

Outing Menu

Dinner Selections

Beef

Beef Tenderloin 8oz.	\$29.95
New York Strip Steak 12oz.	\$26.95
Rib Eye 10oz.	\$25.95
Sirloin Filet 6oz.	\$21.95
Hangar Steak 10oz.	\$17.95

Beef Entrees are Char-Grilled and Broasted, Seasoned with Salt and Pepper

~~ Sauce Choices for Beef Entrees ~~

Merlot Demi Glaze
Mushroom and Onion Demi Glaze

Peppercorn Crusted \$1.50 per plate extra
Bleu Cheese Crusted with Butter Au jus \$1.00 per plate extra

Poultry

Broadlands Combo \$24.95

Choose an Open-Faced Chicken Breast to pair with a 4oz. Tenderloin Filet

Open-Faced Chicken Breast 8oz. - Prepared in Three Styles \$20.95

Florentine, Pan Sautéed Spinach and Fontina Cheese

Cordon Bleu, Maple Glazed Ham and Swiss Cheese

Melba, Caramelized Peaches and Brie

Herb Roasted Chicken \$18.95

Grilled Chicken Breast 8oz. \$17.95

~~ Sauce Choices for Chicken Entrees ~~

White Wine Cream Sauce Brandy Cream Parmesan and Chive Butter
Onion Dijon Sauce Tomato Parmesan

20% gratuity and 5.1 % sales tax will be added to all menu items.

Dinner Buffet Selections

(Buffets require a minimum of 50 guests or a \$50 set up fee applies)

Dinner Buffet	\$23.95
Includes two entrees, tossed salad, one potato, one vegetable, rolls, butter, and coffee	
Deluxe Dinner Buffet	\$24.95
Includes two entrees, tossed salad, pasta salad, one potato, one vegetable, Artisan cheese and fresh fruit display, rolls, butter, and coffee	
Premium Dinner Buffet	\$26.95
Includes three entrees, tossed salad, pasta salad, two potatoes, one vegetable, Artisan cheese and fresh fruit display, rolls, butter and coffee	

Entree Choices for Dinner Buffets

Herb Roasted Chicken	Atlantic Salmon	Roasted Sliced Sirloin
Roasted Sliced Pork Loin	Baked Haddock	Beef Tips
Grilled Chicken Breast	Pasta Primavera	Meat or Vegetable Lasagna

Potato/Starch Selections

Mashed, Garlic Mashed, Baked, Parsley Boiled, Roasted Redskins,
Classic Risotto, Whipped Sweet Potatoes, Wild Rice Pilaf
Twice Baked (add \$2.00 each)

Vegetable Selections

Roast Vegetable Medley, Broccoli Florets with Cheese, Green Beans Almandine,
Green Beans with Bacon and Onion, Sweet Glazed Carrots,
Grilled Zucchini, Asparagus with Dill Butter,

Salad Dressings

French, Ranch, Thousand Island, Italian, Creamy Blue Cheese,
Raspberry Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn
Please choose two. Additional dressings are available at \$.50 surcharge per person per dressing.

Artisan Soups

Tomato Bisque, Chicken Noodle, Mushroom Brie, Broccoli Cheese,
Stuffed Green Pepper, New England Clam Chowder
Add \$2.00 per person
Lobster or Shrimp Bisque
Add \$3.00 per person

20% gratuity and 5.1% sales tax will be added to all menu items

Carving Stations

Priced per order, each order serves approximately 50 guests.

Served with silver dollar rolls and house made condiments.

Breast of Turkey	\$200
Roasted Loin of Pork	\$250
Honey Glazed Ham	\$250
Sliced Sirloin of Beef	\$325
Sliced Beef Tenderloin	\$525

Additional Chef Fee of \$50.00 is required for all Carving Stations

Children's Meals \$8.95

Please Choose one Entree per event

Chicken Tenders and Fries

Corn Dog Bites and Fries

Grilled Cheese with Potato and Vegetable

Includes: Tossed Salad, and a Cookie

Late Night Pizzas \$25.00

Made In-House

Your Choice with your Favorite Toppings

Special Requests

The Broadlands Staff is pleased to assist with any special menu requests or arrangements

20% gratuity and 5.1% sales tax will be added to all menu items.

