

HOSPITALITY

HOSPITALITY SUITE PACKAGES

Golfers Package

Five bottles of house liquor, one case of domestic beer, one 1.5 liter bottle of wine, assorted dry snacks, appropriate mixers, full bar set-up

Tour Package

Five bottles of call liquor, one case of domestic beer, one 1.5 liter bottle of wine, assorted dry snacks, appropriate mixers, full bar set-up

Executive Package

Five bottles of premium liquor, one case of imported beer, one 1.5 liter bottle of wine, assorted dry snacks, appropriate mixers, full bar set-up

Set-ups complimentary, refreshed as needed

BANQUET BEVERAGES

CASH BAR

Prices per drink, and include 6% sales tax

House Brands	Call Brands	Premium Brands
Domestic Beers	Imported Beers	
House Wine	Soft Drinks	

House champagne/sparkling wine may be added based on open bottle consumption

HOST BAR

Prices per drink, and do not include 6% tax and 21% service charge

House Brands	Call Brands	Premium Brands
Domestic Beers	Imported Beers	
House Wine	Soft Drinks	

FULL BAR PACKAGE

(minimum 50 people)

Priced per person, three hour minimum, with unlimited drinks. Prices do not include 6% tax and 21% service charge

House Brands

Call Brands

Premium Brands

- Corkage fee available for wine only

BREAKFASTS

BREAKFAST BUFFETS

(minimum of 30 people)

The Lakeside

Assorted Fruit Juices	Sliced Fruit
Breakfast Pastries and Muffins	Breakfast Potatoes
Brewed Coffee	

Breakfast Choice of Two:

Scrambled Eggs	Crispy Bacon Strips
Sausage Gravy and Biscuits	Honey Smoked Ham
Belgium Waffles	Country Sausage Links
French Toast	

Omelet Station available at an additional charge

Continental Breakfast

Assorted Fruit Juices
Assorted Breakfast Pastries and Muffins
Butter, Jams and Cream Cheese
Brewed Coffee

BREAKFAST SERVED

Country Morning

Chilled Juice	Fluffy Scrambled Eggs
Breakfast Potatoes	Choice of Crispy Bacon Strips, Country Sausage or Honey Smoked Ham
Country Biscuits and Butter	Brewed Coffee

Mountaineer Scramble

Chilled Juice	Western Style Scrambled Eggs
Breakfast Potatoes	Corned Beef Hash
Breakfast Pastries and Muffins	Brewed Coffee

BRUNCH

BRUNCH BUFFET

(minimum of 50 people)

Traditional Brunch Buffet

Assorted Fruit Juices	Wild Rice Pilaf Blend
Seasonal Fruit Tray	Seasonal Vegetable
Western Style Scrambled Eggs	Pan Fried Chicken Romano
Crispy Bacon Strips	Filet of Salmon
Country Sausage Links	Mixed Green Salad with Dressings
Breakfast Potatoes	Pasta Salad
Breakfast Pastries and Muffins	Assorted Dinner Rolls and Condiments
Brewed Coffee	

Stations available at additional charge

Carving Station with Roasted Turkey	Carving Station with Honey Glazed Ham
Carving Station with Top Round of Beef	Omelet Station
Waffle Station with Condiments	

