



Catering Menu

Children Ages 4-10 years old are half price
Children Ages 3 and younger are free

Breakfast

All Options Include:

Fresh Brewed Coffee (Decaf & Regular)
Assorted Teas
Orange Juice
Butter, Cream Cheese, Jams

Continental Breakfast \$12.50 per person

Breakfast Pastry Assortments
Mini Muffins
Bagels
Fresh Fruit

Hot Breakfast \$19.50 per person

Breakfast Pastry Assortments
Mini Muffins
Bagels
Fresh Fruit
Scrambled Eggs
Baked Upside down French Toast or
Buttermilk Pancakes
Home Fries
Bacon
Sausage

Brunch Buffet \$27.00 per person

Breakfast Pastry Assortments
Mini Muffins
Bagels
Fresh Fruit
Choice of Egg (1)
Baked Upside down French Toast or
Buttermilk Pancakes
Home Fries
Bacon
Sausage
Choice of Salad (1)
Choice of Side (1)
Choice of Entree (1)

Selections on pages 5 & 6

Buffet options are prepared for groups 16 or more

Lunch

All Options Include:

Soft Drinks
Fresh Brewed Coffee (Decaf & Regular)
Assorted Teas
Rolls

Hot Buffet \$26.50 per person

Choice of Salad (1)
Choice of Side (2)
Choice of Entree (2)
Choice of Dessert (1)

Hot/ Cold Buffet \$22.00 per person

Choice of Sandwiches/Wraps (3)
Choice of Salad (2)
Choice of Side (2)
Choice of Entree (1)

Deli Buffet \$21.00 per person

Chef Choice Soup
Fresh Vegetables with Dip
Choice of Salad (2)
Assorted Lunch Meats
 Turkey, Ham, Roast Beef & Genoa Salami
Assorted Cheeses
 American, Swiss, Cheddar & Provolone
Condiments Platter
 Lettuce, Tomato, Onion, Pickles
Choice of Dessert (1)

Selections on pages 5 & 6

Each Additional Item Add \$5 per person
Buffet options are prepared for groups 16 or more

Dinner

All Options Include:

- Soft Drinks
- Fresh Brewed Coffee (Decaf & Regular)
- Assorted Teas
- Rolls

Hot Buffet \$31.00 per person

- Choice of Salad (1)
- Choice of Side (3)
- Choice of Entree (2)
- Choice of Dessert (1)

BBQ Buffet \$25.00 per person

- Cornbread
- Choice of Salad (1)
- Choice of BBQ Sides (2)
- Choice of BBQ Entree (2)
- Choice of Dessert (1)

Also Available for Lunch

Italian Buffet \$35.00 per person

- Choice of Platter (1)
- Choice of Salad (1)
- Choice of Sides (1)
- Choice of Entree (2)
- Choice of Dessert (1)

Also Available for Lunch

Selections on pages 7

Selections on pages 5 & 6

Each Additional Item Add \$5 per person
Buffet options are prepared for groups 16 or more

Food Selections

Egg Choices

Scrambled
Florentine (with Spinach & Cheese)
Omelet Station (Add \$4 per person)

Salad Choices

Garden Salad
Caesar Salad
Tomato, Basil, Mozzarella

Side Choices

Vegetables:

Seasonal
Broccoli with Olive Oil & Garlic
Green beans with Lemon & Parmesan
Marsala Glazed Carrots

Potatoes:

Herb Roasted
Garlic Mashed
Au Gratin

Pastas:

Penne Vodka
Penne with Sun-Dried Tomato Sauce
Tortellini Alfredo
Carbonara
Orecchiette with Broccoli Rabe & Sausage
Cavatelli with Broccoli & Olive Oil

Seasoned Rice

Sandwich/ Wrap Choices

Turkey, Brie, Baby Spinach, & Cranberry Mustard
Roast Beef, Cheddar Cheese, Arugula & Horseradish Mayo
Smoked Ham, Swiss Cheese, Mixed Greens & Honey Mustard
Grilled Zucchini, Yellow Squash, Red Pepper, Asparagus, Arugula & House Dressing
Classic Tuna Salad
Classic Chicken Salad
Italian

