

# Luncheon Package

## Dairy Menu Offerings

\$59.00 per person

*Available for events prior to 2:00 pm.*

*Your 4 hour celebration includes a bar offering Chardonnay, Merlot and White Zinfandel wines, sparkling waters, assorted beer and assorted soda.*

*For full bar service consult your event planner*

### **One Hour of Hot and Cold Hors d'Oeuvres**

*A lavishly displayed multi-tiered table with the following:*

NYS Cheddar, Maytag Blue Cheese, Aged Provolone and Ripened Brie • Baba Ghanoush • Hummus with Pita Triangles • Salmon Terrine with Traditional Garnishes, Rye and Pumpernickel Rounds • Marinated Portobella Mushrooms • Marinated Artichoke Hearts • Marinated Chickpeas with Red Onion • Classic Tomato and Basil Bruschetta • Breaded Eggplant and Tomato Salad • Whitefish Salad Display • Grilled Vegetable Platter

#### *Butler Passed Hors d'Oeuvres*

*A selection of the following items, hand passed, on silver trays throughout your cocktail hour.*

*Selections may vary seasonally.*

Spanakopita • Garden Vegetable Potato Pancakes, Apple Sauce, Sour Cream • Asparagus and Gruyere Cheese en Croute • Vegetable Spring Rolls with Asian Dipping Sauce • Smoked Salmon Flatbread

#### *Optional Cocktail Stations*

**Fruits of the Sea:** Smoked Sable • Smoked Salmon • Herring in Cream Sauce • Whitefish Display • Chilled Caviar Served Over Ice with Lemon, Capers, Chopped Onion, Chopped Egg, Water Crackers, Pumpernickel & Rye Toasts  
add \$8.00 per person

**Wild Mushroom Saute:** Exotic Wild Mushrooms Sauteed with Truffle Oil over Grilled Tuscan Bread and Served with Chopped Plum Tomato  
add \$3.00 per person + \$75.00 chef's fee

**Sushi and Sashimi:** Prepared at an Asian Decorated Station by Authentic Sushi Chef. Includes a Variety of Sushi, Sashimi, Rolls and California Rolls  
\$800.00 flat fee based on 100-140 guests

### **Ceremonial Challah Provided for the Hamotzi**

#### **Appetizer**

Wild Mushroom Ravioli with Gorgonzola Sauce • Vegetable Bisque Served in a Bread Boule  
Caprice of Fresh Fruit with Melons and Berries • White Bean and Tomato Soup with Basil  
Crostoni • Garden Vegetable Manicotti with Florentine Sauce • *Mediterranean Salad:* Assorted Greens, Imported Olives, Tomatoes, Cucumber and Crusty Bread Croutons with Lemon Vinaigrette • *Duet Salad:* Assorted Greens, Four Cheese and Plum Tomato Torta with Sun-Dried Tomato Vinaigrette • *Mandarin Salad:* Spinach, Boston Bibb, Mandarin Orange Sections and Bleu Cheese Crumbles, Strawberry Vinaigrette

**Entrees** select one or two

*All dinners are accompanied by chef's selection of potato or rice and market fresh vegetable*

Poached Salmon with Chardonnay and Dill Sauce  
Roasted Sea Bass with Artichokes and Olive Tapenade  
Pan Roasted Salmon with White Bean Puree, White Truffle Mustard Seed Oil  
Seared Sea Bass with Yellow Tomato Vinaigrette  
Salmon Fillet with Plum Ginger Glaze  
Roulade of Sole Florentine  
Sole Francaise over Sauteed Greens  
Honey Dijon Glazed Salmon  
Eggplant Roulade with Two Sauces  
Grilled Vegetable Napoleon  
Stuffed Portobella Mushroom on Wilted Greens

**Dessert** select one

Scroll or Torah Cake: flavor and filling to be determined  
Chocolate Flourless Torte  
Fresh Fruit Goblet with Sorbet  
Fresh Berry Strudel  
Raspberry Swirl Cheesecake  
Cappuccino Mousse Tower with Chocolate Dipped Biscotti  
Bailey's Irish Cream Torte  
English Toffee Cheesecake  
Blackberry Mousse Filled Chocolate Cup with Fresh Berry Garnish

**Coffee, Tea and Decaf Offered Tableside**

All prices are subject to a 19% catering fee and NYS sales tax. Hall of Springs events add an additional 13% facility usage fee.