

BANQUETS - 2010

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MORNING & AFTERNOON STRETCH

THE STARTER

Freshly Squeezed Orange Juice
Chilled Tomato, V8 and Cranberry Juice
Selection of Fruited Danish and Breakfast Breads
Jellies, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$9.00 per person

TRADITIONAL CONTINENTAL

Display of Seasonal Sliced Fruit and Whole Berries
Freshly Squeezed Orange Juice
Chilled Tomato, V8 and Cranberry Juice
Selection of Fruited Danish and Breakfast Breads
Assorted Bagels with Cream Cheese
Jellies, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$10.00 per person

COUNTRY CLUB CONTINENTAL

Display of Seasonal Sliced Fruit and Whole Berries
Freshly Squeezed Orange Juice
Chilled Tomato, V8 and Cranberry Juice
Selection of Fruited Danish and Breakfast Breads
NY Style Crumb Cake
Assorted Bagels with Cream Cheese
Jellies, Preserves and Butter
Assorted Breakfast Sandwiches
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$14.00 per person

MID AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
Assorted Soft Drinks and Sparkling Mineral Water
Assortment of Baked Cookies
\$8.50 per person

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COUNTRY CLUB BREAKFAST BUFFET

Assorted Breakfast Cereals with Strawberries, Blueberries & Bananas
Chilled Milk and Skim Milk

Yogurt with Granola and Assorted Fruit & Berries

Bagels with Fruited and Vegetable Cream Cheese
Butter and Fruit Preserves

Array of Breakfast Breads & Fruited Danish
NY Style Crumb Cake

Omelets Station

Omelets Prepared with a Variety of Fillings (Egg Whites Available)
Uniformed Chef Attendant \$95.00

Crisp Bacon or Turkey Bacon & Link Sausage
Choice of Lyonnaise, Roasted or Home Fried Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$20.00 per person

In Addition, May We Suggest:

Please Select Two of the Following Items:

Eggs Benedict
Frittata
Hot Cakes
Thick Cinnamon Raisin French Toast, Plain or with Bananas Foster
Cheese Blintzes with Warm Fruit Compote
Hot Cinnamon Buns
Chipped Beef with Buttermilk Biscuits
Smoked Salmon with all Accompaniments
\$3.00 per person

Carving Station:

Uniformed Chef Attendant \$95.00
Honey Baked Ham \$4.00 per person
Peppercorn Sirloin \$7.00 per person
Tenderloin \$8.00 per person

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THE CLUBHOUSE BRUNCH BUFFET

(Minimum 50 guests)

Display of Seasonal Sliced Fruit and Whole Berries
Freshly Squeezed Orange Juice
Chilled Tomato, V8 and Cranberry Juice
Selection of Fruited Danish and Breakfast Breads
NY Style Crumb Cake
Assorted Bagels with Fruited and Vegetable Cream Cheese
Smoked Salmon with all Accompaniments
Jellies, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

EGGS AND OMELETTES TO ORDER

Prepared with a variety of fillings by a Uniformed Chef Attendant \$95.00

Lyonnais Potatoes
Crisp Bacon or Turkey Bacon & Link Sausage

CARVING STATION

Uniformed Chef Attendant \$95.00

Honey Baked Ham
Roast Turkey with Giblet Gravy

PLEASE CHOOSE THREE OF THE FOLLOWING HOT SELECTIONS:

Eggs Benedict
Cheese Blintzes with Warm Fruit Compote
Thick Cinnamon Raisin French Toast with Banana Foster
Chicken Francaise
Chicken Marsala
Penne Pasta with Roasted Peppers & Spinach Aioli
Tri-Colored Cheese Tortellini with Locatelli Cream Sauce, Fresh Basil & Diced Plum Tomatoes
Horseradish Crusted Salmon with Lemon Tarragon Beurre Blanc
Shrimp Creole with Andouille Sausage Rice
Mustard Roasted Pork Loin with Apple and Pear Compote

PLEASE CHOOSE FOUR OF THE FOLLOWING SALADS:

Tuna	Honey Nut Chicken	Vegetable Pasta	Shrimp
Cucumber & Onion	Orzo Vegetable	Roasted Peppers with Fresh Mozzarella	
Fresh Beets with Apples & Feta Cheese		Celery Root with Maytag Blue Cheese	

\$32.00 per person

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LUNCHEON SELECTIONS

All luncheon entrees are accompanied by a Assorted Soft Drinks and Freshly Brewed Coffee and Decaffeinated Coffee. Please see *page 26* for Dessert selections.

