

The Wyndgate

Banquet Menu

(Custom built menus also available by our Executive Chef)

Breakfast Selections

(Set-up fee of \$50 will apply for groups of 15 or less for The Wyndgate Continental or Early Bird Buffet)

The Wyndgate Continental Breakfast - Seasonal Sliced Fruit, Assortment of fresh Muffins & Bagels with cream cheese, Selection of Chilled juices, freshly brewed coffee and herbal tea. **\$9.95**

Early Bird Buffet - Seasonal Sliced Fruit, Assortment of fresh Danish & Bagels with cream cheese, Scrambled Eggs, Crisp Bacon and Sausage, Hash Brown Potatoes, Selection of Chilled juices, freshly brewed coffee and herbal tea. **\$15.95**

The Cupola Buffet - Seasonal Sliced Fruit, Assortment of fresh Danish & Bagels with cream cheese, Scrambled Eggs, Crisp Bacon and Sausage, Hash Brown Potatoes, Chef's choice Frittata, Choice of French toast, Waffles or Pancakes, Assorted Yogurts, Selection of Chilled juices, freshly brewed coffee and herbal tea. **\$21.95**

The Wyndgate Brunch Buffet - Seasonal Sliced Fruit, Cheese Crudités, fresh Danish & Bagels with cream cheese, Smoked Salmon, Chef attended Omelet Station, Scrambled Eggs, Crisp Bacon and Sausage, Hash Brown potatoes, Chef's choice Frittata, Choice of French toast, Waffles or Pancakes, Assorted Yogurts and Two lunch items of your choice. Selection of Chilled juices, soft drinks, freshly brewed coffee and herbal tea. **\$28.95**

***Please note a minimum of 50 guests for The Cupola and The Wyndgate Brunch Buffet.**

Refreshment Breaks

Mid Morning Refresher- Freshly brewed Coffee, Herbal Tea, Soft Drinks and Bottled Water **\$5.95**

The Afternoon Refresher - Assorted Cookies, Chips & Pretzels with Seasonal sliced fruit, assorted soft drinks, fresh brewed coffee and herbal tea. **\$10.95**

Deli Refresher - Assorted Deli Meats & Sliced Cheeses, Lettuce, Tomato & Onion Tray, assorted Pickle and Relish Tray with condiments, Fresh Baked Cookies, soft drinks, bottled water, fresh brewed coffee and herbal tea. **\$13.95**

Bloody Mar Bar - Major Peter's Bloody Mary Mix with an assortment of toppings including, Horseradish, Worcestershire Sauce, Tabasco, Jalapenos, Pickles, Celery, Bleu Cheese stuffed Olives, Lemons, Limes, Cilantro and Wasabi. **Absolute Vodka \$6 or Premium Vodka \$8**

*All Food and Beverages are subject to a 6% sales tax and 20% service charge.
Prices are subject to change.*

Luncheon Selections

Ala Carte

All luncheon entrees include salad selection, choice of vegetable and starch, breadbasket, fresh brewed coffee, herbal tea and soft drinks.

(Parties of 20 or More. Please Choose 1 Entrée per party)

Salad choices

The Wyndgate - Mixed Field Greens, Gorgonzola Crumbles, Sun-Dried Cherries and sliced Red Onion drizzled with Strawberry Balsamic Vinaigrette.

House Salad - Mixture of fresh Greens topped with Tomato Wedge, Red Onion, Julienne Carrot, sliced Cucumber and Choice of Dressing.

Caesar Salad - Hearts of Romaine tossed with Traditional Caesar Dressing, Baked Croutons and Parmesan Cheese.

The Hills Salad- Baby Spinach tossed with Honey Mustard Dressing, Candied Pecans, Crumbled Gorgonzola, Mushrooms & Red Bell Peppers.

Entrée selections

Frangelico Chicken – Hazelnut Encrusted Chicken Breast, topped with Caramelized Apples & Cherries, served with a savory Hazelnut Cream **\$21.95**

Chicken Piccata- Lightly Breaded Boneless Chicken Breast, Sautéed with Artichokes, Capers, Mushrooms & Garlic, finished with White Wine Jus Lie **\$21.75**

Chicken en Croute - Boneless Chicken Breast topped with Boursin Cheese, wrapped in Puff Pastry & served with Sweet Red Pepper Cream Sauce. **\$22.95**

Jail Island Salmon- Herb Crusted Norwegian Salmon Fillet, served with Papaya-Mango Chutney & Lemon-Caper Beurre Blanc. **\$23.95**

