



### DINNER - CLASSIC FAMILY STYLE OR BUFFET

#### OUR CLASSIC FAMILY STYLE INCLUDES:

FRESH BAKED BREAD AND BUTTER, COFFEE, TEA,  
ICED TEA AND SOFT DRINKS INCLUDED.

#### SALAD - CHOICE OF (1) ONE

HOUSE OR CAESAR

#### PASTA - CHOICE OF (1) ONE

SPAGHETTI OR PENNE

#### VEGETABLE - CHOICE OF (1) ONE

GREEN BEANS ALMONDINE, CORN O'BREIN OR MIXED MEDLEY

#### POTATO - CHOICE OF (1) ONE

ROASTED POTATO OR GARLIC MASHED

#### ENTRÉE - CHOICE OF (2) TWO

BAKED CHICKEN BREAST IN A SUPREME SAUCE  
TOP ROUND OF BEEF WITH MUSHROOM GRAVY

BAKED HAM

BACCALA

PORK LOIN

ITALIAN SAUSAGE AND MEATBALLS

KIELBASA AND SAUERKRAUT

#### DESSERT

VANILLA ICE CREAM OR SORBET

	CLASSIC FAMILY STYLE	BUFFET STYLE
<b>SUNDAY - THURSDAY EVENING</b>	<b>\$26.95</b> PPN	<b>\$23.95</b> PPN
<b>FRIDAY AND SATURDAY EVENING</b>	<b>\$30.95</b> PPN	<b>\$27.95</b> PPN
<b>SATURDAY - SUNDAY AFTERNOON</b>	<b>\$25.95</b> PPN	<b>\$22.95</b> PPN

#### DINNER SERVICE NOT TO EXCEED 3 HOURS

BUFFET STYLE AVAILABLE FOR PARTIES OF 30 - 40 IN BANQUET ROOM. UNDER 30 CONSULT YOUR BANQUET COORDINATOR  
(BUFFET AVAILABLE FOR PARTIES 100 OR LESS)

MINIMUMS OR ROOMS CHARGES MAY APPLY

6 % SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL COST

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

**SEE DINNER - CLASSIC FAMILY STYLE UPGRADE CHOICES ON THE NEXT PAGE!**



# BANQUET MENU

## DINNER - CLASSIC FAMILY STYLE - UPGRADE CHOICES PRICE

ADD AN ADDITIONAL (PPN) PRICE PER PERSON TO THE STARDARD CLASSIC FAMILY STYLE DINNER PRICES ON PERVIOUS PAGE.

**PER PERSON**

<b>BREAD STICKS</b>	<b>.50</b>
<b>SALAD:</b> COMPARI, ANTIPASTO, GREEK	<b>2.00</b>
<b>SALAD:</b> CAESAR	<b>1.50</b>
<b>PASTA:</b> LINGUINI OR ANGLE HAIR	<b>1.50</b>
<b>PASTA:</b> FETTUCCINE ALFREDO, RAVIOLI, TORTOLLONI	<b>2.00</b>
<b>PASTA:</b> LINGUINI W/RED OR WHITE CLAM SAUCE, LOBSTER RAVIOLI OR CAPELLINI AMORE	<b>2.50</b>
<b>PASTA:</b> GNOCCHI	<b>3.00</b>
<b>VEGETABLE:</b> BABY PEAS W/CARROTS OR BROCCOLI W/CHEESE SAUCE	<b>1.50</b>
<b>POTATO:</b> AUGRATIN, SCALLOPED, PARSLEY BOILED REDSKINS OR WILD RICE WITH HERBS	<b>1.00</b>
<b>ENTRÉE:</b> CHICKEN PAISANO, CHICKEN PARMESAN OR BROCCOLI CHICKEN BAKE	<b>2.00</b>
<b>ENTRÉE:</b> VEAL MARSALA, VEAL PICCATA OR VEAL CHERRY	<b>4.00</b>
<b>DESSERT:</b> MINI CANNOLI	<b>1.00</b>
<b>DESSERT:</b> REGULAR CANNOLI	<b>3.00</b>

OTHER DESSERT AVAILABLE, CONSULT YOUR BANQUET COORDINATOR  
 6 % SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL COST  
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### **CHILDREN'S PRICING FAMILY STYLE BUFFET (AGES 3-10)**

