



CONTINENTAL BREAKFAST

Sliced Fresh Fruit

Assorted Juices (to include Orange, Cranberry and Tomato)

Chef's Choice of Breakfast Pastry (Scones, Fruit Muffins, Danish, Sweet Rolls, Donuts and Banana Bread)

Coffee and Assorted Teas



BREAK SNACKS

Assorted Sodas and Bottled Water

Whole Seasonal Fruit

Chef's Choice of Pastry (Gourmet Cookies, Fudge Brownies, Lemon Bars, Blond Brownies and Pecan Squares)

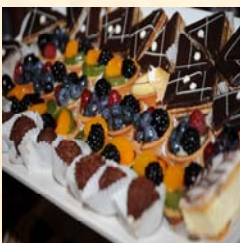


LUNCHEON ENTREES

Includes Bread Sticks, Fresh Baked Roll (except Sandwiches), Dessert and Beverage (non-alcoholic)

Beefeaters Salad

Sliced Beef Tenderloin on Mixed Greens, garnished with Grilled Vegetables, Tossed with Dijon Vinaigrette



Grilled Chicken Caesar Salad

Romaine Lettuce Tossed with Caesar Dressing, Grilled Marinated Chicken Breast, Garlic Croutons, Tomato and Hard Boiled Egg

Asian Chicken Salad

Marinated Chicken Breast on Lo Mein Noodles with Asparagus, Pea Pods, Red Pepper, Water Chestnuts, Carrots and Oriental Dressing



Poached Salmon Salad

Chilled Poached Salmon Filet on Mixed Greens with Tomato, Cucumber, Red Onion Rings, Olives and Creamy Dill Dressing



London Broil

Grilled Marinated Flank Steak served with Herbed Crushed Potato, Mixed Squash, Red Pepper and Portabello Sauce

Roast Breast of Chicken

With Provolone Sauce served with Sugar Snap Peas and Diced Tomato accompanied by Sautéed Tri-Color Rotini



Petite Filet Mignon

With Morel Mushroom Sauce served with Swiss Custard Potato and Fresh Asparagus

Grilled Marinated Gulf Shrimp

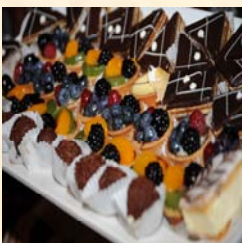
On a bed of Vegetable Couscous with Glazed Pea Pods and Carrots



SANDWICH SELECTIONS

Includes Dessert and Beverage (non-alcoholic)

Italian Focaccia Bread Filled with Italian Salami, Turkey Breast, Provolone Cheese, Lettuce, Tomato and Herbed Mayonnaise, served with Fresh Sweet Potato Chips



Fresh Whole Grain Roll with Marinated Grilled Red Pepper, Zucchini Squash and Portabello Mushroom Cap, served with Vegetable Chips

Fresh Baked Sourdough Roll with Southwestern Marinated Grilled Chicken Breast, served with Nacho Chips and Tomato Salsa



Spinach Tortilla Roll-up filled with Smoked Turkey Breast, Cajun Cream Cheese, Shredded Lettuce and sliced Tomato, served with Sweet Corn Salad



STATION SELECTIONS

Includes Dessert and Beverage (non-alcoholic)



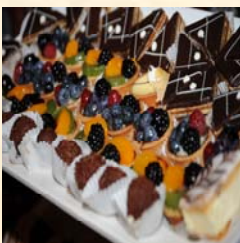
Pasta Bar

Three freshly prepared Pastas (Sweet Potato Gnocchi, Whole Wheat Fettuccine, Rainbow Cheese Tortellini) sautéed with Garlic and Fresh Basil accompanied by Marinara and Alfredo Sauce. Includes Caesar Salad, Marinated Tomato with Fresh Mozzarella Salad and Fresh Fruit Salad



Deli Buffet

Sliced Turkey, Ham, Salami, Cheddar Cheese, Provolone Cheese, Swiss Cheese, Lettuce, Tomato, Pickles and Condiments. Fresh baked Bread and Rolls. Accompanied by American Style Potato Salad, Country Cole Slaw and Potato Chips.



Carving Station

Fresh Roasted Beef Tenderloin and Glazed Turkey Breast carved to order onto Petite Rolls with Condiments. Station includes Grilled Vegetables, Roasted Herb Potato Salad and Caesar Salad.



The Dinner Menu



Your entrée includes a Premium Bar, Chef's Choice of five passed Hors d'oeuvres, a Formal Dinner with Wine, Dessert, and Coffee and Tea Service after dinner.

