WELCOME!

Classic

Planning a reception to honor a colleague or hold an award ceremony?

Our Classic Menu is designed with celebration in mind. From tempting hot hors d’oeuvres to distinctive entrees and luscious sweet desserts, this menu can deliver an elegant yet affordable presentation to make your event a memorable occasion.

Our buffets are serviced by our knowledgeable staff to ensure your guests a relaxing dining experience. Skilled staff members will create an eye-catching display and fully service your event in an efficient and respectful manner.
SUNRISE BREAKFAST

BOUNTIFUL BREAKFAST BUFFET
$8.95 Per Person

Scrambled Eggs or Frittata
Bacon or Sausage
Pancakes or French Toast
Homes Fries or Potatoes O'Brien
Choice of two Pastries
Sliced Seasonal Fruit Tray
Assorted Bottled Juices
Coffee, Decaffeinated Coffee and Brewed Tea

Please choose from these Freshly Baked Pastries

Scones, Muffins, Donuts, Danish, Bagels, Breakfast Breads & Apple Fritters

To guarantee pricing, we ask for a minimum of 15 guests per order.
SUNRISE BREAKFAST

(Continued)

HEALTHY BREAKFAST BUFFET

$9.95 Per Person

Egg Beaters

Turkey Bacon or Turkey Sausage

Hot Oatmeal with Cinnamon Sugar, Sliced Almonds, Dried Cranberries, Dried Apricots, Dried Banana Chips and 2% Milk

Sliced Seasonal Fruit Tray

Assorted Low Fat Muffins

Assorted Bottled Juices

Coffee, Decaffeinated Coffee and Brewed Tea

To guarantee pricing, we ask for a minimum of 15 guests per order.
SPECIALTY BUFFETS

SOUTHERN BUFFET:
$14.95 Per Person
Carolina Honey Mustard Grilled Chicken
Zesty Barbeque Spare Ribs
Creamy Potato Salad or Calico Cole Slaw
Corn Cobbettes or Corn Casserole
Molasses Peppered Baked Beans
Corn Bread Muffins
Sliced Seasonal Fruit
Assorted Dessert Bars
Lemonade & Iced Tea

SANTA FE BUFFET:
$14.95 Per Person
Ensalade Mexicana Fresca with Ranchero Dressing
Calico Coleslaw
Charbroiled Sliced Chicken Breast with Grilled Peppers & Onions
Charbroiled Sliced Beef with Grilled Peppers & Onions
Hot Flour Tortillas
Spanish Rice
Calabacitas Con Queso (Zucchini, Vegetables & Cheese)
Chocolate Layer Cake
Lemonade & Iced Tea
Toppings to Include:
Pico de Gallo, Picante Sauce, Shredded Lettuce, Jack & Cheddar Cheese,
Sour Cream, Guacamole & Sliced Jalapenos

To guarantee pricing, we ask for a minimum of 15 guests per order
SPECIALTY BUFFETS

(Continued)

TASTE OF TUSCANY:
$12.95 Per Person

Traditional Caesar
Parmesan Crusted Chicken Breast
or Chicken Romano
Baked Penne Pommadora
Seasonal Vegetable Medley
Rolls & Butter
Yellow or Chocolate Layer Cake
Lemonade & Iced Tea

PANTHER BUFFET
$16.95 Per Person

(Choose One)
Caesar Salad
Fresh Tossed Garden Salad
Spinach Salad with Sweet n Sour Dressing

(Choose One)
Cod Florentine
Cod Vera Cruz
English-Style Cod
Baked Cod Almandine

(Choose One)
Roast Beef Bordelaise
Roast Sirloin Jardinière
Honey Mustard Roasted Pork Loin
Hearty Beef Stroganoff w/ Buttered Noodles

(Choose One)
Chicken Elizabeth
Herb Grilled Chicken
Chicken Marsala
Rotisserie-style Chicken
Baked Chicken with an Herb Bread Stuffing

Includes:
Chef’s Pasta or Potato Selection, Fresh Seasonal Vegetable, Rolls & Butter
New York Cheesecake with Strawberry Sauce or Dutch Apple Pie
Coffee, Decaf, Tea & Iced Tea

To guarantee pricing, we ask for a minimum of 15 guests per order.
HORS D’OEUVRES

HOT IDEAS

This package contains a total of 8 pieces per person and Cranberry Orange Punch for your guests.

