BREAKFAST/MEETING BREAKS

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For under 30 guests, there will be a $2 per person charge.
The following is a list of some of the meeting break services we can provide for you:

BEVERAGES $4.50

Coffee, tea or decaf, carafes of assorted juices.

Beverage refresh (required after 3 hours) $2.50

WELCOME BREAK $7.50

- Assortment of danish, muffins and coffee cakes.
- Coffee, tea or decaf, assorted juices, soda and water.

CONTINENTAL BREAKFAST $8.50

- Assortment of danish, muffins and coffee cakes.
- New York style bagels with cream cheese.
- Fresh fruit display, yogurt.
- Coffee, tea or decaf, assorted juices, soda and water.

ALL-AMERICAN BREAKFAST $9.50

Pastries, scrambled eggs, bacon or sausage, home fries or hash browns and orange juice.

Add on pancakes or waffle wedge with maple syrup $1*/person*

OMELET BUFFET $16

Custom prepared omelets with all the toppings, fresh fruit salad, danish and mini muffins, home fries, bacon, pancakes with maple syrup, coffee, tea or decaf and orange juice.

Chef attended $75

SOUTHERN-STYLE BREAK $3

- Raspberry, peach and regular iced tea.
- Popcorn and pretzels.

THE LAST BREAK $4.50

- Assorted cookies and brownies, soda and water.
- Coffee, tea or decaf.

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LUNCH & DINNER

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For under 30 guests, there will be a $2 per person charge.
All prices below are lunch prices and available until 2:00 pm. After 2:00 pm, add $4 per person charge to each menu except the classic and supreme buffet.

INDIVIDUAL SALADS $8.50
Chicken caesar, taco salad or choose one of our specialty salads.

SANDWICH BOXED LUNCH $9.50
Chicken salad, tuna salad, turkey, ham, roast beef, BLT or vegetarian. Served on your choice of either a wrap or roll, includes chips and a cookie. Mayonnaise and mustard on the side.

PLATTER OF WRAPS $9.50
Assorted wraps to include tuna salad, turkey, ham and vegetarian, served with chips, a platter of cookies and brownies and a bottle of water per person.

SOUP, SANDWICH AND SALAD BAR $12.50
Salad bar and homemade soup served with a variety of deli meats, assorted cheeses, potato chips, lettuce, tomato, relish and pickle platter, pasta salad, fresh bread and butter, assorted cookies and brownies.

GOURMET SALAD BUFFET $12.50
Salad bar (mixed greens, cucumbers, tomatoes, peppers, mushrooms, carrots, raisins, croutons, nuts, cheese and bacon bits), seafood salad, sun-dried tomato basil chicken salad, Oriental noodle salad with tofu, assorted dressings, salsa, fresh bread and butter, assorted cookies and brownies.

DELI BUFFET $9.75
Assorted deli meats and cheeses, lettuce and tomato, breads and rolls, relish and pickle platter and assorted condiments.

ASIAN BUFFET $10.50
Chicken stir fry, egg rolls with duck sauce, vegetable fried rice, sesame green beans, Asian noodle salad, fresh bread and butter, assorted cookies and brownies.

FAJITA BUFFET $10.50
Ensalada, brown rice, your choice of either chicken or pork, tortilla chips, pico de gallo, cheese, lettuce, diced tomato and sour cream, churros for dessert.

TACO BAR $10.50
Seasoned beef and chicken, crispy and soft taco shells, cheese, shredded lettuce, sour cream, tomatoes, seasoned rice, tortilla chips and salsa.

BAKED POTATO BAR $10.50
Individual baked potatoes with butter, sour cream, shredded cheese, chopped chives, chopped scallions, chili, crumbled bacon, steamed broccoli and jalapeños.

Add fajita chicken or beef ..... $3.50 *pp*

ITALIAN BUFFET $10.50
Rolls and butter, house garden salad with vinaigrette, baked ziti and chicken parmesan or eggplant parmesan.

PASTA BAR $11.75
Assorted pastas to include: fettuccine, penne and cheese tortellini. Sauces to include: marinara sauce with chicken, alfredo with broccoli, white clam sauce, Italian salad bowl, assorted cookies and brownies.

Chef attended $75

ADD-ONS TO ANY BUFFET ..... $1.50 *each*
Fruit salad, house seasoned chips, potato salad, pasta salad, coleslaw, tortellini salad.

