

Daily Breaks

Daily Break Schedules are \$7.25 per person, per break or all three for \$17.95

Break items will be removed at the beginning of the next scheduled break or intermission

To Start

Whole Fruit, Assorted Muffins and Danish
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Bottled Water

Mid Morning Stretch

Granola Bars
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Bottled Water

Afternoon Stretch

Freshly Baked Assorted Cookies
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Bottled Water

Theme Breaks

Theme breaks are \$7.95 per person

Break items will be removed at the beginning of the next scheduled break or intermission

The Willie Wonka

Assorted Chocolate Bars,
Candies, Popcorn and Pretzels
Soft Drinks, Bottled Water, Milk

Good Olde Summer Time

Giant Warm Soft Pretzels with Mustard,
Lemonade, Soft Drinks

Mexican Border

Tortilla Chips, Mild Salsa and Guacamole
Mini Burritos
Soft Drinks, Bottled Water

Good Humor Truck

A variety of Good Humor Ice Cream Favorites
Soft Drinks, Bottled Water

Prices do not include 21% Service Charge and Applicable Taxes

A La Carte

Beverage Service

Colombian Coffee and Decaffeinated Coffee	\$25.00 Per Gallon
Hot Tea	\$25.00 Per Gallon
Non-Alcoholic Fruit Punch	\$22.50 Per Gallon
Lemonade	\$21.00 Per Gallon
Iced Tea	\$21.00 Per Gallon
Fruit Juices	\$2.20 Each
Bottled Waters	\$1.75 Each
Assorted Soft Drinks	\$1.75 Each
Milk Half-Pint Containers	\$1.25 Each

Breakfast Items

Assorted Pastries	\$24.00 per dozen
Assorted Muffins	\$24.00 per dozen
Bagels with Cream Cheese & Jellies	\$24.00 per dozen

Afternoon Snacks

Assorted Baked Cookies	\$19.95 per dozen
Brownies	\$19.95 per dozen
Hot Soft Pretzels with Mustard Sauce	\$2.25 each
Assorted Individual Bags of Chips	\$1.25 each

Prices do not include 21% Service Charge and Applicable Taxes

Banquet Breakfast Buffets...

Buffets require a minimum purchase for 20 guests

The Continental

\$8.75 per person

Chilled Tropicana Pure Premium Orange Juice
Coffee & Tea Service
Assorted Muffins and Danish
Seasonal Whole Fruit
Cold Cereal Assortment
Whole & Skim Milk

Farm and Country

\$11.95 per person

Chilled Tropicana Pure Premium Orange Juice
Coffee & Tea Service
Sliced Seasonal Fruit
Assorted Muffins and Danish
Fluffy Scrambled Eggs with Toppings of: Sautéed Mushrooms,
Peppers with Onions and Shredded Cheddar Cheese
thick cut Oscar Mayer Bacon and Sausage
Skillet Brown Potatoes
Southern Grits
Creamed Sausage Gravy

City Bistro

\$14.50 per person

Chilled Tropicana Pure Premium Orange Juice
Coffee & Tea Service
Seasonal Fruit and Yogurt Parfait
Assorted Muffins and Danish
Kellogg's Brand Cereals with Low Fat Milk
Mini Bagels with Cream Cheese and Cold Nova Smoked Salmon
Fluffy Scrambled Eggs with Ham and Cheese
Cheese Blintzes with Fruit Sauce

Prices do not include 21% Service Charge and Applicable Taxes

Luncheon Salad Selections

Groups less than 30 may only choose one Entrée selection for the entire group,
30 and above may choose two Entrées

Lunch entrees are served from 11am- 2pm only

Grilled Chicken Caesar Salad **\$13.50**

Strips of Grilled Boneless Breast Chicken
over a Bed of Fresh Romaine Lettuce with Crisp Croutons,
Shredded Parmesan Cheese and
Classic Caesar Dressing

Chilled Seafood Salad **\$15.25**

Cocktail Shrimp and Lump Crab Meat on a bed of Mixed Baby greens,
with Cheese Crostini
and a Citrus Vinaigrette Dressing

Chef Salad **\$12.95**

Julienne Strips of Turkey and Ham,
Provolone Cheese, Cheddar Cheese, Bacon,
Egg and Tomato wedges on a Bed of Mixed Baby Greens
Choice of Dressing

All Salads are accompanied by: Warm Rolls, Butter and Chef's Dessert Selection

Coffee and Iced Tea Service

Prices do not include 21% Service Charge and Applicable Taxes

Luncheon Sandwiches and Such.....

