



**Breakfast-Served**

Minimum of 25

There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

Fresh Fruit Cup, Fluffy, Scrambled Eggs, Golden Home Fried Potatoes,  
Sausage Links, Bacon, or Ham (Choice of One), Homemade Biscuits, Butter & Jelly,  
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Fresh Fruit Cup, Eggs Benedict, Golden Home Fried Potatoes,  
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Fresh Fruit Cup, Thickly Sliced French Toast with Powdered Sugar, Butter & Syrup,  
Sausage Links, Bacon or Ham (Choice of One),  
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Fresh Fruit Cup, Bacon Egg and Cheese Sandwich or  
Open-Face English Muffin Topped with Fluffed Scrambled Eggs, Canadian Bacon and Swiss Cheese,  
Golden Home Fried Potatoes,  
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

Fresh Fruit Cup, Cheese Omelet,  
Homemade Biscuits, Golden Home Fried Potatoes,  
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

All Prices are on a Per Person Basis  
Add 21% Service Fee to the Above Prices. All Prices Subject to Change



### **Breakfast Buffet**

Minimum of 25 Guests

There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

### **Continental Breakfast**

Assorted Pastries, a Selection of Yogurts,  
A Selection of Dry Cereal Served w/2% Milk and Sliced Fresh Fruit

### **The Southern Belle**

Fluffy, Scrambled Eggs, Golden Home Fried Potatoes,  
Sausage Links, Bacon, or Ham (Choice of One), Homemade Biscuits, Butter & Jelly,  
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

### **Georgia Sunrise**

Sliced Fresh Fruit, Fluffy Scrambled Eggs with Cheddar Cheese, Homemade Biscuits,  
Golden Home Fried Potatoes,  
Regular, Decaffeinated Coffee, Tea, Orange Juice or 2% Milk

### **Grandma's Kitchen**

Sliced Fresh Fruit, Fluffy Scrambled Eggs, Golden Home Fried Potatoes,  
Sausage Links, Bacon or Ham (Choice of Two), Home Made Biscuits and Delicate Danishes, Butter and Jelly,  
Regular, Decaffeinated Coffee, Tea, or 2% Milk

### **Sunday Brunch**

Sliced Fresh Fruit, Assorted Danishes, Fluffy Scrambled Eggs, Golden Home Fried Potatoes,  
Sausage Links, Bacon, Waffles or Pancakes with Blueberry Sauce,  
Creamed Chipped Beef with Biscuits, Baked Salmon with White Wine Shrimp Cream Sauce,  
Roast Top Sirloin of Beef-Carved\*, Southern Fried Chicken, or Country Ham,  
Rice Pilaf, Vegetables Du Jour,  
Regular, Decaffeinated Coffee, Tea, 2% Milk or Orange Juice

### **Additional Breakfast Suggestions**

(Please See Your Sales Representative for Additional Prices)  
Bloody Mary's & Mimosas, Waffles or Pancakes,  
Additional Breakfast Meats- Bacon, Ham, Linked Sausage  
Cold Cereal- Raisin Bran, Special K, Rice Krispies, Frosted Flakes, Corn Flakes  
Smoked Salmon, Bagels, Cream Cheese, Onions and Tomatoes, Oatmeal with Raisins and Brown sugar

All Prices are Per Person and Subject to a Service Fee of 21%  
Prices are Subject to Change. \*Subject to a \$75.00 Chef's Fee Per Station



### **Theme Breaks**

Minimum of 25 Guests  
Breaks are offered for 2 Hours

### **South of the Border**

Tortilla Chips with Assorted Homemade Salsas, Queso, Guacamole, Sour Cream, Hot Sauce, Lemonade, Sweet Tea and Water

### **The Eye Opener**

Assortment of Muffins and Delicate Danishes,  
Served with Regular and Decaffeinated Coffee, Tea and Orange Juice

