

**Power Break** (\$11.95 per person)

Assorted Powerade® drinks  
Full Throttle Energy drinks  
Assorted power bars  
Fresh whole fruit  
Trail mix  
Bottled water

**The Lazy Summer** (\$13.95 per person)

Oreo ice cream sandwiches  
UDairy Creamery & Nestle ice cream bars  
Gourmet buttered popcorn  
Potato chips with zesty French onion dip  
Bottled water

**Top of The Morning** (\$10.95 per person)

Sliced seasonal fruits  
Assorted muffins, danishes, & pastries  
Freshly brewed coffee, decaf, & herbal teas  
Fresh squeezed orange, apple, & cranberry Juice

**Ball Park Break** (\$9.95 per person)

Carmel popcorn  
Hot, soft pretzels  
Mixed nuts  
Flavored water ices  
Assorted sodas  
Bottled water

**Afternoon Refresher** (\$9.95 per person)

Assorted cookie & brownie tray  
Chilled Assorted fruit yogurts  
Granola & Nutri-Grain® bars  
Bottled water  
Party mix  
Assorted sodas

**Smart Snacker** (\$11.95 per person)

Seasonal fresh fruit with yogurt & granola  
Granola & Nutri-Grain® bars  
Fresh squeezed orange, apple, & cranberry juice  
V8 juice  
Bottled water

- Check out our [a la carte Additions](#) page to enhance your meal experience

• Prices are based on 2 hours of food & service

## Accompaniments

**The Candy Cane** (\$7.00 per person) – A holiday display of freshly-brewed regular, flavored & decaffeinated coffees, hot chocolate, spiced cider & assorted teas. Accompanied by cinnamon sticks, candy canes, assorted flavored creamers, whipped cream, fresh fruit wedges, honey, marshmallows, powdered vanilla, chocolate & cinnamon, chocolate shaving & raw sugar.

**Winter Wonderland** (Choose 1 – \$7.00 per person)

Assorted cakes, pies, & mousses

Assorted dessert bars, cookies, & brownies

**Stocking Stuffer** (\$5.00 per person) – A festive display of hot spiced cider, cinnamon sticks, egg nog, & candy canes.

## Holiday Hors D'Oeuvres

Spanakopita

Crab-stuffed mushrooms

Smoked salmon canapes

Vegetable spring rolls

Red skin potato boats with bacon & cheese

Portabella mushrooms & spinach crostini

Mozzarella & sun-dried tomato bruschetta

Blackened filet tips

Coconut shrimp

Hot spinach & artichoke dip

Sausage & olive tapenade

Buffalo chicken skewers

**The Chestnut** (\$18.00 per person) – Choose 5 hors d'oeuvres. Served with egg nog & holiday punch.

**Silver Bells** (\$25.00 per person) – Choose 5 hors d'oeuvres. Served with egg nog & holiday punch, gourmet coffee & tea, assorted cookies, dessert bars, & brownies.

**The Plump Snowman** (\$31.00 per person + \$35.00 chef's fee per 25 guests per hour) – Choose 5 hors d'oeuvres. Choose 1 entrée from the Carving Station. Served with egg nog, holiday punch, gourmet coffee & tea.

**Carving Station** (Choose 1) –

Smoked Black Oak ham with stone-ground Dijon mustard

Roasted Tom Turkey with cranberry cherry relish

Sirloin Angus beef

- Dinner buffet requires a 25 person minimum
- All dinner buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Fresh baked rolls & butter
- Your choice of one (1) salad, two (2) accompaniments, two (2) entrées, & desserts
- \$30.95 per guest

## Salads

**Spring Green** – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers & shaved onions unite to create this classic, delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

**Caesar** – Fresh romaine lettuce, parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad.

**Spinach** – Local spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon & toasted walnuts. Served with a raspberry vinaigrette.

**Grilled Vegetable** – Garden vegetables marinated in a light homemade vinaigrette & fresh herbs.

**Antipasto** – Assorted sliced Italian meats, gourmet provolone, marinated vegetables, Kalamata olives, & fire-roasted red peppers

**Greek Feta Cheese & Cucumber Couscous** – Fresh diced Roma tomatoes, red onions, & a lemony citrus vinaigrette served atop a Greek feta cheese & cucumber couscous.

- Each additional salad: \$3.50 per guest

## Entrées

**Chicken Tuscany** – Seasoned grilled chicken breasts topped with a roasted tomato cream sauce & shredded Parmesan cheese.

**Chicken Marsala** – Seared chicken breasts with fresh local grown mushrooms, sweet Marsala wine, & a rich demi-glace sauce.

**Grilled Pork Loin** – Herb roasted pork loin, seasoned, & served with a sweet & zesty pineapple salsa.

**London Broil** – Slow roasted USDA choice Angus flank, served in a rosemary mushroom sauce.

**Sliced Sirloin** – Tender slices of beef served in a locally-grown wild mushroom ragout.

**Roasted Turkey** – Oven roasted turkey breast, sliced & served with a mint sage dressing.

**Baked Tilapia** – Fresh tilapia, baked & served with a spicy tomato chutney.

**Broiled Salmon** – Fresh Atlantic salmon, broiled & served in a zesty lemon dill sauce.

**Blue Hen Chicken** – Tender boneless breast of chicken, topped with our jumbo lump crabmeat, & finished with a creamy Mornay sauce. (\$4.00 additional per person)

**Stuffed Flounder Florentine** – Fresh flounder roulades stuffed with spinach, garlic, & topped with a parmesan cream sauce.

**Tuna Puttanesca** – Grilled yellowfin tuna served with a zesty sauce of roasted tomato, onions, olives & capers over orzo pasta.

- Each additional salad: \$3.50 per guest

## Accompaniments

Rice Pilaf Medley

Herb Roasted Red Bliss Potatoes

Potatoes Au Gratin

Chef's Choice of Seasonal Garden Fresh Vegetables

Roasted Garlic Mashed Potatoes

- Each additional salad: \$3.50 per guest

## Desserts

Assortment of cakes, fruit tarts, & cream pies

Assortment of brownies, cookies, & dessert bars

- Breakfast buffets requires a 25 person minimum
- All Breakfast buffets are served with freshly brewed Coffee, Decaf & Herbal Tea
- Fresh squeezed orange, apple, & cranberry juice
- Fresh seasonal sliced fruit, assorted muffins, pastries, & danishes

**Delaware Starter** (\$15.95) – Fresh scrambled eggs, breakfast potatoes, hickory smoked bacon, & country sausage.

**Blue & Gold Breakfast** (\$17.95) – Fresh scrambled eggs, apple & blueberry stuffed pancakes with warm maple syrup, hickory smoked bacon, & country sausage.

**Southern Style** (\$16.95) – Warm buttermilk biscuits, country gravy & grits, smoked country ham, fresh scrambled eggs or Kentucky-style scrambled eggs (peppers & onions), & hickory smoked bacon.

**Get Up & Go Sandwiches** (\$15.95) – Served with individual hash brown potatoes

Morning Meal Sandwich – Egg, sausage & cheese on an English muffin

Sunrise Starter Sandwich – Egg, bacon & Monterey Jack cheese on a LaBaccia roll

Healthy Start Sandwich – Egg whites, Canadian turkey bacon, Havarti cheese.

- All plated lunches are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Fresh baked rolls, butter, & choice of salad
- Chef's choice of seasonal garden vegetables

## Salads (Choice of 1)

**Spring Green** – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

**Caesar** – Fresh romaine lettuce, parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad. *(\$1.00 additional per person)*

**Spinach** – Local spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon, & toasted walnuts. Served with a raspberry vinaigrette. *(\$2.00 additional per person)*

## Appetizers

**Shrimp Cocktail** – Chilled jumbo shrimp served with homemade cocktail sauce & fresh lemon wedges. *(\$6.00 additional per person)*

**Jumbo Lump Crab Cakes** – Our signature dish. Pan-seared & with no fillers, served with a Creole mustard sauce. *(\$6.00 additional per person)*

**Tomato & Mozzarella** – Beef steak tomatoes, fresh hand-picked basil, fresh mozzarella cheese, & drizzled with garlic infused light olive oil vinaigrette. *(\$5.00 additional per person)*

## Entrées

**Beef Medallion** (\$31.95 per guest) – Prime beef medallion with a garlic shallot cream sauce served with twice-baked potato with cheddar cheese & chives.

**Grilled Atlantic Salmon** (\$22.95 per guest) – Fresh Atlantic salmon with your choice of a savory lemon-herb sauce or Cajun spices. Served with a wild mushroom risotto.

**Jumbo Lump Crab Cake** (\$29.95 per guest) – Our signature dish. Pan-seared & with no fillers, served with a Creole mustard sauce & rice pilaf.

