



BREAKFASTS

BREAKFAST BUFFETS (minimum of 25 people)

The Sunrise

Assorted Juices
Breakfast Breads, Pastries & Bagels with Jam & Butter **Choice of three**
Sliced Seasonal Fresh Fruit **Choice of four**
Breakfast Potatoes
Brewed Coffee (regular & decaf) and Hot Tea

Breakfast Choice of Two:

Fluffy Scrambled Eggs	Crispy Bacon
Sausage Gravy & Biscuits	Browned Link Sausage
French Toast	Honey Smoked Ham
Belgium Waffles	

Omelet Station & made to order eggs available for additional fee pp

The Continental

Assorted Juices
Breakfast Breads, Pastries & Bagels
Sliced Seasonal Fresh Fruit
Butter, Jam, and Cream Cheese
Brewed Coffee (regular & decaf) and Hot Tea

Add a Champaign Mimosa to either for an additional fee pp

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BREAKFASTS (cont'd)

SERVED BREAKFASTS

(minimum 15 persons)

The Slopeside

Scrambled Eggs
Choice of bacon or link sausage
Breakfast Potatoes
Buttered Toast with Jam
Fruit Juice
Brewed Coffee (regular & decaf)
Hot Tea or Milk

The Alpine

Cinnamon French Toast
or Apple Pancakes
Served with applewood
bacon or link sausage
Breakfast Potatoes
Brewed Coffee (regular & decaf)
Hot Tea or Milk

The Omelet

Choice of Cheese Omelet,
Ham & Cheese Omelet, or
Western Omelet with choice
of bacon or link sausage
Breakfast Potatoes
Buttered Toast with Jam
Fruit Juice
Brewed Coffee (regular & decaf)
Hot Tea or Milk

The Benedict

Eggs Benedict
Breakfast Potatoes
Fruit Juice
Brewed Coffee (regular & decaf)
Hot Tea or Milk

BRUNCH

(minimum 45 persons)

Resort Brunch

Chilled Juices
Breakfast Breads, & Pastries
Tomato Basil Salad
Smoked Salmon with bagel, cream
cheese and thin sliced cucumber & dill
Cod Filets stuffed with Crab
Omelet Station & Eggs
Brewed Coffee (regular & decaf)

Fresh sliced Fruit Mirror
Warmed dinner rolls with butter and jam
Chef's Choice Steamed Vegetables
Crispy Apple Wood Bacon & Link Sausage
Carved Honey Glazed Ham
Chicken Breast Florentine
Desert Station
Hot or Iced Tea

Substitute Roasted Top Round Sirloin of Beef for Honey Glazed Ham or additional fee pp

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BREAKS & REFRESHMENTS

BREAKS

The Meeting Break (minimum 10 people)

- Pre Meeting/Early Morning

Orange, Grapefruit, Apple & Cranberry Juice
Croissants, Muffins, Danish, and Bagels with butter, cream cheese and fruit preserves
Brewed Coffee (regular & decaf) and Hot Tea

- Mid Morning

Assorted Soft Drinks & Bottled Water
Homemade Cookies & Fresh fruit slices
Brewed Coffee (regular & decaf) and Hot and Iced Tea

- Afternoon Break

Assorted Soft Drinks & Bottled Water
Homemade Cookies and Brownies
Brewed Coffee (regular & decaf) and Hot and Iced Tea

The Brain Food Break (minimum 10 people)

- Pre Meeting/Early Morning

Orange, Grapefruit, Apple, and Cranberry Juice
Croissants, Muffins, Danish and Bagels with butter, cream cheese and fruit preserves
Selection of Fruit Yogurt
Brewed Coffee (regular & decaf) and Hot Tea

- Mid Morning

Assorted Soft Drinks & Bottled Water
Fruit & Nut Breads, Homemade Cookies and Whole Fresh Fruit
Brewed Coffee (regular & decaf) and Hot and Iced Tea

- Afternoon Break

Assorted Soft Drinks & Bottled Water
Homemade Cookies, Dessert Bars and Whole Fresh Fruit
Brewed Coffee (regular & decaf) and Hot and Iced Tea

