



# BREAKFAST MENU

All options include coffee, tea and assorted juice  
A 6% sales tax and 20% service charge will be added to all menu items

\*YOU ARE NOT LIMITED TO THE BELOW SELECTIONS, A VARIETY OF OTHER ITEMS ARE AVAILABLE.  
REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

## Continental Breakfast.....8.50

Assorted bagels, assorted cereal, muffins, all with butter, cream cheese and jellies

## Executive Continental.....13.50

Assorted bagels, assorted cereal, croissants, and muffins with butter, cream cheese and jellies,  
Fresh Fruit, granola and yogurt

## Breakfast Buffet.....15

(25 person minimum)

Bagels, cream cheese, butter jellies, scrambled farm fresh eggs,  
Hash brown potatoes, breakfast sausage and Applewood smoked bacon  
(egg beaters available upon request)

## Executive Breakfast Buffet.....20.95

(25 person minimum)

Bagels, muffins, butter, cream cheese and jellies  
Fresh fruit, yogurts and granola, eggs benedict with sauce hollandaise  
Hash brown potatoes, Applewood smoked bacon, breakfast sausage  
and Belgium waffles with maple syrup

## Breakfast Action Stations (Chef Operated)

### Omelet Station.....7

Chef prepared omelets made-to-order:

Toppings include: ham, onions, peppers, mushrooms, spinach, tomatoes, sausage, Shredded Cheddar,  
Shredded Swiss

### Carving Station

Maple-glazed spiral ham with Mustard.....5.50

Sliced turkey breast, natural pan jus, Cranberry Sauce.....6.50

Cold Lemon-dill poached salmon, Herb Watercress Sauce.....10.00

Carved beef tenderloin, horseradish cream.....20

## Mix and Match Buffet

Bacon or sausage 4

Bagels w/ Jelly and Cream Cheese 4

Fresh Fruit 3

Yogurt w/ Granola 4

Buffet of Berries 7

Scrambled Eggs 5

Hash Brown Potatoes 2

French Toast w/ Syrup 4

Belgium Waffles w/ Syrup 5

Pancakes 4

Egg Benedict with Sauce Hollandaise 10

Assorted Toast w/ Butter and Jellies 2



# LUNCH STATIONS

Minimum of 25 people  
6% sales tax and 20% service charge will be added to all menu items

## Sandwich Display.....10

- Egg Salad
- Tuna Salad
- Chicken Salad
- Ham and Cheese
- Rare Roast Beef
- Turkey and Turkey Club

## Tea Sandwich Display....13

- Smoked Salmon and Cucumber on Pumpernickel
- Waldorf Chicken salad, red grapes
- BLT Applewood Smoked Bacon, Tomato, Lettuce
- Turkey and Turkey Club
- Tuna Salad
- Roast Beef and Cheddar with Horseradish Cream Sauce

## Sides

- |   |   |
|---|---|
| Redskin Potato Salad 4                            | Caesar Salad 7                            |
| Chicken and Tuna Salad 6                          | Traditional Cole Slaw 4                   |
| Tomato and Mozzarella Caprese Platter 7           | Tricolor Tortellini Italian Pasta Salad 6 |
| Poached Asparagus and Roasted Red Pepper Salad 6  | Broccoli Cheddar and Red Onion Salad 5    |
| Mixed Green Salad w/ Toppings and Two Dressings 6 | Baked Beans 4                             |
| Potato chips 3                                    | French fries 3                            |

## Lunch Action Station

### Taco Station...13

- Shredded Lettuce, Tomato Salsa, Guacamole, Shredded Cheese, Chipotle Aioli, Sour Cream, Soft and Hard Tacos. Seasoned Ground Beef and Grilled Fajita Chicken
- Add Shrimp...2      Add (Mahi Mahi)Fish...3

