



Bala Golf Club

2200 Belmont Ave. Philadelphia, Pa 19131
(215) 220-0744 foodandbeverage@balagolfclub.com



All prices are subject to change

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Events and Catering Addendum

*All prices are subject to and 8% sales tax and a 20% service fee
All prices are subject to change*

**BALA GOLF CLUB RULES AND REGULATIONS
FOR
EVENT AND CATERING SERVICES
ADDENDUM**

The preferred dress code at Bala is Business Casual, which remains in effect at all times; no cargo pants or cargo shorts, no cut off shirts or tank tops. Clients shall notify all guests of Bala Golf Club's dress code prior to the Event.

Bala Golf Club is a fully insured licensee of the Pennsylvania Liquor Control Board. Bala Golf Club reserves the right to request proof of age using proper government issued identification and to deny consumption of alcoholic beverages to any guest deemed intoxicated by Bala Golf Club.

Smoking is permitted in designated areas, only.

Client and their guests are not permitted to bring any outside food, beverages or alcohol onto the premises, nor are they permitted to remove any alcohol from the premises.

Use of any space not reserved for your Event, which shall include the golf course grounds is strictly prohibited.

Client shall not hang any signage or temporarily install any promotional materials in or upon the premises which may damage the walls, floors or ceilings. This includes, but is not limited to the use of tape, thumbtacks, nails and glue. Permission to use and hang any displays must be first obtained in writing from Bala.

Outside vendors permitted only upon the prior, written approval of Bala. Each outside vendor so approved must supply a current, ACORD form Certificate of Insurance with amounts of coverage to be determined by and in which Bala is named as an additional insured, or loss payee as its interest may appear.

In the event outside food permitted for a given special event, Client must first execute Bala's preferred form Release and Waiver of responsibility in connection therewith.

All delivery and set up must be coordinated through Bala's assigned sales representative.

Bala will package and deliver to Client any left over guaranteed plated meals. Client shall not take any food remaining from the buffet presentation.

Bala is not responsible for any lost or stolen items or any property whatsoever before, during or after the Event.

Payment for the event will be accepted on the day of the Event only by cash, bank check or other form of certified immediately available funds or approved credit card. No personal or business checks will be accepted less than three (3) business days in advance of the Event.

**BALA GOLF CLUB RULES AND REGULATIONS
FOR
EVENT AND CATERING SERVICES
ADDENDUM**

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Bala Golf Club is a fully insured licensee of the Pennsylvania Liquor Control Board. Bala Golf Club reserves the right to request proof of age using proper government issued identification and to deny consumption of alcoholic beverages to any guest deemed intoxicated by Bala Golf Club.

Client and their guests are not permitted to bring in any outside food, beverages or alcohol onto the premises.

Use of any space not reserved for your Event, which shall include the golf course grounds is strictly prohibited.

Function Contract

*All prices are subject to and 8% sales tax and a 20% service fee
All prices are subject to change*

**BALA GOLF CLUB
EVENT AND CATERING
SERVICE AGREEMENT**

This Agreement, dated _____ is by and between Bala Golf Club, a Pennsylvania Limited Liability Company and _____ (AClient@).

WHEREAS, Bala Golf Club has submitted a written Proposal to Client under which Bala Golf Club is to provide certain Event and Catering services desired by Client and which sets forth a written estimate of fees, costs and expenses, describing the manner by and basis upon which Client shall be charged and Bala Golf Club shall be paid for its services (Athe Proposal@); and

WHEREAS, Client has in writing dated _____ accepted the Proposal; and

WHEREAS, the parties desire to more formally establish the terms and conditions set forth in the Proposal including the estimate of fees, costs and reimbursable expenses.

NOW THEREFORE, in consideration of the mutual promises herein contained and intending to be legally bound hereby, Bala Golf Club and Client agree as follows:

- 1. Event and Catering Service Agreement.** Client agrees to retain and Bala Golf Club agrees to provide professional event and catering services for Client as set forth in the Proposal, which is attached hereto, incorporated herein and made a part of this Agreement.
- 2. Term.** This Agreement shall become effective only upon the signing of the Agreement and shall expire upon the conclusion of your Event.
- 3. Relationship of Parties.** At all times material hereto, Bala Golf Club shall perform its services under this Agreement as an independent contractor of Client, and not as a partner, officer, agent, servant or employee.
- 4. Payment and Additional Expenses.** Client shall be responsible for all charges as set forth on the Proposal as well as any additional incurred expenses in the form of additional food or beverage charges due to an increase in the number of guests, menu or room changes and increases in cost of food, beverage or alcohol to Bala Golf Club.

