

# CONTINENTAL BREAKFAST

## **CROISSANTS**

with fresh fruit preserves

## **ASSORTED BAGELS**

with whipped cream cheese

**SEASONAL FRESH FRUIT  
FRESHLY SQUEEZED ORANGE JUICE  
COFFEE & TEA**

**15 per person  
25 person minimum**

# BRUNCH BUFFET

## **CROISSANTS**

with fresh fruit preserves

## **ASSORTED BAGELS**

whipped cream cheese and jams

## **BAKED EGG STRATA**

eggs whipped into a fluffy crust less quiche with fresh broccoli and cheddar cheese.

## **TURKEY CLUB LINK BREAKFAST SAUSAGE**

## **ROASTED POTATOES WITH FRESH ROSEMARY**

## **CHICKEN CAESAR SALAD**

Crisp romaine lettuce, homemade croutons, fresh cracked black pepper and shaved Parmesan cheese tossed in a classic Caesar dressing. With char-broiled boneless, skinless chicken breasts.

## **SEASONAL FRESH FRUIT**

## **DOUBLE CHOCOLATE BROWNIES**

**21.95 per person  
25 person minimum**



# LUNCH BUFFET

The buffet is served with our freshly made bread sticks  
Minimum 25 people

## **Freshly Grilled Vegetables**

A mix of fresh grilled vegetables tossed with olive oil and balsamic vinaigrette.

## **Caesar Salad**

Romaine lettuce, fresh croutons, cracked black pepper & shaved Parmesan tossed in a classic Caesar dressing

## **Asian Sesame Salad**

Shredded lettuce, water chestnuts, roasted sesame seeds, bean sprouts, bok choy, nappa cabbage, rice noodles, crispy wonton strips, in our special Asian sesame vinaigrette

## **Tony P's Special Salad**

With baby mesclun lettuce, crumbled blue cheese, glazed pecans and red onions in a balsamic vinaigrette

## **The Best Turkey Sandwich!!**

Freshly roasted turkey, Swiss cheese, fresh cranberry sauce, applewood bacon, lettuce, alfalfa sprouts, tomato on our mini potato turf rolls.

## **Blackened Cajun Pasta**

Cajun spiced , spinach, roasted red onions, garlic Cajun cream sauce, pasta penne

## **Lemon and Herb Marinated Grilled Chicken Breast**

Chicken breast marinated in fresh garlic and lemon juice. Slow roasted then char-broiled. Served with our Southwest style rice pilaf

## **For Dessert**

A Chocolate Truffle Five Layer Cake

**23.95 per person**

# DINNER BUFFET

The buffet is served with our freshly made bread sticks

## FRESHLY GRILLED VEGETABLES

A mix of fresh grilled vegetables tossed with olive oil and balsamic vinaigrette.

## CAESAR SALAD

Romaine lettuce, fresh croutons, cracked black pepper & shaved Parmesan tossed in a classic Caesar dressing.

## ARUGULA AND FRESH ROASTED BEET SALAD

Made with a blend of red and white quinoa, freshly roasted beet, arugula, goat cheese and toasted pumpkin seeds. Tossed in a lemony vinaigrette.

Choice of one:

### RICE PILAF / BROWN RICE

### CREAMY WHIPPED MASHED POTATOES

### SCALLOPED POTATOES

Potatoes baked in a light creamy mix of potatoes, aged cheddar, mozzarella and Pecorino Romano cheeses

### PAN ROASTED POTATOES

with fresh garlic & rosemary

Choice of one:

### HONEY ROASTED GLAZED CARROTS

### SAUTEED ZUCCHINI

with a touch of garlic and dusted with fresh Parmesan

### MIX OF SAUTEED FRESH & FIRE ROASTED VEGETABLES

### CLASSIC RATATOUILLE

with summer vegetables

Choice of one:

### BLACKENED CAJUN PASTA

Cajun spiced, spinach, roasted red onions, garlic Cajun cream sauce, pasta penne

### ALFREDO STYLE

Pasta In a light garlic cream sauce with fresh spinach, mushrooms and rigatoni noodles

### TOMATO BASIL PASTA

with chopped garlic, fresh basil, Roma tomatoes, Parmesan cheese and penini noodles.



