# BANQUET MENUS

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### BEVERAGE
- Open Bars / Beer, Wine & Soda: 23
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OMELET STATION - $9
Chef Attended
Omelets made to order, with your choice of mushrooms, ham, cheese, diced onions, peppers, and other accompaniments
Chef’s Fee of $150 applies

THE MINUTEMAN - $23
Diced seasonal fruit
Steel cut oatmeal with raisins and brown sugar
Variety of cold cereals with milk
Scrambled eggs with chives
Hardwood smoked bacon
O’Brien breakfast potatoes
Chef’s daily breakfast pastries*
Variety of bagels with butter, cream cheese and jams
Assorted juices
Freshly brewed coffee, decaf and tea

THE STATESMAN - $26
Diced seasonal fruit
Steel cut oatmeal with raisins and brown sugar
Variety of cold cereals with milk
Scrambled eggs with chives
Hardwood smoked bacon
O’Brien breakfast potatoes
Cinnamon French toast, warm maple syrup
Assorted Greek yogurts
Chef’s daily breakfast pastries*
Variety of bagels with butter, cream cheese and jams
Assorted juices
Freshly brewed coffee, decaf and tea

*Chef’s daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

BUFFET ENHANCEMENTS
Priced per person. Minimum of 25 attendees required.

SMOKED SALMON PRESENTATION
Accompanied by bagels, cream cheese, sliced tomato, red onion, chopped hard-boiled egg, capers
$9 with buffet
$12 à la carte

HARD-BOILED EGGS - $18/dozen
One dozen, chilled
SERVED BREAKFAST
Priced per person. Small Group Fee of $75 applies for groups of 20 and under.

THE TRADITIONAL - $20
Scrambled eggs with chives
Hardwood smoked bacon
O’Brien breakfast potatoes
Chef’s daily breakfast pastries*
Orange juice
Freshly brewed coffee, decaf and tea

THE WILLIAMSBURG - $21
Scrambled eggs with chives
Cinnamon French toast, warm maple syrup
Hardwood smoked bacon
O’Brien breakfast potatoes
Chef’s daily breakfast pastries*
Orange juice
Freshly brewed coffee, decaf and tea

MARYLAND EGGS BENEDICT - $26
Maryland style crab cakes topped with scrambled eggs and Hollandaise
O’Brien breakfast potatoes
Hardwood smoked bacon
Freshly brewed coffee, decaf and tea

*Chef’s daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

SERVED BREAKFAST ENHANCEMENTS
Priced per person.

ADD TURKEY BACON OR TURKEY SAUSAGE - $2
BRUNCH
Priced per person. Minimum of 25 attendees required.

BRUNCH BUFFET - $35

BREAKFAST STATION
Scrambled eggs with chives
Hardwood smoked bacon
O’Brien breakfast potatoes
Sliced seasonal fruit
Chef’s daily breakfast pastries*
Assorted bagels with cream cheese, fruit preserves, honey and butter

SALAD STATION
Chilled Gulf shrimp, cheese-filled tortellini, remoulade dressing
Tossed quinoa salad, roasted vegetables, balsamic vinaigrette

ENTRÉES & SIDES
Chicken Marsala - boneless chicken breast sautéed with wild mushrooms, marsala demi-glace
Herbed Salmon - broiled, dill Hollandaise sauce
Au gratin potatoes
Chef’s choice of seasonal vegetable

DESSERT
Assortment of mini Viennese pastries

BEVERAGES
Assorted juices
Freshly brewed coffee, decaf and tea

*Chef’s daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

MIMOSA STATION - $12
Minimum of 25 attendees required.
Orange juice
Champagne
Fresh fruit garnishes

OMELET STATION - $9
Chef Attended
Omelets made to order, with your choice of mushrooms, ham, cheese, diced onions, peppers, and other accompaniments
Chef’s Fee of $150 applies

ADD TURKEY BACON
OR TURKEY SAUSAGE - $2

Desmond
Albany, New York
BREAKS - MORNING & AFTERNOON
Priced per person. All breaks are based on 1 and 1/2 hours of service.