Hors D'oeuvres

Prices list are for 50 pieces

Cold Choices

- Silver Dollar Sandwiches, Ham or Turkey \$85.00
- Smoked Salmon Canapé \$70.00
- Mini Quiche \$65.00
- Prosciutto Wrapped Asparagus \$60.00
- Caprese Skewers \$55.00
- Seasonal Fresh Fruit Skewers \$50.00
- Bruschetta, Tomato and Basil on Puff Pastry \$45.00
- Peach and Brie Bruschetta \$45.00
- Raspberry Brie Tart \$45.00
- Hummus, Pita Triangle with Kalamata Olive and Paprika \$40.00
- Ricotta Cup with Honey \$40.00
- Cucumber Cups Filled with Herb Cheese \$40.00
- Deviled Eggs \$40.00

Hot Choices

- Pan Seared Scallops on a Parmesan Crisp \$100.00
- Beef Skewers with Dipping Sauce \$90.00
- Mini Beef Wellington \$80.00
- Mini Crab Cakes with Spicy Remoulade \$75.00
- Mini Reubens, Served Open Faced \$65.00
- Bacon Wrapped Water Chestnuts with Honey Dipping Sauce \$65.00
- Crab Stuffed Mushrooms \$65.00
- Spring Rolls with Asian Dipping Sauce \$60.00
- Chicken Wings, BBQ or Buffalo \$60.00
- BBQ or Italian Meatballs \$50.00
- Spinach and Cheese Stuffed Mushrooms \$40.00
- Spanikopita \$50.00
- Coconut Shrimp, Market

Display Presentations

Serves Approximately 50 guests

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| Artichoke and Spinach Dip, with Pita Chips | \$75.00 |
| Guacamole, Chips and Salsa | \$75.00 |
| Black Bean and Chorizo Dip with Tortilla Chips | \$65.00 |
| Domestic Cheese and Cracker Display | \$90.00 |
| Vegetable Crudités with Dill Dip | \$90.00 |
| Seasonal Fresh Fruit Display | \$95.00 |
| Oysters on the Half Shell, Blue points | Market |
| Chilled Shrimp Cocktail on ice | Market |
| Jumbo Stone Crab Claws, with Drawn Butter | Market |

20% gratuity and 5.1% sales tax will be added to all menu items.

Beverage Menu

House Brand Liquor
\$4.25 per glass

Call Brand Liquors
\$4.75 per glass

Premium Brand Liquors
\$6.00 per glass & up

All of the above liquors include assorted mixers and garnishes.

Beer
Domestic Cans \$3.75
Domestic Bottles \$4.75
Imported/Premium \$5.50
16oz Domestic Cans \$5.00

Keg Beer
Domestic \$225 1/2 barrel
Imported \$350 1/2 barrel

Micro-brewed available upon request

House Wines
\$5.50 per glass
\$18.75 per bottle

House Champagnes
\$20 per bottle
\$23 per bottle - Asti
Champagne toasts \$1.75 per person

Specialty Wines & Champagnes
Requests are welcomed
Premium Wine
\$7.50 per glass \$28 per bottle

Wine Coolers
\$4.50 per bottle

Champagne Punch
\$35 per gallon

Frozen Drinks
Upon request \$6.50 each and up

Non-Alcoholic Beverages

Fruit Punch
\$19 per gallon

Soft Drinks & Milk
\$2.00 per glass

Frozen Drinks
Upon request \$5.50 each

Coffee Service
\$18 per gallon

NA Champagne
\$16 per bottle

Juice
\$2.50 per glass

20% gratuity and 5.1% sales tax will be added to all sponsored beverage selections.

