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)
$195/Event

Wait Staff
$39/Hour (Minimum 5 Hours at $195)
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
$39/Hour (Minimum 5 Hours at $195)
One (1) Bartender per Seventy-Five (75) Guests

Uniformed Chef / Carver
$39/Hour (Minimum 5 Hours at $195)
One (1) Uniformed Chef per Seventy-Five (75) Guests
*Uniformed Chefs are optional unless otherwise noted*

Coat Check Attendant
$39/Hour (Minimum 5 Hours at $195)
One (1) Coat Check Attendant per One Hundred (100) Guests

ICON LEGEND:

- Vegetarian
- Vegan
- Gluten Free
CONTINENTAL BREAKFAST BUFFET

Continental Breakfast $29.00 per Person
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 $42.50 per Person
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
Minimum of Ten (10) Guests

American Breakfast $45.50 per Person
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 $56.00 per Person
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 $64.00 per Person
Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Eggs Benedict
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
# BREAKFAST SIDE ORDERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hash Brown Patties</td>
<td>$6.50 per Person</td>
</tr>
<tr>
<td>Applewood Smoked Sausage</td>
<td>$6.50 per Person</td>
</tr>
<tr>
<td>Turkey Sausage</td>
<td>$6.50 per Person</td>
</tr>
<tr>
<td>Individual Assorted Yogurt</td>
<td>$8.50 per Person</td>
</tr>
<tr>
<td>Assorted Cereals</td>
<td>$8.50 per Person</td>
</tr>
<tr>
<td>Grits</td>
<td>$14.50 per Person</td>
</tr>
<tr>
<td>brown sugar, raisins and toasted walnuts</td>
<td></td>
</tr>
<tr>
<td>Individual Quiches</td>
<td>$17.50 per Person</td>
</tr>
<tr>
<td>Lorraine Vegetable</td>
<td></td>
</tr>
<tr>
<td>Sliced Fruit Platter</td>
<td>$17.50 per Person</td>
</tr>
<tr>
<td>Hot Breakfast Wraps</td>
<td>$18.00 per Person</td>
</tr>
<tr>
<td>Choice of Two Wraps:</td>
<td></td>
</tr>
<tr>
<td>Bacon, Egg and Cheese</td>
<td></td>
</tr>
<tr>
<td>Sausage, Egg and Cheese</td>
<td></td>
</tr>
<tr>
<td>Egg and Cheese</td>
<td></td>
</tr>
<tr>
<td>Fresh Pastries (Served By The Dozen)</td>
<td></td>
</tr>
<tr>
<td>Croissants</td>
<td>$24.00 per Dozen</td>
</tr>
<tr>
<td>Danishes</td>
<td>$24.00 per Dozen</td>
</tr>
<tr>
<td>Muffins</td>
<td>$24.00 per Dozen</td>
</tr>
<tr>
<td>Bagels (Served By The Dozen)</td>
<td>$27.00 per Dozen</td>
</tr>
<tr>
<td>with cream cheese, fruit preserves and butter</td>
<td></td>
</tr>
<tr>
<td>Hard Boiled Eggs (Served by the Dozen)</td>
<td>$26.00 per Dozen</td>
</tr>
<tr>
<td>Yogurt Station</td>
<td>$27.00 per Person</td>
</tr>
<tr>
<td>with honey, fresh berries and nut granola</td>
<td></td>
</tr>
<tr>
<td>Omelet Station (Chef Attendant Required)</td>
<td>$30.00 per Person</td>
</tr>
<tr>
<td>mushrooms, tomatoes, onions and bell peppers</td>
<td></td>
</tr>
<tr>
<td>Cheddar and Swiss</td>
<td></td>
</tr>
<tr>
<td>Ham and bacon</td>
<td></td>
</tr>
<tr>
<td>Whole Fruits (Served by the Dozen)</td>
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</tr>
<tr>
<td>Apples</td>
<td>$37.00 per Dozen</td>
</tr>
<tr>
<td>Oranges</td>
<td>$37.00 per Dozen</td>
</tr>
<tr>
<td>Bananas</td>
<td>$37.00 per Dozen</td>
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<tr>
<td>Smoked Salmon Platter</td>
<td>$77.50 per Platter</td>
</tr>
<tr>
<td>with bagels with cream cheese</td>
<td>(serves 20 guests)</td>
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<tr>
<td>capers, diced tomatoes, lemon, red onions and sliced egg</td>
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</tbody>
</table>
## BREAK OPTIONS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Per Person</th>
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</thead>
<tbody>
<tr>
<td>Assorted KIND Bars</td>
<td>$5.50</td>
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</tr>
