



Hors D'oeuvres

Int. Cheese Board w/assorted Crackers	\$6 ⁵⁰ per person
Fancy Fruit Mirror	\$5 ⁵⁰ per person
Crudité & Assorted Dips	\$5 per person
Cold Shrimp Boat	\$2 ⁵⁰ per piece
Cherrystones on the Half Shell	\$2 ⁵⁰ per piece
Oysters on the Half Shell	\$2 ⁵⁰ per piece
Scallops 'n Bacon	\$2 per piece
Swedish Meatballs	\$2 per piece
Italian Meatballs	\$2 per piece
Sweet n' Sour Meatballs	\$2 per piece
Chicken Wings	\$2 per piece
Stuffed Celery	\$2 per piece
Deviled Eggs	\$2 per piece
Cukes n' Crabs	\$2 per piece
Baked Stuffed Mushrooms	\$2 per piece
Assorted Hot Hors D'oeuvres	\$2 per piece
Tea Sandwiches	\$2 per piece
Finger Rolls (ham, tuna, egg, chicken)	\$2 per piece

Soups

Cup: 5⁷⁵

Bowl \$6⁵⁰

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|----------------------------|----------------------|
| • Borsch | • Seafood Chowder |
| • French Onion | • Corn Chowder |
| • Wisconsin Cheese | • Cream of Mushroom |
| • Italian Minestrone | • Cream of Asparagus |
| • New England Clam Chowder | • Cream of Spinach |
| • Seafood Bisque | • Tomato Cheddar |
| • Manhattan Clam Chowder | • Chicken & Rice |
| • Broccoli & Cheese | • Chicken Noodle |
| • Vegetable Beef | |

Appetizers

(All prices are based on 100 or more guests)

Fresh Fruit Cup \$6⁵⁰

A blend of extravagance from the exotic kiwi and star fruit to your favorite melons.

International Cheese Board \$6⁵⁰

Searching the four corners of the earth to bring you seven of the greatest cheeses available along with a fine selection of crackers.

Crudité and Dip \$5⁵⁰

An assortment of Marinated Mushrooms, Baby Carrots, Broccoli, Zucchini, Summer Squash and other delectable items highlighted with a sharp creamy dip.

Shrimp Cocktail MKT

Five jumbo shrimp on a bed of ice with a wedge of lemon and our homemade cocktail sauce.

Ziti and Meat Sauce \$6⁵⁰

The Italian tradition smothered with a mouthwatering red sauce.

Steamed Mussels MKT

Marinated in a white wine and sweet onions steamed to perfection.

Soup du Jour \$5⁵⁰

Choose from our fine selection of soups guaranteed to complement every meal.





Hors D'oeuvres List:

- Blue Crab Stuffed with Mushrooms
- Calamari Salad in Pita Shells
- Fried Ravioli with Arrabiata Sauce
- Greek Pizza
- Grilled Mahi Mahi with a Spicy Mango Cilantro Sauce
- Ham & spinach Rounds
- Mini Shrimp & Sweet Potato Cakes with Chipotle Tartar Sauce
- Mushroom & Bacon Rounds
- Mushroom & Sausage Toast
- Mushrooms Stuffed with Crab, Herb & Sausage
- Prosciutto & Melon
- Roasted Shrimp with Artichokes & Fennel
- Sausage & Apple Toast
- Scallops & Bacon
- Sea Scallops with minted Pea Puree
- Assorted Hummus on Pita Triangle*
- Chievre Grapes*
- Fried Eggplant Crisps*
- Mushroom Stuffed with Boursin Cheese & Spinach*
- Palermo Pizza Rounds*
- Potato Pancakes with Apple & Onion Compote*
- Spinach & Feta Phyllo*
- Seafood Puffs
- Shrimp, Cucumber & Dill Butter Canapes
- Smoked Salmon Cream Cheese & Cucumber
- Cream Cheese Topped with Caviar
- Grilled Thai Pork Tenderloin Skewer
- Beer Tenderloin & Portobello Mushroom Brochette
- Chicken Wing Lollipops
- Bruschetta-Tomato & Green Olive Tapenade
- Lobster Sliders
- Sausage & Cheddar Balls
- Twice Baked Baby Reds with Caviar
- Asian Crab Cakes with Ginger & Wasabi
- Spicy Tuna Tartare on Waffle Chips
- Fried Chicken Kabobs Balls Swiss Chard, Shallot & Parmesan Tartlet*
- Tomato & Basil Brioche*
- Hawaiian orchard with Herb Borin*
- Mini Tortilla Shells Stuffed with Jalapenos, Onion & Cheese*
- Stuffed Baby Peppers with Yogurt, drizzled with Honey & Mayo Dip*
- Endive Spears with Goat Cheese*
- Plum Stuffed Apricot*
- Plum Tomato, Mozzarella & Pesto Crostini*
- Sweet Cherry Tomatoes Stuffed with Spice*