LUNCH & DINNER

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For under 30 guests, there will be a $2 per person charge.

CLASSIC BUFFET

All choices include rolls and butter, your choice of either house garden salad or caesar salad and either baked ziti or pasta salad.

Classic A – 2 Entrées **$10.95**
Classic B – 3 Entrées **$13.95**
Classic C – 4 Entrées **$14.95**

CLASSIC BUFFET ENTRÉE SELECTIONS

Italian meatballs *(3 each)*, herb roasted chicken, penne a la vodka, chicken parmesan, baked ziti, cajun chicken penne alfredo or chicken cacciatore with orecchiette.

Add-ons ..... **$2.50** *each*

Meatlover's lasagna, vegetable lasagna, country-style pork ribs, buffalo chicken and gorgonzola mac & cheese.

SUPREME BUFFET

All choices include rolls and butter, your choice of either house garden salad or caesar salad, either house pasta salad or baked ziti, rice pilaf and fresh seasonal vegetables.

Supreme A – 2 Entrées **$16.50**
Supreme B – 3 Entrées **$19.50**
Supreme C – 4 Entrées **$21.50**

SUPREME BUFFET ENTRÉE SELECTIONS

Choose from any of the items in the classic buffet entrée selections, or select from the following: teriyaki beef and broccoli, beef tips with noodles, chicken penne a la vodka, chicken francaise, chicken marsala, margarita chicken, chicken cordon bleu, scrod with lobster sauce, coconut white fish with a citrus cream sauce, pot roast or gorgonzola beef tips.

CLASSIC OR SUPREME BUFFET ADDITIONS

CARVING STATION

Turkey with stuffing and gravy **$3.50**
Marinated sirloin **$5**
Prime rib au jus **$6.50**

BUFFET ADD-ONS **$1.50**

Choose one of the following: fresh fruit salad, potato salad, pasta salad, coleslaw, tortellini salad, tomato mozzarella and basil or sweet vidalia pasta salad.

DESSERT ADD-ONS

Assorted cookies **$1.75**
Assorted cookies and brownies **$2.25**
Tuxedo mousse cake **$2.25**
Chocolate mousse cups **$1.25**
Cupcakes **$2.50**
Assorted chef's choice pastries **$3.50**

COCKTAIL PARTY

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CLASSIC *REQUIRES A CHEF $13.50

- A flowing display of domestic and imported cheeses, fresh seasonal fruit and vegetables with dip.
- Chef's choice of 5 butler-style hors d'ouevres.
- Regular and decaf coffee.

TRADITIONAL*REQUIRES A CHEF $16.50

- A flowing display of domestic and imported cheeses, fresh seasonal fruit and vegetables with dip.
- Chef's choice of 8 butler-style hors d'ouevres.
- Bruschetta platter.
- Chef's choice mini-dessert pastries, butler-style.
- Regular and decaf coffee.

COCKTAIL PARTY ADD-ONS

SHRIMP COCKTAIL $4.50*/person*

JUMBO SHRIMP COCKTAIL $25*/pound*

CHEF-ATTENDED CARVING STATION

Your choice of turkey, ham or pork $4.50

Roast tenderloin $8.50

Carving stations include rolls and assorted condiments.

CHEF-ATTENDED PASTA BAR $6.50

Choose two of the following: penne a la vodka, tortellini and broccoli alfredo, orecchiette bolognese, pesto cavatappi with chicken, shrimp scampi or Burgundy beef tips over noodles.

KIELBASA IN PUFF PASTRY $4.50

Grilled kielbasa wrapped in a puff pastry and baked golden brown.

VEGETABLE SAMOSA $4.50

Baked pastry shell filled with a savory mixture of spiced potatoes, onions, peas, coriander and lentils topped with a yogurt drizzle.

CHICKEN TACOS $4.50

Shredded seasoned chicken in a flour tortilla topped with shredded lettuce and pico de gallo.

GRILLED CHEESE AND TOMATO BISQUE $4.50

Four-cheese grilled panini with tomato and herb bisque.

FAJITA BOWL $5.50

Soft tortillas, brown rice, chicken or pork pico de gallo, shredded cheese, lettuce, diced tomato, sour cream, guacamole and tortilla chips.

CHEF-ATTENDED PASTA STATION $8.50

Tortellini, bow tie, angel hair and fettucini with sauces: marinara, pesto, alfredo and garlic & oil, assorted accompaniments.

