

Union
Bluff

Meeting House

Thank you for considering the Union Bluff Meeting House for your upcoming event. We will be happy to work with you to ensure all your needs are met. Included in the following pages are our menu offerings, site information, and general policies. Please read through this information carefully, and should you have any questions, please feel free to contact us.

Policies

Room rental fee: Grand Ballroom accommodates up to 250 guest, Breakwater Room accommodates up to 80 guests, Edgemere Room accommodates up to 60 guests, and the Surf Breaker Room accommodates up to 25 guests. A room rental fee may apply; please inquire with our Event Coordinator.

Deposits: The room fee amount, at a minimum of \$500 upon signing of contract, one month out 75% of the estimated food and beverage, final due 10 days prior. A major credit card is required to be on file for any additional charges that may be incurred. All deposits are non-refundable. Dates are not guaranteed until a signed contract with deposit is received.

Food and Beverage Minimums: There may be a food and beverage minimum for the event; please inquire with our event Coordinator. Outside food and beverage items are not permitted with the exception of certain vendor supplied items that cannot be provided on-site.

Additional Requirements: Any event going past 8 pm may require the booking of all eight rooms above the function hall, based on availability. A final guest count is due 10 days prior to the event date and needs to include any vendor meals. Final charges are based on the final guest count or the number of guests served, whichever is greater.

Cancellations: Any cancellations must be made 3 months prior to avoid full payment. All deposits are non-refundable.

Pricing: All food and beverage items carry a 7% Maine State Sales Tax and a 20% Service Fee. Pricing is subject to change.

Décor: You are welcome to bring in any décor that is completely removable without damage to the facility or property. All décor must comply with safety codes established by the Town of York. All items brought in must be removed at the end of the event; any additional labor required for cleaning and/or removal will carry an additional fee.

Parking: From May to October, any guest attending an event at the Meeting House must park in our remote lot located .3 of a mile from here. Shuttle transportation or valet service can be arranged for an additional fee. Any guests staying in the hotel can park on-site.

Hotel Rooms: Hotel rooms may be blocked in advance for your guests. All hotel rooms are subject to the policies of the Union Bluff Hotel.

PACKAGES

THE FAIRMONT

~Choice of one plated and two passed hors d'oeuvres:

Vegetable Spring Rolls

Chicken Salad Endive

Swedish Meatballs

Teriyaki Chicken Bites

Vegetable Platter

Cheddar Cheese and

Cracker Display

~House Salad

~One Entrée:

(for a choice of two entrees, add \$2)

Thyme Marinated Hanger

Steak

Chicken Marsala

Chicken or Veal Parmesan

Roasted Pork Loin

Dill Salmon

~Coffee and Tea

~ Dessert of Apple Crisp

\$49 per person

THE CONCORDVILLE

~Choice of two plated and three

passed hors d'oeuvres:

Cheese and Cracker Platter

Fruit Platter / Vegetable Platter

Thyme Cured Beef Canape

Wild Mushroom Petit Quiche

Mini Crab Cakes

Scallops wrapped in Bacon

Chicken Satay with Peanut Sauce

Mini Beef Wellington

Fried Artichoke Hearts stuffed

with Goat Cheese

Pulled Pork Cannoli

~Choice of one:

New England Clam Chowder OR

House Salad

~Choice of two entrees:

Roast Prime Rib of Beef

Roasted Pork Loin

Seafood Stuffed Haddock

Salmon Cabernet

Seafood Stuffed Chicken

Chicken Cordon Bleu

~Cocktail service of

House Red and White Wine

during Dinner

~Coffee and Tea

~ Dessert of Blueberry Pie A la

Mode

\$75 per person

THE ATLANTIC

~Choice of two plated and three

passed hors d'oeuvres:

Jumbo Shrimp Cocktail

Oysters on the Half Shell

Scallop Ceviche

Crab Stuffed Cherry Tomatoes

Scallops wrapped in Bacon

Sweet Potato and Coconut

Chicken Skewer

Imported Cheese & Cracker Platter

Vegetable Crudite

Fresh Fruit Display

Baked Brie

~One Hour Open Bar

~Champagne Toast

~Choice of Soup or Salad

~Intermezzo

~Choice of three Entrees:

