

breakfast MENU

LIGHTHOUSE CONTINENTAL BREAKFAST **14⁰⁰** per guest

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

BREAKFAST ENHANCEMENTS

Croissant, egg, ham & cheese	5⁰⁰
Muffin, bacon, egg & cheese	5⁰⁰
Buttermilk biscuit, sausage, egg & cheese	5⁰⁰
Breakfast quiche, per slice (Minimum 6 slices)	3⁰⁰
Omelet station	5⁰⁰

BEVERAGES

Freshly brewed coffee & decaf	30⁰⁰ per gallon
Fresh juices (Orange, Apple, Tomato)	30⁰⁰ per gallon
Pepsi® products	2⁷⁵ each
Aquafina® water	2⁵⁰ each
Ocean Spray® fruit juices	3⁰⁰ each
Sobe® mineral water	3⁵⁰ each

BLUE CHIP BREAKFAST BUFFET **19⁰⁰** per guest

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

MORNING TREAT

Fresh fruit	2⁰⁰ each
Granola bars	2⁰⁰ each
Kashi® bars	2⁵⁰ each
Assorted danishes	26⁰⁰ per dozen
Assorted muffins	26⁰⁰ per dozen
Cinnamon coffee cake	29⁰⁰ per dozen

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

lunch MENU

All plated lunch selections with the exceptions of Chicken/Tuna Croissant and Penne Pasta Genovese 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 17⁰⁰

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

CHICKEN OR TUNA SALAD CROISSANT 15⁰⁰

Homemade chicken or tuna salad on jumbo croissant served with fresh fruit & pasta salad

PENNE PASTA GENOVESE 16⁰⁰

Penne pasta, sundried tomatoes, spinach & mozzarella cheese

PARMESAN TILAPIA 19⁰⁰

Served with lemon caper cream

TENDERLOIN TIPS BOURGUIGNON 18⁰⁰

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

CHICKEN PICATTA 17⁰⁰

Chardonnay, capers & herb lemon butter

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

BOXED LUNCHES *(Up to 50 people)*

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

TURKEY CLUB 14⁵⁰

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

ALBACORE TUNA SALAD 14⁵⁰

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

GRILLED VEGETABLE WRAP 14⁵⁰

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

ROAST BEEF & CHEDDAR 15⁵⁰

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

HAM & SWISS 14⁵⁰

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

lunch MENU

BUFFET LUNCHES

Minimum guarantee of 20 guests for all buffets. Coffee, tea, and iced tea included with all buffets.

SOUP & SANDWICH BOARD 20⁰⁰ per guest

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

BLUE CHIP DELI BUFFET 20⁰⁰ per guest

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

TEX MEX BUFFET 21⁰⁰ per guest

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

TAILGATE BUFFET 22⁰⁰ per guest

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

lunch MENU

BUFFET LUNCHES

Minimum guarantee of 20 guests for all buffets. Coffee, tea, and iced tea included with all buffets.

ITALIAN BUFFET **20⁰⁰** per guest

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

ASIAN BUFFET **22⁰⁰** per guest

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

AFTERNOON TREAT

Candy bars **2⁵⁰** each
Cookies or brownies **26⁰⁰** per dozen
Fresh tortilla chips, warm cheese & mild/hot salsas **2⁵⁰** per guest
Potato chips & assorted dips **2⁰⁰** per guest
Warm soft pretzels with cheese **3⁵⁰** per guest
Fresh popped popcorn (Maximum 2 hours) **125⁰⁰**

BEVERAGES

Iced tea and coffee service included in lunch price.
Assorted Pepsi® products additional **2⁷⁵** per item
Aquafina® water additional **2⁵⁰** per item

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

CAESAR SALAD

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

DINNER SELECTIONS

GRILLED AIRLINE CHICKEN BREAST 21⁰⁰

Marinated in fresh herbs, finished with a demi glaze

CHICKEN MARSALA 21⁰⁰

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

CHICKEN FLORENTINE 23⁰⁰

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

HORSERADISH SALMON 29⁰⁰

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

SLOW ROASTED PRIME RIB 32⁰⁰

Prime rib served with thickened au jus

NEW YORK STRIP 39⁰⁰

Char grilled, red wine demi glaze

STEAK & SHRIMP 41⁰⁰

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

GRILLED FILET MIGNON 49⁰⁰

Roasted shallot demi glaze

VEGETABLE & POTATO SELECTION

(Choice of one each)

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

dinner MENU

DINNER DESSERTS

(Choice of one included with dinner entrée)

TRIPLE CHOCOLATE

A triple decadent chocolate cake

TIRAMISU

Sponge cake, coffee, Marsala cream

ELI'S® CHEESECAKE

Fresh strawberries & strawberry sauce

VALPO VELVET® ICE CREAM OR SHERBET

DESSERT ENHANCEMENTS

ICE CREAM BAR

6⁰⁰ per guest

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

BEVERAGES

Iced tea and coffee service included in dinner price.

Assorted Pepsi® products additional **2⁷⁵** per item

Aquafina® water additional **2⁵⁰** per item

dinner MENU

BUFFET DINNERS

Minimum guarantee of 20 guests for all buffets. Coffee, tea, and iced tea included with all buffets.

