

the Bertram Inn & Conference Center



Catering Menu



Breaks

All Breaks listed below come with a gourmet coffee station, bottled water & soft drinks

Beverage Station

Gourmet Coffee Station, Specialty & Herbal Teas, Soft Drinks and Bottled Water

\$3.75 per person (*half day*)

\$6.75 per person (*all day*)

The Health Nut

Assorted Granola Bars, Kashi Trail Bars, Kashi Honey Almond Bars, Individual Assorted Yogurts

\$8.95 per person

Bagel Break

Mini Bagels & Smoked Salmon
Cream cheese, sliced cucumber, tomato & capers

\$9.95 per person

The Self-Indulgence

Twix, Snickers, Skittles, M&M's and Peanut M&M's

\$8.95 per person

The Jump Start

Fresh Baked Cookies and Brownies

\$6.95 per person

Midday Fiesta

Mini Chicken Quesadillas & Crisp Tortilla Chips
Salsa, Guacamole, Sour Cream & Warm Nacho Cheese

\$8.95 per person

Taste of Italy

Mozzarella Sticks, Pepperoni Rolls & Italian Ice *served with marinara sauce*

\$9.95 per person

Sushi Snack

Philly Roll, California Roll & Veggie Roll
Soy sauce, wasabi, pickled ginger & chopsticks

\$10.95 per person (*3pp*)

Make your own Trail Mix

Peanuts, Walnuts, Almonds, M&M's, Chocolate Chips, Granola, Raisins & Dried Cranberries

\$9.95 per person

"Let's go to the Movies"

Freshly Popped Popcorn, Rice Krispie Treats, Assorted Candy Bars & Skittles

\$9.95 per person

Fruit & Cheese

Cheese Display with Gourmet Crackers, Grape Clusters, Fresh Apples, Dried Apricots & Walnuts

\$10.95 per person

Sweet -n- Salty

Hot Jumbo Soft Pretzels
Warm Cheese Sauce & Stadium Mustard
Gourmet Fudge Brownies

\$8.95 per person

Veggie Delight

Fresh Vegetable Crudit  & Hummus
Warm pita chips, Chilled Spinach Dip & Buttermilk Ranch Dip

\$8.95 per person

Far East

Mini Eggrolls, Vegetable Pot Stickers, California Sushi Roll

Soy sauce, sweet chili sauce, wasabi & chopsticks

\$9.95 per person

The Soda Shop

Vanilla Ice cream, Root Beer & Assorted Brownie Bites

\$8.95 per person

Bacon & Donuts

3 types of bacon & freshly bake assorted donuts

\$12.95 per person

Individual Break Items

We would be delighted to help you create a special menu and atmosphere.

Just ask our event coordinators.

Individual Popcorn bags - \$2.25 per person
Variety Snack Chips - \$2.25 per person
Jumbo Soft Pretzels - \$2.75 per person
Bagel Platter - \$4.95 per person

Gourmet Cookies - \$3.50 per person
Gourmet Fudge Brownies - \$3.50 per person
Assorted Candy Bars - \$3.00 per person
Assorted Granola Bars - \$2.95 per person

Lo~Fat Fruited Yogurts - \$2.00 per person
Breakfast Pastry - \$4.95 per person
Whole Fresh Fruit - \$3.00 per person
Trail Mix - \$4.95 per person



Buffet Breakfast

*Breakfast Buffets come with gourmet coffee station, hot tea & assorted juices

* Limited to Groups of 20 or More

The Bertram Continental

Seasonal Fresh Fruit Bowl
Fresh~Baked Breakfast Pastries
Variety of Bagels
Cream Cheese, Fruit Preserves and Butter
\$10.95 per person

The Spa Continental

Lo~Fat Fruited Yogurts
Kashi All~Natural **GOLEAN** Cereal
2% and Skim Milk
Kashi “♥to♥” Instant Oatmeal
Fresh Sliced Seasonal Fruit Display
Multigrain Bread & Croissants
Cream Cheese and Promise Spread
\$12.95 per person