APPETIZERS

Shrimp stuffed with Herbed Boursin Cheese, Peppercream Sauce

Ravioli filled with Ricotta and Spinach served with Marinara Sauce

Grilled Portobello Mushroom filled with Wild Mushroom Pate and Truffle Cream



SOUP

HOT

*Wild Mushroom Consommé
Winter Vegetable
Minnesota Wild Rice*

COLD

*Gazpacho
Chilled Fruit
Chilled Cucumber*



SALADS

Wild Greens with Pinenuts, Edible Flowers and Balsamic Vinaigrette

Baby Spinach Salad with Strawberries, Toasted Pecans and Poppy Seed Dressing

Romaine Hearts with Fresh Mozzarella, Grape Tomatoes, Ripe Olives and Red Wine Dressing

Bibb Lettuce with Dried Cranberries, Gorgonzola, Glazed Walnuts and Raspberry Vinaigrette

Bibb Lettuce with Red Pepper, Jicama Batons and Lemon Vinaigrette



For both soup and salad, apply an additional charge

ENTREES

Petite Filet of Beef with Bordelaise Sauce and Pesto Shrimp Duet

Grilled Filet of Beef with Morel Mushroom Sauce

Grilled Filet of Beef with Thyme Sauce

Salmon en Croute with Spinach and Herbed Butter Sauce

Macadamia Nut Crusted Grouper with Mango Chutney Salsa

Grilled Halibut with Lemon Caper Butter Sauce

Breast of Chicken with Artichokes, Sundried Tomatoes and Capers

Breast of Chicken with Wild Mushrooms and Armagnac Sauce

*Chicken Stuffed with Spinach, Ricotta and Pinenuts with Parmesan
Sauce*

Breast of Chicken with Cranberry Orange Sauce

Vegetarian Options:

Portobello Mushroom Cap with Grilled Vegetable Tower

Spinach and Artichoke Ravioli

Pasta and Vegetable Rotello



The Station Party



*Your Station Party price includes
Hors d'oeuvres for the Cocktail Hour,
Three Food Stations, Dessert,
and Coffee and Tea Service
(Bar service available at additional cost)*



CARVING STATION

*Chef to carve
Roasted Tenderloin of Beef
Glazed Turkey Breast served with
Herb Mayonnaise, Horseradish, Mustard
Variety of Silver Dollar Rolls
Oven Roasted Seasonal Vegetables*



PASTA STATION

*Sweet Potato Gnocchi
Whole Wheat Fettuccine
Rainbow Cheese Tortellini served with
Pesto Sauce, Alfredo Sauce, Marinara Sauce
Fresh Basil and Garlic
Focaccia Bread*



GARDEN STATION

*Caesar Salad
Sliced Fruit Panache
Herb Roasted Red Bliss Potato Salad
Italian Tomatoes and Fresh Mozzarella
in Balsamic Vinaigrette*



Heavy Hors d'oeuvres Reception

*To include action stations and butler style hors
d'oeuvres*



Reception to include:

Chef's Choice of 5 passed hors d'oeuvres

*Chef Carved Beef Tenderloin and Honey Glazed Turkey
Ham*

with assorted rolls and accompaniments



Jumbo Shrimp on Ice with Cocktail Sauce and Aioli

*Italian Style Grape Tomatoes and Fresh Mozzarella
Salad, Tapenade with French bread, Domestic and
Imported Cheese and Crackers with Grapes,
Crudities with Herb Dip*



Mini Dessert Buffet and Coffee



Desserts



*Below is a selection of wonderful desserts.
Select one of these to compliment your menu or offer a
wider variety by choosing either a Sample Plate or
Dessert Buffet.*



*Carrot Cake with Cream Cheese Frosting
White Chocolate Mousse Cake with Raspberry Sauce
Flourless Chocolate Cake with Raspberry Sauce*

Black Forest Cake

German Chocolate Cake

Chocolate Macadamia Nut Torte

Traditional New York Style Cheese Cake

Turtle Cheesecake

White Chocolate Cheese Cake

Cappuccino Cheesecake

Boston Cream Pie

Raspberry Sacher Torte

Deep Dish Apple Pie

Mixed Fruit Tart

Bailey's Irish Cream Pie

Seasonal Fresh Berries with Anglaise Sauce

White Chocolate Mousse with Berries

Key Lime Pie



FULL DESSERT BUFFET

A beautiful presentation that will allow your guests to sample an array of special desserts including deluxe coffee service. This is the perfect compliment to end the evening magnificently.



*Assorted Tartlets
Assorted Mini Cheesecakes
Cannoli
Chocolate Dipped Fruits
Truffles
Butter Cookies
Pastries*



MINI DESSERT BUFFET

A simpler version of the Dessert Buffet excluding coffee service.



ICE CREAM SUNDAE BAR

SELECTION OF SEASONAL FRESH FRUITS

FRESH BAKED GOURMET COOKIES

An assortment of fresh baked Gourmet Cookies



***TRUFFLES AND CHOCOLATE DIPPED FRUITS AND
DELUXE COFFEE SERVICE***

CHOCOLATE FOUNTAIN

ASSORTED CUPCAKES

A per person service fee will be assessed for parties wishing to provide their own sweet table

Bar Service available at additional cost, three hour minimum.

