

## **MORNING BEVERAGES**

### **BEVERAGES**

*Freshly Brewed Coffee, Decaffeinated Coffee, and Townsend Tea Assortment*  
\$40.00 per gallon

*Freshly Squeezed Orange, Grapefruit, Tomato, and Cranberry Juice*  
\$42.00 per gallon

*Pitchers of Fruit Smoothies to include Banana, Strawberry and Mixed Berry*  
\$48.00 per gallon

*Hot Chocolate, Apple Cider, Lemonade, Iced Tea and Fruit Punch*  
\$32.00 per gallon

*Espresso and Cappuccino Bar*  
*Flavored Italian Syrups, Shaved Chocolate, Whipped Cream and Biscotti*  
\$6.00 each

*Assorted Soft Drinks*  
\$4.00 each

*Red Bull and Sugar Free Red Bull*  
\$5.00 each

*Evian, San Pellegrino and Perrier*  
\$4.00 each

### **MORNING MUNCHIES**

*The South's Finest Krispy Kream Doughnuts*  
\$24.00 per dozen

*Sliced Banana Nut, Cherry and Zucchini Breads*  
*Served with Sweet Butter*  
\$10.00 per loaf

*Basket of Assorted Mini Scones*  
*Served with English Clotted Cream*  
\$28.00 per dozen

*Granola and Power Bars*  
\$2.50 each

*Assorted Biscotti*  
\$24.00 per dozen

\*Items contain or may contain undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **BREAK BOOSTERS**

*Red Bull, Sugar Free Red Bull, Arizona Iced Tea and Sobe*  
\$5.00 each

*Regular, Lemon or Raspberry Iced Teas*  
\$25.00 per liter

*Freshly Squeezed Regular, Strawberry, Mango or Pineapple Lemonade*  
\$32.00 per liter

*Chilled Bottled Starbucks Mocha Frappuccino*  
\$5.00 each

## **AFTERNOON TREATS**

*Rice Krispie Treats*  
\$28.00 per dozen

*Townsend Gourmet Cookies:*  
*Chocolate Chip, Peanut Butter and Oatmeal Raisin*  
\$30.00 per dozen

*Townsend Gourmet Brownies:*  
*Double Fudge, Cream Cheese and Walnut Crunch*  
\$32.00 per dozen

*Townsend Popcorn Selection:*  
*Plain, Cheddar and Caramel*  
\$12.00 per bowl

*Townsend Potato Chips*  
\$12.00 per bowl

*Warm Soft Pretzels with Assorted Mustards*  
\$3.50 each

*Gourmet Nuts*  
\$25.00 per bowl

*Assorted Dove and Häagen-Dazs Bars*  
\$3.50 per bar

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**TIME OUTS**  
**\$10.00 per person**

***The Cider Mill***

*Hot or Cold Apple Cider, Mini Doughnuts  
Assortment of Apples including Red Delicious, Granny Smith and Prindable Apples  
Carmel Dipping Sauce*

***The Seventh Inning Stretch***

*Warm Soft Pretzels with Mustard, Mini Hot Dogs,  
White Cheddar Popcorn, Carmel Corn and Mixed Nuts*

***Eye Candy***

*Twizzlers, Gummy Bears, Raisinets, and Miniature Candy Bars*

***The Cookie Monster***

*Chocolate Chip, Macadamia Nut, Peanut Butter, Shortbread, Oatmeal Raisin and Biscotti  
Carafes of Whole, 2% and Skim Milk*

***Power Break***

*Energy Bars, Power Bars  
Fruit Smoothies and Vitamin Water*

***Crunch***

*Fresh Vegetables served with Ranch and Honey Mustard,  
White Corn Tortilla Chips served with Spicy Salsa  
Trail Mix*

**TIME OUT ENHANCEMENTS**

*Red Bull or Sugar Free Red Bull  
\$5.00 each*

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## **PLATED BREAKFAST**

*All plated breakfast selections include Breakfast Potatoes  
Townsend Freshly Baked In-House Muffins, Fruit Danish, Bagels and Flaky Croissants,  
Sweet Butter, Cream Cheese, Preserves,  
Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and  
Townsend Tea Assortment*

### **The Club\***

*Two Eggs Scrambled, Hash Brown Potatoes, Grilled Bacon and Sausage  
\$19.00 per person*

### **The Regency\***

*Corned Beef Hash, Sweet Peppers, Hash Brown Potatoes served with Poached Eggs  
\$19.00 per person  
(For 25 ppl and under only)*

### **The Birmingham\***

*Two Eggs Benedict with Traditional Pea Meal Canadian Bacon, Hollandaise Sauce,  
Hash Browns  
\$22.00 per person  
(For 25 ppl and under only)*

### **Maryland Crab Cake "Benedict"\***

*Served on a Toasted English Muffin,  
Roasted Fingerling Potatoes, Asparagus, and Dill Hollandaise Sauce  
\$25.00 per person  
(For 25 ppl and under only)*

### **The Townsend\***

*7 oz, New York Strip Sirloin with Scrambled Eggs,  
Roasted Fingerling Potatoes, Asparagus and Bearnaise Sauce  
\$28.00 per person*

### **Cold Breakfast Plate**

*Nova Lox, Hard Boiled Eggs, Beefsteak Tomato, Red Onion and Capers  
\$20.00 per person*

### **Omelets\***

*Your Choice of Vegetable, Cheese or Denver Omelet with Hash Brown Potatoes  
Choice of Ham, Sausage or Bacon  
\$20.00 per person*

*A \$75.00 Service Fee for Less than twenty (20) people*

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## **CONTINENTAL BREAKFAST**

*Served with Freshly Squeezed Orange Juice, Grapefruit Juice and V-8  
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

### **Classic**

*Flaky Croissants, Fruit Danish, Assorted Muffins and Bagels  
Sweet Butter, Preserves and Cream Cheese  
\$16.00 per person*

### **Deluxe**

*Flaky Croissants, Fruit Danish, Assorted Muffins and Bagels  
Sweet Butter, Preserves and Cream Cheese  
Sliced Seasonal Fruits and Berries  
\$20.00 per person*

### **Power-Fit**

*Soy Milk Fruit Smoothies  
Bircher Muesli and Assorted Cereals  
Bran, Carrot and Zucchini Muffins  
Carrot and Pomegranate Juices  
Sliced Seasonal Fruit and Berries  
\$24.00 per person*

### **New York**

*Assortment of Bagels including Plain, Sesame, Onion and Cinnamon Raisin  
Served with Plain, Smoked Salmon\* and Berry Flavored Cream Cheeses  
Sweet Butter and Preserves  
\$16.00 per person*

### **European**

*Selection of International Cheese  
Smoked Salmon, Imported Cold Cuts (Cured Ham, Proscuitto and Salami)  
Hard Rolls, Baguettes and Bagels  
Muesli and Assorted Cereals  
Sliced Seasonal Fruits and Berries  
\$26.00 per person*

### **Japanese**

*Roasted Salmon, Miso Soup, Steamed Rice  
Onsen Eggs, Pickled Vegetables, Green Tea  
Sliced Seasonal Fruits and Berries  
\$22.00 per person*

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## **BREAKFAST BUFFET**

*All Townsend Breakfast Buffets include Townsend Freshly Baked In-House Muffins, Fruit Danish, Bagels and Flaky Croissants with Sweet Butter, Cream Cheese and Preserves, Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Townsend Tea Assortment, 2% and Skim Milk.*

*Prices are for a two (2) hour Max/Minimum of Service*

### **Business**

*Assorted Cold Cereals, Fruit Yogurts, Sliced Seasonal Fruits and Berries  
Hash Brown Potatoes, Fluffy Scrambled Eggs  
Applewood Smoked Bacon, Maple Link Sausage or Canadian Bacon (select two)  
\$23.00 per person*

