

**Cold Selection**

(Per Piece)

Iced Jumbo Shrimp with Cocktail Sauce

\$4 per piece

Assorted Sushi Rolls with Wasabi, Soy and Ginger

\$4 per piece

Pan Seared Tuna on Rice Cracker with Wasabi and Ginger

\$3.75 per piece

Smoked Salmon with Cream Cheese and Caper on  
Pumpernickel

\$3.75 per piece

Chicken Salad on Date Nut Bread

\$3.50 per piece

Crisp Polenta Round with Pesto and Pine Nuts

\$3.50 per piece

Diced Plum Tomato, Buffalo Mozzarella Cheese, Fresh Basil

\$3.50 per piece

**Hot Selection**

(Per Piece)

Grilled Baby Lamb Chops with Minted Aioli

\$4.25 per piece

Petite Crab Cakes with Saffron Aioli

\$4 per piece

Beef Wellington with Bordelaise Sauce

\$3.75 per piece

Beef Brisket with Garlic Mashed Potato on Spoon

\$3.75 per piece

Tomato Basil Soup served in Espresso Cups

\$3.75 per cup

Korean Steak Tataki wrapped in Wonton

\$3.75 per piece

Hoison Glazed Grilled Chicken with Toasted Sesame Seeds

\$3.50 per piece

Chicken or Shu Mai on Miso Spoon with Ponzu Sauce

\$3.50 per piece

Wild Mushroom Stuffed with Mushrooms and Brie

\$3.50 per piece

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Our Catering staff will be pleased to customize menus to suit your tastes and needs.

## **“OPENING NIGHT” THEME STATIONS**

(Minimum 25 guests)

### **PASTA STATION – Made to Order**

Selection of Two Pastas  
Cheese Tortellini, Penne, Farfalle, Campanella Pasta

Selection of Three Sauces  
Pesto, Marinara or Alfredo Sauce  
Sautéed with your Section of:  
Wild Mushrooms, Garlic, Onions, Red and Green Peppers, Bay  
Shrimp and Grilled Chicken  
Freshly Grated Parmesan  
Italian and Focaccia Bread  
\$16 per person

OR

### **PRE –MADE PASTA STATION**

(Select Two)  
Cavatappi with Grilled Chicken, Broccoli, Plum Tomatoes with  
Parmesan Cream Sauce  
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Baked Penne with Julienne Vegetables with Marinara Sauce  
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Rigatoni with Crispy Eggplant with Vodka Sauce  
\*\*  
Farfalle with Rock Shrimp with Garlic Olive Oil  
Freshly Grated Parmesan  
Italian and Focaccia Bread  
\$16 per person

### **FAJITA STATION**

Marinated Beef and Chicken with Grilled Peppers and Onions  
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce,  
and Shredded Cheese

Mexican Rice and Refried Beans  
Nacho Chips served with Spicy Salsa, Sour Cream and Guacamole  
\$16 per person

### **ASIAN STIR FRY STATION**

Oriental Vegetables Stir Fried to order  
Served with Steamed Rice  
Oyster and Soy Sauce  
(Select 2)  
Chicken, Pork, Shrimp or Beef  
(Select 1)  
Pan Fried Vegetarian Pot Stickers with Ponzu or  
Spring Rolls with Orange Teriyaki  
\$16 per person

A \$100 Attendant's Fee will be applied for each Attendant

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**POTATO STATION**

(Select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream,  
Chives, Creamy Sweet Butter

Freshly Chopped Herbs and Flavored Oils

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Mashed Sweet Potatoes

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Chive Potato Pancakes with Apple Sauce and Sour Cream

\$11.95 per person

**SEAFOOD STATION**

Jumbo Shrimp, Top Neck Clams and Prince Edward Island  
Mussels with Garlic, White Wine Sauce

French Baguettes

\$17.00 per person

Louisiana Crab Cakes Saffron Aioli

\$15.00 per person

Grilled Calamari in Lemon, Garlic and Herb Broth or Fried  
Calamari with Cocktail and Marinara Sauce, Sourdough Bread

\$14.00 per person

**SALAD STATION**

(Select 2)

Traditional Caesar Salad with Herbed Croutons and Shaved  
Asiago Cheese

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Spinach Salad with Roasted Peppers, Marinated Mushrooms  
and Ricotta Salata

Honey Dijon Balsamic Vinaigrette

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Grilled Marinated Vegetables

Asparagus, Yellow Squash, Zucchini, Sweet Pepper, Eggplant  
and Cherry Tomatoes tossed in