**Items are vegetarian*

Plate Service

(All prices are based on 100 or more guests)

Filet Mignon MKT

Baby Red Potatoes w/Dill Butter
Grilled Zucchini & Summer Squash
Sweet Rolls
Greek Salad w/ Flamed Krisseni
Coffee Service

Prime Rib Au Jus MKT

Baked Stuffed Potato
Broccoli Spears w/ Hollandaise
Sauce
Parsley Corn
Salad
Basket Rolls
in Green Peppercorn Sauce

Steak Diane MKT *with Cognac*

O'Brian Potatoes
Chopped Tomatoes, Zucchini &
Summer Squash
Crusty Peasant Rolls
Endive & Watercress Salad w/
Walnut Vinaigrette
Coffee Service

Baked Stuff Shrimp 28⁹⁵

Lemon Rice
Mexican Vegetable Blend
Clover Rolls
Warm Spinach & Basil Salad
Coffee Service

New York Sirloin MKT

Coffee Service
New Castle Potatoes Lemon Beans &
Mushrooms Mixed Green Salad w/
Champagne Vinaigrette Biscuits &
Honey
Coffee Service

Grilled Swordfish MKT

Stuffed Tomatoes
Wild Rice Pilaf
Roquefort Salad
Assorted Dinner Rolls
Coffee Service

Buttered Native Turkey 26⁹⁵

with Apricot Glazed Ham
Savory Dressing
Mashed Potatoes
Butternut Squash
Green Bean Almondine
Fresh Garden Salad
Petite Dinner Rolls
Coffee Service

Salmon Steak 26⁹⁵

with White Wine Marinade
Julienne Vegetable Blend
Baby White Potatoes Steamed
Crusty French Bread
Spinach Salad w/ Raspberry
Vinaigrette
Coffee Service

Cornish Game Hens 25⁹⁵

Fried Potato Basket
Braised Vegetable
(shallots, brussel sprouts, carrots)
Minty Cucumber Salad
Snowflake Rolls
Coffee Service

Lemon Sherry Chicken 22⁹⁵

Parsley Rice
Asparagus w/ Cauliflower
Knot Rolls
Marinated Tomato & Cheese Salad
Coffee Service

Chicken Florentine 25⁹⁵

Green Beans w/ Gruyere
Tomatoes Stuffed w/
Vermicelli Pesto Hard Rolls
Garden Salad Coffee Service

Roasted Chicken Breast 24⁹⁵

Stuffed with an Herb Stuffing
Oven Brown Potatoes
Glazed Carrots
Zucchini Squash
Walnut Salad
Assorted Dinner Rolls
Coffee Service





Buffets

(All prices are based on 100 or more guests)

Kings Delight MKT

Roast Prime Rib Au Jus
 Salmon Steak w/ Bearnaise Sauce
 Chicken Divan
 Sausage & Meat Lasagna
 Baked Stuffed Potatoes
 Lemon Sherry Rice
 California Blend Vegetables
 Zucchini Parmesan
 Spinach Salad
 Cornucopia of Fresh Carved Fruit
 Assorted Hot Tea Breads & Rolls
 Coffee Service

International 27^{.50}

Roast Native Turkey
 Roast Pork
 Savory Dressing
 Haddock Monterey
 O'Brien Potatoes
 Italian Rice Pilaf
 Green Beans w/
 Mushrooms & Bacon
 Summer & Zucchini Squash
 Julienne Vegetable Salad
 Waldorf Salad
 Fancy Tea Breads
 Coffee Service

Royal Steamship 31

Steamship Roast of Baron
 Mushroom Gravy
 Sole Florentine
 Baked Stuffed Chicken w/
 Asparagus & Crab
 Cheese Tortellini w/ Tomato &
 Basil Vinaigrette
 Baby Red Potatoes
 Wild Rice Pilaf
 Green Beans w/ Mushrooms &
 Gruyère
 Julienne Carrots
 Fancy Fruit Mirror
 Ceaser Salad
 Fresh Baked Cloverleaf Rolls
 Coffee Service

The Virginian 26^{.95}

Apricot Glazed Ham
 Scallop Potatoes
 Swedish Meatballs
 Baked Ziti & Sausage
 California Blend of Vegetables
 Pineapple Fruit Mold
 Tossed Garden Salad
 Snowflake Rolls
 Coffee Service

