

CATERING
MENU

Atlantic City
CONVENTION CENTER

JIM WHELAN
Boardwalk Hall
YOUR BEST SEAT AT THE SHORE



EXCLUSIVITY

Spectra Food Services & Hospitality maintains the exclusive right to provide all food and beverage and concession services at the Atlantic City Convention Center and Jim Whelan Boardwalk Hall. Any exceptions must be requested in writing and obtain written approval prior to the event.

Food items may not be removed from the premises. Prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

CONTRACTS/ BEO'S

An endorsed copy of the Catering Service Agreement and Banquet Event Order must be returned to Spectra Food Services and Hospitality to execute your event. The endorsed contract, with outlined terms, is the entire agreement between client and Spectra Food Services and Hospitality. Payment must be received as outlined by catering service agreement. Event menus are to be selected and detailed no less than 30 days prior to event date. Menu changes requested less than two weeks prior to the event may (or may not) be accepted at the discretion of Spectra Food Services & Hospitality. Signed banquet event orders are to be returned two weeks prior to event date to guarantee all event details.

MENU SELECTIONS

Our menu packet is complete. Over the years we have custom created sample menus that have included your suggestions, family recipes, dietary needs, local specialties and industry trends. Our culinary team is pleased to discuss how we can work together to create the perfect event menu

Spectra Food Services & Hospitality is happy to accommodate special dietary requests during the menu planning process. Spectra will automatically prepare 1% vegetarian plated menu selections. Special requirements that are made day of the event may be subject to additional master account charge.

Spectra is resolved to preparing menus focused on sourcing locally. To maintain this focus some products may be substituted based on seasonal and regional availability.

PRESENTATION

Meeting Rooms - China service and black table linens are standard presentation. High-grade disposable products may be used on casual meal functions or at the request of the client.

Exhibit Halls - High-grade disposable products with the exception of plated meals. If client requests china service within Exhibit Halls, an additional per person cost of \$2.00++ will be added to the banquet event order.

Your Spectra professional is available to arrange all floral, décor, and entertainment services – additional fees apply.

SPECIAL EVENTS

Some "special events" those with a guarantee of 1000 people or more and other complex event details require customized menus and may be subject to earlier guarantee dates and advance deposits. If an extraordinary use of equipment and china is required for your event, additional rental charges/ fees may apply. A Spectra catering representative is available to discuss the "special event" in greater detail.

GUARANTEES

A final guarantee is required 3 business days prior to all food and beverage events. If client fails to provide a final guaranteed number at the required time, Spectra will prepare based on the estimated attendance specified in the banquet event order. Billing is determined by final guarantee or actual number in attendance whichever is greater. The final guarantee may be increased inside guaranteed date with a 5% surcharge. Spectra will provide quantities using our sourced locally promise.

Guaranteed counts shall not exceed the maximum function room capacity. Meal functions over 1000 may require customized menus. Please see Special Events or contact a Spectra professional for more information.

PRICING

A good faith food and beverage estimate will be provided during the pre-planning stages. Spectra reserves the right to make product substitutions based on market prices.



BEVERAGE SERVICE

The New Jersey and Atlantic City Alcohol and Beverage Commission regulate alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises.

LABOR | STAFFING

Catering personnel are scheduled for each meal period. These shifts include setup, service and breakdown. (Events requiring additional service will incur fees our catering professional can discuss these instances and fees.) On the day of the event, if the start or end time is adjusted by 30 mins or more, an additional labor charge may apply. Charges may also apply to pre/post stand by time. There will be an automatic labor fee for F&B service or preparatory days on all Federal and State Holidays.

FOOD STORAGE, DELIVERY AND PRODUCTION SERVICES

If the above services are required, arrangements must be made with your Spectra team member at least 4 weeks in advance of the start of the event. Additional fees apply.

MANAGEMENT CHARGE AND TAX

All catered events are subject to a 23% management charge. 16% of management charge is distributed to employees who perform services in connection with the catered event. The remaining 7% is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event and is not charged in lieu of a tip. Current state and local sales taxes, laws and regulations apply unless client is a tax exempt entity. If client is a tax exempt entity in the state in which the facility is located, a tax exempt certificate must be provided to the appropriate Spectra team member in order for the client to be relieved of any state and local sales tax requirements.

