

Morning Meetings

Just the Basics

Bakery Fresh Assorted Bagels, Muffins, Danish
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
Price Per Person \$3.30

Presidential Continental Breakfast

Bakery Fresh Assorted Bagels, Muffins, Danish
Fresh Fruit Salad
Assorted Bottled Fruit Juices
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
Price Per Person \$7.60

Saint Joseph's Continental

Bakery Fresh Assorted Bagels, Muffins, Danish
Assorted Bottled Fruit Juices
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
Price Per Person \$4.45

With Regis Class

Bakery Fresh Assorted Bagels and Danish
Homemade Blueberry Crumb Cake
Assorted Fruit Yogurt with Crunchy Granola
Assorted Bottled Fruit Juices
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
Price Per Person \$7.85

Morning Starter

Homemade Assorted Breakfast Breads
Sliced Fresh Fruit Display
Assorted Fruit Yogurt with Crunchy Granola
Assorted Bottled Fruit Juices
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
Price Per Person \$7.85

Healthy Choice

Sliced Fresh Fruit Display
Assorted Fruit Yogurt with Crunchy Granola
Power Bars
Assorted Bottled Fruit Juices
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
Price Per Person \$9.55

Breakfast & Brunch

Plated Breakfast Creations

All plated Breakfasts include Coffee Service and Orange Juice poured tableside.

Freshly Scrambled Eggs

Red Bliss seasoned Hash Brown Potatoes, your choice of Bacon or Sausage Links and a warm Biscuit.

Price Per Person \$9.95

Traditional Eggs Benedict

Poached Eggs with Canadian Bacon and Hollandaise Sauce served on a toasted English Muffin

Price Per Person \$7.30

Cinnamon Challah French Toast

Whipped butter and Maple Syrup and your choice of Bacon or Sausage Links

Price Per Person \$11.20

Home-style Pancakes

Choose from the following flavors: Traditional, Blueberry, Chocolate Chip, or Cinnamon Apple Whipped butter and Maple Syrup and your choice of Bacon or Sausage Links

Price Per Person \$11.55

Create a Breakfast or Brunch Buffet

Service fee will apply for less than 20 guests

All Buffet Breakfasts include Coffee Service and Orange Juice.

Breakfast Entrees

Freshly Scrambled Eggs \$ 1.75
Italian or Spanish Style Frittata \$ 4.50
Roasted Vegetable Frittata \$ 4.50
Quiche \$ 4.25
Traditional Eggs Benedict \$ 3.30
Eggs Benedict Florentine \$ 3.60
Cinnamon Challah French Toast \$ 3.50
Home-style Pancakes \$ 3.00
Waffles \$ 3.00

Cold Breakfast Accompaniments

Fresh Assorted Bagels \$1.39
Homemade Assorted Muffins \$ 1.85
Sweet Glazed Assorted Danish \$ 1.85
Miniature Bagels \$.90
Miniature Danish \$.90
Miniature Muffins \$.90
Sliced Fresh Fruit Display \$3.15
Fresh Fruit Salad \$ 2.45
Whole Assorted Fruit \$.90
Homemade Breakfast Breads \$1.75

Hot Breakfast Accompaniments

Red Bliss Potato Home fries \$ 1.85
Red Bliss Potato Hash Browns \$ 1.85
Hickory Smoked Crisp Bacon \$ 1.85
Sausage Links \$ 1.85
Sausage Patties \$ 1.85
Canadian Bacon \$ 1.85
Pork Roll \$ 1.85

Brunch Items

Assorted Mini Sandwiches \$ 1.60
Assorted Gourmet Sandwiches \$5.80
Pasta Primavera \$ 3.00
Baked Ziti \$ 3.00
Vegetarian Lasagna \$ 3.00
Traditional Meat Lasagna \$ 3.00

Call our office for more ideas!