Steamship 28^{.50}

Steamship Roast of Baron
 Mushroom Gravy
 Chicken Cordon Bleu
 Seafood Newburg
 Baked Lasagna
 Delmonico Potatoes
 Rice Pilaf
 Green Beans Almondine
 Belgian Carrots
 Carved Watermelon Boat
 Fresh Garden Salad
 Assorted Dinner Rolls
 Coffee Service

New Yorks Finest 26^{.95}

Sliced Meats
 (ham, turkey, roast beef, salami
 or corned beef)
 Sliced Cheese
 Steamed New Potatoes
 Baked Beans
 Steamed Sauerkraut
 Planked Tuna Fish Tray Stuffed
 Shells
 Fresh Garden Salad
 Assorted Deli Breads & Rolls
 Fancy Pickles & Olives
 Coffee Service

Summer Barbecues

(All prices are based on 100 or more guests & on paper products)

New England Clambake 31²⁵/mkt *Hawaiian Luau Buffet* MKT *Country Western Buffet* 25

Homemade Clam Chowder
Oyster Crackers
Clams
Broth/Drawn Butter
Lobster or Steak
Baked Potatoes
Corn on the Cob
Boston Baked Beans
Coleslaw
Fresh Garden Salad
Assorted Dinner Rolls

Roast Suckling Pig
Sweet & Sour Meatballs
Beef Teriyaki
Fried Rice
Candied Sweet Potatoes
Hawaiian Blend Vegetables
Candid Carrots
Fresh Garden Salad
Assorted Relishes Petite
Dinner Rolls

Hind Quarter of Beef
Western Sauce
Barbecued Chicken
Hickory Ham
Chili
Country Style Garden Salad
(Longhorn Dressing)
French Fried Potatoes
Sour Dough Rolls

Barbecue Hour 24²⁵

Country Style Ham
Barbecued Chicken
Smoked Spare Ribs
Corn on the Cob
Homemade Baked Beans
Texas Made Potato Salad
Raisin Slaw
Three Bean Salad
Country Style Salad
Assorted Rolls

Country Picnic 24

Barbecued Chicken
Smoked Country Ham
Texas Oven Browns
Chili Con Carne
Homemade Baked Beans
Corn on the Cob
Apple Coleslaw
Assorted Southern Rolls

Barbecue 23⁵⁰

Barbecued Chicken Halves
Spare Ribs
Cottage Fries
Corn on the Cob
Potato Salad
Coleslaw
Fresh Garden Salad
Home Made Baked Beans
Country Biscuits

Chicken Barbecue 21⁵⁰

Barbecued Chicken Halves
Cranberry Sauce
Potato Salad
Macaroni Salad
Coleslaw
Country Style Salad
Assorted Rolls

Chicken Delight 21²⁵

Barbecued Chicken Halves
Cranberry Sauce
Corn on the Cob
Baked Potato Salad
Tossed Garden Salad
Rolls & Butter





Breakfasts

(All prices are based on 100 or more guests)

Country 19⁵⁰

Choice of Chilled Fruit Juices
(orange, grapefruit, apple)
Scramble Fresh Eggs
Served w/ Choice of:
Crispy Bacon Strips
Country Sausage
Honey Grilled Ham
Home Fried Potatoes
Homemade Coffee Cake
Assorted Breakfast Pastries
Coffee Service

House 18⁵⁰

Choice of Chilled Fruit Juices
(orange, grapefruit, apple)
French Toast &
Country Style Cakes
Crispy Bacon Strips
Grilled Pork Sausage
Blueberry Muffins &
Homemade Coffee Cake
Home Fried Potatoes
Coffee Service

Continental 16⁵⁰

Choice of Chilled Fruit Juices
(orange, grapefruit, apple)
Fresh Baked Danish
Homemade Coffee Cake
Coffee Service

Desserts Available at an Additional Cost

Chocolate Swirl Cheese Cake
Black Forest Cake
Chocolate Walnut Delight
German Chocolate Cake
Cheesecake w/ Almond Crust &
Glazed Strawberries
Assorted Tortes
Assorted Fancy Cream Pastries
Strawberry Shortcake
Georgia Peach Cobbler

Brownie Sundae
Assorted Pies
Citrine Pizzelles w/ Raspberries & Cream
Creme Caramel
Chocolate Pizzelles w/ Strawberries &
Cream
Apple Crisp
Assorted Mousse & Ice Cream Puffs

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness

FOOD ALLERGY NOTICE: Please alert us if you have any allergies!