**Veal Saltimbocca** (\$26.95 per guest) – Tender veal medallions sautéed with Italian prosciutto, tomatoes, garlic, sage, & topped with melted mozzarella. Served with oven-roasted red bliss potatoes.

**Chicken Carbonara** (\$19.95 per guest) – Seared tender boneless chicken breasts with a prosciutto parmesan cream sauce. Served with Italian style polenta cake.

**Rosemary Pork Loin** (\$18.95 per guest) – Rosemary seasoned pork tenderloin, broiled & topped with a fresh peach compote & served with Potatoes Au Gratin.

**Vegetable Lasagna** (\$18.95 per guest) – Fresh vegetable lasagna served with a garlic cream sauce & robust tomato marinara.

## Dessert (Choose 1)

Chocolate torte

Tiramisu

Cheese cake with strawberry topping

Deep dish apple pie

UDairy Creamery ice cream or sorbet

Fresh fruit parfait *(\$2.00 additional)*

- See dessert book for details on cakes & pies

- All plated lunches are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Assorted gourmet cookie tray

**Smoked Turkey & Swiss Cheese** (\$14.95) – Oven-roasted turkey breast with Swiss cheese, crisp lettuce, & fresh sliced tomatoes on a flakey jumbo croissant.

**The Deli Sandwich** (\$16.95) – Smoked ham, pepperoni, Genoa salami, & Provolone cheese with lettuce, tomato, & onion on a fresh Brioche roll.

**Manhattan Roast Beef Stack** (\$16.95) – Angus Roast Beef with Monterrey pepper jack cheese, sautéed spinach, shaved onions, & mushrooms with bleu cheese horseradish on a fresh Brioche roll.

**Marinated Chicken** (\$14.95) – Grilled marinated chicken breast with dill Havarti cheese, tomato, fried leeks, & roasted garlic aioli on a caramelized Ciabatta.

**Salmon Cake** (\$14.95) – Fresh Atlantic salmon cake with lettuce, tomato, & homemade tartar sauce on a Brioche roll.

**Turkey Ruben** (\$15.95) – Fresh roasted Turkey Breast, served hot with Swiss cheese, sauerkraut & Thousand Island dressing on Marble Rye Bread.

**Grilled Vegetables** (\$14.95) – Grilled seasonal vegetables tossed in a light balsamic vinaigrette on a Ciabatta.

**Grilled Vegetables & Mozzarella** (\$14.95) – Grilled seasonal vegetables tossed in a light balsamic vinaigrette with fresh mozzarella cheese on a Ciabatta.

**Jumbo Lump Crab Cake** (\$23.95 per guest) – Our signature dish. Pan-seared & with no fillers, served on a fresh brioche roll with a Creole mustard sauce & Old Bay seasoned French fries.

## Accompaniments (Choose 1)

Kettle cooked potato chips

Homemade pasta salad

Mixed greens

Traditional potato salad

- Add an additional accompaniment for \$3.00 per person

- All Bereavement meals require a 20 person minimum & can be made with a 24 hour notice
- All buffets are served with freshly brewed Coffee, Decaf, Herbal & Iced teas
- \$19.95 per guest

## **Salad**

**Spring Green** – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch and homemade balsamic vinaigrette.

## **Deli Sandwich Buffet**

All sandwiches are finished with fresh, green leaf lettuce & sliced tomatoes. Served with horseradish, Dijon mustard, & oil & vinegar.

**Smoked Turkey & Swiss Cheese on a Fresh Croissant**

**Angus Roast Beef & Cheddar Cheese on a fresh brioche roll**

**Ham & Provolone Cheese on Multi-Grain Bread**

## **Accompaniments**

Old fashioned potato salad

Fresh seasonal sliced fruits

Assorted potato chips

Cookies & brownies

- We require that all bars must meet or exceed \$350.00 minimum per event
- If the minimum is not met, a bartender fee will be added - \$50.00 for the first hour, \$20.00 for each additional hour
- All prices do not include service charge

### Host Bar/Cash Bar

Fully stocked bar serving premium & top shelf liquor, domestic beers, imported beers, wine & sodas. Prices are per drink.

**Specialty Liquors** – \$14.00

**Top Shelf Liquors** – \$10.00

**Premium Liquors** – \$9.00

**Third Shelf Liquors** – \$8.00

**Domestic Beer** – \$5.00

**Imported Beer** – \$6.00

**Microbrews** – \$7.00

**House wine by the glass** – \$8.00

**Bottled water & juice** – \$4.50

### All-Inclusive Bar

Unlimited cocktails, house wine and house beer. Prices are per person, per hour.

#### House Brands

- 1 Hour – \$15.00 per person
- 2 Hours – \$20.00 per person
- 3 Hours – \$25.00 per person
- 4 Hours – \$29.00 per person

#### Deluxe Brands

- 1 Hour – \$18.00 per person
- 2 Hours – \$26.00 per person
- 3 Hours – \$31.00 per person
- 4 Hours – \$35.00 per person

### Liquor Selection

#### House Brands

Smirnoff Vodka  
Smirnoff flavored Vodka  
Gordon's Gin  
Jim Beam Bourbon  
Seagram's 7 Whisky  
Dewars Scotch  
Canadian Club  
Bacardi Rum  
Admiral Nelson Spiced  
Montezuma Tequila  
Bols Amaretto  
Peach Schnapps  
Triple Sec  
Coffee Liqueur  
Sweet Vermouth  
Dry Vermouth

#### Deluxe Brands

Absolut Vodka  
Absolut flavored Vodka  
Tito's Vodka  
Chivas Regal Scotch  
Crown Royal Whiskey  
Jack Daniels  
Makers Mark Kentucky Bourbon  
Jameson  
Fireball  
Jose Cuervo Gold Tequila  
Tangeray Gin  
Bacardi Rum  
Captain Morgan Spiced  
DiSaronno Amaretto  
Kahlua  
Malibu Coconut Rum  
Bailey's  
Courvoisier VS  
Triple Sec  
Martini Sweet Vermouth  
Martini Dry Vermouth

#### Specialty Liquors

Glenlivet 12-year Single Malt Scotch  
Grand Marnier  
Remy VSOP  
Patron Tequila  
Woodsford's Reserve Bourbon  
Jack Single Barrel  
Grey Goose  
Ketel One  
Hendricks  
B & B  
Templeton Rye

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**Beer & Wine Package****Wine Selection**

Chardonnay • Pinot Grigio • Sauvignon Blanc • White Zinfandel Merlot • Cabernet Sauvignon • Pinot Noir

**Beer Selection**

Budweiser • Miller Lite • Yuengling • Corona

1 Hour – \$12.00 per person

2 Hours – \$16.00 per person

3 Hours – \$20.00 per person

4 Hours – \$24.00 per person

5 Hours – \$28.00 per person

• Microbrews can be added for an additional \$2 per person/per hour

• Our selection of microbrews includes Blue Moon, Sierra Nevada, Sam Adams Boston Lager, Dogfish Head 60 minute IPA

**Beer Selection****Microbrews**

Blue Moon Belgian

Dogfish Head 60 Minute IPA

Yuengling Amber Lager

Samuel Adams Boston Lager

Sierra Nevada Pale Ale

**Imported**

Corona

Heineken

Heineken Light

Pilsner

Warsteiner Dunkel

Amstel Lite

**Domestic**

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

St. Pauli Girl (*non-alcoholic*)

**Wine Selection** (by the bottle)**House Wine** – \$29.00

Chardonnay • Pinot Grigio • Sauvignon Blanc • White Zinfandel • Merlot • Cabernet Sauvignon • Pinot Noir

**Red Wines**

Franciscan Cabernet Sauvignon – \$52.00

La Crema Pinot Noir – \$52.00

Estancia Cabernet Sauvignon – \$42.00

Estancia Pino Noir – \$42.00

Robert Mondavi Merlot – \$52.00

Clos Du Bois Merlot – \$42.00

**White Wines**

Kendall Jackson Chardonnay – \$42.00

Chateau St. Jean Chardonnay – \$42.00

Meridian Pinot Grigio – \$33.00

Brancott Sauvignon Blanc – \$35.00

Clos Du Bois Chardonnay – \$42.00

**Sparkling Wines**

Korbel Brut, California – \$60.00

**Specialty Wines by Glass**

Franciscan Cabernet Sauvignon – \$15.00

Estancia Pinot Noir – \$12.00

La Crema Pinot Noir – \$15.00

Clos du Bois Merlot – \$12.00

Robert Mondavi Merlot – \$15.00

Chateau St Jean Chardonnay – \$12.00

Kendall Jackson Chardonnay – \$12.00

Brancott Sauvignon Blanc – \$10.00

Clos Du Bois Chardonnay – \$12.00

Meridian Pinot Grigio – \$10.00

**Additional Beverage Selections** (by the gallon)**Punches**

Fruit Punch – \$30.00

Champagne Punch – \$45.00

Alcoholic Punch – \$50.00

Fruit Sangria – \$45.00

### Sweet Treats

**Assorted Snacks** (\$3.00 per person) – Fresh seasonal fruits, sliced & served with a yogurt dipping sauce.

**UDairy Creamery & Nestle Ice Cream Bars** (\$3.00 each) – Assorted gourmet ice cream bars.

**Candy Bars** (\$1.50 each) – Your favorite assorted candy bars.

### Pastries & Breads

**Bread Display** (\$16.00 per dozen) – Plain & raisin bagels, white, & multi-grain displayed & served with plain & light cream cheese.

