

MENU &
PACKAGES
eat, drink & be “married”

build your own buffet menu

all entrée selections are served with warm bakery breads and butter, coffee, decaffeinated coffee, iced tea and a selection of hot teas

CHOOSE 3 SALADS & SIDES, 1 VEGETABLE, 2 ENTRÉES

\$75.00++ per Guest

CHOOSE 4 SALADS & SIDES, 1 VEGETABLE, 2 ENTRÉES

\$85.00++ per Guest

CHOOSE 4 SALADS & SIDES, 1 VEGETABLE, 3 ENTRÉES

\$95.00++ per Guest

CHOOSE 4 SALADS & SIDES, 2 VEGETABLES, 4 ENTRÉES

\$110.00++ per Guest

ADDITIONAL SIDES & SALADS CAN BE ADDED TO YOUR MENU

\$7.00++ per Guest

ADD ACTION! ITEMS WITH * MAY BE TURNED INTO AN ACTION STATION.

\$12.00++ per person (items at the Chef's discretion)

Prices based on up to 1½ hours of service and 20 Guest Minimum

Salads & Sides

- + Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Croûtons and Olives with Smokey Blue Cheese, Herbed Vinaigrette and Low-Fat Ranch Dressings
- + Caesar Salad with Croûtons and Parmesan Frico
- + Marinated Wild Mushroom Salad with Shaved Manchego, Red Endive and Frisée
- + Watermelon, Smoked Blackberry and Purple Haze with Citrus Vinaigrette
- + Greek Salad, Romaine, Petite Tomatoes, Onions, Cucumber, Kalamata Olives, Feta and Pita Chips
- + Roasted Beet Carpaccio, Orange Segments and Chèvre Quenelles with Red Ribbon Sorrel
- + Brown Derby Cobb Salad with Red Wine Vinaigrette
- + Caprese Salad with Tomatoes, Fresh Mozzarella and Basil
- + Pasta Salad with Artichoke, Olives, Parmesan and Oregano Dressing
- + Fattoush Salad with Toasted Pita Bread Pieces, Mixed Greens, Vegetables, Radishes and Tomatoes tossed in a Lemon Vinaigrette
- + Yukon Gold Potato, Applewood Bacon and Gruyère Tart
- + Roasted Potatoes with Rosemary, Thyme and Garlic

- + Mashed Boniato Sweet Potatoes with Coconut Milk
- + Wild Mushroom Risotto with Asiago and Romano Cheeses
- + Rice Pilaf with Honey Roasted Pecans and Fresh Parsley
- + Polenta with Fresh Herbs and Gorgonzola
- + Feta Cheese Herb Polenta Cakes
- + White Cheddar Baked Macaroni and Cheese
- + Manchego Cheese Grits
- + Israeli Couscous with Grilled Vegetables

The Vegetables

- + Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom and Sweet Peppers
- + Olive Oil and Herb-Grilled Seasonal Vegetables
- + Haricots Verts and Sherry Vinaigrette
- + Thyme Glazed Carrots
- + Roasted Curry Cauliflower

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Tax. Effective October 2016. Expires September 2018.

