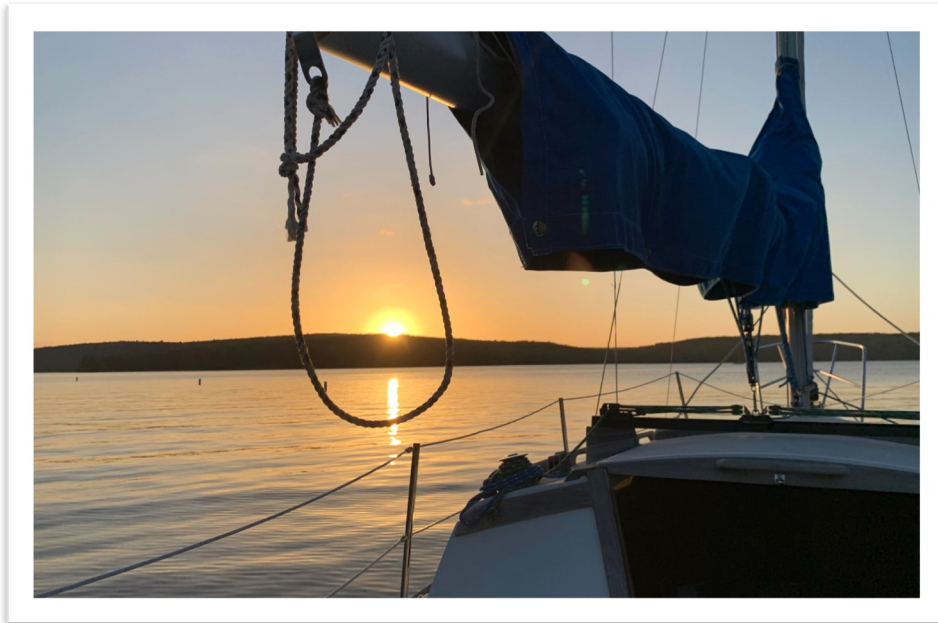




The Waterfront

• AT •

SILVER BIRCHES



Banquet Package 2021



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

205 Route 507 | Hawley, PA 18428
570.226.4388 | SilverBirchesResortPA.com





OUR BANQUET PACKAGE INCLUDES

All Prices Listed Include Sales Tax & All Service Charges

- An Indoor and/or Outdoor Cocktail Area Overlooking the Lake
- Flexible Start Times
- All Packages Include Coffee, Tea, Iced Tea & Soda
- Ivory or White Table Linen with a Wide Range of Napkin Colors Available
- Centerpieces on Guest Tables
- Banquet Manager to Oversee the Entire Event

OTHER CONSIDERATIONS

To make your event even more special and your guests more comfortable we have other services you may want to consider.

Accommodations:

Rooms at our resort may be arranged during the “off Season;” September through Mid-June. Our resort staff will be happy to assist you in information on availability and rates.

Restaurant Services:

Our restaurant offers a private dining room that accommodates up to 30 people with special menus. We will be happy to go over menus and availability for rehearsal dinners, business meetings, family gatherings, bridal or baby showers, etc.

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GENERAL INFORMATION & POLICIES

- Menu prices include sales tax and service charge.
- Menu selections are priced on a minimum of 50 guests unless otherwise noted.
- Banquet room capacity as follows: 250 person capacity without dance floor; 200 person capacity with dance floor
- All packages quoted include 6% Pennsylvania sales tax and service charges and are subject to a 3-5% increase per year.
- Gratuity is at your discretion.
- We require a **\$1000 deposit and signed contract** within 10 days of booking your event.
- Final payment is required **10 days prior to the event by certified check or cash—no personal checks**. A 3% processing fee will be added for credit cards used for final payment.
- A payment schedule will be included in your contract as well.
- A credit card must be provided in advance for any additional charges or damages that occur. Please note, the person signing the contract will be responsible for any damage to the premises caused by any guest.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, seating chart) must be made at least 10 days in advance). The final number of guests with the EXACT entrée choice count is required 10 days prior to the function. The client is responsible for paying for the minimum number of guaranteed guests 10 days in advance, and also for any additional guests served above this minimum. We will be prepared to serve 2% over the final count ordered.
- If utilizing any of our in-house AV equipment, please make sure to arrive at least 24 hours in advance to test your device, connectors, and functionality.
- Any items provided by you or any outside vendors must be removed immediately after the event.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the banquet facility prior to, during, or following the function.
- Please let us know as soon as possible if you are hiring any other outside vendors for coordination purposes. All vendors must supply us with a COI. Use of some vendors may include an upcharge.
- We reserve the right to regulate the volume of music.
- **All food and beverage items must be prepared and presented by Settlers Hospitality.** No outside alcohol or food are permitted, including cakes and favors.
- Alcoholic beverages may not be removed from the premises and are permitted in The Waterfront, tented deck, and patio only. No outside alcohol is permitted. We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort. We do not serve shots.
- The Waterfront at Silver Birches is a non-smoking property. Please only smoke in designated smoking areas.
- Our experience prohibits us from allowing sparklers, non-biodegradable confetti, and Chinese lanterns.
- All special arrangements are subject to approval.
- To keep things organized and to make your event the best it can be, we ask that only the event organizer contact the event planner throughout the planning process.