### **Brunch**

*Cheese Blintzes with Fruit Sauces, Smoked Whitefish\*, Fluffy Omelets and Scrambled Eggs  
Hash Brown Potatoes, Cold Asparagus Polonaise  
Applewood Smoked Bacon, Turkey Link Sausage,  
Maple Link Sausage or Chicken Apple Sausage (select two)  
Sliced Seasonal Fruits and Berries  
\$28.00 per person*

### **European Breakfast**

*Smoked Salmon, Imported Cold Cuts- Cured Ham, Proscuitto and Salami  
Imported Cheeses with Sliced Baguettes, Hard Rolls and Bagels  
Scrambled Farm Fresh Eggs  
Assorted Yogurts, Muesli, Steele Cut Irish Oatmeal, and Assorted Cold Cereals  
Seasonal Fruit and Berries  
\$30.00 per person*

### **Gourmet**

*Nova Lox with Sliced Tomatoes, Red Onions, Cucumber and Capers  
Fluffy Omelets and Scrambled Eggs  
Cheese Blintzes with Fresh Fruit Sauces, Assorted Bagels and Cream Cheese  
Cold Asparagus Polonaise, Townsend Potato Pancakes with Sour Cream and Applesauce  
Sliced Seasonal Fruits and Berries  
\$32.00 per person*

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## **BREAKFAST ENHANCEMENTS**

*The Following Can Be Ordered To Enhance Your Continental and Buffet Breakfasts*

*We require one Chef per 100 people for Stations (\$100.00 per Chef)*

### **STATIONS**

#### **Pancakes**

*Fresh Whipped Cream, Pure Maple Syrup*

*Whipped Butter*

*Toasted Almonds, Fresh Berries*

*\$5.00 per person*

#### **Omelet**

*Mushrooms, Peppers, Tomatoes, Scallions*

*Ham, Spinach, Onions*

*Cheddar, Feta and Swiss Cheese*

*\$5.00 per person*

#### **Breakfast Burrito**

*Flour Tortillas, Scrambled Eggs*

*Spanish Sausage, Grated Cheddar Cheese*

*Guacamole, Black Beans, Salsa*

*Sour Cream*

*\$5.00 per person*

#### **Waffles**

*Fresh Whipped Cream, Pure Maple Syrup*

*Whipped Butter*

*Toasted Almonds, Fresh Berries*

*\$5.00 per person*

### **ALA CARTE**

#### **Quiche**

*Wild Mushroom and Leek*

*or Jumbo Lump Crab and Spinach Quiche*

*\$28.00 each*

*(Serves 10 to 12 pp)*

#### **Traditional Eggs Benedict**

*English Muffin, Canadian Bacon*

*Poached Egg, Dill Hollandaise Sauce*

*\$7.00 per person*

#### **Mini Croissants**

*Filled with Scrambled Eggs*

*Gruyere Cheese*

*\$5.00 per person*

#### **Lox**

*Nova Lox or Cold Smoked Salmon*

*Served with Sliced Red Onion, Tomato*

*Cucumber, Hard Cooked Egg and Capers*

*\$6.00 per person*

#### **Grits**

*Hot Grits with White Cheddar*

*\$1.50 per person*

#### **Irish Oatmeal**

*Hot Irish Oatmeal*

*Brown Sugar and Raisins*

*\$3.50 per person*

#### **European Cold Cereals**

*Bircher Muesli*

*Fresh Berries and Heavy Cream*

*\$4.50 per person*

#### **Assorted Breakfast Cereals**

*Served with Whole, 2% and Skim Milk*

*\$3.50 per person*

#### **Individual Yogurts**

*Assorted Fruit Flavors with Granola*

*\$4.50 per person*

#### **Sausage**

*Chicken and Apple Sausage, or Chorizo*

*\$2.00 per person*

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## **TOWNSEND BUFFET**

*This Brunch requires a minimum of forty (40) people*

*All Townsend Brunch Buffets include Townsend Freshly Baked in-house Muffins, Fruit Danish, Bagels,  
Flaky Croissants and Sliced Breads with Sweet Butter, Cream Cheese and Preserves  
Freshly Squeezed Orange, Grapefruit and Tomato Juices  
Freshly Brewed Coffee, Decaffeinated Coffee, Townsend Tea Assortment, 2% and Skim Milk.*

*Imported and Domestic Cheese Display, English Crackers, French Baguettes*

*Sliced Fresh Seasonal Fruits and Berries*

*Farm Fresh Scrambled Eggs*

*Hash Brown Potatoes, Apple Wood Smoked Bacon, Maple Sausage Links*

*House Smoked Salmon\* with Classic Garnish*

*Chef's Selection of Three Gourmet Salads  
Hydro Bibb, Tomato and Mozzarella, Beet and Maytag Blue Cheese*

*Penne Pasta Pomodoro*

*Omelet Station ☆*

*Mushrooms, Cheese, Peppers, Tomatoes, Scallions, Onions, Ham and Bacon*

*Waffle Station ☆*

*Fresh Whipped Cream, Pure Maple Syrup, Whipped Butter  
Toasted Almonds and Fresh Berries*

*The Townsend Carving Station ☆*

*Roasted Beef Tenderloin with Port Wine Sauce  
Roasted Organic Turkey Breast with Cranberry Relish  
Served with Asparagus and Carrots*

*French Pastries and Townsend Mini Cookies*

*\$48.00 per person (price includes one chef attendant)*

*☆ Additional Chefs 100 people for Stations (\$100.00 per Chef)*

### **Enhancements**

*Bloody Mary's, Mimosas and Belinis  
\$9.00 per drink*

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## SALADS

### **Rugby Garden**

*Field Greens with Artichoke Hearts, Tomatoes  
Black Olives, Cucumbers  
Carrot Spirals, Mustard Dijon Vinaigrette  
\$8.00 per person*

### **Caprese**

*Arugula with Buffalo Mozzarella  
Roma Tomatoes, Grilled Eggplant  
Balsamic Caramelized Onions  
Sherry Vinaigrette  
\$9.00 per person*

### **Birmingham**

*Hydro Bibb Lettuce, Toasted Pine Nuts  
Fruits of the Season, Dried Michigan Cherries  
Black Diamond Cheddar  
Peach-Berry Vinaigrette  
\$9.00 per person*

### **Michigan**

*Baby Romaine Lettuce  
Crumbled Bleu Cheese, Toasted Walnuts  
Michigan Dried Cherries  
Red Raspberry Vinaigrette  
\$8.00 per person*

### **Grecian**

*Romaine Hearts, Red and Yellow Tomatoes  
Beets, Kalamata Olives  
Crumbled Feta Cheese, Greek Dressing  
\$8.00 per person*

### **Spinach**

*Fresh Baby Spinach, Sliced Mushrooms, Red Onion  
Toasted Almonds  
Mandarin Orange Slices  
Sweet and Sour Sesame Vinaigrette  
\$8.00 per person*

### **Roma**

*Organic Field Greens  
Buffalo Mozzarella, Roma Tomatoes  
Basil Oil and Aged Balsamic Vinegar  
\$8.00 per person*

### **Parmesan Basket**

*Filled with Mixed Greens, Grape Tomatoes  
Crumbled Feta Cheese  
Balsamic Reduction Shallot and  
Rice Wine Vinaigrette  
\$9.00 per person*

### **Roasted Beet**

*Organic Field Greens  
Roasted Red and Yellow Beets  
Candied Walnuts, Goat Cheese, Grilled Red Onions  
White Balsamic Vinaigrette  
\$8.00 per person*

### **Classic Caesar**

*Chilled Romaine  
Tossed with Seasoned Croutons  
Anchovies, Aged Parmigiano-Reggiano  
\$8.00 per person*

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## **DEL'S**

*All luncheon buffets include Crusty French Rolls  
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

