



The Room at 900 Catering Guide

Included with All Wedding Packages:

5 Hour Reception with Private Use of The Room and The Nook

House Tables

Choice of House Linens

Choice of Chiavari Chair

*100 guest minimum for all weddings



-Classic Buffet-

Starters (Choose one)

Mixed Greens (Choose two dressings) Italian, Balsamic, Raspberry Vinaigrette, Peppercorn – GF
 Classic Caesar Salad – GF (if prepared without croutons)
 Mixed Greens with Apples, Walnuts and Bleu Cheese – GF
 Fresh Mozzarella, Tomato and Basil Salad – GF
 Shaved Brussels, Mixed Greens, Dried Cranberries, Butternut Squash, Candied Walnuts – GF
 Creamy Carrot and Dill Soup – GF
 Chicken Soup - GF
 Cappelletti Soup

Entrées (Choose Two)

Chicken Breast with Scampi, Francaise or Marsala
 Shrimp and Chicken in Lemon Beurre Blanc (\$3 per person upcharge)
 Blackened Salmon Fillet with Lime Raspberry Sauce
 Fillet of Sole Oreganata
 Cod with Tomato Fresca Sauce – GF
 Roasted Sliced Filet Mignon with Demi-Glace (\$7 per person upcharge) – GF
 Portobello Mushroom Lasagna with Tomatoes and Feta Cheese
 Vegetable Lasagna with Tomato Sauce
 Classic Meat Lasagna

Sides (Choose Two)

Herbed Rice – GF
 Garlic Mashed Potatoes – GF
 Baby Red Potatoes with Dill – GF
 Pasta with Red Sauce or Marinara
 Carrots with Cranberries and Apples – GF
 Vegetable Mélange – GF
 Green and Yellow Squash with Sambuca Butter – GF
 Seasonal Fresh Vegetables – GF
 Green Bean Salad with Almonds and Couscous

\$109 per person plus 6% tax and 20% gratuity

If you would like to add Hors d'oeuvres to this menu, choose 3 from the hot, cold or passed Hors d'oeuvres list for \$12 per person (plus upcharge if noted). If you would like to add an entrée, add \$7 per person (plus upcharge if noted), or a side \$4 per person.

GF – Gluten Free



-Elegant Buffet-

Hors d'oeuvres for one hour, please choose two from Hors d'oeuvres menu

Salad (Choose One)

Classic Caesar Salad – GF (if prepared without croutons)
 Apple Walnut – GF
 Mixed Green Salad (Choose two dressings – Italian, Balsamic, Peppercorn, Raspberry Vinaigrette) – GF
 Spinach with Toasted Almonds, Strawberry, Feta, Orange Poppy Seed Dressing – GF
 Tomato and Fresh Mozzarella and Basil Salad – GF

Entrées (Choose Two)

Chicken – Scampi, Marsala, Francaise, Parmesan, or Crème (sage mushroom cream sauce)
 Blackened Salmon with Lime Raspberry Sauce
 Broiled Salmon with Dill Sauce – GF
 Sole Oreganata
 Citrus Capicola Crusted Cod
 Short Ribs in a Demi-Glace
 Pork Loin with Wild Mushroom Demi or Herb Crusted with a Brandy Sauce
 Meat Lasagna
 Eggplant Parmesan, Tomato Sauce and Fresh Mozzarella
 Sliced Glazed Boneless Ham – GF
 Sliced Roasted Turkey Breast – GF
 Roasted Sliced Filet Mignon (\$7 per person upcharge) – GF
 Above served with one – Bordelaise, Madeira, Wild Mushroom and Brandy or Diane Sauce – (\$1 per person upcharge) Not GF

Chef-Manned Carving Station (in addition to or included as an entrée)

Glazed Ham, Roast Turkey Breast or Filet Mignon
 \$150 per station chef fee

Sides (Choose Three)

Asian Sesame Noodle Salad
 Pasta Salad with Vegetables
 Orzo Salad
 American Picnic Potato Salad
 Mashed Potatoes – GF
 Garlic Mashed Potatoes – GF
 Buttered Parsley Red Potatoes – GF
 Scalloped Potatoes
 Rice with Herbs – GF
 Rice with Cranberry and Almonds – GF
 Penne with Red or Marinara Sauce
 Bowties with Peppercorn Dressing, Grape Tomatoes, Cucumber and Dill
 Orange Glazed Carrots
 Julienne Vegetables – (Green and Yellow Squash, Green Beans) – GF
 Green Beans Almondine – GF
 Grilled Seasonal Vegetables – GF

\$129 per person plus 6% tax and 20% gratuity

If you would like to add an Hors d'oeuvre, add \$4 per person (plus upcharge if noted), salad \$4 per person, side \$4 per person, and entrée \$7 per person (plus upcharge if noted).