The Early Bird

Fluffy Scrambled Eggs
Crisp Bacon
Hash Brown Potatoes
\$12.95 per person

The Corporate

Breakfast Croissant Sandwich
Scrambled eggs, bacon & American cheese
American~Fried Potatoes
Lo~Fat Fruited Yogurts
Seasonal Fresh Fruit Display
Bakery Fresh Breakfast Pastries
\$14.95 per person

The Eye Opener

Fluffy Scrambled Eggs
Crisp Bacon & Breakfast Link Sausage
American~Fried Potatoes
Seasonal Fresh Fruit Bowl
Variety of Bagels
Cream Cheese, Fruit Preserves and Butter
\$16.95 per person

The Grant

Fluffy Scrambled Eggs
Brioche French Toast *with Maple Syrup*
Crisp Bacon & Breakfast Link Sausage
American~Fried Potatoes
Sliced Fresh Seasonal Fruit Display
Bakery Fresh Breakfast Pastry
Variety of Bagels
Cream Cheese, Fruit Preserves and Butter
\$18.95 per person

The McKinley

Fluffy Scrambled Eggs
Crisp Bacon and Link Sausage
Belgian Waffles *with warm maple syrup*
Potatoes O'Brien
Seasonal Fresh Fruit Display
Lo~Fat Fruited Yogurts
Homemade Oatmeal
Brown sugar, butter, raisins & almonds
Assorted Bagels
Cream Cheese, Fruit Preserves and Butter
\$19.95 per person

Breakfast Enhancements

Attended Omelet Station

*Chef Attended Omelet Station
(for groups of 20 or more)
Presented with Whole Eggs &
Egg Substitute
Scallions, Cheese, Tomato, Peppers & Ham
\$4.50 per person

Smoked Salmon Display

*Alaskan Smoked Salmon
(for groups of 20 or more)
Presented with Capers, Tomatoes, Sweet
Red Onion and Chopped Egg
Bakery Fresh Assorted Bagels,
Dill & Plain Cream Cheese & Butter
\$5.50 per person

Breakfast Sandwich Selection - \$3.95 per person

Breakfast Wraps Eggs, Sausage & Cheese **OR** Sausage, Egg & Cheese Bagel
Bacon, Egg & Cheese Biscuit **OR** Ham, Egg & Cheese Croissant



Brunch

**Brunch Buffets come with gourmet coffee station, hot tea & assorted juices*

The Bertram Brunch

Fluffy Scrambled Eggs
Crisp Bacon & Sausage Links
Fresh Blueberry Pancakes
served with warm maple syrup
Mini Bagels & Smoked Salmon Display
served with cream cheese, sliced tomato, sliced cucumber, red onion & capers
Sautéed Chicken Marsala
fresh mushroom in a marsala wine reduction
Pasta Primavera
fresh seasonal vegetables in a light alfredo sauce
Whipped Potatoes
Chefs Choice of Fresh Seasonal Vegetable
Fresh Fruit Display
Assorted Mini Pastry Display
\$29.95 per person

The Champagne Brunch

Fluffy Scrambled Eggs
Crisp Bacon & Sausage Links
Cheese Blintz
Berry Compote & Powdered Sugar
Assorted Bagels & Breakfast Pastry
served with cream cheese, butter & fruit preserves
Fresh Mozzarella & Tomato Display with balsamic drizzle
Mixed Field Greens
served with buttermilk ranch & Italian dressing
Chicken Milanese
onion, tomato & caper beurre blanc
Sliced Marinated Flank Steak
Parmesan Encrusted Red Skin Potatoes
Chefs Choice of Fresh Seasonal Vegetable
Fresh Fruit Display
Assorted Mini Pastry Display
Mimosa Station
served with fresh orange juice, house champagne & champagne flutes
\$38.95 per person



Buffet Lunch

*All Lunch Buffets come with Freshly Brewed Coffee & Iced tea

New York Deli Buffet

"Make Your Own Sandwiches"

