Faculty House Menu
2016-2017
ADDITIONAL CHARGES:

Room Rental Fees
(Contact Sales Manager for Room Pricing)
Please be advised that without a Food and Beverage purchase the room rate will double

Set-Up & Break Down Labor Fee (Skyline Dining Room Only)
$190/Event

Wait Staff
$38/Hour (Minimum 5 Hours at $190)
Buffet: One (1) Wait Staff per Twenty-Five (25) Guests
Plated: One (1) Wait Staff per Ten (10) Guests
Passed: One (1) Wait Staff per Twenty-Five (25) Guests

Bartender
$38/Hour (Minimum 5 Hours at $190)
One (1) Bartender per Seventy-Five (75) Guests

Uniformed Chef / Carver
$38/Hour (Minimum 5 Hours at $190)
One (1) Uniformed Chef per Seventy-Five (75) Guests
Uniformed Chefs are optional unless otherwise noted

Coat Check Attendant
$38/Hour (Minimum 5 Hours at $190)
One (1) Coat Check Attendant per One Hundred (100) Guests
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CONTINENTAL BREAKFAST BUFFET

Continental Breakfast
Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Executive Continental Breakfast
Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Assorted Yogurt Loaves
Bagels with Cream Cheese, Fruit Preserves and Butter
Seasonal Sliced Fruit and Berries
Assorted Individual Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

HOT BREAKFAST BUFFET

American Breakfast
Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Choice of One (1) Bacon: Hickory Smoked Bacon or Turkey Bacon
Griddle Potatoes with Peppers and Onions
Scrambled Eggs with Chives
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Columbia Breakfast
Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Scrambled Organic Brown Eggs
Hickory Smoked Bacon
Griddle Potatoes
Assorted Cereals
Seasonal Fruit Salad
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

The New Yorker
Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Scrambled Organic Brown Eggs
Corned Beef Hash
Griddle Potatoes
Smoked Salmon and Gravlax Platter
Assorted Cereals
Seasonal Fruit Salad
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

$29.00 per Person
$42.50 per Person
$45.50 per Person
$56.00 per Person
$64.00 per Person
**PLATED BREAKFAST**

*Plated Breakfast selections are accompanied with:*

- Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
- Assortment of Breakfast Pastries
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brioche French Toast</td>
<td>$43.50</td>
</tr>
<tr>
<td>Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>Fresh Berries</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Pancakes</td>
<td>$43.50</td>
</tr>
<tr>
<td>Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>Blueberry Compote</td>
<td></td>
</tr>
<tr>
<td>Powdered Sugar</td>
<td></td>
</tr>
<tr>
<td>American Plated Breakfast</td>
<td>$48.50</td>
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<tr>
<td>Scrambled Organic Brown Eggs</td>
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</tr>
<tr>
<td>Hickory Smoked Bacon</td>
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</tr>
<tr>
<td>Griddle Potatoes</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>$64.00</td>
</tr>
<tr>
<td>Diced Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Capers</td>
<td></td>
</tr>
<tr>
<td>Red Onion</td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td></td>
</tr>
<tr>
<td>Hard Boiled Egg</td>
<td></td>
</tr>
<tr>
<td>Vegetable Cream Cheese</td>
<td></td>
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</tbody>
</table>

**BREAKFAST ENHANCEMENTS**

*The following items are available only as additions to your Plated or Buffet Breakfast*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Home Fried Potatoes</td>
<td>$6.50</td>
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<tr>
<td>Hash Brown Patties</td>
<td>$6.50</td>
</tr>
<tr>
<td>Apple Wood Smoked Sausage</td>
<td>$6.50</td>
</tr>
<tr>
<td>Turkey Sausage</td>
<td>$6.50</td>
</tr>
<tr>
<td>Hard Boiled Eggs</td>
<td>$26.00</td>
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<tr>
<td>Served by the Dozen</td>
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</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
**BREAKFAST SIDE ORDERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Assorted KIND Bars</td>
<td>$5.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Individual Assorted Yogurt</td>
<td>$8.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Assorted Cereals</td>
<td>$8.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>$14.50</td>
<td>per Person</td>
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<tr>
<td>Brown Sugar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raisins</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toasted Walnuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Quiches</td>
<td>$17.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Lorraine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Fruit Platter</td>
<td>$17.50</td>
<td>per Person</td>
</tr>
</tbody>
</table>

