

A 'la Carte Selections

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea
\$3.95 Per Person

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea, Assorted Diet
and Regular Soft Drinks
\$4.95 Per Person

Freshly Brewed Regular or Decaffeinated Coffee by the Gallon
\$40.00 Per Gallon

Assorted Chilled Juices to Include: Orange, Cranberry, and Apple
\$3.95 Per Bottle

Assorted Diet and Regular Soft Drinks
\$2.95 Per 12 oz Can

Bottled Water
\$1.95 Per Person

Mirror of Fresh Sliced Seasonal Fruit
\$5.95 Per Person *(20 person min)*

Hot Bacon or Sausage, Egg and Cheese on Your Choice of Croissant,
English Muffin or Bagel
\$6.95 Per Person

Apple Turnovers, Assorted Muffins or Croissants by the Dozen
\$36.00 Per Dozen

Assorted Bagels with Cream Cheese by the Dozen
\$36.00 Per Dozen

Assorted Scones by the Dozen
\$36.00 Per Dozen

Above pricing subject to 21% service charge and 6.625% sales tax

Continental Breaks & Breakfast Buffet

Just For Openers

Chilled Orange Juice, Cranberry and Apple Juice
Seasonal Whole Fruit
Apple Turnovers, Assorted Muffins, Croissants and Scones
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea
\$13.95 Per Person

Executive Continental

Chilled Orange Juice, Cranberry and Apple Juice
Seasonal Sliced Fresh Fruit, Berries, and Whole Bananas
Apple Turnovers, Assorted Muffins, Croissants and Scones
Bagels and Cream Cheese
Butter and Fruit Preserves, Variety of Greek Yogurt
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea
\$16.95 Per Person

Executive Breakfast Buffet

(20 per minimum)

Chilled Orange, Apple and Cranberry Juices
Seasonal Sliced Fresh Fruits, Berries and Whole Bananas
Apple Turnovers, Assorted Muffins, Croissants and Scones
Bagels and Cream Cheese
Butter and Fruit Preserves, Variety of Greek Yogurt
Fluffy Scrambled Eggs, Bacon, Sausage Links (Turkey or Pork) and Ham
French Toast with Maple Syrup
Country Breakfast Potatoes
\$19.95 Per Person

Omelet Bar

(\$50 Attendant Fee)
Omelets made to order
Prepared and served by our Chef
\$5.95 Per Person

Waffle Station

(\$50 Attendant Fee)
Warm Maple Syrup
Whipped Cream
\$4.95 Per Person

Choose from a Popular Selection of Fillings and Assorted Fruit Toppings

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Meeting Breaks

Philly Break

Philadelphia Soft Pretzels with Cheddar Cheese and Mustard
Tastykakes and Italian Water Ice
Assorted Diet and Regular Soft Drinks, Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea
\$9.95 Per Person

Cookie and Brownie Break

Bountiful Assortment of Fresh Baked Cookies and Brownies
Whole Milk and 2% Milk
Assorted Diet and Regular Soft Drinks, Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea
\$9.95 Per Person

EZ Express Menu

Maximum 20 People

Served in your Meeting Room
Guest will choose from our Express Menu which Features

Grilled Chicken Caesar Salad, Fresh Garden Salad, The Club, Chicken Sandwich
Center Square Classic Burger, Philly Cheesesteak Wrap
or a Shrimp Po Boy
Includes Choice of French Fries or Chips
Dessert and Beverage
\$17.95 Per Person

Above pricing subject to 21% service charge and 6.625% sales tax

Lunch Buffets

25 Person Minimum

All Lunch Buffets Served with Rolls, Butter

Assorted Diet and Regular Soft Drinks, Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea, and Iced Tea

