

GROUP MEETING PACKAGE

FULL DAY BEVERAGE BAR

Freshly brewed regular and decaf coffee, hot tea, bottled still and sparkling water, cranberry juice, orange juice and fountain sodas

CONTINENTAL BREAKFAST

Assorted bagel platters with cream cheese, butter and jelly, fresh cut fruits, mini yogurts, cereals with milk

HOT BREAKFAST BUFFET

Scrambled eggs, potato hash browns, sausage and bacon, French toast, bagels with butter and cream cheese, mini yogurt, cereal with milk and fresh cut fruits

SANDWICH AND WRAP BUFFET

Assorted wraps with side selection of mixed green salad and hand-cut fries

- Spicy chicken and mozzarella
- Grilled steak with swiss cheese and caramelized onion
- Grilled portobello and vegetable

ITALIAN LUNCH BUFFET

Chicken parmesan, spaghetti with pomodoro and eggplant rollatini with side selection of mixed green salad with shallot vinaigrette

SUPERFOODS GRILLED CHICKEN SALAD LUNCH BUFFET WITH GRILLED SHRIMP OR SALMON

Choice of six toppings

Mixed greens or romaine lettuce with assorted dressings and choice of: shredded carrots, mushrooms, olives, black beans, chick peas, tomatoes, diced celery, roasted corn, croutons, brussels sprouts, sweet potato, bok choy, avocado, cauliflower, edamame, strawberries, blueberries, sunflower seeds, walnuts, Greek yogurt, cheddar cheese, blue cheese, feta cheese

TACO LUNCH BUFFET

Hard and soft taco shells, seasoned ground beef, grilled chicken, as well as chips and salsa to share

Includes shredded cheddar cheese, salsa, guacamole, sour cream, olives, chopped onions, shredded lettuce, diced tomato and jalapeño

FAJITA LUNCH BUFFET

Soft tortillas, grilled chicken and seasoned steak in skillet with onions and peppers

Includes shredded cheddar cheese, salsa, guacamole, sour cream, olives, chopped onions, shredded lettuce, diced tomato and jalapeno, as well as chips and salsa to share

BREAKS

SNACK STATION

Assorted potato chips, pretzels, granola bars, fresh fruit platter

ARTISINAL CHEESE & CHARCUTERIE PLATTER

Trio of artisanal cheese boards, imported cured meats, flat breads, pickled gherkins, marinated olives, gardeniera, fig preserve

CHEESE AND FRUIT PLATTER

Stilton, brie, camembert and goat cheese with grapes, pineapple, melon and assorted flat breads and crackers

HEALTHY CRUDITE

Assorted sliced vegetables with curry yogurt dip, hummus and ranch dressings with fresh-baked flat breads

TUSCANY PLATTER

Roasted cippolini onion, grilled asparagus, marinated olives, assorted mushrooms, roasted eggplant, artichokes, fresh mozzarella, tomatoes, fennel sausages, flat breads

CHOCOLATE BREAK

Warm chocolate chip cookies, chocolate and almond biscotti, double fudge brownies

BUFFET LUNCH

THREE HOUR RECEPTION

(choice of salad, three entrees, two side dishes)

SALAD SELECTIONS

Mixed green salad - shallot vinaigrette
Classic Cesare salad – romaine, parmesan
Spinach and kale salad - mushroom, apple, goat cheese and warm balsamic dressing
Timeless Wedge - iceberg, bacon, tomato, blue cheese

ENTRÉE SELECTIONS

Penne pasta with choice of primavera, pomodoro or vodka sauce
Stuffed shells with ricotta, pomodoro and basil
Eggplant rollatini
Varieties of tortellini or ravioli with pomodoro or alfredo sauce
Atlantic grilled salmon - mustard beurre blanc
Roasted organic chicken breast - au jus sauce
Chicken francaise – lemon butter sauce
Stuffed chicken with spinach and prosciutto
Braised short ribs - chipotle ragu
Pepper steak with sauteed onions

SIDE DISHES

Sautéed seasonal vegetables | Steamed broccoli | Green beans with shallots | Roasted carrots brown butter
Garlic mashed potatoes | Baked macaroni and cheese | Roasted rosemary and garlic potatoes | Hand-cut fries

