



## **Breakfast**

### **The American - \$11.95**

Orange juice or apple juice  
Fluffy scrambled eggs  
Bacon or Link Sausage  
Hash Browns  
Biscuits  
Freshly brewed coffee, tea and decaffeinated coffee

### **Breakfast Casserole - \$13.95**

(Maximum 25 people)  
Orange juice or apple juice  
Breakfast casserole  
Hash Browns  
Biscuits  
Freshly brewed coffee, tea and decaffeinated coffee

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## **Breakfast Buffets**

### **American Breakfast - \$14.50**

Orange juice or apple juice  
Freshly baked breads and muffins  
Fluffy scrambled eggs  
Sausage links and Hickory cured bacon  
Breakfast potatoes  
Freshly brewed coffee, tea and decaffeinated coffee

### **Regal Continental Buffet - \$11.75**

Orange juice or apple juice  
An array of popular brand name cereals and grains  
Regular and low fat yogurt selection  
Muffins and Breakfast breads  
New York Style bagels and cream cheese  
Coffee, tea and decaffeinated coffee

### **The Omelet Station - \$11.75**

Add an omelet station featuring over 10 different ingredients



## **Dinner Menu**

### ***Dinner***

All entrées are served with our salad, vegetable and appropriate potato or rice  
Freshly baked rolls and butter, dessert selection, coffee, tea decaffeinated coffee

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### ***Salads***

(Select One)

#### **Caesar Salad**

Parmesan and garlic croutons, creamy Caesar dressing

#### **Field Green Salad**

Balsamic Vinaigrette dressing

#### **Country Garden Salad**

Shaved carrots, sliced cucumber and tomato, Lite Italian Vinaigrette dressing

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### ***Desserts***

(Select One)

Lemon Essence Cheesecake

Raspberry Torte

Chocolate Torte Mousse

Double Chocolate Cake

Carrot Cake



## **Dinner Menu**

### *Dinner Entrées*

#### *Beef*

#### **Roast Prime Rib of Beef - \$30.25**

Natural jus,  
Red bliss potatoes and fresh vegetables

#### **Filet Mignon - \$33.00**

Merlot demi glaze  
Blistered asparagus

#### **New York Strip Sirloin - \$32.00**

Mairie d' butter, onion frits  
And garlic mashed potatoes

#### **English Cut Sliced Roasted**

#### **Strip Loin - \$25.50**

Zinfandel glaze and sautéed mushrooms

#### **Medallions of Beef Tenderloin - \$31.00**

Cabernet roasted shallot sauce  
English rotis potatoes

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## **Seafood and Chicken**

#### **Jumbo shrimp - \$31.50**

Filled with lump crab meat  
And fine herbs

#### **Mediterranean Chicken - \$24.25**

Topped with sun dried tomato pesto, roasted  
red peppers and melted mozzarella cheese

#### **Seared Filet of Salmon - \$29.75**

Jasmine rice, whole grain mustard sauce

#### **Chicken Piccata - \$24.25**

Sautéed with Chardonnay  
Lemon juice and capers

#### **Grilled Breast of Chicken - \$24.25**

Honey Dijon glaze  
Fresh rosemary and redskin potatoes

#### **Ginger chicken - \$24.25**

Oriental vegetable bed, teriyaki glaze

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## **Combination Dinners**

**Petite Filet Mignon with Lobster Tail - \$Market**

**Petite Filet Mignon & Shrimp Scampi - \$32.00**

**Petite Filet Mignon & Grilled Chicken - \$32.00**



## **Dinner Buffets**

### **Tex Mex Buffet - \$32.00**

(Maximum of 75 people)

#### ***Soup and Salads***

Black bean soup, cilantro cream  
Marinated mushroom salad  
Tossed green salad with lime vinaigrette  
Cole slaw, three-bean salad  
Tortellini pasta salad

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#### ***Buffet Includes***

(Select any two items)

Shredded barbecue pork  
Barbecued chicken breast  
Chicken fajitas  
Beef fajitas  
Southern Fried Chicken  
Fried Catfish  
Chicken Quesadillas  
Glazed chicken  
Frijoles  
Corn on the cob  
Mashed potatoes with gravy  
Corn bread  
Assorted rolls and butter

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#### ***Desserts***

Pecan pie with whipped cream  
Strawberry cream cake  
Lone Star apple cobbler  
Double Chocolate cake

