

## Breakfast / Brunch

### Carving Station

Choose 1:

- Prime RIB
- Smoked Brisket
- Pit Smoked Ham
- Turkey Breast
- Beef Tenderloin\*\*
- + served with variety of breads and accompaniments
- \*\* additional cost +

### Raw Bar\*\*

- Oysters On The Half
- Peeled/Cleaned Jumbo Shrimp
- Blue Crab Claws
- Littleneck Clams
- + cocktail sauce
- hot sauce & lemon wedges
- \*\* pricing by the piece +

### Omele & Egg Station

- Cheddar Cheese
- Bacon
- Sausage
- Ham
- Peppers
- Spinach
- Asparagus
- Onions
- Tomato
- Mushrooms
- \*\*Shrimp
- \*\*Crab Meat
- \*\*additional cost+

### Belgian Waffle Station

- Butter
- Whipped Cream
- Apple Topping
- Cherry Compote
- Chocolate Chips
- Warm Syrup

### Breakfast Items

- Scrambled Eggs
- Bacon
- Sausage
- Corned Beef Hash
- Eggs Benedict
- Fried Potatoes With Onions
- Plain Grits
- Cheddar Cheese Grits
- Oatmeal With Brown Sugar, Raisins, Granola, Butter
- Cream Chipped Beef With Biscuits
- Cream Sausage Gravy With Biscuits

### Brunch Items

- Breakfast Casserole
- French Toast Bread Pudding
- Caesar Salad
- Tossed Salad
- Spinach And Tortellini Salad
- Grilled Vegetable Panini
- Cuban Panini
- Grilled Chicken Salad
- Smoked Pulled Pork Slider
- Chicken Caesar Salad Wrap
- Mediterranean Penne Pasta
- Ham And Swiss, Turkey And Provolone, Club, Roast Beef And Cheddar

Cold Sandwich Platters (Choose 2):

- Ham And Swiss, Turkey And Provolone, Club, Roast Beef And Cheddar

## Buffet Menus

### Salads

#### Organic Mixed Greens

- Shaved Bermuda Onion. Julienne Carrot. Gorgonzola. Dried Cranberries. Heirloom Cherry Tomato
- + Thyme Sherry Vinaigrette

#### Caesar Salad

- Romaine Hearts. Buttery Croutons. Shaved Parmesan, House Made Dressing

#### Blt

- Mixed Greens, Diced Tomato, Bacon Pieces, Aged Cheddar
- + House Made Ranch

### Sandwiches

#### Cold

- Ham And Swiss
- Turkey And Provolone
- Club
- Roast Beef And Cheddar

#### Hot

- Cuban Press
- Vegetable Panini
- Grilled Ham And Swiss

### Entrées

#### Carving Station

Choose 1:

- Prime Rib
- Turkey Breast
- Country Ham
- Pork Loin
- Smoked Brisket

#### Chicken

- Bruschetta
- Cordon Bleu
- Parmesan
- Chasseur (Tomato, Onion, Mushroom) Picatta

#### Seafood

- Crab Cakes
- Grilled Salmon
- Grilled Tuna
- Grilled Swordfish
- Penne Pasta With Crabmeat, Scallops And Shrimp

#### Pasta

- Lasagna (With Or Without Meat)
- Baked Ziti
- Italian Sausage And Sweet Peppers With Rigatoni
- Penne With Grilled Chicken, Broccoli And Alfredo Sauce
- Vegetable Penne Pasta
- Macaroni And Cheese

### Starches

#### Loaded Mashed

Yukon Golds. Bacon Bits. Scallions. Cheddar. Sour Cream. Butter

#### Roast Garlic And Sweet Corn Mashed

Yukon Golds. Butter. Cream.

#### Red Pepper And Artichoke Mashed

Yukon Golds. Fire Grilled Chokes. Butter. Cream

#### Parmesan Risotto

#### Mashed Potatoes

Whipped Yukon Golds, Cream, Butter.

#### Smashed Red Potatoes

Evoo. Chives

#### Goat Cheese And Scallion Mashed

### Vegetables

#### Chefs Mixed

Seasonal

#### Brussel Sprouts

#### Broccoli

#### Asparagus

#### Carrots

### Dessert

#### Berry Cobbler

Blueberries, Blackberries, Brown Sugar And Oatmeal Streusel, Whipped Cream

#### Key Lime Jars

Yellow Cake, Key Lime Pastry Cream, White Chocolate Graham Crunch, Whipped Cream

#### Berries And Cream

## Starters

### Seafood

#### Crab Bites

- Jumbo Lump, Saltine Crumbs, Mustard, Mayo, Old Bay
- + Lemon Caper Remoulade

#### Sweet Chili Shrimp

- Buttermilk Crispy Coating, Micro Cilantro
- + Mild Chili Glaze

#### Hot Crab Dip

- Jumbo Lump, Cream Cheese, Goat Cheese, Roast Red Sweet Pepper, Roast Garlic, Lemon
- + French Bread, Assorted Crackers

