



Dinner Buffet Package \$47++ per person

Package available for groups of 20 ppl or more, start time 5pm or later.

Package includes room rental, appetizers (approx 3.5 pcs pp), buffet dinner and 2 drinks per person

Price does not include 8.1% sales tax or 20% service charge, some restrictions apply.

CUSTOMIZE YOUR MENU

APPETIZERS (select a variety of 4)

Grilled Vegetable Skewers (veg)
Spring Rolls with Sweet Soy and Wasabi Mayo (veg)
Bruschetta with Eggplant Puree, Roasted Tomatoes and Balsamic Reduction (veg)
Roast Beef Tenderloin served on a Crostini with Rosemary Aioli
Grilled Jerk Chicken Skewers with a Pineapple Rum Glaze
Crispy Salmon Cakes served with Broken Tatar Sauce
Coconut Shrimp with Chipotle Apricot Sauce

DINNER

SALAD

Caesar Salad with Focaccia Croutons and Shaved Romano

OR

Mixed Greens tossed with Mandarin Oranges, Goat Cheese, Slivered Almonds with Herb Vinaigrette

ENTRÉE (select 2)

Chicken Piccata with Tomatoes, Capers, Fresh Basil and Lemon Butter Sauce
Grilled Chicken Breast with Asparagus, Lemon Zest and Natural Jus
Grilled Salmon with Seared Baby Spinach and Cranberry Brown Butter
Sirloin Medallions with Wild Mushrooms and Marsala Sauce

SIDES (select 2)

Sour Cream and Chive Smashed Yukon Gold Potatoes
Herb Roasted Potatoes
Steamed Seasonal Vegetables
Wheatberry Rice Pilaf

DESSERT (select 1)

"Death by Chocolate" Cake
NY Style Cheesecake
Tiramisu

All buffets are served with:

Assorted Dinner Rolls and Whipped Butter
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Tea
Freshly Brewed Iced Tea

BEVERAGES

2 drink tickets per person (beer, wine and premium cocktails)



Plated Dinner Package \$52++ per person

Package available for groups of 20ppl or more, start time 5pm or later.

Package includes room rental, appetizers, dinner and 2 drinks per person

Price does not include 8.1% sales tax or 20% service charge, some restrictions apply

APPETIZER, one per table

Sampler Platter - seared Ahi Tuna, Cashew Prawns, Tempura Fried Calamari, Bruschetta Relish, assorted condiments and toasted foccacia croutons

CUSTOMIZE YOUR 3-COURSE MENU

FIRST COURSE (select 2)

Fresh Soup of the Day

Baked French Onion Soup laced with sherry, au gratin style

House Greens Boston bib and frissee tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette

Classic Caesar chopped romaine hearts, basil, house baked garlic croutons and shaved romano

SECOND COURSE (select 4)

Tender Half Chicken crisp and tender house roasted half chicken served over a savory, crisp herb waffle, with cidered chicken gravy and chefs fresh vegetable of the day

Tuscan Country Casserole filled with a bounty of roast chicken, italian fennel sausage, shrimp and clams in a hearty tomato broth, topped with a light and flaky puff pastry crust

Grilled Pork Loin tender, juicy center cut pork medallions over gorgonzola cannelloni with a cipolini, crimini mushroom and tomato ragu

Penne Pasta spicy Italian sausage, roast peppers, fresh basil and romano cheese in a creamy sun dried tomato pesto sauce

Gorgonzola Cannelloni fresh gorgonzola whipped potato filled pasta topped with zucchini squash ribbons and chopped hazelnuts, in a hearty cream and tomato sauce

Top Sirloin grilled to perfection, with ancho demi sauce, whipped potatoes and crisp onion straws

Grilled Salmon (add \$3pp) with wheatberry rice pilaf, seared baby spinach and cranberry brown butter

Petit Filet Mignon (add \$3pp) center cut angus filet seasoned and grilled to order, with whipped potatoes, seared green beans, oven roast tomatoes and red wine demi sauce

DESSERT (select one)

Praline pound cake with warm chocolate syrup

Apple Pie Purse with caramel sauce

Chocolate Mousse with biscotti and vanilla espresso beans

Trio of All 3 Desserts (add \$5pp)

BEVERAGES

2 drink tickets per person (beer, wine and premium cocktails)



Cocktail Reception Package \$33++ per person

Package available for groups of 20ppl or more, start time 5pm or later.

Package includes 3-hour room rental, appetizer station (approx. 6pcs pp) and 3 drinks per person

Price does not include 8.1% sales tax or 20% service charge. Some restrictions apply.

CUSTOMIZE YOUR PASSED APPETIZERS (select up to a variety of 6)

Grilled Vegetable Skewers (veg)

Spring Rolls with Sweet Soy and Wasabi Mayo (veg)

Bruschetta with Eggplant Puree, Roasted Tomatoes and Balsamic Reduction (veg)

Roast Beef Tenderloin served on a Crostini with Rosemary Aioli

Grilled Jerk Chicken Skewers with a Pineapple Rum Glaze

Sashimi Seared Tuna on Wonton Chips with Cucumber, Avocado Pico de Gallo

Crispy Salmon Caked served with Broken Tatar Sauce

Coconut Shrimp with Chipotle Apricot Sauce

Prosciutto Wrapped Asparagus

Tomato Sliders with basil, goat cheese spread on a toasted onion roll

Cuban Pork Sliders served on a silver dollar roll

Bacon Wrapped Shrimp

ADD:

Gourmet Coffee & Dessert Station (\$5 more per person)

Freshly Brewed Decaf and Regular Coffee with assorted syrups, whipped cream with chocolate shavings and flavored creamers. Accompanied by fresh baked cookies and brownies.

BEVERAGES

3 drink tickets per person (beer, wine and premium cocktails)



Happy Hour Package \$20++ per person

Package available weekdays only until 7pm, minimum of 10ppl. Some restrictions apply.

Price includes 2 hour room rental, appetizer station and 2 drinks per person

Price does not include 8.1% sales tax or 20% service charge

APPETIZERS STATION (select 3)

Tomato Sliders with basil, goat cheese spread on a toasted onion roll

Cuban Pork Sliders served on a silver dollar roll

Ahi Tartar cucumber pico de gallo and avocado cream served on a crisp won ton chip

Smoked Salmon Potato Cakes with broken tartar sauce

House Made Kettle Chips kettle chips baked with gorgonzola and smoked bacon

BEVERAGES

2 drink tickets per person, good for all Happy Hour beverages

Beverage list includes: premium cocktails, draft beer and house wine



Breakfast Meeting Package

\$250 for 10-20 guests

\$400 for 21+ guests

(40 guests max)

Package Includes:

meeting space on the Rialto Café Mezzanine (from 7am – 10:30am)

Full Breakfast Buffet

Audio Visual Equipment

Complimentary Wireless Internet

BREAKFAST BUFFET

Scrambled Eggs with Cheddar Cheese
Breakfast Potatoes
Bacon and Sausage
Assorted Pastries and Muffins
Bagels and Cream Cheese
Fresh Seasonal Fruit Display
Fresh OJ or Cranberry Juice (served to order)
Fresh Brewed Regular and Decaf Coffee
Assorted Hot Teas

AUDIO VISUAL: your choice of 3 items below

Screen
AV Cart (includes power strip / extension cord)
Flip Chart with Markers
TV / DVD
Podium
(additional AV available with added charge)

Package available weekdays and weekends. Prices do not include 8.1% sales tax or 20% gratuity.

Meetings must be completed by 10:30am. Some restrictions apply.