



***SOCIAL EVENTS
AT THE WATER'S EDGE***

1525 Boston Post Road ~ Westbrook, CT 06498
(800) 222.5901 ~ FAX (860) 399.8644
www.watersedgeresortandspa.com

BREAKFAST

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CONTINENTAL BREAKFAST

Freshly Squeezed Orange & Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Sliced Fresh Fruit Platter
Assortment of Breakfast Breads, Pastries, Bagels
and Toasting Breads
Butter & Assorted Jams

\$9.25

DELUXE CONTINENTAL BREAKFAST

Freshly Squeezed Orange & Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Sliced Fresh Fruit Platter
Assortment of Breakfast Breads, Pastries, Bagels
and Toasting Breads / Butter & Assorted Jams
Flavored Yogurt / Granola
Assorted Power, Fruit and Granola Bars
Cold Cereal with Whole Milk & 2% Milk

\$13.50

BREAKFAST BUFFET I

(Minimum of 15 guests)

Freshly Squeezed Orange & Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Assortment of Breakfast Breads, Pastries, Bagels
and Toasting Breads

Choice Of Three:

Fluffy Scrambled Eggs
Bacon and Sausage
Grilled Virginia Ham
Home Fries Potatoes
Sliced Fruit Display
Cinnamon Raisin French Toast
Buttermilk Pancakes

(Please add \$1.00 for Chocolate Chip or Blueberry)

Breakfast Waffles with Maple Syrup and Whipped Cream
Western Omelet Scramble

\$14.00

BREAKFAST BUFFET II

(Minimum of 25 guests)

Freshly Squeezed Orange & Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Assortment of Breakfast Breads, Pastries, Bagels
and Toasting Breads

Choice Of Four:

Fluffy Scrambled Eggs
Bacon and Sausage
Grilled Virginia Ham
Home Fries Potatoes
Sliced Fruit Display
Cinnamon Raisin French Toast
Buttermilk Pancakes

(Please add \$1.00 for Chocolate Chip or Blueberry)

Breakfast Waffles with Maple Syrup and Whipped Cream
Western Omelet Scramble

Eggs Benedict
Corned Beef Hash
Tuscan Frittata-
Baby Spinach, Roasted Peppers, Basil, Provolone Cheese

\$15.50

BREAKFAST

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BREAKFAST BUFFET III

(Minimum of 25 guests)

Freshly Squeezed Orange & Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Assortment of Breakfast Breads, Pastries, Bagels
and Toasting Breads
Sliced Fruit Display

Choice of Six:

Fluffy Scrambled Eggs
Bacon and Sausage
Grilled Virginia Ham
Home Fries

Cinnamon Raisin French Toast

Buttermilk Pancakes

(Please add \$1.00 for Chocolate Chip or Blueberry)

Breakfast Waffles with Maple Syrup and Whipped Cream

Western Omelet Scramble

Eggs Benedict

Corned Beef Hash

Tuscan Frittata-

Baby Spinach, Roasted Peppers, Basil, Provolone Cheese

\$17.50

BELGIUM WAFFLE BAR

(Minimum of 25 guests)

Freshly Squeezed Orange & Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Freshly Made Buttermilk Waffles
Strawberries in Syrup
Raspberries in Syrup
Chopped Pecans
Sweet Cream Butter
Fresh Seasonal Berries
Fresh Whipped Cream
Pure Vermont Maple Syrup

\$12.75

“Build Your Own” Omelette Station

\$5.50 additional per guest

Please add chef's fee of \$75.00

PRIVATE SUNDAY BRUNCH BUFFET

(Minimum of 30 guests)

Homemade Danish, Muffins & Croissants

Seasonal Fruit Display

Selection of Imported & Domestic Cheeses

Assortment of Chilled Salads

Shrimp Cocktail Bar with Lemon & Cocktail Sauce

Thick Cinnamon Raisin French Toast

Fluffy Scrambled Eggs

Eggs Benedict

Breakfast Sausage & Bacon

Breakfast Potatoes

Chef's Preparation of Three Select Entrees

Chef's Selection of Starch & Vegetable

Freshly Baked Rolls with Butter

Dessert Table with Homemade Cakes & Mini Pastries

Fresh Fruit Juices

Coffee, Decaffeinated Coffee & Tea Service

\$37.00

Outdoor Set-up fees start at \$200.00

Rev 11/04

Menu prices are subject to an 18% service charge and appropriate state sales tax.

PLATED LUNCHEON MENU

SOUP OR SALAD

(Choice of One)

- Baby Lettuce Salad : Red and Yellow Tomato, Carrot, Watermelon Radish, Cucumbers, Herb Croutons
- Spinach Salad: Red and Yellow Tomato, Apple Ring, Toasted Walnuts, Sherry Vinaigrette
- Asparagus Bisque
- Vegetable Minestrone

ENTRÉES

(Choice of Two)

Maine Lobster Risotto

Baby Spinach, Plum Tomatoes and Tarragon Oil Drizzle \$21.95

Filet Mignon – (Choice of One) Fire Grilled or Peppercorn Pan Seared \$21.95

Choice of One Sauce:

- Roasted Shallot Thyme Demi-glace
- Truffled Scallion Butter with Freshly Grated Horseradish

NY Sirloin – (Choice of One) Fire Grilled or Peppercorn Pan Seared \$20.95

Choice of One Sauce:

- Roasted Shallot Thyme Demi-glace
- Truffled Scallion Butter with Freshly Grated Horseradish

Tuscan Grilled Chicken

Chicken Jus lie, Plum Tomatoes, Garlic and Fresh Basil \$17.95

Apple Wood Smoked Breast of Chicken

Barbeque Sauce, Bacon & Maple Sweet Potato Hash \$17.95

Grilled Atlantic Salmon Fillet

Scallion Pickled Ginger Butter \$18.95

Seafood Vol au Vent

Shrimp, Scallops, Crab Meat, Sauternes Cream Sauce, Spring Peas, Fresh Tarragon..... \$20.95

Petite Osso Buco

Traditional Style with Gremolata, Creamy Pecorino Risotto..... \$20.95

*** Wild Mushroom Vol au Vent**

Green Asparagus Tips, Wild Rice Pilaf..... \$16.95

*** Eggplant Puttanesca**

Kalamata Olives, Red Chillies, Shaved Asiago served with Chefs Choice of Pasta \$15.95

*** Capellini Rustica**

Baby Spinach, Asiago Cheese, Garlic, Plum Tomatoes \$15.95

* Indicates Vegetarian Selections

Chef Selection of Starch, Vegetable and Fresh Baked Rolls and Butter

DESSERT

(Choice of One)

Chocolate Mousse, Fruit Mousse, Fine Gelati, or Chocolate Sheet Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

* Dessert upgrade is available from Dessert Menu at an additional charge.