Broiled Tilapia - Seasoned with fresh Herbs & Spices, broiled and topped with Tomato-Scallion Relish & Champagne Sauce. **\$22.95**

Maryland Crab Cakes - Two 4oz Crab Cakes Sautéed & served with Dill Remoulade Sauce & Lemon-Caper Beurre Blanc. **\$26.95**

Bistro Chateau - Red Wine Marinated Chateau Steak, Sliced & Served with Caramelized Onions, Mushrooms & Sauce Velez. **\$23.95**

Petite Filet Mignon- Center Cut Filet, Grilled to Medium-Rare, Served with Cabernet Demi Glace and Mushroom Ragout. **\$30.95**

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Luncheon entrees come with a choice of one starch and one vegetable

Herb Roasted Redskin Potatoes
Roasted Garlic Whipped Potatoes
Butter-Parley Yukon Gold Potato
Wild Rice Pilaf

Vegetable Medley
Green Bean Almondine
Steamed Broccoli Florets
Glazed Carrots & Parsnips

Luncheon Salads

Each selection includes fresh bread and butter with fresh brewed coffee, herbal tea, and soft drinks.

Berry Chicken Salad – Mixed Field Greens Topped with Grilled Chicken Breast, Mandarin Oranges, Toasted Pecans, Fresh Raspberries & Strawberries, Mixed Berry Vinaigrette Dressing.

\$16.95

Oriental Chicken Salad- Almond & Panko-Encrusted Chicken Breast served over Mixed Greens, Marinated Asian Vegetables, Toasted Almonds & Ginger Soy Vinaigrette.

\$15.95

The Wyndgate Cobb Salad- Chopped Romaine Hearts with Bacon, Avocado, Hard Boiled Egg, Turkey, Ham, Tomato, Cucumbers, Crumbled Bleu Cheese & Choice of Dressing.

\$16.95

Grilled Chicken Caesar Salad - Hearts of Romaine Tossed with House Made Caesar Dressing, Crotons, Shaved Parmesan Cheese & Grilled Chicken Breast.

\$14.95

19th Hole Salad – Chopped Bed of Greens Topped with a Scoop of Tuna Salad, Chicken Salad & Cottage Cheese, Served with Seasonal Sliced Fruit.

\$16.95

Grilled Salmon & Spinach Salad- 4oz Norwegian Salmon Fillet Grilled and Served on a bed of Baby Spinach, Hearts of Palm, Roma Tomatoes, Diced Cucumber, Bermuda Onion, Toasted Almonds & Lemon Dill Vinaigrette

\$18.95

Luncheon buffets

Grand Deli Buffet

(Additional \$3 per person will be charged for group of 50 people or less.)

Soup Du Jour
Garden Salad with Assorted Dressings or Classic Caesar Salad
Redskin Potato Salad
Cole Slaw
Whole Fruit & Seasonal Sliced Fruit Display
Assorted Sliced Deli Meats, Turkey, Ham, Roast Beef & Salami
Assorted Sliced Cheese Platter
Deli Style Rolls & Assorted Hearty Breads
Relish Tray with Assorted Pickles & Olives
Lettuce, Tomatoes & Onion Tray
Assorted Condiments, including Imported Mustards & Horseradish Mayonnaise
Potato Chips & Pretzels
Assorted Cookies & Brownies
Coffee, Tea, and Soft Drinks
\$20.95 per person

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Patriot Luncheon Buffet

(Additional \$3 per person will be charged for group of 50 people or less.)

Soup Du Jour

Garden Salad with Assorted Dressings or Classic Caesar Salad

Whole Fruit & Seasonal Sliced Fruit Display

Redskin Potato Salad or Cole Slaw

Choice of two entrees:

Herb Crusted Pork Loin with Apple Brandy Jus Lie

Baked Norwegian Salmon, Dill Champagne Sauce

Red Wine Marinated Roast Beef, Mushroom Demi Glace

Chicken Parmesan, Grape Tomato Sauce & Shaved Parmesan Reggiano

Potato or Pasta Du Jour

Fresh Seasonal Vegetable

Assorted Rolls & Butter

Chef's Pastry Display

Coffee, Tea and Soft Drinks

\$24.95 per person

Executive Luncheon Buffet

(Additional \$3 per person will be charged for group of 50 people or less.)

