



CROWNE PLAZA®

AN IHG® HOTEL

ALBANY – THE DESMOND HOTEL

## BREAKFAST

Breakfast Buffets	2
Served Breakfast	3
Brunch	4

## BREAKS

Morning & Afternoon	5
Beverage	6
A La Carte	7

## LUNCH

Lunch Buffets	8
Served Cold Luncheons	9
Served Hot Luncheons	10

## DINNER

Dinner Buffets	11
Served Dinners	13

## COCKTAIL RECEPTIONS

A La Carte Hors d'oeuvres	15
Hors d'oeuvres Packages	16
Displays & Presentations	17
Chef Attended Stations	18

## MEETING PACKAGES

Standard / Premium / Ultra	19
Full Day Meeting Package	22

## BEVERAGE

Open Bars / Beer, Wine & Soda	23
Cash Bar / Host Bar / Enhancements	24

# BREAKFAST BUFFETS

Priced per person. Minimum of 25 attendees required.

## THE BREAKFAST BUFFET - \$25

Diced seasonal fruit  
Steel cut oatmeal with raisins and brown sugar  
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 - \$28

Diced seasonal fruit  
Steel cut oatmeal with raisins and brown sugar  
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.

## OMELET STATION - \$10

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

## SMOKED SALMON PRESENTATION

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

## ADD TURKEY BACON OR TURKEY SAUSAGE - \$2.50

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 - \$21

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 - \$22

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 - \$27

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 - \$2.50

# BRUNCH

Priced per person. Minimum of 25 attendees required.

## BRUNCH BUFFET - \$37

### 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

## BRUNCH ENHANCEMENTS

Priced per person.

### MIMOSA STATION - \$13

Minimum of 25 attendees required.

Orange juice  
Champagne  
Fresh fruit garnishes

### OMELET STATION - \$10

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 - \$2.50

# 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 - \$19

Chef's daily breakfast pastries\*

Orange juice - Cranberry juice - 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 - \$23

*Minimum of 10, maximum of 25 attendees required.*

Chef's daily breakfast pastries\* - Hardwood smoked bacon - Scrambled eggs with chives

Orange juice - Cranberry juice - Freshly brewed coffee, decaf and tea

Add turkey bacon or turkey sausage for an additional \$2.50

## THE NATURAL - \$17

Assorted Greek yogurts - Assorted granola bars - Seasonal whole fruit

Infused water station, flavors vary - 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 - \$18

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 - \$12

Individually bagged trail mix - Assorted flavored seltzers

## SWEET STREET - \$18

Brownies and cookies - Assorted miniature candy bars

Assorted sodas - Freshly brewed coffee, decaf and tea

## MAKE YOUR OWN YOGURT PARFAIT BAR - \$17

Flavored Greek yogurts, fresh berries, granola

Bottled water - Freshly brewed coffee, decaf and tea

## BALL PARK - \$18

Mini hot dogs - Freshly popped popcorn - Individually bagged Cracker Jack

Assorted sodas - Freshly brewed coffee, decaf and tea

# BREAKS - BEVERAGES

Priced per person, or as indicated. All breaks are based on 1 and 1/2 hours of service.

## CHOCOLATE MOUSSE BAR - \$13

Assorted flavors: traditional, peanut butter

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 - \$7.50

Freshly brewed coffee, decaf, tea, bottled water and soda package - \$11

Bottled water & soda package - \$5

Infused water station, flavors vary - \$2

## ON CONSUMPTION BEVERAGES

Assorted sodas, bottled waters, seltzers, V8 juice  
\$4 each

Bottled sports drinks  
\$5 each

## AM/PM BEVERAGE PACKAGE - \$19

Based on (1) 2 hour service in the morning and (1) 2 hour service in the afternoon.

Freshly brewed coffee, decaf and tea - Assorted soda - Bottled water

# BREAKS - À LA CARTE

Priced per person, or as indicated. All breaks are based on 1 and 1/2 hours of service.

## À LA CARTE ITEMS

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

Bagels with cream cheese, fruit preserves, honey and butter - \$42/dozen

Assorted Greek yogurts - \$62/dozen

Whole seasonal fruit - \$30/dozen

Hard-boiled eggs - \$18/dozen

Assorted freshly baked cookies OR brownies - \$34/dozen

## ON CONSUMPTION ITEMS

Individually bagged pretzels, chips, roasted peanuts or honey roasted peanuts - \$3.50 each

Novelty ice cream bars - \$5 each

Premium ice cream bars - \$6 each

# LUNCH BUFFETS

Priced per person. Minimum of 25 attendees required.