### **Express**

*Soup Tureen, Garlic French Fries  
California Wraps-Grilled Chicken, Tenderloin  
Marinated Vegetable, Egg Salad, Albacore Tuna Salad  
Assorted Cookies  
\$25.00 per person*

### **Broadway**

*Soup Tureen, Garlic French Fries  
Birmingham Salad, Bleu Cheese Cole Slaw  
Open Face Smoked Salmon\* on Potato Bread, Shaved Roast Beef on Sourdough Baguettes  
Westphalian Ham on Rye Bread  
Assorted Cheese, Sliced Red Onion, Tomatoes, Lettuce  
Kosher Dill Pickle, Imported Mustards, and Herb Mayonnaise  
Cheesecake of the Day  
\$30.00 per person*

### **Executive**

*Soup Tureen, Townsend Caesar Salad  
Heirloom Potato Salad and Greek Cucumber-Tomato Salad  
Roasted Turkey Breast, Corned Beef, Sliced Beef Tenderloin, Albacore Tuna Salad  
Sliced Assorted Cheese, Tomatoes, Kosher Dill Pickles and Lettuce  
Imported Mustards, Bread and Rolls  
Assorted French Pastries  
\$30.00 per person*

### **Birmingham**

*Soup Tureen, Curried Shrimp Salad,  
Tomato, Basil and Mozzarella Salad, Rugby Garden Salad with Choice of Dressing  
Heirloom Potato Salad with Scallions, Greek Cucumber-Tomato Salad  
Assorted Sandwiches: Smoked Chicken, Caramelized Onions and Cranberry Walnut Bread  
Beef Tenderloin with Boursin, Red Onion and Focaccia  
Turkey Club, Apple Wood Smoked Bacon, White Cheddar, Lettuce, Tomatoes and Focaccia  
Selection of Assorted Cookies, Brownies and Blondies  
\$32.00 per person*

*A \$75.00 Service Fee for Less than twenty (20) people*

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## **LUNCHEON BUFFETS**

*Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

### **Regency**

*Soup Tureen*

*Rugby Garden Salad*

*Tomato, Basil and Fresh Mozzarella Salad*

*Penne Pasta with Pomodoro*

*Sliced Beef Tenderloin with Wild Mushroom Sauce*

*Breast of Chicken, Crimini Mushrooms and Sun-Dried Tomatoes*

*Grilled Atlantic Salmon with Chive Butter Sauce*

*Chef's Choice of Starch and Vegetables*

*Rolls and Butter*

*Townsend Specialty Tortes*

*\$38.00 per person*

### **Old Fashioned American**

*Creamy New England Clam Chowder*

*Boston Bib Lettuce with Black Diamond White Cheddar*

*Maytag Bleu Cheese Cole Slaw*

*Braised Yankee Pot Roast with Mashed Potatoes*

*Maryland Crab Cakes with Remoulade*

*Green Beans with Almonds and Crispy Onions*

*Warm Apple Pie and Mini Pecan Tarts*

*Sliced Seasonal Fruit and Berries*

*\$34.00 per person*

### **Asian**

*Wonton Soup*

*Chilled Soba Noodle Salad with Spicy Peanut Sauce*

*Steamed Miso Glazed Sea Bass, Fried Wild Rice*

*Vegetable and Chicken Stir Fry with Ginger Teriyaki Sauce Served with Steamed White Rice*

*Ginger Orange Crème Brûlée and Fortune Cookies*

*\$35.00 per person*

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**LUNCH BUFFETS** (continued)

*Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

**Little Italy**

*Minestrone Soup*

*Tomato, Basil and Fresh Mozzarella Salad*

*Classic Caesar Salad*

*Wild Mushroom Ravioli*

*Chicken Piccata with Artichoke Hearts, Mushrooms and Herb Risotto*

*Grilled Vegetables with Extra Virgin Olive Oil and Aged Balsamic*

*Rosemary Focaccia and Garlic Italian Baguette*

*Tiramisu, White Chocolate Ricotta Cheesecake and Cannolis*

*\$32.00 per person*

**South of the Border**

*Tortilla Soup*

*Southwest Salad, Jicama Slaw served with Creamy Cilantro Dressing*

*Make Your Own Fajitas:*

*Grilled Chicken, Beef, Green and Yellow Peppers, Onions, Shredded Cheese, Diced Olives, Jalapeños*

*Warm Flour Tortillas, Fresh Salsa, Sour Cream, Guacamole*

*Cheese Enchiladas with Spanish Rice and Borracho Beans*

*Bourbon Bread Pudding*

*Sopapillas with Cinnamon and Sugar*

*\$32.00 per person*

**Texan Barbeque**

*Texas Barbeque Beef Brisket with Bakery Fresh Buns*

*Slow Cooked Baby Back Ribs*

*Southern Fried or Honey Glazed Barbeque Chicken*

*Assorted Barbeque Sauces and Corn Bread*

*Creamy Cole Slaw, Mustard Potato Salad, Ranch Beans and Cucumber-Tomato Salad*

*Strawberry Shortcake*

*Pecan Pie*

*\$35.00 per person*

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**PLATED LIGHT AND CHILLED FARE**

*Light Luncheon Fare selections include Soup du Jour and Crusty French Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

***Southwest Chicken Salad***

*Lightly Blackened Chicken Breast, Avocado, Spinach and Baby Greens  
Tossed with Citrus Vinaigrette  
\$20.00 per person*

***Classic Caesar Salad***

*Tossed with Seasoned Croutons, Anchovies and Aged Parmigiano-Reggiano  
Grilled Chicken or Grilled Atlantic Salmon  
\$22.00 per person*

***Hydro-Bibb Salad***

*Dried Cherries, Fresh Berries, Toasted Pine Nuts  
Black Diamond Cheddar Cheese and Peach Berry Vinaigrette  
\$20.00 per person  
Grilled Chicken \$24.00 per person  
Grilled Shrimp \$28.00 per person*

***Tuna Niçoise\****

*Seared Rare Ahi Tuna Niçoise with Baby Greens, Eggs, Fingerling Potatoes, Black Olives  
Tomato, Haricot Vert, Extra Virgin Olive Oil and Shallot Vinaigrette  
\$28.00 per person*

***Surf and Turf Cobb Salad***

*Beef Tenderloin and Jumbo Lump Crab  
Grape Tomatoes, Apple Wood Smoked Bacon  
Maytag Blue Cheese, Avocado, Hard Boiled Eggs  
White Balsamic Dressing  
\$28.00 per person*

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## **BENTO LUNCH BOX**

*Townsend Bento Box selection include Freshly Brewed Coffee, Decaffeinated Coffee  
Townsend Tea Assortment*

### ***Tuscany***

*Roasted Stuffed Breast of Chicken with Fresh Mozzarella  
Asparagus and Sun-Dried Tomatoes with Herbed Aioli  
Farfalle Salad with Prosciutto, Peas and Roasted Garlic-Basil Vinaigrette  
Rosemary Focaccia  
Baby Spinach Salad with Dried Fruits, Poached Pear  
Gorgonzola and White Balsamic Dressing  
Seasonal Berries with Marsala Crème Fraiche and Biscotti  
\$25 per person*

### ***Surf and Turf***

*Sliced Salt and Herb Roasted Beef Tenderloin with Horseradish Sauce  
Citrus Grilled Prawns with Lemon-Dill Aioli  
Roasted Asparagus  
Tomato and Fresh Mozzarella Salad  
Fingerling Potato Salad  
Chocolate Dipped Strawberries  
Townsend Bakery Blondie Brownie  
\$32 per person*

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## **TOWNSEND BROWN BAG**

*Ordered for In-House Events*

### ***American***

*Choice of: Turkey and Swiss, Roast Beef and Provolone  
or Albacore Tuna Salad on a Deli Roll*

