

HORS D' OEUVRES

Pre-Dinner Canapés

Assorted Gourmet Rollups

BBQ Beef on a Crispy Wonton

Smoked Salmon Pinwheels

Plump Strawberries stuffed with Brie (Seasonal)

Tomato and Roasted Garlic Bruschetta

Chicken Salad on Toasted Hawaiian Bread

Garlic and Roasted Red Pepper Hummus & Pita

Cold Hors d'oeuvres

Grilled Pork Canapés

Smoked Salmon Pinwheels

Tenderloin Canapés

Hot Hors d'oeuvres

Swedish Dill Cream Meatballs

Blackened Chicken with Creole Mayo

Assorted Gourmet Quesadillas

Honey Stung Chicken Drumsticks

Sausage & Swiss Cheese Stuffed Mushrooms

Marinated Chicken Kebobs

Spinach Triangles

Crab Stuffed Mushroom Caps

Mini Chicken en Croute

Sea Scallops Wrapped in Bacon

Miniature Beef Wellingtons

Beef Tenderloin Kebobs

HORS D' OEUVRES

Artichoke, Spinach and Crab Dip with Crackers and Chips

A Wonderful Mixture of Crab, Spinach and Artichoke Hearts

Vegetable Display with Dill Dip

An Assortment of Fresh Cut Vegetables

Raw Seafood Bar Options*

*Includes Cocktail Sauce, Horseradish Cream and Lemon Stars
(Ask about Ice Carvings to enhance your Seafood Display)*

Shrimp Cocktail

Jumbo Shrimp Cocktail

Oysters and Clams

Crab Claws

Fresh Sliced Fruit Display

A Beautiful Display of Fresh Sliced Fruit with a Cool Yogurt Sauce

Smoked Salmon Display

*Smoked Atlantic Salmon with French Bread, Chopped White Onion,
Lemon Slices, Capers and a Horseradish Dill Creme*

Antipasto Display

*Prosciutto, Salamí, Capicola, Pepperoni, Mozzarella, Smoked Provolone, Goat Cheese,
Seasonal Marinated and Grilled Vegetables, Assorted Mustards,
French Bread, Gourmet Crackers, and Balsamic Vinegar*

Imported and Domestic Cheese Display and Gourmet Crackers

A Lovely Assortment of Imported and Domestic Cheeses

Whole Roasted Beef Tenderloin

*Tenderloin Slow Roasted with Fresh Herbs, Garlic and Cracked
Pepper; accompanied by French Bread and served with
Horseradish Cream and Gourmet Condiments*

The Pinnacle Display

*Display of Seasonal Fruits, Imported & Domestic Cheeses,
Gourmet Crackers and French Bread*

***Can be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

PINNACLE STATION BUFFET

Stations are portioned to add to an existing plated or buffet menu
and can be combined to customize your own party

Salad Station - \$5.95

*Mixed green salad with two dressings, chef made pasta salad,
fresh vegetable trays with dip and assorted rolls with butter*

Asian Station - \$8.95

*Vegetable spring rolls and pork pot stickers with dipping sauces,
traditional chicken stir fry with fresh vegetables and shrimp fried rice*

Pasta Bar - \$9.95

*Two pastas with homemade marinara and alfredo sauces accompanied by
sautéed fresh vegetables, chicken breast strips, gulf shrimp,
parmesan cheese and garlic bread*

Potato Bar - \$9.95

*Garlic mashed russet potatoes and mashed sweet potatoes with garnishes of honey, brown sugar,
marshmallows, walnuts, butter, sour cream, shredded cheese, chives, bacon, fresh salsa, broccoli, and sautéed vegetables*

Carving Station - \$10.95

*Chef carved choice of sirloin broil, rosemary crusted pork loin, smokehouse ham,
or oven roasted turkey breast, served with rolls and condiments*

Cajun Station - \$10.95

*Chef's homemade gumbo, red beans with rice, blackened chicken strips
and blackened prime rib strips with Cajun mayonnaise*

