

Appetizers and Hors D'Oeuvres

Specialty

Baked Brie en Croûte– (serves 25 guests)	
Wheel of Brie Cheese baked golden brown served with Raspberry Cognac Sauce and Slivered Almonds	\$100.00
Four Foot Submarine Sandwich- (serves 25 guests)	\$110.00

Cold Hors d' Oeuvres

(Price based on (50) pieces per tray)

Deluxe Canapés	\$70.00
Petite Finger Sandwiches	\$85.00
Jumbo Shrimp Cocktail	\$135.00
Snow Crab Claws	\$145.00
Plum Tomato Brochette	\$85.00

Displays

(Minimum of 25 guests/ priced per person)

Domestic Cheese Presentation with Assorted Crackers and Fresh Fruit	\$4.00
Fresh Vegetables with Ranch Dip	\$3.50
Seasonal Sliced Fresh Fruit Tray	\$3.50
Antipasto Tray	\$4.00
<i>Prosciutto, Provolone, Salami, Pepperoni, Mozzarella, Black & Green Olives, Pepperoni, Marinated Artichoke Hearts and Roasted Red Peppers</i>	

Warm: Butler Passed or Buffet Style

(Price Based on 80 individual Pieces)

Pigs in a Blanket served with Mustard	\$95.00
Chicken Drumettes	\$125.00
Spicy Wings with Bleu Cheese Dressing or Ranch Dressing	\$145.00
Mini Meatballs (Swedish or BBQ)	\$125.00
Petite Spinach Quiche	\$125.00
Spring Rolls with Sweet and Sour	\$125.00
Pot Stickers with Soy Sauce	\$125.00
Jalapeno Poppers	\$125.00
Fried Ravioli with Marinara Sauce	\$95.00
Chicken Strips with Honey Mustard	\$125.00
Chicken and Pineapple Skewers	\$145.00
Chicken Satay with Spicy Peanut Sauce	\$145.00
Chicken Quesadilla Roll-Up	\$125.00
Seafood Crab Rangoon with Plum Sauce	\$165.00
Mozzarella Sticks with Marinara Sauce	\$125.00
Seafood Stuffed Mushrooms	\$145.00
Mini Beef Wellington	\$165.00
Tenderloin Tips Teriyaki	\$195.00
Scallops Wrapped in Bacon	\$195.00
Tempura Shrimp	\$195.00

Dinner Entrees

All items include choice of Soup Du Jour **or** Tossed Salad with dressing options, fresh seasonal vegetables, Chef's selection of potato or starch, Rolls & Butter, Desert, Freshly brewed Coffee, Decaf and Iced Tea.

New York Strip Steak

12 ozs of steak cut from the center of the Loin, topped with sautéed mushrooms

34.95

Slow Roasted Prime Rib

Tender, juicy and delicious, served with hot Au Jus

31.95

Tornados of Beef

Two center cut Filets, seared & topped with your choice of wild mushroom Brandy sauce, or a traditional Béarnaise

37.95

Grilled Pork Chop

Grilled any style you please: Cajun, Barbeque, or Teriyaki Style

27.95

Boneless Chicken Breast with your choice of Sauce

Marsala: A tangy mushroom sauce made with Marsala Wine reduction

Teriyaki: A sweet Oriental glaze with grilled pineapple

Supreme: A traditional white wine cream sauce

Piccata: Cream base with white wine, lemon and zesty capers

27.95

Baked Tilapia

In a white wine and lemon sauce, topped with a tomato basil relish

28.95

Broiled Salmon

Norwegian Salmon covered with a creamy Chardonnay Dill Sauce

29.95

Combination Dinners

Chicken Marsala & Petit Filet

The most tender of all meats, broiled to perfection, and paired with a boneless chicken breast covered in our rich Marsala sauce

34.95

Petit Filet & Shrimp Scampi

A land and sea combination to die for, tender filet topped with mushrooms along side four jumbo shrimp scampi style

39.95

Chicken Supreme & Shrimp Scampi

White wine cream covering a juicy breast of chicken, accompanied by four jumbo Shrimp in a buttery scampi sauce

36.95

Petit Filet & Salmon

This time we top this fork tender meat with a creamy béarnaise sauce, and pair it with a tart lemon pepper salmon filet

39.95

Dessert Selection

Cheesecake Spumoni Ice Cream Carrot Cake Baily's Cheesecake

Fabulous Flaming Desserts

Cherries Jubilee or Bananas Foster 3.99 per person

A 20% service charge and applicable sales tax will be added to all bills

Dinner Buffets & Carving Stations

Chicago Style Pizza Buffet

Freshly Tossed Caesar Salad, Antipasto Salad, A selection of assorted Homemade Pizzas with crushed red pepper and parmesan cheese, Penne Pasta with your choice of Pesto or Marinara Sauce, Crispy Garlic Bread, Soft Cookies and Brownies
21.95

