# AM Beverage Breaks 

Coffee-\$3.00
Fresh Brewed Regular and Decaffeinated Coffee and Teas

## AM Beverages- $\$ 5.00$

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Bottled Water, Orange, Apple and Cranberry Juice

## Continental Breakfasts

Continental- $\$ 7.00$
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Bottled Water, Orange, Apple and Cranberry Juice, Fresh Baked Muffins, Donuts and Breakfast Breads

Executive Continental 2-\$9.00
Fresh Brewed Regular and Decaffeinated Coffee, Assorted HerbalTeas, Bottled Water, Orange, Apple and Cranberry Juice, Fresh Baked Muffins, Assorted Sliced Bagets, Sliced Melon, Cantaloupe and Berries

## Breakfast Buffets

# Alf Breakfast Buffets are served with Orange Juice, Fresh Brewed Regular and Decaffeinated Coffee on the tables. Assorted Teas are available on request. 

Breakfast Buffet-\$10.00
Scrambled Eggs, Home Fries, Pancakes and Syrup, Bacon, Cut Fruit and Fresh Baked Muffins

Balfroom Breakfast Buffet-\$12.00
Eggs Frittata, Home Fries, French Toast with Maple Syrup, Bacon, Sausage, Fresh Baked Muffins, Sliced Meton, Sliced Cantaloupe and Berries

## Sandwich Buffet

$\$ 12.00$
Pre-Made Sandwich Buffet with Sliced Roast Beef, Ham and Turkey on Bulky Rolls or in Wraps with Tomatoes, Lettuce, Onions, Assorted Sliced Cheeses, Pickles, Chips, Soda, Water and Assorted Cookies and Brownies

## Soup \& Salad Bar

$\$ 14.00$
Choice of 2 Soups and all the ingredients to build your own Garden Salad with choice of 2 Dressings or Caesar Salad, Rolls and Butter, Soda, Water and Assorted Cookies and Brownies

Add Grilled Chicken for $\$ 2.00$
Add Grilled Shrimp for \$4.00

## Bag Lunch

$\$ 10.00$
Your choice of Sliced Turkey, Ham or Roast Beef on a Bulky Roll or in a Wrap, Fresh Whole Fruit, Chips, Coo反ies, Assorted Soda and Bottled Water

Add Pasta or Potato Salad for $\$ 1.00$

## Lunch Buffets

All Lunch Buffets are served with Fresh Brewed Regular and Decaffeinated Coffee on the tables. Assorted Teas available. Build your Own Buffet
$\$ 13.00$
Rolls, Butter and a Light Dessert
Choose a Potato

Whipped Potatoes
Roasted Red Potatoes

Garlic ItafianPotatoes
Rice pilaf
Choose a Vegetable

Cut Green Beans
Peas and Onions
Whole Corn
Choose a Pasta
$\mathcal{N}$ Noodles with Alfredo Sauce Pasta with ItalianSauce
$\mathcal{N}$ oodles with Pesto Sauce American Chop Suey
Choose a Meatball

Italian
Sweet $\mathcal{Z}$ Sour

Swedish
Barbeque

# Polynesian <br> Honey Mustard <br> Teriyaki <br> Chicken Fingers 

Choose a Fish
Baked Haddock
Fried Shrimp
Popcorn Fish
Fish Sticks

Classic Lunch Buffet-\$15.00
Turkey Divan, Rice Pilaf, Crab Stuffed Pollack, Sweet \& Sour Ham, Country Mashed Potatoes, Chef's Vegetable, Rolls, Butter and a Light Dessert

Stagedoor Lunch Buffet - $\$ 17.00$
Garden Salad with choice of Dressings, Roast Pork Loin, Tuna Casserofe, Meat or Vegetarian Lasagna, Italian Roasted Potatoes, Chef's Vegetable, Rolls, Butter and a Light Dessert

## PM Beverage Breaks

PM Beverage Break-\$3.00
Assorted Sodas and Bottled Water

PM Coffee $\mathcal{Z}$ Soda Break-\$5.00
Fresh Brewed Regular and Decaffeinated Coffee and Teas, Assorted Sodas and Bottled Water

## PSM Breaks

PSM Break-\$6.00
Assorted Sodas and Bottled Water, Fresh Whole Fruit, Cookies or Brownies

PM Pretze $\operatorname{CBreak}$ - $\$ 8.00$
Assorted Sodas and Bottled Water, Jumbo Soft Pretzels with Mustard, Cracker Jacks and Mixed $\mathcal{N}$ uts

PM Tasty Break-\$8.00
Assorted Sodas, Energy Drinks, Bottled Water, Granola Bars, TrailM Mix, Jelly Beans, MeŻMs and Ice Cream Bars