BREAKFAST & BRUNCH

Continental Breakfast Buffet | \$11.50 Per Person

(Minimum 50 Guests)

Assorted Danishes & Muffins | Apple Streusel Cake

Bagels with Butter & Cream Cheese

A Selection of Jams & Jellies

Fresh Seasonal Fruit

Chilled Juices | Fresh Brewed Coffee, Decaffeinated Coffee, Tea

The Waterfront Breakfast Buffet | \$18.95 Per Person

(Minimum 50 Guests)

Assorted Chilled Juices

Fruit & Yogurt Parfait

Cheesy Grits

Toasted English Muffins | Bagels

Assorted Danishes

A Selection of Jams & Jellies

Butter & Cream Cheese

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Scrambled Eggs

Home Fried Potatoes

Waffles

Crisp Bacon

Buttermilk Biscuits and Farmhouse Sausage

The Waterfront Brunch | \$29.95 Per Person

(Minimum 50 People)

Includes everything in the Breakfast Buffet above plus:

Caesar Salad

Pasta Salad | Apple Sauce

Italian Meatballs

Stuffed Shells | Pan Seared Salmon

Herb Crusted Pan Seared Chicken Breast

Carving Station: Smoked Applewood Honey Ham

Upgrade: Omelet Station | \$6 Per Person*

* All Attended Stations have a \$150 attendant fee per station

Chopped Ham | Bacon | Onions | Peppers | Tomatoes

Sliced Mushrooms | Spinach | Cheddar-Jack Cheese

* Egg beaters available upon request





LUNCHEON PACKAGES

IF COUNT IS BELOW REQUIRED MINIMUM, BUFFETS WILL BE MODIFIED

BUFFET PACKAGES

THE CLASSIC BUFFET | \$19.95 PER PERSON

(Minimum 50 People)

Caesar Salad | Quinoa Mac Salad | Farmer's Market Slaw
German Potato Salad | Kettle Chips

Freshly Prepared Old Fashioned Italian and Turkey Hoagies on House Made Italian Bread

Assorted Cookies and Brownies

Add Ice Cream Sundae Bar for \$1.50 per person

IT'S A WRAP BUFFET | \$19.95 PER PERSON

(Minimum 50 People)

Caesar Salad | Sesame Soba Noodle Salad | Farmer's Market Slaw

Bacon and Bleu Potato Salad | Freshly Prepared Assorted Wraps and Sandwiches

(Select 3 Sandwiches or Wraps | Descriptions available on Page 7 & 8)

Assorted Cookies and Brownies

Add Ice Cream Sundae Bar for \$1.50 pp

THE SALAD BUFFET | \$21.95 PER PERSON

(Minimum 50 People)

Fattoush Salad | Caesar Salad

House Made Rolls

Grilled Chicken Strips

Sesame Soba Noodle Salad | Farmer's Market Slaw

Bacon & Bleu Potato Salad | Broccoli Salad

Tuna & Chicken Salad Stuffed Tomatoes

Assorted Cookies and Brownies

Add Ice Cream Sundae Bar for \$1.50 pp

THE WATERFRONT LUNCHEON BUFFET | \$24.95 PER PERSON

(Minimum 50 People)

Fattoush Salad | Farmer's Market Slaw | Bacon & Bleu Potato Salad

Quinoa Mac Salad | House Made Rolls

Choose Three For Group:

Bratwurst & Sauerkraut | Baked Ziti | Sausage & Peppers

Catalan Meatballs & Spanish Rice | Penne Primavera | Steak or Chicken Kabobs

Pulled Pork | Giardino Manicotti | Soft Shell Taco Station | Black Angus Sliders

Vegetable Quiche | Crab Mac Au Gratin | House Special Lo Mein

Black Forest Chocolate Cake for Dessert





LUNCHEON PACKAGES

ENTRÉE SELECTIONS

(PLEASE SELECT ONE)

