

BREAKFAST

2 COURSE BREAKFAST (Only Thru 10:30am)

- ◆ **Table Set Up:** Toast and Fresh Cut Fruit
- ◆ **Mains (Select 2):**

Pancakes * French Toast * Scrambled Eggs w/
Homefries * Pancake/Scrambled Combo w/ 1
Sausage and 1 Bacon

- ◆ **Beverages:**

Lacas Coffee or Hot Tea INCLUDED. Fruit
Juices (\$3 Supplement)

PRICING:

Weekday -\$13.99 Per Guest
20 Person/\$275 Minimum

Weekend -\$13.95 Per Guest
35 Person/\$750 Minimum

20% Service Charge Applies

(15% to Servers & 5% to set up staff)

EXTRAS:

- ◆ Table Cloth and Napkins \$5/Person
- ◆ Assorted Appetizers By Request
- ◆ Extra Event Hours \$100/Hour
- ◆ Viennese Dessert Display \$10/Person
- ◆ Extra Course Soup & Salad \$3/Person
- ◆ OPEN BAR: Well: \$15/person
Premium: \$25/Person
- ◆ Custom Sheet Cake \$5/Person

LUNCH

3 COURSE LUNCH (Monday-Friday 11am-1pm)

- ◆ **Table Set Up:** Fresh Baked Italian Bread and Butter
- ◆ **Unlimited Beverage:** Soda, Hot or Ice Tea and Coffee
- ◆ **Appetizer:** House Salad or Soup (1 Choice)
- ◆ **Mains:** Include Medley Veggies and Mashed Potato, Rice Pilaf or Pasta

Platinum Package Select 3:

MEAT/PORK: Roast Beef * Chopped Steak * Ham
Steak * Pork Chop Marsala

POULTRY: Chicken Parmigiana * Lemon Chicken *
Vermont Turkey * Chicken Marsala * Penne Ala
Vodka w/ Chicken * Chicken Francaise

SEAFOOD: Flounder * Cod * Crab Cakes *
Flounder Francaise

Sapphire Package Select 3:

MEAT/PORK: Prime Rib * Filet Mignon * NY Strip
Steak * Veal Parmigiana * Filet Tips Marsala

POULTRY: Chicken Chesapeake * Chicken Cordon
Bleu * Chicken Sorrento * Chicken Santorini

SEAFOOD: Salmon * Stuffed Flounder * Flounder
Oscar * Penne ala Vodka w/ Shrimp

- ◆ **Dessert:** Jello, Pudding, Ice Cream INCLUDED.
Custom Sheet Cake (\$5 Supplement)

PRICING: Monday-Friday \$23.99 Platinum
\$29.99 Sapphire

20 Person/\$500 Minimum

20% Service Charge Applies

(15% to Servers & 5% to set up staff)

DINNER/WEEKEND AFFAIR

3 COURSE DINNER

- ◆ **Table Set Up:** Fresh Baked Italian Bread and Butter
- ◆ **Unlimited Beverage:** Soda, Hot or Ice Tea and Coffee
- ◆ **Appetizer:** House Salad or Soup (1 Choice)
- ◆ **Mains:** Include Medley Veggies and Mashed Potato, Rice Pilaf or Pasta

Platinum Package Select 3:

MEAT/PORK: Roast Beef * Chopped Steak * Ham
Steak * Pork Tenderloin Marsala

POULTRY: Chicken Parmigiana * Lemon Chicken *
Vermont Turkey * Chicken Marsala * Penne Ala
Vodka w/ Chicken * Chicken Francaise

SEAFOOD: Flounder * Cod * Tilapia * Crab
Cakes * Flounder Francaise

Sapphire Package Select 3:

MEAT/PORK: Prime Rib * Filet Mignon * NY Strip
Steak * Veal Parmigiana * Filet Tips Marsala

POULTRY: Chicken Chesapeake * Chicken Cordon
Bleu * Chicken Sorrento * Chicken Santorini

SEAFOOD: Salmon * Stuffed Flounder * Tilapia
Oscar * Penne ala Vodka w/ Shrimp and
Scallops

- ◆ **Dessert:** Jello, Pudding, Ice Cream INCLUDED.
Custom Sheet Cake (\$5 Supplement)

PRICING: \$27.99 Platinum

\$33.99 Sapphire

Monday-Thursday 20 Person/\$800 Minimum

Friday-Sunday 35 person/\$ 1200 Minimum

20% Service Charge (15% Servers 5% to Setup)