Bavarian Ham, Smoked Breast of Turkey, Peppercorn Roast Beef and Salami

Cheddar, Provolone & Swiss Cheeses

Bakery Fresh Deli Bread

Red Skin Potato Salad

Cole Slaw

Relish Platter

Dijon Mustard, Mayonnaise & horseradish

Assorted Whole Fruit

Apples, Oranges, Bananas, Pears & Grapes

Individual Bags of Chips & Pretzels

Gourmet Cookies and Fudge Brownies

\$18.95 per person

Soup & Sandwiches

Homemade Chili

Shredded Cheddar, Chopped Onions, Crackers & Sour Cream

Crispy Chicken Wrap

Lettuce, tomato, cheddar & Ranch

Turkey club Croissant

Lettuce, tomato, bacon & swiss cheese

The Soup & Salad Lunch Buffet

Choice of Soup Selection Oyster Crackers on the side

Creamy Italian Pasta Salad

Seasonal Fresh Fruit Display

Bakery Fresh Dinner Rolls & Butter

Salad Bar...

Mixed Greens **and** Caesar Greens

Accompaniments...

Grilled Breast of Chicken, Crumbled Bacon, Diced Ham, Hard-Boiled Eggs, Matchstick Carrots, Tomatoes, Garlic Croutons, Cucumbers, Shredded Cheeses and Bleu Cheese

Served with (3) selections of Dressings on the side

\$19.95 per person

Boxed Lunch

Choice of the Following Sandwich

Turkey Club Croissant

Lettuce, tomato, bacon & swiss cheese

Grilled Chicken Caesar Wrap

Romaine lettuce, parmesan cheese & Caesar dressing

Veggie Wrap

Fresh Seasonal Vegetables with Hummus

All Boxed lunches include:

Potato Chips

Apple

Gourmet Chocolate Cookie

Creamy Pasta Salad

\$16.95 per person



Buffet Lunch

Hot Luncheon Buffet

(select one Entrée)

Entrées...

Breast of Chicken Piccata *Lemon-Caper Beurre Blanc*

Roasted Breast of Chicken *Basil Cream Sauce*

Pot Roast with Roasted Root Vegetables

Sliced Marinated Flank Steak

Slow Roasted Pork *Port-Fig Reduction & Peaches*

Oven Roasted Salmon *Wasabi Soy Reduction, wild mushrooms & fresh scallions*

Buffet Includes...

Mixed Baby Greens with Summer Vegetables

Choice of Dressings

Dinner Rolls and Butter

Parmesan Encrusted Red Skin Potatoes **OR** Whipped Potato

Sautéed Green Beans Almondine **OR** Chefs Choice of Seasonal Vegetable

Deluxe Mini Pastries & Chocolate Petit Fors

Freshly Brewed Iced Tea & Gourmet Coffee Station

\$24.95 per person (one entrée lunch buffet)

\$28.95 per person (two entrée lunch buffet)

Salad Dressing Options

Balsamic Vinaigrette

Buttermilk Ranch

Creamy Caesar

Creamy Blue Cheese

Italian Medley

Zinfandel Vinaigrette

Sesame-Ginger Vinaigrette

Soup Selections

(*Add Soup to Any Luncheon Buffet)

\$3.50 per person

Tomato Bisque

Grilled Chicken Tortilla

Wild Mushroom Bisque

Cheesy Broccoli

Housemade Chili

Shrimp Bisque (*\$2.00 upcharge)

Chicken & Dumplings

Cream of Potato & Gruyere

Italian Wedding Soup

Corn Chowder

Hearty Chicken Noodle

Vegetarian Vegetable Barle



Plated Lunch

Hearty Luncheon Salads

Oriental Chicken Salad

Sesame Grilled Breast of Chicken, Bib Lettuce, Cashews, Julienne Cucumbers, Sweet Red Pepper, Mandarin Oranges and Crisp Asian Noodles & Sesame-Ginger Vinaigrette
\$14.95 per person

Cobb Salad

Grilled Chicken, Bacon, Hard-Boiled Eggs, Tomato, Cucumber, Carrot Curls and Crumbled Bleu Cheese, Served on a Bed of Romaine Lettuce
Balsamic Vinaigrette
\$14.95 per person