SALAD

Caesar | Field of Greens

OR

SOUP

Fire Roasted Tomato Bisque | Berlin Potato
French Onion | Escarole & Bean

Select Both a Soup & Salad for an Additional \$3 Per Person

HOT LUNCHEON ENTREES | \$24.95 PER PERSON

(CHOOSE 2 FOR YOUR GROUP)

3rd Choice Available Add \$2 Per Person

If Served Family Style Add \$1 Per Person Extra

Baked Lasagna

Everyone's Traditional Favorite Dish Served Over Arugula with a Roasted Garlic Cream Sauce & Toasted Garlic Bread.

Beef Enchiladas

Cajun Dusted Ground Beef, Monterey Jack Cheese, Roasted Corn & Black Bean Stuffed Enchiladas. Topped with Queso Cresco and Fresh Cilantro. Served over Spanish Rice.

Surf & Turf Kabobs

Tandoori Dry Rubbed Beef, Shrimp & Vegetable Kabobs. Served over Couscous.

Grilled Sausage & Pita

Grilled Sliced Italian Sausage, Grilled Red Onions & Roasted Marinated Bell Peppers Served with Toasted Pita Bread and Tzatziki Sauce. Served with Cajun Dusted Roasted Red Potatoes.

Stuffed Peppers

Broccolini, Sundried Tomatoes, Kalamata Olives & Mozzarella Stuffed Bell Peppers. Topped with Toasted Bread Crumbs. Served with Linguini Tossed in a Fresh Herb Pesto.

Sesame Stir Fry

Wok Fried Chicken & Shrimp Stir Fry with Pad Thai Noodles, Sautéed Cabbage, Green Onions, Sprouts & Water Chestnuts. Tossed in a Sweet & Spicy Stir Fry Sauce.

Fish & Chips

Beer Battered Fried Haddock Filets, Spicy Tarragon Tartar Sauce & Homemade Coleslaw.

Roast Turkey

Slow Cooked Oven Roasted Turkey Covered with Pan Giblet Gravy. Served with a Thyme Maple & Raisin Bread Stuffing and All the Trimmings.

Grilled Tilapia Tacos

Tequila Marinated, Smoke Sea Salt Dusted, Grilled Tilapia Filet Medallions. Served with a Grilled Vegetable Relish, Chipotle Sour Cream & Mini Flour Tortilla.

NY Style Cheesecake for Dessert





LUNCHEON PACKAGES

LITE LUNCH SELECTIONS

(PLEASE SELECT ONE)

Salad

Caesar | Field of Greens

OR

Soup

Fire Roasted Tomato Bisque | Berlin Potato
French Onion | Chicken, Escarole & Bean

SANDWICH/WRAP/SALAD ENTREES | \$21.95 PER PERSON

(CHOOSE 2 FOR YOUR GROUP)

3rd Choice Available Add \$2 Per Person

Caesars Chicken Griller

Grilled Chicken, Romano Cheese, Basil Pesto, Romaine Lettuce, Roma Tomatoes & House Made Caesar Dressing. Served on a Toasted Ciabatta Roll.

Big Bird

Thick Cut Smoked Turkey Layered on a Croissant with Coleslaw, Cranberry Mayo, Arugula and Swiss Cheese.

The Italian

Capicola, Salami, Pepperoni, Marinated Roasted Red Peppers, Smoked Provolone, Mixed Greens, Tomato & Red Onion. Served on a House Made Italian Hoagie Roll with Balsamic Glaze & Roasted Garlic Mayo.

The Top Shelf Turkey

Thick Cut Rosemary Brined Turkey Breast Served on a House Made Italian Hoagie Roll with Baby Spinach, Sliced Tomatoes, Applewood Smoked Bacon & Gouda Cheese.

Salmon BLT

Broiled Salmon, Baby Spinach, Applewood Smoked Bacon & Roma Tomatoes. Served on Ciabatta Bread with Capers & House Mayo.

The Robust Roast Beef

Shaved Top Round, Danish Onions, Horseradish Mayonnaise & Cheddar Cheese Stacked High on a Toasted Kaiser Roll.

Caprese

Grilled Portobello Mushrooms, Fresh Mozzarella, Fried Polenta, Sliced Tomatoes & Fresh Basil Served on Focaccia Bread with a Balsamic Glaze & Basil Pesto.