BLUE CHIP 26⁰⁰ per guest

Field greens with assorted dressings
Herb roasted chicken
Tenderloin tips
Parmesan crusted tilapia
Garlic mashed potatoes
Seasonal fresh vegetable
Assorted Eli's® cheesecakes

COUNTRY JAMBOREE 32⁰⁰ per guest

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

TASTE OF ITALY 28⁰⁰ per guest

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

STARDUST 36⁰⁰ per guest

Mesclun salad with assorted dressings
Grilled vegetables
Shrimp pasta salad
Carved prime rib au jus
Herb rubbed, frenched chicken breast
Char grilled salmon, lemon beurre blanc
Asparagus
Oven roasted fingerling potatoes
Assorted mini desserts

dinner MENU

DINNER RECEPTION ENHANCEMENTS

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

MASHED POTATO MARTINI BAR ^{6⁰⁰} per guest (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

RAVIOLI BAR ^{7⁰⁰} per guest (CHEF ATTENDED)

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

CARVING STATIONS

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

SLOW ROASTED TURKEY BREAST ^{175⁰⁰} serves 20

With sage gravy & cranberry sauce, mini cranberry nut roll

STEAMSHIP GLAZED HAM ^{200⁰⁰} serves 20

With Dijon mustard & Kaiser rolls

CHAR GRILLED BEEF TENDERLOIN ^{250⁰⁰} serves 20

With horseradish sauce, roasted shallot demi & pretzel rolls

ROASTED PRIME RIB ^{275⁰⁰} serves 30

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

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 150⁰⁰

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

ITALIAN ANTIPASTO 95⁰⁰

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

DOMESTIC CHEESE 85⁰⁰

Assorted domestic cheese with crackers

SEASONAL FRESH FRUIT 75⁰⁰

HOT HORS D'OEUVRES

All selections are 20 pieces per order

Meatballs: choice of barbecue or Swedish	35 ⁰⁰
Chicken wings: choice of buffalo or barbecue	40 ⁰⁰
Assorted pizzas	20 ⁰⁰
Chicken & shrimp pot stickers with sweet & sour sauce	60 ⁰⁰
Coconut shrimp with orange ginger marmalade	60 ⁰⁰
Spring rolls with Asian dipping sauces	60 ⁰⁰
Mushrooms filled with crabmeat stuffing	60 ⁰⁰
Manhattan style mini-Reuben	60 ⁰⁰
Spanakopita	60 ⁰⁰
Chicken cornucopia quesadilla	60 ⁰⁰
Southwestern salmon skewer	65 ⁰⁰
Bacon wrapped scallops	70 ⁰⁰
Jumbo lump crab cakes with cocktail & remoulade sauces	75 ⁰⁰
Miniature beef wellingtons with cabernet demi	80 ⁰⁰

GRILLED VEGETABLES 80⁰⁰

Served with pita chips & hummus

BAKED BRIE 65⁰⁰

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

GARDEN FRESH CRUDITÉS

60⁰⁰

An array of fresh seasonal vegetables & ranch dressing

breaks & REFRESHMENTS

SWEET & SAVORY 14⁰⁰ per guest

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

TAKE ME OUT TO THE BALLGAME 13⁰⁰ per guest

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

BEVERAGES

Freshly brewed coffee & decaf	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

CHOCOLATE DELIGHT 14⁰⁰ per guest

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

NACHO FIESTA 14⁰⁰ per guest

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

Add seasoned ground beef 3⁰⁰ per guest

bar MENU

BANQUET WINE

Cupcake Chardonnay	17 ⁰⁰
Cupcake Merlot	17 ⁰⁰
Cupcake Cabernet	17 ⁰⁰
Cupcake Moscato	17 ⁰⁰
Beringer White Zinfandel (California)	21 ⁰⁰
Beringer Chardonnay	21 ⁰⁰
Beringer Merlot	21 ⁰⁰
Beringer Cabernet	21 ⁰⁰
Beringer Moscato	21 ⁰⁰
William Hill Chardonnay	26 ⁰⁰
William Hill Merlot	26 ⁰⁰
William Hill Cabernet	26 ⁰⁰
Sip Moscato	26 ⁰⁰
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

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	5 ⁰⁰	5 ⁰⁰	5 ⁰⁰
Domestic Beer	4 ⁰⁰	4 ⁰⁰	4 ⁰⁰
Pepsi Products	2 ⁷⁵	2 ⁷⁵	2 ⁷⁵
Aquafina® Water	2 ⁵⁰	2 ⁵⁰	2 ⁵⁰

4-HOUR OPEN BAR

Prices are per person and reflect a 4-hour open bar

**No shots.*

RUBY

23⁰⁰

Beefeater, Pinnacle Vodka, Jose Cuervo Tequila, Bacardi, Malibu, Captain Morgan, Dewers, Jack Daniels, Seagram's 7, Christian Brother's Brandy, Amaretto, Carolyn's Cream, Peach Schnapps, Cupcake Chardonnay, Cupcake Merlot, Cupcake Cabernet, Cupcake Moscato, Beringer White Zinfandel, Domestic & Imported Bottled Beer

SAPPHIRE

28⁰⁰

Smirnoff, Absolute, Tanqueray, Casamigos 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, Beringer Chardonnay, Beringer Merlot, Beringer Cabernet, Beringer Moscato, Beringer White Zinfandel, Domestic & Imported Beer

EMERALD

33⁰⁰

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 Saronna, 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