

## TRADITIONAL BUFFET PACKAGE

**Package includes uniformed servers, tablecloths, coffee, china and linen, glassware, coffee service all evening, cake cutting, dining room manager to coordinate evening, skirting on all service tables and buffet decorations**

### Harvest Table

Fresh Finger Fruits • Crudités of Seasonal Vegetables • Sliced Sausages • Imported Mixed Olives  
New York State Cheese Display • Gourmet Crackers

### Salad (served to each guest)

*Choice of:*

Tossed Field Greens • Classic Caesar • Mandarin Orange Poppy with Toasted Walnuts  
Raspberry Vinaigrette • Balsamic Vinaigrette • Tomato Basil Vinaigrette • Herbed Ranch • Caesar

### Bakery Basket

Fresh Baked Herbed Breads and French Dinner Rolls

### Poultry Entree

*Select one:*

Chicken French with Artichokes • Chicken Marsala with Mushrooms • Lemon Pepper Chicken  
Escarole • Chicken Saltimbocca • Chicken Sorrentino • Chicken Florentine • Hunter Style Chicken

### Pasta Dish

*Select one:*

Bowtie Pasta Alfredo • Five Cheese Stuffed Ziti • Roasted Vegetable Lasagna • Manicotti with  
Marinara Sauce  
Tortellini in Vodka Pepper Sauce • Penne with Plum Tomato Sauce • Bowtie Pasta with Pesto  
Mediterranean Pasta • Cheese and Potato Gnocchi • **Penne Pasta Alfredo**

### Chef Carving Stations

*Select one:*

Black Angus Top Round • Cider Basted Pork Loin • Whole Roasted Tom Turkey  
Herbed Roasted Prime Rib • Chicken Wellington • Pancetta Wrapped Pork Loin  
Filet Mignon • Salmon in Pastry • Beef Wellington

### Rice and Potato

*Select one:*

Wild Rice with Pine nuts • Rice Pilaf • Steamed New Potatoes • Broiled Potatoes Anna (*olive oil, garlic  
and onions*) • Scalloped Potato • Stuffed Twice Baked Potato • Fire Roasted Yukon Gold and  
Red Skin Potato  
Risotto with Herbs and Cheese • Country Whipped Potato • Roasted Garlic Whipped Potato

### Vegetable

*Select one:*

Whipped Butternut Squash • Bourbon Glazed Baby Carrots • Zucchini Carrots and Parsnips in  
Dill Butter • Steamed Broccoli Floret's • Steamed Fresh Beans • Roasted Vegetables • Steamed  
Asparagus • Sugar Snap Peas with Yellow Peppers

### Sweets Table

Miniature Pastries

Cannolis, Cheese Cream Puffs, Chocolate Cream Puffs • Butter Cookies, Petite Fours, Truffle Brownies  
Strawberries (*in season*) • Mini Éclairs • Chocolate Dipped Mini Puffs

Gourmet Coffee Station

### Per person cost of the above selections:

\$29.95\* Black Angus Top Round • Cider Basted Pork Loin • Whole Roasted Tom Turkey  
\$30.95\* Herbed Roasted Prime Rib • Chicken Wellington • Pancetta Wrapped Pork Tenderloin  
\$33.95\* Filet Mignon • Salmon in Pastry • Beef Wellington  
(*Pasta Becomes a Station with \$33.95 Package*)

\*Plus 8.% Sales Tax & 20% Service Charge

## Dinner BBQ's

**DINNER HELD IN REMINGTON LOUNGE OR UNDER TENTED AREA ON TERRACE  
LINEN AND SKIRTING ON THEMED BUFFET,  
SERVICE STAFF TO SERVE AND CLEAN UP, CHAFING DISHES USED TO KEEP ALL ITEMS  
HOT**

