

BREAKFAST MENU

LIGHTHOUSE CONTINENTAL BREAKFAST 14 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	5
Muffin, bacon, egg & cheese	5
Buttermilk biscuit, sausage, egg & cheese	5
Breakfast quiche, per slice (Minimum 6 slices)	3
Omelet station	5

BEVERAGES

Freshly brewed coffee & decaf	30 per gallon
Fresh juices (Orange, Apple, Tomato)	30 per gallon
Pepsi® products	2 ⁷⁵ each
Aquafina® water	2 ⁵⁰ each
Ocean Spray® fruit juices	3 each
Sobe® mineral water	3 ⁵⁰ each

BLUE CHIP BREAKFAST BUFFET 19 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	2 each
Granola bars	2 each
Kashi® bars	2 ⁵⁰ each
Assorted danishes	26 per dozen
Assorted muffins	26 per dozen
Cinnamon coffee cake	29 per dozen

LUNCH MENU

All plated lunch selections with the exceptions of Chicken or Tuna salad 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 **17** per guest

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

CHICKEN OR TUNA SALAD CROISSANT **15** per guest

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

PENNE PASTA GENOVESE **16** per guest

Penne pasta, sundried tomatoes, spinach & mozzarella cheese

PARMESAN TILAPIA **19** per guest

Served with lemon caper cream

TENDERLOIN TIPS BOURGUIGNON **18** per guest

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

CHICKEN PICATTA **17** per guest

Chardonnay, capers & herb lemon butter

LUNCH DESSERTS

Choice of one included with lunch entrée

Eli's® New York Cheesecake

New York-style or turtle creamy cheesecake

Valpo Velvet® Ice Cream or Sherbert

BOXED LUNCHES

Up to 50 people

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

TURKEY CLUB **14⁵⁰** per guest

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

ALBACORE TUNA SALAD **14⁵⁰** per guest

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

GRILLED VEGETABLE WRAP **14⁵⁰** per guest

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

ROAST BEEF & CHEDDAR **15⁵⁰** per guest

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

HAM & SWISS **14⁵⁰** per guest

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

20 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

20 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

21 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

22 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

20 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

22 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 26 per dozen
Fresh tortilla chips, warm cheese & mild/hot salsas 2⁵⁰ per guest
Potato chips & assorted dips 2 per guest
Warm soft pretzels with cheese 3⁵⁰ per guest
Fresh popped popcorn 125

Maximum 2 hours

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

21 per guest

Marinated in fresh herbs, finished with a demi glaze

CHICKEN MARSALA

21 per guest

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

CHICKEN FLORENTINE

23 per guest

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

HORSERADISH SALMON

29 per guest

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

SLOW ROASTED PRIME RIB

32 per guest

Prime rib served with thickened au jus

NEW YORK STRIP

39 per guest

Chargrilled, red wine demi glaze

STEAK & SHRIMP

41 per guest

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

GRILLED FILET MIGNON

49 per guest

Roasted shallot demi glaze

POTATO & VEGETABLE SELECTION

Choice of one each

POTATO/RICE

- Traditional mashed potatoes
- Garlic mashed potatoes
- Oven-roasted red skin potatoes
- Baked potatoes
- Sweet mashed potatoes
- Au gratin potatoes
- Rice pilaf

VEGETABLE

- Fresh green beans
 - Broccoli
 - Cauliflower
 - Zucchini medley
 - Honey glazed carrots
 - Vegetable medley
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DINNER MENU

BUFFET DINNERS

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

BLUE CHIP

26 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

32 per guest

Tossed salad, assorted dressings
Creamy coleslaw
Fried chicken
Smoked pork ribs
Crispy cat fish, Cajun rémoulade
BBQ beef brisket
Roasted potatoes
Corn on the cob
Cornbread
Assorted cakes & pies

TASTE OF ITALY

28 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

36 per guest

Mesclun salad with assorted dressings
Grilled vegetables
Shrimp pasta salad
Carved prime rib au jus
Herb rubbed, frenched chicken breast
Chargrilled 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 6 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

7 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 175

Serves 20

With sage gravy & cranberry sauce, mini cranberry nut roll

STEAMSHIP GLAZED HAM 200

Serves 20

With Dijon mustard & Kaiser rolls

CHAR GRILLED BEEF TENDERLOIN 250

Serves 20

With horseradish sauce, roasted shallot demi & pretzel rolls

ROASTED PRIME RIB 275

Serves 20

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

COCKTAIL RECEPTION

HOT HORS D'OEUVRES

All selections are 20 pieces per order

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

COLD HORS D'OEUVRES

All selections are 20 pieces per order

Tomato bruschetta with Parmesan cheese crostini	40
Rotisserie chicken canapé on fresh herb crostini	45
Fresh seasonal melon & imported prosciutto	55
Smoked salmon on crispy potato pancake	60
Mediterranean salad on bamboo stick	65
Shrimp cocktail	70
Grilled andouille sausage with jumbo shrimp on mini corn muffin	70
Grilled beef tenderloin on garlic crouton with fresh asparagus	70
Artichoke bottom filled with crab salad	70
Mini lobster Thermidor	75

SPECIALTY DISPLAYS

Serves 20

SMOKED SALMON 150

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

ITALIAN ANTIPASTO 95

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

DOMESTIC CHEESE 85

Assorted domestic cheese with crackers

SEASONAL FRESH FRUIT 75

GRILLED VEGETABLES 80

Served with pita chips & hummus

BAKED BRIE 65

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

GARDEN FRESH CRUDITÉS 60

An array of fresh seasonal vegetables & ranch dip

BREAKS & REFRESHMENTS

SWEET & SAVORY

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

14 per guest

CHOCOLATE DELIGHT

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

14 per guest

TAKE ME OUT TO THE BALLGAME

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

13 per guest

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 per guest

BEVERAGES

Freshly brewed coffee & decaf 30 per gallon
Pepsi® products 2⁷⁵ each
Aquafina® water 2⁵⁰ each
Ocean Spray® fruit juices 3 each
Sobe® mineral water 3⁵⁰ each

Add seasoned ground beef

3 per guest

BAR MENU

BANQUET WINE

Cupcake Chardonnay	17
Cupcake Merlot	17
Cupcake Cabernet	17
Cupcake Moscato	17
Beringer White Zinfandel (California)	21
Beringer Chardonnay	21
Beringer Merlot	21
Beringer Cabernet	21
Beringer Moscato	21
William Hill Chardonnay	26
William Hill Merlot	26
William Hill Cabernet	26
Sip Moscato	26
Frel Brother's Reserve (Sonoma, California)	24
Macmurray Pinot Noir (Sonoma, California)	35
Mirassou Pinot Noir (Central Coast, California)	18
Ecco Domani Pinot Grigio (Tre Venezia, Italy)	18

BANQUET CASH BAR

There will be a \$50 bartender fee if total bar sales do not exceed \$350

	RUBY	SAPPHIRE	EMERALD
Cocktails	5	6	7
Martinis / Specialty	7	8	9
Wine	5	6	7
Imported Beer	5	5	5
Domestic Beer	4	4	4
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

23

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

28

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

33

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