



## **Brunch Buffet**

**\$38** (Excluding Tax & Gratuity)

(Room and/or Linen Fees may apply)

### **Select three (3)**

**Egg & Cheese Sliders** - (your choice ham, bacon or sausage)

**Scrambled Eggs** - plain, with cheese, sausage or vegetables

**Mexican Breakfast Burrito** - sausage, peppers, onions, rice, egg & cheese

**Brioche French Toast** - mascarpone cheese, powdered sugar, fresh berries, & maple syrup drizzle

**Chicken & Waffles** - bread fried chicken, jalapeno-maple syrup

**Sausage Biscuits & Gravy** - buttermilk biscuits, home-style sausage gravy

**Penne a la Vodka** - penne pasta, vodka blush sauce

**Pasta Carbonara** - creamy garlic sauce, peas & prosciutto, penne pasta

**Steak Chimichurri** - sliced skirt steak, garlic basil chimichurri sauce

**Shrimp & Polenta** - Cajun shrimp, creamy polenta

**Bacon Wrapped Chicken Breast** - with Bourbon mustard sauce

**Our Famous Roast Pork Sandwich** - hot marinated onions

**Honey Glazed Ham** - sliced baked ham, honey dijon sauce

### **Vegetable Select one (1)**

**Broccoli sauté**

**Brussels sprouts**

**Roasted vegetables**

**Glazed carrots**

all buffets will include Homefries, Fresh fruit & croissants

Menu Prices Subject to Change Based on Season and Availability



## **Luncheon Buffet**

**\$46** (Excluding Tax & Gratuity)

(Room and/or Linen Fees may apply)

**Salad - Select one (1) House Salad or Caesar Salad**

### **Entrées**

**Select three (3)**

**Chicken & Sun-dried Rosa** - penne pasta, sun dried tomatoes & chicken, rosa sauce

**Chicken Piccata** - lemon caper white sauce

**Chicken Parmigiana** - homemade marinara sauce, mozzarella cheese

**Freshly Sliced Roasted Pork** - au jus

**Italian Style Pork Loin** - onions, tomatoes, garlic wine sauce, fresh basil

**Sliced Roast Beef** - au jus

**Bourbon Filet Tips** - bourbon bacon sauce

**Broiled Salmon** - citrus beurre blanc sauce

**Broiled Flounder** - lemon white wine sauce

**Vegetable Stir Fry** - white wine sauce, penne pasta

**Penne Rosa** - asparagus, mushrooms, roasted red peppers

**Baked Ziti** - homemade marinara sauce, mozzarella & ricotta cheese

**Vegetables - select one (1)**

**Fresh vegetable medley**

**Fresh green beans almondine**

**Broccoli, cauliflower and carrot medley**

**Starch - select one (1)**

**Rice pilaf**

**Seasoned oven roasted potatoes**

**Potato & cauliflower au gratin**

**Garlic mashed potatoes**

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## **Lunch Menu 1**

**\$30** (Excluding Tax & Gratuity)  
(Room and/or Linen Fees may apply)

### **Lunch Items - Select four (4)**

#### **Fig & Prosciutto Grilled Cheese**

grilled prosciutto, buffalo mozzarella, fig jam, arugula, sesame baguette, balsamic glaze, fries

#### **Pork & Cheese**

sliced hot roast pork & provolone, kaiser roll, fries

#### **Cheeseburger Deluxe**

2-4oz beef burgers, well done, American cheese, lettuce, tomato, brioche bun, fries

#### **Grilled Chicken Platter (GF)**

steamed vegetables

#### **Turkey Club Wrap**

turkey breast, lettuce, bacon, tomatoes, mayo, fries

#### **Vegetable Stir-fry (GF) (V)**

sauteed vegetables, garlic & oil, jasmine rice

#### **Penne a la Vodka**

penne pasta, vodka blush sauce

#### **Eggplant Parmigiana Sandwich**

provolone cheese, homemade marinara sauce, long roll, fries

#### **Roasted Red & Yellow Beet Salad**

goat cheese, candied walnuts, arugula, honey Dijon vinaigrette

#### **Baked Ziti**

homemade marinara sauce, mozzarella & ricotta cheese

#### **Chicken Caesar Salad**

grilled chicken, Romaine lettuce, croutons, homemade Caesar dressing, Romano cheese

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## **Lunch Menu 2**

**\$38** (Excluding Tax & Gratuity)  
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**Salad Course Select one (1)**  
**House Salad or Homemade Caesar Salad**

