

BREAKFAST PACKAGES

CLASSIC

HOMEMADE MUFFINS AND PASTRIES
 SCRAMBLED EGGS
 APPLEWOOD BACON
 HOUSE MADE SAUSAGE
 BREAKFAST POTATOES
 TOAST & BUTTER
 ASSORTED JUICES
 FRESH SEASONAL FRUIT AND BERRIES
 WATER, SOFT DRINKS, COFFEE & TEA

\$38 PER PERSON



SUNRISE

PANCAKES
 CLASSIC EGG BENEDICT
 APPLEWOOD BACON & SAUSAGE
 CROISSANT, SCONES & MUFFINS
 GRANOLA BARS
 FRESH SEASONAL FRUIT AND BERRIES
 ASSORTED JUICES, SPARKLING WATER
 SOFT DRINKS, COFFEE & TEA

\$46 PER PERSON

TRADITIONAL

ASSORTED YOGURT
 BOILED EGGS
 FRENCH TOAST
 APPLEWOOD BACON
 BAGELS, CREAM CHEESE & MUFFINS
 SMOKED SALMON WITH RED ONIONS,
 CAPERS AND CREAM CHEESE
 FRESH SEASONAL FRUIT AND BERRIES
 ASSORTED JUICES
 WATER, SOFT DRINKS, COFFEE & TEA

\$48 PER PERSON



OMELETTE STATION

+ \$15 PER PERSON





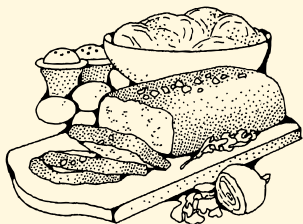
BRUNCH

— WOODLEY BRUNCH BUFFET

- | | |
|---|------------------------------|
| ASSORTED BAKERY GOODS
BAGELS, MUFFINS, DANISH,
CREAM CHEESE | SCRAMBLED EGGS
HOME FRIES |
| ASSORTED COFFEE CAKES | SMOKED SALMON |
| ASSORTED TOAST | BACON / SAUSAGE |
| BRIOCHE FRENCH TOAST | SLICED FRUIT & BERRIES |
| + ASSORTED JUICE + COFFEE + TEA \$48 / PER PERSON | |

— GLOVER BRUNCH BUFFET

- | | |
|---|--|
| ASSORTED BAKERY GOODS
BAGELS, MUFFINS, DANISH,
CREAM CHEESE | SLICED FRUIT & BERRIES
FRENCH TOAST |
| CAESAR SALAD | SMOKED SALMON |
| HERB CHICKEN | SCRAMBLED EGGS |
| PENNE PASTA WITH
SUN DRIED TOMATOES | BACON SAUSAGE
HOME FRIES |
| VEGETABLE MEDLEY | ASSORTED TOAST |
| + ASSORTED JUICE + COFFEE + TEA \$58 / PER PERSON | |





ALL DAY MEETING BREAK

SILVER

BREAKFAST

ASSORTED JUICES
ASSORTED PASTRIES
FRESH FRUIT
COFFEE & TEA SELECTION

LUNCH

BUILD YOUR OWN SANDWICH BUFFET

ASSORTED BREADS
HAM, TURKEY, ROAST BEEF ASSORTED
CHEESE
LETTUCE, TOMATO, PICKLES, CHIPS
MAYONNAISE, MUSTARD
PASTA SALAD
COOKIES
+ SOFT DRINKS, WATER

AFTERNOON BREAK

FRESH VEGETABLE PLATTER
REFRESH COFFEE, WATER
AND COOKIES
SOFT DRINKS, WATER

\$65/ PER PERSON

PREMIUM

BREAKFAST

SCRAMBLED EGGS
CHOICE OF BACON OR SAUSAGE
HOME FRIES
FRESH FRUIT BOWL
ASSORTED PASTRIES
ASSORTED JUICES
COFFEE & TEA SELECTION

LUNCH

CAESAR SALAD
CHICKEN PARMESAN
LASAGNA
EGGPLANT MILANESE
+ SOFT DRINKS, WATER
OR
MANCHESTER TURKEY
CHICKEN HUMMUS WRAP
VEGGIE WRAP
BUFFALO CHICKEN WRAP
+ SOFT DRINKS, WATER

AFTERNOON BREAK

FRESH FRUIT PLATTER
REFRESH COFFEE, WATER
AND COOKIES
SOFT DRINKS, WATER

\$80/ PER PERSON

+ADD-ONS

- + ASSORTED CEREALS WITH WHOLE & SKIM MILK - **\$2.50 / PP**
- + ASSORTED FRUIT YOGURTS - **\$2.50 / PP**
- + BAGELS, CREAM CHEESE, BUTTER & FRUIT PRESERVES - **\$2.50 / PP**



