

POLICIES & PROCEDURES

Thank you for considering the Frank J. Pasquerilla Conference Center. Please review the following policies and procedures to help ensure the success of your event.

Prices

Due to current economic conditions, food and beverage prices are subject to uncontrollable market increases of no more than five (5) per cent. Prices cannot be guaranteed more than 90 days in advance.

Taxes and Service Charges

All prices are subject to 20% service charge plus applicable state sales tax, currently at 6%. If your group is sales tax exempt, a copy of your Tax Exemption Certificate is required prior to your function so your bill may be processed correctly.

Guarantees

The Conference Center requires a guarantee of the number of people to be served three (3) business days prior to the function. The customer will be charged for the final count without exception unless the number of meals served exceeds the final count. The Conference Center is always able to accommodate 2% above the guaranteed count. Beyond this increase, menu substitutions may be made.

Menu Selection

To be certain of the availability of your selection, we request that all menus be confirmed at least three (3) weeks in advance of the functions. To ensure the quality of food and service, we ask you to limit your selection of any given meal to no more than two (2) selections for the entire group per event. Our sales staff will work with you regarding any special dietary or religious considerations necessary. Our sales staff will be happy to help arrange any special menus or theme parties. Buffets require a minimum of 25 persons. Excess food is the property of the Conference Center.

Room Assignments

The Conference Center guarantees the amount of space required to comfortably accommodate your function according to the estimated attendance at the time of booking. Specific rooms cannot be guaranteed. Function rooms are assigned one week in advance of the function. If the number of guests fluctuates, it may be necessary to reassign the room accordingly.

Provision of Beverages and Catering

Food, beverage, and liquor cannot be brought into the Conference Center from off premises. All food and beverage must be purchased from the Conference Center.

Payment Policies

The customer may pay for a function with cash, personal check, group or company check (identification required) or major credit card.

Deposits

A 10% initial deposit is required within ten days of booking to confirm the booking. If a deposit is not received within ten days, space will be released for resale. An additional 40% must be paid 30 days prior to the function. Balance of the bill is due on the date of the function. All deposits are non-refundable.

Miscellaneous Policies

Security: If extra security is required, the customer will incur the associated cost.

Decorations: Any decorations provided by the Conference Center are the sole property of the Conference Center and cannot be taken from the premises. In the event that decorations are removed from the Conference Center, an appropriate fee will be assessed.

Patron's Property: Any personal property of guests or invitees brought onto the premises of the Conference Center and left thereon shall be at the sole risk of the patron.

Conduct: The Conference Center reserves the right in deference to guests and patrons and proper management of the Conference Center to maintain acceptable volume levels for entertainment. The orderly behavior of attendees is the responsibility of the client in charge of the function according to full compliance with the Conference Center rules and regulations. The client in charge assumes full responsibility of his/her attendees and any hired entertainment.

Band Policy: The Conference Center is not responsible to serve band members food and liquor unless they are included with the final count. Volume level is at the discretion of the Conference Center management.

Contact Person: The contact person who signs the contract must be an authorized company/group representative. For the benefit of communication between the Conference Center and the customer, it is preferred to deal with only one authorized person.

Unforeseen Circumstances: In the event of or impossibility of performance due to strikes, accidents, acts of God, government regulation, civil disorder, curtailment of transportation or other emergencies that make it inadvisable, illegal or impossible to provide the Conference Center facilities, the agreement will be terminated and the Conference Center shall be excused from performance and liable for only repayment of deposit.

BREAKFAST BUFFETS

Continental Breakfast

A selection of fruit juices
Fresh Baked Cinnamon Rolls, Danish, Muffins, Croissants
Butter and Preserves
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas
\$7.50 Per Person

Mr. P's Continental Breakfast

A selection of fruit juices
Fresh Baked Cinnamon Rolls, Danish, Muffins, Croissants
New York Bagels, Flavored Cream Cheese, Butter, Preserves
and Fresh Seasonal Fruits
Selection of Individual Yogurts
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas
\$9.25 Per Person

Deluxe Hot Breakfast

A selection of fruit juices
Fresh Seasonal Fruits
Fresh Farm Scrambled Eggs
Homefries with Peppers and Onions
Choice of Crisp Maple Peppered Bacon or Grilled Maple Link Sausage
Assorted Breakfast Breads, Pastries, Butter, Preserves and Cream Cheese
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas
Minimum 25 Guests • \$12.50 Per Person
Cook to order Omelette Station \$1.50 Additional Per Person

Heart Healthy

A selection of fruit juices
Fresh Seasonal Fruits
Fluffy Scrambled Egg Beaters
Homemade Granola Cereal, Skim Milk
Assorted Non-Fat Yogurts
Assorted New York Bagels and Low Fat Cream Cheese
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas
Minimum 25 Guests \$9.75 Per Person

European Continental

A selection of fruit juices
Fresh Baked Rolls, Croissants, Assorted Cereals, Baked Brie
Hard Boiled Farm Fresh Eggs, Sliced Ham, Yogurt, Fresh Whole Fruit
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas
\$8.75 Per Person

SERVED BREAKFAST

The Early Bird Breakfast

Carafes of Juices (Orange and Tomato)
Seasonal Fresh Fruit Cup
Farm Fresh Scrambled Eggs
Home Fries with Peppers and Onions
Crisp Maple Peppered Bacon
Fresh-baked Cheddar Biscuits
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas
\$9.50 Per Person

The Mason Dixon Line Breakfast

Carafes of Juices (Orange and Tomato)
Scrambled Farm Fresh Eggs with Ham and Cheese
Hash Browns
Cheese Grits
Crisp Maple Peppered Bacon
Fresh-baked Cheddar Biscuits
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas
\$9.75 Per Person

