



## ***Continental Breakfast***

### **Golden Cypress Continental**

Sliced Fresh Fruit  
Assorted Breakfast Breads, Pastries, Bagels  
Served with accompaniments  
Freshly Brewed Coffee & Hot Tea

### **Cypress Continental**

Pastries, Muffins, Bagels  
Served with accompaniments  
Freshly Brewed Coffee & Hot Tea

### **Added Enhancements**

Assorted Yogurts w/ Granola Toppings  
Assorted Dry Cereals & 2% Milk  
Scrambled Eggs  
Bacon or Sausage

### ***Omelet & Waffle Station Suggested Service of 15 and greater***

#### **Omelet Station**

Farm Fresh Eggs with an assortment of toppings to include:  
Shredded Cheddar Cheese, Diced Tomatoes, Scallions, Diced Ham, Bacon, Sausage,  
Green Peppers & Mushrooms

#### **Belgian Waffles**

Made fresh to order, with Whipped Cream, Butter & Assorted Compotes  
Served with hot Maple Syrup



## ***Banquet Breaks***

### **Ala Carte**

Freshly Brewed Coffee  
Freshly Brewed Coffee  
Freshly Brewed Tea  
Freshly Brewed Tea  
Bottled Water  
Soft Drinks  
Assorted Chilled Juices (Orange, Grapefruit, Cranberry, Apple)  
Breakfast Pastries (Danish, Muffins, & Croissants)  
Assorted Bagels & Cream Cheese  
Assorted Yogurts w/ Granola  
Assorted Cereals & Milk  
Fresh Cut Fruit Display  
Whole Fresh Fruit  
Assorted Fresh Baked Cookies  
Fresh Brownies  
Snack Mix  
Honey Roasted Peanuts  
Mixed Nuts  
Pretzels  
Chips & Dip  
Chips & Salsa

### **Health Nut**

Fresh Sliced Fruit  
Assorted Yogurts  
Energy Bars & Multi Grain Bars  
Assorted Carafes of Juices  
Freshly Brewed Coffee

### **Cookie Time**

Assorted Fresh Baked Cookies  
Freshly Brewed Coffee & Milk

### **Brownie Downy**

Fresh Brownies  
Freshly Brewed Coffee & Milk

***Herbal Tea Available***



## ***Plated Breakfast***

*All Plated Choices are served with freshly Squeezed Orange Juice, Freshly Brewed Coffee, accompanied by a basket of freshly baked Biscuits w/butter & fruit preserves.*

### **Sunrise Breakfast**

Fluffy Scrambled Eggs topped w/ Fresh Chives  
Choice: Crisp Bacon or Sausage Links served w/ Home Fries

### **French Holiday**

Three Slices of Golden Brown French Toast, served with whipped butter & warm maple syrup, decorated to perfection  
Choice of: Crisp Bacon or Sausage

### **Cypress Omelet**

Farm Fresh Eggs surrounding an array of herbs, cheese, bacon, sausage, & ham  
Served w/ Crisp Bacon or Sausage & Home Fries

### **Benedicts' Breakfast**

Poached Eggs served with Canadian Bacon on an English Muffin, topped with Hollandaise Sauce & dash of Paprika served w/ Home Fries



## ***Breakfast Buffet***

*Minimum of 50 People*

### **Continental Fresh Fruit**

Choice of 2 Juices: Orange, Grapefruit, Apple, Cranberry or Tomato  
Fresh Seasonal Fruits, Selection of Breakfast Pastries served with Butter & Preserves  
Freshly Brewed Coffee & Hot Tea

### **Country Sunrise**

Choice of 2 Juices: Orange, Grapefruit, Apple, Cranberry or Tomato  
Fresh Seasonal Fruits, Selection of Breakfast Bakeries served with Butter & Preserves  
Scrambled Eggs & Specialty Home Fries, Freshly Brewed Coffee & Hot Tea

