questions to ask yourself when planning a party

THE BIGGEST QUESTIONWHAT 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?

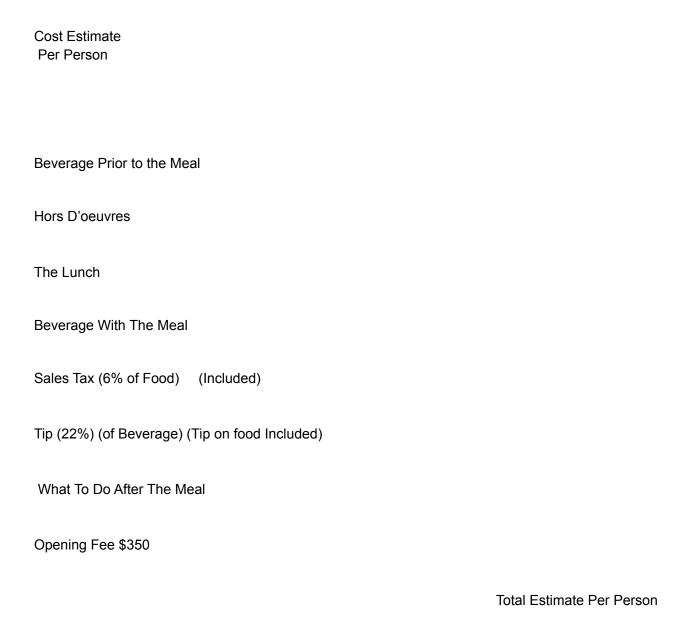
HOW MUCH IS SALES TAX?

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.



Lunch Party Menu Options

Appetizers (choose one from the attached list entitled "appetizer ideas" for parties)

Entrees (choose 3 or 4)

Grilled Seven Ounce Flat Iron Steak

with house steak sauce

HazeInut Crusted Breast of Chicken

with white wine cream and kennet square mushrooms

Organic Salmon Fillet

with roasted chili beurre blanc

Chesapeake Crab Cake

with herb remoulade

Vegetable Risotto

lemon-parsley pesto

Penne Pomodoro

pomodoro sauce, fried south philly mozzarella, basil-spinach pesto

Spiced Eggplant "Steak"

roasted tomatoes, white bean hummus

Or....any other entree idea that you have that you think will work well for your guests

Dessert

Pick 3 or 4 from the enclosed dessert menu we can help you come with other dessert ideas

Lunch is \$65 per person including 6% tax and 22% gratuity. In December it is \$75.00 per person including 6% tax and 22% gratuity. With some party sizes, minimum gratuities may apply. Please ask us about this. Lunch parties have a 45 adult guest minimum and we charge a \$350 opening fee .There is also a 3% convenience fee, which will be charged if you choose to pay with a credit card.

Appetizer Ideas For Parties

Probably The Best Salad You'll Ever Have leaf lettuce, baby spinach, tart apples, toasted sunflower seeds, aged gouda, sweet sesame-walnut dressing

Caesar Salad romaine hearts, parmesan reggiano, brioche croutons, house caesar dressing

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)

Desserts

Pecan Pie caramel sauce

Hot Fudge Sundae GF homemade hot fudge, roasted peanuts, whipped cream

Key Lime Pie

Vanilla Creme Brûlée caramelized turbinado sugar

Warm Apple Crisp vanilla ice cream

Dark Chocolate Mousse

Lemon Sorbet and Vanilla Ice Cream fresh berries