BREAKFAST PASTRIES A LA CARTE

Assorted Sweet Breads with Preserves and Butter
\$14.00 Per Dozen

Gourmet New York Bagels, Toast, Cream Cheese
\$13.00 Per Dozen

Assorted Jumbo Muffins with Preserves and Butter
13.00 Per Dozen

Bowl of Homemade Granola Cereal with Milk
\$11.00 Per Bowl (Serves 10)

Seasonal Fresh Fruit Bowl
\$1.75 Per Person

BRUNCH BUFFET

Sylvia's Brunch

A selection of fruit juices
Fresh Baked Cinnamon Rolls, Danish, Muffins, Croissants
Butter and Preserves
Fresh Fruit Display
Farm Fresh Scrambled Eggs
Maple Link Sausage or Maple Peppered Bacon
Chef's Quiche Du Jour
Roasted Prime Rib of Beef / Honey Glazed Ham
French Toast or Pancakes
Individual Boxes of Cereal and Milk
Fresh Rolls & Cheddar Biscuits
Penne Pasta
Chef's Choice of Vegetable & Potato
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas

Minimum 25 Guests • \$18.95 Per Person

Additions to Brunch

Belgian Waffles with Vermont Maple Syrup
\$1.50 Per Person

Omelettes to Order with your choice of Toppings
\$1.50 Per Person

Sliced Smoked Salmon Display with Assorted New York Bagels,
Cream Cheese, Red Sliced Onion and Capers
\$2.95 Per Person

BEVERAGES

Freshly Brewed Coffee (Regular & Decaffeinated), Assorted Teas
 One Gallon serves 20 Guests • \$20.00 per Gallon or \$2.25 per Guest

Assorted Canned Soda	\$1.75 Per Can
Bottled Water	\$2.00 Per Bottle
Sparkling Water	\$2.25 Per Bottle
Assorted Bottles of Fruit Juices	\$2.00 Per Bottle
Iced Tea	\$1.50 Per Guest (\$9.00 Per Gallon)
Hot Chocolate	\$1.00 Per Guest (\$12.00 Per Gallon)
Fruit Punch	\$1.00 Per Guest (\$10.00 Per Gallon)
Ice Cream Floats	\$4.00 Per Guest

BREAKS & SNACKS

Morning Break

Assorted Sweet Breads and Pastries
 Seasonal Fruit Tray
 Assorted Granola Bars
 Freshly Brewed Coffee (Regular & Decaffeinated)
 Assorted Teas
 Soda, Juice and Bottled Water
\$8.25 Per Person

Full Day Continuous Breaks

Freshly Brewed Coffee (Regular & Decaffeinated)
 Assorted Teas
 Sodas
 Juices
 Bottled Water

-- Plus --

AM Break

Assorted Sweet Breads and Pastries
 Sliced Fresh Fruit Tray
 Assorted Granola Bars

PM Break

Homemade Cookies
 Snack Mix
 Crudite with Assorted Dips

\$12.95 Per Person

THEME BREAKS

Dean Ornish

Fresh Fruits, Crudite & Dips and Bottled Water

\$5.95 Per Person

Italiano

Focaccia Bread Pizza, Mozzarella Planks and Italian Lemonade

\$5.95 Per Person

China Buffet

Egg Rolls, Vegetable Dumplings, Hot Mustard, Duck Sauce
Wasabi Snack Mix, Assorted Soda and Bottled Water

\$7.95 Per Person

J-Town

Stuffed Hot Pretzels, Nachos & Cheese, Bags of Peanuts, Popcorn
Carnival Lemonade, Sweet Iced Tea, Soda and Bottled Water

\$7.95 Per Person

The Mexican

Vegetable Quesadillas, Tortilla Chips & Salsa, Fried Stuffed Jalapenos
Assorted Soda and Bottled Water

\$7.95 Per Person

Four Bagger

Hot Pretzels and Mustard, Popcorn, Bags of Peanuts, Hot Dogs
and Root Beer Floats

\$8.50 Per Person

Sunday Football

Hot Wings, Potato Skins, Pretzels, Carrots, Celery, Bleu Cheese Dip, Chips & Dip
Assorted Soda and Bottled Water

\$8.50 Per Person

Cafe Paris

Brie, Imported Cheeses, Fresh Baked Baguettes, Grapes, Strawberry Fondue
Assorted Flavored Coffee and Sparkling Water

\$8.95 Per Person

BREAKS A LA CARTE

Finger Foods

Warm Fudge Brownies	\$12.00 Per Dozen
Assorted Homemade Cookies	\$12.00 Per Dozen
European Tea Cookies	\$14.00 Per Pound
Hot Jumbo Pretzels with Spicy Mustard	\$13.00 Per Dozen
English Tea Sandwiches (Watercress, Cucumber and Salmon)	\$14.00 Per Dozen
Assorted Sushi and Wasabi	\$18.00 Per Dozen
Assorted Ice Cream Bars	\$18.00 Per Dozen
Assorted Western PA Gobs	\$14.00 Per Dozen

Dry Snack Bowls

Serves 10 Guests

Potato Chips	\$5.00 Per Pound
Mini Pretzels	\$5.00 Per Pound
Mixed Nuts	\$12.00 Per Pound
Shell on Peanuts	\$4.00 Per Pound
Spicy Asian Mix	\$6.00 Per Pound
Assorted Hard Candy	\$7.00 Per Pound

Hot & Cold Specialty Dips

Serves 8 to 10 Guests

Hot Artichoke & Spinach Dip	\$12.00 Per Bowl
Hot Spicy Blue Claw Crab Dip	\$20.00 Per Bowl
Cold French Onion Dip	\$8.00 Per Bowl
Cold Spinach Dip	\$8.00 Per Bowl
9-Layer Mexican Dip	\$13.00 Per Bowl
Guacamole	\$7.50 Per Bowl
Chocolate Fountain	\$3.50 Per Person - Per 1.5 Hours
(Includes chocolate, strawberries, pineapple, marshmallows, pretzels and seasonal fruit)	

