



Catering Menu

Dinner Buffet Option #1

Stationary Hors d' Oeuvres (*pick 2*)

- Seasonal Meat & Cheese Board
w/ fruit, seasonal jam, honeycomb & crackers
- Seasonal Crudités Board *w/ herb dipping sauce*
- Antipasto Board *olives, roasted red peppers, long hot peppers, roasted vegetables, mozzarella, crostini*
- Mama Mary's Mini Meatballs *in marinara*
- Mac n' Cheese
- Penne Marinara
- Goat Cheese Log *w/ honey, apricots, almonds & crackers*
- Sautéed Brussels Sprouts
w/ applewood smoked bacon, truffle cheese sauce
- Hummus *w/ grilled flatbread & vegetables*
- Chicken Wings
w/ buffalo & bbq sauce, blue cheese, celery & carrots
- Buffalo Chicken Slider *w/ blue cheese*
- Gypsy Burger Slider
w/ caramelized onions, cheddar cheese, applewood smoked bacon
- Veggie Slider
w/ roasted peppers, broccoli rabe, provolone cheese
- Chicken & Biscuit Slider *w/ maple butter*
- Housemade Guacamole, Salsa & Chips
- Mini Pierogies *w/ sautéed onions & sour cream*
- Mac 'n Cheese Bites *w/ red sauce*

Stationary Stations Substitute

(can be substituted in place of 2 stationary hors d'oeuvres)

- Mashed Potato Station – (+\$10/person)
Yukon Gold Masked Potatoes
 - toppings of butter, crispy bacon, sour cream, crumbled blue cheese, caramelized onions, cheddar cheese, sautéed local mushrooms, chives
- Salad Station – (+\$10/person)
Mixed Local Greens
 - toppings of tomatoes, onion, cucumbers, shredded carrots, toasted pine nuts, candied pecans, croutons, shaved parmesan, blue cheese crumbles, chick peas, hard boiled eggs
 - Dressings of Caesar, Balsamic, Ranch, 1000 Island

Passed Hors d' Oeuvres (*pick 2*)

- Tomato Mozzarella Skewers Bites *w/ reduced balsamic*
- Dilly Cucumber Bites *w/ dill cream cheese & tomato*
- Truffle Honey Beet Crostini *w/ whipped goat cheese*
- Cranberry Brie Crostini
- Cheesy Brussels Sprout Crostini
- Tomato Bisque Shooter *w/ Grilled Cheese*
- Classic Deviled Eggs
- Chicken Cordon Bleu Bite *w/ prosciutto, bleu cheese*
- Stuffed Mushrooms *w/ Sausage*
- Stuffed Mushrooms *w/ spinach and feta cheese*
- Cheesesteak Eggrolls *w/ spicy ketchup*
- Tomato and Mozzarella Bruschetta
- Grilled Pineapple Wrapped in Bacon
- Mama Mary's Mini Meatballs *in red sauce*
- Fried Ravioli *w/ red sauce*
- Franks in a Blanket *w/ spicy mustard*
- Fried Polenta *w/ gorgonzola, mushrooms, truffle oil*
- Short Rib Puff Pastry *w/ horseradish cream*

Buffet Style Entrees (pick 2)

- Brown Sugar Brisket w/ *apple slaw*
- Chicken Marsala w/ *mushrooms, marsala sauce*
 - Mama Mary's Meatballs w/ *red sauce*
 - Chicken Piccata w/ *lemon caper sauce*
 - Chicken Parmesan w/ *four cheese blend*
- Chicken Marianne w/ *mushrooms, tomatoes, garlic, white wine, artichokes*
 - Eggplant Parmesan w/ *four cheese blend*
 - Pulled Pork w/ *bbq*
- Stuffed Pork Loin w/ *apples, onion & dijon mustard, gravy*
 - Herb Roasted Airline Chicken w/ *rosemary & garlic*
 - Penne Bolognese
- Tortellini w/ *prosciutto, peas, parmesan cheese sauce*

Buffet Style Sides (pick 2)

