



~ **Corporate/Conference Menu** ~

**Starting Your Day...**

**Continental Breakfast - (Minimum 20 People)**

Fresh Orange Juice  
Assorted Fresh Fruit  
Bakery-Fresh Danish, Pastry, and Croissants  
Coffee, Tea, Decaf

**Breakfast Buffet - (Minimum 35 People)**

Assorted Juices  
Fresh Fruit Compote  
Scrambled Eggs  
Crisp Bacon  
Breakfast Sausage  
Waffles with Powdered Sugar and Maple Syrup  
Home Fries  
Danish, Pastry, and Croissants  
Coffee, Tea, and Decaf

**Brunch Buffet - (Minimum 50 People)**

Assorted Juices  
Fresh Fruit Compote  
Scrambled Eggs  
Crisp Bacon  
Breakfast Sausage  
Caesar Salad  
Sliced Tomato and Onion Vinaigrette  
Carved Roast Beef  
Chicken Francese  
Rice Pilaf  
Danish, Pastry, and Croissants  
Coffee, Tea, and Decaf



## Mid-Day Meal...

### **Buffet Luncheon – (Minimum 35 People)**

Carved Roast Beef  
Chicken Francese or Chicken Marsala  
Freshly Cooked Penne Pasta in Marinara Sauce  
Seafood Newburgh  
Rice Pilaf  
Tossed Garden Salad with Assorted Dressings  
Classic Caesar Salad  
Fresh Rolls and Butter  
Dessert  
Soft Drinks

### **Luncheon – (Minimum 35 People)**

Tossed Garden Salad with Buttermilk Ranch Dressing  
Fresh, Warmed Rolls with Butter  
Entrees – Choose Three:

Prime Rib of Beef – Luncheon Cut  
Baked Stuffed Breast of Chicken  
Chicken Marsala  
Baked Stuffed Shrimp  
Chicken Francese  
Baked Stuffed Sole

Choice of Potato and Vegetable  
Dessert  
Soft Drinks

### **Afternoon Coffee Break – (Minimum 20 People)**

Assorted Freshly-Baked Cookies and Brownies  
Assorted Fresh Fruits  
Soft Drinks  
Coffee, Tea, and Decaf

**Please call for pricing and availability  
Custom packages are also available**



### **To End the Day...**

#### **Dinner Buffet – (Minimum 35 People)**

Carved Roast Beef or Fresh Turkey  
Baked Stuffed Breast of Chicken, Chicken Francese, or Chicken Marsala  
Lasagna with or without Meat  
Baked Stuffed Filet of Sole  
Carved Fresh Ham  
Oven-Roasted Potatoes  
Wild Rice  
Tossed Garden Salad  
Green beans Splashed with Oil and Garlic  
Fresh Fruit Salad  
Dessert  
Coffee, Tea, and Decaf

#### **Dinner Menu – (Minimum 35 People)**

Warmed Dinner Rolls with Butter  
Tossed Garden Salad with Buttermilk Ranch Dressing  
Freshly Cooked Penne Pasta in Marinara Sauce  
Entrees – Choose Three

Prime Rib of Beef – Dinner Cut  
Grilled Salmon  
Grilled Swordfish  
Cornish Game Hen  
Chicken Piccata  
Chicken Cordon Bleu

Choice of Potato and Vegetable  
Dessert  
Coffee, Tea, and Decaf

