



Ala Carte Break Menu

Beverages

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas (per gallon, each).....	28.00
Hot Chocolate (per gallon)	28.00
Bottled Juice: Orange, Cranberry & Apple (each).....	3.50
Bottled Water (each)	2.50
Bottled Soft Drinks: Coke, Diet Coke & Sprite (each).....	2.50

Fruits and yogurts

Seasonal Whole Fruit (each)	2.00
Assorted Fruit Yogurt (each).....	3.00
Sliced Fresh Fruit (serves 25).....	75.00

Pastries and bread

Assorted Bagels with Cream Cheese (per dozen)	26.00
Fresh Croissants (per dozen).....	25.00
Balance Bars (each)	3.00
Assorted Danish (per dozen).....	28.00
Assorted Muffins (per dozen).....	28.00
Assorted Cookies (per dozen).....	22.00
Freshly Baked Sweet Breads (per loaf).....	20.00
Fudge Brownies (per dozen).....	22.00

Breakfast Menus

Traditional Continental..... 10.95

Includes orange juice, assorted pastries, muffins & croissants, with a selection of jams, freshly brewed regular & decaffeinated coffee & herbal teas.

Deluxe Continental..... 12.95

Includes orange juice, sliced fresh fruit, assorted pastries, muffins & croissants with a selection of jams, freshly brewed regular & decaffeinated coffee & herbal teas.

The All American..... 13.95

Fresh scrambled eggs served with a choice of ham, bacon or sausage. Also includes sliced fresh fruit, fried potatoes, assorted breakfast pastries, orange juice and fresh brewed regular & decaffeinated coffee & herbal teas.

Fresh Baked Quiche..... 13.95

Chef's fresh baked quiche served assorted breakfast pastries, with a selection of jams, orange juice, fresh brewed regular & decaffeinated coffee & herbal teas.

Omelet Station..... 15.95

Chef's action station with a choice of fresh ingredients made to your perfection, served with fried potatoes, an assortment of fresh pastries, sliced fresh fruit, orange juice, fresh brewed regular & decaffeinated coffee, & herbal teas.

Eggs Benedict..... 15.95

Served with sliced fresh fruit, fried potatoes, an assortment of fresh pastries, orange juice, fresh brewed regular & decaffeinated coffee & herbal teas.

Chef Carved Bone-in Ham with Scrambled Eggs..... 15.95

Served with fried potatoes, sliced fresh fruit, an assortment of fresh pastries & croissants, orange juice, fresh brewed coffee, decaf coffee & herbal teas.



Luncheon Buffets

The Signature

Tossed Green Salad with Carrots, Tomatoes, Cucumber & our House Dressing
Chef's Choice of Vegetable
Parsley Buttered Potatoes
Chef Carved Roast Turkey & Baron of Beef
German Potato Salad
Dinner Rolls
Assorted Cakes & Pastries
19.95

The New York Deli

House-made Coleslaw
German Potato Salad
Pastrami, Corned Beef, All Beef Hot Dogs & Spicy Italian Sausage
Assorted Fresh Breads & Condiments
Sautéed Peppers & Dill Pickles
New York Cheesecake with Fresh Fruit
16.95

The PayDay Deli

Tossed Green Salad with Carrots, Tomatoes, Cucumber & Our House Dressing
Traditional Potato Salad
Chef's Pasta Salad
Sliced Fresh Roasted Beef, Smoked Turkey & Baked Ham
Assorted Breads & Condiments
Swiss & American Cheese
Sliced Fresh Seasonal Fruit
Carrot Cake with Cream Cheese Frosting
16.95

The Mexican Buffet

Three Bean Salad
Cucumber & Tomato Salad
Chicken & Beef Fajitas Sautéed with Peppers & Onions
Cheese Quesadillas
Refried Beans
Traditional Spanish Rice
Churros
17.95

Pizza Buffet

Caesar Salad
Fresh Bread Sticks
Four Cheese, Pepperoni, Barbeque & Vegetarian Pizzas
Assorted Cookies & Brownies
16.95

