Breakfast MENU



LIGHTHOUSE CONTINENTAL BREAKFAST

Chef's selection of freshly baked breakfast pastries, muffins, orange & cranberry juices, seasonal fresh fruit tray, coffee & tea

> 14.00 per guest

BREAKFAST ENHANCEMENTS

Croissant, egg, ham & cheese	5 .00
Muffin, bacon, egg & cheese	5 .00
Buttermilk biscuit, sausage, egg & cheese	5 .00
Breakfast quiche, per slice	3 .00
Omelet station	5 .00

BEVERAGES

Freshly brewed coffee & decaf	30.00 per gallon
Fresh juices (Orange, Apple, Tomato)	30.00 per gallon
Pepsi® products	2 .75 each
Aquafina® water	2 .50 each
Ocean Spray® fruit juices	3 .00 each
Sobe® mineral water	3.50 each

BLUE CHIP BREAKFAST BUFFET

Minimum guarantee of 20 guests

Chef's selection of freshly baked breakfast pastries, muffins, assorted yogurts & granola, seasonal fresh fruit tray, fresh scrambled eggs, seasoned breakfast potatoes, crispy bacon, biscuits & gravy, coffee, orange juice, cranberry juice, tea & milk

19.00 per guest

MORNING TREAT

Fresh fruit	2 .00 each
Granola bars	2 .00 each
Kashi® bars	2 .50 each
Krispy Kreme® doughnuts	21 .00 per dozen
Assorted danishes	26 .00 per dozen
Assorted muffins	25 .00 per dozen
Cinnamon coffee cake	29 .00 per dozen

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.







All plated lunch selections are served with freshly baked breads, butter, house or Caesar salad, Chef's selection of fresh vegetables, potato & lunch dessert. Vegetarian options are available upon request.

CHICKEN PARMESAN

Crispy breast of chicken with marinara sauce & mozzarella cheese, penne pasta & basil marinara

17.00

CHICKEN OR TUNA SALAD CROISSANT

Homemade chicken or tuna salad on jumbo croissant served with fresh fruit & pasta salad (house salad not included)

15.00

PENNE PASTA GENOVESE

Penne pasta, sundried tomatoes, spinach & mozzarella cheese

16.00

BOXED LUNCHES

Includes potato salad, jumbo cookie, potato chips, bottled water, cutlery & condiments.

TURKEY CLUB

Sliced turkey with mixed greens, tomato, bacon, buttermilk ranch dressing on a hoagie roll

14.50

ALBACORE TUNA SALAD

Onion, celery, lettuce, tomato & creamy pesto mayonnaise on a croissant

14.50

GRILLED VEGETABLE WRAP

Zucchini, yellow squash, mushroom & roasted peppers, herbed garlic spread

14.50

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.



TENDERLOIN TIPS BOURGUIGNON

Braised beef tips with red wine mushrooms & pearl onions, finished with demi glaze

18.00

PARMESAN TILAPIA

Served with lemon caper cream

19.00

CHICKEN PICATTA

Chardonnay, capers & herb lemon butter

17.00

ROAST BEEF & CHEDDAR

Sliced roast beef, mixed greens, sliced cheddar cheese, tomato & creamy horseradish on a pretzel roll

15.50

HAM & SWISS

Sliced ham, Swiss cheese, mixed greens, tomato & Dijon mustard on a hoagie roll

14.50







Minimum guarantee of 20 guests for all buffets.



Soup du jour

Pasta salad & coleslaw

Assorted mini pre-made gourmet sandwiches:

- Roast beef & cheddar, creamy horseradish, pretzel roll
- · Chicken salad, lettuce, tomato on mini croissant
- Roasted turkey, traditional stuffing, cranberry mayonnaise, mini Kaiser
- Asian vegetable wrap, napa cabbage, peppers, green onions, mushrooms, romaine lettuce, ginger soy dressing, flour tortilla
- · Assorted cookies & brownies

20.00 per guest

BLUE CHIP DELI BUFFET

Soup du jour

Mustard potato salad & coleslaw

Sliced deli meat to include ham, turkey & roast beef

Sliced cheeses

Lettuce, tomato, onion, pickles

Selection of sliced breads

Condiments

Assorted cookies & brownies

20.00 per quest

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.