BILLING

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed banquet event orders. All functions are to be paid in full 3 business days prior to the event. If there are any questions regarding your final invoice you have 3 business days from the date of the invoice submitted to rectify any disputes.

All money due Spectra Food Services and Hospitality will accrue 1.5% interest from 30 days post the invoice date. Additionally, cost associated with the collection and enforcement of the contracted services will be absorbed by the client.

CANCELLATION

Fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected banquet event order(s) or signed agreement, whichever is greater of the two.

OPEN DOOR CONCESSIONS STAND

There is a \$750.00 setup fee per concession/per day. If the food & beverage minimum is met the setup fee will be waived per concession/per day.

- Portable Food Court Concessions, \$1,500 Food & Beverage Minimum
- Portable Coffee Cart, Concession Stands - \$500 Food & Beverage Minimum
- Atrium Snack Bar - \$500 Food & Beverage Minimum
- Bar Service- \$500 Minimum

\$225 bartender fee per four hours (\$25.00 for each additional hour) if sales do not exceed \$500 per bartender

FOOD AND NON ALCOHOLIC BEVERAGE SAMPLING POLICY

All food and non-alcoholic beverage samples brought into the Atlantic City Convention Center or Jim Whelan Boardwalk Hall are required to have written approval from Spectra Food Services and Hospitality prior to the event and in connection with the following guidelines.

- May only distribute sample of food and non-alcoholic beverages that the company/ organization produces or sells. Samples are limited to food: 2oz portions. Non alcoholic beverages, 4oz portions
- Your Spectra professional will provide a sampling form to begin the approval process. The form does require a COI naming Spectra Food Service and Hospitality, Atlantic City Convention Center and Jim Whelan Boardwalk Hall as additional insurers

Lack of compliance of any of the sampling policies may result in termination of sampling for the remainder of the event.





A LA CARTE

BEVERAGE SERVICES

Fresh Brewed Coffee (Decaffeinated or Regular)	\$45.00 per gallon
Hot Water, Selection of Teas	\$45.00 per gallon
Fruit Juices (Orange, Cranberry, Apple)	\$40.00 per gallon
Freshly Brewed Iced Tea or Lemonade	\$40.00 per gallon
Infused Water	\$18.00 per gallon
20oz Bottled Water or	
Bottled Juices	\$4.00 each
12oz Canned Soda (Coca Cola Brands)	\$3.00 each

BY THE DOZEN

Assorted Breakfast Bakery Items (Danish, Muffins, Donuts)	\$36.00 per dozen
Assorted Bagels with Assorted Cream Cheeses	\$36.00 per dozen
Assorted Fresh Baked Otis Spunkmeyer Cookies, Fresh Baked Brownies or Blondies	\$31.00 per dozen
Whole Fruit	\$20.00 per dozen
Granola Bars	\$20.00 per dozen
Assorted Candy Bars	\$20.00 per dozen
Individual Bags of Snacks	\$20.00 per dozen
Individual Packaged Caramel Corn (Cracker Jacks)	\$25.00 per dozen
Jumbo Soft Super Pretzel	\$30.00 per dozen
Individual Ice Cream Novelties	\$30.00 per dozen

EQUIPMENT

Toaster Fee	\$25.00 per toaster
Table Top Refrigerator/ Freezer	\$75.00 per each day

WATER COOLER SERVICES

Electric Water Cooler with 5 Gallon Container	\$125.00 per day
5 Gallon Container Refill	\$30.00 each

** Denotes price based on guaranteed count
All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



BREAKFAST

*All Breakfasts are served with Coffee Service, Orange Juice & Iced Water
Coffee Services are Scheduled for up to two hours of Unlimited Consumption
25 person minimum | Under minimum additional charges may apply*

The Boardwalk Continental

\$12.95 per person

Seasonal Fresh Sliced Fruit and Berries
Assorted Breakfast Bakery Items
Served with Butter, Preserves

Casino Continental

\$15.95 per person

Seasonal Fresh Sliced Fruit and Berries
Individual Fruit Yogurt and Granola Parfaits
Assorted Breakfast Bakery Items
Served with Butter, Preserves

East Coast Buffet

\$21.00 per person

Assorted Breakfast Bakery Items
Lightly Scrambled Eggs
Seasoned Home Fried Potatoes
Choice of Pork Sausage Links **or** Patties
Crisp Maple Smoked Bacon

