

Private Hot Breakfast Buffet Menu

40 guest minimum

Passed as Guests Arrive

White Wine Spritzers & Mimosa's
Alcoholic Beverages Billed on a Consumption Basis

Beverage Station

Orange Juice, Apple Juice, Cranberry Juice
Freshly Brewed Coffee, Decaf & a Selection of Hot Tea's

Breakfast Buffet

Omelet Station with Chef Attendant

Freshly Grated Cheeses, Diced Vegetables, Tidbits of Nova,
Crumbled Bacon, Sour Cream, Lightly Toasted Assorted Bagels & Breads

Challah French Toast

Warm Maple Syrup, Seasonal Berries, Fresh Whipped Cream

Grilled Cheese Blintzes with Cherry Topping

Home Fried Potatoes

Breakfast Sausage Links

Regular Bacon

Assorted Bagels, Breakfast Breads, Danish & Muffins

Fresh Seasonal Sliced Fruit

Assorted Fruit Flavored Yogurts

\$45.00 per adult plus 6% sales tax & 22% service charge

\$2,000.00 food and beverage minimum applies for all weekend afternoon events,
sales tax & service charge additional

Food & Beverage minimums apply to the Boardroom & Green Valley Room Only, excludes Ballroom events

Private Brunch Menu Option #1

50 guests minimum

Passed as Guests Arrive

White Wine Spritzers & Mimosa's
Alcoholic Beverages Billed on a Consumption Basis

Brunch Buffet

Omelet Station with Chef Attendant

*Freshly Grated Cheeses, Diced Vegetables, Tidbits of Nova,
Crumbled Bacon, Sour Cream, Lightly Toasted Assorted Bagels & Breads*

Warm Belgian Waffles with Chef Attendant

*Warm Maple Syrup, Seasonal Berries, Fresh Whipped Cream,
Toasted Pecans, Almonds and Chef's Array of Fresh Toppings*

Grilled Cheese Blintzes with Cherry Topping

Home Fried Potatoes

Regular Bacon & Turkey Bacon

*Hand Carved Nova Scotia Salmon, Chopped Egg, Capers, Chopped Onions,
Sliced Cucumber, Assorted Bagels*

Assorted Danish, Muffins & Schnecken

Fresh Seasonal Sliced Fruit Platter

Freshly Brewed Coffee, Decaf & a Selection of Hot Tea's

\$60.00 per adult plus 6% sales tax & 22% service charge

*\$3,000.00 food and beverage minimum applies for all weekend afternoon events,
sales tax & service charge additional*

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Private Brunch Menu Option #2

50 guest minimum

Passed as Guests Arrive

White Wine Spritzers & Mimosa's

Alcoholic Beverages Billed on a Consumption Basis

Brunch Buffet

Omelet Station with Chef Attendant

*Freshly Grated Cheeses, Diced Vegetables, Tidbits of Nova,
Crumbled Bacon, Sour Cream, Lightly Toasted Assorted Bagels & Breads*

Home Fried Potatoes

Fresh Garden Salad

*Mixed Baby Greens with Assorted Toppings to include
Candied Pecans, Pear Tomatoes, Cucumbers, Shredded Carrots, Roasted Beets,
Sundried Cranberries, Goat Cheese, Shredded Cheddar and Monterey Jack Cheese,
House Made Balsamic Vinaigrette Dressing & Tillman Dressing*

Grilled Sliced Chicken Breast

Poached Salmon

Roasted Vegetable and Quinoa Salad

Fresh Seasonal Sliced Fruit Platter

Assorted Danish, Muffins & Schnecken

Freshly Brewed Coffee, Decaf & a Selection of Hot Tea's

\$60.00 per adult plus 6% sales tax & 22% service charge

*\$3,000.00 food and beverage minimum applies for all weekend afternoon events,
sales tax & service charge additional*

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Private Brunch Menu Option #3

50 guest minimum

Passed as Guests Arrive

White Wine Spritzers & Mimosa's
Alcoholic Beverages Billed on a Consumption Basis

