

## **Buffet Dinner Wedding Menu     \$55.00 per person**

Dinners include bread basket and butter, coffee service [with decaffeinated coffee and tea], water service, and friandises

### **Choose one item from this category to begin your buffet or sit down meal:**

Roasted Garlic Soup  
Winter Squash Bisque  
Bibb Lettuce; Crumbled Blue Cheese & Crisp Onion  
Baby Spinach Salad; Strawberry Poppyseed Dressing  
Our House Salad with signature Sherry Wine Vinaigrette and Chiffonade Dressings  
Greens, Endive & Gorgonzola; Caramelized Pears, Toasted Pecans & Lemon Vinaigrette \$3.00

Seasonal Champagne Fruit Cup  
Caesar Salad  
Tomato Caprese Salad

### **Choose two items from this category:**

Stuffed Chicken Breast; Cherry Orange Glaze  
Chicken Picatta Marsala or Lemon & Capers  
Stuffed Roasted Turkey; Orange Stewed Cranberries  
Stuffed Fillet of Sole Florentine  
Cilantro Pesto Encrusted Grilled Salmon  
Charred Tuna with Lime Wasabi \$3.00  
Baked Stuffed Shrimp with Crabmeat and Scallops \$5.00  
Rosemary Encrusted Ham; Kiwi, Mango & Macadamia Salsa  
Cumin Glazed Roasted Pork Loin; Pico de Gallo  
Filet Mignon; Garlic Mushroom Medley; Bordelaise \$5.00

Chicken Franc ese  
Chicken Cordon Bleu  
Veggie Lasagna Milanese  
Baked Scrod New England  
Shrimp Skewers with Lemon Dill Barbecue  
Balsamic Glazed Orange Scallops  
Veal Scaloppini Sardiola \$3.00  
Sliced Sirloin of Beef; Mushroom Sauce  
Prime Rib au jus; Horseradish Cream \$5.00

### **Choose three items from this category:**

Asparagus \$2.00  
Green Beans Almandine  
Cauliflower And Cashews  
Steamed Baby Tri-color Potatoes Baby \$2.00  
Summer Squash and Tomato Gratin  
Mashed Potato  
Sugar Snap Peas with Golden Baby Beets \$2.00  
Pasta Primavera  
Summer Squash and Garlic Marinara  
Seasonal Vegetable Medley, Basil Butter  
Broccoli & Cauliflower Florets; Pollonaise  
Honey Glazed Baby Carrots & Snow Peas  
Armenian Rice Pilaf

Au Gratin Potatoes  
Scalloped Potatoes  
Grilled Vegetables  
Parisian Potatoes  
Yellow and Green Bean Medley  
Potatoes Boulangeres  
Winter Squash; Cranberry Honey Glaze  
Stuffed Shells Marinara  
Angel hair pasta Alio i olio  
Macaroni and Cheese  
Rice Pilaf Classical or Primavera  
Seasonal Risotto  
Wild Rice Pilaf with Hazelnuts

### **Choose a dessert in place of your wedding cake:**

Apple or Cherry Cheese Strudel  
Fresh Fruit Trifle or Chocolate Raspberry Trifle  
Carrot Cake or Chocolate Raspberry Mousse Cake  
Raspberry Cr me Brulee \$2.00  
Lemon Cream Cake, Strawberry Cream Cake, or Old Fashioned Chocolate Layer Cake  
Delicious Classical Tarts: Baked Plum; Apple Tarte Tatin, Caramel Apple or Harvest Tart  
Cheesecakes: New York with Strawberry Sauce or Chocolate Marble  
White Chocolate Blueberry Bread Pudding; Bourbon Caramel Sauce

Old Fashioned Chocolate Cake  
Chocolate Truffle Cake  
Chocolate Flourless Cake  
Three Berry Napoleon \$2.00

**If you don't see your favorite item, please ask-we prepare special orders**

**For plated dinner service-choose one entr e and two sides**

## Cocktail Reception:

**\$20.00 for first hour, \$8.00 per hour thereafter**

Stationary display of a unique selection of artisanal, farmstead and European cheeses garnished with fresh fruits of the season & served with crackers along with seasonal Fresh Vegetables with our house made spreads

Choose 6 hors d'oeuvres from our hors d'oeuvres brochure to be passed butler style.

[certain hors d'oeuvres will be additional charge]

**Stations may be added to any dinner, lunch, or cocktail hour:**

### **Carving Station: \$10.00**

We will offer your choice of two items. They will be offered with crusty assorted breads and appropriate sauces.

