

TICK TOCKS ON TERRACE

CATERING MENU

BREAKFAST/BRUNCH

BASIC BUFFET 16.95 PER PERSON (MINIMUM 25 PEOPLE)

SCRAMBLED EGGS
BACON/SAUSAGE
FRENCH TOAST
FRUIT PLATTER
HOME FRIES
SODA, COFFEE, AND TEA.

ELEVATED BUFFET 21.95 PER PERSON (MINIMUM 25 PEOPLE)

SCRAMBLED EGGS OR QUICHE
QUICHE OPTIONS, BACON CHEDDAR, SPINACH FETA, OR HAM SWISS.
BACON, HAM, OR SAUSAGE (PICK 2)
FRENCH TOAST
HOME FRIES
DANISH AND PASTRY ASSORTMENT
FRUIT PLATTER
SODA COFFEE AND TEA

ADD ONS

BAGEL BAR

ASSORTED BAGELS ALONG WITH SCALLION, CINNAMON, AND REGULAR CREAM CHEESE.

— ADD \$6 PER PERSON

PARFAIT BAR

YOGURT WITH AN ARRAY OF TOPPINGS INCLUDING, GRANOLA, FRUIT, NUTS, AND SEEDS.

— ADD \$5 PER PERSON

BOTTOMLESS MIMOSA BAR

INCLUDES CHAMPAGNE, 3 TYPES OF JUICES, AND FRESH BERRIES.

— \$30 PER BOTTLE

6% SALES TAX AND 20% GRATUITY WILL BE ADDED.

LUNCHEON

INCLUDES COFFEE TEA AND SOFT DRINKS.

HOT BUFFET 27.95 PER PERSON (MINIMUM 25 PEOPLE)

MEATBALLS

HOUSE MADE MEATBALLS SLOW COOKED IN HOUSE MADE TOMATO SAUCE.

CHOICE OF CHICKEN DISH (CHOOSE 1)

CHOICE OF CHICKEN FRANCHISE, PICCATA, MARSALA, OR PARMESAN CRUSTED.

PENNE WITH CHOICE OF SAUCE

CHOICE OF ALFREDO, VODKA SAUCE, OR MARINARA.

TOSSED SALAD AND ROLLS

COOKIES AND BROWNIES

ADD ONS

CHEESE AND CRACKER TRAY

BELGIOSO ASSORTED ARTISAN CHEESES.

— \$6 PER PERSON

FRUIT PLATTER

— \$4 PER PERSON

CRUDITE

FRESH RAW VEGETABLES WITH FARMERS RANCH DIP.

— \$4 PER PERSON

6% SALES TAX AND 20% GRATUITY WILL BE ADDED.

DINNER BUFFET

INCLUDES COFFEE, TEA AND SOFT DRINKS.

STANDARD (MINIMUM 30 PEOPLE) 31.95

CHOOSE 2 PROTEINS AND 2 SIDES. INCLUDES SALAD AND ROLLS.

PROTEINS

ROASTED PORK LOIN

TOPPED WITH A PORK JUS LIE.

ROASTED TURKEY BREAST

WITH TURKEY GRAVY.

CRAB STUFFED FLOUNDER

FLOUNDER FILETS STUFFED WITH A CRAB STUFFING AND TOPPED WITH AN OLD BAY CREAM SAUCE.

SLICED ROAST BEEF

ROASTED TOP ROUND BEEF TOPPED WITH A SHALLOT DEMI GLACÉ.

CHOICE OF CHICKEN DISH (CHOOSE 1)

CHICKEN FRANCESE, MARSALA, PICCATA, OR PARMESAN CRUSTED.

SIDES

ROASTED RED POTATOES

ROASTED VEGETABLE QUINOA

COCONUT MILK QUINOA WITH ROASTED SEASONAL VEGETABLES.

APPLE STUFFING

MAC AND CHEESE

OUR SIGNATURE CHEDDAR, GOUDA MAC AND CHEESE.

PENNE WITH CHOICE OF SAUCE

CHOICE OF VODKA, ALFREDO, OR MARINARA SAUCE.

ROASTED VEGETABLE

VEGETABLE OF YOUR CHOOSING.

6% SALES TAX AND 20% GRATUITY WILL BE ADDED.

DINNER BUFFET

INCLUDES COFFEE, TEA AND SOFT DRINKS.

ELEVATED BUFFET (MINIMUM 30 PEOPLE) 38.95

CHOOSE 3 PROTEINS AND 2 SIDES. INCLUDES A SALAD AND ROLLS.

STUFFED PORK LOIN

PORK LOIN STUFFED AND ROLLED WITH APPLE BREAD STUFFING AND TOPPED WITH PORK GRAVY.
SERVED WITH MASHED POTATOES AND CHEF'S CHOICE VEGETABLE.