Italian Dinner Table

Minestrone Soup, Antipasto Salad, Caesar Salad, Roma Tomato and Asiago Cheese with Balsamic Vinaigrette, Chicken Parmesan, Italian Sausage with Sautéed Peppers and Onions, Meat or Vegetable Lasagna, Italian Vegetables, Garlic Roasted Potatoes, Tiramisu and Cheesecake
26.95

Western Round Up

Tossed Garden Salad with duet of dressings, Cole Slaw, Potato Salad, Three Bean Salad, Fried Chicken, Barbequed Baby Back Ribs, Pepper Jack London Broil, Buttered Corn Gobbet's, Garlic Mashed Potatoes, Country Baked Beans, Corn Bread Muffins, and Country Biscuits, Pecan Pie and Apple Pie
29.95

Carved Prime Rib

Fresh Fruit Salad, Chilled Pasta Salad, Traditional Garden Salad with duet of Dressings, Chicken Marsala, Lemon Pepper Tilapia, Medley of Fresh Vegetables, Roasted Red Potatoes, Cheesecake and Double Chocolate Torte
With a personal Chef carving slow roasted Prime Rib of Beef served with Au Jus
34.95

Buffet by You

Choice of (choose two):

Garden Salad, Caesar Salad, Chilled Pasta Salad, Fruit Salad, or Cole Slaw

Choice of:

Chicken Marsala, Chicken Parmesan, Chicken Piccata, London Broil, Baked Tilapia, Meat or Vegetable Lasagna, or Penne Pasta with Italian Sausage

Choice of (Choose one):

Red Roasted Potatoes, Rice Pilaf, Garlic Mashed Potatoes, Penne Pasta with Marinara, Pasta Primavera, or Baked Potatoes

Choice of (choose one):

Green Bean Almondine, Vegetable Medley, Corn, Glazed Carrots, Buttered Broccoli, or Crispy Green Beans
With Chef's Assorted Dessert Selection

Two Entrees: **31.95** Three Entrees: **35.95**

All dinner Buffets include freshly brewed Coffee, Decaf, and Iced Tea

Carving Stations

Carving Items serve between 20 and 30 guests each and are accompanied by dinner rolls, and appropriate condiments

Sugar Cured Country Ham

\$195.00

Roast Round of Beef

\$180.00

Sliced Tenderloin of Beef

\$295.00

Roast Turkey Breast

\$150.00

Prime Rib of Beef

\$295.00

Minimum of 25 guests for cold buffets and 50 guests for hot buffets.

Luncheon Entrees

All items include choice of Soup Du Jour or Tossed Salad with dressing options, fresh seasonal vegetables, Chef's selection of potato or starch, Rolls & Butter, Freshly brewed Coffee, Decaf and Iced Tea.

Boneless Chicken Breast Served with your Choice of Sauce

Marsala: A tangy mushroom sauce made with Marsala Wine reduction

Dijonnaise: Pretzel and Dijon Mustard encrusted Chicken, topped with a Chardonnay Cream Sauce

Supreme: A traditional white wine cream sauce

Piccata: Cream base with white wine, lemon and zesty capers

19.95

Pasta Primavera

A Medley of Fresh Vegetables tossed with fettuccini noodles in a creamy Alfredo Sauce

16.95

With Chicken Add \$2.00

London Broil

Marinated and sliced thin with Brandy Mushroom Sauce

19.95

Roast Strip Loin of Beef

A tender roast sliced and topped with a Port wine sauce

21.95

Tornados of Beef

Twin Petit Filets, served with a green peppercorn sauce

21.95

Roast Pork Loin

Slow roasted Pork Loin sliced and served with Rosemary Demi-Glace

16.95

Broiled Salmon

Norwegian Filets, broiled with white wine and butter and topped with a zesty Dill sauce

20.95

Baked Tilapia

Served with Tomato Basil Relish

17.95

Carrot Cake, Chocolate Cake, Cheese Cake, or Spumoni Ice Cream 1.95 pp

On The Lighter Side

All items include Soup Du Jour Rolls & Butter, Desert; Freshly brewed Coffee, Decaf and Iced Tea

Classic Caesar Salad

Crisp Romaine Lettuce tossed with Asiago Cheese, Homemade croutons, and Classic Caesar Dressing

14.95

With Chicken Add \$2.00

With Shrimp Add \$4.00

Julienne Salad

Sliced Turkey and Ham, American and Swiss Cheese, Cucumber, Tomato, and Egg on top of fresh Iceberg lettuce