**Pastry Display** (\$17.00 per dozen) – Assorted fresh baked danishes, muffins, & croissants.

**Coffee Cake Display** (\$14.00 per dozen) – Homemade sweet coffee cake is a great compliment to any type of breakfast.

**Pecan Sticky Buns or Cinnamon Roll** (\$16.00 per dozen) – Warm & fresh out of the oven, homemade pecan sticky buns or cinnamon roll pastries.

**Health Bars** (\$2.00 each) – Assortment of power bars, granola bars, Nutri-Grain® bars, & other healthy snack bars.

### Light Snacks

**Potato Chips with French Onion Dip** (\$14.00 per bowl) – Serves 10 guests

**Party Mix** (\$15.00 per bowl) – Serves 15 guests

**Mixed Nuts** (\$20.00 per bowl) – Serves 15 guests

**Regular & Caramel Popcorn** (\$12.00 per bowl) – Serves 15 guests

**Tortilla Chips with Salsa & Guacamole** (\$15.00 per bowl) – Serves 10 guests

**Mini Pretzels** (\$14.00 per bowl) – Serves 10 guests

### Coffee & Teas

**Fresh Brewed Coffee, Decaf, & Herbal Tea** – \$25.00 per gallon

**Assorted Flavored Teas** – \$5.50 each

**Fresh Iced Tea or Lemonade** – \$9.95 per carafe

### Sports Drinks

**Gatorade** – \$3.00 each

**Lipton Iced Tea** – \$3.00 each

**AMP** – \$3.00 each

### Soft Drinks & Juices

**Assorted Soda** – \$2.50 each

**Assorted Bottle Water & Juice** – \$3.00 each

**Festive Sparkling Punch** – \$25.00 per gallon

# Mashed Potato Bar

- All prices are based on 3 hours of food & service
- Each tier includes sour cream, chopped scallions, crumbled bacon, & finely-shredded cheese

## Potato Selection

Port Wine Sweet Potato

Local Yukon Gold

Roasted Garlic Pesto

### Tier 1 (\$10.95 per person; Choose 6)

Steamed broccoli

Freshly grated parmesan

Julienne of rosemary chicken

Onion confit

Chopped tomato salsa with capers, basil & cilantro

Sage sausage

Country gravy

Jalapeños

Mini marshmallows

### Tier 2 (\$12.95 per person; Choose 6)

All of Tier 1 options

Hearty basil pesto

Caramelized onions

Crumbled gorgonzola

Sundried tomatoes

Onion crisps

Caramelized jewel peppers

Olive tapenade

Sautéed Turkey sausage

Grilled tri-tip of beef with horseradish crème fraiche

Sautéed button mushrooms

**Mini Chicken Cordon Bleu** – Ham & Swiss cheese are stuffed into tender chicken bites & lightly breaded.

50 count: \$95.00      100 count: \$165.00

**Mini Franks Wrapped in Puff Pastry** – Hebrew National franks served with artisan mustards.

50 count: \$110.00      100 count: \$200.00

**Jumbo Lump Mini Crab Cakes** – This oxymoron is our signature dish. Pan-seared, with no fillers, served with a Creole mustard sauce.

50 count: \$205.00      100 count: \$395.00

**Smoked Salmon on a Potato Pancake** – Duck Trap River smoked salmon on a crispy potato pancake served with a dill crème fraîche.

50 count: \$120.00      100 count: \$210.00

**Warm Brie Crostini with Walnut & Sun-dried Cherry Chutney** – Creamy gourmet brie cheese on a fresh toasted crostini with a sweet sun-dried cherry & toasted walnut spread.

50 count: \$125.00      100 count: \$210.00

**Panzanella Skewer** – Fresh tomato, mozzarella, & ciabatta croutons with fresh herbs, extra virgin olive oil & drizzled with balsamic vinegar.

50 count: \$100.00      100 count: \$180.00

**Prawn Shrimp Potstickers Dumpling** – Dim-sum shrimp potstickers steamed & served with a soy-ginger sauce.

50 count: \$140.00      100 count: \$260.00

**Buffalo Chicken Bites with Bleu Cheese Sauce** – Spicy chunks of chicken breasts, coated in buffalo sauce, served with a cool bleu cheese sauce.

50 count: \$95.00      100 count: \$165.00

**Grilled Cheese & Tomato** – Three-cheese gourmet grilled sliders served with herb tomato bisque.

50 count: \$140.00      100 count: \$225.00

**Caribbean Jerk Filet Tips with Citrus Butter** – Marinated beef filet tips, grilled & tossed with Caribbean herbs & spices, served with a zesty citrus butter.

50 count: \$165.00      100 count: \$295.00

**Flatbread Pizza Bites** – Thin crusted flatbreads baked to a crisp with a variety of toppings.

50 count: \$125.00      100 count: \$245.00

**Caribbean Jerk Shrimp** – Marinated shrimp, grilled, tossed with Caribbean herbs & spices, served with a zesty citrus butter.

50 count: \$140.00      100 count: \$250.00

**Coconut Shrimp** – Jumbo shrimp, battered & coated with coconut, & fried to a crisp golden brown. Served with a zesty-citrus conserve & mango chutney.

50 count: \$115.00      100 count: \$200.00

**Vegetarian Mini Spring Rolls** – Traditional Asian spring rolls.

50 count: \$100      100 count: \$175.00

**Cheddar Cheese Puffs** – New York aged cheddar, delicately hand-wrapped & baked in puff pastry.

50 count: \$80.00      100 count: \$150.00

**Shrimp in Cucumber** – Fresh shrimp with a hint of “Old Bay” seasoning atop a crisp cucumber boat.

50 count: \$115.00      100 count: \$200.00

**Spanakopita** – Greek-style spinach appetizer with feta cheese, & herbs & spices baked in a flaky, filo dough.

50 count: \$145.00      100 count: \$275.00

**Mini Quiche** – Assortment of warm, baked, bite-size mini quiches.

50 count: \$135.00      100 count: \$240.00

**Cajun Sausage en Croute** – Spicy New Orleans Andouille sausage with a hint of Cajun seasoning wrapped in puff pastry.

50 count: \$120.00      100 count: \$210.00

**Peppered Seared Wasabi Tuna** – Sushi grade yellowfin tuna kissed by a hot skillet & served with a wasabi aioli.

50 count: \$140.00      100 count: \$225.00

**Mushroom, Pepper Jack Cheese, & Roasted Red Peppers in a Pastry Puff** – Fresh marinated portabella mushrooms, Monterey pepper jack cheese, fire roasted red peppers, stuffed & baked inside a golden brown puff pastry.

50 count: \$145.00      100 count: \$230.00

**Jerk Chicken Brochette with Chipotle Mayonnaise** – Roasted marinated chicken breasts with jerk seasonings served smoked jalapeño mayonnaise.

50 count: \$100.00      100 count: \$180.00

**Pot Stickers** – Oriental-style pot stickers, your choice of pork or vegetable, stuffed with vegetables, lightly fried & served with a soy, garlic, & ginger sauce.

50 count: \$95.00      100 count: \$165.00

**Stuffed Mushroom Caps with Sausage & Cheese** – Fresh local mushroom caps stuffed with Italian sage sausage & assorted cheeses.

50 count: \$95.00      100 count: \$165.00

**Truffled Risotto Cake with Warm Artichoke Tapenade** – Crispy risotto cake, laced with imported French truffle oil topped with a Mediterranean artichoke tapenade

50 count: \$100.00      100 count: \$185.00

**Cocktail Meatballs (Swedish or Italian)** – Bite size all-beef meatballs served either Italian style with a fresh tomato marinara sauce or Swedish style in a beef demi-glace & a hint of sour cream.

50 count: \$95.00      100 count: \$165.00

**Bruschetta** – Fire-roasted Roma tomatoes, garlic, caramelized red onion, fresh hand-picked basil with melted mozzarella served on a sliced French baguette.

