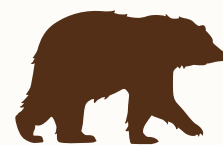




CATERING MENU



Bear Mountain Inn

Morning Selections

Start the day off right with our table or plated breakfast. All selections are served with an assortment of fruit juices, freshly brewed Rainforest coffee and selection of teas.

20 person minimum, anything under 20 guests will be subject to a \$50 charge.

Morning Selections are for one (1) hour period

Table

Eye Opener Selection of Freshly Baked Breakfast Pastries and Assorted Bagels served with Cream Cheese and Seasonal Fruit Display	\$10
Sunshine Selection of Freshly Baked Muffins and Croissants, Assorted Yogurt, and Seasonal Fruit Display	\$12
Healthy Start Selection of Freshly Baked Muffins, Yogurt Bar, Hard Boiled Eggs, Hot Oatmeal with Brown Sugar, Nuts, and Raisins, Seasonal Fruit Display, and Cottage Cheese	\$13
The New Yorker Smoked Salmon Display with an Assortment of Fresh Bagels and Croissants, Whipped Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg, and Fresh Fruit Display	\$15
The Hudson Seasonal Fruit Display, Selection of Freshly Baked Breakfast Pastries, Scrambled Eggs, Bacon or Sausage Links, and Home Fries	\$17
The Daily Special Seasonal Fruit Display, Hot Oatmeal with Brown Sugar, Nuts, and Raisins, Scrambled Eggs, French Toast, Bacon or Sausage Links, and Home Fries	\$19
Southern Breakfast Seasonal Fresh Fruit Display, Fresh Buttermilk Biscuits with Sausage Gravy, Country Grits, Scrambled Eggs, Corned Beef Hash, and Home Fries	\$19

Plated

Classic	\$14
Scrambled Eggs, Bacon, Sausage Links, or Grilled Ham, Home Fries, Fresh Seasonal Fruit, Buttermilk Biscuit	
The Healthy Choice	\$15.50
Scrambled Egg Whites, Oven Roasted Asparagus, Turkey Bacon, Fresh Seasonal Fruit, and a Whole Grain English Muffin	
Quiche	\$14.25
Lorraine or Broccoli and Cheddar served with Oven Roasted Tomatoes, Sausage Links, and Home Fries	
Hikers Breakfast–To Go	\$12
Bottled Juice, Honey Yogurt and Granola Parfait, Jumbo Muffin, Whole Seasonal Fruit	

Buffet Enhancements

Waffle Station	\$8
Freshly Made Waffles, Fresh Seasonal Berries, Fruit Compote, Assorted Nuts, Whipped Cream, Chocolate Chips, Vanilla Ice Cream, Whipped Butter, and Maple Syrup	
Omelet Station (Omelet Station will be subject to a \$65 Chef Attendant fee)	\$10
Fresh Omelets Made to Order with Accompaniments to Include Spinach, Bacon, Ham, Onions, Peppers, Mushrooms, Broccoli, Ham, Diced Tomatoes, Cheddar, Mozzarella, and Goat Cheese. Egg Whites and Egg Beaters Will Also Be Made Available	

Eggs Benedict (displayed)

Choice of one

Classic	\$7
Gently Poached Egg, and Canadian Bacon on a Toasted English Muffin, Topped with Hollandaise Sauce	
Country Benedict	\$8
Gently Poached Egg with Smoked Pork Belly on Toasted Corn Bread with Tomato Hollandaise	
The Manhattan	\$12
Gently Poached Egg with Smoked Salmon on Potato Rosti, Topped with Béarnaise Sauce	

Mid-Day

Mid-Day Build Your Own

*All selections are served with an assortment of assorted beverages, freshly brewed Rainforest coffee and selection of teas.
20 person minimum, anything under 20 guests will be subject to an \$85 charge.*

Mid Day "Build Your Own" Selections are for one (1) hour period

Choose:

One salad, one entrée, one dessert \$29

One salad, two entrées, one dessert \$34

Salads

Simple Mixed Green Salad

With Fresh Tomato, Cucumbers, and Balsamic Dressing

Traditional Caesar

Romaine Lettuce, Parmesan Lace, Herb Croutons, Caesar Dressing, Olive Oil Tomato Petal