Steamship Round of Beef  
Steamship Round of Pork  
Grecian Leg of Lamb  
Contrefilet of Beef \$4.00

Roasted Turkey with Stuffing and Gravy  
Glazed Rosemary Ham  
Prime Rib \$4.00  
Tenderloin of Beef \$4.00

### **Antipasto Station: \$5.50**

We will offer an Italian antipasto table with a bountiful assortment of cold antipasto hors d'oeuvres laid out on a teardrop mirror to include tortellini, bread sticks with prosciutto and coppa, garlic mushrooms, prosciutto and melon, jardinière, assorted Italian style olives, pepperoni, roasted pepper rolls, caponata, salami cornets, assorted Italian sausages and cheeses. Also on this table will be two chafing dishes offering stromboli and hot eggplant parmesan dip with Italian bread.

### **Pasta Station: \$5.00**

Our pasta station will include three pastas, chosen from tortellini, orechiette, angel hair, ziti, gnocci, and fusilli. Three sauces are also available at the table from marinara, pesto, carbonara, Bolognese, and alfredo. In addition, we will offer mushrooms, sweet sausages, peppers, asiago and garlic for tossing.

### **Seafood Station: market price**

This station includes a selection of 100 cold cracked crab claws, 100 jumbo shrimp, 50 cherrystones, 100 oysters, 100 cold lobster bites; all served with brandy and firecracker sauces over cracked ice.

### **Potato Station: \$5.00**

Mashed or Baked Potato Bar including Garlic Mashed, Plain Mashed and Horseradish Mashed or baked russet type potatoes with your choice of five items:

Bacon bits, green onions, sour cream, cheddar cheese, chili, broccoli, diced ham, toasted walnuts, sautéed mushrooms, curried pine nuts, salsa, chicken a la king, shrimp curry, dried beef in cream sauce, roasted garlic.

### **Cold Salad Station: \$7.00**

This station offers your choice of four salads.

Tossed Green Salad  
Caesar Salad  
Champagne Fresh Fruit  
Confetti Vegetable Salad  
Fruited Cream Gelatin  
Tomato Mozzarella Salad

Chicken Salad  
Beef Diabla Salad  
Cucumber and Dill Salad  
Seafood Salad  
New Red Potato Salad

Bibb Lettuce; Oranges & Almonds  
Cole Slaw  
Pasta Salad  
German Potato Salad  
Fresh Asparagus Vinaigrette

### **Ice cream Sundae Bar: \$5.00**

Vanilla, Chocolate, and your choice of ice creams with Hot Fudge, Strawberry, and Caramel Sauces. We will offer M&M's, Reeses PB Cups, Marshmallows, Oreos, Gummy Bears, Whipped Cream, Nuts, Bananas, Toffee Crunch, and Skittles for toppings.

### **Dessert Station: \$6.50**

We will offer a selection of mini pastries, which may include canolis, cream puffs, assorted brownie bites, lemon tarts, fruit tarts, chocolate mousse cups, piped tea cookies, chocolate flourless cookies, pecan shortbread, and other friandises.

**For a Chef assisted station-add \$150.00**

All Receptions include coffee service [with regular, decaffeinated coffee and tea]

**Theatrical coffee service available**

## Luncheons at the venue of your choice

### Stuart's Specialty Sandwich Luncheons

below include the following:

Our own crispy potatoes and cole slaw

Water and coffee service

Dessert [from first group]

\$35.00 per person

#### **Reuben**

Corned beef piled high on marble rye with sauerkraut, 1000 Island dressing, and Swiss cheese, grilled to perfection

#### **Grilled Chicken Confetti Wrap**

Chicken breast with fresh mozzarella, roasted colored peppers, and romaine, rolled into a warm wrap

#### **Barbecued Pulled Pork Sandwich**

Thinly sliced pork with Stuart's Jack Daniels BBQ sauce, on an onion pocket roll

#### **Blue Ribbon**

Stuart's meatloaf, grilled with sweet onions and melted jalapeno Jack cheese, piled on grilled sourdough

#### **The Pilgrim**

Our roasted turkey breast, cranberry, sprouts, roasted pepper and Swiss; then layered on grilled marble rye

#### **Croissant Sandwich**

Stuart's chicken salad with tomato, sprouts, and avocado

Barbecued Chicken Sandwich

Stuart's barbecued chicken breast with Kentucky bacon, & Smith's gouda on a grilled onion roll

#### **Betta Chedda**

Smith's cheddar and Boar's Head ham on grilled marble rye with honey mustard, sprouts and tomato

#### **Stuart's Club**

Turkey, roasted peppers, and cheese are the bottom sandwich and Kentucky bacon, lettuce and tomato are on the top! We make it with mayo and your choice of toast

#### **Wrap This**

Our own roasted beef rolled in a wrap with sprouts, cole slaw, spicy mustard, and tangy horseradish sauce

#### **Hot Yankee**

Turkey & Swiss wrapped with crispy onion, sprouts, avocado, Kentucky bacon, and Caesar dressing

#### **Norwegian Open Face**

Rolled Black Forest ham, turkey breast, and swiss cheese; garnished with tomato, lettuce, egg, sprouts, and gherkins

