



**eat &  
drink**



## **Welcome!**

Thank you for considering the Radisson Hotel Corning for your event.

The Radisson Hotel Corning specializes in outstanding food and hospitality services! We're distinctively different, with a professional staff that is friendly and accommodating. We are here to be of service to you! From the private sophistication of our Executive Board Rooms, to the refined elegance of the Finger Lakes Ballroom, we have the facilities to perfectly suit all of your meeting and banquet needs.

If you prefer a customized menu, it would be our pleasure to discuss your needs.

All of us at the Radisson Hotel Corning look forward to the opportunity to be of service to you and your guests!

**Radisson Hotel Corning Sales Team  
125 Denison Parkway East  
Corning, NY 14830  
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# eat & drink



## **Thank you for choosing Radisson Hotel Corning for your event!**

We are pleased to offer you the following menus as a guideline in planning your meals! Please remember that our menus are suggestions only. We can creatively customize menus to accommodate individual tastes and style.

### **Billing and Payment:**

All Banquet (food and beverage) prices are subject to 15% Gratuity, 3% taxable administrative fee (5% for off premise, on location services) and 8% Sales Tax. Applicable taxes will be added to your bill. If your group is tax exempt, you must provide the appropriate information to our Accounting Office prior to your event. A Credit Card Guarantee is required to confirm all Banquet and Meeting arrangements. If a credit card guarantee cannot be provided, a 50% deposit is required to confirm Banquet Arrangements with payment in full three business days prior based on guaranteed numbers.

### **Food Administration:**

The Radisson Hotel Corning's food handling procedures are regulated by the New York State Department of Health; therefore, the hotel is responsible to adhere to those regulations. It is policy that no food may be brought into the hotel for any function, food may not be displayed for more than 2 hours and food left from any function may not be taken from the hotel premises.

### **Menu Selection:**

To ensure the availability of your menu items, your menu selections must be submitted to the Catering Office no later than three weeks prior to your event. Customized menus and planning assistance are available through our Catering and Convention Services. Split entree selection (maximum of two) is available upon request. Numbers of each entree selection must be provided with your final guaranteed number of persons. It is strongly suggested that larger groups selecting split entrees utilize place cards indicating individual guest entree selection.

### **Menu Price Changes:**

Banquet Menus and Contracts will be priced with the Banquet Menu Pricing in effect at the time we are provided with Menu details. Banquet Menu prices are subject to change without notice. Banquet Menu pricing will not be changed once a contract has been signed.

### **Special Occasion Desserts:**

We understand that special occasions require a personalized touch. If we can assist by placing cake orders with local artisans for your anniversary, bridal or baby shower, we would be delighted to do that for you. Credit or exchange in services will not be issued to those wishing to purchase and bring in a personalized dessert for their event.

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## **Beverage Alcohol:**

The sale and service of all alcoholic beverages is regulated by the New York State Division of Alcoholic Beverages and Tobacco. The Radisson Hotel Corning is responsible for the administration of those regulations. It is policy, therefore, that no alcoholic beverages or food may be brought into the hotel for any function. The Radisson Hotel Corning reserves the right to refuse service of alcohol to any individual that appears to be intoxicated or does not provide proper identification.

## **Space and Price Commitments:**

Contracted times for your event are strictly followed by the Hotel. As our guest, you are responsible for abiding by your contracted schedules. Other events may be scheduled into your space either before or after your contracted times. The Radisson Hotel Corning assigns rooms and assesses prices based on the number of people involved in your event. The Hotel reserves the right to renegotiate these prices and/or change the assigned space for your function should your numbers change. As our guest, you will be advised of these changes.

## **Tentative Reservation:**

Your event is considered tentative until the responsible person or authorized representative signs the banquet contract and/or the advance deposit is received by our Catering Department. The Hotel is not responsible for the performance of unsigned Banquet Contracts.

## **Guarantees:**

To ensure you receive the best possible service, we require that you notify your sales manager with menu selection and approximate number of persons no fewer than ten days prior to your event. Your final number of guests (and entrees, if appropriate) is required 3 business days in advance. If the event falls on a Monday or Tuesday, the final numbers are due on the previous Thursday or Friday, respectively. The number you provide us with will be considered a guarantee for which you will be charged, even if fewer guests attend. The hotel will prepare for the guarantee. If no guarantee is received 3 business days prior to the event, we will use your original estimated count as the guarantee and the guest check will be prepared accordingly.

