



the belamar

Catering Menus

Breakfast

CONTINENTAL

Fresh Orange Juice
Assorted Muffins, Danishes and Croissants
Seasonal Sliced Fruit Platter
Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte
\$19 per person

CONTINENTAL REFRESH

Fresh Orange Juice and Apple Juice
Assorted Muffins, Danishes and Croissants
Seasonal Sliced Fruit Platter
Assorted Fruit Yogurts
Assorted Bagels and Cream Cheese
Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte
\$23 per person

AMERICAN SUNRISE

Fresh Orange Juice and Apple Juice
Assorted Muffins, Danishes, and Croissants
Seasonal Sliced Fruit Platter
Assorted Fruit Yogurts
Assorted Cereal, Granola, and Milk
Assorted Bagels and Cream Cheese
Fluffy Scrambled Eggs, Applewood Smoked Bacon, and Roasted Breakfast Potatoes
Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte
***Minimum of 25 ppl.**
\$29 per person

AMERICAN INDULGE

Fresh Orange Juice and Apple Juice
Assorted Muffins, Danishes and Croissants
Seasonal Sliced Fruit Platter
Assorted Seasonal Whole Fruit
Assorted Fruit Yogurts
Granola & Berries Yogurt Parfait Cups
Assorted Cereal, Granola and Milk
Assorted Bagels and Cream Cheese
Fluffy Scrambled Eggs, Applewood Smoked Bacon, Sausage Links, and Roasted Breakfast Potatoes
Steel Cut Oatmeal, Bananas, Walnuts, Dry Cranberries
Grilled Tomatoes and Pesto
Premium Coffee Bean Coffee and Selection of Teas by Tea Forte
***Minimum of 25 ppl.**
\$34 per person

*\$135 Setup fee will apply to buffets for less than 25 guests

Breakfast

LET THEM EAT BRUNCH

Fresh Orange Juice and Apple Juice
Assorted Muffins, Danishes, and Croissants
Seasonal Sliced Fruit Platter
Assorted Fruit Yogurts
Fluffy Scrambled Eggs, Applewood Smoked Bacon, and Roasted Breakfast Potatoes
Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte
\$29 per person – Minimum of 25 ppl

BREAKFAST STATIONS - \$135 per attendant - Minimum of 25 ppl

Made to Order Omelet Station - **\$12 per person**

Made to Order Waffle Station - **\$10 per person**

EXTRAS

(To be added to the buffet menu of your choice)

Flavored Coffee Syrup *(vanilla, hazelnut, caramel)*

Fresh Whipped Blueberry Cream Cheese

Granola & Berries Yogurt Parfait Cups

Applewood Smoked Bacon

Sausage Links

Fluffy Scrambled or Hardboiled Eggs

Mini Cheese Omelets

\$4 each

Egg Whites Scrambled

Candied Walnuts and Berries French Toast

Ricotta and Blueberry Pancakes

\$5 per person

Cheese and Sausage Breakfast Sandwiches

Steel Cut Oatmeal (bananas, walnuts, dry cranberries)

Eggs Benedict with Homemade Hollandaise Sauce

Peeled Shrimp

Crab Cakes

\$6 each

Cold Cuts (sliced Meats & Cheeses) Served with Crackers

Salmon Lox with Sliced Tomatoes, Red Onions, Bagels & Cream Cheese

\$10 each

A LA CARTE

Assorted Whole Fruits - **\$32/dozen**

Assorted Breakfast Pastries - **\$38/dozen**

Assorted Bagels and Cream Cheese - **\$40/dozen**

Assorted Fruit Yogurt - **\$48/dozen**

Fresh Sliced Fruit Platter - **\$98 – serves 12**

Premium Coffee Bean Coffee - **\$63/gallon**

Selection of Teas by Tea Forte - **\$63/gallon**

Cranberry, Apple, or Grapefruit Juices - **\$30/pitcher**

Fresh Orange Juice - **\$36/pitcher**

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.