*Selection of tea, coffee and freshly brewed decaffeinated coffee*



## **Dinner Buffets**

### **American County - \$30.00**

#### ***Salads***

Red onion, cucumber and tomato vinaigrette  
Herb rotini salad, sun dried tomato pesto  
Caesar salad, Parmesan and garlic croutons

#### ***Entrées***

(Select any two items)

Sliced roast strip loin, merlot demi glaze  
Chicken cordon bleu  
Sautéed Beef Tips  
Chicken Piccata  
Roast breast of turkey and sage dressing  
Southern Fried Chicken  
Tortellini Alfredo  
Penne Primavera Pomodori  
Chicken with sautéed mushrooms and melted mozzarella

Parisian potatoes  
Wild & Long grain rice  
Fresh vegetable bouquet

#### ***Desserts***

Cheesecake with Raspberry sauce  
Strawberry Cheesecake  
Double chocolate Cake  
Carrot Cake  
***Selection of teas, freshly brewed regular coffee***



## **Dinner Buffets**

### **Prime Rib Buffet - \$32.00**

(Minimum of 75 people)

#### ***Salads***

Field green salad with selection of dressing  
Caesar Salad  
Roasted balsamic vegetable platter  
Sliced cucumber, onion and tomato vinaigrette

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#### ***Entrées***

Chef's carved Prime rib with Horseradish cream sauce

#### **(Select any two items)**

Chicken Monterey  
Chicken Romano  
Chicken Marsala  
Seared salmon, whole grain mustard sauce  
Baked orange roughy, lemon caper sauce  
Tri colored Tortellini  
Penne Primavera Pomondon  
Roast pork loin  
Roasted herb crusted tenderloin  
  
Fried vegetable medley  
Potato au Gratin  
Roasted pepper rice

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#### ***Desserts***

Cheesecake with raspberry sauce  
Carrot Cake  
Strawberry Cake  
Double chocolate cake

***Selection of teas, coffee and freshly brewed decaffeinated coffee***



## **Luncheon**

### ***Salads & Sandwiches***

All salads and sandwiches are served with a dessert selection, coffee, tea or decaffeinated coffee and freshly brewed iced tea

#### **Grilled Chicken Wrap - \$15.25**

Boneless chicken breast, sliced and wrapped with shredded lettuce, tomato salsa, cheddar cheese and sour cream

#### **Turkey Club - \$14.50**

Smoked roast turkey and crisp bacon served with lettuce, tomato, Swiss cheese kosher dill pickle spear and served with pasta salad and Kaiser Roll

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### ***Salads***

#### **Chicken Caesar Salad - \$17.95**

Chilled Romaine lettuce, Parmesan and garlic croutons  
Tossed with our homemade Caesar Dressing with sliced grilled breasts of chicken

#### **Southern Fried Chicken - \$17.95**

Fried chicken, Pico de Gallo, Monterrey jack cheese, Artichoke hearts, black olives and lemon chive vinaigrette, mixed with crisp field greens



## **Luncheon**

### ***Luncheon Entrées***

All entrées are served with our garden fresh salad on Caesar salad, vegetables and appropriate potato rice, freshly baked rolls and butter, dessert selection and coffee, tea or decaffeinated coffee

#### **Grilled fillet of Salmon - \$20.25**

Oven roasted potatoes and fresh vegetables

#### **Chicken Romano - \$17.95**

Lightly breaded, topped with Marinara sauce and melted mozzarella cheese

#### **Chicken Marsala - \$17.95**

Portobello mushrooms with Marsala wine sauce

#### **Chicken & Shrimp Stir Fry - \$19.50**

Served over a bed of Oriental Rice

#### **Southern Fried Chicken - \$17.75**

#### **Baked Ham Steak - \$17.75**

Pineapple Salsa

#### **Penne Primavera - \$17.75**

With sliced breast of chicken and roasted vegetables

#### **Roast Sirloin or Beef - \$20.25**

Oven roasted potatoes with red wine glaze

#### **Roast Sirloin or Beef - \$20.25**

Oven roasted potatoes with red wine glaze

#### **Beef Stroganoff - \$16.95**

Served over traditional egg noodles

A 22% service charge and 10% sales tax will be applied



## **Luncheon Buffets**

### **Luncheon Buffet**

(Minimum 50 people)