<tr>
<td>Individual Bags of Snacks</td>
<td>$7.50</td>
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</tr>
<tr>
<td>Pretzels, Popcorn, Potato Chips, 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>Popcorn Bar</td>
<td>$10.50</td>
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</tr>
<tr>
<td>Chocolate, Kettle Corn, Salted Caramel, Chipotle</td>
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<td></td>
</tr>
<tr>
<td>Soft Pretzels</td>
<td>$11.00</td>
<td></td>
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<tr>
<td>Cinnamon, Salt</td>
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<td></td>
</tr>
<tr>
<td>Coffee Cake with Coffee Service</td>
<td>$17.50</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Fresh Fruit</td>
<td>$17.50</td>
<td></td>
</tr>
<tr>
<td>Assorted Scones with Coffee Service</td>
<td>$18.50</td>
<td></td>
</tr>
<tr>
<td>Blueberry, Chocolate Chip, Cranberry, Devonshire Cream and Plum Jam</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Glenn Wayne Doughnuts with Coffee Service</td>
<td>$21.50</td>
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<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
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<td></td>
</tr>
<tr>
<td>Chips and Guacamole</td>
<td>$25.00</td>
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</tr>
<tr>
<td>Tortilla Chips, Salsa, Corn Salsa, Pico de Gallo, Sour Cream</td>
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<td></td>
</tr>
<tr>
<td>Assorted Mini Sandwiches and Wraps</td>
<td>$27.00</td>
<td></td>
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<tr>
<td>Health Break Package</td>
<td>$33.00</td>
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<tr>
<td>Fresh Cut Vegetables, Hummus, Individual Assorted Yogurt, Seasonal Sliced Fresh Fruit, Assorted Granola Bars, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
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</tbody>
</table>
DESSERTS
Add Coffee and Tea Service for an additional $3.50 per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$5.50</td>
</tr>
<tr>
<td>Assorted Cookie &amp; Brownies</td>
<td>$15.50</td>
</tr>
<tr>
<td>By The Pound</td>
<td>$17.50</td>
</tr>
<tr>
<td>Assorted Pound Cakes</td>
<td></td>
</tr>
<tr>
<td>Assorted Yogurt Loaves</td>
<td></td>
</tr>
<tr>
<td>Mousse Station®</td>
<td>$20.50</td>
</tr>
<tr>
<td>Choose Two (2) Flavors:</td>
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</tr>
<tr>
<td>Chocolate</td>
<td></td>
</tr>
<tr>
<td>Chocolate Banana</td>
<td></td>
</tr>
<tr>
<td>Dark Chocolate</td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td></td>
</tr>
<tr>
<td>Raspberry Chocolate</td>
<td></td>
</tr>
<tr>
<td>Trio of Chocolate</td>
<td></td>
</tr>
<tr>
<td>Petit Desserts</td>
<td>$26.50</td>
</tr>
<tr>
<td>Assorted Miniature Pastries</td>
<td></td>
</tr>
<tr>
<td>Caramelized Cashews</td>
<td></td>
</tr>
<tr>
<td>Fruit Cocktail in a Martini Glass</td>
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</tr>
<tr>
<td>Lemon Bars</td>
<td></td>
</tr>
<tr>
<td>International Desserts</td>
<td>$36.00</td>
</tr>
<tr>
<td>Baklava</td>
<td></td>
</tr>
<tr>
<td>Churros</td>
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</tr>
<tr>
<td>French Beignets</td>
<td></td>
</tr>
<tr>
<td>Opera Torte</td>
<td></td>
</tr>
<tr>
<td>Zeppolas</td>
<td></td>
</tr>
</tbody>
</table>
LUNCH SANDWICHES & SALADS

Classic Sandwich Box Lunch $33.00 per Person
Choice of Three (3): Classic Sandwiches or Classic Boxed Salads
Mayo and Mustard
Apple
Chips
Soda or Water

Gourmet Sandwich Box Lunch $38.50 per Person
Choice of Three (3): Gourmet or Classic Sandwiches or Classic Boxed Salads
Mayo and Mustard
Cookie
Penne Pasta Salad
Soda or Water

Gourmet Sandwich Buffet $50.50 per Person
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