Philly Pheast

Caesar Salad

South Philly Cheesesteak, Pepperoni & Cheese Stromboli, Assorted Hoagies

Sausage, Peppers and Onions, French Fries, Pasta Salad

Soft Pretzels and White Cheese Sauce, Assorted Tastykakes

\$24.95 Per Person

Deli Buffet

Fresh Garden Salad or Chef's Soup of the Day

Sliced Roasted Turkey, Ham, Roast Beef, Salami, Tuna Salad or Chicken Salad

Sliced Swiss, Provolone, American and Cheddar Cheeses

Fresh Lettuce, Sliced Tomatoes, Onion, Pickle Spears and Olives

Spicy Mustard, Mayonnaise and Horseradish

Homemade Potato Salad and Potato Chips

Assorted Breads, Rolls and Flavored Wraps

Assorted Cookies and Brownies

\$24.95 Per Person

Tri-State

Fresh Garden Salad and Pasta Salad

Choice of Chicken Parmesan, Franchise, Marsala or Bourbon Chicken

Sliced London Broil with Roasted Garlic Demi Glaze

Baked Rigatoni

Roasted Potatoes and Green Beans Almondine

Chef's Selection of Dessert

\$26.95 Per Person

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Served Dinner

Includes Garden Salad with House Dressing or Seasonal Fresh Fruit
Fresh Baked Rolls, Chef's Choice of Dessert, Assorted Diet and Regular Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea and Iced Tea

Pastabilities

Pasta Primavera or Fettuccini Alfredo
Add Chicken: \$3.99 or Shrimp: \$5.99
\$24.95

Pan-Seared Chicken Piccata, Marsala, Franchise or Parmesan

Boneless Breast of Chicken Prepared Your Way
\$34.95

8 oz. Filet Mignon & Jumbo Stuffed Shrimp

Served with Au Jus and Drawn Butter
\$52.95

Crab Stuffed Filet of Flounder

Jumbo Lump Crabmeat with a Creamy Lemon Butter Sauce
\$38.95

Roast Prime Rib of Beef

Aged Prime Rib, Slow Roasted and Served with Au Jus and Creamed Horseradish
\$42.95

Crab Cakes

Homemade Lump Crab Imperial Lightly Seasoned Served with Citrus Remoulade Sauce
\$52.95

Filet of Salmon or Mahi-Mahi w/ Mango Salsa

Served with Lemon Butter Cream Sauce
\$37.95

8 oz. Filet Mignon

Served with Au Jus and Frizzled Onion Garnish
\$49.95

Grilled Pork Chop

14 oz. Pork Chop with Apples and Sage in an Apple Cider Pan Sauce
\$38.95

Above pricing subject to 21% service charge and 6.625% sales tax

Themed Dinner Buffets

25 Person Minimum

All Dinner Buffets Includes Freshly Baked Rolls and Whipped Butter

Assorted Diet and Regular Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea and Iced Tea

Beach Blanket

Barbeque Chicken Quarters, Baby Back Ribs, Smoked Brisket
Cole Slaw, Potato Salad, Baked Beans and Corn on the Cobb
Freshly Baked Corn Bread, Warm Apple Cobbler, Sliced Watermelon
Homemade Lemonade

\$32.95 Per Person

Touch of Italy

Italian Wedding Soup

~ Or ~

Caesar Salad or Fresh Tomato & Mozzarella Salad
(Choice of (3) Entrees)

Tuscany Chicken, Chicken Picatta, Chicken Parmesan,
Fettuccine Alfredo, Baked Rigatoni, Lasagna,
Salmon with Tomato Vinaigrette,

Italian Crusted Cod, Italian Beef (Flank Steak) or Pork Chop Italiano

Roasted Potatoes and Green Beans Almondine

(Choice of Dessert)

Cannoli, Italian Rum Cake or Ricotta Cheesecake

\$32.95 Per Person

Hula Hula

Crisp Garden Salad with House Dressing

Fresh Seasonal Fruit

Polynesian Style Spare Ribs, Hawaiian Chicken Breast

Island Style Teriyaki Beef Skewers, Mahi Mahi w/ Pineapple Mango Salsa

Vegetable Egg Rolls, Steamed Seasoned Rice and Stir Fry Vegetables

Coconut Cake and Pineapple Upside Down Cake

\$32.95 Per Person

Southern Hospitality

Crisp Garden Salad with House Dressing

Deep-Fried Chicken, Pork Chops with Onion Gravy, and Fried Whiting

Potato Salad or Macaroni Salad

Baked Macaroni & Cheese or Mashed Potatoes & Gravy

Collard Greens or String Beans

Cornbread, Buttermilk Biscuits and Peach Cobbler

\$36.95 Per Person

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Custom Buffet

25 Person Minimum

Buffet Includes Freshly Baked Rolls and Whipped Butter
Assorted Diet and Regular Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea and Iced Tea
and Chef's Selection of Dessert

