

ATLANTIC CITY convention center



catering menu



SPECTRA
BY COMCAST SPECTACOR

FOOD SERVICES & HOSPITALITY DIVISION

FOOD & BEVERAGE SERVICES AND POLICIES

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

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

BEVERAGE SERVICE

Spectra Food Services & Hospitality offers a complete selection of beverages to compliment your function. 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

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per hour per server.

DIETARY CONSIDERATIONS

Spectra Food Services & Hospitality is happy to address special dietary requests for individual guests. Spectra will automatically prepare 1% vegetarian dinners for plated served lunch & dinners. Any other dietary needs need to be arranged prior to the event. Any special requirements that are made day of the event will receive an additional charge to the master account.

CHINA SERVICE

China service is standard for all catering services with the exception of inside the Exhibit Halls. Spectra will set out at least 10% disposable for each china service break. High-grade disposable products will be used on disposable functions.

LINENS

Spectra will provide our standard black table linens for all buffets, plated functions and receptions. The number of linen included is dependent on the guaranteed amount of guests. Additional linen for extra tables may be an extra charge. Additional colors are available for both table linens and napkins for an extra charge.

MENU SELECTIONS

Choose a menu from the following suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

GUARANTEES

A final guarantee of attendance is required 3 business days prior to all food and beverage events. Billing will be based on your final guarantee unless the actual number of guests in attendance is greater. The final guarantee can be increased after your event guarantee date but will incur a 5% surcharge and Spectra cannot promise that we will have that food items available.

All Prices are Subject to Change

Prices are subject to a 23% Management Charge and 7% State Sales Tax

MANAGEMENT CHARGE

All catered events are subject to a 23% Management Charge. 16% of this Management Charge is distributed to the employees who perform services in connection with the catered event. The remaining 7% of this Management Charge 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 (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. This portion of the Management Charge is not distributed to employees, is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and will not be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

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.

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.

PUBLIC FOOD CONCESSIONS AVAILABLE

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, Galleria - \$1,500 Food & Beverage Minimum

Portable Coffee Cart, Concession Stands - \$500 Food & Beverage Minimum

Rock Bar - \$500 Food & Beverage Minimum

Bar Service- \$500 Minimum

- \$200 Bartender Fee per Four Hours (\$25.00 for each additional hour)

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A LA CARTE PRICING

Beverage Services

Fresh Brewed Coffee
Fresh Brewed Decaffeinated Coffee
Hot Water, Selection of Herbal Teas
Fruit Juices (Orange, Cranberry, Apple)
Freshly Brewed Iced Tea
Lemonade
20oz Bottled Water
12oz Canned Soda (Coca Cola Brands)
Assorted Bottled Juices (Orange, Cranberry, Apple)

Bake Shop

Danish
Breakfast Breads
Muffins
Donuts
Apple Fritters
Cinnamon Buns
Small Apple Turnovers
Tea Biscuits
Assorted Fresh Baked Otis Spunkmeyer Cookies
Fresh Baked Brownies
Fresh Baked Blondies
Bagels with Assorted Philadelphia Cream Cheeses
*Toaster Fee

Snack Corner

Individual Fruit Yogurts
Whole Fruit
Granola Bars
Assorted Candy Bars
Individual Bags of Snacks (UTZ Brands)
James Fudge Caramel Corn (3oz Individual Bag)
Jumbo Soft Super Pretzel
Individual Ice Cream Novelties (Jack & Jill Brands)
Premium Ice Cream Bars (Dove & Haagan Daz Bars)
(Ice Cream - Minimum of a 4 Dozen Order)

Water Cooler Services

Electric Water Cooler with 5 Gallon Container
5 Gallon Container Refill

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BREAKFAST

*All Breakfasts are served with Coffee Service & Orange Juice
Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption
All Food Items are Portion Controlled Based on Guarantee and Not Unlimited Consumption
For Extended Services Special Arrangements Can Be Made for an Additional Charge
25 person minimum*