-Upscale Buffet-

Includes Hors d'oeuvres for one hour, please choose four from Hors d'oeuvres menu

Starters (Choose Two)

- Classic Caesar Salad – GF (if prepared without croutons)
- Apple Walnut – GF
- Mixed Greens (Choose two dressings) Italian, Balsamic, Raspberry Vinaigrette, Peppercorn – GF
- Mixed Greens with Cucumber, Red Onion, Grape Tomatoes, Dill Vinaigrette – GF
- Lemony Arugula with shaved Parmesan and EVOO – GF
- Spinach Salad with Toasted Almonds, Strawberry, Feta with Orange Poppy Seed Dressing – GF
- Tomato, Fresh Mozzarella and Basil Salad – GF

Entrées (Choose Three)

- Chicken – Scampi, Marsala, Francaise, Parmesan, Crème (Sage Mushroom cream sauce), or Roasted with Natural Au Jus
 - Blackened Salmon with Lime Raspberry Sauce
 - Broiled Salmon with Dill Sauce – GF
 - Chilean Seabass (\$6 per person upcharge) – GF (if prepared without sauce)
 - Halibut with Lemon Beurre Blanc (\$5 per person upcharge)
 - Bone in Pork Chop Calabrese
 - Classic Meat Lasagna
 - Eggplant Parmesan
 - 4 oz. Lobster tails (1 per person) with Drawn Butter (\$5 per person upcharge) – GF
 - Short Ribs in a Demi-Glace
 - Sliced Glazed Boneless Ham
 - Sliced Roasted Turkey Breast
 - Roasted Sliced Filet Mignon (\$7 per person upcharge) – GF
- Above served with one – Bordelaise, Madeira, Wild Mushroom and Brandy or Diane Sauce – (\$1 per person upcharge) Not GF

Chef-Manned Carving Station (in addition to or included as an entrée)

- Glazed Ham, Roast Turkey Breast or Filet Mignon
- \$150 per station chef fee

Sides (Choose Two)

- Asian Sesame Noodle Salad
- Orzo Salad
- American Picnic Potato Salad
- Mashed Potatoes – GF
- Garlic Mashed Potatoes – GF
- Buttered Parsley Red Potatoes – GF
- Scalloped Potatoes
- Lyonnais Potatoes
- Rice with Herbs – GF



Sides cont.

Rice with Cranberry & Almonds – GF
Penne with Red or Marinara Sauce
Bowties with Peppercorn Dressing, Cucumber and Grape Tomatoes with Dill
Julienne Vegetables – GF
Green and Yellow Squash with Sambuca Butter - GF
Green Beans Almondine – GF
Green Beans with Couscous and Lemon Vinaigrette
Grilled Asparagus, Pine Nuts and Scallions in a Balsamic Glaze – GF
Grilled Seasonal Vegetables – GF

\$149 per person plus 6% tax and 20% gratuity

If you would like to add a starter, add \$4 per person, side \$4 per person and entrée \$7 per person (plus upcharge if noted for all).

GF – Gluten Free



-Plated Dinner-

(Entrée Includes Tossed Salad and 2 Sides)

Braised Short Ribs
 Chicken Diane
 Roast Airline Chicken Breast with Mushroom Jus
 Chicken Francaise
 Seabass with Yellow Pepper Sauce
 Halibut with Brown Butter Vinaigrette
 Roast Pork Loin with Wild Mushroom Demi
 Baked Ziti with Ricotta and Mozzarella Cheese and Marinara Sauce
 Sole with Salmon Mousse Lemon Sauce
 Blackened Salmon with Raspberry Sauce
 Teriyaki Glazed Salmon with Seared Baby Bok Choy
 Pork Rib Chop with Golden Mustard BBQ Sauce

\$109 per person plus 6% tax and 20% gratuity.

8 oz. Filet Mignon Sous Vide – Served Medium Rare with Marchand de vin Sauce
 10 – 12 oz. Lobster Tail with Drawn Butter

\$112 per person plus 6% tax and 20% gratuity.

If you would like to add Hors d'oeuvres to this menu, choose 3 from the hot, cold or passed Hors d'oeuvres list for \$12 per person (plus upcharge if noted).