COLD PLATTERS

Please Select One of the Following Items

Shrimp LaMaize, Crabmeat or Jumbo Shrimp Salad

\$22.00 per person

Please Select One of the Following Items

Tuna, Chicken, Honey Nut Chicken Salad

or

Sampler to Include all Three – Scoop of Shrimp, Tuna & Chicken Salad

\$19.00 per person

All Platters are Served with Hard Boiled Egg, Sliced Tomato, Red Onion, Cucumber, Fresh Fruit & Berries

SALADS

Classic Caesar

Crisp Romaine, Black Olives, Focaccia Croutons & Asiago

\$5.00

Please Select One Topping

Grilled Lemon Pepper Chicken \$19.00 per person

Colossal Crab or Jumbo Shrimp \$22.00 per person

Mandarin Orange

Wild Greens & Crisp Romaine Tossed in Our Own Citrus Vinaigrette

Topped with Warm Pine Nuts, Mandarin Oranges & Maytag Blue Cheese

\$5.00

Please Select One Topping

Chicken \$19.00 per person

Crab \$22.00 per person

Apple, Pear and Walnut

With Goat Cheese Croutons and Vanilla Dressing

\$8.00

Chicken \$ 17.00 per person

Crab \$ 22.00 per person

Please Select One Topping

Grilled Lemon Pepper Chicken \$19.00 per person

Colossal Crab or Jumbo Shrimp \$22.00 per person

THE EAGLE DELIBUFFET

Asian Cole Slaw with Pineapple
Mustard Potato Salad
Tossed Salad with Tomatoes, Mozzarella & Balsamic Dressing
Fresh Fruit Salad

Deli Sandwiches & Wraps:
Italian Cold Cuts on Crusty Rolls
Chicken and Tuna Salads on Croissants
Roasted Turkey Breast and Swiss on Whole Grain Bread
Chicken Breast Wraps with Pesto & Roasted Peppers

Potato Chips
Tortilla Chips and Salsa

Assorted Soft Drinks & Freshly Brewed Iced Tea

Assorted Fresh Baked Brownies and Cookies
\$23.00 per person

THE BIRDIE BUFFET

Cole Slaw & Potato Salad

Deli Sandwiches & Wraps
Italian Cold Cuts & Crusty Rolls

Potato Chips & Pretzels

Assorted Soft Drinks & Freshly Brewed Iced Tea

Assorted Fresh Baked Brownies and Cookies
\$16.00 per person

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COUNTRY LUNCHEON BUFFET

Caesar Salad

Lemon Pepper Chicken Breast

Sun-dried Tomatoes, Black Jumbo Olives, Grated Locatelli, Shredded Provolone & Croutons

Salads: Shrimp, Tuna, Red Bliss Potato & Tomato Onion Basil with Fresh Mozzarella Salads

Assorted Split Rolls & Croissants

Penne Pasta Aioli with Artichoke Hearts, Roasted Pepper and Spinach

Carved London Broil with Spicy Barbecue Sauce, Shaved Fried Onions and

Split Ciabatta Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas & Iced Tea

Assorted Baked Cookies & Brownies

\$26.00 per person

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PLATED LUNCHEON SELECTIONS

All luncheon entrees are accompanied by a Chef's Starch and Vegetable, Assorted Soft Drinks and Freshly Brewed Coffee and Decaffeinated Coffee. See

Soups

Cream of Mushroom
\$3.50

Broccoli & Cheddar
\$3.50

Crab Bisque
\$5.00

Minestrone
\$3.50

Salads

Classic Caesar
Crisp Romaine, Black Olives, Focaccia
Croutons & Asiago
\$5.00
Apple, Pear and Walnut
With Goat Cheese Croutons with Vanilla
Dressing
\$5.00

