



## Hors d'Oeuvres by the piece

- Blackened Crab Cakes with Remoulade Sauce (1 oz.) \$2.00  
Smoked Salmon Canape in Phyllo Cup- with chives and lemon zest 2.00  
Roasted Mushrooms and Goat Cheese- in phyllo cup with truffle honey 1.50  
Thai Chicken Skewer- red curry and cilantro marinade 1.50  
Thai Shrimp Skewer- with chili marinade, toasted pecan and cilantro 2.25  
Roast Beef, Scallion and Blue Cheese- on crostini with smoked paprika mayo 1.75  
Risotto Fritters- crispy risotto balls seasoned with herbs and parmesan, pesto 1.25  
Guacamole in Phyllo Cup- with pico de gallo and cilantro 1.25  
Southwest Spring Rolls- grilled chicken, roasted peppers and red onion; chipotle queso fresco 2.25  
Vegetable Spring Rolls- with chili dipping sauce 1.75  
Asian Beef Skewer- boneless sesame short rib with peppers and onions 2.00

## Flatbreads

- Piedmont-** prosciutto, goat cheese and Arugula 6.00  
**Manhattan-** smoked salmon, capers, red onion and mascarpone 7.00  
**Greek-** roasted peppers, olives and feta 5.00  
**Union City-** roasted mushrooms, caramelized onions and feta 5.00

## Sliders on brioche buns

- Crab Cake-** with avocado, roasted pepper and remoulade sauce 2.75  
**Beef Sirloin-** with lettuce, tomato, onion, pickle and American cheese 2.25  
**Buffalo Chicken-** hot sauce and blue cheese dressing 2.00  
**Meatball-** with Pomodoro and parmesan 2.00  
**Sausage, Peppers and Onions-** with provolone cheese 2.00

## Antipasta

Imported meats, cheeses, roasted peppers, grilled zucchini and squash,  
roasted portobellos, olives, pepperoncini and grape tomatos

Large	serves 50-75 people	\$150
Medium	serves 35-40 people	100

## Imported and Domestic Cheeses

Large	serves 40-50 people	\$60
Small	serves 20-30 people	40

## Fresh Fruit

Large	serves 30-40 people	\$40
Small	serves 15-20 people	25

## Vegetable Crudite

Large	serves 30-40 people	\$40
Small	serves 15-20 people	25



## Banquet Dinner Menu- Plated

### Appetizer

- Fried Calamari-** Singapore dipping sauce  
**Ricotta Gnocchi-** with exotic mushrooms, truffle oil and goat cheese fondue  
**UCG Flatbread-** with roasted mushrooms, caramelized onions and feta cheese

### Soup/Salad (Choose 2)

- Caesar or House Salad**  
**Crab Bisque**

### Main (Choose 3)

- Roasted Atlantic Salmon-** pineapple, ginger glazed salmon over green lentils with broccoli  
**Gnocchi Pomodoro-** house-made with ricotta cheese, Pomodoro sauce and grated parmesan  
**Roasted Organic Chicken Breast-** sautéed mushroom-herb sauce, mashed potato and vegetables  
**Crab Cakes-** two blackened crab cakes with basmati rice and caper-horseradish beurre blanc  
**Five Ounce Filet Mignon-** mashed potato and vegetables  
**or**  
**Grilled Steak Frites-** hanger steak with hand-cut fries and bordelaise sauce

### Dessert

- Rice Pudding**  
**Basset's Ice Cream or Sorbet**  
**New York Style Cheesecake Brulée**

2 Courses	\$28 (Soup/Salad and Entrée)
3 Courses	\$35 (Soup/Salad, Entrée and Dessert)
4 Courses	\$45 (App., Salad, Entrée and Dessert)

Includes- coffee, tea, iced tea, bread and butter

Does not reflect a 20% service charge or \$1.50/person service charge for outside cakes brought in.

*Also available:*

Chef's Customized Menu- starting at four courses; begins at \$55 per head.