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The Entrées

- + Grilled Flat Iron Steak with Merlot and Black Pepper Reduction, Balsamic Crimini Mushrooms and Roasted Shallots
- + Gorgonzola-Crusted Petite Beef Tender with Red Wine Demi-Glace
- + Pan-Seared Beef Tender with Merlot Reduction
- + Tandoori Braised Beef
- + Braised Chicken with Garlic, Tomatoes and Peppers
- + Oven-Seared Free-Range Chicken, Forest Mushroom Ragoût and Red Pepper Drizzle
- + Oven-Roasted Baked Chicken Stuffed with Prosciutto, Spinach and Fontina Cheese
- + Parmesan-Crusted Chicken Marsala
- + Oven-Roasted Chicken with Chardonnay and Toasted Pine Nut Butter Sauce
- + Seared Seasonal Local Whitefish with Puttanesca Sauce
- + *Pan-Seared Crab Cakes with Spicy Rémoulade
- + Crab-Topped Mahi Mahi with a Light Curry Sauce
- + Grilled Salmon Basted with a Sun-dried Tomato Pesto
- + Seared Seasonal Whitefish with Roasted Artichoke, Peppers and Fennel
- + Pan-Seared Mahi Mahi with a Florida Citrus Gremolata Sauce, Arborio Polenta with Sautéed Swiss Chard
- + Grilled Pork Chop in a Grand Marnier® Demi with Dates and Orange Zest
- + *Coffee and Porcini-Dusted Pork Loin with Dark Rum Demi-Glace
- + *Smoked Pork Loin with Sweet Onion Compote
- + *Fresh Herb-Seasoned Pork Loin served with a Cognac and Date Compote
- + *Cavatelli Pasta Bolognese with Ground Beef, Mushrooms, Basil and Ricotta Cheese
- + *Orecchiette with Italian Sausage, Broccolini, Tuscan White Beans and Roasted Red Peppers
- + *Tortellini with Shrimp, Rabe, Roasted Tomatoes and Pesto
- + *Penne Pasta with Roasted Tomatoes, Caramelized Garlic, Fresh Herbs and Chèvre V
- + *Penne Pasta and Shrimp tossed with a Spicy Tomato Herb Broth
- + *Orzo Pasta with Artichokes, Olives and Tomatoes drizzled with Oregano Olive Oil V

**May become an Action Station for an additional \$12.00++ per person*

V Indicates vegetarian option

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buffet action station enhancement

Chef's Presentation of

| | | | |
|---|---------------------|---|---------------------|
| + GOURMET MACARONI & CHEESE BAR Macaroni and Cheese with White Truffle Sauce and assorted ingredients to include Braised Boneless Beef Short Rib, Lobster, Pancetta, Wild Mushrooms, Toasted Panko Caramelized Shallots and Early Peas | \$25.00++ per Guest | + Oven-Roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls | \$15.00++ per Guest |
| + GOURMET MASHED POTATO BAR Mashed Yukon Gold, Sweet Potatoes and Peruvian Purple (Toppings Bar to include Gravy, Bacon Bits, Cheddar Cheese, Sour Cream, Butter, Steamed Broccoli, Sautéed Mushrooms, Scallions, Brown Sugar and Candied Walnuts) | \$18.50++ per Guest | + Oven-Baked Marinated Pork Loin with Mango and Caramelized Onion Chutney | \$13.50++ per Guest |
| + Lemongrass Shrimp Dumplings served with a Ginger Tea and Cilantro Air | \$18.50++ per Guest | + Pasta du Jour with Fire-Roasted Tomato Sauce, Shaved Asiago Cheese and Home-Style Meatballs | \$18.50++ per Guest |
| + Slow-Roasted Tenderloin of Beef with Tarragon Mustard, Red Wine Demi-Glace and Assorted Rolls | \$40.00++ per Guest | + Pasta du Jour with Alfredo Sauce and Vegetable Mezze V | \$18.50++ per Guest |
| + Carved-to-Order Black Pepper-Crusted Strip Loin of Beef with Creamy Horseradish and Assorted Rolls | \$20.50++ per Guest | + Pan-Seared Scallops with Creamy Corn, Lobster Hash and Caviar | \$18.50++ per Guest |
| | | + Game Spice-Rubbed Duck Breast with Black Barley Risotto and Rhubarb Ginger Jam | \$18.50++ per Guest |
| | | + Seared Angus Beef Filet with Drunken Cherries and Savory Brioche French Toast | \$24.50++ per Guest |

