

group cheer

Whether you're planning a corporate dinner, society function or holiday party, you can relax knowing our professional banquet and culinary staffs are here to make your gathering a success. Within this brochure are lunch and dinner banquet options. Please call us if we can answer any additional questions. We look forward to making your special occasion an affair to remember.

- Affordable package menu selections
- Outstanding service
- Personal attention from our staff



wine room

Seats up to 22 guests.



bernardine room

Seats up to 80 guests. Holds 110 for cocktail reception.

Some room requirements may apply.



special services

FLORAL ARRANGEMENTS

From \$50 – \$120 per arrangement. Flowers, color and style tailored to preference

CELEBRATION CAKES

Chocolate Velvet Cake (contains alcohol) \$50

Three Layer Spiced Carrot Cake with pecan praline \$59

LANGUAGE


Service available in the following languages upon request: Spanish, Bulgarian, German, Romanian, Serbian, Italian and French

SPECIAL SERVICES

- Audio visual
- Other equipment available for a small usage fee
- Groups may buy-out the lounge, partial or entire restaurant. No dining room buy-outs available on Friday or Saturday evenings
- Private bar and bartender are available for \$100. Drinks are charged by consumption
- Bring your own wine or cake. Corkage and cutting fees may apply
- Pristine white table cloths available upon request

booking

- Packages not required. However, must be selected three weeks prior to event
- Groups may customize dinner package selections and menu heading message
- Prices are listed without tax and gratuity
- A credit card number is required to guarantee your reservation, no deposit is necessary
- A room hold will reserve a room for up to one week without a credit card number
- Room fees are not charged unless minimum food and beverage guarantee is not met



Enhance your event with our selection of passed
or plated hors d'oeuvres, display or plated appetizers.

PLATED OR
PASSED **hors d'oeuvres**

HOT SELECTIONS

- Grilled Beef Tenderloin** red pepper pesto, crostini \$3 per piece | \$36 per dozen
- Chicken Satay** \$2.75 per piece | \$33 per dozen
- Smoked Salmon Flatbread** \$3 per piece | \$36 per dozen
- Roasted Duck Flatbread** \$3 per piece | \$36 per dozen
- Crab Meat Stuffed Mushrooms** \$3.5 per piece | \$42 per dozen
- Mini Crab Cakes** \$3.5 per piece | \$42 per dozen
- Prosciutto Crusted Scallops** \$3.5 per piece | \$42 per dozen

COLD SELECTIONS

- Goat Cheese Bruschetta** \$2 per piece | \$24 per dozen
- Oysters on the Half Shell** \$3 per piece | \$36 per dozen
- Ahi Tuna Tartare** \$3 per piece | \$36 per dozen
- Lobster Salad** \$3 per piece | \$36 per dozen
- Ahi Tuna or Shrimp Sushi Rolls** \$2.5 per piece | \$30 per dozen
- Crab Springs Rolls** \$3 per piece | \$36 per dozen
- Vegetarian Spring Rolls** \$2 per piece | \$24 per dozen
- Chipotle Grilled Shrimp** with mango chutney \$2.75 per piece | \$33 per dozen
- Jumbo Shrimp Cocktail** \$2.75 per piece | \$33 per dozen



lunch packages

MOST ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON MASHED POTATOES, INQUIRE FOR DETAILS.

PACKAGE ONE \$24 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

Mesquite Grilled Chicken Breast

Almond Crusted Tilapia

Salmon Salad

Dessert

Cookie Box

Frozen Flavors

PACKAGE TWO \$28 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet

Grilled Atlantic Salmon

Jumbo Lump Crab Cakes

Lobster Cobb Salad

Dessert Choice

Cookie Box

Frozen Flavors

PACKAGE THREE \$34 per person

Salad Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet

Seared Georges Bank Sea Scallops with Risotto

Seafood Mixed Grill

Seared Ahi Tuna or Seasonal Fresh Fish

Dessert Choice

Cookie Box

Frozen Flavors

Crème Brûlée

plated apps

ENHANCE YOUR LUNCH PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Shared Sampler | Cold Seafood Platter | Tuna Tartare

Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes

Fried Calamari | Goat Cheese Bruschetta



dinner packages

ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS
AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

PACKAGE ONE \$38 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Tanglewood Farms Chicken
Grilled Atlantic Salmon
Seared Georges Bank Sea Scallops with Risotto

Dessert Choice

Petite Lemon Meringue Pie
Chocolate Orange Tart
Crème Brûlée

PACKAGE THREE \$58 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet Oscar
Seared Ahi Tuna or Seasonal Fresh Fish
1/2 lb. Lobster Tail
6 oz. Filet with Seared Georges Bank Sea Scallops

Dessert Choice

Petite Lemon Meringue Pie
Chocolate Orange Tart
Crème Brûlée
Carrot Cake

PACKAGE TWO \$48 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet
Tanglewood Farms Chicken
Jumbo Lump Crab Cakes
Seared Ahi Tuna or Seasonal Fresh Fish

Dessert Choice

Petite Lemon Meringue Pie
Chocolate Orange Tart
Crème Brûlée

plated apps

ENHANCE YOUR LUNCH PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Shared Sampler | Cold Seafood Platter | Tuna Tartare
Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes
Fried Calamari | Goat Cheese Bruschetta