**Breakfast**

**Pastry Tray** $11/Person

Assorted Danishes / Muffins

Fresh Brewed Coffee / Decaf / Assorted Hot Tea

**Continental** $14.5/Person

Assorted Danishes / Muffins

Fresh Cubed Fruit

Fresh Brewed Coffee / Decaf / Assorted Hot Tea / Bottled Juices

**Hot Breakfast** - Minimum 20 Guests$25.5/Person

Assorted Danishes / Muffins

Butter

Fresh Cubed Fruit *C:\Users\bfisher\Desktop\Small GF.jpg*

Scrambled Eggs *C:\Users\bfisher\Desktop\Small GF.jpg*

Eggs Benedict

Smoked Bacon *C:\Users\bfisher\Desktop\Small GF.jpg*

Country Sausage Links *C:\Users\bfisher\Desktop\Small GF.jpg*

Home Fries *C:\Users\bfisher\Desktop\Small GF.jpg*

Fresh Brewed Coffee / Decaf / Assorted Hot Tea / Bottled Juices

**Grand Brunch –** Minimum 50 Guests$47/Person

Assorted Danishes / Muffins

Fresh Cubed Fruit *C:\Users\bfisher\Desktop\Small GF.jpg*

Scrambled Eggs *C:\Users\bfisher\Desktop\Small GF.jpg*

Eggs Benedict

Smoked Bacon *C:\Users\bfisher\Desktop\Small GF.jpg*

Country Sausage Links *C:\Users\bfisher\Desktop\Small GF.jpg*

Home Fries *C:\Users\bfisher\Desktop\Small GF.jpg*

Pancakes / Butter / Maple Syrup

Soup du Jour / Fresh Baked Rolls / Butter

Caesar Salad

Oven Roasted Red Skin Potatoes

Green Beans Amandine

Choice of 1 Carved Station:

Carved Beef Tenderloin / Horseradish Cream Sauce / Port Wine Sauce

Oven Roasted Turkey Breast / Turkey Gravy / Cranberry-Apple Sauce

Smoked Carved Ham / Whole Grain Mustard Aioli

Salmon / Sautéed Bell Peppers / Fresh Herb Beurre Blanc

Fresh Brewed Coffee / Decaf / Assorted Hot Tea / Bottled Juices

**Omelet Station** – Minimum 25 Guests $12/Person

Smoked Diced Ham / Diced Bell Peppers / Diced Onions / Chopped Bacon

Diced Tomatoes / Shredded Colby Jack Cheese / Sautéed Mushrooms

\*Chef Attendant Fee for Omelet Station $90

**Plated Breakfast**

Choice of One/Available for Events with 2-10 guests

Pre-Orders Only

Buttermilk Pancakes $12/Person

Two Golden Brown Pancakes / Maple Syrup / Sausage Links

Southern Style Biscuits & Sausage Gravy $13.5/Person

Fresh Biscuits / Creamy Black Pepper Sausage Gravy / Home Fries

Eggs Benedict $15.5/Person

Toasted English Muffins / Canadian Bacon / Poached Eggs

Hollandaise Sauce / Fresh Fruit

Bananas Foster French Toast $15.5/Person

Battered Texas Toast / Dark Rum & Brown Sugar Caramelized Bananas

Crispy Bacon

Creamed Chipped Beef $17/Person

Served over White Toast / Home Fries

Eggs Benedict Nova Scotia $19.5/Person

Toasted English Muffins / Norwegian Smoked Salmon / Poached Eggs

Hollandaise Sauce / Fresh Fruit

Steak & Eggs $21.5/Person

Grilled 6oz. Filet Mignon / Two Eggs your Style

Home Fries / Toast

Your Style Egg Preparations

Scrambled / Over Easy / Sunny-side Up / Poached

**Lunch Buffet**

(Minimum 25 Guest)

