



Banquet Dinner Menus

These are our standard menu options. However, we do have the flexibility to customize these menus to fit your needs. Please contact the hotel and Chef Lyle directly if you are interested in a customized menu.

Hors d'oeuvres

Jumbo shrimp cocktail- \$75.00 per 25 pieces

*Imported and domestic cheese plate- \$8.00 per person
25 person minimum*

*Vegetable crudite with dips and artisan breads- \$7.00 per person
25 person minimum*

Cherry tomatoes stuffed with Boursin cheese- \$40.00 per 25 pieces

Assorted canapés- \$70.00 per 25 pieces

California sushi rolls with wasabi and soy- \$50.00 per 25 pieces

Prosciutto-wrapped pear with stilton cheese- \$50.00 per 25 pieces

Lobster, spinach and sun-dried tomato tartlets- \$100.00 per 25 pieces

Sausage-stuffed mushroom caps- \$50.00 per 25 pieces

Peanut and soy marinated chicken sate skewers- \$69.00 per 25 pieces

Bacon-wrapped scallops- \$75.00 per 25 pieces

Beef Wellington pockets- \$75.00 per 25 pieces

Miniature spanikopita- \$50.00 per 25 pieces

*Herb focaccia topped with olive tapenade and mozzarella-
\$25.00 per 25 pieces*

*Vegetable spring rolls with raspberry and orange dipping sauce-
\$50.00 per 25 pieces*

A customary 18% service charge and 8% sales and meals tax will be added to your check



Plated Dinner

Each plated dinner comes complete with fresh-brewed gourmet coffee and teas, fresh rolls with butter, soup and salad, choice of entrée and dessert

Soups

Select one

New England Clam Chowder

Sherry-scented Lobster Bisque with parmesan tuille

Chicken Escarole

Minestrone

Louisiana Chicken and Sweet Corn

Potato, Bacon and Chive

Salads

Select one

Baby field greens with cucumber, tomato, carrot, red onion and olives, tossed with balsamic vinaigrette

Baby spinach leaves, mushrooms, cherry tomatoes, cucumber, and egg, finished with our warm bacon vinaigrette

Tender hearts of romaine and garlic herb croutons tossed in our special house Caesar dressing, served with parmesan tuille

Boston bibb lettuce with raspberries, mandarin oranges, and toasted pecan, drizzled with our house raspberry vinaigrette

Belgian endive with crumbled blue cheese, apple, and toasted pecan, tossed with a creamy champagne vinaigrette

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