

# *The Northwest Bay*

## CHAMPAGNE TOAST

*Five Hours of Open Bar and Continuous Hors d' Oeuvres*

## INTERNATIONAL CHEESE and FRESH FRUIT DISPLAY

*Vegetable Crudités Display with Two Dressings*

## CHOICE OF FOUR

*Hot Hors d' Oeuvres Served Butler Style*

*Scallops Wrapped in Bacon Spanakopita Crab Asiago Crostini  
Sliced Tenderloin in Puff Pastry Fried Shrimp Baked Stuffed Portabella Mushrooms  
Chicken Satay with Spicy Peanut Sauce Vegetable Spring Rolls  
Chicken Quesadilla Coronets Smoked Salmon Crostini*

## *Dinner*

### CHOICE OF ONE APPETIZER

*Seafood Coquille Over Puff Pastry  
Jumbo Shrimp Cocktail Tortellini Alfredo Lobster Bisque Soup  
Penne Pasta with Tomato Basil Cream Sauce*

### CHOICE OF ONE SALAD

*Tossed Garden Salad Caesar Salad  
Field Green Salad Spinach Salad*

### CHOICE OF TWO ENTREES

*Prime Ribs of Beef au Jus  
Sliced Tenderloin of Beef Béarnaise  
Filet Mignon  
Surf And Turf, Lobster Tail and 6 oz Filet Mignon  
Pan Seared Tuna with a Gorgonzola Tapenade  
Sea Bass with a Tomato Basil Relish  
Baked Crab Encrusted Salmon with White Wine Butter Sauce  
Shrimp and Scallop Scampi Served Over Rice with a White Wine Butter Garlic Sauce  
Chicken Oscar Topped with a Crab Cake and Hollandaise Sauce  
Chicken Picatta  
Chicken Marsala*

*All meals include appropriate starch and seasonal vegetable.*

*Coffee, Tea and Decaf Station*

*\*Vegetarian Options are available upon request as an additional entrée choice*

# *The Paradise Bay*

## BUFFET STYLE

*Four Hours of Open Bar and Continuous Hors d' Oeuvres*

## INTERNATIONAL CHEESE and FRESH FRUIT DISPLAY

*Vegetable Crudités Display with Two Dressings*

## CHOICE OF THREE

*Hot Hors d' Oeuvres Served Butler Style*

*Scallops Wrapped in Bacon Baked Stuffed Mushrooms*

*Swedish Meatballs Crab Asiago Crostini Vegetable Spring Rolls*

*Mini BLT's Chicken Satay Spanakopita*

## *Dinner*

### BUFFET SELECTIONS

*Selection of Hot Rolls*

*Caesar or Garden Salad*

*Choice of Chef's Hot Seasonal Vegetable*

*Choice of Rice or Potato*

*Choose one from each of the following.*

### SEAFOOD

*Baked Stuffed Sole with a Lobster Cream Sauce*

*Herb Crusted Salmon Seafood au Gratin*

*Shrimp Scampi served over rice*

*Crab encrusted Grouper Hollandaise*

*Broiled Scallops in a Lemon Butter White Wine Sauce*

### CHICKEN

*Chicken Cordon Bleu with a Bordelaise Sauce*

*Chicken Marsala Chicken Picatta*

*Vodka Shrimp and Chicken*

### BEEF AND PORK

*Sliced Sirloin au Poivre Beef Stroganoff over Buttered Noodles*

*Sliced Loin of Pork with a Spiced Apple Demi-glaze*

*Sliced Tenderloin with a Bordelaise Sauce*

*Coffee, Tea and Decaf Station*

*\*Vegetarian Options are available upon request as an additional entrée choice*

# *The Red Rock Bay*

## CHAMPAGNE TOAST

*Four Hours of Open Bar and Continuous Hors d' Oeuvres*

## INTERNATIONAL CHEESE *and* FRESH FRUIT DISPLAY

*Vegetable Crudités Display with Two Dressings*

## CHOICE OF THREE

*Hot Hors d' Oeuvres Served Butler Style*

*Crab Asiago Crostini Baked Stuffed Mushrooms*

*Spanakopita Swedish Meatballs Mini Quiche*

*Vegetable Spring Rolls Mini BLT's Chicken Satay*

## *Dinner*

### CHOICE OF ONE APPETIZER

*Chef's Soup du Jour Fresh Fruit Cup Tortellini Alfredo*

*Tomato, Mozzarella & Basil Bruchetta*

### CHOICE OF ONE SALAD

*Tossed Garden Salad Caesar Salad Field Green Salad*

### CHOICE OF TWO ENTREES

*Chicken Cordon Bleu*

*Cornish Game Hen Stuffed with Wild Rice*

*Chicken Marsala*

*Baked Stuffed Sole with a Lobster Cream Sauce*

*Crab Encrusted Grouper with a White Wine Butter Sauce*

*Shrimp Scampi*

*Prime Ribs of Beef au Jus*

*Sliced Loin of Pork with a Dijon Mushroom Sauce*

*Sliced Tenderloin of Beef with Mushroom Sauce*

*All meals include appropriate starch and seasonal vegetable.*

*Coffee, Tea and Decaf Station*

*\*Vegetarian Options are available upon request as an additional entrée choice*

# *The Basin Bay*

## CHAMPAGNE TOAST

*Three Hours of Open Bar and Continuous Hors d' Oeuvres*

## INTERNATIONAL CHEESE *and* FRESH FRUIT DISPLAY

*Vegetable Crudités Display with Two Dressings*

## CHOICE OF THREE

*Hot Hors d' Oeuvres Served Butler Style*

*Crab Asiago Crostini    Baked Stuffed Mushrooms*  
*Spanakopita    Swedish Meatballs    Scallops Wrapped in Bacon*  
*Mini Quiche    Vegetable Spring Rolls    Mini BLT's*