South Jersey Breakfast Buffet

\$25.00 per person

Seasonal Fresh Sliced Fruit and Berries
Assorted Danish, Breakfast Breads and Muffins
Served with Butter, Preserves
Scrambled Eggs Served with Monterey Jack Cheese
Potatoes Lyonnaise
Cinnamon Swirl French Toast with Maple Syrup
Select (2) of 5 protein options: Taylor Pork Roll, Sausage Links/ Patties, Crisp Maple Smoked Bacon or Ham Steak



BREAKFAST ENHANCEMENTS

<p>Hot Breakfast Sandwich Jimmy Dean Breakfast Sandwich Choice of: egg bacon and cheese biscuit, egg ham and cheese on English muffin, egg sausage cheese on biscuit, & egg sausage and cheese on croissant</p>	<p>\$48.00 per dozen</p>
<p>Homemade Hot Breakfast Kaiser Featuring NJ Breakfast Kaiser (pork roll, egg and cheese)</p>	<p>\$60 per dozen</p>
<p>Oatmeal Bar Hot Steel Cut Oatmeal Served with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup and Seasonal Fresh Berries</p>	<p>\$8.00 per person*</p>
<p>Fruit Kabob Served with Yogurt, Chocolate and Raspberry Dips</p>	<p>\$4.00 per person*</p>
<p>Turkey Bacon or Sausage</p>	<p>\$2.00 per person*</p>
<p>Substitute Scrambled Eggs for Frittata Lorraine, Florentine or Ham & Cheese</p>	<p>\$4.00 per person*</p>
<p>Organic Eggs, Egg Beaters, and Egg Whites</p>	<p>\$2.00 per person*</p>
<p>Turkey Bacon and Turkey Sausage</p>	<p>\$2.50 per person*</p>
<p>Omelet Station Prepared to Order by Chef Diced Onions, Peppers, Chopped Spinach, Tomatoes, Mushrooms, Domestic Ham and Shredded Cheddar & Swiss Cheese</p>	<p>\$10.00 per person</p>
<p>Chef Attendant Fee Require One Chef for Every Fifty Guests</p>	<p>\$160 per attendant</p>

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EVERYONE NEEDS A BREAK

Break Services are Scheduled for up to 1 hour of service
25 person minimum | Under minimum additional charges may apply

Melts in the Sun	\$9.50 per person	Reenergize	\$14.00 per person
Assorted Otis Spunkmeyer Cookies, Brownies and Blondie's Fresh Brewed Coffee, Decaf, Hot Water, Selection of Teas Ice Cold Milk (2%)		Trail Mix and Assorted Gourmet Nuts, Granola Bars Whole Fruit Iced Tea or Infused Water	
Stay for the Show Break	\$12.00 per person		
Nachos and Cheddar Cheese Sauce Jumbo Pretzel & Mustard Cracker Jack Popcorn and Variety of Candy Bars Ice Tea or Lemonade			

ENHANCEMENTS

AC Hoagie Break	\$16.95 per person	Fresh Popped Popcorn	\$325.00
6' Long Italian and Turkey Hoagies Smoked Paprika Kettle Chips Iced Tea or Lemonade		Served with Bleu Cheese, Black Truffle Sea Salt, Cocoa, White Cheddar – powder seasonings	
Flatbread Break Choice of (2)	\$16.95 per person	Popcorn Machine	\$325.00
Margarita Pizza Sausage & Pesto Buffalo Chicken Ricotta & Broccolini Peach & Prosciutto (cold)		Includes up to 12 Popcorn Kits and Unlimited Bags. Additional Kits available at \$6.50 per each \$160.00 Attendant Fee (4 Hour Minimum)	
Pierogi Break Choice of (2)	\$16.95 per person		
Loaded Oven Roasted Vegetable Cheesesteak Greektown Buffalo Tangy Rubeen Served with appropriate condiments			

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BOX LUNCHES

*All Box Lunches are served with Individual Bags of Chips, Whole Fruit,
Individual Bags of Cookies and 8oz Bottled Water.
All Sandwiches Served with Lettuce & Tomato.*