SUNDAY - THURSDAY \$ 11.95 PER CHILD

FRIDAY & SATURDAY \$ 15.95 PER CHILD

SERVED WITH POP, JUICE OR MILK AND A SCOOP OF VANILLA ICE CREAM

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**COMPARI'S ON THE PARK RESTAURANT & BAR FOOD, FUN & FRIENDS - AUTHENTIC ITALIAN CUISINE**

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## DINNER - INDIVIDUALLY PLATED

PPN

### TENDERLOIN MEDALLIONS

8 OZ FLAME BROILED TENDERLOIN MEDALLIONS SEASONED WITH ITALIAN SPICES AND GARLIC TOPPED WITH A MUSHROOM DEMI GLAZE. SERVED WITH POTATO AND VEGETABLE

26.95

### PORK TENDERLOIN

OVEN BAKED SEASONED AND SLICED INTO JUICY MEDALLIONS AND TOPPED WITH A MUSHROOM PORK GLAZE. SERVED WITH POTATO AND VEGETABLE

19.95

### VEAL MARSALA

SAUTEED VEAL CUTLETS AND VEGETABLES IN A SWEET MARSALA WINE SAUCE. SERVED WITH VEGETABLE.

20.95

### VEAL CHERRY

TENDER VEAL IN SEASONED FLOUR, SAUTEED WITH DRIED CHERRIES AND CHOPPED WALNUTS IN A BLEU CHEESE SHERRY WINE SAUCE. SERVED WITH VEGETABLE.

20.95

### BAKED SALMON

8 OZ SCANDINAVIAN SALMON BAKED WITH GARLIC HERB SEASONING. SERVED WITH POTATO AND VEGETABLE.

21.95

### BROCCOLI CHICKEN BAKE

HERB ENCRUSTED CHICKEN BREAST SLICED INTO STRIPS WITH A BROCCOLI AND CHEDDAR CREAM SAUCE TOPPED WITH BAKED CHEDDAR CHEESE.

19.95

### BACI PASTA

DELICATE HAND FILLED POUCH PASTA WITH FINE GROUND SAUSAGE IN A ROASTED PEPPER PESTO CREAM SAUCE

19.95

### COMPARI'S ORANGE ROUGHY

BROILED WITH ITALIAN SPICES AND TOPPED WITH LEMON BUTTER SAUCE, SUNDRIED TOMATO AND QUARTERED ARTICHOKE HEARTS. SERVED WITH POTATO AND VEGETABLE.

17.95

### BACCALA

ENCRUSTED BAKED COD WITH ITALIAN BREAD CRUMBS AND LIGHTLY TOPPED WITH OUR OWN MARINARA SAUCE

17.95

### CHICKEN PAISANO

SAUTEED CHICKEN BREASTS, QUARTERED ARTICHOKE HEARTS AND LEMON WHEELS IN A GARLIC LEMON SAUCE. SERVED WITH POTATO AND VEGETABLE.

19.95

### CHICKEN PICCATA

SAUTEED CHICKEN BREAST, MUSHROOMS, CAPERS AND LEMON WHEELS IN A DELICIOUS PICCATA SAUCE. SERVED WITH VEGETABLE.

19.95

### LOBSTER RAVIOLI

LOBSTER AND CHEESE FILLED PASTA TOPPED WITH A BLUSH SAUCE AND ROASTED RED PEPPERS

16.95

### LASAGNA

PASTA LAYERED WITH MEAT SAUCE AND CHEESE, TOPPED WITH OUR HOMEMADE SAUCE AND MOZZARELLA CHEESE, THEN BAKED TO BUBBLING PERFECTION

16.95

### GRILLED ITALIAN SAUSAGE

FLAME BROILED AND SERVED OVER A BED OF SAUTEED GREEN PEPPERS AND ONIONS

16.95

### PRIME RIB

MINIMUM 20 CUTS, NO TEMPERATURE ORDERS TAKEN. COOKED MEDIUM TO MEDIUM RARE, END CUTS LIMITED

MARKET PRICE

### CHILDREN'S PLATED MENU

CHICKEN TENDERS WITH FRIES OR MOSTACCIOLI W/MEAT OR MARINARA SAUCE \$ 10.95 PER CHILD SERVED WITH POP, JUICE OR MILK AND A SCOOP OF VANILLA ICE CREAM

