

REFRESHMENTS

THE COFFEE SHOP

Fresh roasted coffee, decaf, tea, and water
\$2.00

THE CORNER COFFEE SHOP

Fresh roasted coffee, decaf, tea, chilled fruit
juices, assorted soft drinks and water
\$3.75

THE CONTINENTAL

Assorted gourmet Danish
Fresh roasted coffee, decaf, tea,
and chilled fruit juices
\$ 5.95
Fresh cut fruit salad cups
add **\$1.50**

DOUGHNUT BREAK

Assortment of fresh donuts and chocolate éclairs
Fresh roasted coffee, decaf, tea,
and chilled fresh fruit juices
\$6.25
Fresh cut fruit salad cups
add **\$1.50**

CASA DA SALSA

Mad Mex house made original salsa,
fire roasted salsa, fresh guacamole,
black bean dip, Big B cheese dip served
with locally made blue corn tortilla chips
Iced tea and assorted soft drinks
\$6.75

THE PICKA DIPPA

House made roasted garlic and pumpkin
seed hummus, three cheese~ spinach dip,
creamy ranch style dip served with
handmade grilled flat breads
Fresh roasted coffee, decaf, tea, and assorted soft drinks
\$6.75

JUICE SERVICE

Chilled fruit and vegetable juices
including cranberry, orange, apple,
pineapple and tomato
\$2.75

COLD BEVERAGES

Assorted soft drinks or bottled water
\$1.75

THE BAKERY

Assorted gourmet Danish, muffins,
bagels and cream cheese,
Fresh roasted coffee, decaf, tea,
and chilled fruit juices
\$6.95
For fresh cut fruit salad cups
add **\$1.50**

HEALTHY START

Fresh cut fruit salad, yogurt, granola,
bananas, bran muffins
Fresh roasted coffee, decaf, tea,
and chilled fresh fruit juices
\$6.25

COOKIE BREAK

Double chocolate chunk, oatmeal
raisin, old fashioned peanut butter
cookies, and warm fudge brownies
Fresh roasted coffee, decaf, tea,
and assorted soft drinks
\$6.25

SNACKS BY THE POUND

Honey Roasted Peanuts	\$13.00/lb.	Pretzels and Mustard Dip	\$ 9.00/lb.
Fancy Mixed Nuts	\$19.00/lb.	Potato Chips and Herbed Dip	\$ 9.00/lb.

Revised 11/29/2011

*Please add 6% Sales tax and 18% Taxable Service Charge
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PLATED BREAKFAST

WAFFLES AND STRAWBERRY COMPOTE

Belgian waffles with a warm strawberry compote,
topped with fresh whipped cream

Scrambled eggs

Grilled ham

Coffee, tea and chilled juices

\$8.50

GOOD MORNING QUESADILLA

Scrambled eggs, home fries with grilled
peppers and onions, jack cheese folded in a crispy
honey-wheat tortilla served with house made salsa
and sour cream

Coffee, tea and chilled juices

\$8.25

BREAKFAST BURRITO

Black beans, mexican rice, scrambled eggs
and jack cheese wrapped in a warm flour tortilla
served with house made salsa and sour cream

Coffee, tea, and chilled juices

\$8.50

FRUIT AND GRANOLA

Whipped vanilla yogurt
Honey scented granola served
with fresh strawberries, and sliced melons
Grilled handmade flat breads
Coffee, tea, and chilled juices

\$8.25

BREAKFAST BUFFETS

THE ALL-AMERICAN

(Groups of 25 or more)

Fresh hand cut fruit salad

Blueberry muffins and English muffins

Roasted red skin home fries with red peppers

Grilled chicken hash

Fluffy scrambled eggs

Belgian waffles

Grilled ham and bacon

Assorted cereals

Coffee, tea, and chilled juices

\$12.75

THE SUNRISE ON PUGH

(Groups of 25 or more)

Fresh hand cut fruit salad

Assorted gourmet Danish and bagels

Crispy hash brown triangles

Grilled veggie frittata with zucchini, spinach,
wild mushrooms, and aged cheddar

Choice of Belgian waffles or French toast

Turkey sausage and bacon

Assorted cereals

Coffee, tea, and chilled juices

\$12.75

CHEF'S CHOICE

(Groups of less than 25)

Scrambled Eggs

Bacon & Sausage

Hashbrowns

Assorted Cereals

Assorted Bagels

Coffee, Tea, and Assorted Juices

\$12.50

BRUNCH

Mixed spring greens with creamy
balsamic or house made bleu cheese dressing
Fresh hand cut fruit salad
Fluffy scrambled eggs
Grilled veggie and chicken hash with aged cheddar
Grilled ham and bacon
Oven roasted red bliss potatoes with red peppers
Fresh grilled asparagus tips
Chicken cordon bleu
House made grilled vegetable lasagna
Assorted gourmet Danish and bagels
Chilled juice, coffee and tea
\$15.95