## SANDWICH BUFFET - \$29

Soup du jour | Assorted sandwiches  
Pasta salad | Tossed salad | Half sour pickles  
Kettle potato chips | Cookies & brownies  
Soda | Freshly brewed coffee, decaf and tea

## A TASTE OF ITALY - \$32

Caesar salad | Vegetarian antipasto

Italian meat stuffed rosemary bread | Toasted garlic bread

Chicken parmesan  
Cheese tortellini, toasted sweet sausage, marinara  
Penne, broccoli rabe, roasted tomatoes  
Classic greens & beans

Desmond bread pudding with English custard  
Mini viennese | Petite cheesecakes  
Freshly brewed coffee, decaf and tea

## THE NEW ENGLANDER - \$32

Corn chowder | Desmond salad presentation  
Smoked turkey wild rice salad, dried cherries, walnuts,  
raspberry vinaigrette

Traditional meatloaf | Mashed potatoes  
Salmon fillet florentine  
Roasted, spiced butternut squash

Desmond bread pudding with English custard  
Mini viennese | Petite cheesecakes  
Freshly brewed coffee, decaf and tea

## A TASTE OF FRANCE - \$36

French onion soup  
Salad presentation: mesclun greens, crumbled goat cheese,  
olives, chopped bacon, croutons, watermelon radishes,  
shredded carrots, golden raisins, French dressing,  
champagne vinaigrette

Spinach & leek lattice pastry  
Chicken coq au vin | Beef tips marsala  
Scalloped potatoes | Broccoli veronique

Desmond bread pudding with English custard  
Mini viennese | Petite cheesecakes  
Freshly brewed coffee, decaf and tea

## BOXED LUNCHES

Priced per person.

### BOXED LUNCH - \$29

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.  
Higher price prevails for all if multiple entrees are selected.

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

## Caesar Salad - \$27

Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing, choice of grilled chicken or shrimp

## 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 Hero - \$28

Italian sliced deli meats, aged provolone, roasted peppers, mixed greens, zesty vinaigrette, grilled focaccia

## 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 Torte (GF)

rich chocolate torte, raspberry coulis

### Lemon Cake

layered with lemon mousse and Meyer lemon curd

# SERVED HOT LUNCHEONS

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.  
Higher price prevails for all if multiple entrees are selected.

*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 - \$31

Penne pasta, seasonal garden vegetables, Kalamata olives, artichokes, roasted red peppers, herbed garlic olive oil

### Roasted Vegetable Tortellini Primavera - \$31

Cheese tortellini, zucchini, summer squash, root vegetables, asparagus, garlic cream sauce

### Chicken Teriyaki - \$31

Boneless grilled chicken breast, teriyaki marinade, saffron rice

### Spanakopita Chicken - \$31

Baked with spinach and feta, kataifi garnish, Mornay sauce, roasted red potatoes

### Maple Dijon Salmon - \$31

Oven roasted Atlantic salmon fillet brushed with maple syrup and Dijon mustard, caviar rice

### Hoisin Glazed Salmon - \$31

Served over Asian vegetable stir fry, lemongrass scented rice

### Angus Sirloin Meatloaf - \$31

Perfectly baked and sliced, served with homestyle mashed potatoes, rosemary demi glace

## DESSERTS - Choice of one

### Traditional Chocolate Layer Cake

chocolate cake layered with chocolate mousse

### Big Apple Pie

cinnamon apple cider filling, granola crumb topping

### New York Style Cheesecake

raspberry coulis

### Flourless Chocolate Torte (GF)

rich chocolate torte, raspberry coulis

### Salted Caramel Vanilla Crunch Cake

caramel cake layered with salted caramel crunch  
and cream custard

### Lemon Cake

layered with lemon mousse and Meyer lemon curd

# DINNER BUFFETS

Priced per person. Minimum of 25 attendees required.

## COUNTRY PICNIC - \$47

### 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 - \$51

### 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 - \$63

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.  
Higher price prevails for all if multiple entrees are selected.

*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.*

## APPETIZERS - Choice of one

**Fruit Mélange** - Sliced seasonal fruit, berry coulis

**Soup du jour**

**Antipasti Salad** - Mixed greens, pepperdews, marinated olives, roasted peppers, petite fresh mozzarella, white balsamic vinaigrette

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

**Caesar Salad** - Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing

## UPGRADED APPETIZERS

**Wild Mushroom Ravioli** - \$9

Braised fennel cream sauce, Parmesan croustade

**Maryland Crab Cakes** - \$13

Served over roasted red pepper coulis

**New England Clam Chowder** - \$10

A rich and creamy Desmond specialty!

