



Breakfast-Served

Minimum of 25

There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

Fresh Fruit Cup, Fluffy, Scrambled Eggs, Golden Home Fried Potatoes,
Sausage Links, Bacon, or Ham (Choice of One), Homemade Biscuits, Butter & Jelly,
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Fresh Fruit Cup, Eggs Benedict, Golden Home Fried Potatoes,
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Fresh Fruit Cup, Thickly Sliced French Toast with Powdered Sugar, Butter & Syrup,
Sausage Links, Bacon or Ham (Choice of One),
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Fresh Fruit Cup, Bacon Egg and Cheese Sandwich or
Open-Face English Muffin Topped with Fluffed Scrambled Eggs, Canadian Bacon and Swiss Cheese,
Golden Home Fried Potatoes,
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Fresh Fruit Cup, Cheese Omelet,
Homemade Biscuits, Golden Home Fried Potatoes,
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

All Prices are on a Per Person Basis
Add 21% Service Fee to the Above Prices. All Prices Subject to Change



Breakfast Buffet

Minimum of 50 Guests

There Will Be a \$3.00 Service Charge Per Person For Less Than 50 Guests

Continental Breakfast (Minimum of 25 Guests)

Assorted Pastries, a Selection of Yogurts,
A Selection of Dry Cereal Served w/2% Milk and Sliced Fresh Fruit

The Southern Belle

Fluffy, Scrambled Eggs, Golden Home Fried Potatoes,
Sausage Links, Bacon, or Ham (Choice of One), Homemade Biscuits, Butter & Jelly,
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Georgia Sunrise

Sliced Fresh Fruit, Fluffy Scrambled Eggs with Cheddar Cheese, Homemade Biscuits,
Golden Home Fried Potatoes,
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Grandma's Kitchen

Sliced Fresh Fruit, Fluffy Scrambled Eggs, Golden Home Fried Potatoes,
Sausage Links, Bacon or Ham (Choice of Two), Home Made Biscuits and Delicate Danishes, Butter and Jelly,
Regular, Decaffeinated Coffee, Tea, or 2% Milk

Sunday Brunch

Sliced Fresh Fruit, Assorted Danishes, Fluffy Scrambled Eggs, Golden Home Fried Potatoes,
Sausage Links, Bacon, Waffles or Pancakes with Blueberry Sauce,
Creamed Chipped Beef with Biscuits, Baked Salmon with White Wine Shrimp Cream Sauce,
Roast Top Sirloin of Beef-Carved*, Southern Fried Chicken, or Country Ham,
Rice Pilaf, Vegetables Du Jour,
Regular, Decaffeinated Coffee, Tea, 2% Milk or Orange Juice

Additional Breakfast Suggestions

(Please See Your Sales Representative for Additional Prices)
Bloody Mary's & Mimosas, Waffles or Pancakes,
Additional Breakfast Meats- Bacon, Ham, Linked Sausage
Cold Cereal- Raisin Bran, Special K, Rice Krispies, Frosted Flakes, Corn Flakes
Smoked Salmon, Bagels, Cream Cheese, Onions and Tomatoes, Oatmeal with Raisins and Brown sugar

All Prices are Per Person and Subject to a Service Fee of 21%
Prices are Subject to Change. *Subject to a \$75.00 Chef's Fee Per Station



Theme Breaks

Minimum of 25 Guests
Breaks are offered for 2 Hours

South of the Border

Tortilla Chips with Assorted Homemade Salsas, Queso, Guacamole, Sour Cream, Hot Sauce, Lemonade, Sweet Tea and Water

The Eye Opener

Assortment of Muffins and Delicate Danishes,
Served with Regular and Decaffeinated Coffee, Tea and Orange Juice

Go Phillies!

Soft Pretzels, Assorted Cakes, Freshly Popped Popcorn, Homemade Chips
Served with Water and an Assortment of Sodas

A Fresh Start

Sliced Seasonal Fresh Fruit, Granola Bars, Bags of Trail Mixes
Served with Orange and Apple Juices and Water

Chocolate Lovers

Chocolate Chip Cookies, Fudge Brownies, Assorted Candy Bars, Chocolate Covered Pretzels
Served with Regular and Decaffeinated Coffee, Tea and Water

Java Java

Freshly Brewed Regular and Decaffeinated Coffee, Tea

The Watering Hole

Freshly Brewed Regular and Decaffeinated Coffee and Tea, Assorted Sodas and Water

All Prices are on a Per Person Basis
Add 21% Service Fee to the Above Prices. All Prices are Subject to Change