## **Smoking:**

Per New York State Law, all public spaces in the hotel are **non smoking**. This includes all meeting rooms, function spaces, public areas, restaurant, bar and restrooms.

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## Radisson Hotel Corning Bar Services

### Premium Brands

- ✧ Labatt Blue Light Canadian Draft Beer
- ✧ Blackstone Merlot
- ✧ Salmon Run Chardonnay
- ✧ Beringer White Zinfandel
- ✧ Canadian Club Whiskey
- ✧ Jim Beam Bourbon
- ✧ Dewar's Scotch
- ✧ Beefeaters Gin
- ✧ Absolute Vodka
- ✧ Bacardi Silver Rum
- ✧ Peach Schnapps
- ✧ Cinzano Sweet and Dry Vermouths
- ✧ Coke Products

### House Brands

- ✧ Coors Light Draft Beer
- ✧ Chateau Lafayette Seval Chardonnay
- ✧ Century Cellars Merlot
- ✧ Bully Hill Felicity Blush
- ✧ Black Velvet
- ✧ Ten High Bourbon
- ✧ Old Smuggler Scotch
- ✧ Gordon's Gin
- ✧ Alexis Vodka
- ✧ Bacardi Silver Rum
- ✧ Peach Schnapps
- ✧ Cinzano Sweet and Dry Vermouths
- ✧ Coke Products

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## Radisson Hotel Corning Bar Services continued

### Premium Branded Open Bar Package:

Includes Liquor, Beer and Wine  
\$14.50 first hour  
\$10.50 each additional hour

### House Branded Open Bar Package:

Includes Liquor, Beer and Wine  
\$12.50 first hour  
\$8.50 each additional hour

### House Branded Beer and Wine Open Bar Package:

\$12.50 first hour  
\$8.50 each additional hour

### Host Bar Packages:

For your convenience, a “per drink” bar can be arranged on an “as consumed” basis and billed to your account at the conclusion of the function.

Host Bar Packages include:

Liquor, Draft Beer, Assorted Bottled Beer, Wines and Soft Drinks

Premium Branded Liquors and Wines	\$7.75
Labatt Blue Light Canadian Draft Beer, Domestic and Imported Bottled Beer	\$4.25
Assorted Soft drinks	\$2.50

House Branded Liquors and Wines	\$6.75
Coors Light Draft Beer Domestic and Imported Bottled Beer	\$4.25
Assorted Soft drinks	\$2.50

### Cash Bar:

House Branded Liquors and Wines	\$7.25
Premium Branded Liquors and Wines	\$8.25
Domestic Bottled Beer	\$4.25
Imported Bottled Beer	\$4.25
Soft Drinks	\$2.50

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## Radisson Hotel Corning Bar Services continued

### Finger Lakes Wine Tour:

(24 person minimum)

Featuring 8 Local Wines:

- ✧ Salmon Run Chardonnay
- ✧ Heron Hill Eclipse
- ✧ Bully Hill Felicity Blush
- ✧ Atwater Dry Riesling
- ✧ Chateau LaFayette Cabernet
- ✧ Wagner Semi Dry Gewurztraminer
- ✧ Goose Watch Pinot Grigio
- ✧ Salmon Run Pinot Noir

Paired with a Complementary Local Cheese Board

\$14.50 first hour

\$10.50 each additional hour

### Punches and Other Beverages:

Fruit Punch	\$30 per gallon
Wine Punch	\$65 per gallon
Champagne Punch	\$65 per gallon
Soft Drinks	\$2.50 each
Juices	\$2.95 each
Keg Beer pricing available upon request.	

\*Add bottled beer to any package for an additional \$1 per person, per hour

**\*A \$50 charge for each bartender on all bars will be waived with \$200 in sales per each bartender.**

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## Station Hors D'oeuvre Items

(per hour of service)

**Traditional Cheese and Cracker Platter** (20 person minimum):

Encompassing a Variety of Sliced Domestic Cheeses, Genoa Hard Salami, Roasted Mixed Nuts and Green Olives with Seasonal Fruit Garnish  
\$3.50 per person

**Specialty Cheese Board** (50 person minimum):

Pecan and Brown Sugar Baked Brie, Maytag Blue, Smoked Gouda, Mild Wisconsin Cheddar and Swiss displayed with Baguette Slices and Crackers  
\$4.50 per person