Add Some Action

Chef Attendant fees will apply, one chef per 40 guests

Buttermilk SJU Waffles

Two of our SJU waffle irons, whipped butter and maple syrup

Price Per Person \$3.45

Add Additional Toppings: Blueberry, Apple, Cherry, Strawberry

Price Per Person \$.50

Add Fresh Berries

Price Per Person \$3.00

*Chef Required @ \$100.00

Omelets Made To Order

Fresh Omelets with Cheddar cheese and choice of one meat and two vegetable topping choices
Bacon, Ham, Sausage, Green Peppers, Onions, Broccoli, Spinach, Tomatoes and Mushrooms

Price Per Person \$3.50

Add an extra topping for \$.50

*Chef Required @ \$100.00

Breakfast Extras

Fresh Fruit Salad.....	\$ 2.45
Sliced Fresh Fruit Display.....	\$ 3.15
Assorted Whole Fruit.....	\$.90
Breakfast Sandwiches.....	\$ 3.95
Quaker Oatmeal.....	\$ 1.20
Instant Oatmeal Packets.....	\$ 1.20
Assorted Cold Cereal Bowls w/ Milk.....	\$ 2.30
Granola.....	\$.80
Scones.....	\$ 1.85
Bagels.....	\$ 1.39
Mini Bagels.....	\$.90
Donuts.....	\$ 1.30
Danish.....	\$ 1.85
Mini Danish.....	\$.90
Muffins.....	\$ 1.85
Mini Muffins.....	\$.90
Assorted Yogurts.....	\$ 1.80
Sausage Links.....	\$ 1.85
Bacon.....	\$ 1.85
Sausage Patties.....	\$ 1.85
Home Fries.....	\$ 1.85
Hash Brown Potatoes.....	\$ 1.85
Tater Tots.....	\$ 1.85
Bulk Juice by the Gallon	
Apple.....	\$ 13.00
Orange.....	\$ 13.00
Cranberry.....	\$ 13.00
Bottled Juices.....	\$ 1.40
Bottled Dasani Water.....	\$ 1.60
Assorted Soda.....	\$ 1.60

Lunch Ideas

Buffet or Served

Gourmet Sandwiches

All Sandwiches are accompanied by your choice of Red Bliss Potato Salad or Italian Pasta Salad, 2 Freshly Baked Cookies. Served with your choice of Iced Tea or Lemonade.

Choice of Kaiser, Onion Roll, Baguette or Italian Roll

Sliced Roast Beef, Swiss Cheese and Sliced Tomato with Horseradish Mayonnaise

Price Per Person \$ 7.60

Marinated Herb Grilled Chicken Breast, Mixed Greens, and Cranberry Mayonnaise

Price Per Person \$ 7.50

Smoked Turkey Breast, Boursin Cheese Spread, Mixed Greens and Roasted Red Peppers

Price Per Person \$ 8.70

Traditional Italian Meats, Capicola Ham, Salami, Pepperoni, with Sliced Provolone Cheese, Mixed Greens and Sliced Tomato, lightly drizzled with Olive Oil

Price Per Person \$ 8.90

Vegetarian Selections

Grilled Marinated Vegetables, Provolone Cheese & Sliced Tomato

Price Per Person \$ 6.50

Grilled Marinated Eggplant, Fresh Mozzarella, Sliced Tomato & Mixed Greens

Price Per Person \$ 8.45

Grilled and Marinated Balsamic Portabella Mushroom, Roasted Red Peppers & Swiss Cheese

Price Per Person \$ 8.95

Gourmet Salads

All Salads are accompanied by Rolls and butter, your choice of a Brownie, Lemon Square, or 2 Freshly Baked Cookies, and Iced Tea.

Traditional Caesar Salad

Fresh Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing

Price Per Person \$ 6.85

Add

Marinated Herb Grilled Chicken Breast Sliced

Price Per Person \$ 3.00

Grilled Marinated Vegetables

Price Per Person \$.90

Seasoned Grilled Shrimp (3 Pieces)

Price Per Person \$ 4.75 Price May Vary

Lunch Ideas Continued

Buffet or Served

Tuna Nicoise

Fresh Bed of Romaine Lettuce, Tuna, Hard Boiled Eggs, Greens Beans, Red Onion, Diced Red Bliss Potatoes and Black Olives, with Your Choice of Dressing.

Price Per Person \$ 9.50

Cashew Chicken Salad

Served over a bed of mixed Salad Greens

Price Per Person \$ 10.80

Served over Sliced Seasonal Fruit

Price Per Person \$ 10.80

Chef Salad

Fresh Romaine Lettuce Topped with Sliced Ham, Turkey, Swiss Cheese, Sliced Green Peppers Rings and Tomatoes, with Your Choice of Dressing.

Price Per Person \$ 8.35

Trio Salad Platter

Bed of Fresh Greens topped with Tuna Salad, Egg Salad and Chicken Salad.

