



Conference Center

800 Ridge Pike

Lafayette Hill, Pennsylvania

Phone: 610.825.8000 Fax: 610.940.4343

www.aceconferencecenter.com

Event Information for 2009

ACE Conference Center offers several indoor and outdoor spaces that are versatile and designed to satisfy the most discriminating tastes. Our staff looks forward to serving you and your guests.



ACE Conference Center is a contemporary cedar, brick and glass creation of renowned architect Edward Durrell Stone. Perched atop "Lafayette Hill", it offers spectacular views of the surrounding Montgomery County. The Sunken, Overlook and Main Lobby Lounges provide a delightful setting for cocktails and hors d'oeuvres; then, move upstairs for dinner and dancing (or brunch) in the Main Dining Room. The conference center can accommodate up to 350 persons for a seated banquet, or 300 persons for a buffet reception.

Reservations & Credit Arrangements

Your reservation will be confirmed upon receipt of a signed function contract and a deposit equal to 25% of the estimated cost of your function. In the event that your function is canceled, ACE Conference Center shall have the right to retain this deposit. The balance will be due five (5) days prior to your function, unless other arrangements are made and approved by our accounting office; payment may be made by cash or certified check. The person or organization making arrangements for the function is responsible for any damaged, stolen or lost equipment or furnishings. Charges will be based upon the actual cost of the items replaced. Facility charges may be required for certain dates and functions. Our function coordinators will provide details.

Event Information for 2009

(Continued)

Selecting the Menu

Our professional function coordinator is happy to assist you with all of the arrangements, including the selection of package menu items, included here for dinner or brunch, or to work with our Chef to create a menu especially for your function. Unfortunately, we cannot allow food of any type to be brought to ACE Conference Center for service at a contracted function.

Beverage Service

We offer a complete selection of beverages and wines to complement your function. A current wine list is included with this package. The sale of alcoholic beverages at ACE Conference Center is monitored by the Pennsylvania Liquor Control Board, and we are required to abide by their regulations. Therefore, we must enforce the following policies: 1) no alcoholic beverages may be brought onto the property from an outside source for consumption or raffling purposes; 2) all alcoholic beverages must be dispensed by ACE Conference Center employees; and, 3) no alcoholic beverages will be served to persons under the age of twenty-one (21). Two forms of identification are required as proof of age.

Selections, Guarantees & Minimums

To ensure a successful function, we request that you provide us with your menu selections, room arrangements, and other details at least four (4) to six (6) weeks prior to the function date. We require a final attendance guarantee no later than three business days (72 hours) prior to the function. If no final guarantee is received, we will consider the number indicated on the function contract to be the correct and guaranteed number of guests and charge accordingly. The guarantee is not subject to reduction after the three (3) day deadline. Depending on the minimum number of guests and/or the desired function space, service charges may be assessed. Please ask your function coordinator for details.

Overnight Guest Accommodations

ACE Conference Center offers 120 deluxe, on-site Guest Rooms that provide the perfect accommodations for your out-of-town guests. Guests attending a social function are extended a reduced room rate for single/double occupancy. We are pleased to supply room reservation cards for enclosure with your invitations. Please consult with our function coordinator for details.

Valet Parking & Coat Check

Valet Parking may be provided for guests attending your function for an additional charge. Please check with our function coordinator for details. Arrangements may be made for a host-paid coat checkroom for an additional charge of \$18.00/hour.

2009 Beverage Prices

Fully-stocked Open Bar with Premium Brands such as:

Cutty Sark Scotch, Seagram's V.O., Jack Daniels, Jim Beam, *Gordon's Gin*, Smirnoff
Vodka, Bacardi Rum, Martini & Rossi Sweet & Dry Vermouth, Made-to-Order Manhattans,
Martinis, Screwdrivers, Bloody Marys, Robert Mondavi Red & White Wines, Assorted
Domestic and Non-Alcoholic Beers

Price Per Person

Four Hour Maximum

One Hour	\$13.00
Two Hours	\$19.00
Three Hours	\$23.00
Four Hours	\$28.00

Top Shelf Brands

Fully-Stocked Open Bar

One Hour	\$16.00
Two Hours	\$21.00
Three Hours	\$26.00
Four Hours	\$30.00

Consumption Bar

Per Drink

Premium Brands	\$4.50	Specialty Coffees	\$5.50
Premium Scotch	\$4.50	Imported Cordials	\$7.00
Top-Shelf Brands	\$5.00	Super Premium Cordials	\$8.00
Super Premium Brands	\$6.00	Soft Drinks	*\$1.50
Domestic Beer	\$3.50	Mineral Waters	*\$2.50
Imported Beer	\$4.50	Wine Coolers	\$4.25
Super Premium Beer	\$4.75	Cognacs	\$8.25

House Wines

Robert Mondavi \$5.25 per glass / \$25.00 per bottle

A complete list of Wine and Champagne Prices is available upon request.

Special Arrangements

Champagne Punch	\$65.00 / per gallon
Bloody Marys	\$60.00 / per gallon
Screwdrivers	\$60.00 / per gallon
Whiskey Sour Punch	\$60.00 / per gallon
Margaritas	\$60.00 / per gallon
Fruit Punch (non-alcoholic)	\$25.00* / per gallon

**Price does not include 6% state sales tax.*

For Consumption Bars, there is a charge of \$75.00 plus tax per bartender, per hour.