MORNING BREAK - $15
Freshly baked fruit breads - Petite coffee cakes - Freshly brewed coffee, decaf and tea

THE CONTINENTAL - $17
Chef’s daily breakfast pastries*
Assorted juices - Freshly brewed coffee, decaf and tea
Choice of (2) of the following:
Assorted Greek yogurts - Diced seasonal fruit - Breakfast bars - Seasonal whole fruit

HEARTY CONTINENTAL - $21
Minimum of 10, maximum of 25 attendees required.
Chef’s daily breakfast pastries* - Hardwood smoked bacon - Scrambled eggs with chives
Assorted juices - Freshly brewed coffee, decaf and tea
Add turkey bacon or turkey sausage for an additional $2

THE NATURAL - $15
Assorted Greek yogurts - Assorted granola bars - Seasonal whole fruit
Bottled water - Freshly brewed coffee, decaf and tea

*Chef’s daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

THE INTERMISSION - $16
Bottled water - Assorted sodas - Freshly brewed coffee, decaf and tea
Choice of (1) of the following:
Premium cheese display with fruit - Brownies and cookies
Trio of hummus with pita chips - Individually bagged peanuts and popcorn
Apple cider, apple cider doughnuts and whole apples (seasonal option)

ADIRONDACK TRAIL - $10
Individually bagged trail mix - Infused water station, flavors vary

SWEET STREET - $17
Brownies and cookies - Assorted miniature candy bars
Assorted sodas - Freshly brewed coffee, decaf and tea

MAKE YOUR OWN YOGURT PARFAIT BAR - $16
Flavored Greek yogurts, fresh berries, granola
Bottled water - Freshly brewed coffee, decaf and tea

BALL PARK - $17
Mini hot dogs - Freshly popped popcorn - Individually bagged Cracker Jack
Assorted sodas - Freshly brewed coffee, decaf and tea
BREACKS - BEVERAGES
Priced per person, or as indicated. All breaks are based on 1 and 1/2 hours of service.

HOT COCOA BAR - $10
Assorted flavored hot cocoas: traditional, peanut butter, malted
Assorted toppings: whipped cream, salted whipped cream, mini M&Ms, crushed Oreos, crushed peppermints, mini marshmallows, Heath bar crunch, caramel sauce, fudge sauce

À LA CARTE BEVERAGE PACKAGES
Freshly brewed coffee, decaf and tea package - $7
Freshly brewed coffee, decaf, tea, bottled water and soda package - $10
Bottled water & soda package - $5
Infused water station, flavors vary - $2

ON CONSUMPTION BEVERAGES
Assorted sodas, bottled waters, seltzers
$4 each
Bottled sports drinks
$5 each

AM/PM BEVERAGE PACKAGE - $18
Based on (1) 2 hour service in the morning and (1) 2 hour service in the afternoon.
Freshly brewed coffee, decaf and tea - Infused water station, flavors vary
À LA CARTE ITEMS

Steel cut oatmeal with raisins, brown sugar and milk - $4

Bagels with cream cheese, fruit preserves, honey and butter - $40/dozen

Assorted Greek yogurts - $60/dozen

Whole seasonal fruit - $30/dozen

Hard-boiled eggs - $18/dozen

Assorted freshly baked cookies OR brownies - $29/dozen

ON CONSUMPTION ITEMS

Individually bagged pretzels, chips, roasted peanuts or honey roasted peanuts - $3 each

Novelty ice cream bars - $5 each

Ben & Jerry's ice cream bars - $6 each
LUNCH BUFFETS
Priced per person. Minimum of 25 attendees required.

COURTYARD BUFFET - $33
Desmond Salad Bar: mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings
Diced seasonal fruit
Soup du jour
Chef’s daily salad (varies)
Assorted sandwiches
Chef’s daily selection of two hot entrées, to include beef, pork, chicken or seafood (varies)
Chef’s daily pasta selection (varies)
Freshly baked rolls with butter
Desmond bread pudding with English custard
Chef’s dessert selections (varies)
Freshly brewed coffee, decaf and tea

UPGRADE TO A PRIVATE COURTYARD BUFFET - $150 Fee
Prepared and served exclusively for your group.

MEETING ROOM LUNCH BUFFET
Priced per person. Maximum of 25 attendees, served in your meeting room only.

WHEEL-IN LUNCH - $30
Assorted sandwiches and wraps
Chilled seasonal salad
Kettle chips - Pickles - Coleslaw
Brownies - Cookies
Soda - Freshly brewed coffee, decaf and tea

BOXED LUNCHES
Priced per person.