Price Per Person \$ 10.50

Lunch Buffet Packages

South Jersey Deli

Thinly Sliced Roast Beef, Smoked Turkey, and Black Forest Ham Tray
Sliced Imported Swiss Cheese, American Cheese, and Provolone Cheese Tray
Lettuce, Tomato and Pickle Tray
Assorted Breads and Rolls
Mustard and Mayonnaise
Fresh Fruit Salad
Red Bliss Potato Salad
Italian Pasta Salad
Freshly Baked Assorted Cookies
Iced Tea/Lemonade

Price Per Person \$ 10.60

Campion Buffet

Tossed Garden Salad with Assorted Dressing
Array of Sliced Deli Meats and Cheeses
Lettuce, Tomato and Pickle Tray
Assorted Breads and Rolls
Mustard and Mayonnaise
Choice of Baked Ziti or Pasta Primavera
Fresh Vegetable Medley
Freshly Baked Assorted Cookies
Iced Tea/Lemonade

Price Per Person \$ 14.50

Lunch Ideas Continued

Buffet or Served

South Street Feast

(Serves a minimum of 20 people)

Traditional Caesar Salad

Roma Tomato & Mozzarella Salad with Fresh Basil Tossed in Balsamic Vinaigrette

Assorted Italian, Turkey and Tuna Hoagies with Lettuce and Sliced Tomatoes Served on an Italian Roll

Italian Pasta Salad

Choice of one:

Make Your Own Chicken or Beef Cheese Steaks

Seasoned French Fries Served with Cheese Sauce

Philadelphia Soft Pretzels with Mustard

Assorted Tasty Cakes

Iced Tea

Price Per Person \$ 16.15

Saint Joseph's Buffet

(Serves a minimum of 20 people)

Tossed Garden Salad with Assorted Dressing

Fresh Fruit Salad

Italian Pasta Salad

Choice of one:

Broiled Flounder with Butter and Lemon

Marinated Sliced London Broil with Peppercorn Sauce

Chicken Marsala, Marsala Wine and Mushroom Sauce

Chicken Picatta, Creamy Lemon and Caper Sauce

Rice Pilaf

Vegetable Du Jour

Rolls and Butter

Assorted Dessert Bars

Iced Tea

Price Per Person \$ 16.15

Vegetarian Buffet

Tossed Garden Salad with Assorted Dressing

Fresh Fruit Salad

Eggplant Parmesan

Vegetable Stir Fry

Steamed White Rice

Assorted Rolls & Garlic Bread

Butter

Freshly Baked Assorted Cookies

Iced Tea

Price Per Person \$ 14.00

Home Style Buffet

Traditional Caesar Salad

Meat Lasagna

Vegetable Lasagna

Crunchy Garlic Bread

Assorted Dessert Bars

Iced Tea

Price Per Person \$ 10.50

Lunch Ideas Continued

Buffet or Served

Plated Lunch Creations

All plated Lunches include a choice of a Garden Salad or Fresh Fruit Cup, Rolls, Chef's Choice Vegetable and Starch, Family Style assorted cookies for each table. Served with your choice of Iced Tea or Lemonade.

Herbed Grilled Chicken Breast

4 oz. portion of Chicken marinated in a mixture of herbs and olive oil, and then seared to seal in the flavor

Price Per Person \$ 11.65

Marinated London Broil

Marinated and seasoned to perfection, served sliced and with a Peppercorn Sauce

Price Per Person \$ 13.60

Grilled Salmon

6oz portion of Salmon pan seared until golden brown and served with a lemon butter sauce

Price Per Person \$ 15.60

Chicken Marsala

4oz. portion of Chicken lightly breaded and seared until golden brown, then finished by baking in the oven. Served in a Marsala Wine and Mushroom Sauce

Price Per Person \$ 11.95

Chicken Picatta

4oz. portion of Chicken lightly battered and seared until golden brown, then finished by baking in the oven, Served in a Creamy Lemon and Caper Sauce

Price Per Person \$ 11.95

Filet of Flounder

6oz. portion of Flounder lightly seasoned and baked, then finished by baking in the oven, served with lemon

Price Per Person \$ 15.60

Pasta Primavera

Your choice of pasta tossed with herbs and sautéed vegetables in a light sauce

Price Per Person \$ 10.60

Roasted Pork Loin

Two thick slices of slow roasted marinated Pork Loin served with a Rosemary Demi Glace

Price Per Person \$ 13.60

Oriental Stir Fry with

Grilled Chicken Breast

Price Per Person \$ 11.65

Vegetables

Price Per Person \$ 11.55

Shrimp (4 Pieces)

