



IMPERIAL ROOM MENU

BREAKFAST BUFFET

[40 Person Minimum]

Continental

\$15.00 per person

Assorted Juices, Freshly Baked Croissants and Muffins Scones, Seasonal Whole Fresh Fruit, Freshly Brewed Regular & Decaf Coffee and Herbal Teas Price: \$15.00 per person

Healthy Start

\$15.00 per person

Assorted Juices, Toasted Almond Granola, Mixed Berries & Vanilla Yogurt Parfaits, Sliced Seasonal Fruit, Freshly Baked Morning Glory Muffins Freshly Brewed Regular and Decaf Coffee and Herbal Teas

Classic

\$19.00 per person

Assorted Juices, Assorted Muffins, Danish and Croissants, Scrambled Eggs, Crisp Farmhouse Bacon and Griddled Sausage Links, Skillet Fried Potatoes, Sliced Seasonal Fruit and Berries, Freshly Brewed Regular and Decaf Coffee and Herbal Teas

BRUNCH BUFFET

Imperial

\$24.00 per person

Assorted Juices, Freshly Baked Scones and Muffins, Seasonal Sliced Fruit, Assorted Quiche, Cobb Salad, Red Bliss Potato Salad Finger Sandwiches—Turkey, BLT, Caprese, and Shrimp Salad Assorted Chips, Assorted Baked Cookies Freshly Brewed Regular & Decaf Coffee and Herbal Teas

Grand

\$28.00 per person

Assorted Juices, Freshly Baked Muffins & Croissants, Scrambled Eggs, Crisp Farmhouse Bacon, Griddled Sausage Links, Garden Salad with Balsamic Vinaigrette, Pan Roasted Chicken with Caramelized Apples and Onions, Seared Salmon with Maple Glaze, Herb Roasted Fingerling Potatoes, Garlic Butter Roasted Asparagus, Assorted Baked Cookies, Freshly Brewed Regular & Decaf Coffee and Herbal Teas

LUNCH BUFFET

Deli

\$24.00 per person

Soup of the Day, Chilled Pasta Salad, Chopped Cobb Salad with Crisp Bacon, Avocado, Tomato, Red Onion, Hard Boiled Egg, and Ranch Dressing, Sliced Swiss, Vermont Cheddar, and Provolone Cheese, Sliced Roast Beef, Smoked Turkey Breast, Country Sliced Ham, Assorted Fresh Breads Homemade Chips Fresh Baked Cookies and Brownies Assorted Soft Drinks and Water Freshly Brewed Regular and Decaf Coffee, Herbal Teas

North End

\$27.00 per person

Minestrone Soup, Tossed Salad with Garlic Croutons, Pan Seared Chicken with Roasted Eggplant and Tomato Ragout, Cheese Tortellini with Roasted Vegetables and Marinara Sauce, Garlic Bread, Assorted Cannolis and Cookies, Assorted Soft Drinks and Water, Freshly Brewed Regular and Decaf Coffee, Herbal Teas

New England

\$28.00 per person

Clam Chowder, Mesclun Field Greens with Vinaigrette, Corn Bread, Cabbage Slaw, Herb Crusted Pan Seared Chicken with Mushroom Demi Glace, Classic New England Cod with Crumb Topping and Lemon Butter Sauce, Chef's Vegetable, Oven Roasted Potatoes Assorted Baked Cookies and Brownies, Assorted Soft Drinks and Water Freshly Brewed Regular and Decaf Coffee, Herbal Teas

BBQ

\$28.00 per person

Tomato Cucumber Salad, Classic Red Bliss Potato Salad, BBQ Roasted Chicken on the Bone, Pulled Pork , Italian Sausage with Peppers and Onions, Assorted Freshly Baked Soft Rolls, Warm Apple Crisp, Seasonal Fresh Fruit, Homemade Lemonade, Assorted Soft Drinks and Water Freshly Brewed Regular and Decaf Coffee, Herbal Teas

