



BREAKFAST

CONTINENTAL BREAKFAST \$20 PER PERSON

Juice

Freshly-Brewed Coffee & Tea

Freshly Sliced Fruit

Chef's Choice of Breakfast Breads or Muffins

Homemade Granola & Yogurt

Assorted Cereals

PLATED BREAKFAST \$27 PER PERSON

Smokehouse Menu of the Day

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



BREAKFAST

BREAKFAST BUFFET \$30 PER PERSON

All breakfast buffets include:

Juice

Freshly-Brewed Coffee & Tea

Freshly Sliced Fruit

Roasted Red Potatoes

Homemade Granola & Yogurt

Assorted Cereals

Scrambled Eggs with Chives and Cheese

Choice of One Protein

Applewood Smoked Bacon

Turkey Bacon

Sausage Links

Canadian Bacon (\$3 additional cost)

Choice of One

Pancakes

Waffles

French Toast

*Buffets require a minimum of 15 guests or more

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



BRUNCH BUFFET

BUFFET \$54 PER PERSON

Includes various breakfast juices, coffees, tea, and assorted specialty baked goods.

Choice of Two:

Seasonal Sliced Fruit

Seasonal Fruit Skewers with Honey

Almond Yogurt

Granola & Assorted Low-Fat Yogurts with Assorted Berries

Assorted Cereals with Various Dried Fruits & Nuts (Whole & 2%
Milk Provided)

Norwegian Platter with Assorted Mini Bagels &

Accompaniments

Choice of One:

Scrambled Eggs with Parsley & Tarragon

Scrambled Eggs with Smoked Ham & Herbs

Classic Eggs Benedict with Canadian Bacon & Hollandaise

Fried Egg & Country Ham Sandwich with Herb Gravy

*Buffets require a minimum of 15 guests or more

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



BRUNCH BUFFET

BRUNCH BUFFET CONTINUED

Choice of Two:

Applewood Smoked Bacon

Turkey Bacon

Country Sausage Links

Country Sausage Patties

Canadian Bacon

Turkey Sausage

Country Ham

Choice of Two:

Red Potatoes Roasted with Sea Salt & Herbs

Three Pepper & Potato Hash

Roasted Red Bliss Potatoes

Cheddar Cheese Grits

Pancakes

French Toast

*Buffets require a minimum of 15 guests or more

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BRUNCH BUFFET
BRUNCH BUFFET CONTINUED

Choice of Two:

Braised Short Rib of Beef

Chipotle Cheddar Grits, Gremolata

Chicken Roulade

Sundried Tomato, Fontina, Basil, Arugula Risotto

Atlantic Salmon

Heirloom Tomato, Warm Mango-Lime Salsa

New York Strip

Horseradish Whipped Yukon Potatoes

Cheese Ravioli

Alfredo Sauce, Wild Mushrooms

Pork Loins

Sweet Potato Gratin, Fried Brussel Sprouts

*Buffets require a minimum of 15 guests or more

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BRUNCH BUFFET

BRUNCH BUFFET CONTINUED

ENHANCEMENTS (Each selection is an additional \$7 per person)

Seasonal Quiche with Wild Leeks

Mushrooms, Wisconsin Cheddar and Roasted Tomato Compote

Egg White Frittata with Fingerling Potatoes, Spanish Onion,

Roasted Red Pepper & Manchego Cheese

Mini Breakfast Wraps with Chorizo, Egg, Scallions & Manchego

Cheese in Flour Tortilla with Chipotle Sour Cream

Smoked Salmon on Mini Bagels with Chive Cream Cheese

*Buffets require a minimum of 15 guests or more

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BREAKS

All breaks include freshly-brewed coffee, hot tea, assorted soft drinks, and bottled water. Food for (1) one-hour.
Beverage for (4) four-hours

AM BREAK \$22 PER PERSON

CHOICE OF THREE ITEMS:

Sliced Fruit & Berries
Whole Fruit
Granola Bars
Biscotti
Granola & Assorted Yogurts
Assorted Breakfast Pastries

PM BREAK \$22 PER PERSON

CHOICE OF THREE ITEMS

Assorted Tea Sandwiches
Chocolate Covered Pretzels
Cheese Display
Vegetable Crudite with Ranch
Hummus & Pita Chips
Assorted Cookies & Brownies

BEVERAGE SERVICE ONLY \$10 PER PERSON

For (4) four-hours of service

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



LUNCH

SANDWICH BAR \$30 PER PERSON

Freshly Sliced Fruit & Berries

Organic Mixed Greens with Assorted Dressings

Balsamic, Ranch, and Lemon Dressings

Choice of Potato Salad

Celery, Onion, Parsley, Mustard Dressing

or

Pasta Salad

Broccoli, Red Pepper, Onion, Balsamic Vinaigrette

Sliced Deli Meats & Cheeses

Turkey, Roast Beef & Ham

Swiss, Provolone & Cheddar

Grilled Vegetables

Portabella Mushrooms, Peppers, Asparagus, and Zucchini

Choice of Chicken Salad or Tuna Salad

Appropriate Condiments

Mustard, Mayonnaise, Lettuce, Tomato, Onion

Assorted Breads & Rolls

Potato Chips

Assorted Cookies & Brownies

Non-Alcoholic Beverage Station

Assorted Sodas, Iced Tea, Coffee, Hot Tea

*Buffets require a minimum of 15 guests or more

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LUNCH

SOUP, SALAD & SANDWICH BUFFET \$35 PER PERSON

Freshly Sliced Fruit & Berries

Choice of One Salad

Traditional Caesar Salad or Organic Mixed Green Salad

Choice of One Soup

New England Clam Chowder

Chili

Minestrone

Roasted Tomato

Potato Leek

Seasonal Option

Choice of Two Sandwiches on Premium House-Baked Bread

Tuna Salad

Celery, Onion, Chive, Mustard Dressing

Chicken Salad

Compressed Apple, Cranberry, Walnuts, Apple Cider

Vinaigrette

Grilled Chicken

Artisan Greens, Tomato, Mozzarella, Honey Mustard

Grilled Vegetables

Portabella Mushrooms, Goat Cheese, Piquillo, and Balsamic

Potato Chips

Assorted Cookies & Brownies

Non-Alcoholic Beverage Station

Assorted Sodas, Iced Tea, Coffee, Hot Tea

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LUNCH

LUNCH BUFFET \$55 PER PERSON

Choice of One Soup

New England Clam Chowder

Chili

Minestrone

Roasted Tomato

Potato Leek

Seasonal Option

Choice of One Salad

Organic Mixed Greens

Dressings: Balsamic, Ranch, and Lemon Dressings

Traditional Caesar Salad

Spinach Salad

Bacon, Pecans, Goat Cheese & Balsamic Vinaigrette

Wedge Salad

Bacon, Tomato, Blue Cheese & Ranch Dressing

Choice of Two Sides

Rice Pilaf

Roasted Yukon Gold Potato

Grilled Asparagus

Seasonal Vegetables

Non-Alcoholic Beverage Station

*Buffets require a minimum of 15 guests or more

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LUNCH

LUNCH BUFFET CONTINUED

Choice of Two Entrees

Chicken Breast with Herb Fingerling and Potato
Grilled Salmon with Lemon and Potato
Cheese Ravioli with Mushroom Cream Sauce
Pork Loin with Mustard Vinaigrette
Grilled Flank Steak with White Wine Demi

Choice of One Dessert

Berry Tart
Carrot Cake
Chocolate Cake
Cheesecake
Apple Cobbler
Bread Pudding

Non-Alcoholic Beverage Station
Assorted Sodas, Iced Tea, Coffee, Hot Tea

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LUNCH

TO GO BOXED LUNCH \$35 PER PERSON

Insulated Lunch Box Included

Choice of One Side

Potato Salad (Celery, Onion, Parsley, Mustard Dressing)