### Royal Picnic

- 8 oz. New York Strip Steak
- Marinated Herbed Chicken
- Baby Back Ribs
- **Steamed Little Neck Clams {\*add \$5.00/dz}**
  - Roasted Vegetables (zucchini, sweet pepper, asparagus, mushroom, scallion, eggplant)
    - Salt Potatoes or Red Beans and Rice
    - a variety of Pickles (bread & butter, watermelon, Garlic, Artichokes)
- Tossed Garden Greens with Choice of Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed
  - Sliced Fresh Fruit Tray
  - Basket of Buttermilk Biscuits and Cornbread with Sweet Butter
  - Homemade Macadamia and Chocolate Chunk Cookies and Fudge Nut Brownies

Quantity		30-50	50-99	100-199	200-499	500+
Price		24.95	21.95	20.95	19.95	18.95

### Back Yard B.B.Q.

- BBQ Honey Grilled Chicken (+add 1.00/pp boneless)
  - Baby Back Ribs or Shredded BBQ Pork with Rolls
- Salt Potatoes or Dirty Rice
  - Corn on the Cobb with Creamy Butter
  - Molasses Baked Red and White Beans
- Tossed Garden Greens with Choice of Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed
  - Country Style Cole Slaw or Macaroni Salads
  - Basket of Buttermilk Biscuits and Cornbread with Sweet Butter
  - Homemade Macadamia and Chocolate Chunk Cookies and Fudge Nut Brownies

Quantity		30-50	50-99	100-199	200-499	500+
Price		19.95	16.95	14.95	13.95	12.95

### Family-style Favorite

- Zwiegles Red and White Hots
  - Quarter-Pound hamburger
    - Italian Sausage with peppers and onions
    - Boneless Grilled Chicken Filet **{+add1.50/pp}**
  - Lettuce/Tomatoes/Onion/Sweet and Garlic Pickles
  - Ketchup/Mustard/Mayonnaise/Relish/Hot Sauces
    - Natural Potato Chips and Pretzels
- Homemade Macadamia and Chocolate Chunk Cookies and Fudge Nut Brownies

*Select three:*

Quantity		30-50	50-99	100-199	200-499	500+
Price		15.00	12.95	11.95	10.95	9.95

- Tossed Garden Greens with Choice of Dressing
- Home style Potato Salad
- Baked Molasses Beans
- Macaroni Salad
- Sassy Three Bean Salad
- Sliced Fresh Fruit
- Pasta Salad • Country

Coleslaw

**8 % Sales Tax & 20% Service Charge are added to all orders.**

**Price includes high-grade disposable plates, forks and napkins. Linen for buffet also**

included.

# Boxed Meals

## Traditional Sandwiches

*Served on a fresh baked roll, with chips, two cookies, piece of whole fruit and kosher dill pickle spear.*

- Virginia Ham
- Turkey Breast
- Roast Beef
- Tuna Salad
- Chicken Salad
- Roasted Pepper and Mozzarella

**Per person price of above selection:            \$7.95\***

## Deluxe Sandwiches

*Served with a cold deli salad, a tossed garden salad with dressing, fresh fruit wedges, salted cashews, homemade chocolate chip and macadamia nut cookies and a selection of one side dish listed below.*

- Virginia Ham
- Turkey Breast
- Roast Beef
- Tuna Salad
- Chicken Salad
- Roasted Pepper and Mozzarella

*Select one side dish:*

Fresh Fruit Salad • Fat Free Pasta Salad • Traditional Macaroni Salad • Marti Gras Cole Slaw

Orzo Tomato Basil Salad • Cous Cous

**Per person price of above selection:            \$8.95\***

## Roll ups

*Served with a cold deli salad, a tossed garden salad with dressing, fresh fruit wedges, salted cashews, homemade chocolate chip and macadamia nut cookies and a selection of one side dish listed below*

- Turkey
- Turkey B.L.T.
- Roasted Vegetable with Hummus
- Grilled Chicken Pita
- Tuna Salad Pita

*Select one side dish:*

Fresh Fruit Salad • Fat Free Pasta Salad • Traditional Macaroni Salad • Marti Gras Cole Slaw

Orzo Tomato Basil Salad • Cous Cous

**Per person price of above selection:            \$9.95\***

\*Plus 8.% Sales Tax & \$10.00 delivery charge  
Free delivery for orders of 20 or more.

