

All Inclusive & Buffet Dinners

All Inclusive Dinners

*All packages include served garden salad, dinner rolls,
two hors d'oeuvres displays served for one hour, and coffee.*

Sapphire Package
\$46.95

Sapphire Buffet
Beverage Package #1

Emerald Package
\$49.95

Sapphire Buffet
One Hot Hors D'oeuvre
Beverage Package #1 & #2

Diamond Package
\$54.95

Either Sit Down Dinner or
Diamond Buffet
Two Hot Hors D'oeuvres
Beverage Package #1 & #2

To upgrade the Diamond Package to Premium Brand Liquor add \$4.00 per person

Buffet Dinners

All buffet selections include vegetable, starch, garden salad and roll.

Sapphire Buffet \$29.99

Penne and Linguini Pasta
Marinara and Alfredo Sauces
Marinated Chicken Breast
Italian Meatballs
Parmesan Cheese
Crushed Red Pepper Flakes

*Choose one of the following
Carving Stations:*

Carved Pit Ham
Herb Roasted Pork Loin
Carved Turkey Breast

Diamond Buffet \$35.99

Choose three entrées:

Baked Ziti
Chicken Forestiere
Garden Vegetable Lasagna
Port Wine Beef Medallions
Blackened Tilapia with Tomato Buerre Blanc
Chorizo Stuffed Pork Loin
Veal Parmesan
Chicken Marsala
Veal Marsala
Seared Pork Delmonico with
charred Tomato Cream Sauce
Chicken Florentine
Roast side of Salmon with Red Pepper Coulis

Or choose one of the following Carving Stations as one of your selections:

Carved Prime Rib (\$1.99 Up charge)
Carved Beef Tenderloin (\$2.99 Up charge)
Carved Beef Top Round
Carved Pit Ham
Herb Roasted Pork Loin
Carved Turkey Breast

Side Selections:

Starch Selections:

Roasted Red Pepper & Garlic Mashed Potatoes
Cheddar Au Gratin Potatoes
Fire Roasted Redskin Potatoes
Parsley Buttered Redskin Potatoes
Long Grain & Wild Rice
Mushroom Risotto

Vegetable Selections:

Buttered Green Beans with Caramelized Onions
Steamed Broccoli dusted with Parmesan Cheese
Pacific Vegetable Medley
Sautéed Zucchini & Summer Squash
Roasted Cauliflower



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Prices good through 2017.*

Plated Dinner Selections

All dinners served with choice of vegetable and starch, garden salad dinner rolls and coffee.

8oz Filet Mignon

Classic, premium cut of filet mignon, well seasoned and grilled to perfection.

Combination Dinner

Crab Stuffed Scampi

Port Wine Beef Medallions

Chicken Marsala

Grilled Salmon with Red Pepper Coulis

Italian Stuffed Pork loin

Chicken Florentine

Crab Stuffed Scampi

Three beautifully butter fried jumbo scampi seasoned appropriately and stuffed with a Maryland style crab cake and broiled.

Port Wine Beef Medallions

A trio of beef medallions cut from the tenderloin, pan-seared and finished with a rich port wine demi glace.

Prime Rib

Classic roast of prime rib, generously sliced and served with a horseradish cream sauce.

Grilled Salmon with Red Pepper Coulis

Fresh Scottish wild salmon broiled and drizzled with a red pepper cream sauce.

Pork Delmonico w/ Charred Tomato Cream

Grilled boneless pork "Delmonico" rib eye steak cooked perfectly and served extremely tender, drizzled with a charred tomato buerre blanc sauce.

Italian Stuffed Pork Loin

Beautifully fresh pork loin laid out thinly, expertly rolled up pinwheel style with Italian herbs, garlic and spices, broiled to perfection and thinly sliced.

Blackened Tilapia

Tender white tilapia fillet mildly seasoned with Cajun spices which are further balanced with a grilled tomato cream sauce.

Chicken Marsala

Tender breast of white meat chicken, dredged in flour, and drizzled with a marsala and mushroom demi glace.

Chicken Florentine

Tender Breast of White chicken, dredged in flour, and drizzled with a garlic spinach cream sauce.

Pasta Aglio I Olio

Penne pasta tossed with garlic, tomato, artichoke, and green onion, white wine and extra virgin olive oil and topped with parmesan cheese.

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Beverages

Includes bartender(s), garnishes, set-up, wine, domestic draft beer, soft drinks and juices for five consecutive hours.

Up drinks, frozen drinks and shots are not permitted.

Package#1

\$14.99

House Wines:

Twisted Merlot
Twisted Chardonnay
Twisted Cabernet
Twisted Pinot Grigio
Domestic Draft Beer:
(Choice of two)
Miller Lite/MGD
Budweiser/Bud Light
Coors/Labatt

Package#2

\$17.99

House Liquors:

Kamchatka Vodka
Seagrams Gin
Paramount Rum
Bourbon Supreme
Windsor Whiskey
Peach Schnapps
Amaretto
Irish Cream
Coffee Liquor

Package#3

\$21.99

Premium Brands:

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Dewar's Scotch
Jack Daniel's Whiskey
Canadian Club Whiskey

For Premium Upgrade add \$4 per person.