### **Sunrise Deluxe**

Choice of 2 Juices: Orange, Grapefruit, Apple, Cranberry or Tomato  
Fresh Seasonal Fruits, Selection of Breakfast Bakeries served with Butter & Preserves  
Scrambled Eggs & Specialty Home Fries, & French Toast served with warm Maple Syrup  
Freshly Brewed Coffee & Hot Tea

***Or Add an Omelet Station to Any Breakfast Buffet***

### **Omelet Station**

Farm Fresh Eggs with Shredded Cheddar Cheese, Diced Tomatoes, Scallions, Diced Ham,  
Bacon, Green Peppers & Mushrooms



## ***Cold Plated Lunch Selections***

*All Plated Choices are served with Chefs Dessert of the Day  
Fresh Brewed Coffee & Tea*

### **Tomato Bouquet**

A Vine Ripe Tomato stuffed with your choice of Tuna Salad or Chicken Salad served on a bed of crisp greens accompanied by fresh cut vegetable, served with rolls and butter

### **Chicken Caesar Wrap**

Grilled Breast of Chicken, mixed with Crisp Romaine & Caesar Dressing sprinkled with shredded Parmesan wrapped in a flour tortilla

### **Grilled Chicken Caesar Salad**

Crisp Romaine tossed with our House Caesar Dressing, sprinkled with shredded parmesan & topped with sliced Grilled Breast of Chicken served with rolls & butter

### **Palm Club Croissant**

Thin sliced Smoked Turkey & Ham served on a flaky Croissant topped with Swiss Cheese, Bacon, Lettuce, Tomato, & Creamy Mayo served with a Pickle Spear & Chips



## ***Hot Plated Lunch Selection***

*All Plated Lunches are served with Choice of Caesar or Garden Salad, Dinner Roll with Butter & Chefs Dessert of the Day. Fresh Brewed Coffee & Tea*

### **Chicken Alfredo**

Seasoned tender breast of Chicken served atop a bed of Fettuccine tossed in a creamy Alfredo Sauce

### **Pasta Primavera**

Penne Pasta tossed with Roasted Garlic, Sundried Tomatoes topped with Garlic Cream Sauce & Parmesan Cheese served with seasoned vegetables

### **Chicken Pommery**

Pan seared Breast of Chicken basted with Pommery Mustard & topped with a White Wine Sauce served with Herb Roasted Potatoes & seasoned Vegetables

### **Roast Beef Au Jus**

Thinly Sliced Top Sirloin of Beef served with Roasted Garlic Mashed & seasoned Vegetables

### **Sliced Pork Loin**

Thin sliced Pork Loin laced with a Natural Pork Sauce served with Roasted Garlic Mashed & Seasoned Vegetables

### **Quiche Lorraine**

Flaky Crust filled Quiche filled with Bacon, Onions, & Swiss Cheese served with fresh fruit

### **Beef Mignon**

Petit Filet seasoned with herbs & mustard, served with Garlic Mashed Potatoes & seasoned Vegetables



### **Salmon Filet**

Baked Filet of Salmon, served with rice pilaf & seasoned Vegetables

### **Chicken Cordon Bleu**

Breast of Chicken stuffed with ham & Swiss, served with rice pilaf & seasoned Vegetables

### **Chicken Crepes**

Twin Crepes stuffed with a warmed chicken salad and laced w/ supreme sauce served with fresh fruit & asparagus

## ***Boxed Lunches***

*Served with soda & dessert*

### **Ham & Turkey Wrap**

Thin sliced ham, turkey & Swiss cheese topped with lettuce & tomato wrapped in a garlic herb tortilla

### **Grilled Chicken Caesar Salad**

Crisp Romaine tossed with our House Caesar Dressing, sprinkled with shredded parmesan & topped with sliced Grilled Breast of Chicken

### **Palm Club Croissant**

Thin sliced Smoked Turkey & Ham served on a flaky Croissant topped with Swiss Cheese, Bacon, Lettuce, Tomato, & Creamy Mayo



## ***Lunch Buffet***

*Minimum of 40 People  
Coffee & Tea Included*

### **Create Your Own Buffet**

All Buffets include Rolls & Butter, Freshly Brewed Coffee & Tea  
Chefs Choice of Dessert

### **Starters (Select 1)**

Garden Salad & appropriate toppings & assorted dressings  
Caesar Salad tossed w/ Creamy Caesar Dressing  
Or

Salad Bar with appropriate toppings & assorted dressings also accompanied with prepared salads chefs choice.