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BREAKS & REFRESHMENTS (cont'd)

COFFEE BREAKS

Beverage Station (minimum 10 people)
Brewed Coffee (regular & decaf) and Hot and Iced Tea
Assorted Soft Drinks and Bottled Water

Mid Morning Break (minimum 10 people)
Brewed Coffee (regular & decaf) and Hot and Iced Tea
Orange and Cranberry Juice
Muffin or Bagel with cream cheese & fruit preserves
Assorted Soft Drinks and Bottled Water

Afternoon Break (minimum 10 people)
Brewed Coffee (regular & decaf) and Hot and Iced Tea
Assorted Soft Drinks and Bottled Water
Assorted Cookies & Fresh Whole Fruit

MORE THAN A BREAK

Fitness Break (minimum 10 people)
Sport Drink and Bottle Water
Brewed Coffee (regular & decaf) and Hot and Iced Tea
Trail Mix and Energy Bars

Afternoon Tea (minimum 10 people)
Selection of Herbal Teas with milk & lemon
Brewed Coffee (regular & decaf) and Hot and Iced Tea
Scones with honey butter & preserves
Miniature Pastries and Assorted Finger Sandwiches

The Chocoholic (minimum 10 people)
Hot Chocolate with Marshmallows, Whipped Topping & shaved Chocolate
Brewed Coffee (regular & decaf) and Hot and Iced Tea
Chocolate Brownie Bites, White Chocolate Eclairs & Hershey Kisses
Chocolate coated Rice Crispy Treats

Wisp Hospitality (minimum 10 people)
Assorted Soft Drinks and Bottled Water
Brewed Coffee (regular & decaf) and Hot and Iced Tea
Brownie & Blondie Bites, Biscotti, and Trail Mix
Sliced Fresh Seasonal Fruit

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BREAKS & REFRESHMENTS (cont'd)

MORE THAN A BREAK (cont'd)

The Happy Hour (minimum 10 people)
Assorted Soft Drinks and Bottled Water
Brewed Coffee (regular & decaf) and Hot and Iced Tea
Assorted Cheeses & Crackers
Mixed Nuts, Pretzels, and Chips
Carrots & Celery Sticks with dip

BREAK ENHANCEMENTS

Brewed Coffee	per gallon	Brownie or Blondie	doz
Fruit Punch or Lemonade	per gallon	Assorted Muffins	doz
Fruit Juice	per liter	Assorted Danish	doz
Bottled Water	each	Mini Dessert Bars	doz
Assorted Soft Drinks	each	Assorted Petit-Fours	doz
Whole Fresh Fruit	each	Scone w/ honey butter	doz
Assorted Fruit Yogurt	each	Bagel w/cream cheese	doz
Assorted Donuts	doz	Mixed Nuts	per lb
Homemade Cookie	doz		
Energy Bar	doz		

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LUNCHEONS

BOX LUNCH

Smoked Turkey or Ham & Swiss Cheese on Kaiser roll
Potato Chips and Homemade Cookie
Lettuce and sliced tomato on the side
Soda or Bottle of water

LUNCH (minimum 15 people)

Soup & Sandwich

Stack of thin sliced Smoked Turkey &
Swiss Cheese on Kaiser Roll with lettuce, tomato
& pickle
Cup of Soup
Boston Cream Pie
Brewed Coffee (regular & decaf) or Hot or Iced Tea

Grilled Chicken Caesar Salad

Grilled Chicken Breast on crispy Romaine lightly
Tossed in Caesar Dressing
Cup of Soup
Cheesecake with fresh berries
Brewed Coffee (regular & decaf) or Hot or Iced Tea

Steak Sandwich

8oz New York Strip Steak served open face on toasted bun
Lightly Beer Battered Onion Rings
Mixed greens with choice of dressing
Apple Pie ala mode
Brewed Coffee (regular & decaf) or Hot or Iced Tea

Maryland Crab Cake Sandwich

Broiled Fresh Crab Meat folded in special Crab Dressing
Served on a Kaiser Roll and caper tartar sauce
Spinach Salad with hot bacon dressing
Lemon Meringue Pie
Brewed Coffee (regular & decaf) or Hot or Iced Tea