Working Plated Lunch

Pre-selected 10 days in advance
Includes Fresh Baked Rolls, Iced Tea, and Chef's Choice Dessert
*\$135 setup fee will apply to buffets/stations for less than 25 guests
\$28 per person

QUINOA SALAD

Mixed Greens, Roasted Corn, Avocado, Cucumbers,
Sautéed Mushrooms, Red Onions, Crunchy Carrot Chips,
Champagne Vinaigrette

BLACKENED CHICKEN SALAD

Butter Lettuce, Candied Walnuts, Bleu Cheese,
Dried Cranberries, Champagne Vinaigrette

SALMON COBB SALAD

Mixed Greens, Feta Cheese, Bacon, Hard Boiled Egg,
Avocado, Diced Tomatoes, Asparagus, Raspberry Vinaigrette

FISH AND CHIPS

Tempura Battered Cod,
Tartar Sauce, Shoestring Fries

HERB GARDEN PASTA

Sautéed Mushrooms, Baby Vegetables, Spinach,
Creamy Tomato Sauce

Choice of Chips, Fruit or Cole Slaw for Sandwiches Below

CRISPY TOFU AND PORTOBELLO MUSHROOM SANDWICH

Avocado, Lettuce, Tomato, Spicy Aioli,
Toasted Whole Wheat Roll

GRILLED CHICKEN PANINI

Tomato, Pesto, Provolone Cheese, Bacon,
Grilled Ciabatta

STEAK SANDWICH

Horseradish, Sour Cream, Lettuce, Tomatoes,
Sourdough Bread

ENHANCED DESSERTS

\$7 per piece

Strawberry Shortcake
Mexican Chocolate Tart
Caramel Bread Pudding
Fresh Fruit and Berries Tart

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.

Plated Lunch

Pre-selected 10 days in advance - name and entrée selection must be provided

Includes Fresh Baked Rolls, Iced Tea, Hot Tea, and Coffee

*\$135 setup fee will apply to buffets/stations for less than 25 guests

\$39 per person

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, and Sliced Mushrooms
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, and Crispy Parmesan
Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, and Homemade Dressing

ENTRÉE (SELECT THREE)

Pan Seared Soy Ginger Marinated Tofu *with Roasted Herb Potatoes, Spinach, Tear Drop Tomatoes*

Pappardelle Pasta *with Steamed Baby Vegetables, Roasted Tomatoes, Shaved Parmesan*

Grilled Herb Marinated Chicken *with Baby Vegetables, Potato Medley, Lemon Infused Chicken Jus*

Pan Seared Chicken *with Roasted Vegetables Risotto Cake, Creamy Tomato Sauce*

Pan Seared Atlantic Salmon *with Dungeness Crab Risotto Cake, Pinot Noir Reduction - **add \$4 pp***

Ginger Crusted Mahi-Mahi *with Wasabi Flavored Mashed Potatoes, Ponzu Sauce - **add \$6 pp***

Grilled New York Steak *with Herb Roasted Potatoes, Demi-Glaze - **add \$8 pp – add Petite Lobster – MP***

DESSERT (SELECT ONE)

Assorted Fruit Tart with Citrus Whipped Cream

Mexican Chocolate Tart with Whipped Cream

Raspberry Marble Cheesecake with Chambord Berries

Homemade Lemon Tart with Fresh Berries

\$39 per person

Duo plate with any two proteins

\$65 per person

Cold Lunch Buffet

Cold Lunch Buffet is served with:

Garden Salad with Champagne and Raspberry Vinaigrettes
Sliced Seasonal Fruits
Belamar Chips with a Sweet and Sour Sauce
Chocolate Chip Cookies and Brownies
Iced Tea

DELI

Sliced Oven Roasted Turkey, Sliced Grilled Chicken, Smoked Black Forest Ham
Provolone, Cheddar, Muenster and Swiss Cheeses
Assorted Breads to include Ciabatta, Wheat, White and Whole Grain
Sliced Tomatoes, Butter Lettuce, Pickles, Red Onions, Olives and Condiments
\$35 per person

WRAPS AND SANDWICHES

Assorted Sandwiches to include:
Turkey Club
Tuna Sandwich
Chicken Caesar Salad Wrap
Grilled Vegetables and Avocado Wrap
Blackened Chicken Sandwich
\$37 per person

Minimum of 25ppl.

