

Breakfast Selections

Our menus are interchangeable. Please feel free to create one of your own !

Continental Breakfast

8.75 per person

Assortment of Freshly Baked Pastries

Fresh Fruit

Orange Juice

Regular and Decaf Coffee

Herbal Teas and bottled Water

Light Breakfast

10.50 per person

Hot Oatmeal with Milk

Yogurt and Granola

Bagels and Cream Cheese

Fresh Fruit

Orange Juice

Regular and Decaf Coffee

Herbal Teas and Bottled Water

Complete Breakfast

14.75 per person

All choices are served with

Orange Juice

Regular and Decaf Coffee

Herbal Teas and Bottled Water

Deluxe Breakfast

19.95 per person

All choices are served with

Assorted Muffins and Butter

Orange Juice

Regular and Decaf Coffee

Herbal Teas and Bottled Water

Choice of one:

Scrambled Eggs

Vegetable Frittata

Selection of Cheeses

Choice of One

Scrambled Eggs with Herbs and
your choice of Vegetables

Portobello Benedict with our

Sun dried Tomato Hollandaise

Choice of two:

Baby Red Potatoes

Hickory cured Bacon

Locally made Link Sausage

Locally made Italian Sausage

Fruit Platter

Choice of two:

Locally made Sausage Links

Hickory cured Bacon

Ham Steak

Locally made Italian Sausage

N.Y. Steak or Top Sirloin

available for additional charge

Breakfast Burritos

10.50 per person

All choices served with

Homemade Pico de Gallo or Mango Salsa

Orange Juice

Regular and Decaf Coffee

Herbal Teas and Bottled Water

Choice of one:

Locally made Sausage, Eggs, Potatoes and Cheese

Ham, Eggs, Potatoes and Cheese

Hickory cured Bacon, Eggs Potatoes and Cheese

Fire-roasted Veggies, Feta and Potatoes

Side

Choice of One:

Country Potatoes

Hash Brown Potatoes

Fruit Platter

Cottage Cheese

Yogurt with Granola

Additions:

Fresh baked Biscuits and our award winning Country Gravy (Add \$2.00 per person)

Fresh Blueberry Cheese Blintzes (Add \$4.00 per person)

Made to Order Omelets (Add \$8.00 per person)

Lunch Sample Menus

Our menus are interchangeable. Please feel free to create one of your own!

Perfect Box Lunch

10.00 per person
All choices are served with Chips, Fresh Whole Fruit, Cookie and Bottle Water

Choice of one

Roast Beef Sandwich
Turkey and Cheese Sandwich
Ham and Cheese Sandwich
Veggie Sandwich with
Sun dried Tomato Mayonnaise

Picnic Box Lunch

13.50 per person
Fried Chicken
(served cold)
Pasta Salad
Whole Fresh Fruit
Roll with Butter
Cookie
Bottled Water

Lunch Buffets

Bear's Choice ?

\$19 – 25 per person
All choices are served with Mixed Green Salad,
Fresh Rolls , Cookies and Bottled Water

Choice of one : \$ 20.50

Sliced Sirloin with Kentucky Bourbon Glaze
Garlic Mashed Potatoes
Grilled Thai Chicken with Wild Rice
Charbroiled B-B-Q Chicken with Pasta
Grilled Lemon Chicken with wild Rice

Choice of two: \$ 23.50

International Flair

18.95 per person
Fresh Homemade Lasagna, Minestrone Soup and Caesar Salad
Fettuccini Alfredo with Tossed Green Salad
Chili Verde Chicken Burrito, Rice, Beans, Chips and Salsa (\$3.00 per person)
Grilled Thai Chicken with Wild Rice (\$ 3.00 extra per person)
Chicken Cordon Bleu with wild Rice (\$ 3.00 extra per person)

Pasta Bar and Salads

18.50 per person

Fettuccini & Penne Pasta Italian

3 Cheese Macaroni & Cheese

Pasta with your choice of Sauce

Creamy Alfredo *Meat sauce with Sautéed Mushrooms * Primavera

Choice of Charbroiled Chicken Breast or Fresh Italian Meatballs

Fresh Green Salad

Garlic Cheese Bread

Bottled Water

Deli Style Lunch

15.95 per person

Platter of Sliced Roast Beef, Ham, Turkey and

Salami with Assorted Cheeses

Fresh Rolls and Sliced Bread

Platter of Lettuce, Tomato, Pickles and Onions

Mixed Green Salad

Potato Salad

Cookie

Bottled Water

(Fresh Baked Brownies, 1.50 extra)

Appetizer Menus

Our Menus adapt to your needs. Please feel free to get creative!

