

BRUNCH BUFFET PRESENTATION

Buffet Selections

CAPTAIN'S STATIONS

Please Select One Station:

HOT CARVING STATION

Please Select One:

Breast of Turkey

Loin of Pork

Flank Steak

or

PASTA

Choice of One Pasta:

Rigatoni, Bowtie or Penne Pasta

Choice of One Sauces:

Broccoli w/ Garlic & Oil, Marinara, Vodka, Bolognese or Pomodoro
w/Onions, Basil & Prosciutto

OMELETTE STATION- Included

With Assorted Vegetables, Meats & Cheeses

SALAD STATION

Caesar Salad

House Salad

CROISSANT STATION+\$5pp

Array of Mini Croissants stuffed with
Chicken Salad, Egg Salad & Tuna Salad

Smoked Salmon +\$5pp

Hot Chafing Dishes

Please Select Four:

Eggs Benedict

Bacon/Sausage

Chicken with Marsala or Francaise

French Toast

Eggplant Rollatini

Grilled Salmon

Quiche- Spinach & Swiss, Broccoli and Cheddar or Mushroom and
Muenster

Breakfast Potatoes Included

Mini Bagels Included

Fresh Fruit Display

Coffee & Tea

CUSTOMER'S OWN CAKE: CUTTING FEE \$2.50PP

\$42.00 Per Person, Plus Sales Tax, 20% Service Charge and 5% Maitre'd

BANQUET BUFFET

*Pasta Station

Choice of Two Pastas: Rigatoni, Bowtie Or Penne Pasta

Choice of Two Sauces: Broccoli w/ Garlic & Oil, Marinara, Vodka,
Bolognese Or Pomodora w/Onions, Basil & Prosciutto

*Carving Station: *Choice of One:*

Loin of Pork with a Rosemary Demi-Glaze
Breast of Turkey with Port Wine Sage Sauce
Flank Steak

SALAD

Classic Caesar Salad & House Salad

ENTRÉE SELECTIONS

Your Choice of 5 Hot Entrees

*Included

Chicken Francaise
Chicken Sanzari
Chicken Scarperiello
Chicken Parmigiana
Chicken Sanzari
Chicken Savoy
Chicken Saltimbocca
Chicken Marsala
Chicken Sorrentina
Chicken Pizzaiola
Chicken Piccata
Stir-Fry Chicken or Beef with Oriental Vegetables
Beef Burgundy with Buttered Noodles
Beef Stroganoff
Beef Pizzaiola
Swedish Meatballs
Lori's Famous Meatballs
BBQ Spareribs
Italian Sausage, Onions & Peppers
Breast of Turkey with a Port Wine Sage Sauce
Veal & Peppers
Kielbasa & Sauerkraut
Fried Calamari
Mussels Marinara or Fradiovola
Grilled Salmon Topped with Tomatoes in a Balsamic Reduction
Salmon with a Horseradish Crust
Stuffed Sole with Crabmeat
Pierogis with Caramelized Onions
Eggplant Rollatine
Wild Mushroom Risotto
Tri Color Tortellini with Baby Shrimp +3
*Vegetables / *Potatoes

DESSERT

Selection of One:

Cake of the Occasion or Fresh Fruit Display
Coffee & Tea Included

CUSTOMER'S OWN CAKE: CUTTING FEE \$2.50PP

EXTRA: RUN A TAB ON

Espresso \$4.00 per cup Cappuccino \$4.00 per cup

\$45.00 Per Person, Plus Sales Tax, 20% Gratuity 5% Service Charge

ADDITIONAL STATIONS

***CONSULT YOUR BANQUET MANAGER FOR PRICES**



***Mashed Potato Station**

Whipped Potatoes with a variety of toppings.
Bacon, Sour Cream, Broccoli, Chives and Cheese **\$8.00**



***Mini Grill Station**

Sliders, Mini Cheesesteaks and Mini Meatball Parm Heros **\$10.00**



***Tuscan Table**

Brushetta, Housemade Mozzarella, Parmigiano-Reggiano, Asiago, Sliced Cold Italian Meats, Sauteed Long Hot Peppers, Artichoke Hearts, Tuscan Bean Salade, Seafood Salade, Sundried Tomatoes, Assorted Grilled Vegetables, Grilled Marinated Portabello Mushrooms, Funghi Salade, Olives, Bread Display with Foccacia, Breadsticks & Grissini **\$10.00**



***Asian Pacific Rim**

Thai Pork Harumaki

Thin Pastry Wrappers Filled with Savory Shredded Pork and Thai Spices

Sesame Chicken with Ginger Plum Sauce

Steamed Vegetable Dim Sum

Beef Negimaki

Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce

Peking Duck Station

Julienne of Duck, Peking Doilies & Accompanied by Scallions and Hoisin Sauce **\$10.00**



***Raw Bar Sushi Station**

Colossal Shrimp Cocktail

Fresh Shucked Little Neck Clams on the Half Shell

Fresh Shucked Seasonal Oysters on the Half Shell **\$20.00**



***Sushi Bar Display**

California Rolls, Spicy Tuna Rolls, Yellow Tail & Salmon **\$20.00**

DINNER MENU

Pasta

Selection of One:

Penne alla Vodka

Vodka Laced Creamy Tomato Sauce

Rigatoni al Filetto di Pomodoro

Plum Tomato Sauce with Prosciutto, Onions & Basil



Salade

Selection of One:

Stony Hill Salade

Romaine Lettuce with Tomato, Onion, Cucumber and Colossal Olives in Our House Dressing

Classic Caesar Salad

Romaine Lettuce with a Dressing of Anchovy, Olive Oil & Parmesan Cheese



Entrees

Selection of Three:

Chicken

Piccata - Sauteed with Lemon, Butter, Capers and White Wine

Pizzaiola - Sauteed with Onions, Mushrooms and Red Peppers in a Tomato Sauce

Francese - Egg Battered with Lemon, Butter and White Wine

Marsala - Sauteed with Mushrooms and Marsala Wine

Sanzari - Chicken Breast Francaise Style with Diced Tomatoes & Capers in a Pinot Grigio Wine Sauce
or

Fillet of Salmon

Grilled-Topped with Fresh Tomatoes in a Balsamic Reduction

Pan Seared- with a Dill Beurre Blanc

or

Fillet of Lemon Sole

Francaise-Egg Battered with Lemon, Butter and White Wine

Meuniere-Sauteed with Lemon, Butter and White Wine

Scampi Sauce-Topped with Seasoned Bread Crumbs

or

Pork Capricossa

Parmesan Cheese & Bread crumbs Crusted cutlet topped with a warm Fresh Tomato & Mozzarella Salad.

Or

10oz. Sirloin of Beef in a Wild Mushroom Sauce

All Entrees Served with Potato and Vegetable Du Chef



Dessert

Selection From our Pastry Chef or Specialty Cake of the Occasion Coffee & Tea Service Included –
Cappuccino & Espresso \$4.00 additional

CUSTOMER'S OWN CAKE: CUTTING FEE \$2.50PP

Please Let Our Staff Know If You Have Any Special Requests

\$48.00 Per Person, Plus Sales Tax+ Service Charge

PREMIUM DINNER MENU

Family Style Appetizers

Selection of Three:

Calamari Fritti

Served with Marinara or Fra Diavolo Sauce

or

Long Hot Peppers & Potatoes

or

Eggplant Rollatini

or

Hot or Sweet Sausage & Broccoli Rabe with Garlic & Oil

or

Stuffed Mushrooms with Jumbo Lump Crabmeat

or

Cold Antipasto

Pasta

Selection of One:

Penne alla Vodka

Vodka Laced Creamy Tomato Sauce

or

Rigatoni al Filetto di Pomodoro

Plum Tomato Sauce with Prosciutto, Onions & Basil

or

Rigatoni Bolognese

Homemade Meat Sauce with Fresh Basil

Salad

Selection of One:

Tri Color

Belgian Endive, Arugula & Radicchio

or

Arugula Salad

Arugula with Gaeta Olives, Goat Cheese & Roasted Peppers

or

Classic Caesar Salad

Romaine Lettuce with a Dressing of Anchovy, Olive Oil & Parmesan Cheese

or

French String Bean and Beet Salad

Topped with Crumbled Gorgonzola & Balsamic Vinaigrette

or

Stony Hill Inn Salad

Romaine Lettuce, Tomato, Onion, Cucumber, Colossal Olives with House Dressing



Entrée:

Selection of Three:

Boneless Breast of Chicken

Francaise - Egg Battered, Sautéed with Lemon, Butter & White Wine

Parmigiana - Breaded, Pan Fried, Topped with Fresh Mozzarella in a Tomato Sauce

Pizzaiola - Sautéed with Onions, Mushrooms and Red Peppers in a Light Tomato Sauce

Sanzari - Chicken Breast Francaise Style with Diced Tomatoes & Capers in a Pinot Grigio Wine Sauce

or

Sirloin of Beef in a Wild Mushroom Sauce

or

Fillet of Atlantic Salmon

Pan Seared - with a Dill Beurre Blanc

Grilled - Topped with Sautéed Tomatoes in a Balsamic Reduction

Horseradish Crust

Mango, Salsa topped with Capers, Olive, Tomatoes and Red Onions

or

Fillet of Lemon Sole

Francaise - Egg Battered, Sautéed with Lemon, Butter & White Wine

Scampi Style - Sautéed with Fresh Garlic, Lemon, Butter & White Wine

Meuniere - Sautéed with Lemon, Butter & White Wine

or

Colossal Shrimp

(+\$14pp)

al Vino Bianco - White Wine Sauce

Scampi Style - Sautéed with Fresh Garlic, Lemon, Butter & White Wine

Francaise - Egg Battered, Sautéed with Lemon, Butter & White Wine

Grilled Filet Mignon of Beef

(+\$12pp) *Served in a Wild Mushroom Demi Glaze*

Grilled Loin Veal Chop

(+\$14pp) *Served with Sauteed Wild Mushrooms*

Grilled Baby Rack of Lamb

(+\$14pp) *Served with Mint Jelly*

All Entrees are Served with Potato and Vegetable du Chef

Dessert

Selection From our Pastry Chef or Specialty Cake of the Occasion Coffee & Tea Service Included -
Cappuccino & Espresso \$3.00 additional

CUSTOMER'S OWN CAKE: CUTTING FEE \$2.50PP

Please Let Our Staff Know If You Have Any Special Requests

\$60.00 Per Person, Plus Sales Tax, 20% Gratuity 5% Service Charge

CONTINENTAL BREAKFAST

Assorted Miniature Danish, Assorted Miniature Muffins
Bagels with Traditional Accompaniments
Macedoine of Fresh Fruits
Assorted Cereals, Granola & Yogurt
Assorted Juices
Coffee & Tea Service

\$23.95 Per Person, Plus Sales Tax, 20% Gratuity 5% Service Charge



HOT BUFFET BREAKFAST

Scrambled Eggs
Bacon
Breakfast Sausage
French Toast
Breakfast Potatoes

Bagels with Traditional Accompaniments
Macedoine of Fresh Fruit
Assorted Cereals, Granola & Yogurt
Assorted Juices
Coffee & Tea Service

Smoked Salmon \$5pp Additional

\$29.95 Per Person, Plus Sales Tax, 20% Gratuity 5% Service Charge