BOXED LUNCH - $27
Ham & Swiss cheese croissant roll - Turkey croissant roll - Grilled vegetable wrap
Served with individual portions of:
Coleslaw - Kettle chips - Whole fruit - Cookie
Choice of soda or bottled water
SERVED COLD LUNCHEONS
Priced per person. Small Group Fee of $75 applies for groups of 20 and under.

All cold luncheons include rolls, freshly brewed coffee, decaf and tea, and your choice of (1) dessert.

**Chicken Caesar Salad - $25**
Crisp romaine, grilled chicken breast, Parmesan cheese, croutons, traditional Caesar dressing

**Peppered Turkey Wrap - $25**
Thinly sliced peppered turkey breast, provolone cheese, cranberry mayonnaise in an herb tortilla, accompanied by penne pasta salad

**Apricot Chicken Salad Sandwich - $25**
Chicken salad with dried apricots, celery and pecans, New York cheddar cheese on ciabatta bread, accompanied by pasta salad

**Grilled Chicken Breast Salad - $27**
Mixed greens, chilled herb oil brushed chicken breast, spinach leek pastry triangle, marinated artichokes, oven roasted tomatoes, fire roasted peppers, balsamic vinaigrette

**Italian Antipasti Plate - $28**
Mixed greens, Italian sliced cold cuts, pepperoncini, grilled zucchini, yellow squash, eggplant, red peppers, accompanied by plum tomatoes, pesto vinaigrette, toasted orzo salad

**Niçoise Salad - $28**
Mixed greens, hard boiled egg, tomatoes, albacore salad, potato salad, olives, haricot verts, lemon mustard vinaigrette

DESSERTS - Choice of one

**Traditional Chocolate Layer Cake**
chocolate cake layered with chocolate mousse

**New York Style Cheesecake**
raspberry coulis

**Pear William Cake**
vanilla chiffon cake layered with pear Bavarian mousse and sliced pears

**Big Apple Pie**
cinnamon apple cider filling, granola crumb topping

**Flourless Chocolate Nut Torte (GF)**
hazelnut & almond cake, nutella glaze

**Lemon Cake**
layered with lemon mousse and Meyer lemon curd

**Salted Caramel Vanilla Crunch Cake**
caramel cake layered with salted caramel crunch and cream custard
## SERVED HOT LUNCHEONS

Priced per person. Small Group Fee of $75 applies for groups of 20 and under.

All hot luncheons include choice of (1) appetizer, Chef’s daily vegetable, rolls, freshly brewed coffee, decaf and tea, and your choice of (1) dessert.

### APPETIZERS - Choice of one

- **Soup du jour**
- **Tossed Garden Salad** - Mixed greens, tomatoes, croutons, honey mustard vinaigrette
- **Caesar Salad** - Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing

### ENTRÉES

- **Penne Mediterranean - $25**
  Penne pasta, seasonal garden vegetables, Kalamata olives, artichokes, roasted red peppers, herbed garlic olive oil

- **Roasted Vegetable Tortellini Primavera - $25**
  Cheese tortellini, zucchini, summer squash, root vegetables, asparagus, garlic cream sauce

- **Chicken Teriyaki - $26**
  Boneless grilled chicken breast, teriyaki marinade, saffron rice

- **Spanakopita Chicken - $27**
  Baked with spinach and feta, kataifi garnish, Mornay sauce, roasted red potatoes

- **Maple Dijon Salmon - $28**
  Oven roasted Atlantic salmon fillet brushed with maple syrup and Dijon mustard, caviar rice

- **Hoisin Glazed Salmon - $28**
  Served over Asian vegetable stir fry, lemongrass scented rice

- **Herb Roasted Grouper - $30**
  Baked Caribbean grouper, orange sherry beurre blanc, brown rice

- **Petite Sirloin Steak Focaccia Sandwich - $37**
  8oz NY sirloin steak, served open-faced with onion marmalade, potato wedges

### DESSERTS - Choice of one

- **Traditional Chocolate Layer Cake**
  Chocolate cake layered with chocolate mousse

- **New York Style Cheesecake**
  Raspberry coulis

- **Salted Caramel Vanilla Crunch Cake**
  Caramel cake layered with salted caramel crunch and cream custard

- **Big Apple Pie**
  Cinnamon apple cider filling, granola crumb topping

- **Flourless Chocolate Nut Torte (GF)**
  Hazelnut & almond cake, nutella glaze

- **Lemon Cake**
  Layered with lemon mousse and Meyer lemon curd
DINNER BUFFETS
Priced per person. Minimum of 25 attendees required.