Sun-Dried Tomato Vinaigrette

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Chilled Pasta Salad

Soba Noodles, Broccoli, Peapods, Bean Sprouts, Carrots,  
Zucchini, Mushrooms and Napa Cabbage

Soy Sesame Vinaigrette

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Mixed Baby Field Greens with Artichokes, Plum Tomatoes,  
Cucumber and Olives

Balsamic Vinaigrette

\$10.50 per person

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## **RED CARPET TREATMENT**

### **Cheeseboard with Fresh Fruit Garnish**

Smoked Gouda, Maytag Bleu Cheese, Havarti, Fontina Cheese  
Lavash Bread, Bread Sticks, Sliced Baguette and Water Crackers  
(Serves 50)  
\$500

### **Fresh Vegetable Crudités**

Sun Dried Tomato Vinaigrette  
Buttermilk Ranch  
(Serves 50)  
\$325

### **Baked Brie En Croute**

Baked with Brown Sugar and Walnuts served with Sliced  
Baguettes  
(Serves 30)  
\$275

### **Decorated Whole Poached Salmon**

Cucumber Dill Sauce  
(Serves 30)  
\$325

### **Antipasto Platter**

Grilled Marinated Vegetables, Italian Meats and Cheeses,  
Calamata Olives, Cherry Tomatoes, Peppercini  
Bread Sticks and Italian Breads  
(Serves 30)  
\$475

### **Middle Eastern Platter**

Hummus and Baba-Ghanoush  
Toasted Pita Triangles  
Tabbouleh, Chilled Cous Cous Salad,  
Marinated Olives and Feta Cheese  
(Serves 30)  
\$400

### **Assorted Tea Sandwiches**

(Minimum of 2 Dozen)  
Cucumber, Watercress with  
Herbed Boursin Cheese,  
Smoked Salmon with Dill Mascarpone,  
Egg Salad with Pimento, Parma Ham with Olive Tapenade and  
Smoked Chicken Salad  
\$36.00 per dozen

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**Chicago Style Thin Crust Pizza**

(Each Serves 5 Guests)

Pepperoni  
Sausage and Green Pepper  
Grilled Vegetable  
Margherita  
Smoked Chicken and Caramelized Onion  
Sun Dried Tomato with Goat Cheese  
\$30 per pizza

**Sliced Fresh Seasonal Fruits and Berries**

(Serves 50) \$325

**Herb Roasted Turkey Breast**

Giblet Gravy and Cranberry-Orange Relish  
Petite Croissants  
(Serves 40)  
\$325

**Steamship Round of Beef**

Served with Mustard, Horseradish Cream and Natural Au Jus  
Silver Dollar Rolls  
(Serves 100)  
\$700

**Roast Leg of Lamb**

Minted Au Jus  
Salted Rosemary Rolls  
(Serves 40)  
\$400

**Whole Roasted Tenderloin of Beef**

Bordelaise Sauce and Horseradish Cream  
Multi Grain Rolls  
(Serves 40)  
\$400

**Whole Baked Honey Glazed Ham**

Dijon Mustard  
Buttermilk Biscuits  
(Serves 50)  
\$325

**Glazed Loin of Pork**

Tomato Ginger Chutney  
Rye Rolls  
(Serves 40)  
\$250

**Prime Rib of Beef**

Horseradish Cream  
Natural Au Jus  
Silver Dollar Rolls  
(Serves 40)  
\$350

**Slider Central**

(Select Two)

Mini Tenderloin of Beef on Pretzel Buns

Mini Roasted Turkey Breast on Petite Croissants

Mini Honey Glazed Ham on Salted Rosemary Buns

Mini Pulled Pork on Sourdough Bun

Mini Reuben on Rye Bun

Horseradish Cream, Cranberry Mayonnaise, 9-Grain Mustard

\$15 per person

**Side Kicks**

Macaroni and Cheese with Truffle Oil

Creamed Spinach

Brussels Sprouts with Shallots

Sautéed Root Vegetables

Butter Asparagus

Garlic Mashed Potatoes

Triple Cream Au Gratin Potatoes

Sage Stuffing

Wild Rice Pilaf

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Select One

\$6 per person

Select Two

\$10 per person

## **BEVERAGE PACKAGES**

### **Premium Brands**

1<sup>st</sup> Hour \$22 per person

Each Additional Hour \$12 per person

Kettle One Vodka, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Makers Mark Bourbon, Captain Morgan Rum, Bacardi Silver, Crown Royal Whiskey, Cazadores Tequila, Christian Brothers Brandy