**Shrimp Cocktail** - \$14

Iced Jumbo Gulf shrimp with cocktail sauce  
(3 pieces per person)

## ENTRÉES - Chicken & Seafood

**Chicken Française** - \$40

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf

**Herb-rubbed Country Chicken** - \$40

Oven roasted half chicken, farm fresh herbs, sautéed red potatoes and leeks

**Chicken Normande** - \$40

Boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes

**Salmon Piccata** - \$46

Atlantic salmon fillet, lemon caper beurre blanc, saffron rice

**Mediterranean Roasted Halibut** - \$46

Herb rubbed and oven roasted, tomato relish, toasted orzo with red pepper and spinach

## ENTRÉES - Vegetarian

**Vegetable Provence** - \$40

Seasonal vegetables sautéed in herbs de Provence, marinated grilled tofu, brown rice

**Oven Roasted Vegetable Strudel** - \$40

Seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous

# SERVED DINNERS

Priced per person. Small Group Fee of \$75 applies for groups of 20 and under.  
Higher price prevails for all if multiple entrees are selected.

*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 - \$46

Sliced sirloin, demi-glace, potato Provençale

### Braised Short Rib - \$54

Angus short rib, garlic homestyle mashed potatoes, demi-glace

### New York Strip Steak - \$58

Center cut, maître d'hotel butter, crispy onion garnish, roasted fingerling potatoes

### Filet Mignon - \$58

Center cut, tobacco onions, demi-glace, mushroom duxelle infused mashed potatoes

## DUET PLATE ENTRÉES

Combine two entrées - \$65

All duet plates include homestyle garlic mashed potatoes.

### Filet Mignon

Center cut, tobacco onions

### Baked Stuffed Shrimp

Jumbo Gulf shrimp, Maryland style crab dressing

### New York Sirloin Steak

Tobacco onions, maître d'hotel butter

### Shrimp Scampi

Jumbo Gulf shrimp, garlic lemon butter

### Braised Short Rib

Demi-glace

### Atlantic Salmon Fillet

Pesto encrusted, lemon dill beurre blanc

### Grilled Herbed Chicken Breast

### Block Island Swordfish

Blood orange ancho chili butter

## DESSERTS - Choice of one

### Traditional Chocolate Layer Cake

chocolate cake layered with chocolate mousse

### Big Apple Pie

cinnamon apple cider filling, granola crumb topping

### New York Style Cheesecake

raspberry coulis

### Flourless Chocolate Torte (GF)

rich chocolate torte, raspberry coulis

### Salted Caramel Vanilla Crunch Cake

caramel cake layered with salted caramel crunch and cream custard

### Lemon Cake

layered with lemon mousse and Meyer lemon curd

# À LA CARTE HORS D'OEUVRES

Priced per piece. All sold in increments of 25.

**\$4.50**

Arancini Balls

Chicken Marsala Tartlets

Cocktail Franks en Croûte

Roasted Vegetable Tarts

Spanakopita

Vegetable Empañadas

**\$5.00**

Cherry Tomato Stuffed with  
Sugar-rubbed Bacon & Garlic Aioli

Cucumber Goat Cheese Mousse Bite

Chicken Filets with Sweet & Sour Sauce

Chicken Quesadillas

Crab Rangoons

Teriyaki Chicken Skewer

**\$5.50**

Bacon-Wrapped Chicken Skewer  
with Horseradish Sauce

Bacon-Wrapped Scallops

Clams on the Half Shell

Oysters on the Half Shell

Plum Tomato & Ciligene  
Mozzarella Kabobs

Southwest Steak Tortilla Crisps

**\$6.00**

Assorted Sushi

Chilled Tenderloin Croûstades

Clams Casino

Jumbo Iced Gulf Shrimp

Oysters Rockefeller

Petite Lamb Chops

Prosciutto Canapés

Smoked Salmon Canapés  
with Capers & Onions

Truffled Potato Pancakes  
with Duck Confit

Waffle Fry topped with  
Maine Lobster Salad

**\$6.25**

Bloody Mary Shrimp Shooters

# HORS D'OEUVRES PACKAGES

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

## OPTION ONE - \$36

*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 - \$44

*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

# DISPLAYS & PRESENTATIONS

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

## CRUDITÉ PRESENTATION

\$9 à la carte

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

## CHEESE DISPLAY

\$11 à la carte

Variety of imported and domestic cheeses, assorted crackers

## VEGETARIAN ANTIPASTI DISPLAY

\$13 à la carte

Trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone

## MASHED POTATO PRESENTATION

\$14 à la carte

Mashed Yukon and sweet potatoes, bacon, sour cream, scallions, broccoli florets, cheddar cheese