Brunch Buffet

Omelet Station with Chef Attendant

*Freshly Grated Cheeses, Diced Vegetables, Tidbits of Nova,
Crumbled Bacon, Sour Cream, Lightly Toasted Assorted Bagels & Breads*

Warm Belgian Waffles or Glazed Challah French Toast

*Warm Maple Syrup, Seasonal Berries, Fresh Whipped Cream,
Toasted Pecans, Almonds and Chef's Array of Fresh Toppings*

Regular Bacon & Turkey Bacon

Lyonnais Potatoes or Shredded Home-Made Potato Pancakes

Apple-Cinnamon Kugel or Grilled Cheese Blintzes with Cherry Topping

*Hand Carved Nova Scotia Salmon, Chopped Egg, Capers, Chopped Onions,
Sliced Cucumber, Assorted Bagels*

Kippered Fillet of Salmon, Whitefish and Whitefish Salad

*Sliced Vine Ripened Tomatoes, Spanish Hearts of Onion and Cucumbers
Muenster, Swiss and American Cheeses*

Assorted Danish, Muffins & Schnecken

Freshly Brewed Coffee, Decaf & a Selection of Hot Tea's

\$70.00 per adult plus 6% sales tax & 22% service charge

*\$3,500.00 food and beverage minimum applies for all weekend afternoon events,
sales tax & service charge additional*

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Private Brunch Menu Option #4

50 guest minimum

Passed as Guests Arrive

White Wine Spritzers & Mimosa's
Alcoholic Beverages Billed on a Consumption Basis

Brunch Buffet

Omelet Station with Chef Attendant

*Freshly Grated Cheeses, Diced Vegetables, Tidbits of Nova,
Crumbled Bacon, Sour Cream, Lightly Toasted Assorted Bagels & Breads*

Warm Belgian Waffles or Glazed Challah French Toast

*Warm Maple Syrup, Seasonal Berries, Fresh Whipped Cream,
Toasted Pecans, Almonds and Chef's Array of Fresh Toppings*

Hot Breakfast Selections

*Crisp Bacon
Link Sausage
Home Fried Potatoes*

Salad Station

*Assorted Fresh Artisan Rolls with Butter
President's Salad with Mixed Baby Greens, Julienne Granny Smith Apples, Candied Pecans,
Sundried Cranberries, Goat Cheese, Balsamic Vinaigrette Dressing*

Chef Attended Carving Station

*Turkey Breast, Cedar Planked Salmon & Tenderloin of Beef
Petite Rolls
Horseradish Crème, Cranberry Sauce
Fingerling Potatoes
Seasonal Vegetable*

*\$75.00 per adult plus 6% sales tax & 22% service charge
Chef Attendant Fee @ \$125.00*

*\$3,750.00 food and beverage minimum applies for all weekend afternoon events,
sales tax & service charge additional*

Food & Beverage minimums apply to the Boardroom & Green Valley Room Only, excludes Ballroom events

Private Plated Lunch Menu

Menu Pricing includes Artisan Rolls & Butter, Assorted Soft Drinks, Iced Tea, Coffee, Decaf and Hot Tea

40 guest minimum

SALADS

Please Choose One

Green Valley President's Salad - Baby Greens, Pine Nuts, Pear Tomatoes, Goat Cheese, Dried Cranberries, Granny Smith Apple, Balsamic Vinaigrette

Classic Caesar Salad - Crisp Romaine, Creamy Caesar Dressing, Romano Curls, Homemade Croutons

Garden Salad - Iceberg and Romaine Lettuce, Carrots, Tomatoes & Cucumbers; Your Choice of Two Dressings

ENTRÉES

Please Choose One or Two Selections

**Higher priced entrée will be charged when giving a choice between entrees*

Chicken –

Marsala – Wild Mushrooms and Marsala Wine Sauce

Piccata – Capers and Lemon

Tuscan – Sage, Roasted Peppers, Artichokes, Plum Tomatoes, White Wine Sauce

Santa Anna – Stuffed with Garlic Braised Spinach, Portabella Mushrooms and Sun-Dried Tomatoes, Rosemary Demi-Glace

