

## **MORNING REFRESHMENTS AND SNACKS**

### **BEVERAGES**

*Freshly Brewed Coffee, Decaffeinated Coffee, and Townsend Tea Assortment*  
\$38.00 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 per drink

*Assorted Soft Drinks*  
\$4.00 each

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

### **MORNING SNACKS**

*The South's Finest Krispy Kream Doughnuts*  
\$25.00 per dozen

*Sliced Banana Nut, Cherry and Zucchini Breads*  
*Served with Sweet Butter*  
\$20.00 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*  
\$30.00 per dozen

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

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

## **AFTERNOON REFRESHMENTS AND SNACKS**

### ***BEVERAGES***

*Red Bull, Arizona Iced Tea and Sobe*

*\$4.50 each*

*Iced Teas to include Regular, Lemon or Raspberry*

*\$25.00 per liter*

*Homemade Lemonade*

*\$25.00 per liter*

*Homemade Strawberry, Mango or Pineapple Lemonade*

*\$32.00 per liter*

*Chilled Bottled Starbucks Mocha Frappuccino*

*\$5.00 each*

### ***AFTERNOON SNACKS***

*Rice Krispie Treats*

*\$28.00 per dozen*

*Townsend Gourmet Cookie Selection to include:*

*Chocolate Chip, Peanut Butter and Oatmeal Raisin*

*\$30.00 per dozen*

*Townsend Gourmet Brownies to include:*

*Double Fudge, Cream Cheese and Walnut Crunch*

*\$32.00 per dozen*

*Townsend Popcorn Selection to include:*

*Plain, Cheddar and Caramel*

*\$12.00 per bowl*

*Townsend Homemade 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*

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

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

## MEETING BREAK PACKAGES

### ***Apple Break***

*Hot or Cold Apple Cider*

*Assortment of Whole Apples including Red Delicious, Granny Smith and Golden Delicious  
Dried Apple Chips and Apple Brown Betty*

*\$9.00 per person*

### ***Ball Park Break***

*Warm Soft Pretzels with Mustard,*

*Popcorn, Red Licorice Ropes, Good'n Plenty and Beer Nuts*

*\$7.00 per person*

### ***Chocolate Break***

*Miniature Candy Bars, Chocolate Chip Cookies, Gourmet Ice Cream Bars,  
Chocolate Covered Nuts and Raisins*

*\$10.00 per person*

### ***Cookie Break***

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

*\$8.00 per person*

### ***Energy Break***

*Freshly Squeezed Orange Juice Blended with Yogurt,  
Honey, Fresh Strawberries and Bananas  
Granola and Power Bars*

*\$10.00 per person*

### ***Ice Cream Break***

*Assorted Dove Bars, Häagen-Dazs Bars, Popsicles,  
Root Beer Floats (served by attendant)*

*\$8.00 per person*

### ***Lowfat Garden Break***

*Fresh Vegetables with Lowfat Gourmet Dips  
Baked Nacho and Potato Chips with Spicy Salsa*

*\$8.00 per person*

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

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

## PLATED BREAKFAST SELECTIONS

*All plated breakfast selections include Hash Browns, Freshly Baked Muffins, Fruit Danish, Bagels and Flaky Croissants with Sweet Butter, Cream Cheese and Preserves, Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

### ***The Club Breakfast***

*Two Eggs Scrambled, Hash Brown Potatoes, Grilled Bacon and Sausage  
\$17.00 per person*

### ***The Regency Breakfast\****

*Corned Beef Hash, Sweet Peppers and Red New Potatoes served with Poached Eggs  
\$17.00 per person  
(\*Limited Number of Guests)*

### ***The Birmingham Breakfast\****

*Two Eggs Benedict with Traditional Pea Meal Canadian Bacon and Hollandaise Sauce  
\$18.00 per person  
(\*For 25pp and under only)*

### ***The Townsend Breakfast***

*Tournedos of Oven Roasted Tenderloin with Poached Eggs,  
Bearnaise Sauce\*, Potato-Black Truffle Ragout,  
Baked Tomato with Creamed Spinach Gratin  
\$25.00 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 (Select Type)  
Choice of Ham, Sausage or Bacon (Select One)  
\$19.00 per person*

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

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

## **CONTINENTAL BREAKFAST SELECTIONS**

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

### ***New York Bagel Bar***

*Assortment of Bagels including Plain, Sesame, Onion and Cinnamon Raisin  
Served with Plain, Smoked Salmon\* and Berry Flavored Cream Cheeses,  
Sweet Butter and Preserves  
\$13.00 per person*

### ***Classic Continental***

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

### ***Deluxe Continental***

*Flaky Croissants, Fruit Danish, Assorted Muffins and Bagels  
Sweet Butter, Preserves and Cream Cheese  
Sliced Seasonal Fruits and Berries  
\$19.00 per person*

### ***Fitness Continental***

*Minted Fruit Salad, Assorted Bran Cereals, 2% and Skim Milk,  
Bircher Muesli, Carrot, Zucchini and Bran Muffins  
\$19.00 per person*

### ***German Continental***

*Selection of International Cheeses, Cold Cuts and Smoked Fish\*  
Assorted Hard Rolls and Bagels, Sweet Butter, Preserves and Cream Cheese  
Assorted Cereals with 2% and Skim Milk  
Sliced Seasonal Fruits and Berries  
\$22.00 per person*

### ***Japanese Continental***

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

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

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

## **BREAKFAST BUFFET SELECTIONS**

*All Townsend Breakfast Buffets include Freshly Baked 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.*