LUNCH ENTREES

All entrees are served with house salad, Chef's choice vegetable, rolls and butter, coffee (Regular and Decaffeinated), assorted teas and your choice of dessert

POULTRY

Chicken and Wild Mushrooms

Chicken breast grilled and topped with roasted wild mushrooms over wild rice
\$12.00 **Per Person**

Key West Chicken

Marinated chicken breast served with sautéed mushrooms and onions
Topped with Jack cheese and served over yellow rice
\$12.75 **Per Person**

Chicken and Basil

Lightly sauteed chicken breast with cream sauce served with Rice Pilaf
\$12.75 **Per Person**

Cranberry Almond Chicken

Boneless chicken breast stuffed with cranberry almond bread stuffing
served with a wild rice blend
\$12.95 **Per Person**

Lemon and Tarragon Chicken

Grilled lemon chicken breast served with wild rice pilaf and zest of lemon and fresh Tarragon
\$12.95 **Per Person**

Involtini of Chicken and Ham

Chicken breast stuffed with ham and Swiss cheese,
served with a Mornay sauce over parsleyed egg noodles
\$13.25 **Per Person**

Country Style Chicken Provencal

Tender chicken breasts pan sautéed with garden tomatoes, Nicoise olives,
and orange zest, served with Rosemary Orzo
\$13.50 **Per Person**

Roast Turkey

Roast Tom turkey served with mashed potatoes, giblet gravy, vegetable Dijon stuffing
\$13.95 **Per Person**

Chicken, Shrimp And Cheddar

Boneless chicken breast stuffed with Shrimp and New York Sharp Cheddar cheese,
topped with a light Mornay sauce
served with a wild rice blend
\$14.95 **Per Person**

LUNCH ENTREES

All entrees are served with house salad, Chef's choice vegetable, rolls and butter, coffee (Regular and Decaffeinated), assorted teas and your choice of dessert

BEEF

Beef Portobello

Beef tips sautéed with Portobello mushrooms,
served with a sherry cream sauce over yellow rice

\$13.95 Per Person

London Broil

Marinated in Teriyaki, grilled to perfection and served with a fresh mushroom demi-glace

\$14.50 Per Person

SEAFOOD

Hawaiian Salmon Cakes

Grilled salmon cakes served hot over an Island fruit-studded Basmati rice
Accompanied by a salsa fresca of cucumbers, fennel and Valencia oranges

\$13.95 Per Person

Fennel Crusted Salmon

Fennel crusted salmon served over wild rice

\$14.95 Per Person

Seared Tuna

Tuna served over a colorful Latin rice with sun-dried tomato and butter

\$13.95 Per Person

Shrimp Fra Diablo

Tender jumbo shrimp pan seared with a sweet Roma tomato and Tuscan flavored spices
served with linguini al dente

\$14.95 Per Person

Crabcake Melissa

Jumbo lump crab baked with sweet butter, white wine and parmesan cheese.

Served with pirate style linguini.

\$15.95 Per Person

LUNCH ENTREES

All salad and pasta entrees are served with rolls and butter, coffee (Regular and Decaffeinated), assorted teas and your choice of dessert

SALADS AND PASTAS

Grilled Chicken Caesar Salad

Grilled chicken served over our homemade Caesar dressing tossed with Romaine lettuce garnished with Parmesan cheese and croutons

\$10.95 Per Person

Substitute Shrimp for Chicken \$1.00 Additional Per Person

Sylvia's Cobb Salad

Romaine hearts tossed with mesclun greens, and served with sides of crumbled Bleu cheese, chopped bacon, diced tomatoes, diced avocado, hard boiled egg and grilled chicken breast with a vinaigrette

\$10.95 Per Person

Asian Steak Salad

Spicy Asian greens with grilled marinated steak, spicy sprouts, red onion, grilled Shiitake mushrooms and a ginger hoisin dressing

\$11.95 Per Person

Crab Cake Salad

Three petite jumbo lump Crab cakes baked to a golden brown served over tossed greens, diced cucumbers, diced tomatoes and served with a vinaigrette

\$15.95 Per Person

Shrimp Salad

Marinated Shrimp tossed with snow peas, celery, carrots, nestled in a bed of greens served with tomato foccacia sticks

\$12.95 Per Person

Chicken and Broccoli Alfredo

Chicken breast sautéed with broccoli florets, tossed with Fettuccini pasta and Alfredo sauce

\$12.50 Per Person

LUNCH DESSERT SELECTIONS

Carrot Cake • German Chocolate Cake • Strawberry Cloud Cake • Fruit Tarts
Apple Pie • Blueberry Pie • Pumpkin Pie • Coconut Cake • Strawberry Shortcake
Lemon Cake • Double Chocolate Cake • Cheesecake

SANDWICHES

All sandwiches are served with pasta salad and homemade potato chips

Dilled Tuna Salad

Albacore tuna salad, fresh dill, lettuce and tomato on a croissant

\$8.95 Per Person

Virginian

Virginia ham, lettuce, tomato, Cheddar cheese and apple butter on a croissant

\$8.95 Per Person

Chicken Curry Salad

Tender white chicken meat, raisins, lettuce and chutney on a croissant

\$8.95 Per Person

Turkey Breast with Cranberry Chutney

Turkey, lettuce, tomato, sprouts, cranberry chutney and Swiss on Rye

\$8.95 Per Person

Roast Beef Boursin

Roast beef, lettuce, tomato, sprouts and Boursin cheese on Pumpernickel bread

\$9.95 Per Person

Pesto Chicken

Grilled pesto chicken breast, lettuce, fresh basil, tomato and Provolone on a Ciabatta roll