DESSERT

Assorted warm cookie, double chocolate brownies and house made cannolis

FOUR HOUR RECEPTION

(choice of six passed hors d'oeuvres for one hour, salad, three entrees, two side dishes)

PLATED LUNCH

THREE HOUR RECEPTION

(choice of two appetizers, three entrees, two desserts)

APPETIZER SELECTION

Mixed green salad - shallot vinaigrette
Classic Cesare salad – romaine, parmesan
Spinach and kale salad - mushroom, apple, goat cheese and warm balsamic dressing
Fresh mozzarella and tomato caprese
Shrimp cocktail

ENTRÉE SELECTION

Broiled scallops with sautéed spinach and casino sauce
Atlantic grilled salmon with mustard beurre blanc and garlic mashed potatoes
Horseradish crusted salmon with red pepper coulis and sautéed seasonal vegetables
Tamari-miso Chilean sea bass with bok-choy and asparagus
Roasted organic chicken with honey grilled carrots
Stuffed chicken with spinach and prosciutto, haricverts
Braised short ribs, chipotle ragu with roasted rosemary and garlic roasted potatoes
Medallions of beef bordelaise sauce with garlic mashed potatoes
Filet mignon with red wine sauce roasted rosemary potatoes and roasted broccoli
Sirloin steak garlic mashed potatoes and roasted broccoli

DESSERT

New York style cheesecake | Flourless chocolate cake | Panna cotta

FOUR HOUR RECEPTION

(choice of six passed hors d'oeuvres for one hour, appetizer, three entrees, two desserts)

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

Choice of six

- Fresh mozzarella and tomato caprese
- Pecorino risotto cakes with roasted tomato and truffle oil
- Vegetable spring rolls with soy ginger
- Black bean and avocado on tortilla chips
- Smoked salmon, whipped dill cream cheese, cucumber round
- Tuna tartare with pickled radish, crispy wonton
- Mini crab cakes, jalapeno remoulade
- Coconut shrimp with sweet orange sauce
- Smoked chicken quesadilla, sour cream, pico de gallo
- Buffalo popcorn chicken with blue cheese
- Cold antipasto skewers
- Pigs in a blanket
- Miniature beef tacos

CARVING STATIONS

Choice of one, for two hours

- Pork loin with apple mango chutney
- Roast turkey breast with gravy and cornbread stuffing
- Virginia ham with maple honey glaze

Choice of one, for two hours

- Atlantic whole salmon with mustard dill beurre blanc
- Slow-roasted beef with horseradish sauce

Choice of one, for two hours

- Filet mignon with red wine reduction
- Prime rib with au jus

STATIONS

ASIAN NOODLE BAR FOR TWO HOURS

Chinese lo-mein and soba noodles, wok stir-fried.

Served in a take-out container with chopsticks.

Choice of:

- Spicy Thai peanut sauce, traditional stir fry sauce
- Marinated grilled chicken
- Assorted vegetables – broccoli, shiitake mushrooms, bamboo shoots, water chestnuts

SLIDER BAR FOR TWO HOURS

Sliders (beef, turkey and veggie) served on potato rolls with choice of toppings

- Lettuce, tomato, chopped onion
- Cheddar cheese, bacon, fried onion
- Pickles, ketchup, mustard, mayonnaise, Russian dressing
- French fries

CHEF'S DESSERT TABLE FOR TWO HOURS

- House baked cookies and brownies, mini cheesecakes, mini chocolate cakes, chocolate covered strawberries and chocolate lollipops

PASTA SAUTEE FOR TWO HOURS

Fresh pasta with choice of vodka sauce, basil pesto or pomodoro

Choice of:

- Seafood medley
- Mediterranean vegetables
- Crumbled Italian sausage
- Shaved parmesan and peasant breads

TACO BAR FOR TWO HOURS

Hard-shell tacos with ground beef and shredded chicken

- Cheddar cheese
- Shredded lettuce, tomato, onion
- Guacamole, salsa, sour cream
- Sriracha

S'MORES DESSERT STATION FOR TWO HOURS

Premade S'mores containing marshmallows served in small cups with

- Hershey's chocolate, Reese's Peanut Butter Cups
- Graham crackers, milk and cookies