COUNTRY PICNIC - $43

**SALADS**
Seasonal melon wedges and berries
Garden salad with assorted dressings
Old-fashioned potato salad
Coleslaw

**ENTRÉES**
Barbecued Chicken Breast
Bourbon-smoked Baby Back Ribs

**SIDES**
Bacon macaroni & cheese
Homestyle mashed potatoes
Cornbread
Buttermilk biscuits

**DESSERTS**
Desmond bread pudding with English custard
Chef’s selection of desserts

Freshly brewed coffee, decaf and tea

THE SHAKER - $47

**SOUP & SALADS**
Soup du jour
Sliced seasonal fruit
Garden salad with assorted dressings
Caesar salad

**FRESHLY BAKED ROLLS & BUTTER**

**ENTRÉES**
Dijon Chicken
brown velouté

Parmesan Crusted Salmon
red pepper beurre blanc

Sliced Sirloin au Poivre

Penne pasta with roasted vegetables,
pesto infused olive oil

**SIDES**
Au gratin potatoes
Chef’s choice of seasonal vegetable

**DESSERTS**
Desmond bread pudding with English custard
Chef’s selection of desserts

Freshly brewed coffee, decaf and tea
DINNER BUFFETS
Priced per person. Minimum of 25 attendees required.

THE TEN BROECK - $57
For groups of 50 and under, a Chef’s Fee of $150 applies.

SALADS
Caesar Salad
Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing

Desmond Signature Salad
Mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing

Roasted peppers layered with sliced mozzarella, balsamic glaze drizzle

FRESHLY BAKED ROLLS & BUTTER

SEAFOOD PRESENTATION
Iced Gulf shrimp with lemon wedges and cocktail sauce (3 pieces per person)
Clams Casino (1 piece per person)
Oysters Oreganata (1 piece per person)

ENTRÉES
Chicken Piccata
Sautéed dredged chicken breast, lemon beurre blanc, capers

Seafood Mediterranean
Gulf shrimp, Georges Bank scallops, Alaskan crab, kalamata olives, artichokes, baby leaf spinach, cheese-filled ravioli, sweet basil olive oil

SIDES
Au gratin potatoes
Chef’s choice of seasonal vegetable

CARVERY STATION
Chef Attended
Roasted Whole New York Sirloin of Beef, horseradish sauce
Butter-Basted Turkey, cranberry relish

DESSERTS
Desmond Bread Pudding with English custard
Chef’s selection of desserts

Freshly brewed coffee, decaf and tea
SERVED DINNERS
Priced per person. Small Group Fee of $75 applies for groups of 20 and under.

All served dinners include your choice of (1) appetizer, Chef’s daily vegetable, rolls, freshly brewed coffee, decaf and tea, and your choice of (1) dessert.

<table>
<thead>
<tr>
<th>APPETIZERS - Choice of one</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fruit Mélange</strong> - Sliced seasonal fruit, berry coulis</td>
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<tr>
<td><strong>Soup du jour</strong></td>
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<tr>
<td><strong>Antipasti Salad</strong> - Mixed greens, pepperdews, marinated olives, roasted peppers, petite fresh mozzarella, white balsamic vinaigrette</td>
</tr>
<tr>
<td><strong>Desmond Signature Salad</strong> - Mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing</td>
</tr>
<tr>
<td><strong>Caesar Salad</strong> - Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>UPGRADED APPETIZERS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Wild Mushroom Ravioli</strong> - $7</td>
</tr>
<tr>
<td>Braised fennel cream sauce, Parmesan croustade</td>
</tr>
<tr>
<td><strong>Scrimshaw New England Clam Chowder</strong> - $8</td>
</tr>
<tr>
<td>A rich and creamy Desmond specialty!</td>
</tr>
<tr>
<td><strong>Maryland Crab Cakes</strong> - $11</td>
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<tr>
<td>Served over roasted red pepper coulis</td>
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<tr>
<td><strong>Shrimp Cocktail</strong> - $12</td>
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<tr>
<td>Iced Jumbo Gulf shrimp with cocktail sauce (3 pieces per person)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>ENTRÉES - Chicken &amp; Seafood</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Française</strong> - $31</td>
</tr>
<tr>
<td>Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf</td>
</tr>
<tr>
<td><strong>Herb-rubbed Country Chicken</strong> - $35</td>
</tr>
<tr>
<td>Oven roasted half chicken, farm fresh herbs, sautéed red potatoes and leeks</td>
</tr>
<tr>
<td><strong>Chicken Normande</strong> - $35</td>
</tr>
<tr>
<td>Boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes</td>
</tr>
<tr>
<td><strong>Salmon Piccata</strong> - $38</td>
</tr>
<tr>
<td>Atlantic salmon fillet, lemon caper beurre blanc, saffron rice</td>
</tr>
<tr>
<td><strong>Mediterranean Roasted Halibut</strong> - $40</td>
</tr>
<tr>
<td>Herb rubbed and oven roasted, tomato relish, toasted orzo with red pepper and spinach</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>ENTRÉES - Vegetarian</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetable Provence</strong> - $31</td>
</tr>
<tr>
<td>Seasonal vegetables sautéed in herbs de Provence, marinated grilled tofu, brown rice</td>
</tr>
<tr>
<td><strong>Oven Roasted Vegetable Strudel</strong> - $31</td>
</tr>
<tr>
<td>Seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous</td>
</tr>
</tbody>
</table>
SERVED DINNERS
Priced per person. Small Group Fee of $75 applies for groups of 20 and under.

