

# breakfast MENU

## LIGHTHOUSE CONTINENTAL BREAKFAST **14<sup>00</sup>** 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	<b>5<sup>00</sup></b>
Muffin, bacon, egg & cheese	<b>5<sup>00</sup></b>
Buttermilk biscuit, sausage, egg & cheese	<b>5<sup>00</sup></b>
Breakfast quiche, per slice (Minimum 6 slices)	<b>3<sup>00</sup></b>
Omelet station	<b>5<sup>00</sup></b>

## BEVERAGES

Freshly brewed coffee & decaf	<b>30<sup>00</sup></b> per gallon
Fresh juices (Orange, Apple, Tomato)	<b>30<sup>00</sup></b> per gallon
Pepsi® products	<b>2<sup>75</sup></b> each
Aquafina® water	<b>2<sup>50</sup></b> each
Ocean Spray® fruit juices	<b>3<sup>00</sup></b> each
Sobe® mineral water	<b>3<sup>50</sup></b> each

## BLUE CHIP BREAKFAST BUFFET **19<sup>00</sup>** 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	<b>2<sup>00</sup></b> each
Granola bars	<b>2<sup>00</sup></b> each
Kashi® bars	<b>2<sup>50</sup></b> each
Assorted danishes	<b>26<sup>00</sup></b> per dozen
Assorted muffins	<b>26<sup>00</sup></b> per dozen
Cinnamon coffee cake	<b>29<sup>00</sup></b> per dozen

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

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# *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 17<sup>00</sup>**

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

## **CHICKEN OR TUNA SALAD CROISSANT 15<sup>00</sup>**

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

## **PENNE PASTA GENOVESE 16<sup>00</sup>**

Penne pasta, sundried tomatoes, spinach & mozzarella cheese

## **PARMESAN TILAPIA 19<sup>00</sup>**

Served with lemon caper cream

## **TENDERLOIN TIPS BOURGUIGNON 18<sup>00</sup>**

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

## **CHICKEN PICATTA 17<sup>00</sup>**

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 14<sup>50</sup>**

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

## **ALBACORE TUNA SALAD 14<sup>50</sup>**

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

## **GRILLED VEGETABLE WRAP 14<sup>50</sup>**

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

## **ROAST BEEF & CHEDDAR 15<sup>50</sup>**

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

## **HAM & SWISS 14<sup>50</sup>**

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<sup>00</sup>** 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<sup>00</sup>** 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<sup>00</sup>** 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<sup>00</sup>** 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<sup>00</sup> 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<sup>00</sup> 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 2<sup>50</sup> each  
Cookies or brownies 26<sup>00</sup> per dozen  
Fresh tortilla chips, warm cheese & mild/hot salsas 2<sup>50</sup> per guest  
Potato chips & assorted dips 2<sup>00</sup> per guest  
Warm soft pretzels with cheese 3<sup>50</sup> per guest  
Fresh popped popcorn (Maximum 2 hours) 125<sup>00</sup>

## BEVERAGES

Iced tea and coffee service included in lunch price.  
Assorted Pepsi® products additional 2<sup>75</sup> per item  
Aquafina® water additional 2<sup>50</sup> 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<sup>00</sup>

Marinated in fresh herbs, finished with a demi glaze

### CHICKEN MARSALA 21<sup>00</sup>

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

### CHICKEN FLORENTINE 23<sup>00</sup>

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

### HORSERADISH SALMON 29<sup>00</sup>

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

### SLOW ROASTED PRIME RIB 32<sup>00</sup>

Prime rib served with thickened au jus

### NEW YORK STRIP 39<sup>00</sup>

Char grilled, red wine demi glaze

### STEAK & SHRIMP 41<sup>00</sup>

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

### GRILLED FILET MIGNON 49<sup>00</sup>

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

**6<sup>00</sup>** 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<sup>75</sup>** per item

Aquafina® water additional **2<sup>50</sup>** 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** 26<sup>00</sup> 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<sup>00</sup> 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** 28<sup>00</sup> 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<sup>00</sup> 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 <sup>6<sup>00</sup></sup> 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 <sup>7<sup>00</sup></sup> 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 <sup>175<sup>00</sup></sup> serves 20