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buffet dessert enhancement

May be added to any existing Buffet Menu

ANY 2 ITEMS

\$12.50++ per person

ANY 3 ITEMS

\$17.50++ per person

ANY 4 ITEMS

\$21.50++ per person

- + Sugar Dough-Crusted Key Lime Pie Brûlée
- + Assorted Macarons
- + Macadamia Nut Brownies with Banana Caramel and Chocolate Ganache Rosette
- + Italian Rum Cake
- + Cannolis
- + Raspberry Panna Cotta Verrines
- + Caramelized White Chocolate Cheesecake
- + Gianduja Mousse Cups
- + Chocolate Truffle Torte
- + Italian Citrus Cake with Almonds
- + Cheesecake with Almonds, Raspberries and White Chocolate Drizzle
- + Mini Cheesecakes
- + Mini Chocolate Mousse Domes
- + Sugar-Free Fruit-Topped Cheesecake
- + Gluten-Free Chocolate Flourless Torte
- + Banana Chocolate Bread Pudding with Piña Colada Sauce
- + Chocolate Mousse Martini
- + Amaretto Panna Cotta
- + Pineapple Cheesecake in Tart Shell with Caramelized Pineapple
- + Orange Pot de Crème
- + Strawberry Champagne Verrine
- + Lemon Blueberry Cheesecake
- + Tiramisù
- + Apple Tart
- + Key Lime Pie
- + Black Forest Mini Martini Glasses
- + Banana Mango Tarts
- + Boston Cream Pie
- + Berry Trifle Martini
- + Coconut Passion Fruit Mousse
- + Crisped Rice Pops
- + Chocolate Brownie Pops

Onstage Stations

- + CHOCOLATE SHOT MARTINI \$14.50++ per Guest
Grand Marnier® tossed with Fruits and Berries topped with Warm Dark Chocolate
- + BANANAS FOSTER \$12.50++ per Guest
Rum and Brown Sugar Caramelized Bananas served with Vanilla Ice Cream
- + DOUGHNUTS FOSTER \$12.50++ per Guest
with Rum Caramel Pecan Glaze and Coffee Ice Cream
- + MICKEY WAFFLE STATION \$12.50++ per Guest
Mickey Waffle with Nutella® and Strawberry Brioche French Toast served with Vanilla Ice Cream
- + MICKEY CHOCOLATE WAFFLE \$12.50++ per Guest
Warm Chocolate Sauce, Caramel Sauce, Whipped Cream and Fresh Berries
- + DECADENT LIQUID NITROGEN \$32.00++ per Guest
Nitrogen-Fried Chocolate Sphere Filled with Chocolate, Brownies and Marshmallows, topped with Warm Salted Caramel Sauce

Dessert Displays

- + ASSORTED CAKE POPS \$18.00++ per Guest
Red Velvet, Vanilla, Piña Colada and Chocolate
- + White and Dark Chocolate Fondues with Berries, Pineapple, Bananas, Angel Food Cake, Pretzels, Graham Crackers and Marshmallows \$15.50++ per Guest
- + Ice Cream Novelties \$6.00++ per Guest

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after-hour options

Enhance your dinner further by adding one or more delicious options:

After-Hour Selections

- + SUSHI AND SASHIMI: \$33.75++ per Guest
Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger
- + BURGERS & FRIES: \$28.50++ per Guest
Classic Beef Cheeseburger with House-Made Pickles and Fries
- + LATE-NIGHT FAREWELL TEMPTATIONS: \$12.00++ per Guest
Send your Guests off with Warm Jumbo Cookies and Milk
- + CHOCOLATE SHOTS: \$14.00++ per Guest
+ Warm Dark Chocolate with Grand Marnier®
+ White Chocolate with Amaretto
- + Assorted Ice Cream Novelties and Fruit Bars \$5.25++ per Each
- + Tater Tot Bar with Toppings to include Gravy, Cheddar Cheese, Bacon Bits, Scallions and Ketchup \$21.50 ++per Guest

Sliders

- + Cider-Glazed Ham Sliders with Apple Chutney on Toasted Brioche Rolls \$12.50++ per Guest
- + Wood Smoked Turkey Sliders with Pan Jus and Cranberry Relish on Sourdough \$12.50++ per Guest
- + Slow-Roasted Petite Filet Sliders with Caramelized Onions and Hollandaise Aioli on a Whole-Wheat Roll \$12.50++ per Guest
- + Turkey and Brie Slider with Apple Butter on Petite Croissant \$12.50++ per Guest
- + Rosemary Prime Rib Sliders with Horseradish Aioli on a French Roll \$12.50++ per Guest
- + Grilled Portobello with Arugula, Roasted Peppers, Goat Cheese Balsamic Fig Drizzle on a Multi-Grain Roll \$12.50++ per Guest

