

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

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	\$20	\$28
TWO HOURS	\$21	\$29
THREE HOURS	\$23	\$31
FOUR HOURS	\$24	\$34

*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	\$16
TWO HOURS	\$17
THREE HOURS	\$18
FOUR HOURS	\$20

SODA BAR

TWO HOURS	\$6
FOUR HOURS	\$10

BANQUET ADD-ONS

STANDARD COFFEE STATION

REGULAR & DECAFFEINATED TEAS

REGULAR & DECAFFEINATED COFFEE

With creamer and assorted sugars

\$3.50

PREMIUM COFFEE STATION

REGULAR & DECAFFEINATED TEAS

HOT CHOCOLATE

REGULAR & DECAFFEINATED COFFEE

Premium roast

With flavored creamers and assorted sugars

\$4.50

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