Tuna Salad Wrap

Shredded Albacore Tuna Salad with Chopped Celery, Hard Boiled Egg & Red Onions
Wrapped in a Flour Tortilla.

Chicken Salad Wrap

Fresh Rosemary Dusted Grilled Chicken Salad, Wrapped in a Flour Tortilla with Fresh Arugula & Cherry Tomatoes.



CONTINUED ON NEXT PAGE



LUNCHEON PACKAGES CONTINUED

The Cuban

Brown Sugar Brined Pork Loin Sliced Thin, Wrapped in a Roasted Garlic Tortilla with Butter Pickles, Yellow Mustard and Swiss Cheese.

Brie Bomber

Sliced Pears, Baby Spinach, Grilled Chicken & Brie Cheese, Wrapped in a Flour Tortilla.

Poppy Seed Gorgonzola

Arugula & Spinach Topped with Applewood Smoked Bacon, Pears & Gorgonzola Cheese, with a Dollop of Maple Poppy Seed Vinaigrette.

Field Green Salad

Tear Drop Tomatoes, Red Onions, Candied Walnuts, Shredded Gouda and a Raspberry Champagne Vinaigrette.

Fattoush

Fresh Greens, Kalamata Olives, Cherry Tomatoes, Red Onions, Cucumbers, Fried Pita & Feta Cheese Tossed in Our Greek Dressing.

Caesar

Fresh Romaine, Locatelli Cheese and Our Homemade Caesar Dressing.

Betty Salad

Baby Spinach, Arugula, Bean Sprouts & Hard Boiled Egg, Drizzled with Classic Betty's Dressing.

Moroccan

Mixed Greens Served with a Mint & Saffron Couscous. Topped with Toasted Turnips, Garbanzo Beans and Chopped Cucumbers, Drizzled with a Honey Sumac Vinaigrette.

Black Forest Chocolate Cake for Dessert





BAR PACKAGES

OPEN BAR

With Popular Brands of Liquor, Wine & Draught Beer

First Hour: \$16 Per Person

Each Additional Hour: \$6 Per Person

ASSORTED DRAUGHT BEER

Budweiser | Bud Light | Shock Top Belgian Wheat | Goose Island IPA

PREMIUM BRANDS OF LIQUOR INCLUDES

Tito's | Stolichnaya | New Amsterdam | Tanqueray | Gordon's | Jack Daniels
Jim Beam | Seagrams | Windsor | Dewar's | Montezuma
Captain Morgan | Don Q | RumHaven

PREMIUM BRANDS OF WINE

A Selection of Red and White

UPGRADE TO TOP SHELF

Top Shelf Liquors Add \$5 Per Person

Top Shelf Liquors & Cordials Add \$8 Per Person

TOP SHELF BRANDS OF LIQUOR

Grey Goose | Ketel One | Bombay Sapphire | Myers | Chivas Regal | Johnnie Walker Black
Jameson | Crown Royal | Makers Mark | Cuervo Gold | Patron Silver

CORDIALS

B&B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream | Southern Comfort
Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria Chambord

CRAFT BEER

See Page 10

SINGLE MALT SCOTCH

See Page 10

OPEN BAR WITH BEER AND WINE

First Hour | \$13 Per Person **Each Additional Hour** | \$5 Per Person

TAB BAR

You Will Be Charged for Drinks Consumed Plus 18% Gratuity | Minimum Spend of \$300

CASH BAR

Your Guests Will Pay for Their Own Drinks Individually | Minimum Spend of \$300





OPEN BAR UPGRADES

CRAFT BEER SELECTION*

STANDARD

SELECT TWO FOR AN ADDITIONAL \$5 PER PERSON

Ballast Point Grunion, Blue Moon Belgian White, Great Lakes Edmund Fitzgerald, Lagunitas IPA,
Magic Hat #9, New Belgium Fat Tire, Sam Adams Boston Lager, Sam Adams IPA,
Shiner Bock, Stegmaier IPA, Victory Prima Pils, Yards IPA

PREMIUM

SELECT TWO FOR AN ADDITIONAL \$8 PER PERSON

Ballast Point Sculpin, Crispin Hard Cider, Dogfish Head 60 Minute, Fullers London Pride,
Ithaca Flower Power, Neshaminy Creek Churchville Lager, Ommegang Witte,
Rusty Rail Wolfking Stout, Victory Golden Monkey, Weyerbacher Merry Monks