# DELI BUFFET

Pre made Deli Sandwiches and Low Carb Wraps

- Virginia Ham • Roast Beef • Turkey Breast
- Genoa Salami • Tuna Salad • Chicken Salad • Roasted Vegetable Wraps
- Cheese (American, Swiss, Provolone)

Relishes

- Lettuce • Tomato • Dill Pickle
- Mayonnaise • Dijon Mustard

- Potato Chips or Pretzels

*select three:*

- Traditional Macaroni Salad • Fresh Fruit Salad
- Tossed Garden Greens • Caesar Salad • Fat Free Pasta Salad
- Marti Gras Cole Slaw • Orzo Pasta Salad
- Red Skin Potato Salad • Oil and Vinegar Potato Salad with Asparagus

Assortment of Cookies and Fudge Nut Brownies

Per person cost of the above buffet

Disposable Service : \$9.95\*

China and Linen Service : \$14.95

\*\*\*ADD HOMEMADE SOUP \$2.95/PP

A minimum of 20 orders are required  
for Deli Buffet and Gourmet Salad Drop-off Catering.  
\*Plus 8.% Sales Tax & \$10.00 Service Charge

## GRAZING PARTY

**Carved Whole Roast Tenderloin of Beef and Maple Cured Turkey  
with mini rolls, honey mustard and horseradish mayo**

### **Pasta Station**

**Sauteed Cheese Filled Tortellini  
Escarole, tomatoes, pesto, asiago cheese, roasted peppers  
with marinara**

### **Harvest Tables**

**Display of New York State Cheese=s  
with gourmet crackers and toasted foccacia bread  
Fresh Tropical Fruits and Vegetable Display**

### *Select Five:*

**Parmesan Artichoke Hearts**  
stuffed with creamy goat cheese

**π Miniature Crab Cakes**  
with red pepper aioli

**πChile ConQueso**  
Tortilla trumpets

**Spanikopita**  
spinach and feta in filo

**Chicken & Pineapple Kebabs**  
Chicken, pepper and onion

**Miniature Quiche**  
lorraine, spinach, shrimp

**πHibachi Beef**  
With pepper and onion

**Crab Stuffed Mushrooms**  
Or Sausage Stuffed Mushrooms

**Sausage in Pastry**  
Kielbasa wrapped in filo

**Dilled Cheese Puffs**

**πBruschetta**

**Scallops wrapped in  
Bacon**

**πBrie/Raspberry/Almond**  
Filo flower

**π Miniature  
ChickenWellingtons**  
tender chicken with a  
mushroom pate, wrapped in pastry

**{πChef=s Favorites}**

### **Pastry and Coffee Station**

**Black Forest Petite Fours, Profiteroles, Mini Eclairs  
Mini Connolis, Petite Fours, Strawberries, Coconut Clusters, Napoleons  
Selection of Fancy Cookies  
Gourmet Regular \* Decafe Coffee\*Herbal Tea=s**

**50 - 99 \$30.00 per person**

**100 - 149 \$28.50 per person**

**150 and up \$27.00 per person**

**200 and up \$26.50 per person**

**20 % Service Charge 8 % Sales Tax**

**(price includes linen, set up, clean up and glassware and china)**

**Bar Package Available**

# ULTIMATE WEDDING RECEPTION PACKAGE

Parking Lot Attendants

5 hour open bar

Top Shelf Liquor, imported and domestic beer, cabernet and chardonnay

Imported and Domestic Cheese Display

Served with Artisan Breads and Gourmet Crackers

Fresh Sliced Seasonal Fruits and Berries

Garden Vegetable Crudités'  
With Herbed Dip

Butlered Hors d'oeuvres  
Select 6

Scallop in bacon  
Bruchetta  
Mini stuffed potato's  
Asparagus in Filo  
Sausage in Pastry  
Coconut Shrimp with  
mango salsa  
Endive Leaf with Lobster Salad