- Mac n' Cheese
- Mashed Potatoes
- Sweet Potato Mash
- Roasted Rosemary Potatoes
 - Penne Vodka
 - Penne Marinara
 - Penne Primavera
 - Penne Pasta Salad
 - Potato Salad
- Sautéed Brussels Sprouts
 - Grilled Asparagus
 - Haricot Verts
- Honey Glazed Carrots
 - Roasted Corn
- Seasonal Mixed Vegetables
 - Sautéed Spinach
 - Baked Ziti
 - House Salad
 - Caesar Salad

Homemade Assorted Cookies

(pastry chef's choice)

associated fees:

6% tax, 5% catering event fee, 20% gratuity, room fee

Dinner Buffet Option #2

Stationary Hors d'oeuvres (pick 2)

- Seasonal Meat & Cheese Board
w/ fruit, seasonal jam, honeycomb & crackers
- Seasonal Crudités Board *w/ herb dipping sauce*
- Antipasto Board *olives, roasted red peppers, long hot peppers, roasted vegetables, mozzarella, crostini*
- Mama Mary's Mini Meatballs *in marinara*
- Mac n' Cheese
- Penne Marinara
- Goat Cheese Log *w/ honey, apricots, almonds & crackers*
- Sautéed Brussels Sprouts
w/ applewood smoked bacon, truffle cheese sauce
- Hummus *w/ grilled flatbread & vegetables*
- Chicken Wings
w/ buffalo & bbq sauce, blue cheese, celery & carrots
- Buffalo Chicken Slider *w/ blue cheese*
- Gypsy Burger Slider
w/ caramelized onions, cheddar cheese, applewood smoked bacon
- Veggie Slider
w/ roasted peppers, broccoli rabe, provolone cheese
- Crab Cake Slider *w/ lemon aioli*
- Chicken & Biscuit Slider *w/ maple butter*
- Housemade Guacamole, Salsa & Chips
- Mini Pierogies *w/ sautéed onions & sour cream*
- Mac 'n Cheese Bites *w/ red sauce*
- Seafood Paella *w/ baby octopus, shrimp, mussels, calamari, salmon*

Stationary Stations Substitute

(can be substituted in place of 2 stationary hors d'oeuvres)

- Mashed Potato Station – (+\$10/person)
Yukon Gold Masked Potatoes
 - toppings of butter, crispy bacon, sour cream, crumbled blue cheese, caramelized onions, cheddar cheese, sautéed local mushrooms, chives
- Salad Station – (+\$10/person)
Mixed Local Greens
 - toppings of tomatoes, onion, cucumbers, shredded carrots, candied pecans, croutons, shaved parmesan, blue cheese crumbles, chick peas, hard boiled eggs
 - Dressings of Caesar, Balsamic, Ranch, 1000 Island

Passed Hors d'oeuvres (pick 3)

- Tomato Mozzarella Skewers Bites *w/ reduced balsamic*
- Dilly Cucumber Bites *w/ dill cream cheese & tomato*
- Truffle Honey Beet Crostini *w/ whipped goat cheese*
- Cranberry Brie Crostini
- Cheesy Brussels Sprout Crostini
- Tomato Bisque Shooter *w/ Grilled Cheese*
- Classic Deviled Eggs
- Chicken Cordon Bleu Bite *w/ prosciutto, bleu cheese*
- Stuffed Mushrooms *w/ Sausage*
- Mini Crab Cakes
- Crab Rangoon (*fried dumpling*) *w/ sweet & sour sauce*
- Shrimp Cocktail Shooters *w/ buffalo gazpacho*
- Baby Lamb Chops *w/ mint cilantro yogurt sauce*
- Stuffed Mushrooms *w/ spinach and feta cheese*
- Cheesesteak Eggrolls *w/ spicy ketchup*
- Tomato and Mozzarella Bruschetta
- Grilled Pineapple Wrapped in Bacon
- Mama Mary's Mini Meatballs *in red sauce*
- Fried Ravioli *w/ red sauce*
- Franks in a Blanket *w/ spicy mustard*
- Fried Polenta *w/ gorgonzola, mushrooms, truffle oil*
- Short Rib Puff Pastry *w/ horseradish cream*
- Corn & Crab Salad *w/ lime cilantro sauce*
- Ahi Tuna Bites *w/ avocado, wasabi aioli, micro greens*
- Smoked Salmon *w/ cream cheese, dill, capers*