*Assorted condiments on the side*

*Heirloom Potato Salad*

*Trail Mix, Chips or Pretzels*

*Whole Apple or Fruit Cup*

*Townsend Bakery Cookies or Brownie*

*Townsend Bottled Water*

*\$16 per person*

### ***Vegetarian***

*Marinated Grilled Vegetables, Tomato, Fresh Mozzarella and Basil Lavosh  
Pasta Salad with Toasted Walnuts and Baby Spinach*

*Whole Apple or Fruit Cup*

*Trail Mix, Chips or Pretzels*

*Townsend Cookies or Brownie*

*Townsend Bottled Water*

*\$16 per person*

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**PLATED LUNCH ENTRÉES**

*Luncheon entrees include Rugby Garden Salad, Seasonal Vegetables, Starch and French Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

***Grilled Chicken Penne Pasta***

*Marinara Sauce, Crimini Mushrooms, Sun-Dried Tomatoes  
Artichoke Hearts and Extra Virgin Olive Oil  
\$24.00 per person*

***Tangle Wood Farm Free Range Chicken Breast***

*Pan-Seared Chicken Breast with Spinach Spaetzle, Cipollini Onions, Baby Carrots  
Chicken Ver Jus Sauce  
\$28.00 per person*

***Chicken Piccata***

*Roasted Boneless Chicken Breast with Artichoke Hearts, Mushrooms, Capers  
Lemon Beurre Blanc  
\$24.00 per person*

***Chicken Birmingham***

*Roasted Boneless Chicken Breast stuffed with Boursin Cheese Florentine  
Tarragon Mushroom Sauce  
\$25.00 per person*

***Char-Grilled Atlantic Salmon***

*Lemon Dijon Cream  
\$26.00 per person*

***Baked White Fish***

*Potato Crusted White Fish and Dill Beurre Blanc  
\$26.00 per person*

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**PLATED LUNCH ENTRÉES** *(Continued)*

*Luncheon entrees include Rugby Garden Salad, Seasonal Vegetables, Starch and French Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

**Roasted Beef Tenderloin**

*6oz. Sliced Beef Tenderloin with Chasseur Sauce  
\$28.00 per person*

**Lobster Risotto**

*Maine Lobster, Mascarpone Cheese, Summer Black Truffles, Green and White Asparagus  
\$34.00 per person*

**Pan Seared Chilean Sea Bass**

*Tomato Basil Gratin and Herb Butter Sauce  
\$32.00 per person*

**Char-Grilled Prime Filet Mignon**

*6oz. Char-Grilled Prime Filet Mignon with Cabernet Bordelaise Sauce  
\$38.00 per person*

**Penne Pasta**

*Artichoke Hearts, Roma Tomato, Roasted Sweet Garlic Caper Berries  
Fresh Basil and Roasted Pine Nuts  
\$22.00 per person*

**Wild Mushroom Ravioli**

*Garnished with Julienne Vegetables, and Marsala Cream Sauce  
\$22.00 per person*

**Herb Risotto**

*Portobello Mushrooms, Fresh Vegetables and Red Pepper Coulis  
\$22.00 per person*

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## BEGINNINGS

### ***Chilled Gulf Shrimp American Style***

*With Cocktail Sauce and Fresh Lemon*

*\$16.00 per person*

### ***Shellfish Duet***

*Jumbo Lump Crab Salad with Asparagus, Champagne Kivi Vinaigrette  
Seared Day Boat Scallop with Marinated Artichokes, Grape Tomatoes and Olive Tapenade*

*\$14.00 per person*

### ***Seafood Trio***

*Grilled Tequila-Lime Gulf Prawn with Mango Salsa and Jicama Slaw  
Poached Maine Lobster Tail Medallion with Cannellini Bean Salad,  
Tomato Confit and Lemon Aioli*

*Seared Ahi Tuna Tartare with Cucumber, Citrus and Ponzu Glaze*

*\$22.00 per person*

### ***Maryland Crabcakes***

*With Meyer Lemon and Chive Aioli*

*\$15.00 per person*

### ***Pan-Seared Sea Scallops***

*Cannellini Bean and Porcini Mushroom Ragoût*

*\$15.00 per person*

## TOWNSEND SOUPS

*Chilled Cucumber, Gazpacho and Vichyssoise*

*Wild Mushroom Bisque, Lobster Bisque, Michigan Potato Leek*

*Tomato Basil, Lemon Chicken Tarragon, Red Pepper Bisque*

*Minestrone, Broccoli, Butternut Squash*

*Boston Clam Chowder, French Onion Au Gratin*

*Miso with Tofu*

*\$8.00 per person*

*Demi-Tasse Soup Trio*

*\$10.00 per person*

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## **COLD TRAY PASSED HORS D'OEUVRES**

### Vegetarian

*Strawberries Stuffed with Herb Cream Cheese \$32.00 per dozen*

*Vegetarian Sushi Rolls with Wasabi and Pickled Ginger \$56.00 per dozen*

*Goat Cheese and Piperade Tartlet \$34.00 per dozen*

### Poultry

*Smoked Chicken with Maple Cream Cheese on Walnut Bread topped with Caramelized Onions \$32.00 per dozen*

### Seafood

*Poached Maine Lobster Salad on Gougeres \$54.00 per dozen*

*Seared Ahi Tuna, Flatbread with Olive Tapenade, Boucoron and Lemon-Garlic Aioli \$48.00 per dozen*

*Jumbo Shrimp Shot with Spicy Marie Rose Sauce \$48.00 per dozen*

*Shrimp Canapés with Dill Cream Cheese \$34.00 per dozen*

*Tequila-Lime Grilled Shrimp with Jicama Slaw \$34.00 per dozen*

*Chive Crepe rolled with Smoked Salmon\*, Japanese Caviar \$34.00 per dozen*

*Smoked Salmon\* Rosettes with Lemon Zest \$34.00 per dozen*

*Smoked Salmon\* and Artichoke Mousse on Edible Spoon \$34.00 per dozen*

### Beef and Pork

*Poached Pear, Julienne Prosciutto and Mascarpone \$34.00 per dozen*

*Mini Rare Beef Tenderloin\* Croissants with Dijon Mustard \$34.00 per dozen*

*Hoisin Beef Wrapped Asparagus Tips \$32.00 per dozen*

*Beef Carpaccio Crostini with Capers, Celery, Lemon and Parmigiano-Reggiano \$32.00 per dozen*

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## **HOT TRAY PASSED HORS D'OEUVRES**

### Vegetarian

*Vegetarian Pot Stickers with Dragon Sauce \$32.00 per dozen*

*Brie Cheese and Pear Beggar's Purses \$32.00 per dozen*

*Wild Mushroom and Phyllo Beggar's Purses \$32.00 per dozen*

*Bleu Cheese and Plum Beggar's Purses \$32.00 per dozen*

*Chestnut Agnolotti with Summer Black Truffles \$32.00 per dozen*

*Crisp Vegetarian Spring Rolls with Sweet and Sour Sauce \$30.00 per dozen*

*Three Cheese Quesadillas with Salsa Verde \$30.00 per dozen*

*Vegetarian Samosa with Mango Chutney \$30.00 per dozen*

*Spanakopitas \$28.00 per dozen*

### Poultry

*Moullard Duck Breast Crostini with Olive Tapenade, Tomato Confit and Micro Arugula \$42.00 per dozen*

*Duck Confit Spring Rolls with Hoisin Sauce \$36.00 per dozen*

*Coconut Chicken Tenders with Chipotle Orange Dipping Sauce \$34.00 per dozen*

*Smoked Chicken Quesadillas, Pineapple Cilantro Salsa \$32.00 per dozen*

*Chicken Saté in Peanut Garlic Marinade \$32.00 per dozen*

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**HOT TRAY PASSED HORS D'OEUVRES** *(continued)*