### **Main Entrees (Select 2)**

Roasted Pork Loin w/ Natural Juice  
Thin sliced Roast Beef in Au Jus  
Chicken Florentine  
Blackened Mahi w/ Chefs Choice topping  
Herb Baked Chicken  
Chicken Piccata  
Baked Ham w/ Fruit Glaze  
Pepper Steak (Thin Sliced Sirloin w/ sliced peppers in Teriyaki brown sauce)  
Home Style Meat Lasagna or Vegetarian  
Baked Salmon w/ Dill Sauce

### **Accompaniments (Select 2 ea)**

#### *Starch*

Parsley New Potatoes  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Rice Pilaf  
Wild Rice Pilaf

#### *Vegetables*

Roasted Vegetable Medley  
Steamed Vegetable Medley  
Green Bean Almandine  
Broccoli Polonaise  
Glazed Carrots  
Mixed Vegetables



## ***Lunch Buffet***

*Minimum of 40 People*

*Coffee & Tea Included*

### **Soup, Salad & Potato Bar**

Chefs Choice of Soup, Baked Potato, Shredded Cheddar, Mild Chili, Bacon Bits, Chives, Sour Cream, Crackers, Rolls & Butter, Tossed Salad w/ Assorted Dressings, Cookies & Brownies

### **Deli Board**

Home Style Potato Salad, & Fresh Fruit Salad

Sliced Ham, Turkey, Roast Beef, & Salami with Assorted Cheese

With a Assorted selection of breads, with Crisp Lettuce, Onions Slices, Sliced Tomatoes, & Pickle Spears Served with Assorted Cookies & Brownies

### **Tuscan Sun**

Caesar Salad, Garlic Bread, Italian Vegetables, Fettuccine Alfredo, Chicken Parmesan, Baked Ziti, & Lemon Cake

### **Southern Buffet**

Macaroni Salad, Potato Salad, Southern Fried Chicken or BBQ Chicken, Pulled Pork, Baked Beans, Corn on the Cobb, Mashed Potatoes, Corn Bread & Home Style Apple Crisp Cobbler



## ***Dinner Buffet***

*Minimum of 40 People*

### **Create Your Own Buffet**

All Buffets include Rolls & Butter, Freshly Brewed Coffee & Tea  
Chefs Choice of Dessert

### **Starters (Select 1)**

Garden Salad & appropriate toppings & assorted dressings  
Caesar Salad tossed w/ Creamy Caesar Dressing  
French Onion Soup  
Lobster Bisque  
Garden Salad & Chefs Choice of Soup

Or

Salad Bar with appropriate toppings & assorted dressings also accompanied with prepared salads chefs choice.

### **Accompaniments (Select 2 ea)**

#### *Starch*

Mashed Potato  
Wild Rice Pilaf  
Herb Roasted Potatoes  
Sweet Mashed Potatoes  
Potatoes au gratin  
Parsley New Potatoes  
Rice Pilaf

#### *Vegetables*

Steamed Medley  
Asparagus  
Country Style Green Beans  
Green Beans Almandine  
Ratatouille  
Broccoli Polonaise  
Grilled Vegetable Medley