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LUNCH BUFFETS

New York Deli Buffet (minimum 15 people)

Deli Meats & Cheeses including thin sliced Roast Beef, Smoked Turkey, Salami Ham, Pastrami, Capicola, Swiss, Provoine and Cheddar Cheese with leaf lettuce
Sliced tomato, pickle and onion
Chef's Choice Soup served with crackers
Tossed Salad with choice of three salad dressings
Pasta and Potato Salad
Assorted Desserts
Brewed Coffee (regular & decaf) and Hot and Iced Tea

19th Hole Buffet (minimum 25 people)

Cole Slaw, Pasta Salad
Grilled Hamburgers, Cheeseburgers, Hot Dogs & Kielbasa with condiments
Baked Beans & Corn on the Cob
Assorted Homemade Cookies
Brewed Coffee (regular & decaf) and Hot and Iced Tea

Add an additional entrée below for an additional fee per entrée per person

Barbeque Baby Back Ribs Barbeque Chicken Breast Grilled Marinated Tuna

Sicilian Buffet (minimum 15 people)

Assorted Pizza
Caesar Salad and Tomato Basil Salad with Garlic Bread
Tiramisu
Brewed Coffee (regular & decaf) and Hot and Iced Tea

Spaghetti & Meatballs Buffet (minimum 15 people)

Spaghetti with Meatballs and Tossed Salad with dressings
Garlic Bread
Assorted Homemade Cookies
Brewed Coffee (regular & decaf) and Hot and Iced Tea

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LUNCH BUFFETS (cont'd)

Hot Lunch Buffet

(minimum 25 people)

Chef's Choice Soup and Tossed Salad with salad dressing

or

Greek Salad with cucumber, onions, olives tomato & feta cheese

Entrees (Choose Two)

Sliced Roasted Sirloin of Beef with Dijon Mustard Sauce

Roasted Pork Loin with Maple Honey and Herbs

Chicken Breast Florentine

Herb Roasted Chicken Breast

Southern Fried Chicken

Cajun Tilapia with Pineapple Relish

Southern Catfish with Tartar Sauce

Starches (Choose One)

Red Bliss Potatoes with herb butter

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Garlic Butter Gemelli Pasta

Rice Pilaf

Vegetables (Choose One)

Steamed Mixed String Beans & Baby Carrots

Steamed Broccoli and Julienne Carrots

Green Beans Almondine

Sicilian Vegetable

Parisian Carrots

Warmed Fresh Rolls and Butter

Assorted Desserts

Brewed Coffee (regular or decaf) and Hot and Iced Tea

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DINNERS

(Same items for all guests)

APPETIZERS Select one to be added to your dinner menu

Soup of the Day – Homemade Chicken Noodle or Chef’s Choice

Maryland Vegetable Crab Soup

Shrimp Cocktail – 4 chilled jumbo shrimp served with lemon
and cocktail sauce

Stuffed Portabella Cap with Crab Imperial

DINNER All dinners are served with salad, chef’s selection of starch and vegetables, assorted rolls and butter, freshly brewed coffee, decaffeinated coffee, teas and chef’s selected deserts.

Salads Choice of one

Tossed Garden Salad – fresh mixed greens with dressing

Baby Spinach Salad – baby field spinach with dressing

Tossed Romaine Salad – fresh romaine with shaved parmesan and Caesar dressing

Dressing Choices – Ranch, Golden Italian, 1000 Island, Red French, Caesar, Honey Mustard, Greek Vinaigrette, Blue Cheese, Raspberry Vinaigrette, Mango Vinaigrette, Sesame Fat Free Vinaigrette

Entrees Choice of one

Filet Mignon – 7 ounce grilled and served with mushroom burgundy
demi-glaze

New York Steak – 12 ounce grilled and served with caramelized onion
(*All Steaks are prepared medium rare to medium*)

