

questions to ask  
yourself when  
planning a party

THE BIGGEST QUESTION .....WHAT AM I TRYING TO ACCOMPLISH BY HAVING THE PARTY?

THEN THE 8 BASIC QUESTIONS THAT WILL HELP YOU FIGURE OUT

WHAT TO DO AT YOUR PARTY:

- 1) WHAT DO I DO WITH MY GUESTS WHEN THEY FIRST ARRIVE ?
- 2) WHAT SHOULD I OFFER AS THE MEAL?
- 3) WHAT SHOULD I OFFER AS A BEVERAGE WITH THE MEAL?
- 4) WHO WILL PROVIDE SIMPLE CENTERPIECES OR FLOWERS FOR THE TABLE?
- 5) HOW MUCH IS SALES TAX ?
- 6) HOW MUCH IS THE TIP ?
- 7) WHAT WOULD I LIKE TO DO WITH MY GUESTS AFTER THE MEAL HAS ENDED?
- 8) DO I NEED MY OWN MUSIC OR ANY AUDIO-VISUAL EQUIPMENT AND DOES MY PRIVATE ROOM PROPERLY ACCOMMODATE THESE ITEMS.

**PLEASE FEEL FREE TO ASK US FOR ANYTHING WITHIN REASON THAT YOU DO NOT SEE.**

Cost Estimate  
Per Person

1) Beverage Prior to the Meal \_\_\_\_\_

1b) Hors D'oeuvres \_\_\_\_\_

2) The Meal \_\_\_\_\_

3) Beverage With The Meal \_\_\_\_\_

4) Sales Tax (6% of Food) \_\_\_\_\_

5) Tip (20%) of Food and Beverage) \_\_\_\_\_

6) What To Do After The Meal \_\_\_\_\_

Total Estimate Per Person

## **Dinner Party**

### **Appetizer**

( You pick one from the ones listed on “appetizer ideas for parties”)



### **Mixed Green House Salad**



### **Entree**

(You pick 3 or 4 from our dinner menu)

Fresh Vegetables and Potatoes



### **Dessert**

(You pick 3 or 4 from our dessert menu)

Freshly Roasted Coffee, Hot Tea or Iced Tea

The price per person is the price of the entree chosen plus \$17.50 plus 6% tax and 20% gratuity...In December, it is \$20 plus 6% tax and 20% gratuity

### Appetizer Ideas For Parties

Penne with a sauce of wild mushrooms,  
parmesan cheese and cream

Penne with Spinach, Roasted Tomatoes, and Three Cheeses  
(Parmesan, Chevre, and Mozzarella)

Tortellini with Sun-dried Tomatoes, Fresh Herbs, Parmesan Cheese  
and Cream

Roasted Wild Mushroom Ragout  
on toasted brioche with truffle cream sauce

Tomato and Basil Bruschetta  
with balsamic syrup

Leek and Potato Soup

Heirloom Carrot Soup

Spring Vegetable Risotto with Leek Cream

Chilled Rice Noodles  
with julienned vegetables and sweet and sour lime dressing

Spanakopita Style with Feta Cheese and Spinach and a Fresh Tomato Coulis

Spinach and Feta Cheese Strudel  
with roasted tomato coulis

Shrimp Cocktail (+8.5 per person)

Lobster Bisque (+2.5 per person)

## Entrees

**Grilled Organic Salmon** 32 GF

lemon-thyme beurre blanc

**Sautéed Twin Four Ounce Maine Lobster Tails** 49

with a lobster cream

**Maryland Crab Cake** 38

curried lime remoulade

**Twelve Ounce Locally Raised Ribeye** 45 GF

house demi glace

**Six Ounce Filet Mignon** 38 GF

house demi glace

**Grilled Australian Lamb Chops** 40 GF

port wine reduction

**Pork Chop** 35 GF

maple-pecan glaze

**Hazelnut Crusted Organic Chicken Breast** 29

wild mushroom cream sauce

**Roasted Jurgielewicz Duck Breast** 35 GF

truffled apricot honey

**Vegetable Risotto** 26 V

lemon-parsley pesto

**Penne Pomodoro** 26 V

pomodoro sauce, fried south philly mozzarella, basil-spinach pesto

**Spiced Eggplant “Steak”** 25 GF, VE

roasted tomatoes, white bean hummus

## Desserts

Pecan Pie  
caramel sauce

Hot Fudge Sundae GF  
homemade hot fudge, roasted peanuts, whipped cream

Key Lime Pie

Vanilla Creme Brûlée  
caramelized turbinado sugar

Warm Apple Crisp  
vanilla ice cream

Dark Chocolate Layered Cake  
chocolate buttercream, dark chocolate ganache, whipped cream

Lemon Sorbet and Vanilla Ice Cream  
fresh berries

Tres Leches Cake  
“three milk” cake, fresh berry compote, whipped cream

## Hors d'oeuvres Selection

Butlered Hors d'Oeuvres (Select 5-6)

\$15.5 per person

- 1) Scallops wrapped in bacon
- 2) Skewered marinated fresh mozzarella and prosciutto
- 3) Flour tortillas filled with chicken and jack cheese
- 4) Skewered (choose One)
  - b )Thai Beef
  - d) Honey-lime chicken
  - g)Chorizo Sausage with sweet peppers
- 5)Smoked Salmon Canape with fresh herbs and creme fraiche on brioche
- 6) Kosher "Franks in a Blanket" served with Dijon mustard
- 7) Creole Crab Beignets with creole remoulade
- 8) Fried Shrimp Won-tons with a soy dipping sauce
- 9)Shaved Roast Beef Canape with horseradish cream
- 10) Brie Cheese Crostini with Rosemary and Caramelized Onion
- 11) Vegetarian Stuffed Mushrooms
- 12) Oysters or Clams Casino or Raw ( +\$3.5 per piece for Oysters)  
(+\$2 per piece for Clams)
- 13)Freshly Steamed Jumbo Shrimp (+\$3.00 per piece)

## Cheese Display

-with vegetable crudite, white bean hummus, assorted crackers and accoutrements

\$5.5 per person

-add section of Charuterie

\$4 per person