Surf and Turf

Roasted Filet Mignon

Seafood Fra Diavolo

Pecan Encrusted Salmon

Mozzarella & Herb stuffed

Chicken Roulade

Rack of Lamb

~Coffee and tea service

~ Assortment of Dessert Bars

\$99 per person



NEW ENGLAND CLAMBAKE

Traditional clambake includes:

New England Clam Chowder

House Salad

Steamers

Corn-on-the-Cob

Steamed New Potatoes

1 ¼ pound Steamed Lobster


Served with fresh drawn butter and dinner rolls

\$ 42 per person

Choice of BBQ Chicken in place of lobster—

\$45 per person

(Clambake is not available in addition to other menu selections)



DINNER BUFFET

Includes dinner rolls and butter, coffee and tea

Soup and Salad

Please choose two of the following:

New England Clam Chowder / Roasted Vegetable

Chicken Tortellini

Classic House Salad / Caesar Salad

Side Dishes

Please choose three of the following:

Roasted Red Potatoes / Twice Baked Potatoes

Rice Pilaf

Seasonal Vegetable Medley / Green Beans Almandine

Maple Glazed Carrots

Entrees

Please choose two of the following:

Chicken Marsala / Baked Stuffed Chicken

Baked Stuffed Haddock / Dill Salmon

Roasted Pork Loin

Vegetable Lasagna

Dessert

Please choose one of the following:

Apple Crisp a la Mode / Carrot Cake

Bread Pudding / Bourbon Street Pecan Pie

\$48 per person

CARVING STATIONS

Stations accompanied by dinner rolls

Tenderloin of Beef

Served with a Béarnaise sauce and a horseradish cream sauce

*\$12 per person**

Pork Steamship

Leg of Pork with hot and spicy mustard

*\$10 per person**

Virginia Baked Ham

Honey glazed and served with a whole grain mustard

*\$7 per person**

Oven Roasted Turkey

Served with a cranberry sauce and traditional gravy

*\$8 per person**

STATIONS CONTINUED...

PASTA

*Please choose two pasta selections,
And two sauce selections, garlic bread and Parmesan cheese
\$9 per person**

Pastas:

Penne ~ Rotini ~ Cheese Tortellini ~ Linguini

Sauces:

Alfredo ~ Bolognese Sauce ~ Tomato Basil
Cheese ~ Pesto ~ Roasted Tomato

STIR FRY

*Beef, Chicken, Maine Shrimp, tofu, carrots, knappa cabbage, broccoli,
baby corn and water chestnuts
\$10 per person**

*Add Fried Rice and Lo Mein \$13 per person**

RISOTTO

*Choose 2 of the following:
Black Truffle ~ Chive ~ Mushroom
Cheese and Rosemary ~ Chocolate
\$8 per person **

*Upgrade of: Asparagus and Crab ~ Lobster
Additional \$6 per person**

MASHED POTATO BAR

*House made mashed potatoes served in a mini-martini glass with toppings bar of:
Bacon, broccoli, cheese, sour cream, chives and mushroom gravy
\$6 per person **

**All specialty stations require a uniformed chef at an additional charge of \$50 per chef*

HORS D'OEUVRES

All items are served in displays of 50

COLD SELECTIONS

Jumbo Shrimp Cocktail \$175

Maine Lobster Cocktail \$500

Medallions of meat and claws

Thyme cured Beef Canape \$120

Avocado and Goat Cheese Crostini \$100

Chicken Salad Endive \$105

Mini Corn Cakes with Avocado Lime Salsa \$105

Curried Chicken Salad on Herbed Polenta \$150

Curried chicken salad mixed with fresh Granny Smith Apples and served on a seasoned polenta cake

Crab Stuffed Cherry Tomatoes \$150

Cherry tomatoes filled with Peekeytoe Crab

Prosciutto Wrapped Melon Bruschetta \$150

Fresh Cantaloupe wrapped in Prosciutto, sprinkled with basil oil

Roasted Tomato Bruschetta \$125

Calamata olive tapenade, roasted red tomatoes, basil and aged Monterey cheese on French Bread

