

YOUR MORNING BREAKFAST

\$7.95

HOT breakfast buffet includes eggs, bacon or sausage, waffles, oatmeal, biscuits with gravy, muffins, danish, toast, bagels, English muffins, cereal, fruit, yogurt, juice, and coffee.

PLATTERS

Fresh Fruit

Medium (16-20 ppl) \$49

Large (26-30 ppl) \$69

Fresh Fruit & Cheese

Medium (16-20 ppl) \$69

Large (26-30 ppl) \$99

Garden Fresh Vegetable

Medium (16-20 ppl) \$45

Large (26-30 ppl) \$54

Mini Muffin

Medium (14-16 ppl) \$29

Large (26-30 ppl) \$44

Assorted Donut Holes

Medium 48-count (16-20 ppl) \$29

Large 120 count (26-30 ppl) \$39

Mini Scones

Medium (16-20 ppl) \$26

Large (26-30 ppl) \$42

Combo Breakfast

Scones, muffins, donut holes

Large 96 count (26-30 ppl) \$44

Gourmet Cookie

Medium (20-24 ppl) \$29

Large (44-48 ppl) \$49

Brownie Bites

Medium (16-20 ppl) \$38

Large (30-34 ppl) \$57

Deli Wrap Variety

Medium (16-20 ppl) \$64

Large (26-30 ppl) \$91

Deli Pinwheels

Small (8-12 ppl) \$60

Medium (16-20 ppl) \$87

Large (26-30 ppl) \$105

Boar's Head Terrific Quintet

Turkey, ham, beef, yellow American cheese and Swiss cheese.

Small (8-12 ppl) \$60

Medium (16-20 ppl) \$82

Large (26-30 ppl) \$99

Salads

Caesar, chef or Greek.

Small (8-12 ppl) \$42

Medium (16-20 ppl) \$55

Large (26-30 ppl) \$69



LUNCH BANQUETS

Prices do not include sales tax or gratuity. Lunch Banquets are plated and orders are to be uniform with the exception of food allergies. Rolls with butter, coffee, iced tea and water service included. Dessert is available for an additional \$3.00 per person.

Lasagna a la Nana

\$13.50

Served with vegetables

Chicken Broccoli Alfredo

\$14

With bow tie pasta.

Turkey or Ham Club Wrap

\$11.50

Sliced ham or turkey with lettuce, tomato, crisp bacon and cheddar cheese in a tomato wrap with potato chips.

Mother's Meatloaf with Gravy

\$13.50

Served with mashed potatoes and vegetable.

Roasted Turkey with Stuffing

\$13.50

Served with mashed potatoes, vegetable and cranberry sauce.

New England Baked Cod

\$13.50

Served with rice pilaf and vegetable.

Croissant Connection

\$10.50

Signature chicken walnut salad on a fresh croissant fresh vegetable garnish with potato chips.

BANQUET SALADS

All Banquet Salads are served with a freshly baked muffin, coffee, iced tea and water service.

Dessert is available for an additional \$3.00 per person.

The Classic

\$11.50

Our chef salad is served with large portion of crisp greens, spirals of ham, turkey, cucumber, tomato, Swiss and cheddar cheeses, olives, hard-boiled egg and a choice of salad dressing.

Silverlake Salad

\$12

Grilled chicken breast over mixed greens, onion, cucumber, tomato, hard-boiled egg and toasted almonds. Served in a crispy tortilla bowl with your choice of dressing.

Spinach Waldorf and Fried Chicken Salad

\$11.50

Apple salad served on fresh spinach, tomatoes and fried chicken strips. Served with your choice of dressing.

LUNCH BUFFETS

All Lunch Banquets are served with coffee, iced tea and water service.

Italian Luncheon

\$14

Includes tossed salad with two dressings, Italian sausage with peppers & onions, meatballs, meatless baked ziti and dinner rolls.

Taco Salad Bar

\$14

Seasoned ground beef or turkey with Spanish rice and refried beans.

Served with nacho chips and soft taco wraps, crisp greens, tomato, guacamole, shredded cheese, salsa and sour cream.

French Dip Luncheon

\$17.50

Sliced roast beef simmered in a rich broth with small sliced French roll with onion soup & sliced cheese, herbed potato salad & roasted vegetable salad.

Single Item Home Cookin' Buffet

\$18

Any single side item from the Home Cookin' Buffet with salad, rolls, 3 sides & dessert.

THE MARKET STREET

Soup, Salad & Sandwich Bar

\$15.50

Soup & Salad or Sandwich Bar

\$13.50

Salad & Sandwich Bar

\$14

Soup Bar

Your choice of soup with crackers and condiments.

Salad Bar

Tossed crisp greens with an assortment of toppings and dressings. Accompanied by three composed salads.

Sandwich Bar

Thinly sliced ham, turkey and roast beef, assorted breads, cheeses, garnishes, condiments and freshly made potato chips.



BOXED LUNCH

\$12

Each Box Lunch is individually packaged including a cutlery kit, napkin, condiments and a pickle.

Choose a Sandwich or Wrap:

Tuna, Egg or Chicken Salad
Served with a choice of fresh bread.

