

Menu

Hors d'oeuvres

(Priced per 50 pieces)

\$39.00

BBQ Cocktail Franks
Breaded Ravioli
Breaded Mushrooms
Vegetable Spring Rolls
Meatballs (BBQ, Swedish or Sweet & Sour)

\$51.50

Breaded Chicken Drumettes
Bacon Wrapped Chestnuts
Mozzarella Cheese Sticks
Bruschetta

\$66.95

Buffalo Wings (BBQ or Spicy)
Egg Rolls (Vegetable or Pork)
Rumaki
Mini Quesadillas
Cheddar Potato Skins
Assorted Mini Quiche

\$82.50

Chicken Satay
Mini Sandwiches
Bacon Wrapped Scallops
Mini Beef Wellington
Fried Jumbo Shrimp
Sausage Stuffed Mushrooms
Beef Brochette
Mini Crab Cakes

Above prices exclude state & city taxes and 18% service charge.
Above prices are subject to change.

Menu

Hors d'oeuvres Trays

(Serves approximately 75-100 people)

Spinach & Artichoke Dip
\$77.25

Assorted Cheeses & Crackers
\$130.00

Fresh Vegetables & Dip
\$130.00

Whole Smoked Salmon
\$175.00

Fresh Fruit & Dip
\$130.00

Shrimp Cocktail
\$235.00



Carving Station Selections

Served with Rolls & Condiments
(Priced per 50 servings)

Roasted Turkey Breast
\$110.00

Steamship Round of Beef
\$190.00

Roasted Pork Tenderloin
\$110.00

Top Round of Beef
\$190.00

Honey Roasted Ham
\$110.00

Prime Rib of Beef
\$290.00

Above prices exclude state & city taxes and 18% service charge.
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Menu

Hors d'oeuvres Buffet

\$15.00

Buffet is available for a maximum of 90 minutes.
Served with potato chips, pretzels, coffee & iced tea.

Hot Selections

(Choose Three)

Meatballs (BBQ, Swedish or Sweet & Sour)
Breaded Ravioli
Mozzarella Cheese Sticks
BBQ Cocktail Franks
Spinach & Artichoke Dip & Chips

Vegetable Spring Rolls
Breaded Mushrooms
Buffalo Wings (BBQ or Spicy)
Assorted Mini Quiche

Cold Selections

(Choose Three)

Bruschetta
Mini Sandwiches
Cheese & Cracker Tray

Fresh Fruit Tray
Fresh Vegetable Tray
Tortilla Chips with Pico de Gallo

Above prices exclude state & city taxes and 18% service charge.
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Menu

Dinner Buffet

\$16.50

Dinner buffet is served with house salad, assorted dressings, and your choice of Caesar salad, pasta salad, broccoli salad, or spinach salad.
Warm dinner rolls, coffee & iced tea are included.

Entrées

(Choose Two)

Southern Fried Chicken
Chicken Parmigiana
Herb Roasted Chicken
Beef Tips Burgundy
Baked Lasagna (vegetable or beef)
Roast Pork Loin

Chicken Cordon Bleu
Chicken Stir Fry
Baked Ham
Roast Turkey Breast
Roast Beef
Chicken Alfredo

Accompaniments

(Choose Three)

Baked Potatoes
Herb Roasted Potatoes
Sage Dressing
Rice Pilaf
Au Gratin Potatoes
Angel Hair Pasta
Smashed Potatoes

Buttered Corn with Red Pimentos
Broccoli Normandy
Honey Glazed Carrots
Steamed Broccoli
Southern Style Green Beans
Green Beans Almondine

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Menu

Deluxe Dinner Buffet \$17.75

Deluxe dinner buffet is served with house salad, assorted dressings and your choice of Caesar salad, pasta salad, broccoli salad, or spinach salad.
Warm dinner rolls, coffee & iced tea are included.

Entrées

(Choose Two)

Chicken Marsala
Apple Almond Chicken
Stuffed Pork Tenderloin
Sliced Prime Rib
Chicken Dijonnaise

Peppered Pork Tenderloin
Shrimp Scampi
Broiled Tilapia
Chicken Chardonnay

Accompaniments

(Choose Three)

Baked Potatoes
Smashed Potatoes
Roasted Herb Potatoes
Sage Dressing
Rice Pilaf
Au Gratin Potatoes
Broccoli Normandy

Honey Glazed Carrots
Buttered Corn with Red Pimentos
Steamed Broccoli
Angel Hair Pasta
Southern Style Green Beans
Green Beans Almondine

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Menu

Premium Dinner Buffet \$22.25

Premium dinner buffet is served with house salad, assorted dressings and your choice of Caesar salad, pasta salad, broccoli salad, or spinach salad.
Warm dinner rolls, coffee & iced tea are included.

Entrées (Choose Two)

Carved Roasted New York Strip Loin
Carved Prime Rib of Beef
Teriyaki Salmon
Crowned Pork Tenderloin
Carved Roasted Breast of Turkey

Accompaniments (Choose Three)

Baked Potatoes
Smashed Potatoes
Roasted Herb Potatoes
Sage Dressing
Rice Pilaf
Au Gratin Potatoes
Angel Hair Pasta

Green Beans Almondine
Broccoli Normandy
Honey Glazed Carrots
Buttered Corn with Red Pimentos
Steamed Broccoli
Southern Style Green Beans

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Menu

Plated Dinner

All plated presentations are served with house salad,
warm dinner rolls, vegetable, starch, coffee and iced tea.