### Philly Cheese Steak Station...13

- South Street: Mushrooms, Onions and Peppers, American Cheese
- Buffalo Chicken: Mild Wing Sauce, Creamy Bleu Cheese

### Traditional Barbecue.....10

- Burgers, Cheeseburgers, Hot Dogs and Grilled Chicken Breast. Lettuce, Tomato, and Onion Platter. Ketchup, Mayo, Mustard, and Pickles
- Add Salmon...3    Add Petit Filets...8    Add Italian Sausage...2

### Pasta...8

- (Two Choices) Cheese Tortellini, Rigatoni, Orecchiette, Penne, Cavatappi
- (or one choice) Ravioli: Mini-Cheese Ravioli, Wild Mushroom, Butternut Squash...add 2

### Sauces (Max Three[3] Differing Sauces)

- Al A Vodka, San Marzano Tomato, Alfredo, Garlic and Olive Oil, Basil Pesto,

If Uniformed Chef is to prepare (Action Station)...10

- Toppings to include:
- Broccoli, Olives, Grape Tomatoes, Peas, Mushrooms, Bacon, Spinach
- Grated Parmesan, Crushed Red Pepper

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REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, CUBAN, ETC.).



## SERVED LUNCH

6% sales tax and 20% service charge will be added to all menu items

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### Soups

(Additional Varieties Available)

Classic Chicken Noodle Soup	cup.....5. bowl.....7
Cuban Black Bean with Sour Cream and Lime	cup.....4. bowl.....6
Roasted Cream of Tomato with Balsamic Glaze	cup.....4 bowl.....6.
Loaded Baked Potato Soup	cup.....4 bowl.....6
Manhattan or New England Clam Chowder	cup.....5 bowl.....7
Main Lobster Bisque	cup.....5 bowl.....7
Chilled Tomato Gazpacho	cup.....4 bowl.....6

### Salads

Tossed Salad with Cucumbers, Carrots, Tomato and balsamic vinaigrette.....6
Heirloom Tomato, Fresh Basil, Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Drizzle.....9
Classic Caesar Salad w/ Shaved Parmesan.....8
Wedge Salad, Chopped Bacon, Cherry Tomatoes, Avocado, Asiago Cheese, Ranch Dressing...8
Prosciutto Di Parma and Cantaloupe Melon w/ Black Pepper Lime Dressing and Clover Honey...9
Poached Anjou Pear and Gorgonzola Cheese Salad, Goat Cheese and Field Greens, Honey Vinaigrette...8
Baby Field Greens Salad, Crumbled Blue Cheese, Candied Walnuts, Dried Cranberries...7
Warm Baby Spinach and Goat Cheese Salad, Red Onions, Cran-Raisins, Toasted Almonds, Bacon...7
Heirloom Tomato BLT Salad, Applewood Smoked Bacon, Tender Bibb Lettuce, Dill Lemon Vinaigrette...8

### Other Starters

Rigatoni Ala Vodka, Peas, Bacon, Shaved Pecorino Cheese...7
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon...13
Jumbo Lump Crab Cake with Tartar Sauce and Coleslaw...15
Watermelon and Feta Cheese, Baby Arugula Leaves, Shaved Radish...7

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REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

## Entrees

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service  
If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

### Chicken...18

Classic chicken Francaise, Beurre Blanc  
Chicken Marsala, wild forest mushroom demi-glace  
Chicken Piccata, artichoke, blistered tomato and capers, lemon-chardonnay butter  
Pan Roasted Amish Chicken Breast with Brown Chicken Jus

### Fish & Shellfish

Pan Seared Salmon with Chardonnay Beurre Blanc.....26.00  
Crab Stuffed Sole, Lemon-Chablis Butter..... 25.00  
Jumbo Lump Crab Cake, Tartar Sauce.....29.00  
Poached Halibut Fillet, Lemon Champagne Emulsion...MP

