Traditional Holiday Package

Four Hours Open Bar
Featuring Unlimited House Brands Cocktails,
Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station
Cheese Display
Imported and Domestic Cheese with Gourmet Crackers

THREE COURSE PLATED MENU
OR
GRAND BUFFET

Entrée Selections:
Rosemary Chicken $55
Chicken Francaise $56
Churrasco Steak $60
Filet Mignon & Chicken $67
Filet Mignon & Salmon $68
Filet & Shrimp Scampi $68
Filet Mignon $69
Grand Buffet $74

Chef’s Choice of Holiday Dessert

Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price

All Prices Are Per Person Subject To 20% Service Charge And 8% Sales Tax
* Pursuant to State Regulations Service Charge is Taxable *
Deluxe Holiday Package

Four Hours Open Bar
Featuring Unlimited Call Brands Cocktails, Imported & Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station
Cheese Display
Imported and Domestic Cheese with Gourmet Crackers

Butler Service Hors D' Oeuvres
Selection of Four Hors D’ Oeuvres
Based On Four Pieces per Person

THREE COURSE PLATED MENU
OR
GRAND BUFFET

Entrée Selections:
Rosemary Chicken $68
Chicken Francaise $69
Churrasco Steak $73
Filet Mignon & Chicken $79
Filet Mignon & Salmon $80
Filet & Shrimp Scampi $80
Filet Mignon $81
Grand Buffet $85

Chef’s Choice of Holiday Dessert

Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

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Premier Holiday Package

Four Hours Open Bar
Featuring Unlimited Premium Brands Cocktails, Imported & Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station
Cheese Display
Imported and Domestic Cheese with Gourmet Crackers

Butler Service Hors D' Oeuvres
Selection of Five Hors D' Oeuvres
Based On Five Pieces per Person

THREE COURSE PLATED MENU
OR
GRAND BUFFET

Entrée Selections:
Rosemary Chicken $78
Chicken Francaise $79
Churrasco Steak $83
Filet Mignon & Chicken $87
Filet Mignon & Salmon $88
Filet & Shrimp Scampi $88
Filet Mignon $89
Grand Buffet $94

Chef’s Choice of Dessert
Chocolate Fountain after Dinner
Choice of House Linen Colors, Ivory or White, Including Chair Covers with Choice of Bows or Tassels

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Seated Dinner Selections:
All Meals are served with choice of Rice Pilaf, Garlic Mashed or Oven Roasted Potatoes, Seasonal Vegetable Medley, Oven Warmed Rolls with Butter, Freshly Brewed Coffee and Tea

Salads:
(Please Select One)

Garden Salad
Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms, Shaved Carrots, Honey-Mustard Dressing

Caesar Salad
Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing

Aviators Salad
Baby Greens, Tomato, Beets, Candied Walnuts, Raspberry Vinaigrette

Entrée
(Please Select One)

Rosemary Chicken
Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce

Chicken Francaise

Churrasco Steak
Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri

Filet Mignon & Salmon
Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

Filet Mignon & Chicken
Petite Filet Mignon and Boneless Chicken Breast Served with Marsala Sauce

Filet & Scampi
Petite Filet Mignon and Shrimp Scampi

Filet Mignon
The Finest Cut, Charbroiled to Perfection

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Deluxe Grand Buffet
A Minimum of 50 Guests Must Be Guaranteed

Salads:
(Select Four Salads)
Seasonal Fresh Fruit Display
Garden Greens, Assorted Dressings
Classic Caesar Salad
Greek Salad
Tomato Cucumber Salad
Tomato Mozzarella Salad
Grilled Vegetable Salad
Mixed Pasta Salad
Red Spanish Potato Salad
Oriental Cashew Chicken Salad
Seafood Salad
Chicken, Green Apple & Walnut Salad
Antipasto Display
Marinated Calamari Salad

Main Course Selection:
(Select Four Entrees)

POULTRY
Chicken Parmesan
Chicken Piccata
Chicken Francaise
Chicken Marsala

MEAT
Beef Bourgignone
Lamb Shank
Roast Pork Loin with Mojo
Pepper Steak

PASTA
Penne Pasta and Italian Sausages
Tri Colored Tortellini, Alfredo Sauce
Seafood Pasta, Cioppino Sauce
Grilled Chicken Fettuccine Alfredo
Pasta Primavera with Garlic Sauce

SEAFOOD
Tilapia Francaise
Mahi-Mahi Scampi
Seafood Newberg
Aviation Salmon
Paella Valenciana

Accompaniments:
(Select One)
Rice Pilaf, Jasmine Rice
Garlic Mashed Potatoes or Oven Roasted Potatoes

All Buffet Meals are served with Our Chef’s Choice of Seasonal Vegetables
Warmmed Rolls with Butter

Fleshly Brewed Coffee and Tea

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Additional Menu Considerations

To Compliment your Buffet:

Ice Carving
Your Choice of a Variety of Designs
$300 per Block

Carved Meat Station
Chef Fee of $100 Applies – Min 50 Guests
All Carving Stations Include Petit Rolls

Roast Sirloin of Beef 4.95
Steamship Round of Beef-Min 200g 4.95
Roasted Prime Rib of Beef, Au Jus 7.95
Herb Crusted Tenderloin of Beef 10.95

Herb Roasted Pork Loin 4.95
Honey Glazed Country Ham 4.95
Cuban Style Roast Suckling Pig 4.95
Herb Roasted Turkey Breast 4.95

Displays:

Deluxe Crudite Display 4.00
Imported & Domestic Cheese Display 4.00
Deluxe Antipasto Display 7.95
Seared Ahi Tuna Display 9.95

Cold Seafood Extravaganza 9.95
Raw Bar Display 10.95
Blue Sea Sushi Display 10.95
Assorted Smoked Fish Display 9.95

Action Stations
Chef Fee of $100 Applies

Oriental Stir Fry 6.95
Fajita Station 6.95

Pad Thai Bar (Shrimp & Chicken) 8.95
Pasta Station 6.95

After Dinner Display
Chocolate Fountain Station $5.00 pp. – Min 75 Guests
Sliced Strawberries, Bananas, Pineapple Chunks, Lady Fingers and

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**Hot Hors D’Oeuvres Selections:**

- Crab Rangoon, Apricot Sauce
- Chorizo and Pepper Skewers
- Bacon Wrapped Scallops
- Beef Teriyaki Brochettes
- Coconut Fried Shrimp
- Conch Fritters
- Egg Rolls
- Franks En Croute
- Swedish Meatballs
- Mini Beef Wellington
- Petite Quiche Lorraine
- Chorizo Empanadas
- Chicken Satay, Peanut Sauce
- Smoked Chicken Quesadillas
- Pot Stickers, Ginger Teriyaki Sauce
- Puff Pastry Filled with Spinach and Feta

**Chilled Canapés Selections:**

- Fruit Kabobs
- Shrimp Canapé
- Cold Seared Tuna, Kimchi Sauce
- Goat Cheese Crostini Brushetta
- Brie Cheese, Honey Crostini, Strawberry Garnish
- Smoked Salmon & Cream Cheese Pinwheels
- Prosciutto Wrapped Melon

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