*A \$150.00 set-up fee applies for buffets of less than twenty (20) people.*

### ***Business Buffet***

*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)  
\$21.00 per person*

### ***Brunch Buffet***

*Cheese Blintzes with Fruit Sauces, Smoked Whitefish\*, Fluffy Omelets and Scrambled Eggs with  
Wild Mushrooms, Lyonnaise Potatoes, Cold Asparagus Polonaise, Applewood Smoked Bacon,  
Maple Link Sausage or Canadian Bacon (select two)  
Sliced Seasonal Fruits and Berries  
\$26.00 per person*

### ***Mexican Theme Breakfast***

*Grilled Pineapple, Sliced Papaya, Mango and Fresh Seasonal Berries  
Chorizo con Huevos (Spanish Sausage and Eggs), Papitas de Cambray al Ajo (New Potatoes  
with Garlic), Frijoles Rancheros (Warm Flour Tortillas), Roasted Tomato Salsa and Fresh  
Fried Sopapillas with Cinnamon and Honey  
\$26.00 per person*

### ***Gourmet Buffet***

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

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

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

## **BREAKFAST ENHANCEMENT STATIONS**

*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)*

### ***Pancake Station***

*Fresh Whipped Cream, Pure Maple Syrup,  
Whipped Butter,  
Toasted Almonds, Fresh Berries  
\$5.00 per person*

### ***Sunrise Quesadilla Station***

*Scrambled Eggs, Bacon, Cheddar Cheese,  
Green Onions, Chilies,  
Salsa, Sour Cream  
5.00 per person*

### ***Omelet Station***

*Mushrooms, Peppers, Tomatoes, Scallions,  
Ham, Bacon, Onions,  
Cheddar and Swiss Cheese  
\$5.00 per person*

### ***Breakfast Burrito Station***

*Flour Tortillas, Scrambled Eggs, Spanish  
Sausage, Grated Cheddar Cheese,  
Guacamole, Black Beans, Salsa, Sour  
Cream  
\$5.00 per person*

### ***Crêpe Station***

*Apple, Raisins or Seasonal Berries,  
English Cream Sauce  
\$5.00 per person*

### ***Breakfast Burritos***

*Breakfast Burrito in Soft Flour Tortilla with  
Salsa  
\$48.00 per dozen*

### ***Waffle Station***

*Fresh Whipped Cream, Pure Maple Syrup,  
Whipped Butter,  
Toasted Almonds and Berry Compote  
\$5.00 per person*

### ***Traditional Eggs Benedict***

*English Muffin, Canadian Bacon, Poached  
Egg, Dill Hollandaise Sauce  
\$48.00 per dozen*

### ***Irish Oatmeal***

*Hot Irish Oatmeal with Brown Sugar and  
Raisins  
\$4.50 per person*

### ***European Cold Cereals***

*Bircher Muesli with Fresh Berries, Heavy  
Cream  
\$4.50 per person*

### ***Mini Croissants***

*Filled with Scrambled Eggs, Gruyère  
Cheese  
\$43.00 per dozen*

### ***Assorted Breakfast Cereals***

*Served with Whole, 2% and Skim Milk  
\$4.50 per person*

### ***Quiche***

*Broccoli, Roasted Pepper and Mozzarella  
Quiche  
\$25.00 each*

### ***Individual Yogurts***

*Assorted Fruit Flavors with Granola  
\$4.50 each*

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

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

## **TOWNSEND BUFFET**

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

*All Townsend Brunch Buffets include Freshly Baked 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 Fruit and Berries*

*Assorted Patés with Cumberland Sauce*

*House Smoked Salmon\* with Classic Garnishes*

*Chef's Selection of Three Gourmet Salads*

*French Pastries and Townsend Mini Cookies*

*The Townsend Silver Chafing Dishes  
Chicken Marsala and Penne Pasta Provencal*

*Omelet Station?*

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

*Waffle Station?*

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

*The Townsend Carving Station?*

*Roasted Beef Tenderloin with Port Wine Sauce or Roasted Whole Tom Turkey with Cranberry Relish*

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

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

### **Enhancements**

*Brunch and Morning Departure – Bloody Mary's, Mimosas and Belinis  
\$7.00 per drink*

### **SPECIALTY SALADS**

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

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

***Rugby Garden Salad***

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

***Spinach Salad***

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

***California Salad***

*Field Greens with Toasted Pecans, Anjo  
Pears, White Balsamic Vinaigrette*  
\$7.00 per person

***Roma Salad***

*Buffalo Mozzarella and Roma Tomatoes  
with Basil Oil and Aged Balsamic Vinegar*  
\$8.00 per person

***Birmingham Salad***

*Hydro Bibb Lettuce, Toasted Pine Nuts,  
Fruits of the Season, Dried Michigan  
Cherries, Black Diamond Cheddar,  
Peach-Berry Vinaigrette*  
\$8.00 per person

***Parmesan Basket***

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

***Michigan Salad***

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

***Sweet Pickled Pear Salad***

*Mixed Baby Greens on Sweet Pickled Pear  
Puree with Chèvre Crostini,  
Raspberry Vinaigrette*  
\$7.00 per person

***Greek Salad***

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

***Classic Caesar Salad***

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

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

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

## **DELI LUNCHEON BUFFETS**

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

*A \$150.00 set-up fee applies for buffets of less than twenty (20) people*

### ***Express Deli Buffet***

*Soup Tureen, Platters of Garlic French Fries, California Wraps to include: Grilled Chicken, Tenderloin and Marinated Vegetable, Assorted Cookies  
\$25.00 per person*