Plum Tomato and Brie Bruschetta \$150

With Basil pesto and served on a baguette

Fruit Kabobs \$160

Strawberry, pineapple, cantaloupe and Honey Dew on a skewer served with a cream cheese dip

Ratatouille and Artichoke Phyllo Cup \$170

Vegetable Ratatouille with pesto marinated artichoke

Summer Roll \$200

Traditional Vietnamese roll with shredded peppers, cabbage and carrots rolled into rice paper and topped with scallions

HOT SELECTIONS

Scallops wrapped in Bacon \$140

Fresh sea scallops wrapped in an apple smoked bacon

Seafood Stuffed Mushrooms \$120

Mushroom caps stuffed with our seafood bread crumb stuffing

Mini Crab Cakes \$140

Fresh crab meat lightly seasoned and breaded, served with a red and white cocktail sauce

Chicken Satay with Peanut Sauce \$140

Apple, Pecan and Blue Cheese Parcels \$160

Grilled Lamb Chops \$190

Rosemary and garlic seasoned lollipop

Vegetable Spring Rolls \$110

Pear, Almond and Brie Parcels \$160

Pear chunks, toasted almond slivers and brie wrapped in phyllo

Andouille Sausage En Croute \$175

Andouille sausage with a spicy mustard wrapped in puff pastry

Spanikopita \$150

Traditional spinach, feta cheese and fresh herbs in a triangle phyllo pastry

Sweet Potato and Coconut Chicken \$140

Southern style chicken skewer encrusted with sweet potato and coconut and deep fried

Nassau Chicken \$140

Tender skewered chicken coated with black and white sesame seeds, panko and coconut

Spinach and Artichoke Tarts \$125

Crab Rangoons \$135

Crab, seafood and Asian spices mixed with cream cheese, enveloped in a wonton skin

Boursin Stuffed Mushrooms \$105

Spinach and imported herbed cheese stuffed in a mushroom cap

Mini Beef Wellington \$140

USDA choice filet with mushroom and onion duxelle stuffed in a puff pastry

Fried Artichoke and Goat Cheese \$125

Artichoke heart stuffed with Vermont Goat cheese and rolled in Parmesan and bread crumbs

Fried Chevre with Tomato Jam \$130

Fried Goat cheese with our house made tomato jam

Lobster Corn Fritters \$185

Fresh lobster rolled in corn meal and deep fried, served with a spicy pepper aoli

Mini Kobe Beef Burgers \$140

BBQ Pork Biscuit \$120

House made pulled pork wrapped in biscuit dough

Pulled Pork Cannoli \$130

Sweet potato and pulled pork piped into a sweet cannoli shell

HORS D'OEUVRES CONT.

All items are served in displays of 50

TRAYS AND DISPLAYS

Serves 50 people each, unless otherwise noted

<i>New England Cheese Display</i>	\$160
<i>Imported Cheese Display</i>	\$175
<i>Domestic Cheese and Fruit Display</i>	\$140
<i>Vegetable Crudities with Dipping Sauce</i>	\$120
<i>Fresh Fruit Display (serves 25)</i>	\$70
<i>Exotic Fruit Display (serves 25)</i>	\$100
<i>Fresh Mozzarella and Tomato drizzled with Balsamic Vinegar and oil</i>	\$145
<i>Wheel of Baked Brie in Brioche</i>	\$95
<i>Assorted Baked Brie Display</i>	\$100
<i>Mini wheels of brie with red raspberry jam, fig and onion jam, wrapped in a puff pastry shell</i>	
<i>Raw Bar Display</i>	\$385
<i>Oysters, clams, jumbo shrimp, cooked chilled mussels and snow crab legs, served in quantities of 25 each</i>	
<i>Hummus Display</i>	\$150
<i>Selection of hummus served with carrots, cucumber, Naan Bread and Rosemary crackers</i>	
<i>Pate Display</i>	\$225
<i>Country style, vegetable, duck and chicken pate served with accompaniments</i>	
<i>Sushi Display</i>	\$325

ANTIPASTO CLASSICO

Served with Breadsticks and Herbed Crackers

<i>Warm Citrus Olives</i>	
<i>Marinated Roasted Red Peppers</i>	
<i>Prosciutto-wrapped Melon, Figs or Pears</i>	
<i>Assorted Cured Meats such as Salami, Mortadella, and Bresaola</i>	
<i>Aged Pecorino Cheese.....</i>	240

