

BANQUET MENU

BRUNCH BUFFET

Assorted Chilled Juices

Orange, Grapefruit & Tomato Juice

Assortment of Pastries, Muffins & Bagels

With Butter, Preserves & Cream Cheese

Platter of Fresh Sliced Seasonal Fruits

Sausage Links ~OR~ Bacon Strips

Freshly Brewed Coffee & Tea

SALADS

(Choose Two)

Mixed Green Salad

With Garden Vegetables & Assorted Dressings

Caesar Salad with Garlic Croutons

Pasta Salad with Creamy Basil Dressing

Home Style Red Potato Salad

Tomato, Cucumber & Red Onion Salad

With Italian Herb Dressing

STARCH

(Choose One)

Breakfast Potatoes

Roasted Red Potatoes

With Garlic & Rosemary

Roast Garlic Mashed Potatoes

Three Cheese Potato Au Gratin

White & Wild Rice Pilaf

VEGETABLE

(Choose One)

Mixed Julienne Vegetables

Sautéed with Butter & Herbs

Baby Carrots with Fresh Dill & Chives

Broccoli and Cauliflower Florets

With Garlic Parsley Crumbs

Sautéed Green Beans

Steamed Asparagus (Seasonal)

BREAKFAST ENTRÉE

(Choose Two)

Frittata

Fluffy Scrambled Eggs

French Toast

With Maple Syrup

Buttermilk Pancakes

With Maple Syrup

Biscuits

With Sausage and Gravy

Quiche

Sour Cream Egg Batter Baked in a Pastry Crust

With Your Choice of Cheese and Vegetables

Eggs Benedict

(Additional \$1.50 per person)

LUNCH ENTRÉE

(Choose One)

Roast Carolina Turkey

Served with Pan-Style Gravy

Baked Sugar Cured Ham

Served with Pineapple Orange Glaze

Roasted Lemon Garlic Chicken

Baked Haddock Hollandaise

Cold Poached Salmon with Dill Sauce

Roast Angus Beef Top Round

Vegetarian Lasagna

Wood Grilled Italian Vegetables,
Four Cheeses, Herbs and Tomato Sauce

Penne Pasta

With Creamy Tomato Vodka Sauce

*\$18.95 person***

MADE TO ORDER

Additional \$1.50 per person

Waffles

With Toppings to Include: Maple Syrup,
Berry Compote, Powdered Sugar,
Whipped Cream, Apple Topping

Omelets

With Fillings to Include: Cheese,
Ham, Tomatoes, Onions,
Mushrooms & Peppers

****Buffets under 50 people are an additional \$2.00 per person**

Prices Do Not Include a 19% Service Charge or 8% NYS Sales Tax
Prices Subject to Change

BANQUET MENU

BRUNCH BUFFET

CUSTOMIZE YOUR BRUNCH WITH THESE ADDITIONAL ITEMS

Assortment of Domestic Cheese & Fruit
Additional \$.75 per person

Yogurt with Granola
Additional \$1.00 per person

Eggplant Parmesan
Additional \$1.75 per person

Norwegian Smoked Salmon
Served with a platter of onions & tomatoes
Additional \$3.00 per person

DESSERTS AND BAKED TREATS

Scones & Croissants
Additional \$.75 per person

Cookies & Brownies
Chocolate Chip, Oatmeal & Peanut Butter Cookies
Additional \$1.00 per person

International Cookies
Chocolate Biscotti, Chewy Ginger Cookies, Chocolate Espresso Cookies
Additional \$1.50 per person

Cheesecake, Carrot Cake, Lemon Tart or Decadent Chocolate Cake
Additional \$3.00 per person

Assortment of Miniature Desserts
Additional \$3.50 per person

BEVERAGES

Assorted Sodas & Iced Tea
\$1.50 each

Bloody Mary's & Mimosas
\$4.50 each

Champagne Punch 2 Hours
\$5.00 per person

Bridal and Baby Showers

Cakes from Pascale's Bakehouse
½ Sheet: \$75.00 each
Full Sheet: \$125.00 each