Clams casino  
Jumbo shrimp with  
Citrus cocktail sauce  
Mediterranean flat bread pizza  
Miniature crab cakes  
Spinach and Artichoke Dip  
Goats Cheese and  
Red Pepper Crustini

Chicken Satay  
Baked Brie with Raspberries  
Fresh Spring Rolls  
Steamed Dim Sum Dumplings with  
scallion soy sauce  
Brie and Mango Quesadillas  
Spanikopita  
Hibachi Chicken or Beef

## *Plated Dinner Menu*

Champagne Toast

Served in a fluted glass, garnished with fresh berries

### **Appetizers**

**(your choice of one)**

Wild Mushroom and Sherry Soup  
(served with a puff pastry top)

Lobster Bisque with flaked lobster tail  
Seafood Martini

(shrimp, crab and lobster tossed with key lime mustard)

Porcini Mushroom Stuffed Ravioli

(plum tomato sauce, pesto or vodka pepper sauce)

Fresh Mozzarella Tower

(vine-ripe tomato, grilled vegetables with a basil vinaigrette)

Warm European Rolls

Pesto Bread and Focaccia Bread

### **Salad Selection**

Classic Caesar

Tossed Crisp Romaine with Creamy Caesar Dressing

Garlic Crouton and Grated Parmesan Cheese

Hydroponics' Field Greens

Mixed Seasonal Baby Lettuces, pears, walnuts and goat cheese

Mandarin Orange Salad

Mixed romaine and radicchio lettuce, with mandarin oranges, toasted walnuts

Served with a honey lemon poppy dressing

Endive, Mesculin and Frisee' Salad

With feta cheese, walnuts, maple cured bacon

Served with a red onion balsamic vinaigrette

### ***Intermezzo***

Fruit Sorbet with Champagne Splash

### ***Dinner Wine Service***

Chardonnay and Cabernet

#### **Entrée Selections (your choice of two)**

Asian Spiced-Marinaded Salmon

With wasabi mashed potatoes and stir-fry vegetables  
Soy-Ginger Beurre Blanc

Pan Seared Fillet of Red Snapper

With yellow roasted peppers and tomato ragout

Peppercorn Medallion of Beef and Grilled Salmon

With truffle-mashed potatoes, bourbon glazed carrots  
Served with a wild mushroom sauce

New York Strip Loin

With lobster mashed potatoes, grilled Portobello mushrooms and onion  
Steamed asparagus and carrot  
Served with a balsamic reduction sauce

The Hill Trio

Medallion of tenderloin, veal scaloppini and jumbo shrimp  
With asiago risotto and sautéed baby spinach  
Served with a Marcela wine sauce

8 oz Grilled Filet

With garlic roasted whipped potato and mixed root vegetables  
Served with a burgundy demi glaze

Surf and Turf

4 oz filet with your choice of shrimp, lobster tail or scallops  
With mashed sweet potato and roasted baby beets

Gourmet Coffee Station

Dark roast regular and decaffe coffee

Herbal Teas

Flavored Syrups, whipped cream and chocolate stir sticks

Lavish Viennese Pastry Table

Miniature éclairs, cream puffs, perfiteroles, tiramisu, triple fudge brownies,  
Butter cookies and fruit tarts

