

Continental Breakfast

(Minimum 10 people)

La Petite Continental

Choice of Two Juices: Cranberry,
Orange, Grapefruit, Apple, or Tomato
Fresh Sliced Fruit, Assorted Pastries
Coffee, Decaffeinated Coffee, Hot Tea
\$9.95

Grand Vineyard Continental

Choice of Two Juices: Cranberry,
Orange, Grapefruit, Apple, or
Tomato
Danish, Bagels, Breakfast Breads, Sliced
Fresh Sliced Fruit, Assorted Dry Cereals,
Milk, Coffee, Decaffeinated Coffee,
Hot Tea
\$12.95

Breakfast Buffets

(Minimum 30 people)

La Petite Breakfast Buffet

Choice of Two Juices: Cranberry,
Orange, Grapefruit, Apple, or Tomato
Crispy Smoked Bacon, Sausage Patties,
Cheddar Scrambled Eggs, Hash Browns,
Fresh Sliced Fruit, Assorted Pastries,
Milk, Coffee, Decaffeinated Coffee, Hot
Tea
\$16.95

Grand Vineyard Breakfast Buffet

Choice of Two Juices: Cranberry,
Orange, Grapefruit, Apple, or Tomato
Crispy Smoked Bacon, Sausage Patties,
Biscuits and Gravy, Cheddar Scrambled
Eggs, Hash Browns, Fresh Sliced Fruit,
Assorted Pastries, Bagels, and Breakfast
Breads, Assorted Dry Cereals, Milk,
Coffee, Decaffeinated Coffee, Hot Tea
\$17.95

A \$50.00 charge applies to all unsatisfied minimums. Please note, a 20% service charge and applicable sales and town tax will be added to all food and beverage orders. Menu prices are subject to change.

Plated Lunches

(Minimum 30 people)

All plated lunches are served with house salad and raspberry vinaigrette, Chef's choice of starch and vegetable, assorted rolls and butter, coffee, decaffeinated coffee, tea, and water.

Desserts priced separately.

Grilled Chicken Alfredo

Tender Grilled Chicken Breast Sliced and Served over a Bed of Fettuccine with Alfredo Sauce and Parmesan Cheese, alongside an Italian Vegetable Medley

\$13.95

Baked Tilapia

With a Lemon Dill Vin Blanc (White Wine Sauce accented with Lemon and Fresh Dill)

\$13.95

Cobb Salad

Mixed Greens Topped with Grilled Chicken, Bacon, Egg, Tomato, Avocado, Bleu Cheese, and Dijon Balsamic Vinaigrette Dressing

\$13.95

Vegetable or Meat Lasagna

Traditional four Cheese Lasagna with either Italian Sausage or Fresh Vegetables

\$14.95

Chicken Picatta

Tender Chicken Breast topped with Traditional Picatta Sauce of Capers, Butter, with Lemon Juice and Fresh Herbs, served with Rice Pilaf and Seasonal Vegetables

\$14.95

Brandy Smoked Pork Loin

Pork Loin Medallions Glazed with Chateau Thomas Brandy and Maple Syrup

\$14.95

Beef Tenderloin Kabobs

Drizzled with Chateau Thomas Merlot Reduction Served Over Rice and Sautéed Vegetables

\$14.95

A \$50 charge applies to all unsatisfied minimums. Please note, a 20% service charge and applicable sales and town tax will be added to all food and beverage orders. Menu prices are subject to change.

Build-A-Buffer Lunch

Includes Chef's choice of two vegetables and Chef's choice of dessert
All buffet lunches include coffee, decaffeinated coffee, iced tea, water, rolls, and butter
(Minimum 30 people)

Choice of Two Salads:

Tossed Garden Salad
Vegetable Crudités with Dip
Caesar Salad
Mozzarella Tomatoes with Balsamic and Fresh Herb Vinaigrette with Shaved Red Onions
and Pepperoncini
Seasonal Fresh Fruit Salad
Pasta Salad
Cole Slaw

Choice of Two Entrees

\$16.95

Choice of Three Entrees

\$18.95

Slow Roasted Turkey Breast
Peach Glazed Pork Loin
Tuscan Chicken
Grilled Creole Chicken Breast
Flame Broiled Salmon with Herb Butter
Roast Beef with Cabernet Wine Sauce
Meat or Vegetable Lasagna

Choice of One Starch:

Rice Pilaf
Roasted Garlic Mashed Potatoes
Herb Buttered Red Skin Potatoes
Buttered Pasta

A \$50.00 charge applies to all unsatisfied minimums. Please note, a 20% service charge and applicable sales and town tax will be added to all food and beverage orders. Menu prices are subject to change.