Rev. 08/08

****Meal Splits for Each Entree Are Due One Week Prior to Event****

Menu prices are subject to an 18% service charge and appropriate state sales tax.

LUNCHEON BUFFETS

Page 1 of 3

FLATBREAD AND BRUSCHETTA BUFFET

(Minimum of 10 guests)

Caesar Salad Station

Choice of Two Flatbreads:

- Marguerita- Tomato, Basil, Mozzarella Cheese
- Italian Sausage, Roasted Garlic, Red Bell Pepper
 - Grilled Balsamic Vegetable

Choice of Two Bruschetta:

- Tomato, Caper, Fresh Mozzarella Cheese
- Kalamata Olives, Artichoke, Pepperoncini, Feta Cheese
 - Roasted Pepper, Sun Dried Tomato, Smoked Mozzarella

Assorted Sodas

Pastry Chefs Choice of Desserts

\$15.95

ASSORTED SANDWICH LUNCHEON

(No Minimum)

Choice of Two:

- Soup du Jour
- Tossed Green Salad
- Mediterranean Style Pasta Salad
- Assorted Potato Chips

Choice of Three:

- Roast Beef with Cheddar and Roasted Onion Aioli
- Chicken with Fresh Mozzarella, Roma Tomatoes and Basil Aioli
- Ham Club with Peppercorn Bacon and Lemon Aioli
- Turkey Club with Peppercorn Bacon and Lemon Aioli
- Smoked Turkey with Bacon, Swiss Cheese and Cranberry Aioli
- BBQ Chicken with Red Onions, Cabbage Slaw and Ancho Chile Aioli
- Balsamic Grilled Portobello Mushroom, Roasted Bell Peppers and Baby Spinach
- Buffalo Chicken with Celery, Mixed Greens and Bleu Cheese Aioli
- Turkey Cobb with Avocado Puree, Pepper Bacon, Roasted Onions, Sliced Eggs and Cheddar Cheese
- Asian Vegetable with Cabbage, Carrots, Cucumber, Scallions, Tofu and Miso Dressing

Choice of Two Breads:

- Focaccia buns
- Kaiser Rolls
- Assorted Flavored Wraps
- Multi-Grain Bread

Pastry Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$18.50

Rev. 08/08

Outdoor Set-up fees start at \$200.00

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LUNCHEON BUFFETS

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SOUP AND SALAD BUFFET

(No Minimum)

New England Clam Chowder

Soup Du Jour

~Hydro Tossed Salad~

Red Tomatoes, Cucumbers, Sprouts, Carrots, Watermelon Radish
and Croutons

~Baby Spinach Salad~

Candied Walnuts, Red Onions, and Crumbled Gorgonzola Cheese

Grilled Baby Shrimp, Marinated Flank Steak and Grilled Chicken

Dressings:

Bleu Cheese, Roasted Red Onion Balsamic Vinaigrette,
Roasted Fennel Vinaigrette

Fresh Baked Rolls and Butter

Pastry Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$19.95

LUNCHEON BUFFET I

(No Minimum)

Soup Du Jour

Chef Choice Pasta Salad

Tossed Hydro Salad

Potato Salad - Chopped Eggs, Bacon and Chives

Seasonal Fruit Display

Assorted Deli Meats and Cheese

Selection of Sandwich Condiments

Assorted Breads and Sandwich Rolls

Pastry Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$20.50

LUNCHEON BUFFET II

(Minimum of 15 guests)

Choice of Two:

Tossed Salad * Fruit Display * Roasted Eggplant Orzo Salad * Greek Salad

Mediterranean Style Pasta Salad *Marinated Antipasto Salad *Roma Tomato, Basil, Artichoke Heart Salad with Balsamic Vinegar

Select one from each of the following Categories:

Chicken Entrées

- Basil Pesto Roasted Chicken with Julienne Vegetables
- Roasted Chicken Casino with Escarole
- Roasted Garlic and Rosemary Grilled Chicken with Tuscan White Bean Ragout
- Fire Grilled Chicken with Roasted Apple Sage Butter and Spaghetti Squash
- Chicken Piccata with Crimini Mushrooms and Artichoke Hearts

Beef Entrées

- Asian Marinated Flank Steak with Tamari Tossed Greens
- Citrus Marinated Flank Steak with Honey Chiptole Pepper Butter
- London Broil with Wild Mushroom Tomato Ragout
- Roasted Pork Loin with Caramelized Apple Rum Glaze
- Beef Tips Au Povie
- Pan Seared Beef Tips with Merlot Demi-glace and Crumbled Gorgonzola Cheese

Pasta Entrées

- Cheese Ravioli with Wild Mushroom Cream and Baby Spinach
- Three Cheese Lasagna
- Rigatoni Pasta with Roasted Peppers, Crimini Mushrooms and Asiago Cream
- Baked Tri-Colored Tortellini with Bacon Lardoons, Oven Roasted Tomatoes and Alfredo Sauce
- Rigatoni Pasta with Grilled Vegetable Primavera
- White Vegetarian Lasagna

Fresh Baked Rolls and Butter

Pastry Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$21.95

Rev. 08/08

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LUNCHEON BUFFETS

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LUNCHEON BUFFET III

(Minimum of 20 guests)

Choice of Three:

- Hydroponic Tossed Salad
- Baby Spinach Salad with Crumbled Gorgonzola Cheese, Bacon, Red and Yellow Baby Tomatoes
- Fresh Fruit Display
- White Bean Pasta Salad with Charred Broccoli Rabe, Oven Roasted Tomatoes, Lemon Vinaigrette
- Marinated Mushrooms, Asparagus Tips, Roasted Peppers and Orecchiette Pasta Salad with a Whole Grain Mustard Vinaigrette
- Vine Ripe Tomato and Mozzarella Display
- Grilled Tuscan Vegetable Toasted Barley Salad with Roasted Shallot and Rosemary Vinaigrette
- Asian Lo Mein Noodle Salad with Oriental Style Vegetables and Miso Black Sesame Seed Vinaigrette
- Cous – Cous Salad with Cucumber, Kalamata Olive, Caper Berries, Tomatoes and Feta Cheese

Select one from each of the following Categories:

Chicken Entrées

- Cracked Pink Peppercorn Seared Chicken - Caramelized Orange Vin Blanc
- Tuscan Grilled Chicken - Kalamata Olives, Sun Dried Tomato, Caper Relish
- Smoked Breast of Chicken - Roasted Chile Barbeque Sauce, Black Bean Chorizo Salsa
- Grilled Chicken Pancetta - Wild Mushrooms, Balsamic Reduction Drizzle
- Grilled Chicken Teriyaki - Golden Pineapple, Sweet Bell Peppers

Beef Entrées

- Braised Short Ribs - Roasted Corn and Red Bell Pepper Salsa
- Pan Seared Sirloin Tips of Beef - Roasted Shallot Demi-glace
- Roasted Pork Loin - Caramelized Apple Rum Glaze
- Petite Osso Buco - Natural Jus and Braised Vegetables
- Herb Marinated Sirloin Tips of Beef - Roasted Garlic Thyme Demi-glace
- Tamarind Glazed Pork Loin - Passion Fruit Gastrique

Fish Entrées

- Yellowtail Stuffed Sole - Baby Spinach, Gorgonzola, Sun Dried Tomatoes, Lemon Herb Vin Blanc
- Cracked Pepper Seared Atlantic Salmon Fillet - Tomato Saffron Sauce
- Herb Persille Crusted Chatham Codfish - Roasted Fennel Vin Blanc
- Asian Glazed Swordfish - Sweet and Sour Eggplant
- Grilled Atlantic Salmon Fillet - Lemongrass Scallion Butter
- Macadamia Nut Persille Crusted Chatham Cod with Roasted Parsnip Vin Blanc

Starch

Choice of One:

- Mashed Potatoes
- Roasted Potatoes w/ Fresh Herbs and Garlic
- Wild Rice Pilaf

Chef Choice of Seasonal Vegetable

Fresh Baked Rolls and Butter
Pastry Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$26.25

Rev. 08/08

Outdoor Set-up fees start at \$200.00

Menu prices are subject to an 18% service charge and appropriate state sales tax.

PLATED DINNER MENU

SOUP OR SALAD

(Choice of One)

- Baby Lettuce Salad: Red and Yellow Tomato, Carrot, Watermelon Radish, Cucumbers and Herb Croutons
- Baby Arugula Salad: Mandarin Orange Segments, Shaved Asiago Cheese, Candied Hazelnuts, Peppercorn Bacon, Roasted Fennel Vinaigrette
- Tomato Mozzarella Salad: Sliced Fresh Mozzarella Cheese, Baby Cherry Tomato Salad, Balsamic Reduction
- Asparagus Bisque
- Vegetable Minestrone

ENTRÉES

(Choice of Two)

Stuffed Jumbo Shrimp	
Crabmeat, Boursin & Asparagus Stuffing, Drawn Butter.....	\$30.95
Grilled Marinated Jumbo Shrimp	
Warm Sicilian Orzo Salad, Dandelion Greens, Artichoke Hearts, Plum Tomatoes, Capers, Fresh Basil.....	\$30.95
Sesame Seared Diver Scallops	
Wasabi Mashed Potatoes Rosettes, Stir Fried Vegetables, Pomegranate Tamari Soy Glaze.....	\$32.95
Stuffed Breast of Chicken	
Wild Rice, Toasted Almonds, Wild Mushroom, Leeks, Cranberry Chicken Glace.....	\$26.95
Grilled French Center Cut Pork Chop	
Bleu Cheese Butter, Port Wine Syrup.....	\$28.95
Filet Mignon – (Choice of One) Fire Grilled or Peppercorn Pan Seared	\$33.50
Choice of One Sauce:	
• Roasted Shallot Thyme Demi-glace	
• Agro Dolce ~ Balsamic Red Onions and Black Currants	
NY Sirloin – (Choice of One) Fire Grilled or Peppercorn Pan Seared	\$30.95
Choice of One Sauce:	
• Roasted Shallot Thyme Demi-glace	
• Agro Dolce ~ Balsamic Red Onions and Black Currants	
Apple Wood Smoked Breast of Chicken	
Roasted Chile Barbeque Sauce, Bacon & Maple Sweet Potato Hash.....	\$26.95
Surf and Turf	
• Filet Mignon Oscar	\$39.95
Fresh Picked Maine Lobster Meat, Asparagus, Sauce Béarnaise	
• Filet Mignon Mare Bella	\$38.95
Fired Grilled Jumbo Shrimp, Plum Tomatoes, Capers, Fresh Basil, Lemon Zest	
Fire Roasted New Zealand Rack of Lamb	
Thyme Syrah Bordelaise.....	\$33.50
Pan Seared Alaskan King Salmon	
Sun Dried Tomatoes, Kalamata Olives, Caper Berry Relish, Balsamic Reduction.....	\$29.95
* Wild Mushroom Vol au Vent	
Green Asparagus Tips, Wild Rice Pilaf.....	\$23.95
* Eggplant Puttanesca	
Kalamata Olives, Red Chillies, Shaved Asiago, served with Chefs Choice of Pasta.....	\$22.95
* Capellini Rustica	
Baby Spinach, Asiago Cheese, Garlic, Plum Tomatoes.....	\$22.95

* Indicates Vegetarian Selections

Chef Selection of Starch, Vegetable, Fresh Baked Rolls and Butter

DESSERT

(Choice of One)

Chocolate Mousse, Fruit Mousse, Fine Gelati, or Chocolate Sheet Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

* Dessert upgrade is available from Dessert Menu at an additional charge.