LUNCH MENU

\$44 / PER PERSON

SALAD

CAESAR SALAD

SANDWICH | PRE-SELECT 3

SERVED WITH POTATO CHIPS

MANCHESTER TURKEY

BUFFALO WRAP

HUMMUS WRAP

VEGGIE WRAP

HAMBURGER

PAILLARD SALAD

DESSERT

CHEESECAKE

*INCLUDES UNLIMITED SODA, COFFEE, ICED TEA

ALL LUNCH PACKAGES REQUIRE MINIMUM GUEST COUNT OF 15



LUNCH MENU

\$52 / PER PERSON

SALAD | PRE-SELECT 1

CAESAR SALAD
BISTRO SALAD

ENTRÉE | PRE-SELECT 3

SERVED WITH POTATO CHIPS

BEET SALAD

SPINACH / MUSHROOM RAVIOLI

EGGPLANT MILANESE

CHICKEN MARSALA

MEDALLION OF SALMON

DESSERT | CHOICE OF

TIRAMISU
OR
CHEESECAKE

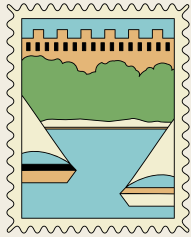
*INCLUDES UNLIMITED SODA, COFFEE, ICED TEA

ALL LUNCH PACKAGES REQUIRE MINIMUM GUEST COUNT OF 15



SILVER RECEPTION PACKAGE

\$62 / PER PERSON



Mediterranean Antipasto Display



Genoa Salami, Hummus with pita triangles, herb marinated feta cheese, mixed olives, grilled vegetables, dolmades, heart of palm, floured artichoke hearts and grilled cherry tomatoes, fresh salt and peppered mozzarella, marinated mushrooms, olives, roasted red peppers. Served with crispy breadsticks and assorted crackers.

Fresh Fruit Display

The freshest seasonal fruits served with a creamy brown sugar fruit dip.



Seasonal Vegetable Display

Raw and blanched seasonal vegetables including green and red bell peppers, tomatoes, zucchini, yellow squash, celery, carrots, broccoli, cauliflower and asparagus, Served with ranch and vegetable sour cream dipping sauces.



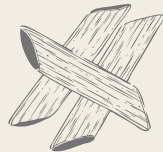
Imported & Domestic Cheese Display

A variety of the highest quality imported and domestic cheese, served with seasonal fresh fruit and crackers



Hot Spinach & Artichoke Dip

With cream cheese sautéed onion, spinach, chopped artichoke hearts and a special blend of spices.



or Penne Pasta

with Sun Dried Tomatoes & Light Pesto Sauce

Dessert Chef's Sweet Selection



Bruschetta

Diced fresh Roma tomatoes, Red Onions, with kalamata olives with basil and parmesan cheese served with toasted baguette



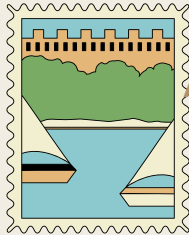
Hors d'oeuvre in Martini Glasses

Caprese / Ceviche / Italian Chicken Salad



PREMIUM RECEPTION PACKAGE

\$72 / PER PERSON



MEDITERRANEAN ANTIPASTO DISPLAY



Genoa Salami, Hummus with pita triangles, herb marinated feta cheese, mixed olives, grilled vegetables, dolmades, heart of palm, floured artichoke hearts and grilled cherry tomatoes, fresh salt and peppered mozzarella, marinated mushrooms, olives, roasted red peppers. Served with crispy breadsticks and assorted crackers.

FRESH FRUIT DISPLAY

The freshest seasonal fruits served with a creamy brown sugar fruit dip.



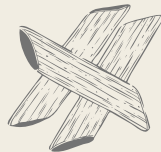
BRUSCHETTA

Hors d'oeuvre in Martini Glasses

Caprese / Ceviche / Italian Chicken Salad

Hot Spinach & Artichoke Dip

with cream cheese sautéed onion, spinach, chopped artichoke hearts and a special blend of spices.



or Penne Pasta

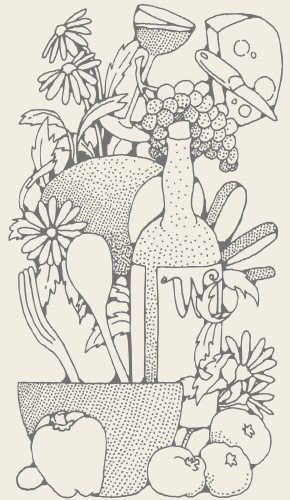
with Sun Dried Tomatoes & Light Pesto

Sauce
Dessert Chef's Sweet Selection



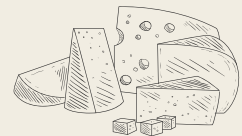
SEASONAL VEGETABLE DISPLAY

Raw and blanched seasonal vegetables including green and red bell peppers, tomatoes, zucchini, yellow squash, celery, carrots, broccoli, cauliflower and asparagus, Served with ranch and vegetable sour cream dipping sauces.