A non-refundable down payment as set forth on the Proposal shall be due upon signing this Agreement. Client recognizes that Bala Golf Club will guarantee the event date and time only upon receipt of the required down payment.

You will receive a final statement from Bala Golf Club no later than seven (7) days prior to your Event. Payment in full shall be due no later than three (3) days prior to your Event. Failure to pay in full can result in the cancellation of your event.

5. Cancellation/ Postponement/ Date of Event Change. In the event that your Event is cancelled for any reason, Client shall notify Bala Golf Club of such cancellation in writing. Bala Golf Club shall be entitled to retain the initial down payment as liquidated damages and not as a penalty. If your event is cancelled within three (3) days of signing this agreement, no further penalty shall apply. If your event is cancelled after three (3) days from the date of this agreement, Bala Golf Club shall be entitled to reimbursement for any reasonable costs incurred in anticipation and preparation for your Event. A final statement shall issue within one (1) week of Clients written Cancellation Notice and payment shall be due within ten (10) business days of receipt. Bala Golf Club shall be entitled to a one and a half percent (1^{1/2}%) monthly service charge on the outstanding balance in the event of late payment. If your account is referred for collection, you will be responsible for collection costs in the amount of 33.33% of the outstanding balance, plus court costs and reasonable attorney fees.

6. Guaranteed Minimum Number. Client shall provide a guaranteed minimum number of guests in writing no later than ten (10) days prior to the Event, which may not be changed once submitted. Client invoice shall be calculated and payment shall be due based upon the guaranteed minimum number of guests. Client shall be responsible for the cost of additional guests.

7. **Rules and Regulations.** Client and their guests agree to abide by the Rules and Regulations of Bala Golf Club. See the Rules and Regulations Addendum attached hereto and made a part hereof. All subcontractors hired by Client should be aware of and abide by the Bala Golf Club Rules and Regulations. Copies may be provided at your request.

8. **Security/Damage Liability.** Client assumes responsibility for any damages to or loss of any property of Client, guests or subcontractors hired by Client, either before, during or after the Event. The Client assumes responsibility for any and all damage to Bala Golf Club caused by Client, guests or subcontractors hired by Client.

9. **Indemnification.** You shall indemnify and hold Bala Golf Club, its officers, directors, employees, attorneys and agents harmless from and against any and all claims, costs, damages, losses, liabilities and expenses (including attorney's fees and costs) arising out of or in connection with any third party claim at or relating to your Event, excepting only the negligent action or actions of Bala Golf Club, provided in any such case that Bala Golf Club (a) gives written notice of the claim promptly to you; (b) gives you sole control of the defense and settlement of the claim (provided that you may not settle or defend any claim unless you unconditionally release Bala Golf Club of any liability and such settlement does not affect Bala Golf Club's business or Service); (c) provides to you all available information and assistance; and (d) has not compromised or settled such claim.

10. **Miscellany**

(A) **Binding Agreement:** This Agreement shall be binding upon the parties, their heirs, successors, assigns, and personal representatives.

(B) **Entire Agreement:** This Agreement along with the attached Proposal and any Addenda constitute the entire agreement between the parties with respect to the subject matter hereof and supersedes all prior oral or written representations, understandings, promises or agreements which are not included herein.

(C) **Amendment/ Waiver:** This agreement shall not be amended or modified or any of its provisions waived, unless in writing and signed by the duly authorized representatives of both parties, and any purported oral amendment, modification or waiver, including without limitation, with respect to the provisions of this sentence, shall be void and of no force or effect. Any such written waiver shall apply only to the provision waived and shall not apply to any other provision or to any subsequent default or matter within the provisions waived.

(D) **Governing Law:** This Agreement shall be governed in accordance with the laws of the Commonwealth of Pennsylvania, United States of America, without regard to conflict of law provisions.

(E) **Severability:** This Agreement shall be deemed to be severable, so that if any provision hereof shall be determined by a court of competent jurisdiction to be invalid or unenforceable, the remaining provisions hereof shall continue to remain valid and enforceable in accordance with their terms.