# DINNER BUFFET

Choice of two:

**STUFFED TILAPIA WITH CRAB AND SHRIMP**

A stuffing made with blue crab and Mexican shrimp.  
Pan roasted and topped with a lite citrus bur blanc.

**CHAR-BROILED FRESH SALMON FILET**

Roasted lemon, topped with a lime beurre blanc

**SPLIT PAN ROASTED CHICKEN**

with tarragon-mustard pan sauce

**HAND BREADED PARMESAN CHICKEN CUTLETS**

with seasoned bread crumbs topped w/a light marinara sauce

**STUFFED CHICKEN BREAST**

stuffed with spinach, fresh basil, tomatoes, mushrooms and 3 cheeses,  
covered with a light chicken veloute sauce

**INDIVIDUAL BACON-WRAPPED MEATLOAF**

with brown sugar-tomato glaze

**SLOW ROASTED BRISKET OF BEEF**

with Bordelaise sauce & whipped cream horseradish

**CHAR-BROILED FLAT IRON STEAK**

Caramelized onions

**PAN ROASTED AND CHAR-BROILED CENTER CUT PORK CHOPS**

with freshly made apple sauce

**FOR DESSERT:**

**CHOCOLATE TRUFFLE FIVE LAYER CAKE**

**\$38.95**

**Minimum 25 people**



# BUFFET DINNER SERVICE

A dessert table filled with an assortment of:

**FRESH SEASONAL FRUIT**

**CHOCOLATE TRUFFLE FIVE LAYER CAKE**

**DOUBLE CHOCOLATE BROWNIES**

**WHITE CHOCOLATE MACADAMIA NUT COOKIES**

**DARK CHOCOLATE CHUNK COOKIES**

**RASPBERRY CRUMB BARS**

**\$7.95 per person**  
**For parties of 25 or more**

## DESSERT SERVICE

**individually plated and served**

A plated mix of:

**CHOCOLATE TRUFFLE FIVE-LAYER CAKE**

**DOUBLE CHOCOLATE BROWNIES**

**WHITE CHOCOLATE MACADAMIA NUT COOKIES**

**DARK CHOCOLATE CHUNK COOKIES**

**RASPBERRY CRUMB BARS**

**\$7.95 per person**  
**For parties of 25 or more**





# APPETIZER

*buffet menu*

**GUACAMOLE & HOUSE MADE TORTILLA CHIPS  
WITH SMOKY CHIPOTLE SALSA**

Made to order with fresh red onions, tomatoes, cilantro, and spices.

**FRESH BALSAMIC GRILLED VEGETABLES**

A mix of fresh grilled vegetables.

**MAMA'S MEAT A BALLS**

Our great Parmesan flavored meatballs simmered in a rich Marinara sauce.

**"NO BONES ABOUT IT"**

Buffalo style, spicy chunks of chicken breast, marinated in Tony P's special sauce and deep-fried. Just like Spicy Wings but without the mess.

**DOCKSIDE POTATO SKINS**

Skins loaded with a mix of cheddar & Monterey Jack cheeses, chopped smoked bacon, sour cream and chopped green onions.

**SESAME CHICKEN**

Crispy strips of fresh boneless chicken breast rolled in a sesame seed mixture.  
Served with honey mustard sauce.

**FRESH MOZZARELLA CAPRESE**

Bocconcini Mozzarella with Roma tomatoes, olive oil, basil, cracked pepper

**SPINACH AND ARTICHOKE DIP**

A warm creamy blend of spinach, artichoke and cheeses.  
Served with warm corn chips

## MENU 1

24.95 per person

25 person minimum



# APPETIZER

*buffet menu*

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Made to order with fresh red onions, tomatoes, cilantro, and spices.

## **FRESH BALSAMIC GRILLED VEGETABLES**

A mix of fresh grilled vegetables.

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Buffalo style, spicy chunks of chicken breast, marinated in Tony P’s special sauce and deep-fried. Just like Spicy Wings but without the mess.