**FRESH PASTRIES – DOZEN**

- With Fruit Preserves and Butter
  - Muffins                          $24.00 per Dozen
  - Croissants                      $24.00 per Dozen
  - Danishes                        $24.00 per Dozen
  - Bagels                          $27.00 per Dozen
- Served by the Dozen

**Yogurt Station**

- Plain Yogurt                     $27.00 per Person
- Honey                            $27.00 per Person
- Fresh Berries                    $27.00 per Person
- Nut Granola                      $27.00 per Person

**Omelet Station (Chef Attendant Required)**

- Mushrooms, Tomatoes, Onions, Bell Peppers
- Cheddar and Swiss
- Ham
- Bacon

**Smoked Salmon Platter**

- Bagels with Cream Cheese         $77.50 per Platter
- Diced Tomatoes                   (serves 20 guests)
- Capers                           $77.50 per Platter
- Red Onions                       (serves 20 guests)
- Lemon                            $77.50 per Platter
- Egg                              $77.50 per Platter

**WHOLE FRUITS – DOZEN**

- Oranges                          $37.00 per Dozen
- Bananas                          $37.00 per Dozen
- Apples                           $37.00 per Dozen

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## COFFEE BREAK OPTIONS

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost</th>
<th>Per Person</th>
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<tbody>
<tr>
<td>Chocolate Dipped Strawberries</td>
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<tr>
<td>Assorted KIND Bars</td>
<td>$5.50</td>
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<tr>
<td>Individual Bags of Snacks</td>
<td>$7.50</td>
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<tr>
<td>Pretzels</td>
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<tr>
<td>Popcorn</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potato Chips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Terra Chips</td>
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<td></td>
</tr>
<tr>
<td>Individual Assorted Yogurt</td>
<td>$8.50</td>
<td></td>
</tr>
<tr>
<td>Assorted Cookie &amp; Brownies</td>
<td>$15.50</td>
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</tr>
<tr>
<td>Assorted Cookie &amp; Brownies with Coffee Service</td>
<td>$18.50</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
<td></td>
<td></td>
</tr>
<tr>
<td>By The Pound Break</td>
<td>$17.50</td>
<td></td>
</tr>
<tr>
<td>Assorted Pound Cakes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Yogurt Loaves</td>
<td></td>
<td></td>
</tr>
<tr>
<td>By The Pound Break with Coffee Service</td>
<td>$20.50</td>
<td></td>
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<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
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</tr>
<tr>
<td>Sliced Fresh Fruit</td>
<td>$17.50</td>
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<tr>
<td>Smoothie Bar (Attendant Required)</td>
<td>$21.00</td>
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<tr>
<td>Choice of Three (3) Smoothies:</td>
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<tr>
<td>Mixed Berry</td>
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<tr>
<td>Strawberry</td>
<td></td>
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</tr>
<tr>
<td>Mango</td>
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<tr>
<td>Blueberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Banana</td>
<td></td>
<td></td>
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<tr>
<td>Raspberry</td>
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<tr>
<td>Assorted Mini Sandwiches &amp; Wraps</td>
<td>$27.00</td>
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<tr>
<td>Health Break Package</td>
<td>$33.00</td>
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<tr>
<td>Fresh Cut Vegetables</td>
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<tr>
<td>Hummus</td>
<td></td>
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<tr>
<td>Individual Assorted Yogurt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit</td>
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<tr>
<td>Assorted Granola Bars</td>
<td></td>
<td></td>
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<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
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<tr>
<td>International Desserts</td>
<td>$36.00</td>
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<tr>
<td>Opera Torte</td>
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<td></td>
</tr>
<tr>
<td>Cinnamon Palmiers</td>
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<td></td>
</tr>
<tr>
<td>Madeleines</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemon Curd and Merengue</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cappuccino Crème Brule</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**LUNCH SANDWICHES & SALADS**