Meal Splits for Each Entrée are Due One Week Prior to Event

Rev. 08/08

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PLATED MEALS ADDITIONAL COURSE OPTIONS

(Please pre-select one item for each course)

Chopped Romaine and Radicchio Salad	\$5.95
<i>Marinated Artichoke Hearts, Oven Roasted Tomatoes, Kalamata Olives, Crumbled Gorgonzola Cheese, Balsamic Roasted Red Onion Vinaigrette</i>	
Iceberg Lettuce Wedge.....	\$4.95
<i>Sun Dried Cranberries, Red Tomatoes, Stilton Bleu Cheese, Toasted Pine Nuts, Blood Orange Vinaigrette</i>	
Seared Ahi Tuna	\$10.95
<i>Chilled Thai Noodle Salad, Toasted Peanuts, Mae Ploy Chile Sauce</i>	
Water's Edge Crab Cakes	\$10.95
<i>Roasted Corn Pico de Gallo</i>	
Seafood Vol au Vent.....	\$10.95
<i>Native Shellfish, Sauternes Cream Sauce, Spring Peas, Fresh Tarragon</i>	
Fruits De Mer Salad.....	\$10.95
<i>Baby Shrimp, Scallops, Crab, Mussels, Lemon Basil Vinaigrette</i>	
Orecchiette Pasta.....	\$5.95
<i>Broccoli Rabe, White Beans, Pancetta, Roasted Garlic (Family Style Service)</i>	
Penne Rigate	\$4.95
<i>Rustic Tomato Sauce (Family Style Service)</i>	
Oversized Ravioli Stuffed with Asparagus and Smoked Mozzarella.....	\$6.95
<i>Truffle Béchamel Sauce and Arugula Pesto</i>	
Gulf Shrimp Cocktail.....	\$10.95
<i>Blood Mary Cocktail Sauce and Manzanilla Olive Tapenade</i>	

Menu prices are subject to an 18% service charge and appropriate state sales tax.

DINNER BUFFETS

Page 1 of 2

DINNER BUFFET I

(Minimum of 20 guests)

Choice of Three:

- Hydro Tossed Green Salad
- Baby Tomato and Fresh Mozzarella Salad
- Fresh Fruit Display
- Nicoise Olive Salad - New Potatoes, French Beans
- Toasted Barley Wild Mushroom Salad
- Shaved Radicchio and Fennel Salad - Artichokes, Roasted Bell Peppers, Asiago Cheese
- Baby Spinach Salad - Caramelized Walnuts, Orange Segments, Baby Tomatoes
- Roasted Eggplant and Cavatappi Pasta Salad

Select one from each of the following Categories:

Chicken Entrées

- Cracked Pink Peppercorn Seared Chicken - Caramelized Orange Vin Blanc
- Tuscan Grilled Chicken - Kalamata Olives, Sun Dried Tomato, Caper Relish
- Smoked Breast of Chicken - Roasted Chile Barbeque Sauce, Black Bean Chorizo Salsa
- Grilled Chicken Pancetta - Wild Mushroom Balsamic Reduction Drizzle
- Grilled Chicken Teriyaki - Golden Pineapple, Sweet Bell Peppers

Beef Entrées

- Braised Short Rib of Beef - Roasted Corn and Red Bell Pepper Salsa
- Pan Seared Sirloin Tips of Beef - Roasted Shallot Demi-glace
- Roasted Pork Loin - Caramelized Apple Rum Glaze
- Petite Osso Buco - Natural Jus and Braised Vegetables
- Herb Marinated Sirloin Tips of Beef - Roasted Garlic Thyme Demi-glace
- Tamarind Glazed Pork Loin - Passion Fruit Gastric

Fish Entrées

- Yellowtail Stuffed Sole - Baby Spinach, Gorgonzola, Sun Dried Tomatoes, Lemon Herb Vin Blanc
- Cracked Pepper Seared Atlantic Salmon Fillet - Saffron Tomato Sauce
- Herb Persille Crusted Chatham Codfish - Roasted Fennel Vin Blanc
- Asian Glazed Swordfish - Sweet and Sour Eggplant
- Grilled Atlantic Salmon Fillet - Lemongrass with Scallion Butter
- Macadamia Nut Persille Crusted Chatham Cod - Roasted Parsnip Vin Blanc

Starch

Choice of One:

- Mashed Potatoes
- Roasted Potatoes w/ Fresh Herbs and Garlic
- Wild Rice Pilaf
- Au Gratin Potatoes

Chef Choice of Seasonal Vegetable

Fresh Baked Rolls with Butter
Pastry Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$37.00

Rev. 08/08

Outdoor Set-up fees start at \$200.00

Menu prices are subject to an 18% service charge and appropriate state sales tax.

DINNER BUFFETS

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DINNER BUFFET II

(Minimum of 20 guests)

Choice of Three:

- Hydro Tossed Green Salad
- Baby Tomato and Fresh Mozzarella Salad
- Fresh Fruit Display
- Nicoise Olive Salad - New Potatoes, French Beans
- Toasted Barley Wild Mushrooms Salad
- Shaved Radicchio and Fennel Salad - Artichokes, Roasted Bell Peppers, Asigo Cheese
- Baby Spinach Salad - Caramelized Walnuts, Orange Segments, Baby Tomatoes
- Roasted Eggplant Pasta Salad - Sun Dried Tomatoes, Capers, Roasted Garlic, Cavatappi Pasta
- Grilled Tuscan Vegetable Toasted Barley Salad - Roasted Shallot, Rosemary Vinaigrette
- Asian Lo Mein Noodle Salad - Oriental Vegetables, Miso Black Sesame Seed Vinaigrette
- Cous – Cous Salad - Cucumber, Kalamata Olive, Caper Berries, Tomatoes, Feta Cheese

Select one from each of the following Categories:

Beef Entrées

- Herb de Provence Roasted Pork Tenderloin - Caramelized Apple Demi-glace
- Roasted Sirloin - Watercress Salad, Wild Mushroom Demi-glace
- Sirloin Au Poive - Garlic Wilted Broccoli Rabe
- Braised Short Rib of Beef - Roasted Corn and Red Bell Pepper Salsa
- Petite Osso Buco - Natural Jus and Braised Vegetables
- Herb Marinated Sirloin Tips of Beef - Roasted Garlic Thyme Demi-glace