**Main Entrees (Select 2)**

Roasted Pork Loin w/ Natural Juice  
Thin sliced Roast Beef in Au Jus  
Chicken Florentine  
Grilled or Blackened Mahi w/ Chefs Choice topping  
Herb Baked Chicken (8-way)  
Chicken Piccata  
Baked Ham w/ Fruit Glaze  
Pepper Steak (Thin Sliced Sirloin w/ sliced peppers in Teriyaki brown sauce)  
Home Style Meat Lasagna or Vegetarian  
Pecan Crusted Salmon w/ Bourbon Sauce  
Veal Maison  
(Sautéed Cutlets topped w/ shrimp, mushroom, tomato, artichoke & Mozzarella)  
Chicken Oscar  
Chicken Cordon Bleu

Or

Add a Carving  
Ham  
Top Round  
Prime Rib  
Beef Tenderloin



## ***Themed Buffets***

*Minimum of 40 People*

### **Hometown America**

Garden Salad, Potato Salad, Cole Slaw

### **Choice of Two**

BBQ Ribs, Pulled Pork, Grilled Ham, Fried Chicken, Hamburger, Hot Dog or Grilled Honey Glazed Chicken  
Accompanied with Corn on the Cobb, Baked Beans, appropriate condiments and Apple Crisp Cobbler

### **Taste of Italy**

Anti Pasto Salad, Garlic Bread, Fettuccine, White Rice, Italian Green Beans, Ratatouille

### **Choice of Two**

Veal Maison, Chicken Alfredo, Lasagna, Chicken Parmesan, Baked Ziti, or Braised Pork Loin and Tiramisu

### **Hawaiian Luau**

Tropical Fruit Salad, Hawaiian Style Rice, Sweet Potato, Polynesia Vegetables, Steamed Vegetables

### **Choice of Two**

Orange Glazed Chicken, Teriyaki Beef, Grilled Mahi, Coconut Chicken, Char Siu (Red Spareribs), Kalua Pig (Marinated Pork)  
Hawaiian Sweet Bread, Kulolo (Hawaiian Pudding)



## ***Plated Dinner***

*All Plated Dinners are served with Choice of Caesar or Garden Salad, Dinner Roll with Butter & Chefs Dessert of the Day. Fresh Brewed Coffee & Tea*

### **Chicken Dijon**

Breast of Chicken w/ Creamy Dijon Sauce served with Wild Rice Pilaf, Mixed Vegetables

### **Chicken Florentine**

Boneless Breast of Chicken w/ Creamy Spinach & Fontana Cheese Sauce served on a bed of angel hair pasta served with seasoned vegetables

### **Grilled Mahi Mahi**

Grilled Mahi topped with roasted red pepper coulis served with Rice & Vegetable Medley

### **Pan-Seared Salmon**

Topped w/ Dill Sauce, served with Rice Pilaf & Steamed Vegetables

### **Prime Rib**

Slow Roasted Prime Rib served with Horseradish Sauce, Roasted Herb Potato & Steamed Vegetables

### **Filet Mignon**

Grilled Filet Mignon laced with a Peppercorn Demi, served with Asparagus & Roasted Red Potato

### **Peppercorn Crusted Pork Tenderloin**

Sliced pork tenderloin, laced w/ Dijon pork sauce served with scalloped potatoes and steamed vegetables



## ***Plated Dinner***

*All Plated Dinners are served with Roll with Butter & Fresh Brewed Coffee, & Tea*

### **Salad**

Choose one of these salads

#### **House Salad**

Topped with tomato, cucumbers, onion & pepper rings

#### **Caesar Salad**

Crisp Romaine tossed w/ creamy Caesar dressing tossed with fresh grated parmesan

#### **Anti Pasta Salad**

Crisp Romaine tossed with salami, kalamata, provolone cheese, roasted red bell peppers, diced tomato and ham. Drizzled with a Balsamic Vinaigrette

#### **Spring Mix Salad**

Fresh Mesculin mix topped with mandarin oranges, candied almonds and red onion rings. Drizzled with Citrus Vinaigrette.