STATIONS PACKAGE

Includes one hour of 6 passed hors d'oeuvres, two hours of one carving station and three food stations, one hour of dessert

BUFFET DINNER

THREE HOUR RECEPTION

(choice of salad, three entrees, two side dishes)

SALAD SELECTIONS

Mixed green salad - shallot vinaigrette
Classic Cesare salad – romaine, parmesan
Spinach and kale salad - mushroom, apple, goat cheese and warm balsamic dressing
Timeless Wedge - iceberg, bacon, tomato, blue cheese

ENTRÉE SELECTIONS

Penne pasta with choice of primavera, pomodoro or vodka sauce
Stuffed shells with ricotta, pomodoro and basil
Eggplant rollatini
Capellini rustico – fresh basil, sundried tomatoes and parmesan
Rigatoni, hot and sweet Italian sausage
Atlantic grilled salmon, mustard beurre blanc
Roasted organic chicken breast, au jus
Chicken francaise
Stuffed chicken, spinach and prosciutto
Roasted pork loin, pineapple mango chutney
Braised short ribs, chipotle ragu
Pepper steak, with onions

SIDE DISHES

Sautéed seasonal vegetables | Steamed broccoli | Green beans with shallots | Roasted carrots brown butter
Garlic mashed potatoes | Baked macaroni and cheese | Roasted rosemary and garlic potatoes

DESSERT

Assorted warm cookie, double chocolate

FOUR HOUR RECEPTION

(choice of six passed hors d'oeuvres for one hour, salad, three entrees, two side dishes)

PLATED DINNER

THREE HOUR RECEPTION

(choice of two appetizers, three entrees, two desserts)

APPETIZER SELECTION

Mixed green salad - shallot vinaigrette
Classic Cesare salad – romaine, parmesan
Spinach and kale salad - mushroom, apple, goat cheese and warm balsamic dressing
Fresh mozzarella and tomato caprese
Shrimp cocktail

ENTRÉE SELECTION

Penne pasta with pomodoro sauce, vodka sauce or primavera
Broiled scallops with sautéed spinach and casino sauce
Horseradish crusted salmon with red pepper coulis and sautéed seasonal vegetables
Roasted organic chicken with honey grilled carrots
Stuffed chicken with spinach and prosciutto, haricovers
Braised short ribs, chipotle ragu with roasted rosemary and garlic roasted potatoes
Medallions of beef bordelaise sauce with garlic mashed potatoes
Filet mignon with red wine sauce roasted rosemary potatoes and roasted broccoli
Sirloin steak garlic mashed potatoes and roasted broccoli

DESSERT

New York style cheesecake | Flourless chocolate cake | Panna cotta

FOUR HOUR RECEPTION

(choice of six passed hors d'oeuvres for one hour, appetizer, three entrees, two desserts)

BAR PACKAGES

BEER AND WINE OPEN BAR

House wine, domestic bottled beer

BELLINI AND MIMOSA BAR

With house champagne

CASH BAR PER BARTENDER

Up to three hours, one bartender required for every 50 guests

STANDARD OPEN BAR

Well vodka, gin, tequila, rum, bourbon, blended scotch
House wine, prosecco, domestic bottled beer

PREMIUM OPEN BAR

Premium vodka, gin, rum, tequila, bourbon, blended scotch
House wine, prosecco, domestic bottled beer

AUDIO VISUAL EQUIPMENT

LCD PROJECTOR AND SCREEN

LAVALIER MICROPHONE

POWERSTRIP

WIRELESS HANDHELD MICROPHONE

FLIPCHART PACKAGE

includes hardback easel, pad, two markers

FLIPCHART WITH POST IT

MENUS

- Lunch and dinner menus are served for a maximum of two hours
- All breaks are served for a maximum of thirty minutes
- Reception stations are served for a maximum of two hours
- A minimum must be guaranteed for events without a bar package

COAT CHECK AND VALET PARKING

A coat check attendant may be arranged for an additional fee dependent on the number of guests

Self parking is available. Should you require valet parking for your event an additional fee will may apply

PRICING

Prices listed are current and subject to change.

Prices listed herein are not inclusive of any fees, gratuities or applicable sales tax.

Menus are subject to 20% gratuity, 8.375% New York state sales tax and 3% administrative fee.