**Groups less than 30 may only choose one Entrée selection for the entire group,
30 and above may choose two Entrées**

Lunch entrees are served from 11am- 2pm only

American Club **\$13.95**

Sliced Turkey and Bacon Strips American Cheese,
Lettuce, Tomato and Mayonnaise
served on toasted Bread

Deli Ham **\$12.95**

Thin sliced Smokehouse Ham, Swiss Cheese and
Cole Slaw stacked high on a Kaiser Roll

Cold Roasted Beef **\$13.95**

Thin Sliced roasted Beef Tenderloin, Provolone Cheese, Lettuce and Tomato
served on a Kaiser Roll with a side of Caramelized Onion Relish

The Paris Croissant **\$13.95**

Choice of Traditional Chicken or Tuna Salad,
Lettuce and Tomato served on a Flaky Butter Croissant

**All luncheon Sandwiches above are accompanied by: Tri-Colored Pasta Salad or Potato Salad,
Kosher Dill Pickle Spear and Chef's Dessert Selection**

Coffee and Iced Tea Service

Boxed Lunch **\$9.95**

Deli Style Sandwich with Turkey or Ham with Swiss Cheese accompanied by Lettuce and Tomato
Potato Chips and Kosher Dill Pickle
Iced Tea

Individual Pizza **\$9.95**

Served with choice of two toppings
Iced Tea

Prices do not include 21% Service Charge and Applicable Taxes

Plated Luncheon Selections

Groups less than 30 may only choose one Entrée selection for the entire group,
30 and above may choose two Entrées

Lunch entrees are served from 11am- 2pm only

Northwest Coast Salmon **\$17.75**

Grilled Fillet of Salmon with Tarragon Cream Sauce

Chicken Florentine **\$16.50**

Boneless Breast of Chicken seasoned with Lemon Pepper
Served over a bed of Sautéed Spinach with a Buerre Blanc Sauce

Pasta Primavera **\$15.50**

Sautéed Seasonal Vegetables over Linguini
with a Parmesan Cream Sauce

Marinated Flank Steak **\$16.95**

Oven Roasted and thin sliced served with Sautéed Peppers,
Sweet Onions, Mushrooms and a Red Wine Sauce

Baked Atlantic Cod **\$16.75**

Baked with Clarified Butter and served with a Fruit Chutney

Roasted Pork Loin **\$17.75**

Slices of Oven Roasted Pork Loin on a base of
Rosemary Cream Sauce

All Entrées are accompanied by: Chef's choice of Seasonal Vegetable, appropriate Starch, Warm Rolls, Butter and Chef's Dessert Selection.

Coffee and Iced Tea Service

Prices do not include 21% Service Charge and Applicable Taxes

Cold Luncheon Buffet Selections

All Buffets require a minimum purchase for 25 guests

Lunch entrees are served from 11am- 2pm only

Deli Buffet ***\$15.95 per person***

Tossed Greens with Assorted Dressings
Pasta Salad, Potato Salad

Sliced Turkey Breast, Smokehouse Ham, Roasted Beef,
Cheddar, Swiss, Provolone Cheeses,
Lettuce, Tomato, Onion, Kosher Dill Pickles
Assorted Bakery Bread & Rolls
Appropriate Condiments

Assorted Freshly Baked Cookies

Coffee and Iced Tea Service

Executive Deli Buffet ***\$18.95 per person***

Soup of the Day

Tossed Greens with assorted Dressings,
Pasta Salad, Potato Salad

Sliced Turkey Breast, Smokehouse Ham, Roasted Beef,
Genoa Salami, Cheddar, Swiss, Provolone Cheeses,
Lettuce, Tomato, Onion, Kosher Dill Pickles, Olives, Pepperoncini's, Relishes
Assorted Bakery Bread & Rolls, Appropriate Condiments

Assorted Deluxe Desserts

Coffee and Iced Tea Service

Prices do not include 21% Service Charge and Applicable Taxes

Hot Luncheon Buffet

All Buffets require a minimum purchase for 25 guests

Lunch entrees are served from 11am- 2pm only

\$19.95 per person

Tossed Greens with Assorted Dressings
Potato Salad, Pasta Salad

Choice of Two Entrées:

Chicken Divan
Sliced Smokehouse Ham
Homestyle Meatloaf
Southern Fried Chicken
Beef Burgundy
Turkey Devonshire
Lemon Pepper Perch
Stuffed Peppers
Cajun Seafood Creole
Chicken Vermouth
Vegetarian Lasagna

Fresh Vegetable of the Day

Choice of Two Accompaniments:

Parsley New Potatoes
Oven Roasted Potatoes
Mashed Potatoes
Wild Rice
Rice Pilaf

Variety of Fresh Breads & Butter

Assorted Desserts

Coffee and Iced Tea Service

Prices do not include 21% Service Charge and Applicable Taxes

Plated Banquet Dinner Selections

Groups less than 30 may only choose one Entrée selection for the entire group,
30 and above may choose two Entrées

Chicken Cordon Bleu **\$23.95**
Boneless Breast of Chicken stuffed with Smokehouse Ham and Imported Swiss Cheese rolled in Savory Bread Crumbs and Oven Roasted.