*\$135 Setup fee will apply to buffets for less than 25 guests

ENHANCEMENTS

Hummus, Pita, and Vegetables - **\$4 per person**
Homemade Chicken Noodle Soup - **\$4 per person**

Boxed Lunch

Pre-selected 10 days in advance
Individual Sandwich, Pasta Salad, Chips, Whole Fruit, Cookie, and Bottled Water or Soda
Choice of Turkey, Ham, Tuna, Chicken, or Vegetarian Sandwich
\$27 per person

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.

Hot Lunch Buffet

Includes Fresh Baked Rolls, Iced Tea, and Chocolate Chip Cookies

*\$135 setup fee will apply to buffets/stations for less than 25 guests

\$39 per person

SALAD

Mixed Greens, Tear Drop Tomatoes, Carrots, and Mushrooms—assorted vinaigrettes on the side

Baby Spinach, Walnuts, Tomatoes, Red Onions, and Feta Cheese

Butter Lettuce, Roasted Vegetables, and Goat Cheese

Potato Wedge Salad, Celery, Carrots, Peas, and Whole Grain Mustard

Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, and Green Beans

Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola

Caesar, Romaine Heart, Garlic Herb Croutons, and Homemade Dressing

ENTRÉES

Grilled Marinated Chicken Breast with Herb Cream Sauce

Chicken or Beef Fajitas served with Tortillas

Chicken Parmesan with Marinara Sauce

Stir Fried Chicken or Beef

Ricotta Cheese Tortellini with Wild Mushrooms

Vegetable Lasagna

Grilled Salmon with Cajun Cream - *add \$2*

Pan seared Mahi-Mahi with Soy Ginger Marinade - *add \$3*

Grilled New York Steak with Demi-Glaze - *add \$4*

PICK ONE

Choice of One Salad and One Entree

Chef's Choice of One Starch and Seasonal Vegetables

\$39 per person

PICK TWO

Choice of Two Salads and Two Entrees

Chef's Choice of one Starch and Seasonal Vegetables

\$43 per person

ENHANCEMENTS

Hummus, Pita, and Vegetables - **\$4 per piece**

Homemade Chicken Noodle Soup - **\$4 per piece**

Fruit Skewers - **\$5 per piece**

Fruit and Berries Tart - **\$5 per piece**

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.

Breaks

STATIONS

Choice of 3 - \$15

Choice of 4 - \$19

BRUNCH ME

Fresh Sliced Fruit

Whole Fruit

Fruit Skewers

Kellogg's Cereal Bars

Assorted Yogurt

Granola and Berries Parfait

SNACK TIME

Vegetable Crudités

Cheese Platter

Tortilla Chips, Salsa, Guacamole

Trail Mix

Assorted Popcorn

Spinach and Artichoke Dip

Belamar Chips with Sweet and Sour Dip

SWEET TOOTH

Chocolate Chip Cookies

Mini Cup Cakes

Chocolate Fondue and Dippables

Candy Bars

Brownies

Root Beer Floats

a la carte

Chocolate Chip Cookies **\$36 per dozen**

Brownies **\$36 per dozen**

Belamar Chips, Sweet and Sour Sauce **\$6 per person**

Premium Coffee Bean Brewed Coffee or Decaffeinated Coffee **\$63 per gallon**

Tea Forte Assorted Herbal Teas **\$63 per gallon**

Still or Sparkling VOSS Water **\$6 each**

Iced Black Tea **\$45 per gallon**

Lemonade **\$45 per gallon**

Red Bull **\$6 each**

Bottled Water **\$4 each**

Assorted Soft Drinks **\$4 each**

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.