Add chicken, sausage, meatballs or shrimp ..... $1.50 *each*

BUTLER-STYLE MINI PASTRIES $2.50

CHEF'S CHOICE SWEET TABLE $4

ASSORTED HOT TEA $1

THE COCKTAIL PARTY SAMPLER • $25

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Minimum 50 Guests.
All food stations will be opened upon arrival and will remain open for two hours.

THE SPECIAL WELCOME

A flowing display of domestic and imported cheeses, fresh seasonal fruit and vegetables with dip.

CHEF SELECTED BUTLER-STYLE HORS D'OEUVRES

Six butler-style hors d'oeuvres will be served for one hour.

YOUR CHOICE OF 4 PETITE SAMPLING STATIONS

- Corn chowder with corn bread. Shrimp and scallop scampi with orecchiette pasta.
- Mini salad station with assorted greens, fixings and dressings.
- Mashed red bliss potatoes with homemade chili, shredded cheddar cheese and assorted toppings.
- Build a reuben: Roast turkey or corned beef with rye, kraut, Russian dressing and cheese.
- Penne a la vodka with broccoli and gorgonzola alfredo and garlic bread sticks.
- Finger sandwich tower "bar" with assorted mini sandwiches. Includes tuna, egg, seafood, ham and chicken.
- Gourmet pizza, BBQ chicken with red onion, margarita and meat lover's.
- Chop-chop salad with marinated sirloin, chicken or shrimp. Includes finely chopped vegetables and house creamy dressing.
- Roasted vegetable polenta bake and cheese ravioli with wild mushroom tomato pesto.
- Tomato basil risotto with grilled marinated chicken, shrimp and lobster risotto.
- Home-style angus meatloaf with gravy, gourmet macaroni and cheese, buttermilk fried chicken and buttered broccoli florets.
- Nachos, warm tortilla chips, seasoned beans, meat and vegetable chili, cheese and assorted toppings.
- Pot stickers, vegetable lo mein, chicken and broccoli stir-fry.
- Sliders: angus beef sliders, warm rolls and pickles. Served with a variety of toppings and dressings including homemade chips.
- Chicken pot pie and hearty beef stew with fresh-baked soft rolls and butter.

COFFEE, TEA, DECAF COFFEE WITH COOKIES AND BROWNIES

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LOG ROLLING BEVERAGE SERVICE

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Bartender fee is $25 per hour for duration of event plus 2 hours

COCKTAILS

Per drink

Soda and juice	**$2**
Domestic bottled beer	**$4.50**
Imported bottled and craft beer	**$5.50**
Wine	**$7.50** *to* **$9.50**
Drinks	**$9** *to* **$10.50**
Specialty drinks	**$10.50**

TOASTS

Wine toast	**$2.50**
Champagne toast	**$2.50**

SPECIALTY BARS

Will open upon arrival and will remain open for a duration of 4 hours.
Server attended–$475

MARTINI BAR

Includes a custom martini shaped ice luge with an endless list of martini possibilities.

MARGARITA BAR

An assortment of flavored margaritas, as well as the original, on a Mexican-themed bar.

MOJITO BAR

The delicious Cuban cocktail, made from scratch with Myers's Platinum White Rum by a personal bartender.

VODKA

- Smirnoff
- Smirnoff Raspberry

TEQUILA

- Olmecca Altos Blanco 100% Blue Agave

RUM

- Myers's Platinum White Rum
- Captain Morgan Spiced

WINE SELECTIONS

- Copper Ridge Chardonnay, Zinfandel, Pinot Grigio, Cabernet and Merlot
- Cabernet Sauvignon, William Hill
- Apothic Red
- House Champagne
- Souverain Chardonnay

WHISKEYS

- Bulleit Bourbon
- Johnnie Walker Red
- Jack Daniel's
- Seagram's VO

GIN

- Tanqueray

CORDIALS & MIXERS

- Di Padrino Vermouth

HIRAM WALKER CORDIALS, LIQUEURS & SCHNAPPS

- Sour Apple
- Peachtree Schnapps
- Triple Sec

BOTTLED BEER

- Bud Light
- Heineken
- Sam Adams Lager
- Yuengling Lager

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SOCIAL HOUR HORS D'OEUVRES

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** (Prior to dinner only.)*

FRESH SEASONAL VEGETABLES AND DIP PLATTER $3

DOMESTIC AND IMPORTED CHEESE $3.50

With a variety of crackers.