### Beef

Seared Hanger Steak and Balsamic demi-glace.....22  
Sliced Black Angus Sirloin Steak, Red Wine Au Jus.....27  
Grilled 6 oz. Filet Mignon, Cabernet Demi-Glace.....26

### Other...16

Eggplant Rollatini, parmesan, san Marzano Pomodoro  
Roasted Asparagus and Boursin Cheese Tartlet, Mushroom Duxelle  
Seared Trumpet Royal Mushroom, Fava Bean Hummus, Roasted Radish, Lemon Vinaigrette

### Starch

Wild rice pilaf  
Whipped potatoes  
Herb Roasted red bliss potatoes  
Sea salt roasted fingerling potatoes  
Baked Idaho potato  
Parmesan potato gratin

### Vegetable

Steamed broccoli with sea salt  
Baby French Beans  
Julienned vegetables  
Honey Roasted Carrots  
Grilled asparagus  
Seasonal Vegetables Bundle...1 additional

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## DESSERT

Cookies and Brownies...3  
Tiramisu Parfait...6  
New York style cheese cake with berries...7  
Strawberry Shortcake...6  
Ice Cream Sundae Bar with traditional toppings...6.95



# HORS D'OEUVRES MENU

6% sales tax and 20% service charge will be added to all menu items

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## PASSED HORS D'OEUVRES

Option 1- Six passed hors d'oeuvres for 1 hour.....14 per person

Option 2- Ten passed hors d'oeuvres for 2 hours.....25 per person

### Seafood

Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon  
Asian Ahi Tuna Tartar, Avocado, Wonton Crisp, Spicy Siracha  
Mini Maine Lobster Rolls. Tarragon-Chive Mayonnaise *Add \$2 Per person*  
Smoked Salmon on Pumpernickel Toast, Lemon Crème Fraiche and Capers  
Crisp Panko Breaded Mini Crab Cake, Chipotle Aioli  
Scallops Wrapped in Bacon, Sweet Chili Sauce *Add \$1 Per person*

### Meat

“Pigs in Blanket”, Push Cart Onions, Brown Mustard  
Barbeque Pork Spring Roll, Smokey Barbeque sauce  
Kobe Cheese Beef Sliders, Ketchup  
Mini Beef Wellingtons w/ Horseradish Cream Sauce *Add \$1 Per person*  
BLT Bites, Bacon, Lettuce and Tomato, Basil Mayonnaise  
Philly Cheese Steak Spring Roll, Horseradish Cream Sauce  
Crispy or Steamed Lemongrass and Chicken Pot Stickers with Soy Dipping Sauce  
Chicken Parm Bites, w/ Marinara Dipping Sauce

### Vegetable

Belgian Endive Stuffed with Boursin Cheese and Toasted Walnuts  
Parmesan Cheese Puffs  
Tomato, Basil and Parmesan Bruschetta  
Asparagus Risotto Bites w/ Lemon Aioli  
White Truffle Potato Croquette w/ Smokey Tomato Aioli  
Penne al la Vodka Bites w/ Marinara Sauce  
Spanakopita w/ Tzatziki Yogurt Sauce

## STATIONED HORS D'OEUVRES

### Crudités...5

Farmer's market assortment of seasonal sliced vegetables and baby vegetables with dips

### Artisan Cheese Display...10

Domestic and Imported cheese with Crackers and Breads, Honey, Nuts, Fresh Grapes

### Antipasto Display...12

Cured Meats, Olives, Grilled Vegetables, Crackers and Breads

### Scottish Smoked Salmon...9

Minced Red Onion, Capers, Egg White, Egg Yolk, Lemon

### Seafood Bar

Seafood items are charged per piece and accompanied by lemon wedges and cocktail sauce

Clams on the half shell.....1.50 Jumbo shrimp cocktail..... 3 Snow crab claws..... Market Price

Blue Point Oysters on the half shell.....3 Poached 4oz lobster tail.....Market Price