**Classic Sandwich Box Lunch**
Choice of Three (3) Classic Sandwiches or Classic Boxed Salads
Mayo and Mustard
Apple
Chips
Soda or Water

$33.00 per Person

**Gourmet Sandwich Box Lunch**
Choice of Three (3) Gourmet or Classic Sandwiches or Classic Boxed Salads
Mayo and Mustard
Cookie
Penne Pasta Salad
Soda or Water

$38.50 per Person

**Gourmet Sandwich Buffet**
Choice of Three (3) Gourmet or Classic Sandwiches
Mayo and Mustard
Pickles
Assorted Cookies and Brownies
Choice of Two (2) Salads: Penne Pasta, Potato, Mixed Garden or Fruit Salad
Soda or Water

$50.50 per Person

**Additional Sandwich Choice**

$4.50 per Person, per Selection

**Classic Boxed Salads**
*All salads served with an assortment of dressing packets*

Classic Caesar Salad with Grilled Chicken
Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Tofu (Vegan)
Mixed Greens Salad with Grilled Vegetables, Sliced Egg, Tabbouleh and Turkey
Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Chicken (Gluten Free)

**Classic Sandwiches**

Grilled Chicken Caesar Salad in a Wrap
Crispy Chicken with Lettuce, Tomato, Guacamole and Spicy Mayo in a Wrap
Roast Beef with Organic Greens, Tomato and Provolone on Pumpernickel
Roast Turkey with Swiss Cheese, Organic Greens and Tomato on a Brioche Roll
Virginia Ham with Mild Cheddar, Organic Greens and Tomato on a Kaiser Roll
Tuna Salad with Mesclun and Tomato in Assorted Wraps
Grilled Eggplant with Mozzarella, Arugula and Tomato on a Garlic Baguette
Curried Vegetables in an Everything Pita

**Gourmet Sandwiches**

Grilled Herbed Chicken Cutlets with Arugula and Roasted Pepper on a Multi-Grain Roll
Chicken Francese with Mozzarella, Arugula, Tomato and Citrus Dressing on a Semolina Hoggie
Roasted Sirloin of Beef with Organic Greens, Tomato, Jack Cheese and Horseradish Cream on a Club Roll
Roasted Turkey with Muenster Cheese, Lettuce and Cranberry Spread on an Herbed Pocket Roll
Roast Turkey with Tabbouleh and Wilted Kale in a Wrap
Pastrami with Caramelized Onions, Swiss Cheese and thousand Island Dressing on Pumpernickel
Black Forest Ham with Brie Cheese, Dried Fruit Compote and Green Leaf on a Ciabatta Roll
Smoked Salmon with Red Onion, Cucumber, Tomato and Chive Cream Cheese on Multi-Grain Roll
Eggplant Francese with Provolone, Roasted Red Pepper, Arugula, and Balsamic Dressing on Focaccia Bread
Black Beans with Corn, Quinoa, Romaine Lettuce, Sour Cream and Avocado Dressing in a Wrap
BUFFETS

Buffets do not include beverages
Buffets include assorted rolls and sweet butter

New York Deli  $66.00  per Person
Seasonal Soup
Caesar Salad
Chilled Primavera Pasta Salad
Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
Potato Salad
Sliced: Ham, Turkey, Roast Beef
Tuna Salad
Sliced: Cheddar, Swiss and Muenster
Assorted Sliced Breads
Assorted Cookies and Brownies