Entrées

Grilled Flat Iron Steak

Olive Oil Whipped Potatoes, Seasonal Vegetables, Pinot Noir Jus

Veal Milanese

Baby Arugula, Fresh Lemon, Olive Oil Tomato Petals

Yankee Pot Roast

Parmesan Risotto, Oven Roasted Asparagus, Natural Jus

Roast Chicken Breast

Mushroom Bread Pudding, Apple Glazed Carrots, Natural Jus

Pan Seared Salmon

Seasonal Vegetables, Chive Beurre Blanc

Filet of Sole French Style

Seasonal Vegetables, Olive Oil Whipped Potatoes, Lemon Beurre Blanc

Eggplant Canneloni

Stuffed with Goat Cheese and Spinach (Vegetarian Option)

Portobello Tart Tatin

With Basil Ricotta, Baby Arugula, and Aged Balsamic (Vegetarian option)

Desserts

NY Cheesecake

Chocolate Cake

Anytime Tables

All selections are served with an assortment of assorted beverages, freshly brewed Rainforest coffee and selection of teas.

20 person minimum, anything under 20 guests will be subject to an \$85 charge.

Anytime Tables Selections are for one (1) hour period

The Overlook Spa	\$20 (lunch) \$25 (dinner)
Salad Bar with an Assortment of Fresh Salad Greens, Toppings, and Low Fat Dressings, Oven Roasted Asparagus with Aged Balsamic, Spa Chicken Salad with Grilled Pineapple, Roasted Portabella Mushrooms with Oven Roasted Tomatoes, Romaine Leaves Stuffed with Shrimp & Avocado Salad	
Tuscan Buffet	\$28 (lunch) \$32 (dinner)
Fresh Tomato with Cillegini Mozzarella, Caesar Salad, Marinated Artichokes and Olives, Chicken Milanese with Fresh Lemon, Penne a la Vodka, Tuscan Roasted Potatoes, Garlic Bread, and Italian Styled Pastries	
A Taste of Spain	\$28 (lunch) \$32 (dinner)
Fresh Shellfish Ceviche with Avocado and Crisp Tortillas, Baby Arugula with Serrano Ham and Roasted Peppers, Spanish Olives, Tilapia Escabeche, Chicken Paella, Saute of Broccoli Rabe, Chorizo, and Fingerling Potatoes, Assorted Pastries	
Southern BBQ	\$26 (lunch) \$32 (dinner)
Hearts of Romaine with Buttermilk Ranch, Mixed Green Salad, Cole Slaw, Signature Pulled Pork, Peach Tea BBQ Chicken, Baked Beans, Corn Pudding, Country Green Beans, Fresh Corn Bread, and Assorted Pastries	
Tex Mex	\$26 (lunch) \$32 (dinner)
Taco Salad with Southwest Ranch Dressing, Tortilla Soup, Chicken Enchiladas, Grilled Red Snapper with Jalapeño Lime Marinade, Arroz con Poblanos y Chorizo (Rice with Poblano Peppers and Chorizo), Roasted Corn and Black Beans, Warm Churros, Cookies & Brownies	
Caribbean Cruise	\$28 (lunch) \$32 (dinner)
Baby Iceberg Wedge with Shrimp and Mango Dressing, Tropical Fruit Display, Coconut Lemongrass Soup, Caribbean Jerk Chicken (mild), Grilled Mahi Mahi with Pineapple Chutney, Pigeon Peas & Rice, Braised Collard Greens, Assorted Dinner Rolls, Assorted Pastries	
Deli Central	\$22
A "Make Your Own" Deli Station to Include: Assorted Fresh Baked Breads, Rolls, Thinly Sliced Meats, Sliced Cheeses, Lettuce, Sliced Tomato, Sliced Onion, Dill Pickle Spears, Chefs Selection of Deli Salad, Mixed Green Salad, Appropriate Condiments, Assortment of Individual Chips, Cookies, and Brownies	
Wrap-It-Up	\$24
A Selection of Gourmet Wraps to Include (choose 3): Grilled Chicken Caesar, Chicken Salad, Tuna Salad, Turkey Bacon Club, Roasted Vegetables with Basil Mayo or Ham and Swiss with Honey Dijon. An Assortment of Individually Bagged Chips, Mixed Green Salad, Potato Salad, Cookies, and Brownies	

Breaks

All selections are served with an assortment of assorted beverages, freshly brewed Rainforest coffee and selection of teas.

