

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

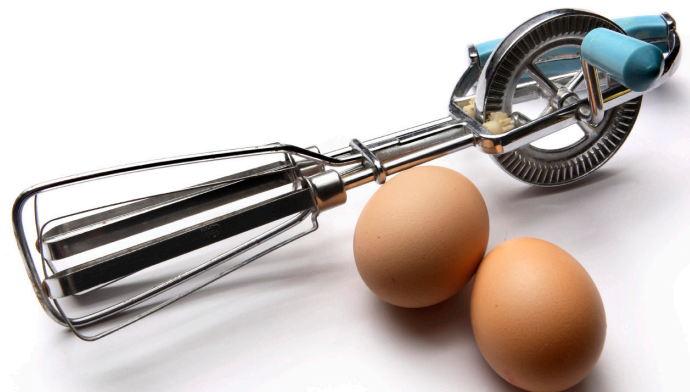
CHICKEN CAESAR SALAD

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

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DOCKSIDE POTATO SKINS

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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 Spaghettoni 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)