IN WITNESS WHEREOF, the parties hereto have caused this Agreement to be signed by their duly authorized representatives the day and year first written above.

Client:

Bala Golf Club:

Print Name:

Date :

By:

Date:

Breakfast Menus

*All prices are subject to and 8% sales tax and a 20% service fee
All prices are subject to change*

Breakfast Buffets

All Breakfast Buffets include Coffee, Hot Tea, and assorted Fruit Juices

25 Guest Minimum

The Par

Assorted Muffins, Pastries, Breakfast Breads, and Croissants

Accompanied with Sweet Cream Butter, Cream Cheese, and assorted Preserves

\$10.95 Per Person

The Birdie

Seasonal sliced Fresh Fruit, assortment of Bagels, Pastries, Breakfast Breads, Mini-Quiche, Fruit Yogurt and Granola, accompanied with Sweet Cream Butter, Cream Cheese, and assorted Preserves

\$15.95 Per Person

The Eagle

Smoked Salmon, assortment of Bagels, Pastries, Breakfast Breads, Mini-Quiche, Fruit Yogurt and Granola, seasonal sliced Fresh Fruit, Cheese Blintzes with Berry sauce, accompanied with Sweet Cream Butter, Cream Cheese, and assorted Preserves

\$22.95 Per Person

The Ace

Sliced Nova Smoked Salmon, fresh made Whitefish Salad, sliced Tomatoes, Onions, Cucumbers, sliced assorted Cheeses, seasonal sliced Fresh Fruit

Assortment of Bagels, Pastries, and Breakfast Breads

accompanied with Sweet Cream Butter, Cream Cheese, and assorted Preserves

Challah French Toast with warm Maple Syrup

Smokehouse Bacon and Country Sausage (may be swapped for chicken sausage)

Fresh made Scrambled Eggs

Breakfast Potatoes with Onions

Cheese Blintzes with Berry Sauce and Sour Cream

\$29.95 Per Person

Lunch Menus

*All prices are subject to and 8% sales tax and a 20% service fee
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Lunch Buffets

*All Lunch Buffets include Iced Tea, Coffee, and Decaffeinated Coffee
25 Guest Minimum*

Lite and Themed Lunches

Soup and Salad

Pick Your Choice of Two (2) Soups: all soups are freshly made

Minestrone, New England Clam Chowder, Vegetable Beef Barley, Chicken Noodle, Gazpacho or Matzo Ball

Make Your Own Salad Bar

*Traditional Caesar Salad and mixed Greens with assortment of Toppings:
Grilled Chicken, Grilled Asparagus, Tomatoes, Sliced Cucumbers, Portobello and Shitake Mushrooms, Red
Onions, Grilled Zucchini and Yellow Squash, Croutons and your choice of (2) dressings*

Assorted Fresh Rolls and Butter

Fresh-cut seasonal Fruit Salad and Fresh Baked Bala Cookies

\$24.95 Per Person

The Executive

Assorted mixed Greens, Dijon Potato Salad and traditional Coleslaw

*Deli selection of Fresh Roast Beef, Fresh Roast Turkey Breast, Baked Virginia Ham, tray of assorted Cheeses:
Vermont Cheddar, Provolone and Imported Swiss Cheese*

Sliced Tomatoes, Pickles, and assorted Condiments, sandwich Breads and fresh Rolls

\$25.95 Per Person

Taste of Philly

Traditional Caesar Salad

Individually sliced Italian Sandwiches

*Make your own Beef and/or Chicken Cheesesteak Hoagies with Fried Onion Rings, sautéed Mushrooms and
Onions, hot melted Cheese, Hot Peppers, Steak Fries and assorted condiments*

Brownies and Fresh Baked Bala Cookies

\$28.95 Per Person

Taste of South Philly

Minestrone Soup, Italian Antipasto display

Sweet Italian Sausage with Peppers, Penne in Vodka Sauce

Gourmet Italian Rolls and Fresh Breads

Assorted Italian Mini Pastries, Cannolis, Éclairs and Italian Cookies

Brownies and Fresh baked Bala Cookies

\$31.95 Per Person

Lunch Buffets

25 Guest Minimum

The Open

Create your own buffet lunch by choosing two (2) salads, two (2) entrées, two (2) side dishes

Fresh Baked Dinner Rolls, Chef's Choice of Dessert and Coffee service are included