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
Mixed Greens Salad with Grilled Vegetables, Sliced Egg, Tabbouleh and Turkey
Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Chicken

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 Hoagie
Roasted Sirloin of Beef with Organic Greens, Tomato, Jack Cheese and Horseradish Cream on a Club Roll
Roast 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
Breaded Eggplant 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
***Minimum of Ten (10) Guests***
Buffets include assorted rolls and sweet butter
Buffets do not include beverages

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, Broccoli and Kale Salad with Olives, Grape Tomatoes and Lime Dressing
Organic Greens with Apples, Walnuts and Apple Cider Vinaigrette
Hearts of Palm with Tomato, Avocado and Champagne Dressing
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

Alma Mater $73.50 per Person
Shaved Fennel and Parsley Salad with Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad with Parmesan Cheese
Bocconcini Salad with Fresh Mozzarella
Chicken Florentine with Pan Gravy on a Bed of Sautéed Spinach
Seared Red Snapper with Tomatoes and Lemon Caper Sauce
Wild Rice Pilaf
Baby Carrots and Zucchini
Tiramisu
Cannoli

American Buffet $73.50 per Person
Cucumber and Tomato Basil Salad
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

Asian Buffet $73.50 per Person
Mesclun and Seaweed Salad with Shredded Carrots and Ginger Dressing
Cold Sesame Vegetable Noodles
Stir-Fry Red and Green Cabbage with Snow Peas, Mushroom, Bean Sprouts and Crispy Ginger
Thai Curry Chicken
Hoisin Glazed Sea Bass
Jasmine Rice
Almond Cookies
Mandarin Orange Segments
BUFFETS - Continued

Barbecue Buffet $73.50 per Person
- Cajun Chicken Salad
- Green Onion Potato Salad with Pommery Mustard
- Tangy Cucumber and Tomato Salad with Dill and Red Onion
- BBQ Ribs
- Fried Chicken
- Buttermilk Mashed Potatoes
- Sautéed Kale with Caramelized Onions
- Fruit Salad
- Assorted Tarts and Tortes

French Buffet $73.50 per Person
- Vegetable Niçoise Salad
- Asparagus Salad with Roasted Apple, Arugula, Goat Cheese and Apple Cider Vinaigrette
- Mesclun Salad with Chef’s Choice Dressing
- Sirloin with Green Peppercorn Sauce
- Seared Salmon with Beurre Blanc
- Potatoes Au Gratin
- Roasted Root Vegetables
- Sliced Fresh Fruit
- Assorted Mini Pastries
- Macaroons

International Buffet $73.50 per Person
- Quinoa with Bell Peppers and Toasted Pine Nuts
- Caesar Salad
- Greek Salad
- Traditional Beef Bourguignon
- Chicken Francese
- Garlic Mashed Potatoes
- Sliced Fresh Fruit
- Cheesecakes
- Assorted Mini Pastries

Italian Buffet $73.50 per Person
- Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
- Antipasto Board with Cheese, Grilled Vegetables and Cured Meats
- Arugula Salad with Roasted Pear and Crumbled Blue Cheese
- Chicken Piccata
- Shrimp Scampi with Penne in Lemon Caper Sauce
- Eggplant Rollatini
- Sautéed Broccolini with Garlic
- Sliced Fresh Fruit
- Tiramisu
- Biscotti

The Thinker $82.50 per Person
- Garden Grilled Vegetable Salad with Herbs and Roasted Garlic
- Grilled Sliced Portabella Mushrooms and Goat Cheese with Balsamic Dressing
- Herb Crusted Salmon with Beurre Blanc
- Sirloin of Beef with Cannellini Bean Ragout
- Cheese Tortellini with Pesto Broth
- Roasted Potatoes with Parmesan
- Sautéed Broccoli with Garlic
- Sliced Fresh Fruit
- Assorted Miniature French Pastries
**PLATED MENU**
*Plated Lunches & Dinners do not include beverages*

**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

**Plated Meal with Choice of Entrée**
- Two Entrées $21.00 per Person
- Three Entrées $33.00 per Person
PLATED APPETIZERS

SOUPS
Lobster Bisque
New England Clam Chowder
Butternut Squash Bisque
Roasted Tomato Soup
Italian Wedding Soup
Mushroom Barley Soup
Minestrone