Price Per Person \$ 11.95 Price May Vary

Lunch Extras

Assorted Mini Sandwiches.....	\$ 1.60
Fresh Sliced Fruit.....	\$ 3.15
Fresh Fruit Salad.....	\$ 2.45
Whole Fruit.....	\$.90
Regular Sized Candy Bars.....	\$ 1.15
Assorted Granola Bars.....	\$ 1.50
Vegetable Crudités.....	\$ 3.15
Grilled Vegetables.....	\$ 1.25
Sliced Grilled Chicken.....	\$ 3.00
Crunchy Garlic Bread.....	\$.50
Roma Tomato and Mozzarella Salad.....	\$ 1.85
Italian Pasta Salad.....	\$ 1.85
Red Bliss Potato Salad.....	\$ 1.85
Roasted Red Bliss Potatoes.....	\$ 1.85
Philadelphia Soft Pretzels with Mustard.....	\$1.50
Assorted Tasty Kakes.....	\$ 1.10
Seasoned French Fries.....	\$ 1.60
Tuna Salad.....	\$ 1.85
Egg Salad.....	\$ 1.85
Assorted Yogurt.....	\$ 1.80
Coffee Service.....	\$ 1.50
Assorted Cookies (2).....	\$ 1.00
Assorted Dessert Bars.....	\$ 1.05
Assorted Cans of Soda.....	\$ 1.60
Bottled Dasani Water.....	\$ 1.60
Assorted Bottled Juice.....	\$ 1.40
5 Gallon Water Jug.....	\$ 18.00
Iced Tea by the gallon.....	\$ 11.00
Lemonade by the gallon.....	\$ 11.00
Sparkling Fruit Punch.....	\$ 1.35

Boxed Lunches

The Hawk

Choice of Roast Beef, Ham or Turkey on a Kaiser Roll
Mustard and Mayonnaise Packets
Piece of Whole Fresh Fruit
Bag of Potato Chips
Two Freshly Baked Cookies
Choice of canned soda, ice tea, or bottled water

Price Per Person \$ 6.95

The Regis

Chef Salad Assorted Dressing
A Fresh Roll & Butter
Piece of Whole Fresh Fruit
Two Freshly Baked Cookies
Choice of canned soda, ice tea, or bottled water

Price Per Person \$ 8.15

The Presidential

Grilled Marinated Chicken Breast on a Fresh Croissant
Italian Pasta Salad
Fresh Fruit Salad
Lemon Square
Choice of canned soda, ice tea, or bottled water

Price Per Person \$ 9.75

The Flannigan

Traditional Caesar Salad
A Fresh Roll & Butter
Piece of Whole Fresh Fruit
Two Freshly Baked Cookies
Choice of canned soda, ice tea, or bottled water

Price Per Person \$ 7.65

The McShain

Grilled Marinated Vegetables, Provolone Cheese & Sliced Tomato
On a Herb Focaccio Roll
Italian Pasta Salad
Fresh Fruit Salad
Two Freshly Baked Cookies
Choice of canned soda, ice tea, or bottled water

Price Per Person \$ 6.95

The Saint Joseph's

Herbed Seafood Salad or Cashew Chicken Salad on a Fresh Croissant
Potato Salad
Fresh Fruit Salad
Two Freshly Baked Cookies
Choice of canned soda, ice tea, or bottled water

Price Per Person \$ 9.75

Afternoon Breaks

Chocolate Lovers

Assorted Miniature Candy Bars
Freshly Baked Chocolate Chip Cookies
Chocolate Brownies
Potato Chips & Pretzels
Assorted Soda

Price Per Person \$ 5.75

A Healthy Alternative

Sliced Fresh Fruit
Granola Bars
Assorted Yogurts
Chex Mix
Bottled Water

Price Per Person \$ 7.40

The Philadelphia

Philadelphia Soft Pretzels with Spicy Mustard
Assorted Tasty Kake Treats
Peanut Chew Candy Bars
Assorted Soda

Price Per Person \$ 5.45

South of the Border

Tortilla Chips
Mexican Tomato Salsa
Conqueso Sauce
Mini Cheese & Chicken Quesadillas
Lemonade

Price Per Person \$ 5.95

Cookies & More

Freshly Baked Assorted Cookies
Chocolate Brownies and Lemon Squares
Potato Chips & Pretzels
Assorted Soda

