

### BREAKFAST

For groups of 25 or more

#### The Continental

fresh baked assorted pastries, juice & milk - \$7.99  
Add fresh fruit \$1.50 per person

#### Breakfast Buffet

scrambled eggs, biscuits and gravy, Cheddar hash brown casserole, bacon, sausage links, fresh fruit, assorted pastries, coffee, juice or milk - \$13.99

### BREAK TIME

#### Pre –Meeting

coffee, decaf coffee & tea - \$3.25

#### Mid Morning

assorted pastries with butter, jams, coffee, decaf coffee & tea - \$5.99

assorted chilled juices - \$2.00 per person

hot chocolate - \$1.50 per person

herbal teas - \$1.50 per person

#### Mid Afternoon Break

fresh baked assorted cookies, coffee, decaf coffee, tea or soft beverage - \$4.50

assorted canned soft drinks - \$2.00 per can

hot chocolate - \$1.00 per person

herbal teas - \$1.50 per person

### APPETIZERS

Cold Items

#### fruit kabob tree

with a fresh seasonal fruit platter and raspberry crème sauce - \$54.99 (per 25 people)

#### crudités tray

grilled and fresh vegetables accompanied by ranch dipping sauce - \$54.99 (per 25 people)

#### lemon garlic hummus

with grilled pita chips - \$54.99 (per 25 people)

#### International cheese, gourmet

cracker and baguette tray - \$135.00 (each)

#### smoked salmon fillet

drizzled with olive oil and Feta cheese  
\$135 (each)

#### chilled shrimp (75 pc)

with fresh horseradish cocktail sauce - \$160.00

#### salmon or sesame tuna crostini (50pc)

on toasted crostini with avocado crème garnish with radish and scallions - \$80.00

#### caprese martini

grape tomatoes, fresh Mozzarella balls tossed with basil olive oil and balsamic vinegar served with crostinis - \$70.00

#### bruschetta (50pc)

bruschetta tomatoes on crostini topped with shredded Grana Padana - \$75.00

#### antipasto platter

assorted olives, peppers, sliced sausage, prosciutto and artisan cheeses with table breads - \$160.00

#### sandwich platter (50pc)

choice of ham and cheddar, turkey and Swiss or chicken salad on a hard roll with condiment tray - \$80.00

### HOT APPETIZERS

two hot appetizers - \$9.99 • three hot appetizers - \$ 11.49 • four hot appetizers - \$12.99

#### hot wings

**mussels** with smoked tomato vinaigrette

**bacon wrapped chicken breast** with a light sweet and sour barbeque sauce

**crab cakes** with red pepper coulis

**Italian meatballs** - blue cheese sauce, barbeque or Swedish style

**Italian sausage stuffed mushroom caps**

#### spanakopita

**marinated sesame chicken skewers** with peanut sauce

**crab Stuffed mushroom caps**

**sesame chicken wings**

**baked Brie** with apples and gourmet crackers

**red devils on horseback**

**seafood fondue** with table bread basket

### SWEETS

**chocolate covered strawberries** - \$1.50 ea

**cheesecake** - \$5.99 per person

**brownies** - \$1.60 ea

**gourmet cookies** - \$26 doz

**scoop of ice cream** - \$1.70 ea

**chocolate fountain** - choice of 4 dippers:

pineapple, melons, apple slices, strawberries, pretzels, marshmallows or pound cake - \$4.99 per person

### DRY SNACKS

**fancy mixed nuts, salted peanuts or trail mix**  
\$1.70 per person

**popcorn or pretzels** - \$1.00 per person

**tortilla chips with salsa** - \$2.00 per person

**potato chips with French onion dip**  
\$2.00 per person

### APPETIZER ACTION STATIONS

#### pasta station

fettuccine sautéed with your choice of roasted peppers, mushrooms, tomatoes Italian sausage, seasoned chicken, and black olives with red and white sauces served with table style bread

\$7.99 per person

(substitute shrimp add \$1.00 per person)

#### carving station

choice of ham, turkey or beef with condiment tray and mini rolls - \$7.99 per person

substitute prime rib for beef - \$5.99 additional per person

#### fajita station

flour tortillas, grated cheese, diced tomatoes, sour cream, salsa and shredded lettuce with beef and chicken sautéed with peppers and onions

\$6.99 per person

#### slider station

choice of chicken or black angus burgers grilled to your liking, served with assorted rolls, condiments and toppings - \$6.99 per person

### LUNCHEON DELI BUFFET

for groups of 25 or more - \$13.99 per person

**hot soup**

baked potato or chicken rojo

**meats and cheeses**

roast beef, pepper turkey, ham

Swiss, Cheddar, American

**fresh fried chips or tossed salad with two dressings**

**salads** (Choice of 2)

cole slaw, potato salad, pasta salad

**selection of breads** and appropriate condiments

**dessert**

fresh baked cookies or brownies

### BOXED LUNCHESES

a gourmet boxed lunch served with a focaccia club wrap, potato chips, cookie, fruit and a can of pop - \$10.99

### LIGHT LUNCH BUFFET

The lunch buffet includes your choice of two entrées, one starch, one vegetable, two salads, and dessert. served with fresh baked rolls with butter - \$17.99, add soup \$1.99 per person, choose from chicken rojo or baked potato, add an additional entree - \$3.00 per person

