



Holiday Spirits and Nibbles

\$38 per person

+20% service charge & 9% sales tax

Open Bar

*Two-Hour Open Bar Including an Extensive Variety of Imported and Domestic Beers, Wines & Liquors
(additional hours can be arranged as Cash Bar or +\$10 per person each hour thereafter)*

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Displays

Italian Antipasto

*Grilled marinated vegetables, imported olives, Chef's selection of cheeses, Italian specialty meats, slow roasted plum tomatoes, giardiniera & cherry peppers
Served with sliced Italian breads, three grain mustard & imported olive oil*

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Butler Hors D'Oeuvres

50+ People (Choice of Three)

150+ People (Choice of Four)

(price based on 4 pieces per person per hour, additional hours available at \$10 per person per hour)

Canapés

*Chilled Shrimp Salad on Melba Toast, Salmon & Dill Cream Cheese Pinwheel,
Marinated Mozzarella & Roasted Peppers*

Phyllo's

Asparagus and Asiago Cheese, Spinach, Feta cheese, Onion, Garlic and Spices

Mini Chicken Cordon Bleu

Grilled Chicken Skewer

Chicken Breast Skewered Asian Style with Fresh Pineapple

Southwestern Black Bean Quesadilla

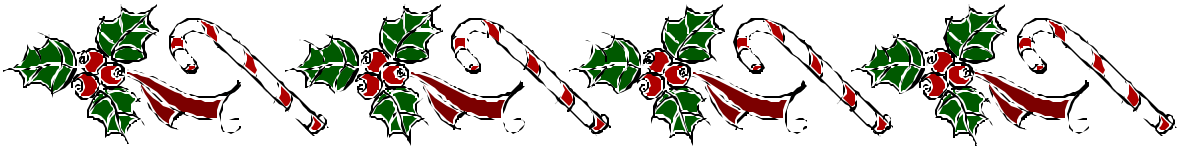
Scallops Wrapped with Bacon

Pork Pot Sticker

Asian Chili Pepper Sauce

Mini Cocktail Franks in Puff Pastry

Boursin Cheese Stuffed Mushroom Caps



Winter Carriage Dinner

\$28 per person

+20% service charge and 9% sales tax

First Course

(choice of one)

Tossed Caesar Salad

Crisp Romaine, Seasoned Croutons Flavorful Dressing & Parmesan Cheese

Baby Spinach Salad

House Roasted Plum Tomatoes, Pumpnickel Croutons & Bacon Vinaigrette

Main Course

(choice of one)

Pomegranate Glazed Chicken Breast

Wild Rice Pilaf & Green Beans Almondine

Roasted Salmon Filet Prepared with Citrus Peppercorn Butter

Roast Garlic Mashed Potatoes & Honey-Glazed Carrots

Pear and Cranberry Stuffed Pork Loin

Candied Sweet Potato Mash & Vegetable Medley

Roast Prime Rib of Beef, Rosemary Au Jus

Roasted New Potatoes & Haricot Verts

(10oz Prince Cut)

Dessert

(choice of one)

New York Style Cheese Cake

Tiramisu

Chocolate Layer Cake

Carrot Cake

Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea



Seasons Greetings Buffet

\$30 per person

+20% service charge & 9% sales tax

*Italian Wedding Soup
Tossed Garden Salad*

*Baked Filet of Flounder
With Fresh Lemon and Thyme*

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*Baked Herb Breast of Chicken  
With Champagne Cream Sauce*

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Baked Rigatoni with Meatballs

*Roasted New Potatoes
Seasonal Vegetables*

*Assorted Chef's Choice Dessert Display
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea*

Mistletoe Buffet

\$40 per person

+20% service charge & 9% sales tax

Italian Wedding Soup

*Caesar Salad
Pasta Salad*

*Stuffed Filet of Flounder
With Fresh Lemon & Thyme*

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*Sautéed Chicken Breast  
W/Mushroom & Marsala Wine Demi-Glaze*

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*Bistro Filet Carving Station
With Demi-Glaze & Caramelized Pearl Onions*

*Roasted New Potatoes
Seasonal Vegetables*

*Chef's Selection of Sliced Cakes
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea*