



Traditional Holiday Package

Four Hours Open Bar

*Featuring Unlimited House Brand Cocktails,
Domestic Beer, Wine and Soft Drinks*

Reception Cold Station

*Cheese Display
Imported and Domestic Cheese, Fruit and Gourmet Crackers*

THREE COURSE PLATED MENU

OR

GRAND BUFFET

Entrée Selections:

Rosemary Chicken \$75

Chicken Francaise \$77

Churrasco Steak \$84

Filet Mignon & Chicken \$82

Filet Mignon & Salmon \$84

Filet & Shrimp Scampi \$86

Filet Mignon \$84

Grand Buffet \$90

Chef's Choice of Holiday Dessert

*Choice of House Linens, Ivory or White,
Including Wood Grain Cross Back Chairs*

All the above is Included in the Entire Package Price

*All Prices Are Per Person Subject To 20% Service Charge And 8% Sales Tax
* Pursuant to State Regulations Service Charge is Taxable **



Deluxe Holiday Package

Four Hours Open Bar

*Featuring Unlimited Name Brand Cocktails,
Imported & Domestic Beer, Wine and Soft Drinks*

Reception Cold Station

Cheese Display

Imported and Domestic Cheese, Fruit and Gourmet Crackers

Butler Service Hors D' Oeuvres

Selection of Four Hors D' Oeuvres

Based On Four Pieces per Person

THREE COURSE PLATED MENU

OR

GRAND BUFFET

A Glass of Wine Served with Dinner

Entrée Selections:

Rosemary Chicken \$85

Chicken Francaise \$86

Churrasco Steak \$94

Filet Mignon & Chicken \$91

Filet Mignon & Salmon \$94

Filet & Shrimp Scampi \$96

Filet Mignon \$97

Grand Buffet \$102

Chef's Choice Holiday Dessert

*Choice of House Linens, Ivory or White,
Including Wood Grain Cross Back Chairs*

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Premier Holiday Package

Four Hours Open Bar

*Featuring Unlimited Premium Brand Cocktails,
Imported & Domestic Beer, Wine and Soft Drinks*

Reception Cold Station

Cheese Display

Imported and Domestic Cheese, Fruit and Gourmet Crackers

Butler Service Hors D' Oeuvres

*Selection of Five Hors D' Oeuvres
Based On Five Pieces per Person*

THREE COURSE PLATED MENU

OR

GRAND BUFFET

A Premium California Glass Wine Served with Dinner

Entrée Selections:

Rosemary Chicken \$95

Chicken Francaise \$96

Churrasco Steak \$104

Filet Mignon & Chicken \$101

Filet Mignon & Salmon \$104

Filet & Shrimp Scampi \$107

Filet Mignon \$106

Grand Buffet \$113

Chef's Choice Holiday Dessert

Chocolate Fountain after Dinner

***Choice of House Linens, Ivory or White,
Including Wood Grain Cross Back Chairs***

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Seated Dinner Selections:

*All Meals are served with choice of Rice Pilaf, Garlic Mashed or Oven Roasted Potatoes,
Seasonal Vegetable Medley, Warm Rolls and Butter,
Freshly Brewed Coffee and Tea*

Salads:

(Please Select One)

Garden Salad

*Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms,,
Shaved Carrots, Honey-Mustard Dressing*

Caesar Salad

*Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese,
Classic Caesar Dressing*

Aviator Salad

Baby Greens, Tomato, Beets, Candied Walnuts, Raspberry Vinaigrette

Entrée

(Please Select One)

Rosemary Chicken

Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce

Chicken Francaise

*Boneless Chicken Breast, Sautéed with Egg Batter and Parmesan Cheese,
Lightly Breaded and Golden, Served with Tomato Lemon Caper Butter Sauce*

Churrasco Steak

Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri

Filet Mignon & Salmon

Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

Filet Mignon & Chicken

Petite Filet Mignon and Boneless Chicken Breast Served with Marsala Sauce

Filet & Scampi

Petite Filet Mignon and Shrimp Scampi

Filet Mignon

The Finest Cut, Charbroiled to Perfection

Dessert:

Chef's Choice of Holiday Dessert

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Deluxe Grand Buffet

A Minimum of 50 Guests Must Be Guaranteed

Salads:

(Select Four Salads)

*Seasonal Fresh Fruit Display
Garden Greens, Assorted Dressings
Classic Caesar Salad
Greek Salad
Tomato Cucumber Salad
Tomato Mozzarella Salad
Grilled Vegetable Salad*

