

BANQUET  
BREAKFAST BUFFET  
**MENU**

COFFEE AND  
TEA STATION

SCRAMBLED EGGS

BREAKFAST SAUSAGE

HAM

HOME FRIES

**FRENCH TOAST**

Warm maple syrup

**MINI MUFFINS**

Banana nut, blueberry,  
and lemon poppyseed

**\$25 per person**  
*plus 21% administrative fee and 8.75% NYS tax.*

*Breakfast served until 11 am. Room rental fee may apply.*

# BANQUET BRUNCH BUFFET MENU

## STARTERS & SIDES

### COFFEE AND TEA STATION

### DINNER ROLLS

Freshly baked with creamy butter

### FRESH GARDEN SALAD

Choice of 2 dressings

### HOME FRIES OR GARLIC HERB POTATOES

### BREAKFAST SAUSAGE

### FRENCH TOAST

Warm maple syrup

### SCRAMBLED EGGS

### PENNE PASTA

Alfredo, marinara, or roasted  
tomato vodka sauce

## MAIN COURSE SELECTIONS

*Select one:*

### BALSAMIC CHICKEN

Balsamic glaze reduction

### CHICKEN MARSALA

Pan-fried in a mushroom and  
Marsala wine sauce

### ITALIAN CHICKEN

Panko encrusted with Italian herbs

### LEMON PEPPER CHICKEN

Lemon pepper cream sauce

**\$32 per person**

*plus 21% administrative fee and 8.75% NYS tax.*

*Brunch served until 2 pm. Room rental fee may apply.*

# BANQUET BREAKFAST ADD-ONS

## ASSORTED BREAKFAST PASTRIES

*\$28 per dozen*

## ASSORTED COOKIES

Freshly baked

*\$28 per dozen*

## ASSORTED FRESH FRUIT TRAYS

*\$5 per person*

## ASSORTED FRUIT BREADS

*\$3 per person*

## BACON + \$3

*\$3 per person*

## EGGS YOUR WAY

Your choice of three: ham, bacon, cheese,  
green peppers, onions, or mushrooms

*\$3 per person*

## YOGURT PARFAIT

Topped with fresh fruit and granola

*\$5 per person*

## BOTTLED WATER

*\$2 per bottle*

## COFFEE REFRESH

*\$3 per person*

## MIMOSA BAR

Champagne, orange juice, cranberry juice,  
strawberries, blueberries, raspberries