Healthy Lunch  $73.50  per Person
Cucumber and Tomato Basil Salad
Organic Greens with Apples, Walnuts and Apple Cider Vinaigrette
Mediterranean Bean Salad
Chilled Steamed Chicken and Watercress with Scallion Sesame Dressing
Cold Poached Salmon with Red Onions and Green Parsley Mayonnaise
Whole Grain Rolls
Vegetable Chips and Guacamole Dip
Sliced Fresh Fruit
Assorted Yogurt Loafs

Vegetarian Buffet  $73.50  per Person
Baby Arugula Salad with Roasted Pears, Blue Cheese and Chef’s Choice of Dressing
Tabbouleh with Asparagus Tips, Cucumber, Tomato and Citrus Vinaigrette
Roasted Wild Mushroom
Farfalle with Yogurt Sauce
Roasted Herbed Potatoes
Gemelli Pasta with Tomato Bruschetta
Steamed Vegetable Medley
Seasonal Sliced Fruit
Mixed Berry Granola and Yogurt Parfaits

Alma Mater  $73.50  per Person
Shaved Fennel and Parsley Salad with Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad with Parmesan Cheese
Bocconicini Salad with Fresh Mozzarella
Chicken Florentine with Pan Gravy on a Bed of Sautéed Spinach
Oven Roasted Cod with Tomatoes and Lemon Caper Sauce
Wild Rice Pilaf
Sautéed Escarole with Caramelized Onions
Tiramisu
Cannoli

American Buffet  $73.50  per Person
Seasonal Greens with Chef’s Choice Dressing
Roasted Asparagus with Radicchio
Classic Potato Salad
Grilled Chicken with Rosemary Jus
Seared Salmon with Dill Sauce
Penne with Mozzarella, Basil, Garlic, Tomatoes and Olive Oil
Steamed Seasonal Vegetables
Sliced Fresh Fruit
Assorted Cakes

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**PLATED MENU**

*Plated Lunches & Dinners do not include beverages*

**“Specialty Items May Have an Additional Charge per Person”**

### Lunch Combination Menu
- Choice of Soup, Entrée and Dessert: $93.00 per Person
- Choice of Salad, Entrée and Dessert: $99.00 per Person
- Choice of Appetizer, Entrée and Dessert: $112.00 per Person

### Dinner Combination Menu
- Choice of Soup, Entrée and Dessert: $99.00 per Person
- Choice of Salad, Entrée and Dessert: $105.00 per Person
- Choice of Appetizer, Entrée and Dessert: $118.00 per Person

### Terra Cotta Combination Menu
- Choice of Soup, Terra Cotta Entrée and Dessert: $109.00 per Person
- Choice of Salad, Terra Cotta Entrée and Dessert: $115.00 per Person
- Choice of Appetizer, Terra Cotta Entrée and Dessert: $128.00 per Person

### Plated Meal with Choice ofEntrée
- Two Entrées: $21.00 per Person
- Three Entrées: $33.00 per Person
11

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PLATED ENTRÉES

**Chicken**
- Seared Chicken Breast
- Saffron Tomato Couscous
- Roasted Herbed Eggplant and Chickpeas
- Spiced Tomato Demi-Glace