Mandarin Orange
Wild Greens & Crisp Romaine Tossed in
Our Own Citrus Vinaigrette Topped with
Warm Pine Nuts, Mandarin Oranges &
Maytag Blue Cheese
\$5.00

Tossed Tomato & Mozzarella Salad
With Balsamic Vinaigrette
\$6.00

Entrees

Chicken Saltimbocca
Breast of Chicken wrapped in Prosciutto and
Topped with Fontina and Demi Glace
\$18.00

Classic ACCC Crab Cakes
With Citrus Cocktail Sauce
\$21.00

Grilled Salmon
Lobster Dill Sauce
\$19.00

Sautéed Tilapia
Lemon Beurre Blanc
\$19.00

Roast Tenderloin of Beef
With Shallot Mushroom Demi Glace
\$25.00

Chicken Marsala
Breast of Chicken with Shallots & Mushrooms in a
Marsala Wine Sauce
\$18.00

Roast Pork Loin
With Apple and Pear Compote
\$19.00

LUNCH & DINNER ACCOMPANIMENTS

Please Select One of the Following Potatoes:

Au Gratin
Baked
Baked Stuffed
Lyonnais
Roasted Red Wedges

Steamed Yukon with Butter & Chives
Rice Pilaf
Roasted Garlic Mashed
Chef's Pasta Selection

Please Select One of the Following Vegetables:

Broiled Tomato
Broccoli
Candied Baby Carrots
Asparagus with Hollandaise Sauce (Seasonal)
Vegetable Medley

Julienne Zucchini & Carrots
Haricot Vert
Fresh String Beans
Baby Bok Choy & Julienne Carrots

Dessert Selections available on Page 26

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OUTBACK LUNCHEONS

LUNCH OFF THE HOSPITALITY CART

(Maximum 35 guests)

Kosher Jumbo Hot Dogs
Sweet Sausage with Peppers & Onions
Selection of Wraps & Cold Sandwiches
Assorted Snacks & Iced Beverages
\$18.00 per person

BARBECUE BY THE BAY

(Minimum 50 guests)

Grilled Hamburgers and Cheeseburgers – Split Rolls
Grilled Kosher Jumbo Hot Dogs–Split Rolls
Sauerkraut
Grilled Boneless Chicken Breasts – Kaiser Rolls
Potato Salad & Cole Slaw
Pickled Relish & Chopped Onions
Ketchup & Mustard
Assorted Iced Beverages
Variety of Baked Cookies

\$22.00 per person

Add Chef's Fresh Grilled Fish, London Broil, Garlic Grilled Shrimp & Corn on the Cob

\$50.00 per person

LINKS BARBECUE BUFFET

Cole Slaw, Potato, Tomato & Pasta Veggie Salad

Bone-In Quartered Chicken Breast with House Recipe Barbecue Sauce

St. Louis Ribs, Slow Roasted & Barbecued

Rib Eye Steak

Corn on the Cob

Grilled Vegetables – Eggplant, Zucchini & Smoked Marinated Tomatoes

Grilled Sliced Potatoes with Garlic Butter

Cornbread

Assorted Fruit & Cream Pies

\$70.00 per person

Add an Ice Cream Bar with a Variety of Premium Ice Cream with All The Toppings

\$4.00 per person

SKYLINE BARBECUE BUFFET

Sliced Jersey Tomatoes, Red Onion & Buffalo Mozzarella

Atlantic City Country Club Crab Cakes

Bone-In Chicken with House Recipe Barbecue Sauce

Peppers, Onions & Mushrooms

Grilled Vegetables – Baby Eggplant, Red Peppers, Tomatoes,

Baby Zucchini Stem Carrots & Portabella Mushrooms

Au Gratin Potatoes

From the Grill:

Prime NY Strip Steak

Cold Water Lobster Tail with Basil Butter

Country Style Cornbread

Assorted Fruit & Cream Pies

\$95.00 per person

Add an Ice Cream Bar with a Variety of Premium Ice Cream with All The Toppings

\$4.00 per person

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RECEPTION DISPLAYS

Tropical Fruitite

Array of Fresh Fruit with Papaya Dipping Sauce

Small – 25 guests - &75.00

Medium– 50 guests – \$150.00

Large – 100 guests - \$300.00

Seasonal Grilled Crudités

Smoked Tomato & Marinated Asparagus, Red & Yellow Peppers, Zucchini, Baby Carrots, Portabella Mushrooms
& Pineapples

Small – 25 guests - \$60.00

Medium– 50 guests – \$110.00

Large – 100 guests – \$220.00

Antipasto De Sicily

Imported Sopressata, Capicola, Salami, Artichoke Hearts, Roasted Peppers, Mozzarella, Marinated Jumbo
Olives & Dried Imported Cheese with Selected Crackers & Breads

Small – 25 guests - \$200.00

Medium– 50 guests – \$400.00

Large – 100 guests – \$800.00

Artisan Cheese Display

Domestic & International Cheeses with Crackers & Breadsticks

Small – 25 guests – 115.00

Medium– 50 guests – \$225.00

Large – 100 guests - \$450.00

RECEPTION CARVING STATIONS

Priced per person

Whole Beef Tenderloin - \$12.00
Whole Grain Mustard Demi Glace

New Zealand Baby Lamb Chops - \$15.00

Buffalo or Angus Beef Steamship - \$6.00

Certified Angus Slow Roasted Prime Rib of Beef au Jus - \$7.00

Whole Roasted Turkey - \$4.00
With Giblet Gravy

Loin of Tuna - \$12.00
Wasabi Honey Soy Dip

Pasta Station - \$7.00

Pencil Point Penne & Tri-Colored Tortellini

Please choose two sauces:

Marinara, Rosa, Pesto Alfredo, Olio, White or Red Clam

Shrimp Scampi - \$12.00

Roasted Garlic Butter Sauce with Fresh Herbs, Sun-Dried Tomatoes, with Saffron Rice

The Wok - 12.00

Bamboo Shoots, Bean Sprouts, Water Chestnuts & Vegetables

Chicken, Beef or Shrimp

Stir Fried with Asian Oils & Sauces

BUTLERED HORS D'OEUVRES

Priced by the dozen

- Vegetable Spring Rolls - \$3.00pp
- Miniature Crab Cakes on Crouton with Remoulade & Tomato – \$7.00pp
- Sesame Shrimp with Chili Dip – \$6.00pp
- Beef & Mushroom Skewers - \$5.00pp
- Scallops Wrapped in Bacon – \$5.00pp
- Franks in Blankets – \$2.00pp
- Spinach & Cheese in Phyllo Dough - \$3.00pp
- Chicken Sate with Teriyaki Dip - \$4.00pp
- Blackened Scallops on Cucumber Rounds with Hoisen Black Bean Glaze - \$6.00pp
- Tomato & Mozzarella Croutons – \$5.00pp
- Red Clam Bruschetta – \$5.00pp
- Shrimp Hargow with Sweet Chili Dip – \$7.00pp
- Fried Pork Pot Stickers with Plum Soy Dip - \$4.00pp
- Coconut Shrimp with Pineapple Dip - \$6.00pp
- Raspberry Brie and Almond in Puff Pastry - \$6.00pp
- Lobster & Sweet Corn Fritters - \$8.00pp
- Oven Roasted Clams Casino - \$5.00pp
- Mushrooms Stuffed with Sausage & Broccoli Rabe - \$4.00pp
- Oysters Rockefeller – \$6.00pp
- Spring Egg Rolls with Mustard Dijon Sauce – \$3.00pp
- Pan Seared Jumbo Scallops with Green Onion & Hoisen Sauce – \$6.00pp
- Baked Chicken Kabobs with Teriyaki Pineapple Sauce - \$5.00pp
- Grilled Shrimp with Cocktail Sauce – \$7.00pp
- Sweet Italian Sausage in a Puff Pastry – \$3.00pp
- Mushrooms Stuffed with Crab Imperial – \$7.00pp
- Miniature Beef Wellington with Béarnaise Sauce – \$8.00pp
- Teriyaki Glazed Beef Kabobs - \$6.00pp

