

## *Waynebrook Grill*

Hamburgers

Hot Dogs

Chicken Tenders

French Fries or Tatar Tots

Coleslaw or Macaroni Salad

Potato Chips or Pretzels

{Includes: Lettuce, Tomato, Onion, Pickles, American Cheese, Ketchup, Mustard, Relish, Mayonnaise and Rolls}

\$13.99 PP

## *Waynebrook Deli*

House Roasted Beef, Honey Ham, House Roasted Turkey Breast

American, Swiss, Cheddar Cheese

Choice of Two – Potato Salad, Coleslaw, Pasta Salad, Macaroni Salad

Potato Chips or Pretzels

{Includes: Lettuce, Tomato, Onion, Pickles, Mustard, Mayonnaise and assorted Bread and Rolls}

\$12.99 PP

## *Waynebrook Barbeque Buffet*

B.B.Q Chicken

Pulled Pork B.B.Q.

Baked Beans

Corn on Cob

Your Choice of Two– Potato Salad, Coleslaw, Pasta Salad or Macaroni Salad

{Includes: Fresh Rolls, Butter and Extra Napkins}

\$14.95 PP

## *Waynebrook Country Buffet*

Wild Mushroom Bisque

House Roasted Beef

House Roasted Turkey Breast

Penne Pasta Primavera – Seasonal Vegetables with Tomato Basil Sauce

Garden Salad – Mixed Greens, Tomatoes, Fresh Garden Cucumber, Carrot, Bell Pepper  
and Your Choice of Two Dressings

{Includes: Fresh Rolls and Butter, Horseradish Sauce and Cranberry Sauce}

\$15.99 PP

## *Waynebrook Southwestern Buffet*

Beef Taco Meat

Chicken Fajita

Sautéed Onions and Peppers

Warm Nacho Cheese

Corn tortilla Chips, Hard Tacos and Flour Tortillas

{Includes: Shredded Lettuce, Diced Tomatoes, Jalapenos, Salsa, Sour Cream and Cheddar-Jack Cheese}

\$10.95 PP

## *Waynebrook Wing Buffet*

Jumbo Fried Chicken Wings

Choice of Three Sauces:

Hot, Mild, B.B.Q., Teriyaki, Sweet Thai Chili, Garlic Butter, Jamaican Jerk, Honey Mustard and Widow Maker

{Includes: Ranch, Homemade Blue Cheese, Celery and Extra Napkins}

\$28.00 Per 50 Wings

## *Waynebrook Italian Buffet*

Chicken Parmesan

Italian Meat Balls

Caesar Salad with Croutons and Parmesan Cheese

{Includes: Rolls, Butter, Provolone and Parmesan Cheese}

\$14.95 PP

## *Waynebrook Gourmet Buffet*

Penne Pasta Primavera – Seasonal Vegetables with Tomato Basil Sauce

European Style Chicken Breast Tailored to Your Liking

Roasted Red Potatoes or Mashed Potatoes

Garden Salad Including Mixed Greens, Tomatoes, Fresh Garden Cucumber, Carrot, Bell Pepper and Your Choice of Two Dressings

Chef's Seasonal Vegetable Medley

Warm Rolls and Butter

\$25.95 PP

# *Mediterranean Buffet*

Antipasto Display

Greek Salad with Tomatoes, Black Olives, Roasted Red Peppers and Feta Cheese

Grilled Chicken with Garlic and Herb Sauce

Salmon Piccata

Your Choice of Pasta Tossed Garlic and Olive Oil

Herb Roasted Potatoes

Chef's Seasonal Vegetables

Fresh Bread with Garlic and Herb Infused Olive Oil

\$26.95 PP

# *Hors D'oeuvres Display*

## *Cheese Tray*

Imported and Domestic Cheeses with Dipping Sauces \$2.00 PP

## *Fresh Fruit Display*

Featuring Seasonal Fruit such as Pineapple, Melons and Berries with a Creamy Dipping Sauce \$2.00 PP

## *Grilled Vegetable Display*

Locally Grown Vegetables: Squash, Mushrooms, Broccoli, Zucchini, Bell Peppers  
Served with Homemade Blue Cheese Dressing and Ranch Dressing \$1.50 PP

## *Antipasto Platter*

Prosciutto, Fresh Mozzarella, Assorted Olives, Pepperoni, Pepperoncinis, Smoked Mozzarella, Salami, Roasted Red Peppers and Imported Mustards \$3.00 PP

## *Smoked Salmon Display*

Nova Smoked Salmon, Cream Cheese, Capers, Red Onion, Chopped Egg, Mini Bagels and Toasted Black Bread \$3.00 PP

## *Fresh Vegetable Platter*

Including: Carrots, Celery, Bell Peppers, Broccoli, Cherry Tomatoes and Local Mushrooms Ranch and Homemade Blue Cheese Dressing \$1.50 PP

