



Plated Lunch

PACKAGE

WELCOME

FRESH GARDEN VEGETABLE DISPLAY

Crisp Seasonal Vegetables Served Chilled with Ranch Dipping Sauce

ENHANCEMENTS

Butler Style Passed Hors D'Oeuvres
See Hot & Cold Stations

SALAD – Choose 1

Caesar Salad **or** Spring Salad
Served with Freshly Baked Rolls

ENTRÈES – Choose 2

Add a pasta or soup course • Additional Entrée**

Fresh Atlantic Salmon
with Citrus Dill Beurre Blanc
Jumbo Crabmeat Stuffed Shrimp
Served Over Parmesan Risotto
Parmesan & Panko Crusted Halibut
With Lemon Cilantro Sauce
Herb Crusted Mahi Mahi
With a Lobster Broth
Chicken Ariana
Chicken Breast Stuffed with Roasted Red Peppers, Prosciutto, Mozzarella & Balsamic Reduction Demi Glaze
Chicken Parmigiana
Breaded, Sautéed & Topped with Marinara & Mozzarella Cheese

Eggplant Parmigiana
Breaded, Sautéed & Topped with Marinara & Mozzarella Cheese
Chicken Carciofi
Lemon Butter, White Wine, Artichoke Hearts, Basil, Plum Tomatoes & Scallions
Chicken Francaise
Sautéed With Shallots, Lemon, Butter & White Wine
Braised Boneless Short Rib
With Frizzled Onions
Grilled Vegetable Napoleon
Grilled Eggplant, Red Peppers, Zucchini, Portabella Mushroom, Red Onions & Mozzarella Stacked in a Golden Pastry

ENTRÉE UPGRADES*

NY Strip Steak
Roasted Prime Rib au Jus
Roast Rack of Lamb
Chateaubriand
Tenderloin of Beef with Red Wine Mushroom Sauce
Land & Sea
6 oz Filet with 6 oz Lobster Tail

DESSERT – Choose 1

NY Cheesecake
Carrot Cake

Key Lime Pie
Triple Fudge Cake

Chocolate Mousse
Tiramisu

Cookie Selection
Crème Brulee

3 Hour Reception • Minimum 25 Guests
BARTENDER FEE

**Available at an additional cost per person. See our banquet manager for details.*

INCLUDES:

Soft Drinks, Coffee & Tea
Cash Bar **or** Hosted Bar
Black **or** White Linens
In-house Centerpieces & Votive Candles



HORS D'OEUVRES

Passed Butler Style

TIER 1 – Choose 3

Raspberry & Brie in Phyllo

Edamame Dumplings
with Teriyaki Sesame Sauce

Vegetable Dumpling
with Thai Chili Sauce

Pistachio & Goat Cheese Lollipop

Thai Spring Roll
with Orange Ginger Glaze

Mini Eggplant Rollatini

Caprese Skewers
(Mozzarella, Tomato, Basil)

Wild Mushroom Risotto Cake
with Truffle Glaze

Franks in a Blanket

Mini Reuben

Mini Quesadilla
(Chicken or Beef)

Candied Bacon Strips

Chicken Satay with Teriyaki Glaze

Buffalo Chicken Rangoon
with Bleu Cheese

Mushrooms Stuffed
with Sausage & Mozzarella

Bacon Wrapped Dates
with Cream Cheese

Sesame Chicken with Ginger Glaze

Watermelon & Feta with Microbasil

TIER 2 – Choose 3

Panko Crusted
Orange & Ginger Shrimp

Coconut Shrimp

Tequila Marinated
Shrimp Skewer

Shrimp Spring Roll
with Sweet Cilantro Thai Chili

Shrimp Kebab
with Roasted Garlic Aioli

Crab Cake with Chipotle Mayo

Citrus Crab Salad in Endive

Crabmeat, Pineapple,
Cilantro Asian Spoons

Bacon Wrapped Scallops

Mini Fish Taco
with Avocado & Spicy Aioli

Seared Sesame Crusted Tuna

Baked Clams Oreganata

Lamb Chops with Chutney

Petit Filet Mignon
with Caramelized Onions on Brioche

Filet Mignon Crostini
with Horseradish Cream

COLD DISPLAYS

Garden Vegetable Display

Crisp Seasonal Vegetables Served Chilled with Ranch Dipping Sauce

Fruit & Berry Display

Hand Carved Melons & Exotic Fruits Including Bananas, Cantaloupes, Pineapple, Grapes, Strawberries, Honeydew & Seasonal Berries