Soup Du Jour

Mixed Field Greens with Assorted Condiments & Dressings

Whole Fruit & Seasonal Sliced Fruit Display

Redskin Potato Salad

Cole Slaw

Choice of three entrees:

Chicken Picatta, Artichokes, Mushrooms, Capers, Garlic & White Wine Jus Lie

Chicken Parmesan, Grape Tomato Sauce & Shaved Parmesan Reggiano

London Broil, Mushroom Ragout & sherry Infused Demi Glace

Herb Crusted Pork Loin with Apple Brandy Jus Lie

Baked Norwegian Salmon, Dill Champagne Sauce

Baked Penne Bolognese, Shaved Parmesan Reggiano

Potato or Pasta Du Jour

Fresh Seasonal Vegetables

Assorted Rolls and Butter

Chef's Pastry Display

Coffee, Tea, and Soft Drinks

\$28.95 per person

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The Tea Menu

Served from 12-3pm, Price per dozen

Sandwiches

Egg & Olive Salad	\$14
California Cherry Chicken Salad	\$15
Ham & Asparagus with Tarragon Mustard	\$16
Smoked Salmon with Dill Cream Cheese	\$16
Cucumber, Watercress & Herb Cream Cheese	\$14

Canapés

Asian Beef Crostini	\$15
Southwest Chicken	\$14
Mini Vegetable Quiche	\$13
Grilled Shrimp Crusade	\$16
Smoked Scallop Crostini	\$18

Fruits

Long Stem Chocolate Dipped Strawberries	\$16
Fresh Fruit Tartlets	\$15
Fruit Brochette Tree	\$3.50 per serving
Driscoll Strawberry with Basil Cream Cheese	\$16

Cookies & Pastries

Chef Denise's Cookies	\$9-12
Magic Bar	\$10
Blackberry Tarts	\$10
Linzer Heart	\$11
Almond Macarons	\$10

The Wyndgate Signature Menu

Smoked Salmon & Leek Pinwheel with Boursin Cheese
Cucumber Watercress & Herb Cream Cheese Sandwich
Pear & Gorgonzola Sandwiches
Wild Berry Tartlet
Chef Denise's Cookies
\$16.95 per person

Punches & Tea's

Please Select Three

Sparkling White Grape Punch
Citrus Lemon Punch
Spiced Rose Iced tea
\$3.95 per person

Darjeeling, Earl Grey, Lemon Scented
Earl Grey Decaf, Orange Pekoe
Irish Breakfast, English Breakfast,
Included in Price

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Chef's Action Stations

**Chef Attended fee \$100, Minimum of Three Stations with Minimum of 50 People*

***Asian Fusion Stir-Fry** Includes Chile Shrimp, Hoisin Beef, Teriyaki Chicken, Rice Noodles, Fried and White Rice, Assortment of Seasonal Vegetables, Thai Lemongrass Fumet, Vietnamese Sweet Chile, Ginger & Sesame Teriyaki **\$12**

***Italian Pasta Station** Includes Tuscan Shrimp, Grilled Chicken, Italian Sausage, Penne & Farfalle Pastas, Assortment of Seasonal Vegetables, Shaved Parmesan Reggiano Cheese, Garlic Bread, Marinara Sauce & Alfredo **\$12**

***Lake Perch Sauté** Yellow-bellied Lake Perch, Pan Seared in Clarified Butter with Garlic, Parsley, Lemon & Chardonnay, Finished with Lemon-Shallot Beurre Blanc, Tomato Concasse and Capers **\$14**

B.B.Q. Station Includes Honey Roasted Chicken Pieces, Pulled Pork, Pork Spare Ribs, Sweet Corn & Green Beans, Baked Beans, Fresh Baked Rolls & Jalapeno Cornbread **\$13**

Cheese Fondue Station Includes White & Cheddar Cheese Sauce, Broccoli, Ham, Mushrooms, Grilled Asparagus, Grape Tomatoes, Fresh Baguette, Grilled Pita Bread & Pretzel Rods **\$8**

Southwest Fiesta Station "Build your own Fajita" Includes Chili & Cilantro Marinated Chicken, Cumin Crusted Strips of Beef, Sautéed Peppers & Onion, Assorted Toppings, Pico de Gallo, Salsa, Sour Cream, Guacamole, Flour Tortillas & Spanish Rice **\$12**

Mashed Potato Martini Bar Includes Yukon Gold Whipped Potatoes, Parsley & Garlic Whipped Redskin Potatoes, & Savory Sweet Potatoes, Served in Stemmed Martini Glasses with Whipped Butter, Chives, Caramelized Onion & Mushrooms, Sour Cream, Bacon Bits, Wisconsin Cheddar & Smoked Gouda Cheeses **\$10**