Seafood Station - \$14.95

*Shrimp cocktail with lemons and zesty cocktail sauce and Jonah crab claws;
Scallops wrapped in bacon and smoked salmon
Options for ice sculptures available upon request*

DINNER MENU

Pinnacle Buffet

Choice of two entrees, one potato, one vegetable, garden salad,
rolls with butter, 100% Colombian coffee

Chef's Buffet

Choice of two entrees, one carved meat (Roasted Turkey, Glazed Ham,
Pork Loin, Sirloin Broil, Prime Rib** or Tenderloin**), one potato, one vegetable,
garden salad, rolls with butter, 100% Colombian coffee

Entree Selections

Country Sirloin*
Beef Bordelaise
Bourbon Chicken
Island Chicken
Chicken Marengo
Chicken Alfredo
Chicken Allouette
Chicken Divan
Honey Glazed Ham
Sliced Pork Loin
Oven Roasted Salmon
Turkey Portabello
Turkey Carbonara
Meat Lasagna

Starch Selections

Roasted Redskins
Potatoes Romanoff
Cheesy Potatoes
Garlic Mashed Russet Potatoes
Duchess Potatoes
Oven Browned Russets
Rice Pilaf
Southwestern Beans and Rice
Buttered Linguine
Fettuccine Alfredo

Vegetables

Fresh Green Beans Almondine
Fresh Green Beans/Baby Carrots/Super-Sweet Corn Medley
Broccoli with Cheese Sauce
Broccoli/Cauliflower/Carrots Medley
Asparagus (seasonal)
Italian Zucchini & Summer Squash
Glazed Carrots
Honey Walnut-Glazed Acorn Squash (seasonal)

**See pricing guide for additional charge

***Caesar salad available for an additional charge

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PLATED DINNER MENU

*All plated dinners include a garden salad, home-baked rolls with fresh creamery butter and your choice of vegetable and potato***

Honey Glazed Ham

Sliced ham served with a pineapple honey sauce

Bourbon Chicken (also available in combination plate)

Boneless, skinless chicken breast, char-grilled and topped with a sweet, tangy bourbon glaze served with smashed garlic potatoes

Grilled Chicken Alfredo**

Boneless, skinless chicken breast, char-grilled, served over linguini with parmesan cream sauce

Herb Crusted Turkey (also available in combination plate)

Fresh herb encrusted breast of turkey fillets, oven-roasted and medallion sliced topped with jus lie

Island Chicken**

Boneless, skinless chicken breast grilled and served with confetti rice topped with sweet island glaze and pineapple ring

Bruschetta Chicken (also available in combination plate)

Boneless, skinless chicken breast, char-grilled and topped with a mixture of roma tomatoes, basil, garlic, balsamic vinegar and feather shredded parmesan cheese

Chicken Divan

Boneless, skinless chicken breast seasoned and oven roasted topped with a mushroom cream sauce, steamed broccoli florets, Danish cream havarti cheese and served with piped mashed russet potatoes

Chicken Marengo

Boneless, skinless chicken breast dusted with seasoned bread crumbs, baked & topped with a roasted tomato, garlic, scallion and herb sauce accompanied by a bed of balsamic orzo pasta

Chicken Chardonnay

Boneless breast of chicken dusted with seasoned flour, pan-fried, finished with white wine, lime juice, mushrooms and fresh basil

Turkey Carbonara**

Turkey breast medallions oven roasted and topped with a mushroom cream sauce, green peas, diced bacon and served over buttered linguine

Roasted Pork Loin (also available in combination plate)

Herb crusted pork loin with a creamy peppercorn sauce

Chicken Cordon Bleu

Boneless breast of chicken wrapped around Swiss cheese and smoked ham, oven-roasted, served with paprika cream sauce

Chicken en Croute (also available in combination plate)

Boneless, herb-stuffed breast of chicken wrapped with puff pastry and baked, served with sauce supreme