Prime Rib – 12 ounce slow roasted and served with au jus

Maryland Crab Cake – 8 ounce broiled and served with caper tartar sauce

Blackened Tuna – 8 ounce blackened tuna steak topped with papaya relish

Crab Stuffed Flounder – 8 ounce baked with lemon butter

Filet of Salmon – 8 ounce grilled and served with dill butter sauce

Chicken Breast – 8 ounce stuffed with herb stuffing and served with white
wine sauce

Chicken Piccata – 8 ounce breast

Grilled Chicken Breast – 8 ounce served with caper sauce

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DINNERS (Cont'd)

DINNER BUFFET (minimum of 25 people)

Buffet includes assorted rolls and butter, dessert assortment of cakes and pies, freshly brewed coffee (regular and decaffeinated), tea and iced tea.

Salads – choice of three

Tossed mixed greens with cherry tomatoes, cucumber, onion and assortment of three dressings
Pasta Salad, Cole Slaw, Three Bean Salad, Tomato and Basil Salad, Red Bliss Potato Salad, Cream Cucumbers with Onions and Dills

Entrees – choice of two (extra entrees available for an additional fee each)

Roasted New York Strip Loin with au jus
Broiled Marinated Flank Steak with mushroom bordelaise sauce
Sliced Grilled Sirloin with cream horseradish sauce
Roast Pork Loin apple cider glazed
Chicken Breast Piccata
Chicken Cordon Blue
Grilled Chicken Breast with caper sauce
Baked Haddock with crabmeat
Broiled Boston Cod with lemon butter sauce
Grilled Salmon with dill butter sauce
Baked Meat Lasagna
Baked Vegetable Lasagna
(All Steaks are prepared medium)

Starches – choice of one

Red Bliss Potatoes with herb butter
Garlic Mashed Potatoes
Scallop Potatoes
Rice Pilaf
Gemelli Past with garlic butter
Penne Pasta with marinara sauce

Vegetables – choice of one

Steamed Mixed String Beans and Baby Carrots
Steamed Broccoli and Julienne Carrots
Green Beans Almondine
Parisian Carrots

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DINNERS (Cont'd)

Specialty Stations

Mexican Fiesta Station

Tri-colored corn tortilla chips, salsa, guacamole, red chili sauce
Chili Con Quesa, Cheddar Cheese, sour cream and
sliced Jalapenos

Pasta Station

Tri-colored Cheese Tortellini Pasta with sun-dried tomato pesto cream sauce
Gemelli Pasta with basil garlic marinara sauce
Chicken and Italian Sausage in Penne Pasta with Alfredo Sauce

Seafood Station

Spicy Fish Cakes and Mini Crab Cakes
Shrimp and Scallop Scampi over Gemelli Pasta

Smoked Salmon Display (serves 25 guests)

Smoked Salmon with caper, red onion, cucumber and Dill

Sushi Display (150 rolls)

Selection of Tuna, Salmon, Cucumber and California Rolls

Sweet Station

Assortment of miniature desserts, petit fours, mini Eclairs
Mini Cream Puffs, chocolate covered strawberries

Flame' Station

Bananas Foster or Cherries Jubilee served with Vanilla Ice Cream

Sundae Ice Cream Bar

Two Scoops of your choice of Vanilla, Chocolate, or Strawberry
Ice Cream topped with caramel, strawberries, pineapple, crushed
Cherries, chopped walnuts, whipped cream and Maraschio Cherries

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HORS D'OEUVRES

Served Hot

Petite Lamb Chop grilled or blackened.....	per piece
Shrimp wrapped in bacon.....	per piece
Shrimp coconut encrusted and served with dipping sauce.....	per piece
Scallop wrapped in bacon.....	per piece
Mushroom Caps stuffed with crabmeat.....	per piece
Mini Crab Cake.....	per piece
Chicken Sate' with hot chili dip.....	per piece
Sirloin of Beef Sate'' with Teriyaki dip.....	per piece
Petite Quiche, assorted.....	per piece
Buffalo Wings with blue cheese and ranch dip.....	per piece
Mini Vegetable Egg Roll with sweet and sour dip.....	per piece
Deep Fried Breaded Olives.....	per piece