Cold Salad Station Mixed Field Greens with Assorted Toppings, Classic Caesar Salad, Pasta Salad, Red Skin Potato Salad, Cole Slaw, Marinated Vegetable Salad, Three Bean Salad, Antipasto Salad, Fruit Salad, Greek Salad, Asian Vegetable Salad, Fattoush, Ambrosia, Cobb Salad, Rice Salad, Your Favorite Salad: **Three Salads \$6**
Four Salads \$8

Carving Station

***Rosemary & Cracked Mustard Crusted Prime Rib of Beef** Tarragon Jus Lie, Creamy & Fresh Horseradish, Assorted Mustards & Sliced Rolls **\$13**

***Lobster Strudel** Tender Main Lobster Meat & Scallop Mousseline Wrapped in Phyllo Dough and Baked until Golden Brown, Served with Lobster Armagnac Sauce & Sliced Rolls **\$14**

***Dearborn Spiral Sliced Ham** Served with Grilled Pineapple Sauce, Assorted Mustards & Sliced Rolls **\$10**

***Cracked Pepper & Herb Marinated Beef Tenderloin** Served with Wild Mushroom Demi Glace, Creamy & Fresh Horseradish, Béarnaise Sauce & Sliced Rolls **\$220 per Tenderloin**
(Servers 20 people per tenderloin)

***Roasted Amish Turkey** Served with Sage Scented Gravy, Cranberry Relish, Assorted Mustards, Flavored Mayonnaise & Sliced Rolls **\$10**

***Italian Pork Roulade** Tender Pork Loin Stuffed with Sun-Dried Tomatoes, Basil, Spinach & Mozzarella Cheese, Served with Marsala Jus Lie & Sliced Rolls **\$10**

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Hors d'oeuvres

Price per dozen

Cold

- Mozzarella, Tomato & Basil Skewers \$21
- Assorted Crab & Vegetable Sushi Roll \$26
- Smoked Duck Breast, Crisp Plantain & Mango Chutney \$24
- Cheese & Grape Kebabs \$20
- Grilled Bruschetta with Lobster, Capers & Red Onions \$26
- Deviled Egg Medley \$20
- Smoked Salmon Lolly Pop's \$26
- Curry Chicken Salad with Belgium Endive Barquettes \$22
- Prosciutto Wrapped Asparagus, Lemon Aioli \$21
- Chef's Choice Assorted Canapés \$20

Hot

- California Turnovers, Sun-Dried tomato, Artichokes, Roasted Garlic & Feta Cheese \$22
- Coconut Shrimp with Apricot Horseradish \$29
- Bacon wrapped scallops, Honey Mustard Glaze \$26
- Crab Stuffed Mushroom Caps Monterey \$27
- Spicy Sausage & Feta Stuffed Mushroom \$25
- Thai Pork Spring Rolls, Sweet & Sour Sauce \$24
- Spinach Strudel, Lemon-Chive Aioli \$23
- Grilled Baby New Zealand Lamb Chops, Mint Pesto \$36
- Curried Chicken Satay, Orange-Honey Glaze \$26
- Mini Crab Cakes, Dill Remoulade Sauce \$30
- Chicken Florentine En Crouete \$26

Chef's Displays

- Seasonal Sliced Fruit, Berry Yogurt Dipping Sauce \$5.95 per person
- Imported Cheese & Cracker Display \$5.95 per person
- Vegetable Crudités, Garlic Ranch Dip \$3.95 per person
- Imported Cheese, Cracker & Fresh Fruit Display \$7.95 per person
- Spinach & Artichoke Dip, Grilled Pita Bread \$5.95 per person, Add Shrimp For \$2 per person
- Chilled Gulf Shrimp with Zesty Cocktail Sauce & Lemon Wedge (100 count) \$300.00 per display
- Blue Point Oysters on the half shell \$35 per dozen/ add \$5 for Rockefeller
- Chicken Terrine Platter, Assorted Crackers, Baguette & Imported Mustards \$9.95 per person
- Cold Smoked Salmon Display, Appropriate Condiments & Assorted Crackers \$8.95 per person

Late Night Stations

- Assorted Pizza Station \$7 per person
- Nacho Bar, Assorted Toppings & Sauces \$7 per person
- Coney Dog Station, Chili, Cheese & Assorted Toppings \$8 per person
- Slider Station, Assorted Toppings & Condiments \$8 per person
- Mini Sandwich Station, Assorted Sandwiches, Chips & Condiments \$6 per person
- French Fries \$2.50 per person

