

## **POLICIES & PROCEDURES**

Thank you for considering the Frank J. Pasquerilla Conference Center. Please review the following policies and procedures to help ensure the success of your event.

### **Prices**

Due to current economic conditions, food and beverage prices are subject to uncontrollable market increases of no more than five (5) per cent. Prices cannot be guaranteed more than 90 days in advance.

### **Taxes and Service Charges**

All prices are subject to 20% service charge plus applicable state sales tax, currently at 6%. If your group is sales tax exempt, a copy of your Tax Exemption Certificate is required prior to your function so your bill may be processed correctly.

### **Guarantees**

The Conference Center requires a guarantee of the number of people to be served three (3) business days prior to the function. The customer will be charged for the final count without exception unless the number of meals served exceeds the final count. The Conference Center is always able to accommodate 2% above the guaranteed count. Beyond this increase, menu substitutions may be made.

### **Menu Selection**

To be certain of the availability of your selection, we request that all menus be confirmed at least three (3) weeks in advance of the functions. To ensure the quality of food and service, we ask you to limit your selection of any given meal to no more than two (2) selections for the entire group per event. Our sales staff will work with you regarding any special dietary or religious considerations necessary. Our sales staff will be happy to help arrange any special menus or theme parties. Buffets require a minimum of 25 persons. Excess food is the property of the Conference Center. Our Chef's will work to customize any menu tailored to your needs or wishes.

### **Room Assignments**

The Conference Center guarantees the amount of space required to comfortably accommodate your function according to the estimated attendance at the time of booking. Specific rooms cannot be guaranteed. Function rooms are assigned one week in advance of the function. If the number of guests fluctuates, it may be necessary to reassign the room accordingly.

### **Provision of Beverages and Catering**

Food, beverage, and liquor cannot be brought into the Conference Center from off premises. All food and beverage must be purchased from the Conference Center.

### **Payment Policies**

The customer may pay for a function with cash, personal check, group or company check (identification required) or major credit card.

### **Deposits**

A 10% initial deposit is required within ten days of booking to confirm the booking. If a deposit is not received within ten days, space will be released for resale. An additional 40% must be paid 60 days prior to the function. Balance of the bill is due on the date of the function. All deposits are non-refundable.

### **Miscellaneous Policies**

**Security:** If extra security is required, the customer will incur the associated cost.

**Decorations:** Any decorations provided by the Conference Center are the sole property of the Conference Center and cannot be taken from the premises. In the event that decorations are removed from the Conference Center, an appropriate fee will be assessed.

**Patron's Property:** Any personal property of guests or invitees brought onto the premises of the Conference Center and left thereon shall be at the sole risk of the patron.

**Conduct:** The Conference Center reserves the right in deference to guests and patrons and proper management of the Conference Center to maintain acceptable volume levels for entertainment. The orderly behavior of attendees is the responsibility of the client in charge of the function according to full compliance with the Conference Center rules and regulations. The client in charge assumes full responsibility of his/her attendees and any hired entertainment.

**Band Policy:** The Conference Center is not responsible to serve band members food and liquor unless they are included with the final count. Volume level is at the discretion of the Conference Center management.

**Contact Person:** The contact person who signs the contract must be an authorized company/group representative. For the benefit of communication between the Conference Center and the customer, it is preferred to deal with only one authorized person.

**Unforeseen Circumstances:** In the event of or impossibility of performance due to strikes, accidents, acts of God, government regulation, civil disorder, curtailment of transportation or other emergencies that make it inadvisable, illegal or impossible to provide the Conference Center facilities, the agreement will be terminated and the Conference Center shall be excused from performance and liable for only repayment of deposit.

## **BREAKFAST BUFFETS**

### **Continental Breakfast**

A selection of fruit juices  
Fresh Baked Cinnamon Rolls, Danish, Muffins, Croissants  
Butter and Preserves  
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas  
\$8.25 Per Person

### **Mr. P's Continental Breakfast**

A selection of fruit juices  
Fresh Baked Cinnamon Rolls, Danish, Muffins, Croissants,  
New York Bagels, Fresh Made Granola, Flavored Cream Cheese,  
Butter, Preserves and Fresh Seasonal Fruit Tray  
Selection of Individual Yogurts  
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas  
\$10.50 Per Person

### **Deluxe Hot Breakfast**

A selection of fruit juices  
Fresh Seasonal Fruit Cup  
Fresh Farm Scrambled Eggs  
Sliced Red Potato Home fries with Peppers and Onions  
Choice of Crisp Maple Peppered Bacon or Grilled Maple Link Sausage  
Assorted Breakfast Breads, Pastries, Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas  
Minimum 25 Guests • \$13.75 Per Person  
Cook to order Omelette Station \$2.00 Additional Per Person

### **Heart Healthy**

A selection of fruit juices  
Fresh Seasonal Fruits  
Fluffy Scrambled Egg Beaters  
Homemade Granola Cereal, Skim Milk  
Assorted Non-Fat Yogurts  
Assorted New York Bagels and Low Fat Cream Cheese  
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas  
Minimum 25 Guests \$9.75 Per Person

### **European Continental**

A selection of fruit juices  
Fresh Baked Rolls, Croissants, Assorted Cereals, Baked Brie  
Hard Boiled Farm Fresh Eggs, Sliced Ham, Yogurt, Fresh Whole Fruit  
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas  
\$8.75 Per Person

## **SERVED BREAKFAST**

### **The Early Bird Breakfast**

Carafes of Juices (Orange and Tomato)  
Seasonal Fresh Fruit Cup  
Farm Fresh Scrambled Eggs  
Sliced Red Potato Home fries with Peppers and Onions  
Honey Ham or Bacon or Sausage  
Cheddar Baked Biscuits  
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas  
\$12.00 Per Person

## **BREAKFAST PASTRIES A LA CARTE**

Assorted Sweet Breads with Preserves and Butter  
\$14.75 Per Dozen

Gourmet New York Bagels, Toast, Cream Cheese  
\$13.75 Per Dozen

Assorted Jumbo Muffins with Preserves and Butter  
14.25 Per Dozen

Bowl of Homemade Granola Cereal with Milk  
\$11.00 Per Bowl (Serves 10)