\$38.95 Per Person

Salad choices:

Entrée choices:

House salad with Tomatoes, Cucumbers, Onions and

Croutons with a Balsamic Dressing

Traditional Caesar Salad

Pasta salad

Baby Spinach with Grape Tomatoes, warm Bacon and Red

Onion Vinaigrette

Side Dish Choices:

Penne Pasta with Marinara Sauce

Spinach Tortellini with Primavera Sauce

Grilled Chicken Breast with Lemon Thyme Sauce

Grilled Atlantic Salmon with Beurre Blanc Sauce

Roasted N.Y. Strip with a Cabernet Sauce - Add. \$3.00

Crab Cakes - Add. \$4.00

Baked Potato

Wild Rice Pilaf with Fresh Herbs

Potato Gratin

Garlic and Herb Roasted Potatoes

Red Bliss Mashed Potatoes

Seasonal Sautéed Vegetables

Steamed baby Carrots

String Beans

Grilled Asparagus Spears

The Masters

.....Create your own enhanced lunch by choosing one(1) soup, three(3) entrées, two (2) side dishes.....

Fresh Baked Dinner Rolls, Chef's choice of Dessert and Coffee service are included

\$44.95 Per Person

Soup choices:

Entrée choices:

Side Dish Choices:

Chicken and Rice

Butternut Squash

Italian Wedding

Tomato Basil

Matzo Ball

Classic Minestrone

Penne Pasta with Marinara Sauce

Spinach Tortellini with Primavera

Grilled Chicken Breast with Lemon Thyme Sauce

Grilled Atlantic Salmon with Beurre Blanc Sauce- Add. \$3.00

Roasted N.Y. Strip with a Cabernet Sauce - Add. \$4.00

Crab Cakes - Add. \$7.00

Baked Potato

Wild Rice Pilaf with fresh Herbs

Potato Gratin

Garlic and Herb Roasted Potatoes

Red Bliss Mashed Potatoes

Seasonal Sautéed Vegetables

Steamed Baby Carrots

String Beans

Grilled Asparagus Spears

Plated Lunch

All entrees include Iced Tea, Coffee, and Decaffeinated Coffee

On the Lighter Side

*Your choice of Salad served with
Soup Du Jour accompanied with Fresh Rolls and Sweet Cream Butter
Chef's Choice of Dessert*

Salad choices:

Trio Sampler

*Bala's homemade Chicken Salad, Tuna Salad, and Egg Salad
Served on a Bed of Crisp Greens with Fresh Fruit Salad and Mixed Berries
\$20.95 Per Person*

Cobb Salad

*Diced Chicken Breast, fresh Avocado, Plum Tomatoes, Bacon, Hard Boiled Eggs, crumbled Bleu Cheese
Served with a Basil Vinaigrette Dressing
\$22.95 Per Person*

Asian Citrus Salmon

*Grilled Citrus Salmon Fillet topped with Chinese Noodles
Tossed in a Spicy Peanut Sauce with Mandarin Oranges resting on a bed of Fresh Garden Greens
\$27.95 Per Person*

Traditional Caesar Salad

*Crisp Romaine tossed with Parmigiano-Reggiano, homemade Croutons and Caesar Dressing
\$12.95 Per Person*

Topped with Grilled Chicken - Additional \$5.95

Topped with 4oz. Teriyaki Salmon - Additional \$8.95

Topped with 6oz. Grilled Tenderloin Tips - Additional \$13.95

Topped with (3) Grilled Shrimp - Additional \$10.95

Plated Lunch

Please choose up to two (2) entrée choices. All entrees accompanied with your choice of Bala House Salad or traditional Caesar Salad, the Chef's selection of a Seasonal Vegetable and a Starch, Fresh Baked Rolls and Sweet Cream Butter and the Chef's choice of Dessert.

Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

Poultry Entrée Choices

\$35.95 Per Person

Chicken Francaise

Baked chicken topped with lemon White Wine and Caper Butter Sauce

Chicken Marsala

Sautéed Boneless Chicken Breast with a Marsala Wine Reduction and Mushrooms

Chicken Chardonnay

Baked chicken topped with Julienne Vegetables and a light Wine Sauce

Grilled Chicken Breast

Boneless Grilled Chicken topped with Hunter Sauce of mushrooms and tomatoes

Seafood Entrée Choices

Baked Tilapia

Roasted Red Peppers, Caramelized Red Onions, Artichoke Hearts, fresh Basil, Sundried Tomatoes, drizzled with a Roasted Garlic Sauce

\$29.95 Per Person

Famous Bala Crab Cake

One freshly made 6oz. Bala lump meat Crab Cake topped with Red Pepper Coulis

\$48.95 Per Person

Florentine Flounder

Baked Fillet of Flounder stuffed with Spinach & Cheese

\$38.95 Per Person

Stuffed with Lump Crab Meat - Additional \$4.95

Grilled Fillet of Salmon

6 oz. Atlantic Salmon grilled topped with a Balsamic Honey Glaze

\$41.95 Per Person

Beef and Veal Entrée Choices

Veal Marsala

6oz. Veal Cutlet with sautéed Mushrooms and a Marsala Wine Sauce

\$41.95 Per Person

New York Strip Steak

8oz. Grilled Steak with Thyme scented Merlot Demi Glaze and Crispy Fried Onions

\$46.95 Per Person

Filet Mignon

6oz. Cut of Filet Mignon grilled to a perfect medium temperature

\$57.95 Per Person

Children's Menu

(Children under 10 years of age)

Choice of fruit or salad:

Fresh Seasonal Fruit Cup or salad of Mixed Baby Greens with Tomatoes, Cucumbers and Ranch Dressing

Children Entrée Choices

Please choose one of the following:

Chicken Tenders with French Fries

Penne Pasta with Marinara Sauce

Hamburger/Cheeseburger or Hot Dog with French Fries

Dessert

Vanilla Ice Cream with Chocolate Syrup

\$16.95 Per Child

Dinner Menu

*All prices are subject to and 8% sales tax and a 20% service fee
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Plated Dinner

Please choose up to three (3) entrée choices. All entrees accompanied with your choice of Bala House Salad or Traditional Caesar Salad, the Chef's selection of a Seasonal Vegetable, the Chef's selection of a Starch, Fresh Baked Rolls and Sweet Cream Butter, and the Chef's choice of Dessert.

Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

Poultry Entrée Choices

\$41.95 Per Person

Chicken Francaise

Baked chicken topped with lemon White Wine and Caper Butter Sauce

Champagne Chicken

Sautéed Breast of Chicken with crisp Champagne and White Grapes

Chicken Marsala

Marsala Chicken Breast finished with Wild Forest Mushrooms and Herbs

French Cut Roasted Chicken

Lemon Rosemary Grilled Chicken Breast, Natural Au Jus

Beef Entrée Choices

Braised Short Ribs

Braised Short Ribs with Roasted Root Vegetables, Demi Glace Reduction

\$45.95 Per Person

Sliced Tenderloin of Beef

*Topped with a Cabernet Demi Glace
Market Price Per Person*

Prime Center NY Strip

*10oz. Grilled NY Strip with Thyme scented Merlot Demi Glace and Crispy Fried Onions
Market Price Per person*

Seafood Entrée Choices

Vegetarian Entrée

Stuffed Fillet of Flounder Florentine

*Fillet of Flounder stuffed with Spinach and Cheese
\$44.95 Per Person*

Bala's Signature Crab Cakes

*Baked Jumbo Lump Crab Cakes
\$55.95 Per person*

Vegetable Grilled Napoleon

*Twin Stacks of Grilled Marinated Portobello Mushroom, Tomatoes, Squash, Zucchini, and Red Onions
Served over wilted Baby Spinach, finished with Fresh Mozzarella and White Balsamic Wine Vinegar
\$32.95 Per Person*

Plated Dinner

Please choose a duet entrée choice. All entrees accompanied with House Salad or Caesar Salad, Chef's selection of a Seasonal Vegetable and a Starch. Fresh Baked Rolls and Butter. Chef's choice of Dessert. Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

Dinner Duets

Bala's Signature Dish

*Roasted sliced Beef Tenderloin with Mushroom Demi Glace served with Bala's Jumbo Lump Crab Cake
\$68.95 Per Person*

Roasted Sliced Beef Tenderloin

*Topped with Jumbo Shrimp in a Garlic Sauce
\$69.95 Per Person*

8oz. Filet Mignon and Cold Water Lobster Tail

*Filet served with Bordelaise Sauce and Lobster Tail served with Butter
\$74.95 Per Person*