Traditional Turkey

Roasted Turkey Breast with Cheddar Cheese on a Sourdough Kaiser Roll

\$18.95 per person

Domestic Ham

Thin Slices of Domestic Ham with Swiss Cheese on a Sourdough Kaiser Roll

\$18.95 per person

Italian Hoagie

Capicola, Genoa Hard Salami, Provolone Cheese on a Sub Roll

\$18.95 per person

Turkey BLT Wrap

Roasted Turkey Breast with Bacon, Lettuce & Tomato wrapped in a Tomato Wrap

\$18.95 per person

Tuna Salad

Albacore Tuna Salad on a Ciabatta Bread

\$18.95 per person

Vegetarian

Grilled Vegetables (Zucchini, Yellow Squash, Mushrooms & Peppers) with Fresh Mozzarella & Pesto on a Ciabatta Bread

\$18.95 per person

Roast Beef

Sliced Roast Beef with Horseradish Cheddar Cheese on an Onion Pocket Roll

\$18.95 per person

Chicken Caesar Salad

Traditional Caesar Salad with Grilled Chicken, Shaved Parmesan Cheese

\$18.95 per person

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LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Iced Water
25 person minimum | Under minimum additional charges may apply

MODERN DELI BUFFET

\$24.95 per person

Salads | Choice of (2)

- Garden Tossed Salad with Choice of Dressings
- Traditional Caesar Salad
- Coleslaw
- Red Bliss Potato Salad
- Couscous, Kale & Quinoa Salad 
- Tortellini Salad with Feta & Sundried Tomato Vinaigrette

Gourmet Deli Sandwiches & Wraps Served with Pickle Tray | Choice of (4)



- Roasted Turkey Breast with Cheddar Cheese on a Sourdough Kaiser Roll
- Thin Slices of Domestic Ham with Swiss Cheese on a Sourdough Kaiser Roll
- Italian Hoagie -Capicola, Genoa Hard Salami, Provolone Cheese on a Sub Roll
- Roasted Turkey Breast with Bacon, Lettuce & Tomato wrapped in a Tomato Wrap
- Albacore Tuna Salad on a Ciabatta Bread
- Grilled Vegetables (Zucchini, Yellow Squash, Mushrooms & Peppers) with Fresh Mozzarella & Pesto on a Ciabatta Bread
- Sliced Roast Beef with Horseradish Cheddar Cheese on an Onion Pocket Roll
- Traditional Caesar Salad with Grilled Chicken, Shaved Parmesan Cheese

- Individual Bags of Potato Chips
- Assorted Cookies and Brownies

ENHANCEMENTS

Soup Du Jour

\$1.95 per person*

- County Vegetable Soup 
- Minestrone 
- NE Clam Chowder
- Chicken Orzo Florentine

Seafood Medley to Pasta **\$3.00 per person**

Shrimp, Clams, and Mussels and Calamari

Third Protein

\$2.50 per person

- Sausage and Broccoli Rabe
- Cajun Catfish

 Gluten-Free  Vegan

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LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Iced Water
25 person minimum | Under minimum additional charges may apply

IT'S SUMMER! BBQ

\$25.00 per person

Spring Mix & Romaine Lettuce Salad with Grape Tomatoes,
Sliced Cucumber & Shredded Carrots, Served with Ranch &
French Dressing

Fresh Baked Corn Bread

Homemade Southern Slaw

Mango BBQ Chicken (8-cut)
Garnished with Fresh Mango Salsa

Southern Style Pulled Pork
Mini Brioche Rolls & Buttermilk Biscuits

Home-Style Three Cheese Baked Macaroni & Cheese
Seasonal Vegetable of the Day

Assorted Cookies & Brownies

THE GOOD FELLAS

\$26.00 per person

Mesclun & Arugula Salad with Dried Cranberries & Candied
Walnuts Served with Parmesan Black Peppercorn Dressing and
Mandarin Orange Vinaigrette
Fresh Baked Gourmet Rolls & Butter

Champignon Chicken
Seared Boneless Chicken Breast with Mushrooms &
Onions in a Sherry Wine Sauce

Beef Pizzaiola
Top Round Beef with Roasted Peppers & Mozzarella Cheese,
Tomato Demi-Glace