\$8.95 Per Person

Roast Beef Deluxe

Roast beef, roasted red peppers, spinach, Pepper Jack cheese and honey mustard
on a kaiser roll

\$9.95 Per Person

BOXED LUNCHES

All lunches are served with chips, cookie and a soda

Penn State

Roast Beef, provolone, lettuce and tomato on a hoagie bun

\$12.75 Per Person

Notre Dame

Turkey, Swiss, bacon, lettuce and tomato on a croissant

\$12.75 Per Person

Specialty Lunch Buffets

New York Deli

Soup du Jour, Three Prepared Salads, Ham, Roast Beef, Turkey, Corned Beef, Swiss, Provolone, Cheddar, Condiments, Relish Tray, Brownies and Fresh Baked Cookies
\$12.95 Per Person

Soup, Salad and Pizza Bar

Two Soups, Tossed Greens, Spinach, Romaine, Salad Toppings, Prepared Salads, Dressings, Bread Basket, Assorted Pizzas, Brownies and Fresh Baked Cookies
\$12.95 Per Person

Tail Gate

Cole Slaw, Pasta Salad, Grilled Hot Dog, Burgers, BBQ Chicken Breast, Baked Beans, Corn on the Cob, Baked Cookies and Brownies
\$13.50 Per Person

Asian Buffet

Soba Noodle Salad, Asian Tossed Salad, Vegetable Egg Rolls, Thai Basil Chicken, Stir Fry, Pork Stir Fried Rice, Beef and Broccoli Stir Fry, and Fresh Baked Cookies
\$12.95 Per Person

South of the Border

Beef Tacos, Beef and Chicken Fajitas, Steak Pampas Style, Refried Beans, Mexican Rice, Chips & Salsa, Flour and Corn Tortillas, Topping Bar, Cinnamon Cheesecake Burritos
\$13.95 Per Person

Italian Buffet

Caesar Salad, Tossed Salad, Garlic Bread, Stuffed Shells, Vegetable or Meat Lasagna, Chicken Marsala, Vegetable du Jour, Tiramisu
\$13.95 Per Person

LUNCH BUFFETS

All buffets are served with chef's choice of three salads, vegetable du jour, starch, dinner rolls and butter, coffee (Regular & Decaffeinated) assorted teas and dessert

Select Any Two Entrees – \$12.95 Per Person

Select Any Two Entrees and a Pasta – \$13.95 Per Person

Select Any Two Entrees, Pasta and a Carving Meat – \$15.95 Per Person

ENTREES

Chicken and Wild Mushrooms
Chicken and Basil
Chicken Duxelle
Country Style Chicken Provencal
Roast Turkey
Beef Portobello
Braised BBQ Short Ribs
Marinated Flank Steak
Parmesan Crusted Talapia
Shrimp Fra Diablo

PASTA SELECTIONS

Penne Vodka Cream
Baked Asiago Tortellini
Lasagna Bolognese
Bowtie with Wild Mushrooms
Stuffed Shells
Gnocchi Tomato Basil

CARVING STATION

Carved Top Round of Beef with Pepper Au Jus
Bourbon Glazed Ham
Fresh Cranberry Glazed Turkey Breast
Apple Horseradish Rubbed Pork Loin

LUNCH DESSERT SELECTIONS

Carrot Cake
German Chocolate Cake
Strawberry Cloud Cake
Apple Pie
Blueberry Pie
Pumpkin Pie
Strawberry Shortcake
Chocolate Cake
Cheesecake

HORS D' OEUVRES STATIONS

Fruit and Cheese Displays

Sliced fruits in season, Imported and domestic cheeses of Pepper Brie, Gorgonzola, Swiss, Cheddar, Hauachi, assorted crackers, flatbreads and mustards

Small (Serves 25 Guests) - \$85.00 • Large (Serves 50 Guests) - \$175.00

Crisp Crudite Baskets

Broccoli, cauliflower, cherry tomatoes, cucumbers, peppers, celery, carrots, baby corn, mushrooms, radishes and assorted dips

Small (Serves 25 Guests) - \$75.00 • Large (Serves 50 Guests) - \$150.00

Seafood Stations

All seafood is displayed in a shell ice carving with appropriate condiments

Jumbo Shrimp Cocktail, Alaskan Crab Claws, Snow Crab Claws, Oysters on the Half Shell

Market Price

Carving Stations

All carving stations are served with an assortment of fresh baked rolls and its appropriate condiments

Virginia Baked Spiral Ham	\$2.95 per person
Steamship of Beef	\$3.95 per person
Steamship of Corned Beef	\$3.95 per person
Marinated Pork Loin	\$3.95 per person
Roast Tom Turkey	\$3.95 per person
Roast Beef Tenderloin	\$6.95 per person

Chef hors d' Oeuvres Stations

Additional stations to add to your hors d' Oeuvres

Pasta Station

Tossed to order with a choice of Alfredo, Marinara, Putanesca, Aioli, Penne pasta, linguini, bowtie or Tortellini and a basket of garlic sticks

\$5.00 Per Person

Fajita Station

Beef and Chicken Fajita meat, grilled onion, peppers, tomatoes, flour tortillas, guacamole, salsa, lettuce, Cheddar cheese, sour cream

\$5.95 Per Person

Add Shrimp for additional \$1.25 Per Person

Cappelini Di Loring Station

Diced chicken breast, sautéed with Prosciutto, wild mushrooms, sun-dried tomatoes and fresh spinach cooked to order and tossed with angel hair pasta

\$4.95 Per Person

Stir Fry Station

Crisp garden vegetables with a selection of chicken, beef or pork. Served with sweet and sour, Teriyaki, black bean sauces and white rice