GOURMET CHEESE DISPLAY $5

An assortment of international and domestic cheeses, gourmet cheese dip, assorted vegetables, crostinis and flatbreads.

HORS D'OUEVRES

Minimum 2 dozen $1.50*/piece*

- Scallops wrapped in bacon
- Coconut chicken with Thai sauce
- Vegetable spring rolls with ginger and soy dipping sauce
- Mini Philly cheesesteaks
- Asparagus wrapped in prosciutto

• Shrimp *(minimum of 2 pounds)* $25*/pound*
(Under 30 guests chef-selected hors d'oeuvres only.)

THE SPECIAL WELCOME $5

A flowing display of domestic and imported cheeses, fresh seasonal fruit, vegetables and dip.

Add gourmet cheese dips with assorted breads and chips. Choose artichoke and spinach, roasted red pepper, horseradish cheddar or gorgonzola and sharp cheddar $2

THE GRAND SOCIAL HOUR $12

Contains the "Special Welcome" with butler-style hors d'oeuvres. Includes your choice of six items plus some chef-selected hors d'oeuvres.
(For under 30 guests, chef-selected hors d'oeuvres only.)

- Gorgonzola croquettes with chive dipping sauce
- Tempura shrimp with Thai sauce
- Lobster risotto balls
- Artichoke florentine
- Roasted pepper Napoleon
- Cheddar and bacon potato cups
- BBQ salmon with red onion jam
- Gorgonzola potato pancake with shaved sirloin
- Mini-Philly cheese steak
- Garlic shrimp toast
- Sweet potato and maple turkey risotto
- Buttermilk fried chicken with honey mustard glaze
- Shrimp and lobster quesadilla
- Garlic mussels with tarragon
- Asparagus fries with horseradish sauce
- Open-face seafood salad
- Roasted curried zucchini with cucumber dipping sauce
- Cajun fried dough marinara
- Beef teriyaki
- Chicken teriyaki
- Chicken fingers with sweet and sour sauce
- Mini bruschetta
- Beer-battered vegetables
- Barbecued kielbasa
- Swedish or Italian meatballs
- Deviled eggs
- Potato pancakes with sour cream
- Vegetable spring rolls
- Buffalo chicken tenders
- Hot or sweet sausage with red onion
- Cajun scallops
- Thai dumplings
- Tenderloin mini-kabobs
- Quesadillas
- Escargot in puff pastry
- Baby-fried shrimp
- Stuffed artichokes
- Asparagus wrapped in prosciutto
- Clams casino
- Fried brie with raspberry sauce
- Seafood stuffed mushroom caps
- Fried mozzarella sticks
- Lox and black bread
- Scallops in bacon
- Melon wrapped in prosciutto
- Stuffed grape leaves
- Coconut chicken with Thai sauce
- Bleu cheese bread
- Spicy crab cakes with remoulade sauce
- Smoked salmon canapes
- Grilled chicken or beef satays
- Vegetable pot stickers
- Pork shu mai
- Mini-chicken cordon bleu
- Mini-griddled lobster sandwiches
- Fried ravioli
- Cumin-seared tuna with mango relish
- Apricot chicken salad in pastry cups

SHRIMP ADD-ON

Butler-style shrimp $4
Jumbo shrimp *(13–15 pieces)* ..... $25 *per pound*

THE NEW ENGLAND SEAFOOD STATION $12

(With a minimum of 75 guests.)

Display filled with fresh oysters, shrimp and clams shucked to order, marinated mussels, half-shelled green-lip mussels, snow crab claws with mignonette, horseradish, cocktail sauce, Tabasco and lemon.

Add sushi $3

ENTRÉES

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The price per person of the following menu items includes: an appetizer, salad, signaure bread, fresh vegetable, potato/rice, dessert and your choice of tea or coffee.

POULTRY

TUSCAN CHICKEN $19.50
Pan-seared chicken with tomato basil risotto with a light garlic cream.

ORCHARD CHICKEN $19.50
Roasted Fuji apples and brie cheese with seared chicken and demi glaze.

MARGARITA CHICKEN $19.50
Pan-seared chicken topped with pesto, tomato and mozzarella cheese with basil cream.