**Fish**
- Herb Crusted Salmon
- Butternut Squash Risotto
- Roasted Asparagus
- Beurre Blanc

**Lemon & Cracked Pepper Chicken Scaloppini**
- Roasted Garlic Brussels Sprout
- Parsnip Puree
- Chicken Au Jus

**Miso Marinated Sea Bass**
- Jasmine Rice
- Sautéed Bok Choy
- Garlic Teriyaki Sauce

**Chicken Francese**
- Creamy Polenta
- Wilted Arugula
- Tomato Bruschetta
- Pecorino Romano

**Seared Black Bass**
- Edamame
- Jasmine Rice
- Gingered Tomatoes
- Mirin Glaze

**Pan Roasted Herb French-Cut Chicken Breast**
- Sundried Tomato Orzo
- Sautéed Spinach
- Chicken Jus

**Potato Crusted Cod**
- Saffron Cauliflower Risotto
- Sautéed Spinach
- Beurre Blanc Sauce

**Beef**
- New York Sirloin
- Potatoes Au Gratin
- Sautéed Spinach
- Green Peppercorn Demi-Glace

**Vegetarian**
- Pasta Primavera
- Vegetable Napoleon
- Ginger and Garlic Vegetable Stir-Fry
- Lentil Stuffed Zucchini

**Boneless Braised Short Rib**
- Truffle Mashed Potatoes
- Roasted Root Vegetables
- Crispy Fried Onions
- Merlot Reduction

**Roasted, Sliced Beef Tenderloin**
- Roasted Fingerling Potatoes
- French Beans
- Fig and Mushroom Ragout
- Port Wine Sauce

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PLATED TERRA COTTA ENTRÉES

**Poultry**
- Blood Orange Glazed Duck Breast
- Wild Rice
- Apple Cider Brussels Sprouts

- Roasted Chicken
  - Caramelized Onions
  - Fingerling Potatoes
  - Roasted Garlic
  - Baby Artichokes
  - Sweet Vermouth

- Chicken Marbella
  - Roasted Potatoes

**Fish**
- Prosciutto Wrapped Cod
  - Artichoke, Tomato and Olive Provencal
  - Rosemary Marinated Potatoes

- Roasted Arctic Char
  - Rosemary Potatoes
  - Olives
  - Blistered Tomatoes
  - Chipotle Cream

- Cioppino Stew
  - Shelled Seafood
  - Tomatoes
  - Onion

**Vegetarian**
- Francese Eggplant Lasagna

**Beef**
- Braised Beef Short Rib
  - Roasted Sweet Potatoes
  - Spinach
  - Port Wine Demi-Glace

- Osso Bucco
  - Seasonal Root Vegetables
  - Oven Roasted Tomatoes

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PLATED DESSERTS

Raspberry Chambord Torte
Raspberry Puree

Seasonal Trio of Sorbets
Fresh Berries

Dark Belgium Chocolate Mousse Torte
Spiced Vanilla Cream

Creamy Cheese and Lemon Curd Tart

Flourless Chocolate & Raspberry Ganache Torte
Mango Mousse

Fresh Seasonal Fruit Tart

Pecan Tart
Kahlua Cream

Chocolate Flourless Torte
Zesty Blood Orange Mousse

Traditional Key Lime Tart

Salted Caramel and Chocolate Tart

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### RECEPTIONS – HORS D’OEUVRES

**1 Hour Butler Passed Hors D’Oeuvres**  
(Choice of eight)  

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$33.00 per Person</td>
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**2 Hour Butler Passed Hors D’Oeuvres**  
(Choice of eight)  

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<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$46.50 per Person</td>
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</table>

_Stationed Hors D ‘Oeuvres are an additional $10.00 per person._

### COLD HORS D’OEUVRES

- Caprese Skewer with Olives and Truffle Balsamic Glaze
- Poached Fig with Fresh Mint and Feta Cheese
- Thai Vegetarian Summer Roll
- Goat Cheese with Vegetable Confetti on an Edible Spoon
- Black Pepper Goat Cheese Tartlet with Caramelized Pineapple and Strawberry Gastrique
- Roasted Red Pepper Hummus in a Cucumber Round
- Mozzarella and Tomato Bruschetta Crostini with Fried Capers
- Asparagus Tip with Prosciutto di Parma California Roll
- Maryland Crabmeat Salad on Cucumber Round
- Spicy Tuna Tartare with Cucumber on Rice Cracker
- Shrimp Cocktail