**Cold Salad** $29/Person

Soup of the Day

Classic Caesar Salad / Berkshire Italian Salad

Assorted Breads / Rolls

Chicken Salad / Shrimp Salad / Tuna Salad / Egg Salad

Lettuce Leaves / Tomato / Onion / Pickle Chips

Italian Pasta Salad / Coleslaw

Fresh Cubed Fruit

Assorted Cookies / Brownies

Freshly Brewed Coffee / Decaf / Assorted Hot Tea

**Far East** $30/Person

Thai Crunch Salad *C:\Users\bfisher\Desktop\Small GF.jpg*

Crisp Greens / Napa Cabbage / Cilantro / Peanuts / Carrots

Edamame / Bell Peppers / Celery / Red Onions / Sweet Chili Vinaigrette

Vegetable Fried Rice *C:\Users\bfisher\Desktop\Small GF.jpg*

Vegetable Lo Mien

General Tso’s Chicken

Sliced Beef / Sautéed Onions and Peppers / Ginger-Soy Glaze *C:\Users\bfisher\Desktop\Small GF.jpg*

Pork Pot Stickers / Teriyaki Glaze

Vegetable Spring Rolls / Sweet and Sour Sauce

Coconut Macaroons / Mango Crème Brulée / Pistachio Mousse

Freshly Brewed Coffee / Decaf / Assorted Hot Tea

**Summer Picnic**  $33/Person

Cheeseburgers / Hot Dogs / BBQ Chicken Breasts *C:\Users\bfisher\Desktop\Small GF.jpg*

Lettuce Leaves / Tomato / Onion / Pickle Chips

Assorted Condiments

Kaiser Rolls / Hot Dog Rolls

Mixed Greens / 5 Assorted Toppings / 2 Assorted Dressings

Roasted Corn and Black Bean Salad / Potato Salad *C:\Users\bfisher\Desktop\Small GF.jpg*

Baked Beans / Corn Cheddar and Scallion Muffins

Mini Strawberry Pound Cake / Whipped Cream

Fresh Cubed Fruit / Assorted Cookies

Freshly Brewed Coffee / Decaf / Assorted Hot Tea

**Lunch Buffet**

(Continued, Minimum 25 Guest)

**Italian** $35/Person

Italian Wedding Soup

Classic Caesar Salad

Fresh Baked Rolls / Garlic and Herb Bread Sticks

Fresh Mozzarella and Tomato Salad / Basil *C:\Users\bfisher\Desktop\Small GF.jpg*

Cheese Tortellini / Diced Tomatoes / Pesto Cream Sauce

Chicken Cacciatore *C:\Users\bfisher\Desktop\Small GF.jpg*

Rice Pilaf *C:\Users\bfisher\Desktop\Small GF.jpg*

Garlic Green Beans *C:\Users\bfisher\Desktop\Small GF.jpg*

Miniature Tiramisu / Espresso Crème Brulée / Chocolate Mousse

Freshly Brewed Coffee / Decaf / Assorted Hot Tea

**President’s Deli** $34/Person

Soup du Jour

Mixed Greens / 5 Assorted Toppings / 2 Assorted Dressings

Assorted Breads / Rolls

Sliced Roasted Beef Tenderloin / Sliced Smoked Ham *C:\Users\bfisher\Desktop\Small GF.jpg*

Sliced Smoked Turkey Breast / Genoa Salami *C:\Users\bfisher\Desktop\Small GF.jpg*

Swiss Cheese / American Cheese / Cheddar Cheese *C:\Users\bfisher\Desktop\Small GF.jpg*

Mayonnaise / Mustard / Horseradish Sauce

Lettuce Leaves / Tomatoes / Onions / Pickle Chips

Grilled Vegetable Display / Balsamic Reduction **OR** Creamy Coleslaw & Potato Salad

Fresh Cubed Fruit

Assorted Cookies / Brownies

Freshly Brewed Coffee / Decaf / Assorted Hot Tea

**Lunch Buffet**

(Continued, Minimum 25 Guest)

**The Berkshire Buffet**  $40/Person

Soup du Jour

Choice of One Salad

Mixed Greens / 5 Assorted Toppings / 2 Assorted Dressings

Classic Caesar Salad

Berkshire Italian Salad

Rolls / Butter

*Chef’s Choice of Vegetable & Starch*

*Assorted Cookies / Brownies*

Add Chef’s Choice Dessert Table $10/Person

**Fish – Please Select One**

Seared Salmon / Sundried Tomato Beurre Blanc and Balsamic Reduction

Seared Salmon / Sautéed Spinach / Diced Tomatoes / Roasted Garlic Beurre Blanc

Broiled Flounder Amandine / Toasted Almonds / White Wine Butter Sauce

Shrimp Scampi / Sautéed Garlic / Lemon Juice / White Wine Sauce

Maryland Crab Cakes / Tartar Sauce / Lemon Crabmeat Stuffed Flounder / Fresh Herb Beurre Blanc