ALSO AVAILABLE ARE:

Omelets prepared to order with:
Ham, bacon, roasted peppers and onions, grilled portabellas,
broccoli, jack and cheddar cheese
\$3.00pp additional

Carved top round of beef
with warm kaiser rolls and horseradish coulis
\$3.00pp additional

LUNCHEON BUFFETS

DELI BUFFET

Baked potato soup with aged cheddar
Mixed green garden salad
Creamy potato salad with fresh herbs
Roast beef, smoked turkey breast, ham, and salami
Swiss and American cheeses
Sliced red onions, tomatoes, pickles, lettuce
Mustard, mayonnaise, horseradish
Assorted pies
Fresh baked breads
Coffee, tea, and iced tea
\$13.95

THE CORNER DELI BUFFET

Salads

Baby greens salad with parmesan
Creamy potato salad with fresh herbs

Sandwiches

Smoked turkey breast on basil foccacia
Roast beef on French baguette with gorgonzola
Grilled curried chicken salad on Kaiser bun
Baked Italian with bold marinara
Lettuce, tomato, condiments
Cheesecake
Coffee, tea, and iced tea
\$16.95

CHEF'S CHOICE BUFFET

Soup du jour
Create your own salad with assorted seasonal
greens and fresh garden vegetables
Chef prepared hot entrée choice of
Beef, chicken or fish
Chef's choice sides
Assorted desserts
Rolls and butter
Coffee, tea, iced tea
\$12.50

ITALIAN BUFFET

Romaine lettuce with Caesar dressing on side
Assorted cheese and olive tray
Fresh cut broccoli salad with aged cheddar
Hearty minestrone soup
Meat lasagna
Stuffed shells with a roasted tomato parmesan cream
Sautéed zucchini, yellow squash and cherry tomatoes
White rice
Cheesecake
Rolls and butter
Coffee, tea, and iced tea
\$12.95

SOUTH OF THE BORDER BUFFET

Tortilla soup
Tossed garden salad
Hard taco shells, soft flour tortillas,
Beef and chicken fajitas, cojita cheese enchiladas
Mexican rice and black beans
Lettuce, house made pico, house made salsa,
Sour cream, shredded cheddar and Monterey jack cheeses
Local tortilla chips
Fresh guacamole
Assorted desserts
Coffee, tea, and iced tea
\$13.95

LUNCHEON ENTREES

Entrées are served with salad, rolls and butter, chef's choice of sides, dessert, coffee, decaf, tea, or iced tea.

LONDON BROIL

Fresh cut tender flank steak broiled and finished with fresh rosemary natural reduction.

\$15.25

PORTABELLA CAPS

Baked portabella caps with a spinach and goat cheese stuffing and a red pepper coulis

\$11.50

BAKED STUFFED FLOUNDER

Fillet of flounder stuffed with bay shrimp and jumbo lump crab with a lemon butter sauce

\$13.25

STUFFED PORK LOIN

Pork tenderloin with garlic spinach in a madeira sauce

\$12.25

ROAST OF YOUNG TURKEY

Carved herb crusted turkey breast with caramelized onions

\$11.50

TARRAGON CHICKEN

Grilled herb rubbed chicken with fresh tarragon vin blanc

\$11.50

BEEF TIPS AND FETTUCINI

Sautéed marinated beef strips with fresh herbs and wild mushroom jus

\$12.50

VEGETABLE LASAGNA

Fresh egg pasta layered with parmesan, fresh ricotta and mozzarella

\$11.50

CHICKEN BREAST

Grilled marinated chicken breast over penne pasta tossed with roasted garlic and sun dried tomatoes

\$11.50

LUNCHEON EXPRESS

For a quick service lunch option, we offer the Classic Turkey BLT.

Turkey breast, peppered bacon, leaf lettuce, sliced tomato, American cheese in a wheat tortilla and chips.