Italian Buffet

Tossed Caesar Salad with Fresh Parmesan Cheese & Croutons
Roasted Vegetable Salad
Fresh Bread Sticks
Spicy Italian Sausage Lasagna
Penne Pasta with Marinara or Alfredo Sauce
Italian Marinated Chicken Breast
Tiramisu & Cannolis
19.95

Prices do not include 19% service charge & applicable taxes



Mountain BBQ's

The Family BBQ..... 14.95

- Grilled hamburgers, Hot Dogs & Italian Sausage
- Served with*
- Tossed Green Salad with Carrots, Cherry Tomatoes & Bacon Bits
- With Assorted Dressings on the Side
- Traditional Potato Salad
- Condiments with Lettuce, tomatoes & Onion
- Swiss & American Cheese
- Sliced Fresh Watermelon
- Fresh Baked Cookies & Brownies
- Iced Tea or Lemonade

The Payday BBQ 16.95

- BBQ Breast of Chicken & Grilled Hamburgers
- Served with*
- Tossed Green Salad with Carrots, Cherry Tomatoes & Bacon Bits
- With Assorted Dressings on the Side
- Traditional Potato Salad
- Baked Beans
- Condiments with Lettuce, Tomato & Onion
- Swiss & American Cheese
- Sliced Fresh Seasonal Fruit
- Assorted Dessert Bars
- Iced Tea or Lemonade

The Three King's BBQ..... 22.95

- BBQ Breast of Chicken & Smoked Baby Back Pork Ribs
- Or
- Chicken & Steak Kabobs with Peppers, Tomatoes & Onions
- Served with*
- Tossed Green Salad with Carrots, Cherry Tomatoes & Bacon Bits
- With Assorted Dressings on the Side
- Or
- Tossed Caesar Salad with Fresh Parmesan Cheese & Croutons
- Traditional Potato Salad
- Baked Beans
- Sliced Fresh Seasonal Fruit
- Assorted Cakes and Dessert Bars
- Iced Tea or Lemonade



Plated Lunches

All Luncheon Entrees are Served With:

- Choice of Salad
- Choice of Potato or Rice
- Chef's Choice of Vegetable
- Choice of Entrée
- Choice of Dessert
- Lemonade or Iced Tea

Salad

(Choose One)

Caesar Salad

Tossed Romaine Lettuce with Fresh Parmesan, Croutons & our Caesar Dressing

Tossed Green Salad

With Carrots, Cherry Tomatoes, Cucumbers & our House Dressing

Spinach Salad

With Bacon, Peppers, Eggs, Mushrooms & Sweet and Sour Dressing

Potato or Rice

(Choose One)

- Parsley Buttered Potatoes
- Garlic Mashed Potatoes
- Herb Roasted Red Potatoes
- White Rice
- Wild Rice Blend

Dessert

(Choose one)

- New York Cheesecake with Sliced Strawberries
- Carrot Cake with Cream Cheese Frosting
- Pecan Pie
- Seasonal Fruit Tart
- Black Forest Chocolate Cake

Choice of Entrée

Grilled Chicken Breast Teriyaki.....	15.95
<i>Grilled chicken with glazed pineapple and sesame seeds</i>	
Chicken Cordon Bleu.....	17.95
<i>Breast of chicken wrapped around Swiss cheese and smoked ham, topped with Mornay sauce</i>	
Baked Halibut	19.95
<i>Center cut halibut baked and served with lemon aioli</i>	
Grilled Salmon.....	19.95
<i>Grilled salmon with a creamy dill sauce</i>	
Luncheon Filet Mignon.....	21.95
<i>Broiled 6oz fillet of beef tenderloin with a port wine sauce</i>	
Sliced London Broil.....	18.95
<i>Roast sirloin of beef served with a demi-glace</i>	



Buffet Dinners

All Dinner Buffets are Served With:

- Choice of Salad
- Choice of Potato or Rice
- Chef's Choice of Vegetable
- Choice of Entrée
- Dinner Rolls
- Choice of Dessert
- Coffee & Tea