**Chicken – Please Select One**

Seared Chicken / Wild Mushroom & Sundried Tomato Champagne Cream Sauce

Seared Chicken Marsala / Sautéed Mushrooms / Marsala Wine Sauce

Seared Chicken / Artichokes / Tomatoes / Capers / White Wine Butter Sauce

Seared Chicken Gorgonzola / Wild Mushrooms / Gorgonzola Cream Sauce

Seared Chicken Cordon Bleu / Shaved Ham / Swiss Cheese / Supreme Sauce

**Pasta – Please Select One**

Penne Vodka / Broccoli / Spinach / Roasted Red Peppers / Vodka Sauce

Wild Mushroom Ravioli / Candied Walnuts / Gorgonzola Cream Sauce / Parmesan / Basil

Asiago Cheese Tortellini / Diced Tomatoes / Pesto Cream Sauce

Mediterranean Pasta / Kalamata Olives / Garlic / Feta Cheese / Fresh Basil

Country Style Rotini / Sweet Italian Sausage / Caramelized Onions / Creamy Country Style Sauce

Cavatelli / Crumbled Italian Sausage / Tomatoes / Extra Virgin Olive Oil / Spinach / Parmesan

**Carving Station**

**Price for buffet only**

Roasted Turkey Breast / Turkey Gravy and Cran-Apple Sauce $9/Person

Roast NY Sirloin of Beef / Bordelaise Mushroom Sauce $14/Person

Roast Beef Tenderloin / Port Wine Sauce/Horseradish Cream $15/Person

\*Chef Attendant Fee for Carving Station $75

**Plated Lunch**

All Salad Entrees to Include

Fresh Baked Rolls / Butter

Fresh Brewed Coffee / Decaf / Assorted Hot Tea / Iced Tea

2 Entrée Choices

($3 per person charge for 3 or more entrée’s)

Quiche Combo *C:\Users\bfisher\Desktop\Small GF.jpg* $19.5/Person

Choice of One Quiche

Broccoli and Cheddar

Sausage, Granny Smith Apple and Cheddar

Spinach, Crab and Brie

Melted Leek & Gruyere Cheese

Choice of One Accompaniment

Soup du Jour **or** House Salad

**Salads**

Berkshire Cobb *C:\Users\bfisher\Desktop\Small GF.jpg* $21.5/Person

Mixed Greens / Smoked Bacon / Saga Blue Cheese / Roasted Corn

Avocado / Hard Cooked Eggs / Tomatoes / Creamy Champagne Vinaigrette

Santa Fe $19.5/Person

Crisp Greens / Corn / Black Beans / Tortilla Strips / Colby Jack Cheese

Pico de Gallo / Spicy Cilantro Ranch Dressing

Classic Caesar $15.5/Person

Crisp Romaine Lettuce / Herbed Croutons

Additional Protein Items Available

Grilled Chicken *C:\Users\bfisher\Desktop\Small GF.jpg* $6.5/Person

Shrimp Cocktail (3) *C:\Users\bfisher\Desktop\Small GF.jpg* $9/Person

Grilled Salmon Filet *C:\Users\bfisher\Desktop\Small GF.jpg* $15.5/Person

Crab Cake (3) 2oz $18/Person

Jumbo Lump Crab Cocktail 3oz *C:\Users\bfisher\Desktop\Small GF.jpg* $19.5/Person

**Plated Lunch**

(Continued)