### ALL THE ABOVE PLATED MEALS SERVED WITH HOUSE SALAD, FRESH BAKED BREAD AND BUTTER.

CUP OF CHICKEN PASTINA CAN BE ADDED FOR AN ADDITIONAL \$ 1.50 PER PERSON  
DESSERT CAN BE ADDED FOR AN ADDITIONAL \$ 1.00 PER PERSON (CHOICE OF ONE: VANILLA ICE CREAM OR RASPBERRY SORBET)  
UP GRADE YOUR SALAD TO AN ANTIPASTO, GREEK OR COMPARI'S SPECIAL FOR AN ADDITIONAL \$ 2.50 PER PERSON  
OR CAESAR SALAD FOR AN ADDITIONAL \$ 1.50 PER PERSON.  
ADD COFFEE, TEA, MILK FOR \$ 2.50 PER PERSON. ADD COFFEE, TEA, MILK AND SOFT DRINKS FOR \$ 3.00 PER PERSON.

OTHER ENTREES AVAILABLE OFF OF FIAMMA OR COMPARI'S MENU CONSULT YOUR BANQUET COORDINATOR  
PARTIES MAY SELECT 3 ITEMS FROM THE ABOVE ITEM COUNT MUST BE GIVEN 1 WEEK PRIOR TO EVENT  
MINIMUMS OR ROOM CHARGES MAY APPLY. 6 % SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL COST



# BANQUET MENU

## LUNCH - INDIVIDUALLY PLATED PPN

<b>LASAGNA</b> PASTA LAYERED WITH MEAT SAUCE	<b>10.95</b>
<b>BACCALA</b> COD FISH, BREADED IN SEASONED CRUMBS, BAKED IN OLIVE OIL, BAY LEAVES WITH A TOUCH OF TOMATO SAUCE. SERVED WITH POTATOE AND VEGETABLE.	<b>10.95</b>
<b>VEAL PICCATA</b> SAUTEED VEAL WITH MUSHROOMS AND CAPERS IN A WHITE WINE LEMON-BUTTER SAUCE	<b>12.95</b>
<b>GRILLED ITALIAN SAUSAGE</b> LINK SAUSAGE WITH GREEN PEPPERS AND ONIONS	<b>10.95</b>
<b>CHICKEN PAISANO</b> CHICKEN BREAST SAUTEED WITH ARTICHOKES, FRESH LEMON AND WHITE WINE	<b>11.95</b>
<b>SHRIMP SCAMPI</b> JUMBO SHRIMP SAUTEED IN CASINO BUTTER SAUCE AND FRESH PARSLEY ON TOP OF CAPPELINI PASTA	<b>12.95</b>
<b>PASTA</b> PENNE OR SPAGHETTI WITH MEAT OR MARINARA SAUCE	<b>10.95</b>
<b>ANTIPASTO SALAD</b> ROMAINE AND ICEBERG LETTUCE, IMPORTED HAM, GENOE SALAMI, AGED PROVOLONE, TOMATO, PEPPER RINGS, OLIVES AND ONION	<b>9.95</b>
<b>GREEK SALAD</b> LETTUCE WITH FETTUCE CHEESE, OLIVES, BEETS, TOMATO, CUCUMBER AND ONION	<b>9.95</b>
<b>COMPARI'S SPECIAL SALAD</b> ROMAINE, RED ONION, PINE NUTS, CRUMBLLED BLEU CHEESE, TOMATO AND BACON	<b>9.95</b>
<b>CHICKEN SALAD</b> ROMAINE AND ICEBERG LETTUCE, MANDARIN ORANGE SLICES, ALMOND AND STRIPS OF CHICKEN	<b>10.95</b>

**THE ABOVE PLATED MEALS SERVED WITH HOUSE SALAD, FRESH BAKED BREAD AND BUTTER**

**LUNCHEON SERVICE NOT TO EXCEED 2 HOURS.**

LUNCH MENU AVAILABLE MONDAY THROUGH SATURDAY FROM 11:00 AM TO 3:00 PM ONLY.