TEX MEX BUFFET

Tortilla soup

Mixed garden greens, roasted corn & black beans, chipotle ranch

Chicken & beef fajitas

Refried beans

Spanish rice

Flour tortillas

Fried tortilla chips

Salsa & chili con queso

Churros with cinnamon sugar

21.00 per guest

TAILGATE BUFFET

Potato salad & creamy pasta salad

Grilled hamburgers, barbecue chicken, hot dogs

Baked beans

Condiments include:

- Sliced cheese
- Tomato
- Lettuce
- Red onions
- Pickles
- Mayonnaise
- Mustard

Assorted cookies & brownies

22.00 per quest







Minimum guarantee of 20 guests for all buffets.



Minestrone

Caesar salad with seasoned croutons

Garlic bread sticks

Rigatoni & meatballs with marinara sauce

Chicken parmesan

Italian style squash with tomatoes & oregano

Assorted pizza

Oven roasted garlic & rosemary potatoes

Italian cookies & mini cannoli

20.00 per guest

LUNCH DESSERTS

(Choice of one included with lunch entrée.)

Eli's® New York cheesecake

New York-style creamy cheesecake or turtle

Valpo Velvet® ice cream

- Ice cream
- Sherbert

BEVERAGES

lced tea and coffee service included in dinner price.

Assorted Pepsi® products

additional 2.75 per item

Aquafina® water

additional **2**.50 per item

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.



ASIAN BUFFET

Egg drop soup

Assorted oriental greens, chopped peanuts, crispy noodles, mandarin oranges, red onion, ginger dressing

Kung pao chicken

Beef & broccoli

Fried rice

Wok seared vegetables

Vegetable egg rolls, sweet & sour sauce

Fortune cookies & almond cookies

22.00 per quest

AFTERNOON TREAT

Candy bars

Cookies or brownies

Fresh tortilla chips, warm cheese
& mild/hot salsas

Potato chips & assorted dips

Warm soft pretzels with cheese

Unlimited popcorn machine

2.50 per guest

2.50 per guest

3.50 per guest

Blue Chip



Dinner MENU

All plated dinner selections are priced per guest and served with freshly baked breads & butter, choice of house soup or salad, starch, vegetable & dessert. Vegetarian options are available upon request

SALAD SELECTIONS

(Choose one with dinner choice)

HOUSE SALAD

Tossed mixed greens, sliced cucumbers, roma tomato wedge & julienned carrots with a choice of dressing

DINNER SELECTIONS

GRILLED AIRLINE CHICKEN BREAST

Marinated in fresh herbs, finished with a demi glaze

21.00

CHICKEN FLORENTINE

Chicken breast filled with fontina cheese, spinach, lemon caper cream

23.00

SLOW ROASTED PRIME RIB

Prime rib served with thickened au jus

32.00

STEAK & SHRIMP

Grilled 5 oz. filet mignon, wild mushroom demi glaze, and shrimp scampi

41.00

VEGETABLE & POTATO SELECTION

(Choice of one each)

Fresh vegetables, fresh green beans, broccoli, cauliflower, zucchini medley, honey glazed carrots, or vegetable medley Traditional mashed potato, garlic mashed, oven-roasted red skin, baked, sweet mashed, au gratin or rice pilaf



CAESAR SALAD

Romaine, toasted croutons, shredded parmesan, tossed in Caesar dressing with a Parmesan tuile

CHICKEN MARSALA

Sautéed chicken breast finished with wild mushroom demi glaze & Marsala wine

21.00

HORSERADISH SALMON

Baked salmon topped with horseradish & herb bread crumbs, Chardonnay lemon butter

29.00

NEW YORK STRIP

Char grilled, red wine demi glaze

39.00

GRILLED FILET MIGNON

Roasted shallot demi glaze

49.00

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.





Pinner DINNER DESSERTS

(Choice of one included with dinner entrée)

TRIPLE CHOCOLATE

A triple decadent chocolate cake

ELI'S® CHEESECAKE

Fresh strawberries & strawberry sauce

TIRAMISU

Sponge cake, coffee, Marsala cream

VALPO VELVET® ICE CREAM OR SHERBET

DESSERT ENHANCEMENTS

CHOCOLATE FOUNTAIN

Warm dark chocolate with strawberries, pretzels, marshmallows, pineapple & rice crispy treats

7.00 per guest

BEVERAGES

lced tea and coffee service included in dinner price.

Assorted Pepsi® products

additional 2.75

Aquafina® water

additional 2.50

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.



ICE CREAM BAR

Valpo Velvet® premium ice cream with caramel, strawberry sauce, hot fudge, cherries, nuts, M&Ms®, sprinkles & whipped cream

6.00 per quest





Sinner MENU BUFFET DINNERS

Minimum guarantee of 20 guests for all buffets.