Fray Passed Hors d'oeuvres

CHILL

Heirloom Tomato, Basil, Fresh Mozzarella on Crostini
Sesame Crusted Tofu on a Sliced Cucumber, Spicy Aioli
Hummus, Roasted Pepper Medley, on Toasted Pita
Goat Cheese and Vegetables Crostini
\$4 per piece

Grilled Asparagus and Artichoke, Burrata Cheese Crostini, Balsamic Drizzle
Grilled Pickled Shrimp, Cocktail Sauce
Blackened Chicken, Guacamole, Cilantro on a Tortilla Crisp
Smoked Salmon, Cream Fraiche and Caviar on Potato Crisp
Seared Ahi, Avocado, Cucumber Slice, Pickled Ginger
Spicy Ahi Tartar, Cucumber Slice, Avocado, Cilantro
Mini Vietnamese Shrimp Roll, Cashew Sauce
\$5 per piece

WARM

Spinach and Feta Cheese Puffs
Fig, Strawberry and Brie Puff Pastry
Caramelized Onions, Blue Cheese and Pear on Puff Pastry
Apple and Brie Empanada, Fig Jam
Herbed Goat Cheese Stuffed Mushroom
Grilled Chicken Skewer, Thai Peanut Sauce
\$4 per piece

Mozzarella Stuffed Meat Ball, Tomato Cream
Mini Burger, Bacon, Gruyere Cheese
Mini Crab Cakes, Spicy Aioli
Salmon Burger, Mint Yogurt
Grilled Salmon Skewer, Sweet and Sour Sauce
Cilantro Rub Grilled Shrimp on Sugar Cane Skewer
Lamb Meat Balls, Mint Pesto
Mini Filet Mignon Wellingtons
\$5 per piece

Dinner

Pre-selected 10 days in advance - name and entrée selection must be provided

Includes Fresh Baked Rolls, Iced Tea, Hot Tea, and Coffee

*\$135 setup fee will apply to buffets/stations for less than 25 guests

\$53 per person

PLATED DINNER

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, Sliced Mushrooms

Quinoa, Baby Spinach, Walnuts, Tomatoes, Feta Cheese

Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, Crispy Parmesan

Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola

Caesar, Grilled Romaine Heart, Garlic Herb Crostini, Homemade Dressing

ENTRÉE (SELECT THREE)

Sesame Crusted Tofu - *Ginger Roasted Sliced Potatoes, Tear Drop Tomatoes*

Pan Seared Gnocchi - *Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil*

Grilled Herb Marinated Chicken - *Vegetables and Potato Medley, Lemon Infused Chicken Jus*

Brie and Asparagus Stuffed Chicken Breast - *Garlic Mashed Potatoes, Roasted Tomato Sauce*

Pan Seared Chicken - *Roasted Vegetables Risotto Cake, Creamy Shrimp Sauce*

Pan Seared Atlantic Salmon - *Dungeness Crab Risotto Cake, Pinot Noir Reduction*

Pan Seared Alaskan Halibut - *Red Pepper Risotto Cake, Sautéed Mushrooms, Four-Citrus Sauce*

Add \$4 per person

Grilled New York Steak - *Herb Roasted Potatoes, Pesto Rubbed Grilled Tomato, Demi-Glaze*

Add \$5 per person

Grilled Filet Mignon - *White Truffle Mashed Potatoes, Grilled Asparagus, Baby Carrots, Demi-Glaze*

Add \$12 per person

Add Petit Lobster - Market Price

DESSERT (SELECT ONE)