Seasonal Fresh Fruit Bowl  
\$2.00 Per Person

## **BRUNCH BUFFET**

### **Sylvia's Brunch**

A selection of fruit juices  
Fresh Baked Cinnamon Rolls, Danish, Muffins, Croissants  
Butter and Preserves  
Fresh Fruit Display  
Farm Fresh Scrambled Eggs  
Maple Link Sausage or Maple Peppered Bacon  
Chef's Quiche Du Jour  
Carved Meat: Roasted Prime Rib of Beef or Honey Glazed Ham  
French Toast or Pancakes  
Sliced Red Potato Home fries with Peppers and Onions  
Individual Boxes of Cereal and Milk  
Fresh Rolls & Biscuits  
Penne Pasta  
Chef's Choice of Vegetable & Potato  
Freshly Brewed Coffee (Regular & Decaffeinated) and Assorted Teas  
Minimum 25 Guests • \$18.95 Per Person

### Additions to Brunch

Belgian Waffles with Vermont Maple Syrup  
\$1.50 Per Person

Omelettes to Order with your choice of Toppings  
\$2.00 Per Person

Sliced Smoked Salmon Display with Assorted New York Bagels,  
Cream Cheese, Red Sliced Onion and Capers  
\$2.95 Per Person

## BEVERAGES

Freshly Brewed Coffee (Regular & Decaffeinated), Assorted Teas  
 One Gallon serves 20 Guests • \$20.00 per Gallon or \$2.50 per Guest

Assorted Canned Soda	\$2.00 Per Can
Bottled Water	\$2.00 Per Bottle
Sparkling Water	\$2.50 Per Bottle
Assorted Bottles of Fruit Juices	\$2.50 Per Bottle
Iced Tea	\$1.75 Per Guest (\$9.00 Per Gallon)
Hot Chocolate	\$1.75 Per Guest (\$12.00 Per Gallon)
Lemonade	\$1.75 Per Guest (\$12.00 Per Gallon)
Fruit Punch	\$1.00 Per Guest (\$10.00 Per Gallon)

## BREAKS & SNACKS

### Morning Break

Assorted Sweet Breads and Pastries  
 Seasonal Fruit Tray  
 Assorted Granola Bars  
 Freshly Brewed Coffee (Regular & Decaffeinated)  
 Assorted Teas  
 Soda, Juice and Bottled Water  
 \$8.75 Per Person

### Full Day Continuous Breaks

Freshly Brewed Coffee (Regular & Decaffeinated)  
 Assorted Teas  
 Sodas  
 Juices  
 Bottled Water  
 -- Plus --

### AM Break

Assorted Sweet Breads and Pastries  
 Sliced Fresh Fruit Tray  
 Assorted Granola Bars

### PM Break

Homemade Cookies  
 Fresh Whole Fruit  
 Snack Mix  
 Individual Bags of Chips and Pretzels  
 \$14.25 Per Person

## **THEME BREAKS**

### **Dean Ornish**

Fresh Fruits, Crudite & Dips and Bottled Water  
\$5.95 Per Person

### **Italiano**

Focaccia Bread Pizza, Mozzarella Planks and Italian Lemonade  
\$5.95 Per Person

### **China Buffet**

Egg Rolls, Vegetable Dumplings, Hot Mustard, Duck Sauce  
Wasabi Snack Mix, Assorted Soda and Bottled Water  
\$7.95 Per Person

### **J-Town**

Stuffed Hot Pretzels, Nachos & Cheese, Bags of Peanuts, Popcorn  
Carnival Lemonade, Sweet Iced Tea, Soda and Bottled Water  
\$7.95 Per Person

### **The Mexican**

Vegetable Quesadillas, Tortilla Chips & Salsa, Fried Stuffed Jalapenos  
Assorted Soda and Bottled Water  
\$7.95 Per Person

### **Four Bagger**

Hot Pretzels and Mustard, Popcorn, Bags of Peanuts, Hot Dogs  
and Root Beer Floats  
\$8.50 Per Person

### **Sunday Football**

Hot Wings, Potato Skins, Pretzels, Carrots, Celery, Bleu Cheese Dip, Chips & Dip  
Assorted Soda and Bottled Water  
\$8.50 Per Person

### **Cafe Paris**

Brie, Imported Cheeses, Fresh Baked Baguettes, Grapes, Strawberry Fondue  
Assorted Flavored Coffee and Sparkling Water  
\$8.95 Per Person

## BREAKS A LA CARTE

### Finger Foods

Warm Fudge Brownies	\$12.00 Per Dozen
Assorted Homemade Cookies	\$12.00 Per Dozen
European Tea Cookies	\$14.00 Per Pound
Hot Jumbo Pretzels with Spicy Mustard	\$13.00 Per Dozen
English Tea Sandwiches (Watercress, Cucumber and Salmon)	\$14.00 Per Dozen
Assorted Sushi and Wasabi	\$18.00 Per Dozen
Assorted Ice Cream Bars	\$18.00 Per Dozen
Assorted Western PA Gobs	\$14.00 Per Dozen

### Dry Snack Bowls

Serves 10 Guests

Potato Chips	\$5.00 Per Pound
Pretzels	\$5.00 Per Pound
Mixed Nuts	\$12.00 Per Pound
Shell on Peanuts	\$4.00 Per Pound
Spicy Asian Mix	\$6.00 Per Pound

### Hot & Cold Specialty Dips

Serves 8 to 10 Guests

Hot Artichoke & Spinach Dip	\$12.00 Per Bowl
Hot Spicy Blue Claw Crab Dip	\$20.00 Per Bowl
Cold French Onion Dip	\$8.00 Per Bowl
Cold Spinach Dip	\$8.00 Per Bowl
9-Layer Mexican Dip	\$13.00 Per Bowl
Guacamole	\$7.50 Per Bowl
Chocolate Fountain (Includes chocolate, strawberries, pineapple, marshmallows, pretzels and seasonal fruit)	\$3.50 Per Person - Per 1.5 Hours

## LUNCH ENTREES

All entrees are served with house salad, Chef's choice vegetable, rolls and butter, coffee (Regular and Decaffeinated), iced tea, assorted hot teas and your choice of dessert

### POULTRY

#### Chicken Marsala

Lightly floured and sautéed boneless chicken with peppers, mushrooms and Marsala wine served with farfalle pasta  
\$14.95 Per Person