### **Go Phillies!**

Soft Pretzels, Assorted Cakes, Freshly Popped Popcorn, Homemade Chips  
Served with Water and an Assortment of Sodas

### **A Fresh Start**

Sliced Seasonal Fresh Fruit, Granola Bars, Bags of Trail Mixes  
Served with Orange and Apple Juices and Water

### **Chocolate Lovers**

Chocolate Chip Cookies, Fudge Brownies, Assorted Candy Bars, Chocolate Covered Pretzels  
Served with Regular and Decaffeinated Coffee, Tea and Water

### **Java Java**

Freshly Brewed Regular and Decaffeinated Coffee, Tea

### **The Watering Hole**

Freshly Brewed Regular and Decaffeinated Coffee and Tea, Assorted Sodas and Water

All Prices are on a Per Person Basis  
Add 21% Service Fee to the Above Prices. All Prices are Subject to Change



### **Meeting Planner Break Packages**

Breaks include all day beverage service  
Packages consist of the following breakdowns:

#### **Early Morning Break**

Sliced Seasonal Fruit  
Coffee, Decaffeinated Coffee, Hot Tea and Hot Chocolate

#### **Mid-Morning Break**

Assorted Breakfast Danish  
Refresh of Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

#### **Mid-Afternoon Break**

Assortment of Sodas  
Selection of Homemade Cookies & Sliced Apples with Caramel & Peanut Butter Sauce  
Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

#### **Early Morning Break**

Sliced Seasonal Fruit  
Hot Oatmeal with Sides of Brown Sugar, Raisins & Almonds  
Assorted Dry Cereals with 2% Milk  
Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

#### **Mid-Morning Break**

Assorted Juices  
Assorted Bagels with Cream Cheese  
Refresh of Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

#### **Mid-Afternoon Break**

Assortment of Sodas  
Ice Cream Bars  
Individual Bags of Dried Fruit  
Regular, Decaffeinated Coffee, Hot Tea & Hot Chocolate

All prices are on a per person basis  
Add 21% service fee to the above prices. All prices subject to change



**Served Lite Fare and Cold Luncheons**

All Luncheons are Served with Choice of Regular, Decaffeinated Coffee, Iced Tea, Rolls and Butter  
A Minimum of 25 Guests There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

**Seafood Pasta Salad**

Home Made Seafood Pasta Salad tossed with a Light Vinaigrette Dressing

**Caesar Salad**

Green Romaine Lettuce with House Made Croutons, Shaved Parmesan Cheese

**Shrimp Salad Supreme**

Fresh Jumbo Shrimp Tossed with Crisp Lettuce, Vine-Ripened Tomatoes, Sliced Egg and Home Made Potato Salad

**Classic Cobb Salad**

Grilled Chicken Breast, Black Olives, Chopped Egg, Tomatoes, Bacon, Sliced Avocado, Bleu Cheese Crumbles  
Served on Leafy Greens with your Choice of Dressing

**Stuffed Tomato**

Vine-Ripened Tomato Filled with your Choice of Our Tuna Salad or Chicken Salad, Served on a Bed of Crisp Lettuce

**Upside down Croissant**

Coleslaw and Chunky Chicken Salad on a Croissant with Lettuce and Tomatoes Served with Soup Du Jour and House Made Potato Chips

**Turkey Croissant**

A Croissant with Slow Roasted Turkey Breast, Lettuce and Tomato, Topped with Cranberry Sauce Served with House Made Potato Chips

**Please Inquire to Add an Assortment of Desserts**

All Prices are on a Per Person Basis

Add 21% Service Fee to the Above Prices. All Prices are Subject to Change



### **Served Hot Luncheons**

All Luncheons are Served with Appetizer, Choice of Vegetable, Starch and Dessert, Roll and Butter  
All Luncheons are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea  
A Minimum of 25 Guests Required.  
There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

### **Appetizers- Choice of One**

Soup du Jour, Garden Salad, \*Fresh Seasonal Fruit Cup (\*Add \$2.25 Per Person)

