



Planning Your
Private Party



Buffet Menu

The Windsor

\$32.95pp

Savory artichoke, crab + spinach dip with crostini
Roasted red pepper hummus with toasted pita
Toasty bruschetta with plum tomato & basil
Garden salad with white balsamic vinaigrette
Tender beef stroganoff with buttered noodles
Baked Scottish salmon filet Piccata style with capers
Roast chicken legs & thighs with creamy garlic herb sauce
Penne bolognese with pecorino cheese
Roasted rosemary potatoes
Medley of Fresh Vegetables sauteed in butter and herbs
Fresh baked club rolls and sweet butter

Big Ben's Carvery

\$34.95pp

Buffalo wings with classic sriracha glaze
Italian sausage stuffed mushrooms
Crudite with assorted cheeses, garlicky ranch and honey mustard dips
Caesar salad with rustic croutons
Hand carved to order roasted rosemary pork with pork gravy
Hand carved to order roasted beef with au jus, horseradish sauce & demi glaze
Baked New England cod with creamy lemon sauce
Cavatelli pasta pomodoro with parmesan cheese
Yukon gold mashed potatoes
Creamed spinach au gratin
Fresh baked rolls & sweet butter

A King's Banquet

\$44.95pp

Hot artichoke, crab & spinach Dip
Chilled jumbo shrimp with cocktail sauce
Roasted red pepper hummus with toasted pita chips
Classic caesar salad with rustic croutons
Roast prime ribs of beef with au jus horseradish sauce
Baked Scottish salmon fillet piccata with capers
Peppery penne pomodoro with feta cheese
Yorkshire pudding
Grilled asparagus with herb butter
Rosemary roasted potatoes
Fresh baked club rolls & butter

The Princess Mid Day Feast

\$25.95 pp

Royal crab + brie bisque
Tossed garden salad with white balsamic vinaigrette
Hot roast beef sandwiches
Petite chicken salad sandwiches
New England cod piccata style
Manhattan meatloaf with red wine demi glaze
Heirloom carrots sauteed in butter and herbs
Yukon gold mashed potatoes
Fresh baked club rolls & butter

A Queen's Weekend Brunch

\$28.95 pp

Fresh fruit bowl

English garden salad with white balsamic vinaigrette

Brioche french toast with maple syrup

Classic eggs benedict

Soft scrambled eggs

Thick cut smoked bacon

Glazed black forest ham

Griddled hash browns chicken breast with mushrooms and marsala

Classic chicken waldorf salad

Fresh slice strawberries with a splash of kirsch

Fresh pastries, eclairs, creme Puffs

Dark chocolate mousse

A Happy Hour Feast

\$22.95pp

Kingston Jamaican wings

Baked artichoke and spinach dip

Tortilla chips with salsa

Classic hummus with pita toasts

English roast beef sandwiches with demi glaze

Penne pasta with four cheese tomato sauce

Bangers & mash

Fresh baked club rolls & sweet butter

Party Platters

Jumbo Shrimp Cocktail | 36 per dozen
Oysters on the Half | 36 per dozen
Fried Calamari | 70 per tray feeds 10 -15
Buffalo Wing Platter | 45 for twenty-five; 85 for fifty
Miniature Roast Beef Sandwiches | 60 per dozen
Lamb & Spinach Egg Rolls | 50 per dozen
Deviled Eggs with Blue Crab | 36 per dozen

Dips & Snacks

Refills included

Crab Dip with Crunchy veggies & crostini | \$6 per person
Beer & Cheese Fondue with apples, veggies, & crostini | \$4 per person
Tortilla Chips & Salsa | \$3 per person
Bar Snacks : soft pretzels, house made chips, popcorn, roasted nuts | \$5 per person

Beverages

Tavern Open Bar

Hand Crafted Brews | House Wines
\$10 per person per hour

Silver Open Bar

Hand Crafted Brews| House Wine| House Liquor Highballs
\$13 per person per hour

Gold Open Bar

Hand Crafted Brews| Premium wines| Mid-Shelf Liquor HighBalls
\$15 per person per hour

Platinum Open Bar

Hand Crafted Brews| Premium Wines | Top Shelf Liquors
\$17 per person per hour

Non Alcoholic Package

Unlimited Soda, iced tea, tea, and coffee \$3.95 pp