\$5.95 Per Person

HORS D' OEUVRES STATIONS

Cold hors d'Oeuvres

Assorted Canapés	\$70.00 Per Tray (Trays of 50)
Sugar Cured Ham and Asparagus Roll-Ups	\$75.00 Per Tray
Salmon Mousse in Endive Barquettes	\$65.00 Per Tray
Deviled Eggs with Caviar	\$55.00 Per Tray
Stuffed Celery with Bleu Cheese	\$55.00 Per Tray
Prosciutto and Melon	\$65.00 Per Tray
Fresh Fruit Kabobs	\$60.00 Per Tray
Mini Bouchee with Shrimp Salad	\$65.00 Per Tray
Strawberries Stuffed with Boursin	\$50.00 Per Tray
Bruschetta with Parma Ham	\$75.00 Per Tray
Bliss Canapés with Smoked Trout Mousse	\$60.00 Per Tray
Silver Dollar Roll Sandwiches	\$90.00 Per Tray
Shrimp Cocktail Bowl	\$175.00 Per Tray

Hot Hors d'Oeuvres

Bacon Wrapped Scallops	\$110.00 Per Tray
Coconut Chicken Strips	\$75.00 Per Tray
Coconut Shrimp with Sauce	\$95.00 Per Tray
Mushrooms Stuffed with Crab	\$85.00 Per Tray
Mini Egg Rolls	\$70.00 Per Tray
Indonesian Chicken Satay	\$80.00 Per Tray
Indonesian Beef Satay	\$80.00 Per Tray
Honey BBQ Meatballs	\$70.00 Per Tray
Buffalo Chicken Wings	\$70.00 Per Tray
Hot Crab Dip	\$85.00 Per Tray
Spinach Artichoke Dip	\$70.00 Per Tray
Spanakopita	\$60.00 Per Tray
Fried Cheese Ravioli	\$60.00 Per Tray
Brie and Almond in Phyllo	\$85.00 Per Tray
Blackened Tuna with Red Onion Marmalade	\$85.00 Per Tray
Fennel Crusted Salmon	\$85.00 Per Tray
Mini Beef Wellingtons	\$125.00 Per Tray
Shrimp Wellingtons	\$115.00 Per Tray

Smoked Fish Display

Cold Smoked Norwegian Salmon, Smoked Rainbow Trout and Smoked Mackerel served with Pumpnickel toast, assorted dips, dilled mustard, horseradish cream and lemon citrus aioli

\$125.00 (Serves 30 Guests)

Poached Salmon Display

Whole poached salmon with dill cream sauce, chopped egg, diced purple onion, dill, cucumber and tomato salad, black bread and rolls.

\$135.00 (Serves 25 Guests)

Middle Eastern Platter

Combination platter with generous portions of Hummus, Caponata, Baba Ghanoush, Moroccan olives, dolmades (stuffed grape leaves), and pita points

\$95.00 (Serves 30 Guests)

Ice Carving Packages

Choice of Ice Carving (Basic designs and company logos) • Lighted Display

\$195.00 Per Carving • Add \$30.00 Additional for Flowers

DINNER BUFFETS

All buffets are served with chef's choice of three salads, one carved item, vegetable du jour, starch, dinner rolls and butter, coffee (regular & decaffeinated) assorted teas and dessert

Select Any Two Entrees – \$21.95 Per Person

Select Any Three Entrees – \$23.95 Per Person

Select Any Three Entrees And A Carving Station – \$24.95 Per Person

ENTREES

Chicken Maui
Chicken Florentine
Lemon Chicken Francaise
Country Style Chicken Vesuvio
Roast Turkey
Chicken Neptune
Beef Portobello
Braised BBQ Short Ribs
Marinated Flank Steak
Chicken Sinatra

SEAFOOD SELECTIONS

Honey Smoked Salmon
Pesto Crusted Salmon
Baked Cod in Sicilian Wine
Citrus Tuna
Stuffed Shrimp
Stuffed Flounder
Teriyaki Swordfish
Herb Parmesan Crusted Talapia

PASTA SELECTIONS

Penne Vodka Cream
Baked Asiago Tortellini
Lasagna Bolognese
Bowtie with Wild Mushrooms
Stuffed Shells
Gnocchi Tomato Basil
Vegetable Lasagna
Manicotti

CARVING STATION

Carved Roasted Strip Loin
Bourbon Glazed Ham
Fresh Cranberry Glazed Turkey Breast
Apple Horseradish Rubbed Pork Loin

DINNER ENTREES

All dinner entrees are served with mixed garden salad, seasonal fresh vegetable, homemade baked rolls, dessert and tea or coffee

APPETIZERS

Fresh Fruit Cup	\$2.25	Per Person
Jumbo Shrimp Cocktail	\$7.95	Per Person
Snow Crab Claw Cocktail	\$5.95	Per Person
Smoked Salmon	\$5.95	Per Person
Bruschetta	\$4.95	Per Person

SOUPS & SALADS

Shrimp Bisque	\$2.95	Per Person
Mushroom Bisque	\$1.95	Per Person
Chilled Vichyssoise	\$2.25	Per Person
Chilian Tortellini	\$2.25	Per Person
Tuscany Sausage & Harvest Vegetable	\$2.25	Per Person
New England or Manhattan Clam Chowder	\$2.25	Per Person
Caesar Salad	\$1.95	Per Person
Poppy Seed Spinach Salad	\$1.95	Per Person
Athenian Greens	\$2.25	Per Person
Endive, Radicchio & Orange Salad	\$2.25	Per Person

ENTREES

POULTRY

Chicken Maui

Whole chicken breast stuffed with wild rice pilaf, pineapple, and Cilantro. Served with a Teriyaki glaze
\$17.25 **Per Person**

Lemon Chicken Francaise

Boneless breast of chicken. lightly battered and sautéed in lemon, butter, herbs and white wine served over Fettuccini
\$18.25 **Per Person**