LUNCHEONS

LIGHT LUNCH (minimum of 10 people)*Includes Chef's dessert selection, freshly brewed coffee, teas and iced tea***Appetizers** (choice of one, extra appetizers available for an additional fee)**Tossed Salad** – fresh mixed field greens with choice of dressing**Seasonal Fresh Fruit Cup** – fresh melons, berries and fruit**Soup du Jour** - Chef's soup selection, made fresh daily**Entrees** (choice of one, extra entrees available for an additional fee)**Grilled Chicken Caesar Salad** – crisp romaine lettuce, strips of grilled chicken and classic Caesar dressing**Croissant** – your choice of thinly sliced turkey, chicken, tuna or baby shrimp salad, lettuce and tomato served on a flaky butter croissant**Chicken Caesar Wrap** – fresh grilled chicken and chopped romaine tossed with a creamy Caesar dressing and rolled in a garlic herb tortilla**Roasted Vegetable Wrap** – fresh medley of vegetables marinated in a balsamic vinaigrette and fresh herbs, wrapped in a tomato basil tortilla**Lakeview Chef's Salad** – julienne turkey, maple ham, cheddar and Swiss cheeses, seasonal greens and chopped hard cooked egg**LUNCH** (minimum of 10 people)*Luncheons are served with an appetizer selection, chef's selection of potato or rice, chef's selection of fresh vegetable, rolls, butter and freshly brewed coffee, herbal teas and decaffeinated coffee and chef's selected dessert***Appetizer**
(choice of one, second appetizer available for an additional fee)**Summer Salads** – a choice of our traditional tossed salad or a classic Caesar**Soup du Jour** - Chef's soup selection, made fresh daily**Seasonal Fruits and Berries** – a sliced fruit display of assorted melons, fruits and berries**Wilted Greens Stuffed Portobello Mushroom** - with a three cheese blend and balsamic reduction**Entrée**
(choice of one)**Tri-Colored Tortellini** – cheese-stuffed pasta tossed with fresh tomato and basil**Pasta Primavera** – garden fresh vegetables in a rich Alfredo sauce, blended into penne pasta**Chicken Fromage** – baked boneless chicken breast stuffed with seasonal herb butter and cream cheese and served with a chicken cream sauce**Sliced Sirloin of Beef** – sliced roast sirloin accented in a rich beef sauce with diced tomatoes, sliced mushrooms and rosemary**Grilled Breast of Chicken** – freshly grilled breast of chicken with a light and tangy honey mustard glaze**Roasted Pork Loin** – slow roasted pork loin, rosemary seasoned and served with natural au jus**Stuffed Flounder** – flounder stuffed with a Maryland crabmeat stuffing**Maple Lacquered Salmon** – pan-seared Atlantic salmon with a spiced maple glaze

DINNER ENHANCEMENTS

Chef Attended Tenderloin Of Beef

Mini rolls, au jus and horseradish sauce

Hawaiian Luau Station

Pineapple Tree, teriyaki pork loin, basmati rice and skewered chicken and pineapple skewers.

Seafood Station

Steamed crab legs, oysters on a half shell, marinated black mussels, sea scallops, shrimp cocktails, steamed clams, and a shrimp scampi station.

Served with appropriate accompaniments

Chef Attended Italian Station

Roasted chicken, shrimp, Prosciutto ham, sausage and peppers

Sun dried tomatoes, mushrooms, roasted garlic, scallions and assorted vegetables

Penne and tri colored rotini pasta, marinara and alfredo sauces, parmesan and mozzarella cheeses

Mashed Potato Bar

Sour cream, butter, cheddar, American and mozzarella cheeses, crumbled bacon, scallions, and sautéed vegetables

Cheese and Fruit Display

Assorted domestic cheeses with an array of fresh fruit, served with dips and crackers

Viennese Dessert Table:

Mini cheesecake with assorted toppings, profiteroles, cannoli, assorted Italian pastries, chocolate covered fruits

Pineapple Tree With assorted fruit skewers and yogurt dip**Cookie Station** With assorted cookies, lady fingers and sweets**Punch Fountain** Served with a sweet tropical fruit punch**Chocolate Fountain** With assorted fruits, pretzels, marshmallows and Rice Krispy Treats**Starbucks Coffee Station** Served with flavored syrups, shaved chocolate and whipped cream**Beverage Station** To include coffee, hot tea, assorted sodas, bottled water**Ice Sculpture** Priced per block of ice