CONTINENTAL BREAKFAST

Early Start Continental

Breakfast Breads, Muffins and Danish
Served with Jams, Marmalade and Butter

The Boardwalk Continental

Seasonal Fresh Cut Fruit and Berries
Breakfast Breads, Muffins and Assorted Bagels
Served with Butter, Jams, Marmalade and Assorted Philadelphia Cream Cheeses

Casino Continental

Seasonal Fresh Cut Fruit and Berries
Assorted Individual Fruit Yogurts and Granola Bars
Apple Fritters, Muffins and Assorted Bagels
Served with Butter, Jams, Marmalade and Assorted Philadelphia Cream Cheeses
Cranberry and Orange Juice

BREAKFAST ENHANCEMENTS

Hot Breakfast Sandwich

Jimmy Dean Breakfast Sandwich
Choice of: Bacon, Egg & Cheese on Biscuit, Sausage, Egg & Cheese on Bagel, Sausage, Egg & Cheese on Biscuit, Ham, Egg & Cheese on English Muffin, Egg & Cheese on English Muffin

Hot Cereal

Oatmeal and Cream of Wheat
Served with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup

Omelette Station

Prepared to Order by Chef
Diced Onions, Peppers, Chopped Spinach, Tomatoes, Mushrooms,
Domestic Ham and Shredded Cheddar & Swiss Cheese
Chef Attendant Fee: \$160 per attendant (Require One Chef for Every Fifty Guests)

BREAKFAST

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25 person minimum***

South Jersey Breakfast Buffet

Assorted Danish, Breakfast Breads and Muffins
Served with Butter, Jam and Marmalade
Lightly Scrambled Eggs
Seasoned Home Fried Potatoes
Sausage Links and Crisp Maple Smoked Bacon
**Enhancement: Add Seasonal Fresh Cut Fruit & Berries for \$2.00 per person*

East Coast Buffet

Seasonal Fresh Cut Fruit and Berries
Assorted Danish, Breakfast Breads and Muffins
Served with Butter, Jam and Marmalade
Scrambled Eggs Served with Monterey Jack Cheese
Potatoes Lyonnaise
Cinnamon Swirl French Toast with Maple Syrup
Select Two: Taylor Pork Roll, Sausage Links, Crisp Maple Smoked Bacon or Ham Steak
**Enhancement: Substitute Scrambled Eggs for Frittata (Lorraine, Florentine or Ham & Cheese)*

PLATED BREAKFAST

The Expressway Breakfast

Basket of Assorted Muffins and Danish
Served with Butter, Jam and Marmalade
Scrambled Eggs with Monterey Jack Cheese
Served with Crisp Maple Smoked Bacon or Breakfast Sausage
Potatoes O'Brien

A Tasty Quiche

Basket of Assorted Muffins and Danish
Served with Butter, Jam and Marmalade
Chef's Homemade Quiche
Select One Style: Lorraine, Florentine, Ham & Cheese, Vegetarian
Served with Crisp Maple Smoked Bacon or Breakfast Sausage
Potatoes O'Brien

***Organic Eggs, Egg Beaters, and Egg Whites Available at an Additional Cost
Turkey Bacon and Turkey Sausage Available at an Additional Cost***

EVERYONE NEEDS A BREAK

***All Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption
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25 person minimum***

Milk & Cookies Break

Assorted Otis Spunkmeyer Cookies, Brownies and Blondie's
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water, Selection of Teas
Ice Cold Milk (2%)

Tea Time

Tea Biscuits, Assorted Mini Muffins, Italian Cookies, Cupcakes and Coconut Macaroon Cake Bites
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water, Selection of Regular & Herbal Teas
Fresh Brewed Iced Tea

Movie Intermission Break

Nachos and Cheddar Cheese Sauce
Pretzel Nuggets with Mustard
Cracker Jack Popcorn and Variety of Candy Bars
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water, Selection of Teas
Lemonade