#### Key West Chicken

Marinated chicken breast served with sautéed mushrooms and onions  
Topped with Jack cheese and served over yellow rice  
\$14.95 Per Person

#### Chicken Parmesan

Breaded chicken breast sautéed and topped with marinara and a blend of mozzarella and provolone served with Pasta Marinara  
\$14.95 Per Person

#### Lemon Tarragon Chicken

Grilled lemon tarragon marinated chicken breast served with wild rice blend  
\$14.95 Per Person

#### Cranberry Almond Chicken

Boneless chicken breast stuffed with cranberry almond bread stuffing served with a wild rice blend  
\$14.95 Per Person

#### Involtni of Chicken and Ham

Chicken breast stuffed with ham and Swiss cheese, served with a Mornay sauce over parsleyed egg noodles  
\$14.95 Per Person

#### Country Style Chicken Provencal

Tender chicken breasts pan sautéed with garden tomatoes, Nicoise olives, and orange zest, served with Rosemary Orzo  
\$14.95 Per Person

#### Roast Turkey

Roast Tom turkey served with mashed potatoes, giblet gravy, stuffing  
\$14.95 Per Person

#### Chicken Sinatra

Chicken breast stuffed with Italian sausage, sundried tomatoes, roast peppers, garlic and parmesan cheese scented with thyme and rosemary  
\$15.95 Per Person

## LUNCH ENTREES

All entrees are served with house salad, Chef's choice vegetable, rolls and butter, coffee (Regular and Decaffeinated), iced tea, assorted hot teas and your choice of dessert

### BEEF

#### Beef Portobello

Beef tips sautéed with Portobello mushrooms,  
bordelaise sauce and basmati rice

\$15.95 Per Person

#### London Broil

Marinated in Teriyaki, grilled to perfection and served with a fresh mushroom demi-glace  
and cheddar mashed potatoes

\$16.95 Per Person

#### Beef Stroganoff

Tender beef tips sauteed mushrooms finished in a sour creme demi over Fettuccine noodles

\$15.95 Per Person

### SEAFOOD

#### Herb Crusted Tilapia

Served with a wild rice pilaf topped with lemon

\$15.50 Per Person

#### Seafood Lasagna

Shrimp, crab, scallops and lobster with fontina cheese and a tarragon cream sauce  
with fresh asparagus

\$16.95 Per Person

#### Fennel Crusted Salmon

Fennel crusted salmon served over wild rice

\$16.95 Per Person

#### Shrimp Fra Diablo

Tender jumbo shrimp pan seared with a sweet Roma tomato and Tuscan flavored spices  
served with linguini al dente

\$16.95 Per Person

#### Sea Scallops

Pan seared over basmati rice with an Asian citrus chili sauce

\$17.95 Per Person

#### Crabcake Melissa

Jumbo lump crab baked with sweet butter, white wine and parmesan cheese  
served with pirate style linguini

\$17.50 Per Person

#### Pesto Crusted Cod

Atlantic cod topped with a pesto crust and tri colored roasted potatoes

\$15.50 Per Person

## LUNCH ENTREES

All salad and pasta entrees are served with rolls and butter, coffee (Regular and Decaffeinated), iced tea, assorted hot teas and your choice of dessert

### SALADS AND PASTAS

#### Grilled Chicken Caesar Salad

Grilled boneless chicken or shrimp served over our homemade Caesar dressing tossed with Romaine lettuce garnished with Romano cheese and croutons  
\$12.95 Per Person

#### Asian Steak Salad

Spicy Asian greens with grilled marinated steak, spicy sprouts, red onion, grilled mushrooms and a ginger hoisin dressing  
\$12.95 Per Person

#### Shrimp Carbonara

Over penne pasta with peppered bacon, peas, onions, tomatoes, garlic cream sauce  
\$12.95 Per Person

#### Crab Cake Salad

Three petite jumbo lump Crab cakes baked to a golden brown served over tossed greens, diced cucumbers, diced tomatoes and served with a vinaigrette  
\$16.95 Per Person

#### Chicken and Broccoli Alfredo

Chicken breast sautéed with broccoli florets, tossed with Fettuccini pasta and Alfredo sauce  
\$13.95 Per Person

#### Triple Cheese Baked Rigatoni

Parmesan, mozzarella and provolone cheese tossed with house made marinara  
\$10.95 Per Person

## LUNCH DESSERT SELECTIONS

Carrot Cake • German Chocolate Cake • Strawberry Cloud Cake  
Apple Pie • Blueberry Pie • Pumpkin Pie • Coconut Cake • Strawberry Shortcake  
Lemon Cake • Double Chocolate Cake • Cheesecake

## SANDWICHES

All sandwiches are served with pasta salad and homemade potato chips, coffee (Regular and Decaffeinated), iced tea and assorted hot teas

### Dilled Tuna Salad

Albacore tuna salad, fresh dill, lettuce and tomato on a croissant  
\$8.95 Per Person

### Virginian

Virginia ham, lettuce, tomato, Cheddar cheese and apple butter on a croissant  
\$8.95 Per Person

### Chicken Curry Salad

Tender white chicken meat, raisins, lettuce and chutney on a croissant  
\$8.95 Per Person

### Turkey Breast with Cranberry Chutney

Turkey, lettuce, tomato, sprouts, cranberry chutney and Swiss on Rye  
\$8.95 Per Person

### Pesto Chicken

Grilled pesto chicken breast, lettuce, fresh basil, tomato and Provolone on a Ciabatta roll  
\$8.95 Per Person

### Grilled Flat Bread Chicken

With lettuce, tomato and a rosemary avocado mayo topped with gruyere cheese  
\$8.95 Per Person

### Roast Beef Deluxe

Roast beef, roasted red peppers, spinach, Pepper Jack cheese and honey mustard on a kaiser roll  
\$9.95 Per Person

## BOXED LUNCHESES

All lunches are served with chips, cookie and a soda

### Pennsylvanian

Sliced roast beef, provolone, lettuce, tomato and horseradish mayo on a crusted sub roll  
\$13.95 Per Person

### Californian

Turkey, peppered bacon, lettuce, tomato and avocado mayo on a soft sun-dried tomato wrap  
\$13.95 Per Person

