

- Hors D'Oeuvres Displays -

International Cheese Display

\$45/\$75

Imported and Domestic Cheeses Garnished with Fruit and Assorted Crackers

Fresh Fruit Display

\$45/\$75

Pineapple, Melon, Berries and Chef's Selection of Seasonal Fruit with Creamy Yogurt Dressing

Display of Grilled Vegetables

\$45/\$75

Zucchini, Yellow Squash, Mushrooms, Broccoli, Cauliflower, Celery, Eggplant, and Garden Fresh Tomatoes, served with Bleu Cheese and Ranch Dressing

Antipasto Platter

\$95

Sliced Prosciutto, Salami, Fresh Mozzarella, Roasted Vegetables, Pepperoncinis, Olives and Assorted Breads

Smoked and Cured Salmon Display

Market Price

Smoked and Cured Salmon with Capers, Lemon, Parsley, Dark Rye Toast Points

Tortilla Wrap Tray

\$9 per person

Assorted Wraps to Include: Tarragon Chicken With Spinach Tortilla , Asian Sirloin Salad with Flour Tortilla, Tuna Salad with Tomato Tortilla, Grilled Vegetables with Buckwheat Tortilla

- Packages -

Intimate Gatherings

Bar Mix

International Cheese Display
Choice of Two Hors D'Oeuvres
\$18 per person

Festivities with Flair

Bar Mix

Cheese Display
Fresh Fruit Display
Choice of Four Hors D'Oeuvres
\$29 per person

**All Food and Beverage is subject to 20% gratuity and state sales tax.*

- Hors D'Oeuvres -

- Cold -

Served by the dozen

- Shrimp Cocktail \$22
- Fresh Fruit Platter \$45/\$75
- Pastrami Cured Salmon \$32
- Cheese Display \$45/\$75
- Grilled Scallop, Cucumber Canapé \$20
- Roasted Tomato Bruschetta, Balsamic Drizzle \$20
- Cured Salmon, Goat Cheese Pinwheels \$18
- Crab Stuffed Red Bliss Potatoes \$32
- Fresh Fruit Martinis with Mango Yogurt \$38

- Hot -

Served by the dozen

- Coconut Chicken Satay \$18
- Beef, Pork, Chicken Satay \$18
- Crab Stuffed Mushrooms \$19
- Crab Cakes, Dijon Cream \$32
- Tempura Artichokes \$25
- Rock Shrimp \$32
- Coconut Shrimp \$32
- Beef Duxelle En Croute \$38
- Vegetable Quesadilla \$18
- Smoked Chicken Quesadilla \$20
- Black Bean Southwest Spring Roll \$20
- Vegetable Spring Roll \$20
- Assorted Petite Quiché \$20
- Mediterranean Artichoke Tart \$24
- Spanakopita \$18
- Asparagus Wrapped in Phyllo \$25
- Scallops Wrapped in Bacon \$32

**All Food and Beverage is subject to 20% gratuity and state sales tax.*

- Luncheon And Dinner Station Packages -

-Waynebrook Grill-

\$13.99

Hamburgers
Cheeseburgers
Chicken Filets
Tater Tots, fried or baked
Potato Chips
Coleslaw

-Waynebrook Deli-

\$12.99

Sliced Assorted Deli Meats
Sliced Assorted Deli Cheeses
Pasta Salad, Potato Salad OR Coleslaw
(please choose one, or add one more salad for \$1.50)
Celery and Carrot Sticks with Ranch
Potato Chips

-Waynebrook Buffet-

\$15.95

Tomato Bisque Soup
Hot Sliced Roast Beef
Hot Sliced Turkey
Pasta Primavera: Vegetables, Pasta, Tomato Basil Sauce
Salad Station: Greens, Tomato, Cucumber, Carrot, Choice of Dressing

-Waynebrook Gourmet Buffet-

\$25.95

House Salad
Pasta Primavera: Vegetables, Pasta, Tomato Basil Sauce
Chicken Entree, tailored to your liking
Bread and Butter
House Whipped Potatoes
Chef's Sauteed Vegetable

More options on the back

~The Fiesta Station~

\$20.99

Tortilla Chips and Salsa

Fajita Station:

Grilled Chicken with Seasoned Onions and Peppers, Beef Carne with Seasoned Onions and Peppers

Garnish Station: Pico De Gallo, Tortillas, Sour Cream, Lettuce and Cheese

Chicken Tortilla Soup

Add Flan for \$3.00

~Mediterranean Package~

\$26.99

Antipasto Platter: Meats, Cheeses, Roasted Red Peppers, Olives, Tomatoes

Greek Salad Family Style

Grilled Chicken in Garlic Herb Sauce

Grilled Salmon Piccata

Grilled Vegetable Platter

Herb Roasted Potatoes

Italian Bread and Oil

Pasta Tossed in a Garlic Oil Sauce

~Optional Add On~

Cookie Brownie Tray \$1.50

N.Y. Style Cheesecake and Chocolate Cake \$2.50

2 Butlered Hors D'oeuvres at 2 pc. per person \$3.25

**All Food and Beverage is subject to 20% gratuity and state sales tax.*

** All Station Packages are priced per person.*

~ Private Dining ~

~ Appetizers ~

Grilled Shrimp Risotto \$6
Confit of Duck Risotto \$8
Shrimp Cocktail Market Price
Pastrami Cured Salmon \$9
Sautéed Forest Mushrooms and Oven Dried Tomatoes \$8
Tomato Bisque \$4
Crab Cakes Market Price

~ Entrée Selections ~

Entrée Selections include Chef's Vegetable, Starch, Salad, Dessert and Coffee Service