PA PROUD

SELECT TWO FOR AN ADDITIONAL \$6 PER PERSON

Nimble Hill Cluster Fuggle, Nimble Hill Midnight Fuggle, Stegmaier IPA,
Susquehanna Brewing Company Hop Five IPA, Troeg's Troegenator, Troeg's Solid Sender,
Victory Prima Pils, Victory Hopdevil IPA, Victory Prima Pils, Wyndridge Farms Hard Cider,
Yards Brawler, Yards Washington's Porter

SINGLE MALT SCOTCH SELECTION*

SELECT TWO FOR AN ADDITIONAL \$10 PER PERSON - SERVED FOR ONE HOUR

Glenmorangie "The Original" 10 yr | Balvenie Double Wood 12 yr | Glenfiddich 12 yr
Glenlivet | Macallan 12 yr | Laphroaig 10 yr

*CUSTOMIZED OPTIONS AVAILABLE UPON REQUEST. OFFERINGS DEPENDENT UPON AVAILABILITY





HORS D'OEUVRE PACKAGES & SPECIAL TOUCHES

Prices Are For One Hour of Hors d' Oeuvres When Accompanying an Entrée or Buffet Package

Antipasto Display | \$6.50 Per Person

Chef's Choice of a Beautiful Array of Aged Cheeses, Cured Italian Meats, Grilled & Roasted Vegetables & Marinated Olives. Served with Assorted Crostinis & Focaccia Bread

Bruschetta Station | \$4 Per Person

Olive Oil Crusted Focaccia & Flatbreads | Fresh Grated Locatelli Cheese
Traditional Tomato, Onion & Garlic in Italian Seasoned Olive Oil
Olive Tapenade | White Bean Garlic Hummus | Fresh Herb Basil Pesto | Red Pepper Pesto

It's A Fiesta! | \$7 Per Person

Queso Fresco, Avocado & Black Bean Terrine. Served with Fresh Fried Tortilla Chips & Homemade Salsa & Guacamole. Accompanied with Assorted Empanadas

Crudités & Cheese Display | \$6 Per Person

Fresh Vegetable Display with Crudités Dips, an Assortment of Cheese, Crackers & Specialty Mustards
Add Fruit | \$2.50 Per Person

Fried Nosh Bar | \$6 Per Person

Everyone's Fried Favorites Served with Cheese Sauce, Gravy and Aioli Varieties.

Chocolate Fondue & Strawberries | \$5 Per Person

Mouthwatering Chocolate Fondue Served with Fresh Strawberries for Dipping

Mirror of Sliced Smoked Salmon

\$130 | Serves Approximately 50 People

Oysters On The Half Shell

Market Price | 100 Fresh Oysters of Your Choice

Shrimp Cocktail Display

\$190 Per Bowl of 100 | Recommended 1 Bowl Per 50 Guests

Smoked Gouda Dip

\$55 | Serves 50 Guests

Baked Brie | \$95 Per Wheel

Brie Served En Crute with Assorted Jam and Crackers

Bavarian Pretzel Station | \$6 Per Person

An Abundance of Freshly Baked Soft Pretzels. Served with Specialty Mustards & Dips

Creamy Tomato & Herb Dip | \$2.50 Per Person

Served with Artisan Bread, Crostini, Focaccia & Flatbread Crackers

Double Cream Brie & Gouda Fondue | \$2.50 Per Person

Served with Artisan Bread, Crostini, Focaccia & Flatbread Crackers

Fruit Display | \$4 Per Person

Waterfront Slider Station | \$7 Per Person

Grilled Black Angus Beef Sliders Complemented with:
House Baked Slider Rolls | Cheese | Aioli Varieties | Fresh Greens | Fried Kettle Chips



