

**~ BUFFET SERVICE ~**

**Appetizer:**

Choose One (1)

Additional Items See Appetizer Section

Fresh Seasonal Fruit – Beautifully fresh cut fruits of the season

*Or*

Sunshine Salad

Fresh greens, seasonal fresh berries topped with toasted pine nuts & blue cheese crumbles drizzled with a dressing

Classic Caesar Salad

Crisp romaine lettuce with our homemade Caesar dressing and topped with freshly made seasoned croutons

House Salad

A bountiful selection of fresh vegetables served with creamy Pepper Parmesan & French dressing or the dressings of your choice

Choose One (1)

**Soup Selection:** Maryland Crab – Minestrone – Chicken & Corn Chowder – Cream of Broccoli  
(If soup is served as a first course then the salad will be on the buffet)

Suggested Menu Only

See Page # 2A

4 Main Entrees

Meatballs  
Herb Salmon  
Breast of Hen  
Crab Cakes \*

2 Chef Carvings

Roast Prime Rib of Beef  
Roast Turkey

4 Cold Salads

Black Eye Peas  
Cucumber Salad  
Tomato & Mozzarella  
Beef or Chicken Teriyaki

**Suggested Vegetables & Starch only:**

Vegetable Medley & Red Roasted Potatoes  
Or Choice of Vegetables and Starch

See Page #2A

**Suggested Dessert only:**

Skyscraper Chocolate Cheesecake  
or Choose from a Large Selection

See Dessert Section

**Beverage Service:**

Coffee ~ Decaf Coffee ~ Tea ~ Decaf Tea ~ Iced Tea

**~ OPTIONAL UPGRADES ~**

*(At a Slight Additional Cost)*

<u>Entrées</u>		<u>Seafood Sauté Stations</u>		<u>Chef Carving</u>	
Chilean Sea Bass	\$ 5.00	Jumbo Lobster	\$ 7.50	Tenderloin of Beef	\$1.25
Crab Imperial*	\$ 1.00	Jumbo Crab Lumps	\$ 7.50	Lamb Chops	\$5.00
Tenderloin Tips	\$ 3.00	Soft Shell Crabs	\$ 3.00	Lobster	\$7.50
Stuffed Shrimp	\$ 3.00	Lobster & Crab Lumps	\$13.00		
		All Three Items	\$15.00		

You may add an additional Station for \$1.00 per person

**PASTA STATIONS**

Choose (2) Two

Linguini with Clam Sauce - Tortellini with Pesto  
Fettuccini with Alfredo Sauce - Penne with Marinara

**STIR FRY STATION**

Vegetables, Shrimp and Chicken  
blended with Asian sauces  
and seasonings with rice

\* All our crab cakes are 4 oz. made with 50% lump crabmeat & 50% jumbo lump crabmeat.  
For 100% jumbo lump add \$1.00pp. For 6 oz. 100% jumbo lump crab meat add \$4.50pp

All prices are subject to 20% Service Charge and 6% Sales Tax / 9% Liquor Tax

**~ OPTIONAL ITEMS ON BUFFET ~**

Any Item can be substituted at no additional cost (from page #2)

- |                    |                 |                           |
|--------------------|-----------------|---------------------------|
| Chicken Oscar      | Fried Chicken   | Pork BBQ Ribs             |
| Chicken Miriam     | Roast Turkey    | Roast Brisket of Beef     |
| Chicken Marsala    | Jambalaya       | Kielbasa & Sauerkraut     |
| Chicken Cacciatore | Seafood Creole  | Italian Sausage & Peppers |
| Chicken Parmigiana | Shrimp Scampi   | Lasagna - Meat            |
| Chicken Scampi     | Seafood Newburg | Lasagna - Vegetable       |

~ You may add any additional entrée to your buffet for \$1.00 per person ~

**~ OPTIONAL CHEF CARVINGS ~**

Any Item can be substituted at no additional cost (from page #2)

- London Broil - Peppered Turkey Breast  
 Corned Beef - Baked Ham - Pork Loin

**~ OPTIONAL VEGETABLES and STARCHES ~**

Any Item can be substituted at no additional cost (from page #2)

- |                |                  |                        |              |
|----------------|------------------|------------------------|--------------|
| Broccoli       | Cauliflower      | Garlic Mashed Potatoes | Wild Rice    |
| Asparagus      | Brussel Sprouts  | Candied Sweet Yams     | Pilaf Rice   |
| Green Beans    | Stuffed Potato   | Italian Macaroni       | Jollof Rice  |
| Glazed Carrots | Rissole Potatoes | and Cheese             | Basmati Rice |