## DINNER BUFFET

6% sales tax and 20% service charge will be added to all menu items

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### Salad

Mixed Field Green Salad: Cucumber, Tomato, Carrots, Onions, Blue Cheese, Ranch and Balsamic Vinaigrette...6  
Traditional Caesar Salad: Herb Croutons, Parmesan Cheese, Creamy Caesar Dressing...8  
Roasted Baby Red Beet, Goat Cheese Crumbles, Raspberry Vinaigrette...8  
Mixed Greens with sun-dried cranberries, bleu cheese, honey balsamic vinaigrette...6  
Quinoa Tabbouleh Salad, Fresh Herbs, Lemon Vinaigrette ...6  
Orzo, Cherry Tomato, Cucumber and Feta Cheese Salad...6  
Heirloom Tomato and Mozzarella Cheese, Basil and Balsamic Glaze...8  
Poached Asparagus and Roasted Red Pepper Salad, Sherry Shallot Vinaigrette...8  
Scottish Sliced Smoked Salmon, Traditional Garnishes, Lemon...10

### Pizza.....7.00

Display of grilled ciabatta pizzas to include:

Classic - San Marzano Tomato Sauce, Mozzarella and Provolone Cheese  
Mediterranean -Olives, Tomato, Baby Arugula, Sliced Mushroom  
Italian White Pizza- Creamy Ricotta Cheese, Mozzarella, Fennel Seeds, Crumbled Sweet Italian Sausage

### Chicken...10

Classic Chicken Francaise, Beurre Blanc  
Chicken Marsala, Wild Forest Mushroom demi-glace  
Chicken Piccata, Artichoke, Blistered Tomato and Capers, Lemon-Chardonnay Sauce

### Fish...12

Grilled or Sautéed Salmon, with Whole Grain Mustard Sauce  
Lemon herb Crusted Cod with Lemon Beurre Blanc  
Crab Stuffed Sole with Saffron Cream Sauce

### Risotto...10

Classic Risotto- Creamy Ricotta and Parmesan Cheese  
Wild Forest Mushroom and Chive  
Carbonara- Peas, Prosciutto, Parmesan Cheese, Diced Tomato  
If Uniformed Chef is to prepare (Action Station) ....12

### Pasta Choice of two...8

Orecchiette Mac and Cheese  
Penne al a vodka with peas and bacon  
Mini-Cheese Ravioli with Tomato Sauce  
Butternut Squash with sage walnut sauce  
Cavatappi Alfredo with creamy parmesan cheese sauce

If Uniformed Chef is to prepare (Action Station)...10

### Vegetable...3

Steamed broccoli with sea salt  
Baby French Beans  
Julienned vegetables  
Honey Roasted Carrots  
Vegetable Medley  
Grilled asparagus

### Starch...2.50

Wild rice pilaf  
Whipped potatoes  
Herb Roasted red bliss potatoes  
Sea salt roasted fingerling  
potatoes  
Baked Idaho potato  
Parmesan potato gratin

## DINNER BUFFET ACTION STATIONS

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### Carving

Whole Roasted Chicken, Herb and Lemon Scented, Chicken Jus...6

Black Truffle Roasted Chicken, Natural Chicken Jus...7

Black Angus Sirloin, Red Wine Au Jus...15

Roasted Tenderloin of Beef, Horseradish Cream, Natural Au Jus...25

Turkey Breast, Cranberry Sauce, Brown Turkey Gravy...7.50

Roasted Prime Rib, Creamy Horseradish Sauce, Au Jus...20

Spiral Ham, Maple Brown Sugar Glaze, Stone Ground Whole Grain Mustard...7

Herb Crusted Rack of Lamb, Mint Jelly, Lamb Au Jus...28

### Loaded Fry...6

Choice of: Shoe String French Fries, Sweet Potato French Fries, Steak Cut French Fries

Toppings include: Classic Chili, Cheddar Cheese, Chopped Bacon Bits, Sour Cream, Nacho Cheese Sauce

