

Private dining room information.

THE FOOD

Please find our standard event packages in this packet. We can also customize any event to your liking so please do not hesitate to ask.

THE SPACE

Our modestly decorated yet elegant private room can accommodate up to 80 people depending on the table configuration. We allow decorations except for things that may damage any walls or are difficult to clean up such as confetti and glitter. You are responsible for removing such decorations at the end of your event within your allotted time. We require a minimum 40 person guarantee to reserve the room for a private event or additional room charges will apply.

AUDIO/VIDEO

We have a dedicated audio system that you may access via audio cable to play custom playlists. A 132" projection tv system can be used to play live TV or private video from either HDMI or wirelessly with Apple TV. We also offer use of our 20'x4' magnetic blackboard. Live music during your event is allowed at a modest level so as to not disturb other guests.

AVAILABILITY

Room availability is as follows:

Early Breakfast 7-9am Late Breakfast 9:30-11:30am Early Lunch 12-2pm

Late Lunch 3-6pm Dinner 7-10pm

Weekend Brunch 10am-1pm available for an additional charge

Events covering multiple time periods will incur an additional charge.

Holidays, Friday, Saturday and Sunday events will incur an additional charge.

Brunch Package

Starter

Choice of: Mixed Greens or Seasonal Fruit

Mains

Buttermilk Pancakes with bacon

Challah French Toast with bacon

Greek Omelet, potatoes, multigrain toast

Canadian Benedict

Canadian bacon, poached eggs, hollandaise sauce, English muffin

Avocado Toast with 2 Eggs

multigrain toast, avocado mash, micro greens, 2 eggs

Beverages

Coffee, Tea, Juice, Soda

25. pp Monday - Friday excluding holidays

40. pp Saturday, Sunday

40 person minimum, tax and service charges additional

Add Ons

Endless Mimosas, Bloody Mary and Bellinis +10. pp

Lunch or Dinner Buffet

Appetizer

choose two

Fried Calamari

Penne a la Vodka

Buffalo Mozzarella with Tomato

Bacon wrapped Scallop +4.

Choice of

Mixed Greens Salad or Classic Caesar or Greek

Entrees

Penne a la Vodka

Mussels Marinara

Macaroni & Cheese

Shrimp Scampi rice pilaf +4.

Baked Ziti Siciliana ricotta, eggplant, tomatoes,
basil

Seafood Cavatelli shrimp, scallops, calamari,
lobster broth

Chicken Marsala mushrooms, marsala wine sauce

Lemon Sole lemon butter +8.

Chicken Francese lemon, white wine sauce

Italian Sausage & Peppers

Chicken au Poivre black peppercorn sauce

Sliced Pork Loin whole grain mustard sauce

Grilled Scottish Salmon julienne vegetables,
lemon butter

Beef & Broccoli Teriyaki fried rice

Beef a la Deutsch top sirloin, peppers, brandy,
shallots

Sides

choose two

Vegetable Medley

Mashed Potatoes

Brown rice

Thin Green Beans

Herb Roasted Potatoes

Squash Provencale

Choice of

Occasion cake or Ice Cream or Fruit Platter

Beverages

Unlimited soft drinks, coffee and teas
Wine, beer and alcohol packages available

Package 1 - 45 pp, salad, 3 entrees, dessert

Package 2 - 55 pp, salad, 4 entrees, dessert

Package 3 - 65 pp, appetizer, salad, 4 entrees, dessert

40 person minimum, tax and service charges additional

Sit Down Dinner I

Appetizer choice of

Fresh Fruit Plate or Fresh Mozzarella w/ Tomato or Penne a la Vodka

Salad choice of

Mixed Greens Salad or Classic Caesar or Greek

Appetizer / Salad Combo

Maryland Style Crabcake with tri color salad +4. pp

Entrees

select three

Grilled Scottish Salmon julienne
vegetables, lemon butter

Chicken Florentine portobello mushrooms,
spinach, port reduction

Chicken Francese lemon, white wine sauce

Sliced Sirloin with mushroom demi glace

Chicken Marsala mushrooms, marsala wine
sauce

Prime Rib of Beef au jus

Sides

Roasted potato and vegetable du jour
Unlimited soft drinks, coffee and teas

Choice of

Occasion cake or Ice Cream or Fruit Platter

45 pp - Sunday -Thursday 60 pp - Friday & Saturday
40 person minimum, tax and service charges additional

Sit Down Dinner II

Appetizer choice of

Penne a la Vodka or Fresh Mozzarella w/ Tomato or Shrimp Cocktail

Salad choice of

Mixed Greens Salad or Classic Caesar or Greek

Appetizer / Salad Combo

Maryland Style Crabcake with tri color salad

Entrees

select three

Lemon Paprika Chicken with roasted sweet
potato, natural jus

Hoisin Ginger Glazed Roasted Chicken

Black Pepper Seared Ahi Tuna with lemon
poppy aioli

Salmon with sauteed broccolini, piquillo
pepper vinaigrette, mustard vinaigrette

Jumbo Shrimp Scampi rice pilaf

Herb Crusted Filet Mignon burgundy
mushroom demi glace

Sliced Chateau Briand burgundy mushroom
demi glace

Prime Rib of Beef au jus

Sides

Roasted potato and vegetable du jour

Unlimited soft drinks, coffee and teas

Choice of

Occasion cake or Ice Cream or Fruit Platter

55 pp - Sunday -Thursday 70 pp - Friday & Saturday
40 person minimum, tax and service charges additional

Breakfast Meeting I

Mains

Buttermilk Pancakes

Challah French Toast

Two Eggs, potatoes, toast

Morning Glory

Greek yogurt, fresh seasonal fruit

Avocado Toast

multigrain toast, avocado mash, micro greens

Greek Omelet spinach, tomato, onions, feta, home fries, toast

Farmers Omelet bacon, ham, sausage, cheddar, home fries, toast

Western Omelet ham, peppers, onions, cheddar, home fries, toast

Beverages

Coffee, Tea, Juice, Soda

Monday - Friday excluding holidays

7-9am or 9:30-11:30am

23. pp including tax and gratuity

40 person minimum

Breakfast Meeting II

Mains

Buttermilk Pancakes, bacon or sausage

Challah French Toast, bacon or sausage

Two Eggs, bacon or sausage, home fries, toast

Morning Glory

Greek yogurt, fresh seasonal fruit

Avocado Toast & 2 Eggs

multigrain toast, avocado mash, micro greens

Beverages

Coffee, Tea, Juice, Soda

20. pp Monday - Friday excluding holidays
Two hour time window: 7-9am or 9:30-11:30am

40 person minimum, tax and service charges additional