# *Individual Station Packages*

*Choose your Carving Station:*

## *Herb Crusted Beef Tenderloin*

Slow Roasted Tenderloin with a Port Wine Reduction \$19.00 PP

## *Garlic Studded Angus Prime Rib*

Prime Rib Cooked to Perfection with Au Jus and Horseradish \$17.00 PP

## *Whole Leg of Lamb*

House Rubbed Leg of Lamb Cooked Slow Cooked Overnight With Rosemary Au Jus and Mint Jelly \$17.00 PP

## *Honey Glazed ham*

Bone in Premium Ham with Warm Pineapple Mustard Sauce \$13.00 PP

## *Fresh Roasted Turkey Breast*

Juicy Turkey Breast with Pan Gravy and Cranberry Sauce \$13.00 PP

## *Wild Atlantic Salmon*

Whole Salmon Sides cooked with Lemon and Fresh Dill served with a Cucumber Chive Sauce and Fresh Lemon \$17.00 PP

## *Pasta Stations*

*Choice of Two Pastas and Two Sauces:*

Angel hair	Marinara
Cheese Tortellini	Classic Pesto
Linguini	Parmesan Cream
Cheese Ravioli	Lemon Caper Butter
Penne	Sun Dried Tomato Cream
Rigatoni	Garlic Basil White Wine
Fettuccine	Whole Grain Mustard
Fusilli	Tomato Alfredo

{Includes: Fresh Baguettes and Garlic and Herb Infused Olive Oil

{Ask About Adding a Protein and/or Vegetables}\$10.00 PP

## *Risotto Station*

Prosciutto and Spring Peas

Grilled Chicken and Asparagus

Chunks of N.Y. Strip Steak and Local Mushrooms

Smoked Salmon and Scallions

Cajun Shrimp and Sweet Peppers

Apple Wood Smoked Bacon and Roma Tomato

Mixed Grilled Vegetables

Blackened Chicken and Roasted Corn

Andouille Sausage and Caramelized Onions

Blue Crab and Chives

Wild Mushrooms and Sundried Tomatoes

\$14.00pp

## *Omelet Station*

{Made to Order Just the Way You Want}

Includes: Honey Ham, Apple Wood, Smoked Bacon, PA Dutch Sausage, Bell Peppers, Red Onions, Local Mushroom, Baby Shrimp, Scallions, Black Olives and Tomatoes

Also Includes Your Choice of Cheeses: Cheddar-Jack, Swiss, American, Smoked Mozzarella, Goat, Provolone, Greek Feta, Fresh Mozzarella, and Fresh Parmesan.

\$10.00 PP

## *Add a Salad to Any Station or Buffet*

Classic Caesar with romaine, Fresh Grated Parmesan, Garlic Croutons and Creamy Caesar Dressing \$2.00 PP

Fresh Tossed Garden Salad with Tomatoes, Cucumber, Carrot, Bell Pepper and Croutons \$1.50 PP

Spring Mixed Greens with Poached Pears, Candied Walnuts and Goat Cheese \$2.50 PP

Choice of Two Dressings:

Raspberry Vinaigrette, Ranch, Homemade Blue Cheese, Golden Italian, Thousand Island, Chipotle Ranch, Roasted Garlic Balsamic, Oil and Vinegar, Creamy Caesar and Parmesan Peppercorn

## *Private Dining*

### *Appetizers*

Baked French Onion Soup \$5.25

Exotic Mushroom Bisque \$4.00

Corn and Crab Chowder \$4.50

Lobster Bisque \$6.00

Portobello Mushroom Stuffed with Spinach and Feta Cheese \$6.00

Jumbo Shrimp Cocktail \$9.00

Crab Cake with Lobster Sauce \$8.50

Roasted Red Pepper Bruschetta \$6.50

Grilled Beef or Chicken Satay \$7.00

Italian Veggie Kabobs \$6.00

B.B.Q. Shrimp \$7.25

## *Entrée Selections*

**Entrées Include: Garden Salad, Fresh Vegetable Medley, Your Choice of Mashed Potatoes, Wild Rice or Roasted Red Potatoes, Your Choice of Two Desserts, Coffee and Tea Service**

