

# Hearty Breakfast Menu

#### On Arrival

Freshly baked bagels & croissants, assorted muffins, donut holes and cinnamon bun bites

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice & tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee & herbal teas

## Buffet Station

Assortment of our Signature Gourmet Breakfast Pizzas

Fluffy Scrambled Eggs

**Your choice of Two** - Thick cut Texas French toast, buttermilk pancakes or Belgian waffles

Bananas Foster French toast - add 2.00 per guest

Smore's French toast - add 2.00 per guest

French toast casserole - add 2.00 per guest

Choice of One - Breakfast Potatoes, Grit Cakes or Baked Beans

Choice of Two Meats - Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham, Canadian bacon, turkey bacon (add 1.00 per guest) or turkey sausage (add 1.00 per guest)

Served with cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream



# Southampton Brunch Menu

#### On Arrival

Freshly baked bagels & croissants, assorted muffins, donut holes and cinnamon bun bites

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice & tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee & herbal teas

### **Buffet Station**

Assortment of our Signature Gourmet Breakfast Pizzas

#### Fluffy Scrambled Eggs

**Your choice of Two** - Thick cut Texas French toast, buttermilk pancakes or Belgian waffles

Bananas Foster French toast - add 2.00 per guest

Smore's French toast - add 2.00 per guest

French toast casserole - add 2.00 per guest

Choice of One - Breakfast Potatoes, Grit Cakes or Baked Beans

Choice of Two Meats - Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham, Canadian bacon, turkey bacon (add 1.00 per guest) or turkey sausage (add 1.00 per guest)

Served with cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream

#### Your Choice of One Pasta Entrée:

Lasagna
Penne Tomato Vodka
Stuffed Shells
Eggplant Rollatini

#### Your Choice of One Salad:

Fresh Garden Classic Caesar

Add Chicken: 3.00 per guest or Add Shrimp: 5.00 per guest

### 2nd Street Brunch Menu

#### On Arrival

Freshly baked bagels & croissants, assorted muffins, donut holes and cinnamon bun bites

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice & tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee & herbal teas

#### Buffet Station (choice of one)

**Smoked Fish Display** - Center cut Nova Scotia lox, whitefish overflowing with our homemade chunky whitefish salad & baked salmon salad garnished with cucumbers, olives, pickles, leafy greens, roma tomatoes & sliced red onion

Sub Kippered Salmon - 5.00 per guest Add Kippered Salmon - 10.00 per guest

Chicken Marsala - Served with fresh mushrooms in a Marsala wine sauce and a side of penne vodka

BBQ Pork Display - Pork tenderloin marinated in hoisin sauce and rice wine vinegar. Served with spicy mustard and baguettes

**Turkey Breast Display** - Tender home roasted turkey breast, sliced and elegantly presented with cocktail rolls, herbed mayo and cranberry relish

Assorted Tea Sandwiches - Includes classic cucumber with herbed butter, smoked salmon with watercress and herbed mayo, smoked turkey with cranberry mayo, sliced tomato and creamy avocado and deviled egg

#### Assortment of our Signature Gourmet Breakfast Pizzas

Choice of Two meats - Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham, Canadian bacon, turkey bacon or turkey sausage

**Your choice of Two** - Thick cut Texas French toast, buttermilk pancakes or Belgian waffles

Bananas Foster French toast - add 2.00 per guest

Smore's French toast - add 2.00 per guest

French toast casserole - add 2.00 per guest

Choice of One - Breakfast Potatoes, Grit Cakes or Baked Beans

Chef Josh's Signature Sweet Kugel or Cheese Filled Blintzes with sour cream, apple sauce and warmed blueberry & cherry topping

#### **Omelet Station**

Our chef's create your omelets to order.

**Toppings Include:** Fresh bell pepper, caramelized onion, sliced mushrooms, chopped roma tomato, baby spinach, broccoli, smoked ham, crumbled bacon, American, provolone, Swiss and mozzarella cheeses, salsa

Served with cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream

# Hampton Square Gourmet Brunch Menu

#### On Arrival

Freshly baked bagels & croissants, assorted muffins, donut holes and cinnamon bun bites

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice & tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee & herbal teas

Includes cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream

#### **Buffet Station**

Your choice of One: Fluffy scrambled eggs or Assorted signature Gourmet breakfast pizzas

Your choice of Two: Thick cut Texas French toast, buttermilk pancakes or Belgian waffles

Bananas Foster French toast - add 2.00 per guest

Smore's French toast - add 2.00 per guest

French toast casserole - add 2.00 per guest

**Choice of One** - Au Gratin Potatoes, Breakfast Potatoes, Loaded Breakfast Potatoes, Grit Cakes or Baked Beans

Choice of Two Meats: Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham, Canadian bacon, turkey bacon or turkey sausage

#### Your Choice of One Entrée:

Chicken Marsala, Chicken Parmesan, Tilapia Francaise, Lump Crab Cakes with mango salsa, Beef Stroganoff, Eggplant Rollatini, Triple Layer Oven Baked Lasagna, Penne Tomato Vodka

#### Your Choice of One Salad:

Fresh Garden • Classic Caesar • Greek Athena • Baby Spinach • California Spring Mix • Asian Spring Mix Add Chicken: 3.00 per guest or Add Shrimp: 5.00 per guest

#### **Omelet Station**

Our chefs create your omelets to order.