### ***Broadway Deli Buffet***

*Old Fashioned Chicken Noodle Soup, Birmingham Salad, Bleu Cheese Cole Slaw, Open Face Smoked Salmon\* on Potato Bread, Shaved Roast Beef on Sourdough Baguettes, Westphalian Ham on Rye Bread, Condiment Platter to include: Assorted Cheese, Sliced Red Onion, Tomatoes, Lettuce, Kosher Dill Pickle Slices, Imported Mustards, Herb Mayonnaise, Platter of French Fries, Cheesecake of the Day  
\$30.00 per person*

### ***Executive Deli Buffet***

*Soup Tureen, Townsend Caesar Salad, Tri-Colored Pasta Salad and Albacore Tuna Salad Platter of Roasted Turkey Breast, Corned Beef, Sliced Beef Tenderloin and California Wraps Sliced Assorted Cheese, Tomatoes, Dill Pickles and Lettuce Imported Mustards, Bread and Rolls Assorted French Pastries  
\$30.00 per person*

### ***Birmingham Deli Buffet***

*Minestrone Soup, Townsend Caesar Salad, Curried Shrimp Salad, Cheese Agnolotti Pasta Salad with Toasted Walnuts, Baby Spinach and Watercress, Yukon Yellow Potato Salad with Scallions, Marinated Tomatoes and Cucumbers with Red Onions, Assorted Pre-Made Sandwiches to Include: Sliced Turkey Panini with Pesto Mayonnaise and Yellow Tomatoes, Beef Tenderloin with Boursin, Red Onion and Focaccia Chicken Club, Pancetta, White Cheddar, Lettuce and Tomatoes Selection of Assorted Cookies, Brownies and Blondies  
\$32.00 per person*

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

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

## **HOT LUNCHEON BUFFETS**

*A \$150.00 set-up fee applies for buffets of less than twenty (20) people.*

### ***Regency Buffet***

*Soup Tureen, Rugby Garden Salad, Palm Salad*

*Choice of Two of the following:*

*Sliced Beef Tenderloin, Wild Mushroom Sauce*

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

*Grilled Atlantic Salmon, Chive Butter Sauce*

*Chef's Choice of Starch & Vegetables*

*Rolls & Butter*

*Townsend Specialty Tortes*

*\$38.00 per person*

### ***Old Fashioned American Buffet***

*Creamy Tomato Basil Soup,*

*Hearts of Boston Lettuce with Selection of Salad Dressing,*

*Bleu Cheese Cole Slaw*

*Braised Yankee Pot Roast with Mashed Potatoes*

*Maryland Crab Cakes with Tomato Confit*

*Green Beans with Almonds and Crispy Onions*

*Warm Apple Pie and Mini Pecan Tarts*

*Sliced Fresh Fruit and Berries*

*\$32.00 per person*

### ***Asian Buffet***

*Wonton Soup*

*California Rolls with Wasabi, Pickled Ginger and Soy Sauce*

*Chilled Soba Noodle Salad with Spicy Peanut Sauce*

*Vegetable and Chicken Stir Fry with Ginger Teriyaki Sauce*

*Lemon Grass Fried Rice*

*Ginger Orange Crème Brûlée and*

*Fortune Cookies*

*\$35.00 per person*

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

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

**HOT LUNCH BUFFETS (continued)**

*A \$150.00 set-up fee applies for buffets of twenty (20) people or less*

***Italian Buffet***

*Roma Salad, Classic Caesar Salad*

*Pizza Board to Include:*

*Fire Roasted Pepper, Pepperoni and Three Cheese Pizza,  
and*

*Smoked Chicken, Sweet Maui Onions, Cilantro and Mozzarella Cheese and Pineapple Pizza*

*Wild Mushroom Ravioli*

*Tri-Colored Cheese Tortellini with Grilled Chicken, Pine Nuts, and Pesto Cream Sauce,  
Assorted Italian Breads,*

*Tiramisu, White Chocolate Risotto Cheesecake and Cannolis*

*\$32.00 per person*

***Mexican Buffet***

*Tortilla Soup,*

*Mixed Greens with Two Dressings,  
Roasted Corn & Pepper Salad*

*Make Your Own Fajitas:*

*Grilled Chicken, Beef, Green and Yellow Peppers, Onions, Shredded Cheese, Diced Olives,  
Jalapeños and Warm Flour Tortillas, Fresh Salsa, Sour Cream*

*Cheese Enchiladas with Spanish Rice and Borracho Beans*

*Bourbon Bread Pudding,*

*Sopapillas with Cinnamon and Sugar*

*\$32.00 per person*

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

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

**LIGHT LUNCHEON 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,  
with Grilled Chicken or Grilled Atlantic Salmon  
\$22.00 per person*

***Atlantic Salmon Salad***

*Cold Poached Atlantic Salmon on Baby Mixed Greens with Lemon Roasted Shallot Vinaigrette,  
Fingerling Potatoes and French Bean Egg Salad  
\$22.00 per person*

***Tuna Niçoise\****

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

***Fajita Crusted Chicken Breast***

*Grilled Onions, Peppers, Avocado and Pepper Jack Cheese  
Ranch Dressing Rolled in a Cilantro Serrano Lavash  
\$20.00 per person*

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

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

## **LUNCHEON 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,  
Artichokes and Extra Virgin Olive Oil  
\$24.00 per person*

### **Air Line Free Range Chicken Breast**

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

### **Chicken Piccata**

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

### **Chicken Parmesan**

*Fresh Herbs and Parmesan Crusted Chicken Breast, Balsamic Syrup  
\$24.00 per person*