Chef's choice dessert

Choice of: coffee, tea, decaf, iced tea or lemonade

\$11 per person

SOUPS AND APPETIZERS

(Choice of one)

Fresh Cut Fruit

Baked potato soup with aged cheddar

Smokey turkey-chipotle chili with red beans

Shrimp and roasted tomato bisque with herbed crème fraîche
(additional \$1.50 per person)

Mini jumbo lump crab cakes with cocktail sauce

Sauteed mushrooms with roasted garlic and white wine

Chilled salmon in grape leaves with lemon-pine nut vinaigrette

Grilled portabello mushroom topped with mozzarella and black olive pesto

Coriander-crusting shrimp over creamy polenta
(additional \$2.50 per person)

SALADS

(Choice of one)

Mesclun greens and goat cheese with balsamic vinaigrette

Crispy romaine in creamy garlic dressing with toasted croutons

Caribbean mixed greens with cashews and minted melon vinaigrette

Arugula salad with cremini mushrooms, pancetta, and Vermont goat cheese
(additional \$1.00 per person)

DESSERTS

(Choice of one)

Double chocolate confusion, warm apple dumplings, chocolate chunk bread pudding,

Seasonal fruit with crème chantilly, New York cheesecake,

Carrot cake with cream cheese icing, pecan pie, strawberry shortcake,

Ice creams and sorbets

DINNER ENTREES

Entrées include appetizer or soup, salad, appropriate seasonal accompaniments, rolls and butter,
Dessert, coffee, decaf or tea

TENDERLOIN OF BEEF AU POIVRE

Roasted whole and sliced,
served with wild mushroom sauce

\$35.95

NEW YORK STRIP STEAK GORGONZOLA

Grilled and topped with gorgonzola cheese
and finished under the broiler

\$27.95

GRILLED DOUBLE PORK LOIN CHOP

In tomato-sage jus

\$26.95

GRILLED HERBED ATLANTIC SALMON

In a lemon caper beurre blanc

\$25.95

CHICKEN CORDON BLEU

Boneless breast of chicken filled with ham & cheese

\$24.95

BAKED FILET OF SOLE

Stuffed with shrimp and crab,
laced with a light white wine glaze

\$25.95

CHICKEN BREAST CALVADOS

Boneless breast with seasoned bread stuffing,
served with apple-jack sauce

\$24.95

HEARTY VEGETABLE PARCEL

Portabello mushroom, spinach, and roasted red pepper
baked in puff pastry and served with shallot sauce

\$22.95

CRANBERRY CHICKEN BREAST

Grilled boneless breast in a light goat cheese cream sauce
with fresh sage and dried cranberries

\$24.95

DINNER BUFFETS

All dinner buffets come with chef's choice seasonal vegetables and sides
Fresh baked rolls and mozzarella filled breadsticks, whipped butter

ONE ENTRÉE- \$25.95 ~ TWO ENTREES- \$27.95~ THREE ENTREES- \$29.95

SALAD STATION

Create your own salad with mixed seasonal greens, assorted fresh garden vegetables, green olives, home made croutons, artichoke hearts and assorted house made dressings and vinaigrettes

ENTREES

- Poultry**
 - Grilled herb rubbed chicken breast with a parmesan cream
 - Sage rubbed roasted turkey breast with traditional stuffing and pan gravy
 - Oven roasted chicken breast wrapped in black forest ham with aged cheddar
 - Grilled herb rubbed chicken breast finished with a shrimp mornay
 - Sesame crusted chicken breast with a honey hoisin sauce
 - Roasted chicken florentine with artichoke hearts
 - Sauteed chicken breast with a saffron cream
- Beef**
 - Grilled marinated strip steaks with baby portabello shitake mushroom compote
 - Pan roasted beef tips with a roasted garlic red wine reduction
 - Grilled marinated sliced flank steak finished with sautéed peppers and onions
- Pork**
 - Black peppercorn crusted pork loin with roasted shallots and a natural reduction
 - Pulled bbq pork over house made cheddar scallion biscuits
 - Penne pasta with roasted red peppers, wild mushroom compote and grilled Italian sausage, finished with a hearty marinara
- Seafood**
 - Grilled salmon with tropical mango chutney
 - Grilled atlantic salmon with roasted garlic dill coulis
 - Stuffed flounder with a crab laced white wine cream
 - Broiled candied cod with miso honey soy reduction
 - House made seafood lasagna with jumbo lump crab and sautéed shrimp
- Vegetarian**
 - House made three cheese vegetable lasagna with grilled vegetables
 - Pasta primavera with sautéed zucchini, asparagus tips, sun dried tomatoes and roasted garlic
 - House made cheese raviolis with a roasted tomato shallot cream

DESSERT~ CHOICE OF TWO

Fudge lava cakes
Double chocolate confusion
Assorted cookies and brownies
Assorted cheesecakes with fresh strawberries
Strawberry shortcake
Assorted ice cream cups

Coffee, tea, and water

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HORS D' OEUVRES

PRICES PER 100 PIECES
(Minimum 50 Pieces)