BLUE CHIP

Field greens with assorted dressings

Herb roasted chicken

Tenderloin tips

Parmesan crusted tilapia

Garlic mashed potatoes

Seasonal fresh vegetable

Assorted Eli's® cheesecakes

26.00

STARDUST

Mesclun salad with assorted dressings

Grilled vegetables

Shrimp pasta salad

Carved prime rib au jus

Herb rubbed, frenched chicken breast

Char grilled salmon, lemon buerre blanc

Asparagus

Oven roasted fingerling potatoes

Assorted mini desserts

36.00

TASTE OF ITALY

Caesar salad

Antipasto pasta salad

Chicken Marsala

Italian sausage & peppers

Tri color tortellini stuffed with cheese

Penne with marinara

Italian meatballs

Broccoli with garlic & olive oil

Warm garlic breadsticks

Italian cannoli & cookies

28.00

COUNTRY JAMBOREE

Tossed salad, assorted dressings

Creamy cole slaw

Fried chicken

Smoked pork ribs

Crispy cat fish, Cajun remoulade

BBQ beef brisket

Roasted potatoes

Corn on the cob

Corn bread

Assorted cakes & pies

32.00

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.







MENU DINNER & RECEPTION **ENHANCEMENTS**

A chef attendant fee or carver fee of \$75 will apply for each selection

MASHED POTATO MARTINI BAR (CHEF ATTENDED)

A trio of potatoes to include candied sweet potatoes. Yukon gold potatoes, home style potatoes, assorted toppings to include: pecans, toasted coconut, brown sugar, shredded cheese, scallions, bacon, whipped butter, & sour cream

> 6.00 per guest

CARVING STATIONS

(All items are carved by chef attendants & served with specialty baked rolls.)

SLOW ROASTED TURKEY BREAST

With sage gravy & cranberry sauce, mini cranberry nut roll

175.00

CHAR GRILLED BEEF TENDERLOIN

With horseradish sauce, roasted shallot demi & pretzel rolls

250.00

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.



RAVIOLI BAR (CHEF ATTENDED)

Mushroom with pesto cream, cheese with garlic Alfredo, beef with Pommodoro sauce, breadsticks, Parmesan cheese & crushed red pepper

> 7.00 per quest

STEAMSHIP GLAZED HAM

With Dijon mustard & Kaiser rolls

200.00

ROASTED PRIME RIB

With horseradish sauce, thyme infused au ius & silver dollar rolls

275.00



Cocktail RECEPTION

COLD HORS D'OEUVRES

All selections are 20 pieces per order

Tomato bruschetta with Parmesan cheese crostini	40.00
Rotisserie chicken canapé on fresh herb crostini	45.00
Fresh seasonal melon & imported prosciutto	55 .00
Smoked salmon on crispy potato pancake	60 .00
Mediterranean salad on bamboo stick	65 .00
Shrimp cocktail	70 .00
Grilled Andouille sausage with jumbo shrimp on mini corn muffin	70 .00
Grilled beef tenderloin on garlic crouton with fresh asparagus	70 .00
Artichoke bottom filled with crab salad	70 .00
Mini lobster Thermidor	75 .00

SPECIALTY DISPLAYS

Serves 20.

SMOKED SALMON

Smoked salmon, red onion, capers, cream cheese, chopped eggs on mini pumpernickel toast points

150.00

ITALIAN ANTIPASTO

Prosciutto, salami, cured ham, baby mozzarella, imported olives, grilled Portabella mushrooms, artichokes, roasted red peppers, zucchini, yellow squash served with artesian breads

95.00

DOMESTIC CHEESE

Assorted domestic cheese with crackers

85.00

SEASONAL FRESH FRUIT

75.00

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.

HOT HORS D'OEUVRES

All selections are 20 pieces per order Meatballs: choice of barbecue or Swedish 35.00 40.00 Chicken wings: choice of buffalo or barbecue 40.00 Assorted flat bread pizzas Chicken & shrimp pot stickers with sweet & sour sauce 60.00 60.00 Coconut shrimp with orange ginger marmalade Spring rolls with Asian dipping sauces 60.00 Mushrooms filled with crabmeat stuffing 60.00 Mini Asian short rib puffs 60.00 Manhattan style mini-Reuben 60.00 60.00 Spanakopita 60.00 Chicken cornucopia quesadilla Southwestern salmon skewer 65.00 Bacon wrapped scallops 70.00 Jumbo lump crab cakes with cocktail & 75.00 remoulade sauces Miniature beef wellingtons with cabernet demi 80.00