Salads

(Choose Two Selections)

Fresh Garden Salad
Caesar Salad
Pasta Salad

Macaroni Salad
Fresh Mozzarella and Tomato Salad
Potato Salad

Starch and Vegetables

(Choose Two Selections)

Garden Fresh Vegetable Medley
Green Beans Almondine
Broccoli and Cauliflower
Roasted Asparagus
Roasted Brussels Sprouts with Balsamic
Glaze
Honey Glazed Carrots

Baked Macaroni & Cheese
Wild Rice Pilaf
Jasmine Rice
Mashed Potatoes
Roasted Red Bliss Potatoes
Au Gratin Potatoes
Roasted Fingerling Potatoes

Entrée's

(Choose Three Selections)

Penne A La Vodka
Pasta Primavera
Fettuccini Alfredo
Baked Rigatoni
Lasagna
Sliced Pork Loin
Fried Chicken
Bourbon Chicken

Chicken Parmesan
Chicken Marsala
Chicken Franchise
Sliced Top Round
Smoked Brisket
Flounder Florentine
Salmon with Honey Garlic Butter
Salmon with Lemon Butter Cream Sauce

\$34.95 Per Person

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Hors D' Oeuvres

50 Person Minimum

All Items Are Butler Passed

\$15.95 Per Person for the First Hour

\$5.95 Per Person each additional hour

Additional Surcharge of \$3.50 per person will apply when not followed by a planned meal

Choice of Five

Chicken Quesadilla Cones

Beef & Cilantro Empanada

Shrimp Cocktail

Chicken Teriyaki Skewers

Beef Wellington

Mushrooms with Crabmeat

Chicken Cordon Bleu

Cuban Cigar

Bacon Wrapped Shrimp

Bites

Franks in a Blanket

Scallop Wrapped in Bacon

Brie & Raspberry Purse

Sausage Stuffed

Deluxe Mini Crab Cake

Spanakopita

Mushroom

Artichoke Beignet

Coconut Shrimp

Cold Display Items

Imported and Domestic Cheese Display

Served with Fresh Fruit, Crackers and Dijon Mustard

\$7.95 Per Person

Fresh Vegetable Crudit 

Vegetables of the Season with a Variety of Dips

\$4.95 Per Person

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Carving Station

\$50.00 Chef Fee Applies
50 Person Minimum

Roast Turkey with Gravy (Serves 40 People)	\$275.00
Pork Loin with Sweet Hoisin Glaze (Serves 40 People)	\$275.00
Virginia Baked Ham (Serves 50 People)	\$350.00
Roast Prime Rib of Beef (Serves 40 People)	\$500.00
Roast Steamship Round of Beef (Serves 100 People)	\$650.00

Specialty Stations

\$50.00 Chef Fee Applies
25 Person Minimum

Pasta Station

Select two Pastas and two Sauces

Tortellini, Farfalle, Penne, Linguini, Fettuccini and Spaghetti
Marinara, Alfredo, Pesto, or Bolognese

Toppings to include:

Shredded Parmesan, Sun Dried Tomatoes, Onions, Peppers, Broccoli Florets,
Sliced Olives, Sliced Mushrooms, Chopped Basil,
Meatballs and Shrimp

\$15.95 Per Person

Mini Cheese Steak Station

Beef and Chicken Steaks Served on Amoroso 3" Rolls
with your choice of American Cheese or Cheese Whiz

Chopped Lettuce, Hot & Sweet Peppers, Mushrooms, Pickles, Tomatoes, Fried
Onions, Mayonnaise, Ketchup, and Chipotle Sauce

\$12.95 Per Person

Martini Mashed Potato Bar

Mashed Yukon Gold, Garlic or Sweet Potatoes Served in a Martini Glass
with a variety of toppings to include Bacon, Cheese, Sour Cream, Gravy,
Caramelized Onions, Chives, Brown Sugar, Marshmallows, and Pecans

\$10.95 Per Person

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Beverage Packages

Cash Bar

All Drinks Sold for Cash Only. Stocked with Call Brand Liquors.
A \$100.00 Bartender Fee Per Bar is Charged.

Sponsor Bar

All Charges are Determined by Consumption. Stocked with Call Brand Liquors.
A \$100.00 Bartender Fee Per Bar is Charged for Parties Under 25 People.

