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



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 Herbal Teas, Bottled Water, Orange, Apple and Cranberry Juice, Fresh Baked Muffins, Assorted Sliced Bagels, Sliced Melon, Cantaloupe and Berries

Breakfast Buffets

All 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

Ballroom Breakfast Buffet-\$12.00

Eggs Frittata, Home Fries, French Toast with Maple Syrup, Bacon, Sausage, Fresh Baked Muffins, Sliced Melon, 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, Cookies, 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

Garlic ItalianPotatoes

Roasted Red Potatoes

Choose a Vegetable

Baby Carrots

Cut Green Beans

Peas and Onions

Whole Corn

Rice pilaf

Choose a Pasta

Noodles with Alfredo Sauce

Pasta with ItalianSauce

Noodles with Pesto Sauce

American Chop Suey

Choose a Meatball

Italian

Swedish

Sweet & Sour

Barbeque

Choose a Chicken

Polynesian

Teriyaki

Honey Mustard Chicken Fingers

Choose a Fish

Baked Haddock Popcorn Fish

Fried Shrimp

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 Casserole, 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 & Soda Break-\$5.00

Fresh Brewed Regular and Decaffeinated Coffee and Teas, Assorted Sodas and Bottled Water

PM Breaks

PM Break-\$6.00

Assorted Sodas and Bottled Water, Fresh Whole Fruit, Cookies or Brownies

PM Pretzel Break-\$8.00

Assorted Sodas and Bottled Water, Jumbo Soft Pretzels with Mustard, Cracker Jacks and Mixed Nuts

PM Tasty Break-\$8.00

Assorted Sodas, Energy Drinks, Bottled Water, Granola Bars, Trail Mix, Jelly Beans, MLMs and Ice Cream Bars

PM 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 Hors D'oeuvres-\$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

Social Hors D'oeuvres-\$19.00

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

Add these Appetizers	
Swedish Meatballs	\$4.00°
Spanakopita	\$5.00
Shrimp Cocktail	\$8.00
Mini Spring Rolls	\$4.00
Sausage Stuffed Mushrooms	\$4.00
Bacon Wrapped Scallops	\$8.00
Mini Franks in Puff Pastry	\$4.00
Assorted Mini Quiche	\$4.00

Other Appetizers available on additional menu, please inquire

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.

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 rub of Spices and then slow roasted

Filet of Haddock-\$18.00

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 Marsala-\$20.00

Breaded Boneless Chicken Breast topped with the classic Mushroom, Marsala Wine and Butter Sauce

Breaded Melanzana-\$20.00

Fresh Eggplant breaded 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 Crumb Stuffing

Chicken Cordon Bleu

Ham and Cheese wrapped in a Boneless Chicken Breast L topped with a Light Supreme Sauce

Seafood Stuffed Filet of Sole

Natural Sole Filet stuffed with Scallops and Crabmeat and finished with a Butter Sauce Pork Tenderloin Medallions

Roast Pork Tenderloin Medallions served with a Brandy Cream Sauce

Honey Roasted Salmon

Boneless Salmon Filet Roasted with Honey and our Chef's blend of seasoning



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 Chicken Rice

Minestrone

Cucumber Dill

Corn Chowder

Beef Barley

Tossed Garden Salad

Classic Caesar Salad

Marinated Tomato and Cucumber





Country Mashed Potatoes

Rice Pilaf

Garlic Italian Potatoes

Roasted Red Potatoes

Choose a Vegetable

Honey Glazed Carrots

Vegetable Medley

Green Beans Almondine

Butternut Squash

Choose Four Entrees

Honey Mustard Chicken Breast Baked Haddock Italian Meatballs Sweet and Sour Ham Baked Lasagna Penne Alfredo with Broccoli Chicken Marsala Fried Shrimp Swedish Meatballs Pork Loin Medallions Vegetable Lasagna Braised Beef Tip



Classic Cheesecake with Strawberries Apple Pie Chocolate Layer Cake Lemon Cake Strawberry Shortcake Boston Crème Pie

Carrot Cake with Cream Cheese Frosting

Add a Carving Station \$4.00

Black Angus Round of Beef Roast Pork Loin Herb Roasted Turkey Black Forest Ham



Candlelight 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

Italian Wedding

Vegetable

Cucumber Dill Gazpacho Beef Barley Chicken Rice Corn Chowder

Vegetable Soup



Marinated Tomato and Cucumber

Waldorf Salad

Choose a Potato

Country Mashed Potatoes Roasted Fingerling Potatoes Parsleyed New Potatoes Garlic Italian Potatoes Scalloped Potatoes Baked Potato Rice Pilaf Wild Rice

Choose a Vegetable

Honey Glazed Carrots Green Beans Almondine Corn and Peppers Mashed Carrots and Turnip Butternut Squash Vegetable Medley Asparagus Peas & Onions

Choose Four EntreesHoney Mustard Chicken BreastChicken MilanesePenne Alfredo with BroccoliItalian MeatballsBaked HaddockFried ShrimpPork Loin MedallionsBraised Beef TipsBaked LasagnaSeafood LasagnaVegetable LasagnaSeafood Newburg

Crabmeat Stuffed Filet of Sole

Menus and prices are subject to change at any time. Prices are subject to 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

Cheese Pizza

Veggie Pizza

Pepperoni Pizza

Penne Pasta with Marinara or Alfredo Sauce

Assorted Cookies and Brownies

Lemonade and Ice Tea

Add Chicken Fingers and French Fries-\$3.00