APPETIZERS
Maryland Crabcake
Micro Greens
Sauce Remoulade
Salmon Crudo
Petit Micro Greens
Salmon Roe
Orange Essence
Tuna Tartar
Avocado Hash
Waffle Potatoes
Micro Greens
Roasted Duck Breast
Duck Leg Confit Crepe
Caramelized Chestnuts
Goat Cheese

SALADS
Autumn Green Salad
Red Oak Lettuce
Dried Cherries
Spiced Pine Nuts
Caramelized Apples
Burnt Honey Dressing
Boston Bibb Salad
Toasted Walnuts
Apples
Cranberries
Walnut Oil and Apple Cider Vinaigrette
Baby Kale Salad
Toasted Almonds
Crispy Shiitake
Lime Dijon Dressing
Hudson Valley Salad
Roasted Yellow Tomato Wedge
Chèvre on a Toasted Crouton
Roasted Portobello Mushroom
Tomato Vinaigrette
Baby Spinach Salad
Roasted Butternut Squash
Shaved Smoked Gouda
Honey Lemon Vinaigrette

Bistro Salad
Goat Cheese
Roasted Pear
Red Pepper
Walnut Crumbs
Champagne Vinaigrette
House Salad
Blistered Tomatoes
Radishes
Toasted Pine Nuts
Champagne Vinaigrette
Arugula and Radicchio Salad
Fried Artichoke
Toasted Pine Nuts
Red Wine Honey Dressing
Caprese Salad
Fresh Mozzarella
Beef Steak Tomato
Kalamata Olives
Basil
Balsamic Glaze
PLATED ENTRÉES

**Chicken**
- Pesto Crusted French Cut Breast
- Sun-dried Tomato Succotash
- Polenta Cake
- Caramelized Endive

- Chicken Roulade
  - Stuffed with Mushroom and Spinach
  - Peruvian Potato
  - Red Swiss Chard
  - Chardonnay Au Jus

- Pan Roasted Herb Breast of Chicken
  - Wild Rice Pilaf
  - Grilled Asparagus
  - Shallot Tomato Provencal

- Chicken Francese
  - Mashed Potatoes
  - Shaved Brussel Sprouts
  - Tomato Bruschetta
  - Pecorino Romano

**Fish**
- Herb Crusted Salmon
- Sweet Potato Orzo
- Roasted Asparagus
- Red Pepper Ragout

- Seared Arctic Char
  - Blistered Cherry Tomatoes
  - Potato Frizzle
  - Fennel
  - Pernod Essence

- Miso Marinated Snapper
  - Thai Coconut Rice
  - Shaved Bok Choy
  - Black Garlic Tamarind Sauce

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

**Beef**
- Filet Mignon
  - Sweet Potato Pommes Anna
  - Sautéed Spinach
  - Green Peppercorn Sauce

- Boneless Braised Short Rib
  - Truffle Mashed Potatoes
  - Bundled Root Vegetables
  - Caramelized Cipollini Onions
  - Basil Chips

- Roasted, Sliced Beef Tenderloin
  - Basket of Red Bliss Potatoes
  - Fava Bean Puree
  - Malibu Carrots
  - Port Wine Reduction

**Vegetarian**
- Grilled Vegetable Strudel
- Sautéed Bell Peppers
- Garlic Spinach

- Vegetable Napoleon
  - Quinoa
  - Red Pepper Coulis

- Ginger and Garlic Vegetable Stir-Fry
  - Jasmine Rice

- Lentil Stuffed Zucchini
  - Spaghetti Vegetables
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
RECEPTIONS: HORS D’OEUVRES

1 Hour Butler Passed Hors D ‘Oeuvres
(Choice of eight) $33.00 per Person

2 Hour Butler Passed Hors D ‘Oeuvres
(Choice of eight) $46.50 per Person

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
- Chilled Soba Salad in a Cucumber Round
- 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
- Bagelini with Lox and Cream Cheese
- Maryland Crabmeat Salad on Cucumber Round
- Spicy Tuna Tartare with Cucumber on Rice Cracker
- Shrimp Cocktail
- Salmon Mousse on Melba Toast
- Seared Tuna with Sweet Soy on a Crispy Rice Cracker
- Avocado and Lobster Salad
- Mini Lobster Roll
- Curried Chicken Salad
- Duck Confit Taco with Spicy Scallion Orange Marmalade
- Beef Tenderloin with Boursin Cheese
- Asparagus Tip with Prosciutto di Parma