### Asian Stir Fry

Shitake Mushrooms, Baby Bok Choy, Julienned Vegetables, Teriyaki Soy Sauce, Sesame Sushi Rice

With chicken ...8.00

with Beef...12.00

with Jumbo Shrimp...12.00

### Smashed Potato Bar...6

Whipped potatoes, Sour Cream, Applewood Bacon, Cheddar Cheese, Asparagus Tips, Scallion, Traditional Gravy

### Crab Cake ...18

Maryland Style Jumbo Lump Crab Cakes Served with Coleslaw, Tartar, Cocktail Sauce, Lemon Wedges

### Day Boat Sea Scallops...24

Pan Seared and Served with Lemon Brown Butter Sauce and Parmesan Cheese Risotto

### Heirloom Tomato and Cheese...10

Heirloom Tomatoes, Fresh Mozzarella, Variety of Sea Salts, Extra Virgin Olive Oil and Balsamic, Basil Pesto

Add Burrata Cheese...2

### Grilled or Sautéed Fish...MP

Your Choice of Salmon, Bronzino, Mahi Mahi, Lemon Sole, Lobster Tail Etc.

Served with Lemon, Cocktail Sauce, Tartar Sauce,

### Taco Station...13

Shredded Lettuce, Tomato Salsa, Guacamole, Shredded Cheese, Chipotle Aioli, Sour Cream,

Soft and Hard Tacos. Season Ground Beef and Grilled Fajita Chicken

Add Shrimp...2

Add (Mahi Mahi)Fish...3

### Smoke House BBQ Station...22

Slow Cooked BBQ Ribs, Beef Brisket, Served with Coleslaw, Baked Beans, and Cornbread

### Kebab Station

Yogurt Marinated Chicken and Vegetable Skewers...10

Filet of Beef and Mushroom Skewers...18

Blackened Shrimp and Pepper Skewers...14

Traditional Turkish Ground Beef Skewers...10

All Served With Pita Bread, Tzatziki Sauce, Cucumber and Tomato Salad



## SERVED DINNER

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### Soups

(Additional Varieties Available)

Classic Chicken Noodle Soup	cup.....5. bowl.....7
Cuban Black Bean with Sour Cream and Lime	cup.....4. bowl.....6
Roasted Cream of Tomato with Balsamic Glaze	cup.....4 bowl.....6.
Loaded Baked Potato Soup	cup.....4 bowl.....6
Manhattan or New England Clam Chowder	cup.....5 bowl.....7
Main Lobster Bisque	cup.....5 bowl.....7
Chilled Tomato Gazpacho	cup.....4 bowl.....6

### Salads

Tossed Salad with Cucumbers, Carrots, Tomato and balsamic vinaigrette.....6
Heirloom Tomato, Fresh Basil, Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Drizzle.....9
Classic Caesar Salad w/ Shaved Parmesan.....8
Wedge Salad, Chopped Bacon, Cherry Tomatoes, Avocado, Asiago Cheese, Ranch Dressing...8
Prosciutto Di Parma and Cantaloupe Melon w/ Black Pepper Lime Dressing and Clover Honey...9
Poached Anjou Pear and Gorgonzola Cheese Salad, Goat Cheese and Field Greens, Honey Vinaigrette...11
Baby Field Greens Salad, Crumbled Blue Cheese, Candied Walnuts, Dried Cranberries...7
Warm Baby Spinach and Goat Cheese Salad Red Onions, Cran-Raisins, Toasted Almonds, Bacon...7
Heirloom Tomato BLT Salad, Applewood Smoked Bacon, Tender Bibb Lettuce, Dill Lemon Vinaigrette...8
Burrata Cheese and Prosciutto Di Parma, Arugula Leaves, Heirloom Tomatoes, Basil pesto, Balsamic Glaze...12