Entree Choices

Chicken:

Parmesan
Francaise
Marsala
Saltimbocca
Cacciatore
Cordon Blue

Seafood:

Salmon (Grilled, Balsamic Glazed, Asian Glazed)
Crab Stuffed Flounder

Pork Chops:

Barbeque
Garlic & Balsamic Marinated
Rosemary & Garlic

Vegetarian:

Eggplant Rollatini
Eggplant Parmesan
Quinoa Stuffed Peppers
Cauliflower & Broccoli au Gratin

Beef:

Sliced Steak (Add \$6 per person)
Braised Boneless Short Rib (Add \$6 per person)
Roasted Filet Mignon (Add \$10 per person)

BBQ Sides Choices

Potato Salad
Cole Slaw
Pasta Salad
Mac N' Cheese
Baked Beans
Corn on the Cob

BBQ Entree Choices

Hamburger/Cheeseburger & Hot Dog
Buttermilk Fried Chicken on the Bone
BBQ Chicken on the Bone
BBQ Ribs
BBQ Pulled Pork
Brisket
Steak Chili

Dessert Choices

Chocolate Chip Cookie
Brownies
Blondies
Fresh Fruit

Italian Selections

Platter Choices

Antipasto
Tomato Bruschetta
Grilled Vegetables

Salad Choices

Caesar Salad
Tomato, Basil, Mozzarella

Sides Choices

Tortellini Alfredo
Carbonara
Orecchiette with Broccoli Rabe & Sausage
Cavatelli with Broccoli & Olive Oil

Entree Choices

Chicken:

Parmesan
Marsala
Saltimbocca
Cacciatore

Seafood:

Mussels Marinara
Flounder Francaise
Baked Cod with Black Olives & Cherry Tomato

Vegetarian:

Eggplant Rollatini
Eggplant Parmesan
Spinach Lasagna
Cheese Cannelloni

Meat:

Steak Pizzaiola
Pork Chop Pizzaiola

Dessert Choices

Tiramisu
Gelato
Mini Cheesecakes

Outings Only

Snack House Lunch \$12.00 per person

8oz. Hamburger/ Cheeseburger
Hatfield Hot Dog
Bag of Chips
Choice of Beverage

Box Lunch \$14.00 per person

Choice of Sandwich or Wrap:

Turkey & Cheddar
Roast Beef & Cheddar
Smoked Ham & Swiss
Classic Tuna Salad

Bag of Chips

Pickle

Chocolate Chip Cookie

Soft Drink or Water

Groups up to 50 People \$20.00 per person

Appetizer (Choose 2):

Wings (Plain, Buffalo, Sweet Chili, BBQ)
Nachos (Add Chicken; \$2 per person)
Quesadilla (Add Chicken; \$2 per person)
Calamari

Entree (Choose 3):

Hamburger/ Cheeseburger
Turkey Club Sandwich
BLT Sandwich
Grilled Chicken Caesar Wrap
Buffalo Chicken Wrap
Pro Signature
Caesar Salad (Add Chicken; \$2 per person)

Beverage Options

All Day
Beer, Water, Soft Drinks, Gatorade
\$20 per person

Keg (1/2 Barrel)
\$300

Kid's Parties

\$20 per person

Includes Soft Drinks

Mac n' Cheese
Hot Dogs
House Made Chicken Tenders
French Fries

Cookies
or
Brownies

Ice Cream Bar
Add \$5 per person

Chocolate & Vanilla
3 Sauces
Assorted Toppings

Buffet options are prepared for groups 16 or more

Plated

All Options Include:

Soft Drinks
Fresh Brewed Coffee (Decaf & Regular)
Assorted Teas
Rolls

3 Course Duet Plated \$31.00 per person

Course 1
Choose 1 Salad/Soup or Appetizer
Course 2
Choose 2 Entrees
Course 3
Chef Choice of Dessert