Penne Pasta with Fresh Pomodoro Sauce
Finished with Roasted Garlic & Fresh Basil

Fresh Steamed Vegetable

Assortment of Classic Italian Cookies

ENHANCEMENTS

Seafood Medley to Pasta

\$3.00 per person

Shrimp, Clams, Mussels and Calamari

Third Protein

\$2.50 per person

Sausage and Broccoli Rabe
Cajun Catfish

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LUNCH BUFFETS

*Includes Fresh Bakes Rolls, Chef's Selection of Vegetables, Coffee, Iced Tea & Iced Water
25 person minimum | Under minimum additional charges may apply*

BUILD YOUR OWN LUNCH BUFFET

\$27.00 per person

Salads | Choice of (2)

Garden Tossed Salad with Choice of Dressing
Traditional Caesar Salad
Mediterranean Pasta Salad
Couscous, Kale & Quinoa Salad 
Orzo & Broccoli Salad
Red Bliss Potato Salad
Macaroni Salad
Tomato & Cucumber Salad

Side | Choice of (1)

Roasted Shallot Mashed Potatoes
Garlic Mashed Potatoes
Roasted Potatoes
White & Wild Rice or Brown Rice

Dessert | Choice of (1)

Assorted Cupcakes
Italian Cookies
Cookies and Brownies
Mini Cheese Cake Bites
Bread Pudding
Rice Pudding

Entrée | Choice of (2)

8-Cut Chicken
(Herb Roasted, Traditional BBQ, Mango BBQ or Southern Baked)
Boneless Breast of Chicken
(Francaise, Marsala, Florentine, Bella Vista Relish, Cajun Grilled,
Roasted Pepper Cream, Herb Encrusted, Parmesan)
Milanese Turkey Medallions with Arugula Salad
Roasted Pork Loin
(Apple Jack Demi with Braised Tri-Colored Cabbage
Asian BBQ Riblets
Sausage & Peppers
Salmon Fillet
(Herb Encrusted, Basil Cream, Belle Vista Relish, Florentine or
Zucchini Salsa)
Herb Baked Cod
Tilapia Stuffed with Zucchini Salsa
Lasagna (Meat or Vegetarian)
Pasta Du Jour
Roasted Sliced Beef with Rosemary Demi
Beef Pizzaiola

ENHANCEMENTS

Select Three Entrees \$30.00 per person

Select Four Entrees \$32.00 per person

 Gluten-Free  Vegan




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PLATED LUNCHEON

*All Luncheons are served with Coffee Service, Iced Tea & Iced Water
Tossed Garden Salad with Balsamic Vinaigrette Dressing,
Fresh Baked Rolls & Butter, Fresh Vegetable and Side Dish, and Dessert Choice
NY Style Cheesecake with Berries or Triple Chocolate Cake
25 person minimum | Under minimum additional charges may apply*

Sautéed Chicken Breast	\$26.00 per person
<i>Choice of Francaise, Marsala, Basil Pesto Cream, Roasted Pepper Cream, Parmesan, Florentine</i>	
Grilled Chicken Breast 	\$26.00 per person
<i>Choice of Caribbean Jerk, Bruschetta, Cajun Cilantro Relish, Bella Vista Relish, Florentine</i>	
Turkey Medallion Milanese	\$26.00 per person
<i>Thinly Pounded Turkey Breast Lightly Breaded & Pan Seared</i>	
Roasted Sirloin	\$27.00 per person
<i>Thinly Sliced Sirloin with Mushroom Demi</i>	
Grilled Salmon	\$34.00 per person
<i>Grilled Salmon Fillet, Herb Encrusted or Dill Cream</i>	
Ginger Vegetable Stir Fry with Tofu  	\$26.00 per person

****Upgrade to a Dinner Salad & Dessert for \$3.00 each per person**



RECEPTIONS

<p>Farm Stand Fresh Vegetable Crudité Veggie Chips Served with our Creamy Bleu Cheese Dip or Buttermilk Ranch</p>	<p>\$175.00 (serves 50)</p>
<p>Imported & Domestic Cheese Tray Herb Olive Oil Port Wine Spread Served with Gourmet Crackers, Pita Chips, Lavash and Tomato Pull Apart Bread</p>	<p>\$200.00 (serves 50)</p>
<p>Seasonal Fresh Sliced Fruit Tray Garnished with Berries & Grapes</p>	<p>\$175.00 (serves 50)</p>
<p>Antipasto Display Seasonal Grilled Vegetables, Marinated Mushrooms, Mozzarella and Artichokes, Stuffed Peppers, Sliced Italian Meats Served with Sliced French Bread, Gourmet Crackers and Pita Chips</p>	<p>\$600 (serves 100)</p>
<p>Bruschetta & Crostini Display Traditional Bruschetta: Vine-Ripened Tomatoes, Onion & Basil Caprese Tray: Sliced Red & Yellow Tomatoes, Mozzarella & Basil Traditional Hummus, Roasted Red Pepper Hummus and Olive Tapenade Served with Crostini, Lavash, Flatbreads and Pita Chips</p>	<p>\$300 (serves 100)</p>

