

BRANCHES

BANQUETS • WEDDINGS
& EVENTS

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

ENTRÉES – 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

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

3 Hour Reception
BARTENDER FEE

INCLUDES:

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

BRANCHES

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

BRANCHES

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

Salad Trio Display

Waldorf Salad, Tortellini Salad &
Shrimp Pasta Salad

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

Seafood Salad Trio

Octopus Salad, Smoked Salmon,
Frutti de Mare

RAW BAR

Shrimp Cocktail and/or Oysters

King Crab Legs

Snow Crab

Lobster Cocktail

BRANCHES

HOT SPECIALTY STATIONS

Chef Attended Stations



Mashed Potato Station

Smashed Idaho Potatoes Served in Martini Glass

Topping Choices:

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

Macaroni & Cheese Station

Cheese Sauces: Asiago, Provolone & Cheddar

Topping Choices:

Bacon, Fresh Chives, Cheddar Cheese

Add Lobster for an Additional Cost*

Pasta Station

Choose Two:

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 Statio

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

Beef, Chicken

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

BRANCHES

BANQUETS • WEDDINGS
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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.*