**Decorator Package:** 6 Green Plants & 2 Fresh Floral Arrangements per room used to enhance the ballroom. \$ \_\_\_\_\_

**~ BEVERAGE SERVICE \* ~ (unlimited)**

- House Brands of Liquors, Wine, Beer, Cordials and Assorted Soft Drinks
- Frozen Drinks:** Daiquiris • Pina Coladas • Orangesicles and many more
- Orange • Grapefruit • Tomato • Cranberry • Pineapple Juices
- ~ Premium Brands add \$.50 per hour / Deluxe Brands add \$.60 per hour ~

	Open Bar *	Beer – Wine – Soda	Soft Drinks
1 <sup>st</sup> Hour			
2 <sup>nd</sup> Hour			
3 <sup>rd</sup> Hour			
4 <sup>th</sup> Hour			
5 <sup>th</sup> Hour			

Cash Bar – Bartender Fee \$ \_\_\_\_\_ (Minimum \$100.00)  
 Guest can purchase: Mixed Drinks \$7.00 / Beer & Wine \$4.00 / Soft Drinks \$2.00

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**~ HOT HORS D'OEUVRES ~**

*(Unlimited for first hour)*

**Suggested Menu Only**

Choose Six (6)

Beef Hibachi Skewers • Egg Rolls  
 Chicken Marsala • Vegetable Quesadillas  
 Shrimp Provencale • Franks in a Blanket

*Any item below can be substituted at no additional cost*

**Chicken Items**

Buffalo Wings  
 Sesame Chicken  
 Chicken Scampi  
 Chicken Miriam  
 Marquis Chicken  
 Duck Spring Roll  
 Coconut Chicken  
 Oahu Chicken Pinwheel  
 Chicken Hibachi Skewers  
 Chicken Kabob with Pineapple

**Potato Items**

Potato Skins  
 Potato Knish  
 Potato Pancakes  
 Loaded Potato Skins

**Vegetable Items**

Spanakopitas  
 Broccoli Quiche  
 Vegetable Spring Rolls  
 Asparagus with Asiago  
 Antipasto Skewers (cold)  
 Feta Cheese & Sundried  
 Tomato in Phyllo  
 Spinach and Artichoke Tart  
 Spinach & Goat Cheese Mini Pizza

**Meat Items**

Meatballs  
 Italian Sausage  
 Mini Beef Wellington  
 Sirloin & Gorgonzola Brochette  
 Andouille Sausage & Shrimp Skewer

**Seafood Items**

Fried Shrimp  
 Clams Casino  
 Fried Scallops  
 Shrimp Scampi  
 Shrimp Stuffers  
 Fried Calamari  
 Padded Oysters  
 Scallops in Wine  
 Lobster Cobbler  
 Oysters Rockefeller  
 Malibu Coconut Shrimp

**Meat Items**

Meat Knish  
 Beef Kakobs  
 Veal Saltimboca

**~ SPECIAL OPTIONS ~**

A1	Candelabra	\$2.00	C30	Premium Liquor (4 hours)	\$3.50
A2	Long Round 120" Tablecloths	\$2.00	C31	Fresh Fruit Trays	\$3.50
A3	Champagne Bar or Toast	\$2.00	C32	Cheese Displays	\$3.50
A4	Napkin Change	\$2.00	C33	Vegetables and Dip	\$3.50
A5	Gourmet Bread Service	\$2.00	C34	<i>Martin's Famous Dessert Table</i>	<i>\$3.50</i>
A6	Bottled Water	\$2.00	C35	<i>Chocolate Fountain</i>	<i>\$3.50</i>
			C36	Grilled Vegetable Display	\$3.50
B10	Tier I Wine on Guest Tables	\$3.00			
B11	Ice Cream Pub Bar	\$3.00	D40	<i>Extra Staff (1 waitstaff per 2 tables)</i>	<i>\$4.00</i>
B12	Rolling Cordial Cart	\$3.00			
B13	Ice Cream Sundae Bar	\$3.00	E50	<i>Fresh Fruit Display</i>	<i>\$4.50</i>
B14	<i>Coffee Bar</i> Available only at West Crosswinds Valley Mansion	<i>\$3.00</i>	E51	<i>Deluxe Liquor (4 hours)</i>	<i>\$4.50</i>
			E52	<i>Frozen Drinks (non alcoholic)</i>	<i>\$4.50</i>
			F60	<i>Continental Hors D'Oeuvres</i>	<i>\$5.50</i>

Ice Carvings : \$300.00 (per piece)

Music: DJ - 4 hours \$425.00

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