

Banquet Menu Options



Prices for receptions and rehearsal dinners include tables, chairs, tablecloths, silverware, plates, and stemware. Please expect an 18% gratuity on all food and beverages and 3.5 % sales tax. Service style is either buffet or plated, with a choice of passed or placed hor d'oeuvres. Organic and vegetarian meals are available upon request. Children two and under are free, children ages three to nine are half-price, and those ten and older are full-charge.

Passed Hors d'Ouvres

\$1.75 each, minimum of 5 per person (choice of 5)

- Spinach and Bacon Stuffed Mushrooms
- Brie, Pecan, and Fig Crostini
- Smoked Salmon with Whipped Chevre and Cucumber
- Crab and Basil Stuffed Roasted Tomatoes
- Tomato and Olive Bruschetta
- Crispy Vegetable Spring Rolls
- Mediterranean Spiced Meatballs
- Spicy Sausage with Grilled Apples

Appetizers

Buffet (\$7.50 per person)

- Assorted Grilled Vegetables with Balsamic Reduction
- Artisinal Cheese Board with Accompaniments
- Selection of Cured Meats with Grainy Mustard and Assorted Olives

Plated (\$9.50 per person)

- Poached Salmon over Nicoise Salad with a Citrus Dressing
- Grilled Vegetable Napoleon with Fresh Mozzarella and Basil Oil
- Grilled and Spiced Chicken Skewers with Thai Slaw

Soups

Plated (\$4.25 per person)

- Autumn Vegetable Bisque
- Creamy Seafood Chowder
- French Lentil

Salads

Buffet (\$4.25 per person) • Plated (\$4.75 per person)

- Classic Caesar
- House Green Salad
- Salad of Tomatoes, Grilled Red Onion, Basil, Fresh Mozzarella, and Balsamic Vinaigrette
- Mesclun with Goat Cheese, Dried Cherries, Pecans, and Balsamic Vinaigrette

Main Course

Buffet (\$21.95 per person)

(Choice of 2 Entrees. Comes with Choice of 2 Sides. Each Additional Side is \$4.50 per Person.)

Roasted Prime Rib with Horseradish Cream Sauce
Poached Salmon with Tomatoes, Capers, and Garlic
Pan Roasted Statler Chicken Breast with Thyme-Scented Wild Mushroom Ragout
Slow-Roasted Pork Tenderloin with Grilled Apple Chutney
Roasted Vegetable Tortellini in Provencal Butter

Sides

Country Mashed Red Bliss Potatoes
Wild Rice Medley with Sliced Almonds and Dried Fruits
Cider-Glazed Roasted Sweet Potatoes
Vegetable Medley with Garlic Herb Butter
Broccoli with Sun-dried Tomatoes and Pine Nuts

Plated (Choice of 2 Entrees)

Pan-Roasted Statler Chicken Breast, Wild Rice Medley, & Thyme-Scented Mushroom Ragout (\$25.95/person)
Slow-Roasted Pork Tenderloin with Grilled Apple Chutney and Mashed Sweet Potatoes (\$26.95/person)
Prime Rib with Country Mashed Red Bliss Potatoes and Horseradish Cream Sauce (\$27.95/person)
Poached Salmon Fillet with Herbed Rice Pilaf and a Tomato Caper Relish (\$26.95/person)
Roasted Vegetable Tortellini in Provencal Butter (\$24.95/person)

Dessert

Buffet (\$4.50 per person) (Choice of 2)

Warm Fruit Crisp with Brown Sugar Crème Fraiche
Mini Assorted Cheese Cakes
Assorted Cookies and Brownies
Cinnamon Pound Cake with Marinated Strawberries

Plated (\$5.00 per person)

Flourless Chocolate Cake with Raspberry Coulis and Fresh Whipped Cream
Lemon Custard Tart
Warm Fruit Crisp with Brown Sugar Crème Fraiche