Seafood

*Coconut Shrimp and Chipotle Orange Dipping Sauce \$56.00 per dozen*

*Miniature Maine Lobster Cobblers \$42.00 per dozen*

*Smoked Salmon\* and Maine Lobster with Chive Cream Cheese on Flat Bread \$42.00 per dozen*

*New England Crab Cakes with Rémoûlade Sauce \$36.00 per dozen*

*Crab Quesadilla with Monterey Jack Cheese and Papaya Salsa \$34.00 per dozen*

*Sea Scallops Wrapped in Bacon with Cayenne Butter Sauce \$34.00 per dozen*

*Jumbo Mushrooms stuffed with Crabmeat and Spinach \$32.00 per dozen*

*Boursin Cheese and Crab Beggar's Purses \$32.00 per dozen*

*Mini Potato Pancakes, Caviar and Sour Cream \$32.00 per dozen*

Beef, Lamb, and Pork

*Kobe Short Rib Sliders on Grilled Brioche Buns with Horseradish Aioli \$48.00 per dozen*

*Smoked Lamb Tostada with Chevre Cheese, Black Bean Puree and Micro Cilantro \$42.00 per dozen*

*Moroccan Lamb and Pappadam Tostada with Smoked Tomato Chutney and Coriander \$42.00 per dozen*

*Sweet and Sour Crispy Pork Belly Sliders \$42.00 per dozen*

*Mini Reubens with Thousand Island Dressing \$36.00 per dozen*

*Lemon Grass Beef on a Wonton Chip \$34.00 per dozen*

*Beef Tenderloin and Jalapeño Jack Cheddar Quesadilla with Pico de Gallo \$32.00 per dozen*

*Mini Kosher Beef Franks wrapped in Puff Pastry with Yellow Mustard \$30.00 per dozen*

*Baby New Zealand Lamb Chops\* Rosemary Balsamic Jus \$4.75 per piece*

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**SAVORY TRAYS**  
*Two (2) hour Maximum*

***Fresh Raw Vegetables and Dips***  
*\$5.00 per person*

***Warm Maryland Crab, Artichoke and Parmesan Dip***  
*with Sun-Dried Tomato Baguettes*  
*\$6.00 per person*

***Tuscan Table***  
*Assorted Italian Cold Cuts and Imported Cheeses*  
*Cherry Tomato, Mozzarella and Basil Skewers, Grilled Vegetables with Aged Balsamic Vinegar*  
*Roasted Peppers, Assorted Olives, Parmesan Fried Artichoke Hearts and Cannellini Bean Salad*  
*Assorted Artisan Breads and Flavored Oils*  
*\$12.00 per person*

***Mediterranean Tray***  
*Hummus, Tabbouleh and Baba Ghanoush, Grape Leaves with Pita Triangles*  
*\$6.00 per person*

***Sliced Fresh Seasonal Fruits and Berries***  
*\$8.50 per person*

***Imported and Domestic Cheese Display***  
*English Water Crackers and Baguettes*  
*\$8.50 per person*

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**ON THE HALF SHELL  
RECEPTION DISPLAYS**

*Served with Cocktail, Louis Sauce, Cracked Mustard Sauce  
Fresh Wrapped Lemon Wedges*

*Two (2) hour Maximum*

***Chilled Gulf Shrimp on Crushed Ice***  
*\$54.00 per dozen*

***Blue Point Oysters on the Half Shell\****  
*\$40.00 per dozen*

***Crab Martini***  
*Jumbo Lump Crab, Avocado, Frisee and Rémoulade*  
*\$8.00 each*

***Lobster Martini***  
*Maine Lobster, Jicama Slaw, Mango and Vanilla Bean Salsa*  
*\$ 12.00 each*

***Tuna Martini***  
*Tuna Tartare, Cucumber, Wakame Seaweed Salad, Citrus, Edamame and Ponzu*  
*\$8.00 each*

***Cocktail Crab Claws***  
*(Market Price)*

***Raw Bar***  
*Chilled Gulf Shrimp*  
*Oysters on the Half Shell*  
*Chilled King Crab Legs*  
*Seared Tuna*  
*Poached Maine Lobster Tail Medallions*  
*Assorted Sauces*  
*(Market Price)*

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**ON THE HALF SHELL (continued)**  
**RECEPTION DISPLAYS**

*Two (2) hour Maximum*

**Enhance your Seafood Display**

*Ice Bowl \$100.00 each*

*Ice Carving \$350.00 each*

***Smoked Salmon\****

*Oak Smoked Cambridge Salmon with Grated Egg, Minced Red Onion, Capers, Dijon Mustard  
Dill Cream Cheese, Bagel Chips, Pumpernickel and Rye Breads  
\$225.00 (serves 25 people)*

***Coconut Shrimp Display***

*with Chipotle Orange Dipping Sauce  
\$56.00 per dozen*

***Sushi Bar\****

*California Rolls, King Crab, Abi Tuna, Yellow Tail,  
Sashimi, Shrimp, Salmon, Smoked Barbecued Eel, Wasabi, Soy and Pickled Ginger  
\$6.00 per piece*

*Sushi Chef \$350.00 per chef*

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## **CARVED TO ORDER**

*We require one Chef Per 100 people for Stations, \$100.00 per Chef*

*Minimum of 25 people*

*Two (2) hour Maximum*

*Served with Appropriate Accompaniments*

### *Stations*

*House Made Green Tea Gravlax or Oak Smoked Cambridge Salmon*

*Grated Egg, Minced Red Onion, Capers*

*Dijon Mustard, Dill Cream Cheese, Bagel Chips, Pumpernickel and Rye Breads*

*\$225.00*

*Serves 25 people*

*Norwegian Salmon En Croûte with Spinach and Lemon Caper Beurre Blanc*

*\$10.00 per person*

*Whole Roasted Tanglewood Farm Turkey Breast, Cranberry Relish, Herb Mayonnaise,*

*Imported Mustards and Assorted Townsend Rolls*

*\$8.00 per person*

*Honey Glazed Black Forrest Ham and Assorted Townsend Rolls*

*\$8.00 per person*

*Roasted Rack of Lamb, Minted Balsamic Gastrique and Imported Mustards*

*\$4.75 per chop*

*Black Angus Steamship Round of Beef with au Jus, Creamy Horseradish Sauce*

*Assorted Townsend Rolls*

*\$9.00 per person*

*Minimum of 50 people*

*Roasted Pork Tenderloin, English Sage and Onion Stuffing, with Port Wine Sauce*

*\$9.00 per person*

*Roasted Vienna Whole Salami, Honey Mustard Glaze with Dark Pumpernickel Rolls*

*Assorted Mustards and Chutney*

*\$8.00 per person*

*Roasted Prime Rib with Rosemary au Jus, Creamy Horseradish and Assorted Townsend Rolls*

*\$12.00 per person*

*(Minimum 25 people)*

*Roasted Beef Tenderloin, Wild Mushroom and Béarnaise Sauces\**

*\$14.00 per person*

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**FORTE**

*We recommend one Chef Per 100 people (\$100.00 per Chef)  
Minimum of 25 people  
Served with Accompaniments*

*Two (2) hour Maximum*

*Stations*

**Woodland Mushroom**

*Portobello, Shiitake, Crimini, Trumpet and Chanterelle  
Sautéed with Garlic, Cognac and Shallots  
Served in Stemmed Martini Glasses with Toasted Baguettes  
\$12.00 per person*

**Broadway Deli**

*Corned Beef Brisket, Tangle Wood Farms Turkey Breast  
Whole Roasted Vienna Salami carved tableside  
Served with Assorted Mini Rolls and Imported Cheese  
Horseradish, Grain Mustard, American Mustard and Chutney  
\$12.00 per person*

**Dim Sum**

*Coconut Shrimp, Asian Dumplings, Spring Rolls, Pot Stickers, Crab Rangoon  
With Sweet & Sour Sauce, Hoisin, Chipotle Orange Dipping Sauce, and Garlic Black Bean Dip  
\$14.00 per person*