GRILLED VEGETABLES

Served with pita chips & hummus

80.00

BAKED BRIE

Baked Brie wrapped in puff pastry served with raspberries & French bread

65.00

GARDEN FRESH CRUDITÉS

An array of fresh seasonal vegetables & ranch dressing

60.00









SWEET & SAVORY

Jumbo cookies Fudge brownies Mixed nuts & dried fruits Unlimited popcorn machine Assorted sodas & water

14.00

TAKE ME OUT TO THE **BALLGAME**

Assorted candy bars Cracker jacks Soft pretzels with mustard & cheese sauce Unlimited popcorn machine Roasted peanuts Assorted sodas & water

13.00

BEVERAGES

Freshly brewed coffee & decaf 30.00 per gallon **2**.75 each Pepsi® products Aquafina® water 2.50 each Ocean Spray® fruit juices 3.00 each Sobe® mineral water 3.50 each

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.

CHOCOLATE DELIGHT

Milk chocolate fountain Fresh jumbo strawberries Pineapple chunks Rice Krispie® treats Pretzel sticks Marshmallows Individual pints of 2% & chocolate milk

14.00

NACHO FIESTA

Fresh tortilla chips Assorted salsas - hot/mild Nacho cheese Jalapeños, tomatoes, sour cream & onions Warm churros with cinnamon sugar Assorted sodas & water

14.00

Add seasoned ground beef

3.00 per quest



Bar MENU

BANQUET WINE

Flip Flop Chardonnay	15 .00
Flip Flop Merlot	15 .00
Flip Flop Cabernet	15 .00
Flip Flop Moscato	15 .00
BV Coastal Chardonnay	20.00
BV Coastal Merlot	20.00
BV Coastal Cabernet	20 .00
BV Coastal Moscato	20.00
William Hill Chardonnay	25.00
William Hill Merlot	25 .00
William Hill Cabernet	25 .00
Sip Moscato	25 .00

BANQUET BAR

There will be a \$50 bartender fee if total bar sales do not exceed \$350.00

CASH BAR

	RUBY	SAPPHIRE	EMERALD
Cocktails	5 .00	6.00	7.00
Martinis / Specialty	7 .00	8.00	9.00
Wine	5 .00	6 .00	7.00
Imported Beer	4.50	4.50	4.50
Domestic Beer	3 .50	3 .50	3 .50
Pepsi Products	2 .75	2 .75	2 .75
Aquafina® Water	2 .50	2 .50	2 .50

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.





Frel Brother's Reserve (Sonoma, California)	24.00
Macmurray Pinot Noir (Sonoma, California)	35 .00
Mirassou Pinot Noir (Central Coast, California)	18 .00
Ecco Domani Pinot Grigio (Tre Venezia, Italy)	18 .00
Beringer White Zinfandel (California)	16.00

4-HOUR OPEN BAR

Prices are per person and reflect a 4-hour open bar *No shots.

RUBY 22.00

Beefeater, New Amsterdam Vodka, Cabrito Tequila, Bacardi, Malibu, Captain Morgan, Dewers, Jack Daniels, Seagram's 7, Christian Brother's Brandy, Amaretto, Carolyn's Cream, Peach Schnapps, Flip Flop Chardonnay, Flip Flop Merlot, Flip Flop Cabernet, Flip Flop Moscato, Beringer White Zinfandel, Domestic & Imported Bottled Beer

SAPPHIRE

27.00

Smirnoff, Absolute, Tanqueray, Cabrito Tequila, Bacardi, Malibu, Captain Morgan, Johnny Walker Red, Dewar's, Jim Beam, Jack Daniels, Crown Royal, Christian Brother's Brandy, Hennessey, Kahlua, Amaretto, Bailey's Irish Cream, Drambuie, Grand Marnier, Peach Schnapps, Southern Comfort, BV Coastal Chardonnay, BV Coastal Merlot, BV Coastal Cabernet, BV Coastal Moscato, Beringer White Zinfandel, Domestic & Imported Beer

EMERALD

32.00

Absolut, Belvedere, Tanqueray, Bombay Sapphire, Stoli, Casamigos Tequila, Bacardi, Malibu, Meyers Rum, Johnny Walker Black, Dewar's, Jack Daniels, Crown Royal, Hennessey VS, Kahlua, Amaretto Di Sarona, Bailey's Irish Cream, Frangelica, Sambuca, Peach Schnapps, Southern Comfort, William Hill Chardonnay, William Hill Merlot, William Hill Cabernet, Sip Moscato, Beringer White Zinfandel, Domestic & Imported Bottled Beer