All served dinners include your choice of (1) appetizer, Chef’s daily vegetable, rolls, freshly brewed coffee, decaf and tea, and your choice of (1) dessert.

ENTRÉES - Beef

**Roasted New York Sirloin of Beef** - $41
Sliced sirloin, demi-glace, potato Provençale

**Braised Short Rib** - $41
Angus short rib, garlic homestyle mashed potatoes, demi-glace

**New York Strip Steak** - $46
Center cut, maître d’hotel butter, crispy onion garnish, roasted fingerling potatoes

**Filet Mignon** - $48
Center cut, tobacco onions, demi-glace, mushroom duxelle infused mashed potatoes

DUET PLATE ENTRÉES

Combine two entrées - $49
All duet plates include homestyle garlic mashed potatoes.

**Filet Mignon**
Center cut, tobacco onions

**New York Sirloin Steak**
Tobacco onions, maître d’hotel butter

**Braised Short Rib**
Demi-glace

**Grilled Herbed Chicken Breast**

DESSERTS - Choice of one

**Traditional Chocolate Layer Cake**
Chocolate cake layered with chocolate mousse

**New York Style Cheesecake**
Raspberry coulis

**Salted Caramel Vanilla Crunch Cake**
caramel cake layered with salted caramel crunch and cream custard

**Big Apple Pie**
cinnamon apple cider filling, granola crumb topping

**Flourless Chocolate Nut Torte (GF)**
hazelnut & almond cake, nutella glaze

**Lemon Cake**
layered with lemon mousse and Meyer lemon curd
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Arancini Balls</td>
<td>$3</td>
</tr>
<tr>
<td>Chicken Marsala Tartlets</td>
<td>$3</td>
</tr>
<tr>
<td>Cocktail Franks en Croûte</td>
<td>$3</td>
</tr>
<tr>
<td>Roasted Vegetable Tarts</td>
<td>$3</td>
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<tr>
<td>Spanakopita</td>
<td>$3</td>
</tr>
<tr>
<td>Vegetable Empanadas</td>
<td>$3</td>
</tr>
<tr>
<td>Cherry Tomato Stuffed with Sugar-rubbed Bacon &amp; Garlic Aioli</td>
<td>$3.50</td>
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<tr>
<td>Cucumber Goat Cheese Mousse Bite</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chicken Filets with Sweet &amp; Sour Sauce</td>
<td>$3.50</td>
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<tr>
<td>Chicken Quesadillas</td>
<td>$3.50</td>
</tr>
<tr>
<td>Crab Rangoons</td>
<td>$3.50</td>
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<tr>
<td>Teriyaki Chicken Skewer</td>
<td>$3.50</td>
</tr>
<tr>
<td>Bacon-Wrapped Chicken Skewer with Horseradish Sauce</td>
<td>$4</td>
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<tr>
<td>Bacon-Wrapped Scallops</td>
<td>$4</td>
</tr>
<tr>
<td>Clams on the Half Shell</td>
<td>$4</td>
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<tr>
<td>Oysters on the Half Shell</td>
<td>$4</td>
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<tr>
<td>Plum Tomato &amp; Ciligene Mozzarella Kabobs</td>
<td>$4</td>
</tr>
<tr>
<td>Southwest Steak Tortilla Crisps</td>
<td>$4</td>
</tr>
<tr>
<td>Assorted Sushi</td>
<td>$4.50</td>
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<tr>
<td>Chilled Tenderloin Croûstades</td>
<td>$4.50</td>
</tr>
<tr>
<td>Clams Casino</td>
<td>$4.50</td>
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<tr>
<td>Jumbo Iced Gulf Shrimp</td>
<td>$4.50</td>
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<tr>
<td>Oysters Rockefeller</td>
<td>$4.50</td>
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<tr>
<td>Petite Lamb Chops</td>
<td>$4.50</td>
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<tr>
<td>Prosciutto Canapés</td>
<td>$4.50</td>
</tr>
<tr>
<td>Smoked Salmon Canapés with Capers &amp; Onions</td>
<td>$4.50</td>
</tr>
<tr>
<td>Truffled Potato Pancakes with Duck Confit</td>
<td>$4.50</td>
</tr>
<tr>
<td>Waffle Fry topped with Maine Lobster Salad</td>
<td>$4.50</td>
</tr>
<tr>
<td>Bloody Mary Shrimp Shooters</td>
<td>$4.75</td>
</tr>
</tbody>
</table>
HORS D’OEUVRES PACKAGES
Priced per person. Small Group Fee of $75 applies for groups of 20 and under.

