

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 Lunch

Beverage With The Meal

Sales Tax (6% of Food) (Included)

Tip (22%) (of Beverage) (Tip on food Included)

What To Do After The Meal

Opening Fee \$350

Total Estimate Per Person

# 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

**Hazelnut 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**

tomodoro 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 \$70.00 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.

### 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)

## 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