50 count: \$110.00      100 count: \$195.00

**Stuffed Mushroom Caps with Crab Meat** – Fresh local mushroom caps stuffed with our own crab & no fillers.

50 count: \$140.00      100 count: \$260.00

**Poached Asparagus with Boursin Cheese Wrapped in Prosciutto** – Fresh seasonal asparagus wrapped with imported Italian prosciutto & stuffed with a creamy Boursin cheese.

50 count: \$175.00      100 count: \$245.00

### **Hors D'Oeuvres**

**Mozzarella Sticks** (100 count) – \$225.00

**Fruit Kabobs** – \$2.25 each

**Baby Carrots & Celery Sticks** – \$1.50 per person

**Chips & Dips** – \$14.00 per bowl (serves 10)

**Mega Fries** – \$85.00 per order (serves 25)

### **Entrées**

**Chicken Wings** (100 count) – \$165.00

**Chicken Tenders** (100 count) – \$165.00

**Fish Sticks** (100 count) – \$65.00

**Popcorn Chicken** – \$75.00 per order (serves 20)

**Fresh Salad** – \$3.00 per person

**Mac-N-Cheese** – \$4.00 per person

**Penne Pasta with Sauce** – \$6.00 per person

**Sliders** (100 count) – \$320.00

**Pigs in the Blanket** (100 count) – \$200.00

**Mini-Soft Pretzels** (100 count) – \$65.00

**Potato Wedges** – \$40.00 per order (serves 20)

**Cheese Quesadillas** (100 count) – \$45.00

**Buttered Corn** – \$3.00 per person

**Cheese Pizza** – \$13.50 per pie (8 Slices)

**Pepperoni Pizza** – \$13.50 per pie (8 Slices)

**Steamed Vegetables** – \$3.00 per person

**Mashed Potatoes** – \$3.00 per person

**Grilled Cheese** – \$6.00 each

**Chicken Quesadillas** (100 count) – \$175.00

### **Drink Station**

**Assorted Canned Soda Station** – \$2.50 per soda

**Endless Soda Station** – \$6.00 per person

**Lemonade & Ice Tea Station** – \$9.95 per pitcher (Serves 10)

**Citrus Fruit Punch** – \$9.95 per pitcher (Serves 10)

**Juice Station** – \$9.95 per pitcher (Serves 10)

- All luncheon salads are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Fresh baked rolls & butter
- Assorted Cookie Tray

**Caesar Salad Station** (\$13.95 per guest + \$35.00 chef's fee per 25 guests per hour) – Fresh romaine lettuce, parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad. Served with marinated & seasoned grilled chicken.

**Cobb Salad Station** (\$14.95 per guest + \$35.00 chef's fee per 25 guests per hour) – Fresh romaine lettuce, chopped avocado, diced eggs, black olives, shredded cheddar cheese, sour cream, fresh tomatoes, crumbled bleu cheese, & smoked bacon. Served with marinated grilled chicken.

**Fresh Fruit Salad** (\$12.95 per guest) – Seasonal fresh fruits, honey yogurt, fresh berries, & homemade granola.

**Mediterranean Salad** (\$15.95 per guest) – Grilled jumbo shrimp, fresh feta cheese, Kalamata olives, fresh tomatoes, cucumbers, shaved red onions & finished with a Greek-Aegean dressing,

### Salad Fix-Ins (available with Caesar Salad & Cobb Salad Stations)

Grilled marinated Vegetables – \$2.50 per person

Grilled tuna – \$3.00 per person

Grilled shrimp – \$3.50 per person

Grilled flank steak – \$3.00 per person

Grilled salmon – \$3.00 per person

Grilled tuna, shrimp, flank steak, & salmon – \$7.00 per person

- Luncheon deli buffet requires a 10 person minimum
- All luncheon deli buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- \$21.95 per guest

## Soup Du Jour

Soup of the day

## Salad

Spring Green – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

## Accompaniments (Choose 1)

Homemade pasta salad

Traditional potato salad

Grilled vegetable salad

Red, white, & bleu coleslaw

- Add an additional accompaniment for \$3.00 per person

## Manhattan Deli Sandwich Board

All sandwiches are finished with fresh, green leaf lettuce & sliced tomatoes. Served with horseradish, Dijon mustard, & oil & vinegar.

**Smoked Turkey & Swiss Cheese on a Fresh Croissant**

**Angus Roast Beef & Cheddar Cheese on a fresh Brioche roll**

**Ham & Provolone Cheese on Multi-Grain Bread**

## Dessert

Assorted dessert bars, cookies, & brownies

## Lunch Deli Buffet Alternative

- Luncheon deli buffet requires a 10 person minimum
- All luncheon deli buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- \$19.95 per guest

## Soup Du Jour

Soup of the day or mixed green salad

## Lunch

**Pasta** (Choose 1)

Baked Ziti with mushroom asiago cream sauce or Marsala sauce

Baked Lasagna

Vegetable Lasagna

- All pasta served with shredded parmesan cheese

**Chicken** – Grilled boneless breast of chicken with BBQ sauce or roasted tomato cream sauce

## Dessert

Assorted dessert bars, cookies, & brownies



- Holiday luncheon buffet requires a 25 person minimum
- All luncheon buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea, & Holiday punch
- Freshly baked rolls & butter

## The Jingle Bells

\$22.95 per person

*(Served with assorted gourmet holiday cookies)*

### Entrées (Choose 2)

**New England Cod** – Broiled filet of Boston cod coated in drawn butter & dusted with Panko bread crumbs.

**Roasted Turkey** – Oven roasted Tom Turkey, sliced thin & served with Brioche rolls & garlic roasted mashed potatoes.

**Angus Beef** – Broiled USDA choice Angus beef, sliced thin & served with au jus & mashed potatoes.

**Grilled Chicken Caesar** – Marinated grilled chicken breast tossed with crispy romaine lettuce, croutons, local grown mushrooms, diced egg, & homemade Caesar salad dressing.

**Grilled Chicken Salad** – Marinated grilled chicken breast tossed with spring greens, onions, pepperoncini, tomatoes, & assorted gourmet cheeses.

## The Sleigh Ride

\$24.95 per person

*(Served with Chef's choice of seasonal vegetables & starch)*

### Entrées (Choose 2)

**Roasted Pork Loin** – Seasoned & marinated pork tenderloin, broiled & stuffed with sun-dried cranberries & apricots.

**Roasted Turkey** – Oven roasted Tom Turkey, sliced thin & served with Brioche rolls & homemade gravy.

**Grilled Atlantic Salmon** – Fresh Atlantic salmon with a savory lemon-herb sauce.

**Chicken Marsala** – Marinated grilled chicken breast with local grown mushrooms in a Marsala wine sauce.

## The Poinsettia

\$32.00 per person

*(Served with tossed spring green salad & cheesecake with strawberry topping)*

### Entrées (Choose 2)

**London Broil** – Slow roasted USDA choice Angus beef, served in a bordelaise sauce & fresh seasonal vegetables & oven-roasted red bliss potatoes.

**Chicken Cordon Bleu** – Seared chicken breasts with prosciutto & imported Gruyere cheese in a creamy supreme sauce.

**Stuffed Flounder Florentine** – Fresh flounder roulades stuffed with spinach, garlic & topped with parmesan cream sauce.

**Veal Parmigiana** – Tender veal cutlet, topped with fresh mozzarella cheese & homemade tomato marinara sauce.

## The Snowflake

\$38.00 per person

*(Served with Soup Du Jour, baked brie with granny smith apples & cranberries, tossed spring green salad, & cheesecake with strawberry topping)*

### Entrées (Choose 2)

**Jumbo Lump Crab Cake** – Pan-seared & with no fillers, served with a Creole mustard sauce. Oven-roasted red bliss potatoes & a fresh seasonal vegetable medley accompany our signature dish.

**Farfalle with Jumbo Shrimp** – Bow tie pasta sautéed with jumbo shrimp in a fresh tomato-vodka cream sauce.

**New York Strip Steak** – Tender USDA prime choice New York strip steak, broiled with steak butter in a local grown mushroom ragout sauce. Served with roasted garlic red bliss potatoes & green bean almandine.

**Roasted Chicken** – Seasoned grilled chicken breasts topped with a roasted tomato cream sauce & shredded parmesan cheese.