### **Entrée Course - Select three (3)**

#### **Chicken Parmigiana -**

provolone, marinara sauce, linguini

#### **Grilled Chicken Platter (GF) -**

baked potato, steamed vegetables

#### **Chicken Marsala**

marsala wine, mushrooms, baked potato

#### **Beef & Broccoli**

filet mignon tips, broccoli, oriental sauce, jasmine rice

#### **Bourbon Filet Tips**

filet mignon tips, bourbon bacon sauce, mashed potatoes

#### **Fried Shrimp**

French fries, cocktail sauce, lemon

#### **Broiled Salmon**

lemon wine sauce, roasted potatoes

#### **Eggplant Parmigiana**

provolone, marinara sauce, linguini

#### **Pasta Primavera**

carrots, peas, zucchini, broccoli, creamy alfredo sauce, penne pasta

#### **Baked Ziti**

marinara sauce, mozzarella & ricotta cheese

#### **Vegetable Stir-fry (GF) (V)**

sauteed vegetables, garlic & oil, jasmine rice

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## **Lunch Menu 3**

**\$46** (Excluding Tax & Gratuity)  
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### **Salad Course Select one (1)**

**House Salad or Homemade Caesar Salad**

### **Entrée Course - Select three (3)**

**Chicken Parmigiana** - provolone, marinara sauce, linguini

**Chicken Marsala** - marsala wine, mushrooms, baked potato

**Grilled Chicken Platter (GF)** - baked potato, steamed vegetables

**Beef & Broccoli** - filet mignon tips, broccoli, oriental sauce, jasmine rice

**Bourbon Filet Tips** - filet mignon tips, bourbon bacon sauce, mashed potatoes

**Shrimp Scampi** - lemon wine sauce, tomatoes, linguini

**Fried Shrimp** - French fries, cocktail sauce, lemon

**Pasta Primavera** - carrots, peas, zucchini, broccoli, creamy alfredo sauce, penne pasta

**Eggplant Parmigiana** - provolone cheese, marinara sauce, linguini

**Baked Ziti** - marinara sauce, mozzarella & ricotta cheese

**Vegetable Stir-fry (GF) (V)** - sauteed vegetables, garlic & oil, jasmine rice

### **Dessert Course - Select one (1)**

**New York Style Cheesecake or Chocolate Cake**

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## **Bar Options**

**(Excluding Tax & Gratuity)**

### **All Menu Packages include Non-Alcoholic Beverages**

Excluding Espresso, Cappuccino, Bottled Soda

### **Limited Open Bar**

Guests will be limited to your choice of beer, liquor or wine

Guests will pay for all other drinks

### **Consumption Bar**

With This option, our bartender will run a tab on drinks prepared and the client is then charged for the total bill amount.

### **Cash Bar**

Guest pay for their beverages as they order.

### **House Wine By the Carafe**

½ carafe \$16.00 (approximately 2.5 – 6oz glasses)

full carafe \$32.00 (approximately 5 – 6oz glasses)

### **Unlimited Mimosa/Bloody Mary**

\$ 20.00 per person per hour

### **Cake Service Fee**

If you are plan on bringing your own cake

**We charge a \$1.00 per person Cake/Cupcake Service Fee**

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## **Private Dining Add-ons**

**Salad Course \$5 (Excluding Tax & Gratuity)**

Select one (1)

**House Salad**

**Homemade Caesar Salad**

**Portofino Salad**

**Spinach Salad**

**Soup du Jour Course \$5 (Excluding Tax & Gratuity)**

**Appetizer Course \$8 (Excluding Tax & Gratuity)**

Select one (1) (Appetizers are served family style)

**Calamari Fritta**

**Bruschetta**

**Mussel Ventura**

**Mozzarella Monsanto**

**Eggplant Rollentine**

**Caprese Skewers – Tomato, Basil, Mozzarella**

**Pasta Course \$8 (Excluding Tax & Gratuity)**

Your choice of one pasta with one sauce

**Pasta:** Linguini, cappellini, penne pasta, or fettuccini

**Sauce:** marinara, alfredo, a olio, pesto, carbonara, puttanesca, or vodka blush

**Dessert Course \$8.00 per person**

Select one (1)

**Peanut Butter Pie**

**Tiramisu**

**Chocolate Cake**

**Coconut Ricotta Cheesecake**

**Hot Hors d' oeuvres**

Selection Available Upon Request

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