Health Nuts

Trail Mix, Assorted Gourmet Nuts,
Granola Bars, Assorted Individual Bags of Snacks, Whole Fruit
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water, Selection of Teas
Fresh Brewed Iced Tea

BREAK ENHANCEMENT

Fresh Popped Popcorn
Popcorn Machine
Includes up to 12 Popcorn Kits and Unlimited Bags
\$150.00 Attendant Fee (4 Hour Minimum)

BOX LUNCHESES

All Box Lunches are served with Individual Bags of Chips, Whole Fruit, Individual Bags of Cookies and 8oz Bottled Water

Traditional Turkey

Roasted Turkey Breast with Cheddar Cheese on a Sourdough Kaiser Roll

Domestic Ham

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

Chicken Salad

Homemade Chicken Salad on an Onion Pocket Roll

Cajun Chicken Salad

Homemade Cajun Chicken Salad on an Onion Pocket Roll

Turkey BLT Wrap

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

Tuna Salad

Albacore Tuna Salad on a Ciabatta Bread

Grilled Chicken Sandwich

Sliced Grilled Chicken Breast with Fresh Mozzarella, Roasted Red Peppers on a Ciabatta Bread

Vegetarian

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

Roast Beef

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

Chicken Caesar Salad

Traditional Caesar Salad with Grilled Chicken, Shaved Parmesan Cheese

(All Sandwiches Served with Lettuce & Tomato)

All Prices are Subject to Change

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LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Water

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For Extended Services Special Arrangements Can Be Made for an Additional Charge
25 person minimum*

MODERN DELI BUFFET

Create Your Own from Our Favorites

Salads

Select 2 of the Following

Classic Garden Salad with Choice of Dressings
Classic Caesar Salad
Coleslaw
Red Bliss Potato Salad
Tortellini Salad with Feta & Sundried Tomato Vinaigrette

Gourmet Deli Sandwiches & Wrap (Served Pickle Tray)

Select 4 of the Following

Roasted Turkey with Monterey Jack Cheese, Lettuce & Tomato on a Ciabatta Bread,
Cranberry Aioli

Roast Beef with Swiss Cheese, Lettuce & Tomato on an Onion Pocket Roll, Horseradish Aioli

Grilled Vegetables with Spinach, Fresh Mozzarella & Pesto on a Herb Focaccia Bread

Italian Hoagie with Lettuce, Tomato and Onion

Caesar Chicken Wrap

Turkey BLT Wrap

Chicken Salad or Cajun Chicken Salad with Lettuce & Tomato on a Mini Brioche

White Albacore Tuna with Lettuce & Tomato on a Ciabatta Bread

La Focaccia: Salami, Provolone, Sundried Tomatoes, Olive Oil on a Tomato Focaccia Bread

Corned Beef, Swiss Cheese & Mustard on a Mini Brioche

Individual Bags of Potato Chips

Assorted Cookies and Brownies

Add Soup Du Jour for an Additional Cost

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LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Water

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For Extended Services Special Arrangements Can Be Made for an Additional Charge
30 person minimum*

Southern BBQ Buffet

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

Cucina Rustica Buffet

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 Braciola
Thin Slices of Beef Rolled and Stuffed with Italian Sausage, Provolone & Peppers

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

Fresh Steamed Vegetable

Assortment of Classic Italian Cookies

**Enhancement: Add Seafood Medley to Pasta for \$3.00 per person*

Add Soup Du Jour for \$1.95 per person

All Prices are Subject to Change

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LUNCH BUFFETS

Buffet served with Fresh Baked Rolls & Butter, Chefs Seasonal Vegetable Side Dish, Coffee Service, Iced Tea & Water

All Buffets are Portion Controlled Based on Guarantee and Not Unlimited Consumption For Extended Services Special Arrangements Can Be Made for an Additional Charge 40 person minimum