SPECIALTY STATIONS

Priced per person

Sushi & Sashimi

Displayed and Prepared Magura (Tuna), Tako (Octopus), Hamachi (Yellowtail), Ebi (Prawn), California Rolls (Avocado & Crab); Accompanied by Pickled Ginger, Wasabi & Soy Sauce –

\$15.00

Chilled Seafood Ice Display

Shrimp, Clams & Snow Crab served with Lemon, Horseradish, Cocktail & Tabasco Sauces –

\$28.00

Iced Caviar Bar

International Caviars with Traditional Accompaniments:

Chopped Eggs, Buckwheat Bread, Shallots, Chopped Chive, Capers & Sour Cream

\$22.00

Shrimp Cocktail Display

On Crushed Ice with Lemons & Cocktail Sauce

\$18.00

King Crab Leg Cocktail Display

On Crushed Ice with Lemons & Cocktail Sauce

\$30.00

SALADS

House Salad - \$4.00

Romaine & Iceberg Lettuce, Shaved Carrots, Julienne Red Cabbage, Diced Peppers, Cucumbers, Wedge of Tomato & Balsamic Honey Vinaigrette

Hearts of Romaine - \$5.00

Julienne Carrots, Herbed Croutons, Tomato with Fresh Buttermilk and Maytag Blue Cheese Dressing

Traditional Caesar Salad - \$5.00

With Shaved Asiago & Roasted Garlic Baguette

Wild Green Salad - \$6.00

Wild Greens Tossed with Romaine, Mandarin Oranges, Dried Cranberries, Creamy Chunks of Aged Blue Cheese in a Homemade Signature Mandarin Citrus Vinaigrette Topped with Toasted Pine Nuts

Roasted Red Pepper Halves - \$6.00

With Marinated Mozzarella, Drizzled with Virgin Olive Oil & Red Wine Vinegar Topped with Fresh Basil & Garlic Toast

Apple, Pear and Walnut - \$7.00

With Goat Cheese Croutons with Vanilla Dressing

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COUNTRY CLUB DINNER SELECTIONS

All Dinners are Served with Salad, Vegetable, Potato and Dessert
Please See Accompanying Menus for Selections
Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Crab Crusted Halibut - \$26.00
Citrus Beurre Blanc & Basil Oil

Pan Fried Jumbo Lump Crab Cakes - \$30.00
Remoulade Sauce

Tournedos of Beef Rossini - \$30.00
With Foie Gras and Roasted Shallot Demi Glace

Veal Cordon Bleu - \$32.00
Veal Scaloppini Stuffed with Smoked Ham and Gruyere
Swiss Cheese, Chardonnay Cream Reduction

Crab Imperial Stuffed Flounder - \$28.00
Lemon Garlic Butter

Herb Crusted Grouper - \$28.00
With Pan Seared Scallops and Sherry Lobster Tarragon
Sauce

8oz Filet Mignon Au Poivre - \$32.00
Peppercorn Crust, Brandy Pepper Demi Glace

Black Strap Grilled Pork Tenderloin - \$28.00
Chili & Molasses Glazed with Brandied Peaches

Roasted Chicken Breast Santa Fe - \$26.00
Chilis, Garlic Peppers with Sonoma Dry Jack Cheese and
Sweet Corn Chili Sauce

Chicken Breast - \$22.00
Choose: Francaise, Marsala or Piccata
With Petite Crab Cake

Tournedos Regency - \$30.00
Twin 3oz Beef Tournedos Topped with Crab and
Béarnaise and Cabernet Demi Glace

Parmesan Crusted Red Snapper - \$26.00
Sun-Dried Tomato Beurre Blanc

Certified Angus Slow Roasted Prime Rib Au
Jus - \$28.00

Horseradish Crusted Atlantic Salmon - \$26.00
Roasted Red Pepper & Yellow Pepper Sauces