Fish Entrées

- Stuffed Atlantic Salmon Fillet - Herb Cheese, Roasted Fennel Vin Blanc
- Asian Glazed Swordfish - Sweet and Sour Eggplant
- Yellowtail Sole - Littleneck Clams, Mussels, Tomato Clam Broth
- Grilled Atlantic Salmon Fillet - Lemongrass Scallion Butter
- Macadamia Nut Persille Crusted Chatham Cod - Roasted Parsnip Vin Blanc

Chicken Entrées

- Chicken Saltimbocca - Merlot Tomato Ragout
- Grilled Chicken Pancetta - Wild Mushrooms, Balsamic Reduction Drizzle
- Tuscan Grilled Chicken - Kalamata Olives, Sun Dried Tomato, Caper Relish
- Roasted Garlic and Rosemary Grilled Chicken - Tuscan White Bean Ragout
- Fire Grilled Chicken - Roasted Apple Sage Butter, Spaghetti Squash

Starch

Choice of One:

- Mashed Potatoes
- Roasted Potatoes w/ Fresh Herbs and Garlic
- Wild Rice Pilaf
- Au Gratin Potatoes

Chef Choice of Seasonal Vegetable

Fresh Baked Rolls with Butter

Pastry Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$43.50

Rev. 08/08

Outdoor Set-up fees start at \$200.00

Menu prices are subject to an 18% service charge and appropriate state sales tax.

MEMPHIS BUFFET

(Minimum of 25 guests)

Tossed Hydroponic Green Salad
Southern Style Potato Salad
Red Onion, Jicama, Apple Slaw
Smoked Mozzarella, Tomato and Sweet Pea Pasta Salad
Seasonal Fruit Display
Slow Roasted Barbeque Rubbed Beef Brisket
Smoked Roasted Chile Barbeque Chicken
Texas Dry Rubbed Barbeque Ribs
Cilantro Lime Butter Basted Corn – Cob
Rosemary and Roasted Garlic Oven Roasted Potatoes
Sandwich Rolls and Condiments
Chocolate Pecan Bourbon Tart
Fresh Baked Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$41.00

ITALIAN BUFFET

(Minimum of 25 guests)

Caesar Salad Station with Roasted Garlic Crostini
Red and Yellow Tomatoes and Fresh Mozzarella Salad, Basil,
Lemon, Pepper Oil
Chilled Pasta with Broccoli Rabe and White Beans
Antipasto Platter
Seasonal Fruit Display
Chicken Saltimbocca
Barolo Tomato Jus Lie with Lemon Garlic Broccoli Rabe
Petite Osso Buco
Citrus Gremolata
Tortellini with Baby Shrimp
*Sambuca Infused Gorgonzola Cream, Braised Fennel and
Escarole*
Herb Risotto and Broccoli Rabe
Lemon and Garlic
Fresh Baked Rolls with Butter
Choice of One:
Tiramisu
White Chocolate Panna Cotta
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$44.00

HAWAIIAN LUAU

(Minimum of 25 guests)

Tossed Salad with Black Sesame Seed Dressing
Cocktail Rock Crab Claws and Shrimp Cocktail
with Mango Coconut Chutney
Mussels and Calamari Ceviche
Lo Mein Noodle Salad with Crabmeat
Seasonal Tropical Fruit Salad
Tamarind Plum Glazed Pork Loins
Huli-Huli Roasted Game Hens
with Lime Honey Glaze
Orange and Coriander Dusted Fillet of Salmon
with Grilled Tropical Fruit Salsa
Basmati Rice and Baby Bok Choy with Red Bell Peppers
Fresh Baked Rolls with Butter
Tropical Crème Brule
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$45.00

NEW ENGLAND SHORELINE BUFFET

(Minimum of 20 guests)

SELECTION I

Seafood Raw Bar

Choice of three:

- ~ Clams on the Half Shell
- ~ Oysters on the Half Shell
- ~ Rock Crab Claws
- ~ Gulf Shrimp

with Mignonette, Cilantro Lime Cocktail Sauce & Fresh Grated Horseradish

* *

Tossed Hydroponic Green Salad

Horseradish Dill New Potato Salad

New England Clam Chowder

Steamed Mussels with Lemon and Basil

Steamed Maine Coast Lobster

Smoked Breast of Chicken with Roasted Chile Barbeque Sauce, Black Bean Chorizo Salsa

Parsley Buttered Potatoes

Sweet Buttered Corn on the Cob

Savory Buttermilk Biscuits

New England Peach Cobbler

Coffee, Decaffeinated Coffee & Tea Service

Market Price

Buffet is prepared with one lobster per guest.
Additional lobsters available at an additional charge.

SELECTION II

Seafood Raw Bar

Choice of three:

- ~ Clams on the Half Shell
- ~ Oysters on the Half Shell
- ~ Rock Crab Claws
- ~ Gulf Shrimp

with Mignonette, Cilantro Lime Cocktail Sauce & Fresh Grated Horseradish

* *

Tossed Hydroponic Green Salad

Horseradish Dill New Potato Salad

New England Clam Chowder

Steamed Mussels with Lemon and Basil

Barbeque Ribs

Chef Choice of Grilled Fish

with Citrus Butter

Smoked Breast of Chicken with Roasted Chile Barbeque Sauce, Black Bean Chorizo Salsa

Parsley Buttered Potatoes

Sweet Buttered Corn on the Cob

Savory Buttermilk Biscuits

New England Peach Cobbler

Coffee, Decaffeinated Coffee & Tea Service

\$46.50

RECEPTION

BUTLER PASSED HORS D' OEUVRES

50 Pieces

Assorted Crostini	\$90
Mushrooms Stuffed with Andouille Sausage, Potato, Cilantro	\$105
Artichoke & Goat Cheese Quiche	\$110
Shitake & Leek Spring Rolls	\$110
Thai Samosas.....	\$110
Beef Teriyaki Satay	\$110
Smoked Salmon Canapés	\$120
Blue Corn Beef Empanadas	\$110
Truffle Potato Croquettes with Chive Crème Fraiche.....	\$110
Coconut Chicken with Pineapple Chipotle Glaze	\$110
Chicken Saltimbocca Skewers.....	\$110
Mini Maryland Crab Cakes with Chive Crème Fraiche.....	\$125
Shrimp Puffs	\$120
Scallops and Bacon.....	\$125
Shrimp Cocktail with Lime Cilantro Cocktail Sauce	\$150