BEVERAGE ENHANCEMENTS

Imported Beer Amstel Light, Molson, Corona, Heineken**Premium Liquors** Premium brand bar to include Makers Mark, Crown Royal, Chivas Regal, Stolichnaya, Bombay, Beefeaters, Bacardi Silver, Jose Quervo Gold, Kahlua**Butlered Champagne** Sparkling champagne flutes offered to your guests as they arrive**Martini Bar** Specialty vodkas perfect for making your guests Appletinis, Signature ICE Blue Martinis or Cosmopolitans. You have your choice of Absolut flavored vodkas**Wine Service****Champagne Fountain**

DECORATING ENHANCEMENTS

Chair Covers Sashes Cloth Napkins Overlays Chargers

CEREMONY LOCATIONS

Tenth Tee Ceremony

ELEGANT STATIONED DINNER

One Hour Butler Passed Hors d’oeuvres (White Glove Service), to include:

- Seasoned Skewered Shrimp
- Mushrooms Stuffed with Boursin Cheese
- Scallops wrapped In Bacon
- Shrimp Cocktail
- Mini Crabcakes
- Spanikopitas

Salad Bar Station, to include:

- Fresh Romaine and seasonal greens
- Fresh vegetables and accompaniments
- Fresh-made croutons
- Domestic and Imported Cheese Board served with whole grain mustard, grapes and assorted flatbreads
- Three homemade dressings to include ranch, roasted garlic balsamic vinaigrette and bleu cheese

Chef Attended Roast Tenderloin Of Beef, to include:

- Mini silver dollar rolls, honey butter
- Au jus and horseradish cream sauce

Seafood Station, to include:

- Steamed crab legs, oysters on a half shell, shrimp cocktail, steamed clams, marinated black mussels, sea scallops provincial and shrimp scampi station

Chef Attended Italian Station, to include:

- Roasted chicken, shrimp and Prosciutto ham
- Sun dried tomatoes, mushrooms, roasted garlic, scallions and assorted vegetables
- Penne and tri-colored rotini
- Marinara and alfredo sauces
- Parmesan and mozzarella cheeses
- Sausage and peppers

Mashed Potato Bar, to include:

- Sour cream, butter, cheddar, American and mozzarella cheeses, crumbled bacon, scallions and sautéed vegetables

Chocolate Fountain, to include:

- Cubed melon, pineapple and strawberries
- Marshmallows
- Pretzel logs
- Rice Krispy Treats

Starbucks Coffee Station, to include:

- Flavored syrups, whipped cream, shaved chocolate and sugar sticks

LUNCH BUFFETS

(minimum of 30 people)

Includes freshly brewed coffee, herbal teas and iced tea

Executive Working Lunch

Chef’s soup of the day, penne pasta salad with pimento and olives, cherry tomato and marinated mushroom salad, assorted wraps of turkey, ham and vegetarian, sliced fruit and jumbo chocolate chip and sugar cookies

South of the Border

Create your own beef and chicken fajitas with warm flour tortillas, served with salsa, guacamole, shredded lettuce, sour cream, jalapenos, black olives and cheddar cheese. Accompanied by tortilla soup, dirty rice and cinnamon bread pudding with vanilla sauce

New York Deli

Potato salad, pasta salad, soup of the day, deli meats to include turkey breast, maple cured ham, Genoa salami and roast beef, sharp cheddar, American and Swiss cheeses, lettuce, tomato, onion, pickles and condiments. Served with sliced breads, sandwich rolls, flour tortilla wraps and assorted cakes and fresh fruit pies

Taste of Italy

Italian antipasto with diced cheeses, hard salami, prosciutto, large green and black olives and pepperoncini. Accompanied by Italian breadsticks and lavosh. Baked ziti with a creamy three cheese crust, Caesar salad bar with Caesar dressing, black olives, cherry tomatoes, onions, diced eggs, mushrooms, croutons, mozzarella and parmesan cheeses, radiatorre pasta salad, fresh fruit and cannolis for dessert