To ensure appropriate service for your guests, we recommend one bartender
for every 50 persons attending your function

A House Service Charge of 20% will be added to all quoted prices.

Domestic Red Wines

BIN#			\$
400	Guenoc Cabernet Sauvignon	2004	30.00
401	Chateau Ste. Michelle Cabernet Sauvignon	2002/3	40.00
402	Beaulieu Vineyards Cabernet Sauvignon	2003	55.00
403	Clos du Bois Cabernet Sauvignon	2003	42.50
404	Simi Cabernet Sauvignon	2003	55.00
405	Kendall- Jackson Reserve Cabernet Sauvignon	2003	45.00
406	Robert Mondavi Cabernet Sauvignon	2003	58.00
407	Hawk Crest Cabernet Sauvignon	2004	35.00
408	Francis Coppola Diamond Cabernet Sauvignon	2004	46.00
409	Sterling Cabernet Sauvignon	2003	60.00
410	Opus One	1995	225.00
411	Columbia Crest Merlot	2002	32.50
412	J. Lohr Paso Robles Merlot	2005	37.00
413	Clos du Bois Merlot	2003	42.50
414	Sterling Merlot	2003	60.00
415	Fetzer Valley Oaks Sirah	2001	27.00
416	Robert Mondavi Coastal Pinot Noir	2005	30.00

Imported Red Wines

417	Chianti Classico, Rocca Della Macia	2003	30.00
418	Jacob's Creek Cabernet Sauvignon	2003	25.00
419	Mouton-Cadet Bordeaux	2002	27.00
420	Yellow Tail The Reserve Merlot	2005	34.00
421	Jacob's Creek Merlot	2002	28.00

*For your convenience a 20% service charge will be added to Wine List prices
Prices subject to change based on variations in wholesale cost beyond our control.
Vintages may vary depending on availability through the PA LCB*

Domestic White Wine

BIN#			\$
500	Kendall-Jackson Chardonnay	2005	37.50
501	J. Lohr Chardonnay	2003	35.00
502	Parducci Chardonnay	1996	27.00
503	Sterling Vineyards Chardonnay	2005	45.00
504	Chateau St. Jean Chardonnay	2005	37.50
505	Francis Coppola Diamond Chardonnay	2005	45.00
506	Rutherford Hill Chardonnay	2003	29.00
507	Clos Du Bois Chardonnay	2005	32.50
508	Fetzer Five Rivers Chardonnay	2002	30.00
509	Robert Mondavi Carneros Chardonnay	2003	55.00
510	Simi Chardonnay	2005	42.00
511	Robert Mondavi Fume Blanc	2004	40.00
512	Robert Mondavi Stags Leap Sauvignon Blanc	2002	45.00
513	Sterling Sauvignon Blanc	2003	35.00
514	Kendall-Jackson Reserve Sauvignon Blanc	2002	27.50
515	Beringer Chenin Blanc	1998	21.00
516	Robert Mondavi White Zinfandel	2007	25.00

Imported White Wines

517	Pighin Pinot Grigio	2005	22.00
518	Mouton-Cadet Bordeaux Blanc	1996 / 97	24.00
519	Jadot Bourgogne Chardonnay	1999	30.00
520	Jacob's Creek Chardonnay	2004	25.00
521	Stone Haven Chardonnay	1999	25.00

Sparkling Wines and Champagnes

522	Domaine Ste. Michelle Brut	NV	30.00
523	Korbel Brut	NV	37.50
524	Domaine Chandon Blanc de Noirs	NV	42.50
525	G. H. Mumm, Extra Dry	NV	82.50
526	Moet et Chandon - White Star Extra Dry	NV	90.00
527	Moet et Chandon - Dom Perignon	1985	295.00
528	Great Western, Extra Dry	NV	25.00

*For your convenience a 20% service charge will be added to Wine List prices
Prices subject to change based on variations in wholesale cost beyond our control.
Vintages may vary depending on availability through the PA LCB*

Hors d'oeuvres

If your function includes a Cocktail Reception, you may choose from the hors d'oeuvres listed below and on the following pages. Each is available in a minimum quantity of 50. The hors d'oeuvres you select will be presented on a mirrored tray or served butler-style to your guests.

Assorted Cold Hors d'oeuvres

\$185.00 per 100 pieces

Stuffed Cherry Tomatoes
Deviled Eggs
Artichokes with Seafood Salad
Melon & Prosciutto
Boursin Cheese & Grape Canapes
Minted Melon Balls
Savory Tartlettes with:
 Scallop & Shrimp Salad
 Roasted Red Pepper Hummus
 Smoked Turkey Salad

Assorted Hot Hors d'oeuvres

\$185.00 per 100 pieces

Tempura Vegetables with Dipping Sauce
Petite Meatballs
Chicken & Pineapple Brochettes
Beef Brochettes with Bell Peppers
Spring Rolls with Duck Sauce
Chicken Filets with Honey-Mustard Sauce
Fried Dumplings with Sweet & Sour Sauce
Mushrooms stuffed with Sausage, Spinach
 or Vegetables
Miniature Quiche
Chicken Livers wrapped in Bacon
Buffalo Chicken Wings (mild, spicy or hot)
Spanikopita
Potato Latkes
Miniature Pizzas with Roasted Garlic, Roma
 Tomatoes & Aged Provolone