PSM Healthy Break-\$9.00
Assorted Bottled Juices, Flavored Iced Teas and Vitamin Waters, Fruit Yogurts, Granola, Sliced Fruit and Berries

## Appetizer Packages

Cocktail Snacks-\$6.00
Assorted Domestic and Imported Cheeses with Crackers,
Assorted Fresh Vegetables with Dip, Assorted Sliced
Seasonal Fruit Tray with Fresh Berries

Pre-Dinner $\mathcal{H}$ ors $\mathcal{D}^{\prime}$ 'oeutres- $\$ 10.00$
Chocolate Fountain with Fresh Strawberries and your choice of White or Milk, Chocolate, Chicken Teriyaki Bites, Assorted Domestic and Imported Cheeses with Crackers, Assorted Fresh Vegetables with Dip, Assorted Sliced Seasonal Fruit Tray

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## SocialHors D'oeuvres- $\$ 19.00^{\text {S }}$

Chocolate Fountain with Fresh Straw6erries and your choice of White or Milk,Chocolate, Assorted Domestic and Imported Cheeses with Crackers, Assorted Fresh Vegeta6les with Dip, Assorted Sliced Seasonal Fruit Tray with Fresh Berries, Itafian Meatballs, Chicken Teriyaki Bites, Fried Shrimp with Cocktail Sauce, Cra6 Dip with Baguettes, Ham, Chicken and Egg Salad Finger Rolls

## Add these Appetizers

## Swedish Meatballs

Spanakopita
Shrimp Cocktail ..... $\$ 8.00$$\$ 5.00$
Mini Spring Rolls ..... $\$ 4.00$
Sausage Stuffed Mushrooms ..... $\$ 4.00$
Bacon Wrapped Scallops ..... $\$ 8.00$
Mini Franks in Puff Pastry ..... $\$ 4.00$
Assorted $\operatorname{Mini}$ Quiche ..... $\$ 4.00$
Other Appetizers available on additional menu, please inquire

## Plated Dinners

$\mathcal{A l l}$ Plated Dinners are served with your choice of Soup or Salad, Potato, Vegetable, Rolls, Butter, Fresh Brewed Regular and Decaffeinated Coffee, and a Classic Dessert. Assorted Teas are available on request.

Two choice Plated Dinner-Add $\$ 2.00$ per person
Three choice Plated Dinner-Add $\$ 3.00$ per person

Chicken Cordon Bleu-\$19.00
Ham and Cheese wrapped in a Boneless Chicken Breast \&. topped with a Light Supreme Sauce

Roasted Herbed Salmon-\$20.00
Roasted boneless Salmon Filet, crusted with Herbs D'provence

Prime Rib au Jus-\$24.00
Choice Select Beef prepared with a ru6 of Spices and then slow roasted

Filet of $\mathcal{H a d d o c k - \$ 1 8 . 0 0 ~}$
Fresh Filet of Haddock, topped with our Butter Crumb Stuffing

Braised Boneless Short Rib of Beef- $\$ 19.00$
Choice Beef seared and braised and then slow roasted for hours

Chicken Marsaโa-\$20.00
Breaded Boneless Cficken Breast topped with the classic Mushroom, Marsala Wine and Butter Sauce

Breaded Melanzana-\$20.00
Fresh Eggplant 6readed and fried, topped with Alfredo and Marinara Sauces then baked with Mozzarella Cheese

Vegan Mushroom and Wild Rice-\$20.00
Sautéed mushrooms and Garlic in a creamy Soymilk and Sherry Sauce served over Wild Rice

## Combination Plated Dinners

All Plated Dinners are served with your choice of Soup or Salad, Potato, Vegetable, Rolls, Butter, Fresh Brewed Regular and Decaffeinated Coffee, and a Classic Dessert. Assorted Teas are available on request.

Choose two of the following-\$24.00
Petite Cut Tenderloin
Beef Tenderloin seasoned, roasted, cut on the bias and topped with Mushroom Demi Glace

Baked Haddock
Fresh Filet of Haddock, topped with our Butter Crum6 Stuffing

Chicken Cordon Bleu
Ham and Cheese wrapped in a Boneless Chicken Breast QL topped with a Light Supreme Sauce

Seafood Stuffed Filet of Sole
$\mathcal{N a t u r a l ~ S o l e ~ F i l e t ~ s t u f f e d ~ w i t h ~ S c a l l o p s ~ a n d ~ C r a b m e a t ~}$ and finished with a Butter Sauce

Pork Tenderfoin Medalfions
Roast Pork Tenderloin Medallions served with a Brandy Cream Sauce

