



Breakfast

BREAKFAST OPTIONS

Minimum of 25 people

CONTINENTAL

Assorted Muffins, Danish, Breakfast Breads
Bagels, Cream Cheese
Yogurt & Granola
Fresh Cut Fruits
Assorted Juices
Coffee & Tea

BREAKFAST BUFFET*

Scrambled Eggs, Cheddar Cheese
Smoked Bacon & Sausage Links
Buttermilk Pancakes
Potatoes O'Brien
Assorted Muffins, Danish, Fresh Baked Cinnamon Buns
Fresh Cut Fruits
Assorted Juices
Coffee & Tea

BRUNCH BUFFET*

Scrambled Eggs, Cheddar Cheese
Smoked Bacon & Sausage Links
Buttermilk Pancakes
Potatoes O'Brien
Pommery Chicken
Four Cheese Lasagna
Add Meat \$2pp
Sautéed Seasonal Vegetables
Assorted Muffins, Danish, Fresh Baked Cinnamon Buns
Rolls & Butter
Assorted Cookies, Brownies
Selection of Juices, Coffee, Hot Tea, Iced Tea & Lemonade

*ADD CHEF ATTENDED OMELET STATION

Diced Ham, Tomatoes, Peppers, Mushrooms, Onions, Cheddar Cheese

* ADD CHEF ATTENDED HUEVOS RANCHEROS STATION

Chorizo Sausage, Peppers, Pico de Gallo, Cheddar, Flour Tortilla

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Lunch

PLATED OPTIONS

15 Guest Minimum
Served Until 4:00pm

HOMEMADE SOUP SELECTIONS

- Chicken Tortilla Soup**
- Roasted Butternut Squash & Apple Cider**
Seasonal FALL/WINTER
- Chilled Strawberry Champagne Bisque**
Seasonal SPRING/SUMMER
- Cream of Mushroom**
- Tomato Basil**
- Classic Chicken Noodle**
- Potato & Roasted Garlic Bisque**

ENTREE SELECTIONS

Please Select Two

Hole in One

Chicken Salad, Tuna Salad, & Egg Salad
Served on a Bed of Baby Lettuces

Blackened Chicken Caesar Salad

Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Parmesan Crisps
Homemade Caesar Dressing, Topped with Grilled Chicken Breast

Grilled Steak & Bleu Cobb Salad

Baby Lettuces with Vine Rip Tomatoes, Bacon, Avocado, Shaved Onion,
Topped with Bleu Cheese Crusted Flank Steak, Red Wine Vinaigrette

Reuben Sandwich

Sliced Corned Beef, Swiss Cheese, Sauerkraut. Russian Dressing, Rye Bread

Penne Primavera

Penne Pasta, Garden Vegetables, Fresh Herbs
Fresh Garlic, Extra Virgin Olive Oil

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Lunch

PLATED OPTIONS CONTINUED

Atlantic Salmon

Seared Atlantic Salmon, Citrus Sauce
Imperial Crab Style Add \$5pp

Chicken Roulade

Tender Chicken Breast, Cranberry Stuffing, Light Chardonnay Cream Sauce

Chicken Bruschetta

Fresh Tomatoes, Basil, Mozzarella

Stuffed Pork Loin

Roasted Pork Loin, Corn Bread Stuffing, Cranberry Au Jus

Concord Filet Mignon

Roasted Shallot Demi-Glace

Concord Crab Cake

Whole Grain Mustard, Old Bay Sauce

Veal Picatta

Tender Veal Lightly Floured & Seared, White Wine Caper Lemon Picatta Sauce

Chicken Francaise

Seared Tender Chicken Breast, Lemon Butter & Garlic Sauce

DESSERTS

Chocolate Mousse

Lemon Pound Cake

Homemade Bread Pudding

Cheesecake Bars

Tiramisu

Layered Red Velvet Sponge Cake

All Luncheon Items Include Your Choice of Homemade Soup or House Salad,
Rolls, Butter, Lemonade, Iced Tea, Coffee Service & Choice of Dessert

There Will Be a Per Person Surcharge For More Than Two Entrées

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Lunch

BUFFET OPTIONS

25 Guest Minimum
Served Until 4:00 pm

CHOICE OF

Tossed Garden Salad
Caesar Salad

ACCOMPANIMENTS

Please Select 3

Roasted Red Bliss Potatoes
Sour Cream & Chive Mashed Potatoes
Sautéed Fresh Vegetables
Baked Ziti
Wild Rice Pilaf
Green Beans Almondine
Balsamic Roasted Cauliflower, Roasted Red Peppers
Grilled Vegetable Display
Au Gratin Potatoes
Scaloppini Potatoes
Dauphinoise Potatoes
Oven Roasted Broccoli & Cauliflower, Fresh Garlic Butter

