



The Restaurant at Lighthouse Sound

2011 Banquet Food Selections for Buffet Style Dinner

Butlered or Stationed Hors d' Oeuvres

(Price is based on 2 pieces of each per guest)

Tomato, basil, and Mozzarella skewers drizzled with balsamic reduction

Tomato, basil, and garlic Bruschetta

Italian or Swedish meatballs

Vegetable spring rolls with hot and sour dipping sauce

\$3.50 per guest each

Spinach, Feta, and pine nut triangles

Mini Chicken cordon Blue

Shaved Filet, Blue cheese, and caramelized onions on toast points

Boursin cheese, sun dried tomatoes, and chopped Basil served on French baguette

Melted Brie cheese on a toast point with Apple Cherry Chutney

\$4.50 per guest each

Scallops wrapped in bacon

Coconut shrimp with Pina Colada dipping sauce

Crab dip, served with crackers

Mini crab cakes

Jumbo Shrimp cocktail

Toasted crostini topped with jumbo lump crab salad

Crab Imperial stuffed mushroom caps

Sesame seared tuna with Wasabi Aioli

\$5.50 per guest each

Cheese and Crudités Display

Imported and Domestic Cheeses served with assorted crackers, Fresh Fruit,

Vegetables and Dips

\$10 per guest

Antipasti

Roasted red pepper Hummus with crispy Pita chips

Assorted grilled vegetables

\$8 per guest

Food Station Selections

(Minimum 50 Guests)

Salad Station- *(Choice of Two)*

Lighthouse Salad of Mesculin Greens, Cherry Tomatoes, Toasted Walnuts, Mandarin Oranges, in our Honey Poppy seed Dressing

Spinach Salad with Fresh Apples, Bacon, and Parmesan cheese, accompanied by our Homemade Apple Vinaigrette

Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese, Creamy Caesar Dressing

** Choose to have your salads made to order!*

\$6 per guest

Pasta Station

Tri-colored Tortellini in Creamy Alfredo Sauce

Penne Pasta in Marinara Sauce

Parmesan Cheese and Red Pepper Flakes

** Choose to have your salads made to order!*

** Add Chicken, Seafood, or Vegetables*

\$6 per guest

Sides

*Greek Pasta Salad of Kalamata olives, tomatoes, red onion, feta and herb vinaigrette
(served cold)*

German Potato Salad (served cold)

Oven Roasted Red Skin Potatoes drizzled with Olive Oil and Rosemary

Parmesan potatoes Au Gratin

Garlic mashed potatoes (served with condiments)

Fresh vegetable (choose one):

Medley with zucchini, squash, and carrots

Green Beans Almondine

Fresh Asparagus

Honey glazed Carrots

Julienne Vegetables

Cheese and Broccoli Casserole

\$3 per guest each

Carving Station

**Includes Fresh Baked Rolls and Sauces*

Honey Glazed Ham, Oven Roasted Turkey Breast, Jerk Glazed Pork Loin

Mesquite London Broil, Salmon filet

\$10 per guest each

Prime Rib of Beef
\$13 per guest

Roast Tenderloin of Beef
\$18 per guest

Seafood Station

Raw oysters on the half shell - \$259 per 100

Oysters Rockefeller - \$280 per 100

Clams Casino - \$236 per 100

Crab Claws - \$214 per 100

Dessert Station

Your choice of three miniature desserts from Lighthouse's selection.

Miniature Chocolate Éclairs - \$137 per 100

Petite Fours - \$282 per 100

Chocolate Covered Strawberries - \$60 per 100

Lemon Bars - \$245 per 100

Mini mousse cups (fruit or chocolate) - \$282 per 100

Cream Puffs – \$137 per 100

Bottomless Coffee, Tea, and Soda \$2 per guest

6% Sales Tax and 20% Gratuity will be added to your final bill

Event Enhancements:
(Optional)

Podium and Microphone
\$50.00

Projection Screen
\$25.00

Satellite Bar
\$75.00- 1 Attending Bartender
\$100.00- 2 Attending Bartenders

Dance Floor 12'x12'
\$300.00

Dance Floor 16'x16'
\$400.00

Open bar is available upon request. You may also choose cash bar or consumption bar.

The drink prices for the consumption bar are the following:

\$7 house wines

\$6.50 well drinks

\$4.50 imported beers

\$3.50 domestic beers

\$8-\$10 specialty martinis

If you want your special event catered by Lighthouse Sound Restaurant, please add a traveling fee of \$200.00. Any traveling over 10 miles will be charged at \$10.00 per mile.