

**~ HOT HORS D'OEUVRES ~**

Includes Choice of Six (6)

For additional items  
see Page #3A

Suggested Menu Only

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

Upgraded Hors D'Oeuvres

Miniature Crab Cakes \$2.25 Tenderloin Tips \$1.75

**~ CHEF CARVINGS ~**

Included

Choice of Two (2)

Pork Loin – Baked Ham – Turkey Breast – Roast Sirloin of Beef  
Peppered Turkey Breast – London Broil – Corned Beef

Upgraded Chef Carving

Prime Rib \$1.75 Beef Tenderloin \$3.25 Smoked Salmon \$1.75

**~ STATIONS ~**

Choice of One (1)

Included

Pasta Station

(choice of two)

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

Or

Potato Station

Mashed Potatoes served with Peas,  
Pearl Onions, Shredded Cheeses,  
Shredded Brisket, Bacon, Chives,  
Sour Cream, Butter, Chili,  
Gravy & Mushrooms

Or

Stir Fry Station

A combination of fresh  
vegetables, shrimp and  
chicken blended with  
Asian sauces  
and seasonings

**~ DESSERT AND FRUIT TRAYS ~**

All 3 Included

Martin's Famous Dessert Table

A stunning array of mouthwatering  
seductive cakes and tortes with an  
assortment of freshly baked  
cookies, mini French pastries and  
other delectable sweets.

Ice Cream Sundae Bar

You make your own! Any  
combination you like from an  
exciting assortment of ice  
creams, fruits and toppings.

Fresh Fruit Trays

Fresh pineapple, cantaloupe,  
watermelon, honeydew,  
grapes, apples, oranges &  
strawberries.

FRESH FRUIT DISPLAY

Additional \$1.00pp

**~ OPTIONAL UPGRADES ~**

(At a Slight Additional Cost)

<p><u>Baby Lamb Chop Station</u> New Zealand Lamb Racks marinated, roasted to perfection and chef carved to your plate <u>\$5.00 pp</u></p>	<p><u>Philly Cheesesteak Station</u> Pan grilled steak and cheese accompanied with all the fixings served on a fresh hoagie roll <u>\$2.50 pp</u></p>	<p><u>* Chocolate Fountain</u> Flowing waterfall of chocolate accompanied with fruit, pretzels and other novelties. A chocolate delight. <u>\$3.50pp</u></p>
<p><u>Seafood Sautee Stations</u> Jumbo Lobster \$7.50 Jumbo Crab Lumps \$7.50 Soft Shell Crabs \$3.00  Lobster &amp; Crab Lumps \$13.00 All Three Items \$15.00</p>	<p><u>Shrimp Display</u> Jumbo Seasoned Shrimp presented on a beautiful carved ice display 10 shrimp to lb. \$8.00 12 shrimp to lb. \$7.25 15 shrimp to lb. \$6.50 16-20 shrimp to lb. \$5.00</p>	<p><u>Raw Bar</u> Oysters and clams shucked to order (In Season) <u>\$3.00 pp</u></p>

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

**~ HOT HORS D'OEUVRES SELECTIONS ~**

Any item below can be substituted at no additional cost (from page #3)

**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

**Decorator Package:** 6 Green Plants & 2 Fresh Floral Arrangements per room used to enhance the Buffet, Hors D'Oeuvres or side table in the ballroom. \$ \_\_\_\_\_

**~ BEVERAGE SERVICE ~**

- 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 ~

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

Look at what \$1.00 more buys! Add \$1.00 for each additional hour of Food Service (Your Choice) – Bar Service is Flexible

Example: You may plan 1 or 2 hours of open bar with 3<sup>rd</sup> and 4<sup>th</sup> hours as soft drinks only

Cash Bar – Bartender Fee \$ \_\_\_\_\_ (Minimum \$100.00)

Guest can purchase: Mixed Drinks \$7.00 / Beer & Wine \$4.00 / Soft Drinks \$2.00

**~ SPECIAL OPTIONS ~**

A1	Candelabra	\$2.00	B12	Rolling Cordial Cart	\$3.00
A2	Long Round 120" Tablecloths	\$2.00			
A3	Champagne Bar or Toast	\$2.00	C32	Cheese Displays	\$3.50
A4	Napkin Change	\$2.00	C30	Premium Liquors (4 hours)	\$3.50
			C33	Vegetables and Dip	\$3.50
B14	Coffee Bar (only at West – Crosswinds – Valley Mansion)	\$3.00	D40	Extra Staff (1 waitstaff per 2 tables)	\$4.00
			E51	Deluxe Liquor (4 hours)	\$4.50

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