

Corporate Packages

Audio/Visual Packages \$250.00 daily rental

Set-up, A/V Table, Podium, Projector, Screen 7.5'x10', Wireless Microphone, Speaker and Wi-Fi Access

Food and Beverage Service:
40 person minimum for Buffet's

Unlimited Coffee, Tea, Iced Tea and Fountain Drinks (Coke products) included with Lunch Options.

Mid-morning/Afternoon Snacks \$6.00 per person
Peanut Butter Crackers, Granola Bars, Whole Fruit, Kind Bars

Continental Breakfast \$8.95 per person
Fresh cut Fruit Salad, Bagel with Cream Cheese and Preserves, Assorted Muffins Orange Juice

Hot Breakfast Buffet \$14.95 per person
Fresh Baked Danish, Muffins, Fresh Fruit & Berries, Bagels with Cream Cheese, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes and Toast

Lunch Buffet 1 \$16.95 per person
Assorted Prepared Sandwiches
Choice of one (1) Side ~ French Fries, Pasta Salad, Confetti Coleslaw, Onion Rings, Potato Salad, or Fresh Fruit
Includes Cookies and Brownies

Lunch Buffet 2 – Hors d'oeuvres \$16.95/4 Items
Choice of 4 Items, please see hors d'oeuvres list below

Lunch Buffet 3 \$18.95 per person
Choice of three (3) Slider Bar ~ Roasted Sliced Sirloin, Hamburger, Chicken, Breaded Cod Fish Filets, Pulled Pork or All Beef Hot Dogs
Choice of one (1) Side ~ French Fries, Pasta Salad, Confetti Coleslaw, Onion Rings, Potato Salad, or Fresh Fruit
Includes Cookies and Brownies

Lunch Buffet 4 – Hors d'oeuvres \$20.95/6 Items
Choice of 6 Items, please see hors d'oeuvre list below

Lunch Buffet 5 \$20.95 per person
Salad Bar, Chicken Breast Strips *or* Salmon, Soup, Rolls and Assorted Dessert Bars and Assorted Cookies

Lunch Buffet 6**\$22.95 per person**

Salad Bar, 1 Entrée, choice of Vegetable, choice of Starch, Rolls, Brownies and Assorted Cookies

Lunch Buffet 7**\$24.95 per person**

Salad Bar, 2 Entrees, choice of Vegetable, choice of Starch, Rolls, Brownies and Assorted Cookies

Entrée Selections

Fresh Cod Fish with Mango, Jalapeno, Red Onion and Tomato Relish with Basil Sauce

Tilapia Filet of Fish with Lemon Caper, Tomato and Parsley Sauce

Stuffed Breast of Chicken with Wild Rice, Spinach, Shallots and Shiitake Mushrooms in Supreme Sauce

Roasted, Herb Crusted cut Chicken with Breast, Thigh, Leg and Wings

Layered Lasagna with Ricotta, Mozzarella, Provolone and Sauce. Meat or Vegetable

Amish Raised Baked Boneless Breast of Chicken atop Flavorful Reduction Sauce

Chicken Piccata

Chicken Parmesan

Roasted Pork Loin with Hawaiian Sesame Teriyaki Glaze

Roasted Italian Herb Crusted Pork Loin in Natural Reduction Sauce

Penne Pasta Station with Marinara and Alfredo Sauces, Meatballs and grated Parmesan Cheese

Chicken and Dumplings

Pot Roast

Appetizer Selections**Beef**

Braised Short Rib Sliders

Crispy Steamed Buns, Asian Style Beef Short Ribs

Meat Balls, BBQ, Plain and Swedish

Chicken

Coconut Chicken

Chicken Tenders

Crispy Steamed Buns, Asian Style Chicken

Egg Rolls, Buffalo Chicken

Egg Rolls, Chicken with Dip

Fresh Corn Fritters, Chicken, Guacamole and Sour Cream

Pulled Chicken Sliders

Pork

Brown Sugar Bacon

Bacon Wrapped Water Chestnuts with Brown Sugar Soy Glaze

Crispy Steamed Buns, Mongolian Style Pork

Italian Egg Rolls, Pepperoni and Mozzarella Cheese

Mushrooms stuffed with Spicy Sausage and Cheddar Cheese

Pulled Pork Sliders

Pot Stickers, Pork

Pastrami wrapped Water Chestnuts with Soy, Black Pepper and Honey

Quiche Loraine, Spinach, Bacon and Onion

Sauerkraut Balls

Seafood

Mushrooms stuffed with Deviled Crab

Pot Stickers, Shrimp

Smoked Salmon with Dill Cream Cheese on Toasted Pumpkin

Vegetarian

Anti-Pasta Skewers, Fresh Mozzarella, Sweet Bell Pepper and Onion Pesto Marinade

International Cheese Display

Egg Rolls, Pepperoni & Mozzarella

Fresh Fruit Skewers

Grilled Seasonal Vegetable Crostini

Lawash Vegetarian Wraps, Sliced, Caramelized Onions, Spinach, Sundried Tomatoes, Blue Cheese with Seasoned Mayo

Mushroom & Caramelized Onion Strudel

Mushrooms stuffed with Sundried Tomato Mousse

Mushrooms stuffed with Vegetable

Pot Stickers, Edamame Vegetarian

Pot Stickers, Kale & Vegetable

Quesadilla, roasted Corn & Edamame

Tomato Bruschetta with Fresh Mozzarella Crostini

Tomato & Goat Cheese Strudel

Fresh Vegetable Crudité with Dill Crème Fraiche

Vegetarian Egg Rolls with Dip

Assorted Tea Sandwiches or served in Mini Filo Cups

Smoked Salmon on Pumpkin

Chicken Salad on Wheat

Tuna Salad on Rye

Tarragon Shrimp Salad on White

Prosciutto and Port-Fig

Jumbo Shrimp Cocktail with Zesty Cocktail Sauce and Lemon **\$2.50 each**

Pork Shank Wings **\$3.60 each**

Maryland Deviled Crab Cakes with Sauce **\$4.00 each**

Spring Rack of Lamb Lollipops **\$4.50 each**

The last four (4) choices will count as two (2) selections

Dinner Packages available.

Secure, private parking available at no additional fee.

Client will be taxed current State Income Tax of 7.25% (unless exempt) and Service Charge of 20%