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HORS D'OEUVRES

Selections made by piece per 100

\$2.95 each

Assorted Mini Quiche
Chicken Cordon Bleu Bites
Chicken Quesadilla
Spinach and Feta Spanakopita
Asparagus & Asiago Phyllo
Coney Island Franks
Chicken Potstickers
Vegetable Spring Roll
Gouda Mac & Cheese Bite
Southwestern Eggroll
Battered Cauliflower
Onion Coated Green Beans
Spinach and Artichoke Rangoon
Thai Chicken Cashew Spring Roll
Breaded Mozzarella Moons
Peach Bruschetta
Balsamic Fig & Goat Cheese Flatbread

\$3.95 each

Raspberry Brie in Phyllo
Beef Wellington
Chicken Satay Skewer
Scallop & Wrapped in Bacon
Crab Rangoon
Beef & Cilantro Empanada
Beef Satay Skewer
Beef Sliders
Mini Crab Cakes
Coconut Shrimp
BBQ Pork Biscuit
Caribbean Jerk Chicken Phyllo Cup
Shrimp Shooters
Crab & Corn Relish Spoon
Coffee Encrusted Beef Bruschetta with Dijon Aioli
Peking Duck and Hoisen Sauce
CheeseSteak Eggrolls

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ACTION STATIONS

Mashed Potato Bar

Mashed Sweet Potatoes and Garlic Red Skinned Potatoes
Served with a Variety of Toppings to Include: Green Onions, Bacon Bits, Broccoli, Shredded Cheese, Sour Cream, Whipped Butter, Cinnamon Sugar and Candied Pecans

\$7.00 per person

Mac-n-Cheese

Cheddar Mac-n-Cheese served with Toppings of Stewed Tomatoes, Sautéed Mushrooms & Onions, Diced Ham, Bacon, Salsa, Sliced Jalapeños, Sriracha Sauce, Sliced Scallions, Monterey Jack Cheese, Crushed Red Pepper and Parmesan and Herb Toasted Bread Crumbs.

\$8.00 per person

Quesadilla

Choice of Grilled Beef or Chicken Strips
Roasted Peppers & Onions, Diced Tomato, Shredded Lettuce, Shredded Jack & Cheddar Cheese, Salsa, Guacamole, Sour Cream, Warm Flour Tortillas

\$10.00 per person

Sliders

Select Three Slider Choices: Beef, Turkey, Chorizo, Salmon, Shrimp Grit Cake, Vegetarian
Add \$2.00 Crab Cake Selection

\$11.00 per person

Sausage Charcuterie

Hot or Sweet Italian, Chorizo

\$11.00 per person

Asian Beef or Chicken Station

Tender Chicken Served in Choice of: Sweet & Sour, General Tso's, Curry Chicken, Sesame Chicken
Served with Steamed Jasmine Rice and Fortune Cookies *or*
Beef Strips tossed with Teriyaki Vegetables in a Light Asian Sauce Served with Lo Mein Noodles and Fortune Cookies

\$11.00 per person

Pasta Station

Penne Pasta with Choice of Two Sauces
Tomato Vodka Cream, Marinara, Pesto, Alfredo, Bolognese, Tomato & Mushroom, Broccoli Rabe & Sausage, Sundried Tomato Cream, Olive Oil & Garlic Primavera
Served with Garlic Bread, Crushed Red Peppers, Parmesan Cheese

\$11.00 per person

ENHANCEMENTS

Select Three Entrees \$30.00 per person

Select Four Entrees \$32.00 per person

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CARVING STATIONS

*There is a \$160.00 Chef Attendant Fee
Requires One Chef Attendant for Every 150 People*