Assorted Fruits and Berries Tart, Citrus Whipped Cream

Mexican Chocolate Tart with Whipped Cream

Raspberry Marble Cheesecake, Chambord Berries

Homemade Lemon Tart with Fresh Berries

Chef's Selections of Cheeses and Seasonal Fruit Plate

\$53 per person

Duo plate with any two proteins

\$69 per person

Dinner Buffet

Includes Fresh Baked Rolls, Seasonal Vegetables, Iced Tea, Hot Tea, and Coffee
*\$135 setup fee will apply to buffets/stations for less than 25 guests

BASIC

Choice of One Salad
Choice of One Accompaniment
Choice of Two Entrées
Choice of One Dessert
\$55 per person

PREMIER

Choice of Two Salads
Choice of Two Accompaniments
Choice of Three Entrées
Choice of Two Desserts
\$63 per person

SALAD

Mixed Greens, Tear Drop Tomatoes, Carrots, Mushrooms
Quinoa, Baby Spinach, Walnuts, Tomatoes, Red Onions, Feta Cheese
Butter Lettuce, Roasted Vegetables, Goat Cheese
Potato Wedge Salad, Celery, Carrots, Peas, Whole Grain Mustard
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Caesar, Romaine Heart, Garlic Herb Croutons, Homemade Dressing

ENTRÉE

Lemon Chicken with Capersauce
Pan Seared Chicken Breast, Roasted Onions and Tomato Sauce
Grilled Chicken Breast, Herb Cream Sauce
Sun-Dried Tomatoes Penne, Pesto Sauce
4 Cheese Raviolis, Sautéed Mushrooms, Creamy Tomato Sauce
Ricotta Cheese Tortellini, Wild Mushrooms and Spinach
Pan Seared Potato Gnocchi, Tear Drop Tomatoes and Vegetables
Pan seared Mahi-Mahi, Citrus Reduction
Grilled Salmon, Ponzu Sauce
Beef Stew, Roasted Potatoes, Carrots, Celery, Peppercorn Demi-Glaze
Grilled New York Steak, Cream Fraiche and Demi-Glaze
\$69 per person

ACCOMPANIMENTS

Jasmine Rice (*Herbs, Wild, Mexican Asian Fried*)
Herb Roasted Potatoes Wedges
Parmesan Roasted Red Skin Potatoes
Mashed Potatoes (*Plain, Garlic, Wasabi or Pesto*)
Baked Mac and Cheese
Baked Au Gratin Potatoes - **add \$2 per person**
Wild Mushrooms Risotto - **add \$2 per person**

DESSERT

Fruits and Berries Tart
Flourless Chocolate Ganache Cake
Mexican Chocolate Tart
Raspberry Marble Cheesecake
Homemade Lemon Tart with Fresh Berries
Cappuccino Mousse Cake
White Chocolate Cheesecake
Tiramisu

ENHANCEMENTS

Hummus, Pita, and Vegetables - **\$4 per person**
Homemade Chicken Noodle Soup - **\$4 per person**

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.

Reception

ALL STATIONS WILL BE CONTINUALLY REPLENISHED FOR UP TO A TWO-HOUR DURATION

FRESH FRUIT

Sliced Seasonal Fruits and Berries Platter

Small, serves 25 - \$200

Medium, serves 50 - \$350

Large, serves 75 - \$475

CHEESE

Imported and Domestic Cheese Platter
To Include Gorgonzola, Gruyere, Boursin,
Mozzarella, Muenster, Smoked Gouda,
Cheddar, Swiss, Brie and Goat Cheeses

Small, serves 25 - \$250

Medium, serves 50 - \$400

Large, serves 75 - \$525

CHARCUTERIE

Thin-sliced Meat Platter
To Include Prosciutto, Coppa, Salami,
Pancetta
Served with assorted crackers, mustard,
cocktail onions & cetriolini pickles

