CONTINENTAL BREAKFAST

CROISSANTS
with fresh fruit preserves

ASSORTED BAGELS
with whipped cream cheese

SEASONAL FRESH FRUIT
FRESHLY SQUEEZED ORANGE JUICE
COFFEE & TEA

16.95 per person
25 person minimum

BRUNCH BUFFET

CROISSANTS
with fresh fruit preserves

ASSORTED BAGELS
whipped cream cheese and jams

BAKED EGG STRATA
eggs whipped into a fluffy crust less quiche with fresh broccoli and cheddar cheese.

TURKEY CLUB LINK BREAKFAST SAUSAGE

ROASTED POTATOES WITH FRESH ROSEMARY

CHICKEN CAESAR SALAD
Crisp romaine lettuce, homemade croutons, fresh cracked black pepper and shaved Parmesan cheese tossed in a classic Caesar dressing. With char-broiled boneless, skinless chicken breasts.

SEASONAL FRESH FRUIT

DOUBLE CHOCOLATE BROWNIES

24.95 per person
25 person minimum
LUNCH BUFFET

The buffet is served with our freshly made bread sticks
Minimum 25 people

**Freshly Grilled Vegetables**
A mix of fresh grilled vegetables tossed with olive oil and balsamic vinaigrette.

**Caesar Salad**
Romaine lettuce, fresh croutons, cracked black pepper & shaved Parmesan
tossed in a classic Caesar dressing

**Asian Sesame Salad**
Shredded lettuce, water chestnuts, roasted sesame seeds, bean sprouts, bok choy,
nappa cabbage, rice noodles, crispy wonton strips,
in our special Asian sesame vinaigrette

**Tony P’s Special Salad**
With baby mesucline lettuce, crumbled blue cheese,
glazed pecans and red onions in a balsamic vinaigrette

**The Best Turkey Sandwich!!**
Freshly roasted turkey, Swiss cheese, fresh cranberry sauce, applewood bacon,
lettuce, alfalfa sprouts, tomato on our mini potato turf rolls.

**Blackened Cajun Pasta**
Cajun spiced , spinach, roasted red onions,
 garlic Cajun cream sauce, pasta penne

**Lemon and Herb Marinated Grilled Chicken Breast**
Chicken breast marinated in fresh garlic and lemon juice. Slow roasted then
char-broiled. Served with our Southwest style rice pilaf

**For Dessert**
A Chocolate Truffle Five Layer Cake

24.95 per person
DINNER BUFFET

The buffet is served with our freshly made bread sticks

**FRESHLY GRILLED VEGETABLES**
A mix of fresh grilled vegetables tossed with olive oil and balsamic vinaigrette.

**CAESAR SALAD**
Romaine lettuce, fresh croutons, cracked black pepper & shaved Parmesan tossed in a classic Caesar dressing.

**ARUGULA AND FRESH ROASTED BEET SALAD**
Made with a blend of red and white quinoa, freshly roasted beet, arugula, goat cheese and toasted pumpkin seeds. Tossed in a lemony vinaigrette.

Choice of one:

**RICE PILAF / BROWN RICE**

**SCALLOPED POTATOES**
Potatoes baked in a light creamy mix of potatoes, aged cheddar, mozzarella and Pecorino Romano cheeses

**CREAMY WHIPPED MASHED POTATOES**

**PAN ROASTED POTATOES**
with fresh garlic & rosemary

Choice of one:

**HONEY ROASTED GLAZED CARROTS**

**MIX OF SAUTEED FRESH & FIRE ROASTED VEGETABLES**

**SAUTEED ZUCCHINI**
with a touch of garlic and dusted with fresh Parmesan

**CLASSIC RATATOUILLE**
with summer vegetables

Choice of one:

**BLACKENED CAJUN PASTA**
Cajun spiced, spinach, roasted red onions, garlic Cajun cream sauce, pasta penne

**ALFREDO STYLE**
Pasta in a light garlic cream sauce with fresh spinach, mushrooms and rigatoni noodles

**TOMATO BASIL PASTA**
with chopped garlic, fresh basil, Roma tomatoes, Parmesan cheese and penini noodles.
DINNER BUFFET

Choice of two:

STUFFED TILAPIA WITH CRAB AND SHRIMP
A stuffing made with blue crab and Mexican shrimp.
Pan roasted and topped with a lite citrus bur blanc.