Barbecue

Grilled hot dogs, hamburgers, spicy chicken wings, corn on the cob, coleslaw, roasted red potatoes, tossed salad with accompaniments and two dressings, bags of potato chips and pretzels, baked cookies and brownies

Southern Style

Traditional southern fried chicken, corn bread, collard greens, potato salad, baked beans, tossed salad with assorted dressings and pecan pie

Hot Lunch Buffet

Garden Fresh Salad Bar – mixed greens, cherry tomatoes, cucumbers, julienne carrots, croutons and olives with assorted dressings, penne pasta salad and potato salad

Entrée

(choice of one, extra entrees available for an additional charge)

Chicken Marsala – boneless breast of chicken, with marsala and mushrooms

Pasta Primavera – garden fresh vegetables in a rich alfredo sauce, blended into penne pasta

Sliced Sirloin of Beef with Hunter Sauce – sliced roast sirloin accented in a rich beef sauce with diced tomatoes, sliced mushrooms and rosemary

Sesame Chicken – sesame crusted chicken breast with a tamari ginger glaze

Tri-Colored Tortellini – cheese-stuffed pasta tossed in a basil cream sauce and served with grated parmesan cheese

Chicken Fromage – baked boneless chicken breast stuffed with seasonal herb butter and cream cheese and served with a chicken cream sauce

Panko Crusted Codfish – tender codfish baked with a panko crumb topping, fresh herbs and lemon butter sauce

Chicken Francais – lightly egg-battered breast of chicken laced with lemon butter and white wine

Roasted Pork Loin – slow roasted loin of pork with citrus glaze

Stir Fried Beef Teriyaki – thinly sliced beef tossed with Oriental style vegetables and teriyaki sauce

Chef’s selection of fresh vegetables, rice or potato, rolls and butter and dessert

BOXED LUNCHESES

All box lunches served with whole fruit, potato chips, large cookie and bottled water

Grilled Chicken Caesar Wrap

A salad you can eat with your hands. Grilled breast of chicken wrapped in a warm tortilla with shredded romaine, and Caesar dressing

Deli Wrap

Honey smoked ham, roasted turkey, Swiss and American cheeses wrapped in a flour tortilla with shredded lettuce, tomato and dill pickle

Turkey Croissant

Sliced turkey with herbed havarti cheese on a flaky croissant, with lettuce, tomato, and dill pickle

BREAKS

THE EXECUTIVE DAY PLANNER (minimum of 10 people)

Includes all four breaks

Pre-Meeting – assorted fruit juices, assortment of breakfast pastries and muffins, selection of herbal teas, brewed coffee

Mid-Morning – assortment of Pepsi® soft drinks and bottled water, selection of herbal teas, brewed coffee, granola bars and chocolate brownies

Lunch – with the help of your Meeting Planner, your choice of one entrée from our luncheon menu

Afternoon Break – selection of cookies and brownies, assorted energy bars, bowl of red Washington apples, brewed coffee, and bottled water

COFFEE BREAKS (minimum of 10 people)

All breaks are for a maximum of two continuous hours

Beverage Cart – brewed coffee, selection of herbal teas, soft drinks and bottled water

All day Beverage Cart may be available

Mid-Morning Break - brewed coffee, fresh orange juice and cranberry juice, assorted bagels with cream cheese and preserves, bottled water

Afternoon Break - brewed coffee, selection of soft drinks and bottled water, fresh baked cookies, assortment of energy bars

SPECIALTY BREAKS (minimum of 10 people)

Lakeview Traditional – assortment of chilled fruit juices, fresh pastries and muffins, seasonal fruit tray, selection of herbal teas, brewed coffee

Board Room Continental - assortment of fresh pastries and muffins, assorted fruit juices, sausage and egg biscuit, selection of herbal teas and bottled water, brewed coffee

Healthy Start – assorted granola bars, dessert bars, whole fruit, vegetable and fruit juices, brewed coffee

