

# Brunch

## SOCIAL EVENT MENU

### *Reception Hour*

Fruit Display  
Assorted Cheese Board  
Variety of Breakfast Pastry

### *Breakfast Items*

French Toast  
Bacon  
Sausage  
Scrambled Eggs

### *Salad*

*(Choice of One)*

Spinach Salad  
Garden Salad  
Romaine Salad

Served with Assorted Dinner Rolls and Butter

### *Entrée*

Pesto Grilled Chicken  
Penne Pasta with Roasted Tomato Vegetables  
•  
All Entrées Served with Chef Choice of Vegetables

### *Beverage Station*

Orange and Cranberry Juice  
Champagne  
Non-alcoholic Punch  
Fresh Brewed Colombian Coffee and Fine Teas

### *Dessert Selection*

*(Choice of One)*

Assorted Cheese Cakes  
Cakes and Pie Display  
Assorted Cookies and Strawberries

### *Additional Carving Station*

Roasted Turkey with herb gravy and whole cranberry sauce  
Top Round of Beef Au Jus served with horseradish sauce  
Roasted Pork loin served with Dijon mustard sauce



# The Red Oak

## SOCIAL EVENT MENU

### *Appetizer*

(Choice of One)

Penne with Basil Marinara  
Fresh Fruit Cocktail  
Roasted Tomato Soup  
Italian Wedding Soup

### *Salad*

(Choice of One)

Garden Salad with Choice of Dressing  
Mesclun Greens with Raspberry Vinaigrette  
•  
Served with Assorted Dinner Rolls and Butter

### *Starch*

(Choice of One)

Roasted Red Bliss Potatoes  
Buttermilk Ranch Mashed Potatoes  
Rice Pilaf

### *Entrée*

(Choice of Three)

Chicken Valdostana  
*Seared chicken breast finished in the oven topped with a lemon caper sauce*

London Broil and Sherry Mushroom Sauce  
*Marinated flank steak shaved to perfection  
complemented with a sherry mushroom sauce*

Almond Encrusted Scrod  
*Fresh Atlantic cod served with sweet almond butter topping*

Classic Sole Francaise  
*Fresh filet of sole coated in parmesan egg batter  
finished with white wine lemon buer blanc*

Seared Pork Medallions and Rosemary Glaze  
*Twin pork medallions pan seared to perfection coated in a citrus rosemary sauce*

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All Entrées Served with Chef Choice of Vegetables

### *Coffee & Tea Station*

Fresh Brewed Colombian Coffee and Fine Teas

### *Additional Dessert Table*

Assorted Cheese Cakes  
Cakes and Pie Display  
Assorted Cookies and Strawberries



# The Willow Tree

## SOCIAL EVENT MENU

### *Appetizer*

*(Choice of One)*

Fresh Fruit Cocktail  
Roasted Tomato Soup  
Italian Wedding Soup  
New England Clam Chowder  
Penne with Sun Dried Tomato Pesto  
Penne Basil Marinara

### *Salad*

*(Choice of One)*

Garden Salad with Choice of Dressing  
Mesclun Greens with Raspberry Vinaigrette  
•  
Served with Assorted Dinner Rolls and Butter

### *Starch*

*(Choice of One)*

Roasted Red Bliss Potatoes  
Twice Baked Potato  
Rice Pilaf

### *Entrée*

*(Choice of Three)*

Royal Roast Prime Rib of Beef Au Jus  
*Seasoned Prime Rib is seared then finished in slow roasting oven  
(Served medium rare)*

Baked Stuffed Shrimp  
*Three large shrimp stuffed with a crabmeat stuffing and served with lemon*

Chicken Provencal  
*Seared breast of chicken on a bed of roasted vegetables  
topped with a red sauce and provolone cheese*

Veal Marsala  
*Veal scaloppini pan seared then cooked in classic marsala sauce*

Herb Seared Filet Mignon  
*Italian seasoned filet of beef pan fried to lock in flavor  
and finished in the oven topped with cherry tomato demi-glaze*

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All Entrées Served with Chef Choice of Vegetables

### *Coffee & Tea Station*

Fresh Brewed Colombian Coffee and Fine Teas

### *Additional Dessert Table*

Assorted Cheese Cakes  
Cakes and Pie Display  
Assorted Cookies and Strawberries



# Buffet Style

## SOCIAL EVENT MENU

### *Salad*

(Choice of One)

Spinach Salad  
Garden Salad  
Romaine Salad

### *Bread*

(Choice of One)

Assorted Dinner Rolls and Butter  
Garlic Bread

### *Entrée*

(Choice of Three)

Sliced Sirloin of Beef  
Chicken Marsala  
Chicken Teriyaki  
Chicken Cacciatore  
Filet of Sole Francaise  
Baked Stuffed Shrimp  
Veal Parmesan  
Sweet Italian Sausage  
Meatballs Marinara

•  
All Entrées Served with Chef Choice of Vegetables

### *Starch*

(Choice of One)

Roasted Red Bliss Potatoes  
Buttermilk Ranch Mashed Potatoes  
Rice Pilaf  
Penne Marinara  
Cheese Ravioli served with Alfredo Sauce

### *Dessert*

(Choice of One)

Assorted Caked Display  
Assortment of Freshly Baked Pies  
Assorted Cookies and Mini Cheese Cake

### *Coffee & Tea Station*

Fresh Brewed Colombian Coffee and Fine Teas

### *Additional Carving Station*

Roasted Turkey with herb gravy and whole cranberry sauce  
Top Round of Beef Au Jus served with horseradish sauce  
Roasted Pork loin served with Dijon mustard sauce