MAIN COURSE

Stuffed Pork Loin
Chicken Bruschetta
Chicken Francaise
Roast Turkey Breast
Parmesan Crusted Tilapia
Salmon, Citrus Butter
Roast Top Round of Beef

All Luncheon Items Include Your Choice of Homemade Soup or House Salad,
Rolls, Butter, Lemonade, Iced Tea, Coffee Service & Choice of Dessert

Additional fee for Cakes & Pies



(++ Applicable service charge of 20% as well as local sales tax of 6%)

Lunch

THEMED BUFFET OPTIONS

25 Guest Minimum
Served Until 4:00 pm

PHILLY BUFFET

Beef or Chicken Cheesesteak
Hot Peppers, Whiz, Fried Onions, Sweet Peppers
Mini Italian Hoagies
Mixed Tossed Salad
Raspberry Vinaigrette
Tastykake Assorted Dessert Tray
Iced Tea, Lemonade, Coffee & Water

TUSCAN MARKET

Hearty Tuscan White Bean Soup or Classic Escarole Soup
Classic Caesar Salad
Baked Ziti
Sweet Sausage & Meatballs Marinara
Peppers & Onions
Sautéed Chicken Marsala
Baskets of Garlic Bread & Fresh Rolls
Fresh Baked Cookies & Assorted Cheesecake Bars
Iced Tea, Lemonade, Coffee & Water

DELI BUFFET

Please Select Two Salads

Cole Slaw
Pasta Salad
Potato Salad
Tossed Garden Salad

Meats
Virginia Ham, Smoked Turkey, Italian Roast Beef, Chicken Salad, Tuna Salad
Cheeses
American, Swiss, Provolone Cheese
Breads
Wheat, Sourdough, Kaiser Roll
Condiment Tray
Lettuce, Tomato, Red Onion, Pickles
Fresh Baked Cookies & Double Chocolate Brownies
Iced Tea, Lemonade, Coffee & Water



(++ Applicable service charge of 20% as well as local sales tax of 6%)

Lunch

THEMED BUFFET OPTIONS CONTINUED

FLATBREADS

Bruschetta
Mushroom & Bleu Cheese
Chicken Caesar
Fresh Cut Fruits
Individual Mousse Cups
Iced Tea, Lemonade, Coffee & Water

FRENCH QUARTER

Seafood Jambalaya
Southern Cheddar Grits
Mardi Gras Chicken, Andouille Sausage
Assorted Rolls
Chef Selection Vegetable
Cinnamon Sugar Beignets, Chocolate Drizzle



(++ Applicable service charge of 20% as well as local sales tax of 6%)

Hors D'Oeuvres

BUTLER PASSED OR STATIONARY HORS D'OEUVRES

Each Package Includes Choice of 4 Selections for One Hour

OPTION I

Aged Gruyere & Summer Leek Tart
Grilled Eggplant & Goat Cheese Napoleon
Sun-dried Tomato Bruschetta
Crispy Vegetable Spring Rolls
Parmesan Crusted Artichoke Hearts
Sweet Italian Sausage Stuffed Mushroom Caps
Mini Chicken Cordon Bleu
Cajun Spiced Andouille Sausage & Pepper Jack Cheese Puff
BBQ Pulled Pork on Toasted Cornbread
Asian Beef Satay or Chicken Satay
Asian Short Rib Pot Pie

OPTION II

Bacon Wrapped Sea Scallops
Tuna Tartar on a Wasabi Rice Cracker
Tequila Lime Glazed Shrimp
Crab Stuffed Mushrooms
Reuben Puff with Corned Beef
Petite Raspberry & Almond Brie in Phyllo Pastry
Roasted Lamb
Peking Duck Ravioli