Grilled Chicken Caesar Salad

Romaine Lettuce, Toasted Garlic Croutons and Parmesan Cheese, Topped with Fresh Grilled Chicken Strips & Classic Caesar Dressing
\$14.95 per person

Substitute Fresh Grilled Salmon

\$16.95 per person

Substitute Grilled Flank Steak

\$20.95 per person

Taco Salad

Crisp Iceberg, Grilled Carne Asada Flank Steak, Kidney Beans, Sweet Red Onion, Bell Peppers, Black Olives
Sour Cream, Shredded Monterey Jack and Crisp Tortilla Strips
Southwestern Ranch and Honey Mustard
\$16.95 per person

*Salad Selections are accompanied by
Oven Fresh Rolls and Butter
Gourmet Brewed Coffee, Iced Tea and Water
Raspberry Sorbet with Pirouette
(*Soft Drinks additional)*

Salad Dressing Options

Balsamic Vinaigrette
Buttermilk Ranch
Creamy Blue Cheese
Creamy Caesar
Italian Medley
Zinfandel Vinaigrette
Sesame-Ginger Vinaigrette

Plated Lunch

Hot Luncheon Selections

Luncheon Entrees Include a Choice of One of the Following Selections:

Choice of Salad with Selection of (2) Dressings

All Entrees, excluding Pastas, are Served with Fresh Seasonal Vegetable and Appropriate Starch

Oven Fresh Rolls and Butter

Fresh Brewed Coffee, Iced Tea and Water Service

Chicken Marsala

Sautéed with Sweet Marsala Wine & Wild
Mushrooms
\$18.95 per person

Herb & Nut Crusted Chicken

Asiago Cream Sauce
\$18.95 per person

The Bertram Chicken

Heirline Breast of Chicken with Preserve Lemon,
Artichokes & Thyme
\$18.95 per person

Grilled Salmon

Fillet of Atlantic Salmon with Ponzu Sauce
\$20.95 per person

Grilled Sirloin

Marinated in an Oriental Sweet Chili Sauce
\$21.95 per person

Vegetable Ravioli

With a Roasted Red Pepper & Garlic Cream
Sauce
\$20.95 per person

Side Selections

(for both Plated Lunch & Dinner Selections)

Butter & Chive Whipped Potatoes
Parmesan Herb Mashed Potatoes
Roasted Garlic Mashed Potatoes
Lobster Mashed Potatoes *\$4.00 upcharge
Parmesan Crusted Red Skin Potatoes
Parmesan Risotto Cakes

Oven Roasted Asparagus
with Olive Oil & Sea Salt or Béarnaise
Marinated Vegetable Medley
Green Beans Almondine
Root Vegetable Hash
with honey, olive oil, salt & pepper

Salad Selections

(for both Plated Lunch & Dinner Selections)

Mixed Green Salad
with tomato, cucumber & julienne carrots
Traditional Caesar Salad
with crisp romaine, shaved parmesan & garlic croutons
Spring Mix
with dried-cranberries, mandarin oranges, crumbled blue cheese
Baby Spinach
with seasonal fresh berries, goat cheese & sugars walnuts
Wedge Salad (*\$2.00 upcharge)
with diced tomato, crumbled bacon, creamy blue cheese dressing & balsamic drizzle



Plated Dinner

Dinner Selections

Dinner Entrees Include a Choice of One of the Following Selections:
Choice of Salad & Selection of (2) Dressings

All Entrees, excluding Pastas, are Served with Fresh Seasonal Vegetable and Appropriate Starch, Oven Fresh Rolls and Butter. Fresh Brewed Coffee, Iced Tea and Water Service

