



FULL DAY MEETING PACKAGES

PACKAGE NO. 1

\$26.95 Per Person

CONTINENTAL DELUXE BREAKFAST

*Freshly Brewed Coffee, Tea, &
Decaffeinated Coffee
Assorted Juices
House Baked Muffins, Danish & Coffee Cake
Sliced Fresh Fruit
Assorted Bagels with Cream Cheese, Butter
& Our House Made Preserves*

MID MORNING BREAK

Coffee, Tea & Decaffeinated Coffee



CAMERON BUFFET

*Tossed Salad <>Two Cold Salads
Chef's Choice of Two Hot Entrees
Oven Roasted Potatoes<>Medley of Vegetables
House-made Assortment of Cakes and Pies
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade*



AFTERNOON BREAK

*Assorted Soft Drinks & Bottled Water <>House Baked Cookies & Brownies
Potato Chips & Pretzels*



Add Deluxe Deli Tray to any Buffet \$3.95 Per Person

Deli Tray includes: Assorted Breads, Relish Tray, Condiments and Sliced Deli Meats and Cheeses

**Food and Beverage service is provided for 1-1/2 hours.*



FULL DAY MEETING PACKAGES (CONT.)

PACKAGE NO. 2

\$15.95 Per Person

CONTINENTAL DELUXE BREAKFAST

Freshly Brewed Coffee, Tea, & Decaffeinated Coffee

Assorted Juices

House Baked Muffins, Danish & Coffee Cake

Sliced Fresh Fruit

Assorted Bagels with Cream Cheese, Butter &

Our House Made Preserves

MID MORNING BREAK

Coffee, Tea & Decaffeinated Coffee

AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water◀▶House Baked Cookies & Brownies

Potato Chips & Pretzels



****Food and Beverage service is provided for 1-1/2 hours.***

THEMED BREAKS

BERKS COUNTY TREATS

*“Unique” Hard Pretzels
“Goods” Natural Potato Chips
Shoo-Fly Pie
Farm Fresh Strawberries & Blueberries
With Whipped Cream
Reading Assorted Draft Sodas
Bottled Water
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
\$7.50 Per Person*



SOUTH OF THE BORDER

*Corn & Bean Tortilla Chips
Cheddar Cheese Dip
Salsa
Assorted Sodas & Bottled Water
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
\$7.25 Per Person*



TO YOUR HEALTH

*Assorted Flavored Yogurts
Granola Bars
Slice Fresh Fruit Display
Bottled Water & Juices
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
\$6.50 Per Person*



PA DUTCH PLATTER

*“Unique” Hard Pretzels
Ring Bologna, Sharp Cheese
Red Beet Eggs
Pickles, Mustard, Olives
Reading Assorted Draft Sodas
Bottled Water
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
\$7.95 Per Person*



THE PHILLY BREAK

*Warm Soft Pretzels with Mustard
Italian Water Ice
Tandy Cake Bars
Assorted Sodas & Bottled Water
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
\$7.25 Per Person*



THE COUCH POTATO

*Chips, Pretzels, Caramel Popcorn
Roasted Peanuts & Peanut Butter Cups
Assorted Sodas & Bottled Water
\$7.25 Per Person*



THE CONEY ISLAND

*Mini-Burgers & Hot Dogs with Buns
Chili Sauce, Mustard, Ketchup & Onions
Reading Assorted Draft Sodas
Iced Tea and Bottled Water
\$6.50 Per Person*