Carolina Homestyle Pork Chop **\$25.95**
Oven Roasted and served on a bed of Herb Dressing with a Wild Mushroom Demi Sauce

Roasted Prime Rib of Beef **\$28.95**
Slow Roasted to your desire, served with Au Jus

Pecan and Peach Chicken **\$23.95**
Sautéed Boneless Breast of Chicken topped with Caramelized Pecans served on a Base of Peach Sauce

Mixed Grill **\$26.95**
Boneless Breast of Chicken with Sweet Basil Pesto and Jumbo Gulf Coast Shrimp

Herb Encrusted Salmon **\$25.95**
Aromatic blend of fresh oregano, basil and parsley enhances Atlantic Salmon nestled on a bed of spinach

All Entrées are accompanied by: Chef's " Holiday House Salad", Seasonal Vegetables and Appropriate Starch, Warm Rolls, Butter and Chef's Dessert Selection

Coffee and Iced Tea Service

Prices do not include 21% Service Charge and Applicable Taxes

Dinner Buffets

Dinner Buffets require a minimum purchase for 25 guests

\$27.95 per person

Tossed Greens with assorted Dressings, Potato Salad, Pasta Salad

Choice of Two Entrees:

Chicken Divan
Sliced Smokehouse Ham
Salmon Florentine
Roasted Pork Tenderloin
Sliced Sirloin of Beef
Chicken Cordon Bleu
Baked New England Cod

Fresh Vegetable of the Day

Choice of Two Accompaniments:

Parsley New Potatoes
Oven Roasted Potatoes
Mashed Potatoes
Wild Rice
Rice Pilaf

Variety of Fresh Breads & Butter

Assorted Deluxe Desserts

Coffee and Iced Tea Service

Prices do not include 21% Service Charge and Applicable Taxes

Theme Dinner Buffets

Theme Buffets require a minimum purchase for 25 guests. Menus may not be altered.

Carolina Country

\$26.25 per person

Mixed Greens with Assorted Dressings
Potato Salad and Cole Slaw
Brunswick Stew, Pulled Pork BBQ, Fried Chicken
Oven Roasted Potatoes
Buttered Corn, Green Beans with Bacon
Hushpuppies, Buttermilk Biscuits

New Orleans, Bourbon Street

\$30.95 per person

Mixed Greens with Assorted Dressings
Pasta Salad and Marinated Vegetable Salad
Louisiana Gumbo
Creole Catfish with Crawdads, Blackened Boneless Chicken Breast
Dirty Rice with Red Beans
Roasted Peppers, Zucchini and Yellow Squash
Sweet Onion Rolls, Cheese Biscuits

Roma Italia

\$29.50 per person

Italian Wedding Soup
Antipasta and Caesar Salad
Meat Lasagna, Chicken Marsala, Shrimp Alfredo over Fettucine
Steamed Broccoli with Garlic Butter, Italian Squash Medley
Bread Sticks, Garlic Toast

Colonial America

\$32.50 per person

New England Clam Chowder
Mixed Greens with Assorted Dressings
Harvard Beet Salad, Carrot and Raisin Salad
Yankee Pot Roast, Turkey with Dressing, Baked Cod
Roasted Garlic Mashed Potatoes
Candied Carrots, Sweet Peas, Cranberry Sauce
Variety of Fresh Breads & Butter

Buffets include: Assorted Desserts, Coffee and Iced Tea Service

Prices do not include 21% Service Charge and Applicable Taxes

Reception Beverages and Such...

Minimum of 30 guests for all bars. Bartender fee \$50.00 per bar.

Cash Bar

Cash Bar Prices are inclusive of Sales Tax.

Guests pay for drinks when ordering.

Call Brands	\$5.75	Domestic Beer	\$3.75
Premium Brands	\$6.75	Imported Beer	\$4.75
House Wine	\$5.00	Soft Drinks	\$2.00

Host Bar

All Charges reflect the actual number of drinks served.

Prices do not include Applicable Taxes.

Host pays for all drinks consumed.