Entree Duets

Petit Filet of Beef Tenderloin

Roasted Garlic & Port Demi Glace

• *Award Winning Crab Cake*

Citrus Aioli & Onion Frizzles

\$54.95 per person

Petit Filet of Beef Tenderloin

Green Peppercorn Sauce

• *Heirline Chicken Breast*

Shiitake Mushrooms & Szechwan Peppercorn

\$52.95 per person

Petit Filet of Beef Tenderloin

Wild Mushrooms and Cabernet Sauce

• *Grilled Fillet of Salmon*

Spicy Soy Reduction

\$54.95 per person

Petit Filet of Beef Tenderloin

Candied Shallots and Black Truffle Sauce

• *Heirline Breast of Chicken*

Melted Leeks and Lemon-Thyme Beurre Blanc

\$52.95 per person

Entree Solos

Filet of Beef Tenderloin

Wild Mushrooms and Cabernet Sauce

\$54.95 per person

New York Strip Steak

Fireroasted onion bordelaise

\$52.95 per person

Shrimp Risotto

With Roasted Red Peppers

\$39.95 per person

Wild Mushroom Ravioli

Julienne Red Peppers in a Cognac Cream Sauce

\$39.95 per person

The Bertram Chicken

Heirline Breast of Chicken with Preserve Lemon,
Artichokes & Thyme

\$41.95 per person

Roasted Chicken

Basil Cream Sauce

\$41.95 per person

Award Winning Crab Cakes

Citrus Aioli & Onion Frizzles

\$47.95 per person

Oven Roasted Fillet of Salmon

Wasabi soy reduction with wild mushrooms & scallions

\$43.95 per person

Dessert

All Plated Dinner Entrées Include choice of Plated Dessert

Buffet Dinner

Two Entrée Buffet Dinner

*Buffets Limited to Groups of 20 or More

All Buffets are Served with Chef's Selection of Fresh Vegetable and Appropriate Potato Bakery Fresh Rolls and Butter, Freshly Brewed Iced Tea, Coffee and Water Service

Salads...(select Two salads)

Mixed Seasonal Greens

goat cheese, seasonal fresh berries & sugared walnuts

Caesar Salad

Fresh Fruit Display

Warm Potato Salad

wilted spinach & bacon-sherry vinaigrette

Mini Wedge Salads

caramelized onion, egg wedges, tomatoes, aged cheddar & toasted walnuts

Panzanella Salad

warm baguette, salami, fresh mozzarella, red & yellow peppers mixed greens & balsamic vinaigrette

Entrees (select two entrees)

Beef Entrees...

Peppercorn Crusted Round of Beef

Fire Roasted Onions and Bordelaise Sauce & Creamy Horseradish Sauce

Marinated Flank Steak

Cabernet-Rosemary au Jus

Braised Short Rib

Roasted Garlic, Crimini Mushrooms & Pearl Onions

Fresh Catch Entrees...

Cajun Mahi Mahi

Blackened Tomato Salsa

Blackened Atlantic Salmon

Thai Chili-Honey Butter and Bok Choy Wilt

Tilapia Picatta

Braised Artichokes, Capers & Lemon Beurre Blanc

Chicken Entrees...

Herbline Breast of Chicken

Basil Cream Sauce

Cashew Encrusted Chicken Breast

Spicy Pineapple-Mango Chutney

Chicken Marsala

Sauteed with Sweet Marsala Wine & Wild Mushrooms

Dessert Station...

Assorted Hotel Cakes, Chocolate Éclairs, Cream Puffs, & Petite Baklava Assortment

\$38.95 per person (\$8.00 for an additional Entrée)

Dessert

Plated Dessert Selections...

Chocolate Hamptons Mousse Cake

Chocolate Fudge Cake with dark chocolate mousse & sour cream chocolate ganache
\$8.00 per person

Chocolate Truffle Torte

Decadent Flourless Belgian Chocolate Torte
Topped with Silken Chocolate Ganache
Crème Anglaise & Strawberry Fan
\$8.00 per person

Apple Caramel Cobbler Tarte

Mountains of Crisp Apples topped with Butter Streusel & Homemade Caramel in a Shortbread Tart
\$7.00 per person

Colossal New York Style Cheesecake

Served with Seasonal Berry Compote or Caramel Sauce
\$8.00 per person

Dessert Stations...