### Sicilian

Capacolla, pepperoni, salami with roasted pepper mayo, arugula and fresh mozzarella on focaccia  
\$13.95 Per Person

## Specialty Lunch Buffets

### **New York Deli**

Soup du Jour, Two Prepared Salads, Fresh Breads, Ham, Roast Beef, Turkey, Pastrami, Swiss, Provolone, Cheddar, Condiments, Relish Tray, Brownies and Fresh Baked Cookies  
\$13.50 Per Person

### **Soup, Salad and Pizza Bar**

Soup du Jour, Tossed Greens, Romaine, Salad Toppings, Dressings, Assorted Pizzas, Brownies and Fresh Baked Cookies  
\$13.50 Per Person

### **Tail Gate**

Cole Slaw, Pasta Salad, Grilled Hot Dog, Burgers, BBQ Chicken Breast, Baked Beans, Corn on the Cob (in season), Baked Cookies and Brownies  
\$14.95 Per Person

### **Italian Buffet**

Caesar Salad, Tossed Salad, Garlic Bread, Stuffed Shells, Vegetable or Meat Lasagna, Chicken Parmesan or Chicken Marsala, Grilled Eggplant, and Tiramisu  
\$15.75 Per Person

### **European Buffet**

Perogies, Kielbasa and Kraut, Hot Potato Salad, Vegetable Dujour, Pork Loin with Red Cabbage Slaw, Tossed Salad and German Chocolate Cake  
\$14.95 Per Person

### **Tuscany Deli**

Italian Wedding Soup, Grilled Balmisic Vegetables platter, Tortellini Salad, Capacolla ham, Salami, Pepperoni, Sliced Provolone and Mozzarella cheese  
Focaccia, Italian and Ciabatta Bread, Relish tray condiment and Mocha Chocolate Mousse  
\$14.95 Per Person

### **Sandwich Platter**

A Selection of Deli and Vegetarian Sandwiches on mirrors with Pasta Salad and Fresh Chips.  
\$11.95 Per Person

## LUNCH BUFFETS

All buffets are served with chef's choice of three salads, vegetable du jour, starch, hot rolls and butter, coffee (Regular and Decaffeinated), iced tea, assorted hot teas and your choice of dessert

Select Any Two Entrees – \$14.25 Per Person

Select Any Two Entrees and a Pasta – \$14.95 Per Person

Select Any Two Entrees, Pasta and a Carving Meat – \$16.95 Per Person

60 minutes of unlimited Buffet Service

Each additional 30 minutes of service please add \$1.75 Per Person

### ENTREES

Chicken Parmesan  
Chicken and Basil  
Chicken Duxelle  
Country Style Chicken Provencal  
Roast Turkey  
Beef Portobello  
Braised BBQ Pork Ribs  
Marinated Flank Steak  
Parmesan Crusted Talapia  
Shrimp Fra Diablo  
Eggplant Parmesan

### PASTA SELECTIONS

Penne Vodka Cream  
Baked Asiago Tortellini  
Lasagna Bolognese  
Stuffed Shells  
Gnocchi Tomato Basil  
Vegetable Lasagna

### CARVING STATION

Carved Top Round of Beef with Pepper Au Jus  
Bourbon Glazed Ham  
Fresh Roasted Turkey Breast  
Apple Horseradish Rubbed Pork Loin

### LUNCH DESSERT SELECTIONS

Carrot Cake  
German Chocolate Cake  
Strawberry Cloud Cake  
Apple Pie  
Blueberry Pie  
Pumpkin Pie  
Strawberry Shortcake  
Chocolate Cake  
Cheesecake

## HORS D' OEUVRES STATIONS

### Fruit and Cheese Displays

Sliced fruits in season, Imported and domestic cheeses, assorted crackers, flatbreads and mustards  
 Small (Serves 25 Guests) - \$90.00 • Large (Serves 50 Guests) - \$180.00

### Seasonal Fresh Vegetable with Dips

Broccoli, cauliflower, cherry tomatoes, cucumbers, peppers, celery, carrots, zucchini, squash, radishes and assorted dips  
 Small (Serves 25 Guests) - \$75.00 • Large (Serves 50 Guests) - \$150.00

### Cheese Fountain

Lager laced Wisconsin cheddar cheese with:  
 Fruit, vegetables, cubed breads, pretzels, nacho chips and deli meats  
 \$90.00

### Seafood Stations

All seafood is displayed in a shell with appropriate condiments  
 Jumbo shrimp cocktail, Alaskan crab claws, clam and mussel marinara and Oysters on the Half Shell  
 Market Price

### Carving Stations

All carving stations are served with an assortment of fresh baked rolls and its appropriate condiments

Virginia Baked Spiral Ham	\$4.00 per person
Top Round of Beef	\$4.25 per person
Marinated Pork Loin	\$4.95 per person
Roast Tom Turkey	\$4.50 per person
Roast Strip Loin	\$5.75 per person
Roast Beef Tenderloin	\$8.25 per person

### Chef hors d' Oeuvres Stations

Additional stations to add to your hors d' Oeuvres.  
 Manned stations for parties of 100 or less people, parties of 100 or more will be unmanned.

### Pasta Station

Tossed to order with a choice of Alfredo, Marinara, Putanesca, Aioli, Penne pasta, linguini, bowtie or Tortellini and a basket of garlic sticks  
 Choice of two pastas and two sauces  
 \$6.00 Per Person

### Fajita Station

Beef and Chicken Fajita meat, grilled onion, peppers, tomatoes, flour tortillas, guacamole, salsa, lettuce, Cheddar cheese, sour cream  
 \$6.95 Per Person  
 Add Shrimp for additional \$1.25 Per Person

### Stir Fry Station

Crisp garden vegetables with a selection of chicken, beef or pork. Served with sweet and sour, Teriyaki, black bean sauces and white rice  
 \$6.95 Per Person  
 Add shrimp additional \$1.25 Per Person