### **Chicken Birmingham**

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

### **Chicken Louisiana**

*Boneless Chicken Breast Topped with Louisiana Shrimp Etouffé  
\$27.00 per person*

### **Chicken Marachale**

*Breaded Breast of Chicken with Tomato, Asparagus and Truffle Parsley Butter Sauce  
\$28.00 per person*

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

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

**LUNCHEON ENTRÉES** (continued)

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

***Char-Grilled Atlantic Salmon***

*Port Wine Reduction*

*\$26.00 per person*

***Blackened Atlantic Salmon***

*Blackened Cajun-Spiced Atlantic Salmon, Citrus Herb Vinaigrette*

*\$26.00 per person*

***Herb Crusted Chilean Sea Bass***

*With Pistachio Crust, Smoked Roma Tomatoes and Herb Butter Sauce*

*\$28.00 per person*

***Seared Scallops***

*With Carmelized Onion and Thyme Tart with Onion Soubise Sauce*

*\$28.00 per person*

***Shrimp Stir-Fry***

*Jumbo Shrimp Stir-Fried with Fresh Vegetables, Char-Grilled Asian Mushrooms, Citrus Soy Broth and White Rice*

*\$28.00 per person*

***Tenderloin Madagascar***

*6oz. Tenderloin Slow Roasted with Green Peppercorns, Brandy, Cream and Demi-Glace*

*\$25.00 per person*

***Char-Grilled Petite Filet***

*6oz. Black Angus with Wild Mushroom Sauce*

*\$38.00 per person*

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

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

## **VEGETARIAN LUNCHEON ENTRÉES**

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

### ***Seasonal Vegetable Wellington***

*Red Pepper Coulis, Boursin Cheese Tepeade  
\$22.00 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***

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

### ***Herb Risotto***

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

### ***Pasta Marinara***

*Seasonal Fresh Vegetables  
\$22.00 per person*

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

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

## PRELUDES

### CHILLED

***Chilled Gulf Shrimp American Style***  
*With Cocktail Sauce and Fresh Lemon*  
*\$15.00 per person*

***Dill Cured Norwegian Salmon\****  
*With Toasted Onion Brioche and Chive Cream Sauce*  
*\$15.00 per person*

***Grilled Portobello Mushrooms with Roasted Peppers***  
*Served on Mesclun Greens with Sherry Shallot Vinaigrette*  
*\$12.00 per person*

### HOT

***Maryland Crabcakes***  
*With Roasted Garlic and Chive Aioli*  
*\$15.00 per person*

***Pan-Seared Sea Scallops***  
*With Italian White Bean and Porcini Mushroom Ragoût*  
*\$15.00 per person*

***Wild Mushroom Ravioli***  
*With Red Pepper Coulis and Marsala Cream Sauce*  
*\$12.00 per person*

## SPECIALTY SOUPS

### CHILLED

*Chilled Cucumber, Gazpacho, Strawberry Mint Vodka Shooters,  
Roasted Pineapple and Cucumber,  
Chilled Michigan Potato and Leek, White Spanish Gazpacho*

### HOT

*Wild Mushroom Bisque, Lobster Bisque, Michigan Potato Leek,  
Tomato Basil, Lemon Chicken Tarragon, Red Pepper Bisque,  
Minestrone, Carrot Ginger, Butternut Squash,  
Boston Clam Chowder,  
Spicy Tomato and Kidney Bean topped with  
Cheddar Cheese and Sour Cream*

*\$8.00 per person*

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

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

## CHILLED HORS D'OEUVRES

*For Display or Tray Passed*

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

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

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

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

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

*Chilled Tequila-Lime Grilled Shrimp on a Jicama Crouton \$34.00 per dozen*

*Rare Ahi Tuna\* with Wasabi and Black Bean Vinaigrette \$35.00 per dozen*

*Mexican Scallop Ceviche Salad on Silver Spoons \$34.00 per dozen*

*Smoked Salmon Tartare\*, Seaweed Salad on a Potato Gaufrette \$34.00 per dozen*

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

*Lobster Mango Shooters \$40.00 per dozen*

*Smoked Chicken with Maple Cream Cheese on Walnut Bread topped with Caramelized Onions*

*\$32.00 per dozen*

*Smoked Duck Tostadas \$32.00 per dozen*

*Mini Rare Beef Tenderloin\* Croissants with Dijon Mustard \$32.00 per dozen*

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

*\*Gulf Shrimp Cocktail  
Passed in Martini Glasses  
\$16.00 per order*

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

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

**HOT HORS D'OEUVRE**  
*For Display or Tray Passed*

*Spanakopitas \$28.00 per dozen*

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

*Spinach, Roquefort and Pine Nut Gourmet Pizza Rounds \$28.00 per dozen*

*Trio of Bell Peppers with Chevre Gourmet Pizza Rounds \$28.00 per dozen*

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

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

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

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

*Caramelized Sweet Red Onion and Feta Tartlettes \$30.00 per dozen*

*Wild Mushroom Tartlette \$32.00 per dozen*

*Stuffed Baby Tomatoes with Olive and Caper Tependade \$30.00 per dozen*

*Savory Tuscan Style Stuffed Mushrooms \$30.00 per dozen*

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

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

*Baby Red Skins filled with Caviar Crème Fraîche \$32.00 per dozen*

*Mini Potato Pancakes with a dollop of Caviar and Sour Cream \$32.00 per dozen*

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

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

*Coconut Shrimp, Chipotle Orange Dip \$56.00 per dozen*

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

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

**HOT HORS D'OEUVRES** (continued)  
*For Display or Tray Passed*

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

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

*Thai Marinated Shrimp Lollipops on Sugar Cane Skewers \$50.00 per dozen*

*Smoked Salmon\* and Maine Lobster with Chive Cream Cheese on Flat Bread \$36.00 per dozen*