Chocolate Lovers

Snickers Fudge Hotel Cake, Chocolate Truffle Torte, Peanut Butter Pie, & Mini Chocolate Petit Fors
\$9.00 per person

The French Connection

Miniature French Petit Fors, Gourmet Mini Fruit Tarts, and Assorted Miniature Pastries
\$9.50 per person (4pp)

Little Italy

Tiramisu Torte, Mini Cannoli, Clothespin Cookies & Italian Almond Crème Cake
\$8.00 per person

Beignets

Served with raspberry sauce, caramel sauce & chocolate sauce
\$6.00 per person

The New Yorker

Vanilla Bean Cheesecake w/Strawberry, Blueberry and Caramel Toppings,
Miniature Nut Pastries & Cream Puffs
\$8.00 per person

Gourmet Brownie Bar

Traditional Brownies, Oreo Brownies & Salted Caramel Pretzel Brownies
served with whipped cream, hot Fudge & chopped pecans
\$7.25 per person

Gourmet Cake Station

Chocolate Fudge Cake, Raspberry Cake Layer Cake, Carrot Cake or Lemon Layer Cake
Served with Assorted toppings: Chocolate Fudge Sauce, Caramel Sauce, Raspberry Sauce, Fresh Strawberries, Chopped Nuts, Crushed Oreos & Whipped Cream
\$6.95 per person



Hors d'oeuvres

Displayed Hors d'oeuvres

Cheese Display

Domestic & Imported Selection of Cheeses
with Cascades of Grapes and Berries
Gourmet Crackers & Baguette Breads
\$6.50 per person

Crudité Display

Presentation of Fresh Vegetables & Assorted
Dips
\$4.25 per person

Fresh Fruit Display

Fruits, Melons, Grapes and Berries
Cream Cheese Fruit Dip
\$6.50 per person

Antipasti Display

Authentic Sliced Italian Meats & Cheese,
Marinated Vegetables and Olives
Gourmet Crackers, Crisp Bread Sticks and
Crostini
\$7.25 per person

Hot Spinach Artichoke Dip

Artichoke Hearts, Spinach & Special
Blend of Cheeses
\$7.75 per person

House Made Kettle Chips

French onion dip, blue cheese dip &
creamy parmesan dip
\$6.25 per person

Jumbo Shrimp Cocktail

Lemon Wedges & Traditional Cocktail Sauce
\$7.25 per person (2pp)

Smoked Peppered Salmon Display

Cucumbers, Capers, Tomatoes, Red Onion,
Chopped Egg & Dill Sour Cream
Gourmet Crackers & Soft Baguette Breads
\$7.25 per person

Sushi Display

California Rolls, Philly Roll, Spicy Tuna,
Veggie Roll and Crab Salad Rolls
Wasabi, Soy and Pickled Ginger
\$6.25 per person (2pp)

Hot Buffalo Chicken Dip

Chefs Secret blend of cheeses, house
buffalo sauce & roasted chicken
Topped with melt mozzarella cheese
Served with house made pita chips
\$7.75 per person

Party Pleaser

Buffalo Wings
Celery sticks, blue cheese & ranch sauce
Mozzarella Sticks with marinara sauce
Warm Pita Chips
Spinach Dip & Hummus
\$12.75