### HOT HORS D’OEUVRES

- Vegetable Dumpling
- Assorted Quiche
- Spanakopita
- Brie Cheese with Caramelized Onions on a Crouton
- Shrimp Spring Roll
- Mini Fish taco
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer
- Brioche Crab Melt
- Chicken Pot Pie en Croute
- Mini Chicken Taco
- Chicken Sate with Creole Mustard Sauce
- Chicken Tikka
- Chicken Empanada
- Chicken and Potato Samosa
- Smoked Chicken Mac and Cheese
- Smoked Pulled Pork Slider with Tomato Poblano Relish
- Pigs in Blanket
- Beef Slider
- Beef Empanada
- Beef Wellington
- Swedish Meatball
- Andouille Sausage Bouchee with Shropshire Blue Cheddar Cheese
- Chipotle Beef Sate

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**RECEPTIONS – STATIONS**

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
<th>per Person</th>
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<tbody>
<tr>
<td><strong>Bruschetta Station</strong></td>
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<tr>
<td>Traditional Roma Tomatoes</td>
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<tr>
<td>Olive Tapenade (Green Olive, Kalamata, Red Pepper)</td>
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<td></td>
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<tr>
<td>Roasted Forest Mushroom</td>
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<tr>
<td>Toasted Ficelle</td>
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<tr>
<td><strong>Polenta Station</strong></td>
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</tr>
<tr>
<td>Creamy Polenta with Truffle Oil and Herbs</td>
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<tr>
<td>Bacon, Basil, Caramelized Shallots, Shredded Short Ribs</td>
<td></td>
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<tr>
<td>Thyme, Blistered Tomatoes, Sautéed Mushrooms and Parmesan Cheese</td>
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<tr>
<td><strong>Vegetable Crudités</strong></td>
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<tr>
<td>Carrots, Peppers, Cucumbers, Asparagus, Radishes, Cherry Tomatoes</td>
<td></td>
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<tr>
<td>Hummus</td>
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<tr>
<td>Mint Yogurt Dill Dip</td>
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<tr>
<td><strong>Cheese Platter</strong></td>
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<tr>
<td>American and European Cheeses</td>
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<tr>
<td>Crackers</td>
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<tr>
<td>Flat Bread</td>
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<tr>
<td>Breadsticks</td>
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<tr>
<td>Sliced French Baguette</td>
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<tr>
<td><strong>Lettuce Wrap Station (Chef Attendant Required)</strong></td>
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<tr>
<td>Thai Curry Short Rib</td>
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<tr>
<td>Shredded Peking Duck</td>
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<tr>
<td>Vegetables Julienne</td>
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<tr>
<td>Ginger and Chile Sauce</td>
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<tr>
<td>Five Spice Cashews</td>
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<tr>
<td>Pickled Vegetables</td>
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<tr>
<td>Crispy Rice Noodles</td>
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<tr>
<td><strong>Sports Bar Station</strong></td>
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<tr>
<td>Hot Buffalo Wings with Blue Cheese Dipping Sauce</td>
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<tr>
<td>Jalapeno Poppers</td>
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<tr>
<td>Pigs in Blankets</td>
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<tr>
<td>Nachos with Beans and Traditional Toppings</td>
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<tr>
<td><strong>Mashed Potato Station (Chef Attendant Required)</strong></td>
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<tr>
<td>Garlic Mashed Potatoes</td>
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<td></td>
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<tr>
<td>Maple Mashed Sweet Potatoes</td>
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<td></td>
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<tr>
<td>with Bacon, Shredded Cheese, Scallions, Caramelized Onions, Sautéed Mushrooms and Sour Cream</td>
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<tr>
<td><strong>Asian Station</strong></td>
<td></td>
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<tr>
<td>Sesame Chicken with Scallion Ginger Sauce</td>
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<tr>
<td>Miniature Vegetarian Spring Rolls</td>
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<tr>
<td>Cold Sesame Noodles with Vegetables</td>
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<tr>
<td>Teriyaki Chicken Wings</td>
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<tr>
<td><strong>Dim Sum Station</strong></td>
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<tr>
<td>Chicken Lemon Grass Pot Sticker</td>
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<tr>
<td>Vegetable Dumpling</td>
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<tr>
<td>Shrimp Spring Roll</td>
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<tr>
<td>Vegetable Thai Summer Rolls</td>
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<tr>
<td>Pork Dumplings</td>
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<tr>
<td>with Scallion and Soy Dipping Sauce, Hot Mustard and Sriracha Sauce</td>
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</tbody>
</table>
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Pasta Station (Chef Attendant Required)  $29.00 per Person
Choice of Two (2) Pastas:
- Gemelli a la Vodka
- Ravioli with Sage Brown Butter Sauce
- Rigatoni Bolognese
- Penne Putanesca
- Orechiette with Ground Sausage, Broccoli Rabe, Garlic and Olive Oil