**Wok Stir-Fry**

*Wok Stir Fry of Shrimp, Chicken, Beef, Diced Onions, Baby Corn, Tri-Colored Peppers, Bean Sprouts, Bamboo  
Shoots, Water Chestnuts, Mandarin Oranges, Mixed Vegetables, Cashew Nuts, Fried Rice, Hoisin Sauce, Soy  
Sauce, Teriyaki Sauce, Olive Oil and Sesame Oil  
\$12.00 per person*

**Asian**

*Hoisin and Plum Barbequed Pulled Duck, Gyoza Pancakes with Hot Mustard  
Sesame Cashew Chicken with Crisp Lettuce Cups, Julienne Cucumber and Scallions  
Vegetables and Chicken Pot Stickers  
Asian Ramen Noodle and Vegetable Salad  
\$14.00 per person*

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**FORTE** (continued)

*We recommend one Chef Per 100 people (\$100.00 per Chef)*

*Minimum of 25 people*

*Served with Accompaniments*

*Two (2) hour Maximum*

*Stations*

**Fajita Bar**

*Chicken, Beef and Vegetarian Fajitas with Soft Flour Tortillas,  
Sour Cream, Pico de Gallo, Green Onions, Shredded Cheddar Cheese,  
Spicy Salsa and Fresh Guacamole*

*\$12.00 per person*

**Quesadilla**

*Chicken and Seafood Quesadillas*

*Monterey Jack and Smoked Cheddar Cheese served in Warm Flour Tortillas  
With a Trio of Salsas, Guacamole, Black Beans and Sour Cream*

*\$10.00 per person*

**Pasta Bar**

*Made to order Pastas: Tri-Colored Rotini, Penne, Bow-Tie, Ricotta Cheese Tortellini  
Chicken, Shrimp and Fresh Vegetables*

*Wild Mushrooms, Chopped Herbs, Fresh Garlic and Grated Parmigiano-Reggiano  
Garlic Bread, Freshly Baked Focaccia, and Thin Italian Breadsticks*

*Marinara, Alfredo, Cajun Cream, and Pesto Cream Sauces*

*\$12.00 per person*

**Grilled Bruchetta**

*French Bread grilled to order*

*Served with Homemade Spreads: Caramelized Onions, Wild Mushrooms  
Vine Ripe Tomato Pomodoro, Cannellini Bean, Marinated Artichokes  
Black Olive Tapenade and Goat Cheese*

*\$7.00 per person*

**Potato Bar**

*Idaho, Yukon Gold and Sweet Potatoes*

*Whipped Butter, Wisconsin Cheddar, Goat Cheese Crumbles, Bacon  
Sour Cream, Chives, Caramelized Onions and Brown Sugar*

*Served in Stemmed Martini Glasses*

*\$10.00 per person*

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## **DINNER ENTRÉES**

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee and Townsend Tea Assortment*

### ***Tangle Wood Free Range Chicken Breast***

*Pan-Seared Chicken Breast with Spinach Spaetzle  
Cipollini Onions, Baby Carrots and Stone Ground Mustard Jus Lie  
\$32.00 per person*

### ***Chicken Piccata***

*Roasted Boneless Chicken Breast garnished with Artichoke Hearts, Mushrooms  
Capers and Lemon Beurre Blanc  
\$31.00 per person*

### ***Cherry Chicken***

*Roasted Breast of Chicken with Michigan Dried Cherry Sauce  
\$31.00 per person*

### ***Chicken Birmingham***

*Roasted Chicken Breast stuffed with Boursin Cheese Florentine and Tarragon Mushroom Sauce  
\$32.00 per person*

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## **DINNER ENTRÉES**

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee and Townsend Tea Assortment*

### ***Chicken Morel***

*Breast of Chicken stuffed with Brioche and Morel Mushrooms with Demi Glace  
\$34.00 per person*

### ***Chicken Oscar***

*Boneless Chicken Breast topped with Lobster Medallions and Béarnaise Sauce  
\$36.00 per person*

### ***Chicken Cobbler***

*Roasted Breast of Chicken stuffed with Onion Cobbler and Dried Fruits  
\$32.00 per person*

### ***Peking Duck Breast***

*Crispy Roasted Peking Duck Breast with Roasted Artichoke Hearts, Smoked Bacon Lardons, Celeriac Purée  
\$36.00 per person*

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## **DINNER ENTRÉES**

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee and Townsend Tea Assortment*

### ***Petite Filet Mignon***

*6 oz. Black Angus Beef with Port Wine Sauce*

*\$42.00 per person*

### ***Enhancement***

*Caramelized Shallots and Maytag Blue Cheese with Bordelaise Sauce*

*\$45.00 per person*

### ***Filet Mignon***

*10 oz. Black Angus Beef with Wild Mushroom Sauce*

*\$48.00 per person*

### ***Sliced Beef Tenderloin***

*Pearl Onion Madeira Sauce*

*\$36.00 per person*

### ***Beef Tenderloin Twin Tournedos***

*Madeira Wine Sauce*

*\$42.00 per person*

### ***New York Strip Steak Au Poivre***

*14oz. Certified Black Angus Beef with Brandy and Green Pepper Corn Sauce*

*\$48.00 per person*

### ***Prime Delmonico Steak***

*14 oz. Prime Delmonico with Cabernet Demi Glace*

*\$48.00 per person*

### ***Beef Short Ribs***

*Braised Prime Beef Short Ribs with Natural Reduction*

*\$38.00 per person*

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**DINNER ENTRÉES**

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee and Townsend Tea Assortment*

***Veal Osso Buco***

*Braised Wisconsin Veal Shank with Citrus-Pine Nut Gremolata and Natural Pan Sauce  
\$42.00 per person*

***Veal Chop***

*12oz. Herb-grilled Rib Chop with Cabernet Porcini Reduction Sauce  
\$52.00 per person*

***Veal Piccata***

*Lemon and Caper Butter Sauce  
\$38.00 per person*

***Roasted Pork Tenderloin***

*Sage and Lemon Stuffing, Granny Smith Apple and Cinnamon Sauce  
\$36.00 per person*

***Rack of Lamb***

*Minted Balsamic Reduction  
\$42.00 per person*

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## **DINNER ENTRÉES**

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee and Townsend Tea Assortment*

### ***Baked Canadian Whitefish***

*Potato Crusted with Dill Lemon Beurre Blanc  
\$32.00 per person*

### ***Grilled Norwegian Salmon***

*Orange Ginger Glaze  
\$35.00 per person*

### ***Maryland Jumbo Lump Crab Cake***

*Meyer Lemon and Chive Aioli  
\$38.00 per person*

### ***Pan Seared Day Boat Sea Scallops***

*Cannellini Bean Ragout, Porcini Mushrooms, Tomato Confit and Fresh Basil Sauce  
\$42.00 per person*

### ***Grilled Rare Ahi Tuna\****

*Char-Grilled Scallions, Baby Shiitake Mushrooms and Soy Ginger Vinaigrette  
\$44.00 per person*

### ***Skillet Roasted Florida Grouper***

*Vidalia Onion, Sweet Pepper Piperade and San Marzano Tomato Vinaigrette  
At Market Price*

### ***Pan Seared Pacific Halibut***

*Sweet Corn, Chanterelle and Leek Fondue with Pinot Noir Beurre Rouge  
At Market Price*

### ***Chilean Sea Bass***

*With Tomato Gratin  
\$42.00 per person*

### ***Twin Broiled Maine Lobster Tails***

*Drawn Butter and Lemon  
At Market Price*

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## **DINNER ENTRÉES**

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee, and Townsend Tea Assortment*

