

## **COCKTAIL RECEPTION**

Cold Hors d'oeuvres  
(Priced per 50 guests)

**Assorted Finger Sandwiches**

**Assorted Gourmet Bruschetta**

**Buffalo Mozzarella and Tomato with Balsamic Glaze**

**Deviled Egg Halves**

**Pastry Shells Stuffed with Chicken or Tuna Salad**

**Assorted Fancy Canapés**

**Large Chilled Shrimp with Cocktail Sauce**

**Herb Pinwheels with Boursin, Cream Cheese, Green Onions, and Parsley**

# **COCKTAIL RECEPTION**

Hot Hors d'oeuvres

**Pork or Chicken Pot stickers**

**Mini Crab Cakes with Remoulade**

**Sesame Chicken Tenders**

**Pigs in a blanket**

**Swedish Meatballs**

**Chinese Egg Rolls (Pork and Vegetable Egg rolls with Assorted Sauces)**

**Mini-Beef or Chicken Wellington**

**Spanakopita (Feta Cheese and Spinach in Triangle Phyllo Dough)**

**Crab Stuffed Mushrooms**

**Sausage Stuffed Mushrooms**

**Mini Quiche de Chef**

**Scallops Wrapped in Bacon**

**Marinated Grilled Jumbo Shrimp on a skewer**

**Beef or Chicken Satay**

# **DISPLAYS**

**Smoked Salmon Mirror**

**Antipasto Display**

**Fresh Fruit Display**

**Vegetable Crudités with Dip**

**Domestic Cheese Display**

**Baked Brie Cheese and Fruit**

**Caviar with Diced Egg, Red Onion, and Capers**

# **CARVING STATIONS**

## **With Rolls and Condiments**

Please note that our carving and specialty stations are designed as part of a hors d'oeuvres package, not as an entrée.

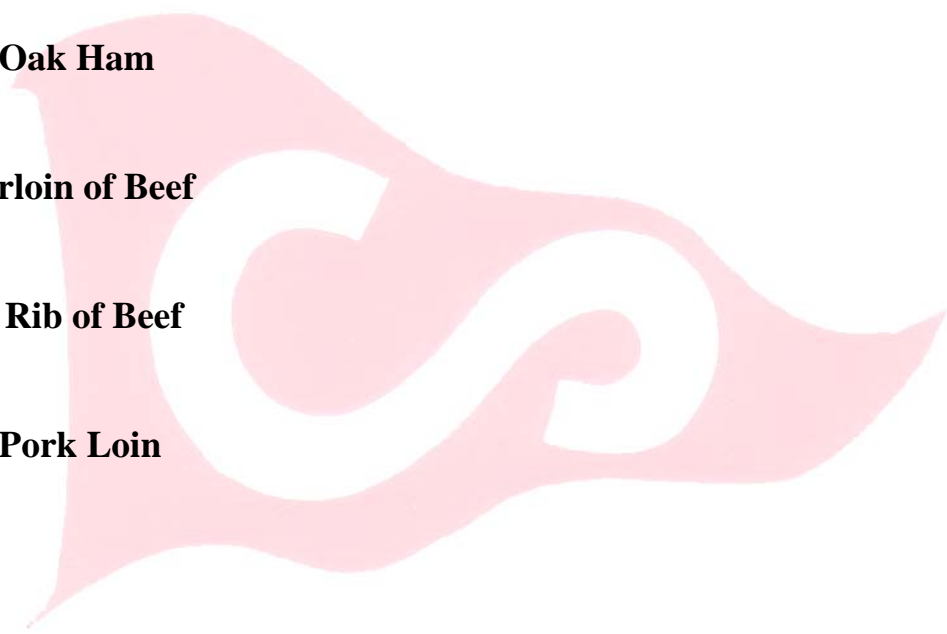
**Breast of Turkey**

**Black Oak Ham**

**Tenderloin of Beef**

**Prime Rib of Beef**

**Roast Pork Loin**



## **SPECIALITY FOOD STATIONS**

This station includes rolls and condiments.

Please note that our carving and specialty stations are designed as part of a hors d'oeuvres package, not as an entrée.

### **Oriental Stir Fry Station**

Chinese Vegetables and Chicken Stir Fried to order with Traditional Oriental Condiments.

### **Salad Station**

Crisp Romaine, Homemade Croutons, and Grilled Chicken or Shrimp, tossed with SYC Special Caesar Dressing.

### **Fajita Station**

Chicken and Beef Fajitas prepared as you watch and served to you with all the proper condiments.

### **Pasta Station**

Three types of pasta and three different sauces; served with Garlic Bread and Parmesan Cheese.

### **Nacho Station**

Salsa, Chili con Queso, Guacamole, Sour Cream, Tomatoes, Onions, Black Olives, Jalapenos, and Meat Sauce; served with Blue and Yellow Corn Chips.