Meeting Planner Break Packages

Breaks include all day beverage service
Packages consist of the following breakdowns:

Early Morning Break

Sliced Seasonal Fruit
Coffee, Decaffeinated Coffee, Hot Tea and Hot Chocolate

Mid-Morning Break

Assorted Breakfast Danish
Refresh of Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

Mid-Afternoon Break

Assortment of Sodas
Selection of Homemade Cookies & Sliced Apples with Caramel & Peanut Butter Sauce
Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

\$24.00 Per Person

Early Morning Break

Sliced Seasonal Fruit
Hot Oatmeal with Sides of Brown Sugar, Raisins & Almonds
Assorted Dry Cereals with 2% Milk
Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

Mid-Morning Break

Assorted Juices
Assorted Bagels with Cream Cheese
Refresh of Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

Mid-Afternoon Break

Assortment of Sodas
Ice Cream Bars
Individual Bags of Dried Fruit
Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

All prices are on a per person basis
Add 21% service fee to the above prices. All prices subject to change



Served Lite Fare and Cold Luncheons

All Luncheons are Served with Choice of Regular, Decaffeinated Coffee, Iced Tea, Rolls and Butter
A Minimum of 25 Guests There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

Seafood Pasta Salad

Home Made Seafood Pasta Salad tossed with a Light Vinaigrette Dressing

Caesar Salad

Green Romaine Lettuce with House Made Croutons, Shaved Parmesan Cheese

Add Chicken: \$16.95

Add Salmon: \$18.95

Shrimp Salad Supreme

Fresh Jumbo Shrimp Tossed with Crisp Lettuce, Vine-Ripened Tomatoes, Sliced Egg and Home Made Potato Salad

Classic Cobb Salad

Grilled Chicken Breast, Black Olives, Chopped Egg, Tomatoes, Bacon, Sliced Avocado, Bleu Cheese Crumbles
Served on Leafy Greens with your Choice of Dressing

Stuffed Tomato

Vine-Ripened Tomato Filled with your Choice of Our Tuna Salad or Chicken Salad, Served on a Bed of Crisp Lettuce

Upside down Croissant

Coleslaw and Chunky Chicken Salad on a Croissant with Lettuce and Tomatoes Served with Soup Du Jour and House Made Potato Chips

Turkey Croissant

A Croissant with Slow Roasted Turkey Breast, Lettuce and Tomato, Topped with Cranberry Sauce Served with House Made Potato Chips

Please Inquire to Add an Assortment of Desserts

All Prices are on a Per Person Basis

Add 21% Service Fee to the Above Prices. All Prices are Subject to Change



Served Hot Luncheons

All Luncheons are Served with Appetizer, Choice of Vegetable, Starch and Dessert, Roll and Butter

All Luncheons are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea

A Minimum of 25 Guests Required.

There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

Appetizers- Choice of One

Soup du Jour, Garden Salad, *Fresh Seasonal Fruit Cup (*Add \$2.25 Per Person)

Almond Crusted Flounder

Broiled Flounder Smothered in Toasted Almonds and Meuniere Sauce

Baked Salmon

Baked Salmon Topped with White Wine Shrimp Cream Sauce

London Broil

London Broil Drizzled with Sherry Mushroom Sauce

Beef Bourdelaise

Slices of Oven Roasted Sirloin with Red Wine Demi-Glace

Thanksgiving Time

Slow Roasted Turkey Breast with Pan Gravy Sage Stuffing and Cranberry Sauce

Meatball Submarine

Homemade Meatballs Served with Marinara Sauce on a Toasty Roll Topped with Provolone and Parmesan Cheeses

Lemon Peppered Chicken

Pan Seared Chicken Breast with White Wine, Lemon Pepper Sauce

Chicken Parmesan

Boneless Chicken Breast Smothered in a Seasoned Tomato and Basil Sauce Topped with a Mixture of Mozzarella and Parmesan Cheeses Baked to Perfection

Chicken Piccata

Tender Chicken Breast Sautéed with White Wine, Fresh Mushrooms, Lemon Capers and Fresh Herbs

Oven Roasted Pork Loin

Roasted Pork Loin Glazed with Apple Brandy Demi-Glace

Pasta

All Pasta Entrees are Served with a Garden or Caesar Salad, Garlic Bread, Vegetable and Dessert

Lasagna (Veggie or Meat)