Upgrades

Draft Beer - Import/Craft \$2.25

Bottled Beer \$48.00/Case Domestic

With purchase of a beverage package only \$72.00/Case Import/Craft

Additional Options

Additional Hour of Bar Service (Limit One) \$2.00

Applies to total guaranteed guest count.

Verdi Champagne or Non-Alcoholic Punch Toast \$2.00

Martini and Rossi Asti Spumante Champagne Toast \$3.00

Wine Service \$3.50

Choice of red or white. Table service during dinner hour.

Soft Drinks Only \$6.95

Cash or Host Bar

Bartender fee for groups under 75 \$95.00

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Hors d'oeuvres

Per person price for a one hour cocktail reception.

Hot Selections: *per person pricing*

- Mini Beef Wellington \$6.99
- Scallops Wrapped in Bacon \$6.99
- Fig & Mascarpone Cheese Purse \$5.99
- Mini Crab Cakes \$5.99
- Asiago encrusted Asparagus Spear \$5.99
- Bacon Wrapped Pork Tenderloin \$4.99
- Chicken Potsticker \$4.99
- Wild Mushroom Potsticker \$4.99
- Teriyaki Chicken Satay \$3.99
- Cheese Quesadilla \$3.99
- Coconut Shrimp \$3.99
- Water Chestnuts wrapped in Bacon \$2.99
- Vegetarian Egg Roll \$2.99
- Chorizo Sausage Stuffed Mushrooms \$2.99
- Sweet Italian Sausage Stuffed Mushrooms \$2.99
- Creamy Polenta Square with sweet crumbled sausage and brown sugar \$2.99
- Spinach and Cheese Stuffed Mushrooms \$2.99
- Raspberry BBQ Meatballs \$2.99
- Swedish Meatballs \$2.99

Cold Selection: *per person pricing*

- Antipasto Skewer \$4.99
- Shrimp Cocktail \$4.99
- Cali-Crostini with spicy Crab & Cilantro Avocado spread \$4.99
- Grilled Honey Pear Bruschetta \$3.99
- Fruit Skewer \$3.99
- Deviled Egg with Jalapeno Creole Mustard \$2.99
- Classic Tomato Bruschetta \$2.99



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Hors d'oeuvres Displays

Charcuterie & Company

An impressive display of imported meats and cheeses accompanied by marinated and grilled seasonal vegetables. \$6.99

International Cheese Display

Beautiful display of Muenster, Gouda and Havarti cheeses with crackers. \$2.99

Vegetable Crudités Display

Classic display of garden fresh vegetables accompanied by buttermilk ranch. \$2.99

Fruit Display

Fresh display of seasonal fruits including cantaloupe, honeydew, pineapple and fresh berries. \$2.99

Bruschetta Display

Crispy slices of baguette bread awaiting either the classic tomato, basil and garlic topping or roasted bell pepper and sweet corn with fresh basil. \$2.99

Mediterranean Display

Classic sesame hummus and roasted red pepper hummus presented with pita chips and fresh toasted crostini. \$2.99

Antipasta Display

Classic display of grilled and marinated fresh garden vegetables drizzled with balsamic vinegar and garnished with parmesan cheese. \$2.99

Premium Hors d'oeuvres Displays



Smoked Salmon Display

Smoked Scottish Salmon sliced thinly and presented with toasted French bread crostinis and diced onions, capers, olive and crumbled poached eggs. \$4.99

Brie En Croute

Creamy Brie cheese baked inside tender puff pastry and presented with crispy slices of French bread and fresh blueberries. \$3.99

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Desserts

Layered Cakes

Per Serving

Strawberry Shortcake Layer Cake \$3.95

Tuxedo Truffle Mousse Layer Cake \$3.95

Lemons & Cream Layer Cake \$3.95

Orangesicle \$3.95

Tiramisu Layer Cake \$3.95

Carrot Cake \$3.95

Chef's Assortment (*may be ordered in any quantity*) \$3.95

Pies (serves 8)

Per Pie

Snickers Pie \$39.00

Chocolate Peanut Butter Cream Pie \$39.00

Caramel Apple Pie \$36.00

Key Lime Pie \$36.00

House Specialties

Per Serving

Triple Chocolate Torte \$4.95

N.Y. Cheesecake \$3.95

Bread Pudding \$3.95

Choice of: chocolate, caramel or bananas foster

Italian Zabaglione \$3.00

Italian custard with raspberry sauce

Godiva Chocolate Mousse \$3.00

Chocolate mousse with chocolate liqueur

Ice Cream

Petite Dish of Ice Cream \$1.95



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