CONTINUED ON NEXT PAGE



HORS D'OEUVRE PACKAGES & SPECIAL TOUCHES CONTINUED

BUTLER STYLE HOR D'OEUVRES

Passed During Cocktail Hour | Minimum 3 Choices

\$5 Per Person for Each Item Selected

- Cocktail Franks | Honey Apricot Salmon Skewers
- Steamed Asian Pork Dumplings | Petite Chicken Cordon Bleu Bites
- Chicken Bourbon Bacon Bites | Fresh Crudit  Shooters
- Spinach and Pepita Mushroom Duxelles with Balsamic Glaze
- Mini Reuben Melts | Fried Ricotta Caprese
- Seared Beef Tenderloin Crostini with Horseradish Aioli
- Smoked Salmon Mousse | Traditional Italian Meatballs | Green Bean Fries
- Chicken Salad Toasts | Bleu Cheese Stuffed Figs
- Buffalo Brussel Sprouts | Prosciutto Wrapped Dates
- Petite Crab Cakes | Scallops Wrapped in Bacon | Mediterranean Shrimp Skewers
- French Onion Beef Sliders | Mushroom Caps with Crab Imperial
- Smoked Salmon on Garlic Crostini | Beet & Goat Cheese Bites
- Blackened Swordfish Tostado | Asparagus Wrapped in Filo | Ricotta & Butternut Squash Puffs
- Baked Crab & Artichoke on Garlic Crostini | Chicken & Waffle Cones
- Bloody Mary Shrimp Shooters | Mini Cheesesteaks

\$8 Per Person for Each Item Selected

- Lamb Lollipops | Roast Duck Buns | Tid Bit Tuna and Melon Skewers
- Lobster & Crab Spring Rolls | Oyster and Pork Meatballs



WATERFRONT RAW BAR

Let Our Chef Create a Personalized Raw Bar for You & Your Guests.
~ Prices Will Be Based On Market Price ~

ICE CARVING

\$500 | Custom Designed Ice Carving by Sculpted Ice Works





PLATED ENTRÉE SELECTIONS

\$34.99 PER PERSON

All Entrées Include Choice of Salad & One Dessert (See Dessert Page 20)
Home Baked Bread, Chef's Choice of Starch & Vegetable, Coffee, Tea, Iced Tea and Soda are Also Included

FIRST COURSE

PLEASE SELECT ONE

CRISP CAESAR SALAD

Crisp Romaine Lettuce, Shredded Parmesan and Herbed Croutons Tossed with our Caesar Dressing

GREEK SALAD

Mixed Greens Topped with Kalamata Olives, Bell Peppers, Red Onion, Cucumber, Drizzled with a Rosemary Honey Vinaigrette Dressing

CLASSIC FIELD OF GREENS

Mixed Greens, Tear Drop Tomatoes, Cucumbers, Red Onion, Basil Vinaigrette

ENTRÉE COURSE

PLEASE SELECT TWO

Chicken Entrees (GF)

Sauteed Leek and Parsnip | Roasted Tomato and Lemon
Roasted Apple and Caramelized Onion | Root Beer Glazed

Roast Turkey

Oven Roasted Turkey Served with Farmhouse Stuffing and Cranberry Sauce

Ratatouille Risotto (GF)

Creamy Risotto Topped with Roasted Eggplant, Tomato and Zucchini

Mushroom Polenta Bowl (GF)

Wild Mushroom Variety, Truffle Marinade, Pan-Fried.
Served with Heirloom Carrots Over Creamy Polenta.

Petite Pork Osso Bucco (GF)

Slow Braised Petite Pork Osso Bucco in a Pan Gravy

CONTINUED ON NEXT PAGE





ENTRÉE SELECTIONS CONTINUED

Mahi Mahi (GF)

Mahi Mahi Topped with a Grilled Pineapple and Red Onion Salsa

Swordfish (GF)

Pan Seared Swordfish, Peach and Roasted Pepper Chutney

Red Snapper (GF)

Red Snapper with a Carrot Slaw & Salsa Verde Topping

Apricot Ginger Salmon (GF)

Salmon Sauced in an Apricot Ginger Glaze with Pea Shoot Salad

Flank Steak (GF)

Marinated Flank Steak Seared to Medium Rare & Sliced Thin. Complemented with Cabernet Demi-Glace. Served with Chef's Starch and Vegetable

Herb Encrusted Beef Medallions (GF)

Tender Herb Encrusted Sliced Tenderloin of Beef Topped with a Madeira Mushroom Sauce

Prime Rib (GF)

14oz. Dry Rubbed Slow Roasted Prime Rib.
Served with Sweet Potato Mash & Caramelized Fennel Au Jus

(GF) Indicates Gluten Free





COCKTAIL PARTY BUFFET

\$35.95 Per Person | Minimum 50 Guests
(If count is below required minimum, buffet will be modified)

COCKTAIL HOUR STATION

Vegetable Crudité Display with Fresh Fruit

SALAD STATION

All Included: Crisp Caesar Salad | Garden Salad | Greek Salad | Mediterranean Quinoa Salad

HOT STATION

CHOOSE TWO ENTREES FROM ANY SEASON!