Dry Snacks

(Priced per pound)

Mixed Nuts \$ 9.95 Honey Roasted Peanuts \$ 5.95 Tortilla Chips & Salsa \$ 3.95 *per person*

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Plated Dinner Selections

*All dinner entrees include salad, Choice of vegetable & starch, breadbasket, coffee, tea, and soft drinks.
You may choose up to two entrée's for parties of 100 or more.*

Accompaniments

Chef's Homemade Soup Du Jour Selection

\$3.95 per cup

Asparagus Bisque, Cream of Broccoli, Beef Barley, Tomato and Basil, New England Clam Chowder, Split Pea, Chicken Noodle, Lobster Bisque (add \$1 per person), Minestrone, Wild Mushroom Cream, Lemon Chicken Rice, Potato Leek, Your Favorite Soup

Dinner Salads

(Included with price of Entrée)

The Wyndgate - Mixed Field Greens, Gorgonzola Crumbles, Sun-Dried Cherries, Sliced Red Onion, Tossed with Strawberry Balsamic Vinaigrette

House Salad – Romaine & Iceberg Blend with Tomato, Red Onion, Julienne Carrots, Cucumber & Choice of Dressing

Caesar Salad – Hearts of Romaine tossed with House Made Caesar Dressing, Herb Crotons, & Shaved Parmesan Cheese

The Hills Salad- Baby Spinach Tossed with Honey Mustard Dressing, Candied Pecans, Crumbled Gorgonzola, Mushrooms & Red Bell Peppers

Entrée Selections

Poultry Selections

Frangelico Chicken – Cornflake & roasted hazelnut encrusted chicken breast, topped with caramelized apples, cherries and a savory hazelnut cream sauce. **\$28.95**

Chicken en Croute – Boneless Chicken Breast Topped with Boursin Cheese, Wrapped in Puff Pastry & Served with Sweet Red Pepper Cream Sauce **\$28.95**

Italian Chicken Roulade – Boneless Chicken Breast Stuffed with Sun-Dried Tomatoes, Basil, Spinach & Mozzarella Cheese & Served with Basil Veloute Sauce **\$28.95**

Chicken Picatta- Boneless chicken breast sautéed with white wine, capers, a squeeze of lemon, chopped garlic, garden fresh thyme and artichoke hearts. **\$26.95**

Chicken Breast Parmesan – Boneless Chicken Breast Lightly Breaded & Sautéed with Parmesan Reggiano Cheese, Grape Tomato Sauce and Fresh Basil **\$28.95**

Chicken Cordon Bleu – Boneless Chicken Breast Lightly breaded, Topped with Thinly Sliced Prosciutto and Gruyere Cheese, Finished with Wild Mushroom Supreme Sauce
\$28.95

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Meat Selections

Herb-Roasted Prime Rib – Rubbed with Fresh Herbs & Spices, Roasted to Medium and Finished with Cabernet Jus Lie (Not a tasting item). **\$33.95**

Black Jack New York – Twelve Ounce New York Strip Loin, Crusted with Dijon Mustard and Cracked Pepper-Corns, Finished with Jack Daniels Demi Glace **\$36.95**

Beef Oscar – Eight Ounce Center Cut Filet Mignon topped with Asparagus Spears, Fresh Crab Meat & Béarnaise Sauce. **\$39.95 (without crab & Béarnaise \$36.95)**

Beef Wellington – Eight Ounce Center Cut Filet Mignon, topped with Mushroom Duxelle & Wrapped in Puff Pastry, Served with Wild Mushroom Bordelaise **\$38.95**

Rack of Lamb – Rosemary Rubbed Rack of Lamb, Roasted to Medium & Served with Mint Scented Demi Glace **\$38.95**

Bacon Wrapped Pork Loin – Tender Pork Loin Medallions Wrapped in Crisp Bacon & Served with Apple Chutney & Madeira Jus Lie **\$29.95**

Fish and Seafood Selections

Jail Island Salmon- Herb Crusted Norwegian Salmon Fillet, Seared with Papaya-Mango Chutney & Lemon-Caper Beurre Blanc. **\$29.95**

Blackened Swordfish – Eight-Ounce Swordfish Steak Served Blackened with Tomato-Scallion Relish & Basil Fumet **\$32.95**

