
Sample Menus

Cobblestone Drive

Stationary Hors d'Oeuvres

(Choose Five)

Imported Cheeses, Pepperoni and Salami

Fresh Fruit with Honey Yogurt Dip

Hot Crab Dip served with assorted Crackers

Sweet and Sour Meatballs

Fresh Vegetable Tray with Spring Garden Dip

Fresh Mozzarella layered with vine ripened tomatoes

served with hard crusted bread and Roasted Red Peppers

Grilled and Roasted Vegetable Tray served with hard crusted Italian bread

Plum Tomato Bruschetta

Buffalo Wings: Hot and Mild Served with Chunky Bleu Cheese Dressing

Antipasto *(Add \$1.50 per person)*

Chicken Tenders served with assorted dips and sauce

Carving Station

(Choice of One)

Carved Roast Turkey Breast served with apple cranberry chutney

Carved Top Round of Beef served with horseradish cream sauce

Spiral Honey Baked Ham served with specialty mustards and farmhouse chutney

Roasted Pork Tenderloin served with plum harvest chutney

Seared Whole Roasted Filet Mignon served with bernaise sauce

(Add \$8.00 per person)

Carving Station comes with one of the following choices of salads

California wild greens served with feta cheese, walnuts, and balsamic vinaigrette

Caesar salad with fresh parmesan cheese

Traditional tossed salad with choice of dressings

Fresh spinach served with hard cooked eggs, mandarin oranges, and citrus dressing

Greek Salad: fresh green leaf, plum tomatoes, chunks of feta cheese, calamata olives, red onions, olive oil and vinaigrette dressing

Wild Greens with sautéed pears, peeled cucumber rounds, pine nuts, goat cheese, served with sesame Pear and raspberry cranberry vinaigrette dressing

Served with Assorted Hearth Baked Rolls, Coffee, Condiments and Paper Products.

\$22.45 per person plus tax and service



Sample Menus (continued)

OUR TOWNE PARTY PLEASER

Party Pleaser Entrées (Choose 3)

Deluxe Cold Cut Tray

Italian Meatballs

Sausage and Peppers

Roasted Chicken

Pasta Primavera or Vegetable Lasagna

Oven Roasted Pulled Pork

Baked Ziti

Hot Roast Turkey with Gravy

Hot Roast Beef

Stuffed Shells

Hot and Mild Chicken Wings

(Add \$1.00 per person)

Salads (Choose 2)

Homemade Redskin Potato Salad

Tomato Basil Salad

Caesar Salad

Macaroni Salad

Pasta Salad

Cole Slaw

Fresh Fruit Salad *(Add \$1.00 pp)*

Broccoli Salad

California Wild Green Salad

Greek Salad

Tossed Salad with choice of dressings

Homemade Tortellini Salad

Beverage

Iced Tea and Lemonade

Includes rolls, rye bread, condiments and paper products

\$14.45 per person plus tax



Sample Menus (continued)

THE COVERED BRIDGE

Entrées (Choose 3)

Roast Pork Tenderloin with Rosemary and Port Wine Gravy

Top Round of Beef with Mushroom Demi Glaze

Pasta Primavera or Vegetable Lasagna topped with Fresh Grilled Vegetables

Chicken Florentine

Boneless Breast with Tomato and Basil served over fresh Spinach

Chicken Piccata

Boneless Breast sautéed with lemon, white wine and capers

Chicken Mediterranean

Boneless Breast grilled with Herbs, finished with Onions, Peppers and Mushrooms

Chicken Marsala

Boneless breast of chicken sautéed with mushrooms and served with a marsala wine sauce

Apricot Ginger Chicken

Boneless breast of chicken sautéed and served in an apricot ginger sauce

Norwegian Salmon Filet

Baked with Chardonnay and topped with fresh Lemon and Capers.

Flounder Stuffed with spinach and wild rice in a veloute sauce.

(Crab Stuffing - Add \$1.50)

Seafood Newburg or Shrimp Scampi

Served over basmati rice or linguine fini noodle

(Add \$2.00 per person)

Carved Prime Rib of Beef

(Add \$6.00 per person) Requires Carver

Whole Roast Tenderloin of Beef

(Add \$3.00 per person) Requires Carver

Includes

Fresh Vegetable Medley, Green Beans Almondine, or Ginger Glazed Carrots

Scalloped Potatoes, Roasted Red Bliss Potatoes, or Harvest Wild Rice

Salad of Choice

Hearth Baked Dinner Rolls

Coffee, Tea, Decaf

Paper Products

\$21.45 plus tax

Sample Menus (continued)

SPECIAL ADDITIONS

Our popular pasta and stir-fry stations provide a wonderful compliment to the Cobblestone Drive cocktail party.
Please call for more details.

French and Italian Pastry Favorites

Includes Eclairs, Cannoli's, Cream Puffs, Pinafores, Assorted Tarts, and Puff Pastries

\$6.50 per person

Viennese Sweet Table

Includes French Pastries, Strawberry Amoretto Cake, Carrot Cake, Triple Chocolate Cake, Assorted Cheese Cakes

\$7.75 per person

Beverage Service

Bar setups to include soda, bottled water, mixers, fresh fruits, ice and plastic tumblers

\$6.50 per person

Bartender

A bartender service is available at \$125.00 for five hours. (\$25.00 per hour)

Additional Costs

Tables: \$8.00 per 60" round table (From Local Rental Company)

Chairs: \$1.25 per folding brown samsonite chair

Linen: \$4.00 per 85" round white tablecloth (covers 60" round table)

Napkins: \$ 0.50 per linen napkin (Assortment of colors available)

Centerpieces Available upon request

We will be more than happy to provide pricing for upgraded linen, china, glassware, flatware, tents, dance floor or any other party needs.

Please feel free to call us anytime.

Cindy and Bill Keucher