COLD HORS D' OEUVRES

Melon wrapped with prosciutto.....	125.00
Smoked salmon on crostini with caper remoulade.....	175.00
Assorted finger sandwiches	120.00
Olive tapenade on crostini.....	75.00
Curried chicken salad in cucumber cups.....	75.00
Stuffed tomatoes and assorted olives	130.00
Curried cucumber with roasted red pepper and herb cream cheese.....	75.00
Chilled spicy grilled shrimp with a roasted tomato coulis.....	225.00
Wild mushroom tartlet with caramelized onions and walnuts.....	150.00
Assortment of bruschetta.....	100.00
Assorted traditional petit fours.....	100.00
Assorted cream puffs and custard éclairs.....	125.00

HOT HORS D' OEUVRES

Barbecued salmon skewers with lemon dill yogurt sauce	125.00
Thai chicken sate with peanut dipping sauce	125.00
Thai red curry beef sate with coconut banana dipping sauce	125.00
House made pork and shrimp spring rolls with sweet and sour sauce	150.00
Phyllo shells filled with spinach and feta	125.00
Wild mushroom and gorgonzola in phyllo cup	125.00
Coconut coated fried shrimp	225.00
Petite spicy salmon crab cakes	175.00
Miniature crab cakes with caper rémoulade	225.00
Crab and jalapeno quesadillas	125.00
Black bean pineapple quesadillas	75.00
Teriyaki grilled shrimp sate	200.00
Herbed zucchini fritters with pesto	75.00
Pork dumplings with ginger soy dipping sauce	75.00
Spinach-mushroom dumplings with red pepper dipping sauce	50.00
Jumbo mushroom caps filled with shrimp & crab <i>or</i> sausage & herb stuffing	145.00
Buffalo wings with bleu cheese dressing & celery sticks	100.00
Mini meatballs: Swedish or barbecue	125.00
Coconut chicken with orange marmalade	150.00
Mozzarella sticks with marinara.....	100.00
Peppered chicken kabobs.....	120.00
Chicken tenders with honey dijon.....	120.00

HORS D' OEUVRES

PRICE FOR 25 GUESTS

HORS D' OEUVRES BY THE TRAY

<u>Crudités</u> – A selection of fresh market vegetables served raw with 2 dipping sauces	\$46.00
<u>Fruit Platter</u> - Fresh sliced seasonal fruit platter with caramel and yogurt dipping sauces	\$60.00
<u>Domestic Cheese Board</u> – A selection of domestic cheeses with fruit, breads and crackers	\$60.00
<u>Relish Tray</u> – An assortment of grilled, roasted and/or marinated vegetables with olives, capers and anchovies	\$70.00
<u>Select Cheese Board</u> – A selection of imported and specialty domestic cheeses with fruit, breads and crackers	\$100.00
<u>Antipasti Platters</u> – An assortment of fresh salads, spreads and vegetables	\$225.00

BY THE POUND

Honey roasted peanuts	\$13.00/lb
Fancy mixed nuts	\$19.00/lb
Potato chips and herb dip	\$9.00/lb
Pretzels and mustard dip	\$9.00/lb

FROM THE CARVERY

SERVED WITH ROLLS AND APPROPRIATE ACCOMPANIMENTS

Top round of beef	\$175.00 (serves approx. 100)
Herb roasted beef tenderloin	\$150.00 (serves approx. 25)
Bone-in smoked Virginia ham	\$125.00 (serves approx. 90)
Whole roasted turkey breast	\$125.00 (serves approx. 60)

BANQUET BEVERAGE SERVICE

HOST BAR

The Host will be charged the cost of each drink plus an 18% service charge.
Charges will be added to the bill for the event.

CASH BAR

Guests pay for their own beverages.

BEVERAGE BRANDS

Preferred - \$4.50

Absolute Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Light Rum
Jack Daniels
Jim Beam
Dewar's Scotch
DeKuyper Amaretto
Jose Cuervo Gold
DeKuyper Peach Schnapps
Triple Sec
Kahlua

Premium - \$5.50

Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Bacardi Light Rum
Maker's Mark
Crown Royal
Chivas
Amaretto DiSaronno
Jose Cuervo 1800
DeKuyper Peach Schnapps
Combiar
Kahlua

BEER

Bottle beers are Miller Light, Yuengling Lager at \$3.75 and Sierra Nevada Pale Ale and Corona- \$4.50
Additional selections are available upon request.

Domestic Kegs \$175.00.

Import Kegs \$225.00

WINES

A selection of house Pinot Grigio, Merlot and White Zinfandel.
\$4.50 per glass or \$45.00 per bottle

There will be a \$25.00 service fee (groups of 100 or under) if sales are less than \$250.00.

There will be a \$50.00 service fee (groups over 100) if sales under \$350.00.

It is our policy not to serve anyone shots (except for dollar dances).

We reserve the right to refuse service to anyone for any reason.