DELUXE LUNCH BUFFET

Salad

Select Two of the Following

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

Entrée

Select Two of the Following

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)
Turkey Medallions (Milanese Style or Primavera Lemon Sauce)
Roasted Pork Loin (Apple Jack Demi, Sauerkraut, Rosemary Demi or Braised Tri-Colored Cabbage)
Jack Daniels Marinated Pork Loin with Pecan Frangelico Demi-Glace
Pulled BBQ Pork
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, Au Jus
Beef Medallion Pizzaiola

Select One Side Dish

Roasted Fingerling Potatoes, Roasted Shallot Mashed Potatoes, Garlic Mashed Potatoes, White & Wild Rice, Brown Rice

Assorted Cupcakes

****Add Soup Du Jour for an Additional Cost**

PLATED LUNCHEON

*All Luncheons are served with Tossed Garden Salad with Choice of Dressing, Fresh Baked Rolls & Butter, Fresh Vegetable and Appropriate Side Dish, and Dessert a NY Style Cheesecake, Coffee Service, Iced Tea & Water
25 person minimum*

SELECT AN ENTRÉE

Sautéed Chicken Breast

Choice of Francaise, Marsala, Basil Pesto Cream, Roasted Pepper Cream, Parmesan, Florentine

Grilled Chicken Breast (Gluten Free)

Choice of Caribbean Jerk, Bruschetta, Cajun Cilantro Relish, Bella Vista Relish, Florentine

Turkey Medallion Milanese

Thinly Pounded Turkey Breast Lightly Breaded & Pan Seared

Roasted Sirloin

Thinly Sliced Sirloin with Mushroom Demi

Stuffed Tilapia

A Duet of Tilapia Fillet Stuffed with Zucchini Relish or Spinach Mushroom

Vegetable Stacker (Gluten Free/Vegan)

A Duet Stacker of Grilled Portabella Mushroom, Zucchini, Squash, Red & Green Peppers, Eggplant, Onion, and Blacken Tofu Served with Grilled Polenta

Vegetable Lattice

Oven Roasted Squash and Roasted Peppers Mixed with Boursin Cheese wrapped in Puff Pastry Lattice Served with a Roasted Red Pepper Coulis

Baked Cod

Herb Encrusted Cod Fillet with Langostino Newburg Sauce

Grilled Salmon

Grilled Salmon Fillet, Herb Encrusted or Dill Cream

All Prices are Subject to Change

Prices are subject to a 23% Management Charge and 7% State Sales Tax

RECEPTIONS

COLD DISPLAYS

Fresh Vegetable Crudité

Served with our Creamy Bleu Cheese Dip

Medium Tray (Serves 50 people)

Large Tray (Serves 100 people)

Imported & Domestic Cheese Tray

Herb Olive Oil Port Wine Spread

Served with Gourmet Crackers & Pita Chips

Medium Tray (Serves 50 people)

Large Tray (Serves 100 people)

Seasonal Fresh Sliced Fruit Tray

Garnished with Berries & Grapes

Medium Tray (Serves 50 people)

Large Tray (Serves 100 people)

Antipasto Display

Seasonal Grilled Vegetables, Marinated Mushrooms, Mozzarella and Artichokes,
Stuffed Peppers, Sliced Italian Meats and Assorted Cheeses

Served with Sliced French Bread, Gourmet Crackers and Pita Chips

Per Display (Serves 100 people)

Bruschetta 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

Large Display (Serves 100 people)