Small, serves 25 - \$300

Medium, serves 50 - \$550

Large, serves 75 - \$750

VEGETABLE

Choice of Vegetables Crudité or Roasted
Platter

Small, serves 25 - \$225

Medium, serves 50 - \$375

Large, serves 75 - \$500

SEAFOOD

Oysters, Shrimp Cocktail, Crab Claws
Served with Assorted Sauces and
Mignonettes

Small, serves 50 - \$850

Medium, serves 75 - \$1,125

SUSHI & TEMPURA

Assorted Sushi Rolls
To Include California Rolls, Spicy Tuna, Salmon
and Vegetarian

Small, serves 25 - \$375

Medium, serves 50 - \$700

Large, serves 75 - \$900

Action Stations

One chef per station is required, up to 50 guests
\$135 Service fee per chef

TEX MEX

Sautéed to Order: Chicken, Beef and Shrimp Fajitas
Assorted Tortillas, Guacamole, Salsa,
Cheese and Sour Cream, Rice and Beans
\$22 per person

GRILLING OUT

Grilled to Order: Beef, Chicken, Shrimp and Vegetables
Pita Bread
Sauces: Demi-Glaze, Lemon Cream, Spicy Aioli, and Cucumber Yogurt
\$24 per person

LITTLE ITALY

Ricotta Cheese Tortellini, Cavatappi and Penne Pastas
Sauces: Tomato Cream, Marinara & Basil Pesto
Shrimp, Sausage, Grilled Chicken and Fresh Vegetables
Served with Parmesan Cheese and Herbed Garlic Bread
\$25 per person

WOK

Chicken, Beef, Tofu and Shrimp Stir Fry
Sautéed to Order with Asian Vegetables, Coconut Rice and Noodles
Served in Chinese Take-Out Boxes
\$21 per person

CREAMY RISOTTO

Shrimp, Shredded Roasted Beef and Chicken,
Broccoli, Sautéed Mushrooms, Asparagus, Sweet Peas, Country Ham,
Roasted Vegetables, Topped with Parmesan Cheese and Fresh Herbs
\$20 per person

MINI BURGER

Grilled to Order: Beef, Chicken, Salmon
Served with Assorted Toppings and Sauces: Caramelized Onions,
Bacon, Cheeses, Lettuce, Tomato, BBQ Sauce, Spicy Aioli,
Cucumber Yogurt, Mayo, Mustards
\$25 per person

BACK YARD SALAD

Mixed Greens, Spinach and Romaine Lettuce
Assorted Dressings and your choice of 10 items:
Grilled Chicken, Turkey, Tofu, Ham, Cheddar Cheese, Fresh Mozzarella,
Bleu Cheese, Goat Cheese, Feta Cheese, Parmesan Cheese, Roasted Beets, Vegetables,
Raw Mushrooms, Sautéed Mushrooms, Tomatoes, Carrots, Hearts of Palm, Green Beans,
Mandarin Oranges, Strawberries, Avocado, Baby Zucchini and Squash, Cucumber, Walnuts, Cashews, Almonds, Dry
Cranberries, Red Onions, Sautéed Corn, Boiled Eggs
\$22 per person

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.

Dessert

DESSERT STATIONS

One chef per station is required, up to 50 guests
\$135 Service fee per chef

CREPES

Chef Required

Crepes Made to Order with Assorted Toppings:
Nutella, Caramel, Raspberry and Chocolate Sauces, Caramelized Bananas,
Cinnamon Apples, Strawberries, Almonds, Walnuts, Chocolate Chips,
Fresh Whipped Cream, Vanilla Ice Cream

\$17 per person

BANANAS FOSTER

Chef Required

Bananas Foster Made to Order
Brown Sugar Sauce with Cinnamon, Dark Rum and Banana Liqueur
Served with Vanilla Ice Cream

\$19 per person

CHOCOLATE FOUNTAIN

Attendant Required

Choice of Dark, Milk or White Chocolate, served with assorted dippables:
(SELECT FOUR)