-Hot Passed Hors d'oeuvres-

\$4 per person

Mini Beef Kabobs - GF
 Mushrooms Stuffed with Sausage
 Spanakopita
 Arancini
 Mini Cheeseburger Sliders
 Cocktail Meatballs in Marinara Sauce
 Chicken Skewers Satay - GF
 Braised Pork Belly Sliders with "BLT" Slaw
 Tomato Basil Shooters with Grilled Cheese Crostini
 Clams Casino

\$6 per person

Oysters Baked with Cheese Sauce
 Mushrooms Stuffed with Crab
 Cajun Grilled Shrimp - GF
 Scallops Wrapped in Bacon - GF

\$7 per person

Mini Crab Cakes with Remoulade
 Lamb Lollipop with Blueberry Gastrique or Chimichurri – GF
 Lamb Kabob with Chimichurri – GF

-Cold Passed Hors d'oeuvres-

\$4 per person

Pepper Crusted Steak on Crostini with Horseradish
 Antipasto Kabobs – GF
 Sweet Potato Rounds with Roasted Red Pepper and Goat Cheese – GF
 Poached Salmon with Orzo Salad
 Smoked Salmon Tartare on Cucumber Rounds - GF
 Assorted Hummus with Pita Chips
 Bruschetta (Classic, Verde, Mediterranean)
 Endive Chicken with Pecan and Grape Tomatoes – GF
 Tabuli



\$6 per person

Wasabi Shrimp on Cucumber Rounds – GF
 Citrus Poached Shrimp with House Tangy Cocktail - GF

\$7 per person

Oven Roasted Beef Tenderloin Sandwich with Horseradish
 Oysters on the Half Shell - GF

Lobster Salad on Martin's Rolls - \$9 per person

GF – Gluten Free

-Hors d'oeuvres (Stations)-**\$4 per person**

Vegetable Crudité – GF

Cheese Display with Fruit (Swiss, Cooper, Pepper Jack)

Smoked Salmon Platter with Crostini, Capers, Cream Cheese

Salmon Mousse with Crackers and Crostini

Assorted Hummus with Pita

Bruschetta Platter (Make your own) – Crostini, Tomato Basil, Roasted Red Peppers, Olive Salad

Small Antipasto Table – Imported Italian Meats, Provolone (Aged Hard), Black Olives, Green Olives, Tuscan Bean Salad, Fresh Mozzarella, Artichoke Salad, Roasted Peppers - \$7 per person

Shrimp Cocktail (Sold by the piece) – GF

Raw Bar (Oysters, Clams, Shrimp), Mignonettes, Cocktail Sauce, Lemon Aioli – Market Price – GF

***Above Gluten Free (GF) except for Crostini, Pita and/or Crackers**



-Soup Station-

Choose up to 3 Soups – Sold by the Gallon

Approximately (20) 6 oz. servings per gallon

- Crab Bisque - \$144 per gallon
- Carrot and Dill - \$62 per gallon
- Minestrone - \$62 per gallon
- Roasted Red Pepper Bisque - \$62 per gallon
- Corn Chowder - \$62 per gallon
- Chicken Noodle - \$57 per gallon
- Pumpkin (in season) - \$62 per gallon
- Potato and Leek - \$57 per gallon
- Lentil - \$52 per gallon
- Cantaloupe Gazpacho (in season) - \$57 per gallon

-Chef Manned Pasta Station-

Choose (Two)

- Penne
- Meat Tortellini
- Spaghetti
- Fusilli

Sauces (Choose Two)

- Marinara
- Arugula and Basil Pesto
- Parmesan Cream
- Vodka Sauce

Toppings

- Parmesan Cheese
- Roasted Cherry Tomatoes
- Sundried Tomatoes
- Roasted Red Peppers
- Spinach
- Olives
- Italian Sausage Crumbles (\$3 per person upcharge)
- Roasted, Diced Chicken (\$3 per person upcharge)
- Crispy Pancetta (\$2 per person upcharge)

This menu is \$8 per person plus \$150 chef fee, 6% tax and 20% gratuity.