### **Seafood Martini Station**

Shrimp, Scallops, Lobster, and Mussels with Mango, Peppers, onion, lettuce, tomato, and more; served with an array of sauces and citrus fruit garnish

## **LIGHT AND COOL LUNCHEON ENTRÉES**

Entrée includes Gourmet Bread Selection,  
Coffee and Iced Tea

### **Tuna or Chicken Salad Plate**

A generous scoop of Homemade Tuna or Chicken Salad on a Bed of Greens and Fresh Fruit

### **Carousel of Salads**

Scoops of Homemade Tuna, Egg, and Chicken Salad, served with Fresh Fruit.

### **Grilled Chicken or Shrimp Caesar**

Famous Caesar Salad topped with Grilled Chicken or Shrimp.

### **Chef's Salad**

Traditional Chef's Salad with Julienne Deli Meats and Cheese, Tomato,

### **Cobb Salad**

Lettuce, Turkey, Bacon, Avocado (seasonal availability), Tomato, and Crumbled Bleu Cheese with Choice of Dressing.

## **LUNCHEON MENUS**

Served with Starch or Vegetable, Rolls and Butter,  
Coffee and Tea

### **POULTRY SELECTIONS**

**Chicken Cordon Bleu Stuffed with Swiss cheese and Ham**

**Breast of Chicken Topped with Citrus and Almonds**

**Chicken Marsala**

**Crepes ala Reine**

Two chicken crepes topped with light cream sauce.

**Chicken ala King**

Chicken, Peppers, Onions, and Mushrooms, in a cream sauce served in a pastry shell.

### **SEAFOOD SELECTIONS**

**Baked Shrimp**

Fresh Shrimp and a Light Dijon Sauce topped with seasoned bread crumbs.

**Catch of the Day**

Market Price

**SYC Signature Crab Cake**

**Seafood Newburg**

## **LUNCHEON MENUS**

Served with Starch or Vegetable, Rolls and Butter,  
Coffee and Tea

### **BEEF SELECTIONS**

#### **Sirloin Steak Sandwich**

An 8 ounce portion of Certified Angus Beef served on Rye Bread.

#### **Veal Marsala**

Tender Veal sautéed and topped with a Marsala Wine and Mushroom Sauce.

### **PORK, PASTA AND OTHER SPECIALTIES**

#### **Sliced Roast Pork Loin**

Served with Natural Gravy.

#### **Pasta Primavera**

Linguini with Fresh Steamed Vegetables, served with red Basil Sauce.

#### **Quiche Du Jour**

Choose Seafood, Lorraine (bacon, onion, and cheese) or Spinach and Mushroom, and served with fruit.



## **LUNCHEON BUFFET**

Tossed Salad and Assorted Dressings; Selection of Two Hot Entrees; Chef's Choice of Vegetable and Potato, Rice or Pasta; Dinner Rolls and Butter; Coffee and Tea Service.

**Chicken Piccata**

**Breast of Chicken Florentine**

**Sliced Roast Turkey with Stuffing**

**Grilled Mahi-Mahi with Mango Sauce**

**Seafood Linguine**

**Stuffed Flounder**

**Beef Stroganoff**

**Baked Ham with Apples and Raisins**

**Bowtie Pasta with Salmon in a Dill Cream Sauce**

**Pork Stir Fry**

## **SPECIALITY LUNCHEON BUFFETS**

(Minimum of 50 People)

Includes Limited Salad Bar (unless specified), House Rolls and Butter, Coffee and Tea

### **Italian Buffet**

Choice of Two: Pasta, Lasagna, Stuffed Manicotti, Chicken Parmesan, or Stuffed Shells

Choice of Sauces: Marinara, Pesto, Alfredo. Tossed Salad Bar and Garlic Bread, with all the appropriate condiments.

**Delicatessen Sandwich Board** Virginia ham, Roast Turkey Breast, American and Swiss Cheeses, Tossed Salad, Potato Salad, Cole Slaw, Assortment of Breads.

### **Traditional BBQ**

Hamburgers, Hot Dogs, Baked Beans, Corn, Salad, Macaroni Salad, and Lemonade.

### **Mexican Buffet**

Build your Own Taco Bar with Seasoned Beef, Flour or Corn Tortillas, and Appropriate Condiments. Refried Beans, Southwestern Style Rice Pilaf, Nachos, and Salsa with Queso Dip.

## **DINNER ENTREES**

All Dinner Entrees Include Soup or Salad, Vegetable, Starch,  
Rolls and Butter, and Coffee or Tea.  
Desserts are not included.

### **Beef Selections**

#### **Aged Midwestern 6 oz. Filet Mignon**

The most tender cut of beef with Mushroom Bordelaise or Béarnaise Sauce.