## **Banquet Dinner Menu- Buffet**

### **Mains**

- Whole Herb Roasted Beef Tenderloin-** mushroom demi-glace
- Stuffed and Roasted Pork Loin-** with spinach, peppers and pine nuts; pork jus
- Chicken Prosciutto-** breast of chicken with prosciutto, fontina and herb jus
- Whole Roasted Salmon Fillet-** with pineapple chili glaze
- Mediterranean Italian Sausage-** with peppers, onions, olives and Pomodoro

### **Pasta**

- Mac-n-Cheese-** penne tossed with velvety cream sauce, sharp cheddar and topped with breadcrumbs
- Penne Pomodoro or with Pesto Cream**
- “Three Cheese” Ravioli Pomodoro-** (add \$3 per person for this item)
- Grilled Chicken Orecchiette-** with sun-dried tomato, blue cheese and pine nuts (hot or cold)

### **Sides**

- Mashed Potatoes**
- Roasted Red Bliss Potatoes**
- Asian Stir Fried Rice**
- Seasonal Vegetables**
- House Salad**
- Caesar Salad**
- Soup du Jour**

### **Dessert**

- Warm Rice Pudding**
- Assorted Cookies and Biscotti**
- Devil’s Food Chocolate Cake with Ganache Icing**

3 Items	\$28 per person
4 Items	\$35 per person
5 Items	\$42 per person

*Includes- coffee, tea, iced tea, sodas, bread and butter*

*Does not reflect a 20% service charge or \$1.50/person service charge for outside cakes brought in.*

**35 GUEST MINIMUM FOR BUFFET; GUEST MINIMUM GUARANTEE MUST BE CONFIRMED BY 9AM THE MORNING OF EVENT**



## **Banquet Luncheon Menu- Plated**

### **Appetizers (Choose 2 Selections)**

**Caesar Salad-** romaine, roasted peppers, croutons, grated parmesan

**House Salad-** mixed greens, cucumber, tomato, carrot and croutons

**Pasta e Fagioli-** white bean, tomato and pasta soup

**Crab Bisque-** velvety crab soup with chives

### **Mains (Choose 3 Selections)**

- Roasted Atlantic Salmon Fillet-** with lentils, broccoli rabe and pineapple ginger glaze  
**Ricotta Gnocchi or Penne Pomodoro-** with Pomodoro sauce, basil and grated parmesan  
**Organic Chicken Breast-** sautéed mushroom-herb sauce, mashed potato and vegetables  
**Crab Cake-** one blackened crab cake with basmati rice, vegetable and remoulade sauce  
**Filet Mignon-** five ounces, with mashed potato and vegetables

### **Dessert (Choose 2 Selections)**

**Warm Rice Pudding**

**Basset's Ice Cream or Sorbet**

**New York Style Cheesecake Brulée**

**2 Courses \$18**

**3 Courses \$22**

*Includes- coffee, tea, iced tea, bread and butter*

*Price does not reflect a 20% service charge or \$1.50/person service charge for outside cakes brought in.*

**GUEST MINIMUM GUARANTEE MUST BE CONFIRMED BY 9AM THE MORNING OF EVENT**



## **Banquet Luncheon Menu- Buffet**

### **Soup**

**Pasta e Fagioli-** white bean, tomato and pasta soup

**Chicken and Orzo-** with vegetables and spinach

**Crab Bisque-** velvety crab soup with chives

### **Salads**

#### **Caesar Salad**

romaine, roasted peppers, croutons, grated parmesan

#### **House Salad**

mixed greens, cucumber, tomato, carrot and croutons

#### **Greek Salad**

chopped romaine, feta, olives, pepperoncini, red onion and cucumber

### **Main**

**Roasted Atlantic Salmon Fillet-** with pineapple-ginger glaze and basmati rice

**Penne Pomodoro-** house-made with Pomodoro sauce, basil and grated parmesan

**Roasted Turkey Breast-** with sage gravy and roasted or mashed potatoes

**Chicken Breast Supreme-** mushroom-herb cream sauce and vegetables

### **Dessert**

#### **Warm Rice Pudding**

#### **Assorted Cookies and Biscotti**

#### **Devil's Food Chocolate Cake with Ganache Icing**

3 Items	\$16 per person (Choose 1 entrée)
4 Items	\$20 per person (Choose 2 entrée)
5 Items	\$24 per person (Choose 2 entrees)

*Coffee, decaf, tea, iced tea, bread and butter are included in your meal*

*Price does not reflect a 20% service charge or \$1.50/person service charge for outside cakes brought in.*

**35 GUEST MINIMUM FOR BUFFET; GUEST MINIMUM GUARANTEE MUST BE CONFIRMED BY 9AM THE MORNING OF EVENT**