CHAR-BROILED FRESH SALMON FILET
Roasted lemon, topped with a lime beurre blanc

SPLIT PAN ROASTED CHICKEN
with tarragon-mustard pan sauce

HAND BREADED PARMESAN CHICKEN CUTLETS
with seasoned bread crumbs topped w/a light marinara sauce

STUFFED CHICKEN BREAST
stuffed with spinach, fresh basil, tomatoes, mushrooms and 3 cheeses,
covered with a light chicken veloute sauce

INDIVIDUAL BACON-WRAPPED MEATLOAF
with brown sugar-tomato glaze

SLOW ROASTED BRISKET OF BEEF
with Bordelaise sauce & whipped cream horseradish

CHAR-BROILED FLAT IRON STEAK
Caramelized onions

PAN ROASTED AND CHAR-BROILED CENTER CUT PORK CHOPS
with freshly made apple sauce

FOR DESSERT:

CHOCOLATE TRUFFLE FIVE LAYER CAKE

$39.95
Minimum 25 people
BUFFET DINNER SERVICE

A dessert table filled with an assortment of:

- FRESH SEASONAL FRUIT
- CHOCOLATE TRUFFLE FIVE LAYER CAKE
- DOUBLE CHOCOLATE BROWNIES
- WHITE CHOCOLATE MACADAMIA NUT COOKIES
- DARK CHOCOLATE CHUNK COOKIES
- RASPBERRY CRUMB BARS

$7.95 per person
For parties of 25 or more

DESSERT SERVICE
individually plated and served

A plated mix of:

- CHOCOLATE TRUFFLE FIVE-LAYER CAKE
- DOUBLE CHOCOLATE BROWNIES
- WHITE CHOCOLATE MACADAMIA NUT COOKIES
- DARK CHOCOLATE CHUNK COOKIES
- RASPBERRY CRUMB BARS

$7.95 per person
For parties of 25 or more
GUACAMOLE & HOUSE MADE TORTILLA CHIPS
WITH SMOKY CHIPOTLE SALSA
Made to order with fresh red onions, tomatoes, cilantro, and spices.

FRESH BALSAMIC GRILLED VEGETABLES
A mix of fresh grilled vegetables.

MAMA’S MEAT A BALLS
Our great Parmesan flavored meatballs simmered in a rich Marinara sauce.

“NO BONES ABOUT IT”
Buffalo style, spicy chunks of chicken breast, marinated in Tony P’s special sauce
and deep-fried. Just like Spicy Wings but without the mess.

DOCKSIDE POTATO SKINS
Skins loaded with a mix of cheddar & Monterey Jack cheeses,
chopped smoked bacon, sour cream and chopped green onions.

SESAME CHICKEN
Crispy strips of fresh boneless chicken breast rolled in a sesame seed mixture.
Served with honey mustard sauce.

FRESH MOZZARELLA CAPRESE
Bocconcini Mozzarella with Roma tomatoes, olive oil, basil, cracked pepper

SPINACH AND ARTICHOKE DIP
A warm creamy blend of spinach, artichoke and cheeses.
Served with warm corn chips

MENU 1
25.95 per person
25 person minimum
GUACAMOLE & HOUSE MADE TORTILLA CHIPS
WITH SMOKY CHIPOTLE SALSA
Made to order with fresh red onions, tomatoes, cilantro, and spices.

FRESH BALSAMIC GRILLED VEGETABLES
A mix of fresh grilled vegetables.