Served Cold

Chilled Jumbo Shrimp	per piece
Canape', assorted.....	per piece
Smoked Salmon and cream cheese dill roll.....	per piece
Finger Sandwich, assorted.....	per piece
Deviled Egg.....	per piece
Poached Salmon with cream horseradish..... (<i>serves 75 people</i>)....	per Salmon
Imported & Domestic Cheeses..... (<i>serves 75 people</i>)....	per mirror
Fresh Sliced Fruit with yogurt dip..... (<i>serves 75 people</i>)....	per mirror
Smoked Salmon with honey mustard sauce.. (<i>serves 55 people</i>)....	per filet
Tuna encrusted with Passion Fruit w/Wasabi (<i>serves 30 people</i>)....	per loin
Fresh Vegetable crudités wth dip.....(<i>serves 35 people</i>)....	per tray

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PER DIEM MENU

BREAKFAST SELECTIONS per person

All Breakfasts are served with Home Fries, Buttered Toast, assorted Jams and Jellies, Choice of Juice and Brewed Coffee (regular and decaf) and Hot Tea or Milk

For better service there can be no more than two (2) entrees for each group with same side order for everyone

Entrees

Choose One (1)

Homemade Quiche

Belgian Waffles

Pancakes

Western Scrambled Eggs

Scrambled Eggs

Side Orders

Choose One (1)

Bacon

Ham

Sausage

LUNCH SELECTIONS per person

All Lunches are served with Potato Chips, Lettuce, Tomato and Pickle, Desert and Brewed Coffee (regular or decaf) and Hot or Iced Tea

For better service there can be no more than two (2) entrees for each group and Salad selection shall be the same for everyone

Salads

Choose One (1)

Tossed Salad with Ranch or Italian Dressing

Spring Mix Salad with Ranch or Italian Dressing

Caesar Salad

Entrée

Choose One (1)

Turkey and Swiss on Croissant

Ham and Swiss on Kaiser Roll

Grilled Chicken Breast on Kaiser Roll

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PER DIEM MENU (Cont'd)

DINNER SELECTIONS per person

All Dinners are served with Chef's choice of starch, vegetable, and desert. Also included Dinner Rolls and butter and Brewed Coffee (regular or decaf) and Hot or Iced Tea or Soda

For better service there can be no more than two (2) entrees for each group and Salad selection shall be the same for everyone

Salads

Choose One (1)

Tossed Salad with Ranch or Italian Dressing
Spring Mix Salad with Ranch or Italian Dressing
Caesar Salad

Entrée

Choose One (1)

Grilled Salmon
Baked Haddock with Onions and Bell Peppers
Chicken Parmesan
Blackened Chicken Breast topped with roasted Onions and Peppers
Baked Meat Lasagna

COFFEE BREAKS

Coffee Break is available for an additional fee per person

Includes Brewed Coffee (regular or decaf)
Hot or Iced Tea
Soda
Pastries and Freshly Baked Cookies and Brownies

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KID'S MENU

2 Slices Pizza, Cookie or Brownie, Soda or Bottled Water **per person**

Chicken Fingers, French Fries or Tator Tots, **per person**
Choice of one (1) Vegetable (same for all) Soda or Bottled Water

Hamburger/Cheeseburger, Hot Dog/Chili Dog, **per person**
French Fries or Tator Tots, Baked Beans, Lemonade, Soda, or
Bottled Water

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CONSUMPTION PRICES

Juice (Approx 10 glasses).....	per pitcher
Juice	per liter (Carafe)
Juice	per ½ liter (Carafe)
Coffee or Iced Tea (Approx 20 cups)	per gallon
Hot Tea	per cup
Fruit Punch (Approx 10 glasses)	per pitcher
Bottled Water	per bottle
Soda	per can
Bagel with Cream Cheese	each
Danish	each
Donuts	per dozen
Muffins	each
Cookies (1.5 oz)	per dozen
Whole Fruit	each
Yogurt (Individual)	each
Nutri-Bar	each
Mixed Nuts or Peanuts	per pound
Chips or Pretzels with Dip	per bowl
Nacho Chips with Salsa	per bowl

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