Bananas, Strawberries, Melons, Pineapple, Brownies,
Rice Krispy's, Pretzels, Marshmallows, Cookies

\$19 per person

CANDY STORE

Pick One Color:

White, Black, Silver, Gold, Pink, Orange, Yellow, Green, Blue, Purple, Brown, Assorted
Or

Pick Your Own Candies (SELECT 7):

Jelly Beans, Swedish Fish, M&M, White or Dark Chocolate Pretzels, Malt Balls, Meringue, Gummy Bears, Sour
Gummy Worms, Lollipops, Reese's Pieces, Kit Kat, Taffy, Life Savers, Twizzlers, Skittles, Pop Rocks, Kisses,
Starburst, Raisinets, Sour Heads

\$15 per person

MINI DESSERTS

Mini Fresh Fruit Tart

Assorted Mini Cup Cakes

Grand Marnier Chocolate Mousse Cup

Chocolate Dipped Strawberries

Pumpkin Mini Cake

Lemon Bar

Raspberry Chambord Mousse Cup

Maple Ricotta Cheese Filled Cannoli

Peanut Butter and Chocolate Brownie Square

Chocolate Covered Banana and Marshmallows

Mini Skewer

Cheesecake Pops

3 selections - \$17 per person; 4 selections - \$19 per person; 5 selections - \$21 per person

Young Adults

YOUNG ADULT BUFFET

*\$135 Setup fee will apply to buffets for less than 25 guest

LUNCH

Two Entrees
Two Accompaniments
\$43 per person

DINNER

Two Entrees
Three Accompaniments
\$47 per person

ENTRÉE

Grilled Hamburger
Hot Dogs
Chicken Fingers
Cheese and Pepperoni Mini Pizzas
Chicken OR Beef Kabobs
Chicken OR Beef Tacos, served with Hard Shell Tortillas
Spaghetti and Meat Balls, Marinara Sauce
Cheese Ravioli, Marinara Sauce

ACCOMPANIMENTS

Tortilla Chips and Salsa
Cheese Quesadillas
French Fries
Onion Rings
Sweet Potato Fries
Mac and Cheese
Belamar Chips and Dip
Vegetable Crudité with Ranch Dip
Fresh Fruit Salad
Mixed Greens, Carrots, Tomatoes and Ranch Dressing

ICE CREAM BAR

Chocolate and Vanilla Ice Creams
Chocolate and Caramel Sauces, M&M, Oreo Cookies, Chocolate Chip Cookies, Rainbow Sprinkles, Whipped Cream and Cherries
Ice Cream Bar Enhancements - Root Beer Floats, Fresh Bananas, Strawberry Topping - **\$2 each per person**

ENHANCEMENTS

Passed Hors D' oeuvres
Fruit Skewers
Baked Mac and Cheese Bites
Meat Balls and Cheese Sauce
BBQ Chicken Skewers
Chicken Quesadilla Pockets
\$4 per piece

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.

Afternoon Tea

*\$135 Setup fee will apply to buffets for less than 25 guest
\$33 per person

MINI SANDWICHES

Curry Chicken, Celery Herb Mayo, Butter Croissant
English Cucumber, Mint Cream Cheese, Black Sesame Seed Wheat Toast
Roasted Turkey, Cranberry Spread, Toasted Brioche
Smoked Salmon, Dill Cream Cheese, Bagel Chips
Egg, Watercress, Ciabatta

SWEET THOUGHTS

Orange Scone
Assorted Jam and Honey Butter
Mini Fruit Tart
Chocolate Covered Strawberries
Raspberry Mousse Cup
Lemon Squares

ENHANCEMENTS

Bottomless Mimosas - **\$14/per person**
Orange Juice - **\$36/pitcher**
Premium Coffee Bean - **\$63/gallon**
Sparkling Water - **\$6/bottle**

All prices are subject to service charge and tax, based on the date of event
Prices are subject to change and market availability.