Parmesan Crusted Pork Loin

Pan fried & roasted boneless loin chop coated with parmesan reggiano, egg and Italian bread crumb topped with vegetable jus lie

Smothered Chicken

Oven roasted breast of chicken topped with Marinara sauce; sauteed onions, peppers and mushrooms and topped with Italian cheeses

Oven Roasted Salmon (also available in combination plate)

Oven-roasted Alaskan salmon filet drizzled with a shallot peppercorn vinaigrette, teriyaki or lemon pepper finish

Beef Bordelaise (also available in combination plate)

Slow roasted chuck roast with a classic brown sauce

Chicken Allouette (also available in combination plate)

Boneless, skinless chicken breast stuffed with spinach wrapped allouette cheese and sun-dried tomatoes, finished with allouette cream sauce and served with linguini

Country Sirloin* (also available in combination plate)

Marinated, grilled sirloin broil served around a classic celery and herb stuffing with sauce bordelaise

Bourbon Sirloin Steak* (also available in combination plate)

Charbroiled seasoned sirloin served over smashed garlic potatoes; finished with a bourbon sauce and served with your choice of vegetable

Prime Rib (10oz Petite Cut or 14oz Pinnacle Cut)

Slow roasted, melt in your mouth Prime Rib served with au jus

Filet Mignon* (also available in combination plate)

The most tender cut of beef, char-broiled and served with sauteed mushrooms

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***Vegetable and Potato Selections are listed on the Dinner Buffet Menu; Entrees listed with a designated potato, pasta or rice come with your choice of vegetable*

COMBINATION PLATED DINNER MENU

All plated dinners include a garden salad, home-baked rolls with fresh creamery butter and your choice of vegetable and potato

Turkey Medallion/Beef Bordelaise

Fresh herb encrusted breast of turkey filets, oven-roasted and medallion sliced, served with slow roasted chuck roast

Pork Loin/Beef Bordelaise

Herb crusted pork loin served with slow roasted chuck roast

Chicken en Croute/Beef Bordelaise

Boneless, herb-stuffed breast of chicken wrapped with puff pastry and baked, served with slow roasted chuck roast

Bruschetta Chicken/Beef Bordelaise

Boneless, skinless, bruschetta topped chicken breast, served with slow roasted chuck roast

Chicken Allouette/Sirloin Broil*

*Boneless, skinless chicken breast stuffed with spinach wrapped allouette cheese and sundried tomatoes,
served with marinated, grilled sirloin broil*

Chicken en Croute/Sirloin Broil*

Boneless, herb-stuffed breast of chicken wrapped with puff pastry and baked, served with marinated, grilled sirloin broil

Bourbon Chicken/Bourbon Sirloin*

*Boneless, skinless chicken breast char-grilled paired with marinated, grilled sirloin broil both finished with a tangy bourbon sauce
served with garlic smashed potatoes*

Chicken Allouette/Bourbon Sirloin*

*Boneless, skinless chicken breast stuffed with spinach wrapped allouette cheese and sundried tomatoes,
served with marinated, grilled sirloin broil*

Chicken Allouette/Filet*

*Boneless, skinless chicken breast stuffed with spinach wrapped allouette cheese and sundried tomatoes,
served with a center cut petite filet*

Chicken En Croute/Filet*

Boneless, herb-stuffed breast of chicken wrapped with puff pastry and baked, served with center-cut petite filet

Salmon/Filet*

Oven roasted Alaskan salmon filet, served with a center cut petite filet

Custom Combinations available upon request - please inquire

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LUNCH MENU

BOX LUNCH – STANDARD

Box to include: Appropriate Condiments, Paper Napkin, Bag of Chips, Whole Fruit and Homemade Cookie

