



Special Occasion Lunch & Brunch Menus

CELEBRATION BRUNCH

\$28.00++ per person - 25 Guest Minimum

20% Service Charge & NYS sales tax will apply.

Brunch Selections:

Assorted Fresh Juices

Fresh Fruit Display with Seasonal Berries

Gourmet Breakfast

*Bread to include an Assortment of Croissants, Muffins
and Scones with a Variety of Jams, Preserves,
Marmalade and Whipped Butter*

Farm Fresh Scrambled Eggs

Pan Fried Breakfast Potatoes

Choice of

Applewood Smoked Bacon or Sausage

Choice of

French Toast or Buttermilk Pancakes with
Whipped Butter and Vermont Maple Syrup

Assorted Gourmet Pastries and Cookies

Our Signature Blend of Coffees
and Assorted Teas

Upgraded Selections:

Staff-Manned

Champagne or Mimosa Station

\$6.00 per person

Starting after 12pm on Sundays

Omelet Station

\$6.00 per person

\$75.00 Chef Fee

Waffle Station

\$6.00 per person

*Includes Fresh Fruit Toppings
and Whipped Cream. \$75.00 Chef Fee.*

Chef-Attended Carving Station

Pepper Encrusted Sirloin
with Horseradish and Bordelaise:
\$8.00 per person

Turkey: \$6.00 per person

\$75.00 Chef Fee

Assorted Breakfast Sandwiches

\$7.00 per person

*Assorted Selections of
Egg, Bacon and Sausage Sandwiches*

Fresh Fruit Parfait Display

\$4.00 per person

Seasonal Fruit Parfaits with Granola

CHEF'S LUNCHEON TABLE

\$28.00++ per person
25 person minimum.

*Served with our Signature Blend of
Coffee, Tea, Iced Tea and Water.
20% Service Charge and
NYS sales tax will apply.*

Salads

Penne Pasta Salad with
Sun-dried Tomatoes, Red
Onions, Basil and Balsamic
Vinaigrette

Mixed Greens, Roasted
Onions and Peppers,
Carrots, Tomatoes,
Cucumber, Shaved
Parmesan, Focaccia Crisps,
White Balsamic Vinaigrette

Entrées

Julienne Wood-Grilled,
Herb Rubbed
Chicken Breast

Pan-Seared Beef Tips
with Balsamic Glazed
Cipollini

Herb-Coated Grilled
Salmon with Chef's
Accompaniments

Dessert

Assorted Gourmet Pastries
and Cookies

PLATED LUNCHEON

\$22.00++ per person

*Served with Coffee, Tea,
Iced Tea and Water.
20% Service Charge and
NYS sales tax will apply.*

Salad Course

Please select one of the following:

Italian Salad
Caesar Salad

*Salads are served
with a selection of gourmet breads
and whipped butter*

Entrées

Please select two of the following:

Char Grilled 8-ounce
Tenderloin of Beef with
Bleu Cheese Crust
and Jus Lies

*\$5.00 per person additional
charge for filet selection.*

Grilled Lemon Herb
Marinated Chicken
with Lemon Garlic
Beurre Blanc

Prosciutto, Basil and
Fontina Stuffed Chicken
Paillard with Basil Oil

Pan -Seared Atlantic
Salmon with Cucumber
Dill Salad

Grilled Vegetable Panini
with Basil Pesto
and White Balsamic
Vinaigrette

Dessert

Assorted Gourmet Cookies
and Pastries

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
Tablesides
Per Bottle Charge*