“NO BONES ABOUT IT”
Buffalo style, spicy chunks of chicken breast, marinated in Tony P’s special sauce and deep-fried. Just like Spicy Wings but without the mess.

SESAME CHICKEN
Crispy strips of fresh boneless chicken breast rolled in a sesame seed mixture. Served with honey mustard sauce.

DOCKSIDE POTATO SKINS
Skins loaded with a mix of cheddar & Monterey Jack cheeses, chopped smoked bacon, sour cream and chopped green onions.

MAMA’S MEAT A BALLS
Our great Parmesan flavored meatballs simmered in a rich Marinara sauce.

FRIED CALAMARI
Tender calamari marinated in a old secret recipe lightly battered and seasoned, served with our fresh marinara sauce for dipping.

SESAME - SEARED AHI TUNA
Ahi tuna rubbed with sesame seeds and freshly cracked black pepper seared rare. Served chilled on top of a bed of crispy wontons, assorted oriental greens & vegetables and our wasabi sesame soy sauce.

MENU 2
$29.95 per person
25 person minimum
TOUR GROUPS

Special group pricing, plated individually and booked in advance.

One entree per group. (Minimum 25 people)

FIRST COURSE
SELECT ONE:

THE WEDGE SALAD  •  CAESAR SALAD  •  CUP OF OUR CLAM CHOWDER
Served with our fresh homemade bread sticks, hand rolled and baked in our kitchen

SECOND COURSE
SELECT ONE:

LEMON & HERB MARINATED GRILLED CHICKEN BREAST
10 oz. chicken breast marinated in fresh garlic and lemon juice, char-broiled and pan roasted. Served with a mix of fresh vegetables and rice pilaf 36

FRESH NORTH ATLANTIC SALMON
Fresh salmon char-broiled, topped with our light lime butter sauce. Served with a mix of fresh vegetables and rice pilaf. 42.5

TONY P’S FAVORITE FLAT IRON STEAK
8oz Prime steak with the tenderness of a Filet but the flavor & texture of a New York Strip. Served with a mix of fresh vegetables and whipped mashed potatoes. 42.5

FLAT IRON STEAK & GARLIC SHRIMP
8 oz. Prime aged Flat Iron Steak with large grilled Garlic Shrimp. Served with a mix of fresh vegetables and whipped mashed potatoes. 50

MAMA’S CHICKEN PARMESAN
Old family recipe. Fresh chicken breast hand breaded with our Parmesan, garlic bread crumbs, sauteed and topped with a little marinara & mozzarella cheese served side by side with Spaghettini Marinara. 37

FILET MIGNON
8oz Cut of lean tenderloin of beef, char-broiled. Served with a mix of fresh vegetables and whipped mashed potatoes 57

CHOICE CENTER CUT PORK CHOPS
Two juicy, 8 oz Pork Chops, char-broiled and pan-roasted, served with home-made chunky apple sauce. Served with a mix of fresh vegetables and whipped mashed potatoes. 40

STUFFED CHICKEN BREAST
Boneless and skinless fresh chicken breast generously stuffed with spinach, fresh basil, tomatoes, mushrooms and 3 cheeses, covered with a light chicken veloute sauce. Served with fresh vegetables and rice pilaf. 37

“ALFREDO’S PASTA”
Freshly sauteed chicken, sliced mushrooms, fresh spinach, cream, Parmesan cheese and a touch of garlic tossed with penne pasta. 35

TOMATO BASIL PASTA
Roma tomatoes, chopped garlic, fresh basil, Parmesan cheese and penne pasta tossed in our fresh light marinara sauce. 33

BEVERAGE SERVICE
SELECT ONE:

FRESHLY BREWED COFFEE  •  SOFT DRINKS  •  ICE TEA
LEMONADE  •  HOT TEA

DESSERT SERVICE

CHOCOLATE TRUFFLE FIVE LAYER CAKE

ALL TOUR GROUP ITEMS ARE INCLUSIVE (Includes tax & 20% gratuity)