**Grilled Filet of Beef** with a Port Wine Reduction and Gorgonzola Butter \$36.00 PP

**Grilled 16 oz. Bone-in-Pork Chop** with House Rub and Wild Mushroom Sauce \$26.00

**Our Famous No Filler Added Crab Cakes** with Lobster Sauce \$25.00 PP

**Herb Roasted European Style Chicken Breast** with a Roasted Garlic Cream Sauce \$24.00

**Panko Crusted New Zealand Rack of Lamb** with Rosemary Au Jus \$27.00 PP

**Sesame Crusted Ahi Tuna** with Soy and Wasabi Dipping Sauces \$25.00 PP

**Pepper Crusted N.Y. Strip Steak** with a Cognac Cream Sauce \$30.00 PP

**Pork Tenderloin Stuffed with Dried Cherries** Brandy Sauce \$23.00 PP

**Grilled Atlantic Salmon** with Cucumber Chive Sauce \$29.00 PP

**Slow Roasted Semi Boneless Cornish Game Hen** \$24.00 PP

**Seasonal Vegetable Plate** with Lemon Thyme Broth \$14.00 PP

**Pasta with Stir-Fried Vegetables** with a Light Soy Broth or Parmesan Cream Sauce  
\$14.00

**Maine Lobster Tail** with Drawn Butter Market Price

## *Desserts*

Cheese Cake, Triple Chocolate Layer Cake, Touch of Strawberry Cake, Frozen Peanut Butter Pie, Dutch Apple Pie, Carrot Cake, Chocolate Truffle Torte, Key Lime Pie, Fresh Berries with Whipped Cream, Pecan Pie, Raspberry Cheese Cake, Vanilla and Chocolate Ice-Cream and Raspberry Sorbet

## *Cold Hors D'Oeuvres*

### *Served By the Dozen*

Jumbo Shrimp Cocktail \$22.00

Grilled Scallop and Cucumber Canapé \$23.00

Fresh Tomato or Roasted Red Pepper Bruschetta \$14.00

Smoked Salmon Mousse on Belgium Endive \$14.00

Fresh Fruit Skewers \$14.00

Roma Tomatoes, Fresh Mozzarella, Basil, Olive Oil and Toasted Baguette \$16.00

Marinated Local Mushrooms \$12.00

Prosciutto Wrapped Melon \$15.00

Grilled and Marinated Asparagus \$10.00

Smoked Salmon Mousse on Belgium Endive \$11.00

Artichoke Hearts Stuffed with Herbed Goat Cheese \$16.00

Olive Tapenade on Toasted Baguette \$13.00

# *Hot Hors D'Oeuvres*

## *Served By the Dozen*

Beef or Chicken Satay \$18.00

Tempura Shrimp with Sweet Thai Chili Sauce \$24.00

Crab Stuffed Mushrooms \$22.00

Vegetable Spring Rolls \$16.00

Assorted Mini Quiche \$16.00

Scallops Wrapped in Bacon \$24.00

Chicken and Cheese Quesadilla \$16.00

Crab Cakes and Lobster Sauce \$23.00

Lollypop Lamb Chops \$18.00

Andouille Sausage and Smoked Mozzarella Stuffed Mushrooms \$19.00

Coconut Shrimp with Mango Puree \$22.00

Brie with Raspberry and Almonds Wrapped in Puff Pastry \$21.00

Mini Beef Wellingtons \$28.00

Mushroom Duxelle on Toast Points \$15.00

Fried Cheese Ravioli \$12.00

Spanikopita \$16.00

Franks in a Blanket \$14.00

# Beverage Options

## Call Brands

House Vodka, Gin, Rum, Bourbon, Whisky, Tequila, Amaretto, Flavored Brandies, Kahlua, Flavored Schnapps, Sloe Gin, Triple Sec, Domestic Beer, House Wines, Soft Drinks

## Premium Brands

Absolut, Bacardi, Captain Morgan, Malibu, Myers, Tangueray, Southern Comfort, Jack Daniels, Jim Beam, Jose Cuervo, Segrans 7, VO, Canadian Club, Wild Turkey, Old Grandad, Sour Apple Pucker, Midori, Call Brands, Domestic Beer, House Wines, Soft Drinks

## Top Shelf Brands

Ketel One, Grey Goose, Bombay, Beefeater, Crown Royal, Jameson, Makers Mark, Chivas Regal, Glenlivet, Dewars, Amaretto Di Saronno, B&B, Irish Mist, Baileys, Sambucca, Grand Mariner, Courvoisier VSOP, Chambord, Frangelico, Call & Premium Brands, Domestic & Imported Beer, House Wines, Soft Drinks

## Host (Open) Bar Per Person Charges:

	Call Brand	Premium Brand	Top Shelf
1 Hour	8.00	9.50	11.00
2 Hours	13.00	15.00	17.00
3 Hours	17.00	19.00	21.00
4 Hours	20.00	22.50	25.00

## Domestic Beer, Wine & Soft Drinks

\$6.50/ An hour, \$4.00 Each Additional hour

## Imported & Domestic Beer, Wine and Soft Drinks

\$8.00/ An hour, \$4.50 Each Additional hour

All packages include house Chardonay, Cabernet, Merlot, White Zinfadel, Sodas & Juices

\*All Food and Non-Alcoholic Beverage is subject to 20% gratuity & state sales tax.