Pan Seared Alaskan Halibut – Dusted with Lemon-Pepper Seasoning and Served with Garlic Aioli & Red Pepper Coulis **\$31.95**

Sole & Crab Roulade – House Made Crab Cakes Wrapped with Lemon Sole Fillets & Served with Champagne Beurre Blanc **\$32.95**

Bacon Wrapped Sea Scallops – Five Jumbo Sea Scallops, Wrapped with Bacon & Pan Seared, Served with Sweet & Spicy Chili Sauce **\$35.95**

Lobster Strudel – Tender Main Lobster Meat & Scallop Mousseline Wrapped in Phyllo Dough & Baked until Golden Brown, Served with Lobster Armagnac Sauce **\$ 36.95**

Vegetable and Starch

(Included with Entrée)

Duchess Potatoes
Parmesan Risotto
Roasted Garlic Whipped Potatoes
Buttered-Parsley Yukon Gold Potatoes

Wild Rice Pilaf
Herb Roasted Redskins Potatoes
Brown Rice Pilaf

Steamed Broccoli Florets
Vegetable Stir fry
Green beans Almondine

Asparagus Spears
Glazed Carrots & Parsnips
Vegetable Medley

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Entrée Duets

All Dinners include Salad, Choice of Vegetable & Starch, Breadbasket, Coffee, Tea, and Soft Drink.

Grilled Petite Filet Mignon & Broiled Lobster Tail, Wild Mushroom Demi
Glace & Basil Beurre Blanc
\$46.95

Grilled Petite Filet Mignon, Wild mushroom Demi Glace & Your Choice of
Chicken Entrée
\$42.95

Grilled Petite Filet Mignon, Wild Mushroom Demi Glace & Jail Island
Salmon, Papaya-Mango Chutney & Lemon Caper Beurre Blanc
\$42.95

Rosemary Rubbed Rack of Lamb, Mint Scented Demi Glace & Jumbo
Shrimp Scampi
\$46.95

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Dinner Buffet Selections

Jefferson Dinner Buffet

(Additional \$3 per person will be charge for group of 50 people or less.)

Soup Du Jour
Garden Salad with Assorted Dressings
Redskin Potato Salad & Cole Slaw
Seasonal Sliced Fruit Display
Choice of two entrees:
Herb Crusted Pork loin with Apple Brandy Jus Lie
Baked Norwegian Salmon, Dill Champagne Sauce
Red Wine Marinated Roast Beef, Mushroom Demi Glace
Chicken Parmesan, Grape Tomato Sauce & Shaved Parmesan Reggiano
Choice of Potato, Rice or Pasta
Seasonal Vegetable Medley
Assorted Rolls & Butter
Chef's Pastry Display
Coffee, Tea and Soft drinks
\$28.95 per person

Washington Dinner Buffet

(Additional \$3 per person will be charge for group of 50 people or less.)

Soup Du Jour
Mixed Field Greens, Assorted Toppings & Dressings
Seasonal Sliced Fruit Display
Redskin Potato Salad & Cole Slaw
Choice of three entrees:
Chicken Picatta, Artichokes, Mushrooms, Capers, Garlic & White Wine Jus Lie
Chicken Parmesan, Grape Tomato Sauce & Shaved Parmesan Reggiano
London Broil, Mushroom Ragout & Sherry Infused Demi Glace
Herb Crusted Pork Loin with Apple Brandy Jus Lie
Baked Norwegian Salmon, Dill Champagne Sauce
Baked Penne Bolognese, Shaved Parmesan Reggiano
Choice of Potato, Rice or Pasta
Seasonal Vegetable Medley
Assorted Rolls & Butter
Chef's Pastry Display
Coffee, Tea and Soft Drinks
\$34.95 per person

Italian Dinner Buffet

(Additional \$3 per person will be charge for group of 50 people or less.)

Minestrone Soup or Tomato Basil
Classic Caesar Salad
Antipasto Platter
Seasonal Sliced Fruit Display
Garlic Bread & Pepperoni Bread
Traditional Meat or Vegetable Lasagna
Italian Sausage, Bell Peppers & Marinara Sauce
Chicken Parmesan, Grape Tomato Sauce & Parmesan Reggiano
Zucchini & Squash Provencal
Mini Cannoli, Tiramisu, Chocolate Cake & Assorted Mini Desserts
Coffee, Tea & Soft Drinks
\$28.95 per person

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Desserts

Vanilla Cheesecake \$6.95

House Made New York Style Cheesecake with your choice of Strawberry, Blackberry or Raspberry Sauce.