All Hot Lunch Entrées to Include

House Salad / Sweet and Sour Poppy Seed Dressing

Chef’s Choice of Vegetable and Starch

Fresh Baked Rolls / Butter

Fresh Brewed Coffee / Decaf / Assorted Hot Tea / Iced Tea

**Hot Entrees**

Seared Chicken Breast $32.5/Person

Choice of One Sauce

Marsala Wine Mushroom Sauce *C:\Users\bfisher\Desktop\Small GF.jpg*

Francaise / Lemon & Parsley Butter Sauce

Wild Mushroom / Sun Dried Tomato & Champagne Cream Sauce *C:\Users\bfisher\Desktop\Small GF.jpg*

Boursin Cheese Cream Sauce *C:\Users\bfisher\Desktop\Small GF.jpg*

Creamy Honey Dijon Sauce / Crispy Bacon / Scallions *C:\Users\bfisher\Desktop\Small GF.jpg*

Pan Seared Salmon $37/Person

Sundried Tomato Beurre Blanc and Balsamic Reduction *C:\Users\bfisher\Desktop\Small GF.jpg*

Blackened with Lemon Caper Aioli *C:\Users\bfisher\Desktop\Small GF.jpg*

Maryland Lump Crab Cake Single $37/Person

Tartar Sauce / Lemon Double $47/Person

Crabmeat stuffed Flounder $39.5/Person

Fresh Herb Beurre Blanc

Grilled Filet Mignon 6oz *C:\Users\bfisher\Desktop\Small GF.jpg* $52/Person

Port Wine Sauce

**Reception Stations**

(Minimum 25 Guests)

**Carving Stations**

New Zealand Rack of Lamb **C:\Users\bfisher\Desktop\Small GF.jpg** $21.5/Person

Rosemary Demi-Glace

Hummus / Roasted Peppers / Marinated Olives and Feta Cheese / Grilled Pita

Beef Tenderloin **C:\Users\bfisher\Desktop\Small GF.jpg** $21.5/Person

Creamy Horseradish Sauce

Assorted Dinner Rolls / Butter

Smoked Ham **C:\Users\bfisher\Desktop\Small GF.jpg** $13.5/Person

Whole Grain Mustard Aioli

Assorted Dinner Rolls / Mayonnaise

Roasted Turkey **C:\Users\bfisher\Desktop\Small GF.jpg** $16/Person

Honey Mustard Aioli / Cranberry-Apple Sauce

Assorted Dinner Rolls / Butter

Chef Attendant Fee for All Carving Stations$90 / Chef

**Pasta Station** $18/Person

Caesar Salad

Assorted Dinner Rolls / Garlic and Herb Bread Sticks / Butter

Choice of Two Pastas:

## Penne / Broccoli / Grilled Chicken / Vodka Sauce

Asiago Cheese Tortellini / Diced Tomatoes / Pesto Cream Sauce

## Mediterranean Penne / Spinach, Tomatoes / Artichoke Hearts / Garlic

## Kalamata Olives / Feta Cheese / Fresh Basil

## Country Style Rotini / Sweet Italian Sausage, Caramelized Onions

## Creamy Country Style Sauce

Ricotta & Mozzarella Stuffed Shells / Marinara Sauce / Mozzarella

Cavatelli / Crumbled Italian Sausage / Tomatoes / Extra Virgin Olive Oil / Spinach

Parmesan

**Slider Station** $17/Person

Choice of Two:

Crispy Chicken / Pesto Mayonnaise / Tomato

Angus Beef / American Cheese / Bistro Sauce / Dill Pickle

Maryland Crab Cake / Pink Tartar Sauce

Buffalo Chicken / Ranch Sauce

Pulled Pork / Creamy Coleslaw / Cheddar Cheese

Cheesesteak / American Cheese / Caramelized Onions / Bistro Sauce

**Hors d’ Oeuvres**

**Butler Passed**

All selections prepared in increments of 25

## **Cold**

## Tomato / Basil & Mozzarella Skewers **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **C:\Users\bfisher\Desktop\Small GF.jpg** **3**