Deluxe Cold Hors d'oeuvres

\$220.00 per 100 pieces

Mini Biscuits with Black Forest Ham, Cheddar Cheese
 & Fruit Chutney
Clams on the Half-Shell with Lemon & Cocktail Sauce
Cucumber Slices with Shrimp Mousse
Long Island Oysters
Smoked Turkey Mousse on Crouton with Apple Chutney
Red Bliss Potatoes stuffed with Sour Cream & Caviar
Asparagus Rolled in Prosciutto
Boursin Cheese with Sun-Dried Tomatoes & Garlic on
 Alsatian Toast
Duxelles of Mushrooms & Pine Nuts on Brioche
Salmon Tartar with Capers on Black Bread
Tuna Carpaccio with Wasabi Mayo & Oriental Slaw

Deluxe Hot Hors d'oeuvres

\$235.00 per 100 pieces

Oysters Rockefeller
Curried Crab Quiche
Escargots in Puff Pastry with Garlic-Herb Butter
Mushrooms stuffed with Crabmeat; Royal Glasage Topping
Petite BBQ Baby Back Ribs
Scallops wrapped in Bacon
Breaded Shrimp with Remoulade Sauces
Fresh Mozzarella Bruschetta with French Bread, Pesto,
 Sun-dried Tomatoes & Pine Nuts
Breaded Scallops with Cocktail & Remoulade Sauce
Shrimp wrapped in Bacon with Dijon Mustard
Crayfish Beignets with Remoulade Sauce
Clams Casino or Clams Oreganato
Steamed Jumbo Won-Tons with Oriental Dipping Sauce
Sesame Chicken Satay with Apricot-Dijon Glaze or
 Peanut Sauce
Oriental BBQ Chicken Wings
Mushroom Cap filled with Concasse Plum Tomatoes, Basil,
 Shredded Fresh Mozzarella & Parmesan Cheese
Ginger Chicken with Julienne Vegetables in Crispy Rice
 Paper Rolls
Mediterranean Lamb & Eggplant Nuggets with
 Saffron Mayonnaise
Baked Goat Cheese & Fig En Croute
Caramelized Onion & Roasted Eggplant in Phyllo Pastry

Grilled Baby Lamb Chops (market price) with Rosemary
Jus-Lie & Mint Jelly

Hors d'oeuvres

(Continued)

Premium Cold Hors d'oeuvres: \$ 250.00 per 100 pieces

Artichokes with Whitefish Mousse
Duck Medallion & Mandarin Orange Canapes
Sliced Montrachet Cheese on Whole-Grain Bread, garnished with Kiwi & Strawberry
Iced Jumbo Shrimp with Cocktail Sauce & Lemon
Alaskan Snow Crab Claws with Cocktail Sauce
Sliced Chicken Galantine with Fruit, Assorted Nuts & Strawberry /
Currant Cumberland Sauce
Grilled Marinated Vegetables Kabobs with Roasted Red Pepper Coulis
(may be served hot or cold)

Premium Cold Hors d'oeuvres: \$ 285.00 per 100 pieces

Medallion of Lobster Canapes
Whole-Wheat Blinis with Smoked Salmon, Seruga Caviar & Crème Fraiche
Smoked Salmon & Asparagus Rolls
Fennel-Marinaded Feta & Olive Skewers
Crabmeat Concasse with Lemon on a Crouton
Roast Beef Rolls with Asparagus & Thai Sauce
Smoked Salmon, Cream Cheese & Chive Purses
Tuna Carpaccio with Roasted Tomato Confit
Marinated Beef Tenderloin with Ginger & Coriander
New Zealand Mussels with Saffron Mayonnaise & Chiffonade Vegetables

Premium Hot Hors d'oeuvres: \$285.00 per 100 pieces

BBQ Tandoori Shrimp Sticks
Lemon & Chicken Saffron Brochettes
Shrimp & Scallops in Puff Pastry with Lobster Sauce
Caribbean Swordfish Brochettes with Papaya-Mango Dipping Sauce
Phyllo Dough with your Choice of filling:

Crab & Brie

Vegetarian

Lobster

Mushrooms, Walnuts & Gruyere Cheese

Jumbo Lump Crab Cakes with Roasted Pepper Remoulade

Ginger-Hoisin Mini Chicken Drumsticks

Foie Gras & Wild Mushroom Dumplings

Oriental Duck & Vegetable Spring Rolls

*A House Service Charge of 20% and the prevailing state sales tax
will be added to all quoted prices*

Additional Hors d'oeuvres Selections

Each item is available in a minimum quantity of 50. The hors d'oeuvres you select will be presented on a mirrored tray or served butler-style to your guests.