SESAME GINGER GLAZED SALMON

SALMON FILETS TOPPED WITH SESAME GINGER GLAZE.

CRAB STUFFED FLOUNDER

FLOUNDER FILET STUFFED WITH CRAB STUFFING.

ROASTED PORK LOIN

TOPPED WITH PORK JUS LIE.

SLICED ROAST BEEF

ROASTED TOP ROUND TOPPED WITH A SHALLOT DEMI GLACÉ.

CHOICE OF CHICKEN DISH (CHOOSE 1)

FRANCESE, MARSALA, PICCATA OR PARMESAN CRUSTED.

SIDES

PENNE WITH CHOICE OF SAUCE

VODKA, ALFREDO, OR MARINARA SAUCE.

MAC AND CHEESE

OUR SIGNATURE CHEDDAR, GOUDA MAC AND CHEESE.

APPLE BREAD STUFFING

ROASTED VEGETABLE QUINOA

COCONUT MILK QUINOA WITH ROASTED SEASONAL VEGETABLES.

ROASTED RED POTATOES

ROASTED VEGETABLE

VEGETABLE OF YOUR CHOOSING.

6% SALES TAX AND 20% GRATUITY WILL BE ADDED.

APPETIZER ADD ONS

CAN BE ADDED TO ANY PACKAGE

STUFFED MUSHROOMS

CRAB, SAUSAGE, OR GARLIC PARMESAN STUFFING. (CHOOSE 1)

— \$4

SWEDISH MEATBALLS

MINI MEATBALLS IN A CREAM GRAVY.

— \$5 PER PERSON

CHEESE AND CRACKERS

ASSORTMENT OF BELGIOSO ARTISAN CHEESE.

— \$6 PER PERSON

CHEESE AND CHARCUTERIE

ASSORTMENT OF CHEESE, CURED MEAT AND OTHER ACCOMPANIMENTS. CALKINS CREAMERY CHEESE
ADD \$2 PER PERSON.

— \$8 PER PERSON

CRUDITE

RAW VEGETABLES WITH FARMERS RANCH DIP.

— \$4 PER PERSON

FRUIT PLATTER

— \$4

BRUSCHETTA

TOASTED ITALIAN BREAD TOPPED WITH MARINATED TOMATOES, BASIL, PARM CHEESE, AND BALSAMIC
REDUCTION.

— \$4 PER PERSON

DESSERTS

COOKIES AND BROWNIES

HOME MADE CHOCOLATE CHIP COOKIES AND BROWNIES.

— \$3 PER PERSON

DESSERT CUPS

YOUR CHOICE OF EITHER RICE PUDDING, STRAWBERRY CHEESECAKE, OR BLACK FOREST CAKE PARFAIT
CUPS.

— \$3 PER PERSON

+ An assortment will be an up charge of .50. We will prepare 1 cup per person.

6% SALES TAX AND 20% GRATUITY WILL BE ADDED.

PLATED DINNER

CHOOSE 4 ENTRÉES BELOW THAT GUESTS CAN CHOOSE FROM ALL SERVED WITH A HOUSE SALAD, AND DINNER ROLLS. INCLUDES COOKIES AND BROWNIES FOR DESSERT. \$31.95 (THIS PACKAGE REQUIRES PRE-ORDER 5 DAYS BEFORE EVENT) 10 GUEST MINIMUM-60 GUEST MAXIMUM.

APPLE BOURBON PORK CHOP

12OZ BONE IN PORK CHOP TOPPED WITH AN APPLE BOURBON GLAZE. SERVED WITH MASHED POTATOES AND ROASTED VEGETABLES.

SESAME GINGER SALMON

PAN SEARED SALMON, ASIAN SESAME AND GINGER DRESSING, BLACK AND WHITE SESAME SEEDS, CHOPPED GREEN ONIONS BASMATI RICE AND STIR FRIED BROCCOLI AND CARROTS.

NEW ENGLAND BAKED COD

CRACKER CRUMB, LEMON JUICE AND BUTTER TOPPED COD SERVED WITH RICE AND CHEF'S CHOICE VEGETABLE.

PASTA PRIMAVERA

CAVATAPPI TOSSED WITH A FRESH VEGETABLES AND A PARMESAN CREAM SAUCE.

CHOICE OF CHICKEN DISH (CHOOSE 1)

FRANCESE, MARSALA, PICCATA OR PARMESAN CRUSTED. SERVED WITH MASHED POTATOES AND CHEF'S CHOICE VEGETABLES.

6% SALES TAX AND 20% GRATUITY WILL BE ADDED.