Flank Steak Lime Chipotle Marinated Flank Steak Served with Fresh Baked Mini Rolls & Horseradish Sauce	\$75.00 (Serves 10 People)
Stromboli Choice of: Pepperoni & Cheese, Roasted Vegetable, Broccoli Rabe & Sausage, 3 Cheeses	\$75.00 (Serves 20 people)
Salmon Side of Salmon wrapped in Banana Leaf with Fresh Herb Aioli	\$175.00 (Serves 25 people)
Philly Pork Steamship Served with Fresh Baked Mini Ciabatta Rolls, Broccoli Rabe, Long Hot Peppers & Gravy	\$250.00 (Serves 30 people)
Boneless Roasted Turkey Breast Slow Roasted Turkey Breast Cooked in its Natural Juices Served with Fresh Baked Mini Rolls, Cranberry Relish & Traditional Gravy ENHANCEMENT: Stuffed Turkey Breast (Traditional Stuffing, Wild Rice Stuffing, Spinach & Cheese)	\$225.00 (Serves 25 people)
Roasted Pork Loin Hoisin glazed Slow Roasted Pork Loin Served with Fresh Baked Mini Rolls	\$225.00 (Serves 25 People)
Prime Rib of Beef Slow Roasted in Natural Juices with Fresh Rosemary and Garlic Served with Fresh Baked Mini Rolls and House made Horseradish Sauce	\$395.00 (Serves 30 People)
Beef Wellington Beef Tenderloin with Mushroom Duxelle Baked in Flaky Puff Pastry, Served with Demi	\$250.00 (Serves 20 people)
Roast Steamship Round of Beef Served with Fresh Baked Mini Baked Rolls, Demi and Horseradish Sauce	\$950.00 (Serves 125 people)

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PLATED DINNER

Served with Coffee Service, Iced Tea & Iced Water, Choice of Salad, Fresh Baked Rolls & Butter, Fresh Vegetable and Side Dish, and Dessert Choice 25 person minimum | Under minimum additional charges may apply

Select a Salad

Romaine Heart Caesar

Romaine hearts with oven roasted parmesan in a garlic toast ring

Caprese

Mixed Greens topped with Sliced Red & Yellow Tomatoes, Fresh Mozzarella, and Chiffonade Basil
Served with Balsamic Drizzle

Boston Bibb with Poached Pear

Fresh Bibb Lettuce with Red Wine Poached Pears with Chive Encrusted Goat Cheese, Candied Pecans Served with House Made Moroccan Mint Dressing

Asian Mandarin

Mixed Greens, Mandarin Orange Segments, Radicchio, Sliced Filberts, Fried Won Ton Noodles
Served with House Made Asian Dressing

Select a Dessert

Brownie Chocolate Mousse Cake
Italian Lemon Cake
Vanilla Caramel Crunch Cake
Limoncello Mascarpone Cake
Red Velvet Cake
Turtle Cheese Cake
Crème Brulee Cheese Cake

Select an Entrée

French Cut Chicken Breast

CHICKEN NICOISE

\$34.00 per person

Choice of Oven Roasted or Stuffed (Choice of Boursin Cheese, Spinach & Mushroom)
Served with Couscous Quinoa and Shallot Cream Sauce

Grilled Salmon Fillet

\$38.00 per person

Fresh Spinach Beurre Blanc with Couscous

Prime Rib

\$42.00 per person

Slow Roasted Prime Rib with Rosemary Jus Lié, Horseradish & Cheddar Stuffed Potato

Land & Sea

\$72.00 per person

6oz Filet Mignon Paired with 4oz Lobster Tail, Roasted Shallot Stuffed Baked Potato

Filet Mignon

\$72.00 per person

8oz Filet Mignon Port Wine

 Gluten-Free  Vegan

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DINNER BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Iced Water
25 person minimum | Under minimum additional charges may apply*

AMERICAN BISTRO BUFFET

\$35.00 per person

Mixed Seasonal Greens Salad
Served with Raspberry Vinaigrette & Ranch Dressings
Fresh Baked Rolls & Butter

Herb Encrusted French Cut Chicken Breast

Tilapia Stuffed with Zucchini Relish

Choice of Short Ribs of Beef with Onion Gravy, American BBQ Ribs or Sliced Pork Loin with Apple Brown Betty

Home-Style Three Cheese Baked Macaroni & Cheese or Red Bliss Mashed Potatoes
Seasonal Vegetable of the Day