Pasta Salad (Broccoli, Red Pepper, Onion, Balsamic
Vinaigrette)

Choice of Sandwich on Premium House-Baked Bread

Turkey & Swiss with Lettuce, Tomato, Honey Mustard

Roast Beef & Provolone with Lettuce, Tomato,
Horseradish Cream

Ham & Cheddar with Lettuce, Tomato, Dijon Mustard

Grilled Vegetable, Portabella Mushroom, Goat Cheese,
Piquillo, and Balsamic

Potato Chips

Whole Fruit

Cookie

Bottled Water

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



LUNCH

PLATED THREE-COURSE LUNCH \$45 PER PERSON

Choice of One Soup or Salad

Soups

New England Clam Chowder

Chili

Minestrone

Roasted Tomato Soup

Potato Leek Soup

Seasonal Option

Salads

Organic Mixed Greens Salad

Traditional Caesar Salad with Parmesan and Croutons

Spinach Salad with Bacon, Pecans, Goat Cheese & Balsamic
Vinaigrette

Wedge Salad with Bacon, Tomato, Blue Cheese & Ranch Dressing

Choice of Two Entrees

Chicken Breast With Herb Roasted Fingerling Potatoes and French
Beans

Grilled Salmon with Lemon-Caper Sauce Whipped Potato and
Sautéed Spinach

Cheese Ravioli with Mushroom Cream Sauce

Pork Loin with Mustard Vinaigrette Sweet Mashed Potato, Root
Vegetables

Grilled New York Strip with White Wine Demi Horse Radish, Mash
Potato, Asparagus, and Cipollini Onion

Non-Alcoholic Beverage Station

Iced Tea, Water

*All food and beverage items are subject to a 20% service
charge and 6% sales tax.



LUNCH

PLATED THREE-COURSE LUNCH CONTINUED

Choice of One Dessert

Berry Tart

Carrot Cake

Chocolate Cake

Cheesecake

Apple Cobbler

Bread Pudding

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PLATED DINNERS

All plated dinners include three hors d'oeuvres.

THREE-COURSE MENU \$60** PER PERSON

Choice of Soup or Salad
Choice of Entree
Dessert

FIVE-COURSE MENU \$68** PER PERSON

Amuse Bouche
Choice of Soup or Salad
Intermezzo
Choice of Entree
Dessert

SIX COURSE MENU \$78** PER PERSON

Amuse Bouche
Choice of Appetizer
Choice of Soup or Salad
Intermezzo
Choice of Entree
Dessert

***For Groups of 20 or less, menu selections will be made from the Smokehouse Menu of the day. Groups of 21 or more will have a customized pre-selected menu from the 'Pre-Selected Plated Dinner Selections' to follow.*

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



DINNER

**** PRE-SELECTED PLATED DINNER SELECTIONS**

SOUPS

Heirloom Tomato Soup
Mushroom Bisque
Butternut Squash Soup
Cream of Potato Soup
French Onion
Cauliflower Soup

SALADS

Grilled Asparagus Salad
Shaved Parmesan, Tomatoes & Balsamic Vinaigrette
Classic Caesar Salad
White Anchovies, Shaved Parmesan & Thin Croutons
Field Greens
Goat Cheese, Almonds & Honey Vinaigrette
Spinach Salad
*Applewood Bacon, Pecans, Blue Cheese & White Balsamic
Vinaigrette*

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



DINNER

**** PRE-SELECTED PLATED DINNER SELECTIONS CONTINUED**

APPETIZERS

(Applies to Six Course Menu and Seven-Course Tasting options only)