#### **Raspberry Spring**

Fresh Mesculin topped with raspberries, walnut pieces and red onion rings drizzled with a Maple Balsamic Vinaigrette

### **Entrees**

#### ***8oz Filet Mignon***

Grilled 8oz filet served with a sun dried tomato demi accompanied with duchess herb potato and fresh asparagus

#### **Pecan Crusted Salmon**

Lightly coated and baked Salmon drizzled with a tangy bourbon sauce served on a bed of rice pilaf and fresh garden vegetables



### **Harvey Bristol Chicken**

Sautéed breast of chicken tossed with diced asparagus, sliced mushroom, Harvey Bristol and chicken stock served on a bed of rice or angel hair and fresh garden vegetables

### **Tournedos of Beef**

Twin filets topped with a béarnaise & demi glaze accompanied with sweet and herbal duchess potato and fresh vegetables

### **Gorgonzola & Wild Mushroom stuffed Filet Mignon**

8oz filet stuffed with wild mushrooms and topped with a gorgonzola crust served with fresh asparagus and wild mushroom and hickory bacon risotto

### **Herb Grilled Lamb Rib Chops**

Herb grilled rib chops surround a bed of woodsman rice & wild mushroom Demi accompanied by assorted baby vegetables

### **Pan Seared Grouper**

8oz pan seared grouper served on a bed white rice & mesclun mix topped with Pomegranate sauce and Island fruit relish and a side of steamed vegetables

### **Paired Entrees**

***6oz Petite Filet served with your choice of***

Maryland Crab Cake 4oz Pecan Crusted Salmon Lobster Tail (6oz)  
Chili Garlic Shrimp 5ea ½ Herbed Cornish Hen 3 bones Lamb Loin Cops  
Sliced Pork Loin 4oz Potato Crusted Grouper 4oz

### **Accompaniments**

***Choice of starch & vegetable***

***Vegetables***

Steamed Broccoli  
Asparagus  
Vegetable Medley  
Baby Squash, Zucchini

***Starch***

Wild Rice Pilaf  
Rice Pilaf  
Garlic Mashed Potato  
Sweet Potato Hash



## ***Dessert***

*Choose one of these desserts*

### **Fresh Baked Bread Pudding**

Laced with a French Vanilla Bean and rum sauce garnished with a Strawberry Fan

### **Hazel Nut Roulade**

Flourless brown that has a Hazel Nut Cream spread atop rolled and sliced thin topped with a scoop of Vanilla Bean Ice Cream and drizzled with a Mocha sauce

### **Strawberries Romanoff**

Fresh strawberries marinated with Grand Marnier served over vanilla bean ice cream topped with whipped cream

### **Assorted dessert table Chef's choice of assorted cakes and pie**

**Action Station With crepes Suzette, Strawberries Romanoff and the assorted dessert table**



## ***Hot Hors D'oeuvres***

*(50 pieces per tray)*

Assorted Mini Quiche  
Chinese Egg Rolls with Ginger-Plum Sauce  
Meatballs Madagascar (a green peppercorn sauce)  
Buffalo Wings with Bleu Cheese Dressing and Celery Sticks  
Jerk Style Wings  
Chicken Liver Rumaki  
Mini Crab Cakes with Herbal Mayonnaise  
Mushroom Caps with Italian Sausage Marinara  
Mushroom Caps with Snow Crab Stuffing  
Chicken Tender Brochettes with Mandarin Orange Sauce  
Teriyaki Beef Kabobs  
Shrimp and Vegetable Skewers with Garlic Herb Butter  
Mini Spring Rolls  
Cocktails Franks in a Blanket  
Pizza Bagels Bits  
Baby Lamb Chops with Mint jelly  
Mini Beef Wellington  
Mini Chicken Cordon Bleu  
Escargot en Croute  
Chicken Tenders

## ***Cold Hors D'oeuvres***

*(50 pieces per tray)*

Traditional Deviled Eggs  
Celery Diamonds with Pimento Cream Cheese  
Salami Coronets  
Smoked Salmon Triangles with Dill Cream Cheese  
Assorted Canapés  
Assorted Finger Sandwiches  
Chocolate Dipped Strawberries  
Jumbo Gulf Shrimp on Ice with Condiments  
Asparagus and Ham Rolls  
Surimi Crab Salad served with Crackers  
Cucumber and Cream Cheese on Party Pumpnickel  
Mini Cold Cut Sandwiches