# Additional Options - Dinners

- No item sold a la carte
- Prices only accompany a Brickyard Grille package
- Prices are per person

## Individual Accompaniments

Grilled Chicken Quesadillas – \$3.50  
Grilled Boneless Chicken Breast – \$4.00  
Grilled Angus Burgers – \$3.00  
Grilled All-beef Hot Dogs – \$1.50  
Grilled Hot or Sweet Italian Sausage – \$3.00  
Grilled Salmon – \$5.00  
Grilled Marinated Flank Steak – Market Price  
Crab Cakes – \$7.25  
Vegetable Kabobs – \$4.00  
Fruit – \$4.00  
Seafood Gumbo – 4.00

Chicken & Andouille Sausage – \$3.00  
Corn on the Cob (Seasonal) – \$2.00  
Bleu Cheese Coleslaw (Creamy or Vinaigrette) – \$2.50  
Traditional Coleslaw (Creamy or Vinaigrette) – \$1.50  
Potato Salad (Creamy or Vinaigrette) – \$1.50  
Macaroni Salad (Creamy or Vinaigrette) – \$1.50  
Chocolate Spiced Rum Banana Boats – \$1.50  
Assorted Cheese Cakes – 2.50  
Key Lime Pie – \$2.50  
Deep-dish Apple Pie – 2.50  
Apple Tart Galette – 3.50

## Slider Menu

Angus Beef – Served with pickles, onions, & ketchup.  
100 count: \$320.00  
Pulled Pork BBQ – Served with cole slaw.  
100 count: \$280.00  
Buffalo Chicken – Served with Maytag bleu cheese.  
100 count: \$260.00

## Chocolate Fountain

- Prices based on three hours of service
- Fountain may not be used for an outdoor event

**Dipping Delights** – Pick any six (6) \$2.00 per person; Any 10 for \$3.00 per person; Any 14 for \$3.75 per person

Fresh strawberries	Graham crackers	Soft pretzels	Animal crackers
Sponge cake	Pineapples	Apple slices	Melons/grapes
Assorted cookies	Marshmallows	Sugar wafers	Pretzel sticks
Maraschino cherries	Potato Chips	Small brownie bites	
Rice Krispy treats	Sliced bananas	Caramel squares	

**Small Fountain** (up to 25 guests) – \$135.00  
**Medium Fountain** (up to 50 guests) – \$185.00  
**Large Fountain** (up to 75 guests) – \$235.00  
**X-Large Fountain** (up to 100 guests) – \$335.00  
**XX-Large Fountain** (up to 175 guests) – \$460.00

- All pre-game meals require a 25 person minimum

## Breakfast

- Served with fresh orange & apple juices
- \$18.95 per person

### Fruit (Choose 1)

Assorted fruit yogurts

Whole fruit

Seasonal sliced fruit

### Protein (Choose 2)

Fresh scrambled eggs

Country sausage

Hickory smoked bacon

Western-style scrambled eggs

Country smoked ham

Sausage gravy & biscuits

### Starches (Choose 2)

Assorted cereal & milk

Buttermilk pancakes

Oatmeal station

Muffins & pastries

Cinnamon French toast

Hash brown potatoes

## Lunch/Dinner

- All pre-game lunches/dinners served with a spring green salad & creamy ranch & homemade balsamic vinaigrette dressings.
- Served with fresh orange & apple juices
- Fresh baked rolls & butter
- \$22.95 per person

### Entrée – Boneless grilled chicken with sauce (Choose 1)

BBQ sauce

Roasted tomato cream sauce

Pesto asiago cream sauce

Marsala sauce

### Accompaniments (Choose 2)

Pasta with meat sauce or marinara

Sweet corn

Garlic mashed potatoes

Three cheese macaroni

Baked ziti

### Dessert – Assorted cookies & brownies

- All Kids/Teen meals requires a 25 person minimum (5 – 18 years old)
- Kids under 5 eat free (limit 5 per event)
- For 1 Adult chaperone per 5 kids, adults eat at kids price
- All buffets are served with fresh baked rolls, lemonade & iced tea
- \$18.95 per guest

## Salad (Choose 1)

**Spring Green** – Fresh lettuce with tomatoes, carrots, shredded cheddar cheese, & croutons. Served with your choice of Ranch, Italian, or French dressing.

**Raw Vegetable Platter** – Assorted bite-size, kid friendly fresh vegetables seared with ranch dressing or fat free Italian.

**Caesar** – Fresh romaine lettuce, Parmesan cheese, croutons, & a Caesar dressing all tossed together for that favorite traditional salad.

## Entrées (Choose 2)

**Chicken Fingers** – Lightly breaded chicken tenders with dipping sauces.

**Grilled Cheese** – American Cheese on whole wheat bread, grilled golden brown.

**Cheese Burger Sliders** – Angus Beef with pickles, onions & ketchup on a brioche bun.

**Hot Dogs** – All beef franks served with all the fixin's.

**Mini Pizzas** – With assorted toppings.

## Accompaniments (Choose 2)

French fries

Carrot & celery sticks

Penne with white or red sauce

Fresh steamed broccoli

Onion rings

Baked mac & cheese

Baked ziti

## Desserts (Choose 1)

Cookies & brownies

Seasonal fresh fruit

# Brickyard Grille Lunch/Dinners

COURTYARD®  
Marriott

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- Lunch or dinner buffet requires a 25 person minimum
- All lunch or dinner buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea

## All-American \$23.95 per person

### Salads (Choose 2)

**Spring Green** – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

**Spinach** – Local spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon, & toasted walnuts. Served with a raspberry vinaigrette.

**Old Fashion Potato Salad** – Diced Idaho potatoes, celery, seasonings, mayonnaise, & a hint of Dijon mustard.

**Red, White, & Bleu Coleslaw** – Traditional coleslaw with Red cabbage, White cabbage, & Bleu cheese crumbles.

**Macaroni Salad** – Macaroni pasta, fire roasted red bell peppers, diced bread & butter pickles tossed with a sweet mayonnaise.

### Entrées

**Angus Hamburgers** – Grilled half-pound all beef USDA choice Angus hamburgers with all the fixin's.

**Hot Dogs** – Grilled all beef hot dogs

### Accompaniments

Baked Beans

Bagged Chips

Local Watermelon (Seasonal)

Homemade Chocolate Brownies

- Check out our Additional Options page to enhance your meal experience

## Southern Comfort Grille \$27.95 per person

### Salads (Choose 2)

**Spring Green** – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

**Spinach** – Local spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon, & toasted walnuts. Served with a raspberry vinaigrette.

**Old Fashion Potato Salad** – Diced Idaho potatoes, celery, seasonings, mayonnaise, & a hint of Dijon mustard.

**Red, White, & Bleu Coleslaw** – Traditional coleslaw with Red cabbage, White cabbage, & Bleu cheese crumbles.

**Macaroni Salad** – Macaroni pasta, fire roasted red bell peppers, diced bread & butter pickles tossed with a sweet mayonnaise.

### Entrées

**Angus Hamburgers** – Grilled quarter-pound all beef USDA choice Angus hamburgers with all the fixin's.

**Hot Dogs** – Grilled all beef hot dogs

**Dry-Rub Chicken or BBQ Chicken** – Grilled chicken with southwestern mix of spices including chili powder, garlic, onion, cayenne pepper, sea salt & cane sugar.

**Andouille Sausage** – Grilled spicy New Orleans Andouille pork sausage with a hint of Cajun seasoning.

### Accompaniments

Baked Beans

Local Corn on the Cob (Seasonal)

Fruit Salad Fresh Baked Cookies

Homemade Chocolate Brownies

- Check out our Additional Options page to enhance your meal experience

- Action Station requires a 25 person minimum
- Additional \$35.00 Chef Fee per hour per 25 people

**Fajita & Taco Station** (\$17.50 per guest) – Grilled beef, marinated & seared chicken, spicy ground beef with sautéed onions, bell peppers, sharp cheddar cheese, fresh lettuce & tomatoes, sour cream, salsa & guacamole, & hard & soft taco shells. *(Prepared in the kitchen)*

**Herb Rubbed Prime Rib** (\$495.00) – Choice cut of Angus beef, rubbed with fresh herbs & spices. Slow roasted & served with bleu cheese-horseradish sauce & petite multi-grain rolls. Serves approximately 35 guests.

**Roast Top Round of Beef** (\$310.00) – Choice cut of Angus beef, slow roasted & served with stone ground mustard & petite multi-grain rolls. Serves approximately 35 guests.

**Rosemary-Pineapple Glazed Pork Loin** \$240.00 – Herb roasted pork loin, seasoned with rosemary & sweet & zesty pineapples. Served with petite multi-grain rolls. Serves approximately 35 guests.

**Honey Glazed Ham** (\$245.00) – Slow-roasted honey glazed ham. Served with petite multi-grain rolls. Serves approximately 35 guests.

**Glazed Tom Turkey** (\$265.00) – Brown sugar & cranberry glazed Tom turkey served cranberry mayonnaise, Dijon mustard petite rolls. Serves approximately 35 guests.

