



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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Mid Morning Break

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

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

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)

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 |