Price Per Person \$ 5.25

Fruit & More

Sliced Fresh Fruit with Yogurt Dip
Vegetable Crudités with Ranch Dip
Assorted Cheese and Crackers with Spicy Mustard
Bottled Water

Price Per Person \$ 6.60

The Ice Breaker

Vanilla Ice Cream Sandwiches
Assorted Italian Ices
Assorted Soda

Price Per Person \$ 3.50

Receptions & Horsd'Oeuvres

Horsd'Oeuvres by the Piece

25 Piece Minimum Order Per Type

Cold Selections

Hand Passed or Stationary

Mini Tea Sandwiches.....	\$ 1.00
Melon Wrapped with Prosciutto.....	\$ 1.25
Prosciutto Wrapped Asparagus.....	\$ 1.50
Smoked Salmon and Cream Cheese Chive Pinwheels.....	\$ 1.55
Antipasto Skewers.....	\$ 1.80
Marinated Beef Tenderloin on a Garlic Crostini.....	\$ 2.25
Endive Stuffed with Boursin Cheese.....	\$ 1.20
Cucumber Cups Stuffed with Smoked Salmon and Dill.....	\$ 1.55
Tomato Bruschetta.....	\$.85
White Bean and Garlic Bruschetta.....	\$ 1.00
Roasted Red Pepper Bruschetta.....	\$ 1.05
Mushroom and Goat Cheese Crostini.....	\$ 1.25
Cherry Tomato Stuffed with Hummus.....	\$ 1.05
Buffalo Mozzarella and Prosciutto Skewers.....	\$ 1.25
Sushi.....	\$ Varies
Jumbo Cocktail Shrimp.....	\$ Market Price
Colossal Cocktail Shrimp.....	\$ Market Price

Stationary Displays

10 Person Minimum Order

Fresh Vegetable Crudités and Dips.....	\$3.15
Imported Hard Cheese Display (30 person minimum).....	\$ 5.70
International & Domestic Cheese Display with Crackers (no fruit).....	\$ 3.15
Sliced Fresh Fruit Display.....	\$ 3.15
Assorted Cheese and Fruit Display with Crackers.....	\$ 3.15
Antipasto Display.....	\$ 3.50
Marinated Roasted Vegetables.....	\$ 1.45
Hummus with Toasted Pita Chips.....	\$ 2.55
Spinach Dip Served in a Bread Round.....	\$ 9.75 each
Traditional Smoked Salmon Platter.....	\$ 3.70
Baked Wheel of Brie with Raspberry Preserves.....	\$ 48.30 each

Receptions & Horsd'Oeuvres

Continued

Horsd'Oeuvres by the Piece

25 Piece Minimum Order Per Type

Hot Selections

Hand Passed or Stationary

Asparagus Wrapped in Phyllo with Asiago and Fontina Cheese.....	\$ 2.10
Broccoli and Cheese Tempura (5 pieces).....	\$.80
Brie with Raspberry Preserves and Almonds Wrapped in Phyllo.....	\$ 3.00
Beef Empanada.....	\$ 1.70
Baked Cheese Dill Puff.....	\$ 1.15
Rosemary Cheese Straw	\$ 1.25
Chicken Cordon Bleu Bites.....	\$ 1.85
Chicken Hibachi Skewer.....	\$ 2.30
Mushroom Caps Stuffed with Crabmeat.....	\$ 2.05
Mushroom Caps Stuffed with Seafood.....	\$ 2.00
Vegetarian Stuffed Mushroom Caps.....	\$ 1.70
Hawaiian Pineapple Chicken Skewer.....	\$ 2.50
Chicken Satay with Spicy Peanut Dipping Sauce.....	\$ 2.10
Marinated Beef Hibachi Skewer.....	\$ 2.15
Pork Pot Stickers.....	\$ 1.75
Fried Dim Sum.....	\$ 1.15
Spicy Pork Egg Roll.....	\$ 1.20
Vegetarian Egg Roll.....	\$ 1.10
Franks in Puff Pastry with Spicy Mustard.....	\$.90
Smoked Chicken Quesadilla Cornucopia.....	\$ 1.95
Shrimp Wrapped in Bacon.....	\$ Market Price
Scallops Wrapped in Bacon.....	\$ Market Price
Black Bean and Cheese Quesadilla.....	\$ 1.60
Mini Assorted Quiche.....	\$ 1.25
Breaded Cheese Ravioli with Marinara.....	\$.80
Spanakopita.....	\$ 1.60
Teriyaki Chicken Bites.....	\$ 2.10