### **Almond Crusted Flounder**

Broiled Flounder Smothered in Toasted Almonds and Meuniere Sauce

### **Baked Salmon**

Baked Salmon Topped with White Wine Shrimp Cream Sauce

### **London Broil**

London Broil Drizzled with Sherry Mushroom Sauce

### **Beef Bourdelaise**

Slices of Oven Roasted Sirloin with Red Wine Demi-Glace

### **Thanksgiving Time**

Slow Roasted Turkey Breast with Pan Gravy Sage Stuffing and Cranberry Sauce

### **Meatball Submarine**

Homemade Meatballs Served with Marinara Sauce on a Toasty Roll Topped with Provolone and Parmesan Cheeses

### **Lemon Peppered Chicken**

Pan Seared Chicken Breast with White Wine, Lemon Pepper Sauce

### **Chicken Parmesan**

Boneless Chicken Breast Smothered in a Seasoned Tomato and Basil Sauce Topped with a Mixture of Mozzarella and Parmesan Cheeses Baked to Perfection

### **Chicken Piccata**

Tender Chicken Breast Sautéed with White Wine, Fresh Mushrooms, Lemon Capers and Fresh Herbs

### **Oven Roasted Pork Loin**

Roasted Pork Loin Glazed with Apple Brandy Demi-Glace

### **Pasta**

All Pasta Entrees are Served with a Garden or Caesar Salad, Garlic Bread, Vegetable and Dessert

### **Lasagna (Veggie or Meat)**

House Made Lasagna Choice of Vegetarian or Meat, Garlic Bread

All Prices are on a Per Person Basis

Add 21% Service Fee to the Above Prices. All Prices Subject to Change



### **Luncheon Buffets**

Luncheon Buffets Require a Minimum of 25 Guests

All Luncheons are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter  
There Will Be a \$3.00 Service Charge Per Person For Less Than 50 Guests

### **Deli Deluxe**

Garden Salad or Soup Du Jour,  
Slices of Oven Roasted Beef, Country Ham, Oven Roasted Breast of Turkey,  
American, Swiss, Provolone Cheeses, Potato Salad and Summer-Style Coleslaw,  
Assorted Rolls and Breads, Lettuce, Tomato, Onion, and Traditional Condiments,  
Homemade Potato Chips and Assorted Cookies

### **Three of a Kind**

Garden Salad, Sliced Roast Beef, Grilled Chicken Breast, Flounder Almandine,  
Medley of Vegetables, Dill Garlic Mashed Potatoes, Chef's Dessert

### **Soup and Salad Bar**

Soup Du Jour, Garden Salad Accompanied by:  
Grilled Chicken, Diced Tomatoes, Shredded Cheese, Cucumbers, Olives, Croutons,  
Summer Style Coleslaw and Potato Salad, House-Made Chips, Assorted Cookies

### **Taste of Philly**

Steak or Chicken Steak Served with Sautéed Peppers and Onions, Cheese Sauce,  
Italian Hoagie Rolls, Lettuce, Tomatoes and Pickles,  
House-Made Potato Chips and an Assortment of Chef's Desserts

### **Tour of Italy**

Fresh Caesar Salad or Garden Salad,  
Tortellini and Linguini Pasta, Marinara and Alfredo Sauce,  
Served with Garlic Bread, Parmesan and Mozzarella Cheeses, Chef's Dessert

### **The Tex-Mex**

Flour Tortillas, Grilled Strips of Chicken and Beef, Topped with Onions, Lettuce, Tomatoes, Black Olives,  
Shredded Cheese, Sour Cream, Guacamole, Served with Tortilla Chips and Salsa and Chef's Dessert

### **BBQ Time**

Fresh Fruit Salad, Summer Style Coleslaw and Potato Salad, Baked Beans, Hamburgers and Hot Dogs,  
Served with Lettuce, Tomatoes, Onions, Pickles, Assorted Condiments and Fresh Baked Cookies

All Prices are on a Per Person Basis.