*Coconut Chicken Tenders, Chipotle Orange Dip \$34.00 per dozen*

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

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

*Cajun Chicken Skewers with Mixed Peppers \$34.00 per dozen*

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

*Skewered Thai Beef Saté in Black Bean Marinade \$32.00 per dozen*

*Mini Reubens, Thousand Island Dipping Sauce \$36.00 per dozen*

*Tenderloin Tip and Jalapeño Jack Cheddar Quesadilla, Pico de Gallo \$32.00 per dozen*

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

*Roasted Beef Tenderloin on a Toasted Crostini, Béarnaise Sauce \$32.00 per dozen*

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

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

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

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

## RECEPTION DISPLAY SPECIALITIES

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

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

***Antipasto Tray***  
*Grilled Vegetables, Smoked Meats\*, Assorted Mediterranean Olives, Mozzarella and Cherry Tomato Skewers, Whole Parmesan Cheese Display with Country Breads & Flavored Olive Oils*  
*\$10.00 per person*

***Middle Eastern Trio***  
*Hummus, Tabbouleh and Baba Ghanoush with Pita Triangles*  
*\$6.00 per person*

***Sliced Seasonal Fruits***  
*with Assortment of Fresh Berries*  
*\$8.50 per person*

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

***Chef's Presentation of Pates to include:***  
*Vegetable, Smoked Salmon\* and Game with Cumberland Sauce and Assorted Breads*  
*\$8.00 per person*

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

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

## SEAFOOD SPECIALITIES FOR RECEPTION

### ***Chilled Gulf Shrimp on Crushed Ice***

*\$54.00 per dozen*

### ***Blue Point Oysters on the Half Shell\****

*\$40.00 per dozen*

***Cocktail Crab Claws (Market Price)***  
***Alaskan King Crab Claws (Market Price)***  
***Or Char grilled with Thyme and Sea Salt***

*The above are served with Cocktail, Louis Sauce, Mustard and Lemon Sauce with  
Fresh Wrapped Lemon Wedges*

### ***Enhance your Seafood Display***

*Ice Bowl \$100.00 each*  
*Ice Carving \$350.00 each*

### ***Smoked Salmon Display\****

*Oak Smoked Atlantic Salmon, Traditional Garniture, Carved Tableside*  
*\$225.00 (serves 25 people)*

### ***Coconut Shrimp Display***

*\$56.00 per dozen*

### ***Oriental Sushi Bar\****

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

*Sushi Chef \$350.00 per chef*

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

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

## CARVING STATIONS

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

*Salmon En Croûte with Spinach, Lemon Caper Beurre Blanc  
\$10.00 per person*

*Whole Roasted Tom Turkey, Cranberry Relish, Herb Mayonnaise, Imported Mustards  
\$8.00 per person*

*Baked Black Forrest Ham with Honey, Brown Sugar, Bourbon Glaze  
\$8.00 per person*

*Roasted Rack of Lamb, au Jus  
\$4.75 per chop*

*Black Angus Steamship Round of Beef au Jus, Creamy Horseradish Sauce  
\$9.00 per person*

*Roasted Pork Tenderloin, English Sage and Onion Stuffing, Port Wine Sauce and Crackling  
\$9.00 per person*

*Baked Kosher 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  
\$12.00 per person*

*Roasted Tenderloin, Wild Mushroom and Béarnaise Sauce\*  
\$14.00 per person*

*Roasted Veal Rib Eye, Coarse Grain Mustard  
\$16.00 per person*

*Classic Beef Wellington, Béarnaise Sauce\*  
\$18.00 per person*

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

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

## **SPECIALITY STATIONS**

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

### ***Chilled Salad Station***

*(Choose two of the following)*

#### *Rugby Salad*

*Field Greens with Artichoke Hearts, Tomatoes,  
Black Olives, Cucumbers, Carrot Spirals, Mustard Dijon Vinaigrette*

#### *Classic Caesar Salad*

*Chilled Romaine tossed with Seasoned Croutons,  
Anchovies and Aged Parmigiano-Reggiano*

#### *Roma Salad*

*Buffalo Mozzarella and Roma Tomatoes,  
Basil Oil and Aged Balsamic Vinegar*

#### *Meschun Mix Salad*

*Goat Cheese Crumbles, Tomatoes,  
Carrot Curls, Aged Balsamic Vinaigrette*

*\$9.00 per person*

### ***Woodland Mushroom Station***

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

### ***Bruchetta Station***

*French Bread grilled to order  
Served with Homemade Spreads: Caramelized Onions, Mushroom, Vine Ripe Tomatos, Basil,  
Artichoke, Black Olive and Goat Cheese  
\$7.00 per person*

### ***Broadway Deli Station***

*Corned Beef Brisket, Smoked Beef Sausage,  
Peppered Pastrami carved tableside  
Served with Assorted Mini Rolls and Imported Cheese,  
Horseradish, Grain Mustard, American Mustard and Chutney  
\$10.00 per person*

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

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

## **SPECIALITY STATIONS**

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

### ***Oriental Dim Sum Station***

*Coconut Shrimp, Asian Dumplings, Spring Rolls, Pot Stickers, Crab Rangoon with Asian Sauces  
\$14.00 per person*