Old Time Smoked Ham with Emmantaler Cheese

Served on Whole Grain Hallah Roll with Lettuce and Tomato

Smoked Turkey and Mozzarella Cheese

Served on Whole Grain Hallah Roll with Lettuce and Tomato

BOX LUNCH – GOURMET

Box to include: Appropriate Condiments, Silverware, Paper Napkin, Pasta or Potato Salad,

Whole Fruit and Gourmet Dessert Bar,

Jamaican Jerk Chicken Sandwich

*Chef Roasted Chicken with Roasted Red Peppers, Sliced Tomatoes,
Romaine Lettuce and Mayo wrapped in a tortilla*

Grilled Turkey on French Baguette

Served with Sliced Tomatoes, Romaine Lettuce and Asiago Herbed Mayonnaise

SIT-DOWN LUNCH

Chicken Cashew Salad	Grilled Chicken Caesar	
Meat Lasagna	Grilled Chicken Alfredo	
Bourbon Chicken	Chicken Marengo	Island Chicken
Turkey Portabello	Turkey Carbonara	Roasted Pork Loin
Beef Bordelaise	Country Sirloin*	Beef Tips & Penne Pasta

*All sit-down lunches include a Garden Salad, Homemade Rolls
with Fresh Creamery Butter, Vegetable or Potato and 100% Colombian Coffee.*

COLD LUNCH BUFFET**

*Choice of Two Salads, Assorted Deli Meats, Bread and Rolls, Assorted
Sliced Cheese, Appropriate Condiments and 100% Colombian Coffee.
Add Assorted Cookies or Chef's Selection of Soup for an additional charge*

ITALIAN LUNCH BUFFET**

*Garden Salad with Italian Dressing, Garlic Bread, Chicken Alfredo,
Baked Penne Pasta with Vegetables and a Marinara Sauce, 100% Colombian Coffee.*

HOT LUNCH BUFFET**

*Garden Salad, Homemade Rolls with Butter, Choice of Two Entrees
Chef's Selection of Vegetable or Potato and 100% Colombian Coffee.*

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***All lunch buffet require a minimum guarantee of 30 guests*

WEEKEND LUNCH MENU

Chicken Cashew Salad - \$9.95

Chunks of chicken with celery and onion tossed in a light dill mayonnaise served on a fresh pineapple boat and topped with cashews accompanied by a side of fresh fruit and a butter croissant

Grilled Chicken Caesar - \$9.95

Grilled chicken breast atop a bed of romaine lettuce with parmesan cheese, garlic croutons and traditional Caesar dressing

Bourbon Chicken - \$12.95

Boneless, skinless char-grilled chicken breast topped with a sweet, tangy bourbon glaze served with garlic smashed potatoes

Grilled Chicken Alfredo - \$12.95

Boneless, skinless chicken breast, char-grilled and served over linguini with a parmesan cream sauce

Island Chicken - \$12.95

Boneless, skinless chicken breast grilled and served with confetti rice topped with sweet island glaze and pineapple ring

Chicken Marengo- \$13.95

Boneless, skinless chicken breast dusted with seasoned bread crumbs, baked & topped with a roasted tomato, garlic, scallion and herb sauce. Served with a bed of balsamic orzo.

Beef Bordelaise - \$15.95

Slow roasted top round with a classic brown sauce

Beef Tips & Penne Pasta - \$16.95

Braised beef tips over penne pasta tossed in a Sour cream Madeira sauce

Country Sirloin* - \$16.95

Marinated, grilled Sirloin broil served around classic celery and herb stuffing with sauce bordelaise

All sit-down lunch entrees include a Garden Salad, Homemade Rolls with Fresh Creamery Butter, choice of vegetable or potato and 100% Colombian Coffee.