Crab Cake

*Root vegetable Slaw, Pickled Pear
Burrata, Baby Beets, Arugula, Balsamic*

Shrimp Cocktail

Cocktail Sauce, Lemon Wedge

Steak Tartare

Quail Egg, Truffle Cream

Farro Salad

Baby Kale, Feta Cheese, Tomato

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



DINNER

**** PRE-SELECTED PLATED DINNER SELECTIONS CONTINUED**

ENTREES

CHICKEN BREAST

*Chicken Breast with Herb Jus, Herb
Roasted Fingerling Potatoes, French Beans*

GRILLED SALMON

*Grilled Salmon With Lemon-Caper Sauce,
Whipped Lemon Potato, Sautéed Spinach*

CHEESE RAVIOLI

Cheese Ravioli With Mushroom Cream Sauce

GRILLED NEW YORK STRIP

*Grilled New York Strip With White Wine Demi,
Horseradish Mash Potatoes, Asparagus, Cipollini
Onion*

* Upgraded entree's are available such as filet mignon, lobster scallops, etc. at an additional cost

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



**** PRE-SELECTED PLATED DINNER SELECTIONS CONTINUED**

DESSERT

CRÈME BRULEE WITH FRESH BERRIES

&

VANILLA CHANTILLY

CHOCOLATE TORTE WITH MINT ANGLAISE

&

LUXARDO CREAM

CRANBERRY CHEESECAKE ICE CREAM WITH TOASTED GRAHAM

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



DINNER BUFFETS

GETTYSBURG \$79 PER PERSON

Roasted Tomato Soup

Artisan Greens

*Tomatoes, Carrots, Cucumbers,
Balsamic Vinaigrette, Ranch Dressing, Citrus Dressing*

Baked Alaskan Salmon

Lemon Caper Beurre Blanc

Grilled Chicken

Confit Garlic Cream Sauce, Basmati Pilaf, Wild Mushrooms, Herbs

Seasonal Vegetable Medley

Cheesecake

with Mixed Berry Compote

ANTIETAM \$84 PER PERSON

New England Clam Chowder

Caesar Salad

Romaine, Parmesan, Croutons, Caesar Dressing

Seared Rock Fish

Orange Beurre Blanc

Grilled Flank Steak

Chimichurri

Roasted Fingerling Potatoes

Butter, Thyme

Seasonal Vegetable Medley

Chocolate Cake

Strawberry Coulis

*Buffets require a minimum of 15 guests or more

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



DINNER BUFFETS CONTINUED

ANTRIM \$94 PER PERSON

Potato Leek Soup

Frisee & Arugula Salad

Candied Walnuts, Apple, Goat Cheese Crumbles, Champagne Vinaigrette

Signature Crab Cakes

Grilled New York Strip

Au Poivre, Truffle Whipped Potatoes, Parmesan

Seasonal Vegetable Medley

Pavlova

ST Germain Strawberries & Vanilla Chantilly Cream

CLASSIC BBQ \$82 PER PERSON

Sweet Corn & Bacon Chowder

Corn Bread

Wedge Salad

Iceberg Lettuce Double Smoked Bacon, Creamy Blue Cheese, Pickled Onions, Blue Cheese Dressing, Ranch Dressing

Cole Slaw

Cabbage, Carrot, Red Cabbage, Onion, Apple & Cider Mayo

Baby Back Ribs

Barbecue Chicken

Baked Shrimp

Macaroni And Cheese

Apple Pie

Vanilla Chantilly

*Buffets require a minimum of 15 guests or more

*All food and beverage items are subject to a 20% service charge and 6% sales tax.