Not for use as substitution of meal. Based on 45 minutes of continuous service.

All Breaks must be ordered for the number of guests guaranteed.

20 person minimum, anything under 20 will be subject to a \$35 charge.

Cookie & Fruit	\$7.25
An Assortment of Freshly Baked Cookies and Seasonal Fruit Display	
Energy Boost	\$12.25
Assorted Candy Bars, M&M's, Power Bars, Brownies, Chocolate Covered Espresso Beans, Cookies, and Red Bull	
Health Nut	\$9
Vegetable Crudite with Assorted Dips, Granola Bars, Assorted Yogurt, and Trail Mix	
Meat & Cheese	\$12.50
A Selection of Imported Meats and Cheeses, Dried Fruits, Crackers, Crostini, Fruit Preserves, Fresh Seasonal Fruit	
Ice Cream Break	\$10
Vanilla and Chocolate Ice Cream, Warm Chocolate Sauce, Strawberry Sauce, Chopped Nuts, Whipped Cream, Cherries, Oreo Crumbles, M&M's, Sprinkles, Reese's Pieces, Cones	
Game Day	\$9
Warm Jumbo Pretzels, Mustard, Candy Bars, Cracker Jacks, Roasted Peanuts in The Shell	
South of The Border	\$9
Fresh Tortilla Chips, Salsa, Guacamole, Corn and Black Bean Salsa, Churros, Quesadilla Rollups	
Kid at Heart	\$10
Mini PB&J Sandwiches, Mini Grilled Cheese, Carrot & Celery Sticks with Honey Peanut Butter and Ranch Dip, Assorted Cookies, Assorted Soft Drinks	

Evening

Butler Passed Hors d'Oeuvres

20 person minimum. Pricing will be based on 20 guests for all counts under the minimum.

Choose 4 (\$10 per person)

Choose 6 (\$15 per person)

Choose 8 (\$19 per person)

Additional Hors d'Oeuvres may be purchased for \$3.25 per person and will be subject to pricing based on the minimum of 20 guests. A minimum of 4 selections must be made.

Cold Selections

Smoked Salmon "Rillette" on Marinated Cucumber
with Caviar & Dill

Seared Ahi Tuna with Roasted Corn Salsa on a Tortilla Crisp

Mini Chicken Salad Cones with Candied Walnuts

Fresh Mozzarella Roulade on Garlic Crostini

Miso Glazed Shrimp with Asian Slaw on Won Ton Crisp

Tomato Bruschetta in a Cucumber Cup

Red Endive with Sundried Tomato Boursin

Cherry Tomato Stuffed with Crab and Avocado Salad

Mini BLT

Hot Selections

Hoisin BBQ Chicken Sliders with Wasabi Cole Slaw

Franks in Puff Pastry with Honey Mustard Sauce

Twice Baked Fingerling Potato Stuffed with Bacon
and Boursin Cheese

Beef Tenderloin Medallion on Crostini with Goat Cheese
and Oven Dried Tomato

Mini Crab Cakes with Chipotle Rémoulade

Buffalo Chicken Bites with Blue Cheese and Celery

Crispy Potato Sticks with Béarnaise

Fried Chicken and Waffle Slider with Maple Butter

Oven Roasted Mushrooms with Sausage and Sage Stuffing

Mini Lamb Meatballs in Puttanesca Sauce

Crispy Truffled Mac and Cheese Balls

Bacon Wrapped Scallops

BBQ Glazed Beef Shortrib on a Crispy Rosemary Potato Croquette

Vegetable Spring Roll with Sweet Chili Sauce

Mini Rice Balls with Basil Tomato Sauce

Mini Empanadas Filled with Korean BBQ Pork

Quesadilla Bites with Fresh Pico de Gallo

Mingle Table

30 person minimum, anything under 30 guests will be subject to a \$65 charge.