### Other Starters

Rigatoni Ala Vodka, Peas, Bacon, Shaved Pecorino Cheese...7
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon...13
Jumbo Lump Crab Cake with Tartar Sauce and Coleslaw...15
Watermelon and Feta Cheese, Baby Arugula Leaves, Shaved Radish...7
Scottish Smoked Salmon, Endive Salad, Traditional Garnishes, Lemon Vinaigrette...14
Whipped Ricotta Toast, Baby Arugula Leaves, Black Pepper, Honey Drizzle, Oregano Oil...7



## ENTREES

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service  
If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

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REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

### Chicken...22

Classic Chicken Francaise, Beurre Blanc  
Chicken Marsala, Wild Forest Mushroom Demi-Glace  
Chicken Piccata, Artichoke, Blistered Tomato and Capers, Lemon-Chardonnay Butter  
Pan Seared Amish Chicken Breast, Brown Chicken Jus

### Fish & Shellfish

Pan Seared or Grilled Salmon with Chardonnay Beurre Blanc ...30  
Crab Stuffed Sole, Lemon-Chablis Butter ... 27  
Jumbo Lump Crab Cake, Tartar Sauce ....32  
Lemon Herb Crusted Cod, Lemon Champagne Emulsion...25  
Brazilian 8 oz. Steamed Lobster Tail, Lemon Wedge, Melted Butter...44  
Pan Seared Day Boat Sea Scallops, Lemon Brown Butter Sauce...32  
Grilled Bronzino Fillet, Balsamic Glaze and Tomato Gremolata...26

### Beef

Sliced Black Angus Sirloin Steak, Red Wine Au Jus.....27  
Grilled 8 oz. Filet Mignon, Cabernet Demi-Glace.....30  
Grilled Filet Oscar, 6 oz. Filet Mignon, Crab Topped, Asparagus, Sauce Béarnaise...43  
Broiled 12 oz. New York strip, Red Wine Demi-Glace...39  
12 oz. Roasted Prime Rib, Creamy Horseradish Sauce, Au Jus...34

### Other

Herb Crusted Rack of Lamb, Minted Lamb Sauce...39  
Eggplant Rollatini, Parmesan, San Marzano Tomato Sauce...14  
Roasted Asparagus and Boursin Cheese Tartlet, Mushroom Duxelle...18  
Seared Trumpet Royal Mushroom, Fava Bean Hummus, Roasted Radish, Lemon Vinaigrette...18

### Starch

Wild rice pilaf  
Whipped potatoes  
Herb Roasted red bliss potatoes  
Sea salt roasted fingerling potatoes  
Baked Idaho potato  
Parmesan potato gratin

### Vegetable

Steamed broccoli with sea salt  
Baby French Beans  
Honey Roasted Carrots  
Julienned vegetable  
Grilled asparagus  
Seasonal Vegetable Bundle...1 Additional



## DESSERT

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### Dessert Buffet

#### Ice Cream Sundae Bar...7

Chocolate Sauce, Caramel Sauce, Rainbow and Chocolate Sprinkles, Chopped Peanuts, Whipped Cream

#### Cookie and Brownie Display...3

Chocolate Chip, Peanut Butter, S'mores, and White Chocolate Chip Cookies, House Baked Brownies

#### Apple Crisp...5

Brown Sugar Cinnamon Baked Apples, Rolled Oat Strudel Topped, Vanilla Ice Cream

#### Fresh Fruit...3

Sliced Cantaloupe and Honeydew Melon, Pineapple, and Seasonal Berries

#### Berries and Cream...7

Separate Bowls of Sliced Strawberries, Blueberries, Blackberries, Raspberries and Whipped Cream

### Dessert Action Stations (Chef Manned)

#### Bananas Foster Station...7

Bananas Flambé in Dark Rum with Butter and Sugar Served w/ vanilla bean ice cream