Add 21% Service Fee to the Above Prices. All Prices Subject to Change



### **Starches**

Baked Potato, Twice Baked Potato, Roasted Garlic Mashed Potatoes, Roasted Red Bliss Potatoes with Rosemary, A Blend of Wild Rice, Rice Pilaf

### **Vegetables**

Asparagus, Steamed Vegetable Medley (Broccoli, Carrots and Cauliflower), Fresh Green Beans with Pine Nuts, Fresh Steamed Broccoli, Sautéed Baby Carrots with Orange Glaze, Peas with Shitake Mushrooms

### **Salad Dressings**

Ranch, Italian, Thousand Island, Bleu Cheese, House Vinaigrette

### **Desserts**

Chef's Assortment of Desserts, Assortment of Gourmet Cookies, Lemon Sherbet with Melba Sauce, Chocolate Mousse with Sugar Cookie, New York Style Cheese Cake with Fresh Strawberries, Vanilla Bean Iced Cream with Chocolate Sauce and Wafer Cookie

All Prices are on a Per Person Basis  
Add 21% Service Fee to the Above Prices. All Prices Subject to Change



### **Hors d'oeuvres**

Served in quantities of 50

Hot or BBQ Wings  
Shrimp or Crab Poppers  
Spanakopita- Spinach & Feta Wrapped in Filo Dough  
Mozzarella Sticks  
Buffalo or Cordon Bleu Bites  
Scallops Wrapped in Bacon  
Mini Crab Cakes  
Andouille Sausage and Smoked Cheddar Stuffed Mushrooms  
Swedish Meatballs  
Crispy Spring Rolls with Soy Ginger Sauce  
Cranberry Chicken Salad Served on Fine Crackers  
Crab Triangle Melts  
Grilled Chicken Satay with Thai Peanut Dipping Sauce  
Jumbo Shrimp Cocktail with Vodka Cocktail Sauce

### **Hors d'oeuvre Display**

Each Presentation Serves Approximately 30 Guests  
House-made Parmesan Crisps with Fresh Bruschetta  
Sliced Seasonal Fresh Fruit Display Served with Garnishes  
Antipasto Display Served with Crusty Breads and Flavored Oils  
International Cheese Display Served with Fresh Fruit and Fine Crackers  
Fresh Vegetable Crudités Served with Dipping Sauces  
Seafood Raw Bar Display-Market Price  
Includes: Fresh Oysters, Clams, Crab Claws & Jumbo Shrimp Served with Our Key Lime  
Cocktail Sauce, Fresh Horseradish and an Assortment of Hot Sauces

All Prices are on a Quantity Basis  
Add 21% Service Fee to the Above Prices. All Prices Subject to Change



## **BAR MENU**

We Can Customize Any Bar Package to Suit Your Event Needs or  
Our Mixologist is Available to Help Design and Create the Perfect Bar For You

## **CASH BAR**

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~All Bars Include Assorted Soft Beverages Including Regular and Diet Sodas & Mixers ~

### **~LIQUOR~**

**HOUSE - \$6.00/per drink**

McCormick

**PREMIUM - \$8.00/per drink**

Grey Goose & Ketel One Vodka, Tanqueray & Bombay Sapphire Gin, Captain Morgan's,  
Bacardi & Malibu Rum, Patron & Quervo1800 Tequila, Jack Daniels & Jim Beam Bourbon,  
Jameson & Crown Royal Whisky, Johnny Walker Red & Glenlivet Scotch

### **~BEER~**

**DRAFT - \$3.00/per glass**

**DOMESTIC - \$4.00/per bottle**

Budweiser, Budweiser Select, Coors Light, MGD, Michelob Ultra, Miller Light,  
O'Doul's, Rolling Rock, Sam Adams and Yuengling

**IMPORTED & MICRO-BREW - \$5.00/per bottle**

Amstel Light, Corona, Dogfish Head, Guinness, Heineken, Heineken Light,  
Smithwick's and Stella Artois