Choose a total of four of the following - $13.95 Per Person

(Please choose two from column A & two from column B)

**Column A**

Honey Sesame Chicken  
Pecan Chicken Tenders  
Cashew Chicken Spring Rolls  
Vegetable Spring Rolls  
Avocado Spring Roll  
Artichoke Beignet  
Wild Mushroom wrapped in Phyllo  
Southwestern Style Spring Roll  
Italian Sausage Bites  
Swedish Meatballs  
Hoisin BBQ Meatballs  
Italian-Style Meatballs  
Coconut Chicken Strips  
Buffalo Style Chicken Wings  
Ranch Style Chicken Wings  
Parmesan & Garlic Style Wings

**Column B**

Chicken Satay w/Peanut Sauce  
Chicken Hibachi Skewer  
Mini Quiche  
Beef hibachi Skewer  
Spanikopita  
Spinach & Goat Cheese Pizza  
Gourmet Sausage Pizza  
Fig & Blue Cheese Pizza  
Crab & Brie wrapped in Phyllo  
Vegetable Samosas  
Crab Rangoon  
Spinach Stuffed Mushrooms  
Sausage Stuffed Mushrooms  
Crab Stuffed Mushrooms  
Scallops wrapped in Bacon

The Following can be substituted for an Additional $1.95 per person:

Mini Beef Wellington  
Mini Chicken Wellington  
Shrimp wrapped in Bacon  
Coconut Shrimp  
Shrimp Tempura
HORS D’OEUVRES
COLD IDEAS

SEASONAL CRUDITÉS TRAY
WITH RANCH DIP $2.50 PER PERSON

FRESH SEASONAL FRUIT TRAY
WITH ALMOND DIP $2.50 PER PERSON

FRESH SEASONAL FRUIT DISPLAY
WITH MELONS, BERRIES WITH ALMOND DIP $3.50 PER PERSON

DOMESTIC CHEESE TRAY
WITH CRACKERS AND MUSTARD DIP $2.95 PER PERSON

INTERNATIONAL CHEESE & FRUIT DISPLAY
DOMESTIC & IMPORTED CHEESES BEAUTIFULLY DISPLAYED WITH SEASONAL FRUITS & CRACKERS $3.50 PER PERSON

HUMMUS PLATTER (SERVES 20-25 GUESTS) $45.00/PLATTER
ROASTED RED PEPPER AND TRADITIONAL HUMMUS GARNISHED WITH LEMON WEDGES AND KALAMATA OLIVES ACCOMPANIED WITH PITA CHIPS

ANTI-PASTO DISPLAY $5.50 PER PERSON
ITALIAN CHEESES, MEATS & OLIVES SERVED WITH ROASTED PEPPERS, ARTICHOKE HEARTS, PEPPERONCINI & SOFT KNOT ROLLS

SMOKED SALMON DISPLAY (PER PERSON) MARKET PRICE
SMOKED SALMON DISPLAYED WITH ONION, EGG, & CAPERS

BUFFALO MOZZARELLA $15.50/DOZEN
SLICED TOASTED FRENCH BREAD LAYERED WITH A FRESH BASIL LEAF, BUFFALO MOZZARELLA, PLUM TOMATO AND TOPPED WITH PESTO

BEEF TENDERLOIN CANAPÉ $18.00/DOZEN
SHAVED TENDERLOIN, HORSERADISH MUSTARD & BOURSIN CHEESE ON FRENCH BREAD SLICE

To guarantee pricing, we ask for a minimum of 15 guests or 4 dozen per order.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Tomato Bruschetta</td>
<td>$11.95/Dozen</td>
</tr>
<tr>
<td>Roasted Vegetable Bruschetta</td>
<td>$11.95/Dozen</td>
</tr>
<tr>
<td>Stuffed Baguettes</td>
<td>$11.95/Dozen</td>
</tr>
<tr>
<td>Chef’s Stuffed Profiterole Assortment</td>
<td>$15.95/Dozen</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>Market Price</td>
</tr>
<tr>
<td>Tenderloin of Beef with Horseradish and Crusty Rolls</td>
<td>$135.00/Platter</td>
</tr>
<tr>
<td>Grilled Vegetable Harvest</td>
<td>$2.50 Per Person</td>
</tr>
<tr>
<td>Tomato &amp; Mozzarella Tray</td>
<td>$3.00 Per Person</td>
</tr>
<tr>
<td>Topped with Balsamic Drizzle</td>
<td></td>
</tr>
<tr>
<td>Tex Mex with Nachos (serves 20-25 guests)</td>
<td>$45.95/Platter</td>
</tr>
<tr>
<td>Spinach Dip in Rye Round (serves 20-25 guests)</td>
<td>$45.95 Per Round</td>
</tr>
<tr>
<td>Alaskan Crabmeat Cheesecake (serves 30-40 guests)</td>
<td>$95.00 Each</td>
</tr>
</tbody>
</table>

