

Luncheons

Light lunch

1 Soup 1 Salad 3 Sandwiches Homemade Chips and 1 Dessert

\$15.95 / person

Moderate lunch

1 Soup 2 Salads 2 Sandwiches 1 Hot Entrée 1 Vegetable Homemade Chips Dinner Rolls 1 Dessert

\$19.95 / person

The Executive Lunch

1 Soup 2 Salads 2 Hot Entrées 1 Vegetable Dinner Rolls 2 Desserts

\$24.95 / person

Soups	Salads	Vegetables
Roasted Eggplant and Tomato	Garden Salad	Broccoli
Italian Wedding Soup	Caesar Salad	Garden Green Beans
Clam Chowder	Fruit Salad	Zucchini and Summer Squash
Chicken and Roasted Corn	Cole Slaw	Golden Corn
	Potato Salad	
Sandwiches	Hot Entrées	Desserts
Lemon Chicken Salad	Baked Haddock and Rice	Chocolate Brownies
Sliced Turkey and Avocado	Grilled Steak Tips and Rice	Assorted Cookies
Ham Italian	BBQ Country Spare Ribs	Strawberry Short Cake
Roast Beef and Cheddar	Chicken Piccata / Marsala with Rice	Apple Crisp w/ Vanilla Sauce
Roasted Portobello	Vegetable Lasagna	Assorted Petit Fours
	Hamburgers and Hot Dogs	Sheet Cake

Deli platters available upon request

Add on any item for an additional \$5.00 / person

Prices do not include tax or gratuity

Dinners

Light Appetite

1 Soup 1 Salad 1 Vegetable 1 Starch 1 Entrée Dinner Rolls 1 Dessert

\$19.95 / person

Sensible Dinner

1 Soup 2 Salads 1 Vegetable 1 Starch 2 Entrees Dinner Rolls 1 Dessert

\$21.95 / person

The Complete Dinner

1 Soup 2 Salads 2 Vegetable 2 Starches 3 Entrees Dinner Rolls 2 Desserts

\$24.95 / person

Soups

*Tomato Bisque
Roasted Garlic and Potato
Clam Chowder
Hot and Sour Soup with Pork*

Salads

*Garden Salad
Caesar
ASP Cranberry Walnut Salad
Tortellini Salad
Cous-Cous Salad with Shrimp*

Vegetables

*Broccoli with Orange Butter
Garden Green Beans
Zucchini and Summer Squash
Corn with Cilantro Butter
Snap Peas and Snow Peas*

Hot Entrees

*Grilled Steak Tips
Stuffed Chicken Breast
Baked Stuffed Haddock
Chicken Piccata / Marsala
Seafood Fra Diavolo
Stuffed Eggplant
Stuffed Pork Chops
Grilled Flat Iron Steak*

Starches

*Rice Pilaf
Garlic Mashed Potatoes
Orzo with Roasted Onions and Sage
Herb Roasted Red Bliss Potatoes
Three Bean Salad
Penne Pasta with Herb Butter*

Desserts

*Blueberry Bread Pudding
Chocolate Mousse Cake
Strawberry Short Cake
Tiramisu
Assorted Petit Fours
Sheet Cake*

Grilled Salmon with Cajun Butter

Pasta Buffet

Italian Buffet ~ \$13.95 Per Person

(Minimum 20 guests)

Caesar or Garden Salad

Garlic Bread or Warm Rolls

Ziti with Roasted Plum Tomato Marinara and Alfredo Sauces

Meatballs and Sausage

Cookies and Brownies

Enhancements (priced per person)

Chicken Parmesan \$1.95

Eggplant Napoleon \$2.25

Chicken Piccata \$1.95

Lemon Chicken Tortellini with Pesto \$3.75

Mushroom Ravioli with Artichoke Hearts and Pesto \$7.00

Vegetable Primavera \$3.25

Cheese Lasagna \$2.75

Vegetable Lasagna \$4.75

Meat Lasagna \$5.25

Seafood Lasagna \$7.25

Chicken, Broccoli and Ziti Alfredo \$TBD

Cheese Manicotti \$2.75

Dessert

Tiramisu \$3.25

Cannolis \$2.25

BBQ Buffet

ASP BBQ Buffet ~ \$8.95 Per Person

(Minimum 20 guests)

Hamburger

Hot Dog

Pasta or Potato Salad

Potato Chips

Enhancements (priced per person)

Steak Tips \$6.25

Turkey Tips \$4.25

Veggie or Turkey Burgers \$3.95

BBQ Country Ribs \$5.25

Beef Brisket \$4.75

Shrimp Skewers \$7.25

BBQ Chicken Quartered \$4.25

Pulled Pork Sandwich \$4.75

BBQ Chicken Sandwich \$4.25

Grilled Salmon with Pineapple Salsa \$7.25

Pesto Pasta Salad \$2.25

Garden Salad w/ Assorted Dressings 3.25

Sweet Potato Salad \$2.25

Fiesta Coleslaw \$1.25

Tortellini Pasta Salad \$2.95

Corn Bread or Biscuits \$.95

Red Beans and Rice \$1.95

Dessert

Cookies & Brownies \$1.00

Fruit Tarts \$3.25

Fresh Fruit Cups \$3.25

Strawberry Shortcake \$3.25

Strawberry Rhubarb Cobbler \$2.95

Kids Parties

Macaroni and Cheese

Full Pan \$30.00

Half Pan \$18.00

Assorted Pizzas

2.95 / person

Assorted Sandwich Platter

Peanut Butter and Jelly, Ham and Cheese, Grilled Cheese, Tuna Salad and Grilled Chicken Salad