Call Brands	\$5.35	Domestic Beer	\$3.50
Premium Brands	\$6.35	Imported Beer	\$4.50
House Wine	\$4.75	Soft Drinks	\$1.75

<i>Champagne</i>	<i>\$19.00 - \$30.00 per bottle</i>
<i>Sparkling Cider</i>	<i>\$22.00 per bottle</i>
<i>House Wines</i>	<i>\$22.00 per bottle</i>
<i>Champagne Punch</i>	<i>\$49.00 per gallon</i>
<i>Vodka or Rum Punch</i>	<i>\$49.00 per gallon</i>

<i>Colombian Coffee</i>	<i>\$25.00 Per Gallon</i>
<i>Decaffeinated Coffee</i>	<i>\$25.00 Per Gallon</i>
<i>Hot Tea</i>	<i>\$25.00 Per Gallon</i>
<i>Non-Alcoholic Fruit Punch</i>	<i>\$22.50 Per Gallon</i>

Dry Snacks

Potato Chips and/or Pretzels @ \$7.00 per pound
Party Dip @ \$5.00 each
Goldfish and/or Chex Party Mix @ \$9.00 per pound
Mixed Cocktail Nuts @ \$20.00 per pound

Prices do not include 21% Service Charge and Applicable Taxes

Reception Hors d'oeuvres

Prices are Per 100 Pieces

The following items are sold by the piece. When considering by the piece purchases, one should plan on a minimum consumption of ten pieces per person per hour.

<i>Phyllo wrapped Greek Cheese and Spinach Pies</i>	<i>\$160.00</i>
<i>Chicken Drumettes with Honey Mustard Sauce</i>	<i>\$150.00</i>
<i>Broccoli and Cheese Puffs</i>	<i>\$140.00</i>
<i>Vegetable Egg Rolls with Mustard Sauce</i>	<i>\$150.00</i>
<i>Swedish Meatballs</i>	<i>\$150.00</i>
<i>Oriental Pork Egg Rolls with Mustard Sauce</i>	<i>\$150.00</i>
<i>Stuffed Mushroom Caps</i>	<i>\$175.00</i>
<i>Mozzarella Sticks with Marinara Sauce</i>	<i>\$150.00</i>
<i>Mini Spinach Pies</i>	<i>\$150.00</i>
<i>Hot Wings with Blue Cheese Dressing</i>	<i>\$150.00</i>
<i>Fried Zucchini</i>	<i>\$140.00</i>
<i>Chicken Tenders with Tarragon Sauce</i>	<i>\$150.00</i>
<i>Mini Crab Cakes</i>	<i>\$225.00</i>
<i>Assorted Petite Quiche</i>	<i>\$150.00</i>
<i>Fried Mushroom Ravioli with Parmesan Cream Sauce</i>	<i>\$150.00</i>
<i>Smoked Turkey & Ham on Silver Dollar Rolls</i>	<i>\$150.00</i>
<i>Scallops wrapped in Bacon</i>	<i>\$225.00</i>
<i>Iced Gulf Shrimp with Cocktail Sauce</i>	<i>\$275.00</i>
<i>Deviled Eggs</i>	<i>\$140.00</i>
<i>Fried Coconut Shrimp with Plum Sauce</i>	<i>\$225.00</i>
<i>Petite Beef Wellington</i>	<i>\$225.00</i>

Prices do not include 21% Service Charge and Applicable Taxes

Reception Enhancements

Minimum of 30 guest for all reception enhancements

~ Displays ~

<i>Garden Vegetable Crudités with Herbed Dressings</i>	<i>\$3.50 per person</i>
<i>Domestic & Imported Cheese Display with Crisps</i>	<i>\$3.99 per person</i>
<i>Display of Seasonal Fruits and Berries</i>	<i>\$3.99 per person</i>

~ Carving Stations ~

Served with Mini Rolls and Appropriate Condiments

<i>Roasted Top Round of Beef (serves 75)</i>	<i>\$350.00</i>
<i>Baked Bone-In Ham (serves 50)</i>	<i>\$200.00</i>
<i>Roasted Breast of Turkey (serves 30)</i>	<i>\$165.00</i>

~ Pasta Station ~

Served with Sweet Cream Butter and Mini Rolls

Skillet tossed Tri - Colored Tortellini with Alfredo Sauce
\$4.99 per person

~ Scampi Station ~

Served with Steamed Rice

Sautéed Shrimp with Garlic, Fresh Parsley, Butter & White Wine
\$8.25 per person

~ Tex Mex Station ~

*Choice of Seasoned Chicken or Beef with Sautéed Onions, Sweet Peppers,
Flour Tortillas, Shredded Jack Cheese, Mild Salsa and Sour Cream*
\$5.99 per person

Prices do not include 21% Service Charge and Applicable Taxes