### ***Stir-Fry Station***

*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*

### ***Sautéed Seafood Station***

*Gulf Shrimp, Crab, Lobster and Scallops sautéed in Garlic, Olive Oil, Sherry and Fresh Lemon  
Served with Cognac Saffron Cream Sauce, Cajun Cream and Veal & Lemon Reduction  
\$20.00 per person*

### ***Asian Station***

*Hand carved Peking Duck with Gyoza Pancakes,  
Asian Rock Shrimp Salad, Thai Green Curry Soup,  
Jumbo Lump Crab & Shrimp Spring Rolls with Red Thai Chili Dip  
\$26.00 per person*

### ***Southwest Station***

*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 Station***

*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*

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

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

## **SPECIALITY STATIONS**

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

### ***Strudel Station***

*Chicken and Wild Mushroom served with Madeira Sauce  
Spinach and Boursin served with Boursin Cheese Tapenade  
Atlantic Salmon served with Chive Butter Sauce  
\$10.00 per person*

### ***Pasta Station***

*Made to order to include: Tri-Colored Rotini, Penne, Bow-Tie, Ricotta Cheese, Tortellini  
Chicken, Shrimp, Fresh Vegetables, Assortment of Mushrooms, Chopped Herbs, Fresh Garlic,  
Grated Parmigiano-Reggiano, Garlic Bread, Freshly Baked Focaccia and Crisp, Thin Italian  
Breadsticks, Marinara, Alfredo, Cajun Cream, & Pesto Cream Sauces  
\$12.00 per person*

### ***Risotto Station***

*Chef to prepare Italian Risotto tossed with Fresh Herbs, Wild Mushrooms, Parmigiano-  
Reggiano, Sun-dried Tomatoes, Asparagus Pieces and Artichoke Hearts  
\$12.00 per person*

### ***Mashed Potato Station***

*Idaho, Yukon Gold and Sweet Potatoes Mashed with Toppings:  
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*

### ***French Fries Station***

*Shoe String Idaho, Garlic Tossed and Sweet Potatoes served with  
Assorted Dips to Include: Ranch, Cheese, Barbeque and Honey Mustard  
\$7.00 per person*

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

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

## **POULTRY DINNER ENTRÉES**

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

### ***Air Line Free Range Chicken Breast***

*Pan-Seared Free Range Chicken Breast with Spinach Spaetzle, Chipolini Onions and Baby  
Carrots and Chicken Verjus  
\$30.00 per person*

### ***Chicken Piccata***

*Roasted Boneless Chicken Breast garnished with Artichokes, 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*

### ***Roasted Cornish Hen***

*Semi-Boneless Cornish Hen, Champagne Orange Glaze  
\$32.00 per person*

### ***Chicken Birmingham***

*Roasted Chicken Breast Filled with Boursin Cheese, Fresh Spinach and  
Tarragon Mushroom Sauce  
\$32.00 per person*

### ***Chicken Morel***

*Breast of Chicken stuffed with Onion Cobbler and Morel Mushrooms with a Demi Reduction  
\$32.00 per person*

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

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

## **POULTRY DINNER ENTRÉES**

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

### ***Chicken Mousseline***

*Roasted Breast of Chicken filled with Veal Mousse, Balsamic and Demi Reduction  
\$32.00 per person*

### ***Chicken Oscar***

*Boneless Chicken Breast topped with Lobster Medallions and Béarnaise Sauce  
\$34.00 per person*

### ***Chicken Cobbler***

*Roasted Breast of Chicken Stuffed with Onion Cobbler and Dried Fruits  
\$31.00 per person*

### ***Chicken Louisiana***

*Roasted Breast of Chicken Étouffée  
\$32.00 per person*

### ***Chicken with Spinach and Crab***

*Stuffed Breast of Chicken with Ginger, Crab and Spinach  
\$32.00 per person*

### ***Muscovy Duck Breast***

*Crispy Roasted Muscovy Duck Breast with Roasted Artichokes, Smoked Bacon Lardons and  
Celeriac Purée  
\$32.00 per person*

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

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

**BEEF, VEAL, PORK, & LAMB 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*

***Filet Mignon***

*10 oz. Black Angus Beef with Wild Mushroom Sauce  
\$48.00 per person*

***Grilled Medallions of Beef***

*Merlot, Thyme Jus and Roasted Shallots  
\$36.00 per person*

***Sliced Beef Tenderloin***

*Pearl Onion Madeira  
\$36.00 per person*

***Beef Tenderloin Twin Tournedos***

*Madeira Wine Sauce  
\$38.00 per person*

***Townsend New York Strip Steak***

*14oz. Certified Black Angus au Poivre  
\$45.00 per person*

***10oz. Kansas City Cowboy Rib-Eye Steak***

*Bearnaise Sauce\*  
\$40.00 per person*

***Beef Wellington***

*(30 people & under)  
Traditional Style with Madeira and Black Truffle Sauce  
\$52.00 per person*

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

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

**BEEF, VEAL, PORK, & LAMB DINNER ENTRÉES**

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

***Veal Loin Medallions***

*Sautéed with Morel Mushrooms in a Natural Demi-Glace with Green Peppercorn Sauce  
\$38.00 per person*

***Veal Chop***

*12oz. Herb-grilled Rib Chop with Cabernet Reduction Sauce  
\$46.00 per person*

***Veal Piccata***

*Sun-Dried Tomato and Basil Sauce  
\$36.00 per person*

***Roasted Pork Tenderloin***

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

***Rack of Lamb***

*Minted Balsamic Reduction  
\$42.00 per person*

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

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

## **SEAFOOD DINNER ENTRÉES**

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

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

*Pistachio Crusted with Dill Lemon Beurre Blanc  
\$31.00 per person*

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

*With Smoked Chipotle and Roasted Garlic Aioli  
\$35.00 per person*

### ***Blackened Atlantic Salmon***

*Tomato Basil Vinaigrette  
\$34.00 per person*

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

*Char-Grilled Scallions, Baby Shiitake Mushrooms and Soy Ginger Vinaigrette  
\$35.00 per person*