OPTION ONE - $31
Based on a 1 hour reception time, please ask your Event Manager for details

Crudité Presentation
Assortment of raw vegetables including cauliflower, broccoli, cherry tomatoes, celery sticks and carrot sticks with dill dip

Cheese Display
Variety of imported and domestic cheeses, assorted crackers

Five butler passed Hors d’oeuvres
- Bacon-wrapped scallops
- Cucumber goat cheese mousse bite
- Chilled tenderloin croûstades
- Chicken marsala tartlets
- Spanakopita

OPTION TWO - $39
Based on a 1 hour reception time, please ask your Event Manager for details

Artisan Cheese Display
Local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves

Charcuterie Presentation
Variety of local and imported sausages, cured meats, pâtés, mustards, jams, spreads and breads

Five butler passed Hors d’oeuvres
- Bloody Mary shrimp shooters
- Southwest steak tortilla crisps
- Plum tomato & ciligene mozzarella kabobs
- Spanakopita
- Bacon-wrapped scallops
CRUDITÉ PRESENTATION
$8 à la carte | $7 with hors d’oeuvres package
Assortment of raw vegetables including cauliflower, broccoli, cherry tomatoes, celery sticks and carrot sticks with dill dip

CHEESE DISPLAY
$10 à la carte
Variety of imported and domestic cheeses, assorted crackers

VEGETARIAN ANTIPASTI DISPLAY
$12 à la carte | $10 with hors d’oeuvres package
Trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone

MASHED POTATO PRESENTATION
$13 à la carte | $11 with hors d’oeuvres package
Mashed Yukon and sweet potatoes, bacon, sour cream, scallions, broccoli florets, cheddar cheese

PASTA PRESENTATION
$13 à la carte | $11 with hors d’oeuvres package
Upgrade to Chef Attended Station - Chef’s Fee of $150 applies
Includes choice of (2) pastas, (2) sauces and (2) add-ins:

Pasta
Mini penne - Cheese-filled tortellini - Bow-tie - Gemelli

Sauces
Marinara - Tomato vodka cream - Herbed olive oil - Alfredo - Pesto

Add-Ins
Sweet sausage - Grilled chicken - Pecorino Romano - Baby leaf spinach - Toasted pine nuts
Artichoke hearts - Roasted sweet peppers - Broccoli florets - Sweet peas - Sliced mushrooms
Herbed seasonal vegetables - Diced Virginia ham - Oven-dried tomatoes - Kalamata olives

ANTIPASTI DISPLAY
$14 à la carte | $12 with hors d’oeuvres package
Variety of local and imported sausages, Italian meats, trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone

ARTISAN CHEESE DISPLAY
$16 à la carte | $14 with hors d’oeuvres package
Local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves

CHARCUTERIE PRESENTATION
$16 à la carte | $14 with hors d’oeuvres package
Variety of local and imported sausages, cured meats, pâtés, mustards, jams, spreads and breads
CHEF ATTENDED STATIONS
Priced per person or as indicated. Small Group Fee of $75 applies for groups of 20 and under.