Cordial Station

Serving after dinner cordials and port wines

**\$100.00/pp**

**Inclusive of 20% service charge and 8% New York Sales Tax**

<b>Bruschetta</b>	<b>Chicken Quesadilla</b>	<b>Spring Rolls</b>
50 \$70.00	<b>Cornucopia</b>	<b>With dipping sauce</b>
100 \$100.00	50 \$70.00	50 \$75.00
	100 \$120.00	100 \$130.00
<b>Shrimp Wrapped in Prosciutto</b>	<b>Crab Stuffed Mushroom Caps</b>	<b>Fruit Kebobs</b>
50 \$112.50	50 \$70.00	50 \$70.00
100 \$195.00	100 \$120.00	100 \$120.00
<b>Hibachi Beef with peppers/onion/cheese</b>	<b>Coconut Shrimp With mango salsa</b>	<b>Large Shrimp With citrus cocktail sauce</b>
50 \$70.00	50 \$120.00	\$1.95/shrimp
100 \$130.00	100 \$210.00	
<b>Shrimp Salad in Mini Puff Shells</b>	<b>Sausage Stuffed Mushrooms</b>	<b>Harvest Table Cheeses, Fruit and Vegetable with Herb Dip and Gourmet Crackers</b>
50 \$70.00	50 \$70.00	50 \$260.00
100 \$120.00	100 \$120.00	100 \$500.00
<b>Miniature Crab Cakes with red pepper aioli</b>	<b>Curried Chicken Salad in Mini Puff Shells</b>	<b>Cheese Board with Gourmet Crackers</b>
50 \$100	50 \$70.00	50 \$175.00
100 \$175.00	100 \$120.00	100 \$275.00
<b>Mini Chicken Kebobs</b>	<b>Scallops in Bacon</b>	
50 \$70.00	50 \$110.00	
100 \$130.00	100 \$200.00	
<b>Artichokes French</b>	<b>Hot Dilled Cheese Puffs</b>	<b>Mini Quiche Spinach and Cheese Asparagus/Lorraine Sundried Tomato</b>
50 \$60.00	50 \$70.00	50 \$60.00
100 \$110.00	100 \$120.00	100 \$100.00
<b>Spanikopita</b>	<b>Shrimp and Summer Sausage on a crustini with herbed spread</b>	<b>Goat Cheese on a crustini with roasted peppers</b>
50 \$70.00	50 \$110.00	50 \$60.00
100 \$120.00	100 \$200.00	100 \$100.00
<b>Cajun Shrimp Kebob</b>	<b>Chicken Satay</b>	
50 \$110.00	50 \$70.00	
100 \$220.00	100 \$120.00	
<b>Spinach and Artichoke Dip With tortilla chips</b>	<b>Tempura Shrimp With plum sauce</b>	<b>ADDITIONAL ITEMS AVAILABLE</b>
50 \$70.00	50 \$120.00	
100 \$120.00	100 \$210.00	
<b>Brie with Pear and Almonds in Filo</b>	<b>Flat Bread with Roast Veggie and Tomato</b>	<b>THIS PRICE LIST IS FOR ADDING HAND PASSED HORS D'OEUVRES TO FULL SERVICE MEALS</b>
50 \$70.00	50 \$70.00	
100 \$120.00	100 \$130.00	

Rev 1/30/04

<p style="text-align: center;"><b>Served Dinners Poultry Entree's</b></p>
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**Dinners include  
Garden Salad or Traditional Caesar or Mandarin Orange Walnut Salad  
Fresh baked breads and rolls  
Your Choice of Side Items  
Coffee and tea service**

<b>Mediterranean Chicken</b>	<b>\$23.00</b>
Chicken breast stuffed with feta cheese, pine nuts, spinach, roasted red peppers and seasoned rice.	
<b>Chicken Marsala</b>	<b>\$22.00</b>
Boneless chicken medallions, sautéed with sliced mushrooms and shallots, finished with a marsala wine sauce.	
<b>Chicken French</b>	<b>\$22.00</b>
Chicken breast dipped in egg batter, sautéed with artichokes, lemon, white wine and chicken stock.	
<b>Chicken Sorrentino</b>	<b>\$23.00</b>
Boneless Chicken breast, layered with eggplant cutlet, plum tomato And mozzarella	
<b>Chicken Wellington</b>	<b>\$25.00</b>
Chicken breast seasoned and seared, wrapped in flaky pastry with a mushroom pate. Served with a lite hunter wine sauce.	
<b>Pecan Chicken</b>	<b>\$22.00</b>
Chicken filet encrusted with finely chopped pecans served with a grand marnier demi glace	
<b>Crispy Boneless Breast of Duck</b>	<b>\$25.00</b>
served with caramelized apples, finished with a orange flavored demi glace and cherries	
<b>Chicken Forestier</b>	<b>\$22.00</b>
Chicken breast sautéed with a roasted wild mushroom cognac sauce.	
<b>Chicken Fromage'</b>	<b>\$22.00</b>
Chicken breast, stuffed with brie, cranberries and nuts, served with A white wine beurre blanc sauce	