Chef's options for Vegetable Choices: (options subject to change)

Green Bean Almandine

Baby Carrots with steamed Asparagus

Patty Pan Squash

Roasted Sugar Snap Peas with Chives and Sea Salt

Julienne Vegetables

Chef's options for Starch Choices: (options subject to change)

Wild Mushroom Risotto

Smashed Red Bliss Potatoes

Baked Potato

Baked Sweet Potato

Oven Roasted Potatoes with Rosemary

Dinner Buffets

25 Guest Minimum

The Open

Create your own buffet dinner by choosing two (2) entrees, two (2) salads, two (2) side dishes

Dinner Rolls, Chef's choice of Dessert and Coffee service are included

\$53.95 Per person

Entrée choices:

Slow Roasted Pork Loin with Dijon Rosemary Crust
Oven Roasted Turkey Breast, Cranberry Orange Relish
Penne Pasta with Marinara Sauce
Champagne Chicken

Grilled Atlantic Salmon, White Wine Beurre Blanc
Spinach Tortellini Primavera
Roasted N.Y. Strip with a Cabernet Sauce - Add. \$4 pp
Bala Crab Cakes - Add. \$7 pp

Salad choices:

House Salad with Tomatoes, Cucumbers, Onions and
Croutons with a Balsamic Dressing
Traditional Caesar salad

Pasta salad
Baby Spinach with Grape Tomatoes, warm Bacon and Red
Onion Vinaigrette

Side Dish Choices:

Baked Potato
Wild Rice Pilaf with Fresh Herbs
Potato Gratin

Garlic and Herb Roasted Potatoes
Red Bliss Mashed Potatoes
Seasonal Sautéed Vegetables

Steamed Baby Carrots
String Beans
Grilled Asparagus Spears

The Masters

Create your own enhanced dinner lunch by choosing one(1) soup, three(3) entrees, two (2) side dishes

Dinner Rolls, Chef's choice of Dessert and Coffee Service are included

\$59.95 Per person

Entrée choices:

Soup choices:

Slow Roasted Pork Loin with Dijon Rosemary Crust
Oven Roasted Turkey Breast, Cranberry Orange Relish
Penne Pasta with Marinara Sauce
Champagne Chicken

Grilled Atlantic Salmon, White Wine Beurre Blanc
Spinach Tortellini Primavera
Roasted N.Y. Strip with a Cabernet Sauce - Add. \$4 pp
Bala Crab Cakes - Add. \$7 pp

Side Dish Choices:

Chicken and Rice
Butternut Squash

Italian Wedding
Tomato Basil

Matzo Ball
Classic Minestrone

Baked Potato
Wild Rice Pilaf with Fresh Herbs
Potato Gratin

Garlic and Herb Roasted Potatoes
Red Bliss Mashed Potatoes
Seasonal Sautéed Vegetables

Steamed Baby Carrots
String Beans
Grilled Asparagus Spears

Hors d'oeuvres, Stations, and Islands

Banquet Hors d'oeuvres Selections

Priced per 100 Pieces

Vegetarian Options

Spanakopita (Baby Spinach and Feta wrapped in a tender Phyllo triangle) - \$160

Vegetable Spring Roll with a Sweet Chili Dipping Sauce - \$160

Spiced Pita Chip with Roasted Garlic Hummus - \$160

Mozzarella and Grape Tomato Brochette with fresh Basil and Balsamic drizzle - \$195

Raspberry and Brie Puff (Sweet Raspberries and Brie baked in a Phyllo dough) - \$195

Gruyere and Leek Tartlet - \$195

Sundried Tomato and Greek Feta in a Phyllo Triangle - \$195

Potato Pancakes with Sour Cream and Applesauce - \$195

Deep Dish Pizza Quiche (Mozzarella, Parmesan Cheese and Pizza Sauce in a Flaky Pastry) - \$195

