

questions to ask
yourself when
planning a party

THE BIGGEST QUESTIONWHAT 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 Meal

Beverage With The Meal

Sales Tax (6% of Food)

Tip (20%) of Food and Beverage)

What To Do After The Meal

Room Fee

Total Estimate Per Person

Dinner Party

Appetizer

(You pick one from the ones listed on “appetizer ideas for parties”)



Mixed Green House Salad



Entree

(You pick 3 or 4 from our dinner menu)

Fresh Vegetables and Potatoes



Dessert

(You pick 3 or 4 from our dessert menu)

Freshly Roasted Coffee, Hot Tea or Iced Tea

The price per person is the price of the entree chosen plus \$22 plus 6% tax and 20% gratuity....In December, it is \$24.5 plus 6% tax and 20% gratuity. There is also a 3% convenience fee, which will be charged if you choose to pay with a credit card.

Room Fees are \$125 for the wine cellar, \$250 for the balcony and \$350 for The Colonial Room

Minimum Gratuities May Apply.

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)

Entrees

Grilled Organic Salmon 37 GF

roasted chili beurre blanc

Sautéed Twin Four Ounce Maine Lobster Tails 62

with a lobster cream

Maryland Crab Cake 39

herb remoulade

Ten Ounce Locally Raised Ribeye 56 GF

house demi glace

Seven Ounce Filet Mignon 47 GF

house demi glace

Grilled Australian Lamb Chops 49 GF

port wine reduction

Pork Chop 38 GF

maple-pecan glaze

Hazelnut Crusted Organic Chicken Breast 38

rosemary cream sauce

Seasonal Risotto 31 GF, V

Changes about 4 times a year, ask us what the current version is!

Penne Pomodoro 32 V

tomodoro sauce, fried south philly mozzarella, basil-spinach pesto

Panko Crusted Eggplant 29 VE

summer squash and tomatoes, wilted baby arugula, toasted pine nuts, sun-dried tomato pesto, aged balsamic vinegar

Desserts

Pecan Pie

caramel sauce, maple-pecan crumble

Hot Fudge Sundae

vanilla bean ice cream, homemade hot fudge sauce, whipped cream, roasted peanuts, maraschino cherry

Vanilla Crème Brûlée GF

caramelized turbinado sugar top

Almond Brown Butter Cake GF

strawberry compote, whipped cream

Key Lime Pie Tart

whipped cream, raspberry coulis

Warm Apple Crisp GF

vanilla ice cream

Belgian Chocolate Ice Cream GF

Fresh Lemon Sorbet, Vanilla Ice Cream and Fresh Berries GF

Hors d'oeuvres Selection

Butlered Hors d'Oeuvres (Select 5-6)
\$17.5 per person

- 1) Scallops wrapped in bacon
- 2) Skewered marinated fresh mozzarella and prosciutto
- 3) Flour tortillas filled with chicken and jack cheese
- 4) Skewered (choose One)
 - b)Thai Beef
 - d) Honey-lime chicken
 - g)Chorizo Sausage with sweet peppers
- 5)Smoked Salmon Canape with fresh herbs and creme fraiche on brioche
- 6) Kosher "Franks in a Blanket" served with Dijon mustard
- 7) Creole Crab Beignets with creole remoulade
- 8) Fried ShrimpWon-tons with a soy dipping sauce
- 9)Shaved Roast Beef Canape with horseradish cream
- 10) Brie Cheese Crostini with Rosemary and Caramelized Onion
- 11) Vegetarian Stuffed Mushrooms
- 12) Oysters or Clams Casino or Raw (+\$3.5 per piece for Oysters)
(+\$2 per piece for Clams)

13)Freshly Steamed Jumbo Shrimp (+\$3.00 per piece)

Cheese Display

7.5 per person

-with vegetable crudite, white bean hummus, assorted crackers and accouterments

-add section of Charcuterie

Add \$4 per person per person