EVENT BAR PRICING
Premium Bar

OPEN BAR PER PERSON

\$18 FIRST HOUR | \$15 SECOND HOUR | \$12 EACH ADDITIONAL HOUR

CASH BAR (AL-A-CARTE)

\$8 PER MIXED DRINK | \$10 WINE PER GLASS | \$5.50 PER BEER

Vodka - Choice of Absolut, Titos, or Stolichnaya

Gin - Choice of Tanqueray or Beefeaters

Scotch Whiskey - Choice of Dewars or Johnny Walker Red

Tequila - José Cuervo Gold

Bourbon & Tennessee Whiskey - Jim Beam and Jack Daniels

Blended Whiskey - Seagram's 7

Mixing Liqueurs - Coffee Liqueur, Peach Schnapps, and Triple Sec

House Wines - Red and White (One of Each) *White Zinfandel and Champagne Automatically Included

Beer - Four Selections of the Following: Angry Orchard, Budweiser, Budweiser Light, Coors Light, Yuengling, O'Doul's, Corona, Amstel Light, Samuel Adams, Miller Lite, and Michelob Ultra

*Stella Artois, Heineken, Blue Moon, and Guinness are available for an additional \$1 per bottle.

*All food and beverage items are subject to a 20% service charge and 9% alcohol sales tax.



TOP SHELF BAR

OPEN BAR PER PERSON: \$24 FIRST HOUR | \$18 SECOND HOUR
| \$15 EACH ADDITIONAL HOUR

CASH BAR (AL-A-CARTE)
\$10 PER MIXED DRINK | \$12 WINE PER GLASS | \$6.50 PER BEER

INCLUDES SELECTIONS FROM PREMIUM BAR, IN ADDITION TO:

Vodka - Choice of Grey Goose or Ketel One

Gin - Choice of Tanqueray No 10 or Bombay Sapphire

Scotch Whiskey - Choice of Johnny Walker Black or Chivas Regal

Bourbon & Tennessee Whiskey - Choice of Basil Hayden,
Knob Creek, Bookers, or Gentleman Jack

Tequila - Don Julio Anejo

Blended Whiskey - Crown Royal

Mixing Liqueurs - Kahlua

House Wines - Red and White (2 of Each) *White
Zinfandel and Champagne Automatically Included

Beer - Five Selections of the Following: Angry Orchard,
Budweiser, Budweiser Light, Coors Light, Yuengling,
O'Doul's, Corona, Amstel Light, Samuel Adams, Miller Lite,
Michelob Ultra, Stella Artois, Heineken, Blue Moon, and
Guinness

*All food and beverage items are subject to a 20% service
charge and 9% alcohol sales tax.



OVER THE TOP BAR

OPEN BAR PER PERSON: \$30 FIRST HOUR | \$24 SECOND HOUR
| \$18 EACH ADDITIONAL HOUR

CASH BAR (AL-A-CARTE)
\$12 PER MIXED DRINK | \$15 WINE PER GLASS | \$7 PER BEER

INCLUDES SELECTIONS FROM PREMIUM BAR, IN ADDITION TO:

Single Malt Scotch - Choice of Dalwhinnie 15, Oban, Talisker, or
Balvenie Doublewood

Irish Whiskey - Choice of Red Breast, Jameson 12 Year, or
Bushmills

Rum - 10 Cane

Tequila - Patron Silver

Vodka - Russian Standard Platinum

Gin - Hendrick's Gin

Bourbon & Tennessee Whiskey - Blanton's and Jack Daniels
Single Barrel

Blended Whiskey - Johnny Walker Gold

House Wines - Red and White (3 of Each) * White Zinfandel
and Champagne automatically included

Beer - Seven Selections of the Following: Angry Orchard,
Budweiser, Budweiser Light, Coors Light, Yuengling, O'Doul's,
Corona, Amstel Light, Samuel Adams, Miller Lite, Michelob
Ultra, Stella Artois, Heineken, Blue Moon, and Guinness

*All food and beverage items are subject to a 20% service
charge and 9% alcohol sales tax.



BBQ BY THE POOL

\$90 PER PERSON + \$1000 EVENT SPACE FEE

INCLUDES ICED TEA, WATER, AND ASSORTED BREADS

CHOICE OF THREE ITEMS:

Wedge Salad

Baby Iceberg, Bacon, Blue Cheese & Ranch

Cucumber Salad

Caper, Cucumbers, Pickled Onion, Greek Yogurt

Brussel Sprouts

Bacon, Whole Grain Mustard

Roasted Carrots

Honey, Cinnamon, Thyme

Roasted Red Potatoes

Rosemary, Blackened Seasoning

Grilled Corn, Queso fresco, Cilantro

Baked Mac & Cheese

Potato Salad

Onion, Celery with Mustard Vinaigrette

Bow Tie Pasta Salad

*All food and beverage items are subject to a 20% service charge and 9% alcohol sales tax.