#### **Choose one dessert in place of your cake:**

White Chocolate Brownies

Snickers Pie

Tea Cookie Plate

Apple Cobbler

Chocolate Trifle or Fruit Trifle

Warm Bread Pudding; Whiskey Caramel Sauce

#### **All luncheons below include the following:**

Our House Mixed Green Salad;  
signature Sherry Wine Vinaigrette and

Chiffonade dressings

Our own Bread Basket and butter

Your Entrée Choice

Potato, pasta, or rice accompaniment

Chef's Vegetable

Water and Coffee service

Your Dessert Choice

\$40.00 per person

Chicken Tetrazzini

Caesar Salad with Grilled Chicken

Mixed Greens with Grilled Salmon

Cobb Salad

Chef's Salad

Spice Rubbed Chicken, Lemon Shallot glaze

Baked Stuffed Chicken Breast

Roasted Turkey with Stuffing

London Broil, Mushroom Sauce

Chicken Pot Pie

French Meat Pie

Pork Wienerschnitzel

Pasta Primavera

Vegetable Lasagna

Barbecued Meatloaf

Grilled Ham and Pineapple Steaks

Grilled Pork Cutlets, Cranberry Orange

Chicken Parmesan

Moussaka

Yankee Pot Roast

Additional entrées, add \$2.50 per person

#### **Choose one dessert:**

Cheesecake with Strawberry Sauce

Orange Sherbet & Fresh Blueberries

Raspberry Summer Pudding

Chocolate Walnut Tart

Cannoli

Key Lime Tart

Apple Strudel

Old Fashioned Chocolate Cake

Lemon Cream Cake

Lemon Crackle

#### **Additional items you may wish to include in your luncheon menu:**

Fresh Fruit Cocktail \$3.00

Chilled Watercress Soup \$2.50

Vidalia Onion Soup \$2.50

Roasted Garlic Soup \$2.50

New England Clam Chowder \$2.50

Three Melon Balls in Yogurt Cream \$3.00

Melon with Prosciutto \$2.95

**If you would like a casual lunch using paper and plastic, please subtract \$10.00 per person**

# Breakfast Menus at the venue of your choice

If you would like a casual breakfast using paper and plastic, please subtract \$10.00 per person.

## Plated service- \$35.00 per person

All breakfasts include our Signature jams and jellies, our own breakfast basket with butter, water and coffee [tea] service.

### Menu 1

Smoked Salmon Platter with Eggs,  
Cucumber, Onion, Tomato,  
Capers, Lemon, Bagels & Cream Cheese  
Fresh Fruit Slices; Raspberry Yogurt Cream  
Almond and Walnut Chocolate Chip Danish  
Add \$7.50 per person

### Menu 2

Cheesy Scrambled Eggs  
Fresh Cut Fruit  
Bacon or Sausage

### Menu 3

Breakfast Pizza with sausage  
Fresh Cut Fruit kebobs  
Cinnamon streusel Coffee Cake

### Menu 4

French Toast Casserole  
Butter, Syrup and Blueberry Sauce  
Bacon or Sausage  
Fresh Cut Fruit with Yogurt

### Menu 5

Quiche Lorraine  
Citrus Poppy Seed Salad

## Buffet Breakfast:

Choose three entrees for your buffet breakfast-  
served with fresh fruit, bacon or sausage  
Add \$5.00 per person

## Continental Breakfast

Selection of Breakfast pastries Chosen from:  
Muffins, Scones, Coffee Cakes,  
Danish, Bagels and Crumb Cakes  
Fresh Cut Fruit  
Assortment of Juices  
Our Own Delicious Granola

## Additions to Breakfast Meals

Sausage and Cheese Biscuits	\$2.50
Egg and Cheese on Roll	\$1.75
with Sausage, Bacon or Ham	\$2.50
Fresh Fruit Kebobs; Yogurt Cream	\$1.50
Cheese and Fruit Kebobs	\$1.90
Baked Blueberry French Toast	\$2.00
Glazed Ham	\$2.00
Omelettes	\$2.00
Home Fries	\$1.50
Cheese Strada	\$2.00

Potato Latkes with Sour Cream and Apple Sauce	\$1.00
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Corned Beef Hash Potato Skins	\$1.50
Ham and Egg Burritos	\$2.00
Home Fries Patties	\$1.00
Noodle Kugel	\$1.00
Croissant Stuffed with Ham, Egg, and Cheese	\$2.00
Corn Dog Sausage on a Stick	\$2.00

### per person prices

Fresh Cut Fruit [with yogurt or cannoli dip]	
12" tray-\$40.00	18" tray- \$75.00

Assorted Breakfast Pastries	
12" tray-\$35.00	18" tray-\$60.00

Assorted Sweet Pastries	
12" tray-\$35.00	18" tray-\$60.00



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."*

Not Responsible for Typographical Errors  
Prices Subject to Change without Notice