Receptions & Horsd'Oeuvres

Continued

Reception Stations

Carving Station

Oven Roasted Turkey Breast, Bourbon Glazed or Roasted with Thyme and Sage **\$5.00**

Herb Marinated Tenderloin of Beef, Red Wine Demi Glace **\$ 16.80**

Herb Crusted Veal Roast **\$ 8.85**

Slow Roasted Prime Rib, Cabernet Sauce **\$11.50**

Served with Assorted Dinner Rolls and butter

***Chef Required to Carve @ \$100.00**

Pasta Station

Price Per Person \$ 5.40

Choose One Pasta:

Penne, Cavatappi, Farfalle, Fusilli and Gemelli

Choose One Sauce:

Marinara, Bolognese, Puttanesca, Ala Vodka, Pesto, Sundried Tomato Pesto

Additions:

Grilled Chicken **\$ 4.70**

Grilled Shrimp (3 Pieces) **\$ 4.75 Price May Vary**

Scallops **\$ 3.20**

Fresh Spinach, Pine nuts, Sundried Tomatoes **\$ 1.60**

Italian Sweet Sausage **\$ 1.95**

Served with Assorted Dinner Rolls and butter

***Chef Required to Sauté @ \$100.00**

Asian Sauté Station

Price Per Person \$ 4.60

Choose Four Vegetables:

Carrots, Onions, Baby Corn, Water Chestnuts, Broccoli, Peas, Celery, Green Peppers, Bok-Choy, and Mushrooms

Choose One Sauce:

Teriyaki, Sesame Hoisin, Mongolian Glaze, Sweet and Sour

Additions:

Grilled Chicken **\$ 4.70**

Shrimp (3 Pieces) **\$ 4.75 Price May Vary**

Scallops (3 Pieces) **\$ 3.20**

Served with a Choice of Steamed White or Brown Rice

***Chef Required to Sauté @ \$100.00**

Receptions & Horsd'Oeuvres

Continued

Reception Packages

The Bellermine

Fresh Vegetable Crudités and Dips
Assorted Cheese and Fruit Display with Crackers

Butlered Horsd'oeuvres

Based on 2.5 pieces per person

Cherry Tomatoes stuffed with Hummus
White Bean and Garlic Bruschetta served on a Crostini
Brie with Raspberry Preserves and Almonds Wrapped in Phyllo
Chicken Satay with Spicy Peanut Dipping Sauce

Price Per Person \$ 17.45

The Loyola

Assorted Cheese and Fruit Display with Crackers
Spinach Dip Served in a Bread Round

Butlered Horsd'oeuvres

Based on 2.5 pieces per person

Cucumber Cups Stuffed with Smoked Salmon and Dill
Tomato Bruschetta
Buffalo Mozzarella and Prosciutto Skewers
Mushroom Caps Stuffed with Crabmeat
Smoked Chicken Quesadilla Cornucopia

Chef Carved Oven Roasted Turkey Breast
Served with Dinner Rolls and Butter

*Chef Required to Carve @ \$100.00

Price Per Person \$ 24.75

The Haub

Antipasto Display
Hummus with Toasted Pita Chips
Imported Hard Cheese Display (30 person minimum)

Butlered Horsd'oeuvres

Based on 2.5 pieces per person

Hawaiian Pineapple Chicken Skewer
Mushroom and Goat Cheese Crostini
Vegetarian Egg Roll
Fried Dim Sum
Marinated Beef Hibachi Skewer

Chef Sauté Asian Action Station

Assorted vegetables and chicken sautéed with Teriyaki sauce served with steamed rice

*Chef Required to Sauté @ \$100.00

Price Per Person \$ 34.70

Dinner Menu

Plated Dinner Creations

All plated Dinners include a choice of an Appetizer, Entrée, 2 Side Dishes and Dessert, Gourmet Rolls and Butter, Coffee Service with Dessert. Served with your choice of Iced Tea or Lemonade.