Grilled Filet of Beef

\$36

Filet of Beef with Shitake Mushrooms and Cognac

Roasted Double Airline Chicken Breast

\$24

Chicken Breast with Tomato Relish and Pesto Sauce

Grilled Bone-in Pork Chop

\$26

Pork Chop with Walnut Fig Compote and Blackberry Port Wine Sauce

New York Strip Loin au Poivre Seared

\$29

New York Strip Loin with Cognac Cream

Atlantic Salmon Filet

\$29

Salmon Filet with Tri-pepper Relish, Champagne Cream Sauce

Yellowfin Ahi Tuna Steak

\$25

Tuna Steak with Cucumber Relish and Wasabi Aioli

Cold Water Australian Lobster Tails

Market Price

With Saffron Rice and Cherry Tomato Butter

More options on the back

- Combination Entrées -

Filet of Tenderloin, and Breast of Chicken \$49
Filet of Tenderloin and Salmon \$54
Filet of Tenderloin and Lobster Tail Market Price
Salmon Filet and Chicken \$39

- Vegetarian Selections -

Seasonal Vegetable Platter

\$12

Seasonal Vegetable Platter with Lemon-Thyme Broth

Pasta with Stir-Fry Vegetables

\$14

Choice of Tomato Basil Cream Sauce or Parmesan Cream Sauce

- Salads -

Market Salad with Zinfandel Vinaigrette
Romaine Tossed with Croutons, Parmesan and Caesar Dressing
Red Leaf Lettuce, Grapefruit, Pecorino Cheese, White Balsamic Vinaigrette

**All Food and Beverage is subject to 20% gratuity and state sales tax.*

** All Station Packages are priced per person.*

- Individual Station Packages -

Package includes the Following Stations:
Carving, Salad, Pasta, Risotto and Sweet Splurges

- Carving Stations -

Select One

Herb Crusted Beef Tenderloin

\$19

Beef Tenderloin with Mustard and Black Peppercorn

Garlic Pepper Roasted Prime Rib of Beef

\$17

Prime Rib of Beef with Horseradish

Honey Glazed Ham

\$13

Glazed Ham with Silver Dollar Roll and Imported Mustard

Roasted Turkey Breast

\$13

Turkey Breast with Herb and Cranberry Mayonnaise

- Salad Stations -

\$5

- 1- Romaine Tossed with Parmesan, Croutons and Classic Caesar Dressing
- 2- Mesclun Greens, Poached Pears and White Balsamic Vinaigrette
- 3- Mixed Greens, Garden Vegetables and Choice of Dressing

- Pasta Station -

\$10

- 1- Bow Tie Pasta or Cheese Tortellini Served with Choice of Two Sauces:
 - 2- Marinara, Alfredo, Pesto, Tomato Cream
 - 3- Assorted Italian Breads

- Risotto Stations -

\$13

Spring Peas and Sautéed Shrimp
Confit of Duck with Apricot and Pearl Onions
Wild Mushrooms, Asparagus Tips, Ripe Tomatoes

- Sweet Splurges Station -

\$8

Fresh Fruit, Assortment of Pastries, Variety of Cookies, and Coffee Service

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- Beverage Options -

- Punch -

Prices will vary based upon number of guests

Sherbert Punch	Party Punch
Fuzzy Navel	Bullfrog
Margarita Punch	Champagne Punch
Long Islands	Sangria Punch

- Sponsored Packages -

This option allows the host to provide unlimited beverages at a fixed price.

Two-hour minimum applies.

Domestic Beer, Wine & Soft Drinks

\$7 / An hour

\$4 / Each additional hour

Imported & Domestic Beer, Wine and Soft Drinks

\$8 / An hour

\$5 / Each additional hour

Well Brands

\$7/ An hour

\$4/ Each additional hour

Includes Domestic Beers, House Wines and Soft Drinks

*Well Vodka, Gin, Rum, Tequila, Whisky, Scotch, Bourbon, Amaretto,
Flavored Brandies, Kahlua, Flavored Schnapps, Sloe Gin, Triple Sec*

More on Back

Call Brands

\$9 / An hour

\$6 / Each additional hour

Includes Imported and Domestic Beers, House Wines and Soft Drinks
Stoli, Sky, Bacardi, Captain Morgan, Malibu, Myers, Southern Comfort,
Jack Daniels, Jim Beam, Jose Cuervo, Segrans 7, VO, Canadian Club,
Wild Turkey, Old Grandad, Sour Apple Pucker, Midori, Well Brands*

Premium Brands

\$11 / An hour

\$7 / Each additional hour

Includes Imported and Domestic Beers, House Wines and Soft Drinks
Absolut, Ketel One, Grey Goose, Belvedere, Tangueray, Bombay, Beefeater,
Crown Royal, Jameson, Dewars, Makers Mark, Knob Creek, J&B, Chivas Regal,
Johnny Walker Black, Glenlivet, Amaretto Di Saronno, B&B, Irish Mist, Baileys,
Sambucca, Grand Mariner, Courvoisier VSOP, Chambord, Frangelica, Well & Call*

All Packages include house Chardonay, Cabernet Sauvignon, Merlot, White Zinfadel, Sodas & Juices

~ Cash Bar ~

This option allows guests to purchase their own beverages.

~ Kegs ~

Domestic ¼ Keg \$75.00

Domestic ½ Kegs \$150.00

Import ½ Kegs \$220.00

**Framboise not included*

**All Food and Non-Alcoholic Beverage is subject to 20% gratuity and state sales tax.*