IMPORTED & DOMESTIC CHEESE DISPLAY

A variety of the highest quality imported and domestic cheese, served with seasonal fresh fruit and crackers



BEEF TENDERLOIN WRAPPED SCALLIONS WITH HOISIN SAUCE

CHICKEN SAUTÉED WITH PEANUT SAUCE

BACON WRAPPED SCALLOPS

ASSORTED MINI QUICHE

MINI CRAB CAKES OR STUFFED MUSHROOMS WITH CRAB

VEGGIE SPRING ROLLS / SWEET CHILI SAUCE



OPEN BAR PACKAGES



REGULAR OPEN BAR

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Call Brand Liquors, Beers, House Wines & Non-Alcoholic Beverages

1 Hour Pre-Dinner \$22 /per person
2nd Hour \$18 /per person
Additional hours \$16 /per person



PREMIUM OPEN BAR

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Premium Liquors, Beers, House Wines & Non-Alcoholic Beverages

1 Hour Pre-Dinner \$32 /per person
2nd Hour \$26 /per person
Additional hours \$24 /per person



BEER & WINE OPEN BAR

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Beer, House Wines & Non-Alcoholic Beverages

1 Hour Pre-Dinner \$20 /per person
2nd Hour \$17 /per person
Additional hours \$14 /per person



BRUNCH OPEN BAR

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Unlimited Champagne, Mimosa, and Bloody Mary's

2 Hours \$24 /per person

CASH BAR

Guests pay for their own drinks
Cash Bar Fee of \$2 per person with a minimum of \$100 to be charged to host.
Minimum spend of \$23 per person required by guests. Difference to be paid by host.



NON-ALCOHOLIC OPEN BAR

Soda, Juice, Iced Tea, Coffee \$8 /per person

HOST BAR

All drinks will be billed to the host on consumption

PRE DINNER 

\$22

PER PERSON

HORS D'OEUVRES

**BEEF OR CHICKEN BROCHETTE
OR
CHICKEN OR BEEF SATAY
WITH PEANUT SAUCE**



**SMOKED SALMON CROSTINI
APRICOT TARTLETS
WITH BRIE CHEESE
VEGGIE EGG ROLLS**



***1 HOUR LIMIT & PRE SET DINNER MENU PACKAGE REQUIRED**



GLOVER PARK GRILL

PRIX FIXE MENU \$68 / PER PERSON

FIRST COURSE

Caesar Salad

*Romaine, garlic croutons, Parmesan cheese
and caesar dressing*

Entrée | Pre-Sect 2 Choices:

Chicken Finotoni

*Chicken breast Sautéed with spinach and onion topped with
Swiss cheese and Lemon Butter Sauce and julienne vegetables*

Broiled Salmon

*Pan seared salmon, wild rice, sautéed vegetables
with lemon butter sauce*

Eggplant Rollatini

*Baked eggplant stuffed with spinach, ricotta, mozzarella and
gorgonzola cheese topped with marinara sauce
served with linguini*

Mushroom Ravioli

*Ravioli stuffed with mushroom, Romano cheese,
and mozzarella in light cream*

Dessert | Choice of:

Cheesecake

Tiramisu

ALL DINNER PACKAGES REQUIRE MINIMUM GUEST COUNT OF 15

GLOVER PARK GRILL

PRIX FIXE MENU \$84 / PER PERSON

FIRST COURSE - Pre-Select One

Chesapeake Mushroom

Mushroom stuffed with lump crab meat served with lemon butter sauce

Bistro Salad

Baby mixed green with goat cheese, tomatoes, julienne beets, cucumber & house dressing

Entrée | Pre-Select 2 Choices:

Chicken Finotoni

Chicken breast Sautéed with spinach and onion topped with Swiss cheese and Lemon Butter Sauce and julienne vegetables

Filet Mignon

Garlic mash potatoes, sautéed vegetables with demi-glaze sauce

The Salmon

Pan seared Salmon, wild rice, sautéed vegetables with lemon butter sauce

Lobster Ravioli

Lobster stuffed ravioli, garlic red pepper sauce, garnished with sautéed shrimp and spinach

Dessert | Choice of:

Cheesecake

Tiramisu

ALL DINNER PACKAGES REQUIRE MINIMUM GUEST COUNT OF 15

GLOVER PARK GRILL

PRIX FIXE MENU \$88/PER PERSON

APPETIZER

Shrimp Scampi

*Shrimp sautéed with lemon garlic white sauce,
garnished with chopped tomatoes and garlic crostini*

FIRST COURSE

Tomato Basil Soup

Creamy tomato soup with sweet basil

Bistro Salad

*Baby mixed green with goat cheese, tomatoes, julienne beets,
cucumber & house dressing*

Entrée | Pre-Sect 2 Choices:

Chicken Finotoni

*Chicken breast Sautéed with spinach and onion topped with
Swiss cheese and Lemon Butter Sauce and julienne vegetables*

Filet Mignon

*Garlic mash potatoes, sautéed vegetables
with demi-glaze sauce*

Lobster Ravioli

*Lobster stuffed ravioli, garlic red pepper sauce, garnished
with sautéed shrimp and spinach*

Salmon Solomon

*Broiled Salmon stuffed with lump crab meat topped w/
lemon butter sauce
served w/ rice & steamed vegetables*

Dessert | Choice of:

Cheesecake

Tiramisu

ALL DINNER PACKAGES REQUIRE MINIMUM GUEST COUNT OF 15