CAPE CODDER $19.50
Oven-roasted chicken breast with cranberry bread stuffing and sweet demi glaze.

CHICKEN MARSALA $19.50
Pan-seared chicken and mushrooms finished with Marsala wine sauce.

MAPLE TURKEY $19.50
Pan-seared turkey breast finished in a whole grain mustard-maple sauce.

GRILLED CHICKEN TAPENADE $21.50
Marinated chicken grilled and topped with a garlic-olive tapenade with a light garlic cream.

CHICKEN A LA VODKA $19.50
Pan-seared chicken with our house a la vodka sauce served over penne pasta.

CHICKEN FLORENTINE SUPREME .. $21.50
Pan-seared chicken, sautéed spinach, mushrooms and garlic finished with a supreme sauce.

MEAT

GORGONZOLA SIRLOIN $21.50
Grilled sliced marinated sirloin with melted gorgonzola cheese with a Merlot demi glaze.

BISTRO SIRLOIN $19.50
Sautéed peppers and onions on sliced sirloin with a demi glaze.

PRIME RIB $26.50
Slow roasted rib eye served with natural au jus.

MT. TOM SIRLOIN $24.50
Grilled sliced marinated sirloin basted with our house Mt.Tom herb spice finished with mushroom demi glaze.

PETIT FILET BEAUJOLAIS $26.50
Grilled filet mignon medallions with sautéed spinach and mushrooms finished with a tarragon demi glaze.

ST. ARTHUR'S SIRLOIN $21.50
Guinness herb marinated sliced sirloin finished with a stout demi glaze.

VEAL FORESTIERE $22.50
Panko herb-dusted veal medallions finished with a wild mushroom and cream reduction.

8 OZ. FILET MIGNON $29.50
Grilled and topped with a merlot demi glaze.

SEAFOOD

PESTO SALMON $23.50
Grilled salmon with basil pesto finished with a light garlic cream.

COCONUT WHITE FISH $18.50
Panko and coconut-dusted scrod served with a citrus cream sauce.

BAKED STUFFED JUMBO SHRIMP ... $23.50
Individual stuffed jumbo shimp with homemade seafood stuffing served with drawn butter.

SOLE BRASSICA $19.50
Roasted cauliflower sauce over a sole fillet lightly breaded and pan-fried golden brown.

SWORDFISH PARMESAN $23.50
Herb and cheese encrusted swordfish fillet served with a lemon piccata sauce.

DAY BOAT SCROD $19.50
Potato, bacon and panko-encrusted scrod served with a charred tomato-Dijon cream.

VERDICCHIO SCROD $22.50
Oven-roasted scrod served with a sautéed mushroom and artichoke cream.

BAKED STUFFED SCROD $19.50
Our house seafood stuffing topped with lobster sauce.

SURF AND TURF $27.50
Gorgonzola sirloin served simultaneously with family-style roasted shrimp with a homemade seafood stuffing is the most popular, however we can combine your favorites to suit your needs.

SEAFOOD STUFFED SHRIMP CASSEROLE $19.50
Oven-roasted hooked shrimp with homemade seafood stuffing.

VEGETARIAN

GRILLED MARINATED ZUCCHINI .. $18.50
Grilled marinated zucchini with goat cheese and roasted red peppers, served on a bed of spinach and garlic cous cous.

WILD MUSHROOM RAVIOLI $18.50
Wild mushroom ravioli with a spinach and artichoke cream sauce.

EGGPLANT ROULADE $19.50
Lightly breaded eggplant medallions with an herb ricotta filling served on a bed of julienne vegetable medley with roasted red pepper cream sauce.

These are just some of the entrées our culinary team is proud to offer. We are happy to customize any menu or personal favorites.

Note: Lunch portions are available at $3 less. Luncheon price does not include the appetizer.