Sweet Tooth – fudge brownies, candy bars, assorted cookies, lemonade and bottled water, brewed coffee

Sundae Bar – vanilla and chocolate ice cream, hot fudge, butterscotch and strawberry toppings, chopped nuts, candied jimmies, chocolate sprinkles, whipped cream, brewed coffee. Served by one of our ice cream artists*

*\$50 artist charge, minimum of 30 people, 30 minutes maximum

PM BREAKS (minimum of 10 people)

Movie Lovers Break – fresh popped popcorn, Goobers®, Raisinettes® and Whoppers®, assorted soft drinks, brewed coffee and selected teas

The Health Nut Break – granola bars, sliced seasonal fruit, bottled water, low-fat muffins, assorted individual yogurt, brewed coffee and selected teas

Chocolohic's Break – Assorted candy bars, chocolate chip cookies, brownies, assorted soft drinks, brewed coffee and selected teas

After School Break – freshly baked chocolate chip, oatmeal and peanut butter cookies, ice cold milk chugs and assorted soft drinks, brewed coffee and selected teas

BREAK ENHANCEMENTS

Brewed Coffee

Iced Tea or Lemonade

Assorted Soft Drinks

Bottled Water (non-carbonated)

Fruit Punch

Orange, Apple or Cranberry Juice

Whole Fruit

Assorted Muffins

Bagels and Cream Cheese

Danish Pastries

Croissants

Individual Yogurts

Energy Bars

Fresh Cookies

Bags of Potato Chips and Pretzels

Fudge Brownies

Mixed Nuts

Domestic Cheese Tray (serves 25)

Sliced Fruit Tray (serves 25)

Vegetable Crudite (serves 25)

All menu items are subject to 6% sales tax and 21% service fee. Prices and menu items subject to change without notice.

1007

LAKEVIEW DINNER (minimum of 30 people)

Reception

Fresh Vegetable Crudite with Dip

Imported & Domestic Cheese Board

Select Three Hot Hors D'oeuvres, to be served Butler Style

Lakeview House Salad - prepared with seasonal greens and vegetables

Served Entrée Choice of One:

Rack of Lamb - seasoned and grilled to medium-rare and topped with red onion marmalade

Filet Mignon - grilled to medium and dipped in soy-ginger barbecue sauce

Beef Wellington - seared filet mignon topped with mushroom duxelle, wrapped in puff pastry, baked and served with wild mushroom demi glace

Prime Rib & Shrimp - aged rib eye roast with grilled skewered shrimp

Chicken & Shrimp - grilled marinated chicken breast with barbecued skewered shrimp

Includes Chef's selection of vegetable, Chef's choice of starch, assorted rolls with butter and unlimited coffee station

CHEAT LAKE BUFFET (minimum of 50 people)

Reception (set in stations)

Fresh Fruit Display

Fresh Vegetable Crudite with Dip

Imported Domestic Cheese Board

Hot Spinach Dip with Garlic Crustini

Shrimp Cocktail or Seasoned Skewered Shrimp

Lakeview House Salad, set buffet style - prepared with seasonal greens and vegetables

Entrée Choice of Two:

Chicken Fromage – baked boneless chicken breast stuffed with seasonal herb butter and cream cheese, served with a chicken cream sauce

Roasted Pork Loin - with caramelized apple and onion chutney

Sliced Sirloin of Beef with Hunter Sauce - sliced roasted top round of beef in a rich beef sauce

Filet of Salmon – tender salmon grilled with an herb butter, and garnished with lemon and red peppers

Pasta Primavera - with seasonal vegetables, fresh basil, garlic wine sauce and shredded parmesan

Includes Chef's selection of vegetable, Chef's choice of starch, assorted rolls with butter and unlimited coffee station

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1007

SOCIAL EVENT DINNERS

GOVERNOR'S DINNER (minimum of 30 people)