Guacamole & Salsa with Tri Colored Chips

Caprese Display

Buffalo Mozzarella & Ripe Beefsteak Tomatoes, Chiffonade of Fresh Basil, Garnished with Balsamic Vinegar Reduction

Mediterranean Platter

Garlic Hummus, Greek Tzatziki, Stuffed Grape Leaves, Tabouli Salad, Kalamata Olives & Warm Pita Bread

Bruschetta Display

Toasted Garlic Crostini, Ripe Tomato Salad with Red Onion, Fresh Basil & Homemade Balsamic Dressing

Tuscan Display

Grilled Vegetables, Marinated Artichokes with Mushrooms, Mixed Olives, Tuscan White Bean & Broccoli Rabe Salad, Pesto Trio (Fresh Basil, Pine Nut, Sundried Tomato & Roasted Garlic) with Tapenade & Italian Bread

Salumeria & Cheese Platter

*Assorted Italian Meats- Sopressato, Genoa Salami, Capicola, Mortadella, & Prosciutto
Assorted Cheeses- Asiago, Provolone, Fontina, Sharp Cheddar, & Pepperjack*

Salad Trio Display

Waldorf Salad, Tortellini Salad & Shrimp Pasta Salad

Seafood Salad Trio

Octopus Salad, Smoked Salmon, Frutti de Mare

RAW BAR

Shrimp Cocktail and/or Oysters

King Crab Legs

Snow Crab

Lobster Cocktail



HOT SPECIALTY STATIONS

Chef Attended Station

Mashed Potato Station

Smashed Idaho Potatoes Served in a Martini Glass

Topping Choices: Fresh Chives, Butter, Sour Cream, Bacon,
Cheddar Cheese, Broccoli, Homemade Gravy

Macaroni & Cheese Station

Cheese Sauces Including: Asiago, Provolone & Cheddar

Topping Choices: Bacon, Fresh Chives, Cheddar Cheese

*Add Lobster**

Pasta Station

Choose 2:

Four Cheese Beggars Purse with Creamy Alfredo Sauce

Penne Vodka with Crispy Pancetta & English Peas

Rigatoni Pomodoro & Basil

Grilled Vegetable Ravioli with Sage Bisque

Tortellini Bolognese

Asian Wok Station

Beef, Chicken

Served with a Variety of Chinese Vegetables, Lo Mein & Fried Rice

By the Sea Station

Crispy Fried Calamari, Mussels Marinara, Baked Clams Oreganato & Warm Old Bay Peel & Eat Shrimp

Paella

Cast Iron Skillet with Saffron Scented Rice Garnished with Assorted Seafood & Chorizo Sausage

Carving Station

Sirloin Steak, Ham, Turkey, Pork

Beef Tenderloin, Prime Rib

**Available at an additional cost per person. See our banquet manager for details.*





BAR OPTIONS

Choose Open Bar, Hosted Bar or Cash Bar

PREMIUM OPEN BAR

1-5 hours duration

COST PER PERSON VARIES BY DURATION

ULTRA PREMIUM OPEN BAR

1-5 hours duration

COST PER PERSON VARIES BY DURATION

BEER & WINE

1-5 hours duration

COST PER PERSON VARIES BY DURATION

CHAMPAGNE PACKAGE (4 HOURS)*

SANGRIA*

CONSUMPTION BAR

Host pays per drink to be calculated and paid at close of event.

CASH BAR

Guests pay Branches prices for their own drinks. Cash/credit cards accepted.

****NO SHOTS ON OPEN BARS****

**Available at an additional cost per person. See our banquet manager for details.*