Brandy Crème Brulee \$8.95

Chilled Custard with Caramelized Sugar Crust & Fresh Seasonal Berries.

Lemon Mist Torte \$6.95

A yellow Sponge Cake Brushed with Apricot Simple Syrup & Lemon Scented Butter Cream.

Chocolate Mousse Tartlet \$8.95

House Made Chocolate Mousse Served in a Chocolate Tartlet, Topped with Fresh Seasonal Berries & Whipped Cream.

Individual Fruit Flan \$6.95

Glazed Fruit atop a smooth pastry with a Shortbread Crust.

Miniature Pastries \$13.95

An Enchanting Assortment of Delicate Mini Pastries served per Table of Ten.

Chocolate & Raspberry Chiffon Cake \$8.95

Chocolate Chiffon Cake Layered with Raspberries & Butter Cream Frosting, Topped With Fresh Berries & Whipped Cream.

Sweet Endings

Beautiful Table Display
(Minimum of 50 people)

The Grand \$12.95

A Beautiful Table Display of Individual Miniature Pastries, Fresh Torts, Cheesecakes, Seasonal Sliced Fruit & Homemade Cookies.

Belgian Chocolate Cascade \$14.95

A Fantastic Display of Fresh Seasonal Fruits & Berries, Gourmet Mini Pastries, Homemade Cookies, Mini Cakes & Tortes, Cream Puffs & Assorted Delicate Treats, All Displayed Around our Four-tier Tower of Cascading Chocolate, Ready to Skewer and Dip.

The Executive \$17.95

An Exquisite Array of Individual Miniature Pastries, Cannolis, Petit Fours, Fresh Torts and Cakes, Cheesecakes, Assorted Flans, Fresh Baked Pies, Homemade Cookies, Seasonal Slice Fruits, Candies and Assorted Nuts.

The Eagle Touch

**Chef Attended for \$100 per chef (priced per person)*

Ice Cream Station \$5.95

Vanilla & Chocolate Ice Cream with Assorted Toppings & Sauces

***Cherry's Jubilee Station \$7.95**

Sautéed Cherries with Brandy & Cinnamon served over Vanilla Ice Cream

***English Bread Pudding \$7.95**

Sautéed Bread Pudding Served with Cinnamon Ice Cream, Butterscotch Sauce & Powdered Sugar

***Banana's Foster Station \$8.95**

Sautéed Bananas with Butter, Brown Sugar, Myers Dark Rum & Vanilla Ice Cream

***Russian Strawberries Station \$8.95**

Sautéed Strawberries with Brown Sugar, Butter, Triple Sec & Vodka, Served over Vanilla Ice Cream

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Beverages

Premium Bar

Absolute Vodka, Tanqueray, Bacardi, Cuervo, Dewars, Canadian Club, Jack Daniel's, VO, Peach Schnapps, Captain Morgan's, House Red and White Wines, Bud, Bud Light, Labatt, Labatt Light, Non-Alcoholic Beer, Soft Drinks, Mixers Soft and Garnishes

Select Bar

Grey Goose, Bombay Sapphire, Bacardi, Captain Morgan's, Crown Royal, Cuervo, Glen Livet, Makers Mark, Bailey's, Kahlua, House Red and White Wines, Bud, Bud Light, Labatt, Labatt Light, Non-Alcoholic Beer, Drinks, Mixers and Garnishes

Hosted Bar Packages

(Price per person)

	<u>Premium Bar</u>	<u>Select Bar</u>
One Hour Package	\$18.00	\$21.00
Additional Hours, add per hour, per person	\$4.00	\$5.00

Hosted Beer, Wine & Soft Drinks Bar Package

Package to include Beer, House Wine, Bottled Water and Soft Drinks.

(price per person)

One Hour	\$10.00
Additional Hours, add per hour, per person	\$3.00

Above packages include sweet and dry vermouths, juices, sodas, garnishes and service staff.

Please note bar set-up fee is an additional \$125.00

Wines, Champagnes and Sparkling Wines

To compliment your dinner selection, should you prefer bottled wine, champagne, Sparkling wine or cordials our wine list has an excellent variety from which to choose.

Cordials

(\$90.00 per bottle)

Grand Marnier, Drambuie, Chambord, Amaretto Di Saronno, Sambuca, B & B, Cointreau, Frangelico, Courvoisier V.S.O.P., Remy Martin V.S.O.P., Hennessy V.S.O.P.