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

*Limited Availability  
\$38.00 per person*

### ***Broiled Snapper***

*Limited Availability  
\$38.00 per person*

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

*Steamed on a Banana Leaf, Asian Vegetables, Mushrooms and Hot Sesame Oil  
\$42.00 per person*

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

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

## **VEGETARIAN DINNER ENTRÉES**

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

### ***Seasonal Vegetable Wellington***

*Fresh Vegetables, Red Pepper Coulis with Boursin Cheese Tapenade  
\$30.00 per person*

### ***Penne Pasta***

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

### ***Wild Mushroom Ravioli***

*Marsala Cream Sauce garnished with Julienne Vegetables  
\$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*

### ***Stuffed Pasta Shells***

*With Herbed Zucchini and Ricotta Cheese  
\$30.00 per person*

### ***Pasta Marinara***

*Seasonal Fresh Vegetables  
\$30.00 per person*

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

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

## **DUETS ENTRÉES**

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

### ***Veal Medallions & Sautéed Shrimp***

*Roasted Provimi Veal Medallion with Morel Sauce and  
Sautéed Jumbo Shrimp with Pernod and Chive Beurre Blanc  
\$50.00 per person*

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

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

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

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

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

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

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

*Petite Filet Mignon, au Poivre Sauce and  
Chilean Sea Bass, Tomato Basil "Gratin"  
\$50.00 per person*

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

*Petite Filet Mignon, Vanilla Chipolini Onion Sauce and  
Maryland Crab Cake, Spicy Mustard Rémoulade  
\$48.00 per person*

### ***Petit Filet & Lobster Ravioli***

*Petite Filet Mignon, Sauce American and  
Lobster Ravioli, Black Oregon Truffle Butter  
\$48.00 per person*

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

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

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

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

## **DINNER BUFFETS**

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

### ***Townsend Dinner Buffet***

*Soup du Jour, Caesar Salad,  
Garden Green Salad with Garnishes and Two Dressings  
Platter of Sliced Buffalo Mozzarella and Roma Tomatoes  
Vegetarian Pasta with Fresh Vegetables and Marinara Sauce  
Chef's Selection Potatoes, Rice, and Vegetables  
Assorted Rolls and Butter  
Fresh Sliced Fruits, Townsend Torts*

*Choice of Three Entrees (select one from each choice group):*

#### *Beef*

*Prime Rib of Beef Au Jus  
Roast Tenderloin, Wild Mushroom Sauce*

#### *Poultry*

*Chicken Piccata  
Grilled Chicken Breast, Morel Mushroom Sauce*

#### *Fish*

*Atlantic Salmon, Chive Herb Butter Sauce  
Farm Raised Sea Bass, Watercress Cream*

*\$55.00 per person*

### ***Italian Dinner Buffet***

*Minestrone Soup served with Grated Parmigiano-Reggiano,  
Rigatoni Pasta Salad with Pesto Vinaigrette, Classic Caesar Salad,  
Gourmet Grilled Pizza, Veal Piccata with Wild Mushrooms,  
Grilled Italian Sausage with Peppers and Onions  
Grilled Swordfish with Olives, Artichokes and Sundried Tomatoes  
Baked Focaccia, Garlic and Rustic Italian Breads  
Assorted Mini Cannolis, Italian Rum Torte and Fresh Sliced Seasonal Fruit*

*\$55.00 per person*

*A \$150.00 set-up fee applies for buffets of less than twenty (20) people*

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

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

## **DINNER BUFFETS**

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

### ***Southwest Themed Dinner Buffet***

*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*

### ***Southwest Barbecue Dinner Buffet***

*Arizona Greens with Mango, Avocado, Chili Croutons, Tequila Lime Vinaigrette  
Bleu Cheese Coleslaw, Mesquite Grilled Petite Filets served with Ancho Chili Sauce  
Free Range Chicken Breast served with Mango Barbecue Relish  
Roasted Halibut served with Smoked Tomato Relish  
Black Kettle Baked Beans  
Baked Potato Bar to include: Bacon Bits, Sour Cream, Chives, Chopped Broccoli,  
Jalapeño Butter, Cheddar Cheese, Salsa and Green Onions  
Corn on the Cob brushed with Herb Butter  
Carrot Raisin Cake, Vanilla Shortbread Cookies, Fudge Cake, Fresh Fruit*

*\$55.00 per person*

### ***Asian Dinner Buffet***

*Shredded Thai Chicken Salad served with Green Curry Vinaigrette,  
Cold Soba Noodle Salad with Crunchy Vegetables and Thai Basil Dressing,  
Soy Mirin Glazed Salmon with Ginger Sauce, Sesame Fried Vegetables, Assorted California  
Rolls, Yellow Curry Chicken, Sweet Fresh Green Peas and Sticky Rice,  
Lemon Grass Rice Pudding, Almond Cookies, Selection of Mini Pastries*

*\$55.00 per person*

*A \$150.00 set-up fee applies for buffets of less than twenty (20) people*

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

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

## DESSERTS

### **Seasonal Fruit Tart**

*Filled with Bavarian Crème and Sliced Fresh Fruit with Apricot Glaze  
\$8.00 per person*