MEETING BREAKS

A LA CARTE

<i>Assorted Juices</i>	<i>\$2.25 Per Person/\$8.95 Per Carafe</i> <i>including Grapefruit, Orange, Apple & Cranberry Juice</i>
<i>Assorted Soft Drinks</i>	<i>\$2.25 Per Person</i>
<i>Beverage Break – Sodas, Coffees & Waters</i>	<i>\$4.50 Per Person</i>
<i>Bottled Waters</i>	<i>\$2.75 Per Person</i>
<i>Freshly Brewed Coffee, Tea, Decaffeinated Coffee</i>	<i>\$28.00 Per Gallon/\$2.25 Per Person</i>
<i>Freshly Brewed Iced Tea</i>	<i>\$28.00 Per Gallon/\$2.25 Per Person</i>
<i>Sliced Fresh Fruit</i>	<i>\$3.95 Per Person</i>
<i>Assorted Whole Fruit</i>	<i>\$1.95 Per Person</i>
<i>Flavored Yogurts with Granola</i>	<i>\$3.95 Per Person</i>
<i>House Baked Danish, Coffee Cake & Muffins</i>	<i>\$15.00 Per Dozen</i>
<i>Assorted Bagels with Cream Cheese</i>	<i>\$18.00 Per Dozen</i>
<i>House Baked Assorted Sticky Buns</i>	<i>\$18.00 Per Dozen</i>
<i>House Baked Cookies & Brownies</i>	<i>\$2.25 Each /\$19.00 Per Dozen</i>
<i>Potato Chips or Pretzels with Dip</i>	<i>\$14.00 Per Bowl serves 25 Guests</i>
<i>Assorted Fancy Mixed Nuts</i>	<i>\$18.00 Per Bowl serves 25 Guests</i>



**Food and Beverage service is provided for 1-1/2 hours.*

BEVERAGE SELECTIONS

OPEN BAR HOUSE BRANDS

One Hour \$10.45 Per Person
Two Hours \$14.95 Per Person
 \$4.50 Per Person Each Additional Hour

CALL BRANDS

One Hour \$11.45 Per Person
Two Hours \$16.45 Per Person
 \$5.00 Per Person Each Additional Hour

PREMIUM BRANDS

One Hour \$12.45 Per Person
Two Hours \$17.95 Per Person
 \$5.50 Per Person Each Additional Hour

TOP SHELF BRANDS

One Hour \$13.45 Per Person
Two Hour \$19.45 Per Person
 \$6.00 Per Person Each Additional Hour

PREMIXED COCKTAILS & PUNCHES

(All Prices Per Gallon)

Whiskey Sour \$65.00
Daiquiri \$65.00
Bloody Mary \$65.00
Screwdriver \$65.00
Champagne Punch \$70.00
Sangria \$55.00
Non-Alcoholic Fruit Punch \$35.00
Cranberry Lemonade \$35.00
Non-Alcoholic Polar Sunrise \$35.00

BEER	CASE	½ KEG
<i>Heineken</i>	\$75.00	\$175.00
<i>Molson</i>	\$75.00	\$175.00
<i>Michelob</i>	\$75.00	\$150.00
<i>Coors</i>	\$65.00	\$130.00
<i>Coors Light</i>	\$65.00	\$130.00
<i>Budweiser</i>	\$65.00	\$130.00
<i>Yuengling Lager</i>	\$65.00	\$130.00
<i>Miller Genuine Draft</i>	\$65.00	\$130.00
<i>O'Douls (Non-Alcoholic)</i>	\$55.00	\$120.00

SODA BAR

*Pepsi, Diet Pepsi,
 Sierra Mist, Ginger Ale
 & Assorted Juices*
 \$5.95 Per Person (Maximum of 4 Hours)

CASH BAR

<i>House Brands</i>	\$5.00
<i>Call Brands</i>	\$5.50
<i>Premium Brands</i>	\$6.00
<i>Top Shelf</i>	\$6.50
<i>Two Liquor Drinks</i>	\$7.00
<i>Wines ~ House Premium</i>	\$6.00
<i>Cordials</i>	\$7.00
<i>Domestic Beer</i>	\$3.25
<i>Imported Beer</i>	\$4.00
<i>Soda/Juice</i>	\$2.50
<i>Bottled Water</i>	\$2.75

HOST BAR

*Charges Are Based on Actual
 Consumption on a Per Drink Basis*

HOUSE WINES & CHAMPAGNES

(Please Ask For Our Wine List For Complete Selection)

\$4.00~\$4.50 Glass ◀▶ \$24.00 Carafe

↓
Sparkling Cider

\$1.50 (Toast) ◀▶ \$16.00 Bottle

↓
Andre Champagne

\$2.50 Glass (Toast) ◀▶ \$20.00 Bottle

↓
Asti Spumante

\$3.00 Glass (Toast) ◀▶ \$25.00 Bottle

CORDIAL CART

\$7.00 Per Person

<i>Grand Marnier</i>	<i>Kahlua</i>
<i>Bailey's Irish Cream</i>	<i>Frangelica</i>
<i>Courvoisier</i>	<i>Sambuca</i>
<i>Remy Martin</i>	<i>Chambord</i>
<i>Tia Maria</i>	<i>Cointreau</i>
<i>Drambuie</i>	<i>Hennessy</i>