#### Shrimp Cocktail

- Jumbo Shrimp, Zesty Cocktail Sauce

#### Day Boat Scallops

- Applewood Smoked Bacon, Smoky Bbq

### Vegetable

#### Arancini

- Parmesan Risotto, Mozzarella, Bread Crumbs, Fig And Green Onion Aioli

#### Roasted Vegetable Flatbread

- Zucchini, Summer Squash, Red Wine Onion, Diced Tomato, Roasted Peppers, Whole Milk Mozzarella

#### Vegan Spring Rolls

- Napa Cabbage, Bok Choy, Carrot, Scallion, Ginger

#### Asparagus In Phyllo

- Warm Goat Cheese, Lemon

#### Traditional Bruschetta

- Diced Roma Tomato, Minced Red
- Onion, Basil, Evoo, Roasted Garlic, Fresh Crusty Bread

#### Cherry Tomato

- Whipped Goat Cheese, Orange Blossom Honey, Aged Balsamic

#### Samosa

- Flaky Pastry, Curried Potato's And Pea Filling, Mango Chutney

#### Arugula And Goat Cheese Flatbread

- Caramelized Onion, Fig Spread, Goat Cheese Crumble, Diced Tomato, Arugula, Whole Milk Mozzarella

### Chicken

#### Chicken Ranch Flatbread

- Red Wine Onion, Garlic Cream Sauce, Diced Tomato, Crumbled Bacon, House Made Ranch

#### Cordon Bleu Spring Rolls

- White Meat Chicken, Country Ham, Gruyère Cheese

#### Chicken Parmesan Bites

- Breaded White Meat, House Red Sauce, Whole Milk Mozzarella

### Beef

#### Ny Strip Rolls

- Prime Beef, Blue Cheese, Smoked
- Bacon, Korean Bbq Sauce

#### Cheesesteak Spring Rolls

- Beef Tenderloin, Aged Cheddar, Caramelized Onion, Whiz
- + Cherry Pepper Aioli

#### Empanadas (Baked)

- Braised Short Rib, Flaky Pastry
- Manchego Cheese, Red Pepper Coulis

#### Beef Canapés

- Sliced Medium Rare Steak, Horseradish Spread, Crispy Onions

### Pork

#### Cuban Spring Roll

- Roast Pork, Ham, Baby Swiss, Dill Pickle
- + Whole Grain Mustard Aioli

#### Prosciutto Bruschetta

- Baguette, Warm Goat Cheese, Heirloom Tomato, Red Onion, Basil
- + Aged Balsamic Reduction

#### Bacon Wrapped Dates

- Smokey Bbq

## Stations

### Artisanal Cheeses And Fruit

- 4 Yr Aged Cheddar
- Affine Buttermilk Bleu
- Aged Gouda
- Fontina
- Alpine Style Cheese
- Grapes
- Strawberries
- Melon
- Pineapple

### Salumi And Artisanal Cheeses

- Prosciutto
- Sweet Soprasatta
- Imported Pepperoni
- 4 Yr Aged Cheddar
- Affine Buttermilk Bleu
- Aged Gouda
- Fontina
- Alpine Style Cheese
- Grapes
- Strawberries

### Crudite's

- Baby Carrot
- Roasted Peppers
- Charred Broccoli
- Celery Hearts
- Cucumber Sticks
- Marinated Mushrooms
- Mediterranean Flatbread
- + Roast Garlic Hummus. Vegetable Spread. +

### Carving

- Prime Rib Beef Tenderloin\*\*
- Pit Smoked Ham
- Smoked Brisket
- Turkey Breast
- + Rolls, Assorted Condiments
- \*\*upcharge +

### Raw Bar \*\*

- Oysters On The Half
- Peeled And Cleaned Jumbo Shrimp
- Blue Crab Claws
- Littleneck Clams
- + Traditional Cocktail Sauce. Hot Sauce. Lemon Wedges +
- \*\* Additional Cost At Market Price Per Piece For Raw Bar \*\*

## Salads

### Organic Mixed Greens

- Shaved Bermuda Onion. Julienne
- Carrot. Gorgonzola. Dried
- Cranberries. Heirloom Cherry Tomato
- + Thyme Sherry Vinaigrette

### Baby Spinach

- Applewood Smoked Bacon. Chenel Goat Cheese. Dried Cherries. Heirloom Cherry Tomato
- + Warm Bacon Dressing