Salad

(Choose One)

Caesar Salad

Tossed Romaine Lettuce with Fresh Parmesan, Croutons & our Caesar Dressing

Tossed Green Salad

With Carrots, Cherry Tomatoes, Cucumbers & our House Dressing

Spinach Salad

With Bacon, Peppers, Eggs, Mushrooms & Sweet and Sour Dressing

Oriental Salad

*Carrots, Cabbage, Tomatoes, Cucumbers, Olives & Chow Mein Noodles
Tossed with our Oriental Dressing*

Potato or Rice

(Choose One)

- Parsley Buttered Potatoes
- Garlic Mashed Potatoes
- Herb Roasted Red Potatoes
- Augratin Potatoes with Cheddar Cheese
- White Rice
- Wild Rice Blend

Dessert

(Choose One)

- New York Cheesecake with Fresh Fruit
- Carrot Cake with Cream Cheese Frosting
- Seasonal Fruit Tart
- Black Forest Chocolate Cake

Choice of Entrée

Broiled Chicken Teriyaki	
<i>Served with a pineapple and sesame seed glaze</i>	20.95
Grilled Stuffed Pork Chop	
<i>Served with herb stuffing and natural gravy</i>	25.95
Roasted Salmon Filet	
<i>Served with lemon caper cream sauce</i>	24.95
Roast Prime Rib of Beef	
<i>Slow roasted with rosemary and garlic</i>	26.95
Baked Halibut Oscar	
<i>Topped with crab, hollandaise and asparagus</i>	24.95
Tenderloin of Beef	
<i>Grilled tenderloin of beef served with béarnaise sauce</i>	28.95



Plated Dinners

The Following Dinner Selections are Served With:

- Choice of Salad
- Chef's Choice of Vegetable
- Choice of Potato or Rice
- Choice of Entrée
- Freshly Baked Rolls
- Choice of Dessert
- Coffee & Tea

Salad

(Choose One)

Caesar Salad

Tossed Romaine Lettuce with Fresh Parmesan, Croutons & our Caesar Dressing

Tossed Green Salad

With Carrots, Cherry Tomatoes, Cucumbers & our House Dressing

Spinach Salad

With Bacon, Peppers, Eggs, Mushrooms & Sweet and Sour Dressing

Oriental Salad

*Carrots, Cabbage, Tomatoes, Cucumbers, Olives & Chow Mein Noodles
Tossed with our Oriental Dressing*

Potato or Rice

(Choose One)

- Parsley Buttered Potatoes
- Garlic Mashed Potatoes
- Herb Roasted Red Potatoes
- Au gratin Potatoes with Cheddar Cheese
- White Rice
- Wild Rice Blend

Dessert

(Choose One)

- White Chocolate Cheesecake with Sliced Strawberries
- Black Forest Chocolate Cake with Raspberry Sauce
- Bread Pudding with Rum Sauce
- Amaretto Mousse Cake
- Fresh Fruit Tart

Choice of Entrée

Baked Chicken Breast	21.95
<i>Stuffed with a sautéed mushroom blend and Mornay sauce</i>	
Roasted Salmon Filet	25.95
<i>Served with lemon dill sauce</i>	
Chicken Breast Wellington	22.95
<i>Chicken breast wrapped in a puff pastry and served with a tarragon sauce</i>	
Roast Prime Rib of Beef.....	29.95
<i>Served with cream horseradish and au jus</i>	
Chicken Oscar	24.95
<i>Topped with asparagus, crab and béarnaise sauce</i>	
Roasted Turkey	24.95
<i>Served with natural gravy and chutney</i>	
Grilled Halibut Steak.....	26.95
<i>Served with lemon citrus aioli</i>	
Grilled New York Steak.....	27.95
<i>Served with button mushrooms</i>	