#### ***Salads***

(Choice of three)

Seasonal fresh greens with assorted dressings

Tri color Pasta Salad

Cole Slaw

Mixed green Salad

Tomato, cucumber and onion vinaigrette

Fresh fruit salad

Caesar Salad

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#### ***Entrées***

**Choose two entrées: \$20.50**

#### **Beef Stroganoff**

Served over a bed of egg noodles

#### **Chicken Marsala**

Sautéed mushrooms and Marsala wine

#### **Lasagna**

Layered with seasoned beef and ricotta cheese

#### **Roast Beef**

Natural Au Jus

#### **Broil Boneless Pork Loin**

Herb crusted sliced with rosemary glaze

#### **Chicken Piccata**

Sautéed with Chardonnay, lemon butter and capers

#### **Baked Orange Roughy**

Lemon butter sauce

Chef's selection of potato or rice and vegetable of the day

#### ***Desserts***

Triple Chocolate Cake, Key Lime Pie, Cheese Cake, Coffee and tea





## **Luncheon Buffets**

### **New York Style Deli Buffets**

#### **The Mini Express - \$15.75**

**(Serves 10-15 people)**

Fresh fruit salad, mixer salad and coleslaw  
Sliced breast of turkey, roast beef and shaved ham  
Swiss and American cheese  
Multi grain rye and Kaiser Rolls  
Accompanied with slice tomatoes and onion  
An assortment of specialty mustards to include:  
Dijonnaise, Horseradish and peppercorn  
Individual bags of chips  
Dessert selection

*Coffee, tea, decaffeinated coffee and freshly brewed iced tea*

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#### **The Deli Buffett - \$17.25**

**(Serves 15-20 people)**

Fresh field salad with dressing selection  
Herbed pasta salad and coleslaw  
Sliced turkey, roast beef and shaved ham  
Sliced Swiss, American and cheddar cheeses  
Dijionnasise, horseradish and peppercorn  
White and rye breads and Kaiser Rolls  
Accompanied with sliced tomatoes, onions and kosher pickles  
Individual bags of chips  
Dessert selection

*Coffee, tea, decaffeinated coffee and freshly brewed iced tea*

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#### **Wall Street - \$18.50**

**(Minimum of 25 people)**

Tureen of chicken noodle soup  
Fresh green salad with dressing selection  
Albacore tuna, chicken salad and coleslaw  
Sliced turkey, roast beef, shaved ham and corned beef  
Sliced American, Swiss and Cheddar Cheeses  
Multi grain and rye breads and specialty rolls  
Accompanied with sliced tomatoes, onions, kosher pickles, Dijionnasise, horseradish and pepper  
Individual bags of chips  
Dessert selection

*Coffee, tea, decaffeinated coffee and freshly brewed iced tea*



### **Breaks**

#### **Good Morning America - \$9.25**

Orange juice or apple juice  
Freshly baked Danish and muffins  
Freshly brewed coffee, tea and decaffeinated coffee  
Soda and water

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#### **The Early Riser - \$8.25**

Orange juice or apple juice  
Freshly baked Danish and muffins  
Freshly brewed coffee, tea and decaffeinated coffee

#### **The American Continental - \$10.50**

Orange juice or apple juice  
Sliced fresh fruits  
Breakfast bakeries  
Golden butter croissants, Danish Pastries  
New York Style Bagels and cream cheese  
Assorted regular and diet soda  
*Freshly brewed coffee, tea and decaffeinated coffee*

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#### **Power Break - \$8.25**

Juice selection  
Fresh Fruit  
Yogurt selection  
Granola Bars  
Water

#### **Afternoon Cookie Break - \$8.25**

A selection of Cookies to include:  
White chocolate and macadamia nut, M&M  
Chocolate chip and cinnamon pecan  
Chilled whole milk, Water, Assorted regular and diet sodas  
*Freshly brewed coffee, tea and decaffeinated coffee*



## **Breaks**

### **The chairman - \$36.95**

A comprehensive menu package for the professional meeting planner inclusive of a Pre meeting continental breakfast, a mid morning break, deli lunch buffet and a afternoon break

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#### **Continental**

Orange juice or apple juice  
Sliced fresh fruit  
Breakfast bakeries  
Golden butter croissants, Danish pastries  
Assorted bran, blueberry and corn muffins  
Assorted regular and diet soda  
*Coffee, tea and decaffeinated coffee*