\$200 NON-REFUNDABLE DEPOSIT TO BOOK ROOMS * NO OUTSIDE FOOD OR DESSERTS * PRICES DO NOT INCLUDE SALES TAX

2 HOUR BREAKFAST EVENTS/3 HOUR LUNCH/DINNER EVENTS

OFF PREMISE CATERING

APPETIZERS/HORS D' OEUVRES

Wings (Any Style) \$20/Dozen

Shrimp Cocktail \$26/Dozen

Assorted Cheese Platter \$60/16"

Deli Meat Tray \$60/16"

Mediterranean Tray \$70/16"

Veggie Platter \$45/16"

Buffalo or BBQ Shrimp \$26/Dozen

MINI Crab Cakes \$36/Dozen

Caesar Salad \$35/Half Sheet Pan

Greek Salad \$45/Half Sheet Pan

Soup De Jour \$11.95/Quart

Cold or Hot Sandwich Platter \$110/16"

Chicken or Tuna Salad \$20/Quart

MAINS: Half Pan Feeds 8-10 Guest

Crab Cakes (Broiled or Fried) \$60/Dozen

Prime Rib Roast \$499 (feeds about 18-20)

Whole Turkey w/Stuffing \$150 (18-20LB) 12-14 guests

Grandma's Meatballs \$40/Dozen

Chicken - Francaise/Marsala/Piccata/Sorrento/Grilled/
Honey Mustard/Teriyaki/Alfredo \$120/Half Pan (Pasta
or Rice Included)

Shrimp -Scampi/Santorini/Pomodoro/Primavera/
Francaise/Alfredo \$150/Half Pan (Pasta or Rice
Included)

Veal- Saltimbocca/Francaise/Piccata/Sorrento/Marsala/
Scaloppini \$150/Half Pan (Pasta or Rice Included)

Pasta and Sauce \$35/Half Pan

Pasta Alfredo/Ala Vodka \$45/Half Pan

SIDES: (Half Pans 8-10 Guests)

Rice Pilaf \$35 Oven Roasted Potatoes \$35

Mashed Potatoes \$35 Medley Veggies \$40

Asparagus \$60 Coleslaw \$45 Corn \$45

Potato Salad \$45 Broccoli \$40 String Beans \$40

Fresh Fruit \$40 Pickled Beats \$45

OFF PREMISE CATERING

BREAKFAST: (Half Pans)

Scrambled Eggs \$55/Half Pan

Cheesy Scrambled Eggs \$75/Half Pan

French Toast \$60/Half Pan

Tex-Mex Scrambled \$75/Half Pan

Greek Yogurt \$25/2 Quart

Greek Yogurt Loaded \$35/2 Quart

Quiche Lorraine/Florentine \$35/Pie

Breakfast Sides:

Home Fries \$40/Half Pan

Pork Sausage Links \$15/Dozen

Sweet Italian Sausage \$20/ 1/2 Dozen

Bacon \$15/Dozen Slices

Ham \$5/Slice

Turkey Sausage Links \$18/Dozen

Turkey Bacon \$15/Dozen

Bagels w/ Cream Cheese \$48/Dozen

English Muffins w/ Cream Cheese \$38/Dozen

Croissant w/Butter \$48/Dozen

SERVERS: \$60/Per Hour Per Server + Grat (OFF PREMISE)

SWEETS AVAILABLE TO-GO

Special/Holiday Orders Should be placed 48 Hours in
advance.

Famous Plain Cheesecake * Signature Brownie
Cheesecake * Chocolate Covered Strawberry Cheesecake
* Oreo Cheesecake * Peanut Butter Cheesecake * Canoli
Cheesecake * Strawberry, Blueberry, Cherry, Pineapple
Cheesecake * Raspberry Swirl Cheesecake * Sugar-Free
Cheesecake * Strawberry Short Cake * Chocolate Mousse
(Layer Cake) * German Chocolate * Italian Rum *
Coconut Cake * Oreo Mousse * Carrot Cake * Apple,
French Apple, Cherry, Blueberry, Chocolate Cream or
Banana Cream Pies * Lemon Meringue *Coconut Custard

WHY COOK WHEN WE CAN?

ASK FOR A MANAGER TO PLAN
YOUR EVENT OR ORDER



"Live Great, Eat Better"

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◆ BANQUETS

◆ SPECIAL EVENTS

◆ CATERING

◆ BAKERY