DINNER BUFFET

[40 Person Minimum]

Dinner Buffet Includes Freshly Baked Rolls, Choice of Appetizer, Dessert, Assorted Soft Drinks and Water, Freshly Brewed Coffee, Decaf Coffee, Herbal Teas. Entrées are served with Chef's Selection of Seasonal Vegetables and Starch. \$30.00 per person

Soup or Salad - Choose One

Imperial Salad

Chopped Bacon, Crumbled Blue Cheese, Tomatoes, Cucumbers, Red Onion, and Shallot Vinaigrette

Caesar Salad

Served with Garlic Croutons

Neapolitan Pasta Salad

Tomato, Mini Mozzarella, Fresh Basil, Roasted Garlic Dressing

Minestrone Soup

Clam Chowder

Entrées - Choose Two

Classic New England Cod Topped With Bread Crumbs and Lemon Butter Sauce

Pan Seared Salmon Topped With A Maple Glaze Drizzle

Oven Roasted BBQ Bone-in Chicken

Herb Crusted Breast of Chicken Served With A Wild Mushroom Demi-Glace

Sliced Sirloin of Beef Served With Roasted Leeks and Rosemary Demi-Glace

Coriander Glazed Pork Loin Served With Candied Apples and Sweet Onion

Cheese Tortellini Served With Roasted Vegetables and Marinara Sauce

Pasta Primavera Served With Seasonal Vegetables and Sundried Tomato Cream Sauce

Dessert Table Selections- Choose Two

Mini Fruit Tarts

Raspberry Vanilla Panna Cotta

Assorted Cupcakes

Cheesecake Lollipops

Assorted Cannolis

RECEPTION – HORS D' OEUVRES

[Price Per Piece]

Chilled Hors D' Oeuvres

Tomato and Fresh Mozzarella Skewer with Balsamic Reduction	\$2.00
Strawberry Mascarpone Tart	\$2.00
Herb Cheese Crostini with Roasted Mushroom	\$2.00
Truffled Deviled Egg, Tomato Jam, Berkshire Pork Crisp	\$2.00
Tequila Chicken, Pineapple Salsa, Plantain Chip	\$2.00
Tenderloin, Caramelized Onions, Horseradish Cream Canapé	\$2.75
Ahi Tuna Spoon	\$2.75
Smoked Salmon Won Ton Crisp, Boursin Dill Cheese, Capers	\$2.75
House Poached Shrimp, Cocktail Sauce	\$3.50

Hot Hors D' Oeuvres

Spanakopita	\$2.00
Pepperoni Pinwheels	\$2.00
Vegetable Samosa, Curried Mint Sauce	\$2.00
Smoked Tomato Cauliflower Croquette	\$2.00
Crispy Southwest Pork Belly, Jalapeno Jam Glaze	\$2.00
Thai Chicken Spring Rolls, Sweet Chili Dipping Sauce	\$2.25

Merguez Meatball with Tzatziki Sauce	\$2.25
Chicken Sesame Satay with Hoisin Sesame Glaze	\$2.25
Slow Roast Bacon Wrapped Scallops with Maple Glaze	\$2.50
Mac and Cheese Lollipop	\$2.50
Mini Lump Crab Cakes, Remoulade Sauce	\$3.25

RECEPTION – DISPLAY STATIONS

Crudite Display	\$5.00
Fresh Seasonal Vegetables with Assorted Dips	
Seasonal Fruit Display	\$6.00
Assorted Seasonal Fruits and Berries with Dipping Sauces	
Cheese Display	\$8.00
Assorted International Cheese, with Seasonal Fruits and Crackers	
Mediterranean Station	\$9.00
Hummus, Roasted Eggplant Dip, Marinated Olives, Taboulea, Feta Cheese and Crisp Pita Chips	
Tapas and Bruschetta Display	\$10.00
Roasted Eggplant and Artichoke Puree, Classic Tomato and Fresh Baked Herbed Ciabatta Crostini	