ACCOMPANIMENTS

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APPETIZERS

May we suggest your choice of one:

Fresh fruit salad with raspberry cream
With a scoop of sherbet ..... $.50

Homemade soup

Maitre d' melon

Antipasto cocktail

Tomato and mozzarella cocktail

Tortellini alfredo $2

French onion soup..... $1

Clam chowder..... $1

Pineapple boat with strawberries .. $1

Plum tomato with mozzarella..... $1

Lobster bisque..... $1

Chilled shrimp cocktail..... $5

Popovers, fresh-baked and warm .. $2

SALADS

Choose from:

Mesclun salad *(pre-tossed)*

House garden salad

Traditional Caesar salad

Citrus salad

Roasted vegetable salad

Chop-chop salad with French bleu cheese

Classic iceberg wedge $1

Greek salad $1

Spinach salad..... $1

Antipasto salad..... $2

Savannah bell..... $2

POTATOES/RICE

Some of our favorites are:

Mashed red bliss with roasted garlic

Herb roasted potatoes

Cheddar horseradish mashed potatoes

Garlic and dill new potatoes

Sour cream and chive mashed potatoes

Herbes de Provence mashed potatoes

Traditional baked potato

Potatoes au gratin..... $1

Twice-baked potato $1

Potatoes Parisienne..... $1

Chef's risotto of the day $2

VEGETABLES

Fresh Choices include:

Julienne vegetable medley

Carrots in tarragon butter

Ginger glazed carrots

Broccoli Polonaise

Sautéed zucchini and summer squash

Butternut squash

Fresh asparagus $1

Grilled vegetables..... $1

PASTA COURSE $2

Pastas: rigatoni, ziti, penne, farfalle, angel hair or fettuccine

Sauces: marinara, alfredo, carbonara, aglio e olio and pesto

DESSERTS

The final touch:

Oreo cookie ice cream roll with hot fudge

Vanilla crunch ice cream
with raspberry peanut coulis

Ice cream parfait

Bananas foster

Cherries jubilee

Chocolate covered strawberries

The signature cobbler

Brownie a la mode with fudge sauce

Chocolate mousse with raspberry sauce

Grand strawberry shortcake

Chocolate cake with vanilla ice cream

English trifle

Profiterole with amaretto chocolate sauce

Toasted almond roll with fudge sauce

Fresh fruit tart..... $2.50

Cheese cake with fruit topping $2.50

Chocolate ganache cake $2.50

Strawberry amaretto cake $2.50

Hazelnut cappuccino cake..... $2.50

Tiramisu $2.50

SUNDAE BAR $5

(Minimum 50 guests)

Vanilla and chocolate ice cream

Frozen non-fat strawberry and vanilla yogurt

Served with: sprinkles, fudge sauce, strawberry sauce, pineapple, bananas, nuts, whipped cream and cherries

VIENNESE TABLE $7

(Minimum 50 guests)

Big cake display to include: chocolate, carrot and cheese cake with assorted sauces

Layer mousse cake

Pecan pie

Tiramisu

Variety of trifles and mousses

Bananas Jamaican-style

Gourmet candy

Add Sundae Bar to Viennese Table.. $2.50

ADDITIONAL SWEETS

Assorted cookies..... $1.75

Assorted cookies and brownies..... $2

Italian cookies..... $4

Assorted Italian pastries $4

Gourmet candy display $5

Tuxedo cake $2

Cheesecake with drizzle $1

Cheesecake lollipops $1

Chocolate mousse cups $1

Cupcakes:
chocolate, vanilla, red velvet $2.25

Whole cakes: big chocolate, red velvet, carrot, tuxedo mousse, cheesecake.. $20

Whole pies: pecan, apple, pumpkin, lemon chiffon, key lime $15

PICKUP OR DROP-OFF MENU

Pickup available at the Delaney House. Delivery $30 (within 30 miles). Prices listed below do not include tax. Disposable wire chafers with sternos can be purchased at $6.50 each. Plasticware is included in all the prices.

ALL-AMERICAN BREAKFAST $8.95

Pastries, scrambled eggs, bacon or sausage, home fries or hash browns and orange juice.

Add on pancakes or waffle wedge with maple syrup $1*/person*

INDIVIDUAL SALADS $8.25

Chicken Caesar, taco salad or choose one of our specialty salads.

SALAD BAR $12.75

Create your own salad with grilled chicken, garden greens, tomatoes, cucumbers, bell peppers, fresh broccoli, carrots, cheddar cheese, croutons and onions. Served with your choice of 2 dressings.

SANDWICH BOXED LUNCH $8.95

Chicken salad, tuna salad, turkey, ham, roast beef, BLT or vegetarian served on your choice of either a wrap or roll. Includes chips and a cookie. Mayonnaise and mustard on the side.