House Made Lasagna Choice of Vegetarian or Meat, Garlic Bread

All Prices are on a Per Person Basis

Add 21% Service Fee to the Above Prices. All Prices Subject to Change



Luncheon Buffets

Luncheon Buffets Require a Minimum of 50 Guests

All Luncheons are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter
There Will Be a \$3.00 Service Charge Per Person For Less Than 50 Guests

Deli Deluxe (Minimum of 25 Guests)

Garden Salad or Soup Du Jour,
Slices of Oven Roasted Beef, Country Ham, Oven Roasted Breast of Turkey,
American, Swiss, Provolone Cheeses, Potato Salad and Summer-Style Coleslaw,
Assorted Rolls and Breads, Lettuce, Tomato, Onion, and Traditional Condiments,
Homemade Potato Chips and Assorted Cookies

Three of a Kind

Garden Salad, Sliced Roast Beef, Grilled Chicken Breast, Flounder Almandine,
Medley of Vegetables, Dill Garlic Mashed Potatoes, Chef's Dessert

Soup and Salad Bar

Soup Du Jour, Garden Salad Accompanied by:
Grilled Chicken, Diced Tomatoes, Shredded Cheese, Cucumbers, Olives, Croutons,
Summer Style Coleslaw and Potato Salad, House-Made Chips, Assorted Cookies

Taste of Philly

Steak or Chicken Steak Served with Sautéed Peppers and Onions, Cheese Sauce,
Italian Hoagie Rolls, Lettuce, Tomatoes and Pickles,
House-Made Potato Chips and an Assortment of Chef's Desserts

Tour of Italy

Fresh Caesar Salad or Garden Salad,
Tortellini and Linguini Pasta, Marinara and Alfredo Sauce,
Served with Garlic Bread, Parmesan and Mozzarella Cheeses, Chef's Dessert

The Tex-Mex

Flour Tortillas, Grilled Strips of Chicken and Beef, Topped with Onions, Lettuce, Tomatoes, Black Olives,
Shredded Cheese, Sour Cream, Guacamole, Served with Tortilla Chips and Salsa and Chef's Dessert

BBQ Time

Fresh Fruit Salad, Summer Style Coleslaw and Potato Salad, Baked Beans, Hamburgers and Hot Dogs,
Served with Lettuce, Tomatoes, Onions, Pickles, Assorted Condiments and Fresh Baked Cookies

All Prices are on a Per Person Basis.

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Starches

Baked Potato, Twice Baked Potato, Roasted Garlic Mashed Potatoes, Roasted Red Bliss Potatoes with Rosemary, A Blend of Wild Rice, Rice Pilaf

Vegetables

Asparagus, Steamed Vegetable Medley (Broccoli, Carrots and Cauliflower), Fresh Green Beans with Pine Nuts, Fresh Steamed Broccoli, Sautéed Baby Carrots with Orange Glaze, Peas with Shitake Mushrooms

Salad Dressings

Ranch, Italian, Thousand Island, Bleu Cheese, House Vinaigrette

Desserts

Chef's Assortment of Desserts, Assortment of Gourmet Cookies, Lemon Sherbet with Melba Sauce, Chocolate Mousse with Sugar Cookie, New York Style Cheese Cake with Fresh Strawberries, Vanilla Bean Iced Cream with Chocolate Sauce and Wafer Cookie

All Prices are on a Per Person Basis
Add 21% Service Fee to the Above Prices. All Prices Subject to Change



Hors d'oeuvres

Served in quantities of 50

Hot or BBQ Wings
Shrimp or Crab Poppers
Spanakopita- Spinach & Feta Wrapped in Filo Dough
Mozzarella Sticks
Buffalo or Cordon Bleu Bites
Scallops Wrapped in Bacon
Mini Crab Cakes
Andouille Sausage and Smoked Cheddar Stuffed Mushrooms
House-made Parmesan Crisps with Fresh Bruschette
Swedish Meatballs
Crispy Spring Rolls with Soy Ginger Sauce
Cranberry Chicken Salad Served on Fine Crackers
Crab Triangle Melts
Grilled Chicken Satay with Thai Peanut Dipping Sauce
Jumbo Shrimp Cocktail with Vodka Cocktail Sauce

Hors d'oeuvre Display

Each Presentation Serves Approximately 30 Guests
Sliced Seasonal Fresh Fruit Display Served with Garnishes
Antipasto Display Served with Crusty Breads and Flavored Oils
International Cheese Display Served with Fresh Fruit and Fine Crackers
Fresh Vegetable Crudités Served with Dipping Sauces
Seafood Raw Bar Display-Market Price
Includes: Fresh Oysters, Clams, Crab Claws & Jumbo Shrimp Served with Our Key Lime
Cocktail Sauce, Fresh Horseradish and an Assortment of Hot Sauces