Luncheon Salads

Classic Chicken Caesar Salad , Crisp Romaine, Fresh Parmesan Cheese, Garlic Croutons, Cherry Tomato, Classic Anchovy Garlic Caesar Dressing, Topped with a Grilled Chicken Breast	\$11.95
Waldorf Salad , Spring Greens, Bacon, Celery, Onion, Tomato, Craisins, Toasted Walnuts and Crumbled Bleu Cheese, Topped with a Grilled Chicken Breast	\$11.95
Chef Salad , Turkey, Ham, Cheddar Cheese, Diced Egg, Tomato, Onion, Bacon, Cucumber, Accompanied by your choice of dressing	\$12.95
Roasted Portabella Salad , Mixed Greens, Fried Egg Plant, Cherry Tomato, Feta Cheese, Balsamic Vinaigrette, Topped with a Grilled Portabella Mushroom	\$12.95
Mediterranean Salad , Mesculin Greens, Cherry and Grape Tomato, Feta Cheese and Kalamata Olive, Topped with a Grilled Chicken Breast	\$12.95
Ahi Tuna Salad , Spring Greens, Tomato, Onion, Chow Mein Noodles, Topped with Seared Ahi Tuna and Soy Drizzle	\$13.95
Broadlands Chop Salad , Crisp Romaine, Cucumber, Roma Tomato, Avocado, Smoked Mozzarella, Crisp Pancetta and Shaved Asiago Cheese, Tossed with Grilled Chicken Breast and Avocado Vinaigrette	\$14.95

Sandwich Selections

Sundried Tomato Tortilla Wrap , Sliced Turkey, Shredded Lettuce, Craisins, Chow Mein Noodles, Cheddar Cheese and Italian Dressing, Accompanied by Potato Chips and a Pickle	\$8.95
Home-made Egg Salad or Chicken Salad	\$7.95
Fresh Baked Sliced Ham or Turkey	\$7.95

Served on a Fresh Baked Roll or Croissant with Lettuce, Tomato and Onion,
Accompanied by Potato Chips and a Pickle

20% gratuity and 5.1% sales tax will be added to all menu items.

Dessert Selections

Crème Brule	\$5.50
Carrot Cake	\$5.00
New York Style Cheesecake	\$5.00
Classic, Red Velvet, Turtle, Key Lime	
Fresh Baked Home-Style Pie	\$4.00
Apple, Cherry, Blueberry, Pumpkin	
Chocolate Mousse	\$3.00
Vanilla Ice Cream Single Scoop	\$2.00
Rainbow Sherbet Single Scoop	\$2.00

Fresh From Our Ovens

Chef's Apple Crisp Bars	\$22.00 per dozen
Assorted Cookies or Brownie Display	\$15.00 per dozen

20% gratuity and 5.1% sales tax will be added to all menu items

Sandwich Menu

Sandwich Selections

Steak Sandwich	\$7.95
Chicken Breast	\$6.75
Grilled Portabella	\$6.25
1/3 lb. Burger	\$6.25
Pulled Pork BBQ, Garlic Citrus, or Spicy Jalapeno with bacon	\$5.95
Bratwurst	\$4.50
Polish or Italian Sausage	\$4.50
Hot Dog	\$3.95

Sandwich selections include chips, pickle, and condiments

Box Lunch	\$8.25
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Box lunch includes Ham, Turkey, Chicken Salad, or Egg Salad Sandwich, Potato Chips, Pickle, and Cookie. Lettuce, Tomato, Onion, Mayo, & Mustard included.

Add a Banana, Orange, or Apple for \$1.00

Sandwich Meals include one sandwich per person plus 2 sides, pickle, and condiments.
(Sandwich meals require a minimum of 25 guests or a \$25 set up fee applies)

Chicken Breast	\$8.25
Grilled Portabella	\$7.75
1/3 lb. Burger	\$7.50
Pulled Pork	\$7.25
Sausage Brat, Polish, Italian, or Hot Dog	\$5.95
Burger & Chicken One burger + one chicken sandwich per person	\$11.95
Sandwich & Sausage Any sandwich listed above + a sausage per person	\$10.25

Sandwich Meal Sides

Tommy Beans	Coleslaw	Broccoli Bacon Salad
Pasta Salad	Potato Salad	Black Bean Mango Salsa with Chips
Potato Chips		

Sandwich Menu items do not include use of ballroom, linens, or china.
20% gratuity and 5.1% sales tax will be added to all Sandwich Menu items.