**Fresh Seasonal Fruits** (20 person minimum):

Strawberry Yogurt Dipping Sauce  
\$3.50 per person

**Fresh Vegetable Crudités:**

Ranch Dipping Sauce  
\$2.95 per person

**Brown Sugar and Pecan Baked Brie** (20 person minimum):

Served with Baguette Slices  
\$3.50 per person

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## Station Hors D'oeuvre Items continued

(per hour of service)

### **Trio of Spreads** (20 person minimum):

Choose three of the following:

- ✧ Mediterranean Feta
- ✧ Garlic Decadence
- ✧ Red Pepper Hummus
- ✧ Avocado Cream
- ✧ Pimento Goat Cheese
- ✧ Sweet Onion
- ✧ Edamame Hummus

Served with Mini Naan Bread and Cracker Assortment

\$2 per person

### **Chicken Wing Dip** (20 person minimum):

Served with Mini Naan Bread, Cracker Assortment and Celery

\$3 per person

### **Grilled Vegetable Platter** (20 person minimum):

Served with Garlic Aioli and Balsamic Syrup

\$2 per person

### **Ante Pasta Tray** (20 person minimum):

Olives, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers, Salami, Prosciutto, Fresh Mozzarella and Feta Cheese Served on a Bed of Baby Spinach

\$3 per person

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## Hors D'oeuvre Platters and Mirrors:

**Individual Chilled Shrimp Shooters** (50 pieces):

Artfully Displayed and Served with Red Horseradish Sauce and Lemon Wedge  
\$169

**Individual Cajun Shrimp Shooters** (50 pieces):

Seared with Cajun Seasonings and Served with Chipotle Horseradish Sauce and a Lime Wedge  
\$195

**Shrimp Fountain** (200 pieces):

Chilled Shrimp on Ice and Served in a Decorative Fountain with Red Horseradish Sauce and Lemon Wedges  
\$660

**Sushi Mirror** (50 pieces):

A Variety of Vegetarian and Seafood Selections Served with Pickled Ginger, Wasabi Paste and Soy Sauce  
\$120

**Roast Tenderloin Mirror** (approximately 25-35 servings):

Seasoned, Roasted Whole, Chilled and Thinly Sliced. Served with Mini Rolls, Tarragon Mayonnaise, Horseradish, and Coarse Mustard Accompaniments  
\$325

**Tasting Spoon Platter** (50 pieces):

Gourmet treats decoratively placed on individual display tasting spoons

**Crab Salad** \$97

**Curried Chicken Salad** \$75

**Marinated Portobello and Tomato** \$75

**Smoked Salmon with Fresh Dill, Capers and Red Onion** \$106

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## Hors D'oeuvres

(Pricing is per 50 pieces)

Miniature Crab Cakes with Spicy Remoulade	\$150
Crab Rangoon with Plum Apricot Dipping Sauce	\$125
Maple Mustard Sea Scallops wrapped in Bacon with Honey Curry Sauce	\$160
Pulled Pork Crostini with Scallion and Monterey Jack Cheese	\$85
Asian Pork Pot Stickers with Ginger-Soy Dipping Sauce	\$85
Chicken-Lemongrass Pot Stickers with Ginger-Soy Dipping Sauce	\$89
Chicken Wing Spring Rolls with Bleu Cheese Dressing	\$115
Sweet & Sour, Italian, or Swedish Meatballs	\$70
Chicken Pesto Blossoms	\$79
Asian Chicken Skewers with Apricot Dipping Sauce	\$91
Cocktail Franks in Jackets with Spicy Mustard Dipping Sauce	\$78
Beef Wellingtons	\$150
Miniature Quiche Assortment	\$105
Smoked Chicken Quesadillas	\$120
Tenderloin Phyllo Cups with Wasabi Sauce	\$150
Sausage and Apple Stuffed Mushrooms	\$89
Brie and Bacon Stuffed Mushrooms	\$89
Crab and Cheese Stuffed Mushrooms	\$96
Pizza Stuffed Mushrooms with Sausage	\$89
Coconut Shrimp with Apricot Dipping Sauce	\$160
Tempura Shrimp with a Duet of Sauces	\$160
Bacon Wrapped Water Chestnuts	\$99
Bacon Wrapped Pineapple with Pina Colada Dipping Sauce	\$89
Jumbo Shrimp Cocktail	\$200
Pepperoni and Mozzarella Roll with Marinara Dipping Sauce	\$89
Garlic Chicken Puffs	\$99
Crab Puffs	\$120