BBQ BY THE POOL CONTINUED

\$90 PER PERSON + \$1000 EVENT SPACE FEE

CHOICE OF THREE ITEMS:

BBQ Chicken
Baby Back Ribs
Gulf Shrimp
Glazed Salmon
Grilled Flatiron Steaks

CHOICE OF TWO ITEMS:

Apple Pie
Panna Cotta
Cherry Cobbler
Blondie Brownies
Double Chocolate Cake
Peach Cobbler

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COCKTAIL RECEPTION ADDITIONS

RAW BAR \$55 PER PERSON

Shrimp Cocktail

Fish Ceviche

Traditional Accompaniments

Cocktail Sauce, Cognac Sauce, Lemon Wedges, Mignonette

Oysters on the Half Shell (Oysters are an additional cost per oyster.)

CHEESE PLATTER \$19 PER PERSON Assortment of Gourmet Cheeses

Hard cheese, Semi Soft, Goat, Blue Cheese

Red Grapes

Nuts

Fruit

Caviar

PRICE BASED UPON CAVIAR SELECTION

Choice of: Osetra, Beluga, Paddlefish, Salmon Roe

Creme Fraiche

Bellini

Brioche Toast

Capers

Eggs

Chives

CHARCUTERIE PLATTER \$21 PER PERSON

Assortment of Gourmet Charcuterie

Sopressata, Prosciutto, Finocchiona

Traditional Accompaniments

Cornichons, Whole grain Mustard, Pickled Vegetables, Grilled Bread

*All food and beverage items are subject to a 20% service charge and 9% alcohol sales tax.



LATE NIGHT MENU

MINIMUM SPENDING REQUIREMENT OF \$500.

Hamburger Sliders (\$4 Per Slider)

Cheeseburger Sliders (\$5 Per Slider)

Bacon Cheeseburger Sliders (\$6 Per Slider)

Ham & Cheese Sliders (\$4 Per Slider)

Pulled Pork Sliders (\$6 Per Slider)

Crab Cake Sliders (\$7 Per Slider)

Chicken or Turkey Caesar Wrap (\$4 Per Pinwheel)

Chicken Tenders (\$12, 4 Count)

Grilled Cheese Sandwich (\$12)

Fried Mac & Cheese Bites (\$12, 3 count)

Mac & Cheese Bar (\$15 Per Person)

(Scallions, Bacon, Chorizo)

Three Cheese Blend

French Fries (\$6 Per Person)

Truffle/Parmesan (\$3 Per Person)

Old Bay \$1 (Per Person)

Onion Rings (\$7 Per Person)

Tortilla Chips with Salsa & Guacamole (\$10 Per Person)

Hummus with Baba Ghanoush, Pita Chips & Crudités (\$10 Per Person)

*All food and beverage items are subject to a 20% service charge and 9% alcohol sales tax.



TEA PARTY MENU

TEA PARTY \$45 PER PERSON

Tea Sandwiches

Cucumber

Cucumber with Dill Cream Cheese on White Bread

Smoked Salmon

Smoked Salmon with Saffron Cream Cheese on White Bread

Ham

Ham with Apple Butter on Marble Rye Bread

Fresh Baked Goods

Scones with Lemon Curd, Devonshire, and Clotted Cream

Mini Chocolate Beignet

Add-ons: Macarons available at \$3 per macaron.

*A minimum of 12 people are required for a Tea Party. *This does not include space rental, tax or gratuity. All food and beverage items are subject to a 20% service charge and 9% alcohol sales tax.