### **Penne Pasta**

*Artichoke Hearts, Roma Tomatoes, Roasted Sweet Garlic Caper Berries  
Fresh Basil and Roasted Pine Nuts  
\$30.00 per person*

### **Grilled Portobello Mushroom Gateau**

*Boursin Custard, Vidalia Onion, Sweet Pepper Piperade and Balsamic Gastrique  
\$36.00 per person*

### **Wild Mushroom Ravioli**

*Garnished with Julienne Vegetables and Marsala Cream Sauce  
\$30.00 per person*

### **Vegetarian Stir-Fry**

*Assorted Asian Vegetables Sautéed with Garlic, Soy Sauce and Ginger served over Jasmine Rice  
\$28.00 per person*

### **Herb Risotto**

*Portobello Mushrooms, Fresh Vegetables and Red Pepper Coulis  
\$30.00 per person*

### **Crisp Parmigiano-Reggiano Black Summer Truffle Polenta**

*Porcini Mushrooms, Spinach and Seasonal Vegetables  
\$32.00 per person*

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## **DUETS ENTRÉES**

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee, and Townsend Tea Assortment*

### ***Petit Filet & Roasted Chicken***

*Petite Filet Mignon, Roasted Baby Tomato and Garlic Ragoût  
Roasted Breast of Chicken stuffed with Wild Mushroom Mousse  
Balsamic Marsala Brown Sauce  
\$45.00 per person*

### ***Petit Filet & Grilled Shrimp***

*Petit Filet Mignon with Wild Mushroom Ragoût  
Garlic Marinated Grilled Shrimp and Herb Lemon Butter  
\$48.00 per person*

### ***Petit Filet & Norwegian Salmon***

*Petit Filet Mignon on Portobello Mushroom  
Grilled Norwegian Salmon with Asian Orange Ginger Glaze  
\$48.00 per person*

### ***Petit Filet & Chilean Sea Bass***

*Petit Filet Mignon with Cabernet Bordelaise  
Chilean Sea Bass with Tomato Basil "Gratin"  
\$50.00 per person*

### ***Petit Filet & Maryland Crab Cakes***

*Petit Filet Mignon with Vanilla Cipollini Onion Sauce  
Maryland Crab Cake with Spicy Mustard Rémoulade  
\$48.00 per person*

### ***Petit Filet & Lobster Diablo***

*Petit Filet Mignon with Spicy Maine Lobster and Tomato Ragoût  
\$52.00 per person*

### ***Petit Filet & Shrimp-Scallop Pinwheel***

*Petite Filet Mignon with Port Wine Syrup  
Shrimp and Scallop Pinwheel with Tarragon Lobster Sauce  
\$48.00 per person*

### ***Short Rib & Sea Bass***

*Hoisin Barbeque Prime Beef Short Rib and Miso Glazed Sea Bass  
\$48.00 per person*

### ***Petit Filet and Maine Lobster Tail***

*At market price*

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## **DINNER BUFFETS**

*Dinner Buffets Include Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee, and Townsend Tea Assortment*

*Two (2) hour Maximum*

### **Townsend**

*Soup du Jour*

*Rugby Garden Salad and Two Dressings*

*Buffalo Mozzarella and Roma Tomatoes*

*Vegetarian Penne Pasta Pomodoro*

*Chef's Selection of Potatoes, Rice, and Vegetables*

*Townsend Freshly Baked Assorted Rolls and Butter*

*Fresh Sliced Fruits, Townsend Tortes*

*Choice of Three Entrees*

*Beef*

*Braised Prime Beef Short Ribs*

*or*

*Roast Beef Tenderloin with Wild Mushroom Sauce*

*Poultry*

*Sautéed Chicken Breast with Michigan Cherry Sauce*

*or*

*Grilled Chicken Breast, Morel Mushroom Sauce*

*Fish*

*Norwegian Salmon, Chive Herb Butter Sauce*

*or*

*Chilean Sea Bass, Tomato Gratin*

*\$55.00 per person*

*A \$75.00 Service Fee for Less than twenty (20) people*

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## **DINNER BUFFETS**

*Dinner Buffets Include Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee, and Townsend Tea Assortment*

### **Italian**

*Minestrone Soup served with Grated Parmigiano-Reggiano,  
Platter of Buffalo Mozzarella, Roma Tomatoes and Basil, Classic Caesar Salad,  
Chicken Piccata with Lemon Caper Butter Sauce,  
Roasted Tenderloin with Marsala Sauce  
Penne Bolognese, Broiled White Fish Tomato Herb Butter  
Grilled Vegetables with Extra Virgin Olive Oil and Aged Balsamic  
Baked Focaccia, Garlic and Rustic Italian Breads  
Assorted Mini Cannolis, Italian Rum Torte and Fresh Sliced Seasonal Fruit*

*\$55.00 per person*

### **Southwest**

*Tortilla Soup garnished with Chicken, Avocado, Cheddar Cheese and Tortilla Chips  
Limestone Lettuce with Jicama, Tomatoes, Cilantro and Lime Vinaigrette  
Marinated Chicken, Beef and Shrimp Fajitas prepared at the buffet with Green, Red and Yellow Peppers, Onions  
Spicy Salsa, Sour Cream and Warm Flour Tortillas  
Spanish Rice  
Cheese and Wild Mushroom Quesadillas  
Traditional Corn Chips, Guacamole and Pico de Gallo  
Fresh Sliced Fruits  
Berry Flan*

*\$50.00 per person*

*A \$75.00 Service Fee for Less than twenty (20) people*

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**SWEET ENDINGS**

*Plated Desserts*

**Townsend Trio**

*Mini Fruit Tart, Mini Chocolate Mousse Tower, Mini New York Style Cheesecake*

*Served on a painted plate*

*\$10.00 per person*

**Seasonal Fruit Tart**

*Filled with Bavarian Crème and Sliced Fresh Fruit with Apricot Glaze*

*\$9.00 per person*

**Crème Brûlée**

*Traditional Vanilla Crème Brûlée with Fruit Garnish*

*\$9.00 per person*

**Duo of Desserts**

*Chocolate and Fresh Raspberry Tart*

*Blueberry Cheesecake served in Mini Martini Glass*

*\$9.00 per person*

**Strawberry Shortcake**

*Fresh Baked Biscuit, Whipped Cream, Fresh Strawberries and Strawberry Compote*

*\$9.00 per person*

**Chocolate Lava Cake**

*Warm Chocolate Cake with a Grand Marnier Truffle Center, served with*

*White Chocolate Raspberry Ice Cream*

*Deco Port Michigan Cherries and garnished with a Cookie Tuile*

*\$9.00 per person*

**Chocolate Dome**

*Chocolate Mousse Dome filled with Lemon Crème Brûlée and Chocolate Crunch*

*Chocolate Grand Marnier Glaze, garnished with a Chocolate Arrow*

*\$9.00 per person*

**Sticky Toffee Bread Pudding**

*Warm Toffee Bread Pudding served with Crème Anglaise and Vanilla Ice Cream*

*\$8.00 per person*

**New York Style Cheesecake**

*Traditional New York Style Cheesecake served with Fresh Berry Garnish*

*\$8.00 per person*

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**SWEET ENDINGS** *(continued)*

*Plated Desserts*

***Chocolate and Orange Timbale***

*Bittersweet Chocolate and Orange Timbale with Hazelnut Crème Anglaise*

*\$9.00 per person*

***Banana and Chocolate Pyramid***

*Milk Chocolate Mousse Dome filled with Banana Ganache on top of Macadamia Nut Cake*

*Pulled Sugar and Banana Deco*

*\$9.00 per person*

***Chocolate and Raspberry Jubilee***

*Chocolate and Raspberry Mousse Tower layered with Fresh Raspberries covered in Chocolate*

