balsamic Vinaigrette
With Choice of:
Tuna Salad, Egg Salad or Chicken Salad
\$9.00

TOMATO AND MOZZARELLA SALAD

Fresh Tomatoes, Fresh Mozzarella Cheese, Basil, Field Greens
And Extra Virgin Olive Oil and Balsamic Reduction
\$11.50

CHILLED GRILLED VEGETABLE SALAD

Romaine Lettuce, Zucchini, Squash, Carrots, Onions, Tomatoes, Broccoli,
Asparagus and Goat Cheese with Herbed Vinaigrette
\$12.50

Grilled Chicken
\$14.50

Grilled Shrimp
\$15.50

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