**Toppings Include:** Fresh bell pepper, caramelized onion, sliced mushrooms, chopped roma tomato, baby spinach, broccoli, smoked ham, crumbled bacon, American, provolone, Swiss and mozzarella cheeses, salsa

### Carving Station

Choice of one.

Oven Roasted Turkey with pan gravy • Top Round of Beef with gravy • Slow Roasted Prime Rib with au jus & horseradish (add market price per guest) • Honey Glazed Ham with pineapples and maraschino cherries • Herb Encrusted Pork Tenderloin served with mustard cream sauce • Beef Tenderloin (add market price per guest) • Herbed Salmon with dill cream sauce

# Sweet Endings

#### Lavish Sweet Table

Crème puffs, éclairs, petit fours, cannoli, assorted cookies, chocolate chunk brownies, assorted dessert bars and more.

Served on mirrored trays and multi-tiered silver stands. 7.99 per guest

#### Chocolate River

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options. 12.99 per guest

#### S'more Station

Interactive, beautifully presented, and so much fun! Guests will return again and again and talk about your S'mores Station long after your reception ends. Try one and you'll want S'more! 7.99 per guest / 50 guest minimum

#### Cheesecake Martini Bar

Creamy New York cheesecake served in a martini glass surrounded by variety of delectable toppings that include fresh strawberries, blueberries, chocolate chips, toasted almonds and coconut shavings. Topped with our homemade Amaretto whipped cream. 7.99 per guest

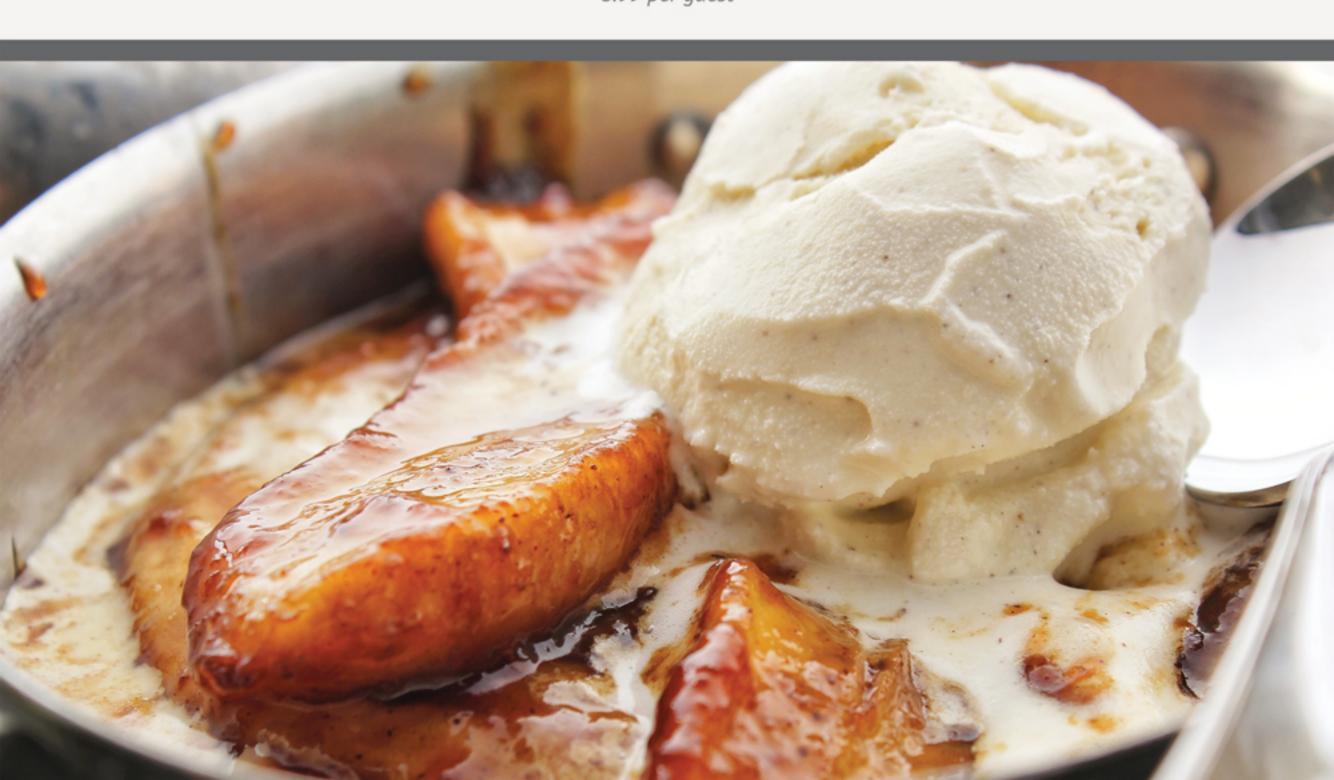
#### Flambé Station

**Bananas Foster** - Sweet ripe bananas tossed in brown sugar and cinnamon, flambéed with rum and served with gourmet vanilla bean ice cream