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Dinner

PLATED OPTIONS

STARTERS

Chicken Tortilla Soup

Cream of Mushroom Soup

Beef Noodle Soup

Roasted Butternut Squash & Apple Cider

Seasonal FALL/WINTER

Chilled Strawberry Champagne Bisque

Seasonal SPRING/SUMMER

Shrimp Cocktail

SALADS

Included in Entrée Price

Please Select One

Concord House Salad

Strawberries, Shaved Red Onions, Poppy Seed Dressing

Classic Caesar

Garlic Croutons, Grated Parmesan, Homemade Caesar Dressing

Garden Salad

Carrot Straws, Grape Tomatoes, Shaved Onion, Homemade Balsamic Dressing

Market Berry Salad

Toasted Almonds, Champagne Vinaigrette

ENTREES

Please Select Two

Veal Marsala

Tender Veal Medallions, Wild Mushroom Jus

Chicken Bruschetta

Fresh Mozzarella, Tomatoes, Basil

Chicken Florentine

Champagne Beurre Blanc

Vegetable Napoleon

Layered Eggplant, Zucchini, Red Pepper, Mozzarella Cheese, Balsamic

Maple Glazed Pork Tenderloin

Grilled Medallions, Warm Bacon Vinaigrette

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Dinner

PLATED OPTIONS CONTINUED

Slow Roasted Prime Rib Au Jus

Thick Cut, Horseradish Cream

Roasted New York Strip

Homemade Steak Sauce, Onion Straws

Certified Angus Filet Mignon

Roasted Shallot Demi-Glace

Petite Filet Mignon & Crab Stuffed Shrimp

6oz Crab Cake

Remoulade Sauce

Flash Seared Salmon

Toasted Pinenut & Roasted Pepper Orzo, Basil Essence

To Enhance your Selections, All Entrees Include Chef Selected Starch & Seasonable Vegetables

DESSERT

Included in Entrée Price

PLEASE SELECT ONE GOURMET CAKE

**Carrot, Red Velvet, French Vanilla with Espresso, Tiramisu, Lemon Mousse
Chocolate Mousse, White Chocolate Mousse, Caramel Chocolate
Chocolate Truffle, Chocolate Chambord, Sweet Orange & Hazelnut**

or

ONE GOURMET CHEESECAKE

Key Lime, White Chocolate Raspberry, Chocolate Swirl

All Options Include Rolls, Butter, Coffee, Tea & Non-Alcoholic Beverages

There Will Be a per Person Surcharge for More Than Two Entrées

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Dinner

BUFFET OPTIONS

25 Person Minimum

BUFFET I

**Tossed Garden Salad
Chicken Bruschetta
Beef & Pepper Stir Fry
Caribbean Jerk Tilapia
Chef Selection of Seasonal Vegetables
Warm Pies, Fresh Baked Cookies**

BUFFET II

**Classic Caesar Salad
Chicken Cordon Bleu
Grilled Flank Steaks
Crab Stuffed Tilapia
Tri Colored Cheese Tortellini
Garlic Whipped Potatoes
Oven Roasted Broccoli & Cauliflower, Fresh Garlic Butter
Assorted Cakes, Warm Pies, Fresh Baked Cookies**

BUFFET III

**Poached Pear & Bleu Cheese Salad
Seared Salmon
Sautéed Chicken Breasts
Petit Filet Mignon Medallions
Roasted Garlic Macaroni & Cheese
Chef Selection of Seasonal Vegetables & Starch
Assorted Cakes, Cookies, Brownies, Warm Pies**

All Options Include Rolls, Butter, Coffee, Tea & Non-Alcoholic Beverages

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Dinner

THEMED BUFFET OPTIONS

Minimum 25 Guests

PHILLY BUFFET

Philly Cheesesteak/Chicken Cheesesteak
Hot Peppers, Whiz, Fried Onions, Sweet Peppers
Mini Italian Hoagie
Mixed Tossed Salad
Raspberry Vinaigrette
Tastykake Assorted Dessert Tray
Iced Tea, Lemonade, Coffee & Water

SOUTH OF THE BORDER

Soft Flour Tortillas & Taco Shells
Spanish Rice & Refried Beans
Roasted Corn with Cilantro & Cumin
Southwestern Chicken & Mexican Ground Beef
Salsa, Sour Cream, Shredded Lettuce & Shredded Cheddar
Cinnamon Sugar Fried Tortilla
Iced Tea, Lemonade, Coffee & Water

AMERICAN BUFFET

Garden Salad
Two House Made Dressings
Grilled Chicken Breast Bruschetta with Mozzarella
Baked Ziti
Seasonal Vegetables
Roasted Red Bliss Potatoes
Rolls & Butter
Cookies & Brownies
Iced Tea, Lemonade, Coffee, & water

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Additions to Any Event

STATIONS

*Chef Attended Stations Require a Flat Rate of \$85 per Station

PASTA STATION*

Warm Garlic Bread
Classic Tomato & Alfredo Sauces
Asiago Cheese, Mushrooms, Sun-dried Tomatoes, Green Onion, Diced Peppers, Sausage
Please Select Two
Penne, Bow Tie, Tri Color Cheese Tortellini
Please Select One
Baby Shrimp, Grilled Sliced Chicken, Flank Steaks