*Topped with Deco Art*

*\$9.00 per person*

***Triple Chocolate Tart***

*Dark, Milk, and White Chocolate Ganache in a French Pastry Crust*

*Fresh Fruit and Chocolate to Garnish*

*\$9.00 per person*

***Tiramisu***

*Double Espresso Tiramisu with Mocha Crème Anglaise*

*\$9.00 pr person*

***Dutch Apple Pie***

*Deep Dish Apple Pie with Crumb Topping, Drizzled Carmel, Candied Pecans and Vanilla Bean Ice Cream*

*\$9.00 per person*

***Key Lime Tart***

*Key Lime Tart garnished with Fresh Raspberries*

*\$9.00 per person*

***Trio of Sorbet***

*Three Sorbets in a Lace Tuile Bowl, garnished with Fresh Berries*

*\$8.00 per person*

***Cappuccino Cheesecake***

*New York Style Cheesecake with Cappuccino Flavoring topped with Coffee Beans and Fresh Berries*

*\$8.00 per person*

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## **SWEET ENDINGS**

### Displays

#### **Finito**

*Panache of Fresh Fruit and Berries*  
*Assorted Cookies and Brownies*  
*Miniature French Pastries*  
*Dipped Fruit and Chocolates*  
*Deluxe Coffee Station*  
*\$17.00 per person*

#### **Encore**

*Panache of Fresh Fruits and Berries*  
*Assorted Cookies, Bar Cookies, and Brownies*  
*Sweet Shooters*  
*Miniature French Pastries*  
*Chocolate Centerpiece with Dipped Fruit, Berries and Truffles*  
*Mini Crème Brûlée*  
*Deluxe Coffee Station*  
*\$21.00 per person*

#### **Grand Finale**

*Panache of Fresh Fruits and Berries*  
*Assorted Cookies and Brownies*  
*Assorted Tortes, Flans, Cheesecakes,*  
*Miniature French Pastries*  
*Chocolate Centerpiece with Dipped Fruit, Berries and Truffles,*  
*Mini Crème Brûlée*  
*Deluxe Coffee Station*  
*Attended Flambé Station with Cherries Jubilee and Bananas Foster*  
*\$24.00 per person*

## **DESSERT ENHANCEMENTS**

*Mini Lava Cake \$5.00 per person*  
*Warm Bread Pudding with Anglaise Sauce \$4.00 per person*  
*Seasonal Fruit Cobbler served warm with Vanilla Ice Cream \$6.00 per person*  
*Sweet Shooters with Fresh Berries and Assorted Flavors of Mousse \$5.00 per person*  
*Chocolate Dipped Strawberries \$30.00 per dozen*  
*Chocolate Dipped Grapes, Raspberries, Blueberries and Apricots \$30.00 per dozen*  
*Townsend Truffles \$30.00 per dozen*  
*Large Chocolate Dipped and Caramel Dipped Apples \$10.00 each*  
*Petite Fours \$30.00 per dozen*  
*Cupcake Station \$4.50 per person*  
*Assorted Tortes, Flans, Cheesecakes, and Pies \$40.00 each*  
*Assorted Flavors of Cheesecake, Fresh Fruit and Sauce served in Mini Martini Glass*  
*\$4.50 per person*  
*Chocolate Dipped Pretzel Rods, Oreos and Potato Chips, White and Milk Chocolate Bars \$30.00 per dozen*  
*Donuts Dipped in Chocolate, Sprinkles and Nuts \$4.00 per person*

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## **CHEF TO FLAME**

*Cherries Jubilee Flambéed to order with Brandied Bing Cherries, Vanilla Bean Ice Cream and Almond Tuile*  
*\$9.00 per person*

*Bananas Foster Sautéed and served over Vanilla Bean Ice Cream*  
*\$9.00 per person*

### **Make Your Own Sundae Bar**

*Ray's Homemade Vanilla, Chocolate and Strawberry Ice Cream with Toppings: Fresh Berries, Oreo Chunks  
Toffee Crumbles, Mini Marshmallows, Butterfinger Pieces, M&M's, Caramelized Pecans, Saunder's Hot Fudge  
Strawberry and Caramel Sauces, Fresh Whipped Cream and Cherries*  
*\$6.00 per person*

### **Gelato Bar**

*Chocolate, Vanilla, Berry and Coffee Gelato, Fresh Berries, Caramelized Nuts, Chocolate and Raspberry Sauces  
Fresh Whipped Cream*  
*\$8.00 per person*

*We recommend one Chef Per 100 people (\$100.00 per Chef)*

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## **CHILDREN'S PARTY BUFFET**

*Pigs in a Blanket with Yellow Mustard*  
*Spring Rolls with Dipping Sauces*  
*Vegetables with Dip*  
*Soft Bread Sticks*  
*Penne Pasta with Red or White Sauce*  
*Mini Pizzas – Plain and Pepperoni*  
*Mini Hamburgers with Condiments*  
*Chicken Strips with Sweet and Sour Sauce, Honey and Barbecue Sauce*  
*Mini Tacos with Sour Cream, Sliced Olives, Lettuce, Shredded Cheese, Tomatoes*  
*Fresh Fruit*  
*Mozzarella Sticks*

*Sundae Bar*  
*Vanilla and Chocolate Ice Cream*

*Toppings:*  
*Crushed Oreo Cookies*  
*Reese's Peanut Butter Cup Crunch*  
*M & M's*  
*Multi-colored Sprinkles*  
*Maraschino Cherries*  
*Fudge Chunks*  
*Heath Bar Crunch*  
*Whipped Cream*  
*Hot Fudge, Caramel and Marshmallow Sauces*

*Townsend Gourmet Cookies & Brownies*  
*Chocolate Chip, Peanut Butter and Fudge Brownies*

*\$35.00 per person*

*Soft Drink Station*  
*Selection of Colas (Regular and Diet), Sprite, Mountain Dew and Flavored Waters*  
*\$9.00 per person (Flat Fee)*

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## HOSPITALITY & BEVERAGE

All liquor prices are based on a 1.5oz serving

### HOSTED BAR

Per serving, based upon consumption

Townsend Select Label Cocktails	\$9.00 per drink
Premium Label Cocktails	\$8.00 per drink
Assorted Martinis	\$10.00 per drink
Domestic House Wines	\$35.00 per bottle
Premium or Domestic Beers	\$4.50 per drink
Mineral Waters/Juices/Soft Drinks	\$4.00 per drink
Cordials & Cognacs	\$11.00 per drink

#### TOWNSEND HOUSE POUR

\$35.00 per bottle

#### TOWNSEND HOUSE SPARKLING

\$40.00 per bottle

### PACKAGE BAR

Per Hour, Per Person

	Premium Labels	Townsend Select Labels
First Hour	\$18.00	\$21.00
Additional Hours, add per hour, per person	\$7.00	\$9.00

#### Premium Labels

Absolut Vodka  
Tanqueray Gin  
Southern Comfort  
Jack Daniels Black  
Chivas Regal  
Dewars White Label  
Bacardi  
Captain Morgan  
Jim Beam  
Sauza Gold  
Peach Schnapps  
Apple Pucker

#### Townsend Select Labels

Chopin Vodka  
Belvedere Vodka  
Ketel One Vodka  
Grey Goose Vodka  
Glenlivet  
Johnny Walker Black Label  
Stolichnaya  
Bombay Sapphire  
Crown Royal  
Makers Mark  
Flavored Vodka

### MISCELLANEOUS BEVERAGES

Fruit Punch	\$45.00 per gallon
Champagne Punch	\$65.00 per gallon
Margarita Bar	\$ 9.00 per drink
Townsend Famous Hummer Station	\$ 11.00 per drink

### SERVICE FEE

\$100.00 per Bartender; Service fee will be waived if receipts exceed \$400.00 per bar

**Cash Bar** prices are inclusive of tax and gratuity and are subject to a \$400.00 minimum sales per bar.

Should sales fall short of this minimum, the host is responsible for that amount.

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