Soft Drinks

Cans
\$2.25

Carbonated or Bottled Water
\$2.25

Punch Service

(Priced per gallon)

Fruit Punch
\$32.00

Fruit Punch/ with Liquor
\$48.00

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The Wyndgate Banquet Fee Schedule

Business Meetings

LCD Projector	\$ 50.00
Easels, Paper & Markers	\$ 30.00

Receptions & Gatherings

Outside PA System	\$ 100.00
Valet (mandated)	\$ 2.00 <i>per person</i>
Room Set-up Fee	\$ 500.00
Photo Op of The Wyndgate Grounds	\$ 1000.00
Full Use of Farmhouse /Ceremony at the Farmhouse	\$ 2200.00
Ceremony at the Farmhouse	\$ 1250.00
Private Photo Shoot	\$ 5000.00
Bar Set-up on the grounds	\$ 300.00
Cake Cutting Fee	\$1.50 <i>per person</i>

Room Charges

Patriot Room	\$ 1800.00
Jefferson Room	\$ 1000.00
Jarrah	\$ 1000.00
Adams Room	\$ 500.00
Washington Room	\$ 500.00
Dolly Madison	\$ 500.00
Divided Fairway	\$ 150.00
Oak Tree & Library	\$ 150.00

The Wyndgate Catering Policies

1. To reserve a room at The Wyndgate for a Wedding Reception, a deposit of \$2500.00 is required. The deposit is non-refundable and will be applied to the balance of your function.
2. The room rental includes coat check for the event, The Wyndgate linen and napkins, china, stemware, silverware, set-up, clean-up, cake table, gift table, place card table, dance floor, and setting arrangements. \$1.50 per person cake cutting fee.
3. A final guarantee of the attendance at any catering function must be received 7 days in advance. If there is no guarantee then The Wyndgate will prepare and charge for the number of persons estimated from prior discussions.
4. If attendance falls below the guaranteed number, the customer will be charged for the guaranteed amount.
5. If the attendance exceeds the guarantee, The Wyndgate will make every effort to prepare the meal that is stated on the catering sheet and charge for that meal.
6. The Wyndgate Management reserves the right to control the quality, style, and volume of any entertainment booked by clients. All contracted services, including bands, disc jockeys, florists, etc. must make arrangements with The Wyndgate prior to the day of the event.
7. No confetti, silly string, dance dust or smoke machines allowed on the premises.
8. Please look over the terms of the banquet menu regarding our charges of tax (6%) and service charge (20%) on all food and beverages.
9. If a change from the original room set-up is requested on the day of the function, an additional labor charge and any necessary additional charges may be added to the final bill.
10. Final menu selections must be submitted 10 days prior to the event to ensure the availability of the requested menu items.
11. No food or beverage of any kind will be allowed to be brought onto The Wyndgate property.
12. The Wyndgate is not responsible for any lost, damaged or stolen articles of any kind prior to, during, or following any function.
13. The Wyndgate reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract without prior notification.
14. The customer is responsible and will reimburse the club for any damage, loss or liability incurred to the club by any of the customers' guests or organizations contracted by the customer to provide any services or goods before, during and after the function. The customer agrees to indemnify and hold the club, and its officers, directors, owners, employees and agents harmless from and against any and all losses, claims, damages, liabilities (including reasonable attorneys' fees, whether incurred in preparation for trial, on appeal or in bankruptcy proceedings) joint or several, to which the club may become subject as a result of this agreement or any default there under as it pertains to renters negligent.
15. Any items to be displayed in the club or any directional signs must be approved by the club.
16. All prices are subject to change, with notification when possible.
17. The club shall not be liable for non-performance of this contract when such non-performance is attributable to accidents, government (Federal, State and Municipal) regulations of, or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God, and other causes whether enumerated herein or not, which are beyond the reasonable control of the club, preventing or interfering with the club's performance of its obligations under this contract.
18. All balances remaining unpaid more than (30) thirty days after the due date shall be subject to a service charge of 1.5 percent per month (18% annually). Should this amount be referred to a collection, customer agrees to pay all attorneys' fees, court costs, collection expenses and litigation expenses.
19. The Wyndgate reserves the right to discontinue service to patrons who, at the club's discretion, should not be served additional alcoholic beverages.
20. The Wyndgate prohibits the removal of any food or beverage item from property due to the cancellation of an event, or at the conclusion of an event.

Member/Customer Signature

Club Representative