TACO BAR $10.95

Seasoned beef and chicken, crispy and soft taco shells. Cheese, shredded lettuce, sour cream, tomatoes, seasoned rice, tortilla chips and salsa.

FAJITA BAR $10.95

Soft tortillas, ensalada, brown rice, chicken or pork pico de gallo, shredded cheese, lettuce, diced tomato, sour cream, guacamole and tortilla chips.

BAKED POTATO BAR $10.95

Individual baked potatoes with butter, sour cream, shredded cheese, chopped chives, chopped scallions, chili, crumbled bacon, steamed broccoli and jalapeños.

Add fajita chicken or beef $3.50*/person*

SANDWICH WRAP PLATTER

Your choice of turkey, ham, roast beef, chicken salad, tuna salad or vegetarian.

Small wrap, grinder or roll platter *(feeds 10 to 15)* $38

Small croissant platter *(feeds 10-15)* $48

Large wrap, grinder or roll platter *(feeds 20 to 25)* $63

Large croissant platter *(feeds 20 to 25)* $78

PARTY PACKAGE $99

(Feeds 10 to 15)

- Assorted vegetables and dip
- Bruschetta platter
- 25 pieces of each of the following: mini chicken cordon bleu and seafood-stuffed mushroom caps.

ADD ON HORS D'OUEVRES

Minimum 2 dozen $1.65*/piece*

- Scallops wrapped in bacon
- Coconut chicken with Thai sauce
- Vegetable spring rolls with ginger and soy dipping sauce
- Mini Philly cheesesteaks
- Asparagus wrapped in prosciutto
- Shrimp *(minimum of 2 pounds)* $26.50*/pound*

BEVERAGES

Assorted cans of soda $1.50*/soda*

Bottled water $1*/bottle*

Orange juice by the quart $4.95

Regular coffee, decaf or tea *(box serves 12 cups)* $14.50

SWEET TREATS

Whoopie Pies $2.50*/person*

Cheesecake Lollipops $1.25

Assorted Cupcakes $2.50*/person*

Chocolate Mousse Cups $1.25*/person*

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HORS D'OUEVRES SELECTIONS

	Small (feeds 10 to 15)	Large (feeds 20 to 25)
Cheese and crackers	$26.50	$45
Vegetables and dip	$21.50	$32
Fruit platter	$26.50	$47.50
Tomato bruschetta	$26.50	$36.95
Antipasto platter	$65	$95
Shrimp cocktail *13/15 per pound*	$26.50	
BBQ kielbasa	$45	$85
Meatballs	$36.95	$55
Seafood mushroom caps	$36.95	$57.50
Wings: buffalo, Guinness or teriyaki	$45	$75
Coconut chicken with Thai sauce	$38	$65

PASTRIES & BREADS

Popovers and butter *(per dozen)*	$21.50
Rolls and butter *(per dozen)*	$6.50
Scones and butter *(per dozen)*	$26.50
Danish and muffins *(per dozen)*	$21.50
Bagels with cream cheese *(per dozen)*	$16.50

BREAKFAST

Pancakes with maple syrup	$26.50 *30/pc*	
Waffle wedge with maple syrup	$28 *30/pc*	$40 *50/pc*
Bacon	$34 *35/pc*	$55 *55/pc*
Sausage *(2 oz. link)*	$34 *35/pc*	$55 *55/pc*
Scrambled eggs *(3 per person)*	$34	$55
Home fries with ketchup	$28.50	$45
Quiche Lorraine, cheddar and broccoli or vegetable *(6 slices per pie)*	$21.50	
Strawberry sauce *(1 qt.)*	$12	
Whipped cream *(1 qt.)*	$8.50	

SPECIALTY SALAD LUNCHEON

Pasta salad, potato salad, coleslaw	$21.50	$36.50
Caesar	$26.50	$36.50
Fresh fruit bowl	$26.50	$47.50
House garden salad with vinaigrette	$21.50	$32
Chop-chop with ranch dressing, Savannah belle	$31.50	$47.50
Chicken Caesar, Napa salad Amandine with turkey, southwestern or Asian manderine	$47.50	$63
Cobb, taco	$52.50	$68.50
Cuban, Italiano	$57.95	$73.50

SOUP

Tortellini	$26.50
Tomato gorgonzola bisque	$31.50
Clam chowder	$36.95
Hearty chili	$47.50