- Dinner buffet requires a 25 person minimum
- All dinner buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Fresh baked rolls & butter

## A Trip to Venice

*A delightful display of fine Italian cuisine*

*\$36.95 per person*

**Antipasto Salad** – Assorted sliced Italian meats, gourmet provolone, marinated vegetables, Kalamata olives, & fire-roasted red peppers.

**Insalata de Italiano** – Mixed field greens, diced Roma tomatoes, shaved red onions, fresh feta cheese, Kalamata olives, & sliced cucumber. Served with homemade balsamic vinaigrette.

**Chicken Rustica** – Grilled chicken breasts sautéed with imported Italian sausage served in a fennel tomato sauce.

**Cod Rosetta** – Tender white flaky Cod, breaded & lightly fried. Served in a lemon-butter caper sauce.

**Veal Scaloppini** – Veal medallion with Porcini & Kennett Square mushrooms, roasted garlic, & a fresh rosemary Demi-glaze.

**Baked Ziti** – Traditional penne pasta, homemade tomato sauce, smothered with melted mozzarella & Parmesan-Reggiano cheese & baked to a golden-brown.

**Vegetable Medley** – Chef's choice of fresh seasonal vegetables.

**Tiramisu & Petite Cannoli** – Ladyfingers dipped in coffee liquor & layered with mascarpone cheese. Sweet creamy cheese stuffed pastry shells with bits of chocolate.

## Napa Valley Vineyard

*A little taste of the west coast*

*\$32.95 per person*

**Hearts of Romaine** – Fresh crisp romaine lettuce tossed with Californian seedless grapes, roasted nuts, crumbled bleu cheese & served with raspberry vinaigrette.

**Penne Pasta** – Artichoke hearts, toasted nuts, finely diced seasonal vegetables tossed with penne pasta & a warm homemade balsamic vinaigrette.

**Tomato & Feta** – Beef steak tomatoes, fresh hand-picked basil, light olive oil vinaigrette & topped with fresh crumbled feta cheese.

**Charbroiled Top Sirloin** – Tender slices of beef served in a locally grown wild mushroom & burgundy ragout.

**Broiled Grouper** – Fresh grouper filets, broiled with a chardonnay herb butter.

**Wild Mushroom Risotto** – A blend of Kennett Square & wild mushrooms served in a creamy risotto.

**Chicken Roma** – Grilled chicken breasts with a zesty-tomato & caper sauce.

**California Vegetable Medley** – Chef's choice of seasonal fresh vegetables from the west coast.

**French Apple Tart** – A small apple sauce-filled tart, elegantly arranged with fresh apple slices.

- All Plated breakfasts are served with freshly brewed Coffee, Decaf, & Herbal Tea
- Fresh squeezed orange, apple, & cranberry juice
- Fresh seasonal sliced fruit, assorted muffins, pastries, & danishes

## Entrees

**Stuffed Pancakes** (\$13.95 per guest) – Hot & fresh pancakes stuffed with apples & blueberries & served with warm maple syrup.

**All-American** (\$11.95 per guest) – Fresh scrambled eggs, hickory smoked bacon or country sausage, & seasoned breakfast potatoes.

**Fresh Fruit** (\$11.95 per guest) – Seasonal fresh fruit plate served with yogurt & homemade granola.

**French Toast** (\$11.95 per guest) – Homemade French toast with warm maple syrup & served with hickory smoked bacon.

**Steak n' Eggs** (\$21.95 per guest) – Marinated 8oz barrel-cut rib eye steak & fresh scrambled eggs served with seasoned breakfast potatoes.

**Breakfast Burrito** (\$13.95 per guest) – Sausage, three cheeses, onions, peppers, & tomatoes all wrapped in a soft flour tortilla. Served with homemade salsa, southern style biscuits & gravy, & hickory smoked bacon.

- Check out our *Additional Options* page to enhance your meal experience

## Additional Options – Breakfast

- No item sold a la carte
- Prices only accompany a breakfast package
- Prices are per person

European Breakfast (\$4.50) – Sliced ham, imported salami, & provolone cheese

Assorted Fruits & Yogurts (\$3.00)

Biscuits & Gravy (\$3.25)

## Additional Displays & Stations

**Smoked Salmon Tray** (\$120.00) – Thin slices of Duck Trap River smoked salmon served with capers, red onions, tomatoes, hard-boiled eggs, plain & herb whipped cream cheese, & mini bagels. Serves approximately 30 guests.

**Sliced Fruits with a Yogurt Dipping Sauce** (\$3.00 per guest) – Fresh seasonal fruits, sliced & served with a yogurt dipping sauce.

**Omelet Station** (\$4.00 per guest + \$35.00 chef's fee per 25 guests per hour) – Made-to-order eggs, anyway you want them. Mushrooms, peppers, onions, bacon, sausage, tomatoes, ham, & cheese.

**Carving Station** (\$130.00 each + \$35.00 chef's fee per 25 guests per hour) – Oven-roasted maple-glazed ham with apple raisin chutney.

**Belgian Waffle Station** (\$3.50 per guest + \$35.00 chef's fee per 25 guests per hour) – Golden waffles served with fresh fruit toppings, whipped cream, & warm maple syrup.

**Bread Display** (\$16.00 per dozen) – Bagels, white, multi-grain, & raisin bread displayed & served with plain & light cream cheese.

**Pastry Display** (\$17.00 per dozen) – Assorted fresh baked danishes, muffins, & croissants

**Apple Streusel Coffee Cake Display** (\$14.00 per dozen) – Homemade sweet coffee cake is a great compliment to any type of breakfast.

**Pecan Sticky Buns or Cinnamon Roll** (\$16.00 per dozen) – Warm & fresh out of the oven, homemade pecan sticky buns or cinnamon roll pastries.

**Health Bars** (\$2.00 each) – Assortment of power bars, granola bars, Nutri-Grain<sup>®</sup> bars, & other healthy snack bars.



# Holiday Dinner Buffet

- Holiday dinner buffet requires a 25 person minimum
- All dinner buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Freshly baked rolls & butter
- Egg nog & holiday punch
- \$31.95 per guest

## Salads

**Spring Green**—Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

### Additional Salad (Choose 1)

**Spinach**—Local spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon, & toasted walnuts. Served with a raspberry vinaigrette.

**Grilled Vegetable**—Garden vegetables marinated in a light homemade vinaigrette & fresh herbs.

**Antipasto**—Assorted sliced Italian meats, gourmet provolone, marinated vegetables, Kalamata olives, & fire-roasted red peppers.

**Greek Feta Cheese & Cucumber**—Fresh diced Roma tomatoes, red onions, hand-picked cucumbers, & a lemony citrus vinaigrette.

## Entrées (Choose 2)

**Roasted Turkey** — Oven-roasted turkey breast, sliced & served with a mint sage dressing.

**Honey Glazed Ham** — Sweet honey glazed ham with fresh pineapples.

**Fruit Stuffed Pork Loin** — Seasoned & marinated pork tenderloin, broiled & stuffed with sun-dried cranberries & apricots.

**Seared Top Round with Horseradish Cream Sauce** — Seasoned & marinated top round of beef sliced thin & served with a creamy horseradish sauce.

**Stuffed Flounder Florentine** — Fresh flounder roulades stuffed with spinach, garlic, & topped with a parmesan cream sauce.

**Chicken Cordon Bleu** — Seared chicken breasts with prosciutto & imported Gruyere cheese in a creamy supreme sauce.

**London Broil** — Slow roasted USDA choice Angus beef, served in a wild mushroom ragout. (\$4.00 additional per person)

**Atlantic Salmon & Jumbo Lump Crab** — Grilled Atlantic salmon stuffed with our own jumbo lump crabmeat & served in a Vin Blanc sauce. (\$6.00 additional per person)

**Braised Prime Rib** — USDA choice prime rib served with a bleu cheese horseradish cream sauce. (\$6.00 additional per person, plus \$35.00 chef's fee per hour)

- Add a third entrée option for \$6.00 additional per person

## Accompaniments (Choose 2)

Rice pilaf medley

Roasted garlic mashed potatoes

Herb roasted red bliss potatoes

Chef's choice of seasonal garden fresh vegetables

Merlot mashed potatoes

Potatoes au gratin

- Each additional accompaniment is \$3.00 per person

## Dessert (Choose 1)

Assorted cakes, pies & mousses

Assorted dessert bars, cookies & brownies

**Domestic & Imported Cheese Display Garnished with Fresh Fruits** – Assorted display of fine cheeses diced bite size & accompanied with fresh berries & fruits. Served with gourmet crackers.

*Small: \$135.00      Medium: \$225.00      Large: \$315.00*

**Sliced Fruits with a Honey-Lime Dipping Sauce** – Fresh seasonal fruits sliced & served with a sweet honey- lime dipping sauce.