CHEF ATTENDED CARVERY STATION
All choices served with butter twist rolls and appropriate condiments. Each serves approximately 30. Chef’s Fee of $150 applies.

- **Butter-Basted Turkey Breast**
  $295 à la carte | $270 with hors d’oeuvres package

- **Honey-Glazed Baked Ham**
  $295 à la carte | $270 with hors d’oeuvres package

- **Barbecued or Peppered Pork Loin**
  $295 à la carte | $270 with hors d’oeuvres package

- **Roasted Whole New York Sirloin of Beef**
  $400 à la carte | $350 with hors d’oeuvres package

- **Simpson’s Famous Slow-Roasted Prime Rib**
  $400 à la carte | $350 with hors d’oeuvres package

DESSERT ENHANCEMENTS
Priced per person. Small Group Fee of $75 applies for groups of 20 and under.

- **ICE CREAM NOVELTY CART - $8**
  Assortment of childhood ice cream novelties: Nutty Buddys, ice cream sandwich bars, Chipwich, strawberry shortcake bars, eclair bars, vanilla almond bars, orange sherbet bars, Oreo sandwich bars

- **VIENNESE PRESENTATION - $15**
  Gourmet European-style miniature pastries
  Chocolate fondue with seasonal fruit and old-fashioned pound cake for dipping

- **CRÈME BRÛLÉE PRESENTATION - $14**
  Upgrade to Chef Attended Station - Chef’s Fee of $150 applies
  Assorted flavors of crème brûlée: traditional, chocolate, espresso, raspberry
STANDARD MEETING PACKAGE
Minimum of 10 attendees required.

**THE STANDARD - $59***

**CONTINENTAL BREAKFAST**
Chef’s daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns
- Assorted juices
- Freshly brewed coffee, decaf and tea

**MID-MORNING BREAK**
Freshly brewed coffee, decaf and tea

**WHEEL-IN LUNCH BUFFET**
*Served in your Meeting Room only*
- Assorted sandwiches and wraps
- Chilled seasonal salad
- Kettle chips - Pickles - Coleslaw
- Brownies - Cookies
- Soda - Freshly brewed coffee, decaf and tea

**AFTERNOON BREAK**
Freshly brewed coffee, decaf and tea
- Assorted sodas
- Bottled waters

*Service charge and sales tax apply.

*Meeting Room Rental fees may be applicable, please ask your Event Planner for more information.
THE PREMIUM - $64*

CONTINENTAL BREAKFAST
Chef’s daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns
- Assorted juices
- Freshly brewed coffee, decaf and tea

MID-MORNING BREAK
Make Your Own Yogurt Parfait Bar
- Flavored Greek yogurts, fresh berries, granola
- Freshly brewed coffee, decaf and tea

COURTYARD LUNCH BUFFET
- Desmond Salad Bar: mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings
- Diced seasonal fruit
- Soup du jour
- Chef’s daily salad (varies)
- Assorted sandwiches
- Chef’s daily selection of two hot entrées, to include beef, pork, chicken or seafood (varies)
- Chef’s daily pasta selection (varies)
- Freshly baked rolls with butter
- Desmond bread pudding with English custard
- Chef’s dessert selections (varies)
- Freshly brewed coffee, decaf and tea

AFTERNOON BREAK
Chef’s choice of snack (varies daily, one snack from the following)
- Individually bagged popcorn, pretzels and peanuts - Brownies and cookies
- Premium cheese display with sliced fruit
- Freshly brewed coffee, decaf and tea - Assorted sodas - Bottled waters

*Service charge and sales tax apply.
Meeting Room Rental fees may be applicable, please ask your Event Planner for more information.
ULTRA MEETING PACKAGE
Minimum of 25 attendees required.