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## Vegetarian Hors D'oeuvres

(Pricing is per 50 pieces)

Artichoke-Romano Crostini	\$75
House Bleu, Roasted Walnut, Red Onion Crostini	\$77
Spinach and Feta Crostini	\$75
Grilled Vegetable Asiago Crostini	\$79
Kale and Vegetable Pot Stickers with Ginger-Soy Dipping Sauce	\$89
Vegetable Spring Rolls with Hot Mustard Dipping Sauce	\$89
Pretzel Sticks with Honey Mustard Dipping Sauce	\$75
Artichoke-Parmesan Fritters with Tarragon Dipping sauce	\$79
Dill Cream Cheese Puffs	\$89
Raspberry Brie Phyllo Cups	\$105
Phyllo Wrapped Asparagus	\$120
Mozzarella Cheese Sticks with Marinara Dipping Sauce	\$89
Mediterranean Artichoke Tartlets	\$89
Mojito Watermelon	\$75
Cheese Puffs	\$89

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## Hors D'oeuvre Packages

(25 person minimum. Priced per hour of service.)

### **The Club:**

Raw Vegetable Crudités with Ranch Dipping Sauce  
Mirrored Domestic Cheese and Fresh Fruit Garnish  
Sweet & Sour, Italian, or Swedish Meatballs  
\$8.95 per person

### **The Regency:**

Raw Vegetable Crudités with Ranch Dipping Sauce  
Mirrored Domestic Cheese and Fresh Fruit Garnish  
Sweet & Sour, Italian, or Swedish Meatballs  
Butler Served:  
Mediterranean Tartlets  
Chicken-Lemongrass Pot Stickers with Ginger-Soy Dipping Sauce  
\$12.50 per person

### **The Grande:**

Raw Vegetable Crudités with Ranch Dipping Sauce  
Mirrored Domestic Cheese and Fresh Fruit Garnish  
Sweet & Sour, Italian, or Swedish Meatballs  
Butler Served:  
Mediterranean Tartlets  
Chicken Pesto Blossoms  
Vegetable Spring Rolls with Hot Mustard Dipping Sauce  
Brie and Raspberry Phyllo Cups  
\$16 per person

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## Themed Stations Buffet

(60 person minimum. Priced per hour of service.)

Includes: Mashed Potato Martinis, "That's Italian", Fajita Station, Carving Board and Chocolate Fountain Station. Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
\$58 per person

### Mashed Potato Martinis

Buttery Mashed Potatoes

Toppings: Fresh Whipped Creamery Butter, Sour Cream, Crumbled Bleu Cheese, Bacon Bits, Sliced Scallions, Asiago Cheese and Basil Pesto

### "That's Italian"

(Chef Attended)

Caesar Salad Bowl

Asiago Cheese Bread with Extra Virgin Olive Oil for Dipping

Pasta: Penne and Tortellini

Sauces: Parmesan-Peppercorn Cream and Marinara Sauce.

Enhancements: Sausage, Minced Garlic, Chopped Broccoli, Red & Green Peppers, Minced Scallions, Mushrooms, Sliced Black Olives and Grated Romano Cheese

### Fajita Station

Marinated Grilled Beef, Chili Braised Chicken, Grilled Peppers & Onions

Toppings: Shredded Cheddar, Guacamole, Sour Cream, Salsa, Shredded Lettuce, Tomatoes, Black Olives, Soft Flour Tortillas

Corn and Black Bean Salad with Garlic-Cumin Vinaigrette

### Carving Board

Chef Carved Prime Rib with Au Jus and Horseradish

### Chocolate Fountain Station

Fresh Seasonal Fruits, Marshmallows, Pound Cake, Pretzel Rods and Oreo Cookies

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## Themed Station Buffet Enhancements:

(per hour of service)

These Additional Stations are designed to enhance the Themed Stations Buffet.  
Not available ala carte.