Chef's Selection of Mini Cakes, Tarts & Pastries

THE SOPRANOS

\$35.00 per person

Mediterranean Salad
Traditional Mesclun Mix with Artichokes, Olives, Roasted Red Peppers, Diced Tomatoes and Feta Cheese, Sundried Tomato Vinaigrette
Fresh Baked Rolls & Butter

Boursin Stuffed French Cut Chicken Breast

Veal Saltimbocca (sauteed Veal Cutlets with Prosciutto and Fresh Sage)

Tilapia Puttanesca (with Garlic, Tomatoes, Oregano, Crushed Red Pepper, Olives and Capers)

Pasta alla Carbonara
Penne Pasta with Pancetta, Peas, Cream Sauce

Basil Pesto Rice
Seasonal Vegetable of the Day

Chef's Selection of Italian Lemon Cake, Mini Cannoli's, Biscotti Cookies

ENHANCEMENTS

Soup Du Jour

\$2.95 per person

Butternut Squash & Sweet Potato Bisque
Shrimp Stew Supreme
Silver Queen Corn Soup with Smoked Paprika and Basil
Stuffed Pepper Soup with Tri Color Peppers

** Denotes price based on guaranteed count
All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



DINNER BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Iced Water
50 person minimum | Under minimum additional charges may apply*

Spectra Feast Buffet

\$55.00 per person

Salad

Spinach Salad with Mandarin Orange Segments,
Crumbled Goat Cheese
Drizzled with a Berry Vinaigrette
Fresh Baked Rolls & Butter

Entrée | Choice of (2)

Stuffed French Cut Chicken Breast
(Boursin Cheese, Spinach & Mushroom)
Fresh Baked Salmon
(Herb Encrusted, Dill Cream, Florentine)
Stuffed Tilapia
(Zucchini Relish, Langostino Casino or Crab Meat)
Filet of Beef Medallions
(Pizzaiola or Wild Mushroom Demi-Glace)
Jack Daniels Marinated Pork Loin
BBQ Pork Ribs (American or Asian)

Pasta Entree | Choice of (1)

Rigatoni Broccoli Rabe & Plum Tomatoes
Farfalle with Basil Pesto Cream Sauce
Cavatelli Langostino & Broccoli
Penne Sundried Tomato Pesto
Orecchiette Wild Mushroom & Spinach Cream Sauce
Seafood Lasagna

Carving Station | Choice of (1)

Prime Rib
Striploin of Beef
Prime Rib of Pork
Roasted Turkey Breast
Salmon En Crute

Starch | Choice of (1)

Roasted Potatoes
Twice Baked Potato
Rosemary Yukon Potatoes
White & Wild Rice
Paella Rice

Chef's Selection of Seasonal Vegetable

Chef's Selection of Mini Pastries
and White Chocolate Mousse Shooters

ENHANCEMENTS

Soup Du Jour

\$2.95 per person

Butternut Squash & Sweet Potato Bisque
Shrimp Stew Supreme
Silver Queen Corn Soup with Smoked Paprika and Basil
Stuffed Pepper Soup with Tri Color Peppers

** Denotes price based on guaranteed count*

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BEVERAGE SERVICES

HOSTED BAR SERVICE

Charges are measured by consumption and applied to master account. Drinks Consumed,

Cocktails	\$7.00
House Wine	\$6.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$4.00
Bottled Water	\$3.00

The above prices are subject to 6.625% State Sales Tax, 3% Luxury Tax, and 23% Management Fee

CASH BAR

Beverages available for guest purchase.

Prices are Tax Inclusive

Cocktails	\$9.00
House Wine	\$8.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Soft Drinks	\$5.00
Bottled Water	\$4.00

*A minimum of \$500 per bar revenue must be generated otherwise a charge of \$225.00 per bartender will be imposed.
(Recommend 1 bartender per 100 people)*

House Brands Offered

New Amsterdam Vodka, Cruzan Rum, Jose Cuervo Gold, New Amsterdam Gin, J&B Scotch, Jack Daniels Bourbon, Heineken, Yuengling, Coors Light, Miller Lite, Budweiser, Bud Light, O'Douls Non-Alcoholic
Selection of House Wines: Canyon Road Cabernet Sauvignon, Chardonnay, White Zinfandel

Premium and Top Shelf Options

Available your catering professional will supply options and pricing at menu selection.