PINZIMONIA

Served with Focaccia and Baguette Rounds

<i>Fresh Vegetables such as Fennel, Celery Hearts, Carrots, Bell Peppers</i>	
<i>Bite-sized Mozzarella Balls Skewered with Cherry Tomatoes and Fresh Basil</i>	
<i>Parmesan Chunks Drizzled with Balsamic Vinegar.....</i>	200

MEDITERRANEAN

Served with Olive Bread and Grape Focaccia

<i>Marinated Artichokes</i>	
<i>Toasted Marcona Almonds with Sea Salt</i>	
<i>Bread Sticks Wrapped with Serrano Ham</i>	
<i>Crostini with Tapenade</i>	
<i>Crostini with Goat Cheese and Chutney.....</i>	200

EMPANADAS

<i>Choice of 3.....</i>	190
<i>Meat Filled Empanadas</i>	
<i>Crab and Goat Cheese Empanadas</i>	
<i>Sherried Mushroom Empanadas</i>	

CHEESE TAPAS

Choice of 3.....	145
<i>Manchego Quince Skewers</i>	
<i>Walnut and Blue Cheese-Coated Grapes</i>	
<i>Spanish Cheeses, Celery Sticks and Olives</i>	
<i>Fried Cheese with Shallot Dressing</i>	
<i>Manchego with Quince Paste</i>	

FRUIT AND VEGETABLE TAPAS

Choice of 3.....	180
<i>Cabrales Stuffed Poached Pears</i>	
<i>Cherry Tomatoes Stuffed with Spanish Olive Tapenade</i>	
<i>Olives Marinated in Thyme and Garlic</i>	
<i>Crispy Olives Stuffed with Sausage</i>	
<i>Oven-Roasted Wild Mushrooms with Goat Cheese and Chile Oil</i>	
<i>Green Olive Paste on Crostinis</i>	
<i>Polenta Bites with Caramelized Mushrooms</i>	

MEAT TAPAS

Choice of 3.....	230
<i>Albondigas (Meatballs in Garlic-Tomato Sauce)</i>	
<i>Chorizo Puffs</i>	
<i>Chorizo Filled Dates in Bacon</i>	
<i>Paprika-Glazed Baby Back Ribs</i>	
<i>Lamb Meatballs in Almond Sauce</i>	
<i>Venetian Sausage Bites</i>	
<i>Chicken Wings in Garlic Sauce</i>	
<i>Warm Saffron Potatoes with Serrano Ham and Sweet Peas</i>	
<i>Serrano Ham and Melon</i>	

SEAFOOD TAPAS

Choice of 3.....	230
<i>Fried White Anchovies with an Andalusian Pepper Salad</i>	
<i>Roasted Clams with Hot Spanish Sauce and Sweet Onion and Grilled Pepper Relish</i>	
<i>Garlic Shrimp</i>	
<i>Spanish Salt Cod Fritters with Spicy Tomato Sauce</i>	
<i>Crispy Mussels with Almond and Scallion Sauce</i>	
<i>Oven Roasted Shrimp with Toasted Garlic and Red Chile Oil</i>	
<i>Squid with Bacon and Garlic Oil</i>	
<i>Pan-Roasted Trout Bruschetta with Chile Vinaigrette</i>	
<i>Baked Clams with Prosciutto Bits and Bread Crumbs</i>	
<i>Piquillo Pepper Salad with Sardines and Basil</i>	
<i>Steamed Clams with Chorizo</i>	
<i>Stewed Chickpeas and Calamari</i>	

If you have any special items that you would like served at your event, please feel free to ask. Our chef is very talented and can customize a menu to suit your needs.

STARTERS

SOUPS

New England Clam Chowder \$6

Our famous creamy chowder packed full of clams

Lobster Bisque \$6

French Onion Soup \$7

Topped with croutons and melted cheese

Cream of Five Onion \$7

Creamy puree of red onion, leek, shallots, scallion and sweet onion garnished with crispy shallots and chive

Chicken Tortellini \$5

Hearty chicken soup packed with fresh tortellini shells

Roasted Vegetable \$5

Medley of vegetables simmered in a broth

Cream of Broccoli \$5

SALADS

Classic House Salad with a twist \$6

Chef's whim...