-Grand Antipasto Station-

Meat

Prosciutto, Sopressata, Lonza
Salami, Mortadella, Pepperoni

Cheese

Parmesan Wheel, Grana Padano, Brie, Blue
Humboldt Fog, D'affinois, Camembert, Aged Provolone

Italian Specialties

Pepper Shooters, Roast Peppers, Assorted Olives, Pepperoncini
Italian Sausage tossed with Fresh Tomatoes, Onions and Peppers – Served Cold
Grape Tomato and Mozzarella Basil Shooters, Cantaloupe Gazpacho Shooters
Make Your Own Bruschetta

Salads

Green Bean with Balsamic, Tuscan Bean, Grilled Vegetable, Artichoke, Quinoa Tabbouleh
Roast Heirloom Carrots, Minestrone Pasta Salad, Hummus and Tzatziki with Pita
Pickled Eggs, Pickled Vegetable, Marinated Mushrooms, Fresh Mozzarella Salad

Seafood

Pickled Shrimp
Side of Smoked Salmon or Poached Salmon
Green Lip Mussels Topped with Spicy Tomato Aioli
Zuppa di Pesce (Clams and Mussels in Tomato Broth) – Served Hot

15 Loaves of Assorted Round Peasant Style Breads
15 Loaves Baguette

\$45 per person plus 6% tax and 20% gratuity. Minimum 50 people.



-Grand Raw Bar-

Ice Sculpture (additional cost)

Cocktail Shrimp – 160 pieces
Poached Lobster – 60 pieces (approximately 4 oz. each)
Snow Crab Claws – 10 pounds

-On the Half shell-
Oysters – 60 pieces
Clams – 60 pieces
Green Tip Mussels – 60 pieces

Side of Smoked Salmon
Side of Poached Salmon
Poached Scallops – 4 pounds
Calamari Salad – 10 pounds

Steamed Clams (Hot) – 180 pieces

King Crab Legs (upcharge – Market Price)

Cocktail Sauce, Mignonette, Aioli and Lemons

\$2,900 plus 6% sales tax and 20% gratuity. Serves 100 people.



-Late Night Menu-

Old Forge Style Red Pizza - \$14 per pie (12-15 cuts)
 Soy Noodles with Baby Shrimp served in Chinese Takeout Containers with Chopsticks - \$5 per person
 Texas Style Wieners with Chili Sauce, Minced Onion and Spicy Mustard – Sold by the dozen - \$62

Paninis (Choose One)

Ham and Cooper Cheese
 Salami, Capocollo, Provolone and Banana Peppers
 Tomato, Fresh Mozzarella, Roasted Red Peppers and Pesto
 \$5 per person

Mini Cheeseburgers - \$4.50 per person
 Tomato Soup with Grilled Cheese Crostini - \$4.50 per person
 Mini Chocolate Chip Cookies and Vanilla Milkshakes in Juice Glass - \$6 per person

Hot Pretzel with Mustard on the side
 10 oz. – \$6 per person
 Mini - \$3.50 per person

Make Your Own Smores Bar - \$7 per person

-Vegan Menu Option-

Chickpea and Vegetable Curry with Rice
 Teriyaki Tofu Steak with Zucchini and Carrot with Soy and Lime Ginger Dressing Topped with Roasted Peanuts
 Pasta with Fresh Tomato and Basil Sauce with a touch of Marinara
 Quinoa with Ratatouille

-Optional Services-

Coffee Service - \$4 per person
 Mixers for Bar (Juice, Tonic, Soda, etc.) - \$4 per person
 Children's Meals (5 and under) – Free
 Children ages 5 – 12 - \$10 per child
 Cake Cutting and Plating – No Charge



-Bar Packages-

Tier 1

\$12 per person, per hour

Vodka – Grey Goose

Gin – Hendricks

Scotch – JW Black

Rum – All

Whiskey – Crown Royal

Tequila – Jose Cuervo, PatronXO

Bourbon – Makers Mark

Red Wine: Cabernet, Merlot, Pinot Noir, Chianti

White Wine: Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling

Domestic & Imported Beer

Includes Tier 2

Tier 2

\$10 per person, per hour

Vodka - Absolut, Stolli, Kettle One

Gin – Tanqueray, Beefeater

Scotch – Dewars, JW Red

Rum – Captain, Bacardi, Malibu

Whiskey – VO, Canadian Club

Tequila – Jose Cuervo

Bourbon – Jack Daniels, Jim Beam, Old Grandad, Wild Turkey

Red & White House Wines

Domestic & Imported Beer

***Includes Champagne Toast**

Tier 3

\$9 per person, per hour

Red & White House Wines

Domestic & Imported Beer

Tier 4

\$8 per person, per hour

House Spirits

Red & White House Wines

Domestic Beer

All packages include mixers, non-alcoholic beverages and garnish. All packages are subject to a 20% gratuity fee.

*4-hour bar minimum required for all packages.