*Mixed Pasta Salad
Red Spanish Potato Salad
Oriental Cashew Chicken Salad
Seafood Salad
Chicken, Green Apple & Walnut Salad
Antipasto Display
Marinated Calamari Salad*

Main Course Selection:

(Select Four Entrees)

POULTRY

*Chicken Parmesan
Chicken Piccata
Chicken Francaise
Chicken Marsala*

PASTA

*Penne Pasta and Italian Sausages
Tri Colored Tortellini, Alfredo Sauce
Seafood Pasta, Cioppino Sauce
Grilled Chicken Fettuccine Alfredo
Pasta Primavera with Garlic Sauce*

MEAT

*Beef Bourignone
Lamb Shank
Roast Pork Loin with Mojo
Pepper Steak*

SEAFOOD

*Tilapia Francaise
Mahi-Mahi Scampi
Seafood Newberg
Aviation Salmon
Paella Valenciana*

Accompaniments:

(Select One)

Potatoes or Rice

***All Buffet Meals are served with Our Chef's Choice of Seasonal Vegetables
Warm Rolls and Butter,
Freshly Brewed Coffee and Tea***

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Additional Menu Considerations

To Compliment Your Buffet:

Ice Carving

*Your Choice of a Variety of Designs
\$400 per Block*

Carved Meat Station

*Chef Fee of \$150 Applies – Min 50 Guests
All Carving Stations Include Petit Rolls*

*Roast Sirloin of Beef 10
Steamship Round of Beef-Min 200g 11
Roasted Prime Rib of Beef, Au Jus 14
Herb Crusted Tenderloin of Beef 17*

*Herb Roasted Pork Loin 10
Honey Glazed Country Ham 10
Cuban Style Roast Suckling Pig 10
Sage Rubbed Roasted Turkey Breast 10*

Displays:

*Deluxe Crudités Display 8
Imported & Domestic Cheese Display 9
Deluxe Antipasto Display 14
Seared Ahi Tuna Display 15*

*Cold Seafood Extravaganza 22
Raw Bar Display 17
Blue Sea Sushi Display 19
Assorted Smoked Fish Display 16*

Action Stations

Chef Fee of \$150 Applies

*Oriental Stir Fry 14
Fajita Station 14*

*Pad Thai Bar – Shrimp & Chicken 16
Pasta Station 14*

Sweet Ending

*Chocolate Fountain Station \$9.00 pp. – Min 50 Guests
Strawberries, Bananas, Pineapple Chunks, Lady Fingers and
Marshmallows with Belgium Liquid Chocolate*

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Hot Hors D' Oeuvres Selections:

Crab Rangoon, Apricot Sauce
Chorizo and Pepper Skewers
Bacon Wrapped Scallops
Beef Teriyaki Brochettes
Coconut Fried Shrimp
Swedish Meatballs
Mini Beef Wellington
Mini Beef Empanadas
Petite Quiche Lorraine
Chorizo Empanadas
Smoked Chicken Quesadillas
Pot Stickers, Ginger Teriyaki Sauce
Puff Pastry Filled with Spinach and Feta

Chilled Canapés Selections:

Cold Seared Tuna, Kimchi Sauce
Brie Cheese, Honey Crostini, Strawberry Garnish
Smoked Salmon & Cream Cheese Pinwheels

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Traditional Luncheon Holiday Package

Three Hours Open Bar

*Featuring Unlimited House Brand Cocktails,
Domestic Beer, Wine and Soft Drinks*

Reception Cold Station

Cheese Display

Imported and Domestic Cheese, Fruit and Gourmet Crackers

THREE COURSE PLATED MENU

Garden Salad

Mixed Greens, Tomatoes, Carrots, Onions, Cucumber and Honey Mustard Dressing

Oven Warmed Rolls with Butter

Entrée Selections:

Rosemary Chicken \$63

Chicken Francaise \$64

Churrasco Steak \$71

Churrasco & Salmon \$73

Filet Mignon & Chicken \$75

Filet Mignon & Salmon \$76

Filet & Shrimp Scampi \$72

Grand Buffet \$75

Entrees Are Served with a Choice of Potatoes or Rice and Vegetable Medley

Chef's Choice Holiday Dessert

*Choice of House Linens, Ivory or White,
Including Wood Grain Cross Back Chairs*

All the above is Included in the Entire Package Price

Luncheon Service Hours Are From 11:00AM to 4:00PM

All Prices Are Per Person Subject To 20% Service Charge And 8% Sales Tax

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