COLD HORS D'OEUVRES SELECTION

Bruschetta with Basil, Tomatoes & Mozzarella

Peach Bruschetta with Boursin Cheese

Caribbean Jerk Chicken with Mango Salsa in Filo Cup

Balsamic Fig with Goat Cheese on Flatbread

Shrimp Shooters with Spicy Cocktail Sauce

Mussel Gazpacho on Half Shell

Bloody Mary Clam Shooter

Presented in a Savory Cone

Jumbo Lump Crab with Grilled Corn & Remoulade Sauce

Duck Breast with Hoisin Sauce & Cilantro

Filet of Beef Floret Canapé with Horseradish

All Prices are Subject to Change

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RECEPTIONS

HOT HORS D'OEUVRES SELECTIONS

Minimum of 100 Pieces

Honey Glazed Chicken Wings
Hand Breaded Chicken Tenders served with Honey Mustard
Coney Island Franks
Vegetarian Spring Rolls served with a Sweet & Sour Sauce
Mushroom Phyllo Triangles
Gruyere Cheese Puffs
Spanakopita
Asparagus & Asiago wrapped in Phyllo
Risotto Arancini
Mac-n-Cheese Fritters

Miniature Quiche with a Selection of Fillings
Mushroom Strudel
Goat Cheese Stuffed Artichoke Hearts, Balsamic Sauce
Brie & Raspberry Phyllo Star
Chicken Pot Stickers with Honey Teriyaki Sauce
Chicken Chilito Hibachi Skewers
Chicken Marsala Pot Pie
Chicken Cordon Bleu Bites
BBQ Pork Biscuit

Mini Beef Wellingtons
Beef Chilito Hibachi Skewers
Buffalo Chicken Rangoon with Bleu Cheese Sauce
Crab Rangoon with Sweet and Sour Sauce
Shrimp Egg Rolls with Asian Sauce
Crab Egg Rolls with Asian Sauce
Fried Shrimp with Spicy Cocktail Sauce

Philadelphia Cheesesteak Egg Rolls
Traditional Mini Beef Slider with Sautéed Onion & American Cheese
Lager Beer Marinated Scallops with Red Coulis & Wakame
Smoked Scallops wrapped in Apple Wood Smoked Bacon
Mini Crab Cakes with Remoulade
Shrimp & Grit Cake with Remoulade
Crab, Cheddar and Andouille Sausage Popper with Sriracha Ranch Sauce
Coconut Shrimp with Melba Sauce
Crab Stuffed Mushrooms
Mini Salmon Coulibiac

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RECEPTIONS

ACTION STATIONS

There is a \$160.00 Chef Attendant Fee

Requires One Chef Attendant for Every 150 People

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

Mac-n-Cheese Station

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, Parmesan and Herb Toasted Bread Crumbs and Crushed Red Pepper.

Fajita Station

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

Slider Station

Select Three Slider Choices: Beef, Turkey, Chorizo & Beef, Salmon, Shrimp Grit Cake, Vegetarian

Sausage Charcuterie Station

Select Three Choices: Hot or Sweet Italian, Broccoli Rabe, Provolone & Parsley, Chicken Buffalo

Asian 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

Beef or Chicken Stir Fry

Choice of Sautéed Chicken or Beef Strips tossed with Teriyaki Vegetables in a Light Asian Sauce Served with Lo Mein Noodles and Fortune Cookies

Pasta Station

Penne Pasta with Choice of Two Sauces

Tomato Vodka Crème, Marinara, Pesto, Alfredo, Bolognese, Tomato & Mushroom, Broccoli Rabe & Sausage, Sundried Tomato Crème, Olive Oil & Garlic Primavera Served with Garlic Bread, Crushed Red Peppers, Parmesan Cheese

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RECEPTIONS

CARVING STATIONS

There is a \$160.00 Chef Attendant Fee

Requires One Chef Attendant for Every 150 People

Flank Steak

(Serves 10 People)

Lime Chipotle Marinated Flank Steak

Served with Fresh Baked Mini Rolls & Horseradish Sauce

Stromboli

(Serves 20 people)

Choice of: Pepperoni & Cheese, Roasted Vegetable, Broccoli Rabe & Sausage, 3 Cheeses

Broiled Side of Salmon

(Serves 25 people)

Side of Salmon wrapped in Banana Leaf with Fresh Herb Aioli

Fresh Pork Steamship

(Serves 30 people)