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DINNER SELECTIONS

All Dinners are Served with First Course,
Salad, Vegetable, Potato and Dessert
Please See Accompanying Menus for Selections
Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Veal Chop
With Onion Frangelico Marmalade
\$52.00 per person

Filet Mignon 10 oz Prime
With Sauce Béarnaise
\$57.00 per person

COMBOS

Filet Mignon 6 oz Prime & Crab Cake
\$52.00 per person

Filet Mignon 6 oz Prime & Crab Imperial
\$52.00 per person

Filet Mignon 6 oz Prime & Stuffed Shrimp
\$52.00 per person

Surf & Turf
Filet Mignon 8 oz Prime
8 oz Cold Water Lobster Tail
\$87.00 per person

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BUFFET DINNER SELECTIONS

The First Hole

Carved Roast Turkey
Stuffed Chicken with Prosciutto & Fontina
Grilled Salmon
Penne with Crab & Asparagus
Fresh Vegetables
Roasted Red Bliss Potatoes
Tossed Salad
Caesar Salad
Chef's Selection of Pastries & Tortes
\$33.00

The Ninth Hole

Asian Style Shrimp & Broccoli
Duck Breast au Poivre
Pan Seared Striped Bass with Garlic Sauce
Blanquette de Veau
Rice Pilaf
Scalloped Potatoes
Roasted Asparagus
Tossed Salad
Caesar Salad
Chef's Selection of Pastries & Tarts
\$37.00

The Eighteenth Hole

Carved Roast Tenderloin of Beef
Sautéed Crab Cakes
Chicken Breast Shiitake Provencale
Pan Seared Striped Bass with Garlic Sauce
Roasted Asparagus
Roasted Red Bliss Potatoes
Tossed Salad
Spinach Apple Pear Salad
Chef's Selection of Pastries & Tortes
\$40.00

JERSEY CLAM BAKE

Mixed Green Summer Salad with Ranch Dressing

Farmstand Fruit Salsa

Mustard Potato Salad

Steamed Clams

Drawn Garlic Butter

Carved London Broil Teriyaki

Pepper Crusted Pan Seared Sea Bass

Herb Beurre Blanc

Old Bay Boiled Shrimp

Blackened Scallops

Citrus Butter

Mussels Marinara

Jersey Sweet Corn on the Cob

Roasted Red Potatoes

Strawberry Shortcake

Assorted Fruit Pies

Banana Cream Tarts

\$90.00

NUEVO LATINO

Tortilla Chips & Flour Tortillas
Pico de Gallo, Guacamole & Sour Cream

Vine Ripened Tomato Gazpacho

Jicama Mango Slaw
Cilantro & Lime Dressing

Cilantro Chicken Salad
Chicken, Avocado & Citrus

Seafood Ceviche
Marinated Shrimp, Scallops, Calamari & Citrus Vinaigrette

Roasted Pork Loin
Garlic & Cilantro Mojo

Cumin & Cornmeal Crusted Chicken
Tomatillo Relish

Red Snapper Vera Cruz

Caramelized Plantain Mofongo

Tropical Desserts

Coconut Mousse Cake

Pineapple Tarts
\$68.00

VENETIAN

Mediterranean Pasta Salad
Artichoke Hearts, Roasted Peppers, Shaved Parmesan & Pine Nuts

