# In House Catering (Wednesday - Sunday) <br> 25 Guest Minimum - 10 day notice required with Contract and Deposit 

## Brunch Buffet Selections Includes:

- 1 Choice of Salad with Dressing (Garden Salad or Caesar Salad)
- Assorted Continental Breakfast Selections \& Condiments (Muffins, Danish, Bagels, Butter, Cream Cheese, Jelly \& Jams)
- 1 Choice of Dessert (Chocolate Chip Cookies, Apple Cake or Brownies)


## Choose 4 Options:

Scrambled Eggs (Egg Whites Available)
French Toast
Pancakes
Waffles
Bacon
Sausage
Breakfast Potatoes
Lemon Chicken with Artichokes, Capers \& Lemon
Grilled Salmon with Lemon Garlic Butter
Chicken Marsala with Mushrooms, Onions in a Demi-glace sauce
Roasted Loin of Pork with Sundried Tomatoes, Mushrooms in a Demi-glace sauce
Sausage \& Peppers
Chicken \& Waffle Sliders
Egg \& Cheese Biscuit Sliders
Penne Pasta with Tomato Basil Sauce
Penne Pasta with Alfredo Sauce
Penne Pasta Primavera
Seasonal Mixed Vegetables
Sautéed Green Beans
Roasted Red Bliss Herbed Potatoes
$\$ 25.95$ per person + Tax \& $18 \%$ Gratuity to be included ( 25 person minimum)

## AdditionalBrunch Buffet Sefections:

Sliced Smoked Salmon with Capers, Red Onions, Hard Cooked Eggs - $\$ 2.75$ per person
Sliced Fruit Platter - $\$ 2.00$ per person
Yogurt \& Granola Station with Berries, Nuts \& Dried Fruits - $\$ 2.25$ per person
Grilled Seasonal Vegetable Platter with Balsamic Glaze - $\$ 3.00$ per person
Antipasto Platter - Imported \& Domestic Cured Meats \& Cheeses
Roasted Peppers, Artichokes, Mixed Pitted Olives \& Crackers - $\$ 9.00$ per person

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## Kids Buffet Options:

Crispy Chicken Tenders with Honey Mustard Sauce
Mini Hamburger Sliders
Macaroni \& Cheese
Mini Pizza Bagels (House Made)
Grilled Cheese \& French Fries

## Buffet Selections Includes:

- 1 Choice of Salad with Dressing (Garden Salad or Caesar Salad)
- Dinner Rolls \& Condiments
- 1 Choice of Dessert (Chocolate Chip Cookies, Apple Cake or Brownies)


## Choice of Two:

Chicken Marsala with Mushrooms, Shallots in a Demi-glace sauce
Grilled Chicken Bruschetta (Tomato Relish with Balsamic Glaze)
Chicken Piccata (Lemon Caper Parsley Sauce )
Grilled Salmon Fillet with Fresh Herbs and Lemon
Pan-Seared Salmon Fillet with Pesto \& Roasted Cherry Tomatoes
Roasted Pork Loin with Natural Gravy
Roasted Eye Round of Beef with Mushroom Gravy

## Choice of Two:

Penne Pasta with Tomato Basil Sauce
Penne Pasta with Alfredo Sauce
Penne Pasta Primavera
Seasonal Mixed Vegetables
Sautéed Green Beans
Roasted Red Bliss Herbed Potatoes
$\$ 26.95$ per person + Tax \& $18 \%$ Gratuity to be included ( 25 person minimum)

## Buffet Selections Includes:

- 1 Choice of Salad with Dressing (House Salad, Garden Salad, Baby Arugula Tri-Color Salad or Caesar Salad)
- Dinner Rolls \& Condiments
- 1 Choice of Dessert (Chocolate Chip Cookies, Apple Cake or Brownies)


## Choice of Two:

Chicken Francese
Chicken Scarpariello with Peppers, Sausage and Lemon
Chicken Saltimbocca with Prosciutto, Sage and Capers
Grilled Petite N.Y. Strip Steak with Peter Luger Sauce
Roasted Loin of Pork with Apples, Walnuts, Dried Cranberries in a Rosemary Demi-glace sauce
Pan-Seared Salmon Fillet with Artichoke and Sun-Dried Tomato Relish
Pan Seared Crab Cakes with Honey Mustard Sauce
Shrimp Scampi
Sausage \& Peppers

## Choice of Two

Stuffed Shells
Baked Ziti
Penne Ala Vodka
Tri-Colored Cheese Tortellini Alfredo
Roasted Potato Wedges with Fresh Herbs
Sautéed Green Been Almondine
Roasted Fingerling Potatoes with Herbs \& Garlic
Sautéed Broccoli Rabe with Garlic \& Cherry Peppers
Sautéed Vegetable Medley with Garlic, Shallots \& Extra Virgin Olive Oil
$\$ 31.95$ per person ( 25 person minimum) + Tax \& 18\% Gratuity to be included


[^0]:    * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk offoodborne illness