Prices do not include 19% service charge & applicable taxes



Themed Buffets

Our Themed Receptions are for a 50 Person Minimum

The Asian Wok

Chinese Chicken Salad

Crisp romaine lettuce, bok choy cabbage

Bean sprouts and cilantro in our homemade Asian dressing

Stir Fried Vegetables

Sesame oil, ginger, garlic and soy sauce

Satay Bar

Chicken and beef skewers

Thai peanut sauce & soy ginger dipping sauce

Steamed Fried Rice

Kung Pao Chicken Wings

Tossed in hoisin, peanuts, and cilantro

Thai Barbeque Salmon

Marinated with sesame oil, peppers, ginger

Coffee Station

28.95

Little Italy

Antipasti Assortiti

Provolone, prosciutto, marinated mushrooms, roasted red peppers

Fresh mozzarella, salami & assorted marinated vegetables

Chef Carved Grilled Sirloin

Marinated in rosemary, garlic & olive oil

Marinated Vegetables

Pan Seared Chicken

With artichokes and prosciutto

Penne Pasta

With choice of meat, alfredo or marinara sauce

Garlic Bread & Fresh Bread Sticks

Tiramisu & Cannolis

Coffee Station

25.95

The Mexicano

Fajita Bar

Chicken and beef sautéed with peppers & onions

Sour cream, tomatoes, salsa, guacamole, onions & cheese

Warm Flour & Corn Tortillas

Fire Roasted Potatoes

Served with chorizo and Mexican cheese

Chicken & Cheese Quesadillas

Spanish Rice & Refried Beans

Five Bean Salad

Cucumber & Tomato Salad

Marinated in a balsamic vinaigrette

Dinner Rolls

Flan & Churros

Coffee Station

26.95



The Butcher Block

Hand Carved by Our Uniformed Chefs:

Rosemary Garlic Prime Rib
With Creamy Horseradish and Natural Juices
&
Marinated Roast Turkey
With Cranberry Chutney and Natural Juices

Served With
Chef's Fresh Seasonal Vegetables

Whipped Garlic Potatoes with Chives

Caesar Salad
Tossed Romaine Lettuce with Fresh Parmesan, Croutons & our Caesar Dressing

Chop Chop Salad
Chopped Chicken & Salami Tossed with Cheese, Artichokes, Olives, Cucumbers & Tomatoes

Freshly Baked Dinner Rolls

Assorted Desserts

Beverage
Iced Tea or Lemonade

28.95



Action Stations

Add an Action Station to Enhance Your Buffet.

Hand Carved by our Uniformed Chefs:

Roast Top Rounds of Beef

*Served with Au Jus and Creamy Horseradish
& Miniature rolls*

4.50 /person

Whole Roasted Turkey Breast

Served with Cranberry Sauce

4.50 /person

Pan Seared Pork Loin

Served with Pork Reduction

4.50/person

Baked Honey Cured Spiral Ham

Served with Miniature Rolls and Whole Mustard

4.50 / person

Roast Prime Rib of Beef

Served with Creamy Horseradish

6.50/person

Pasta Station

*Choice of Spinach Fettuccini, Linguini or Penne Pasta
Served with Marinara, Bolognese and Chef's Choice of Sauce*

Fresh bread sticks

6.50/person



Hot Hors d'Oeuvres Menu

All Hors d' Oeuvres are based on 50 pieces per serving

Prosciutto Wrapped Shrimp <i>Grilled shrimp wrapped in prosciutto and fresh basil with roasted pepper sauce</i>	140.00
Grilled Vegetable Quesadilla <i>Fresh vegetables, jack and cheddar cheese served with cilantro aioli</i>	90.00
Crab Cakes <i>King crab meat, onions, celery red peppers served with lemon citrus aioli</i>	140.00
Potstickers <i>Filled with pork, ginger, green onions served with sweet chili dipping sauce</i>	125.00
Spinach Stuffed Mushrooms <i>Stuffed with cream cheese and fresh garlic</i>	90.00
Chicken Satay <i>Thai peanut dipping sauce and sweet chili garlic sauce</i>	140.00
Beef Satay <i>Thai peanut dipping sauce and sweet chili garlic sauce</i>	140.00
Grilled Vegetable and Goat Cheese Bruschetta <i>Topped with smoked tomato salsa</i>	75.00
Spanikopita <i>Triangles of phyllo dough filled with spinach</i>	75.00
Quiche Lorraine <i>Ham, nutmeg & eggs served in a flaky crust</i>	90.00
Crisp Vegetable Spring Rolls <i>Served with sweet & sour dipping sauce</i>	115.00
Buffalo Chicken Wings <i>Barbeque, teriyaki or spicy hot wings served with celery and blue cheese</i>	115.00