To guarantee pricing, we ask for a minimum of 15 guests or 4 dozen per selection.
## A LA CARTE
### HOT HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Style Chicken Wings</td>
<td>$12.95/DOZEN</td>
</tr>
<tr>
<td>Parmesan &amp; Garlic Style Chicken Wings</td>
<td>$12.95/DOZEN</td>
</tr>
<tr>
<td>Ranch Style Chicken Wings</td>
<td>$12.95/DOZEN</td>
</tr>
<tr>
<td>Honey Sesame Chicken</td>
<td>$16.95/DOZEN</td>
</tr>
<tr>
<td>Pecan Chicken Tenders</td>
<td>$18.00/DOZEN</td>
</tr>
<tr>
<td>Cashew Chicken Spring Rolls</td>
<td>$15.95/DOZEN</td>
</tr>
<tr>
<td>Vegetable Spring Rolls</td>
<td>$15.95/DOZEN</td>
</tr>
<tr>
<td>Avocado Spring Roll</td>
<td>$18.00/DOZEN</td>
</tr>
<tr>
<td>Southwest Style Spring Roll</td>
<td>$18.00/DOZEN</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>$17.95/DOZEN</td>
</tr>
<tr>
<td>Stuffed Mushrooms (Spinach, Sausage, Crab)</td>
<td>$15.95/DOZEN</td>
</tr>
<tr>
<td>Borsin Stuffed Mushrooms</td>
<td>$15.95/DOZEN</td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>$14.95/DOZEN</td>
</tr>
<tr>
<td>Spinakopita</td>
<td>$14.95/DOZEN</td>
</tr>
<tr>
<td>Wild Mushroom Wrapped in Phyllo</td>
<td>$19.50/DOZEN</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$16.95/DOZEN</td>
</tr>
<tr>
<td>Italian Sausage Bites</td>
<td>$10.50/DOZEN</td>
</tr>
<tr>
<td>Hoisin BBQ Meatballs</td>
<td>$ 8.50/DOZEN</td>
</tr>
<tr>
<td>Italian-Style Meatballs</td>
<td>$ 8.50/DOZEN</td>
</tr>
<tr>
<td>Beef Hibachi Skewer</td>
<td>$21.50/DOZEN</td>
</tr>
<tr>
<td>Chicken Hibachi Skewer</td>
<td>$21.50/DOZEN</td>
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<tr>
<td>Artichoke Beignet</td>
<td>$18.00/DOZEN</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$24.95/DOZEN</td>
</tr>
<tr>
<td>Spinach &amp; Goat Cheese Pizza</td>
<td>$21.50/DOZEN</td>
</tr>
<tr>
<td>Gourmet Sausage Pizza</td>
<td>$21.50/DOZEN</td>
</tr>
<tr>
<td>Fig &amp; Blue Cheese Pizza</td>
<td>$21.50/DOZEN</td>
</tr>
<tr>
<td>Crab Ragoons</td>
<td>$19.95/DOZEN</td>
</tr>
<tr>
<td>Sausage &amp; Pepperoni Pinwheels</td>
<td>$13.95/DOZEN</td>
</tr>
<tr>
<td>Spinach &amp; Feta Pinwheels</td>
<td>$13.95/DOZEN</td>
</tr>
<tr>
<td>Savory Cheesecakes</td>
<td>$40.95/EACH</td>
</tr>
<tr>
<td>Artichoke Dip</td>
<td>$40.95/EACH</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke Dip</td>
<td>$45.95/EACH</td>
</tr>
</tbody>
</table>

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CLASSIC SIT DOWN

Includes Rolls with Butter, Coffee, Decaffeinated Coffee, Brewed Tea, Iced Tea, China, Glassware, Flatware & Linen.

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SALADS
(Please choose one)
CLASSIC HOUSE SALAD WITH RANCH & BALSAMIC DRESSING
CAESAR SALAD WITH TRADITIONAL CAESAR DRESSING
SPINACH SALAD WITH LEMON POPPYSEED DRESSING

SOUPS
HOMEMADE SOUPS $2.25
(ASK FOR SEASONAL OPTIONS)

ENTRÉE’S

GARLIC FOCACCIA CRUSTED CHICKEN BREAST $16.50
BRUCHETTA GRILLED CHICKEN $16.50
GRILLED CHICKEN & PASTA DUO $16.95
BROILED SALMON WITH LEMON DILL SAUCE $17.95
GINGER SOY SALMON $17.95
LONDON BROIL WITH A THREE-MUSHROOM DEMIGLACE $16.50
PORK MEDALLIONS WITH APPLE & ONION COMPOTE $16.50
SOLE SAINT AUGUSTINE $19.50
TENDERLOIN AU POIVRE & MARINATED CHICKEN BREAST $19.95
CLASSIC SIT DOWN

(Continued)

STARCHES
(Please choose one)
GARLIC & HERB ROASTED RED POTATOES
GARLIC MASHED NEW POTATOES
AU GRATIN POTATOES
WILD RICE PILAF BLEND
RICE PILAF
TWICE BAKED STUFFED RED SKIN POTATO
CHEDDAR MASHED POTATOES

VEGETABLES
(Please choose one)
ZUCCHINI & YELLOW SQUASH
FRESH SEASONAL VEGETABLES
CARROTS & SUGAR SNAP PEAS
SPEARS OF BROCCOLI POLONAISE
GREEN BEANS AMANDINE

FINISHING TOUCHES
(Please choose)
MOCHA LAYER CAKE
BURNT ALMOND TORTE
YELLOW LAYER CAKE
CHOCOLATE LAYER CAKE

ASK ABOUT DESSERT UPGRADES