REFRESHMENT BREAKS

MIDDAY BREAK

*Assorted Soft Drinks & Bottled Waters
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
Chips & Pretzels
Vegetable Crudités & Dip
Freshly Baked Cookies & Brownies
\$7.95 Per Person*



EXECUTIVE BREAK

*Assorted Soft Drinks & Bottled Waters
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
Cheese & Cracker Display
Whole Fruit
House Made Cookies & Brownies
\$9.75 Per Person*



GRANDMA'S PORCH

*Ice Cold Lemonade &
Freshly Brewed Ice Tea
Sliced Fresh Fruit Display
Freshly Baked Sugar Cookies &
Peanut Butter Cookies
\$7.00 Per Person*



BREAKFAST BUFFET SELECTIONS

*All Breakfast Buffet Selections include Freshly Brewed Coffee, Tea & Decaffeinated Coffee
Minimum of 40 Guests for Buffets*

THE ORIGINAL BUFFET

*Assorted Chilled Juices
Assorted Breakfast Pastry & Fresh Fruit Display
Scrambled Eggs
Home Fried Potatoes
Crisp Bacon & Country Style Sausage
Buttermilk Biscuits with Butter & Preserves
\$11.50 Per Person*



THE BUCHANAN BUFFET

*Assorted Chilled Juices
Assorted Breakfast Pastry & Fresh Fruit Display
Scrambled Eggs
Silver Dollar Pancakes or Texas French Toast
Cold Cereals with Sliced Fresh Bananas & Berries
Home Fried Potatoes
Crisp Bacon & Country Style Sausage
Buttermilk Biscuits with Butter & Preserves
\$13.50 Per Person*



FITNESS BUFFET

*Assorted Chilled Juices
Cantaloupe & Honeydew Wedges
Assorted Cold Cereals with Fresh Sliced Bananas & Berries with Low-Fat Milk
Honey Bran & Blueberry Muffins
Basket of Whole Fresh Fruit
Low-Fat Flavored Yogurts with Granola Topping
Whole Wheat & Honey Oat Bagels with Cream Cheese, Butter & Preserves
Pita Pocket Bar with Scrambled Egg Beaters & Grilled Vegetables
Whole Wheat Pancakes with Warm Lite Maple Syrup
\$14.95 Per Person*

*Add Made-To-Order Omelet Station to Any Buffet \$5.50 Per Person
Maximum of 50 guests for Omelet Station*

Family Style Service Also Available At An Additional Charge Per Person

**Food and Beverage service is provided for 1-1/2 hours.*

BREAKFAST ENTREES

THE ALL AMERICAN

*Scrambled Eggs
Bacon or Sausage
Home Fried Potatoes
Buttermilk Biscuits
Butter & Preserves
\$10.50 Per Person*



TEXAS TREAT

*Charbroiled NY Strip Steak
Scrambled Eggs
Home Fried Potatoes
Buttermilk Biscuits
Butter & Preserves
\$13.95 Per Person*



EGGS BENEDICT

*Maximum 50 Guests
Two Poached Eggs served over Canadian
Bacon atop Toasted English Muffins &
Laced with Hollandaise Sauce
Home Fried Potatoes
\$10.75 Per Person*



MELANGE OF FRESH FRUIT

*Sliced Fresh Fruit Plate
Oversized Fresh Blueberry Muffin
Low-Fat Flavored Yogurt
With Granola Topping
\$8.25 Per Person*



CLASSIC FRENCH TOAST

*Thick Sliced Cinnamon French Toast
Bacon or Sausage
Served with Warm Maple Syrup
Home Fried Potatoes
\$8.95 Per Person*



FRUIT TOPPED PANCAKES

*Malted Pancakes Topped with
Apple or Strawberry Preserves
Bacon or Sausage
Served with Warm Maple Syrup
Home Fried Potatoes
\$9.95 Per Person*



*All Breakfast Selections include Assorted Pastry Baskets, Assorted Juices and
Freshly Brewed Coffee, Tea & Decaffeinated Coffee*

CONTINENTAL BREAKFASTS

Food and Beverage service is provided for 1-1/2 hours.