\$5.95 / person

Cheese Nacho Bar

Salsa, Sour Cream, Sliced Olives, Sliced Jalapenos and Cheddar Cheese Sauce

\$5.95 / person

Cheese Quesadillas

\$3.95 / person

Hamburger and Hot Dog Station

Includes Buns, Condiments, Lettuce, Tomatoes and Sliced American Cheese

\$6.95 / person

Chicken Fingers with French Fries

\$5.95 / person

Ice Cream Buffets

Chocolate and Vanilla Ice Creams with Bananas, Cherries, Sprinkles, Hot Fudge, Hot Caramel and Whipped Cream

\$5.95 / person

Caesar Salad

\$2.95 / person

Garden Salad

\$2.50 / person

Birthday Cakes

\$2.95 / person

Breakfast Buffets

The Continental

Bagels with Cream Cheese

Blueberry Muffins

Assorted Danishes

Fresh Brewed Coffee and
Assorted Teas

Orange Juice and Cranberry
Juice

\$5.95

The Wake Up Call

Scrambled Eggs

Home Fried Potatoes

Crispy Bacon and Country
Sausage Links

Toasted English Muffins

Fresh Brewed Coffee and
Assorted Teas

Orange Juice and Cranberry
Juice

\$8.95

Time to Dine

Omelet / Egg Station

Home Fried Potatoes

Pancakes with Maple Syrup

Crispy Bacon and Country
Sausage Links

Fresh Fruit Salad

Toasted English Muffins

Fresh Brewed Coffee and
Assorted Teas

Orange Juice and Cranberry
Juice

\$10.95

Coffee Breaks

Kick Off

Blueberry Muffins

Banana Bread

Assorted Danishes

Fresh Brewed Coffee
and Orange Juice

\$5.95 / Person

Yellow Card Break

Assorted Cookies and
Brownies

Fruit Display and
Whole Fruit

Ice Water, Ice Tea,
Cranberry Juice and
Fresh Brewed Coffee
and Teas

\$5.95 / Person

Half Time

Vegetable Crudités
with Pesto Dip

Cheese and Cracker
Display

Assorted Mini Quiche

Ice Water, Ice Tea,
Cranberry Juice and
Fresh Brewed Coffee
and Teas

\$8.95 / Person

Sweet Snacks

Chocolate Chip
Cookies
Brownies

Walnut Toffee

White Chocolate Cranberry Cookies

Coffee, Bottled Water and Juice

\$6.95 / Person

Stationary Appetizers

Antipasto Display

Grilled Assorted Vegetables, Fresh Mozzarella, Roasted Tomatoes, Marinated Mushrooms, Roasted Peppers, Cipollini Onions, Sliced Prosciutto and Salami with Assorted Breads and Olives

\$6.00 / Person

Fruit and Cheese Display

Golden Pineapple, Melons, Kiwi, Berries, and Grapes with Blue Cheese, Brie, Cheddar and Smoked Gouda with Assorted Crackers

\$5.50 / Person

Pan Fried Lump Crab Cakes

Served with a Lemon Dill Dipping Sauce

\$6.50 / Person

Meatballs and Sausage

Bite Size Meatballs and Sweet Italian Sausages in Garlic, Basil Marinara with Assorted Breads and Grated Pecorino

\$5.50 / Person

Spinach and Artichoke Dip

Served in a Sour Dough Bread Bowl with Toasted Greek Pita and Shredded Parmesan

\$4.50 / Person

Appetizers

Mini Beef Wellingtons

Brandy Peppercorn Sauce

\$75.00 for 50 pieces

Scallops Wrapped in Bacon

With Maple Mustard Sauce

\$3.00 each

Avocado Crab Napoleon

Crab Salad and Avocado in Puff Pastry

\$75.00 for 50 pieces

Beef Teriyaki Skewers

Laced with a Sesame Soy Glaze

\$75.00 for 50 pieces

Coconut Curry Chicken

Toasted Coconut and Curry Aioli

\$65.00 for 50 pieces

Beef Carpaccio

Served on Parmesan Crostini with Capers and Lemon

\$75.00 for 50 pieces

Sesame Tuna Spoon

Ahi Tuna with Wakami and Pickled Ginger

\$75.00 for 50 pieces

Shrimp Scampi Ravioli

Topped with Parmesan Lemon Butter

\$65.00 for 50 pieces

Stuffed Artichoke Hearts

Filled with Black Pepper Boursin

\$75.00 for 50 pieces

Eggplant Caponata

Served on Grilled Flat Bread with Balsamic Reduction

\$60.00 for 50 pieces

Stuffed Mushrooms

Lemon Herb Butter Sauce

\$60.00 for 50 pieces

Shrimp Cocktail

Horseradish Cocktail Sauce

\$3.00 each

Thai Chicken Skewers

Spicy Peanut Dipping Sauce

\$65.00 for 50 pieces

Vegetable Dumplings

Served with a Sesame Soy Sauce

\$60.00 for 50 pieces