Charred Asparagus Salad
Roasted Portobello & Sun Dried Tomato Pesto

Field Green Salad
Selection of Dressings

Pan Seared Chicken Breast
Lemon Butter & Capers

Herb Crusted Salmon
Roasted Tomato & Caramelized Fennel

Pasta Primavera
Garden Vegetables & Pesto Cream

Sautéed Green Beans with Wild Mushrooms

Display of Individual Italian Pastries
\$55.00

LUAU BUFFET

Mango Slaw

Mango, Peppers, Red Onion, Pineapple

Shrimp Poke

Citrus Vinaigrette

Kim Chee Salad

Baby Bok Choy & Spicy Soy Vinaigrette

Kahlua Roasted Pork

Mango Chutney

Teriyaki Sirloin Steak

Charred Red Onion

Macadamia Crusted Mahi Mahi

Coconut Beurre Blanc

Chicken Curry

Red Beans & Rice

Spicy Sweet Potatoes

Tropical Dessert Display

With Fruit Sorbets

\$70.00

ITALIAN BUFFET

Caesar Salad Display

Shaved Parmesan Cheese, Crisp Croutons, Anchovies & Classic Caesar Dressing

Tomato, Basil & Mozzarella Salad

Balsamic Dressing

Antipasto Board

Veal Saltimbocca

Marsala Sauce

Chicken Piccata

Lemon Caper Wine Sauce

Seafood Cioppino

Wild Mushroom Risotto

Broccoli Rabe with Roasted Garlic

Garlic Bread

Berry Panna Cotta

Tiramisu

Miniature Cannolis & Eclairs

\$80.00

PACIFIC RIM BUFFET

Hot & Sour Soup
Forest Mushrooms, Tofu & Scallions

Sesame Chicken Salad
Bean Sprouts, Carrots & Crispy Wontons

Green Papaya Salad
Napa Cabbage, Cilantro & Pineapple

Vegetable Pad Thai

Sweet & Sour Pork Loin

Cashew Crusted Chicken
Ginger, Scallion & Teriyaki Sauce

Red Curry Red Snapper

Fried Rice

Assorted Dim Sum
Three Dipping Sauces

Lemon Tarts

Pineapple Cake

Ginger Crème Brule

\$72.00

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SWEET ENDINGS

Plated Desserts for Sit Down Lunch and Dinner

Deep Dish Key Lime Pie Served with Whipped Cream and Mango Sauce - \$5.00

New York Style Cheesecake with Choice of Toppings: - \$5.00
Strawberry, Blueberry or Cherry; Sugar Free Plain or Cherry Topping

Chocolate Godiva Mousse Cake with Raspberry Sauce - \$5.00

Individual Fruit Tart with Assorted Berries, Melon and Raspberry Sauce - \$5.00

Lemon Curd Tart with Fresh Raspberries on Top - \$6.00

Crème Brule Served in a Tart Shell - \$8.00

Vanilla Bean, Caramel Pine Nut or Bailey's Irish Cream with Milk Chocolate,
Caramelized at Time of Service

Buffet Cakes

Godiva Chocolate Mousse, Mixed Berry Shortcake
White Chocolate Mousse, Tiramisu, Mango Mousse
New York Cheesecake Plain and Fruit Topping Available
Carrot Cake with Cream Cheese Icing

Buffet Pies

Key Lime, Banana Cream, Chocolate Seduction,
Strawberry Cream Cheese, Peanut Butter Oreo and Southern Pecan with Chocolate Chips

Buffet Flans

Fruit, Pear Mascarpone and
Chocolate Velvet with White and Chocolate Ganache Marbleized in a Flan Shell

Sugar Free Selections

Strawberry Shortcake, Tiramisu, Banana Cream and
New York Cheesecake Plain, Cherry and Chocolate Marble

SWEET ENDINGS - PART DEUX

French and Italian Pastry
Cream Puffs, É clairs, Chocolate Mousse, Fruit Tarts, Lemon Meringue,
Cannolis & Petit Fours in Assorted Varieties
\$12.00 per person

Viennese Table
Display of Specialty Cakes
Pies • Flans • Pastries & Petit Fours
\$8.00 per person

Flambé Station
Prepared by Uniformed Attendant \$95.00

Bananas Foster
Or
Cherries Jubilee
\$4.00 per person

International Coffee Station
Selection of International Gourmet Coffees
and Assorted Herbal Teas Served by our Staff
Mixed with an Assortment of Liqueurs Garnished
with Chocolate Shavings and Whipped Cream
\$6.50 per person

PREMIUM SELECTIONS

Champagne Toast

Paul Louis Blanc d Blanc

Lawson Ranch Chardonnay,
Merlot & Cabernet Sauvignon

Stella Pinot Grigio

Absolute, Bacardi Light, Captain Morgan, Beefeater,
Jack Daniels, Johnny Walker Red, Seagrams 7, Jose Cuervo Gold

Heineken, Budweiser, Corona
Amstel Light, Coors Lite & Buckler (n.a.)