Crudités

An Assortment of Fresh Vegetables, Roasted Onion Dip, Ranch, and Red Pepper Dip

\$6.95

Artisan Cheese Display

A Selection of Domestic and Imported Cheeses, Dried Fruits, Assorted Fruit Preserves and Honey, Crackers

\$12

Savory Fondue Bar

Assorted Breads with Gruyere Cheese Sauce

Grilled Cheese Squares with Tomato Fondue

\$13.50

“Arthur Avenue”

A selection of Imported Italian Meats, Imported Provolone, Marinated Artichokes and Olives, Garlic Crostini, Breadsticks, Mustard, Ciligene Mozzarella and Fine Extra Virgin Olive Oil

\$16.50

Raw Bar

30 person minimum, anything under 30 guests will be subject to an additional charge based on market price.

A Chilled Selection of the Freshest Seafood to Include:

Shrimp, Oysters on the Half Shell, Clams on the Half Shell, and Crab, Served with Cocktail Sauce,

Mignonette Sauce, Tabasco, and Fresh Lemon Wedges

Market Price

Action Stations

*The following Action Stations are available with a Buffet or Mingle Table
30 person minimum. Anything under 30 guests will be subject to a \$75 charge.*

All Action Stations will be subject to a \$100 attendant fee.

Tossed Salad Station

Chopped Romaine, Mixed Greens, Diced Tomatoes, Cucumbers, Olives, Onions, Croutons, Artichokes, Chopped Egg,
Parmesan Cheese, Grilled Chicken, Assorted Dressings, and Oil & Vinegar Tossed to Your Specifications

\$10

Pasta Station

(Choose 2)

Penne with Vodka Sauce

Rigatoni with Bolognese

Orecchiette with Italian Sausage and Broccoli Rabe

Penne with Alfredo Sauce and Vegetables

\$14

Carving

Roast Sirloin of Beef with Natural Jus \$15

House Smoked Turkey Breast with Cranberry Mayo \$14

Roast Pork Loin with Apple Bacon Jus \$14

Baked Country Ham with Raisin Sauce \$12

Roast Tenderloin of Beef with Garlic Aioli \$18

Sauté Station

Choose Two:

Chicken Marsala

Sautéed Chicken with Lemon Thyme Caper Sauce

Seabass Scallopini with White Wine, Garlic, and Butter

Veal Scallopini with Brandied Mushroom Cream

Sautéed Salmon Served with Béarnaise Sauce on the Side

Crab & Shrimp Cakes (Add \$7)

\$16

Flavors of Chinatown

Traditional Chinese Favorites Uniquely Displayed in Mini Take Out Boxes with Chop Sticks.

Choose 2 of the Following:

Vegetable Stir Fry over White Rice

Teriyaki Beef Lo Mein

Chicken Stir Fry over Fried Rice

Sesame Shrimp & Vegetables

\$16.50

Savory Martini Station

Served to You in an Elegant Martini Glass Presentation, Choose Two:

Braised Veal Osso Bucco over Risotto Milanese

Braised Beef Shortribs over Olive Oil Whipped Potatoes

Confit of Lamb over Creamy Rosemary Polenta

Roast Turkey Breast over Traditional Stuffing with Gravy

Shrimp & Crab Newburg over Rice Pilaf (Add \$7)

\$16.50

Dessert Stations

Pastry Display

An Array of Cakes, Tarts, Pastries & Petit Fours

\$18

Fondue Central

Warm Dark and Milk Chocolate Fondue with Fresh Strawberries,
Sliced Bananas, Marshmallows, Rice Krispy Treats

\$14

Sweet Arctic Sensations

This Station is an action station and is subject to a \$100 attendant fee.