*Small: \$80.00      Medium: \$160.00      Large: \$240.00*

**Vegetable Display with Parmesan-Peppercorn Dipping Sauce** – Garden fresh seasonal vegetables served with a creamy parmesan peppercorn dipping sauce.

*Small: \$75.00      Medium: \$145.00      Large: \$225.00*

**Chaud-Froid Decorated Salmon** (14-16 lbs., Approx. 75 guests) – Fresh whole Atlantic salmon, poached, chilled & elegantly hand decorated. Served with assorted gourmet breads & a creamy dill crème fraiche.

*Large Display: \$265.00*

**Grilled Vegetable** – Garden vegetables marinated in a light vinaigrette & fresh herbs.

*Small: \$95.00      Medium: \$190.00      Large: \$285.00*

**Antipasto** – Assorted sliced Italian meats, gourmet provolone, marinated vegetables, Kalamata olives, & fire-roasted red peppers.

*Small: \$125.00      Medium: \$215.00      Large: \$305.00*

**Smoked Salmon Tray** – Thin slices of Duck Trap River smoked salmon served with capers, red onions, tomatoes, hard-boiled eggs, herb-whipped cream cheese & hearty bread.

*Small: \$225.00      Medium: \$440.00      Large: \$595.00*

**Baked Brie with Granny Smith Apples , Cranberries & Sliced Baguettes** – Warm & creamy gourmet brie, brandy flambéed fresh apples, & sun-dried cranberries, baked in a golden-brown crust, garnished with fresh fruit. Served with sliced French baguettes.

*Medium Wheel (Approx. 30 guests): \$105.00      Large Wheel (Approx. 60-75 guests): \$215.00*

**Peel & Eat Shrimp** – Fresh bay shrimp, served chilled, with a zesty homemade cocktail sauce & sliced lemon wedges.

*Small: \$70.00      Medium: \$135.00      Large: \$210.00*

**Middle Eastern** – Homemade hummus, crisp falafels, fresh feta cheese, marinated artichoke hearts, Kalamata olives & garlic toasted pita chips.

*Small: \$125.00      Medium: \$215.00      Large: \$305.00*

**Assorted Hummus** – Three varieties of homemade hummus; spicy chipotle, artichoke & feta, & garlic lemon hummus. Served with freshly-toasted pita chips.

*Small: \$80.00      Medium: \$150.00      Large: \$230.00*

**Crab Dip** – Creamy blend of cheeses, fresh crabmeat, & our special herbs & spices. Baked & served hot with fresh sliced French baguettes.

*Medium: \$185.00      Large: \$325.00*

*Small: Serves approx. 25 guests*

*Medium: Serves approx. 50 guests*

*Large: Serves approx. 75 guests*

- All Day Meeting packages require a 25 person minimum
- \$39.95 per guest

## Morning Refresher

Sliced assorted fruits, assorted muffins, danishes & pastries, freshly brewed coffee, decaf, & herbal teas. Also served with fresh squeezed orange, apple & cranberry juice.

## Salad (Choose 1)

**Spring Green** – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

**Caesar** – Fresh romaine lettuce, parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad.

**Pasta Salad** – Homemade pasta salad with small diced fresh vegetables.

**Old Fashion Potato Salad** – Diced Idaho potatoes, celery, seasonings, mayonnaise & a hint of Dijon mustard.

- Includes freshly brewed coffee, decaf, & herbal & iced teas. Served with fresh baked rolls.
- Add an additional salad for \$3.00 per person

## Entrées (Choose 2)

**Chicken with Sweet Pepper Chutney** – Grilled chicken breasts with tomatoes, onions & sweet peppers.

**Chicken with Leeks & Mushrooms** – Grilled chicken breasts with fresh leeks, local grown mushrooms, atop basmati rice, almonds & garden-picked cilantro.

**Pork Calvados** – Tender roasted pork loin, sliced thin & served in an apple brandy supreme sauce.

**London Broil** – Slow roasted USDA choice Angus beef, served in a bourbon demi-glace.

**Marinated Top Sirloin** – Grilled, marinated top sirloin served in a wild mushroom ragout sauce.

**Grilled Atlantic Salmon** – Fresh Atlantic salmon with a savory lemon-herb sauce.

**Stuffed Flounder Florentine** – Fresh flounder roulades stuffed with spinach, garlic, & topped with a parmesan cream sauce.

- Each additional entrée is \$6.00 per person

## Accompaniments (Choose 2)

Rice pilaf medley	Roasted garlic mashed potatoes
Herb roasted red bliss potatoes	Chef's choice of seasonal garden fresh vegetables
Potatoes au gratin	

- Each additional accompaniment is \$3.00 per person

## Dessert

Assorted cookies, brownies, & dessert bars

-- continued on next page --

# All Day Meeting Planner

## Afternoon Break (Choose 1)

- All afternoon breaks include bottled water

### Power Break

Assorted Powerade® drinks  
Full Throttle Energy drinks  
Assorted power bars  
Fresh whole fruit  
Trail mix

### The Lazy Summer (additional \$3 per person)

Oreo ice cream sandwiches  
UDairy Creamery & Nestle ice cream bars  
Gourmet buttered popcorn  
Potato chips with French onion dip  
Assorted sodas

### Ball Park Break

Carmel popcorn  
Hot, soft pretzels  
Mixed nuts  
Flavored water ices  
Assorted sodas

### Smart Snacker

Seasonal fresh fruit with yogurt & granola  
Granola & Nutri-Grain® bars  
Fresh squeezed orange, apple, & cranberry juice  
V8 tomato juice

### Afternoon Refresher

Assorted cookie & brownie tray  
Chilled assorted fruit yogurts  
Granola & Nutri-Grain® bars  
Party mix  
Assorted sodas

- All plated dinner are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Fresh baked rolls, butter, & choice of salad
- Chef's choice of seasonal garden vegetables

## Salads (Choose 1)

**Spring Green** – Crisp spring green lettuce, tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with homemade balsamic vinaigrette.

**Caesar** – Fresh romaine lettuce, parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad. (\$1.00 additional per person)

**Spinach** – Local spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon, & toasted walnuts. Served with a raspberry vinaigrette. (\$2.00 additional per person)

## Appetizers

**Shrimp Cocktail** – Chilled jumbo shrimp served with homemade cocktail sauce & fresh lemon wedges. (\$6.00 additional per person)

**Jumbo Lump Mini Crab Cakes** – Our signature dish. Pan-seared & with no fillers, served with a Creole mustard sauce. (\$6.00 additional per person)

**Tomato & Mozzarella** – Beefsteak tomatoes, fresh hand-picked basil, fresh mozzarella cheese, & drizzled with garlic infused light olive oil vinaigrette. (\$5.00 additional per person)

## Entrées

**Roasted Beef Top Round** (\$28.95 per guest) – Thin sliced seasoned top round of roast beef served with a wild mushroom ragout & pesto Duchesse potatoes.

**New York Strip Steak** (\$33.95 per guest) – Tender USDA choice prime New York strip steak, broiled with steak butter & served with Maytag bleu cheese Lyonnais potatoes.

**Roasted Stuffed Chicken** (\$25.95 per guest) – Seasoned chicken breasts, stuffed with feta cheese & spinach, baked to perfection & served with a peppercorn-parmesan cream sauce & herb-rubbed potatoes.

**Grilled Yellow Fin Tuna** (\$33.95 per guest) – Wild-caught sushi-grade yellowfin tuna with a mint vinaigrette & vine ripened Roma tomatoes over Israeli couscous.

**Surf N' Turf** (\$43.95 per guest) – Petite filet mignon in a rosemary demi-glace & grilled jumbo shrimp in a chardonnay butter sauce served side-by-side with creamy pesto mashed potatoes.

**Fish & Fowl** (\$32.95 per guest) – Grilled Atlantic salmon with saffron cream sauce & seared chicken breast with caramelized leeks served with couscous.

**Blue Hen Chicken** (\$27.95 per guest) – Tender boneless chicken breast topped with our own jumbo lump crabmeat & finished with a Mornay sauce. Served with saffron rice pilaf.

**Beef Medallion** (\$37.95 per guest) – Prime beef medallion with a garlic shallot cream sauce served with twice-baked potato with cheddar cheese & chives.

**Grilled Atlantic Salmon** (\$27.95 per guest) – Fresh Atlantic salmon with your choice of a savory lemon-herb sauce or Cajun spices. Served with a wild mushroom risotto.

**Jumbo Lump Crab Cake** (\$32.95 per guest) – Our signature dish. Pan-seared with no fillers, served with a Creole mustard sauce & rice pilaf.

**Tuna Puttanesca** (\$27.95 per guest) – Grilled yellowfin tuna served with a zesty sauce of roasted tomato, onions, olives & capers over orzo pasta.