Reception Menu

- Fresh Vegetable Crudite with Dip**
- Fresh Cut Fruit Display**
- Select Two Hot Hors D'oeuvres**, to be served Butler Style

Tossed Salad – fresh mixed field greens with house dressing

Served Dinner Choice of Two:

- Chicken Romano** - egg-battered, pan fried boneless chicken breast with tangy caper sauce
- Pork Tenderloin** - porcini dusted, grilled and served with whole grain mustard cream
- Filet of Salmon** – tender salmon grilled with an herb butter, and garnished with lemon and red peppers
- Prime Rib of Beef Au Jus** – pepper-crusted prime rib served with natural au jus
- Pasta Primavera** - seasonal vegetables tossed with pasta, fresh basil, garlic wine sauce and shredded parmesan

Includes Chef's selection of vegetable, Chef's choice of starch, assorted rolls with butter and unlimited coffee station

MOUNTAINVIEW DINNER (minimum of 30 people)

Reception Menu

- Fresh Vegetable Crudite with Dip**
- Fresh Cut Fruit Display**
- Select Two Hot Hors D'oeuvres**, to be served Butler Style

Tossed Salad – fresh mixed field greens with house dressing

Served Dinner Choice of Two:

- Chicken Fromage** – baked boneless chicken breast stuffed with seasonal herb butter and cream cheese, served with a chicken cream sauce
- Salmon and Crab Cake** - Atlantic salmon and jumbo lump crab cake with spicy tomato remoulade
- Prime Rib of Beef Au Jus** – pepper-crusted prime rib served with natural au jus
- Lobster Ravioli** - lobster stuffed ravioli with fresh herbs, sweet peppers and lobster cream

Includes Chef's selection of vegetable, Chef's choice of starch, assorted rolls with butter and unlimited coffee station

All menu items are subject to 6% sales tax and 21% service fee. Prices and menu items subject to change without notice.

1007

RECEPTIONS

All receptions are a maximum of 1 1/2 hours

GOVERNOR'S RECEPTION (minimum of 30 people)

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|---|-----------------------------------|-------------------------------------|
| Jumbo Crab Claws | Cocktail Shrimp | Chef Attended Shrimp Scampi Station |
| Chef-Carved Tenderloin | with sauce and lemon wedges | Beef Teriyaki Skewers |
| with mini rolls and assorted condiments | Italian Sausage and Peppers | Cheese and Vegetable Tray with dips |
| Hibachi Chicken Roulades | Pork Potstickers | Deluxe Dessert Table |
| Smoked Pastrami Salmon | Cut Fruit Display with yogurt dip | Coffee Station |

LAKEVIEW RECEPTION (minimum of 30 people)

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|-------------------------------------|------------------------|-----------------------------|
| Cocktail Shrimp with lemon wedges | Pork Potstickers | Italian Sausage and Peppers |
| Chef-carved Roasted Baron of Beef | Beef Teriyaki Skewers | Hibachi Chicken Roulades |
| Cheese and Vegetable Tray with dips | Smoked Pastrami Salmon | Fancy Dessert Display |
| Coffee Station | | |

HORS D'OEUVRES

COLD HORS D'OEUVRES per 50 pieces

- | | | |
|-----------------------------------|---------------------------------------|-------------------|
| Assorted Finger Sandwiches | Fruit Kabobs | Bruschetta |
| Shrimp Cocktail | Chocolate Covered Strawberries | |

HOT HORS D'OEUVRES per 50 pieces

- | | | |
|--|--------------------------------------|-----------------------------------|
| Vegetable Egg Rolls with duck sauce | Buffalo-Style Wings | Assorted Quiche |
| Spinach-Stuffed Spanakopita | Scallops Wrapped in Bacon | Beef Teriyaki Skewers |
| Stuffed Mushroom Caps with Boursin Cheese | Chicken and Pineapple Skewers | Sweet & Sour Meatballs |