\$ 2.20 per piece

Vegetarian Potstickers with Dipping Sauce

\$ 2.35 per piece

Broccoli & Cheddar Cheese en Croute

Crab Rangoon
(cream cheese, vegetables & crab in dumpling)

Cheese Calzone
(with ricotta, mozzarella & pesto)

Mini-Calzone with Broccoli

Gordita
(corn flour pastry, shredded chicken, bell peppers,
mild cheddar cheese & a hint of garlic)

\$ 2.50 per piece

Curried Chicken Puffs with Apples & Raisins

Feta Cheese & Sun-Dried Tomatoes in Phyllo

Spinach, Artichoke & Shiitake Mushroom Puffs

Chevre Cheese & Smoked Salmon in Phyllo

Vegetable Quesadilla Cornucopia

Fontina Cheese & Parma Ham in Phyllo Triangles

Specialty Items

Honey-Glazed Ham with Mini Rolls & Mustard Sauce (served hot or cold)	\$195.00*	(serves approx. 25 ppl.)
Roasted Steamship Round of Beef with Mini Rolls & Condiments	\$625.00*	(serves approx. 125 ppl.)
Tenderloin of Beef with Baguettes of French Bread & Peppercorn Sauce	\$195.00*	(serves approx. 20 ppl.)
Roasted Tom Turkey with Mini Rolls & Natural Sauce (served hot or cold)	\$185.00*	(serves approx. 25 ppl.)
Side of Smoked Salmon with Chopped Onions, Eggs & Capers	\$260.00	(serves approx. 25 ppl.)

**Attendant Required to Serve Your Guests - \$45.00 /hr.*

Reception Stations

Pasta Bar

Tortellini, Fettuccine or Bow Ties
with Alfredo, Carbonara, Pesto, Shrimp or Lobster Sauce
(please select one pasta and one sauce)

\$ 6.25 / Person
\$45.00 Attendant Fee/hr.

Oriental Stir-Fry

Wok Presentation with Breast of Chicken, Beef or Monk Fish
with Sweet Peppers, Snow Peas, Water Chestnuts
& Teriyaki Sauce

Chicken: \$6.25 / Person
Beef: \$7.50 / Person
Monk Fish: \$8.00 / Person
\$45.00 Attendant Fee/hr.

Taco Bar

Spiced Ground Beef, Taco Shells, Refried Beans, Chopped
Tomato & Onion, Shredded Lettuce, Grated Cheese,
Sour Cream & Salsa

\$5.75 / Person/hr

*Prices for Reception Stations are based upon service for one (1) hour.
Stations may be added to the cocktail reception period prior to dinner.*

A House Service Charge of 20% and the prevailing state sales tax will be added to all quoted prices.

Crudite Presentation

An attractive selection of Fresh Seasonal Vegetables with Herb & Cheese Dip

Small: \$95.00 Large: \$120.00



Fruit Presentation

Sliced Fresh Seasonal Fruits with Yogurt Dip

Small: \$95.00 Large: \$160.00



Cheeseboard Presentation

A variety of Cheeses & Fresh Crackers with Dijon Mustard & Fruit Garnish

Domestic Cheeses

Small: \$85.00 Large: \$120.00

Domestic & Imported Cheeses

Small: \$100.00 Large: \$190.00



Dry Snacks

Potato Chips, Miniature Pretzels or Snack Mix	\$4.75 per bowl
Goldfish Cheese Crackers	\$7.50 per bowl
Honey-Roasted Peanuts	\$8.50 per bowl
Mixed Nuts	\$11.50 per bowl

*A House Service Charge of 20% and the prevailing state sales tax
will be added to all quoted prices.*

"Special Touches"

To make your function even more memorable, you may wish to consider including one or all of these "Special Touches".



Ice Carvings

Allow our Executive Chef to create an elegant carving from ice to enhance your special function. He will be happy to suggest ideas or you may present your own for his consideration. The charge for these "crystal creations" will vary depending upon the size and intricacy. Please consult with our function coordinator for details.

Intermezzo

A refreshing interlude: Lemon sorbet (or any flavor you select) will be presented after the salad course. The Intermezzo, a brief respite for your guests, provides them with an opportunity to "cleanse the palate" before service of the entrée. Please allow an additional \$3.50 per person.

Viennese Table

We invite you to treat your guests to a fabulous dessert buffet featuring our Pastry Chef's beautiful and delicious creations. The table includes a wonderful selection of Viennese pastries, petits fours, fancy cakes, tarts and other goodies. Please allow an additional \$11.00 per person.

Cordial Cart

Allow our maitre d'hotel and his assistants to offer Cordial Liqueurs to each of your guests. The tableside service is convenient for your guests and is the perfect way to end a special occasion. Our cart features a wide variety of popular liqueurs and brandies. Charges are based upon consumption. Please consult with our function coordinator for details.

A House Service Charge of 20% and the prevailing state sales tax will be added to all quoted prices.