CONTINENTAL

*Freshly Brewed Coffee, Tea, &
Decaffeinated Coffee
House Baked Muffins, Danish &
Coffee Cake
Butter & Our House Made Preserves
\$6.50 Per Person*



CONTINENTAL DELUXE

*Freshly Brewed Coffee, Tea, &
Decaffeinated Coffee
Assorted Juices
House Baked Muffins, Danish &
Coffee Cake
Sliced Fresh Fruit
Assorted Bagels with Cream Cheese
Butter & Our House Made Preserves
\$7.95 Per Person*



AM COFFEE REFRESH

*Freshly Brewed Coffee, Tea, &
Decaffeinated Coffee*

\$2.50 Per Person



AM/PM RUSH

*Assorted Soft Drinks &
Bottled Water*

\$2.75 Per Person



HEALTHY START

*Freshly Brewed Coffee, Tea,
Decaffeinated Coffee
Assorted Juices
Bottled Waters
Flavored Yogurts with Granola Toppings
Whole & Sliced Fresh Fruit
Freshly Brewed Ice Tea
\$7.95 Per Person*



*All Breakfast Selections include Assorted Pastry Baskets, Assorted Juices and
Freshly Brewed Coffee, Tea & Decaffeinated Coffee*

SPECIALTY BRUNCH SELECTIONS

*All Brunch Selections include Freshly Brewed Coffee, Tea & Decaffeinated Coffee
Minimum of 40 Guests*

HUNTER BRUNCH

*Assorted Chilled Juices < > Scrambled Eggs
Silver Dollar Pancakes or Texas French Toast
Crisp Bacon & Country Style Sausage
Hunter Style Roast Chicken < > Garden Fresh Salad Bar
Chef's Pasta Entrée < > Chef's Selection
Vegetable and Potato
Baked Haddock with Tomato Basil Relish
House Made Assortment of Cakes, Pies, Mousses & Parfaits
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade
\$20.95 Per Person*



CHAMPAGNE BRUNCH

*Glass of Mimosa or Bloody Mary
Assorted Chilled Juices < > House Baked Breakfast Pastry & Fresh Fruit Display
Mixed Field Greens with Assorted Dressings & Toppings
Scrambled Eggs with Western Mix < > Fruit Filled Crepes
Carved to Order Roast Sirloin of Beef or Baked Ham
Crisp Bacon & Country Style Sausage
Fresh Rolls & Condiments
Fillet of Sole Stuffed with Pine Nuts & Spinach
Fresh Vegetable Medley < > Home Fried Potatoes
House Made Assortment of Cakes, Pies, Mousses & Parfaits
\$23.95 Per Person*



ADDITIONS

<i>Peel 'n' Eat Shrimp</i>	<i>\$5.95 Per Person</i>
<i>Made-To-Order Omelet Station</i>	<i>\$5.50 Per Person</i>
<i>Waffle Station with Assorted Toppings & House Made Fruit Preserves</i>	<i>\$4.50 Per Person</i>
<i>Smoked Salmon Table with Bagels, Cream Cheese, Capers & Bermuda Onion</i>	<i>\$6.95 Per Person</i>
<i>Roast Prime Rib of Beef (Serves 20 – 30 Guests)</i>	<i>\$300.00</i>
<i>Roast Top Round of Beef (Serves 50 Guests)</i>	<i>\$270.00</i>
<i>Attendant Fee (Per Hour)</i>	<i>\$50.00</i>

LIGHT LUNCHEON MENU

Select one entrée per attendee

Grilled Chicken Caesar Salad

Steamed Vegetable Symphony

Traditional Chef's Salad

Soup & Salad Combo

Cup of Soup du Jour Teamed with our Mixed Greens
House Salad

Working Lunch Platter

Potato Salad surrounded by Deli Sliced Cold Cuts,
Cheeses, Tomato, Lettuce, Pickle, Chips, Kaiser Roll, and
Appropriate Condiments

Soup & Sandwich Combo

Cup of Soup du Jour

Choice of sandwiches:

Turkey Ham & Cheese

Chicken Salad on a Croissant

Brownies for dessert

All Light Luncheons Include Iced Tea and Lemonade, or
Coffee, Tea, and Decaf
\$11.95 ++ per person