Chicken Florentine

Boneless chicken breast stuffed with sautéed spinach, onions, herbs and Feta cheese served with a supreme sauce over wild rice
\$18.25 **Per Person**

Chicken Provencal

Boneless breast of chicken sautéed with sun-dried tomatoes, mushrooms, Tarragon and shallots served over Parmesan, Rosemary Orzo
\$18.25 **Per Person**

DINNER ENTREES

All dinner entrees are served with mixed garden salad, seasonal fresh vegetable, one starch
homemade baked rolls, dessert and tea and coffee

POULTRY

Cranberry Almond Chicken

Boneless chicken breast stuffed with cranberry almond bread stuffing
served with a wild rice blend

\$17.25 Per Person

Chicken Vesuvio

Boneless breast of chicken sautéed with artichokes, mushrooms and Pinot Grigio. Served over Penne pasta

\$17.95 Per Person

Chicken, Shrimp And Cheddar

Boneless chicken breast stuffed with Shrimp and New York Sharp Cheddar cheese,
topped with a light Mornay sauce served with a wild rice blend

\$17.95 Per Person

Raspberry Marinated Boneless Duck Breast

Boneless Muscovy duck breast marinated and seared
served over wild cranberry rice stuffing and a raspberry sauce

\$21.95 Per Person

Chicken Neptune

Boneless chicken breast Provencal. Served with 100% crab cake Anglaise and wild rice pilaf

\$23.95 Per Person

BEEF

Prime Rib Of Beef

Slow Roasted Prime Rib of Beef

14 oz. Frank – **\$22.95 Per Person** • 10 oz. Sylvia – **\$20.95 Per Person**

Tenderloin of Beef in “Fire and Ice”

A prime cut of tenderloin of beef marinated in fifteen various herbs and spices and grilled to perfection

\$26.95 Per Person

Tenderloin of Beef Burgundy

A prime cut of tenderloin grilled to perfection and served with a ragout of vegetables in a rich demi-glace

\$25.95 Per Person

Mr. P's New York

A 14 oz. center cut New York Strip grilled to perfection topped with a sun-dried tomato maitre d'butter

\$24.95 Per Person

Tenderloin of Beef and Salmon

A prime cut of tenderloin grilled to perfection. Served with an orange glazed salmon fillet

\$28.95 Per Person

DINNER ENTREES

All dinner entrees are served with mixed garden salad, seasonal fresh vegetable, one starch homemade baked rolls, dessert and tea or coffee

BEEF (CON'T)

Tenderloin of Beef and Crab Cake

A prime cut of tenderloin grilled to perfection. Served with a 100% crab cake Anglaise
\$31.95 Per Person

London Broil

Marinated Teriyaki flank steak grilled to perfection. Served with a mushroom, onion demi-glace
\$18.95 Per Person

VEAL, LAMB AND PORK

Veal Francaise

Tender veal cutlets lightly battered and sautéed in lemon, butter, herbs and white wine served over Fettuccini
\$19.95 Per Person

Veal Marsala

Tender veal cutlets lightly floured sautéed with mushrooms, peppers and glazed with a sweet Marsala wine and served over Rosemary Orzo
\$19.95 Per Person

Stuffed Veal Chop

10 oz. center cut veal chop stuffed with Proscuitto, smoked Gouda, pinenuts and spinach served with a sherry cream sauce and Pancetta garlic Risotto
\$25.95 Per Person

Lamb Chops

Grilled parsley crusted double loin chops. Served with baby tri-colored potatoes
\$22.95 Per Person

Roast Loin of Pork with Apple Dressing

Sliced roast loin of pork stuffed with apple walnut dressing served with natural juices over Anna potatoes
\$19.95 Per Person

Maple Glazed Pork Porterhouse

Vermont maple glazed center cut pork Porterhouse grilled to perfection, served with spinach bliss mashed potatoes
\$21.95 Per Person

DINNER ENTREES

All dinner entrees are served with mixed garden salad, seasonal fresh vegetable, one starch homemade baked rolls, dessert and tea or coffee

SEAFOOD

Farm Raised Trout

Farm-raised trout baked with almonds. Served with wild rice pilaf

\$16.95 Per Person

Stuffed with Jumbo Crab \$3.00 Additional Per Person

Pesto Crusted Salmon

Lemon pesto crusted salmon fillet. Served with Parmesan Risotto

\$18.95 Per Person

Broiled Orange Roughy

Broiled Orange Roughy Almondine topped with Hollandaise. Served with Jasmin Confetti Rice

\$19.95 Per Person

Honey Smoked Salmon

Honey smoked glazed salmon fillet served over Julienne vegetables

\$18.95 Per Person

100% Crab Cakes

Two 100% crab meat cakes baked to perfection. Served with confetti wild rice

\$27.95 Per Person

Citrus Tuna

Sushi grade tuna fillet grilled to perfection. Served with a citrus relish over a bed of Jasmine rice

\$21.50 Per Person

Herb Crusted Talapia

Farm-raised Talapia coated with fresh herbs and Parmesan cheese

Served with a lobster sauce

\$21.95 Per Person

Sea Scallops Carcanese

Sauteed jumbo scallops finished with white wine and Roma tomatoes topped with Parmesan cheese

\$24.95 Per Person

DINNER DESSERT SELECTIONS

Carrot Cake • Double Chocolate Cake • Strawberry Short Cake
Fruit Tarts • Apple Walnut Strudel • Strawberry Balsamic Parfait • Coconut Cake
Pumpkin Cheese Cake • Plain Cheese Cake

SOCIAL RECEPTIONS

BUSINESS HORS D'OEUVRES HOUR

\$15.95 PER PERSON

Cold hors d'Oeuvres

Elaborate Seasonal Fruit & International Cheese Display with Crudite Baskets, Flatbreads and Dips