Special House Salad \$7

Mix of romaine and spring lettuce topped with crumbled blue cheese, walnuts and crumbled apple-smoked bacon, served with Balsamic Vinaigrette dressing

Caesar Salad \$7

Traditional Caesar salad served with croutons and topped with freshly grated Parmesan cheese

Fresh Mozzarella and Tomato \$7

Fresh mozzarella and vine tomatoes, served on fresh baby greens with a balsamic vinaigrette dressing

Artisanal salad \$8

Artisanal lettuce tossed in oil and vinegar, sunflower seeds, herbed goat cheese and gold beets

DINNER ENTREES

Two items may be selected with an advance pre-count, and charges are based on the higher priced entrée. Should the entrees be equal in price, a \$2 surcharge will be added to each entrée. All entrees are served with chef's selection of starch and vegetable.

Prime Rib of Beef.....31

Herb seasoned and slow cooked

Filet Mignon.....34

Hand trimmed tenderloin roasted and served with a sherry-bernaise sauce

Surf and Turf.....35

Roasted NY strip and a steamed lobster tail

Petit Filet of Beef with Garlic Roasted Shrimp.....34

Thyme marinated Hanger Steak.....29

With a garlic confit and herb demi

Chicken Marsala.....29

Seafood Stuffed Chicken.....31

Boneless chicken breast stuffed with a crab, shrimp, lobster and herb cracker stuffing

Chicken or Veal Parmesan.....29

Served with linguini

Caribbean Roasted Chicken.....29

Boneless chicken breast topped with mango chutney and Port wine toasted pecan sauce

Mozzarella & Herb Stuffed Chicken Roulade.....31

Chicken Cordon Bleu with a Supreme Sauce.....30

Grilled Chicken with Parma ham, roasted red pepper & basil Pesto.....30

Roasted Pork Loin.....29

Slow roasted center cut pork loin encrusted with fresh herbs and topped with an apple chutney

Grilled Pork Chop with an Apple Relish.....31

Seafood Stuffed Haddock.....30

Pecan Crusted Salmon with Maple Brown Butter.....33

Grilled Salmon with a Dill Cucumber salsa.....32

Lobster Ravioli with Shrimp and Alfredo Sauce.....30

Baked Stuffed Lobster.....45

Seafood Fra Diavolo.....32

Fresh haddock, sea scallops and large white shrimp in a spicy marinara sauce, topped with freshly grated

Parmesan and served over linguini

Grilled Vegetable Ravioli.....28

Grilled zucchini, eggplant and squash stuffed in a ravioli shell

Porcini and Shitake Mushroom Strudel.....27

Phyllo wrapped julienne vegetables, wild mushrooms, caramelized leek, oven roasted tomatoes and red peppers

Grilled Vegetable Timbale.....27

*Seasonal items and custom items are always available, please inquire

LUNCHEON BUFFET

Priced per person, 40 person minimum; for less than 40 people, please add a \$2 surcharge to the price.

***Cold Buffet* \$18**

Assorted Finger Sandwiches of: Egg Salad, Ham Salad and Chicken Salad
Pasta Salad / Potato Chips / Fresh Fruit Salad / Tossed House Salad
Assorted Cookies and Brownies

***Deli Buffet* \$20**

Tossed House Salad / Sliced Roast Beef, Ham, Turkey and Salami
Selection of Cheeses and accoutrements / Pasta Salad / Cole Slaw
Assorted Cookies and Brownies

***Wrap Buffet* \$22**

Potato Salad / House made Potato Chips / Iceberg Salad
Chicken Salad with Cranberries and Cashews
Roast Beef with Caramelized Onions, horseradish and Cheddar Cheese
Sprouts with Asparagus, Boursin, Roasted Peppers and Cucumber Noodle
Oatmeal Cream Pies and Chocolate Chip Cheesecake

***All American* \$23**

Hot Dogs / Hamburgers / Pulled Pork BBQ Sandwiches
Potato Salad / Cole Slaw / Corn Bread / Watermelon