### **Crème Brûlée**

*Traditional Vanilla Crème Brûlée with Fruit Garnish  
\$8.00 per person*

### **Sticky Toffee Bread Pudding**

*Warm Toffee Bread Pudding served with Crème Anglaise and Vanilla Ice Cream  
\$8.00 per person*

### **Townsend Trio**

*Mini Fruit Tart, Mini Chocolate Mousse Tower, Mini New York Style Cheesecake,  
Chocolate and Raspberry Sauces, served on a painted plate  
\$8.00 per person*

### **Fallen Chocolate Soufflé**

*Flourless Chocolate Amaretto Soufflé served with Lemon Ice Cream in a Chocolate Flower  
Tuile  
\$8.00 per person*

### **Chocolate Lava Cake**

*Warm Chocolate Cake with a Grand Marnier Truffle Center, White Chocolate Ice Cream,  
Deco Port Michigan Cherries garnished with a Cookie Tuile  
\$8.00 per person*

### **Cassis Pyramid**

*Cassis Fruit Mousse Pyramid on top of a thin Chocolate Lace Cookie, Garnished with Fresh  
Berries and Chocolate Deco  
\$8.00 per person*

### **Chocolate Dome**

*Chocolate Mousse Dome filled with Lemon Crème Brûlée and Chocolate Crunch with Chocolate  
Grand Marnier Glaze, garnished with a Chocolate Arrow  
\$8.00 per person*

### **New York Style Cheesecake**

*Traditional New York Style Cheesecake served with Fresh Berry Garnish  
\$7.00 per person*

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

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

## DESSERTS

### **Cappuccino Cheesecake**

*New Style Cheesecake with Cappuccino Flavoring topped with Coffee Beans and Fresh Berries*  
\$7.00 per person

### **Chocolate and Orange Timbale**

*Bittersweet Chocolate and Orange Timbale with Hazelnut Crème Anglaise*  
\$8.00 per person

### **Napoleon**

*Ebony and Ivory Napoleon, Raspberry Chambord Filling, Chocolate and Vanilla Swirl Painted Plate*  
\$8.00 per person

### **Banana and Chocolate Pyramid**

*Milk Chocolate Mousse Dome filled with Banana Ganache on top of Macadamia Nut Cake with Pulled Sugar and Banana Deco*  
\$8.00 per person

### **Chocolate and Raspberry Jubilee**

*Chocolate and Raspberry Mousse Tower layered with Fresh Raspberries covered in Chocolate and topped with Deco Art*  
\$8.00 per person

### **Tiramisu**

*Double Espresso Tiramisu with Chocolate Sabayon Sauce*  
\$8.00 per person

### **Dutch Apple Pie**

*Deep Dish Apple Pie with Crumb Topping, Drizzled Carmel, Candied Pecans and Vanilla Bean Ice Cream*  
\$8.00 per person

### **Carrot and Pear Medley**

*Colored Génoise Carrot Cake with Cream Cheese Icing topped with Vanilla Poached Pear Mousse and a Macadamia Nut Cookie with a Deco Art Chocolate Carrot*  
\$8.00 per person

### **Key Lime Tart**

*Key Lime Tart garnished with Fresh Raspberries*  
\$8.00 per person

### **Trio of Sorbet**

*Three Sorbets in a Lace Tuile Bowl, garnished with Fresh Berries*  
\$7.00 per person

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

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

## TOWNSEND VIENNESE DESSERT FINALES

### **One**

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

### **Two**

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

### **Three**

*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

*Warm Bread Pudding with Anglaise Sauce, \$4.00 per person*  
*Seasonal Fruit Cobbler served warm with Vanilla Ice Cream, \$6.00 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*  
*Assorted Tortes, Flans, Cheesecakes, and Pies, \$40.00 each*  
*Chocolate Dipped Pretzel Rods, Oreos and Potato Chips, White and Milk Chocolate Bark,*  
*\$30.00 per dozen*

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

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

## **ACTION STATIONS**

*Crepes made to order with Bananas, Peaches, Raspberries, Marinated Walnuts, Caramel Sauce and Fresh Whipped Cream  
\$9.00 per person*

*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*

*Grand Marnier Sautéed Berries served over White Chocolate Ice Cream and Angel Food Cake  
\$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*

### ***Homemade Gelato Bar***

*Chocolate, Vanilla, Berry and Coffee Gelato, Fresh Berries, Caramelized Nuts, Chocolate and Raspberry Sauces, Fresh Whipped Cream  
\$6.00 per person*

### ***Vol au Vent Station***

*Puff Pastry Dough filled with Vanilla Cream, Choice of Sautéed Fruits, Fresh Whipped Cream  
\$6.00 per person*

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

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

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

## CHILDREN'S PARTY BUFFET

*Pigs in a Blanket with Yellow Mustard*  
*Spring Rolls with Dipping Sauces*  
*Veggies 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)*

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

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

## HOSPITALITY & BEVERAGE

All liquor prices are based on a 1.5oz serving

### HOSTED BAR

Per serving, based upon consumption

Townsend Select Label Cocktails	\$8.00 per drink
Premium Label Cocktails	\$7.00 per drink
Assorted Martinis	\$12.00 - \$14.00 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	\$24.00
Additional Hours, add per hour, per person	\$ 7.00	\$ 8.00

#### Premium Labels

Dewar's White Label  
Chivas Regal  
Jack Daniels Black  
Canadian Club  
Absolut  
Tanqueray  
Bacardi Silver

#### Townsend Select Labels

Glenlivet  
Gentleman Jack  
Seagram's Crown Royal  
Grey Goose  
Bombay Sapphire  
Mount Gay  
Maker's Mark

### 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.

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

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