Deviled Eggs

Fresh Fruit Kabobs

Assorted Bruschetta

Hot hors d'Oeuvres

Coconut Chicken

Fried Cheese Ravioli

Spinach Formaggio Dip with Pita Points

Dessert

Chef's Selection of Desserts

Coffee (Regular & Decaffeinated) and Assorted Teas

AFTER WORK SOCIAL HOUR

\$16.95 PER PERSON

EACH ADDITIONAL HOUR \$2.50 PER PERSON

Cold hors d'Oeuvres

Elaborate Seasonal Fruit & International Cheese Display with Crudite Baskets, Flatbreads and Dips

Finger Sandwiches

Ham & Asparagus Wraps

Assorted Bruschetta

Pretzels and Chips

Hot hors d'Oeuvres

Wings! Wings! Choice of Four (Plain, Hot, Sweet & Hot, Garlic Parmesan, BBQ, Blackened, Fire, Teriyaki)

Fried Mozzarella Stix

Mini Egg Rolls

Honey BBQ Meatballs

Dessert

Chef's Selection of Desserts

Coffee (Regular & Decaffeinated) and Assorted Teas

SOCIAL RECEPTIONS

SYMPHONY HOUR

\$18.95 PER PERSON

EACH ADDITIONAL HOUR \$2.50 PER PERSON

Cold hors d'Oeuvres

Elaborate Seasonal Fruit & International Cheese Display with Crudite Baskets, Flatbreads and Dips

Assorted Canapes
 Mini Shrimp Bouchee
 Prosciutto Melon
 Tenderloin Crostinis

Hot hors d'Oeuvres

Coconut Shrimp
 Indonesian Beef Satay
 Mushroom Stuffed with Crab
 Blackened Tuna over Red Onion Marmalade

Dessert

Chef's Selection of Desserts
 Coffee (Regular & Decaffeinated) and Assorted Teas

SOLID GOLD HOUR

\$23.95 PER PERSON

EACH ADDITIONAL HOUR \$2.50 PER PERSON

Cold hors d'Oeuvres

Elaborate Seasonal Fruit & International Cheese Display with Crudite Baskets, Flatbreads and Dips

Ice Sculpture

Jumbo Shrimp Cocktail
 Crab Claws
 Cocktail Sauce & Cumberland Sauce

Chef Attended Pasta Station

Tossed to Order Pastas: Penne, Tortellini, Bowtie, Fettuccini
 Sauces: Alfredo, Tomato Basil, Putanesca, Aioli
 Garlic Sticks Basket

Passed hors d'Oeuvres

Scallops and Bacon
 Shrimp Wellington with Curry
 Salmon Mousse in Endive Barquettes
 Smoked Salmon Lollipops with Caviar
 Mini Brie and Raspberry Ravioli a la Carbonara

Miniature Sweet Shop

Elaborate Display of Chef's Specialties

Coffee (Regular and Decaffeinated) and Assorted Teas

WEDDING RECEPTIONS

SILVER WEDDING PACKAGE

\$45.00 Per Person

Sit Down

Served with dinner rolls and butter, coffee (regular & decaffeinated) and tea

3.5 Hour Open Bar

Hors d' Oeuvres

Ice Sculpture
Fruit and Cheese Displays
Crudite Baskets with Dips
Hot Spinach Dip and Flatbreads
Coconut Chicken

•

Choice of Salad:

Caesar Salad or FJP Signature Salad

•

Combo Plate:

A combination of any two entrees below:

Slow Roasted Prime Rib of Beef
Topped with Cracked Pepper Au Jus

•

Talapia
Herb Parmesan Crusted Talapia Filet

•

Chicken Sinatra
Stuffed with Sweet Italian Sausage, Fresh Garlic, Rosemary
and Sun-dried Tomatoes Topped with Sherry Cream Sauce

Choice of One Starch:

Rosemary Roasted Red-skinned Potatoes • Asiago Bliss Potatoes • Jasmin Rice

•

FJP Signature Vegetables

•

Dessert

Ice Cream

* Please see our Wedding Guide for complete details on the many elements included in our reception packages

WEDDING RECEPTIONS

GOLD WEDDING PACKAGE

\$47.00 Per Person

Sit Down

Served with dinner rolls and butter, coffee (regular & decaffeinated) and tea

3.5 Hour Open Bar

Hors d' Oeuvres

Ice Sculpture
 Fruit and Cheese Displays
 Crudite Baskets with Dips
 Cold Shrimp Dip with Flatbreads
 Coconut Chicken
 Mini Springrolls
 Mini Beef Wellington

•

Choice of Salad:

Caesar Salad or FJP Signature Salad

•

Combo Plate:

A combination of any two entrees below:

Filet Mignon
 Topped with a Mushroom Demi-glace

•

Grilled Salmon
 with Hollandaise

•

Stuffed Chicken Breast
 with Spinach, Onion and Feta Cheese Drizzled with a Sherry Cream Sauce

Choice of One Starch:

Cheddar Mashed Potatoes • Jasmin Rice • Wild Mushroom Orzo

•

FJP Signature Vegetables

•

Dessert

Ice Cream

* Please see our Wedding Guide for complete details on the many elements included in our reception packages

WEDDING RECEPTIONS

DIAMOND WEDDING PACKAGE

\$54.00 Per Person

Sit Down

Served with dinner rolls and butter, coffee (regular & decaffeinated) and tea

3.5 Hour Open Bar

Hors d' Oeuvres

Ice Sculpture
 Fruit and Cheese Displays
 Crudite Baskets with Dips
 Hot Spinach Dip with Flatbreads
 Coconut Chicken
 Prawn and Scallop Vol-Au-Vents
 Mini Beef Wellington
 Raspberry and Cheese Almond in Phyllo
 Bruschetta