## Red Onion Marmalade and Whipped Goat Cheese Canapé **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **3**

## Fresh Tomato and Basil Bruschetta **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **3**

## Lobster, Crab & Mango Phyllo Cup **7.5**

## \*Shrimp Cocktail Shooters, Cocktail Sauce **C:\Users\bfisher\Desktop\Small GF.jpg**

**\*Prepared in Increments of 25 / $72 for 25 Pieces**

## **Hot**

## Chicken Quesadilla / Cilantro-Lime Sour Cream **4**

## Miniature Beef Wellingtons / Horseradish Sauce **6**

## Miniature Broccoli and Cheddar Quiche **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **4**

## Italian Sausage Stuffed Mushrooms **C:\Users\bfisher\Desktop\Small GF.jpg** **5**

## Miniature Maryland Crab Cakes / Pink Tartar Sauce **10.5**

## Franks in a Blanket / Spicy Brown Mustard **4**

## Pork Pot Stickers / Teriyaki Glaze **4**

## Spanakopita **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **3**

## Crabmeat Stuffed Mushrooms **6.5**

## Beef Sliders / American Cheese / Dill Pickle/Burger Sauce **4**

## Asiago Roasted Potatoes **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg 3**

## Sea Scallops wrapped in Bacon **C:\Users\bfisher\Desktop\Small GF.jpg** **8**

## Mini Lamb Gyro / Tzatziki Sauce **4.5**

## Asian Tuna Tartar / Cocktail Spoon **C:\Users\bfisher\Desktop\Small GF.jpg** **4.5**

## Raspberry Almond and Brie / Raspberry Sauce **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **4**

## Vegetable Cocktail Spring Roll / Sweet and Sour Sauce **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **3**

## Pork Belly Bite / Honeycup Mustard **4.5**

## Macaroni & Pepper Jack Cheese Bites **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **3**

## Coconut Shrimp / Sweet Chili Sauce **4**

## Chicken Cordon Bleu Bites / Bleu Cheese Sauce **3**

## \*Roasted Baby Lamb Chops / Rosemary Demi-glace **C:\Users\bfisher\Desktop\Small GF.jpg** **10.5**

*Gluten Free Options -* ***C:\Users\bfisher\Desktop\Small GF.jpg***

*Vegetarian Options -* ***C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg***

**Hors d’ Oeuvres**

(Continued)

**Stationary**

Baked Brie Display $10/Person

Creamy French Brie Cheese Wheel Baked / Flaky Puff Pastry

Brown Sugar / Honey / Almond Glaze

Fresh Strawberries / Toasted Baguette Rounds

Domestic Cheese and Crudité Display $11/Person

Mild Cheddar / Muenster / Gouda / Smoked Mozzarella

Pepper Jack / Swiss / Assorted Crackers

Fresh Cut Vegetables / Ranch Dipping Sauce

Add Fresh Fruit $5/Person

Mediterranean Display $13.5/Person

Hummus / Marinated Mushrooms / Tabbouleh

Stuffed Grape Leaves / Feta Cheese / Roasted Peppers

Marinated Artichoke Hearts / Grilled Pita

Antipasto Display $18/Person

Assorted Italian Meats and Cheeses / Marinated Mozzarella

Roasted Peppers / Pickled Vegetables / Marinated Tomatoes

Stuffed Cherry Peppers

Raw Bar Seafood Station\*

Clams on the Half Shell $125/100 Pieces Oysters on the Half Shell $300/100 Pieces

Shrimp Cocktail $275/100 Pieces

Cocktail Sauce / Lemons

*(minimum order is for 100 Pieces per Item)*

Sushi Station $250/50 Pieces

Spicy Tuna Roll / Crab Roll / Rainbow Roll / Philadelphia Roll

Salmon Roll / Veggie Roll / Monkey Roll / California Roll / Bonsai Roll / Shrimp Tempura Roll