Premium Package Bar

Unlimited Consumption of Mixed Drinks, Beer, Wine & Soft Drinks
Bartender Charge \$95.00 (per 100 guests)

One Hour 15.00

Two Hours 21.00

Three Hours 24.00

Four Hour 28.00

Five Hours 31.00

Premium Host Bar

Bartender Charge \$95.00 (per 100 guests)

Wine 8.00

Martini Manhattan 8.50

Mixed Drinks Rocks 7.50

Imported Beer 6.00

Domestic Beer 5.00

Soft Drinks 2.50

Bottled Water 3.00

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Banquet Prices are Subject to Change. A 20% gratuity and 7% state tax will be added to food prices.

DELUXE SELECTIONS

Champagne Toast

Paul Louis Blanc d Blanc

Lockwood Chardonnay,
Merlot & Cabernet Sauvignon

Kris Pinot Grigio

Grey Goose, Kettle One, Absolut Citron, Stolichnoff Orange, Bombay Sapphire
Crown Royal, Johnny Walker Black, Chivas Regal
Premium Selections Included

Heineken, Budweiser, Corona
Amstel Light, Coors Lite & Buckler (n.a.)

Deluxe Package Bar

Unlimited Consumption of Mixed Drinks, Beer, Wine & Soft Drinks
Bartender Charge \$95.00 (per 100 guests)

One Hour 19.00

Two Hours 24.00

Three Hours 29.00

Four Hours 34.00

Five Hours 39.00

Deluxe Host Bar

Bartender Charge \$95.00 (per 100 guests)

Wine 10.00

Martini Manhattan 10.00

Mixed Drinks Rocks 9.00

Imported Beer 6.00

Domestic Beer 5.00

Soft Drinks 2.50

Bottled Water 3.00

WINE LIST

Sparkling

Prosecco NV, Zardetto, Veneto, Italy	30
Jacquesson 'Cuvee 730' Brut NV, Champagne, France	60
Laurent Pierre Brut NV, Champagne, France	65
Champagne Fleury Rose Brut NV, Champagne, France.....	73

White Wines

Pinot Grigio 2005, Kris, Veneto, Italy	30
Chardonnay 2004, Liberty School, Paso Robles, CA	30
Sauvignon Blanc 2005, Frogs Leap, Napa, CA.....	35
Chardonnay 'Russian River Ranches' 2005, Sonoma Cutrer, Sonoma, CA.....	38
Conundrum 2005 (Blend of 5 grapes), Caymus, CA	44
Chablis "1er Cru Vaillons" 2004, Verget, Burgundy, France	48
Chardonnay 2003, Mer Soleil, Central Coast, CA	62

Red Wines

Cabernet Sauvignon 2004, Liberty School, Paso Robles, CA	30
Zinfandel 2004, Seghesio, Sonoma, CA	35
Pinot Noir 'E state' 2005, De Loach Vineyards, Sonoma, CA	36
Malbec 2004, Nicolas Catena, Mendoza, Argentina	40
Cabernet Sauvignon 2001, Rombauer, Napa, CA.....	62
Cain 'Concept' 2001 (Cabernet Blend), Cain Vineyards, Napa, CA	68
Cabernet Sauvignon 2002, Stag's Leap Wine Cellars, Napa, CA.....	75
Merlot 2003, Shafer, Napa Valley, CA	75
Merlot 2004, Duckhorn, Napa Valley, CA	80
Cabernet Sauvignon 2002, Darioush, Napa, CA	94
Pinot Noir 'Red Hills E state', Archery Summit, Willamette Valley, OR.....	120
Dominus 2001 (Cabernet Blend), Napa, CA	130
Opus One 2001, Napa, CA	225