THE ULTRA - $67*

THE MINUTEMAN
Diced seasonal fruit
Steel cut oatmeal with raisins and brown sugar
Variety of cold cereals with milk
Scrambled eggs with chives
Hardwood smoked bacon
O’Brien breakfast potatoes
Chef’s daily selection of breakfast pastries
Variety of bagels with butter, cream cheese and jams
Assorted juices - Freshly brewed coffee, decaf and tea

MID-MORNING BREAK
Chef’s daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns
Freshly brewed coffee, decaf and tea

COURTYARD LUNCH BUFFET
Desmond Salad Bar: mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings
Diced seasonal fruit
Soup du jour
Chef’s daily salad (varies)
Assorted sandwiches
Chef’s daily selection of two hot entrées, to include beef, pork, chicken or seafood (varies)
Chef’s daily pasta selection (varies)
Freshly baked rolls with butter
Desmond bread pudding with English custard
Chef’s dessert selections (varies)
Freshly brewed coffee, decaf and tea

AFTERNOON BREAK
Chef’s choice of snack (varies daily, one snack from the following)
Individually bagged popcorn, pretzels and peanuts - Brownies and cookies
Premium cheese display with sliced fruit
Freshly brewed coffee, decaf and tea - Assorted sodas - Bottled waters

*Service charge and sales tax apply.
Meeting Room Rental fees may be applicable, please ask your Event Planner for more information.
FULL DAY MEETING - $95

PACKAGE INCLUDES:
- Breakfast - Morning Break - Lunch - Afternoon Break
- Continuous All Day Beverage Service
- General Session Meeting Room
- Audio/Visual Equipment*

*A/V included for groups of 20+
Includes LCD Projector, Presenter’s Accessory Package, and Flipchart with markers

CONTINENTAL BREAKFAST
Chef’s daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns
- Diced seasonal fruit
- Assorted juices
- Freshly brewed coffee, decaf and tea

MID-MORNING BREAK
- Assorted granola bars, Greek yogurts and seasonal whole fruit
- Freshly brewed coffee, decaf and tea
- Assorted sodas and bottled waters

COURTYARD LUNCH BUFFET
Please ask your Event Planner for a detailed menu

AFTERNOON BREAK
- Assorted granola bars, Greek yogurts and seasonal whole fruit
- Chef’s choice of one hot hors d’oeuvre
- Chef’s choice of sweets (varies daily)
- Freshly brewed coffee, decaf and tea
- Assorted sodas and bottled waters
PREMIUM OPEN BAR
Absolut - New Amsterdam
Canadian Club - Jack Daniels - Dewars
Beefeater - Bombay
Bacardi Silver - Captain Morgan
Kahlua
Domestic & Premium Bottled Beers
Chardonnay - Pinot Grigio
Cabernet - Pinot Noir

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:
ONE HOUR - $20
EACH ADDITIONAL HOUR - $5

ULTRA PREMIUM OPEN BAR
Grey Goose - Ketel One
Johnny Walker Black - Makers Mark
Bombay Sapphire - Hendricks
Bacardi Silver - Mount Gay Rum
Patron Silver
Kahlua
Domestic & Premium Bottled Beers
Chardonnay - Pinot Grigio - Sauvignon Blanc
Cabernet - Pinot Noir - Malbec
Amaretto Disaronno - Grand Marnier - Baileys - Courvoisier - Sambuca - Chambord

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:
ONE HOUR - $25
EACH ADDITIONAL HOUR - $7

BEER, WINE & SODA PACKAGE
Domestic & Premium Bottled Beers
Chardonnay - Pinot Grigio
Cabernet - Pinot Noir
Assorted Sodas

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:
ONE HOUR - $17
EACH ADDITIONAL HOUR - $6
**BEVERAGE PACKAGES**

**CASH BAR**

*Priced per drink. Prices are inclusive of service charge and tax.*

- Premium Mixed Drinks - $8
- Ultra Premium Mixed Drinks - $12
- Domestic Beer - $6.50
- Premium Beer - $7.50
- House Wine - $9.50
- Soda - $4

**HOST SPONSORED BAR**

*All charges are billed to the group host and reflect the actual number of drinks served.*

- Premium Mixed Drinks - $7
- Ultra Premium Mixed Drinks - $10.75
- Domestic Beer - $5.75
- Premium Beer - $6.50
- House Wine - $7.25
- Soda - $3.25
- Champagne Toast - $7.50

**BAR FEE**

*A $125 bar fee applies to all cash and host sponsored bars.

**BEVERAGE ENHANCEMENTS**

*Priced per person. Based on 1 and 1/2 hours of service.*

**AFTER DINNER CORDIALS & COGNACS PACKAGE - $12**

Amaretto Disaronno - Grand Marnier - Baileys - Courvoisier VSOP - Sambuca - Kahlua
Chambord - Frangelico - Cointreau