RECEPTION ENHANCEMENTS one unit serves 50 people

- Fresh Fruit Spectacular** – presentation of seasonal melon, berries, and grapes with chocolate fondue for dipping
- Crudités of Fresh Vegetables** – assortment of fresh vegetables with salsa, ranch and blue cheese dressings for dipping
- Domestic Cheese Display** – cubes of domestic cheeses with assorted crackers and fresh fruit garnish
- Chilled Seafood Display** – steamed shell-on shrimp, stone crab claws, bay scallops, and marinated black mussels with accompaniments
- Artichoke Dip** with sliced French baguettes and flat breads
- Hot Spinach Dip** with sliced French baguettes and flat breads
- Sparkling Wine and Wisconsin Cheddar Fondue** with vegetables and assorted breads for dipping
- Imported Cheese Board** with whole grain mustard, grapes and assorted flatbread crackers
- Crab Dip** with sliced French baguettes and flat breads
- Smoked Pastrami Salmon Display** with accompaniments

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1007

DINNERS

APPETIZERS

To be added to your dinner menu

Soup of the Day – our own homemade soup selection made daily

Shrimp Cocktail – chilled shrimp served with lemon and cocktail sauce

Chicken Satay – skewered marinated chicken breast with a teriyaki glaze

Vegetable Tartlet – seasonal vegetable tart with lemon scented mixed greens and shredded parmesan cheese

Beef Kabob – beef tenderloin marinated and skewered with seasonal vegetables

DINNER

(minimum of 10 people)

All dinners are served with salad, chef's selection of starch and vegetables, assorted rolls and butter, freshly brewed coffee, teas and chef's selected dessert

Salads Choice of one

Tossed Salad – fresh mixed field greens with house dressing

Caesar Salad – crisp romaine leaves tossed with croutons and traditional dressing

Spinach Salad – fresh picked spinach leaves served with bacon vinaigrette

Entrees Choice of one

Stuffed Pork Chop – tender pork chop stuffed with traditional herb stuffing and served with natural pan gravy

Chicken Fromage – baked boneless chicken breast stuffed with seasonal herb butter and cream cheese and served with a chicken cream sauce

Herb Stuffed Chicken Breast - roasted and served with natural gravy and crimini mushrooms

Prime Rib of Beef Au Jus – pepper-crusting prime rib served with natural au jus

Grilled New York Strip Steak – grilled and served with herb butter

Grilled Filet of Beef – grilled and served with a bordelaise sauce

Filet of Salmon – tender salmon grilled with an herb butter, and garnished with lemon and red peppers

Stuffed Flounder - filet of flounder stuffed with a Maryland crab stuffing

Pasta Primavera - pasta tossed with fresh vegetables and primavera sauce. Add Grilled Chicken for an additional charge

DINNER BUFFET

(minimum of 50 people)

Buffet includes chef's selection of starch and vegetable, assorted rolls and whipped butter, Chef's dessert display of cakes, pies and mousse, freshly brewed coffee, tea and iced tea

Garden Salad Bar – mixed greens, cherry tomatoes, cucumbers, julienne carrots, croutons, olives and assorted dressings

Entrees Choice of two (extra entrees available for an additional \$6.95 each)

Chicken Fromage – baked boneless chicken breast stuffed with seasonal herb butter and cream cheese and served with a chicken cream sauce

Lasagna – layers of egg pasta filled with herb ricotta cheese, fresh basil, sausage, ground beef and fresh garlic, topped with marinara sauce and mozzarella cheese

Vegetable Lasagna – layers of egg pasta filled with herb ricotta cheese, fresh basil and freshly roasted vegetables

Pork Loin – slow roasted pork loin, rosemary seasoned and served with natural au jus

Sliced Sirloin of Beef with Hunter Sauce – sliced roasted top round of beef in a rich beef sauce