## *Dinner*

### CHOICE OF ONE APPETIZER

*Chef's Soup du Jour*  
*Tortellini Alfredo    Prosciutto Wrapped Melon*  
*Fresh Fruit Cup*

### CHOICE OF ONE SALAD

*Tossed Garden Salad    Caesar Salad*

### CHOICE OF TWO ENTREES

*Chicken Cordon Bleu*  
*Chicken Marsala*  
*Sliced Sirloin au Poivre*  
*Prime Ribs of Beef au Jus*  
*Sliced Loin of Pork with a Dijon Mushroom Sauce*  
*Baked Stuffed Sole with a Lobster Cream Sauce*  
*Baked Salmon Topped with Hollandaise Sauce*  
*Grilled Swordfish with a Mango Relish*

*All meals include appropriate starch and seasonal vegetable.*

*Coffee, Tea and Decaf Station*

*\*Vegetarian Options are available upon request as an additional entrée choice*

# *The Echo Bay*

## BUFFET STYLE

*Two Hours of Open Bar and Continuous Hors d' Oeuvres*

INTERNATIONAL CHEESE *and* FRESH FRUIT DISPLAY  
*Vegetable Crudités Display with Two Dressings*

## CHOICE OF THREE

*Hot Hors d' Oeuvres Served Butler Style*  
*Baked Stuffed Mushrooms*  
*Swedish Meatballs    Crab Asiago Crostini*  
*Mini BLT's    Chicken Satay*

## *Dinner*

### BUFFET SELECTIONS

*Selection of Hot Rolls*  
*Chef's Vegetable*

*Choice of:*

*Caesar or Tossed Garden Salad*

*Choose One*

*Rice Pilaf    Roasted Red Potatoes    Garlic Mashed Potatoes*

*Choose one from each of the following.*

### PASTA

*Tortellini Alfredo    Penne Pasta in a Tomato Vodka Cream Sauce*  
*Pasta Primavera    Linguine with a White Wine Garlic Cream Sauce*

### CHICKEN

*Sliced Chicken Cordon Bleu with a Bordelaise Sauce*  
*Chicken Marsala    Chicken Picatta*  
*Chicken Provencal*

### BEEF AND PORK

*Sliced Sirloin au Poivre    Beef Burgundy over Buttered Noodles*  
*Sliced Loin of Pork with a Dijon Mushroom Sauce*

*Coffee, Tea and Decaf Station*

# *Station Upgrades*

## *Chef Attended Carving Station*

*Includes one of each of the following:*

*Roasted Prime Rib of Beef Au Jus  
Oven Roasted Turkey Breast with Sage Pan Gravy  
Roasted Pork Loin with a Dijon Mushroom Sauce*

*\$17.00 per person plus 7% sales tax and 19% gratuity  
Must have a minimum of 70 guests*

## *Chef Attended Pasta Station*

*Choice of Two Sauces*

*Alfredo Tomato Basil Cream Marinara Pesto*

*Choice of Two Pastas*

*Penne Chicken Tortellini Fettuccini Cheese Stuffed Ravioli*

*Choice of Two Toppings*

*Grilled Chicken Shrimp Beef Roasted Vegetables*

*\$16.00 per person plus 7% sales tax and 19% gratuity  
Must have a minimum of 50 guests*

## *Soup and Bread Station*

*Selection of Fresh Baked Rolls and Bread*

*Choose Two Soups*

*New England Clam Chowder*

*Manhattan Clam Chowder*

*Seafood Bisque*

*Vegetable Beef*

*Tomato Cream Bisque*

*Pumpkin Bisque*

*\$10.00 per person plus 7 % sales tax and 19% gratuity*

***The Boathouse Restaurant 2010 Saturday Reception Package Pricing***

	<i>4/11/10 to 5/16/10</i>	<i>5/21/10 to 6/19/10</i>	<i>9/10/10 to 10/17/10</i>	<i>10/22/10 to 11/21/10</i>
<b><i>Northwest Bay</i></b>	<i>\$100</i>	<i>\$135</i>	<i>\$135</i>	<i>\$100</i>
<b><i>Paradise Bay</i></b>	<i>\$90</i>	<i>\$110</i>	<i>\$110</i>	<i>\$90</i>
<b><i>Red Rock Bay</i></b>	<i>\$80</i>	<i>\$100</i>	<i>\$100</i>	<i>\$80</i>
<b><i>Basin Bay</i></b>	<i>\$70</i>	<i>\$90</i>	<i>\$90</i>	<i>\$70</i>
<b><i>Echo Bay</i></b>	<i>\$60</i>	<i>N/A</i>	<i>N/A</i>	<i>\$60</i>

*For Friday and Sunday non-holiday events the pricing will be discounted 10-20 %*

*All Prices are subject to 7% sales tax and 19% gratuity.*

*\*For 2011 dates deduct one day from the date ranges*