



We are happy to customize a menu to suit your needs.

For example...

A fine selection of hot and cold hors d'oeuvres and canapés to be passed:

- Sweet cherry tomatoes stuffed with spiced cream cheese topped with caviar
- Grilled Mahi Mahi with a spicy mango cilantro sauce
- Mini spring rolls with a sweet mustard sauce
- Hot Italian sausage stuffed mushrooms
- Angels on horse back
- Assorted hummus on pita triangles
- Broccoli, ham and cheese puffs
- Mushroom and bacon toasts
- Mini shrimp & sweet potato cakes with chipotle tartar sauce
- Smoked salmon and boursin on brown bread rounds
- Spiced chicken wrapped in crisp pea-pods
- Skewered beef in a spicy teriyaki sauce
- Prosciutto and melon
- Blue crab stuffed mushrooms
- Cajun boneless spare ribs
- Tomato gruyere tart
- Rumaki

Stationary:

- Large bowls of spicy sweet mushrooms, huge black olives, roasted red peppers
- Mounds of assorted grapes, melons, strawberries and other fruit and assorted cheeses
 - Sun dried tomato spread over goat cheeses with cayenne toasts



Served to Each Guest

Edible Orchid Salad

Mescaline salad greens with mandarin orange segments, fresh raspberries & orchid with a champagne vinaigrette dressing.

Assorted Hot Breads & Rolls

Sweet, poppy seed & parmesan rolls along with sliced pumpkin, banana nut and french crusty bread

To Follow:

- Steamship roast of beef carved to order, mushroom au jus, horseradish spread
- Grilled chicken marinated in a honey mustard with a pineapple salsa
- Poached swordfish with oven dried tomatoes, roasted eggplant and black olives
- Roasted chicken, shrimp, broccoli & red peppers alfredo served on a bed of penne pasta
- Oven roasted new red potatoes, wild rice pilaf with sliced Portobello mushrooms
- Julienne cut carrots, zucchini squash, and summer squash, garden fresh green beans with chopped bacon
- Tortellini pesto salad loaded with cherry tomatoes, olives, feta cheese and cucumbers
- Fancy relish, assorted condiments, coffee, tea, decaf

The Finale:

Wedding cake, assorted pastries to include bismarks, Petit Fours, tortes, chocolate waffle, cream puffs, swans, tarts, mini floats, etc.





Hors D'oeuvres

Int. Cheese Board w/assorted Crackers	\$6 ⁵⁰ per person
Fancy Fruit Mirror	\$5 ⁵⁰ per person
Crudit� & Assorted Dips	\$5 per person
Cold Shrimp Boat	\$178 per 100 pieces
Cherrystones on the Half Shell	\$153 per 100 pieces
Oysters on the Half Shell	\$179 per 100 pieces
Scallops 'n Bacon	\$153 per 100 pieces
Swedish Meatballs	\$153 per 100 pieces
Italian Meatballs	\$153 per 100 pieces
Sweet n' Sour Meatballs	\$153 per 100 pieces
Chicken Wings	\$153 per 100 pieces
Stuffed Celery	\$128 per 100 pieces
Deviled Eggs	\$128 per 100 pieces
Cukes n' Crabs	\$153 per 100 pieces
Baked Stuffed Mushrooms	\$153 per 100 pieces
Assorted Hot Hors D'oeuvres	\$153 per 100 pieces
Tea Sandwiches	\$178 per 100 pieces
Finger Rolls (ham, tuna)	

Soups

Cup: 5⁷⁵

Bowl \$6⁵⁰

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

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.

Crudit  and Dip \$6⁵⁰

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

Shrimp Cocktail \$9²⁵

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 \$8⁴⁰

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.



Plate Service

(All prices are based on 100 or more guests)

Filet Mignon 30⁹⁵

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

Baked Stuffed Shrimp 27⁹⁵

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

Buttered Native Turkey 25⁹⁵ *with Apricot Glazed Ham.*

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

Lemon Sherry Chicken 24⁹⁵

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

Prime Rib Au Jus 29⁹⁵

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

New York Sirloin 28⁹⁵ *in Green Peppercorn Sauce*

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

Salmon Steak 25⁹⁵ *with White Wine Marinade*

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

Chicken Florentine 24⁹⁵

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

Steak Diane 28⁹⁵ *with Cognac*

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

Grilled Swordfish 26⁷⁵

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

Cornish Game Hens 24⁹⁵

Fried Potato Basket
Braised Vegetable
(shallots, brussel sprouts, carrots)
Minty Cucumber Salad
Snowflake Rolls
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 36

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 26⁵⁰

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 30

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 25⁹⁵

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 27⁵⁰

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 25⁹⁵

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

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

Hawaiian Luau Buffet 27

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

Country Western Buffet 24

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

Barbecue Howd 23²⁵

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 23

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

Barbecue 22⁵⁰

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 20⁵⁰

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

Chicken Delight 20²⁵

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 18⁵⁰

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
Bosc Pears Poached in a Port Wine
Assorted Mousse & Ice Cream Puffs