With sage gravy & cranberry sauce, mini cranberry nut roll

### STEAMSHIP GLAZED HAM <sup>200<sup>00</sup></sup> serves 20

With Dijon mustard & Kaiser rolls

### CHAR GRILLED BEEF TENDERLOIN <sup>250<sup>00</sup></sup> serves 20

With horseradish sauce, roasted shallot demi & pretzel rolls

### ROASTED PRIME RIB <sup>275<sup>00</sup></sup> 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 <sup>00</sup>
Rotisserie chicken canapé on fresh herb crostini	45 <sup>00</sup>
Fresh seasonal melon & imported prosciutto	55 <sup>00</sup>
Smoked salmon on crispy potato pancake	60 <sup>00</sup>
Mediterranean salad on bamboo stick	65 <sup>00</sup>
Shrimp cocktail	70 <sup>00</sup>
Grilled Andouille sausage with jumbo shrimp on mini corn muffin	70 <sup>00</sup>
Grilled beef tenderloin on garlic crouton with fresh asparagus	70 <sup>00</sup>
Artichoke bottom filled with crab salad	70 <sup>00</sup>
Mini lobster Thermidor	75 <sup>00</sup>

## SPECIALTY DISPLAYS

Serves 20.

### SMOKED SALMON 150<sup>00</sup>

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

### ITALIAN ANTIPASTO 95<sup>00</sup>

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<sup>00</sup>

Assorted domestic cheese with crackers

### SEASONAL FRESH FRUIT 75<sup>00</sup>

## HOT HORS D'OEUVRES

All selections are 20 pieces per order

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

### GRILLED VEGETABLES 80<sup>00</sup>

Served with pita chips & hummus

### BAKED BRIE 65<sup>00</sup>

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

### GARDEN FRESH CRUDITÉS

60<sup>00</sup>

An array of fresh seasonal vegetables & ranch dressing

# breaks & REFRESHMENTS

## SWEET & SAVORY 14<sup>00</sup> per guest

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

## TAKE ME OUT TO THE BALLGAME 13<sup>00</sup> 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 <sup>00</sup> per gallon
Pepsi <sup>®</sup> products	2 <sup>75</sup> each
Aquafina <sup>®</sup> water	2 <sup>50</sup> each
Ocean Spray <sup>®</sup> fruit juices	3 <sup>00</sup> each
Sobe <sup>®</sup> mineral water	3 <sup>50</sup> each

## CHOCOLATE DELIGHT 14<sup>00</sup> per guest

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

## NACHO FIESTA 14<sup>00</sup> 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 3<sup>00</sup> per guest

# bar MENU

## BANQUET WINE

Flip Flop Chardonnay	16 <sup>00</sup>
Flip Flop Merlot	16 <sup>00</sup>
Flip Flop Cabernet	16 <sup>00</sup>
Flip Flop Moscato	16 <sup>00</sup>
BV Coastal Chardonnay	21 <sup>00</sup>
BV Coastal Merlot	21 <sup>00</sup>
BV Coastal Cabernet	21 <sup>00</sup>
BV Coastal Moscato	21 <sup>00</sup>
William Hill Chardonnay	26 <sup>00</sup>
William Hill Merlot	26 <sup>00</sup>
William Hill Cabernet	26 <sup>00</sup>
Sip Moscato	26 <sup>00</sup>
Frel Brother's Reserve (Sonoma, California)	24 <sup>00</sup>
Macmurray Pinot Noir (Sonoma, California)	35 <sup>00</sup>
Mirassou Pinot Noir (Central Coast, California)	18 <sup>00</sup>
Ecco Domani Pinot Grigio (Tre Venezia, Italy)	18 <sup>00</sup>
Beringer White Zinfandel (California)	16 <sup>00</sup>

## 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 <sup>00</sup>	6 <sup>00</sup>	7 <sup>00</sup>
Martinis / Specialty	7 <sup>00</sup>	8 <sup>00</sup>	9 <sup>00</sup>
Wine	5 <sup>00</sup>	6 <sup>00</sup>	7 <sup>00</sup>
Imported Beer	5 <sup>00</sup>	5 <sup>00</sup>	5 <sup>00</sup>
Domestic Beer	4 <sup>00</sup>	4 <sup>00</sup>	4 <sup>00</sup>
Pepsi Products	2 <sup>75</sup>	2 <sup>75</sup>	2 <sup>75</sup>
Aquafina® Water	2 <sup>50</sup>	2 <sup>50</sup>	2 <sup>50</sup>

## 4-HOUR OPEN BAR

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

*\*No shots.*

### RUBY 23<sup>00</sup>

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 28<sup>00</sup>

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 33<sup>00</sup>

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 Saron, 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