Hors d'oeuvres

Cold Hors d'oeuvres

Smoked Salmon Canapé
Dill Cream Cheese Spread & Capers
\$2.75 per piece

Ahi Tuna Tartar on Wonton Crisp
with Avocado Aioli & Sracha
\$2.75 per piece

Sliced Steak & Blue Cheese Bruschetta
with vegetable slaw
\$2.00 per piece

Mini Bruschetta
Roma Tomato, Fresh Mozzarella & Basil
\$1.25 per piece

Fig & Goat cheese Savory Scone
\$1.50 per piece

Hot Hors d'oeuvres

Mini Crab Cakes with Citrus Aioli
\$2.00 per piece

Bacon-Wrapped Scallops
\$2.00 per piece

Bacon Wrapped Shrimp
\$2.75 per piece

Bacon Wrapped Water Chestnut
\$1.25 per piece

Bacon Wrapped Dates
with Smoked Almond
\$2.00 per piece

Kale & Vegetable Pot Stickers
\$1.25 per piece

Potato Pancakes with Dill Sour Cream
\$1.25 per piece

Raspberry & Brie En Croute
\$1.75 per piece

Artichoke & Boursin Beignet
\$1.50 per piece

Roasted Corn & Edamame Quesadilla
\$1.75 per piece

Crispy Asparagus wrapped in Phyllo
\$1.50 per piece

Sante Fe Chicken Beggars Purse
\$1.75 per piece

Buffalo Chicken Wings
\$1.75 per piece

Miniature Short Rib Pot Pie
\$2.50 per piece

Mini Lobster Cobbler
\$3.50 per piece

Grilled Barbeque Flank Steak Skewers
\$2.25 per piece

Cashew Chicken Spring Roll
with Sesame Soy Sauce
\$2.50 per piece

Coconut Chicken
with Plum Sauce
\$1.50 per piece

Stuffed Mushroom Caps
with Sharp Provolone & Italian Sausage
\$2.00 per piece

Beef or Chicken Wellington en Croute
\$2.50 per piece

Mushroom Truffle Risotto Puff
\$2.00 per piece

Savannah Skewers
potato, Andouille sausage & shrimp
\$2.50 per piece

Chicken Satay
with Teriyaki Sauce
\$2.25 per piece

Rock Shrimp Alfredo Crostini
\$3.50 per piece

Bistro Slider
Red onion jam & melted brie
\$3.50 per piece

Food Stations

The Premier

Starters

(Select two starter stations)

Fresh Vegetable Crudité assorted dips
Cheese Display with assorted gourmet crackers
Chili Glazed Meatballs & Stuffed Mushrooms
Pot Stickers & Mini Crab Cakes

Salad Station

Fresh Mozzarella & Tomato Salad

Fresh basil & balsamic drizzle

Mini Wedge Salad with buttermilk ranch

Crisp bacon, egg wedge, tomato & blue cheese

Mixed Greens with sherry vinaigrette

goat cheese, fresh berries & walnuts

Oven Fresh Rolls & butter

Entrée Stations

(Select two stations)

Shrimp & Grits

Cheesy grits & creole seasoned rock shrimp with peppers & onions

Street Tacos

Shredded Pork & Marinated Grilled Chicken, corn & flour tortillas, pico de gallo, sour cream, guacamole, cabbage slaw & shredded cheese

Italian Kitchen

Mushroom Ravioli with cognac cream sauce, Sliced Chicken Marsala & margarita pizza

Potato Bar

Baked Potatoes & Mashed Potatoes, served with Applewood smoked bacon, sautéed wild mushrooms & garlic, roasted tomatoes, whipped butter, scallions, aged cheddar & sour cream

Taste of Cleveland

Smoked Kielbasa, pierogis with butter and sautéed onions, sautéed cabbage & shaved brussels sprouts with bacon & golden raisins

Attended Carving Station (\$85.00 chef Attendant)

(select One)

Herb Roasted Turkey

Pan gravy & cranberry orange relish

Dijon Mustard Crusted Pork Loin

Brandy Apple Au jus

Marinated Flank Steak

Creamy horseradish sauce & Au jus

Dessert & Coffee Station

Chefs Selection of assorted French pastry & cakes

\$57.00 per person



Food Stations

The Open House

Starters (Select One starter station)

Cheese Display with assorted gourmet crackers
Chili Glazed Meatballs & Stuffed Mushrooms
Pot Stickers & Mini Crab Cakes

Salad Station

Fresh Mozzarella & Tomato Salad, Fresh basil & balsamic drizzle
Mixed Greens with sherry vinaigrette, goat cheese, fresh berries & walnuts
Fresh Fruit Display
Oven Fresh Rolls & butter

Entrée Stations (Select two stations)

Pizza Party

White Pizza with Tomatoes, Onion, Spinach & Mushrooms, Pepperoni Pizza & Four Cheese Pizza