Ham, Turkey or Genoa Salami
Served with a choice of Fresh Bread & American, Provolone or Swiss cheese.

Roasted Vegetable Wrap

Choose 3 Accompaniment Items:

Bow-Tie Pasta Salad

Potato Salad

Cole Slaw

Individual Bag of Chips

Whole Piece of Fruit

Individual Yogurt

Homemade Brownie

Homemade Cookie

Soda or Bottled Water

****Accompaniment choices must be uniform for the entire group****



COCKTAIL PARTIES

Cocktail Parties are based on a two hour reception.

Hors D'oeuvres Selections

Please choose three items from each hot and cold hors d'oeuvres.

Items may be chosen a la carte to enhance a dinner menu or reception.

(A la carte items are \$3.50 each per person and are based on a one hour reception.)

\$22

COLD HORS D'OEUVRES:

Assorted Cheeses with Fruit Garnish

Fresh Cut Vegetables with Ranch Dip

Sliced Ham and Turkey Platter
With fresh rolls and whole grain mustard

7 Layer Dip
With Tortilla chips

Ham and Herb Cheese Rolls

Garlic Bruchetta
With tomato and basil

Chicken Salad Sliders
Curried chicken salad on mini rolls

Vegetarian Pinwheels
*Spinach wraps with fresh vegetable
and herb cheese*

HOT HORS D'OEUVRES:

Quesadillas with Salsas & Sour Cream
With Cheddar & Jack cheeses and chicken or vegetables

Swedish or BBQ Meatballs

Deep Fried Chicken Wings
With a drizzle of honey and cayenne

Flatbread Pizza Squares
With cheese, tomato sauce & assortment of toppings

Vegetarian Egg Rolls
With Asian Orange Dip

Tortilla Chips
With warm queso & chilies

BBQ Pulled Pork Sliders
With slaw and mustard

Italian Sausage and Pepper Bites
Sausage and sweet peppers glazed in light tomato sauce

STATIONS to ENHANCE YOUR COCKTAIL PARTY:

Based on a one hour reception.

Pasta Station

\$10.50

Three sauces & two types of pasta

With Chicken
\$11.50

With Shrimp
\$12.50

Shrimp & Grits Station

\$12.50

With assorted toppings



Stir-Fry Station

\$10.50

Fresh Vegetables and Rice

With Chicken
\$11.50

With Shrimp
\$12.50

PREMIUM HORS D'OEUVRES SELECTIONS

*Please choose three items from each hot and cold hors d'oeuvres.
Items may be chosen a la carte to enhance a dinner or reception menu.
A la carte items are \$4.50 each per person and are based on a one hour reception.
\$25*

COLD HORS D'OEUVRES:

Imported Cheese Board with Fruit Garnish
and Herb garlic toast points

Roasted Turkey Breast
with fresh rolls and condiments

Smoked Fish Display
Lemons, capers, red onion and whole grain mustard

Antipasto Platter
*Sliced Prosciutto, salami, Provolone cheese, olives,
artichokes and pepperocini*

Ham and Asparagus Rolls
with Honey mustard

Thai Chicken and Vegetable Lettuce Wraps
with Peanut Sauce

Roasted Vegetable Platter
*Red and green peppers, tomato, asparagus, onion,
zucchini and mushrooms with a Pesto mayonnaise*

HOT HORS D'OEUVRES:

Hot Crab Dip
with Herb garlic toast points

Stuffed Chicken Roulades
with spinach, feta and olives.

Crab Cake with Remoulade

Grilled Panini
with Tomato, Basil, Prosciutto, & Mozzarella

Meatballs with Sweet Chile Glaze

Mini Shrimp Empanades Cordon Bleu
with sweet chili sauce.

Steamed Baby Clams
in garlic and white wine broth.

DINNER BANQUETS

Dinner Banquets are plated and served and include tossed salad, rolls, coffee, iced tea, water service, a choice of two sides and a choice of dessert. (See Classic Dinner Buffet Menu for choices).

Chicken Marsala

\$24.50

Tender breast of chicken and mushrooms, sautéed in a wine sauce with garlic and shallots.

Tuscany Style Chicken

\$25.50

Breast of chicken and smoked Gouda wrapped in Prosciutto simmered in chicken sauce with roasted tomato and basil.

New England Baked Cod

\$24

Fillet of Cod with Ritz cracker crumbs with butter sauce and sherry.

Vegitarian Baked Manicotti

\$24.50

Stuffed with Ricotta cheese and topped with Marinara sauce and Parmesian cheese.

Apple Stuffed Pork Loin

\$24.50

Tender pork loin, crisp apples and cinnamon bread stuffing, roasted in a natural pork gravy.

Tilapia and Margarita Shrimp

\$26.50

Mild, flaky fillet with tender Gulf shrimp seasoned with garlic lemon and chive butter.

Pilgrim's Paradise

\$23.50

Fresh roasted turkey with natural gravy, stuffing and cranberry sauce.

10 oz. Prime Rib

\$29.50

Slow roasted Angus beef served with au jus and horseradish sauce.

Bourbon Glazed Salmon

25.50

Fillet of salmon with a sweet bourbon and spice glaze.

