

Breakfast

Continental Breakfast

- Fresh baked muffins, biscuits, and croissants
- Breakfast pastries
- Assorted seasonal fruits

Breakfast Buffet

- Home fries
- Scrambled eggs or frittata
- Bacon, link or patty sausage
- Fresh baked muffins and biscuits
- Seasonal fruits

Brunch Buffet

- Home fries, frittata, bacon or sausage
- Chicken salad, tuna salad, pasta or potato salad
- Fresh baked muffins, biscuits, croissants
- Seasonal fruits

Appetizers

Hot Items

- Spanakopita
- Bruschetta
- Petite Meatballs
- Chicken Wings
- Chicken Tenders
- Spinach-Artichoke Dip
- Mini Spring Rolls
- Stuffed Mushrooms
- Fried Calamari
- Bacon Wrapped Beef Skewers

Cold Items

- Smoked Salmon on Garlic Toast
- Marinated Calamari
- Pork Tenderloin on Garlic Toast
- Dolmades
- Assorted Cheese Tray
- Assorted Vegetable Tray
- Assorted Fruit Tray

Specialty Appetizers

- Shrimp Cocktail ~ 3 Jumbo Shrimp with Cocktail Sauce and Lemon Wedge
- Bacon Wrapped Scallops ~ Tender Scallops wrapped in Bacon, lightly baked
- Mediterranean Appetizer ~ Feta, Dolmades, Marinated Calamari, Kalamata Olives, Spanakopita, Stuffed Mushrooms, Fresh Tomato, and Fresh Cucumber
- Anti Pasto ~ Fresh Mozzarella, Italian Meats, Mixed Olives, Tomatoes, Cucumber, Roasted Bell Peppers, and Grilled Eggplant

Lunch and Dinner

Poultry

- Chicken Piccata ~ Sautéed Chicken with Lemon Butter Sauce
- Chicken Marsala ~ Sautéed Chicken with Mushroom Sauce, accented with Marsala Wine
- Chicken Scampi ~ Baked Chicken Tenders with Lemon-Garlic Sauce
- Grilled Chicken Breast ~ Marinated Boneless Breast, grilled to perfection
- Baked Chicken ~ Seasoned with Garlic and Herbs, roasted
- Chicken Florentine ~ Stuffed with 3 Cheese Spinach Filling
- Chicken Cordon Bleu ~ Stuffed with Ham and Swiss Cheese, breaded and baked
- Stuffed Chicken Breast ~ Stuffed with cornbread dressing

Pasta

- Rigatoni, Penne, Bowtie, Fusilli, Cheese Ravioli, or Cheese Tortellini served with your choice of sauce:

Marinara, Vodka Sauce, Alfredo, Pesto Cream, Bolognese, Seafood Cream Sauce, or Mediterranean Primavera

Seafood

- Baked Salmon
- Fresh Seasonal Fish, Mediterranean Style with Peppers, Tomatoes, Scallions, and Feta
- Fillet of Flounder, stuffed with Crabmeat
- Fillet of Flounder Florentine

Beef and Pork

- Pork Tenderloin
- Sliced Beef Tenderloin

- Beef Bourguignonne ~ Tender pieces of tenderloin, marinated, seared and flambéed with brandy, then served in a rich demiglace

*Served with Au Poirve Sauce, Hunter Sauce, or Cabernet Mushroom Sauce

Side-Items (Hot)

- Potatoes Au Gratin
- Roasted Red Bliss Potatoes
- Redskin Mashed Potatoes
- Rice Pilaf
- Mixed Vegetables
- Green Beans Almondine
- Glazed Carrots
- Prosciutto Peas

Desserts

- New York Cheesecake with Raspberry Coulis
- Baklava ~ Rich, flaky pastry filled with walnuts and cinnamon
- Mini Pastries ~ Assortment of bite-sized pastries
- Chocolate Mousse ~ Rich, creamy chocolate excellence
- Peach or Apple Cobbler ~ Served hot with Vanilla Ice Cream upon request (Buffet only)
- Banana Pudding ~ An all-time favorite (Buffet only)
- Chocolate Cake ~ Moist chocolate cake, layered with chocolate mousse and covered with creamy, rich chocolate

Salad Buffet/Bar

Mixed Baby Greens or Iceberg Lettuce with Grated Carrots served with sliced onions, shredded cheddar, house-made croutons, julienne peppers, black olives, tomato, and cucumber

Add any three of the following house-made salads:

- Potato Salad
- Tuna Salad
- Mediterranean Salad ~ Bell peppers, red onion, tomatoes, feta, Kalamata olives, cucumbers, and herbs in a light vinaigrette
- Vegetable Pasta Salad ~ Diced vegetables tossed with pasta and a creamy dressing
- Rotini Salad ~ Tri-color rotini with onions, peppers, pepperoni, and provolone in a light vinaigrette
- Chicken Caesar Pasta Salad ~ Peppers, onions, tomatoes, and grilled chicken tossed with penne and Caesar dressing
- Creamy Chicken Salad ~ Tender chicken with diced celery and onion in a creamy dressing
- Festive Chicken Salad ~ Tender grilled chicken, peppers, onions, and tomatoes in a light vinaigrette