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“the glass coach” cocktail hour and Dinner buffet

Cocktail Hour

- + Antipasto Display with Crisp Breadsticks
- + Granny Smith Apple and Brie Quesadilla
- + Bacon-Wrapped Scallops with Sweet Thai Chili

Dinner Buffet

Salad Display

- + Arugula, Shaved Manchego, Kalamata Olives and Focaccia Crisp with passed Balsamic Vinaigrette
- + Garden Greens, Roasted Beets, Shaved Fennel, Coffee Pecan Soil, Pickled Sweet Onions and Champagne Vinaigrette
- + Petite Mache, Grilled Asparagus, Heirloom Tomatoes, Feta, Pine Nuts, Meyer Lemon Oil and Hawaiian Sea Salt

Main Food Station:

- + Pan-Seared Mahi Mahi with Watercress Cream, Crispy Pancetta, Tomatoes and Caper Relish
- + Herb-Scented Mashed Potatoes
- + Olive Oil Grilled Vegetables

Carved to Order:

- + Three Peppercorn and Whole Grain Mustard Rubbed Beef Strip Loin
- + Caramelized Red Onion Compote and Horseradish Cream

Accompaniments

- + Focaccia, Ciabatta and Baguettes with Olive Oil and Butter
- + Coffee, Decaffeinated Coffee and a Selection of Teas

\$113.00++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

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"happily ever after" dinner

Dinner Buffet

Build Your Own Salad Station

- + Medley of Greens with Toppings: Cucumbers, Tomatoes, Red Onion, Roasted Peppers, Marinated Fennel, Carrots, Olives, Cheddar Cheese, Shredded Hard-Boiled Eggs, Bacon, Roasted Garlic Croûtons, Honey Mustard, Low-Fat Zinfandel and Blue Cheese Dressings
- + Salad of Gourmet Tomatoes with Fresh Mozzarella served with Basil, Olive Oil, sea salt and fresh cracked Pepper.
- + Market-Inspired Seafood Pasta with Chili Lime Vinaigrette

Martini Action Station

- + Yukon Gold Potatoes topped with Aged Cheddar, Chive Sour Cream and Crisp Prosciutto
- + Creamy Parmesan and Champagne Risotto topped with Crab Gremolata
- + Grown-Up Truffle Macaroni and Cheese with Lobster Meat

Main Course

- + Carved to Order: Three Peppercorn and Whole Grain Mustard-Rubbed Beef Strip Loin with Caramelized Red Onion Compote and Gorgonzola Cheese Fondue
- + Oven-Seared Free-Range Chicken, Forest Mushroom Ragoût and Red Pepper Drizzle
- + Herb and Olive Oil-Seared Asparagus and Rainbow Carrots

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee and a Selection of Teas

\$100.00++ per Guest
Price based on up to 1½ hours of service (Minimum of 20 Guests)

Optional Enhancement

Seafood Station

- + Jumbo Shrimp, Mussels and Island-Spiced Scallops served on ice with Cocktail Sauce, Lemons and Limes
Additional \$28.00++ per person

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children's menu

Donald Duck

Plated Dinner Menu

First Course

- + Fresh Fruit Cup with Mickey Watermelon

Second Course

- + Mickey-Roni & Cheese

Entrée

- + Preselected choice of Chicken Tenders, Grilled Chicken, Cheese Pizza or Grilled Steak Skewers with Chef's Selection of Fresh Veggies

\$27.50++ per Guest

Optional Kids' Dessert Enhancement

- + Chocolate "Dirt Pot" with Crushed Cookies, Chocolate Pudding, Whipped Cream and Gummy Worms
Additional \$9.00++ per person
- + Mickey-Shaped Chocolate-Covered Crisped Rice Treat
Additional \$5.00++ per person

Buffet Dinner

- + Children can partake in the existing buffet menu at half of the adult price.

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