### Caesar

- Romaine Hearts. Buttery
- Croutons. Shaved Parmesan, House Made Dressing

### Fresh Rocket

- Peppery Arugula Greens. Goat
- Cheese Crumble. Heirloom
- Cherry Tomato. Toasted Walnuts
- + Basil Vinaigrette

### Blt

- Mixed Greens, Diced Tomato, Bacon Pieces, Aged Cheddar
- + House Made Ranch

## Plated Entrées

### Beef

#### Center Cut Beef Tenderloin

- Grilled Medium With Veal Reduction

#### Osso Buco

- Braised Veal Shank. Mire Poix. Aromatics

#### Shortrib

- Braised Beef With Red Wine And Aromatics

### Chicken

#### Goat Cheese And Sun Dried Tomato

- Grilled Chicken Breast. Basil. Lemon Butter Sauce

#### Bruschetta

- Grilled Chicken Breast. Tomato. Basil. Red Onion. Garlic Cream + Aged Balsamic Drizzle +

#### Cordon Bleu

- Breaded Chicken Breast. Shaved Ham. Gruyère. Lemon Butter

#### Milanese

- Breaded Chicken Breast. Garlic Cream. Julienne Tomato. Mixed Greens. Basil Vinaigrette

### Seafood

#### Grilled Wild Salmon

- Tomato Chutney. Lemon Butter

#### Crab Cake

- Fresh Jumbo Lump. Bread Crumbs. Butter. Old Bay Mayo.

#### Grilled Swordfish

- Black Bean And Corn Relish. Tomato Butter

#### Grilled Yellowfin Tuna

- Mango Salsa

### Vegetarian

#### Vegetarian Stack

- Portobello Mushroom. Baby Carrot. Red Wine Cooked Onions. Roasted Sweet Peppers. Asparagus.

#### Vegetarian Risotto

- Creamy Rice Paired With Chefs Selection Of Vegetables

### Combo

#### \*\* Surf And Turf \*\*

- Filet Mignon And Crab Cake. Veal Reduction. Lemon Butter Sauce
- + \*\* Additional Cost \*\* +

Same Starch Choice For All Entrées

## Starches

### Whipped Yukon Golds

- Butter. Cream

### Artichoke And Red Pepper Mashed

- Yukon Golds. Fire Grilled Chokes. Butter. Cream

### Goat Cheese And Scallion Mashed

- Yukon Golds. Butter. Cream

### Loaded Mashed

- Yukon Golds. Bacon Bits. Scallions. Cheddar. Sour Cream. Butter

### Roast Garlic And Sweet Corn Mashed

- Yukon Golds. Butter. Cream.

### Smashed Red Potatoes

- Evoo. Green Onion. Roast Garlic

### Parmesan Risotto

- Arborio Rice. Onion. White Wine. Chicken Stock. Butter.

## Kids Menu

### Spaghetti

- Linguine, Cheese, Tomato Or Butter Sauce

### Chicken Tenders

- Crispy White Meat, French Fries

### Cheese Pizza

- French Fries

### Mac N Cheese

- Penne, 3 Cheese Blend

### Hot Dog

- French Fries

## Desserts

### Molten Lava Cake

- Goey Dark Chocolate Center, Whipped Cream

### Berry Cobbler

- Blueberries, Blackberries, Brown Sugar And Oatmeal Streusel, Whipped Cream

### Berries And Cream

- Blueberries, Blackberries, Raspberries, Strawberries, Whipped Cream, Chocolate Straw

### Key Lime Jars

- Yellow Cake, Key Lime Pastry Cream, White Chocolate Graham Crunch, Whipped Cream



## Bar

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### Liquors

#### Gin

- Beefeater
- Tanqueray

#### Whiskey

- Seagrams 7
- Seagrams Vo
- Bushmills
- Jameson
- Jack
- Daniels

#### Rum

- Coconut
- Mango
- Black Cherry
- Mount Gay
- Myers
- Cruzan Rum
- Captain Morgan

#### Vodka

- Svedka
- Orange
- Raspberry
- Vanilla
- Citron
- Titos

#### Scotch

- Dewar's
- Chivas Regal

#### Tequila

- Sauza Gold

#### Bourbon

- Jim Beam
- Southern Comfort

#### Other

- Frangelico
- Drambuie

## Wines

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#### Red Wines

- Cabernet Sauvignon
- Merlot
- Pinot Noir

#### White Wines

- Moscato
- Chardonnay
- Pinot Grigio
- White Zinfandel

#### Beers

- Coors Light
- Miller Lite
- Heinken
- Yuengling
- Corona
- Dog Fish Head Ipa
- Truly Hard Seltzer

#### Non-alcoholic

- Coffee/decaf
  - Coke, Sprite, Diet Coke, Ginger Ale Hot And Cold Teas
  - Water
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