



MENUS for SMALL EVENTS (15-25)

BREAKFAST THEME

FRUIT CREATIONS (Choose One)

- * Fruit and Muesli Parfait
- * Caramelized Apples on Apple Danish
- * Pineapples over Ricotta Blintz
- * Pear Poached in Prune Juice and Cranberries (Limited to 16)

EGG DISHES (Choose One)

- * Eggs Baked in Ceramic with Peppers, Mushrooms, Parmesan Cheese & Cream
- * French Omelette on Croissant Bun
- * Glazed Poached Egg Sautéed Mushroom, Swiss Cheese & Tomato on Flat Bread
- * Spinach and Egg Omelette Stuffed Savory Crepes

FRESHLY BAKED (Choose One)

- * Banana and Walnut Coffee Cake
- * Blueberry and Walnut Muffin
- * White Chocolate and Cranberry Scone
- * Brioche Bread

\$17 per person plus 6.75% tax and 20% service. Includes Coffee, Teas and 2 Fruit Juices. Additional \$150 Private Venue Prep Charge for Groups 16 and Above.

LUNCHEON THEME

ARTISAN SALADS (Choose One)

- * Baby Greens & Reds Salad with Tomatoes, Shaved Parmesan Cheese, Dried Cherries, Glazed Walnuts, Fresh Berries
- * Caesars Salad, with Granny Smith Apples & Hazelnuts
- * Quinoa Salad with Grilled Vegetables and Asiago Cheese
- * Arugula and Kale Salad with Dried Apricots, Toasted Almonds & Goat Cheese

ENTRÉES (Choose Two)

- * Artisan Pasta with Shrimps
- * Tarragon Chicken with Vermouth Reduction over Tender Jasmine Pilaf
- * Middle Eastern Bulgur Pilaf with Sweet Pepper Sauce Topped with Grilled Zucchini (vegetarian)
- * Portobello Mushroom Stuffed with Fine Vegetables and Gorgonzola Cheese, (vegetarian)

DESSERTS (Choose One)

- * Lemon Zest Cream Torte
- * Strawberry Shortcake with Shaved White Chocolates
- * White and Dark Chocolate Grand Marnier Trifle
- * Vanilla Bean Ice Cream with Hot Raspberry Sauce*

\$26 per person plus 6.75% tax and 20% service. Includes Coffee, Teas and Lemonade. Additional \$150 Private Venue Prep Charge for Groups 16 and Above.

AFTERNOON TEA THEME

SAVORY ITEMS (Choose One)

- * Pesto & Cream Cheese on Glazed Pita
- * Roasted Pepper and Goat Cheese Bruschetta
- * Zucchini and Dill Cream Stuffed Mini Phyllo Cigars
- * Vegetable Strudel

COFFEE ITEMS (Choose One)

- * Banana and Walnut Coffee Cake
- * Signature White Chocolate and Almond Cookies
- * White Chocolate and Cranberry Scone
- * Chocolate Muffins

DESSERTS (Choose One)

- * Strawberry Cream Shortcake with Shaved White Chocolates
- * White and Dark Chocolate Trifle
- * New York Style Cheese Cake with Candied Oranges
- * Vanilla Bean Ice Cream with Hot Raspberry Sauce

\$22 per person plus 6.75% tax and 20% service. Includes Coffee, Teas and Lemonade. Additional \$150 Private Venue Prep Charge for Groups 16 and Above.

EVENING DINNER THEME

ARTISAN SALADS (Choose One)

- * Baby Greens & Reds Salad with Tomatoes, Shaved Parmesan Cheese, Dried Cherries, Glazed Walnuts, Fresh Berries
- * Fine Salade Niçoise, Green Beans, Eggs, Tomatoes, Red Onions, Capers, and Potatoes
- * Baby Spinach and Wilted Red Cabbage Salad with Pine Nuts, Currants & Gorgonzola Cheese
- * Caesars Salad with Granny Smith Apples & Hazelnuts

SIGNATURE ENTREES (Choose Two)

- * Baked Rosemary Salmon over Curried Sweet Potatoes
- * Grilled Chicken and Eggplant Kebab over Old World Pilaf
- * Beef Bourguignon with Parsley Spaetzle (Egg Noodles)
- * Ratatouille over Old World Pilaf (vegetarian)

SIGNATURE DESSERTS (Choose One)

- * Strawberry Cream Shortcake with Shaved White Chocolates
- * White and Dark Chocolate Trifle
- * Rote Grütze (Traditional Raspberry Dessert from Baltic Lands) with Heavy Cream
- * Lavender Crème Caramel (Limited to 16)

\$30 per person plus 6.75% tax and 20% service. Includes Coffee, Teas and Lemonade. Additional \$150 Private Venue Prep Charge for Groups 16 and Above.

GENERAL

Guests are served from wonderful china and linens, stemware and silverware of the historic mansion.

Service of traditional non-alcoholic beverages or juices and coffee are included.

The patrons may provide their own champagne and wine. The consumption of alcoholic beverages is subject to a corking fee which varies with the number of guests and the extent of staff involvement (typically \$50 to \$100). We will gladly serve mimosas, kirs and relevant special cocktails. With more than 15 guests in the party, there is an additional bar person fee of \$50.

Typical time period is 9 to 11 AM for Breakfast theme , 11 AM to 1 PM for Luncheon theme, 2 PM to 4 PM for Afternoon theme and 6 PM to 8 PM for Dinner theme or similar.

Sound System and Wi-Fi are complementary. An extra station or table will be available for gifts, pictures and other displays.