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	5 ⁰⁰
Muffin, bacon, egg & cheese	5 ⁰⁰
Buttermilk biscuit, sausage, egg & cheese	5 ⁰⁰
Breakfast quiche, per slice (Minimum 6 slices)	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 1900 per guest

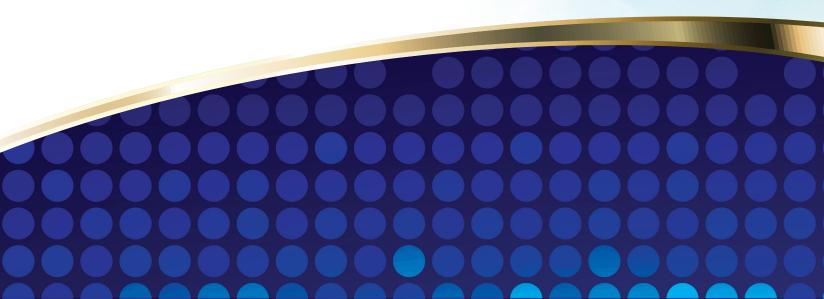
Minimum guarantee of 20 guests

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	2 ⁰⁰ each
Granola bars	2 ⁰⁰ each
Kashi® bars	2 ⁵⁰ each
Assorted danishes	26 ⁰⁰ per dozen
Assorted muffins	26^{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 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 15°°

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 19¹⁰

Served with lemon caper cream

TENDERLOIN TIPS BOURGUIGNON 18¹⁰

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



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 quest

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





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

AFTERNOON TREAT

AFTERNOON TREAT	
Candy bars	2 ⁵⁰ each
Cookies or brownies	26 ⁰⁰ per dozen
Fresh tortilla chips, warm cheese & mild/hot salsas	2 ⁵⁰ per guest
Potato chips & assorted dips	200 per guest
Warm soft pretzels with cheese	3^{50} per guest
Fresh popped popcorn (Maximum 2 hours)	12500

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

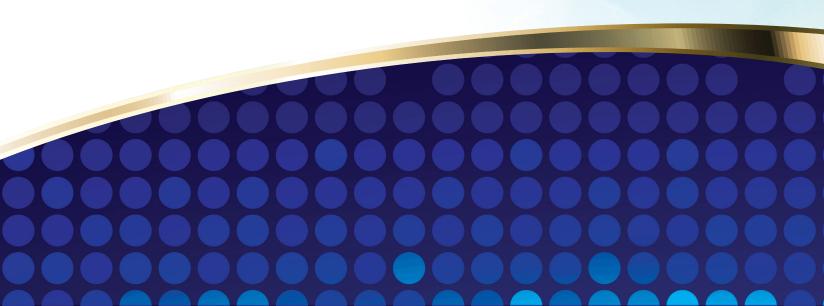
Vegetable egg rolls, sweet & sour sauce Fortune cookies & almond cookies

BEVERAGES

Iced tea and coffee service included in lunch price.

Assorted Pepsi® products additional 2⁷⁵ per item

Aquafina® water additional **2**⁵⁰ per item





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 21

Marinated in fresh herbs, finished with a demi glaze

CHICKEN FLORENTINE 23⁰⁰

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

SLOW ROASTED PRIME RIB 3200

Prime rib served with thickened au jus

STEAK & SHRIMP 41¹⁰

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

CAESAR SALAD

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

CHICKEN MARSALA 2100

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

HORSERADISH SALMON 29¹⁰

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

NEW YORK STRIP 39¹⁰

Char grilled, red wine demi glaze

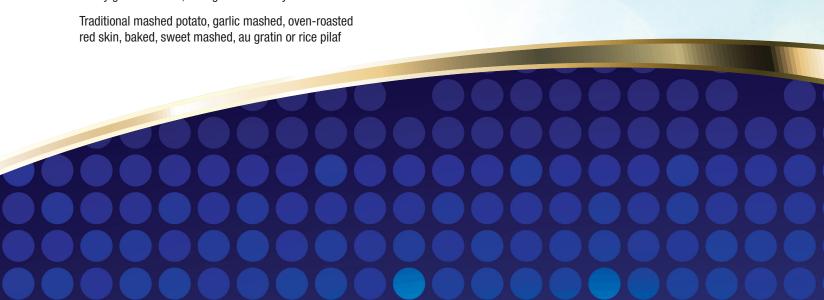
GRILLED FILET MIGNON 49¹⁰

Roasted shallot demi glaze

VEGETABLE & POTATO SELECTION

(Choice of one each)