Baked Ham Steak

Baked, sugar-cured ham topped with
sweet fruit sauce
\$17.00

Roast Pork Loin with Gravy

Tender slices of roast pork loin, topped
with brown gravy
\$17.00

Chicken Cordon Bleu

Boneless breast of chicken stuffed
with ham and Swiss cheese, topped with
homestyle chicken cream sauce
\$17.80

Apple Almond Chicken

Chicken stuffed with apple and almond
dressing, topped with raspberry sauce
\$17.80

Chicken Parmesan

Boneless breast of chicken, seasoned
and baked with marinara and
parmesan cheese
\$17.80

Pork Filet

Hand cut pork filet wrapped in bacon
\$17.80

Roasted Breast of Turkey

Tender turkey breast sliced and
served with gravy
\$17.80

Roasted Herb Chicken

Two large pieces of oven roasted, herb
seasoned chicken
\$17.80

Broiled Orange Roughy

Broiled with white wine and lemon
\$22.75

Stuffed Pork Chop

A large chop filled with homemade
dressing and cooked in gravy
until fork tender
\$19.00

New York Strip Steak

10 oz. choice steak, broiled to a
perfect medium
\$22.75

Filet Mignon (6 or 8 oz)

A choice center cut filet of
tenderloin, flame broiled and served
with herb garlic butter
\$22.75/\$24.75

Prime Rib of Beef (10 or 12 oz)

Thick cut and slow roasted to a
tender medium rare, served with
horseradish sauce and au jus
\$22.75/\$24.75

Broiled Rib Eye (10 or 12 oz)

Center cut rib eye, seasoned
and broiled to perfection
\$22.75/\$24.75

Broiled Salmon

Slow broiled and served with
lemon butter cream drizzle
\$22.75

Filet Oscar

Choice center cut filet of tenderloin
topped with crisp asparagus, tender
crab and Bearnaise sauce
\$27.80

Starches (Choose One)

Baked Potatoes
Smashed Potatoes
Roasted Herb Potatoes
Sage Dressing
Rice Pilaf
Au Gratin Potatoes
Angel Hair Pasta

Vegetables (Choose One)

Green Beans Almondine
Broccoli Normandy
Honey Glazed Carrots
Buttered Corn with Red Pimentos
Steamed Broccoli
Southern Style Green Beans

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Menu

Desserts

\$2.50 per person

Single Layer Cake
Chocolate, carrot, or white

Whipped Bavarian
A light whipped cream in chocolate or
strawberry flavor

Fudge Brownie
A delicious brownie, topped with
whipped cream

Pudding Cup
Lemon, chocolate, or vanilla

Fresh Fruit
Fresh fruit assortment

\$3.00 per person

Cream Pie
Chocolate, lemon, or coconut

Whipped Mousse
Light and rich chocolate or strawberry

French Cheesecake
Topped with your choice of
blueberry or strawberry sauce

French Vanilla Ice Cream
Top with chocolate, strawberry,
or blueberry sauce

\$3.50 per person

Chocolate Mousse Pie
Creamy, rich chocolate mousse in a
delicious cookie crust

Chocolate Suicide
Fudge brownie, chocolate mousse and
pecans stacked and topped with
whipped cream

New York Cheesecake
Delicious cheesecake drizzled with
strawberry or blueberry sauce

Strawberry Shortcake
An old-fashioned, homemade American
dessert, topped with whipped cream

Snickers Pie
Everyone's favorite Snickers Bar
baked into a creamy cheesecake

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Menu

Beverage List

Call Drinks

\$6.00

Amaretto
Bacardi Light
Canadian Club
Canadian Mist
Captain Morgan
Jim Beam

Parrot Bay
Peach Schnapps
Seagram's 7
Seagram's VO
Southern Comfort
Stoli Vodka

Premium Drinks

\$7.00

Absolut
Beefeater Gin
Chivas
Crown Royal
Dewar's

Glenlivet
Grey Goose
Jack Daniels
Tanqueray

House Wine

\$5.00

Chardonnay
Cabernet
Merlot
Pinot Grigio
White Zinfandel
Moscato

Above prices include state & local taxes
A 18% service charge will be added to all open bar beverages



Beer

\$3.00 per can

\$140 per 1/4 barrel keg

Wine

\$15.25 per bottle

Champagne

\$15.50 per bottle

Endless Soft Drink Package

\$1.25 per person

Above prices include state & city taxes and a 18% service charge.

Banquet Facility & Pavilion Rental Fees

Monday - Thursday (8 a.m. - Midnight)

Hickory Point or Scovill

1/3 Banquet Room	\$125.00
2/3 Banquet Room	\$225.00
Full Banquet Room	\$350.00
Swartz Pavilion at Hickory Point	\$350.00 (Memorial Day - September 30) \$250.00 (Off Season)

Friday (8 a.m. - Midnight)

Hickory Point or Scovill

1/3 Banquet Room	\$225.00
2/3 Banquet Room	\$325.00
Full Banquet Room	\$500.00
Swartz Pavilion at Hickory Point	\$550.00 (Memorial Day - September 30) \$450.00 (Off Season)

Saturday (8 a.m. - Midnight)

Hickory Point or Scovill

1/3 Banquet Room	\$225.00
2/3 Banquet Room	\$425.00
Full Banquet Room	\$650.00*
Swartz Pavilion at Hickory Point	\$700.00 (Memorial Day - September 30) \$550.00 (Off Season)

**During the months of May - October, the full banquet room must be rented with a minimum food & beverage purchase of \$2,000.00 in addition to the room rental fee.*

Sunday (8 a.m. - Midnight)

Hickory Point or Scovill

1/3 Banquet Room	\$175.00
2/3 Banquet Room	\$275.00
Full Banquet Room	\$375.00
Swartz Pavilion at Hickory Point	\$425.00 (Memorial Day - September 30) \$325.00 (Off Season)

Special Discount

If your total food/beverage purchases exceed \$10,000.00, you will receive a 25% discount on the room/pavilion rental fee.