



GENERAL INFORMATION

Menus:

We will be glad to customize a menu from our extensive list of entrees and hors d'oeuvres. Ask about our Dessert Table and Raw Bar.

Facilities and seating capacity :

The Williams room: maximum 200, minimum 125

The Dining room: maximum 50, minimum 30

Please note: **Both facilities are nonsmoking.**

Prices Include:

Room for 4-1/2 hours

Table Linens and Napkins

Waitstaff

Bartender

Table assignment numbers

Hurricane Globes & Candles

Staff

Meals Tax

Audio Visual equipment available in our Williams Room

In house P.A. system

Hard wired microphones

Wireless hand held and lapel microphones

Remote control lighting system

Podium

Projection screen, 5 feet square

DVD

Projector

Reservations:

A deposit of \$300 is necessary to reserve the selected facility for the date and time of your event.

Refunds:

In the event of cancellation, the deposit is refundable only when the reserved facility for the date and time is reserved again by another party.



Seated Dinner Menu

Chicken Francaise, Prosciutto, Artichoke Hearts & Madeira Demi-Glace

Chicken Marsala, Sliced Mushroom, Demi-Glace and Sweet Butter

Stuffed Chicken, Stuffed with Crabmeat, Spinach, Smoked Gouda and Tomato Compote

Baked Stuffed Filet of Sole, Stuffed with Spinach and Crabmeat & Newburg Sauce

Herb Crusted Haddock, Pan Seared with Herb Lemon Buerre Blanc

Scallops Au Gratin, fresh native sea scallops baked in a pastry shell with mornay sauce.

Charbroiled Prime Rump Steak, served with mushroom sauce.

Barker Fresh Broiled Swordfish, please add \$3.00

Filet Mignon, served with wild mushroom sauce, please add \$3.00

Above menu served with:

- Imported Cheeses, Fresh Fruit & Crackers
- Rolls and Butter and Salad
- Seasonal Fresh Vegetables and Potato
- Dessert
- Freshly Brewed Coffee and Tea

\$37.00 per person

Please note that prices **INCLUDE** all fees and taxes
Prices subject to change



Buffet

Seafood Course (Please select one)

Sea Scallops, sautéed in garlic, oregano and white wine, then baked with parmesan and cheddar cheese.

Sautéed Jumbo Shrimp, with spinach and ginger in a mild curry cream sauce.

Pan Seared Shrimp and Scallops, garlic, fresh tomatoes and herbs de provence.

Chicken Course (Please select one)

Chicken Marsala, pan seared with mushrooms and Marsala wine, finished with sweet butter.

Sautéed Chicken Mediterranean with peppers, artichokes, sun dried tomatoes, white wine and garlic.

Chicken Florentine, stuffed with Spinach and Feta Cheese

Carving Station

Steamship Round of Beef with horseradish and sour cream sauce.

Slow Roasted Top Round of Beef (required under 50 guests)

Above menu served with:

- Imported Cheeses, Fresh Fruit & Crackers
- Rolls and Butter and Salad
- Seasonal Fresh Vegetables and Potato or Rice Pilaf
- Dessert Table
- Freshly Brewed Coffee and Tea

Price of \$50.00 per person – minimum of 50 guests required

Substitutions

• **Slow Roasted Prime Rib of Beef**, with horseradish and sour cream sauce.
at an additional charge of \$8.00 per person

• **Herb Crusted Tenderloin of Beef**, with mushroom or sauce béarnaise.
at an additional charge of \$8.00 per person

Please note that prices INCLUDE all fees and taxes
Minimum 50 Guests – Prices subject to change



Food Stations

Salad Station

Caesar Salad
Salad of Mixed Greens with vinaigrette
Greek country salad of cucumbers, tomatoes, and feta cheese
Grilled marinated zucchini, summer squash and carrots
Assorted Breads and Rolls

Pasta Station (Choice of two)

Bowtie Pasta with fresh vegetables in a marinara sauce
Cheese Tortellini in a cream sauce with fresh parmesan, ham and sweet peas
Penne with onions, black olives and capers in a spicy tomato sauce
Linguine with Extra Virgin Olive Oil, Garlic and Fresh Basil

Seafood Station (Choice of one)

Shrimp & Scallops Sabzi, pan seared with Ginger & Garlic in a Mild Curry Sauce
Pan Seared Shrimp and Scallops, sauteed with garlic, fresh tomatoes and herbs de provence.
Sea Scallops au Gratin, sautéed in Garlic, Oregano & white Wine, then baked with Parmesan & Cheddar Cheese

Chicken Station (Choice of one)

Chicken Marsala, Sliced Mushroom, Demi-Glace and Sweet Butter
Sauteed Chicken, with red peppers, artichokes, sun dried tomatoes, white wine and garlic.
Fried Macadamia Encrusted Breast of Chicken, with Cream of Coconut, Soy Sauce, Citrus Reduciton and Julienne Carrots

Carving Station

Steamship Round of Beef with horseradish and sour cream sauce
Slow Roasted Top Round of Beef with Horseradish & Sour Cream Sauce
Herb Crusted Tenderloin of Beef with mushroom or béarnaise sauce, add \$8.00 per person

Dessert Buffet

Price of \$50.00 per person
(minimum of 50 guests required)

Please note that prices INCLUDE all fees and taxes
Minimum 50 Guests – Prices subject to change



Appetizer Packages

Choice #1 \$10.75 per person

Scallops wrapped in bacon
Mushroom caps stuffed with crabmeat and herb duxcelle
Tiropitas, feta cheese in a fillo triangle

Choice #2 \$12.00 per person

Crudites (served with Fruit & Cheese)
Piroshki, savory ground lamb and onion turnover
Maryland Crab cakes with roasted red pepper coulis
Asparagus wrapped in puff pastry with prosciutto and gruyere cheese

Choice #3 \$13.50 per person

Mezze Table, assorted Mediterranean appetizers with sliced pita and Greek olives
Spanakopita, spinach and feta cheese in fillo triangle
Marinated Grape leaves filled with lamb onions and rice
Lamb Kabobs, skewered marinated lamb kabobs, onions and peppers

Choice #4 \$15.00 per person

Brie En Croute and Country Pate Display with garnish
Andouille sausage, pommery mustard in puff pastry
Chicken Satay, skewered marinated chicken with Thai **peanut** sauce
Tapenade Canapes, an olive and anchovy spread on a toasted canapé

Choice #5 \$18.00 per person

Smoked Salmon Display with garnish
Coconut Shrimp, tempura battered shrimp coated with coconut
Chicken Samosa, chicken with Indian spices in a spring roll wrapper
Beef Satay, skewered sirloin tip marinated in Caribbean spices
Roasted Vegetable Tart, vegetables, sun dried tomatoes and goat cheese

Please note that prices INCLUDE all fees and taxes
Prices are subject to change