Tri-colored Tortellini Alfredo – cheese stuffed pasta tossed with alfredo sauce

Chicken Parmesan – Italian breaded breast of chicken topped with tomato sauce and Italian cheeses

Sesame Chicken – sesame crusted chicken breast with tamari ginger glaze

Stuffed Flounder - filet of flounder stuffed with a Maryland crab stuffing

Prime Rib of Beef Au Jus – available at an additional charge

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1007

DINNER THEME BUFFETS

(minimum of 50 people)

All theme buffets include assorted rolls and butter and brewed coffee

Hawaiian Luau – assorted Asian style salads, seasonal Hawaiian fruits, skewered chicken kabobs, teriyaki glazed mahi-mahi with fruit and your choice of honey glazed pork loin with traditional accompaniments. Hawaiian rice and chef's choice of fresh vegetable and dessert. Add or roasted suckling pig for an additional fee

All American Barbecue – grilled hot dogs, hamburgers, chicken wings, corn on the cob, kettle potato chips, coleslaw, potato salad, mixed greens with your choice of two dressings and all appropriate accompaniments, chef's choice of dessert. Choose two: fried chicken, baby back ribs, marinated flank steak, barbecue pork. Additional charge: grilled salmon, New York Strip and single pork chop

From the Sea – teriyaki glazed salmon, crab croquettes, peel-n-eat shrimp, sea scallops, marinated black mussels, oysters on the half shell, steamed crab legs, seasonal salads and vegetables, savory rice pilaf, chef's choice of dessert

Forks of the Cheat – Seasonal green salad with dressings, fresh fruit salad, pasta salad, chef's choice of rice or potato and vegetable, chef's choice of dessert. Choose two: chicken fromage with herb cream sauce, pork tenderloin, rosemary seasoned and served with natural au jus, sliced sirloin of beef with hunter sauce, or filet of salmon with a chardonnay cream.

CHILDREN'S MEALS

For our guests age 12 and under

Dinner

(minimum of 10 people)

All children's dinners are served with fruit cup, French fries, choice of juice, milk or soda, and chef's selected dessert

Entrees Choice of one

Chicken Fingers – tender white meat chicken breaded and deep fried golden brown served with dipping sauce and French fries

Hot Diggity Dogs – the American classic, grilled and served with choice of condiments

Corn Dog - all-American hot dog on a stick, battered with cornmeal and deep fried to a golden brown, served with choice of condiments

Macaroni & Cheese - springy elbow macaroni, smothered in a creamy cheese sauce

Grilled Cheese - slices of American cheese, layered between white bread, and grilled to a golden brown

ACTION STATIONS EXTRAVAGANZA

Our catering sales professional will be delighted to customize your event! Add any of these items to your dinner selections.

Pasta Bar – Chef sautéed penne pasta and cheese tortellini served with alfredo and marinara sauces, grated parmesan, garlic bread, sautéed chicken and shrimp (minimum 25 guests per station)

Fresh Seafood Bar – jumbo shrimp, shucked raw clams and oysters on the half shell, crab claws and appropriate sauces

Roasted Tenderloin of Beef – Chef carved, roasted and served with silver dollar rolls and condiments

Honey Smoked Ham – slow-roasted to perfection and served with silver dollar rolls and condiments

Roasted Top Round of Beef – pepper-crusting and slow-roasted served with silver dollar rolls and condiments

Roasted Breast of Turkey – oven-roasted turkey served with silver dollar rolls and condiments

Martini Salad Bar – crisp iceberg and romaine greens served with shredded carrots, fresh cucumbers, black olives, herbed croutons, tomatoes and choice of two dressings. "Shaken" not "stirred" by your very own "salad tender" and served in a martini glass

Mashed Potato Bar – creamy mashed potatoes served with sour cream, butter, cheddar, American and mozzarella cheeses, crumbled bacon, scallions and sautéed vegetables, offered in a martini glass

Station attendant fee additional

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1007