All Prices are on a Quantity Basis

Add 21% Service Fee to the Above Prices. All Prices Subject to Change



BAR MENU

We Can Customize Any Bar Package to Suit Your Event Needs or
Our Mixologist is Available to Help Design and Create the Perfect Bar For You

CASH BAR

~All Bars Include Assorted Soft Beverages Including Regular and Diet Sodas & Mixers ~

~LIQUOR~

HOUSE - \$6.00/per drink

McCormick

PREMIUM - \$8.00/per drink

Grey Goose & Ketel One Vodka, Tanqueray & Bombay Sapphire Gin, Captain Morgan's,
Bacardi & Malibu Rum, Patron & Quervo1800 Tequila, Jack Daniels & Jim Beam Bourbon,
Jameson & Crown Royal Whisky, Johnny Walker Red & Glenlivet Scotch

~BEER~

DRAFT - \$3.00/per glass

DOMESTIC - \$4.00/per bottle

Budweiser, Budweiser Select, Coors Light, MGD, Michelob Ultra, Miller Light,
O'Doul's, Rolling Rock, Sam Adams and Yuengling

IMPORTED & MICRO-BREW - \$5.00/per bottle

Amstel Light, Corona, Dogfish Head, Guinness, Heineken, Heineken Light,
Smithwick's and Stella Artois

~WINE~

HOUSE - \$6.00/per glass

Woodbridge

Or Choose a Bottle from the Wine List – Individually Priced



OPEN BAR

~A Minimum of Twenty Guests is Required for an Open Bar~

All Bars Include Assorted Soft Beverages Including Regular and Diet Sodas & Mixers

House Bar Includes: House Liquor, Domestic Bottles & Draft Beer and House Wines

Premium Bar Includes: Premium Liquor, Domestic, Imported & Draft Beers and a Selection of Premium Wines

One-Hour Open Bar		Three-Hour Open Bar		Additional Hour of Open Bar
House Bar-	\$10.00	House Bar-	\$20.00	House Bar- \$4.95/Per Person
Premium Bar-	\$15.00	Premium Bar-	\$25.00	Premium Bar-\$6.95/Per Person
Beer, Wine and Soda-	\$8.00	Beer, Wine and Soda-	\$16.00	
Soda Bar-	\$5.00	Soda Bar-	\$11.00	
Two-Hour Open Bar		Four-Hour Open Bar		
House Bar-	\$15.00	House Bar-	\$25.00	
Premium Bar-	\$20.00	Premium Bar-	\$30.00	
Beer, Wine and Soda-	\$12.00	Beer, Wine and Soda-	\$20.00	
Soda Bar-	\$8.00	Soda Bar-	\$14.00	

~MARTINI BAR~

The Southern Belle, Blue Fin, Sour Apple, Cosmopolitan,
Dirty-Olives, Chocolate-Toffee, Peach-Fellow and More

HOUSE - \$9.95 Per Person Per Hour

PREMIUM - \$13.95 Per Person Per Hour

~BARTENDER FEE~

A Dedicated Bartender for Your Function Requires a Minimum of Twenty Guests,

We Recommend One Bartender for Every 40 Guests

1 to 4 Hours - \$85.00/Per Bartender

Cashier Fee (Cash Bar Only) - \$25.00/Per Cashier

All Pricing is Subject to a 21% Service Charge. A Valid Identification is Required
and Must Be Presented Upon Request.

We Reserve the Right to Refuse Service to Those We Deem Unfit to Consume Alcohol.

Prices are Subject to Change



Belle's Dinner Buffet

Minimum of 50 Guest There Will Be a \$3.00 Service Charge Per Person For Less Than 50 Guests
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter
All Entrees are Served with Choice of Appetizer, Salad and Choice of Starch, Vegetable and Dessert

Appetizers-Choice of One

Sliced Fresh Fruit, Soup Du Jour

Salad-Choice of One

Green Jacket Salad w/ Blue Cheese Vinaigrette, Caesar Salad w/ Homemade Croutons
Mixed Baby Greens w/ Grape Tomatoes, Black Olives, Sun-Dried Cherries, Pine Nuts
Served w/ a Balsamic Dressing

Starch-Choice of One

Baked Potato, Twice Baked Potato, Roasted Garlic Mashed Potatoes
Roasted Red Bliss with Rosemary, Rice Pilaf, A Blend of Wild Rice