3 Course Plated \$35.00 per person

Course 1
Choose 1 Salad/Soup or Appetizer
Course 2
Choose 2 Entrees
Course 3
Chef Choice of Dessert

4 Course Plated \$40.00 per person

Course 1
Choose 1 Salad/Soup
Course 2
Choose 1 Appetizer
Course 3
Choose 3 Entrees
Course 4
Chef Choice of Dessert

Selections on pages 11

Plated Selections

Appetizer

Salad/Soup

Caesar Salad
Garden Salad
Chef Choice Soup

Tomato, Basil, Mozzarella
Penne with Sun-Dried Tomato Sauce
Eggplant Rollatini
Risotto Balls with Marinara Sauce
Meat or Spinach Lasagna
Shrimp Cocktail (Add \$7 per person)
Crab Cakes (Add \$7 per person)

Entree

Chicken:

Saltimbocca
Herb Roasted Breast
Cordon Blue

Meat:

Bacon Wrapped Pork Tenderloin
Braised Beef Short Ribs
Roasted Filet Mignon
Seared Duck Breast in Cherry Port Wine Sauce

Seafood:

Prosciutto Wrapped Codfish
Grilled Salmon
Crab Stuffed Flounder

Hors D'Oeuvres & Alcohol

Arrival Hors D'Oeuvres (30 Minutes)

\$7.00 per person

3 Passed Hors D'Oeuvres

1 Hour Hors D'Oeuvres

\$10.00 per person

4 Passed Hors D'Oeuvres

OR

Crudite & 3 Passed Hors D'Oeuvres

Additional Hour - \$7 per person

1 Hour Premium Hors D'Oeuvres

\$20.00 per person

6 Passed & 3 Stationed Hors D'Oeuvres

Additional Hour - \$10 per person

3 Hour Bar Service

Domestic & Imported Beer, House Wine

\$17 per person

Standard Open Bar
Beer, Wine, Well Drinks

\$25 per person

Premium Open Bar

\$30 per person

Champagne Toast

\$7 per person

Red & White Wine & Champagne

\$20 per Bottle

Mimosa, Sangria, Bellini

\$20 per Pitcher

Domestic Beer

\$15 per Pitcher

Imported Beer

\$20 per Pitcher

Hors D'Oeuvre Selections

Ala Cart

Crudite -\$4 per person

Single Platter Small - \$50 Large -\$100

International Cheese & Fruit Platter - \$8 per person

Single Platter Small - \$60 Large -\$120

Antipasto Platter - \$9 per person

Single Platter Small - \$40 Large -\$80

Grilled Vegetable Platter - \$8 per person

Single Platter Small - \$50 Large -\$100

Passed

House Cured Salmon Napoleon, Dill Cream Cheese on Black Bread
Coriander Crusted Rare Seared Tuna, on a Crispy Wontons & Soy Glaze
Herbed Goat Cheese & Olive Tapenade Toast
Mushroom, Asparagus & Prosciutto "Sushi" Rolls
House Cured Salmon with Salmon Roe, House Made Chips
Artichoke & Spinach in Filo
Chesapeake Crab Cake
Sea Scallops, Hazelnuts & Citrus Served in Spoon
Spicy Tuna Tartar
Seasonal Melon & Prosciutto
Chilled Seafood Salad on Cucumber
Stuffed Mushrooms
Seared Filet Mignon & Yorkshire Pudding
Asian Beef Short Rib Spoons
Mini Assorted Quiche
Beef Carpaccio Canape , Romano Cheese & Truffle Oil
Cocktail Franks in Puff Pastries
Tomato Bruschetta
Mini Meatballs with Parmesan Cheese

Stationed

BBQ or Asian Pork Ribs
Chicken or Cheese Quesadilla
Wings (Plain, Buffalo, Sweet Chili, BBQ)
Fresh Crispy Mozzarella with Marinara Sauce
Fried Chicken Tenders (BBQ, Buffalo or Honey Mustard Dipping Sauce)
Asian Beef Short Ribs
House Fried Tortilla Chips with Guacamole & Salsa