**20% service charge and 8 % sales tax added to all events**

<p style="text-align: center;"><b>Served Dinner Meat Entree's</b></p>
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**Dinners include  
Garden Salad or Traditional Caesar or Mandarin Orange Walnut Salad  
Fresh baked breads and rolls  
Your Choice of Side Items  
Coffee and tea service**

<b>Grilled 8oz Filet Mignons</b> served with a compound herbed butter	<b>\$27.00</b>
<b>Beef Wellington</b> Medallion of tenderloin, seasoned and seared, wrapped in flaky pastry with a mushroom pate. Finished with madeira demi glace.	<b>\$25.00</b>
<b>Chateaubriand</b> Whole herbed rubbed filet, sliced and served with a wild mushroom sauce	<b>\$25.00</b>
<b>Grilled Black Angus New York Strip Steak</b> Seasoned to perfection, served with Sautéed button mushrooms and onions.	<b>\$22.00</b>
<b>Prime Rib of Beef au jus</b> With whipped red skin potatoes	<b>\$23.00</b>
<b>Surf and Turf</b> 4oz beef tenderloin filet with your choice of shrimp, lobster tail or scallops	<b>\$33.00</b>
<b>Grilled Pancetta Wrapped Pork Tenderloin</b> served with a Marsala wine sauce	<b>\$26.00</b>
<b>Sliced London Broil</b> Broiled and seasoned, sliced and served with a mushroom hunter sauce	<b>\$22.00</b>
<b>Mixed Grill</b> Petite tenderloin filet ,shrimp Alexander and grilled chicken filet	<b>\$30.00</b>
<b>Filet of Beef Au Poivre</b> Peppercorn encrusted filet, pan seared, finished with a brandied cream sauce	<b>\$26.00</b>
<b>Pecan Encrusted Veal Chop</b> Tender bone in veal chop covered with chopped peacans, baked and Served with a apple demi glaze	<b>\$28.00</b>

**20% service charge and 8% sales tax added to all events**

<p style="text-align: center;"><b>Served Dinner Seafood Entree's</b></p>
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**Dinners include  
Garden Salad or Traditional Caesar or Mandarin Orange Walnut Salad  
Fresh baked breads and rolls  
Your Choice of Side Items  
Coffee and tea service**

<b>Stuffed Jumbo Shrimp</b>	<b>\$24.00</b>
Three jumbo shrimp, butterflied and stuffed with a crabmeat stuffing finished with lemon, white wine and butter	
<b>Pan Seared Sea Scallops Provencal</b>	<b>\$24.00</b>
Large sea scallops sautéed with tomatoes, garlic, butter and white wine served in a lite cream sauce, finished with a balsamic reduction.	
<b>Shrimp Alexander</b>	<b>\$24.00</b>
Three large shrimp, butterflied and stuffed with a mixture of spinach, feta cheese, shallots, wrapped in prosciutto and broiled in lemon butter.	
<b>Asian Spiced-Marinaded Salmon</b>	<b>\$24.00</b>
With soy-ginger beurre blanc	
<b>Pan Seared Fillet of Red Snapper</b>	<b>\$25.00</b>
With yellow peppers and tomato ragout	
<b>Pancetta Wrapped Sea Scallops</b>	<b>\$27.00</b>
Large diver scallops, wrapped in pancetta, seared and served over wilted Spinach with a splash of honey mustard reduction	
<b>Lobster Stuffed Ravioli</b>	<b>\$23.00</b>
Six large ravioli stuffed with mixture of lobster and seasonings served with vodka pepper sauce	
<b>Grilled Chilean Sea Bass</b>	<b>\$27.00</b>
7oz filet, lime garlic marinade, seared and served with a caramelized scallion ginger sauce	
<b>Crab Stuffed Filet of Sole</b>	<b>\$22.00</b>
Tender crab filled stuffing, with a lemon butter sauce	

**20% service charge and 8 % sales tax added to all events**