Carnival

Gyro Sliders with cucumber slaw & tzatziki, Onion Rings, Fresh Cut French Fries

Backyard Grill

Traditional Beef Sliders & Grilled Hot Dogs with buns, Dill Roasted Potatoes, Assorted Condiments & Relish Platter

Street Tacos

Marinated Sliced Skirt Steak & Marinated Grilled Chicken, corn & flour tortillas, pico de gallo, sour cream, guacamole, cabbage slaw & shredded cheese

Comfort Food

Oven Roasted Turkey Breast with Cornbread Stuffing & Gravy, Whipped Potatoes, Green Beans Almondine

Tail Gate

Buffalo Wings with celery sticks & blue cheese sauce, Loaded Potato Skins, Chicken Fingers with assorted dipping sauces

Dessert & Coffee Station

Ice Cream Sundae Bar

French Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Fresh Strawberries, Crushed Oreos, Chopped Nuts, M&M's, Maraschino Cherries & Whipped Cream
\$45.00 per person

Food Station Enhancements

Carving Stations (based on 40 or more people – Additional \$85.00 chef attendant fee)

Herb Crusted Roast Breast of Turkey home-style gravy \$11.00 per person

Honey Baked Ham served with honey-dijon mustard \$13.00 per person

Steamship Round served with Horseradish Cream & Au jus \$17.50 per person

Garlic & Herb Crusted Beef Tenderloin Garlic-Port Demi \$23.00 per person

Slider Station

Traditional Beef Sliders, griddled onions, Served with Relish Platter: Ketchup, Mustard, American cheese, Slider Buns & Pickle Chips, House made French Fries with ketchup
\$10.95 per person

Quesadilla Bar

Chicken & Cheese Quesadillas and Vegetable Quesadillas, Crisp Tortilla Chips, Fresh Salsa, Black Bean & Roasted Corn Salsa, Sour Cream, and Guacamole.
\$9.95 per person



Bar

Bar Selections

Priced by the bottle – Based upon Consumption

Call Brands of Liquor

\$70.00 per bottle

Skyy Vodka

Beefeater Gin

J&B Scotch

Canadian Club Whiskey

Jack Daniel's Bourbon

Cruzan Rum

José Cuervo Tequila

House Brands of Liquor

\$60.00 per bottle

Sobieski Vodka

Glenmore Gin

Lauder's Scotch

Seagram's 7 Whiskey

Jim Beam Bourbon

Castillo Rum

La Prima Tequila

Premium Brands of Liquor

\$85.00 per bottle

Ketel One / Absolut Vodka

Tanqueray Gin

Dewar's Scotch

Seagram's VO Whiskey

Maker's Mark Bourbon

Bacardi Rum

1800 Tequila

Deluxe Brands of Liquor

\$100.00 per bottle

Grey Goose / Belvedere Vodka

Bombay Sapphire Gin

Johnnie Walker Black Scotch

Crown Royal Whiskey

Gentleman Jack Bourbon

Myer's Dark Rum

Patron Tequila

Cordials

\$85.00 per bottle

Grand Marnier, Kahlua, Disaronno Amaretto, Bailey's

Godiva Chocolate Liquor, B&B & Drambuie

House Wine

\$30.00 per bottle

Chardonnay • White Zinfandel

Cabernet Sauvignon

Merlot • Sauvignon Blanc • Pinot Grigio

Domestic & Imported Beers

\$4.00 each

Bud • Bud Light • Miller Light • MGD

Corona • Amstel Light • Heineken

Great Lakes Dortmunder Gold

Sam Adams

Individually Priced for Consumption or Cash Bar

Deluxe Brand Liquor Mixed Drinks - \$9.00 each

Premium Brand Liquor Mixed Drinks - \$9.00 each

Call Brand Liquor Mixed Drinks - \$8.00 each

House Brand Liquor Mixed Drinks - \$7.00 each

House Wine by the Glass - \$6.00 each

Pepsi Brand Soft Drink - \$2.00 each

Domestic & Imported Beer - \$4.00 each