#### **NY Strip**

12 oz. Certified Angus Beef.

#### **Roast Prime Rib of Beef Au Jus**

10 oz slow Roasted and served with Creamy Horseradish.

### **Poultry Selections**

#### **Chicken Florentine**

Tender Breast of Chicken Stuffed with Creamy Spinach Sauce and Melted Provolone Cheese.

#### **Chicken Cordon Bleu**

Boneless Breast of Chicken stuffed with Smoked Ham and Swiss cheese.

#### **Chicken Oscar**

Tender Breast of Chicken topped with Crabmeat, Fresh Asparagus Tips, and Hollandaise Sauce.

#### **Grilled Citrus Marinated Chicken**

Topped with Seared Pineapple Salsa.

#### **Chicken Piccata**

Sautéed with White Wine, Lemon Capers, and a touch of Cream.

## **Seafood Selections**

### **Grilled Salmon**

An 8 oz Filet of Salmon grilled and topped with Cream Dill Sauce

### **Lemon Grouper**

Fresh Gulf Grouper dusted with Lemon and Herbs; baked and topped with a Citrus Sauce

### **Shrimp Scampi**

Six Jumbo Shrimp sautéed in Garlic, White Wine, and Butter, over Linguini

### **Grilled Mahi Mahi**

With Tropical Fruit Salsa

### **Stuffed Flounder**

Stuffed with Crab and Seafood Blend

## **Pork Selections**

### **Sliced Roast Pork Loin**

Served with Natural Gravy

### **Roast Stuffed Pork loin**

Served with a brown rice

Chef's Specialty Desserts available at an additional charge.

## **DINNER BUFFETS**

(Minimum of 50 persons)

Tossed Salad and Assorted Dressings

Selection of Two Hot Entrees

Chefs Choice of Vegetable and Potato, Rice, or Pasta

Dinner Rolls with Butter

Coffee and Tea Service.

### **DINNER BUFFET I**

#### **Chicken Selections:**

Breast of Chicken Teriyaki

Chicken Marsala

Chicken Breast with Citrus and Almonds

Chicken Piccata

#### **Seafood Selections: (only 1)**

Grilled Mahi Mahi with Fruit Salsa

Baked Salmon with Dill Sauce

Shrimp Creole

Seafood Linguini

#### **Beef Selections:**

Horseradish Beef Tips

Carved Top Round of Beef

#### **Pork Selections:**

Carved Honey Baked Ham

Roast Pork Loin

## **DINNER BUFFET II (Any items from Buffet I are also allowed)**

### **Salad Bar (Choose One):**

Tossed Garden Greens with Condiments  
Caesar Salad  
Fresh Fruit Salad  
Spinach Salad with Hot Bacon Dressing  
Antipasto Platter

### **Vegetables (Choose Two):**

Buttered Broccoli  
Sautéed Spinach  
Cauliflower and Broccoli  
Stir Fry Vegetable Medley  
Green Beans Almandine

### **Starches (Choose One):**

Au Gratin Potato  
Scalloped Potato  
Saffron Rice  
Roasted Red Bliss Potato  
Greek Rice Pilaf

### **Entrees (Choose One):**

Chicken Marsala  
Chicken Primavera  
Chicken Dijon  
Fresh Baked Salmon with Dill sauce  
Chicken Parmigiana  
Grilled Mahi with Fruit Salsa

### **Carved (Choose One):**

Top Round of Beef  
Roast Turkey Breast  
Black Oak Smoked Ham  
Leg of Lamb

## **DINNER BUFFET III (Any items from I or II are allowed)**

### **Salad Bar (Choose Two):**

Fresh Medley of Garden Greens with Condiments and Dressings

Caesar Salad (attended)

Marinated Vegetable Salad

Fresh Fruit Salad

Cauliflower Vinaigrette

Pasta Salad

Asparagus and Beefsteak Tomatoes

### **Vegetables (Choose One):**

Stir Fry Vegetable Medley

Green Beans Almandine

Cauliflower and Broccoli

Grilled Marinated Vegetable

Asparagus Hollandaise

### **Starches (Choose Two):**

Au Gratin Potato

Scalloped Potato

Saffron Rice

Roasted Red Bliss Potato

Greek Rice Pilaf

### **Entrees (Choose Two):**

Chicken Marsala

Chicken Primavera

Chicken Parmigiana

Fresh Baked Salmon with Dill Sauce

Chicken Dijon

Chicken Teriyaki

Sweet and Sour Chicken

Baked Orange Roughy with Mango cream sauce

Grilled Mahi with Fruit Salsa

### **Carved (Choose One):**

Roast Turkey Breast

Black Oak Smoked Ham

Leg of Lamb

Roast Prime Rib of Beef

Roast Pork Loin