



Special Occasion Dinner Menus

BALCONY GRILL BUFFET

\$69.00++ per person - 25 Guest Minimum

Includes 3 hours of beer, wine and soda. 20% Service Charge & NYS sales tax will apply.

Cocktail Hour:

Please select three of the following:

Eggplant and Tomato Salad

Bruschetta

Artichoke Spinach and Crab Spread with
Fresh Breads and Crackers

Mexican Layered Dip
with Tortilla Chips

Warm Mini Italian Meatballs

Wild Berry Brie Baked en Croute with Fresh
Fruit Garnish and served with French Crusty
Breads

Stationary Display of Farm Fresh Cheeses,
Fruit, Vegetables and Dips

Grill Station

Please select three of the following:

Petite Filet Mignon
(Add \$6.00 per person)

Certified Angus Burgers and
Jumbo Beef Hot Dogs

Honey Dijon Glazed Salmon

Cilantro Lime Tequila
Grilled Chicken

BBQ Dry Rubbed
St. Louis Style Pork Ribs

Jack Daniels BBQ
Free Range Chicken

Grilled Smoked Polish and Italian Sausage,
Grilled Onions and Bell Peppers

Accompaniments

Please select four of the following:

Country Potato Salad

Fresh Corn on the Cob

Fresh Mozzarella, Tomatoes and
Fresh Basil

Sun-dried Tomato Pasta Salad

Classic or Caesar Salad

Steamed Salt Potatoes with
Butter and Chives

Marinated Grilled Vegetable Platter

Dessert

Please select one of the following:

Jumbo Cookies, Brownies and Blondies

Chocolate Fountain
with Sweet Dipping Treats

Dessert Cheese Selections

Homemade Strawberry Shortcake

CELEBRATION DINNER

\$72.00++ per person

Served with our signature blend of coffee and gourmet teas. Includes 3 hours of beer, wine and soda. 20% Service Charge and NYS sales tax will apply.

Cocktail Hour:

Butler-Passed Selections

Please select three of the following:

Beef Tenderloin Crostini
Mini Lump Crab Cakes
Chicken Satay
Seasonal Vegetable Tartlets
Petite Carpaccio Bruschetta

Stationary Display

A display of domestic and international cheese, crackers, fresh fruits, vegetable crudités

Sit Down Dinner:

Served Salad

Organic Bibb Lettuce, Radicchio, Haricot Vert, Bleu Cheese, Shallot Vinaigrette

Served Entrees

Please select two of the following:

Herb Encrusted Filet Mignon, Grilled Asparagus, Gruyère Dauphinoise Potatoes

Fillet of Lemon Sole filled with Fresh Herbs, Lobster, Spinach, Crab Meat, Chive Vin Blanc

Seared Chicken Breast layered with Prosciutto, Fontina Cheese, Spinach, Roasted Red Peppers, Garlic Chardonnay Sauce

Ravioli Duet, Mushroom Mélange and Spinach

Served Dessert

Please select one of the following:

Chocolate Layer Cake
Carrot Cake
Cheesecake

BEVERAGE ARRANGEMENTS

Standard Open Bar

All beverages will be billed on a per person basis for a predetermined length of time

\$14 Per Guest for the First Hour
\$6 Per Guest for Each Additional Hour

Premium Open Bar

All beverages will be billed on a per person basis for a predetermined length of time

\$17 Per Guest for First Hour
\$7 Per Guest for Each Additional Hour

Beer, Wine and Soda

Includes Imported and Domestic Draft Beer, our House Wines by the Glass, Soda and Sparkling Water

\$12 Per Guest for First Hour
\$4 Per Guest For Each Additional Hour

Host Bar

*Open Bar on Consumption Basis
\$150.00 Bartender Fee will apply
if receipts do not equal \$250.00*

Cash Bar

*All beverages will be charged at the time of service on a cash basis. Prices will include tax.
\$150.00 Bartender Fee will apply.*

Wine Service

*Red and White Wine served Tableside
Per Bottle Charge*