### **~WINE~**

**HOUSE - \$6.00/per glass**

Woodbridge

Or Choose a Bottle from the Wine List – Individually Priced



## OPEN BAR

~A Minimum of Twenty Guests is Required for an Open Bar~

All Bars Include Assorted Soft Beverages Including Regular and Diet Sodas & Mixers

**House Bar** Includes: House Liquor, Domestic Bottles & Draft Beer and House Wines

**Premium Bar** Includes: Premium Liquor, Domestic, Imported & Draft Beers and a Selection of Premium Wines

<b>One-Hour Open Bar</b>		<b>Three-Hour Open Bar</b>		<b>Additional Hour of Open Bar</b>
House Bar-	\$10.00	House Bar-	\$20.00	House Bar- \$4.95/Per Person
Premium Bar-	\$15.00	Premium Bar-	\$25.00	Premium Bar-\$6.95/Per Person
Beer, Wine and Soda-	\$8.00	Beer, Wine and Soda-	\$16.00	
Soda Bar-	\$5.00	Soda Bar-	\$11.00	
<b>Two-Hour Open Bar</b>		<b>Four-Hour Open Bar</b>		
House Bar-	\$15.00	House Bar-	\$25.00	
Premium Bar-	\$20.00	Premium Bar-	\$30.00	
Beer, Wine and Soda-	\$12.00	Beer, Wine and Soda-	\$20.00	
Soda Bar-	\$8.00	Soda Bar-	\$14.00	

### ~MARTINI BAR~

The Southern Belle, Blue Fin, Sour Apple, Cosmopolitan,  
Dirty-Olives, Chocolate-Toffee, Peach-Fellow and More

**HOUSE - \$9.95 Per Person Per Hour**

**PREMIUM - \$13.95 Per Person Per Hour**

### ~BARTENDER FEE~

A Dedicated Bartender for Your Function Requires a Minimum of Twenty Guests,

We Recommend One Bartender for Every 40 Guests

1 to 4 Hours - \$85.00/Per Bartender

Cashier Fee (Cash Bar Only) - \$25.00/Per Cashier

All Pricing is Subject to a 21% Service Charge. A Valid Identification is Required  
and Must Be Presented Upon Request.

We Reserve the Right to Refuse Service to Those We Deem Unfit to Consume Alcohol.

Prices are Subject to Change



### **Belle's Dinner Buffet**

Minimum of 25 Guest There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests  
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter  
All Entrees are Served with Choice of Appetizer, Salad and Choice of Starch, Vegetable and Dessert

#### **Appetizers-Choice of One**

Sliced Fresh Fruit, Soup Du Jour

#### **Salad-Choice of One**

Green Jacket Salad w/ Blue Cheese Vinaigrette, Caesar Salad w/ Homemade Croutons  
Mixed Baby Greens w/ Grape Tomatoes, Black Olives, Sun-Dried Cherries, Pine Nuts  
Served w/ a Balsamic Dressing

#### **Starch-Choice of One**

Baked Potato, Twice Baked Potato, Roasted Garlic Mashed Potatoes  
Roasted Red Bliss with Rosemary, Rice Pilaf, A Blend of Wild Rice

#### **Vegetable-Choice of One**

Steamed Vegetable Medley (Carrots, Broccoli and Cauliflower)  
Peas with Shitake Mushrooms, Sautéed Baby Carrots with an Orange Glaze  
Fresh Broccoli Fresh Green Beans with Pine Nuts, Asparagus

#### **Entrées**

Seafood Jambalaya with a Green Onion Drizzle Served Over Rice  
Lasagna Bolognese, Roasted Vegetable Lasagna with Asiago Cream  
Penne Ala Vodka, Chicken Parmesan with Tomato Basil Sauce  
Chicken Marsala with Wild Mushrooms, Slow-Roasted Turkey with Sage Stuffing and Pan Gravy  
Fresh Filet of Flounder with a Lemon Burre Blanc,  
Roasted Wild Salmon with White Wine Shrimp Cream Sauce,  
London Broil with a Sherry Mushroom Sauce, Sliced Sirloin of Beef with Red Wine Demi-Glace