A selection of sweet treats transformed before your very eyes, beneath a mystical fog of Liquid Nitrogen, into some of the most unique frozen desserts around. Be one of the first to have this new, cutting edge technique performed for your guests at your next function. Items include:

Popcorn Gelato

Frozen "Cream Puffs"

\$10

International Coffee and Cordial Bar

Our Regular Coffee Display Enhanced.

Your guests can choose to add cordials including Kaluah, Bailey's Irish Cream, Sambucca, & Jameson.

Each cup is topped with whipped cream and shaved chocolate, fresh baked biscotti

\$14

Evening Table

20 person minimum, anything under 20 guests will be subject to a \$150 charge.

Evening Tables include a choice of Mixed Greens or Caesar salad, 2 or 3 Entrées, seasonal vegetables, choice of a side and dessert display, rolls and butter, coffee, tea, and assorted sodas

2 Entrées Selections \$32 per person

3 Entrées Selections \$37 per person

Entrée Selections (Choose Two or Three)

Sauteed Chicken with Prosciutto and Sage

Almond Crusted Chicken with Mustard Sauce

Chicken Pot Pie

Steamed Mussels or Clams (Red or White)

Grilled Swordfish with Tomato Caper Sauce

Vanilla Glazed Salmon with Black Lentils and Beets

Bowtie Pasta with Carbonara Sauce, and Baby Shrimp

Orechiette Pasta with Italian Sausage and Broccoli Rabe

Cider Glazed Pork Loin over Braised Red Cabbage, Bacon Jus

Veal Milanese with Fresh Lemon and Olive Oil

Grilled Flat Iron Steak with Brandied Mushroom Cream

Roast Beef Tenderloin with Carmelized Shallots and Madeira Jus

White Truffle Mac & Cheese with Portabellas and Spinach (Vegetarian option)

Penne Pasta with Pesto Sauce and Fresh Vegetables (Vegetarian option)

Side Selections (Choose One)

Whipped Potatoes

Roasted Red Bliss Potatoes

Parmesan Risotto

Rice pilaf

Dessert

Dessert Display

Evening Plated

20 person minimum, anything under 20 guests will be subject to a \$150 charge.

Maximum Choice of Two Entrées

Any two menu selections will be charged at the higher priced Entrée

All entrees served with choice of salad and dessert, freshly baked rolls and butter

Freshly brewed coffee and assortment of teas

Salad (Choose One)

Caesar Salad

Crisp Romaine, Parmesan Crisp, Herb Croutons, Olive Oil Tomato Petal, and Caesar Dressing

Simple Mixed Green Salad

Mixed Greens, Fresh Cucumber, Diced Tomato, Shaved Red Onion, and Balsamic Dressing

Entrées

French Chicken Breast Truffled Dauphine Potatoes, Seasonal Vegetables, Natural Jus	\$32
Mushroom Stuffed Chicken Breast Truffled Duchesse Potatoes Filled with Braised Chicken, Heirloom Carrots, Natural Jus	\$34
Pan Roasted Chicken Breast Wild Mushroom Fricassee in Pastry, Roasted Asparagus, Truffled Chicken Jus	\$32
Duo of Beef Pan Roasted Filet Mignon, Braised Beef Shortrib, Creamy Polenta, Apple Glazed Carrots, Shortrib Jus	\$50
Filet Mignon Pan Seared Filet Mignon, Roasted Beet Risotto, Roasted Asparagus, Merlot Jus	\$50
12 oz. Prime Rib Steak Horseradish Whipped Potatoes, Creamed Spinach, Crispy Onions, Natural Jus	\$55
Prosciutto Wrapped Lamb Loin Pea Puree, Potato Croquette, Artichoke Bottom with Baby Vegetables, Basil Lamb Jus	\$55
Pan Seared Brook Trout Corn & Crawfish Hash, White Asparagus, Citrus Beurre Blanc	\$32
Pan Seared Salmon Sautéed Broccoli, Leek & Potato Dauphinois, Sauce Provençal, Chive Beurre Blanc	\$34
Herb Crusted Halibut Smoked Tomato Risotto, Sautéed Broccoli	\$38
Roasted Vegetable Lasagna Basil Pesto, Béchamel, Shaved Pecorino	\$30

Dessert (Choose One)