Choice of Salad:

House Salad or FJP Signature Salad

Combo Plate:

A combination of any two entrees below:

Filet Mignon
 with a Cabernet Wine Sauce
 •
 Broiled Orange Roughy
 with a Citrus Beurre Blanc Sauce
 •
 Chicken Chesapeake
 Boneless Chicken Breast Stuffed with Crabmeat.
 Served with a Mornay Sauce

Choice of One Starch:

Cheddar & Horseradish Mashed Potatoes • Wild Mushroom Orzo

•
 FJP Signature Vegetables

•
 Dessert
 Ice Cream

* Please see our Wedding Guide for complete details on the many elements included in our reception packages

WEDDING RECEPTIONS

PLATINUM WEDDING PACKAGE

\$69.00 Per Person
Sit Down

4-hour Open Bar

Hors d' Oeuvres

Champagne Fountain with Fresh Strawberries and Raspberries
Ice Sculpture with Fresh Iced Jumbo Shrimp
International Cheeses and Crudite Baskets
Fresh Seasonal Fruits • Mini Beef Wellington • Coconut Chicken
Warm Baked Brie with Brown Sugar and Pecans • Shrimp Wellington
Spinach Artichoke Dip • Bruschetta

•
Champagne Toast for All Guests

•
Fresh Fruit Cup

Choice of Salad:

Arugula or Caesar Bouquet

Combo Plate:

A combination of any two entrees below:
Grilled Sicilian Wine Laced Veal Chop

•
Chilean Sea Bass in a Porcini Au Jus

•
Peppercorn Crusted Filet Mignon with a Brandy Cream Sauce

Choice of One Starch:

Wild Mushroom Risotto • Wasabi Mashed Potatoes • Maple Sweet Potatoes

•
FJP Signature Vegetables

•
Basket of Bread with Tapenades

After Dinner Viennese Dessert Table:

Elaborate Display of Petit Fours, Mini Fruit Tarts, Mini Assorted
Cheesecakes, Chocolate Fountain with Assorted Fruit

Coffee & Tea Station:

Freshly Brewed French Roast Coffee (Regular and Decaffeinated),
Assorted Teas

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BAR SERVICE

ADD A TOUCH OF CLASS WITH CHAMPAGNE AND WINE TOASTS

Minimum of 25 people

Champagne Toast

House Champagne \$2.95 **Per Glass**

Premium Champagne \$4.25 **Per Glass**

Featuring Korbel Extra Dry Champagne or Martini and Rossi Asti Spumante

Wine Toast

House Wine \$5.95 **Per Glass**

Featuring Copperidge White Zinfandel, Chardonnay, Cabernet Sauvignon & Merlot

Premium Wine \$7.95 **Per Glass**

Featuring Frei Bro's Redwood Creek Chardonnay, Merlot and Cabernet Sauvignon

PER PERSON COCKTAILS

Paid for on a Per Person / Per Hour basis

Bartender Fee of \$22.00 Per Bartender Per Hour

Maximum of 4 Hours • Minimum of 50 People

Unlimited professional beverage service including cocktails, bottled beer, wine by the glass, soda, bottled water and all appropriate mixers and garnishes

HOUSE BRANDS

Includes our house brand liquors, domestic bottled beer and varietal wines

\$8.00 Per Person for the first hour

\$4.00 Per Person for each additional hour

CALL BRANDS

Includes our call brand liquors, domestic bottled beer, limited premium bottled beer and varietal wines by Copperidge

\$9.00 Per Person for the first hour

\$5.00 Per Person for each additional hour

PREMIUM BRANDS

Includes our call and premium brand liquors, domestic and premium bottled beers and varietal wines by

Frei Bro's Redwood Creek

\$10.00 Per Person for the first hour

\$6.00 Per Person for each additional hour

BEER & WINE ONLY

Includes a selection of bottled domestic beer and a selection of our house wines

\$8.00 Per Person for the first hour

\$4.00 Per Person for each additional hour

BAR SERVICE

HOST BARS

Paid for by the host on a per drink consumption basis
All charges are determined by the type of liquor consumed
Bartender Fee of \$25.00 Per Bartender
Minimum of 50 People

CASH BARS

A Cash Bar allows guests to purchase drinks on an individual basis
All charges are determined by the type of liquor consumed
Bartender Fee of \$25.00 Per Bartender
Minimum of 50 People

DRINK PRICING

Prices apply to a single shot serving

House Brands

Gin, Vodka, Rum, Tequila, Scotch, Bourbon, Blended Whiskey, Peach Schnapps, Amaretto, Coffee Liqueur
\$5.00 Per Drink

Call Brands

Tanqueray Gin, Smirnoff Vodka, Bacardi Light Rum, Captain Morgan's Rum,
Dewar's White Label Scotch, Canadian Club, Jim Beam, Seagram's 7,
Jack Daniels Black Label, Butter Shots Schnapps, Peachtree Schnapps, Amaretto Di Saronno, Kahlua
\$5.50 Per Drink

Premium Brands

Bombay Sapphire Gin, Absolute Vodka, Chivas Regal Scotch, Crown Royal,
Jamison's Irish Whiskey, Maker's Mark Bourbon
\$6.00 Per Drink

Domestic Bottled Beer

Coors Light, Miller Lite, Yuengling, Miller Genuine Draft
\$3.75 Per Drink

Imported & Premium Bottled Beer

Heinekin, Corona, Molson Golden, Amstel Light
\$4.75 Per Drink

Wine Selections

White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon
\$6.00 Per Drink

Premium Wines

Available upon request

BAR SERVICE

Bottled Water
\$2.00 Per Bottle

Soda
\$1.50 Per Drink

Bottled Beer

Domestic	\$3.75 Per Bottle
Premium/Imported	\$4.75 Per Bottle