Antipasta Station  $30.00 per Person
- Salami, Prosciutto, Soppresatta
- Tuscan Olives and Artichokes with Fresh Herbs
- Eggplants, Zucchini, Squash, Sweet Peppers
- Bread Sticks and French Bread

Mediterranean Station  $37.50 per Person
- Hummus and Assorted Olives
- Red Pepper Dip
- Stuffed Grape Leaves
- Tabouleh Salad
- Baba Ghanoush
- Tomato and Cucumber Salad
- Toasted Pita

Cold Seafood Display  $66.00 per Person
- Jumbo Shrimps on Ice
- Cracked Crab Claws
- Chilled Oyster on the Half Shell
- Chilled Clams on the Half Shell

Sushi and Sashimi  $69.00 per Person
- Assortment of Sushi & Sashimi with Pickled Ginger, Wasabi and Soy Sauce
  (5 Pieces per Person)

Carving Stations
All Reception Carving Items served with Silver Dollar Rolls, appropriate condiments and garnishes
All Items Require a Carver
- Roasted Turkey Breast  $14.50 per Person
- Whole Roasted Strip Loin  $33.00 per Person
- Rack of Lamb  $40.50 per Person
- Filet of Beef  $42.50 per Person
- Cedar Plank Salmon  $46.50 per Person

Chocolate Fountain  $33.00 per Person
Chocolate Fountain with Assorted Dippables

Gelato Station  $29.00 per Person
Chocolate, Vanilla, Hazelnut and Mango Gelato
### Beverages

**Coffee Service**  
Coffee, Decaffeinated Coffee and Assorted Teas  
$10.00  per Person

**Soda Package**  
Assorted Sodas and Bottled Water  
$8.50  per Person

**All Day Beverage Service**  
Assorted Sodas, Water, Coffee, Decaffeinated Coffee and Assorted Teas  
$22.50  per Person

### Bar Packages

**Full Premium Bar (1st Hour)**  
Mixed Drinks  
House Wines  
Beers  
Sodas  
$26.50  per Person

**Each Additional Hour**  
Mixed Drinks  
House Wines  
Beers  
Sodas  
$14.00  per Person, per Hour

**Limited Bar (1st Hour)**  
House Wines  
Beers  
Sodas  
$21.50  per Person

**Each Additional Hour**  
House Wines  
Beers  
Sodas  
$11.00  per Person, per Hour

**Non-Alcoholic Bar (5 Hours)**  
Sodas  
Mineral Water  
$11.50  per Person

### Bar on Consumption Pricing

**House Champagne**  
$44.50  per Opened Bottle

**Red or White Wine**  
$36.00  per Opened Bottle

**Mixed Drinks**  
$12.00  per Drink

**Imported Beer**  
$11.00  per Bottle

**Domestic Beer**  
$10.00  per Bottle

**Martinelli’s Sparkling Cider**  
$12.50  per Bottle

**Assorted Soda and Mineral Water**  
$6.50  Each

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