SPRING

CHICKEN

Sweet Pea Cucumber & Mint Slaw (GF) | Spring Green Emulsion (GF)

PORK

Michigan Cherry Demi Glace (GF) | Honey Rosemary Glazed (GF)

FISH

Roasted Tomato and Lemon Swordfish (GF) | Pesto Verde Red Snapper (GF)

BAKED PENNE

Ricotta Sundried Tomato & Roasted Garlic Baked Penne Sauced in a Parmesan Cream Sauce

SUMMER

CHICKEN

Red Pepper Roja Salsa (GF) | Summer Tomato Cucumber Berry Salsa (GF)

PORK

Cilantro Pesto Pork Loin (GF) | Petite Osso Bucco (GF)

FISH

Red Chimichurri Swordfish (GF) | Seared Mahi Mahi (GF)

VEGETABLE PANEER MASALA

Curry Roasted Eggplant, Cauliflower and Vegetable Medley Served Over Rice in a Sweet & Savory
Tikka Masala Sauce (GF)

CONTINUED ON NEXT PAGE...





COCKTAIL PARTY BUFFET CONTINUED...

AUTUMN

CHICKEN

Roasted Apple and Caramelized Onion (GF) | Sweet Potato Hash (GF)

PORK

Maple Glazed (GF) | Roasted Fig & Rosemary Petite Osso Bucco (GF)

BEEF

Beef Sauerbraten Topped with Spiced Red Cabbage and Ginger Snap Gravy (GF)

FISH

Curry Butternut Squash Salmon (GF) | Crunchy Peanut Red Snapper (GF)

SAVE YOUR LIFE VEGETARIAN RISOTTO

Creamy Cauliflower Risotto Topped with Butternut Squash, Kale, Wild Mushrooms,
& Goat Cheese Crumbles (GF)

WINTER

CHICKEN

Parsnip & Leek (GF) | Root Beer Glazed (GF)

PORK

Oven Roasted Pork Loin with Apple Hash (GF) | Hearty Braised Leek Petite Osso Bucco

FISH

Apricot and Lemon Glazed Swordfish (GF) | Sweet Soy & Ginger Glazed Salmon (GF)

BEEF

Slow Braised Beef Short Rib Over Roasted Root Vegetable Hash (GF)

ADDITIONAL: CARVING STATION

Chef Attended \$150 Service Charge

Roast Turkey | \$5 Per Person

Prime Rib | \$8.50 Per Person

Pork Loin | \$5 Per Person

Roast Beef Tenderloin | \$8.50 Per Person

Smoked Applewood Honey Ham | \$5 Per Person

Marinated Flank Steak | \$8.50 Per Person

Top Round of Beef | \$5 Per Person

Root Beer Glazed Skirt Steak | \$8.50 Per Person

London Broil | \$6.50 Per Person

Cranberry Bourbon NY Strip | \$8.50 Per Person

Porcini and Garlic Rubbed Filet of Beef | \$8.50 Per Person





PASTA SAUTE STATION

PLEASE CHOOSE THREE

LINGUINI FRA DIABLO

Linguine Pasta Simmered in a Spicy Tomato Seafood Sauce

CHAMPIGNON & TRUFFLE LINGUINI

Linguini Pasta Tossed in a Parmesan Truffle Sauce with Wild Mushrooms, Spinach, Capers and Prosciutto

VEGETABLE STIR FRY

Udon Noodles Tossed in a Ginger Soy Sauce with Fresh Vegetables and Sesame

SUNDAY SAUCE

Classic Tomato Sauce Simmered with Linguine, Italian Sausage and Homemade Meatballs

FETTUCCINI ALFREDO

Everyone's Favorite Classic

LINGUINI PESTO

Linguini Tossed in Garden Pesto with Sundried Tomatoes and Kalamata Olives

PENNE PRIMAVERA

Penne Tossed in a Parmesan Cream Sauce with Roasted Zucchini and Baby Spinach

PENNE VODKA

Tomato Vodka Blush Sauce with Shaved Prosciutto

TORTELLINI CAPRESE | \$1 Per Person Additional

Tortellini Pasta Simmered in a Sundried Tomato Cream Sauce. Tossed with Fresh Mozzarella and Asparagus

LOBSTER GNOCCHETTI | \$4 Per Person Additional

Potato Gnocchi Simmered in a Rich Tarragon Cream Sauce with Lobster Meat and Baby Spinach

ALSO INCLUDES

Home Baked Breads & Rolls
Coffee, Tea, Iced Tea & Soda

DESSERT

Plated Dessert of Your Choice (See Page 20)