## HORS D' OEUVRES STATIONS

### Cold Hors d'Oeuvres

Assorted Canapés (Trays of 50)	\$70.00 Per Tray
Sugar Cured Ham and Asparagus Roll-Ups	\$80.00 Per Tray
Proscuitto and Melon	\$65.00 Per Tray
Fresh Fruit Kabobs	\$60.00 Per Tray
Mini Brioche Crostini with Shrimp Salad	\$65.00 Per Tray
Strawberries Stuffed with Boursin	\$60.00 Per Tray
Bruschetta with Parma Ham	\$85.00 Per Tray
Silver Dollar Roll Sandwiches	\$90.00 Per Tray
Duck BLT on Brioche	\$90.00 Per Tray
Shrimp Cocktail Bowl	\$185.00 Per Bowl

### Hot Hors d'Oeuvres

Bacon Wrapped Scallops	\$120.00 Per Tray
Coconut Chicken Strips	\$85.00 Per Tray
Coconut Shrimp with Sauce	\$100.00 Per Tray
Mushrooms Stuffed with Crab	\$115.00 Per Tray
Mini Spring Rolls	\$85.00 Per Tray
Honey BBQ Meatballs	\$80.00 Per Tray
Buffalo Chicken Wings	\$85.00 Per Tray
Hot Crab Dip	\$100.00 Per Tray
Spinach Artichoke Dip	\$80.00 Per Tray
Spanakopita	\$75.00 Per Tray
Sweet Baby Peppers stuffed with Italian Sausage	\$85.00 Per Tray
Fried Cheese Ravioli	\$65.00 Per Tray
Buffalo Chicken Dip with Flatbread Crackers	\$90.00 Per Tray
Brie and Almond in Phyllo	\$95.00 Per Tray
Blackened Chicken with Caramelized Onion Brushetta	\$95.00 Per Tray
Mini Beef Wellingtons with House made Demi-Glace	\$140.00 Per Tray
Shrimp Wellingtons with a Saffron Cream Sauce	\$145.00 Per Tray
Boneless Pepper Bacon Wrapped Pork Wings	\$80.00 Per Tray
(Choice of one - Buffalo or BBQ)	
Flatbread Pizzas (choice of one)	\$90.00 Per Tray
(Seafood, Lemon Tarragon Chicken, Reuben or Philly Cheese)	

### Smoked Fish Display

Cold Smoked Norwegian Salmon, Smoked Rainbow Trout and Smoked Mackerel served with Pumpernickel toast points, assorted dips, dilled mustard, horseradish cream and lemon citrus aioli  
 \$150.00 (Serves 30 Guests)

### Poached Salmon Display

Whole poached salmon with dill cream sauce, chopped egg, diced purple onion, dill, and cucumber, black bread and rolls.  
 \$150.00 (Serves 25 Guests)

### Middle Eastern Platter

Combination platter with generous portions of Hummus, Caponata, Baba Ghanoush, Moroccan olives, Dolmades (stuffed grape leaves), and pita points  
 \$105.00 (Serves 30 Guests)

### Ice Carving Packages

Choice of Ice Carving (Basic designs and company logos) • Lighted Display  
 \$195.00 Per Carving • Add \$30.00 Additional for Flowers

## DINNER BUFFETS

All buffets are served with chef's choice of three salads, one carved item, vegetable du jour, starch, dinner rolls and butter, coffee (regular & decaffeinated) iced tea, assorted hot teas and dessert

Select Any Two Entrees – \$24.95 Per Person

Select Any Three Entrees – \$25.95 Per Person

60 minutes of unlimited Buffet Service

Each additional 30 minutes of service please add \$1.25 Per Person

### BEEF & POULTRY ENTREES

Beef Portobello  
Braised BBQ Pork Ribs  
Blackened Pork Medallions  
Marinated Flank Steak  
Sliced Roast Tenderloin Au Bleu  
Roast Turkey  
Chicken Florentine  
Lemon Chicken Francaise  
Country Style Chicken Vesuvio  
Chicken Neptune  
Chicken Sinatra

### SEAFOOD ENTREES

Honey Smoked Salmon  
Pesto Crusted Salmon  
Baked Cod in Sicilian Wine  
Stuffed Shrimp  
Stuffed Flounder  
Herb Parmesan Crusted Talapia

### PASTA ENTREES

Penne Vodka Cream  
Baked Asiago Tortellini  
Lasagna Bolognese  
Stuffed Shells  
Seafood Lasagna  
Gnocchi Tomato Basil  
Vegetable Lasagna  
Manicotti

### CARVING STATION

Carved Roasted Strip Loin  
Bourbon Glazed Ham  
Fresh Roasted Turkey Breast  
Apple Horseradish Rubbed Pork Loin

## DINNER ENTREES

All entrees are served with mixed garden salad, seasonal fresh vegetable, starch, homemade baked rolls, coffee (Regular and Decaffeinated), iced tea, assorted hot teas and dessert

### APPETIZERS

Fresh Fruit Cup	\$2.50 Per Person
Jumbo Shrimp Cocktail	\$8.95 Per Person
Snow Crab Claw Cocktail	\$6.95 Per Person
Smoked Salmon	\$5.95 Per Person
Bruschetta	\$4.95 Per Person

### SOUPS & SALADS

Shrimp Bisque	\$3.95 Per Person
Mushroom Bisque	\$2.50 Per Person
Chilled Vichyssoise	\$2.95 Per Person
Chilian Tortellini	\$2.95 Per Person
Tuscany Sausage & Harvest Vegetable	\$2.95 Per Person
New England or Manhattan Clam Chowder	\$3.95 Per Person
Caesar Salad	\$2.95 Per Person
Poppy Seed Spinach Salad	\$2.95 Per Person
Athenian Greens	\$2.95 Per Person
Endive, Radicchio & Orange Salad	\$2.95 Per Person

## ENTREES

### POULTRY

#### Lemon Chicken Francaise

Lightly battered and sautéed in butter, herbs and white wine served over lemon fettuccine alfredo  
\$19.95 Per Person

#### Chicken Florentine

Boneless chicken breast stuffed with sautéed spinach, onions, pine nuts and feta cheese served with a supreme sauce over wild rice  
\$19.95 Per Person

#### Chicken Provencal

Boneless breast of chicken sautéed with sun-dried tomatoes, mushrooms, Tarragon and shallots served over Parmesan, Rosemary Orzo  
\$19.95 Per Person