Spicy Mayonnaise / Sriracha / Soy Sauce / Wasabi / Pickled Ginger

Rare Seared Black and White Sesame Tuna $165/50 Pieces

Spicy Mayonnaise / Sriracha / Soy Sauce / Wasabi / Pickled Ginger

\*Professional Shucker Fee for Raw Bar $90

**Soup and Salads**

**Soup** $5.5/Person

Choice of One

Creamy Tomato Bisque / New England Clam Chowder / Italian Wedding

Chicken Florentine / Beef Barley and Mushroom

Shrimp Bisque $6.5/Person

**Salad**

Mixed Greens House Salad $7.5/Person

Choice of One Dressing

White Balsamic Vinaigrette / Italian / Russian

Sweet and Sour Poppy Seed / Balsamic Vinaigrette / Honey Mustard

Creamy Champagne Vinaigrette / Ranch

Berkshire Italian Salad $13.5/Person

Classic Caesar Salad $7.5/Person

Wedge $7.5/Person

Iceberg Wedge / Tomato Wedges / Crispy Fried Onions / Crispy Bacon

Blue Cheese Dressing

Spinach and Strawberry **C:\Users\bfisher\Desktop\Small GF.jpg** $9/Person

Spinach Leaves / Strawberries / Crumbled Gorgonzola Cheese / Candied Walnuts

Sweet and Sour Poppy Seed Dressing

Caprese **C:\Users\bfisher\Desktop\Small GF.jpg** $10/Person

Fresh Sliced Mozzarella / Sliced Tomato / Basil

Champagne Vinaigrette and Balsamic Reduction

Poached Pear and Gorgonzola **C:\Users\bfisher\Desktop\Small GF.jpg** $9/Person

Crisp Greens / Gorgonzola Cheese / Poached Pears

Candied Walnuts / White Balsamic Vinaigrette

**Dinner Buffet**

(Minimum 25 Guests)

**Summer Picnic** $41/Person

Cheeseburgers / BBQ Chicken Breasts / Baby Back Ribs

Lettuce Leaves / Tomato / Onion / Pickle Chips

Assorted Condiments

Mixed Greens / 5 Assorted Toppings / 2 Assorted Dressings

Mini Corn on the Cob **C:\Users\bfisher\Desktop\Small GF.jpg**

Grilled Vegetables / Balsamic Reduction **C:\Users\bfisher\Desktop\Small GF.jpg**

Baked Beans / Cheddar & Scallion Corn Muffins

Italian Marinated Red Skin Potato Salad **C:\Users\bfisher\Desktop\Small GF.jpg**

Warm Peach & Blueberry Cobbler / Vanilla Ice Cream

Freshly Brewed Coffee / Assorted Hot Tea

**Italian Buffet**  $41/Person

Italian Wedding Soup

Classic Caesar Salad / Berkshire Italian Salad

Fresh Baked Rolls / Garlic and Herb Bread Sticks

Fresh Mozzarella and Tomato Salad / Basil

Stuffed Shells Marinara

Cheese Tortellini / Diced Tomatoes / Pesto Cream Sauce

Chicken Cacciatore **C:\Users\bfisher\Desktop\Small GF.jpg**

Sweet Italian Sausage / Sautéed Peppers & Onions **C:\Users\bfisher\Desktop\Small GF.jpg**

Rice Pilaf **C:\Users\bfisher\Desktop\Small GF.jpg**

Garlic Green Beans **C:\Users\bfisher\Desktop\Small GF.jpg**

Miniature Tiramisu / Espresso Crème Brulée / Chocolate Mousse

Freshly Brewed Coffee / Assorted Hot Tea

**Dinner Buffet**

(Continued, Minimum 25 Guests)

**The Berkshire Buffet**  $46/Person

Soup du Jour

Choice of One Salad

Mixed Greens / 5 Assorted Toppings / 2 Assorted Dressings

Classic Caesar Salad

Berkshire Italian Salad

Rolls / Butter

*Chef’s Choice of Vegetable & Starch*

*Assorted Cookies* / *Brownies*

Add Chef’s Choice Dessert Table $10/Person

**Fish – Please Select One**

Seared Salmon / Sundried Tomato Beurre Blanc and Balsamic Reduction **C:\Users\bfisher\Desktop\Small GF.jpg**

Seared Salmon / Sautéed Spinach / Diced Tomatoes / Roasted Garlic Beurre Blanc **C:\Users\bfisher\Desktop\Small GF.jpg**

Broiled Flounder Amandine / Toasted Almonds / White Wine Butter Sauce **C:\Users\bfisher\Desktop\Small GF.jpg**

Shrimp Scampi / Sautéed Garlic / Lemon Juice / White Wine Sauce **C:\Users\bfisher\Desktop\Small GF.jpg**

Maryland Crab Cakes / Tartar Sauce / Lemon Crabmeat Stuffed Flounder / Fresh Herb Beurre Blanc