**entrées** *choose two* \_\_\_\_\_

mesquite rotisserie chicken

garlic rotisserie chicken

chicken Marsala

beef stroganoff

peppercorn pork loin

turkey and stuffing

baked ham

sliced roast beef au jus

**starch** *choose one* \_\_\_\_\_

Yukon gold mashed potatoes

roasted red potatoes

wild rice

sweet potato casserole

baked macaroni and cheese

baked Cheddar casserole

mashed potatoes and gravy

**vegetable** *choose one* \_\_\_\_\_

fresh vegetable medley

green beans amandine

green bean casserole

roasted corn O'Brien

candied carrots

snap peas

**salads** *choose two* \_\_\_\_\_

fresh tossed salad with assorted dressings

potato salad

cole slaw

pasta salad

fruit kabob tree

macaroni salad

broccoli salad

Caesar salad

marinated vegetable salad

**dessert** \_\_\_\_\_

chef's choice

### DINNER BUFFET

dinner buffet includes your choice of two entrées, one starch, two vegetables and three salads with fresh baked rolls and butter - \$25.99 • add soup \$1.99 per person, choose from chicken rojo or baked potato add an additional entree - \$3.00 per person

#### entrées *choose two*

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slow roasted chicken  
chicken Marsala  
beef stroganoff  
peppercorn pork loin  
turkey and stuffing  
baked ham  
sliced roast beef au jus

baked grouper with lemon pepper  
salmon with dill cream sauce  
4 oz pork chops with apricot Dijon sauce  
pasta tortellini portabella  
penne pasta bake with marinara and 3 cheeses  
teriyaki glazed chicken breast  
\*\*add carved prime rib \$5.99 per person

#### starch *choose one*

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Yukon gold mashed potatoes  
roasted red potatoes  
wild rice  
sweet potato casserole

baked macaroni and cheese  
baked Cheddar casserole  
mashed potatoes and gravy  
baked potatoes

#### vegetable *choose two*

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fresh vegetable medley  
green beans amandine  
green bean casserole

steamed broccoli  
roasted corn O'Brien  
candied carrots  
snap Peas

#### salads *choose three*

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fresh tossed salad with assorted dressings  
potato salad  
cole slaw  
pasta salad

fruit kabob tree  
macaroni salad  
broccoli salad  
Caesar salad  
marinated vegetable salad

#### dessert

chef's choice

### THEMED DINNERS

#### country picnic buffet

bbq ribs, slow roasted chicken, baked beans, Cheddar hash brown casserole, cole slaw, macaroni salad, garden salad, assorted rolls, brownies and cookies - \$18.99

#### Bayou buffet

Caesar salad, famous chicken jambalaya, Cajun fried grouper with remoulade sauce, seafood primavera, served with steamed vegetable medley and Cajun fried potatoes, bread pudding with whiskey sauce - \$23.99

#### fiesta buffet

flour tortillas, seasoned taco meat, chicken fajita, beef fajita, refried beans, Spanish rice, lettuce, tomatoes, cheese, tortilla chips, sour cream, salsa, guacamole, cookies and brownies - \$16.99

### PLATED DINNERS

#### BEEF

##### filet mignon

a center cut topped with a wild mushroom sauce  
6oz petite - \$26.99 • 9oz house cut - \$32.99

##### beef tenderloin tips bordelaise

simmered in a rich mushroom tomato white  
wine sauce - \$20.99

##### beef Wellington

filet in a puff pastry with mushroom duxelles resting  
over a rich rosemary demi glace - \$32.99

##### crab stuffed filet

stuffed with a sweet cheese and crab stuffing topped  
with a ribbon of tarragon reduction - \$32.99

##### drunken steak

a house favorite marinated in a pale ale and fresh  
herbs served a top our drunken sauce - \$22.99

##### Prime rib

slow-roasted to perfection - \$24.00

#### CHICKEN

##### chicken Marsala

lightly sautéed and topped with a rich mushroom  
cream sauce - \$20.99

##### chicken florentine

Sautéed chicken breast finished with a rich  
spinach cream sauce - \$21.99

##### chicken Parmesan

hand breaded Parmesan chicken breast  
served over pasta topped with marinara and  
Mozzarella cheese - \$21.99

##### pineapple chicken

grilled teriyaki marinated and topped with  
pineapple - \$19.99

##### hardwood smoked chicken

wood-fired slowly and served with Yukon gold  
mashed potatoes/half a chicken - \$19.99

#### SEAFOOD

##### salmon with dill sauce

broiled and drizzled with a dill cream  
sauce - \$24.99

##### orange roughy

sautéed and topped with a champagne lemon  
sauce - \$24.99

##### sweet and sour shrimp skewers

broiled and glazed with our sweet and sour barbeque  
sauce \$24.99

##### grilled sushi grade tuna

topped with a herb butter rosette - \$24.99

see next page for additional plated dinner items

### PLATED DINNERS *continued*

#### **STARCH** *choose one*

Yukon gold mashed potatoes  
roasted red potatoes  
wild rice  
sweet potato casserole  
baked macaroni and cheese  
baked Cheddar casserole  
mashed potatoes and gravy  
baked potatoes

#### **vegetable** *choose one*

fresh vegetable medley  
roasted corn O'Brien  
candied carrots  
steamed broccoli  
snap peas  
green bean almandine

#### **SALADS** *choose one*

##### **house salad**

fresh greens tossed with raspberry vinaigrette,  
grape tomatoes, red onion & croutons

##### **Caesar salad**

crisp Romaine tossed with our Caesar dressing  
tossed with Asiago cheese & garlic croutons

##### **plantation salad**

iceberg lettuce tossed with garlic dressing and melba  
rounds topped with Parmesan cheese - add \$2.00

### BAR PRICING

soda - \$2.00

domestic beer - \$4.00

imported beer - \$5.00

well drinks - \$5.00

call - \$6.00

premium - \$7.00

martini - \$9.00

house wine - \$7.00 - \$22.00 per bottle

bottled water - \$2.00

domestic keg beer - \$250.00 and up

We will be happy customize any menu to suit your needs.