Fresh green beans, broccoli, cauliflower, zucchini medley, honey glazed carrots, or vegetable medley





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

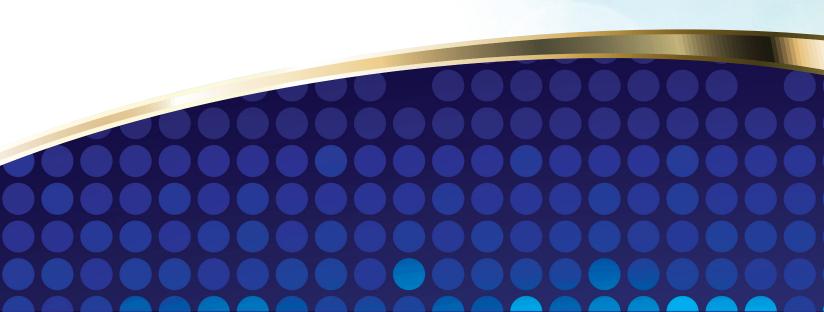
Iced tea and coffee service included in dinner price.

Assorted Pepsi® products

additional 2^{75} per item

Aquafina® water

additional 2^{50} per item





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 quest

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 quest

Mesclun salad with assorted dressings

Grilled vegetables

Shrimp pasta salad

Carved prime rib au jus

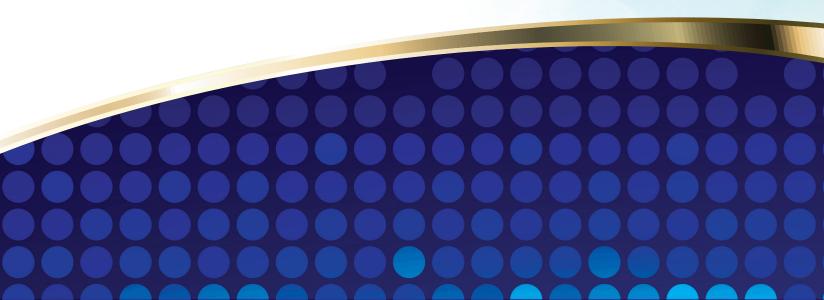
Herb rubbed, frenched chicken breast

Char grilled salmon, lemon buerre blanc

Asparagus

Oven roasted fingerling potatoes

Assorted mini desserts





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 Pommodoro 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	4000
Rotisserie chicken canapé on fresh herb crostini	45 ⁰⁰
Fresh seasonal melon & imported prosciutto	55 00
Smoked salmon on crispy potato pancake	6000
Mediterranean salad on bamboo stick	6500
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 150¹⁰

Smoked salmon, red onion, capers, cream cheese, chopped eggs on mini pumpernickel 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 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	4000
Assorted pizzas	2000
Chicken & shrimp pot stickers with sweet & sour sauce	6000
Coconut shrimp with orange ginger marmalade	6000
Spring rolls with Asian dipping sauces	6000
Mushrooms filled with crabmeat stuffing	6000
Manhattan style mini-Reuben	6000
Spanakopita	6000
Chicken cornucopia quesadilla	6000
Southwestern salmon skewer	6500
Bacon wrapped scallops	7000
Jumbo lump crab cakes with cocktail & remoulade sauces	75 00
Miniature beef wellingtons with cabernet demi	8000

GRILLED VEGETABLES 80°°

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





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 quest

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 gallor
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 quest

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

NACHO FIESTA 1400 per quest

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

300 per guest Add seasoned ground beef





BANQUET WINE

Flip Flop Chardonnay	1600
Flip Flop Merlot	1600
Flip Flop Cabernet	1600
Flip Flop Moscato	1600
BV Coastal Chardonnay	2100
BV Coastal Merlot	2100
BV Coastal Cabernet	2100
BV Coastal Moscato	2100
William Hill Chardonnay	2600
William Hill Merlot	26 ⁰⁰
William Hill Cabernet	26 00
Sip Moscato	2600
Frel Brother's Reserve (Sonoma, California)	2400
Macmurray Pinot Noir (Sonoma, California)	3500
Mirassou Pinot Noir (Central Coast, California)	18 ⁰⁰
Ecco Domani Pinot Grigio (Tre Venezia, Italy)	18 00
Beringer White Zinfandel (California)	16 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}	800	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, 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 28⁰⁰

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

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 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