Buffet Style Entrees (pick 2)

- Brown Sugar Brisket w/ *apple slaw*
- Chicken Marsala w/ *mushrooms, marsala sauce*
 - Mama Mary's Meatballs w/ *red sauce*
 - Chicken Piccata w/ *lemon caper sauce*
 - Chicken Parmesan w/ *four cheese blend*
- Chicken Marianne w/ *mushrooms, tomatoes, garlic, white wine, artichokes*
 - Eggplant Parmesan w/ *four cheese blend*
 - Pulled Pork w/ *bbq*
 - Stuffed Pork Loin w/ *apples, onion & dijon mustard, gravy*
 - Herb Roasted Airline Chicken w/ *rosemary & garlic*
 - Penne Bolognese
 - Tortellini w/ *prosciutto, peas, parmesan cheese sauce*
 - Sliced NY Strip Steak w/ *au jus*
 - Crab Cakes w/ *lemon aioli*
- Cold Beef Tenderloin *cooked medium rare w/ tarragon horseradish cream*
- Lobster & Shrimp Ravioli w/ *sautéed sausage, asparagus, roasted red pepper cream sauce*
- Seafood Pescatore w/ *mussels, calamari, shrimp, scallops in a red sauce over linguine*
 - Braised Short Rib w/ *mushroom gravy*
 - Salmon w/ *lemon dill sauce*

Buffet Style Sides (pick 2)

- Mac n' Cheese
- Mashed Potatoes
- Sweet Potato Mash
- Roasted Rosemary Potatoes
 - Penne Vodka
 - Penne Marinara
 - Penne Primavera
 - Penne Pasta Salad
 - Potato Salad
- Sautéed Brussels Sprouts
 - Grilled Asparagus
 - Haricot Verts
- Honey Glazed Carrots
 - Roasted Corn
- Seasonal Mixed Vegetables
 - Sautéed Spinach
 - Baked Ziti
 - House Salad
 - Caesar Salad

Homemade Assorted Cookies

(pastry chef's choice)

associated fees:

6% tax, 5% catering event fee, 20% gratuity, room fee

Brunch/Lunch Buffet Option

On the Table

Pastry Basket

Buffet Entrée (pick 2)

- Egg & Cheese Frittata
- Egg White & Vegetable Frittata (+3 per person)
 - Vegetable Frittata
- Mexican Egg Casserole – *onions, roasted red peppers, spicy chorizo, cheddar cheese*
 - French Toast Bake
- Cinnamon Roll Bread Pudding
 - Sausage & Gravy
- Assorted Sandwiches (pick 2 - *vegetable, turkey club, chicken salad, BLT*)
- Chicken Marianne *artichoke hearts, mushrooms, tomatoes, white wine sauce*
 - Chicken Parmesan
 - Chicken Piccata
 - Eggplant Parmesan
- Penne Vodka w/ *prosciutto, onions, blush sauce*
- Chicken Stir Fry w/ *sautéed carrot, snow peas, baby corn, shitake mushrooms, sweet thai chili sauce*

Buffet Style Sides (pick 2)

- Bacon
- Scrapple
- Sausage
- Turkey Sausage
- Canadian Bacon
- Home Fries
- Sweet Potato Mash w/ Marshmallow
- Fresh Fruit Salad
- Mashed Potatoes
- Homemade Biscuits
- Mixed Greens Salad
- Caesar Salad
- Mac n' Cheese
- Sautéed Brussels Sprouts
- Rosemary Roasted Potatoes
- Penne Marinara
- Seasonal Mixed Vegetables
- Penne Pasta Salad
- Potato Salad

Add On Buffet Items

(Pick 2 items for \$8 or Pick 1 for \$5)

Franks in a Blanket with Spicy Mustard

Mama Mary's Mini Meatballs

Tomato and Mozzarella Skewers

Crudités of Seasonal Vegetables with herb dipping sauce

Classic Deviled Eggs

Mini Pierogies *with sautéed onions*

Chicken Wings *with buffalo & bbq sauces*

Cheese and Fruit Tray

Smoked Salmon Bites *w/ cream cheese, dill, capers*

associated fees:

6% tax, 5% catering event fee, 20% gratuity, room fee