Appetizer

Please Select One

Soup du Jour
Fresh Fruit Cup
Tri-Color Tortellini with Tomato-Basil Cream Sauce
Sautéed Wild Mushrooms in Herb Veloute wrapped in a Crepe

**You may select from the appetizers below to further customize your menu.
Each is available for an additional per person charge as noted.**

Fettuccine Alfredo with Heavy Cream, Parmesan Cheese & Prosciutto	\$3.25
Penne Pasta with Roasted Vegetables, Tomato-Basil Coulis & Locatelli Cheese	\$3.25
Bow-Tie Pasta with Pine Nuts, Sun-Dried Tomatoes & Light Pesto Cream Sauce	\$3.25
Miniature Beef Wellington with Sauce Bearnaise	\$4.75
Scallops in Red Pepper Cream over Puff Pastry	\$5.75
Salmon Baked in Puff Pastry with Saffron-Dill Cream Sauce	\$6.25
Shrimp Scampi over Angel Hair Pasta	\$6.50
Poached Salmon Fillet in Ginger-Leek Cream Sauce	\$6.75
Crab Claw Cocktail	\$6.75
Jumbo Shrimp Cocktail	\$10.25
Fresh Melon filled with Fruit Cup laced with Banana Liqueur	Seasonal



*A House Service Charge of 20% and the prevailing state sales tax
will be added to all quoted prices.*

Salad

Please Select One

Fresh Garden Salad
with Mixed Seasonal Greens, Tomato and Julienne Vegetables
Choice of One Dressing

**You may select from the premium salads below to further customize your menu.
Each is available for an additional per person charge as noted.**

Poached Marinated Asparagus Spears on Chiffonade Greens & Pine Nuts Orange-Basil Vinaigrette	\$6.25
Boston Bibb Lettuce & Fresh Spinach with Enoki Mushrooms, Boursin Cheese & French Bread Croutons Mustard-Herb Vinaigrette	\$5.25
Radicchio, Baby Bibb & Romaine Lettuce with Citrus Sections, Sunflower Seeds & Feta Cheese Raspberry Vinaigrette	\$5.75
Sliced Tomato & Fresh Mozzarella with Seasonal Greens & Roasted Red Peppers Pesto Vinaigrette	\$6.25
Baby Bibb, Red Leaf & Romaine Lettuce with Glazed Walnuts, Pears & Chevre Cheese Fritter Blackberry Vinaigrette	\$6.25
Mixed Seasonal Greens with Roasted Duck, Mango & Toasted Pecans Berry Walnut Vinaigrette	\$6.75



*A House Service Charge of 20% and the prevailing state sales tax
will be added to all quoted prices.*

Luncheon Entrees

All Luncheon Entrees are served with your choice of Soup du Jour or Garden Salad / One Dressing, Chef's Choice of Vegetables, Rolls & Butter, Dessert & Beverage

Flounder Florentine

Stuffed with Spinach & Herbs
Melted Muenster Cheese
\$25.50

Grilled Chicken & Caesar Salad

Traditional Anchovy Dressing
& French Bread Croutons
\$18.50

Shrimp & Scallops

in Puff Pastry
Saffron Cream Sauce
\$27.95

Breast of Chicken Dijon

Honey-Mustard Sauce
with Wild & Long-Grain Rice
\$21.50

Ginger Chicken

Stir-Fried Vegetables
Steamed Rice & Sliced Almonds
\$21.50

Roasted Prime Rib of Beef

Cream Horseradish & Au Jus
\$27.75

Seafood Carbonara

Served over Angel Hair Pasta
\$22.75

Salad

Fruit Fantasia

Cottage Cheese
Honey-Lime Yogurt Dressing
\$15.75

Veal Piccata

Zest of Lemon Butter Sauce
Potato du Jour
\$25.50

Sirloin of Beef

Bleu Cheese Butter Demi-Glace
& Matchstick Potatoes
\$26.95

Grilled Swordfish

Lemon-Caper Beurre Blanc
Risotto Milanese
\$27.50

Grilled Salmon

Saffron & Dill Cream Sauce
Duchesse Potatoes
\$26.50

London Broil

Green Peppercorn Sauce
Herb-Roasted Red Bliss Potatoes
\$22.50

Dinner Entrees

All Dinner Entrees are served with your choice of Appetizer and Salad, Vegetables, Rolls & Butter, Dessert & Beverage

Grilled Pork Medallions
Onion Confit
\$30.00

Grilled Medallions of Veal
Green Peppercorn Sauce
\$46.00

Meat

Roasted Prime Rib of Beef Au Jus
Cream Horseradish
\$ 39.00

Grilled Veal Chops
Herb Sauce
\$Market Price

Grilled Filet of Beef Imperial
Crabmeat Stuffing
\$43.00

Grilled Filet Mignon
Merlot Demi-Glace
\$37.00

Grilled Tuna Steak
Hot & Spicy Mexican Salsa
\$33.00

Poached Flounder Florentine
Stuffed with Spinach
Light Dill Beurre Blanc
\$32.00

Seafood

Grilled Mahi-Mahi (seasonal)
Cilantro-Cucumber Sauce
\$34.00

Grilled Mako Shark (seasonal)
Lemon-Herb Butter
\$31.00

Poached Salmon Fillet
Ginger-Leek Cream Sauce
\$35.00

Grilled Swordfish
Baked Lemon-Herb Butter
\$37.00

Roasted Breast of Capon

Stuffed with Mushroom Duxelles

Wild Mushroom Sauce

\$31.00

Poultry

Chicken Breast Florentine

Stuffed with Spinach

Muenster Cheese Sauce

\$30.00

Boneless Breast of Chicken

Stuffed with Shrimp & Pesto

Tomato Coulis

\$32.00

Grilled Breast of Chicken

Tarragon-Dijon Sauce

OR Herb Jus-Lie

\$30.00

Desert Selections

Please choose One Dessert to complement your banquet menu.
Additional dessert creations are available for an extra charge.



