

## 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 11/25/2009

*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**

(minimum of 15 persons)

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  
**\$12.25**

### **THE SUNRISE ON PUGH**

(minimum of 15 persons)

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  
Blueberry pancakes  
Turkey sausage and bacon  
Assorted cereals  
Coffee, tea, and chilled juices  
**\$12.75**

## 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 and vegetable lasagna  
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**

## 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

**\$33.95**

### **NEW YORK STRIP STEAK GORGONZOLA**

Grilled and topped with gorgonzola cheese  
and finished under the broiler

**\$25.95**

### **GRILLED DOUBLE PORK LOIN CHOP**

In tomato-sage jus

**\$23.95**

### **GRILLED HERBED ATLANTIC SALMON**

In a lemon caper beurre blanc

**\$19.95**

### **CHICKEN CORDON BLEU**

Boneless breast of chicken filled with ham & cheese

**\$19.95**

### **BAKED FILET OF SOLE**

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

**\$22.95**

### **CHICKEN BREAST CALVADOS**

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

**\$19.95**

### **HEARTY VEGETABLE PARCEL**

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

**\$18.95**

### **CRANBERRY CHICKEN BREAST**

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

**\$19.95**

## 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

Revised 11/25/2009

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## MAD MEX SOUTHWEST BARBEQUE BUFFET

### APPETIZERS

Three flavors of wings: Southwestern, original Buffalo, and San Francisco served with blue cheese and ranch dips, celery, and carrot sticks  
Four color tortilla chips with guacamole, roasted tomato salsa, tomatillo salsa, and Yucatan black bean dip

### ENTRÉE BUFFET

Pulled barbecue pork  
Grilled Southwest chicken breast (boneless with a lime cilantro sauce)  
Barbecued chicken leg and thigh  
Black beans and red rice  
Portabella tortilla lasagna  
  
Potato salad, spicy slaw, and fresh fruit salad  
Blue corn bread, dinner rolls, and kaiser rolls

### BEVERAGES

Coffee, tea, and iced tea

### DESSERT

Apple cobbler

**\$25.95**

## 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 FOR FUNCTIONS

### 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 - \$4.00

Skyy Vodka  
Gordons Gin  
Calico Jack Rum  
Bacardi Lt. Rum  
Jack Daniels  
Jim Beam  
Jose Cuervo Gold  
Peach Schnapps  
Amaretto E'Dolce  
Seagrams 7  
Dewars Scotch  
Kahlua  
Triple Sec

#### Premium - \$5.00

Absolut Vodka  
Tanqueray Gin  
Captain Morgan  
Mount Gay Rum  
Maker's Mark  
Jose Cuervo 1800  
Peach Schnapps  
Amaretto DiSaranno  
Crown Royal  
Chivas  
Kahlua  
Triple Sec

### BEER

Bottle beers are Coors Light, Yuengling Lager at \$3.50 and Corona and Labatts at \$4.00  
Additional selections are available upon request.

Domestic Kegs \$175.00.      Import Kegs \$225.00

### WINES

A selection of house Chardonnay, Merlot and White Zinfandel.  
\$4.00 per glass or \$40.00 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.