

Beverage Packages and Pricing

Punch and Soda Bar

4 Hour Package @ \$11.00 per Person

Non-Alcoholic Toast (Ginger Ale)
Alcohol Free Sparling Wine Toast (Add \$1.00 per Person)
Unlimited Fruit Punch station, Fountain Soda and Beverages

Limited Bar

4 Hour Package @ \$15.00 per Person

Champagne Toast, Bottled Beers, Current Red & White Wine by the glass(Chardonnay, Riesling, White Zinfandel, Merlot, Cabernet Sauvignon) Bar Fountain Soda & Beverages.

Open House Bar

4 Hour Package @ \$20.00 per Person

Champagne Toast, Current Bottled Beers, Current Red & White Wine by the glass (Chardonnay, Riesling, White Zinfandel, Merlot, Cabernet Sauvignon) Well Brand Alcohols & Mixers (Vodka, Gin, Blended Whiskey, Scotch, Rum, Bourbon, Tequila) Bar Fountain Soda & Beverages. Add Bottled Beer for \$1.00 per person

Open Premium Bar

4 Hour Package @25.00 per Person

Champagne Toast, Current Bottled Beers, Current Red & White Wine by the glass (Chardonnay, Riesling, White Zinfandel, Merlot, Cabernet Sauvignon) Premium Brand Alcohols & Mixers (Seagrams 7, VO, Canadian Club, Smirnoff, Tanqueray, Dewers, Absolut, Jim Bean, Bacardi, Bombay, Jack Daniels, Non Alcoholic Beer, etc.) Fountain Soda & Beverages

Open Super Premium Bar

4 Hour Package @ \$30.00 per Person

Includes All items on Premium Bar Plan and all current in stock Super Premium brands (Vox, Kettle One, Grey Goose Glenlivet, Bombay Sapphire, Hennessy, Crown Royal, etc. and varied in-stock selection of domestic and craft beers)

Additional Hour Pricing

Punch & Soda Bar.....Add \$1.00 pp
Limited Bar.....Add \$2.50 pp
Open House Bar.....Add \$3.00 pp
Open Premium Bar.....Add \$4.00. pp
Open Super Premium Bar.....Add \$4.00 pp

Included in with all packages- Coffee Station Including, Hot Tea, Decaf & Regular Coffee with flavored coffee syrups

All brands/types listed are typical examples of our in-house stock. Any specific brand requests not carried in our regular inventory will result in price increase to be quoted at current market pricing at time of booking. Shots are not included on package prices.

All Pricing is Subject to NYS Sales Tax and 18% Gratuity

Hors D'oeuvres Selections

Buffet Platters

Assorted Cheese, Crackers, and Pepperoni.....	\$95.00
Fresh Vegetable Tray with Ranch Dip.....	\$75.00
Vegetable, Cheese and Pepperoni Combination Platter with Ranch Dip (serves 30-50).....	\$150.00
Assorted Cut Fresh Fruit Bowl Display.....	\$85.00
Peel and Eat Shrimp (200 Pieces).....	\$160.00
Peeled Large Shrimp (150 Pieces).....	\$180.00
Peeled Jumbo Shrimp (120 Pieces).....	\$235.00
Veranda Lump Crab Dip with gourmet Cracker Assortment.....	\$95.00
Spinach and Cheese Mini Quiches.....	\$90.00
Spinach and Artichoke Dip with Mini Garlic Toasts.....	\$80.00
Crab Dip with Mini Garlic Toasts.....	\$95.00

Displayed or Butler Served Selections

Priced 50 per Tray Unless Noted

Bacon Wrapped Water Chestnuts.....	\$90.00
Bacon Wrapped Scallops.....	\$110.00
Bacon Wrapped Shrimp.....	\$100.00
Crab Rangoon in Crispy Ginger Wontons.....	\$85.00
Italian or Swedish Meatballs (60 per Tray).....	\$70.00
Smoked Cocktail Franks (150 per. Tray).....	\$60.00
Blended Crab, Shrimp, and Scallop Stuffed Mushrooms.....	\$100.00
Cheese or Sausage Stuffed Mushrooms.....	\$80.00
Buffalo Style Chicken Wings.....	\$65.00
Yeppi's Fried Chicken Croquets with Barbeque sauce.....	\$65.00
Spanakopita with Herbed Aioli for Dipping.....	\$75.00
Bruschetta Napoli with Mozzarella, Sundried Tomato and Basil.....	\$55.00
Chinese Dumplings with Dipping Sauce.....	\$80.00
Vegetable Spring Rolls.....	\$65.00
Petite Lump Crab Cakes.....	\$200.00
Battered Scallops with Cocktail Sauce.....	\$65.00
Chocolate Dipped Bavarian Cream Puffs.....	\$85.00
Chocolate Dipped Strawberries.....	\$80.00
Lobster Wontons.....	\$95.00

Want an all-inclusive plan? We can customize and price per person and eliminate the guesswork!