Choice of Six at \$14.00 per person

Shrimp Cocktail Upcharge \$2.00 per person

BUTLER PASSED MINIATURE FRUIT SORBETS AND ICE CREAMS

\$75 (30 pieces minimum)

Shape	Flavor
Apple	Apple Ice Cream / Mango Sorbet
Peach	Peach Ice Cream / Raspberry Sorbet / Passion Fruit Sorbet
Plum	Peach Ice Cream / Raspberry Sorbet / Passion Fruit Sorbet
Pear	Amaretto Ice Cream / Ginger Ice Cream / Lemon Sorbet
Strawberry	Black Raspberry Ice Cream / Strawberry Ice Cream / Strawberry Sorbet
Walnut	Chocolate Chip Ice Cream / Maple Walnut Ice Cream / Coconut Sorbet / Mango Sorbet

(Minimum of 10 pieces per Shape/Flavor required)

STATIONARY HORS D' OEUVRES

Vegetable Crudite
*Choice of: Roasted Shallot and Horseradish Crème Fraiche,
Pink Ginger Wasabi Aioli or
Sun Dried Cranberry Green Apple Chutney*

\$5.25 per guest

Imported and Domestic Cheeses and Fruit Display
with Appropriate Flat Breads and Crackers

\$6.25 per guest

SALT ISLAND RAW BAR

Based on (4) shrimp / 1 clam / 1 oyster per person

\$15.00 per guest

SHRIMP DISPLAY

\$2.85 per piece

CAVIAR DISPLAY

Displayed On Hand Carved Ice with Blinis, Sour Cream,
Hard Cooked Eggs

Priced Accordingly

BAKED BRIE - (SERVES 40 GUESTS)

Pomegranate Black Currant Jelly,
Baby Frisee Salad, Toasted Almonds
Champagne Vinaigrette

\$150.00 per station

SMOKED SALMON DISPLAY

In House Maple and Applewood Smoked Atlantic Salmon
with Appropriate Accompaniments
(Serves approximately 60 guests)

\$220.00

ANTIPASTO

Imported Meats, Cheeses, Olives and Accompaniments

\$6.00 per guest

ICE CARVINGS

Prices begin at \$250.00

STATIONS

CARVING STATIONS

(Minimum of 30 guests)

~ Attended Carving Station
Choice of Three:
~Prime Rib of Beef~
Pink Peppercorn Horseradish Crème Fraiche
~Horseradish Crusted Loin of Pork~
Thyme Cracked Pepper Dijon Mustard
~ Smoked Honey Ham~
Pineapple Raisin Glaze
~Maple Glazed Turkey Breast~
Cranberry Apple Chutney

One Hour: \$12.00 per guest

Two Hours: \$19.00 per guest

Please add \$75.00 Attendant Fee

SUMMER GRILLE

(Minimum of 25 guests)

Balsamic Glazed Fire Roasted Asparagus
Barbeque Littleneck Clams - Green Onion, Bacon
Marinated Flank Steak - Roasted Corn Black Bean Salsa
Fire Grilled Baby Shrimp and Orzo Salad with
Spring Peas, Lemon Zest, Fresh Dill
Maine Lobster Red Bliss Potato Salad
Crab and Green Onion Beignets with Remoulade

One Hour: \$11.00 per guest

Two Hours: \$18.00 per guest

RUSSET POTATO STATION

(Minimum of 15 guests)

Foil Wrapped Idaho Baked Potatoes
Bacon, Sour Cream, Scallions, Chives, Horseradish,
Vermont Cheddar, Florettes of Broccoli, Sweet Cream Butter

One Hour: \$6.00 per guest

Two Hours: \$12.00 per guest

PASTA STATION

(Minimum of 25 guests)

~ Attended Pasta Station ~
Choice of One Pasta
Penne, Farfalle, Orecchietti
Choice of One Stuffed Pasta
Cheese Ravioli, Mushroom Ravioli, Tortellini
Choice of Two Sauces
Bolognese, Filletto di Pomodoro, Oven Roasted Garlic Pesto,
Three Cheese Alfredo or Puttanesca
~Condiments~
Crushed Red Peppers, Basil, Sliced Garlic, Extra Virgin Olive Oil,
Grated Parmigiano Reggiano & Rustic Breads

One Hour: \$9.00 per guest

Two Hours: \$14.00 per guest

Please add \$75.00 Attendant Fee

TUSCAN TABLE

(Minimum of 25 guests)

Classic Caesar Salad
Clams Oreganatta
Prosciutto Wrapped Asparagus
Panzanella Salad
Chef's Selection of Chilled Antipasti
Select Meats, Aged Cheeses, Imported Olives
& Stuffed Peppers
Vine Ripened Tomatoes & Fresh Mozzarella
Rustic Breads & Assorted Bruschetta Tapas

One Hour: \$10.00 per guest

Two Hours: \$16.00 per guest

SALAD STATION

(Minimum of 15 guests)

Hydro Tossed Greens
Cucumbers, Tomatoes, Carrots, Sprouts, Croutons
Herb Balsamic and Ranch Dressing
Tuscan Caesar
Radicchio, Shredded Parmesan Cheese, Sun dried Tomatoes,
Anchovies

One Hour: \$7.00 per guest

Two Hours: \$13.00 per guest

BANQUET BAR SERVICE

HOST-SPONSORED BAR

Name Brands	\$5.00
Name Brands Up/On the Rock.....	\$6.00
Premium Brands	\$6.00
Premium Brands Up/On the Rock	\$7.00
Cordials	\$7.00
House Wine (by the glass).....	\$4.00
Imported Bottled Beer.....	\$4.50
Domestic Bottled Beer	\$4.00
Soft Drinks	\$1.50
Bottled Waters	\$3.00

* Host-Sponsored Bar Prices are subject to an 18% service charge and appropriate state sales tax.

CASH BAR

Name Brands.....	\$6.00
Name Brands Up/On the Rock	\$7.00
Premium Brands.....	\$7.00
Premium Brands Up/On the Rock.....	\$8.00
Cordials.....	\$8.00
House Wine (by the glass)	\$5.00
Imported Bottled Beer	\$6.00
Domestic Bottled Beer	\$5.00
Soft Drinks.....	\$2.00
Bottled Waters.....	\$4.00

* Cash Bar Prices include service charge and appropriate state sales tax.

