

Buffet Package

Priced per person
Minimum 30 people
Served with fresh rolls & butter

Choice of Two Meats & Three Sides \$19

Choice of Three Meats & Three Sides \$24

Choice of Four Meats & Three Sides \$27

Meats

Beef Bourguignon
Chicken Marsala
Chicken Francaise
Chicken Piccata
Chicken Parmesan
Eggplant Parmesan
Herb Roasted Chicken
Italian Meatballs
Meat Lasagna
Roast Beef
Roasted Turkey & Gravy
Roasted Pork Loin & Gravy
Sausage, Peppers & Onions
Vegetarian Lasagna

Sides

Baked Penne w/ Red Sauce
Broccoli AuGratin
Caesar Salad
Chilled Cous Cous w/ Grilled Vegetables
Coleslaw
Green Beans Almandine
Honey Glazed Carrots
House Salad
Mashed Potato
Oven Roasted Red Potato
Oven Roasted Medley
Pasta Salad
Rice Pilaf
Scalloped Potato
Sweet Potato Mash
Twice Baked Potato

Happy Hour Package

Minimum 15 people
4 - 7 pm

Happy Hour Hors D'oeuvres

Chicken Wings, Assorted Subs, Flatbread Pizza
\$10 per person

Happy Hour Prices

Bottled Beer
Domestic \$3 Import \$4

Draft Beer
Domestic \$3 Import \$5

Mixed Drinks
House \$3 Call \$4 Premium \$6

Rocks Drinks
House \$7 Call \$6 Premium \$9

House Wine \$6

Cash Bar Packages

Minimum \$500

Bar Service Package

Shots are not included in bar packages.
Priced per person

House Bar

Domestic draft & bottled beer, well drinks & wine.
1 Hour \$13 2 Hours \$17 3 Hours \$19
4 Hours \$22

Call Bar

All draft & bottled beer, call drinks & wine.
1 Hour \$16 2 Hours \$19 3 Hours \$21
4 Hours \$24

Premium Bar

All beer, liquors & wine.
1 Hour \$18 2 Hours \$22 3 Hours \$24
4 Hours \$30

Beer and Wine Bar

Domestic draft & wine.
1 Hour \$10 2 Hours \$14 3 Hours \$16 4 Hours \$19

Shots \$3/\$4 extra per shot



Hors D'oeuvres

Per 100 pieces
Displays priced per person
Trays: Small 20 Medium 30 Large 40

Antipasto Display \$7 pp

Assorted Sub Tray

Small \$60 Medium \$90 Large \$120

Bacon Wrapped Scallops Market Price

Bruschetta on Crustini \$80

Cheese & Crackers Tray

Small \$60 Medium \$80 Large \$110

Cheese, Fruit & Vegetable Display \$5 pp

Chicken Fingers \$125

Chicken Satay w/ Thai Peanut Sauce \$130

Chicken Wings \$150

Clams Casino \$175

Coconut Chicken Skewers w/ Orange Marmalade \$170

Eggplant Roulades

1/2 Tray \$60 Full Tray \$90

Flat Bread Pizza Assortment \$145

Fruit Tray

Small \$50 Medium \$75 Large \$100

Hummus w/ Grilled Pita

Small \$60 Large \$100

Meatballs

Swedish, BBQ or Italian \$110

Mini Crab Cakes w/ Remoulade \$225

Mini Roast Beef Sandwiches \$250

***Shrimp Cocktail** Market Price

Spinach & Artichoke Dip

Small \$60 Large \$100

Stuffed Hot Peppers \$250

Stuffed Mushrooms

Cappicola or Spinach & Feta \$150

Vegetable Tray w/ Pesto Ranch

Small \$45 Large \$90

Plated Lunch

Minimum 20 people
Served with fresh rolls & butter

Choice of Soup

Cream of Broccoli, Chicken Noodle, Tomato Basil,
Minestrone, Beef Barley, Wild Mushroom,
Vegetarian Vegetable or Roasted Red Pepper
Bisque

OR

Choice of Salad

House, Caesar or Field Greens w/ Crumbled Blue
Cheese & Candied Walnuts

Choice of Entrees

Choose Three

6 oz. Sirloin Filet
Rosemary demi-glaze \$16

Chicken Caesar Salad \$11

Chicken Francaise
Egg-parmesan batter, lemon butter white wine
sauce \$14

Chicken Marsala
Mushroom, marsala wine sauce \$14

Chicken Parmesan \$14

Chicken Pearl Street Salad
Sundried tomato, black olives, artichoke hearts,
sprouts, crumbled blue cheese \$14

Chicken Piccata
Lemon butter caper sauce \$14

Chicken & Spinach Salad
Candied walnuts, bacon, goat cheese, tomato
\$15

Grilled Salmon w/ Fruit Salsa \$15

Meatloaf

Mushroom gravy \$13

Panini

Chicken, Turkey or Beef \$12

Pasta Primavera

Sauteed vegetables in a white wine sauce \$12

Salmon Salad

Strawberries, almonds, tomatoes \$14

Shrimp & Scallops Pasta

Basil, garlic cream sauce \$15

Steak Bourguignon \$15

Choice of Starch

Oven Red Roasted Potato, Twice Baked Potato,
Scalloped Potato, Mashed Potato, Sweet Potato
Mash, Rice Pilaf French Fries or Pasta with red
sauce

Choice of Vegetable

Green Beans Almandine, Honey Glazed Carrots,
Oven Roasted Medley or Broccoli AuGratin

Plated Dinners

Minimum 20 people
Served with fresh rolls & butter

First Course

Choose one soup: Cream of Broccoli, Chicken Noodle,
Tomato Basil, Minestrone, Beef Barley, Wild Mushroom,
Vegetarian Vegetable or Roasted Red Pepper Bisque

Second Course

Choose one salad: House, Caesar or Field Greens w/
Crumbled Blue Cheese & Candied Walnuts

Third Course

8 oz. Center Cut Filet \$36

8 oz. Sirloin Filet
Garlic demi-glaze \$30

12 oz. Black & Blue NY Strip Steak
Crumbled blue cheese, port wine demi-glaze \$32

12 oz. NY Strip Steak
Rosemary demi-glaze \$30

Chicken Francaise

Egg-parmesan batter, lemon butter white wine
sauce \$20

Chicken Gorgonzola

Roasted red peppers, broccoli, gorgonzola cream
sauce \$20

Chicken Marsala

Mushroom, marsala wine sauce \$20

Chicken Parmesan \$20

Chicken Piccata

Lemon butter caper sauce \$20

Crab Stuffed Salmon

Pesto cream sauce \$28

Eggplant Parmesan \$18

Grilled Salmon w/ Fruit Salsa \$26

Mahi Mahi

Mango salsa \$27

Panko Chicken

spinach, roasted red peppers, feta, light cream sauce
\$21

Shrimp & Scallop Scampi

Garlic white wine sauce \$28

Veal Parmesan \$25

Choice of Starch

Choose one: Oven Red Roasted Potato, Twice Baked
Potato, Scalloped Potato, Mashed Potato, Sweet
Potato Mash, Rice Pilaf or Pasta with red sauce

Choice of Vegetable

Green Beans Almandine, Honey Glazed Carrots, Oven
Roasted Medley or Broccoli AuGratin

Fourth Course

Choose a dessert: Brownie Plate or Ice Cream
Sundae