## **SESAME CHICKEN**

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## **DOCKSIDE POTATO SKINS**

Skins loaded with a mix of cheddar & Monterey Jack cheeses, chopped smoked bacon, sour cream and chopped green onions.

## **MAMA’S MEAT A BALLS**

Our great Parmesan flavored meatballs simmered in a rich Marinara sauce.

## **SEAFOOD “GUAC” TAIL**

Florida rock shrimp, blue crab meat, fresh pico de gallo, avocado and lime.

## **FRESH MOZZARELLA CAPRESE**

Bocconcini Mozzarella with Roma tomatoes, olive oil, basil, cracked pepper

## **SPINACH AND ARTICHOKE DIP**

A warm creamy blend of spinach, artichoke and cheeses. Served with warm corn chips

## **FRIED CALAMARI**

Tender calamari marinated in a old secret recipe lightly battered and seasoned, served with our fresh marinara sauce for dipping.

## **SESAME - SEARED AHI TUNA**

Ahi tuna rubbed with sesame seeds and freshly cracked black pepper seared rare. Served chilled on top of a bed of crispy wontons, assorted oriental greens & vegetables and our wasabi sesame soy sauce.

## **MENU 2**

**\$28.95 per person**

**25 person minimum**

# TOUR GROUPS

Special group pricing, plated individually and booked in advance.

One entree per group. (Minimum 25 people)

## FIRST COURSE

SELECT ONE:

**THE WEDGE SALAD • CAESAR SALAD • CUP OF OUR CLAM CHOWDER**

Served with our fresh homemade bread sticks, hand rolled and baked in our kitchen

## SECOND COURSE

SELECT ONE:

### **LEMON & HERB MARINATED GRILLED CHICKEN BREAST**

10 oz. chicken breast marinated in fresh garlic and lemon juice, char-broiled and pan roasted. Served with a mix of fresh vegetables and rice pilaf 35

### **FRESH NORTH ATLANTIC SALMON**

Fresh salmon char-broiled, topped with our light lime butter sauce. Served with a mix of fresh vegetables and rice pilaf. 41.5

### **TONY P'S FAVORITE FLAT IRON STEAK**

8oz Prime steak with the tenderness of a Filet but the flavor & texture of a New York Strip. Served with a mix of fresh vegetables and whipped mashed potatoes. 41.5

### **FLAT IRON STEAK & GARLIC SHRIMP**

8 oz. Prime aged Flat Iron Steak with large grilled Garlic Shrimp. Served with a mix of fresh vegetables and whipped mashed potatoes 49

### **MAMA'S CHICKEN PARMESAN**

Old family recipe. Fresh chicken breast hand breaded with our Parmesan, garlic bread crumbs, sauteed and topped with a little marinara & mozzarella cheese served side by side with Spaghettini Marinara. 36

### **FILET MIGNON**

8oz Cut of lean tenderloin of beef, char-broiled. Served with a mix of fresh vegetables and whipped mashed potatoes 56

### **CHOICE CENTER CUT PORK CHOPS**

Two juicy, 8 oz Pork Chops, char-broiled and pan-roasted, served with home-made chunky apple sauce, Served with a mix of fresh vegetables and whipped mashed potatoes. 39

### **STUFFED CHICKEN BREAST**

Boneless and skinless fresh chicken breast generously stuffed with spinach, fresh basil, tomatoes, mushrooms and 3 cheeses, covered with a light chicken veloute sauce. Served with fresh vegetables and rice pilaf. 36

### **"ALFREDO'S PASTA"**

Freshly sauteed chicken, sliced mushrooms, fresh spinach, cream, Parmesan cheese and a touch of garlic tossed with penne pasta. 34

### **TOMATO BASIL PASTA**

Roma tomatoes, chopped garlic, fresh basil, Parmesan cheese and penni pasta tossed in our fresh light marinara sauce. 32

## BEVERAGE SERVICE

SELECT ONE:

**FRESHLY BREWED COFFEE • SOFT DRINKS • ICE TEA  
LEMONADE • HOT TEA**

## DESSERT SERVICE

**CHOCOLATE TRUFFLE FIVE LAYER CAKE**

**ALL PRICES ARE INCLUSIVE (Includes 8.75% tax & 18% gratuity)**