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Traditional Buffet Entrees

Two Choices...\$23.95 Three Choices...\$26.95 Four Choices...\$28.95

Includes Tossed Salad with warm bread and butter served at table along with
Chef choice of an appropriate starches and vegetables with all Entrees'

Chicken Marsala (red wine sauce with mushrooms)
Chicken Piccata (white butter cream sauce with capers)
Chicken Cacciatore
Grilled Breast of Lightly Coated Chicken with a Lemon & White Wine Sauce & Fresh Herbs
Chicken Tarragon in a Light Bechamel White Sauce
Tuscan Chicken with a Blended Coating of Lemon, White Wine, Rosemary and Thyme
Mediterranean Chicken with Olives and Artichoke Hearts
Lemon Baked Haddock
Three Cheese Tortellini in Alfredo Sauce
Wild Mushroom and Sun-Dried Tomato Penne in a Light Herb Cream
Ziti Provencal with Tomato, Mushrooms and Artichokes
Penne Pasta in Vodka Sauce with Mushrooms and Chicken
Teriyaki Beef and Shrimp on a Bed of Rice

Premium Buffet Entrees

Two Choices...\$25.95 Three Choices...\$28.95 Four Choices...\$29.95

Includes Tossed Salad with warm bread and butter served at table along with
Chef choice of an appropriate starches and vegetables with all Entrees'

Shrimp and Broccoli Penne in a Light Basil Cream Sauce
Sliced Filet Mignon with a Mushroom Bordelaise Sauce
Seafood Fra Diavolo with Scallops, Mussels and Shrimp
Sliced Roasted Virginia Ham with Honey Citrus Glaze
Baked Sliced Ham with Maple Citrus Glaze
Sliced Roast Loin of Boneless Pork with a creamy southern Style Au Jus
Mixed Seafood Alfredo with Pasta
Seafood Lasagna
Broiled Filet of Salmon with a Maple Ginger Glaze
Prime Rib of Beef, Roasted Medium Rare (Add \$3.00 per person)
Chef Carved Filet Mignon Au Jus (Add \$3.00 per person)
Chef Carved Roasted NY Strip Loin (Add \$1.00 per person)
Chef Carved Slow Roasted Beef Steamship (events with 75 quests or more)

Combination Entrees

1 Traditional + 1 Premium...\$24.95
2 Traditional + 1 Premium...\$25.95 2 Premium + 1 Traditional...\$26.95

Also Included:

Coffee Station Including, Hot Tea, Decaf & Regular Coffee with Flavored Syrups Classic and Dessert Selection (Custom
Dessert Menus are Market Priced) \$4.00 per person

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Traditional Plated Dinner Entrees

Two Choices...\$23.95 Three Choices...\$26.95 Four Choices...\$28.95

Includes Tossed Salad with warm bread and butter served at table along with
Chef choice of an appropriate starches and vegetables with all Entrees'

Grilled Breast of Chicken with a Lemon & White Wine
and Fresh Herb Sauce
Grilled or Blackened Breast of Marinated Chicken
Sliced Chicken & Portabella Mushroom Chardonnay
Over Angel Hair
Mediterranean Chicken with Olives and Artichoke
Hearts
Sliced Slow Roasted Beef Sirloin with Mushroom
Bordelaise
Teriyaki Beef and Shrimp with Peppers and
Mushrooms on a Bed of Rice
Shrimp and Chicken Marinara over Pasta
Baked Sliced Ham with a Maple Citrus Glaze
Sliced Roast Loin of Boneless Pork with a Creamy
Southern Style Au Jus

Tricolor Three Cheese Tortellini in Alfredo Sauce
Wild Mushroom and Sun-Dried Tomato Penne in a
Light Herb Cream
Fettuccini Provençal with Tomato, Mushrooms and
Artichokes
Shrimp and Broccoli Penne in a Light Basil Cream
Penne Pasta in Vodka Sauce with Mushrooms and
Chicken
Broiled Filet of Salmon Plain or with a Maple Ginger
Glaze
Grilled Ahi Tuna Steak
Shrimp Scampi Over Angel Hair
Veal Marsala on a Bed of Angel Hair Pasta

Premium Plated Dinner Entrees

Two Choices...\$29.95 Three Choices...\$31.95 Four Choices...\$33.95

Includes Tossed Salad with warm bread and butter served at table along with
Chef choice of an appropriate starches and vegetables with all Entrees'

12 Oz. Prime Rib of Beef Au Jus Roasted (Add \$3.00)
10 Oz. Ounce Filet Mignon (Add \$3.00)
16 Oz. NY Strip Sirloin (Add \$1.00)
Broiled Lamb Loin Chops
Sliced Slow Roasted Angus Tenderloin with
Mushroom Bordelaise
Seafood Fra Diavolo with Mussels, Scallops & Shrimp
Crab Crowned Filet of Salmon with a Maple Ginger
Glaze
Lobster Ravioli with Vodka Sauce
Crab Stuffed Flounder

Super Premium Plated Dinner Entrees

\$45.00

Giant Gulf Shrimp Scampi Over Rice
Crab Stuffed Broiled Lobster Tail
Shrimp and Sliced Lobster Tail in Vodka-Cognac
Cream Sauce Over Angel Hair
Custom Surf and Turf Classic or Creative:
Choose One Meat: Filet Mignon, Prime Rib Au Jus or

Also Included:

Coffee Station Including, Hot Tea, Decaf & Regular Coffee with Flavored Syrups Classic and Dessert Selection (Custom Dessert
Menus are Market Priced) \$4.00 per person

New York Strip
Choose One Seafood: Broiled Lobster Tail, Shrimp
Scampi, Broiled Salmon, Grilled Swordfish

Combination Entrees

1 Traditional + 1 Premium...\$28.95

2 Traditional + 1 Premium...\$30.95

2 Premium + 1 Traditional...\$32.95

Duel Entrée

Portions of two different entrees on each plate.

2 Traditional.....\$24.95

2 Premiums.....\$31.95

1 Premium & 1 Traditional.....\$27.95

Also Included:

Coffee Station Including, Hot Tea, Decaf & Regular
Coffee with flavored coffee syrups

Classic Dessert Selection (Custom Dessert Menus
are Market Priced) \$3.00 per person

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