BUFFET SALAD ADDITIONS

Fresh fruit bowl	$26.50	$47.50
Pasta salad	$21.50	$36.95
Potato salad or cole slaw	$21.50	$36.95
Caesar	$26.50	$36.95
House garden with vinaigrette	$21.50	$31.50
Chop-chop with ranch	$31.50	$47.50
Savannah belle	$31.50	$47.50

PASTAS

	Small (feeds 10 to 15)	Large (feeds 20 to 25)
Baked ziti	$26.50	$36.95
Penne a la vodka with chicken	$36.95	$57.95
Vegetable lasagna *(20 pieces)*	$42	
Meat lasagna *(20 pieces)*	$47.50	
Lobster macaroni and cheese	$57.95	$99.95
Sundried tomato and pesto gnocchi	$47.50	$68.50
Spinach and artichoke risotto	$47.50	$68.50
Traditional stuffed shells with red sauce *(12 each)*	$15.95	
Baked manicotti florentine *(12 each)*	$21.50	

CHICKEN, BEEF & SEAFOOD DISHES

Stuffed chicken with broccoli and cheddar	$47.95	$55
Chicken cordon bleu	$50	$65
Chicken marsala or picatta	$40	$60
Chicken pot pie	$40	$60
Chicken parmesan	$40	$60
Shepherd's pie	$40	$60
Chicken penne cacciatore	$36.95	$57.95
Burgundy beef tips with noodles	$57.95	$95
BBQ pulled pork	$47.50	$90
Guinness beef stew	$52.50	$90
Gorgonzola sirloin tips	$65	$120
Grilled tilapia with mango salsa *(5 oz. per person)*	$65	$95
Haddock Focaccia *(5 oz. per person)*	$52.50	$85
Blackened salmon *(5 oz. per person)*	$76.95	$130
Coconut white fish with citrus cream *(5 oz. per person)*	$57.75	$90
Seafood newburg with orechiette	$52.50	$90
Chicken and Broccoli Alfredo	$40	$60

SIDES

Rice pilaf	$21.50	$36.95
Herb-roasted red skin potatoes	$21.50	$36.95
Sour cream and chive mashed potatos	$21.50	$36.95
Garlic dill new potatoes	$21.50	$36.95
Seasoned vegetables	$21.50	$31.50
Green beans	$21.50	$31.50
Buttered asparagus	$36.95	$57.95
Baked beans	$21.50	$31.50

DESSERT

Assorted cookies	$21.50	$36.95
Assorted cookies and brownies	$26.50	$47.50
Cheesecake lollipops	$1.25 *each*	
Chocolate mousse cups	$1.25 *each*	
Bread pudding	$36.95	$47.50
Chocolate covered strawberries *(per dozen)*	$21.50	
Chocolate, red velvet or vanilla cupcakes *(per dozen)*	$21.50	

GENERAL CONDITIONS

LOG ROLLING
THE CABIN EXPERIENCE COMES TO YOU

Waitstaff labor fees average..... **$25** *per hour*
3-hour minimum.

Kitchen staff labor fees average ..... **$25** *per hour*
3-hour minimum.

Equipment rentals may be required.

Included in the menu price is a house centerpiece for each table.

Our linen tablecloths and napkins ..... **$1.50** *per person*
We have a wide range of napkin colors to choose from.

Disposable chafing dish with sterno **$6.50**

Metal chafing dish with sterno..... **$12.50**
(Can only offer when we are staffing an event)

CHINA & GLASSWARE

Coffee break **$1.50**

Lunch..... **$2.50**

Dinner buffet *(includes chafers)*..... **$3.75**

Sit down dinner *(includes chafers)*..... **$3.75**

Cocktail party *(includes chafers)*..... **$3.75**

Bar glassware **$2.50**

We require a non-refundable deposit upon booking your event. The deposit will be credited towards your final bill.

Final count and payment by certified check or cash are required three days before your event.

Menu prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Changes will not exceed 10% annually.

Prices do not include a 23% catering charge and 7% Massachusetts tax which will be added to all services.

The term "catering charge" as used in our event contract means the fee which you will pay for our off-site services at your designated location. The "catering charge" is not a tip or service charge for our wait staff employees, service employees, or any other persons providing services in connection with your event. Guests are expected to tip bar staff; tip jars will be available at each bar. If tip jars are removed, Event Host will be required to pay an 18% gratuity (in addition to house charge and sales tax).