## PASTA PRESENTATION

\$14 à la carte

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

\$15 à la carte

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

\$17 à la carte

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

## CHARCUTERIE PRESENTATION

\$17 à la carte

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

Honey-Glazed Baked Ham

\$295 à la carte

Barbecued or Peppered Pork Loin

\$295 à la carte

Roasted Whole New York Sirloin of Beef

\$400 à la carte

Our Famous Slow-Roasted Prime Rib

\$400 à la carte

# 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, éclair bars, vanilla almond bars, orange sherbet bars, Oreo sandwich bars

## VIENNESE PRESENTATION - \$16

Gourmet European-style miniature pastries  
Chocolate fondue with seasonal fruit and old-fashioned pound cake for dipping

## CRÈME BRÛLÉE PRESENTATION - \$15

*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 - \$62\*

### 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

Orange juice - Cranberry juice  
Freshly brewed coffee, decaf and tea

### MID-MORNING BREAK

Freshly brewed coffee, decaf and tea

### SANDWICH BUFFET

Soup du jour | Assorted sandwiches  
Pasta salad | Tossed salad | Half sour pickles  
Kettle potato chips | Cookies & brownies  
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.*

*Set Up Fee applies, please ask your Event Planner for more information.*

*Meeting Room Rental and A/V not included.*

# PREMIUM MEETING PACKAGE

Minimum of 10 attendees required.

## THE PREMIUM - \$67\*

### 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

Orange juice - Cranberry juice

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

### LUNCH BUFFET

*Your choice of The New Englander or A Taste of Italy*

### 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.*

*Set Up Fee applies, please ask your Event Planner for more information.*

*Meeting Room Rental and A/V not included.*

# ULTRA MEETING PACKAGE

Minimum of 25 attendees required.

## THE ULTRA - \$71\*

### THE BREAKFAST BUFFET

Diced seasonal fruit  
Steel cut oatmeal with raisins and brown sugar  
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

### LUNCH BUFFET

*Your choice of The New Englander or A Taste of Italy*

### 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.*

*Set Up Fee applies, please ask your Event Planner for more information.*

*Meeting Room Rental and A/V not included.*

# FULL DAY MEETING PACKAGE

Priced per person. Service charge is included, sales tax applies.

## FULL DAY MEETING - \$103\*

### PACKAGE INCLUDES:

Breakfast - Morning Break - Lunch - Afternoon Break  
Continuous All Day Beverage Service  
General Session Meeting Room

### 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  
Orange juice - Cranberry juice  
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

### LUNCH BUFFET

*Your choice of The New Englander or A Taste of Italy*

### 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

*\*Sales tax applies. A/V not included.*

# BEVERAGE PACKAGES

Priced per person.

## PREMIUM OPEN BAR\*

VODKA: Tito's Handmade  
TEQUILA: Corazón Tequila Blanco  
GIN: Bombay | Tanqueray  
RUM: Cruzan Aged Light Rum  
BOURBON: Four Roses  
WHISKEY: Bushmills  
SCOTCH: Dewar's

LIQUEURS & CORDIALS: Kahlúa  
Domestic & Premium Bottled Beers  
WHITE WINES: Chardonnay | Pinot Grigio  
RED WINES: Cabernet | Pinot Noir

*\*Brands are subject to change without notice*

*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 - \$21  
EACH ADDITIONAL HOUR - \$6

## ULTRA PREMIUM OPEN BAR\*

VODKA: Ketel One | Tito's Handmade  
TEQUILA: Patron Silver  
GIN: Bombay Sapphire | Hendrick's  
RUM: Appleton Estate Signature Blend | Captain Morgan's Spiced  
BOURBON: Maker's Mark  
WHISKEY: Jack Daniel's  
SCOTCH: Johnnie Walker Black  
Domestic & Premium Bottled Beers

WHITE WINES: Chardonnay | Pinot Grigio | Sauvignon Blanc  
RED WINES: Cabernet | Pinot Noir | Malbec

*\*Brands are subject to change without notice*

*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 - \$27  
EACH ADDITIONAL HOUR - \$8

## BEER, WINE & SODA PACKAGE

Domestic & Premium Bottled Beers  
WHITE WINES: Chardonnay - Pinot Grigio  
RED WINES: 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 - \$18  
EACH ADDITIONAL HOUR - \$6

# BEVERAGE PACKAGES

## CASH BAR

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

- Premium Mixed Drinks - \$9
- Ultra Premium Mixed Drinks - \$12
- Domestic Beer - \$7
- Premium Beer - \$8
- 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 - \$8
- Ultra Premium Mixed Drinks - \$11
- Domestic Beer - \$6.50
- Premium Beer - \$7.50
- House Wine - \$8
- Soda - \$3.50
- 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 - \$13

Amaretto Disaronno | Cointreau | Baileys | Courvoisier | Kahlúa | Chambord