Traditional Cheesecake with Fresh Berries and Raspberry Sauce

Chocolate Mousse with Fresh Raspberries

Chocolate Cake with Strawberries and Caramel Sauce

Key Lime Pie

Tiramisu Cake

Raspberry Tart

Bourbon Pecan Pie

Appetizer Enhancement (Choose One)

Shrimp Cocktail with Candied Lemon and Cocktail Sauce \$12

Fresh Burrata Mozzarella with Oven Roasted Tomatoes, Baby Arugula, Aged Balsamic, and Garlic Crostini \$12

Cavatelli with Bolognese Sauce, Crispy Basil, and Shaved Pecorino \$10

Themed Events

All Themed Events are based on a 50 guest minimum. Any event under 50 guests will still be charged for the minimum.

Country BBQ

\$38 per person

Cold Food (choose 2)

Baby Iceberg Wedges with Buttermilk Ranch and Bacon
Mixed Greens Salad with Assorted Dressings
Country Potato Salad
Cole Slaw
Grilled Vegetables

From the Smoker (choose 2)

Signature Coca Cola BBQ Ribs
Pulled Pork BBQ with a Selection of Traditional BBQ Sauces
Peach Tea Smoked Chicken
Southern Fried Catfish with Cajun Rémoulade

From the Buffet (choose 2)

Baked Beans
Ranch Fries
Corn Pudding

Included

Fresh Baked Corn Bread
Buttermilk Biscuits

Dessert

Smoked S'mores Pie
Bourbon Pecan Pie
Coconut Cake

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and
an Assortment of Hot Teas

Front Porch Cook Out

\$33 per person

Subject to a \$100 grill attendant fee

Cold Food

Romaine & Iceberg with Cucumbers, Olives, Diced Tomato,
Croutons, Olives, Imported Provolone and Balsamic Dressing
Fresh Seasonal Fruit
Cole Slaw
Country Potato Salad with Apple Smoked Bacon

From the Grills (choose 3)

All Natural Beef Hamburgers
Hot Dogs
Grilled All Natural Chicken Breast
Grilled Salmon
Selection of Appropriate Toppings and Condiments

From the Buffet (choose 2)

Country Roasted Potatoes
Sweet Corn on the Cob
Seasonal Vegetables
Baked Beans

Assorted Fresh Baked Breads

Assorted Pies & Pastries
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and
an Assortment of Hot Teas

The Executive Picnic

\$42.95 per person

Subject to a \$100 grill attendant fee per 50 guests

Cold Food (choose 2)

Classic Caesar Salad
Mixed Greens with Assorted Dressings
Fresh Mozzarella and Tomato with Basil Pesto
Country Potato Salad
Cole Slaw

From the Grills

12oz Natural Sirloin Steak
Grilled Chicken Breast
Grilled Swordfish
Sautéed Mushrooms & Onions

From the Buffet (choose 2)

Sweet Corn on the Cob
Seasonal Vegetables
Baked Potato with Appropriate Condiments

Included

Fresh Baked Corn Bread
Buttermilk Biscuits

Dessert

Smoked S'mores Pie
Bourbon Pecan Pie
Assorted Dessert Pastries

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and
an Assortment of Hot Teas

Carnivals of North America

\$41 per person (select 2 cities)

Central Salad Station

Mixed Greens with Assorted Dressings
Roasted Vegetables
Fresh Seasonal Fruit
Fresh Tomato & Red Onion Salad

New York, New York!

Roast Turkey Legs
Fresh Baked Pizza
All Natural Beef Hamburgers
Fresh Buttered Popcorn

Louisiana Flavors

Chicken Gumbo over Rice
Fried Alligator Bites with Cajun Ré-moulade
Fried Oyster Po Boys
Corn Dogs

The Windy City

Chicago Hot Dogs—Onions, Relish, Sport Peppers, Cucumber,
Diced Tomatoes, on a Poppy Seed Bun
Hot Pretzels
Beer Braised Brats

Desserts

Candied Apples
Deep Fried Snickers
Cotton Candy
Funnel Cake

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and
an Assortment of Hot Teas