Herb Roasted Chicken

\$24.95

Bone-in roasted breast quarter seasoned with olive oil, smoky paprika, garlic and herbs.



CLASSIC DINNER BUFFET

\$26

*Buffet includes your choice of two proteins, three sides and one dessert.
Additional proteins \$3.00, additional sides \$1.75, additional dessert \$3.00*

Choice of Two Proteins:

Chicken Marsala

Braised Beef Short Ribs Osso Bucco

Tenderloin Tips with Mushrooms

New England Baked Flounder

Apple Stuffed Pork Loin in gravy

Mahi Mahi Fillet

with Jerk seasoning and Curry coconut sauce

Tuscan Chicken with Proscuitto and
Smoked Gouda with Tomato Basil Sauce

Bourbon Glazed Salmon

Tilapia Fillets and Garlic Shrimp

Lasagna a la Nana

*with Ricotta, Italian sausage, ground beef
and Marinara*

Mediterranean Chicken with Tomato, Olives,
Lemons, Capers, and Pine Nuts

Choice of Three Sides :

Potato Au Gratin

Brown Rice with Pecans

Carrots with Honey & Ginger

Red Roasted Potatoes

Bow Tie Pasta with Butter

Baked Cauliflower Au Gratin

Loaded Mashed Potatoes

& Cheese

Italian Style Broccoli

Mashed Sweet Potatoes with Maple

Ratatouille

Fresh Zucchini & Tomato

Herb Rice Pilaf

Broccoli with Cheese

Green & Wax Bean Medley

Green Bean Almandine

Chef-Carved Items to Enhance your Buffet:

Baked Virginia Ham - \$7 per person

Roast Top Sirloin - \$9.50 per person

Roast Turkey Breast – \$7 per person

Roast Prime Rib - \$10.50

Choice of One Dessert:

Signature Butter Croissant

Triple Chocolate Parfait
Lemon Cream Cookie Trifle

Bread Pudding with
Candied Pecan and Bourbon Glaze

Mini Cream Puffs with
Chocolate Drizzle

HOME COOKIN' BUFFET

\$24 per person

Includes choice of two proteins, three sides and one dessert, family style tossed salad, rolls and butter, coffee, iced tea, and water service.

Additional protein \$2.50, additional side \$1.75

Choice of Two Proteins:

Herb Roasted Chicken	Tilapia in Lemon Butter Sauce
Roast Turkey with Gravy	Spanish Style Roast Chicken
Baked Ham with Raisin Sauce	Sliced Bottom Round Roast in Au Jus
New England Baked Cod	Beef Tips in Burgundy Wine Sauce with Mushrooms, Peas, Onions, Carrots
Smothered Pork Roast with Onion Gravy	Beef Pot Roast
Eggplant Parmesan with Marinara	New Orleans Bourbon Chicken

Choice of Three Sides:

Mashed Potatoes	Buttered Carrots
Rice Pilaf	Sweet Peas
Oven Roasted Potatoes	Mixed Vegetables (corn, beans, carrots, peas)
Macaroni and Cheese	Green Beans Country Style with Bacon & Onions
Green Bean Casserole	Corn Casserole
Broccoli and Cauliflower Polannaise	Cinnamon Sweet Potato

Choice of One Dessert:

Ice Cream with topping, Apple Cobbler, Cookies & Cream Trifle, Homestyle Bread Pudding



CHILDREN'S MENU

\$10

Chicken Fingers with Fries and Vegetable

Macaroni and Cheese with Vegetable

Spaghetti with Meat Sauce and Garlic Bread



BAR MENU

Soft Drinks \$2

Bottled Water \$2

Coffee \$15 per pot

Iced Tea \$15 per pitcher

Orange Juice \$15 per pitcher

Domestic Beer \$4

Imported Beer \$4.50

Glass House Wine \$6.50

Mixed Drink \$7

Champagne Toast \$4 per guest

Host House Wine (1.5L bottle) \$36

Keg Beer (domestic) \$300

Bar minimum with no food \$500

Full bar with food \$300

Beer & Wine only with food \$200



MEETING SPACE RENTAL INFORMATION

Griffin Room

\$375

Griffin Room North

\$300

Griffin Room South

\$200

Poolside Patio

\$150

(\$75 with food and beverage)

	Theatre	Classroom	U Shape	Boardroom	Round (10)	Half Round (10)
Griffin Room N	65	36	26	34	60	36
Griffin Room S	30	10	X	18	30	18
Griffin Room	90	42	35	46	80	60

AUDIO VISUAL EQUIPMENT

Complimentary Equipment:

Podium, Conference Phone, Projector Table & Screen,
Portable Laptop Speakers, Extension Cords & Power Bars
Napkins (Black & Burgundy only)

Additional Equipment:

LCD Projector \$50
42' Flat Screen TV and DVD Player \$75
Flip Chart / Wipe Board & Markers \$10
Chair Cover with Sash \$4.50 each
Napkins (other than back or burgundy) \$1 each
Center Piece \$15/table
Floor Length Table Cloths \$10
Upgraded Head Table Skirt \$25