*\$7 per person*

## ORANGE JUICE & CRANBERRY JUICE

*\$3 per person*

## SODA

*\$10 per person*

# BANQUET LUNCH BUFFET MENU

## STARTERS & SIDES

**FRESHLY BREWED COFFEE AND TEA STATION**

**DINNER ROLLS**

Freshly baked with creamy butter

**FRESH GARDEN SALAD**

House dressing

**SEASONAL VEGETABLES**

**PENNE PASTA**

Marinara sauce

**POTATOES**

Buttered parsley or garlic herb

## MAIN COURSE SELECTIONS

*Select two:*

**BALSAMIC CHICKEN**

Balsamic glaze reduction

**CHICKEN MARSALA**

Pan-fried in a mushroom and Marsala wine sauce

**CHICKEN PICCATA**

Topped with a lemon caper sauce

**ITALIAN CHICKEN**

Panko encrusted with Italian herbs

**ROASTED PORK LOIN**

Sliced with an apple bourbon glaze  
or creamy whole grain mustard sauce

**ITALIAN SAUSAGE**

With peppers and onions

**MINI MEATBALLS**

Barbecue, Italian, Swedish, or Thai Chili

*\$30 per person plus 21% administrative fee and 8.75% NYS tax.*

*Lunch buffet served until 2 pm. Room rental fee may apply.*

# BANQUET DINNER BUFFET MENU

STARTERS & SIDES

FRESHLY BREWED COFFEE AND TEA STATION

DINNER ROLLS

Freshly baked with creamy butter

FRESH GARDEN SALAD

House dressing

SEASONAL VEGETABLES

PENNE PASTA

Alfredo or marinara sauce

POTATOES

Buttered parsley or garlic herb

## MAIN COURSE SELECTIONS

*Select two:*

**BALSAMIC CHICKEN**

Balsamic glaze reduction

**CHICKEN MARSALA**

Pan-fried in a mushroom and Marsala wine sauce

**CHICKEN PARMESAN**

Topped with marinara and mozzarella

**CHICKEN PICCATA**

Topped with a lemon caper sauce

**ITALIAN CHICKEN**

Panko encrusted with Italian herbs

**ROASTED PORK LOIN**

Sliced with an apple bourbon glaze  
or creamy whole grain mustard sauce

**ITALIAN SAUSAGE**

With peppers and onions

**MINI MEATBALLS**

Barbecue, Italian, Swedish, or Thai Chili

**SLICED BEEF SIRLOIN + \$2**

*\$43 per person plus 21% administrative fee and 8.75% NYS tax.*

*Dinner buffet served after 2 pm*

# BANQUET DELUXE DINNER BUFFET MENU

## STARTERS

FRESHLY BREWED COFFEE  
AND TEA STATION

DINNER ROLLS  
Freshly baked with creamy butter

*Select one:*

CAESAR SALAD

FRESH GARDEN SALAD  
House dressing

## SIDES

*Select two:*

BUTTERED PARSLEY POTATOES

GARLIC HERB POTATOES

MASHED POTATOES

SMASHED GARLIC POTATOES

CREAMY MAC & CHEESE

PENNE PASTA  
Alfredo, marinara, or roasted  
tomato vodka sauce

SIGNATURE PENNE PASTA  
Baby spinach, sun dried tomatoes,  
grape tomatoes, asparagus tips,  
garlic oil and parmesan cheese

## VEGETABLES

*Select one:*

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

GREEN BEANS & SHAVED  
CARROTS

SEASONAL VEGETABLES

## MAIN COURSE SELECTIONS

*Select two:*

BALSAMIC CHICKEN  
Balsamic glaze reduction

CHICKEN MARSALA  
Pan-fried in a mushroom  
and Marsala wine sauce

CHICKEN PARMESAN  
Topped with marinara  
and mozzarella

CHICKEN PICCATA  
Topped with a lemon caper sauce

ITALIAN CHICKEN  
Panko encrusted with Italian herbs

PESTO CHICKEN  
Creamy pesto, peppers,  
sun dried tomatoes

BAKED WHITE FISH  
Lemon butter or  
lemon pepper sauce

PORK CHOPS  
Breaded, boneless

BEEF TOP ROUND  
Sliced and served in light au jus

BEEF STROGANOFF  
Served over noodles

POT ROAST  
Roasted with root vegetables

*\$50 per person  
plus 21% administrative  
fee and 8.75% NYS tax.*

# BANQUET SIT-DOWN DUAL ENTRÉE DINNER MENU

## STARTERS

FRESHLY BREWED COFFEE  
AND TEA STATION

DINNER ROLLS  
Freshly baked with creamy butter

*Select one:*

CAESAR SALAD

FRESH GARDEN SALAD  
House dressing

## SIDES

*Select one:*

GARLIC HERB POTATOES

SMASHED GARLIC POTATOES

FLUFFY WHIPPED POTATOES

GARLIC PARMESAN WHIPPED  
POTATOES

RICE PILAF

## VEGETABLES

*Select one:*

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

GREEN BEANS & SHAVED  
CARROTS

SEASONAL VEGETABLES

## MAIN COURSE SELECTIONS

*Select one:*

BALSAMIC CHICKEN  
Balsamic glaze reduction

CHICKEN MARSALA  
Pan-fried in a mushroom  
and Marsala wine sauce

CHICKEN PICCATA  
Topped with a  
lemon caper sauce

ITALIAN CHICKEN  
Panko encrusted  
with Italian herbs

*Select one:*

BEEF TENDERLOIN  
Sliced  
*Market price*

FILET MIGNON  
*Market price*

SIRLOIN FILET  
*\$50 per person*

*21% administrative fee and 8.75% NYS tax will be added.*

# BANQUET SIT-DOWN DINNER ENTRÉE MENU

## VEGETABLES

Select one:

- BROCCOLI CROWNS
- GLAZED BABY CARROTS
- GREEN BEANS ALMONDINE
- GREEN BEANS & SHAVED CARROTS
- SEASONAL VEGETABLES

## STARTERS

FRESHLY BREWED COFFEE  
AND TEA STATION

DINNER ROLLS  
Freshly baked with creamy butter

Select one:

- CAESAR SALAD
- FRESH GARDEN SALAD  
House dressing

## SIDES

Select one:

- GARLIC HERB POTATOES
- SMASHED GARLIC POTATOES
- FLUFFY WHIPPED POTATOES
- GARLIC PARMESAN WHIPPED POTATOES
- RICE PILAF

## MAIN COURSE SELECTIONS

Split menu available for + \$2 per entrée. 2 selections maximum.

**BALSAMIC CHICKEN**  
Balsamic glaze reduction  
*\$41 per person*

**CHICKEN MARSALA**  
Pan-fried in a mushroom  
and Marsala wine sauce  
*\$41 per person*

**CHICKEN PICCATA**  
Topped with a  
lemon caper sauce  
*\$41 per person*

**ITALIAN CHICKEN**  
Panko encrusted with  
Italian herbs  
*\$41 per person*

**STUFFED CHICKEN**  
With herb stuffing  
*\$41 per person*

**SALMON**  
White wine dill sauce  
*Market price*

**BAKED SALMON**  
Herb encrusted,  
horseradish sauce  
*Market price*

**BAKED WHITE FISH**  
Lemon butter or  
lemon pepper sauce  
*Market price*

**PORK CHOPS**  
Breaded, boneless  
*\$38 per person*

**ROASTED PORK LOIN**  
House-made  
stuffing, sliced  
*\$38 per person*

**BEEF  
TENDERLOIN**  
Sliced  
*Market price*

**BLACK ANGUS  
FILET MIGNON**  
*Market price*

**BLACK ANGUS  
SIRLOIN FILET**  
*Market price*

**FILET  
MIGNON**  
*Market price*

**PRIME RIB**  
Sliced and served  
in light au jus  
*\$50 per person*

21% administrative fee and 8.75% NYS tax will be added.