HOT HORS D’OEUVRES

- Vegetable Dumpling
- Assorted Quiche
- Spanakopita
- Brie Cheese with Caramelized Onions on a Crouton
- Vermont Cheddar Grilled Cheese with Truffle Butter
- Fried Avocado with Tequila Salsa
- Mashed Sweet Potato Cup with Sour Cherries
- Grilled Vegetable Kebab
- Shrimp Spring Roll
- Mini Fish Taco
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer
- Chicken Pot Pie en Croute
- Mini Chicken Taco
- Chicken Sate with Creole Mustard Sauce
- Chicken Tikka
- Chicken Empanada
- Chicken and Potato Samosa
- Cranberry Glazed Short Rib Taco
- Pigs in Blanket
- Beef Slider
- Beef Empanada
- Beef Wellington
- Swedish Meatball
- Chipotle Beef Sate
- Smoked Pulled Pork Slider with Tomato Poblano Relish
## RECEPTIONS: STATIONS

<table>
<thead>
<tr>
<th>Station</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bruschetta Station</strong></td>
<td>$15.50</td>
</tr>
<tr>
<td>Traditional Roma Tomatoes</td>
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<tr>
<td>Olive Tapenade (Green Olive, Kalamata, Red Pepper)</td>
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</tr>
<tr>
<td>Roasted Forest Mushroom</td>
<td></td>
</tr>
<tr>
<td>Toasted Ficelle</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Crudités</strong></td>
<td>$22.00</td>
</tr>
<tr>
<td>Hummus</td>
<td></td>
</tr>
<tr>
<td>Mint Yogurt Dill Dip</td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Grilled Vegetables</strong></td>
<td>$22.00</td>
</tr>
<tr>
<td>Creamy Feta</td>
<td></td>
</tr>
<tr>
<td>Caramelized Onion Dip</td>
<td></td>
</tr>
<tr>
<td><strong>Cheese Platter</strong></td>
<td>$25.00</td>
</tr>
<tr>
<td>American and European Cheeses</td>
<td></td>
</tr>
<tr>
<td>Breadsticks</td>
<td></td>
</tr>
<tr>
<td>Crackers</td>
<td></td>
</tr>
<tr>
<td>Flat Bread</td>
<td></td>
</tr>
<tr>
<td>Sliced French Baguette</td>
<td></td>
</tr>
<tr>
<td><strong>Sports Bar Station</strong></td>
<td>$25.00</td>
</tr>
<tr>
<td>Hot Buffalo Wings with Blue Cheese Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>Jalapeno Poppers</td>
<td></td>
</tr>
<tr>
<td>Pigs in Blankets</td>
<td></td>
</tr>
<tr>
<td>Nachos with Beans and Traditional Toppings</td>
<td></td>
</tr>
<tr>
<td><strong>Asian Station</strong></td>
<td>$27.00</td>
</tr>
<tr>
<td>Sesame Chicken with Scallion Ginger Sauce</td>
<td></td>
</tr>
<tr>
<td>Miniature Vegetarian Spring Rolls</td>
<td></td>
</tr>
<tr>
<td>Cold Sesame Noodles with Vegetables</td>
<td></td>
</tr>
<tr>
<td>Teriyaki Chicken Wings</td>
<td></td>
</tr>
<tr>
<td><strong>Fry Station (Chef Attendant Required)</strong></td>
<td>$27.00</td>
</tr>
<tr>
<td>Choice of Three (3) Fries:</td>
<td></td>
</tr>
<tr>
<td>Avocado Fries</td>
<td></td>
</tr>
<tr>
<td>Truffle Risotto Nuggets</td>
<td></td>
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<tr>
<td>Sweet Potato Fries</td>
<td></td>
</tr>
<tr>
<td>Zucchini Fries</td>
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<tr>
<td>Portobello Mushroom Fries</td>
<td></td>
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<tr>
<td>Old Country Steak Fries</td>
<td></td>
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<tr>
<td>Choose Two (2) Dips:</td>
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<tr>
<td>Chipotle Mayo</td>
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<tr>
<td>Cheddar Cheese Sauce</td>
<td></td>
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<tr>
<td>Chimichurri</td>
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<tr>
<td>Honey Truffle Butter</td>
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<tr>
<td>Spicy Ketchup</td>
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<tr>
<td>Tequila Salsa</td>
<td></td>
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<tr>
<td><strong>Dim Sum Station</strong></td>
<td>$28.00</td>
</tr>
<tr>
<td>Choose: Steamed or Crispy</td>
<td></td>
</tr>
<tr>
<td>Chicken Lemon Grass Pot Sticker</td>
<td></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>
<td></td>
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<tr>
<td>Pork Dumplings</td>
<td></td>
</tr>
<tr>
<td><strong>Risotto Station (Chef Attendant Required)</strong></td>
<td>$29.00</td>
</tr>
<tr>
<td>Choice of Two (2) Risotto:</td>
<td></td>
</tr>
<tr>
<td>Corn Risotto Cakes with Tomato Chutney</td>
<td></td>
</tr>
<tr>
<td>Farro Risotto with Rock Shrimp and Shaved Pecorino</td>
<td></td>
</tr>
<tr>
<td>Smoked Duck Risotto with English Peas and Parmesan</td>
<td></td>
</tr>
<tr>
<td>Pancetta Risotto with Swiss Chard, Smoked Tomato and Fontina Cheese</td>
<td></td>
</tr>
</tbody>
</table>
RECEPTIONS: STATIONS - Continued

