



## *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*** \$69  
***Chicken Francaise*** \$72  
***Churrasco Steak*** \$78  
***Filet Mignon & Chicken*** \$76  
***Filet Mignon & Salmon*** \$78  
***Filet & Shrimp Scampi*** \$82  
***Filet Mignon*** \$73  
***Grand Buffet*** \$85

***Chef's Choice of Holiday Dessert***

***Choice of House Linen Colors, Ivory or White,***  
***Including Chiavari Chairs***

***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 \$79*

*Chicken Francaise \$82*

*Churrasco Steak \$88*

*Filet Mignon & Chicken \$86*

*Filet Mignon & Salmon \$88*

*Filet & Shrimp Scampi \$92*

*Filet Mignon \$93*

*Grand Buffet \$95*

*Chef's Choice of Holiday Dessert*

*Choice of House Linen Colors, Ivory or White,  
Including Chiavari Chairs*

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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 \$89*

*Chicken Francaise \$92*

*Churrasco Steak \$98*

*Filet Mignon & Chicken \$96*

*Filet Mignon & Salmon \$98*

*Filet & Shrimp Scampi \$99*

*Filet Mignon \$103*

*Grand Buffet \$105*

*Chef's Choice of Dessert*

*Chocolate Fountain after Dinner*

*Choice of House Linen Colors, Ivory or White,  
Including Chiavari Chairs*

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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**

*Boneless Chicken Breast, Sautéed with Egg Batter and Parmesan Cheese,  
Lightly Breaded and Golden, Served with Tomato Lemon Caper Butter Sauce*

#### **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*

#### ***PASTA***

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

#### ***MEAT***

*Beef Bourguignon  
Lamb Shank  
Roast Pork Loin with Mojo  
Pepper Steak*

#### ***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  
Warmed Rolls with Butter*

*Freshly Brewed Coffee and Tea*

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## **Additional Menu Considerations**

To Compliment your Buffet:

### **Ice Carving**

*Your Choice of a Variety of Designs  
\$500 per Block*

### **Carved Meat Station** *Chef Fee*

*of \$150 Applies – Min 50 Guests All  
Carving Stations Include Petit Rolls*

*Roast Sirloin of Beef \$8  
Steamship Round of Beef-Min 200g \$9  
Roasted Prime Rib of Beef, Au Jus \$12  
Herb Crusted Tenderloin of Beef \$15*

*Herb Roasted Pork Loin \$8  
Honey Glazed Country Ham \$8  
Cuban Style Roast Suckling Pig \$8  
Herb Roasted Turkey Breast \$8*

### **Displays:**

*Deluxe Crudite Display \$6  
Imported & Domestic Cheese Display \$7  
Deluxe Antipasto Display \$12  
Seared Ahi Tuna Display \$13*

*Cold Seafood Extravaganza \$19  
Raw Bar Display \$15  
Blue Sea Sushi Display \$17  
Assorted Smoked Fish Display \$14*

### **Action Stations**

*Chef Fee of \$150 Applies*

*Oriental Stir Fry \$12  
Fajita Station \$12*

*Pad Thai Bar (Shrimp & Chicken) \$14  
Pasta Station \$12*

### **After Dinner Display**

*Chocolate Fountain Station \$7.00 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 & Pepper Skewers*  
*Bacon Wrapped Scallops*  
*Beef Teriyaki Brochettes*  
*Coconut Fried Shrimp*  
*Swedish Meatballs*  
*Mini Beef Wellington*  
*Petite Quiche Lorraine*  
*Mini Beef Empanadas*  
*Smoked Chicken Quesadillas*  
*Pot Stickers, Ginger Teriyaki Sauce*  
*Puff Pastry Filled with Spinach and Feta*

## *Chilled Canapés Selections:*

*Cold Seared Tuna, Kimchi Sauce*  
*Brie Cheese, Honey Crostini, Strawberry Garnish*  
*Smoked Salmon & Cream Cheese Toast Points*  
*Prosciutto Wrapped Melon*

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