LUNCHEON BUFFET SELECTIONS

CHAMBERLAIN BUFFET

Minimum of 40 Guests

Soup Du Jour <> Garden Fresh Salad Bar
Fresh Fruit Salad <> Two Cold Salads
Beef & Chicken Entrees Du Jour
Pasta Entrée Du Jour <> Oven Roasted Potatoes
Medley of Vegetables <> Warm Rolls & Butter
House-Made Assortment of Cakes, Pies, & Mousses
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade
\$16.00 Per Person



CAMERON BUFFET

Minimum of 20 Guests

Tossed Salad <> Two Cold Salads
Chef's Choice of Two Hot Entrees
Over Roasted Potatoes <> Medley of Vegetables
House Baked Cookies & Brownies
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade
\$15.00 Per Person



WORKING LUNCH BUFFET

Minimum of 20 Guests and a Maximum of 50 Guests

Soup Du Jour <> Selection of Sliced Deli Meats & Cheeses
Assorted Breads, Rolls & Condiments
Relish Tray including Lettuce, Tomatoes, Onions & Pickles
Two Cold Salads <> Potato Chips
House Baked Cookies & Brownies
Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade
\$12.00 Per Person



Add Deluxe Deli Tray to any Buffet \$3.95 Per Person
Deli Tray includes: Assorted Breads, Relish Tray, Condiments and Sliced Deli Meats and Cheeses
Add Peel 'N Eat Shrimp to any Buffet \$5.95 Per Person

**Food and Beverage service is provided for 1-1/2 hours.*

LUNCHEON SELECTION

(Please choose one or two selection(s) from this list.)

ENTREES

Beef Entrees

<i>Petite Filet Mignon</i>	\$27.00
<i>Flat Iron Steak with Mushroom Sauce</i>	\$15.95
<i>Beef Burgundy</i>	\$14.95
<i>Sliced Sirloin of Beef</i>	\$14.95
<i>Baked Meatloaf</i>	\$13.95

Poultry Entrees

<i>Chicken Cordon Bleu</i>	\$15.95
<i>Chicken Nancy (Chicken Breast w/Apple Raisin Stuffing)</i>	\$14.50
<i>Chicken Raspberry</i>	\$14.95
<i>Chicken Francáise</i>	\$13.95
<i>Chicken Teriyaki</i>	\$13.95

Pasta Entrees

<i>Shrimp Scampi</i>	\$15.95
<i>Chicken & Broccoli Alfredo</i>	\$13.95
<i>Fettuccini Pesto Vegetable Sauté</i>	\$14.95

Seafood Entrees

<i>Seafood Newburg</i>	\$16.95
<i>Stuffed Flounder</i>	\$15.95
<i>Lemon Pepper Haddock</i>	\$14.95
<i>Broiled Crab Cakes</i>	\$17.95
<i>Poached Salmon with Dill</i>	\$16.95

All Luncheon Entrée Selections are served with Crisp Caesar Salad or Mixed Field Greens, Chef's Accompaniments, Warm Rolls, Butter, Chef's Dessert Selection, Iced Tea or Lemonade and Coffee, Tea & Decaffeinated Coffee



*All Light Luncheons Include Iced Tea or Lemonade,
Coffee, Tea & Decaffeinated Coffee.*

**Food and Beverage service is provided for 1-1/2 hours.*

HORS D'OEUVRES SELECTIONS

HOT

(Trays of 100 Pieces)

<i>Assorted Miniature Quiche</i>	\$150.00	<i>Swedish Meatballs</i>	\$135.00
<i>Miniature Egg Rolls</i>	\$150.00	<i>Marinated Steak Kebobs</i>	\$160.00
<i>Phyllo Rolled Spinach & Feta</i>	\$160.00	<i>Thai Beef Skewers</i>	\$160.00
<i>Chicken Tenderloins</i>	\$165.00	<i>Mushroom Caps with</i>	
<i>Chicken Sesame</i>	\$165.00	<i>Crab Imperial</i>	\$180.00
<i>Buffalo Wings</i>	\$115.00	<i>Scallops Wrapped in Bacon</i>	\$190.00
<i>Hawaiian Chicken Brochettes</i>	\$165.00	<i>Coconut Shrimp</i>	\$190.00
<i>Miniature Reubens</i>	\$160.00	<i>Jumbo Fried Shrimp</i>	\$190.00
<i>Cocktail Franks in Puff Pastry</i>	\$150.00		

COLD

(Trays of 100 Pieces)