Appetizer

Grilled Vegetables and Mixed Greens Salad Herb Goat Cheese and Red Pepper Coulis

Smoked Salmon Roll Arugula and Frisee Dill Crème Fraiche and Cucumber Vinaigrette

Romaine, Belgium Endive, Gorgonzola Cheese Sliced Pear and Toasted Walnuts Cranberry Vinaigrette

Tomato and Mozzarella Salad Fresh Basil Aged Balsamic Reduction and Extra Virgin Olive Oil

Chopped Salad of Romaine, Cucumbers, Red and Green Peppers, Garbanzo Beans and Kalamata Olives, Citrus Vinaigrette

Romaine Lettuce, Cucumbers, Cherry Tomatoes, Shredded Carrots, Choice of Dressing

Bib Lettuce, Mandarin Oranges, Toasted Pecans, and Red Onions Cranberry Vinaigrette

English Cucumber Belt, Salad Greens, Sliced Strawberries, Toasted Almonds and Raspberry Vinaigrette

Riddico Cup, Mixed Salad Greens, Cherry Tomato, Shredded Carrots, Cucumbers, Balsamic Vinaigrette

Spinach, Red Onion, Mandarin Orange, Candied Walnuts, Balsamic Vinaigrette

Salad of Romaine, Shaved Parmesan Cheese, Garlic Crotons, Caesar Dressing

Entrée

Chicken

Roasted Herb Marinated Chicken, Balsamic Demi Glace

Price Per Person \$ 16.50

6oz. Portion of Chicken lightly breaded and seared until golden brown, then finished by baking in the oven. Served in a Marsala Wine and Mushroom Sauce

Price Per Person \$ 16.60

Boursin and Spinach Stuffed Chicken, Roasted Red Pepper Coulis

Price Per Person \$ 17.80

6oz. portion of Chicken lightly battered and seared until golden brown, then finished by baking in the oven, Served in a Creamy Lemon and Caper Sauce

Price Per Person \$ 16.75

Breaded and Stuffed Chicken with Prosciutto Ham, Swiss Cheese

Price Per Person \$ 17.70

Thyme Roasted Chicken Breast, Provencal Sauce

Price Per Person \$ 16.40

Meat

8 oz. Filet Mignon, Red Wine Sauce

Price Per Person \$ 34.45

8 oz. Filet Mignon, Peppercorn Sauce

Price Per Person \$ 33.40

Roasted Prime Rib, Cabernet Jus

Price Per Person \$ 22.10

Dinner Menu

Continued

Australian Rack of Lamb, Port Wine Reduction

\$ Market Price

Veal Saltimbocca, Prosciutto Ham, Fresh Mozzarella, White Wine Sauce

Price Per Person \$ 20.75

Seafood

Grilled Swordfish, Lemon Beurre Blanc

\$ Market Price

Key Lime Mahi Mahi, Mango Salsa

\$ Market Price

Pan Seared Tilapia with Citrus Beurre Blanc

Price Per Person \$ 22.95

Grilled Tuna Steak, Cilantro Tomato

\$ Market Price

Broiled Salmon, Teriyaki Sauce

Price Per Person \$ 23.90

Flounder Stuffed with Crab Meat

\$ Market Price

Vegetarian

Marinated Balsamic Portabella Mushroom Steak, Garlic Mashed Potatoes and Sautéed Spinach

Price Per Person \$ 20.95

Mediterranean Stuffed Pepper, Risotto and Ratatouille Vegetables

Price Per Person \$ 17.25

Vegetable Strudel, Red Pepper Coulis

Price Per Person \$ 18.60

Vegetarian Napoleon, Fresh Mozzarella, Balsamic Reduction

Price Per Person \$ 16.75

Side Dishes

Please Select Two

Wild Rice Pilaf

Sautéed Spinach and Garlic

Roasted Fingerling Potatoes

Julienne of Seasonal Vegetables

Wild Mushroom Risotto

Toasted Herb Couscous

Roasted Red Bliss Potatoes

Whipped Garlic Mashed Potatoes

Sautéed Green Beans

Steamed Broccoli and Shredded Carrots

Slow Roasted Asparagus

Desserts

Chocolate Mousse Cake

Chocolate Thunder Cake

Strawberry Shortcake

Carrot Cake

Chocolate Toffee Mouse Cake

Cheese Cake, Whipped Cream, Strawberries

Contact us about our individual specialty desserts and mini pastries!

Dinner Menu

Continued

Create A Dinner Buffet

All Buffet Dinners include Gourmet Rolls and Butter. Served with your choice of Iced Tea or Lemonade.