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PRE CEREMONY LUNCH
\$9.95 PER PERSON

*Chef's choice sliced tailgater with appropriate condiments, chips,
assorted cut fruit in season, assorted crackers with cubed cheese,
One bottled water & one canned soda per person
All served on disposable plates with appropriate cutlery and napkins*

BREAKFAST MENU

Fresh Fruit Bowl

An Assortment of Fresh Seasonal Fruits

Bagel Bar

Assorted Bagels with a variety of Cream Cheeses, Jams and Jellies

Continental Breakfast

Assorted Chilled Juices, Assorted Breakfast Pastries, and Fresh Seasonal Fruit

Sit-Down Breakfast

*Fluffy Scrambled Eggs, Crisp Bacon or Sausage, Potatoes,
Fresh Seasonal Fruit Cup, Breakfast Pastries*

Egg Strata Buffet

*Whole Eggs Layered with Sliced Bread, Smokehouse Bacon, Sausage, Ham,
Cheddar Cheese and Fresh Herbs Baked Casserole style
Fresh Seasonal Fruit Cup, Breakfast Pastries*

Breakfast Buffet

*Fluffy Scrambled Eggs, Crisp Bacon and Sausage, Potatoes,
Fresh Seasonal Fruit Bowl, Breakfast Pastries*

Mini Pastries

Chef's selection of assorted mini pastries

Donuts

Chef's selection of assorted donuts

DESSERTS

Chocolate Dipped Strawberry

Plump berry with stem on dipped in dark chocolate and drizzled with white chocolate

Chocolate Cake

Three layer chocolate cake with chocolate buttercream frosting topped with chocolate sauce and fresh whipped cream

Strawberry Cake

Three layer white cake with strawberry preserves and buttercream icing topped with fresh whipped cream

Dessert Plate

A plate of gourmet mini dessert-bars and homemade cookies designed to serve two pieces per guest

Angel Food Cake

Traditional light delight accompanied by fruit

Carrot Cake

Moist Carrot Cake topped with a Rich Cream Cheese Frosting and whipped cream

Caramel Apple Pie

Granny Smith Apples in a shortbread crust and caramel-toffee custard filling

New York Style Cheesecake

Creamy Cheesecake on a Graham Cracker Crust with Fresh Fruit

Crème Brulee Cheesecake

Crème Brulee flavored New York style cheesecake finished with a caramel top

Cheesecake Buffet

Assortment of Cheesecakes including New York Style, Turtle, and Chocolate Chip equal to one slice per guest

Double Chocolate Torte

Layers of dark moist chocolate cake with chocolate custard between, smothered with chocolate drizzle, drenched cake chunks and chocolate curls. Garnished with whipped cream and more chocolate sauce. Truly a chocolate lovers dream.

Pinnacle Pyramid

Dark chocolate mousse pyramid with a white chocolate vanilla custard center set on chocolate sponge cake. Garnished with fresh fruit and raspberry puree.

Dessert Buffet

Customize from our dessert selections

DRY SNACKS AND REFRESHMENTS

Pretzels
 Nacho Chips & Salsa
 Potato Chips & Dip
 Snack Mix
 Mints
 Fancy Mixed Nuts
 Cookies—Assorted
 Canned Soda
 Bottled Water
 Bottled Juice
 Non-Alcoholic Sparkling Juice

PUNCH BOWLS

Punches include a punch fountain and cups

Fresh Fruit Juice Punch
 Champagne Punch

CENTERPIECES*

10" round mirror or 8" square mirror - \$2.00
 27" tuxedo Eiffel vase - \$5.00
 Crystal tulip votive cup or Clear votive w/ silver top with ivory tea light - \$3.00
 Centerpiece cake stands - \$10.00
 12" bell hurricane lamp and base with ivory taper - \$10.00
 Clear glass bubble bowl with three floating ivory tea lights - \$10.00
 Three Clear graduated cylinders with ivory tea light, taper and pillar - \$30.00
 Head & gift table lighting - \$35.00/\$50.00
 Florals - ranging from \$10.00 - \$25.00
 *limited quantities available

SPECIALTY ITEMS

Memory montage -dvd \$300
 Internet streaming live video - inquire
 Custom Colored Linens - inquire
 9' concert grand piano - inquire