Allegro Selected Chardonnay and Pinot Grigio  
also Cabernet and Pinot Noir

Imported and Domestic Beer

Amstel, Heineken, Sam Adams, Miller Lite and 312

& Haake Beck (Non-Alcohol)

Assorted Soft Drinks

Mineral Waters

### **Deluxe Brands**

1<sup>st</sup> Hour \$18 per person

Each Additional Hour \$10 per person

Skyy Vodka, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon, Bacardi Silver, Captain Morgan Rum, Canadian Club Whiskey, Jose Cuervo Gold Tequila, Korbel Brandy

La Terre Chardonnay and Cabernet

Imported and Domestic Beer

Amstel, Heineken, Sam Adams, Miller Lite and 312  
& Haake Beck (Non-Alcohol)

Assorted Soft Drinks

Mineral Waters & Juices

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### **Beer, Wine and Soft Drinks**

1<sup>st</sup> Hour \$15 per person

Each Additional Hour \$8 per person

Imported and Domestic Beer

Amstel, Heineken, Sam Adams, Miller Lite and 312  
& Haake Beck (Non-Alcohol)

La Terre

Chardonnay and Cabernet Sauvignon

Assorted Soft Drinks



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## **BEVERAGE PRICES**

### Premium Brands

Kettle One Vodka, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Makers Mark Bourbon, Captain Morgan Rum, Bacardi Silver, Crown Royal Whiskey, Cazadores Tequila, Christian Brothers Brandy

Host Bar \$7.00 each

Cash Bar \$7.50 each

### Deluxe Brands

Absolut Vodka, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon, Bacardi Silver, Captain Morgan Rum, Canadian Club Whiskey, Jose Cuervo Gold Tequila, Korbel Brandy

Host Bar \$6.50 each

Cash Bar \$7.00 each

### Wines

Allegro Selected  
Chardonnay and Cabernet Sauvignon  
Included on all Banquet Bars

Host Bar \$7.00 each

Cash Bar \$7.50 each

### Imported & Domestic Beer

#### Imported Beer

Heineken, Amstel & Sam Adams

Host Bar \$5.25 each

Cash Bar \$5.75 each

### Domestic

Miller Lite, 312  
& Haake Beck (Non-Alcohol)

Host Bar \$4.75 each

Cash Bar \$5.25 each

### Cordials

Amaretto, Bailey's, Drambuie,  
Frangelico, Kahlua

Host Bar \$8 each

Cash Bar \$7.50 each

### Cognacs

Courvoisier VS, Martell VS, Remy Martin VSOP

Host Bar \$8.50 each

Cash Bar \$9.00 each

### Assorted Soft Drinks

Host Bar \$4 each

Cash Bar \$4 each

### Mineral Waters & Juices

Host Bar \$4.00 each

Cash Bar \$4.50 each

## Wine List

### REDS

LA TERRE CABERNET	30.00
LA TERRE MERLOT	30.00
VERAMONTE CABERNET	34.00
RUFFINO CHIANTI	38.00
BOLLA CHIANTI	30.00
ROBERT MONDAVI MERLOT	38.00
BERINGER MERLOT	34.00
VIETTI BARBERA D'ASTI	46.00
ROSEMOUNT SHIRAZ	34.00
COLUMBIA CREST SHIRAZ	30.00
LOUIS LATOUR PINOT NOIR	46.00
COSENTINO THE ZIN	66.00
COSENTINO MED RED	46.00
CLOS DU BOIS RED ZINFANDEL	36.00

### SPARKLING

TAITTINGER 'Le Francaise' Champagne	120.00
PERRIER JOUET 'Fleur de Champagne'	200.00
MOET CHANDON 'White Star' Champagne	95.00
MUMM CUVEE Brut Sparkling	60.00
DOMAINE STE. MICHELLE Sparkling	39.00

### WHITES

BERINGER WHITE ZINFANDEL	30.00
LA TERRE CHARDONNAY	30.00
STONE CELLARS PINOT GRIGIO	30.00
COPPOLA BIANCO PINOT GRIGIO	38.00
BERINGER CHARDONNAY	34.00
LAROCHE CHARDONNAY	50.00
COSENTINO THE NOVELIST	50.00
COSENTINO THE CHARD	38.00
WYNN'S RIESLING	34.00
JEKEL RIESLING	38.00
MERIDIAN SAUVIGNON BLANC	34.00
COPPOLA DIAMOND SAUVIGNON BLANC	42.00

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