15.95

Blackened Salmon Salad

Salmon seared in Cajun spices, served over a bed of mixed greens with Dijon Vinaigrette, accompanied by fresh Cucumber relish, tomatoes, and homemade croutons

19.95

Luncheon Buffet

Working Lunch

Soup Du Jour, Pasta Primavera Salad, Assorted Sandwiches to include: Ham and Swiss on Rye, Roast Beef and Cheddar on Kaiser Roll, and Turkey and Swiss on Whole Wheat, Potato Chips, Whole Fresh Fruit and Freshly Baked Cookies

17.95

Pizza Lovers

Tossed Caesar Salad, Antipasto Salad, A selection of traditional Pizzas, Crushed Red Peppers, and Parmesan Cheese, Penne Pasta with Pesto or Marinara, Garlic Bread and Assorted Desserts

19.95

Deli Buffet

Pasta or Potato salad, Fresh Fruit Salad, Tossed Garden Salad with Assorted Dressings, Deli Tray with Sliced Ham, Turkey, Roast Beef, and Salami accompanied by Swiss, American, and Cheddar Cheeses with Assorted Breads, Appropriate Condiments and Chefs Selections of Desserts

18.95

Chicago Style Buffet

Potato Salad, Pasta Salad, Juicy Italian Beef with rolls, All Beef Hot Dogs, BBQ Chicken, Country Baked Beans, Potato Chips and Chocolate Brownies

19.95

A Taste of Italy

Minestrone Soup, Pasta Salad, Antipasto Salad, Caesar Salad, Italian Sausage with Peppers and Onions, Chicken Parmesan, Fettuccini Alfredo, Sautéed Zucchini, Garlic Bread, and Assorted Desserts

20.95

Build Your Own Buffet

Starters (Choose 3):

Tossed Garden Salad, Caesar Salad, Potato Salad, Pasta Salad, Fruit Salad, Cole Slaw or Antipasto

Vegetable (Choose 1):

Fresh Green Beans, Green Bean Almondine, Julienne Vegetables, Sweet Corn Kernels, Glazed Baby Carrots

Starch (Choose 1):

Parsley Red Potatoes, Garlic Mashed Potatoes, Oven Roasted, Rice Pilaf, Wild Rice Medley, Penne Pasta with Marinara Sauce

Entrees:

Roast Sirloin, London Broil, Baked Tilapia, Lemon Dill Chicken, Chicken Supreme, Roast Pork with Mushroom Sauce, Meat or Vegetable Lasagna

(2) Entrée Buffet: \$22.95 (3) Entrée Buffet: \$26.95

Minimum of 25 guests for cold buffets and 50 guests for hot buffets.
Served with Chefs Selection of Desserts

The Handy Lunch & Afternoon Breaks

*All light lunch selections include choice of Soup of the Day or House Salad, Dessert,
Freshly Brewed Coffee and Decaffeinated Coffee and Iced Tea*

Croissant Sandwich

Your Choice of Chicken Salad, Tuna Salad, Sliced Ham or Turkey on a Fresh Baked Croissant,
Served with Pasta Salad

14.95

McKenna's Burger

½ Pound Burger, grilled and served with Cheddar Cheese and Bacon on a gourmet Roll,
served with French Fries, Lettuce, Tomato, and Onion

14.95

Veggie Wrap

A Variety of Grilled Vegetables and Herb Cream Cheese rolled in a Flour Tortilla,
served with Pasta Salad

14.95

Chicken Caesar Wrap

Grilled Chicken Breast tossed with Romaine Lettuce, Caesar Dressing and Parmesan Cheese,
rolled in a Flour Tortilla and served with Pasta Salad

14.95

Boxed Lunches On The Go

Lunch Box includes:

Lettuce Tomato, Red Onion, Appropriate Condiments served on the side, Potato Chips, Jumbo Cookie, Fresh Apple, Beverage, Utensils, Salt, Pepper and Napkins

(Please Select One)

-Roast Beef & Cheddar on Kaiser Bun

-Italian Sub with Provolone

-Baked Ham and Swiss on Rye

-Chicken Caesar Wrap

-Grilled Vegetable Wrap

- Turkey & Jack Cheese on

WholeWheat

17.95

Themed Breaks

Afternoon Delight

Assorted Freshly Baked Cookies, Assorted Sodas, Bottled Water and Freshly Brewed Regular and Decaffeinated Coffee and select Hot Tea

9.95

Ball Park Break

Buttered Popcorn, Cracker Jacks, Pretzels, Chips and dip, Assorted Sodas and Regular and Decaffeinated Coffees and Assorted Teas

10.95

Ice Cream Shop

Premium Chocolate and Vanilla Ice Cream, Fruit Selection, Chocolate and Novelty toppings, Assorted Sodas, and Regular and Decaffeinated Coffees and Assorted Teas

