



Banquets • Catering • Livery Services

Creating the Events of a Lifetime

Off-Premise Catering Menu

ROCK N' ROLL

This is only a portion of our Off-Premise Catering Menus.

Please call us and speak to an Event Specialist.

We will be happy to help customize your menu.

Condiments, Deluxe Plastic ware, Plates and Serving Utensils,
Substitutions Are Available at an Additional Charge.

Reusable Sterno Warming Units Provided for a Nominal Fee.

A Professional Serving Attendant is Available at an Additional Charge.

Minimum 30 People

Please order in Multiples of Ten

Breakfasts/Brunch Buffet Packages

Good Morning

Chopped Fresh Fruit Salad
Scrambled Eggs
Thick Cut French Toast
Link Pork Sausage
Thick Sliced Maple Bacon
Potatoes O'Brien
Assorted Muffins
Assortment of Bottled Juices
(Orange, Apple, Tomato)
\$19.95

The Ritz

Chopped Fresh Fruit Salad
Scrambled Eggs with Chives
Frittata
(Baked Omelet filled with Zucchini, Mushrooms, Tomatoes, Spinach and Cheese)
Thick Cut French Toast
Sweet Breakfast Ham
Thick Sliced Maple Bacon
Country Style Potatoes
Mini Muffins, Bagels and Mini Croissants
Assortment of Bottled Juices
Cream Cheese, Butter and Preserves
\$21.95

Brunch Selection II

Guarantee of 120 Guests

Fresh Orange Juice, Tomato Juice and Apple Juice

Cheese Blintzes

Served with Fruit Topping and Sour Cream

Eggs Benedict

Delicately Poached Eggs Served over an English Muffin with Canadian Bacon and Hollandaise Sauce

Lox Platter

Served with Cream Cheese, Sliced Onions, Sliced Tomatoes and Miniature Bagels

Salad Selections

Spinach Salad

Hearts of Romaine Salad with Garlicky Croutons, Shaved Parmesan and Creamy Garlic Dressing

Cucumber Tomato Salad

Fresh Tomato with Cucumber Tossed in Balsamic Vinaigrette

Meat and Cheese Display

Roast Beef, Turkey, Ham, Pastrami, Corned Beef, American and Swiss Cheese

Medallions of Beef

Roasted to a Perfect Medium Rare, Lightly Seasoned and Served au Jus

Chicken Breast Marsala

Tender Boneless Breast of Chicken Dredged in Flour and Gently Pan-Fried in Olive Oil and Sherry. Topped with Our Marsala Wine Sauce Infused with Shallots and Heavy Cream

\$35.95