Mini Grilled Cheese with Apples, Brie, and Honey Mustard - \$195

Asparagus Roll with Asiago and Gorgonzola Cheeses - \$225

Black Bean and Cheddar Spring Rolls with Sour Cream and Scallions - \$225

Poultry Options

Peking Duck Dumpling with Hoisin Dip - \$195

Asian Cashew Chicken Spring Roll with sweet Chili Dipping Sauce - \$195

Southwest Chicken Quesadilla with Sour Cream and Scallions - \$195

Sesame Chicken Fingers with Honey Mustard - \$195

Buffalo Chicken Spring Roll with Bleu Cheese Dip - \$195

Chicken and Lemongrass Pot Stickers with Ginger Soy Sauce - \$195

Traditional Chicken Pot Pie Cobbler - \$195

Thai Marinated Chicken Sate with a Spiced Peanut Dipping Sauce - \$225

Chicken Yakitori, Marinated Chicken and Scallion on a skewer with Ginger Soy Sauce - \$225

Chicken Cordon Blue Puff with Spicy Mustard - \$225

Banquet Hors d'oeuvres Selections

Priced per 100 Pieces

Seafood Options

- Salmon and Asparagus Quiche - \$225*
- Shrimp and Vegetable Wonton with Ginger, Lime, and Soy Sauce - \$225*
- Clams Casino with Bacon and Peppers - \$225*
- Salmon Satay with Lime and Cilantro - \$260*
- Crab Imperial stuffed Mushrooms - \$260*
- Lobster and Shrimp Spring Roll with Sweet Chili Dip - \$300*
- Mini Bala Crab Cakes with Red Pepper Aioli - \$360*
- Scallops wrapped in Applewood Bacon - \$300*
- Lobster Bisque in a mini Boule - \$300*
- Maine Lobster Cobbler - \$300*
- Shrimp Chopstick marinated in Coconut Milk and Cilantro - \$330*
- Coconut Shrimp Skewer with Apricot Horseradish dip - \$330*

Beef, Pork, and Lamb Options

- Hebrew National Franks in a Blanket with Guldens Spicy Mustard - \$225*
- Philly Cheese Steak Spring Roll with Hoisin Ketchup - \$225*
- Deep Dish Sausage Pizza Tart with sweet Sausage, Mozzarella, and Pizza Sauce - \$225*
- Chorizo Empanada with Black Beans and Jack Cheese with Chipotle Cream - \$225*
- Southwest Beef Quesadilla with Sour Cream and Scallions - \$225*
- Sheppard's Pie Tartlet - \$225*
- Rueben Puff, Corned Beef, Sauerkraut, Swiss Cheese, and Russian Dressing - \$225*
- Asian Short Rib Pot Pie - \$260*
- Fresh Fig and Gorgonzola wrapped with Prosciutto and a Balsamic Drizzle - \$300*
- Beef Tenderloin and Bleu Cheese Kebob wrapped in Bacon - \$300*
- Moroccan Lamb Kebob with Fig, Apricot, and Sweet Pepper - \$300*

Displayed Hors d'oeuvres

Roma Tomato Bruschetta Display

\$11.95 Per Person

North American Cheeses

Garnished with Grapes and Berries presented with Crackers and sliced French Baguettes

Mini serves Twenty (20) - \$74.95

Small serves Forty (40) - \$134.95

Medium serves Sixty (60) - \$199.95

Large serves One Hundred and Fifty (150) - \$389.95

International Cheeses

Garnished with Grapes and Berries presented with Crackers and sliced French Baguettes

Mini serves Twenty (20) - \$99.95

Small serves Forty (40) - \$164.95

Medium serves Sixty (60) - \$194.95

Large serves One Hundred (100) - \$399.95

Mediterranean Display

Hummus, Quinoa, Olives, Feta and Pita Bread

Small serves Thirty (30) - \$79.95

Medium serves Sixty (60) - \$159.95

Large serves One Hundred and Fifty (150) - \$289.95

Smoked Salmon Display

Chopped Eggs, Capers, Bermuda Onions, Tomatoes, Sliced Cucumbers, Savory Cream Cheese

Whipped Butter with Assorted Bagels

\$21.95 Per Person

Antipasto Display

*Grilled Vegetables, Prosciutto, Salami, Pepperoni, Fresh Mozzarella, and Sharp Provolone Cheese,
Marinated Olives, Artichokes, Roasted Red Peppers, Cherry Peppers, and Focaccia Bread*

\$14.95 Per Person

Little Gems from the Sea

Jumbo Shrimp, Oysters on a Half Shell, Crab Claws, Clams on a Half Shell

Caper Tarter Sauce and Cocktail Sauce

Per Piece (Market Price)

Station or Island

Per guest Pricing is Based on One (1) Hour reception Combined with Buffet or Other station.