<i>Boursin Filled Cherry Tomatoes</i>	\$135.00	<i>Proscuitto Wrapped Melon Balls</i>	\$160.00
<i>Smoked Salmon</i>	\$165.00	<i>Maryland Crab Spread</i>	
<i>Assorted Crostini</i>	\$135.00	<i>with Crackers</i>	\$160.00
<i>Assorted Finger Sandwiches</i>	\$160.00	<i>Combo Seafood Display</i>	<i>Market Price</i>
<i>Fresh Fruit Skewers,</i>		<i>Oysters on the ½ Shell</i>	
<i>Raspberry Sauce</i>	\$135.00	<i>Chilled Maryland Crab Claws</i>	
		<i>Peel 'n' Eat Shrimp</i>	



ONE HOUR BUTLERED PACKAGE

Stationary Display of Vegetable Crudités, Sliced Fresh Fruit & International Cheese & Crackers

Add three selections to above display. Served Butler Style

<i>Smoked Salmon</i>	<i>Scallops Wrapped in Bacon</i>
<i>Swedish Meatballs</i>	<i>Mushroom Caps with Crab Imperial</i>
<i>Miniature Reubens</i>	<i>Thai Beef Skewers</i>
<i>Chicken Sesame</i>	<i>Chicken Tenderloins</i>
<i>Phyllo Rolled Spinach & Feta</i>	<i>Assorted Miniature Quiches</i>
<i>Miniature Egg Rolls</i>	<i>Cocktail Franks 'n' Puff Pastry</i>



\$13.50 Per Person - \$5.50 Per Person Each Additional Hour

HORS D'OEUVRES SELECTIONS (CONT.)

DISPLAY TABLES

Serves 50 Guests

<i>International Cheese & Cracker Display</i>	<i>\$205.00</i>
<i>Fresh Vegetable Crudités</i>	<i>\$160.00</i>
<i>Sliced Fresh Fruit Display</i>	<i>\$135.00</i>

CARVING STATIONS

<i>Sugar Cured Ham (Serves 35 – 50 Guests)</i>	<i>\$180.00</i>
<i>Herb Crusted Tenderloins (Serves 15 – 20 Guests)</i>	<i>\$215.00</i>
<i>Roast Breast of Turkey (Serves 25 – 30 Guests)</i>	<i>\$170.00</i>
<i>Roast Top Round of Beef (Serves 50 Guests)</i>	<i>\$270.00</i>

PASTA STATION

Angel Hair ♦ Tortellini
Rotini & Spinach Fettucine Sauteed with
Oriental Vegetables
Alfredo, Marinara & Clam Sauces
Served with Bread Sticks
\$9.00 Per Person

FAJITA STATION

Warm Flour Tortillas
With Grilled Chicken & Beef Strips
Served with Fried Peppers & Onions
Refried Beans, Guacamole
Sour Cream and Salsa
\$10.00 Per Person

SALAD & BREAD STATION

Caesar, Spinach & Mixed Field Green
Assorted Toppings & Dressing
Variety of House Baked Breads &
Breadsticks
\$7.00 Per Person

ORIENTAL STIR FRY STATION

Stir Fried Beef, Chicken & Shrimp with
Oriental Vegetables,
Teriyaki Sauce & Sesame Rice
\$11.95 Per Person

Attendant Fee Per Station Listed Above \$50.00 Per Hour, Minimum One Hour



SHRIMP BOAT

200 Pieces of Jumbo Chilled Gulf Shrimp
Served with Lemon Wedges & Horseradish Cocktail Sauce
\$600.00
Additional Shrimp \$5.95 Per Person

DINNER SELECTIONS

(Please choose one or two selection(s) from this list.)