**Chicken – Please Select One**

Seared Chicken / Wild Mushroom & Sundried Tomato Champagne Cream Sauce

Seared Chicken Marsala / Sautéed Mushrooms / Marsala Wine Sauce

Seared Chicken / Artichokes / Tomatoes / Capers / White Wine Butter Sauce

Seared Chicken Gorgonzola / Wild Mushrooms / Gorgonzola Cream Sauce

Seared Chicken Cordon Bleu / Shaved Ham / Swiss Cheese / Supreme Sauce

**Pasta – Please Select One**

Penne Vodka / Broccoli / Sliced Grilled Chicken / Vodka Sauce

Wild Mushroom Ravioli / Candied Walnuts / Gorgonzola Cream Sauce / Parmesan / Basil

Asiago Cheese Tortellini / Diced Tomatoes / Pesto Cream Sauce

Mediterranean Pasta / Kalamata Olives / Garlic / Feta Cheese / Fresh Basil

Country Style Rotini / Sweet Italian Sausage / Caramelized Onions / Creamy Country Style Sauce

Cavatelli / Crumbled Italian Sausage / Tomatoes / Extra Virgin Olive Oil / Spinach / Parmesan

**Carving Station**

**Price for buffet only**

Roasted Turkey Breast / Turkey Gravy and Cran-Apple Sauce $9/Person

Roast NY Sirloin of Beef / Bordelaise Mushroom Sauce **C:\Users\bfisher\Desktop\Small GF.jpg** $14/Person

Roast Beef Tenderloin / Port Wine Sauce / Horseradish Cream **C:\Users\bfisher\Desktop\Small GF.jpg** $15/Person

\*Chef Attendant Fee for Carving Station $90

**Plated Dinner**

All entrees accompanied by Chef’s choice of starch and vegetable

Assorted Dinner Rolls / Butter

2 Entrée Choices

($3 per person charge for 3 or more entrée’s)

**Poultry**

Chicken Parmesan $35/Person

Mozzarella Cheese / Marinara Sauce / Rotini / Parmesan / Fresh Basil

Seared Chicken Breast $35/Person

Choice of One Sauce

Marsala Wine Mushroom Sauce **C:\Users\bfisher\Desktop\Small GF.jpg**

Francaise / Lemon and Parsley Butter Sauce

Wild Mushroom / Sun Dried Tomato & Champagne Cream Sauce**C:\Users\bfisher\Desktop\Small GF.jpg**

Boursin Cheese Cream Sauce **C:\Users\bfisher\Desktop\Small GF.jpg**

Creamy Honey Dijon Sauce / Crispy Bacon / Scallions **C:\Users\bfisher\Desktop\Small GF.jpg**

**Beef**

Grilled Filet Mignon **C:\Users\bfisher\Desktop\Small GF.jpg** 6oz $52/Person

Port Wine Sauce 9oz $69/Person

Grilled 10oz NY Strip Steak $60/Person

Roasted Garlic Merlot Reduction / Crispy Onions

Grilled 8oz Flat Iron Steak **C:\Users\bfisher\Desktop\Small GF.jpg** $40/Person

Roasted Garlic and Bourbon Demi-Glace

**Pork / Lamb**

Grilled 14oz Center Cut Pork Chop **C:\Users\bfisher\Desktop\Small GF.jpg** $42/Person

Whiskey BBQ Sauce / Caramelized Onions

Roasted New Zealand Lamb Rack **C:\Users\bfisher\Desktop\Small GF.jpg** $51.50/Person

Dijon and Rosemary Demi-glace

**Plated Dinner**

(Continued)

**Fish / Seafood**

Seared Mahi-Mahi $39.5/Person

Choice of One Sauce

Pineapple Mango and Black Bean Salsa **C:\Users\bfisher\Desktop\Small GF.jpg**

Roasted Red Pepper Cream / Parsley **C:\Users\bfisher\Desktop\Small GF.jpg**

Crabmeat stuffed Flounder $39.5/Person

Fresh Herb Beurre Blanc

Blackened Salmon **C:\Users\bfisher\Desktop\Small GF.jpg** $37/Person

Lemon-Caper Aioli

Pan Seared Salmon $37/Person

Choice of One Sauce

Cucumber and Mint Yogurt Sauce **C:\Users\bfisher\Desktop\Small GF.jpg**

Sun Dried Tomato Beurre Blanc / Balsamic Drizzle **C:\Users\bfisher\Desktop\Small GF.jpg**