#### Cranberry Almond Chicken

Boneless chicken breast stuffed with cranberry almond bread stuffing served with a wild rice blend  
\$18.95 Per Person

#### Chicken Wellington

Chicken breast topped with mushroom and goat cheese duxelle, wrapped with puff pastry, served with a Sherry cream sauce and duchess potatoes  
\$21.95 Per Person

## DINNER ENTREES

All dinner entrees are served with mixed garden salad, seasonal fresh vegetable, starch homemade baked rolls, coffee (Regular and Decaffeinated), iced tea, assorted hot teas and dessert

### POULTRY (CON'T)

#### Chicken Cordon Bleu

Boneless Chicken stuffed with Black Oak and Swiss cheese lightly breaded and fried served with Sauce Mornay and Rice Pilaf

\$19.95 Per Person

#### Chicken Sinatra

Chicken breast stuffed with Italian sausage, sundried tomatoes, roast peppers, garlic and parmesan cheese scented with thyme and rosemary

\$20.95 Per Person

#### Raspberry Marinated Boneless Duck Breast

Boneless Muscovy duck breast marinated and seared served over wild cranberry rice stuffing and a raspberry sauce

\$22.95 Per Person

#### Chicken Neptune

Boneless chicken breast stuffed with a seafood stuffing served with a Mornay sauce over wild rice

\$23.95 Per Person

### BEEF

#### Prime Rib Of Beef

Slow Roasted Prime Rib of Beef

12 oz. Frank – \$24.95 Per Person • 8 oz. Sylvia – \$21.95 Per Person

#### Marinated Flank Steak

Teriyaki Marinated flank steak grilled and topped with a mushroom demi-glace

\$23.95 Per Person

#### Tenderloin of Beef in “Fire and Ice”

A prime cut of tenderloin of beef marinated in fifteen various herbs and spices and grilled to perfection

\$29.95 Per Person

#### Tenderloin of Beef Burgundy

A prime cut of tenderloin grilled to perfection and served with a ragout of vegetables in a rich demi-glace

\$28.95 Per Person

#### Mr. P's New York

A center cut New York Strip grilled to perfection topped with a sun-dried tomato maitre d'butter

\$23.95 Per Person

## DINNER ENTREES

All dinner entrees are served with mixed garden salad, seasonal fresh vegetable, starch homemade baked rolls, coffee (Regular and Decaffeinated), iced tea, assorted hot teas and dessert

### BEEF (CON'T)

#### Tenderloin of Beef and House Smoked Salmon

Prime cut of tenderloin grilled, glazed with demi and paired with our in-house hickory smoked salmon  
\$29.95 Per Person

#### Tenderloin of Beef and Crab Cake

A prime cut of tenderloin seared and a 100% jumbo lump crab cake  
\$30.95 Per Person

#### Tenderloin of Beef and Lobster

6 oz. prime cut of tenderloin seared and a 6 oz. fresh water lobster tail accompanied with demi and lemon tarragon wine butter  
\$39.95 Per Person

### VEAL, LAMB AND PORK

#### Two Boneless Pork Chops

Pan-fried with a Parmesan Dijon, rosemary crust  
\$19.95 Per Person

#### Veal Francaise

Tender veal cutlets lightly battered and sautéed in lemon, butter, herbs and white wine served over Fettuccini  
\$21.95 Per Person

#### Veal Marsala

Tender veal cutlets lightly floured sautéed with mushrooms, peppers and glazed with a sweet Marsala wine and served over Rosemary Orzo  
\$21.95 Per Person

#### Stuffed Veal Chop

10 oz. center cut veal chop stuffed with Prosciutto, smoked Gouda, pinenuts and spinach served with a sherry cream sauce and Pancetta garlic Risotto  
\$28.95 Per Person

#### Lamb Chops

Grilled parsley crusted double loin chops. Served with baby tri-colored potatoes  
\$25.95 Per Person

#### Roast Loin of Pork with Apple Dressing

Stuffed with an apple walnut dressing, served with pork-jus and Anna potatoes  
\$21.95 Per Person

## DINNER ENTREES

All dinner entrees are served with mixed garden salad, seasonal fresh vegetable, starch homemade baked rolls, coffee (Regular and Decaffeinated), iced tea, assorted hot teas and dessert

### SEAFOOD

#### Pesto Crusted Salmon

Lemon pesto crusted salmon fillet. Served with parmesan risotto  
\$21.95 Per Person

#### In-House Smoked Salmon

In-house honey smoked salmon served with a wild mushroom and goat cheese risotto  
\$21.95 Per Person

#### 100% Crab Cakes

Two 100% crab meat cakes baked to perfection. Served with confetti wild rice  
\$29.95 Per Person

#### Citrus Tuna

Sushi grade tuna fillet grilled to perfection. Served with a citrus relish over a bed of Jasmine rice  
\$25.95 Per Person

#### Herb Crusted Talapia

Farm-raised Talapia coated with fresh herbs and Parmesan cheese  
Served with a lobster sauce  
\$22.95 Per Person

#### Crab Stuffed Flounder Flourtine

North Atlantic Flounder stuffed with our Crab Stuffing served with herbed basmati rice  
\$23.95 Per Person

#### Fennel and Coriander Crusted Sea Scallops

Topped with a Lobster Saffron Cream Sauce served with angel hair pasta  
\$25.95 Per Person

#### Stuffed Shrimp

Jumbo Shrimp stuffed with our house made 100% crab stuffing, served with a wild rice pilaf,  
topped with Lemon Saffron Cream Sauce  
\$25.95 Per Person

## DINNER DESSERT SELECTIONS

Carrot Cake • Double Chocolate Cake • Strawberry Short Cake

Pies: Apple, Cherry, Blueberry

Coconut Cake • Cheese Cake

(Additional seasonal desserts available)

## **SOCIAL RECEPTIONS**

### **BUSINESS HORS D'OEUVRES HOUR**

\$17.95 PER PERSON

EACH ADDITIONAL HOUR \$2.50 PER PERSON

#### **Cold Hors d'Oeuvres**

Elaborate Seasonal Fruit & International Cheese Display with Crudite Baskets, Flatbreads and Dips  
Strawberries and Boursin Cheese  
Shrimp salad on mini brioche  
Assorted Bruschetta