**Baked Alaska** - Layers of Grand Marnier pound cake topped with gourmet vanilla bean ice cream and a purée of raspberries, finished with Swiss meringue, flambéed with Grand Marnier, brandy & rum

**Cherries Jubilee** - Fresh sweet cherries flambéed with kirschwasser and served atop gourmet vanilla bean ice cream

8.99 per guest



# Specialty Breakfast Beverages

### Non-Alcoholic Selections for the Young and the Young at Heart

Shirley Temple - Sierra Mist, grenadine, maraschino cherries 3.99

**Strawberry Daiquiri** - Strawberry syrup, almond syrup, sweet & sour mix 4.99

Piña Colada - Coconut syrup, pineapple syrup, sweet & sour mix, half & half 4.99

Mudslide - Coffee syrup, Irish cream syrup, coconut syrup, cream 4.99

**Orange Cooler** - Orange juice, ginger ale 3.99

**Creamsicle** - Orange juice, lemon lime soda, vanilla ice cream, grenadine and whipped cream. Topped with a cherry 4.99

#### Alcoholic Selections

Mimosa - Champagne & orange juice 8.00 each

Bloody Mary - Vodka with our homemade bloody Mary mix 8.00 each

Screwdriver - Vodka & orange juice 7.00 each

Tequila Sunrise - Tequila, orange juice, grenadine 8.00 each

#### Champagne Toast - 6.00 per guest

Open Non-Alcoholic Specialty Breakfast Bar (choice of three) - 8.00/1hr, 12.00/2 hrs, 16.00/3 hrs

Open Alcoholic Specialty Breakfast Bar (choice of three) - 14.00/1hr, 18.00/2 hrs, 24.00/3 hrs

Wine | Champagne - 35.00 per bottle

Champagne Punch - 75.00 per gallon

Non-Alcoholic Champagne Punch - 40.00 per gallon

\*125.00 set up fee and 35.00 per hour per bartender for all specialty bars.

#### **Event Fee**

Your event fee is not a gratuity. Event fee includes but is not limited to insurance for your event, set up and breakdown, clean up, trash removal, heating and air conditioning, equipment rental, decor, breakage and minor damage to the facilities. Gratuities, while never expected, are always appreciated by your service staff.

## Stateside + Surfside Station

Choose Two Stations 22.00 per guest

#### **Self Serve Bloody Mary Bar**

Stateside Vodka and our homemade bloody mary mix served in a punch bowl

#### **Choose Your Toppings:**

Green olives, celery, lemons, limes, bacon, Tabasco, pickle spears, Kosher salt, capers

#### Self Serve Screwdriver Station

Stateside Vodka and freshly squeezed orange juice mixed in a punch bowl

#### Choose Your Add-ons:

Club soda, fresh oranges, maraschino cherries, blackberries, raspberries

#### Self Serve Create you Own Lemonade Station

Stateside Vodka and our homemade lemonade mixed in a punch bowl. Served with iced tea for Arnold Palmers

#### Your Choice of Three of Torani Syrups:

Strawberry, Raspberry, Mango, Peach, Kiwi, Huckleberry, Passion Fruit, Blueberry, Pomegranate, Blackberry, Watermelon

#### Your Choice of Three Fresh Fruit Garnishes:

Blackberries, Strawberries, Mango Raspberries, Blueberries, Kiwi, Lemon, Peach, Pineapple, Watermelon

#### Self Serve Stateside Sangria Station

One punch bowl each of our homemade white and red sangria with fresh fruits.

(Fruits change depending what is in season)

#### **Choose Four Cans From Our List:**

Surfside Iced Tea, Surfside Peach Tea, Surfside Lemonade, Surfside Lemonade/Iced Tea, Stateside Orange, Stateside Black Cherry, Stateside Pineapple

### One Gallon: Homemade Champagne Punch

(complimentary with this package)

If you choose this package at least one month before your event, complimentary personalized etched glass centerpieces will be included which you may take home with you after your event.



## **Ballroom Rentals**

Projector and Screen (cords included): 50.00

Metal Iron Shower Chair: included in package

White Peacock Shower Chair: 50.00 (you may decorate however you prefer)

Brown Peacock Shower Chair: 50.00 (you may decorate however you prefer)

Upgraded Floral Centerpieces: pricing varies - ask your banquet coordinator

Specialty Colored Napkins: .50 each

Specialty Colored Tablecloths: - 5.00 each

Chair Covers: 5.00 each - discuss options with your banquet coordinator

Sashes: 3.00 each - discuss options with your banquet coordinator

Runners: 10.00-18.00 each - pricing depends on options

Microphone: complimentary

Podium: 25.00

25.00

**Uplighting**: 25.00 per light

Bluetooth Speaker: 25.00

Popcorn Machine: 200.00

Cotton Candy Machine: 200.00

Sno Cone Machine: 200.00

Clothesline: 20.00

Shower Giraffe: 20.00

Slushie Machine: 250.00

50" Flat Screen TV with Cable: 100.00 (great for when sporting events are on)

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