## HORS D'OEUVRES

# MENU

BACON WRAPPED SCALLOPS	100 pieces	<b>\$350</b>
BRUSCHETTA ON GARLIC TOAST	100 pieces	<b>\$175</b>
CAPRESE SKEWERS	100 pieces	<b>\$250</b>
CHEESE PLATTER	Serves 100	<b>\$275</b>
CHICKEN QUESADILLAS	100 pieces	<b>\$350</b>
CRAB STUFFED MUSHROOMS	100 pieces	<b>\$300</b>
SAUSAGE STUFFED MUSHROOMS	100 pieces	<b>\$300</b>
CRUDITÉS <i>Fresh, assorted vegetables, ranch dipping sauce</i>	Serves 100	<b>\$200</b>
FRIED RAVIOLI <i>Marinara sauce</i>	100 pieces	<b>\$200</b>
FRIED VEGETABLES <i>Tempura batter, ranch dipping sauce</i>	100 pieces	<b>\$200</b>
JUMBO SHRIMP COCKTAIL	100 pieces	<b>Market Price</b>
MINI MEATBALLS <i>Barbecue, Italian, Swedish, or Thai Chili</i>	100 pieces	<b>\$225</b>
PHYLLO WRAPPED ASPARAGUS <i>With asiago cheese</i>	100 pieces	<b>\$325</b>
POTSTICKERS <i>Vegetarian, pork, or chicken teriyaki</i>	100 pieces	<b>\$250</b>
SPANAKOPITA <i>Phyllo dough filled with spinach and feta cheese</i>	100 pieces	<b>\$350</b>
RASPBERRY BRIE EN CROÛTE	100 pieces	<b>\$375</b>
FRESH FRUIT TRAY	Serves 100	<b>\$350</b>

# BANQUET BAR PACKAGES

## HOUSE BAR

VODKA  
GIN  
RUM  
WHISKEY  
BOURBON  
SCOTCH  
PEACH SCHNAPPS  
CHARDONNAY  
CABERNET  
MOSCATO  
ZINFANDEL  
BUD LIGHT  
LABATT BLUE  
ASSORTED  
JUICE & SODA

## PREMIUM BAR

SKYY VODKA  
BEEFEATER GIN  
BACARDI RUM  
CANADIAN  
CLUB WHISKEY  
JIM BEAM  
BOURBON  
DEWARS SCOTCH  
PEACH SCHNAPPS  
CHARDONNAY  
CABERNET  
MOSCATO  
ZINFANDEL  
BUD LIGHT  
ASSORTED  
JUICE & SODA

## OPEN BAR PRICING

	House	Premium
ONE HOUR	<b>\$20</b>	<b>\$28</b>
TWO HOURS	<b>\$21</b>	<b>\$29</b>
THREE HOURS	<b>\$23</b>	<b>\$31</b>
FOUR HOURS	<b>\$24</b>	<b>\$34</b>

*Additional hours based on availability  
and guarantee: + \$6 house, + \$8 premium*

## BAR ADD-ONS

CAPTAIN MORGAN  
JACK DANIELS  
MARTINI'S  
MANHATTAN'S  
SOUTHERN COMFORT

**\$7**

DOMESTIC  
BOTTLED BEER  
Two kinds

**\$7**

## WINE, BEER, & SODA BAR

ONE HOUR	<b>\$16</b>
TWO HOURS	<b>\$17</b>
THREE HOURS	<b>\$18</b>
FOUR HOURS	<b>\$20</b>

## SODA BAR

TWO HOURS	<b>\$6</b>
FOUR HOURS	<b>\$10</b>

BANQUET  
**ADD-ONS**

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**STANDARD COFFEE STATION**

REGULAR & DECAFFEINATED TEAS

REGULAR & DECAFFEINATED COFFEE

With creamer and assorted sugars

**\$3.50**

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**PREMIUM COFFEE STATION**

REGULAR & DECAFFEINATED TEAS

HOT CHOCOLATE

REGULAR & DECAFFEINATED COFFEE

Premium roast

With flavored creamers and assorted sugars

**\$4.50**

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**DESSERT MENU**

ASSORTED MINI PASTRIES

**\$9**

BROWNIES

**\$28 per dozen**

CAKE

*Select one:*

3 layer chocolate cake

3 layer strawberry cake

Carrot cake

NY style cheesecake

**\$6**

COOKIES

Freshly baked, assorted flavors

**\$28 per dozen**