#### **Hot Hors d'Oeuvres**

Coconut Chicken  
Chef's Choice House Made Empanadas  
Spinach Formaggio Dip with Pita Points

#### **Dessert**

Chef's Selection of Desserts  
Coffee (Regular & Decaffeinated) and Assorted Teas

### **AFTER WORK SOCIAL HOUR**

\$18.25 PER PERSON

EACH ADDITIONAL HOUR \$2.50 PER PERSON

#### **Cold Hors d'Oeuvres**

Elaborate Seasonal Fruit & International Cheese Display with Crudite Baskets, Flatbreads and Dips  
Finger Sandwiches  
Ham & Asparagus Wraps  
Assorted Bruschetta  
Pretzels and Chips

#### **Hot Hors d'Oeuvres**

Wings! Wings! Choice of Two (Plain, Hot, Sweet & Hot, Garlic Parmesan, BBQ, Blackened, Teriyaki)  
Fried Mozzarella Sticks  
Mini Spring Rolls  
Honey BBQ Meatballs

#### **Dessert**

Chef's Selection of Desserts  
Coffee (Regular & Decaffeinated) and Iced/Assorted Hot Teas

## **SOCIAL RECEPTIONS**

### **SYMPHONY HOUR**

\$19.95 PER PERSON

EACH ADDITIONAL HOUR \$2.50 PER PERSON

#### **Cold Hors d'Oeuvres**

Elaborate Seasonal Fruit & International Cheese Display with Crudite Baskets, Flatbreads and Dips

Mini Anti Pasta Displays

Prosciutto Wrapped Seasonal Melon

Tenderloin Crostinis

#### **Hot Hors d'Oeuvres**

Coconut Shrimp

Mini Beef Wellingtons

Mushroom Stuffed with Crab

Blackened Chicken Bruschetta

#### **Dessert**

Chef's Selection of Desserts

Coffee (Regular & Decaffeinated) and Assorted Teas

## **SOLID GOLD HOUR**

\$25.95 PER PERSON

EACH ADDITIONAL HOUR \$2.50 PER PERSON

#### **Cold Hors d'Oeuvres**

Elaborate Seasonal Fruit & International Cheese Display with Crudite Baskets, Mini Anti Pasta Displays,

Flatbreads and Dips

#### **Ice Sculpture**

Jumbo Shrimp Cocktail

Crab Claws

Cocktail Sauce & Cumberland Sauce

#### **Chef Attended Pasta Station**

(Choice of 2 pastas and 2 sauces)

Tossed to Order Pastas: Penne, Tortellini, Bowtie, Fettuccini

Sauces: Alfredo, Tomato Basil, Putanesca, Aioli

Garlic Sticks Basket

#### **Butler Hors d'Oeuvres**

Mini Brie and Raspberry Ravioli a la Carbonara

Tenderloin Crostinis with goat cheese

Shrimp and Crab Fritters

Smoked Teriyaki Chicken Satay

Shrimp Wellington with Saffron Cream

Mini Brie and Raspberry in Phyllo

#### **Miniature Sweet Shop**

Elaborate Display of Chef's Specialties

Coffee (Regular and Decaffeinated) and Assorted Teas

## WEDDING RECEPTIONS

### SILVER WEDDING PACKAGE

\$54.00 Per Person  
Served

Served with Dinner Rolls and Butter Swans, Kona Blend Coffee (regular & decaffeinated), Iced Tea and assorted Hot Teas

3.5 Hour Open Bar

#### Hors d' Oeuvres

Ice Sculpture  
Fruit and Cheese Displays  
Mini Anti Pasta Displays  
Hot Spinach Dip and Flatbreads  
Hand Passed Coconut Chicken

#### Choice of First Course:

Caesar Salad • FJP Signature Salad • Baby Spinach & Fruit Salad • Fruit Cup

#### Dual Plate:

CHOICE OF TWO ENTREES BELOW:  
Filet of Sirloin with a Wild Mushroom Demi

Signature Smoked Honey Salmon Fillet

Herb Parmesan Crusted Talapia Fillet

Traditional Stuffed Chicken  
Boneless chicken breast stuffed with Cranberry Almond Bread Stuffing

FJP Signature Vegetables

#### Choice of One Starch:

Herb Roasted Red-Skinned Potatoes • Potato Gratin • Jasmin Rice • Gourmet Mashed Potatoes • Duchess Potatoes

#### Dessert

Ice Cream

\* Please see our Wedding Guide for complete details on the many elements included in our reception packages

## WEDDING RECEPTIONS

### GOLD WEDDING PACKAGE

\$57.00 Per Person  
Served

Served with Dinner Rolls and Swan Butter, Kona Blend Coffee (regular & decaffeinated), Iced Tea and assorted Hot Teas

3.5 Hour Open Bar

#### Hors d' Oeuvres

Ice Sculpture  
Fruit and Cheese Displays  
Hot Crab Dip  
Mini Anti Pasta Display

#### Hand Passed

Coconut Chicken  
Brushetta  
Mini Beef Wellington

•

#### Choice of First Course:

Caesar Salad • FJP Signature Salad • Baby Spinach & Fruit Salad • Fruit Cup

•

#### Dual Plate:

CHOICE OF TWO ENTREES BELOW:

Filet Mignon

Topped with a Mushroom Demi-glace

•

Seafood Stuffed Sole  
with Tarragon-infused Tomato Jus

•

Chicken Sinatra

Stuffed with Sweet Italian Sausage, Fresh Garlic, Rosemary and Sun-dried Tomatoes  
Topped with Sherry Cream Sauce

•

Lemon Chicken Franchise with a Lemon Alfredo Sauce

•

FJP Signature Vegetables

•

#### Choice of One Starch:

Gourmet Mashed Potatoes • Potato Gratin • Wild Mushroom Orzo • Basmati Rice

•

#### Dessert

Ice Cream

\* Please see our Wedding Guide for complete details on the many elements included in our reception packages

## WEDDING RECEPTIONS

### DIAMOND WEDDING PACKAGE

\$63.00 Per Person  
Served

Served with Dinner Rolls and Swan Butter, Kona Blend Coffee (regular & decaffeinated), Iced Tea and assorted Hot Teas