### Carving Board Enhancements

Roasted Tavern Style Ham with Orange Glaze (60 servings)	\$148
Whole Roast Tenderloin of Beef (20 servings)	\$310
Roast Turkey Breast (25 servings)	\$89

### Soup Station:

Classic French Onion with Garlic Croutons and Shredded Swiss Cheese  
Sherry Lobster Bisque  
Chilled Strawberry Shooters with Fresh Berries  
\$6 per person

### Salad Station:

Mixed Greens Salad with Dressing Selection  
Tuscan Bread Salad  
Grilled Vegetable Salad  
Roasted Potato Salad with Bacon and Mustard Vinaigrette  
\$4 per person

### Finger Sweets Station:

Fresh Strawberries with Grand Marnier and Confectionary Sugar for Dipping,  
Mini Cream Puffs with Chocolate Drizzle,  
A Variety of Mini Cheesecakes, Mini Fresh Baked Cookies and Brownie Bites  
\$6 per person

### Specialty Coffees:

Espresso, Cappuccino  
French Vanilla, Hazelnut and Irish Cream Syrups  
Hot Chocolate  
Sugar Swizzle Sticks, Cream, Fresh Whipped Cream, Chocolate Chips and After Eight Mints  
\$5 per person

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## Aurene Dinner Service

(18 person minimum)

Please pre-select one, two, or three entrees. Those choosing two entrée selections will be charged the higher price entrée for both selections. Those choosing three entrée selections will be charged the higher price of the three selections with an additional \$100 selection fee.

All served dinners receive a choice of salad, main course, dessert and beverage.

### Soup Options:

- ✧ Cream of Broccoli
- ✧ Corn Chowder
- ✧ Chicken Florentine
- ✧ Roast Beef Barley
- ✧ New England Clam Chowder

\$5.50 per person

### Salad Options:

Choose one of the following:

- ✧ Mesclun Salad Greens with Shredded Asiago Cheese and House-Made Garlic Croutons, Cherry Tomatoes and Balsamic Vinaigrette Dressing
- ✧ Radisson Caesar Salad with Lemon-Garlic-Romano-Black Pepper Dressing
- ✧ Spinach Salad with Sliced Mushrooms, Cherry Tomato and Feta Cheese and Honey Mustard Dressing

### Intermezzo Course:

Choose one of the following:

- ✧ Lemon Sorbet
- ✧ Cranberry-Lime Sorbet
- ✧ Mango Sorbet

\$3 per person

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## Main Course

(18 person minimum)

### Roast Prime Ribs of Beef Jus Lié

(Minimum 15 orders)

Slow Roasted Medium Rare to Medium, Served with Double Stuffed Potato and Fresh Seasonal Vegetable

\$37.75

### Filet Mignon

Grilled Medium Rare to Medium and topped with Roasted Garlic Demi Glace. Served with Duchess Potatoes and Fresh Seasonal Vegetable.

\$47.50          Petite Filet \$45

### Baked Breast of Chicken

Stuffed with Artichoke and Sun Dried Tomato Filling and Topped with a Romano Pesto Cream. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.

\$34

### Seared Breast of Chicken

Topped with Chardonnay Red Pepper Sauce. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.

\$33

### Roasted Salmon

Topped with Orange Ginger Glaze. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.

\$34

### Crab Cake Stuffed Jumbo Shrimp

Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.

\$39

### Roast Breast of Turkey

Served with Traditional Sage Dressing and Sauce, Yukon Gold Mashed Potatoes and Fresh Seasonal Vegetable.

\$29.50

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## Main Course continued

### **Roast Pork Loin**

Slow Roasted and Served with Apple Stuffing, Yukon Gold Mashed Potatoes, Pan Sauce and Fresh Seasonal Vegetable.

\$29.50

### **Sea and Shore Duet Plate**

Petite Filet Mignon with Roasted Garlic Demi Glace and Jumbo Shrimp with Crab Stuffing. Served with Duchess Potatoes and Fresh Seasonal Vegetable.

\$56

### **Spinach and Feta Cheese Stuffed Phyllo**

Served with Fresh Tomato Hash, a Spatter of Pesto, Balsamic Reduction and Fresh Seasonal Vegetable.

\$29.50

### **Artichoke and Roasted Red Pepper Turnover**

With Asiago Cheese and Creamy Spinach Sauce and Served with Fresh Seasonal Vegetable.

\$29

### **Grilled Salmon**

Topped with Lemon-Parsley Butter. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.

\$34

### **Seared Breast of Chicken**

Topped with Whole Grain Mustard Cream. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.

