

BREAKFAST AND BRUNCH

WEEKDAY BREAKFAST BUFFET

Monday- Friday, 10AM – 1PM

Includes freshly brewed coffee, iced tea, and orange juice

Minimum of 20 guests

Please select **one**:

All American \$17 per guest

scrambled eggs, bacon, brunch potatoes, toast

Continental \$19 per guest

seasonal fruit, coffee cake, bagels, jam and cream cheese

American-Continental \$18 per guest

combination of All American and Continental

WEEKEND BRUNCH BUFFET

Saturday – Sunday, 10AM - 3PM

Minimum of 20 guests, \$30 per guest

Includes bacon, sausage, brunch potatoes, breakfast breads, freshly brewed coffee, iced tea, and orange juice

Please select **three**:

Corned Beef Hash

Breakfast Sandwiches

French Toast

Scrambled Eggs

Seasonal Frittata

Sausage Gravy & Biscuits

Breakfast Enchiladas

ACCOMPANIMENTS

Seasonal Fruit \$5 per guest

Smoked Salmon Platter \$7 per guest

Deviled Eggs \$5 per guest

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

Includes two courses, soft drinks, iced tea, and coffee

First Course

Please select **one**:

Seasonal Market Salad
Caesar Salad
Soup of the Day
Cream of Crab Soup

Entree

Please select **one** menu:

Menu #1 \$22

Please select **three**:

Chicken #1 Sandwich
Reuben
Cheeseburger
Veggie Sandwich

Menu #2 \$27

Please select **three**:

Chicken
Salmon
Jumbo Lump Crab Cake
Beef
Seasonal Ravioli

Our Chef will prepare accompanying dishes for the entrees based on seasonal availability. Please refer to our regular menus for examples of entree presentations.

Dessert add \$5 per guest

Please select **one**:

Cheesecake
Assorted Ice Cream
Sorbet

PLATED DINNER MENU

THREE-COURSE PLATED DINNER

Includes three courses, soft drinks, iced tea, and coffee

First Course

Please select **one**:

Mixed Greens Salad
Caesar Salad
Soup of the Day
Cream of Crab Soup

Entree

Please select **three**:

Pasta Primavera \$32
Chicken \$34
Seasonal Ravioli \$34
Pan-seared Salmon \$38
Seasonal Steak \$48
Jumbo Lump Crab Cakes \$48

Our Chef will prepare accompanying dishes for the entrees based on seasonal availability. Please refer to our regular menus for examples of entree presentations.

Dessert

Please select **one**:

Cheesecake
Assorted Ice Cream
Sorbet

COCKTAIL RECEPTIONS & BEVERAGE SERVICES

DISPLAYED HORS D'OEUVRES

priced per 25 pieces

We suggest 4-6 pieces per guest, per hour

Mini Crab Cakes \$100

Fried Oysters \$75

Crab-stuffed Mushroom \$100

Spanakopita \$50

Nacho Bar \$75

Chorizo-stuffed Mushroom \$75

Vegetable Spring Rolls \$50

Burger Sliders \$75

Smoked Salmon Crostini \$70

Bacon-wrapped Scallops \$90

Chicken Sliders \$75

Bruschetta Crostini \$50

Shrimp Cocktail \$100

Caprese Sliders \$60

Seasonal Crostini \$50

Meatballs \$55

priced per 25 guests

Farmhouse Cheese Display \$175
seasonal fruit, crackers

Crab and Artichoke Dip \$135
sliced baguette

Hummus and Crudités \$100
grilled pita bread

Buffalo Chicken Wings \$135
blue cheese dressing, celery

Antipasto Platter \$175

BAR AND BEVERAGE SERVICES

Host Bar

All beverages will be billed to the host upon consumption

Non-Alcoholic Open Bar

\$5 per guest, based on 2 hours

Cash Bar

All beverages will be purchased by guests

Fee of \$2 per guest will be applied to the host (\$100 minimum)