SHORELINE BUFFET

\$39.95 Per Person | Minimum 50 Guests
(If Count is Below Required Minimum, Buffet Will Be Modified)

SALAD STATION

(ALL INCLUDED)

Crisp Caesar Salad (GF)
Pasta Salad
Greek Salad (GF)
Mediterranean Quinoa (GF)

HOT SELECTIONS

(ALL INCLUDED)

Pan Seared Chicken Breast with Salsa Verde (GF)
Braised Beef Short Rib with Pan Gravy (GF)
Penne Primavera
Brown Sugar and Dijon Glazed Herb Roasted Pork Loin (GF)
Seasonal Starch & Vegetable Du Jour (GF)

ALSO INCLUDES

Home Baked Breads & Rolls
Coffee, Tea, Iced Tea & Soda

DESSERT

Plated Dessert of Your Choice—(See Page 20)

ADDITIONAL: CARVING STATION

Chef Attended \$150 Service Charge

Roast Turkey \$5 Per Person	Prime Rib \$8.50 Per Person
Pork Loin \$5 Per Person	Roast Beef Tenderloin \$8.50 Per Person
Smoked Applewood Honey Ham \$5 Per Person	Marinated Flank Steak \$8.50 Per Person
Top Round of Beef \$5 Per Person	Root Beer Glazed Skirt Steak \$8.50 Per Person
London Broil \$6.50 Per Person	Cranberry Bourbon NY Strip \$8.50 Per Person
Porcini and Garlic Rubbed Filet of Beef \$8.50 Per Person	





THE WATERFRONT BUFFET

\$44.95 Per Person | Minimum 50 Guests
(If Count is Below Required Minimum, Buffet Will Be Modified)

SALAD STATION

(ALL INCLUDED)

Crisp Caesar Salad (GF)
Pasta Salad
Greek Salad (GF)
Mediterranean Quinoa (GF)

HOT SELECTIONS

(ALL INCLUDED)

Roasted Apple and Caramelized Onion Chicken (GF)
Brown Sugar and Dijon Glazed Herb Roasted Pork Loin (GF)
Penne Parmesan Bake with Herb Breadcrumbs
Ratatouille Risotto (GF)
Roasted Tomato and Lemon Seared Salmon (GF)
Braised Beef Short Rib with Pan Gravy (GF)
Seasonal Starch & Vegetable Du Jour (GF)

ALSO INCLUDES

Home Baked Breads & Rolls
Coffee, Tea, Iced Tea & Soda

DESSERT

Plated Dessert of Your Choice (See Page 20)

ADDITIONAL: CARVING STATION

Chef Attended \$150 Service Charge

Roast Turkey \$5 Per Person	Prime Rib \$8.50 Per Person
Pork Loin \$5 Per Person	Roast Beef Tenderloin \$8.50 Per Person
Smoked Applewood Honey Ham \$5 Per Person	Marinated Flank Steak \$8.50 Per Person
Top Round of Beef \$5 Per Person	Root Beer Glazed Skirt Steak \$8.50 Per Person
London Broil \$6.50 Per Person	Cranberry Bourbon NY Strip \$8.50 Per Person
Porcini and Garlic Rubbed Filet of Beef \$8.50 Per Person	





DESSERTS

YOUR CHOICE OF ONE FOR THE GROUP

New York Style Cheesecake

Classic NY Style Cheesecake Topped with Strawberries & Whipped Cream

Chocolate Cake

Moist Chocolate Cake with a Savory Chocolate Icing

Mousse Pie

Chocolate Mousse Pie Stacker Layered with Caramel

Mixed Berry Pie

Cocoon Coffeehouse & Bakery's Homemade Mixed Berry Pie

Strawberry Shortcake

Moist Vanilla Bundt Cake Topped with Fresh Strawberries, Strawberry Sauce & Fresh Whipped Cream

Chocolate & Peanut Butter Tart

Chocolate and Peanut Butter Tart Served with Vanilla Ice Cream

DESSERT SPECIALTIES

Chocolate Fondue Station | \$6 Per Person

Mouthwatering Chocolate Fondue Served with Fresh Strawberries, Pretzels, Marshmallows & Graham Crackers for Dipping

Dessert Display or Tray | \$6 Per Person

Assorted Mini Desserts Created by Our Pastry Chef
Your Choice of a Tray on Each of Your Guest Tables or a Dessert Display

Brownie & Cookie Tray | \$3.50 Per Person

Homemade Brownies, Chocolate Chip Cookies and Peanut Butter Cookies