Cold Hors d'Oeuvres Menu

All Hors d' Oeuvres are based on 50 pieces per serving

Mini Tuscan Sandwiches <i>Roasted red peppers, mozzarella & sun dried tomato pesto on herb focaccia</i>	115.00
Stuffed Belgian Endive <i>Cream cheese mousse with smoked salmon, pesto & red pepper</i>	140.00
House Smoked Salmon <i>Sliced & served on a lavosh cracker with cucumber dill relish</i>	140.00
Crab & Shrimp Bouchees <i>Crab, shrimp, celery & onions stuffed in a puff pastry shell</i>	140.00
Oysters on the Half Shell <i>Served with cocktail sauce & lemon</i>	150.00
Assorted Finger Sandwiches <i>Chicken, ham & shrimp</i>	90.00
Stuffed Mushrooms <i>Filled with curried chicken salad</i>	90.00
Assorted Sushi Rolls <i>With pickled ginger, soy and wasabi</i>	165.00
Bruschetta D' Parma <i>Tomato basil, Kalamata olive & goat cheese</i>	90.00

Special Selections

All selections serve approximately 50 guests

Prices do not include 19% service charge & applicable taxes



Assorted Antipasti

Herb roasted wild mushrooms with chevre, artichokes with citronett, roasted garlic, grilled eggplant, roasted red peppers & buffalo mozzarella

150.00

The Ultimate Raw Bar

Colossal shrimp, cracked crab & oysters served with lemons, cocktail sauce & Tabasco

225.00

Domestic and Imported Cheeses

With an assortment of fresh seasonal fruit & flatbreads

125.00

Crisp Vegetable Crudités

With spinach & roasted garlic dip

90.00

Asian Sampler

An assortment of spring rolls, pot stickers & shu mai

Served with peanut sauce & sweet chili sauce

175.00

Fresh Fruit Sampler

With strawberry yogurt dipping sauce

115.00

Smoked side of Salmon

Served with cream cheese, red onions, capers & crackers

125.00

Hummus Selection

Lemon garlic, red pepper basil & eggplant roasted garlic hummus

Served with toasted pita chips

90.00

Salsa Bar

Tortilla chips with spicy red salsa, salsa verde and salsa fresco

85.00

Poached Side of Salmon

Garnished with cucumbers, cream cheese, lemon, eggs, capers & red onions

140.00

Baked Brie

Brie, cranberries & nuts wrapped in puff pastry and served with assorted flatbreads

90.00

Dessert Tables

Prices do not include 19% service charge & applicable taxes



The Chocolatier

*Four Tiered Chocolate Fountain with
Fresh Fruits*

Double Chocolate Chip Cookies

Black Forest Chocolate Cake

Chocolate Mousse Cups

Assorted Mini Petits Fours

11.95 /person

(Minimum 100 people)

The Sweet Tooth

Assorted Cookies

Fudge Brownies

Gourmet Dessert Bars

Seasonal Fresh Fruits

7.95 /person

Decadence

Black Forest Chocolate Cake

Ultimate Carrot Cake

Assorted Cheesecakes

Amaretto Mousse Cake

Chocolate Rum Torte

Seasonal Fruit Tart

9.95/person

Assorted Cookies

Peanut Butter

Chocolate Chip

Oatmeal Raisin

Double Chocolate Chip

White Chocolate Macadamia

Sugar

22.00 / dozen