10.95

Health Fanatic

Assorted Granola Bars, Vegetable Crudités Display, Sliced Fresh Fruit with Yogurt Dip, Bottled Waters, Chilled Juices, and Regular and Decaffeinated Coffees and Assorted Teas

11.95

La Fiesta

Cheese Quesadilla roll-ups, Tortilla Chips with Pico De Gallo and Fresh Guacamole, Cinnamon Sapodilla, Assorted Soda, and Regular and Decaffeinated Coffees and Assorted Teas

10.95

Breakfast & Morning Breaks

Continental Breakfast

Assortment of Chilled Juices, Seasonal Fresh Fruit,
Assorted Breakfast Pastries, Bagels with Cream
Cheese, Butter and Fruit Preserves, Freshly Brewed
Coffee, Regular and Decaffeinated, and Select Teas

12.95

Executive Continental

Assortment of Chilled Juices, Seasonal Fresh Fruit,
Assorted Breakfast Pastries, Sliced Breakfast Breads,
Bagels with Cream Cheese, Butter and Fruit Preserves,
Assorted Individual Yogurts, Freshly Brewed Coffee,
Regular and Decaffeinated, and Select Teas

14.95

Mid Morning Break

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Bottled Water and Assorted Soda

7.95

The American Breakfast Buffet

Chilled Juice, Fresh Sliced Fruit, Fluffy Scrambled Eggs, French Toast with warm Maple Syrup, Breakfast Potatoes,
Assorted Cold Cereals or Oatmeal, a variety of Breakfast Pastries, Regular and Decaffeinated Coffee, and a Selection
of Hot Teas

With your choice of two of the following:

Crisp Bacon, Sausage Links, Corned Beef Hash, Country Pit Ham, Cheese Blintzes with Strawberry Sauce

17.95

Champagne Brunch Buffet

Assorted Juices, Sliced Fresh Fruit, Breakfast Pastries, Champagne, Regular and Decaffeinated Coffee

Choose 4: Scrambled Eggs, Cheese Blintzes with Strawberry Sauce, French Toast with Maple Syrup,
Crisp Bacon, Country Sausage Links, Breakfast Potatoes, Pit Ham, or Corned Beef Hash

Choose 2: Chicken Supreme, Roast Sirloin, Fried Chicken, Pepper Steak, Baked Penne Pasta,
Roast Pork Loin, Broiled Tilapia, Meat Lasagna, Chicken Primavera, Pasta Primavera

Choose 1: Green Beans Almondine, Mixed Italian Blend, Corn O'Brien,
Honey Glazed Carrots, Fresh Vegetable Medley

Choose 1: Parsley Red Potatoes, Red Dill Potatoes, Au Gratin Potatoes,
Garlic Mashed Potatoes, Rice Pilaf, Wild Rice Blend

Accompanied by Chef's Dessert Selection with Assorted Pies and Cakes

27.95/25.95 (Without Champagne)

Meeting Package & A La Carte Menu

Corporate Meeting Day Package

This package is created for the all day group meetings that plan on working diligently while still taking time to relax and enjoy a few energetic meals, it includes:

Continental Breakfast

Mid Morning Break

Deli Buffet

Afternoon Delight

(For descriptions, please read within menus)

\$42.00

A La Carte Refreshments

Regular & Decaffeinated Coffee	\$34.99 per gallon	Whole Fresh Fruit	\$1.75 each
Hot Chocolate with Marshmallows	\$34.99 per gallon	Granola Bars	\$1.95 each
Iced Tea	\$34.99 per gallon	Freshly Baked Jumbo Cookies	\$24.99 per dozen
Assorted Fruit Juices	\$2.95 each	Individual Fruit Yogurt	\$1.95 each
Home-Style Pink Lemonade	\$23.99 per gallon	Freshly Baked Chocolate Brownies	\$24.99 per dozen
Fruit Punch	\$23.99 per gallon	Frozen Yogurt and Ice Cream Bars	\$2.95 each
Bottled Waters	\$2.75 each	Nacho Chips with Salsa/Guacamole	\$2.25 per person
Assorted Soda	\$2.75 each	Potato Chips with French Onion Dip	\$2.25 per person
2%, Skim, or Chocolate Milk	\$1.95 each	Pretzels with French Onion Dip	\$1.95 per person
Assorted Breakfast Pastries/Muffins	\$28.99 per dozen	Fresh Popcorn	\$1.75 per person
Sliced Breakfast Breads	\$23.99 per dozen	Mixed Nuts	\$21.99 per pound
Assorted Bagels with Cream Cheese	\$28.95 per dozen	Assorted Candy Bars	\$23.99 per dozen