Vegetable-Choice of One

Steamed Vegetable Medley (Carrots, Broccoli and Cauliflower)
Peas with Shitake Mushrooms, Sautéed Baby Carrots with an Orange Glaze
Fresh Broccoli Fresh Green Beans with Pine Nuts, Asparagus

Entrées

Seafood Jambalaya with a Green Onion Drizzle Served Over Rice
Lasagna Bolognese, Roasted Vegetable Lasagna with Asiago Cream
Penne Ala Vodka, Chicken Parmesan with Tomato Basil Sauce
Chicken Marsala with Wild Mushrooms, Slow-Roasted Turkey with Sage Stuffing and Pan Gravy
Fresh Filet of Flounder with a Lemon Burre Blanc,
Roasted Wild Salmon with White Wine Shrimp Cream Sauce,
London Broil with a Sherry Mushroom Sauce, Sliced Sirloin of Beef with Red Wine Demi-Glace

Desserts- Choice of One

Assortment of Chef's Desserts, Assortment of Gourmet Cookies, Lemon Sherbet with Melba Sauce
Chocolate Mousse w/Sugar Cookie, New York Style Cheese Cake with Fresh Strawberries
Vanilla Bean Ice Cream with Chocolate Sauce and Wafer Cookie

Buffet Are Available in Two or Three Entrée Selections

Reception Enhancements

Carver Stations are Available at an Additional Fee
Hand-Carved Roast Sirloin of Beef, Hand-Carved Prime Rib of Beef ,
Hand-Carved Tenderloin of Beef , Hand-Carved Country Ham,
Hand-Carved Smoked Breast of Turkey

* There is an additional \$75.00 Chef's Fee*

All Prices are on a Per Person Basis

Add 21% Service Fee to the Above Prices. All Prices Subject to Change



Dinner Plated

All Entrees are Served with Appetizer, Starch, Vegetable and Dessert
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter
Minimum of 25 Guests There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

Appetizers- Choice of One

Soup du Jour, Fresh Fruit Cup, Caesar Salad, Mix Baby Greens with Choice of Dressing

Herb Chicken

Lightly Sautéed Chicken Breast with White Wine, Fresh Herbs Chicken Au Jus

Chicken Marsala

Chicken Breast Served with Wild Mushrooms in Marsala Wine Sauce

Stuffed Chicken

Roasted Breast of Chicken with Choice of the Following Stuffing: Cornbread, Herb Sage, or Roasted Red Pepper, Spinach and Mozzarella Cheese

Slow Roasted Turkey

Slow Roasted Turkey with Pan Gravy and Sage Stuffing

Slow Roasted Prime Rib of Beef

8oz Prime Rib of Beef Au Jus
10oz Prime Rib of Beef Au Jus

Top Sirloin

Roast Top Sirloin of Beef in a House Made Sherry Mushroom Sauce

New York Strip

12oz. Grilled to Perfection New York Strip Topped with Gourmet Onion Rings

Augusta's Famous Crab and Crawfish Cakes

Homemade Lump Crab and Crawfish Cakes

Roasted Salmon

Roasted Wild Salmon Served with White Wine Shrimp Cream Sauce

Fresh Flounder

Fresh Filet of Flounder with Lemon Burre Blanc

Filet of Tilapia

Filet of Whitefish, Pan Seared or Blackened Served with Pineapple Salsa

Vegetarian Meals Also Available Please Inquire with a Sales Representative

All Prices are on a Per Person Basis
Add 21% Service Fee to the Above Prices. All Prices Subject to Change



Starches

Baked Potato, Twice Baked Potato, Roasted Garlic Mashed Potatoes, Roasted Red Bliss Potatoes with Rosemary, A Blend of Wild Rice, Rice Pilaf

Vegetables

Asparagus, Steamed Vegetable Medley (Broccoli, Carrots and Cauliflower), Fresh Green Beans with Pine Nuts, Fresh Steamed Broccoli, Sautéed Baby Carrots with Orange Glaze, Peas with Shitake Mushrooms

Salad Dressings

Ranch, Italian, Thousand Island, Bleu Cheese, House Vinaigrette

Desserts

Chef's Assortment of Desserts, Assortment of Gourmet Cookies, Lemon Sherbet with Melba Sauce, Chocolate Mousse with Sugar Cookie, New York Style Cheese Cake with Fresh Strawberries, Vanilla Bean Iced Cream with Chocolate Sauce and Wafer Cookie

All Prices are on a Per Person Basis
Add 21% Service Fee to the Above Prices. All Prices Subject to Change