A \$75 fee per bartender will be assessed should bar sales not exceed \$300.

**** PER PERSON BAR SERVICE ****

Sometimes it is easier to budget the bar portion of your event by using per person pricing.

"WINE & BEER" OPEN BAR

Selection of Red, White & Blush Wines
Imported & Domestic Bottled Beer
Soft Drinks
Bottled Waters

\$8 per person for the first hour
\$6 per person for each additional hour

NAME BRANDS

A Selection of Name Brand Liquors
Selection of Red, White & Blush Wines
Imported & Domestic Bottled Beer
Soft Drinks
Bottled Waters

\$11 per person for the first hour
\$7 per person for each additional hour

PREMIUM BRANDS

A Selection of Premium Brand Liquors
Selection of Red, White & Blush Wines
Imported & Domestic Bottled Beer
Soft Drinks
Bottled Waters

\$13 per person for the first hour
\$8 per person for each additional hour

WINE LIST

Champagne & Sparkling

<i>Bin #</i>		<i>Region</i>	<i>Bottle</i>
099	Candoni Prosecco	Veneto	27.00
100	Martini & Rossi Asti Spumante	Italy	26.00
101	Korbel Brut	California	30.00
102	Domaine Chandon Brut	California	38.00
103	Domaine Carneros Brut by Tattinger	Napa Valley	43.00
104	Moet & Chandon White Star Extra Dry	Epernay	72.00
105	Perrier Jouet grand Brut	Epernay	79.00
106	Veuve Dom Ponsardin, Yellow Label, Brut	Reims	82.00
107	Cuvee Dom Perignon by Moet & Chandon	Epernay	170.00

Sauvignon Blanc / Riesling

108	Nobilo Sauvignon Blanc	New Zealand	30.00
109	Robert Mondavi Private Selection Sauvignon Blanc	California	27.00
110	Sterling Sauvignon Blanc	Napa	27.00
111	Robert Mondavi Unfiltered Fume Blanc	Napa	38.00
112	Riesling, Covey Rum	Washington State	22.00

Chardonnay

113	Robert Mondavi Private Selection	California	27.00
114	Clos du Bois	California	28.00
115	Sterling Chardonnay Vintner's Collection	Central Coast	30.00
116	Wild Horse	Central Horse	32.00
117	Chamard Vineyard Estate "Reserve"	Connecticut	33.00
118	Sonoma Cutrer "Russian River Ranches"	Sonoma Country	42.00
119	Rodney Strong Chalk Hill	Sonoma County	40.00
120	Kendall-Jackson	Monterey	45.00
121	Lolonis Antigone Late Harvest (½ bottle)	Redwood Valley	52.00
122	Caymus	Napa Valley	54.00
123	Cakebread Cellars	Napa Valley	66.00
124	Battistina Gavi (Cortese grape)	Piedmont	28.00

Pinot Grigio

125	Ca Montini	Trentino Alto Adige	30.00
126	Rafino		29.00
127	Santa Margherita	Trentino Alto Adige	49.00

Blush Wine

128	Beringer White Zinfandel	California	26.00
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Menu prices are subject to an 18% service charge and appropriate state sales tax

WINE LIST

(Continued)

Merlot / Shiraz / Syrah

129	Shiraz, Penfolds, Thomas Hyland	Australia	30.00
130	Merlot, Blackstone	California	28.00
131	Merlot, Sterling Vintner's Collection	Central Coast	30.00
132	Merlot, Rodney Strong	Sonoma	32.00
133	Syrah, Foothill Vineyard, Lolonis	Redwood Valley	42.00
134	Merlot, Robert Mondavi Unfiltered	Napa Valley	45.00
135	Merlot, Merryvale Starmont	Napa Valley	41.00

Pinot Noir & Zinfandel

136	Pinto Noir, Robert Mondavi Private Selection	California	28.00
137	Pinot Noir, Sanford	Santa Rita Hills	48.00
138	Pinot Noir, Greg Norman	Santa Barbara County	32.00
139	Zinfandel, Ravenswood Vintner's Blend	California	27.00
140	Zinfandel, Franciscan	Napa Valley	39.00

Cabernet Sauvignon

141	Liberty School, Treana Vineyards	Paso Robles	33.00
142	Lolonis	Redwood Valley	35.00
143	Chateau St. Michelle	Washington State	36.00
144	Rodney Strong	Sonoma County	36.00
145	Simi	Napa Valley	45.00
146	Franciscan Oakville Estate	Napa Valley	48.00
147	Beringer	Knights Valley	48.00
148	Robert Mondavi Unfiltered	Napa Valley	57.00
149	Duckhorn	Napa Valley	102.00

Red Meritage

150	Ferrari Carano Tresor	Sonoma	72.00
151	Franciscan Magnificat	Napa	75.00
152	Opus One, Robert Mondavi/Rothschild	Napa Valley	156.00

Italian Reds

153	Chianti Classico Riserva, Castello Banfi	Tuscany	34.00
154	Nebbiolo d'Alba	Roddi	55.00
155	Barolo, Piazza	Piedmont	68.00
156	Brunello di Montalcino, Castello Banfi	Tuscany	78.00

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DESSERT

Carrot Cake <i>Cream Cheese and Butter Cream Fillings</i>	\$5.00
Chocolate Raspberry Mousse Cake..... <i>Layers of Decadent Chocolate Cake with a Fresh Raspberry Mousse Filling</i>	\$5.50
Flourless Chocolate Hazelnut Torte <i>Dense Chocolate Paradise!</i>	\$5.50
Passion Fruit Panna Cotta (Cooked Cream Custard)..... <i>For those looking for a Lighter Choice</i>	\$5.50
Water's Edge Cheesecake <i>Our Version of the Classic</i>	\$5.00
Tarts (Please select one)..... <i>Pecan, Swiss Chocolate, Raspberry Almond or Seasonal Fresh Fruits</i>	\$5.50
Crème Brule <i>The French Classic. Tahitian Vanilla Bean and Burnt Raw Sugar</i>	\$5.75
Mini Pastries (Based on three pieces per person)..... <i>Chef's Array of Fine European Pastries</i>	\$8.50
Pastry Cream with Seasonal Berries in an Edible Chocolate Shell	\$5.50
Fine Italian Gelati (Please select one)..... <i>Vanilla, Chocolate, Cappuccino or Coconut</i>	\$3.50
Strawberries Dipped in Chocolate Garnache (per piece).....	\$1.75

