



Holiday Special

FEATURES

*Choice of linens
Silk floral centerpieces
Wi-fi service
Private room with staff
Microphone, Screen, & Podium*

SOCIAL HOUR

*Passed hors d'oeuvres – A wonderful assortment of hors d'oeuvres passed by an attendant, butler style
Pasta station with three chef made sauces and featuring imported pasta*

CELEBRATION BUFFET

*Slicing Station- slow roasted St. Lewis roast, served with horseradish sauce
Roasted Pork Loin with brandied apples
Stuffed Fillet of Sole – Dover sole fillets stuffed with a crab and scallop dressing and finished with a champagne sauce
Chicken Française sautéed with a lemon and white wine sauce
Shrimp, Chicken, & Vegetable Paella served with seasoned rice
Roasted Seasonal Vegetables
Whipped Sweet Potatoes
Sea Cliff Garden Salad
Super-food Blended Salad
Asian Noodle Salad
A display of freshly baked crusty rolls*

DESSERT

Dessert towers on each table ~ Select coffees and teas



Meeting Special with Luncheon Buffet

AVAILABLE MONDAY - FRIDAY

FEATURES

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QUICK START BREAKFAST

*Assorted juices, coffees & teas
Baked sweet breads, European crusty rolls*

LUNCHEON BUFFET

*Sea Cliff Salad, Choice of two entree selections
Two chef selected accompaniments, Crusty bread & creamery butter*

LUNCHEON ENTREES

*(Choice of Two)
St. Lewis Roast
Chicken Piccata
Cuban Pork
Steak Burger Sliders with Cheese
Stuffed Loin of Pork
Fillet of Sole
Penne ala Vodka
Pasta Alfredo with Grilled Chicken
"Chef Jaime's: Southern Fried Chicken"
Sweet Potato, Cheddar Cheese & Black Bean Burritos
Honey Dijon Breast of Chicken
Chicken Caesar Wraps
Vegetable Lasagna
Eggplant Rollatini
Penne ala vodka added to the buffet as a third item \$3.00 per person*

AFTERNOON BREAK

Fresh baked cookies, Hot and cold drinks



Weekday Dinner Special

AVAILABLE SUNDAY – THURSDAY

Available with wine, beer & soda, or premium open bar at a great value!

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SOCIAL HOUR

*Passed Hors D'oeuvres
Three Sauce Pasta Station*

DINNER BUFFET

*Sea Cliff salad with balsamic vinaigrette dressing
Your choice of two entrée selections
Two chef made buffet salads
Accompaniments to enhance your entrees
Penne ala vodka
European artisan bread and creamery butter*

ENTRÉE MENU

*(Choice of Two)
St. Lewis Roast
Sirloin Tip Beef Kabobs
Bolognese Lasagna
Stuffed Loin of Pork
Mediterranean Chicken
Chicken Marsala
Chicken Piccata
Baked Tilapia
Fillet of Sole*

DESSERT

*Dessert towers with pastries, bars, cookies and fruit
Select coffees and tea*