#### Crepe Flambé...7

Thin Crepes Cooked in Butter and Sugar Flambé in Choice of Liquor: Grand Marnier, Rum, Frangelico, Amaretto Served with Vanilla Ice Cream (Add Fresh Berries...3)

#### Huntsville Spiked Milkshake Shots...6

Mini Vanilla Ice Cream Shakes Made with Dark and White Rum, Topped with a sprinkle of Nutmeg

### Plated Dessert

#### Tiramisu Parfait...7

Espresso Soaked Cake Layered with Sweet Mascarpone Cream, Topped with Coco-Coffee Powder

#### New York Style Cheese Cake...6

Served with Seasonal Berries, and House Made Caramel Sauce

#### Chocolaté Lava Cake A La Mode...7

Warm Chocolaté Cake with a Molten Center, Served with Vanilla Ice Cream, and Powder Sugar

#### Strawberry Shortcake...5

Flakey Pastry Filled with Macerated Strawberries, Chantilly Cream, Chocolate Sauce

Coffee and Assorted Tea Display.....2.00

Add Unlimited Soft Drinks to Any Package for \$2.25 pp (Includes Iced Tea, Lemonade, Soda, Water)



HUNTSVILLE GOLF CLUB



## BAR PACKAGES

TAX INCLUDED. SERVICE CHARGE ADDITIONAL

### **-Vodka-**

Absolut, Absolut Citron, Tito's, Grey  
Goose, Ketel One,  
Stoli (Regular and Flavored)

### **-Gin-**

Tanqueray, Bombay Sapphire,  
Beefeater, Hendricks

\*\*\*Package includes choice of  
Domestic & Import Beers,  
Selection of House Wines

### **\*\*\*PREMIUM\*\*\* OPEN BAR**

**One Hour \$16 – Two Hours \$25 –  
Three Hours \$32 – Four Hours \$36 –  
Five Hours \$40**

### **-Bourbon & Whiskey-**

Jim Beam, Maker's Mark, Crown Royal,  
Jameson, Canadian Club, Seagram's 7,  
Southern Comfort, Jack Daniels

### **-Scotch-**

Dewar's, J.W Red, J.W. Black

### **-Rum, Tequila, Cordials-**

Bacardi, Captain Morgan, Malibu,  
Patron Silver, Cuervo,  
Bailey's, Sambuca, Amaretto

\*\*\*Champagne Toast Included

### **-Vodka-**

Absolut, Absolut Citron, Tito's,  
Stoli (Regular and Flavored)

### **-Gin-**

Tanqueray, Beefeater

\*\*Package includes choice of  
Domestic & Import Beers,  
Selection of House Wines

### **\*\*MEMBER\*\* OPEN BAR**

**One Hour \$14 – Two Hours \$22 –  
Three Hours \$28 – Four Hours \$32 –  
Five Hours \$35**

### **-Bourbon & Whiskey-**

Jim Beam, Canadian Club,  
Seagram's 7, Jack Daniel's

### **-Scotch-**

Dewar's

### **-Rum, Tequila-**

Bacardi, Captain Morgan,  
Malibu, Cuervo Gold,  
Camarena Silver

\*\*Champagne Toast  
Included

## **\*BEER AND WINE PACKAGE\***

**One Hour \$12 – Two Hours \$16 –  
Three Hours \$20 – Four Hours \$24 –  
Five Hours \$28**

### **-Domestic Beers-**

Miller Lite, Coors Light,  
Budweiser, Bud Light,  
Michelob Ultra,  
Yuengling Lager

### **-Import/Craft Beers-**

Corona, Corona Light,  
Heineken, SBC Seasonal,  
Becks NA

### **-House Wines-**

Chardonnay, Pinot Grigio,  
Sauvignon Blanc, Riesling,  
Cabernet Sauvignon, Merlot,  
Pinot Noir, White Zinfandel

CASH OR CONSUMPTION BAR ALSO AVAILABLE