Theme Lunches

All theme lunches are served with coffee, decaffeinated coffee, iced tea, water,
rolls and butter.
(Minimum of 30 people)

Power Lunch

Garden Salad, Fruit Salad, Choice of Soup, Petite Sandwiches, Cookies, and Brownies
(Soup choices are: Chicken Velvet, Vegetable, French Onion, Beef Barley, Tomato
Parmesan, Broccoli Cheddar, Leek and Potato)
\$14.95

Mexican Buffet

Soft and Hard Shell Tacos, Tortilla Chips, Fajitas, Refried Beans, Ground Beef, Grilled
Peppers and Onions, Grilled Chicken, Lettuce, Diced Tomatoes, Shredded Cheese,
Chopped Onions, Salsa, Pico de Gallo, Guacamole, and Sour Cream, and Chef's Choice of
Dessert
\$16.95

Deli Buffet

Sliced Ham, Sliced Turkey, Sliced Roast Beef, with your choice of two salads: Garden
Salad, Cole Slaw, Potato Salad, Pasta Salad, or Fruit Salad. Along with American, Swiss,
and Cheddar Cheese Slices, Assorted Sandwich Breads, Relish Tray to include Sliced
Tomatoes, Sliced Onions, Lettuce and Sandwich Condiments, Cookies, and Brownies
\$16.95

Italian Buffet

Caesar Salad, Meat or Vegetable Lasagna, Italian Sausage, Baked Chicken Ziti, Italian
Green Beans, Garlic Bread, and Chef's Choice of Dessert
\$17.95

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and town tax will be added to all food and beverage orders. Menu prices are subject to change.

Theme Lunches

All theme lunches are served with coffee, decaffeinated coffee, iced tea, water, rolls and butter.
(Minimum of 30 people)

Home Style Buffet

Garden Salad with Two Dressings, Mustard Potato Salad, Fried Chicken, Choice of Roast Beef or Ham, Country Style Mashed Potatoes and Gravy, Green Beans, Fresh Seasoned Vegetable Medley, Rolls and Butter, Gewurztraminer Apple Crisp, and Cherry Cobbler made with Chateau Thomas Brandy.
\$18.95

Cajun Buffet

Garden Salad with Two Dressings, Chef Gulesian's Homemade Shrimp Gumbo, Chef Gulesian's Spicy Potato Salad, Red Beans and Rice, Chicken and Sausage Jambalaya, Creole Chicken or Pork Loin, Zucchini and Peppers, Green Beans, Corn Bread, Rolls and Butter, and Assorted Cobblers
\$20.95

Boxed Lunches

All boxed lunches include pasta salad, chips, a pickle spear, whole fruit, cookie or brownie, soda, appropriate condiments, napkin, plastic ware, and wet nap.
(Minimum of 30 people)

Vegetarian Wrap

Red Leaf Lettuce, Roasted Red, Green, and Yellow Peppers, Onion, Smoked Gouda and Provolone, Sundried Tomato Vinaigrette in a Tomato Tortilla
\$14.95

Smoked Turkey and Swiss or Shaved Honey Ham and Swiss

Served with Lettuce, Tomato, and Onion on a Kaiser Roll
\$16.95

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Hors D'oeuvres

Cold Hors D'oeuvres

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| Chocolate Covered Strawberries | \$75 per 50 |
| Artichoke Leaves with Goat Cheese and Sundried Tomatoes | \$150 per 100 |
| Cherry Tomatoes Stuffed with Hummus | \$150 per 100 |
| Salami Coronets | \$150 per 100 |
| Petite Sandwich Tray | \$175 per 100 |
| Bruschetta | \$2.50 per person |
| Vegetable Crudites with Dip | \$3.95 per person |
| Domestic Cheese Tray | \$3.95 per person |
| Fresh Fruit Display | \$4.25 per person |
| Domestic and Imported Cheese Tray | \$4.50 per person |
| Shrimp Display with Cocktail Sauce and Lemon Wedges | \$250 per 100 |
| Smoked Salmon Display | \$165 serves 30 |

Hot Hors D'oeuvres

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| Cocktail Franks | \$110 per 100 |
| Meatballs (Marinara, Swedish, or BBQ) | \$125 per 100 |
| Chicken Sesame Satay | \$145 per 100 |
| Buffalo Chicken Wings with Bleu Cheese | \$150 per 100 |
| Asparagus Wrapped in Prosciutto | \$150 per 100 |
| Chicken Quesadillas with Salsa | \$165 per 100 |
| Stuffed Mushrooms with Boursin Cheese | \$170 per 100 |
| Spanikopita | \$180 per 100 |
| Scallops Wrapped in Bacon | \$235 per 100 |
| Apricot Glazed Brie in Croute | \$150 serves 50 |

Carving Stations

All Stations Served with Rolls and Appropriate Condiments

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| Honey Glazed Ham (Serves 60) | \$225 |
| Herb Roasted Beef Tenderloin (Serves 25) | \$190 |
| Herb Crusted Prime Rib (Serves 30) | \$250 |
| Oven Roasted Turkey Breast (Serves 35) | |
| Served with Creole Sauce and Cranberry Orange Relish | \$145 |
| Dijon and Herb Glazed Pork Loin (Serves 25) | \$130 |

Attendant fee for carving station: \$35 for first hour and \$20 each additional hour

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Plated Dinners

Plated meals are limited to a minimum of 30 and a maximum of 100 people. An additional \$3.00 per person will be added for parties over 100.