Fresh Fruit Sorbet

Ice Cream

Cheesecake

Strawberry
Amaretto
Pineapple
Caramelized Hawaiian
Turtle (pecan & caramel)
Pumpkin
Chocolate
or Plain topped with your
Favorite Fresh Fruit

Tarts

Fresh Fruit (your favorite, in season)
Apple Custard
Tart Tatin (caramelized apple)
Lemon
Lime
Apricot
Pistachio/Pear
Gianduja (hazelnut-chocolate)
Petite Pear Tart with Fig Filling &
Almond Cream

Other Delights

Your Favorite Fresh Fruit Pie
Pots de Creme
Creme Caramel
Creme Brulee
St. Honore (puff pastry with meringue cream)
Chocolate Mousse Cake
Linzer Torte
Fresh Fruit Trifle
White & Dark Chocolate/Pistachio Cake
Honey or Pumpkin Roulade with Creme Fraiche
Success Almond Meringue with Hazelnut Buttercream
Lemon or Lime Creme Chiboust
Jewish Apple Cake
Sour Cream Coffee Cake
Fruit Soup

Brunch Menu

- Assorted Cereals, Yogurts, Muffins & Danish
- Bagels & Cream Cheese
 - Belgian Waffle Station-featuring Fruit Toppings, Syrup & Freshly Whipped Cream
 - Sliced Fresh Fruit Presentation
 - Hot Oatmeal
 - Fresh Omelet Station: Made-to-Order (Egg Beaters available)
 - Creamed Chipped Beef with English Muffins
 - Bacon, Sausage & Country Ham
 - Home-Fried Potatoes
 - Scrambled Eggs
 - Eggs Benedict
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- Salad Bar featuring: Fresh Seasonal Greens, Julienne Vegetables, Shredded Cheese, Croutons & Choice of Dressings
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- Sliced Turkey Breast with Herb Jus-Lie and Cranberry Sauce
 - Sliced Glazed Ham with Pineapple-Raisin Sauce
 - Baked Orange Roughy with Herb Crust & Tomato-Caper-Dill Relish
 - Pasta Primavera
 - Julienne Vegetable Medley
 - Rice Pilaf with Mirepoix & Almonds
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- A selection of Desserts created by our Pasty Chef
 - Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Milk, Soda

Cash Bar available for your favorite brunch libations

**\$32.00 per person (plus 20% House Service Charge and 6% State Sales Tax)
Two (2) attendants @ \$55.00/per hour per attendant
A minimum of 75 people is required**

Brunch Menu

- Assorted Cereals, Yogurts, Muffins & Danish
- Bagels & Cream Cheese
 - Belgian Waffle Station-featuring Fruit Toppings, Syrup & Freshly Whipped Cream
 - Sliced Fresh Fruit Presentation
 - Hot Oatmeal
 - Fresh Omelet Station: Made-to-Order (Egg Beaters available)
 - Creamed Chipped Beef with English Muffins
 - Bacon, Sausage & Country Ham
 - Home-Fried Potatoes
 - Scrambled Eggs
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- Salad Bar featuring: Fresh Seasonal Greens, Julienne Vegetables, Shredded Cheese, Croutons & Choice of Dressings
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- Sliced Turkey Breast with Herb Jus-Lie and Cranberry Sauce
 - Sliced Glazed Ham with Pineapple-Raisin Sauce
 - Whole Poached Salmon decorated with Capers, Eggs, & Onions
 - Pasta Primavera
 - Julienne Vegetable Medley
 - Rice Pilaf with Mirepoix & Almonds
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- A selection of Desserts created by our Pasty Chef
 - Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Milk, Soda

Cash Bar available for your favorite brunch libations

**\$36.00 per person (plus 20% House Service Charge and 6% State Sales Tax)
Two (2) attendants @ \$55.00/per hour per attendant
A minimum of 75 people is required**

Brunch Menu

- Belgian Waffle Station-featuring Fruit Toppings, Syrup & Freshly Whipped Cream
- Fresh Omelet Station: Made-to-Order (Egg Beaters available)
- Fresh Nova Scotia Lox with Chopped Eggs and Onions
- Pasta Primavera
- Spinach Crepes with Mushroom Sauce
- Whitefish Salad with Sliced Tomatoes & Cucumbers
- Marinated Asparagus Salad

- Whole Poached Salmon with Creamy Dill Sauce
- Grilled Fresh Vegetables (Squash, Peppers, Eggplant, etc.)
- Marinated Tomatoes & Mushrooms
- Salad Bar featuring: Fresh Seasonal Greens, Julienne Vegetables, Shredded Cheese,
- Croutons & Choice of Dressing

- Fresh Fruit Cornucopia Display with Yogurt Dip
- Filled Mini Croissants
- Assorted Fresh Bagels & Breads
- Assorted Muffins & Danish Pastries
- A selection of our Pastry Chef's Plated Desserts

- Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Milk, Soda

Cash Bar available for your favorite brunch libations

\$38.00 per person (plus 20% House Service Charge and 6% State Sales Tax)
Two (2) attendants @ \$55/per hour per attendant
A minimum of 75 people is required

Sample Lunch Buffet #1

- Black Bean Soup
- Complete Salad Bar with Assorted Toppings & Dressings
- Chef's Selection of Cold Composed Salads
- Omelet Station
- Sliced Turkey Breast on Fresh Kaiser Roll
- Baboli Pizza with Three Cheeses
- Penne Pasta with Roasted Vegetables & Garlic Broth
- Chicken and Mushroom Quesadillas
- Hot and Smoky Baked Beans with Sliced Knockwurst
- Poached Salmon on Spinach with Dill Sauce
- Grilled Breast of Chicken with Corn & Black-eyed Pea Salsa
- Scallop Brochettes with Mango-Tarragon Salsa
- Pecan-Studded Rice Pilaf with Currants & Apricots
- Baked Potato Spears
- Grilled Vegetables with Chipolte Dressing

DESSERT BUFFET

\$36.00 / PER PERSON++
Attendant fee @ \$55.00/per hour
A minimum of 50 people is required.

Sample Lunch Buffet #2

Cream of Asparagus Soup with Roasted Bell Peppers

Complete Salad Bar with Assorted Toppings & Dressings

Chef's selection of Cold Composed Salads

Omelet Station

Italian Hoagies

Pizza with Chicken, Spinach & Roasted Peppers

Fettuccine with Grilled Tomato & Basil Sauce

Grilled Mahi-Mahi with Lime-Chipolte Vinaigrette

"Philly" Beef Cheesesteak Station

Vegetable Lasagna

Grilled Breast of Chicken with Honey-Mustard Sauce & Toasted Almonds

Smithfield Ham Hush Puppies with Fresh Corn

Potato Puree with Pesto

Shrimp Fried Rice with Tofu & Peas

Sauteed Sugar Peas & Carrots with Sesame Seeds, Garlic & Ginger

DESSERT BUFFET

\$36.00 / PER PERSON++

Attendant fee @ \$55.00/per hour

A minimum of 50 people is required.

Sample Lunch Buffet #3

Lentil Soup with Lamb Meatballs

Complete Salad Bar with Assorted Toppings & Dressings

Chef's selection of Cold Composed Salads

Omelet Station

Sliced Roast Beef on a Kaiser Roll with Tomato & Lettuce

Special Pizza du Jour

Linguine with Shrimp, Garlic & Basil

Crab & Corn Fritters

Grilled Chili-Rubbed Chicken Breast with Sun-Dried Cherry Glaze

Seared Tuna Steak au Poivre with Crispy Leeks

Home-Style Beef Stew with Braised Root Vegetables

Chicken Cheesesteak Station

Polenta with Marscapone Cheese & Roasted Garlic

Saffron Rice Pilaf with Ratatouille Vegetables

Sugar Snap Peas with Chiffonade Carrots & Red Pepper

DESSERT BUFFET

\$36.00 / PER PERSON++

Attendant fee @ \$55.00/per hour

A minimum of 50 people is required.

Sample Lunch Buffet #4

Butternut Squash & Shrimp Bisque

Complete Salad Bar with Assorted Toppings & Dressings

Chef's selection of Cold Composed Salads

Tuna Salad on Whole-Grain Kaiser Roll

Baboli Pizza with Asparagus, Grilled Onions & Tomatoes

Linguine with Chicken Garlic & Basil

Braised Beef Short Ribs with Carrots & Onions

Herb-Crusted Breast of Chicken
with Marsala-Mushroom Jus-Lie

Soft Polenta with Mascapone & Roasted Garlic

Teriyaki Sea Bass on Braised Bok Choy

Crab Fritters with Spicy Lime Sauce

Horseradish Mashed Potatoes

Rice Pilaf
with Spinach, Sun-Dried Tomatoes & Toasted
Pine Nuts

Steamed Vegetable Medley

DESSERT BUFFET

\$36.00 / PER PERSON++

Attendant fee @ \$55.00/per hour

A minimum of 50 people is required

Sample Lunch Buffet #5

Corn Chowder with New Potatoes & Chives

Complete Salad Bar with Assorted Toppings & Dressings

Chef's Selection of Cold Composed Salads

Omelet Station

Assorted Hoagies

Fresh Pizza with Grilled Vegetables

Spaghetti with Pesto Trapanese

Crispy Pork with Hoisin Sauce & Oriental
Vegetables

Chicken Paprika

Salmon Fillets with Wild Mushroom Ragout

Hot Roast Beef Sandwiches

Carrots glazed with Honey & Brandy

Rice Pilaf with Currants & Cumin

Buttered Egg Noodles with Parsley & Parmesan
Cheese

Roasted Red Bliss Potatoes with Fresh Herbs

DESSERT BUFFET

\$36.00 / PER PERSON++

Attendant fee @ \$55.00/per hour

A minimum of 50 people is required.