***Gourmet Sandwich Display* \$25**

Orzo Salad / Sweet Potato Chips / Iceberg Salad
Tomato, Mozzarella and Pesto on Focaccia / 6" Italian Cold Cut Sub
Cold Meatloaf Sandwich with Muenster Cheese
Assorted Whoopie Pies

***Italian Buffet* \$26**

Tossed House Salad / Italian Bread / Fresh Grated Parmesan Cheese
Baked Ziti / Meatballs in Sauce / Chicken Parmesan / Sausage, Peppers and Onions

***Hot Buffet* \$35**

Tossed House Salad / Rolls and butter
Baked Stuffed Haddock / Chicken Marsala
Vegetable Stir-Fry / Rice Pilaf / Chef Selection Vegetable

LUNCHEONS

For groups up to 25, please choose up to four items. For groups over 25, please choose one salad item and two sandwich items. Pre-counts required

SALADS

Top any salad with chicken, add.....	2
Top any salad with steak, add.....	3
<i>Classic House Salad</i>	6
Mix of romaine and spring lettuce, topped with red onion, tomato, cucumber and a Zinfandel Vinaigrette dressing	
<i>Special House Salad</i>	7
The house salad topped with crumbled blue cheese, walnuts and crumbled apple-smoked bacon, served with a Balsamic Vinaigrette Dressing	
<i>Caesar Salad</i>	7
Traditional Caesar salad served with croutons and topped with freshly grated Parmesan cheese	
<i>Greek Salad</i>	7
Mix of romaine and spring lettuce, topped with tomato, kalamata olives, cucumber, Feta cheese and artichoke hearts, served with a creamy Greek dressing	
<i>Lobster Salad</i>	20
Fresh lobster salad served over a bed of greens	

SANDWICHES

All sandwiches are served with Cole slaw and potato chips unless otherwise noted.

<i>Roast Beef Sandwich</i>	10
Thin sliced roast beef topped with cheddar cheese, tomato, red onion and horseradish mayonnaise, served on a marble rye bread	
<i>Turkey Club</i>	9
Smoked turkey, lettuce, tomato, apple-smoked bacon, Swiss cheese and mayonnaise served on thick white bread	
<i>Apple and Walnut Chicken Salad</i>	9
Chunks of fresh chicken mixed with brown sugar, apples and walnuts, served on a bulkie roll	
<i>Reuben</i>	10
Sliced pastrami, sauerkraut, Swiss cheese and Thousand Island dressing grilled on a marble rye bread	
<i>Fairmont Dip</i>	10
Prime roast beef, thinly sliced and served on a toasted French roll with au jus	
<i>Vegetable Wrap</i>	8
Red peppers, eggplant, onions, zucchini and mozzarella warmed, wrapped in a flour tortilla	
<i>Roast Turkey Sandwich</i>	10
Thick slices of roasted turkey topped with cranberry sauce, stuffing and gravy, served on thick bread	
<i>Stir-Fry over Rice</i>	9
Pea pods, carrots, squash, zucchini and onions stir-fried in a teriyaki sauce and served over rice pilaf	
<i>Boxed Lunch</i>	15
Selection of : Turkey with cranberry, stuffing and mayo sandwich, roast beef with horseradish cheddar or hummus with pea tendrils, roasted red peppers and cucumbers; boxed with a cookie, chips, fresh fruit and water	