## Honey Roasted Salmon

Boneless Salmon Filet Roasted with $\mathcal{H}$ oney and our Chef's 6lend of seasoning

## Dinner Buffets

## Homestyle Buffet

Choice of Soup or Salad with Rolls, Butter, Fresh Brewed Regular and Decaffeinated Coffee, and a Classic Dessert served at the tables. Assorted Teas are available on request. Potato and Pasta Salad are included on the Buffet $\$ 20.00$

# Choose a Soup or Salad 

Tomato Bisque
Gazpacho
Cucumber $\operatorname{Dill}$

Chicken Rice
Minestrone
Corn Chowder

Beef Barley

Tossed Garden Salad
Classic Caesar Salad
Marinated Tomato and Cucumber

Choose a Potato

Country Mashed Potatoes
Garlic Itafian Potatoes

Rice Pilaf
Roasted Red Potatoes

## Choose a Vegetable

Honey Glazed Carrots Green Beans Almondine

Vegetable Medley
Butternut Squash

## Choose Four Entrees

Honey Mustard Chicken Breast
Baked Haddock.
Itafian Meatballs
Sweet and Sour Ham
Baked Lasagna
Penne Alfredo with Broccoli

Chicken Marsala
Fried Shrimp
Swedish Meatballs
PorkLoin Medallions
Vegetable Lasagna
Braised Beef Tip
Choose a Dessert
Classic Cheesecake with Strawberries Apple Pie
Chocolate Layer Cake
Strawberry Shortcake

Lemon Cake
Boston Crème Pie
Carrot Cake with Cream Cheese Frosting

# Add a Carving Station 

$\$ 4.00$

Black,Angus Round of Beef<br>Roast Pork Loin<br>Herb Roasted Turkey<br>Black,Forest Ham



## CandKelight Buffet

Choice of Soup or Salad with Rolls, Butter, Fresh Brewed Regular and Decaffeinated Coffee, and a Classic Dessert served at the tables. Assorted Teas are available on request. Potato and Pasta Salad are included on the Buffet $\$ 26.00$

## Choose a Soup or Salad

Tomato Bisque
Minestrone
Cheddar Broccoli
Itafian Wedding
Vegetable

Cucumber ©ill
Gazpacho
Beef Barley
Chicken Rice
Corn Chowder
Vegeta6le Soup

# Tossed Garden Salad <br> Classic Caesar Salad <br> Greek_Salad <br> Co66 Salad <br> Marinated Tomato and Cucumber <br> Waldorf Salad 

## Choose a Potato

Country Mashed Potatoes
Roasted Fingerfing Potatoes
Parsleyed $\mathcal{I N}$ ew Potatoes
Garlic Italian Potatoes

Scalloped Potatoes
Baked Potato
Rice Pilaf
Wild Rice

## Choose a Vegetable

Honey Glazed Carrots<br>Green Beans Almondine<br>Corn and Peppers<br>Mashed Carrots and Turnip

Butternut Squash
Vegetable Medley
Asparagus
Peas $\mathcal{L}$ Onions

## Choose Four Entrees

Honey Mustard Chicken Breast
Penne Alfredo with Broccoli
Baked Haddock
PorkLoin Medaflions
Baked Lasagna
Vegetable Lasagna

Chicken MiFanese
Italian Meat6alls
Fried Shrimp
Braised Beef Tips
Seafood Lasagna
Seafood $\mathcal{N}$ ewburg
Crabmeat Stuffed Filet of Sole
$\mathcal{M e n u s ~ a n d ~ p r i c e s ~ a r e ~ s u b j e c t ~ t o ~ c h a n g e ~ a t ~ a n y ~ t i m e . ~ P r i c e s ~ a r e ~ s u f j e c t ~ t o ~ a ~} 19 \%$ service charge and $8 \%$ state sales tax.
Choose a Carving Station

## Black,Angus Round of Beef

Roast Pork Loin
Herb Roasted Turkey Black.Forest Ham

Choose a Dessert

Cheesecake with Strawberries
Lemon Cake
Chocolate Layer Cake
Apple Pie
Strawberry Shortcake
Fresh Seasonal Berries Parfait
Carrot Cake with Cream Cheese Frosting

## Pizza Buffet

$\$ 13.00$

Tossed Garden Salad with 2 Dressings<br>Cheese Pizza<br>Veggie Pizza<br>Pepperoni Pizza

## Penne Pasta with Marinara or Alfredo Sauce <br> Assorted Cookies and Brownies <br> Lemonade and Ice Tea <br> Add Chicken Fingers and French Fries-\$3.00


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