## ***Display Trays***

*(Per 50 persons)*

International Cheeses with Crackers  
Fresh Fruit Tray  
Raw Vegetable Crudités with Ranch Dip  
Baked Brie with Vine Fruits and Croustades  
Spinach and Artichoke Fondue with Crusty French bread

## ***Mirror Displays***

Poached Whole Canadian Salmon with Traditional Garnishes (serves 50)  
Scottish Smoked Salmon with Traditional Garnishes (3lb Side serves 25)  
Gourmet International Cheese w/ Vine Fruits & Water Crackers (serves 75)

## ***Carving Stations***

Baron of Beef (serves 150)  
Smithfield Smoked Ham (serves 50)  
Smoked Tom Turkey (serves 40)  
Top Sirloin of Beef (serves 50)  
Peppered Tenderloin of Beef (serves 25)

*Carving stations include two hours service, mini rolls, and appropriate condiments*

## ***Chef's Stations***

Sautéed Shrimp and Scallop Station  
Pasta Station, Ravioli, Marinara, Tortellini Alfredo, Linguini  
With Clam Sauce, Rotini with Shrimp Alfredo (Please select two)  
***50 person minimum for Chef's stations with two hours of service***

## ***Dessert Stations***

Assorted French Pastries, Tartlets, Chocolate Dipped Strawberries and Mousse  
With Fresh Whipped Cream OR Assorted Cakes and Pies



## ***Hors d' Oeuvre Menu***

*Minimum 75ppl*

### **Carved**

*All served with rolls and appropriate condiments*

Pepper & Herb Crusted Tenderloin  
Slow Roasted Angus Top Round  
Smoked Turkey or Pit Ham  
With Out a Carving Station

### **Finger tip buffets to include:**

Cheese Tray served with crackers  
Vegetable Tray accompanied with ranch dip  
Cubed Fruit w/ Fondue

### **Hot Hors d' Oeuvre (Pick Five)**

Meatballs w/ brandy peppercorn gravy	Mini Crab Cakes
Mini quiche	Spanakopita
Mini beef Wellington	Spring Rolls
Fried scallops	Beef Hibachi
Ramaki	Mini Chicken Cordon Bleu
Crab Stuffed Mushroom	Italian Stuffed Mushroom
Escargot Puffs	Chicken Sate

### **Cold Hors d' Oeuvre (Pick any Three)**

Petite sandwiches  
Devilled Eggs  
Surimi Crab Mold with crackers  
Stuffed Celery Diamonds  
Anti Pasto Station- Salami, Greek Olives, Chopped Tomatoes, Green Olives, Ham,  
Provolone Cheese, Pepperoncini, Marinated Mushrooms  
Smoked Salmon w/ Toast point  
Poached Side of Salmon topped with either bacon crust or fresh herb & dill



### **Action Station**

Sautéed Shrimp and Scallop Station  
Pasta Station, Ravioli, Marinara, Tortellini Alfredo, Linguini  
with Clam Sauce, Rotini with Shrimp Alfredo (Please select two)

## ***Honeymooners & Anniversary***

Chocolate Covered Strawberries  
Cantaloupe, Pineapple, Kiwi  
Grapes & Mango  
Edible Orchids

Chocolate Covered Strawberries  
Cantaloupe, Pineapple, Kiwi  
Grapes & Mango  
Edible Orchids  
Assorted Cheese & Crackers

Chocolate Covered Strawberries  
Cantaloupe, Pineapple, Kiwi  
Grapes & Mango  
Edible Orchids  
Assorted Cheese & Crackers  
Bottle Champaign or Wine

Bottle of Champaign or Wine  
Strawberries & Cream

Bottle of Champaign or Wine  
Mini Tartlets