Open Bar

\$14 Per Person for the First Hour and \$5.00 Per Person Each Hour Thereafter.
Add \$3.00 Per Person Per Hour for Premium Brand.

Call Brands

Whiskey	Canadian Club
Vodka	Smirnoff
Gin	Beefeaters
Rum	Bacardi
Bourbon	Jim Beam
Scotch	Dewars
Domestic Beer	Bud or Coors Light
	Coors, Budweiser
	Miller, Michelob
	Blue Moon, Yuengling
	Stella Artois
Imported Beer	Corona, Heineken
House Wine	Merlot, Chardonnay, Zinfandel, by Vendange

Premium Brands

Whiskey	Crown Royal
Vodka	Absolut
Gin	Tanqueray
Rum	Captain Morgan
Bourbon	Jack Daniels
Scotch	Chivas Regal
Domestic	Bud or Coors Light
	Coors, Budweiser
	Miller, Michelob
	Blue Moon, Yuengling
	Stella Artois
Imported	Corona, Heineken
House Wine	Merlot, Chardonnay Zinfandel & Chardonnay

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Beverage Packages

Continued

Beer, Wine and Soda Beverage Station

House Wines, Assorted Soft Drinks, Bud Light or Coors Light, Budweiser and Yuengling
\$9.00 Per Person for the First Hour and \$4.00 Each Additional Hour
\$3.50 Per Person / Per Hour for Guests Under the Age of 21

Mimosas

Choice of Orange Juice, Peach Juice, or Cranberry Juice
\$4.00 per Glass
\$20.00 per Pitcher
\$40.00 per Gallon

Carafes of Wine

\$15.00 Per Carafe – Merlot, Zinfandel and Chardonnay by Nathanson Creek

Wine Service

\$6.00 Per Person for the First Hour and \$3.00 Per Person Each Additional Hour
Merlot, Zinfandel and Chardonnay by Vendange

Celebration Toast

\$2.95 Per Person – Champagne
\$1.95 Per Person – Sparkling Apple Cider

Non-Alcoholic Self-Service Beverage Station

\$4.00 Per Person / Per Hour
Fruit Punch, Assorted Soft Drinks and Juices

Other Upgraded Wine Selections Are Available Upon Request at an Additional Charge

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Audio Visual Equipment

Computers & Accessories

Laptop Computer	\$175.00
Wireless Presenter	\$35.00
VGA Distribution Amplifier	\$75.00

Projectors & Plasmas

2500 Lumen XGA Projector	\$220.00
3000 Lumen XGA Projector	\$300.00
5800 Lumen SXGA Projector	\$400.00
32" LCD TV/Monitor	\$285.00
42" LCD TV/Monitor	\$395.00
(Call for larger LCD/TV Monitors)	

Audio

Wired Hand Held Microphone	\$25.00
Wireless Hand Held Microphone	\$125.00
Wireless Lavalier Microphone	\$125.00
4 Channel Mixer	\$40.00
6 Channel Mixer	\$60.00
8 Channel Mixer	\$80.00
2 Speaker Sound System	\$250.00
4 Speaker Sound System	\$350.00
CD Player	\$40.00
Powered Speaker	\$125.00
Table Top Microphone Stand	\$10.00
Full Standing Microphone Stand	\$10.00

Presentation Equipment

Document Camera	\$150.00
Overhead Projector	\$40.00
Slide Projector	\$40.00
Flip Chart w/ Pad and Markers	\$75.00
Flip Chart Easel Only	\$35.00
Additional Pads	\$45.00
Artist Easels	\$20.00

42" AV Cart	\$35.00
54" AV Cart	\$45.00

Screens

6' Tripod Screen	\$40.00
8' Tripod Screen	\$50.00
10' Cradle Screen	\$100.00
9x12 Fast Fold Screen	\$150.00
8x8 Fast Fold Screen	\$130.00
Black Velour Dress Kit 9x12	\$75.00
Black Velour Dress Kit 8x8	\$65.00

Video

VGA Distribution Amp	\$75.00
DVD Player	\$40.00
Camcorder w/ Tripod	\$175.00

Technician Time

Monday-Friday 7am-5pm	\$85.00/HR
Monday-Friday after 5pm	\$127.50/HR
Saturday-Anytime	\$127.50/HR
Sunday-Anytime	\$170.00/HR

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