**Chicken Carbonara** (\$27.95 per guest) – Seared, tender, boneless chicken breasts with a parmesan-pancetta cream sauce. Served with Italian-style polenta cake.

**Rosemary Pork Loin** (\$25.95 per guest) – Rosemary-seasoned pork tenderloin, broiled & topped with a fresh peach compote & served with potatoes au gratin.

**Vegetable Lasagna** (\$22.95 per guest) – Vegetable lasagna served with garlic cream sauce & tomato marinara.

## Dessert (Choose 1)

Fresh Fruit Parfait (\$2.00 additional per person)  
Cheese Cake with Strawberry Topping

UDairy Creamery ice cream or sorbet  
Chocolate torte

Deep-dish apple pie  
Tiramisu

- Lunch or dinner buffet requires a 25 person minimum
- All lunch or dinner buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea

## The Gourmet Grille

\$36.95 per person

### Salads (Choose 2)

**Red Skin Potato Salad** – Oven roasted red bliss potatoes, scallions, red onions, celery, roasted garlic, & sea salt tossed with extra virgin olive oil & balsamic.

**Strawberry Spinach Salad** – Local spinach, Mandarin oranges, toasted almonds, & fresh strawberries served with a raspberry vinaigrette.

**Tex-Mex Black Bean Salad** – Salad greens, black turtle beans, black olives, plum tomatoes, Spanish onions, fresh cilantro & a hint of lime juice.

**Fruit Salad** – Diced seasonal fresh fruits.

### Entrées

**Angus Hamburgers** – Grilled quarter-pound all beef USDA choice Angus hamburgers with all the fixin's.

**Grilled Bay Shrimp** – Grilled jumbo shrimp coated with a garlic butter & fresh herbs & spices.

**Herb Chicken or BBQ Chicken** – Grilled chicken with an organic herb rub.

**St. Louis Pork Ribs** – Extra-large pork ribs smothered in a tangy-zesty homemade BBQ sauce.

### Accompaniments

Fresh seasonal vegetable medley  
Gourmet deviled eggs

Local corn on the cob (seasonal)  
Assorted cheesecakes

# Bereavement Options

- All Bereavement meals require a 20 person minimum & can be made with a 24-hour notice
- All buffets are served with freshly brewed Coffee, Decaf, Herbal & Iced teas
- \$23.95 per guest

## Salad (Choose 1)

**Spring Green** – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, simple, yet delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

**Caesar** – Fresh romaine lettuce, Parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad.

## Accompaniments (Choose 2)

Rice pilaf medley

Roasted garlic mashed potatoes

Herb-roasted red bliss potatoes

Chef's choice of seasonal garden fresh vegetables

Baked ziti

- Each additional accompaniment is \$3.00 per person

## Entrées (Choose 2)

**Chicken with Leeks & Mushrooms** – Grilled chicken breasts with fresh leeks, local grown mushrooms, atop basmati rice, jalapeños, almonds & garden-picked cilantro.

**Roasted Pork** – Tender roasted pork loin, sliced thin & topped with a fresh pineapple salsa.

**Chicken Fennel Italiano** – Boneless breast of chicken, seasoned & grilled, & served with Italian sausage in a fennel tomato sauce.

**Homemade Baked Lasagna** – Layers of pasta, homemade meat sauce, fresh basil, ricotta cheese, & mozzarella cheese baked to perfection.

**Cod Rosetta** – Tender white flaky cod breaded & lightly fried & served in a lemon butter sauce & garnished with capers.

## Dessert (Choose 2)

New York style cheese cake

Apple pie

Cookies & brownies

Bread Pudding with a hard rum sauce

Assorted cakes

- Lunch or dinner buffet requires a 25 person minimum
- All lunch or dinner buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Fresh baked rolls & butter

## South of the Border

*Heat up your taste buds with some Mexican flavors*

*\$25.95 per person*

**Fajita & Taco Station** – Grilled beef, marinated & seared chicken, spicy ground beef with sautéed onions, bell peppers, sharp cheddar cheese, fresh lettuce & tomatoes, sour cream, salsa & guacamole, & hard & soft taco shells.

**Chili con Queso** – Warm & spicy cheese dip served with tri-colored tortilla chips.

**Chips, Salsa, & Guacamole** – Tri-colored tortilla chips, fresh salsa, & homemade guacamole.

**Chicken Quesadillas** – Marinated & seared chicken with three kinds of cheeses, peppers, onions, & tomatoes in a soft flour tortilla.

**Refried Beans** – Traditional refried beans with garlic, cumin, & other herbs & spices.

**Stuffed Peppers** – Cream cheese stuffed jalapeños, lightly breaded & quick fried.

**Spanish Rice** – Rice with peppers, tomatoes, onions, & traditional Mexican spices.

**Assorted Desserts** – Elegant display of assorted gourmet cakes, pies, & pastries.

## Heart of America

*American cuisine at its best*

*\$27.95 per person*

**Old Fashion Potato Salad** – Diced Idaho potatoes, celery, seasonings, mayonnaise, & a hint of Dijon mustard.

**Chips & Dip** – Assortment of chips & dips.

**Red, White, & Bleu Coleslaw** – Traditional coleslaw with red cabbage, white cabbage, & bleu cheese.

**Angus Hamburgers** – Grilled quarter-pound all beef USDA choice Angus hamburgers with all the fixin's.

**Hot Dogs** – Grilled all-beef hot dogs.

**Southern Fried Chicken** – Southern-style buttermilk golden-brown fried chicken.

**BBQ Pulled Pork** – Pulled pork drenched in a homemade BBQ sauce.

**Three Cheese Macaroni** – Combination of macaroni pasta, three cheeses, seasonings, & topped with Panko bread crumbs then baked until a golden brown.

**Desserts** – Apple pie, cheesecake, cookies, & homemade brownies & an assortment of traditional American desserts.



# Luncheon Buffet & Boxed Lunches

- Luncheon buffet requires a 25 person minimum
- All luncheon buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Iced Tea
- Freshly baked rolls & butter
- \$23.95 per guest

## Salad (Choose 1)

**Spring Green** – Crisp spring green lettuce, wedge tomatoes, sliced cucumbers, & shaved onions unite to create this classic, delicious salad. Served with a creamy ranch & homemade balsamic vinaigrette.

**Caesar** – Fresh romaine lettuce, parmesan cheese, toasted seasoned croutons, & a gourmet Caesar dressing all tossed together for that favorite traditional salad.

**Pasta Salad** – Homemade pasta salad with small diced fresh vegetables.

**Old Fashion Potato Salad** – Diced Idaho potatoes, celery, seasonings, mayonnaise, & a hint of Dijon mustard.

- Each additional salad is \$3.50 per person

## Entrées (Choose 2)

**Chicken with Sweet Pepper Chutney** – Grilled chicken breasts with tomatoes, onions & sweet peppers.

**Chicken with Leeks & Mushrooms** – Grilled chicken breasts with fresh leeks, local grown mushrooms, atop basmati rice, jalapeños, almonds & garden-picked cilantro.

**Pork Calvados** – Tender roasted pork loin, sliced thin & served in an apple brandy supreme sauce.

**London Broil** – Slow roasted USDA choice Angus beef, served in a bourbon demi-glace.

**Marinated Top Sirloin** – Grilled marinated top sirloin served in a wild mushroom ragout sauce.

**Grilled Atlantic Salmon** – Fresh Atlantic salmon with a savory lemon-herb sauce.

**Stuffed Flounder Florentine** – Fresh flounder roulades stuffed with spinach, garlic, & topped with a parmesan cream sauce.

- Each additional entree is \$6.00 per person

## Accompaniments (Choose 2)

Rice pilaf medley

Roasted garlic mashed potatoes

Herb roasted red bliss potatoes

Chef's choice of seasonal garden fresh vegetables

Potatoes au gratin

- Each additional accompaniment is \$3.00 per person

## Dessert

Assorted dessert bars, cookies & brownies

## Boxed Lunches

- Luncheon buffet requires a 25 person minimum
- All boxed lunches served with Bottled Water or Assorted Soda, Kettle Cooked Potato Chips & Fresh Cookies or Brownie

**The Intern** (\$16.95) – Sandwich, fresh mixed green salad.

**The Junior Analyst** (\$17.95) – Sandwich, homemade pasta salad, whole fresh fruit

**The CEO** (\$20.95) – Sandwich, Mediterranean salad, fresh fruit salad, fresh mixed green salad, assorted candy bars.

## Sandwich Selection

Smoked turkey & Swiss cheese on a fresh croissant

Angus roast beef & cheddar cheese on a grilled ciabatta roll

Cashew chicken salad on a fresh croissant

Ham & provolone cheese on multi-grain bread