All plated dinners are served with house salad and raspberry vinaigrette, Chef's choice of starch and vegetable, assorted rolls and butter, coffee, decaffeinated coffee, tea, and water.

Desserts priced separately.

Tuscan Chicken

A Boneless Breast of Chicken Lightly Seasoned, Topped with a Cream Sauce of Sundried Tomatoes, Fresh Herbs, and Chateau Thomas Muscat Canelli, Sprinkled with Parmesan

Cheese
\$17.95

Peach Glazed Pork

Tender Medallions of Pork Loin, Glazed with a Sauce of Peaches and Chateau Thomas Fleur d'Peche

\$17.95

Herb Buttered Atlantic Salmon

A Hand Cut Filet of Atlantic Salmon Seasoned with Fresh Herbs Topped with Lemon Dill

Butter
\$21.95

Herb Crusted Prime Rib with Au Jus

Tender Rib of Beef Rubbed with Fresh Herbs and Slow Roasted to Perfection. Served with Au Jus and a Side of Horseradish

\$25.50

Filet Mignon

A Hand Cut Choice Beef Filet, Flame Broiled and Served with Chateau Thomas Bordeaux Wine Sauce

\$29.50

A \$50.00 charge applies to all unsatisfied minimums. Please note, a 20% service charge and applicable sales and town tax will be added to all food and beverage orders. Menu prices are subject to change.

Build-A-Buffer Dinner

All dinner buffets include coffee, decaffeinated coffee, iced tea, water, rolls, and butter.
Desserts priced separately.
(Minimum 30 people)

Choice of Two Salads:

Tossed Garden Salad
Vegetable Crudités with Dip
Pasta Salad
Caesar Salad

Mozzarella Tomatoes with Balsamic and Fresh Herb Vinaigrette with Shaved Red Onions
and Pepperoncini

Choice of Two Vegetables:

Green Beans Amandine
Honey Glazed Baby Carrots
Steamed Broccoli
Seasonal Medley
Corn O'Brien

Choice of One Starch:

Rice Pilaf
Roasted Garlic Mashed Potatoes
Herb Buttered Red Skin Potatoes
Buttered Pasta

Choice of Two Entrees:

\$20.95

Choice of Three Entrees:

\$25.95

Pineapple Pecan Glazed Ham
Slow Roasted Turkey Breast
Meat or Vegetable Lasagna
Pork Medallions Chasseur
Creole Pork Loin
Chicken Parmesan
Roast Beef with Cabernet Wine Sauce
Pepper Steak
Golden Roast Chicken
Tuscan Chicken
Flame Broiled Salmon with Herb Butter
Baked Tilapia

A \$50.00 charge applies to all unsatisfied minimums. Please note, a 20% service charge and applicable sales and town tax will be added to all food and beverage orders. Menu prices are subject to change.

Desserts

Dessert Buffet Assortment

Includes Assorted Fruit Cheesecake, Brownies, Assorted Cookies, Petits Fours, and
Chocolate Cake
\$6.95 per person
(Minimum 30 people)

Cheesecakes

New York
Old Fashioned Creamy
White Chocolate
Strawberry Swirl
Fruitstand (Includes Strawberry, Raspberry, Peach, and Apple Strudel)
\$5.25 per person

Cakes and Pies

Carrot Cake
Black Forrest Cake
Cherry Pie
Banana Cream Pie
Chocolate Cream Pie
Lemon Cake
3-D Chocolate Cake
Carmel Apple Pie
Black Tie Mousse Cake
Neapolitan Layer Cake
Chocolate Peanut Butter Layer Cake
Chocolate Chambord
White Chocolate Raspberry Torte
\$5.95 per person

Stand-up Riesling Strawberry Shortcake

\$3.95 per person

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A la Carte Menu

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| House Coffee (Regular or Decaf)..... | \$22.00 per gallon |
| Mosac Italian Roast Premium Coffee (Regular or Decaf)..... | \$25.00 per gallon |
| Hot Tea or Iced Tea..... | \$18.00 per gallon |
| Lemonade or Fruit Punch..... | \$18.00 per gallon |
| Sodas (Coke, Diet Coke, Sprite 20 oz bottles)..... | \$2.00 each |
| Bottled Water (20 oz bottles)..... | \$2.25 each |
| Cookies..... | \$24.00 per dozen |
| Brownies..... | \$24.00 per dozen |
| Basket of Pretzels, Popcorn or Potato Chips..... | \$7.00 per pound |
| Chips and Salsa..... | \$3.95 per person |
| Mixed Nuts..... | \$15.00 per pound |
| Bagels (Sliced w/Cream Cheese on the side)..... | \$26.00 per dozen |
| Muffins or Danish..... | \$24.00 per dozen |
| Breakfast Breads or Coffee Cake (12 slices)..... | \$25.00 per loaf |
| Spinach and Artichoke Dip with Pita Chips..... | \$4.95 per person |

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