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#### **Mid Morning Break**

Whole fresh fruit  
Yogurt selection  
Granola bars  
Assorted regular and diet sodas and water

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#### **Deli Buffet**

Pasta salad, coleslaw  
Swiss, American and Cheddar Cheese  
Sliced turkey, roast beef, shaved ham  
Multi grain and rye bread  
Kaiser rolls  
Assorted relishes and condiments  
Featured dessert selection  
*Coffee, tea and decaffeinated coffee*

#### **Afternoon Break**

A selection of cookies to include:  
White Chocolate and Macadamia nut, M&M, chocolate chip and Cinnamon Pecan  
Assorted regular and diet sodas and water  
*Coffee, tea and decaffeinated coffee*



## **Hors d' Oeuvres Buffet**

**\$22.95 per person**

### ***Cold***

Asparagus & Prosciutto  
Salami Coronets  
Assorted deluxe canapés  
European finger sandwiches  
Shaved roast beef or ham on mini biscuits  
Farmer's vegetable crudités  
Domestic cheese and fruit tray

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### ***Hot***

Sesame chicken strips  
Sweet and Sour meatballs  
Barbeque chicken wings  
Egg rolls  
Cocktail franks



## **The Carvery**

### **Whole Side of Nova Scotia Smoked Salmon - \$97.50**

Capers, chopped red onions, parsley, chopped hard cooked egg whites and cocktail bagels  
(Serves 20 guests)

### **Roast Tenderloin of Beef - \$550.00**

Rolled in cracked black peppercorns and Dijon mustard  
Accompanied with mayonnaise, horseradish and onion rolls  
(Serves 30 guests)

### **Whole Steamship Round of Beef - \$9.00per person**

Horseradish mayonnaise, Dijon mustard and silver dollar rolls  
(Serves 150 guests)

### **Baked Sugar Cured Virginia Ham - \$7.50per person**

Molasses citrus glaze, Vidalia onion relish and herbed buttermilk biscuits  
(Serves 50 guests)

### **Whole Roasted Tom Turkey - \$8.25per person**

Honey mustard, cranberry-Georgia Pecan relish and assorted rolls  
(Serves 50 guests)

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## **The Chef's Table**

### **Taco Nacho Station - \$8.75**

#### **Featuring:**

Spicy beef and chicken tacos  
Blue corn tortillas  
Sour cream  
Monterrey Jack cheese  
Diced onions

### **Santa Fe Fajita Bar - \$9.50**

#### **Featuring:**

chicken and beef fajitas with flour tortillas  
Pico de Gallo  
guacamole and sour cream  
Shredded lettuce  
Monterrey Jack cheeses

### **Pasta Station - \$7.95**

**Enjoy fresh pasta prepared by our chef at your reception featuring:**  
Linguini Prima Vera, Fettuccini Alfredo and Angel hair with fresh seafood



## **Hors d'oeuvres & Specialty Items**

### **Hors d' Oeuvres**

#### **Cold**

**(Per 50 pieces)**

- Plump shrimp cocktail - \$162.75
  - Alaskan Snow Crab Claws - \$162.75
  - Smoked salmon pinwheels - \$115.25
  - Celery stalks with herbs cheese - \$102.75
  - European finger sandwiches - \$84.50
  - Shaved roast beef or ham on silver dollar rolls - \$108.00
  - Devilled eggs - \$102.75
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#### **Hot**

**(Per 50 pieces)**

- Spinach & Feta in Phyllo - \$96.50
  - Grilled vegetable kabobs - \$108.50
  - Teriyaki beef skewers - \$115.00
  - Coconut fried shrimp - \$126.75
  - Spinach pesto puffs - \$96.50
  - Oriental chicken wings - \$96.50
  - Firecracker wings with bleu cheese sauce - \$96.50
  - Mignonettes of beef with cognac peppercorn sauce - \$108.50
  - Baby Lamb chops with Rosemary glaze - \$199.75
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### **Light Snacks**

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|--------------------------|---------|
| Mixed nuts (per pound)   | \$17.95 |
| Potato Chips (per pound) | \$12.00 |
| Sweet Potato Chips       | \$12.00 |
| Bleu Cheese Dip          | \$12.00 |
| Spicy chunky salsa       | \$12.00 |