

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.

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)

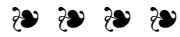
What To Do After The Meal

Total Estimate Per Person

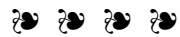
Dinner Party

Appetizer

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



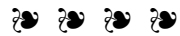
Mixed Green House Salad



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 \$20 plus 6% tax and 20% gratuity....In December, it is \$22.5 plus 6% tax and 20% gratuity

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 34 GF

lemon-thyme beurre blanc

Sautéed Twin Four Ounce Maine Lobster Tails 49

with a lobster cream

Maryland Crab Cake 40

curried lime remoulade

Twelve Ounce Locally Raised Ribeye 45 GF

house demi glace

Six Ounce Filet Mignon 42 GF

house demi glace

Grilled Australian Lamb Chops 44 GF

port wine reduction

Pork Chop 38 GF

maple-pecan glaze

Hazelnut Crusted Organic Chicken Breast 31

wild mushroom cream sauce

Roasted Jurgielewicz Duck Breast 39 GF

truffled apricot honey

Vegetable Risotto 28 V

lemon-parsley pesto

Penne Pomodoro 28 V

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

Spiced Eggplant "Steak" 28 GF, VE

roasted tomatoes, white bean hummus

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 Layered Cake
chocolate buttercream, dark chocolate ganache, whipped cream

Lemon Sorbet and Vanilla Ice Cream
fresh berries

Tres Leches Cake
“three milk” cake, fresh berry compote, whipped cream

Hors d'oeuvres Selection

Butlered Hors d'Oeuvres (Select 5-6)

\$15.5 per person

- 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)

Cheese Display

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

\$5.5 per person

-add section of Charuterie

\$4 per person