Olive Tapenade / Roasted Garlic Beurre Blanc **C:\Users\bfisher\Desktop\Small GF.jpg**

Maryland Lump Crab Cakes Single $37/Person

Tartar Sauce / Lemon double $47/Person

**Pasta**

Penne Vodka $27.5/Person

Broccoli / Spinach / Roasted Red Peppers / Parmesan Cheese / Fresh Basil

Cheese Tortellini $27.5/Person

Diced Tomatoes / Fresh Basil / Parmesan Cheese / Pesto Cream Sauce

Country Style Rotini $30/Person

Sweet Italian Sausage / Fennel / Sautéed Onions / Creamy Country Style Sauce

Mediterranean Penne $30/Person

Artichoke Hearts / Kalamata Olives / Garlic / Tomatoes / Spinach

Feta Cheese / Fresh Basil / Parmesan

Add Sliced Grilled Chicken Breast $4.5/Person

**Plated Dinner**

(Continued)

**Vegetarian**

Wild Mushroom Raviolis $30/Person

Gorgonzola Cream Sauce / Candied Walnuts / Fresh Basil / Parmesan

Ratatouille Stuffed Zucchini $30/Person

Garlic Hummus / Tzatziki Sauce / Balsamic Reduction

Eggplant Parmesan $30/Person

Mozzarella Cheese / Marinara Sauce / Rotini / Fresh Basil

**Combination**

Grilled Chicken Breast & Maryland Crab Cake $53/Person

Lemon-Caper Aioli

Crab Stuffed Flounder & 6oz Filet Mignon $65/Person

Fresh Herb Beurre Blanc / Port Wine Sauce

Crab Stuffed Shrimp & 6oz Filet Mignon $64/Person

Fresh Herb Beurre Blanc / Port Wine Sauce

Maryland Lump Crab Cake & 6oz Filet Mignon $66/Person

Tartar Sauce / Port Wine Sauce

Lobster Tail & 6oz Filet Mignon **C:\Users\bfisher\Desktop\Small GF.jpg** $78/Person

Drawn Butter / Port Wine Sauce

**Desserts**

**Plated**

NY Style Cheesecake $7.5/Person

Raspberry Sauce / Whipped Cream

Choice of Pie $7.5/Person

Cherry / Apple Pie

Vanilla Ice Cream

Choice of One Ice Cream $7.5/Person

Vanilla Bean / Chocolate / Mint Chocolate Chip

Sorbet (DF/GF)

Rolled Wafer Cookie

NY Style Caramel Toffee Cheesecake $7.5/Person

Caramel Sauce / Whipped Cream

Seasonal Fruit Crisp $8.5/Person

Vanilla Ice Cream

Fudge Brownie Sundae $8.5/Person

Vanilla Ice Cream / Chocolate Sauce / Whipped Cream / Cherry

NY Style Gourmet Turtle Cheesecake $10/Person

Fudge / Caramel / Pecans / Whipped Cream

Chocolate Cake $10/Person

Chocolate Sauce / Coffee Ice Cream

Carrot Cake $10/Person

Caramel Sauce

Vanilla Bean Crème Brulée $12/Person

Fresh Berries

Fresh Seasonal Berries $11/Person

Whipped Cream

Tiramisu $10/Person

Whipped Cream and powdered sugar

Warm Chocolate Lava Cake $11/Person

Raspberry Sauce / Vanilla Ice Cream

Limoncello Cake $10/Person

Whipped Cream and Macerated Berries

**Desserts**

(Continued)

**Stationary**

Chef’s Dessert Table Miniature Desserts $16/Person

Ice Cream Sundae Bar $9/Person

Vanilla Bean Ice Cream

Crushed Oreo Cookies / Reese’s Peanut Butter Cups / Walnuts

Sliced Strawberries / House-Made Caramel Sauce / Hershey’s Chocolate Sauce

Maraschino Cherries / Whipped Cream