Fish –

Norwegian Salmon

Asian – Honey-Soy-Lime Glaze and Sesame Crust

Capri – Capers, Roasted Garlic, Red Onions, Kalamata Olives, Balsamic Reduction

Lemon – Seared Salmon with Pickled Fennel & Lemon Vinaigrette

Tilapia

Pecan Encrusted with Citrus Buerre Blanc

Dijon-Herb Encrusted with Dijon White Wine Sauce

Parmesan Encrusted

Vegetarian -

Three-Cheese Tortellini (Choice of Roasted Tomato-Basil, Vodka Rosa or Creamy Alfredo Sauce),

Farfalle Primavera, Vegetable Napoleon, Roasted Seasonal Vegetables and Quinoa

Beef, Lamb, Veal –

\$6.00 per person additional

- Filet Mignon with Maître D' Butter or Rosemary Demi-Glace

- Chilean Sea Bass

- Jumbo Lump Crab Cake

ACCOMPANIMENTS

Starch – Please Choose One

Roasted Fingerling Potatoes, Herb Mashed Potatoes, Garlic Mashed Potatoes, Parmesan and Herb Risotto, Wild Rice Pilaf

Vegetable – Please Choose One

Seasonal Medley, Haricots Verts, Asparagus Spears

DESSERT

Please Choose One

Seasonal Cobbler, NY Style Cheesecake with Duet of Sauces & Homemade Whipped Cream, Lemon Layer Cake, Carrot Cake,

Triple Chocolate Layer Cake, Family Style Chocolate Chip, Oatmeal Raisin Cookies and Homemade Fudge Brownies

\$50.00 per adult plus 6% sales tax & 22% service charge

**\$2,000.00 food and beverage minimum applies for all weekend afternoon events,
sales tax & service charge additional**

Food & Beverage minimums apply to the Boardroom & Green Valley Room Only, excludes Ballroom events

Private Buffet Lunch Menu

*Menu Pricing includes Artisan Rolls & Butter, Assorted Soft Drinks, Iced Tea, Coffee, Decaf and Hot Tea
50 guest minimum*

First Course

Please Select Two

Chef's Soup du Jour

Presidents Salad

Mixed Baby Greens, Candied Pecans, Pear Tomatoes, Goat Cheese, Julienne Granny Smith Apples,

Sundried Cranberries, Balsamic Vinaigrette, Toasted Herb Crostini

Traditional Caesar Salad

Romaine Lettuce, Homemade Caesar Dressing, Romano Curls, Herb Croutons

Main Course

Please Select Three Entrees

Chicken Piccata – Lemon Caper Sauce

Chicken Marsala – Wild Mushroom Marsala Wine Sauce

Chicken Francaise – Citrus Beurre Blanc

Chicken Tuscan – Sage, Roasted Peppers, Artichokes, Plum Tomatoes, White Wine Sauce

Pecan Encrusted Tilapia - Citrus Buerre Blanc

Dijon-Herb Crusted Tilapia - Dijon White Wine Sauce

Vegetable Napoleon – Zucchini, Eggplant, Portobella Mushroom, Roasted Tomato

Wild Mushroom Ravioli – Garlic Cream Sauce

Asian Salmon – Honey Soy Lime Glaze, Sesame Crust

Capri Salmon – Capers, Roasted Garlic, Red Onions, Kalamata Olives, Balsamic Reduction

Asian Beef Short Rib – Hoisin Glaze

Sliced Flank Steak – Mushroom Demi-Glace

Accompaniments

Please Select Three Accompaniments

Roasted Fingerling Potatoes, Herb Mashed Potatoes, Parmesan & Garlic Red Bliss Potatoes, Long Grain & Wild Rice Pilaf

Seasonal Vegetable Medley, Haricots Verts, Asparagus Spears, Glazed Baby Carrots

Dessert

GVCC Homemade Chocolate Chip, Oatmeal Raisin, Assorted Mini Pastries and Fresh Seasonal Fruit Display

Freshly Coffee, Decaf and a Selection of Hot Tea's

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