Served with Fresh Baked Mini Ciabatta Rolls, Broccoli Rabe, Long Hot Peppers & Gravy

Boneless Roasted Turkey Breast

(Serves 25 people)

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)*

Roasted Pork Loin

(Serves 25 People)

Slow Roasted Pork Loin with Choice of Mustard Encrusted or Garlic & Herbs Encrusted

Served with Fresh Baked Mini Rolls and Appropriate Sauce

Striploin of Beef

(Serves 25 people)

Slow Roasted Striploin of Beef Served with Demi

Served with Fresh Baked Mini Rolls and House made Horseradish Sauce

Prime Rib of Beef

(Serves 30 People)

Slow Roasted in Natural Juices with Fresh Rosemary and Garlic

Served with Fresh Baked Mini Rolls and House made Horseradish Sauce

Beef Wellington

(Serves 20 people)

Beef Tenderloin with Mushroom Duxelle Baked in Flaky Puff Pastry, Served with Demi

Roast Steamship Round of Beef

(Serves 125 people)

Served with Fresh Baked Mini Baked Rolls, Demi and Horseradish Sauce

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PLATED DINNER

All Plated Dinners are Served with Your Choice of Salad, Fresh Baked Rolls & Butter, and Fresh Vegetable, Coffee Service, Iced Tea & Water
25 person minimum

SELECT AN SALAD

Caprese Salad

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 Salad

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

SELECT AN ENTRÉE

French Cut Chicken Breast

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

Grilled Salmon Fillet

Fresh Spinach Beurre Blanc with Couscous

Jumbo Lump Crab Cake

Broiled Jumbo Lump Crab Cake with Garlic Aioli

Prime Rib

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

Kansas City Steak

10oz Bone in Strip Steak, Wild Mushroom Demi with Dauphinois Potatoes

Land & Sea

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

Filet Mignon

8oz Filet Mignon Port Wine Demi with Dauphinois Potatoes

DESSERT

Individual Mousse Cake (Choice of Mango or Chocolate)

DINNER BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Water

*All Buffets are Portion Controlled Based on Guarantee and Not Unlimited Consumption
For Extended Services Special Arrangements Can Be Made for an Additional Charge
40 person minimum*

American Bistro Buffet

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

Taste of Italy Buffet

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

Tilapia Puttanesca

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

Basil Pesto Rice
Seasonal Vegetable of the Day

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

Add Soup Du Jour for an Additional Cost

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DINNER BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Water

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50 person minimum*

Spectra Feast Buffet

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

Choice of Two Entrees

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)
Herb Encrusted Cod
Filet of Beef Medallions (Pizzaiola or Wild Mushroom Demi-Glace)
Jack Daniels Marinated Pork Loin
BBQ Pork Ribs (American or Asian)
Sautéed Veal Medallion (Marsala, Francaise, Milanese)

Choice of One Pasta Entree

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

Choice of One Action Station

Carving Station - Prime Rib, Striploin of Beef, Prime Rib of Pork or Roasted Turkey Breast
Tuna Station - Seared Tuna Medallions with Assorted Sauce & Toppings

Choice of One Starch

Roasted Fingerling 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

Add Soup Du Jour for an Additional Cost

BEVERAGE SERVICES

HOSTED BAR SERVICE

Charges are based on the Actual Number of Drinks Consumed

Cocktails
House Wine
Domestic Beer
Imported Beer
Soft Drinks
Bottled Water

The above prices are subject to 7% State Sales Tax, 3% Luxury Tax, and 23% Management Fee

CASH BAR

Guests are Responsible for the Payment of their Beverages
Prices are Tax Inclusive

Cocktails
House Wine
Domestic Beer
Imported Beer
Soft Drinks
Bottled Water

A minimum of \$500 per bar revenue must be generated otherwise a charge of \$200.00 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 Brands Available at Additional Costs with Two Week Advance Notice

All Prices are Subject to Change
Prices are subject to a 23% Management Charge and 7% State Sales Tax