Pasta Station (Chef Attendant Required) $29.00 per Person
Choice of Two (2) Pastas: Cavatelli, Capellini, Gnocchi, Farfalle, Pappardelle, Mushroom Ravioli
Choice of Two (2) Sauces: Marinara, Chicken Bolognese, Lobster Cream, Pesto Cream, Roast Garlic, Rock Shrimp, Mushroom Ragout

South Pacific Station (Chef Attendant Required) $30.00 per Person
Seared Ahi Tuna Pizza
Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing
Pecking Duck Moo Shu Wrap
Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce
Asian Cold Slaw
Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins and Black Sesame Seed Salad

Antipasto Station $30.00 per Person
Salami, Prosciutto, Soppressata
Tuscan Olives and Artichokes with Fresh Herbs
Heirloom Carrots and Spicy French Lentils
Bread Sticks and French Bread

Moroccan Station $35.00 per Person
Chicken Tagine
Chickpea Stew
Moroccan Meatballs
Moroccan Couscous
Shirazi Salad
Falafels
Pita and Zaatar Breads
Tahini Dip

Seafood Station $48.50 per Person
Choice of Four (4) Items:
Ahi Tuna with Seaweed Salad
Salmon Rillettes with Truffle Scented Toast Points
Blackened Snapper with Cajun Corn
Oysters Rockefeller
Poached Salmon on Baby Spinach
Pistachio Crusted Cod with Celeriac Slaw with Olives
Served with Hollandaise, Chipotle Remoulade, Béarnaise and Smoked Chili

Carving Stations (Chef Attendant Required)
All Reception Carving Items served with Silver Dollar Rolls, appropriate condiments and garnishes
All Items Require a Carver

Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus $16.50 per Person
Whole Roasted Strip Loin with Port Wine Sauce $33.00 per Person
Rack of Lamb with Mignonette $40.50 per Person
Filet of Beef with Béarnaise Sauce $42.50 per Person
Cedar Plank Salmon with Hoisin Smoked Chili Sauce $46.50 per Person
RECEPTIONS: STATIONS - Continued

Small Plate Station (Two (2) Chef Attendants Required)  $52.00 per Person
Silver Dollar Rolls Included

Choice of Three (3) Plates:
**Martini Steak Diane**
Served with London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions and Cognac Shallot Sauce

**Chicken Milanese**
Served with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese and Red Onion Salad

**Balsamic Infused Short Ribs**
Served with Caramelized Cippolini Onions and Cranberries

**Charred Boneless Citrus Glazed Cornish Hen**
Served with Teardrop Tomato Confit and Braised Baby Fennel

**Hoisin Glazed Duck Leg Confit**
Served with Braised Red Cabbage and Scallions

**Broccolini Salad**
Served with Red Onions, Green Tomatoes and Black Garlic and Olive Confit

**Savory Wild Rice**
Served with Bell Peppers, Chickpeas and Toasted Almond Silvers
**Beverages**

**Soda Package**
Assorted Sodas and Bottled Water

$8.50 per Person

**Coffee Service**
Coffee, Decaffeinated Coffee and Assorted Teas

$10.00 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)**
Each Additional Hour
Mixed Drinks
House Wines
Beers
Sodas

$26.50 per Person
$14.00 per Person, per Hour

**Limited Bar (1st Hour)**
Each Additional Hour
House Wines
Beers
Sodas

$21.50 per Person
$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