



## Special Events

We are able to customize a menu to fit your theme or event type – from a 50th wedding anniversary to a mitzvah to an auction fundraiser. Below are menu ideas but please contact us to design something perfectly suited to your needs. Please see our wedding menus for formal events.

### GRAZING HORS D'OEUVRE BUFFET RECEPTION

\$43.95 per person plus facility fee

#### Passed Hors d'oeuvres – *select three*

Prosciutto Wrapped Asparagus, Beef Satay with Citrus Barbecue Sauce,  
Goat Cheese with Walnuts and Cranberries on Crostini

#### Gourmet Cheese and Fruit Station

Beautiful Display of Vegetables, Fresh Fruits and Domestic Cheeses served with Assorted Breads and Crackers

#### Asian Fusion Station

Vegetarian Rice Paper Roll with Peanut Dipping Sauce, Sesame Edamame Salad, Teriyaki Beef Kebabs

#### Mediterranean Station

Antipasto Mezze with Hummus and Spinach Dips, Assorted Marinated Vegetables, Feta Cheese,  
Olives and Roasted Garlic with Baskets of Pita Bread

#### Beverages On Consumption - Hosted

House Wine – \$9.00 • Assorted House Beer – \$6.00 • Assorted Sodas – \$3.00

Minimum purchase guarantee may be required.

We also offer a No Host option or an all-inclusive beverage package that include unlimited beer, wine and sodas.

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### 3 COURSE PLATED DINNER

\$52.95 per person plus facility fee

#### Gourmet Grill Dinner

Classic Caesar Salad, Marinated Flank Steak with Sautéed Mushrooms,  
Seasonal Vegetables, Garlic Mashed Potatoes, Assorted Rolls, Dessert

#### By the Bay

Baby Greens served with Balsamic Vinaigrette, Fresh Fish served with Lemon Dill Sauce,  
Seasonal Vegetables, Wild Rice Medley, Assorted Rolls, Dessert

#### Mediterranean Melee

Baby Greens served with Gorgonzola Vinaigrette,  
Herbed and Grilled Chicken Breast served with a Lemon Caper Sauce,  
Seasonal Vegetables, Rice, Assorted Rolls, Dessert

#### Vegetarian Delight

Spinach Salad served with Balsamic Vinaigrette, Cheese Ravioli with Creamy Pesto Sauce,  
Seasonal Vegetables, Assorted Rolls, Dessert

#### Beverages On Consumption - Hosted

House Wine – \$9.00 • Assorted House Beer – \$6.00 • Assorted Sodas – \$3.00

Minimum purchase guarantee may be required.

We also offer a No Host option or an all-inclusive beverage package that include unlimited beer, wine and sodas.

~ Continued ~



## *Special Events*

### FAMILY BBQ BUFFET

\$38.95 per person plus facility fee

Grilled Hamburgers and Hot Dogs with Condiments and all the Fixings  
Potato Salad, Green Salad, Corn on the Cob, Bag Chips  
Watermelon and Assorted Cookies  
Water and Iced Tea Station  
Assorted Sodas

### SUNNY AFTERNOON BBQ BUFFET

\$46.95 per person plus facility fee

Marinated Flank Steak and Chicken  
Grilled Hot Dogs with Condiments and all the Fixings  
Potato Salad, Green Salad, Corn on the Cob, Assorted Rolls  
Watermelon and Other Assorted Fruit  
Brownies, Lemon Squares and Assorted Cookies  
Water and Iced Tea Station  
Assorted Sodas

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### FACILITY FEES:

Friday/Sunday: \$4,495 Saturday: \$5,495

Discounts offered for certain dates and types of events. Ask coordinator for details.

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### ADDITIONAL OPTIONS:

Swimming Pool (includes lifeguard) - \$275  
Beer and Wine - ask our Event Coordinator for details  
Ropes Course - ask our Event Coordinator for details

All rates are per person and subject to service fee and sales tax.  
Rates and specific items may be subject to change.  
Guests must be at least 21 years of age to consume alcoholic beverages.

*All food and beverage rates are per person and subject to a 20% service fee and applicable taxes.  
Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.*