Salads

Please Select One

Romaine Lettuce, Cucumbers, Cherry Tomatoes, Shredded Carrots, Choice of Dressing

Spinach, Red Onion, Mandarin Orange, Walnuts, Balsamic Vinaigrette

Salad of Romaine, Shaved Parmesan Cheese, Garlic Crotons, Caesar Dressing

Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onion, with Assorted Dressing

Tomato & Mozzarella Salad with Fresh Basil Tossed in Balsamic Vinaigrette

Fresh Fruit Salad

Italian Pasta Salad

Red Bliss Pasta Salad

Side Items

Please Select Two

Wild Rice Pilaf

Sautéed Spinach and Garlic

Julienne of Seasonal Vegetables

Wild Mushroom Risotto

Toasted Herb Couscous

Roasted Red Bliss Potatoes

Whipped Garlic Mashed Potatoes

Sautéed Green Beans

Steamed Broccoli and Shredded Carrots

Glazed Carrots

Sautéed Broccoli Rabe and Garlic

Entrées

Choice of one

Broiled Flounder with Butter and Lemon

Price Per Person \$ 24.30 Add on to your buffet \$ 9.35

Marinated Sliced London Broil with Peppercorn Sauce

Price Per Person \$ 21.10 Add on to your buffet \$ 6.15

Chicken Marsala, Marsala Wine and Mushroom Sauce

Price Per Person \$ 20.25 Add on to your buffet \$ 5.30

Chicken Picatta, Creamy Lemon and Caper Sauce

Price Per Person \$ 20.20 Add on to your buffet \$ 5.25

Roast Sirloin of Beef with Wild Mushroom Demi Glace

Price Per Person \$ 22.50 Add on to your buffet \$ 7.50

Roast Pork Loin with Rosemary Demi Glace

Price Per Person \$ 18.65 Add on to your buffet \$ 3.69

Grilled Salmon with Teriyaki Sauce

Price Per Person \$ 24.35 Add on to your buffet \$ 9.35

Salmon Baked, Olives, Tomato, and Capers

Price Per Person \$ 24.70 Add on to your buffet \$ 9.75

Dinner Menu

Continued

Baked Ziti, Fresh Mozzarella, Marinara and Basil

Price Per Person \$ 14.55 Add on to your buffet \$ 3.60

Penne with Sausage and Peas in a Tomato Cream Sauce

Price Per Person \$ 16.65 Add on to your buffet \$ 3.80

Eggplant Parmesan

Price Per Person \$ 14.95 Add on to your buffet \$ 3.00

Dessert

Please Select Two

Chocolate Mousse Cake

Chocolate Thunder Cake

Strawberry Shortcake

Carrot Cake

Chocolate Fudge Cake

Dutch Apple Pie

Lattice Topped Apple Pie

Banana Cream Pie

Coconut Custard

Chocolate Cream Pie

Boston Cream Pie

Old Fashioned Peach Pie

The Lighter Side

Basic BBQ

Hamburgers
Hot Dogs
Bakery Fresh Buns
American Cheese Platter
Lettuce and Tomato Tray
Italian Pasta Salad
Sliced Watermelon
Lemonade or Iced Tea

Price Per Person \$ 9.00

Add Some BBQ Style

Pork Spare Ribs \$ 5.40
BBQ Pulled Pork Sandwiches \$ 2.90
Marinated Boneless Chicken Breast \$ 4.80
Grilled Italian Sausage \$ 2.00
Kielbasa \$ 2.50
Veggie Burgers \$ 3.25
Macaroni Salad \$ 1.30
Potato Salad \$ 2.85
Tossed Salad \$ 4.75
Corn on the Cob \$ 1.15
Fresh Fruit Salad \$ 3.00
Ice Cream Sandwiches \$ 1.05
Italian Water Ice \$ 1.10
Assorted Soda \$ 1.50
5 Gallon Jug of Water \$18.00

Ice Cream Social

1 Tub of Vanilla Ice Cream
1 Jar of Maraschino Cherries
1 # Oreo Cookie Crumbs
1 # Jimmies or Sprinkles
1 Bottle of Chocolate Syrup
2 # Whipped Topping

Price \$ 150.00

Ice Cream Extras

1 Tub of Chocolate Ice Cream \$ 62.00
1 Tub of Creative Flavor Ice Cream \$ 60.00
1 Can of Mixed Nuts \$ 40.00
1 Can of Sliced Almonds \$ 18.50
1 Can Strawberry Topping \$ 20.00
1 Bottle of Butterscotch Sauce \$ 13.50
1 Bottle of Carmel Sauce \$ 5.70
Banana's \$.90 each