ENTREES

Beef Entrees

<i>Charbroiled Filet Mignon</i>	\$29.00
<i>Roast Prime Rib, Au Jus</i>	\$27.95
<i>New York Strip Steak</i>	\$27.95
<i>Flat Iron Steak with Mushroom Glaze</i>	\$19.95
<i>Roast Sirloin Espagnole</i>	\$17.95

Pork Entrees

<i>Pesto Stuffed Pork Loin</i>	\$18.50
<i>Apple Raisin Stuffed Pork Loin</i>	\$18.50
<i>Charbroiled Double-cut Pork Chop</i>	\$18.50
<i>Hunter Style Pork Medallions</i>	\$18.95

Seafood Entrees

<i>Maryland Crab Cake</i>	\$25.95
<i>Broiled Salmon with Dill Hollandaise Sauce</i>	\$27.50
<i>Shrimp & Crab Filled Flounder</i>	\$19.50
<i>Fettuccini Seafood Marinara</i>	\$19.95
<i>Broiled Lemon Dill Flounder</i>	\$17.50

Poultry Entrees

<i>Chicken & Mango Shrimp</i>	\$20.50
<i>Boursin Chicken wrapped in Puff Pastry</i>	\$17.95
<i>Chicken Francáise</i>	\$16.95
<i>Chicken Dijonnaise</i>	\$16.50
<i>Stuffed Breast of Chicken</i>	\$16.95
<i>Chicken Oscar</i>	\$19.95



HEALTHFUL DINING

<i>Grilled Tuna with Tomato Creole Relish</i>	\$18.95 Per Person
<i>Grilled Chicken & Crab Meat with Lemon Herb Sauce</i>	\$19.95 Per Person
<i>Rosemary Grilled Chicken</i>	\$16.95 Per Person
<i>Roast Turkey with Cranberry Stuffing</i>	\$16.95 Per Person
<i>Steamed Vegetable Symphony</i>	\$12.95 Per Person

*All Dinner Selections Served with Crisp Caesar Salad or Mixed Field Greens, Vegetable Medley, Chef's Choice Potato or Rice, Warm Rolls & Butter, Dessert Selections and Coffee, Tea & Decaffeinated Coffee, Iced Tea and Lemonade.
Stuffed Baked Potato additional \$1.95*

DINNER BUFFET SELECTIONS

Minimum of 40 Guests for Buffets

SHERMAN BUFFET

A Choice of Carved to Order:

Roast Sirloin of Beef, Breast of Turkey or Honey Baked Ham

Entrée Choices:

- | | |
|--|--|
| <input type="checkbox"/> Hunter Style Chicken | <input type="checkbox"/> Hunter Style Pork |
| <input type="checkbox"/> Flounder Almandine | <input type="checkbox"/> Flat Iron Steak with Mushroom Glaze |
| <input type="checkbox"/> Chicken Cacciatoré* | <input type="checkbox"/> Stir Fry Pork* served over rice |
| <input type="checkbox"/> Lemon Broiled Haddock | <input type="checkbox"/> Beef Bourguignon* served over rice |
| <input type="checkbox"/> Chicken Teriyaki* | <input type="checkbox"/> Roast Pork Loin w/ Apple Nut Stuffing |
| <input type="checkbox"/> Chicken Marsala | <input type="checkbox"/> Stuffed Shells w/ Alfredo Sauce |
| <input type="checkbox"/> Pasta Primavera | |

Soup Du Jour

Warm Rolls and Butter

Garden Fresh Salad Bar, Caesar Salad

Fruit Salad, Pasta Salad, Marinated Mushroom & Vegetable Salad

Oven Roasted Potatoes

Medley of Vegetables

House-Made Assortment of Cakes & Pies

Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade

2 Entrees \$26.50 Per Person

3 Entrees \$29.95 Per Person



CONRAD WEISER BUFFET

Soup Du Jour

Warm Rolls & Butter

Garden Fresh Salad Bar

Chicken Marsala

Flat Iron Steak with Mushroom Glaze

Cheese Ravioli with Chunky Marinara Sauce

Oven Roasted Potatoes

Medley of Vegetables

House-Made Assortment of Cakes & Pies

Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade

\$22.95 Per Person

**Food and Beverage service provided for 1-1/2 hours.*

DINNER BUFFET SELECTIONS (CONT.)

Minimum of 40 Guests for Buffets

KING NEPTUNE BUFFET

New England Clam Chowder

Herb Baked Chicken

Garden Fresh Salad Bar

Medley of Vegetables

Warm Rolls & Butter

Seafood Newburg & Rice

Pasta Entrée Du Jour

Oven Roasted Potatoes

Fried Shrimp

Chilled Shrimp Bar

Maryland Crab Cakes

Steamed Crab Legs

House-Made Assortment of Cakes, Pies, Mousses & Parfaits

Coffee, Tea, Decaffeinated Coffee & Iced Tea or Lemonade

\$33.50 Per Person