Pasta Station or Island (1 Attendant Required)

Three Fresh Pastas, accompanied with Three Sauces, Marinara, Alfredo, and Basil Pesto

Served with Garlic Bread

\$17.95 Per Person

Sushi Island

California Roll, Vegetable Roll, Tuna Roll, Smoked Eel, Cucumber Roll

All served with Pickled Ginger, Wasabi, and Soy Sauce

\$22.95 Per Person / 2pcs. each

Martini Mashed Potato Bar (1 Attendant Required)

Rich and Creamy Traditional Mashed Potatoes and Mashed Sweet Potatoes Uniquely served in a Martini Glass with assorted toppings of Broccoli, Cheddar Cheese Sauce, Wild Mushroom Sauce, Bacon Bits

\$18.95 Per Person

Crab Cake Station or Island (1 Attendant Required)

Served with a Trio of Sauces: Roasted Red Pepper Coulis, Creamy Pesto Sauce, Lemon Herb Aioli

\$44.95 Per Person

Scampi Station (1 Attendant Required)

Jumbo Shrimp and Scallops Sautéed with Shallots, Garlic, White Wine

Fresh Lemon and Diced Tomatoes

\$28.95 Per Person

Latke Island

An Island consisting of Sweet and Yukon Gold Potato Latkes

Toppings include Shredded Teriyaki Salmon or Shredded Beef Brisket

Served with Applesauce, Sour Cream, and Chives

\$12.95 Per Person

From the Carving Board (1 Attendant Required)

Carved items are Served with Petit Rolls, Mini Croissants, Mustards and Sauces

Baked Virginia Ham \$16.95 Per Person

*Tenderloin of Beef Market Price
Roasted Sirloin of Beef Market Price*

*Boneless Prime Rib of Beef Market Price
Roasted Boneless Turkey Breast \$17.95 Per Person*

Beverage Menus

*All prices are subject to and 8% sales tax and a 20% service fee
All prices are subject to change*

Beverage Menu

Bartender Fees apply to all alcohol Packages. One Bartender for up to 100 Guests \$100 Per Bartender

House Bar

Selections Include: Stoli, Absolut, Smirnoff, Bombay, Beefeater, Dewar's Johnnie Walker Red, Jack Daniels, Old Granddad, Bacardi, Captain Morgan, Seagram's 7 & V.O., Amaretto, Sambuca, Kahlua, Triple Sec, Vermouth, Southern Comfort, Peach Schnapps, Coors Light, Amstel Light, Heineken, Yuengling Lager, Chardonnay, Merlot, White Zinfandel

\$21.95 Per Person for the First Hour \$6.95 Per Person each Additional Hour

Premium Open Bar

Grey Goose, Belvedere, Ketel One, Stoli, Absolut, Smirnoff, Beefeater, Bombay Sapphire, Tanqueray, Dewar's, Jonnie Walker Red, Johnnie Walker Black, Makers Mark, Crown Royal, Jack Daniels, Bacardi, Captain Morgan, Seagram's 7 & V.O., Amaretto, Sambuca, Kahlua, Triple Sec, Vermouth, Southern Comfort, Peach Schnapps, Coors Light, Amstel Light, Heineken, Yuengling Lager, Chardonnay, Merlot, White Zinfandel

\$25.95 Per Person for the First Hour \$7.95 Per Person Each Additional Hour

Selections are subject to change based on availability

Domestic and Imported Beers and House Wine

\$17.95 Per Person for the First Hour \$6.95 Per Person each Additional

Wine Pass

(Wine Pass during Salad and Entrée, Chardonnay and Merlot)

\$8.95 Per Person

Non-Alcoholic Package

Assorted Soft Drinks, Juice, and Ice Tea

\$5.95 Per Person

Champagne Toast

\$6.95 Per Person

(Price is Subject to Change for Champagne upgrades other than what is provided)

Cash and Consumption Bar

Drink Prices:

\$7.95 Domestic Beer, \$8.95 Imported Beer

\$9.95 Mixed Drinks (Well), \$11.95 (Call Brands), \$8.95 House Wine

Pitchers of Soft Drinks \$12.95 Each

Pitchers of Ice Tea \$6.95 Each

**All Prices are Subject to 10% Beverage Tax and 20% Service Charge
All Prices are Subject to Change**

Notes and additional information.