Platters

Vegetable Platter

4.00 per person

Colorful Assortment of Garden Fresh
Vegetables Served with Ranch Dip and
Mango Salsa

Cheese platter

5.00 per person

Assorted Domestic Cheeses Served
With Cracker Assortment and Fresh Bread

Fruit Platter

5.00 per person

Seasonal Fruit Platter with Whipped Cream Mango Dipping Sauce

Appetizers

Classic Hot Appetizers

7.50 per person

Stuffed Potato Skins
Assorted Mini Quiche
Hot Spinach Artichoke Dip with Baguette

Classic Cold Appetizers

7.00 per person

Deviled Eggs
Stuffed Celery Bleu Cheese
Cranberry Turkey Wraps

Gourmet Appetizers

12.00 per person

Available at request

Dinner Suggestions

Our menus are interchangeable. Please feel free to create one of your own!

Dinner Menu #1

\$ 21.00 per person

All Choices are served with
Roll and Butter

Choice of One Main Entrée,

One Salad,
One Side Dish
One Dessert and
One Beverage

Dinner Menu #2

\$ 24.00 per person

All Choices are served with
Roll and Butter

Choice of Two Main Entrees

Two Salads,
One Side Dish,
One Dessert

Dinner Menu #3

\$ 29.50 per person

All Choices are served
with Roll and Butter

Choice of Three Main Entrees

Two Salads
Two Side Dishes
Two Desserts

Main Entrees:

Macaroni & Cheese with Sundried Tomato Hollandaise

Fettuccini Alfredo

Beef, Chicken Fajitas (Add 3.00 per person for Fire Roasted Veggies with Sour Cream
Guacamole)

Lasagna (Beef or Vegetable)

Grilled Lemon Chicken

Grilled BBQ Chicken

Grilled Chicken Picatta

Parisian Chicken Breast with Walnuts and Caramelized Onion in Dijon Sauce

Tilapia or White Roughy with Pico de Gallo and Feta Cheese

Chile Verde Chicken Burritos

Braised Tri-Tip marinated in Kentucky Bourbon Glaze

Shrimp Scampi (Add 3.00 per person)

Thai Shrimp Skewers with Mango Salsa (Add 3.00 per person)

Charbroiled NY Steak (Add 5.00 per person)

Salads:

Mixed Green Salad with Ranch, Blue Cheese, Balsamic, Italian or Raspberry Vinagrette

Spinach with Bacon and Feta

Spinach with Cranberries, Blue Cheese (Add 1.00 extra per person) Walnuts and Poppy
Dressing

Pasta Salad with Veggies and Olive Oil

Fresh Mozzarella, Tomatoes and Basil Salad

Home Style Potato Salad

Caesar Salad

Cole Slaw with Cranberry and Pineapple

Side Dishes:

Garlic Mashed Potatoes

Twice Baked Potatoes (Add \$1 per person)

Fresh Vegetable Selections

Penne Pasta

Steamed White Rice

Wild Rice Pilaf

Desserts:

Assorted Cookies *Fresh Baked Brownies *Chocolate Cake *Apple or Blueberry
Cobbler

Break and Miscellaneous Services

Our menus are interchangeable. Please feel free to create one of your own!

Break Services

Mid morning Break

5.95 per person

All Choices are served with Regular
And Decaf Coffee

Mid Afternoon Break

6.50 per person

All Choices are served with
Assorted Soft Drinks

Choice of One: Choice of Two: 7.95

Assorted Fresh Baked Muffins
Bagels with Cream Cheese
Fresh Whole Fruit
Fresh Baked Brownies
Cold Cereal with Milk
Halved Grapefruit
Granola Bars
Yogurt with Granola
Orange Juice
Apple Juice

Choice of Three: 8.50

Mixed Nuts
Assorted Candy Bars
Trail Mix
Pretzels and Chips
Potato Chips with Dip
Chips and Salsa
Granola Bars
Fresh Fruit
Fresh Whole Fruit
Regular and Decaf Coffee

Rental Equipment

Please ask for a complete listing

Additional Vegetarian Menu Options

All can be substituted in any menu

Vegetarian Lasagna

Pasta with Portobello Mushrooms Zucchini,
Feta Cheese, Red Onion and Olive Oil

Four Cheese Tortellini in Pesto Cream Sauce

Stir-Fry Vegetables

Vegetable Quiche

Broccoli Stuffed Tomato With Sun dried Tomato Hollandaise