AFTERNOON BREAK SERVICE

Beverages

Coffee and Herbal Tea

Bottled Sodas

Bottled Water

Selection of Bottled Juices

Snacks

Assorted Pastries

Assorted Cookie and Brownie platter

Whole fruit basket

Fresh Fruit Medley Bowl

Candy Bars

Cheese and Cracker Platter

Bagels and Cream Cheese

Beverages only \$4 per person

For beverages and 2 snack choices - \$8 per person

For beverages and 4 snack choices - \$11 per person

DESSERTS

- Chocolate Lovin' Spooncake*.....6.25
Chocolate pudding between two layers of dark, moist chocolate cake
- Raspberry White Chocolate Cheesecake Brulee*..... 6.25
A smooth and light white chocolate cheese swirled with red raspberry
- Apple Crisp a la Mode*.....5.50
Gingered apples flecked with sour cherries and generously topped with cinnamon crumbles
- Mosaic Bande Mousse*..... 6.25
A mosaic of geometric chocolate top chocolate and vanilla mascarpone mousse on a dark chocolate sponge
- Black Forest Cherry Tarte*.....5.75
An enchanting blend of chocolate, cherries and whipped cream
- Bourbon Street Pecan Pie*.....5.50
Toasted pecan halves in an intoxicating filling laced with Kentucky bourbon
- Tiramisu*.....6.25
A light mascarpone cream on a coffee and rum soaked cake topped with a sprinkling of cocoa
- Carrot Cake*.....5.50
Classic carrot cake with cream cheese frosting
- Bread Pudding*.....5.50
A delicate custard and croissant concoction strewn with cinnamon's bites of apples and raisins

DESSERT ACCOMPANIMENTS

Fresh Fruit Display (serves 25) \$80

Chocolate sauce or fruit sauce enhancement \$.50

Scoop of ice cream \$1.50

Chocolate covered Strawberry \$3

Grand Marnier soaked berries \$3

Coffee and tea service, Cake Cutting Charge \$3

Per piece, with any specialty dessert supplied by an outside vendor

DESSERT STATIONS

(prices are per person, select stations require an additional chef fee of \$50 per hour)

Ice cream sundae Bar \$8

Choice of 3 ice creams with sauces, candy and traditional toppings

Trifle Bar \$6

Selection of 3 cakes, 3 fillings, and 4 toppings

Crème Brulee \$8

3 flavored crème brulee selections, caramelized to order

Crepes \$10

crepes made to order with 3 selections of fillings

Tempura \$9

choose 3 of the following: Snickers, Twinkies, Swiss Rolls, Assorted Oreos, Reese's Peanut Butter Cups; tempura dipped and deep fried upon order

Candy Bar \$6.50

Selection of 6 different candies, displayed, with to-go containers

BEVERAGE SERVICE

Liquor:

<i>House</i>	\$6
<i>Call</i>	\$6.50
<i>Premium</i>	\$7 & up

Bottled Beer:

<i>Domestic</i>	\$4
<i>Import</i>	\$5

Draft Beer – host can choose a signature draft, price based on selection, per glass

Wine

<i>House</i>	\$6.50
<i>Select</i>	\$8
<i>Premium</i>	\$9 & up

<i>Soda</i>	\$2
<i>Bottled Water</i>	\$2.50

Punch: (price based on 2 gallons)

<i>Non-Alcoholic</i>	\$65.00	<i>Champagne</i>	\$125.00
<i>Rum</i>	\$150.00	<i>Vodka</i>	\$150.00

A set-up fee of \$50 will be incurred if total bar sales are less than \$300.00

BREAKFAST – BUFFET STYLE

Continental Breakfast

Priced per person\$7

*Assorted fresh fruit
Bagels with cream cheese
Assorted muffins and pastries
Coffee and tea
Assorted chilled juices*

Add hot oatmeal with raisins and brown sugar.....\$3

Add assortment of dry cereals.....\$2

Daybreak Package.....\$9

*Assorted fresh fruit bowl, bagels and cream cheese, croissants and assorted muffins,
fruited yogurt, assorted cold cereals, coffee, tea and juice selections*

Sunrise Package.....\$14

*All items in the Daybreak package, plus scrambled eggs, choice of french toast or
pancakes, bacon, sausage and homefries*

Sea Mist Package.....\$19

*All items in the Daybreak package, plus Eggs Benedict, Breakfast Strata, hot oatmeal,
corned beef hash, sausage, bacon and home fries*

Mid-Morning Brunch..... \$24

*All items in the Daybreak package, plus Lox, steak and scrambled eggs, country
fried chicken with gravy, bacon, sausage and biscuit*

OMELET STATION

Made to order omelets with choice of peppers, onions, cheddar-jack cheese, mushrooms, and broccoli.....\$6.00 pp

Add choice of sausage, ham and bacon.....\$8.00 pp

**This station require a chef at an additional charge of \$50 for the first hour, \$25 for every hour following*

***All buffets are priced on a 40 person minimum.
For less than 40 people, please add a \$2 surcharge to the price.***