ATTENDED CREPE STATIONS

(Minimum of 20 people)

CHOICE OF ONE:

****Please add \$75.00 Attendant Fee****

French Calvados

Caramelized Apples, French Brandy Flambé, Toasted Almonds, Crème Caramel, Ground Cinnamon

Southern Peach

Caramelized Peaches, Candied Pecans, Crème Caramel, Southern Comfort Flambé

Tropical

Caramelized Gold Pineapple, Toasted Macadamia, Toasted Coconut, Tahitian Vanilla Bean Crème Anglaise, Spice Rum Flambé, Bananas

Italian

Poached or Caramelized Pears, Zest of Orange, Toasted Almonds, Marsala Zabaglione, Amaretto or Sambuca Flambé

Framboise

Red Ripe Raspberries, White Chocolate, Crème Anglaise, Gran Marnier Flambé

\$11.00 per person

(\$6.00 per person when added to Viennese Table)

VIENNESE TABLE

Assorted:

Cakes / Tarts / Mini Pastries
Mousse / Fresh Fruit

(Minimum of 50 guests)

\$13.25 per person

ICE CREAM SUNDAE STATION

Ben & Jerry's Ice Cream

Assorted Novelty Toppings:

*Strawberry Sauce / Hot Fudge / Caramel Sauce
Oreo Cookie / Toasted Almond / Chopped Walnuts
Chocolate Jimmies / Fresh Whipped Cream*

\$11.00 per person

ESPRESSO/CAPPUCCINO STATION

Attended Service with Ground Fresh Coffee Beans

\$5.75 per service

AFTER DINNER CORDIAL SERVICE

Selection of Deluxe International Cordials

\$7.00 per service

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AUDIO VISUAL

Projectors

Overhead Projector	\$40.00
Slide Projector w/wireless remote	\$50.00
LCD Data Projector SVGA (2000 Lumen)	\$295.00
LCD Data Projector XGA (4500 Lumen)	\$395.00
Projector Stand	\$40.00

Video Conferencing

Polycom view station (Include two hours of technician time)	Please Inquire
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Video

20" LCD TV/DVD Player	\$60.00
27" Monitor/DVD/VCR	\$150.00
VHS VCR-4 head w/remote	\$30.00
DVD Player (Standalone)	\$30.00
DVD Player with Sound	\$75.00
96" video projection package (can be used with a computer)	Please Inquire
Signal Splitter (for TV/DVD/VCR)	\$40.00

Meeting Room Enhancements

Wireless Computer Mouse	\$40.00
Laser pointer	\$15.00
Wireless Power Point Remote	\$40.00
Conference Phone	\$125.00
Speaker Phone	\$45.00
Fax machine light duty	\$25.00
Fax machine heavy duty	\$50.00
"HP fax, scanner, copier, printer"	\$100.00
Desk top copier	\$50.00
Printer (black & white)	\$50.00
HI Speed full function copier	Please Inquire
Color laser printer	Please Inquire
Computers-desk top or laptop	Please Inquire
Group audio conferencing	Please Inquire

Screens

5' Insta Theatre	\$40.00
8' Deluxe Insta Theater Screen	\$50.00
9' Tri-pod Screen	\$60.00
12' Screen (Royal Ballroom Only)	\$125.00

Flip Charts/Stands & Easels

Extra flip Chart Pad	\$25.00
White Board 4'x6' w/markers	\$50.00
Flipchart, Duramax	\$40.00
Display Easels-Metal	\$15.00
Message Board	\$25.00

Power Needs/Miscellaneous

Power Strip & Extension Cord	\$25.00
Power Strip	\$15.00
Extension Cord	\$10.00
A/V Technical Support (Hour)	\$50.00
Telephone Hookup	\$45.00
Pipe & Drape	Please Inquire
Risers (4'x8') Each pieces	\$75.00each
Electricity Charge – Vendors	\$25.00
Power Distribution Board	\$250.00
Lighting	Please inquire

Computer Accessories

Computer Monitor	\$60.00
Data Switcher	\$100.00
(up to 4 laptops into 1 projector w/ cables)	Inquire
6' VGA Cable	\$25.00
Long runs of VGA Cable (from podium to LCD, etc)	\$50.00
Laptop Computer (Up to 10 hours)	\$175.00
Signal Splitter (for PC)	\$100.00
High Speed Internet (Wireless)	\$85.00
Router (to connect to VPN)	\$50.00
Ethernet Cable	\$10.00

Audio

Wireless Lavalier Microphone	\$100.00
Wireless Hand Held Microphone	\$100.00
Table Top Microphone	\$50.00
Standing microphone	\$50.00
Podium- No Microphone	\$50.00
Podium – w/ Microphone & Speaker	\$100.00
4 Channel Mixer (Mono)	\$50.00
Small sound system w/(1) Microphone (used for fewer than 50 people)	\$75.00
2-speaker sound system (used for up to 150 People)	\$125.00 + 1 Hr Tech fee
2-large speaker sound system (used for more than 150 people)	\$200.00 + 1 Hr Tech fee
Sound Connect – Customer Bringing in own microphones, etc.	\$75.00
Portable CD/Tape Player	\$50.00
Computer Sound System – Small Rooms	\$25.00
Computer Sound System – Large Rooms	\$50.00

All microphones require one time room sound connect set up fee @ \$50.00

Frequency(VHF/UHF) of all devices brought in from outside must be cleared through AV Tech

**** Customers bringing in own equipments are subject to \$25.00 electricity charge ****

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**** CHARGES ARE PER ROOM PER DAY **FOR EQUIPMENT NOT LISTED PLEASE CALL
LABOR CHARGES MAY APPLY AFTER THE FIRST ½ HOUR OF SET UP**

Menu prices are subject to an 18% service charge and appropriate state sales tax