The Bear Mountain Clam Bake

\$41 per person

Cold Food

Baby Iceberg Wedges with Buttermilk Ranch and Bacon
Mixed Greens Salad with Assorted Dressings
Coleslaw
Grilled Calamari Salad with Lemon Thyme Vinaigrette
Roasted Vegetables

From the Buffet

New England Clam Chowder
Steamed Littleneck Clams
Fried Chicken
BBQ Pulled Pork
Sweet Corn on the Cob
Boiled Red Bliss Potatoes
Freshly Baked Dinner Rolls and Corn Bread

Add 1.5lb Maine Lobsters for an Additional Charge
Based on Market Price

Dessert

Smoked S'mores Pie
Seasonal Fruit Pie
Assorted Pastries & Cookies

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and
an Assortment of Hot Teas

A Taste of Rome

\$38 per person

Subject to a \$100 pasta attendant fee

Cold Food

Classic Caesar Salad
A Selection of Italian Meats and Cheeses
Marinated Mozzarella with Fresh Tomatoes and Basil
Tomato Bruschetta with Crostini
Classic Panzanella Salad

Tuscany Pasta Station

Made to Order by a Member of Our Culinary Team
Penne with Sweet Italian Sausage and Broccoli Rabe
Rigatoni with Vodka Sauce
Fresh Garlic Bread

From the Buffet (choose 2)

Veal Osso Bucco over Risotto Milanese
Chicken Scarpiello
Pan Seared Seabass with a Shellfish & Tomato Stew
Eggplant Parmesan

Included

Broccoli Sautéed with Olive Oil and Garlic

Dessert

Assorted Italian Pastries

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and
an Assortment of Hot Teas

A Tropical Getaway

\$34 per person

Cold Food (choose 2)

Tropical Fruit Display
Mixed Baby Greens with Mango Vinaigrette
Lime Coconut Shellfish Ceviche with Baby Arugula
Tuna Poke
Roasted Pineapple with Grilled Chicken

From the Buffet

Whole Slow Roasted Suckling Pig
Black Banana BBQ Chicken
Grilled Mahi Mahi with Pineapple Chutney
Seasonal Vegetables
Coconut Ginger Jasmine Rice

Dessert

Coconut Cake
Banana Cream Pie
Assorted Pastries

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and
an Assortment of Hot Teas

Oktoberfest Buffet

\$34 per person

Cold Food (choose 2)

Baby Greens Salad with Assorted Dressings
German Potato Salad
Gurkensalat (Cucumber Salad)
Roasted Beets with Red Onion & Green Beans

From the Buffet (choose 3)

Roast Pork Loin over Braised Red Cabbage
Beef Goulash
Choux Croute (Variety of German Sausages Slowly
Braised in Sauerkraut)
Seared Salmon with Sautéed Green Beans
and Beet Butter Sauce

Included

Herbed Spaetzle

Dessert

German Chocolate Cake
Apple Strudel
Assorted Pastries

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and
an Assortment of Hot Teas

Bar Options

Classic

1st Hour \$14.50 per person
Hours 2–4 \$5 per person/hour

Premium Brands

1st Hour \$17 per person
Hours 2–4 \$6 per person/hour

All liquor packages come with house red and white wines,
sparkling wine, domestic and imported beer,
assorted soft drinks

Beer & Wine

1st Hour Select \$13 per person
1st Hour Premium Brands \$18 per person

Each additional hour \$5 per person

Red and white wines, sparkling wine, domestic and
imported beer, assorted soft drinks

Consumption Bar

Fully stocked bar, serving your choice of our Select and
Premium Spirits, Wines and Beers. Charges are based on
the actual number of drinks serves.

\$550 Minimum

International Coffee and Cordial Bar

Our Regular Coffee Display Enhanced

Your guests can choose to add cordials including Kaluah,
Bailey's Irish Cream, Sambucca, & Jameson. Each cup is
topped with whipped cream, shaved chocolate,
and fresh baked biscotti

\$14

Non-Alcohol Bar

Assorted Soft Drinks, Iced Tea, Lemonade, Water
\$5 per person / 1 hour