3.5 Hour Open Bar

#### Hors d' Oeuvres

Ice Sculpture  
Fruit and Cheese Displays  
Mini Anti Pasta Displays  
Hot Spinach Dip with Flatbreads

#### Hand Passed

Blackened Shrimp and Scallop Skewers  
Coconut Chicken  
Mini Beef Wellington  
Raspberry Brie, Almond in Phyllo  
Bruschetta

#### Choice of First:

Casesar Salad • FJP Signature Salad • Baby Spinach & Fruit Salad • Fruit Cup

#### Dual Plate:

CHOICE OF TWO ENTREES BELOW:

Filet Mignon  
with a Cabernet Wine Sauce

•

Fennel-crusted Sea Bass  
with a Lime Citrus Cream Sauce

•

Chicken Chesapeake  
Boneless Chicken Breast Stuffed with Crabmeat.  
Served with a Mornay Sauce

•

FJP Signature Vegetables

•

#### Choice of One Starch:

Gourmet Mashed Potatoes • Potato Gratin • Wild Mushroom Orzo • Basmati Rice

•

#### Dessert

Ice Cream

\* Please see our Wedding Guide for complete details on the many elements included in our reception packages

## WEDDING RECEPTIONS

### PLATINUM WEDDING PACKAGE

\$79.00 Per Person  
Served

4-hour Open Bar

#### Hors d' Oeuvres

Champagne Fountain with Fresh Strawberries and Raspberries  
Ice Sculpture with Fresh Iced Jumbo Shrimp  
Lager Laced Wisconsin Cheddar Cheese Fountain with Accompaniments  
Fresh Seasonal Fruits • Mini Beef Wellington • Coconut Chicken  
Warm Baked Brie with Brown Sugar and Pecans • Shrimp Wellington  
Spinach Artichoke Dip • Bruschetta

•  
Champagne Toast for All Guests

•  
Fresh Fruit Cup

#### Choice of Salad:

Arugula or Caesar Bouquet

#### Dual Plate:

A combination of any two entrees below:

Grilled Sicilian Wine Laced Veal Chop

•  
Chilean Sea Bass in a Porcini Au Jus

•  
Peppercorn Crusted Filet Mignon with a Brandy Cream Sauce

#### Choice of One Starch:

Gourmet Mashed Potatoes • Wild Mushroom Risotto • Creamy Bleu Cheese Orzo

•  
FJP Signature Vegetables

•  
Basket of Bread with Tapenades

#### After Dinner Viennese Dessert Table:

Elaborate Display of Petit Fours, Mini Fruit Tarts, Mini Assorted  
Cheesecakes, Chocolate Fountain with Assorted Fruit

#### Coffee & Tea Station:

Freshly Brewed Kona Blend Coffee (Regular and Decaffeinated),  
Assorted Teas

\* Please see our Wedding Guide for complete details on the many elements included in our reception packages

## **BAR SERVICE**

### **ADD A TOUCH OF CLASS WITH CHAMPAGNE AND WINE TOASTS**

Minimum of 10 people

#### **Champagne Toast**

House Champagne	\$3.95 Per Glass
Premium Champagne	\$4.95 Per Glass

#### **Wine Toast**

House Wine	\$7.00 Per Glass
Premium Wine	\$8.00 Per Glass

### **PER PERSON COCKTAILS**

Paid for on a Per Person / Per Hour basis

Bartender Fee of \$20.00 Per Bartender Per Hour

Maximum of 4 Hours • Minimum of 50 People

Unlimited professional beverage service including cocktails, bottled beer, wine by the glass, soda, bottled water and all appropriate mixers and garnishes

#### **HOUSE BRANDS**

Includes our house brand liquors, domestic bottled beer and varietal wines

\$9.00 Per Person for the first hour

\$4.00 Per Person for each additional hour

#### **CALL BRANDS**

Includes our call brand liquors, domestic bottled beer, limited premium bottled beer and varietal wines

\$10.00 Per Person for the first hour

\$5.00 Per Person for each additional hour

#### **PREMIUM BRANDS**

Includes our call and premium brand liquors, domestic and premium bottled beers and premium wines

\$11.00 Per Person for the first hour

\$6.00 Per Person for each additional hour

#### **BEER & WINE ONLY**

Includes a selection of bottled domestic beer and a selection of our house wines

\$9.00 Per Person for the first hour

\$4.00 Per Person for each additional hour

## BAR SERVICE

### HOST BARS

Paid for by the host on a per drink consumption basis  
All charges are determined by the type of liquor consumed  
Bartender Fee of \$25.00 Per Bartender  
Minimum of 50 People

### CASH BARS

A Cash Bar allows guests to purchase drinks on an individual basis  
All charges are determined by the type of liquor consumed  
Bartender Fee of \$25.00 Per Bartender  
Minimum of 50 People

### DRINK PRICING

Prices apply to a single shot serving

#### House Brands

Gin, Vodka, Rum, Tequila, Scotch, Bourbon, Blended Whiskey, Peach Schnapps, Amaretto, Coffee Liqueur  
\$5.50 Per Drink

#### Call Brands

Tanqueray Gin, Smirnoff Vodka, Bacardi Light Rum, Captain Morgan's Rum,  
Dewar's White Label Scotch, Canadian Club, Jim Beam, Seagram's 7,  
Jack Daniels Black Label, Butter Shots Schnapps, Peachtree Schnapps, Amaretto Di Saronno, Kahlua  
\$6.00 Per Drink

#### Premium Brands

Bombay Sapphire Gin, Absolute Vodka, Chivas Regal Scotch, Crown Royal,  
Jamison's Irish Whiskey, Maker's Mark Bourbon  
\$7.00 Per Drink

#### Domestic Bottled Beer

Coors Light, Miller Lite, Yuengling, Miller Genuine Draft  
\$4.00 Per Drink

#### Imported & Premium Bottled Beer

Heinekin, Corona, Molson Golden, Amstel Light, Samuel Adams  
\$5.00 Per Drink

#### Wine Selections

White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio  
\$7.00 Per Drink

#### Premium Wines

Available upon request

## BAR SERVICE

Bottled Water  
\$2.00 Per Bottle

Soda  
\$2.00 Per Drink

Bottled Beer  
Domestic \$4.00 Per Bottle  
Premium/Imported \$5.00 Per Bottle