\$33

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## Steuben Buffet Service

(30 person minimum)

All buffet dinners receive a Served Salad, Bread Basket, Served Plated Dessert and Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea  
\$32.95 per person

### Soup Options:

- ✧ Cream of Broccoli
- ✧ Corn Chowder
- ✧ Chicken Florentine
- ✧ Roast Beef Barley
- ✧ New England Clam Chowder

\$6 per person

### Salad Options:

Choose one of the following:

- ✧ Mesclun Salad Greens with Shredded Asiago Cheese and House-Made Garlic Croutons, Cherry Tomatoes and Balsamic Vinaigrette Dressing
- ✧ Radisson Caesar Salad with Lemon-Garlic-Romano-Black Pepper Dressing
- ✧ Spinach Salad with Sliced Mushrooms, Cherry Tomato and Feta Cheese and Honey Mustard Dressing.

### Intermezzo Course:

Choose one of the following:

- ✧ Lemon Sorbet
- ✧ Cranberry-Lime Sorbet
- ✧ Mango Sorbet

\$3 per person

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## Steuben Buffet Service continued

### Buffet Service:

Fresh Fruit Salad  
Two Seasonal Salads  
Fresh Seasonal Vegetable and Potato

### Choice of Three Main Dishes:

- ✧ Roast Pork with Dressing and Pan Sauce
- ✧ Ricotta Stuffed Raviolis with Tomato Basil Sauce
- ✧ Sliced Slow Roasted Top Round with Sweet Onion Sauce
- ✧ Roast Tavern Ham with Orange Glaze
- ✧ Seared Breast of Chicken with a Garlic & Crimini Mushroom Sauce
- ✧ Penne Pasta with Mushrooms and Sun Dried Tomatoes in Garlic Cream Sauce
- ✧ Breast of Chicken with Apricot Brandy Sauce
- ✧ Mini Penne Pasta with Fresh Broccoli and Cheddar Cheese Sauce
- ✧ Chicken or Beef Stir Fry with Rice Pilaf
- ✧ Roast Turkey with Dressing and Pan Sauce
- ✧ Shrimp or Chicken Jambalaya (made with clam broth)
- ✧ Cheese Tortellini with Creamy, Roasted Garlic Parmesan Sauce
- ✧ Roasted Honey Glazed Pork Loin
- ✧ Broiled Scrod with Lemon Herb Butter
- ✧ Sliced Red Wine Marinated Beef Shoulder Tenderloin with Shallot-Merlot Demi Glace
- ✧ Stuffed Shells with Marinara Sauce and Provolone Cheese

### Buffet Enhancements:

Carved Prime Rib of Beef	\$3.95 per person
Carved Beef Tenderloin	\$11 per person

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## Dinner Dessert Selections

### Traditional Desserts:

Choose one of the following:

- ✧ Strawberry Shortcake Martini with Fresh Whipped Cream
- ✧ Dark Chocolate Mousse with Grand Marnier Cream and Mandarin Orange
- ✧ Cream Cheese Iced Carrot Cake with a Caramel Drizzle
- ✧ Turtle Cheesecake with Chocolate and Caramel Sauces

### Specialty Desserts:

Mini White Chocolate Crème Brulee with Tuxedo Torte

Chocolate Dipped Cheesecake topped with Raspberry Sauce and Garnished with a Chocolate Covered Strawberry

Duet Dessert Shooters:

Choose two of the following:

- ✧ Lemon
- ✧ Lime
- ✧ Orange
- ✧ Raspberry
- ✧ Chocolate

\$4 per person

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## Dinner Dessert Selections

### **Dessert Buffet Service:**

Your choice of four Desserts presented whole and served  
\$4 per person

### **Split Dessert Service:**

Your choice of two plated desserts evenly split and placed on a buffet for your  
guests to enjoy  
\$1.50 per person

### **Decadent Chocolate Table Buffet:**

(24 person minimum)

Chocolate Fountain with Fresh Fruit, Chocolate Chip Cookies, Assorted Brownies  
Chocolate Dipped Cheese Cake, Chocolate Covered Pretzels, Chocolate Covered Strawberries,  
Chocolate Mousse Shooters  
\$6 per person

### **Chocolate Fountain:**

(40 person minimum)

Served with Fresh Seasonal Fruits, Marshmallows, Pretzels Rods , Pound Cake  
and Oreo Cookies  
\$6 per person, per hour of service

All Banquet (food and beverage) prices are subject to 15% Gratuity, 3% taxable administrative fee (5% for off premise, on location services) and 8% Sales Tax. Applicable taxes will be added to your bill. If your group is tax exempt, you must provide the appropriate information to our Accounting Office prior to your event.