CARVING STATION*

Prime Rib
Beef Tenderloin
Turkey Breast
Dijon Crusted Rack of Lamb
Stuffed Pork Loin

RISOTTO STATION*

Served in a Martini Glass, Aged Balsamic Drizzle, Caramelized Onions, Wild Mushrooms
Asparagus Tips, Baby Shrimp, Feather Shredded Parmesan Cheese

BAKED POTATO BAR

Idaho Baked Potatoes, Sour Cream, Diced Onions, Shredded Cheddar
Chopped Bacon, Fresh Chives, Steamed Broccoli, Whipped Butter

MARTINI STYLE MASHED POTATO BAR

Idaho Baked Potatoes, Sour Cream, Diced Onions, Shredded Cheddar
Chopped Bacon, Fresh Chives, Steamed Broccoli, Whipped Butter, Wild Mushrooms Brown or Turkey Gravy

TUSCAN STYLE CROSTINI STATION

Baked Baguette Bread, Sundried Bruschetta, Tomato Basil Bruschetta
Wild Mushroom Ragout, Shredded Parmesan, Truffle Oil

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Additions to Any Event

STATIONARY ADDITIONS

Fresh Fruit Display

Crudités & Hummus

International & Domestic Cheese Display

Cheese, Fruit & Crudités

Caesar Salad Station

Italian Antipasto

Baked Brie

Served with Assorted Crackers

Please Select a Topping

Caramelized Apples & Honey
Sun-Dried Tomato & Pesto

Raspberries & Toasted Almonds
Three Olive & Caper

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Afternoon Break Options

Please Select One

CHIPS & DIPS

Homemade Potato Chips

Caramelized Onion Dip

Tortilla Chips

Fresh Salsa & Queso

Pita Chips

Roasted Red Pepper Hummus

Assorted Cookies

Assorted Soft Drinks

SEVENTH INNING STRETCH

Philly Soft Pretzels

Yellow & Spicy Brown Mustards

Cracker Jacks

Dry Roasted Packets of Peanuts

Assorted Candy Bars

Assorted Soft Drinks

SKINNYLICIOUS

Apple Slices

Caramel Dip

Melon Skewers

Honey Yogurt Dip

Crudités Shooters

Celery Sticks with Peanut Butter Sauce & Carrot Sticks with Ranch Dressing

Pita Chips with Hummus

Cucumber Mint Water

MEMORY LANE

Petite Peanut Butter & Jelly Sandwiches

Assorted Tastykakes®

Rice Krispies® Treats

Good & Plenty Candy

Chocolate Milk, Cream Soda & Root Beer

Price Includes Room Rental & All A/V Equipment

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Beverage Menu

HOST BAR

Open Bar where the Host is Charged by the Drink
Bartender Attendant Fee

Draft Beer
Wine
Mixed Drink
Martinis
Top Shelf

CASH BAR

Individual Pays by the Drink
Bartender Attendant Fee

Soda
Draft Beer
Wine
Mixed Drink
Martinis
Top Shelf

SELF SERVICE BAR

Bloody Mary
Pitcher
Mimosas
Charged by the Bottle of Champagne
House Wine
Bottle

(++ Applicable service charge of 20% as well as local sales tax of 6%)



Premium Bar Packages

PACKAGE OPEN BAR

Unlimited Consumption where the Host is Charged by the Hour & Person

1 Hour
2 Hours
3 Hours
4 Hours

BEER

Magic Hat #9
Coors Lite
Yuengling
Shock Top

LIQUOR

Smirnoff, Absolute, Stolichnaya
Gordon's, Tanguray
Peppy Lopez, Jose Cuervo
Seagram's 7, V.O., Crown Royal
J&B, Chivas Regal, Dewers
Jim Beam, Jack Daniels, Jameson, Markers Mark
Bacardi, Malibu, Myers, Captain Morgan's
Apple Pucker, Peach Schnapps, Jaquins' Triple Sec, Amaretto,
Crème de Coco, Crème de Menthe, Anisette, Christian Brother's Brandy

WINE

Cabernet, Merlot
Chardonnay, Pinot Grigio
Zinfandel
Champagne

(++ Applicable service charge of 20% as well as local sales tax of 6%)



PACKAGE OPEN BAR

Beer & Wine Only

Unlimited Consumption where the Host is Charged by the Hour & Person

1 Hour

2 Hours

3 Hours

4 Hours

BEER

Miller Lite

Coors Lite

Yuengling

Shock Top

WINE

Cabernet, Merlot

Chardonnay, Pinot Grigio

Zinfandel

Champagne

(++ Applicable service charge of 20% as well as local sales tax of 6%)