Sample Dinner Buffet (A)

Cream of Leek Soup with Surry Ham

Jumbo Lump Crab Cakes with Roasted
Tomato Sauce

Salad Bar with Assorted Toppings &
Dressings

Warm Shanghai Noodle Salad

BBQ Flank Steak with Baked Beans

Walnut-Crusted Chilean Sea Bass
with Sherry-Beet Sauce

Grilled Breast of Duck with Braised Fennel
& Japanese Five-Spice Sauce

Ver Jus Braised Lamb Shanks

Toasted Chive Spaetzle with Peas
& Smoked Salmon Cream

Basil Mashed Potatoes

Steamed Fresh Vegetable Medley

Glazed Carrots

DESSERT BUFFET

\$45.00 / PER PERSON++

A minimum of 50 people is required.

Attendant fee @ \$55.00/per hour

Sample Dinner Buffet (B)

Roasted Sweet Potato Bisque with
Smithfield Ham

Fried Oysters with Basil Sauce

Complete Salad Bar with Assorted Toppings
& Dressings

Asparagus & Julienne Vegetables with Chive
Creme Fraiche

Orrechiette with Broccoli & Plum Tomatoes
Freshly-Grated Pecorino Cheese

Roasted Loin of Pork with Cider-Pepper
Glaze

Crab-Crusted Halibut on Sauteed Spinach
with Fresh Lemon Emulsion

Roasted Cornish Game Hen Stuffed with Pine
Nuts & Raisins
Natural Herb Jus

Merlot-Braised Short Ribs
on Israeli Couscous with Wild Mushroom &
Shiitake Butter Sauce

Horseradish Mashed Potatoes

Braised Red Cabbage

Cassoulet of Autumn Vegetables
with Wild Herbs & Sweet Pepper Broth

DESSERT BUFFET

\$46.00 / PER PERSON++

Attendant fee @ \$55.00/per hour

A minimum of 50 people is required.

<u>Sample Dinner Buffet (C)</u>	<u>Sample Dinner Buffet (D)</u>
Minestrone-Wild Rice Soup	American Bounty Vegetable Soup
Assorted Stuffed Mushrooms	Shrimp Tempura with Wasabi Dipping Sauce
Complete Salad Bar with Assorted Toppings & Dressings	Complete Salad Bar with Assorted Toppings & Dressings
Roasted Red Pepper Polenta with Wild Mushroom Ragout	Vegetable Spring Rolls with Ginger & Soy Dipping Sauces
Spinach Fettuccine Alfredo with Sun-Dried Tomatoes & Toasted Pine Nuts	Linguine with White Clam Sauce
Roasted Breast of Turkey with Natural Gravy	Yankee Pot Roast
Sautéed Noisette of Salmon with Horseradish Beurre Blanc	Grilled Tuna on a bed of Roasted Peppers Balsamic Vinegar Sauce
Breast of Chicken Chardonnay with Country Stuffing	Sautéed Supreme of Chicken Breast with Ham & Sherry
Grilled Veal Chops on Roasted Vegetables Piquant Sauce	Grilled Sirloin Steak "Star of Texas"
German Potato Salad	Potato & Carrot Puree with Fresh Chives
Stewed Garbanzo Beans with Tomatoes, Zucchini & Cilantro	Chiffonade Vegetable Medley
Oriental Grilled Vegetables	Wild Mushroom Risotto with White Truffle Oil
Mexican Corn	DESSERT BUFFET
DESSERT BUFFET \$47.00 / PER PERSON++ A minimum of 50 people is required Attendant fee @ \$55.00/per hour	\$47.00 / PER PERSON++ A minimum of 50 people is required. Attendant fee @ \$55.00/per hour

Sample Dinner Buffet (E)

Shrimp Minestrone Soup

Chicken Satay with Peanut Sauce

Complete Salad Bar with Assorted Toppings
& Dressings

Pasta Primavera with Basil, Sun-Dried
Tomatoes
& Grated Locatelli Cheese

Roasted Prime Rib of Beef
Merlot Jus-Lie

Grilled Swordfish Loin
with Tomato-Olive-Roasted Garlic Tapenade

Baked Stuffed Breast of Chicken
with Currants, Apricots & Roasted Chicken
Jus

Crispy Pork Lo Mein with Tofu and Sweet &
Sour Sauce

Potato & Celery Root Puree

Festive Rice Pilaf

Steamed Carrots & Snow Peas

DESSERT BUFFET

\$46.00 / PER PERSON++

Attendant fee @ \$55.00/per hour

A minimum of 50 people is required.

Sample Children's Buffet Menu

Hors d'oeuvres & Snacks

Mini Pizzas - Pigs in a Blanket
Potato Chips - Mini Pretzels - Goldfish
Crackers - Snack Mix
Assorted Sodas, Iced Tea & Lemonade

Buffet

Fresh Fruit Cup at each place

Penne & Tortellini Pasta with Marinara &
Alfredo Sauces

Tossed Salad with Assorted Toppings &
Dressings

Chicken Fingers with Honey-Mustard &
Barbecue Sauces

Philadelphia Cheesesteak Bar

Garlic Bread

Make Your Own Sundae Bar

Soft Frozen Yogurt in Two Flavors

Plain & Peanut M & M's

Oreo Cookies

Assorted Sauces

Whipped Cream & Cherries

Charge: \$45.00++/Child

Attendant for sundae bar @ \$55.00/per hour