

questions to ask  
yourself when  
planning a party

THE BIGGEST QUESTION .....WHAT AM I TRYING TO ACCOMPLISH BY HAVING THE PARTY?

THEN THE 8 BASIC QUESTIONS THAT WILL HELP YOU FIGURE OUT

WHAT TO DO AT YOUR PARTY:

WHAT DO I DO WITH MY GUESTS WHEN THEY FIRST ARRIVE ?

WHAT SHOULD I OFFER AS THE MEAL?

WHAT SHOULD I OFFER AS A BEVERAGE WITH THE MEAL?

WHO WILL PROVIDE SIMPLE CENTERPIECES OR FLOWERS FOR THE TABLE?

HOW MUCH IS SALES TAX ?

HOW MUCH IS THE TIP ?

WHAT WOULD I LIKE TO DO WITH MY GUESTS AFTER THE MEAL HAS ENDED?

DO I NEED MY OWN MUSIC OR ANY AUDIO-VISUAL EQUIPMENT AND DOES MY PRIVATE ROOM PROPERLY ACCOMMODATE THESE ITEMS.

**PLEASE FEEL FREE TO ASK US FOR ANYTHING WITHIN REASON THAT YOU DO NOT SEE.**

Cost Estimate  
Per Person

Beverage Prior to the Meal

Hors D'oeuvres

The Meal

Beverage With The Meal

Sales Tax (6% of Food)

Tip (20%) of Food and Beverage)

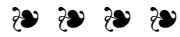
What To Do After The Meal

Total Estimate Per Person

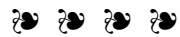
## Dinner Party

### Appetizer

( You pick one from the ones listed on “appetizer ideas for parties”)



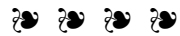
### Mixed Green House Salad



### Entree

(You pick 3 or 4 from our dinner menu)

Fresh Vegetables and Potatoes



### Dessert

(You pick 3 or 4 from our dessert menu)

Freshly Roasted Coffee, Hot Tea or Iced Tea

The price per person is the price of the entree chosen plus \$22 plus 6% tax and 20% gratuity....In December, it is \$24.5 plus 6% tax and 20% gratuity.

There is also a 3% convenience fee, which will be charged if you choose to pay with a credit card.

### Appetizer Ideas For Parties

Penne with a sauce of wild mushrooms,  
parmesan cheese and cream

Penne with Spinach, Roasted Tomatoes, and Three Cheeses  
(Parmesan, Chevre, and Mozzarella)

Tortellini with Sun-dried Tomatoes, Fresh Herbs, Parmesan Cheese  
and Cream

Roasted Wild Mushroom Ragout  
on toasted brioche with truffle cream sauce

Tomato and Basil Bruschetta  
with balsamic syrup

Leek and Potato Soup

Heirloom Carrot Soup

Spring Vegetable Risotto with Leek Cream

Chilled Rice Noodles  
with julienned vegetables and sweet and sour lime dressing

Spanakopita Style with Feta Cheese and Spinach and a Fresh Tomato Coulis

Spinach and Feta Cheese Strudel  
with roasted tomato coulis

Shrimp Cocktail (+8.5 per person)

Lobster Bisque (+2.5 per person)

## Entrees

**Grilled Organic Salmon** 35 GF

roasted chili beurre blanc

**Sautéed Twin Four Ounce Maine Lobster Tails** 49

with a lobster cream

**Maryland Crab Cake** 40

chipotle aioli

**Twelve Ounce Locally Raised Ribeye** 48 GF

house demi glace

**Eight Ounce Filet Mignon** 46 GF

house demi glace

**Grilled Australian Lamb Chops** 46 GF

port wine reduction

**Pork Chop** 39 GF

maple-pecan glaze

**Hazelnut Crusted Organic Chicken Breast** 37

wild mushroom cream sauce

**Roasted Duck Breast** 41 GF

pinot noir beurre rouge

**Butternut Squash Risotto** 30 GF, V

roasted pumpkin seeds, fresh sage, pumpkin seed oil, dried cherries

**Penne Pomodoro** 30 V

tomato sauce, fried south Philly mozzarella, basil-spinach pesto

**Spiced Eggplant "Steak"** 30 GF, VE

confit tomatoes, white bean hummus

## Desserts

Pecan Pie 9  
caramel sauce

Key Lime Pie 9  
whipped cream

Hot Fudge Sundae 9.5 GF  
vanilla bean ice cream, house-made hot fudge sauce, roasted peanuts,  
whipped cream, maraschino cherry

Vanilla Crème Brûlée 9 GF  
caramelized turbinado sugar

Dark Chocolate Mousse 9

Belgian Chocolate Ice Cream 8.5 GF

Lemon Sorbet 8 GF

## Hors d'oeuvres Selection

Butlered Hors d'Oeuvres (Select 5-6)

\$17.5 per person

7.5 per person

-with vegetable crudite, white bean hummus, assorted crackers and accouterments

- 1) Scallops wrapped in bacon
- 2) Skewered marinated fresh mozzarella and prosciutto
- 3) Flour tortillas filled with chicken and jack cheese
- 4) Skewered (choose One)
  - b )Thai Beef
  - d) Honey-lime chicken
  - g)Chorizo Sausage with sweet peppers
- 5)Smoked Salmon Canape with fresh herbs and creme fraiche on brioche
- 6) Kosher "Franks in a Blanket" served with Dijon mustard
- 7) Creole Crab Beignets with creole remoulade
- 8) Fried ShrimpWon-tons with a soy dipping sauce
- 9)Shaved Roast Beef Canape with horseradish cream
- 10) Brie Cheese Crostini with Rosemary and Caramelized Onion
- 11) Vegetarian Stuffed Mushrooms
- 12) Oysters or Clams Casino or Raw ( +\$3.5 per piece for Oysters)  
(+\$2 per piece for Clams)
- 13)Freshly Steamed Jumbo Shrimp (+\$3.00 per piece)

-add section of Charcuterie

Add \$4 per person per person

## Cheese Display