#### **Desserts- Choice of One**

Assortment of Chef's Desserts, Assortment of Gourmet Cookies, Lemon Sherbet with Melba Sauce  
Chocolate Mousse w/Sugar Cookie, New York Style Cheese Cake with Fresh Strawberries  
Vanilla Bean Ice Cream with Chocolate Sauce and Wafer Cookie

**Buffet Are Available in Two or Three Entrée Selections**

#### **Reception Enhancements**

\*Carver Stations are Available at an Additional Fee\*  
Hand-Carved Roast Sirloin of Beef, Hand-Carved Prime Rib of Beef ,  
Hand-Carved Tenderloin of Beef , Hand-Carved Country Ham,  
Hand-Carved Smoked Breast of Turkey

\* There is an additional \$75.00 Chef's Fee\*

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### **Dinner Plated**

All Entrees are Served with Appetizer, Starch, Vegetable and Dessert  
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter  
Minimum of 25 Guests There Will Be a \$3.00 Service Charge Per Person For Less Than 25 Guests

### **Appetizers- Choice of One**

Soup du Jour, Fresh Fruit Cup, Caesar Salad, Mix Baby Greens with Choice of Dressing

### **Herb Chicken**

Lightly Sautéed Chicken Breast with White Wine, Fresh Herbs Chicken Au Jus

### **Chicken Marsala**

Chicken Breast Served with Wild Mushrooms in Marsala Wine Sauce

### **Stuffed Chicken**

Roasted Breast of Chicken with Choice of the Following Stuffing: Cornbread, Herb Sage, or Roasted Red Pepper, Spinach and Mozzarella Cheese

### **Slow Roasted Turkey**

Slow Roasted Turkey with Pan Gravy and Sage Stuffing

### **Slow Roasted Prime Rib of Beef**

8oz Prime Rib of Beef Au Jus  
10oz Prime Rib of Beef Au Jus

### **Top Sirloin**

Roast Top Sirloin of Beef in a House Made Sherry Mushroom Sauce

### **New York Strip**

12oz. Grilled to Perfection New York Strip Topped with Gourmet Onion Rings

### **Augusta's Famous Crab and Crawfish Cakes**

Homemade Lump Crab and Crawfish Cakes

### **Roasted Salmon**

Roasted Wild Salmon Served with White Wine Shrimp Cream Sauce

### **Fresh Flounder**

Fresh Filet of Flounder with Lemon Burre Blanc

### **Filet of Tilapia**

Filet of Whitefish, Pan Seared or Blackened Served with Pineapple Salsa

\*\*Vegetarian Meals Also Available Please Inquire with a Sales Representative\*\*

All Prices are on a Per Person Basis  
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### **Starches**

Baked Potato, Twice Baked Potato, Roasted Garlic Mashed Potatoes, Roasted Red Bliss Potatoes with Rosemary, A Blend of Wild Rice, Rice Pilaf

### **Vegetables**

Asparagus, Steamed Vegetable Medley (Broccoli, Carrots and Cauliflower), Fresh Green Beans with Pine Nuts, Fresh Steamed Broccoli, Sautéed Baby Carrots with Orange Glaze, Peas with Shitake Mushrooms

### **Salad Dressings**

Ranch, Italian, Thousand Island, Bleu Cheese, House Vinaigrette

### **Desserts**

Chef's Assortment of Desserts, Assortment of Gourmet Cookies, Lemon Sherbet with Melba Sauce, Chocolate Mousse with Sugar Cookie, New York Style Cheese Cake with Fresh Strawberries, Vanilla Bean Iced Cream with Chocolate Sauce and Wafer Cookie

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