**UPGRADES**

CUP OF CHICKEN PASTINA CAN BE ADDED FOR AN ADDITIONAL \$ 2.95 PER PERSON

DESSERT CAN BE ADDED FOR AN ADDITIONAL \$ 1.00 PER PERSON  
(CHOICE OF ONE: VANILLA ICE CREAM OR RASPBERRY SORBET)

SALADS: ANTIPASTO, GREEK OR COMPARI'S SPECIAL FOR AN ADDITIONAL \$ 2.50 PER PERSON  
OR CAESAR SALAD FOR AN ADDITIONAL \$ 1.50 PER PERSON

ADD COFFEE, TEA OR MILK FOR AN ADDITIONAL \$ 2.50 PER PERSON  
ADD COFFEE, TEA, MILK AND SOFT DRINKS FOR \$ 3.00 PER PERSON

OTHER ENTREES AVAILABLE OFF OF FIAMMA OR COMPARI'S MENU. CONSULT YOUR BANQUET COORDINATOR.  
PARTIES MAY SELECT 3 ITEMS FROM THE ABOVE ITEM COUNT MUST BE GIVEN 1 WEEK PRIOR TO EVENT.  
MINIMUMS OR ROOM CHARGES MAY APPLY. 6 % SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL COST.  
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### FAMILY STYLE PIZZA BUFFET

#### PRICED ACCORDINGLY

#### **OUR FAMILY STYLE PIZZA BUFFET INCLUDES:**

ASSORTED HOMEMADE PIZZA WITH A VARIETY OF TOPPINGS  
PENNE PASTA WITH MARINARA OR MEAT SAUCE  
HOUSE SALAD  
COFFEE, TEA, ICED TEA AND SOFT DRINKS

MINIMUMS OR ROOM CHARGES MAY APPLY  
6 % SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL COST  
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### DESSERTS

TIRAMISU \$ 5.95 PER PERSON | BREAD PUDDING \$ 5.95 PER PERSON  
CANNOLI \$ 3.95 PER PERSON | MINI CANNOLI \$ 1.75 EACH (REGULAR OR CHOCOLATE)

SPECIALTY CAKES & CHEESE CAKES AVAILBLE UPON REQUEST. ASK YOUR BANQUET COORDINATOR.  
SERVICE OF ANY DESSERT, NOT PURCHASED FROM COMPARI'S/FIAMMA IS SUBJECT TO A \$1.00 PER PERSON SERVICE FEE.  
A .50 PER PERSON CAKE CUTTING FEE APPLICABLE, IF COMPARI'S/FIAMMA CUTS THE CAKE.  
MINIMUMS OR ROOMS CHARGES MAY APPLY. 6% SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL COST.  
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### PLATTERS

#### **FRESH VEGETABLE TRAY**

A DECADENT PLATTER OF ASSORTED VEGETABLES  
WITH A RANCH DIPPING SAUCE

SMALL 12 - 16 PEOPLE \$ 49.00  
LARGE 20 - 25 PEOPLE \$ 69.00

#### **FRESH FRUIT**

SMALL 12-16 PEOPLE \$ 75.00  
LARGE 20—25 PEOPLE \$ 156.00

#### **ASSORTED CHEESE & CRACKER TRAY**

SMALL 12 - 16 PEOPLE \$ 55.00  
LARGE 20 - 25 PEOPLE \$ 75.00



### APPETIZERS

### PRICE

**CALABRESE PLATE**  
PROSCIUTTO, SOPRESSATE, FONTINELLA CHEESE, PEPPERONCINI, RED ONION, BLACK AND GREEN OLIVES. **4.25 pp**

**SMOKED SALMON CARPACIO**  
THINLY SLICED SALMON SERVED WITH CAPERS, RED ONIONS AND ROASTED PEPPERS. **4.25 pp**

**FOCCACCHIA**  
PIZZA BREAD TOPPED WITH OLIVE OIL, TOMATOES, ONION, BASIL, GARLIC AND ASIAGO CHEESE WITH OR WITH OUT ANCHOVIES. **3.50 Per Loaf**

**SCAMORZZA ALLA POMODORA**  
DELICIOUS HOME GROWN TOMATOES TOPPED WITH IMPORTED BUFFALO MOZZERELLA CHEESE ALONG WITH OLIVE OIL, OREGANO, CRUSHED GARLIC, SALT AND PEPPER. **4.00 pp**

**SMOKED CHICKEN QUESADILLA**  
A DELICIOUS COMBINATION OF CHUNKS OF AND SHREDDED CHICKEN, MILD CHEDDAR CHEESE, MONTERAY JACK CHEESE, SPICY JALAPENO PEPPERS, ONIONS, RED AND YELLOW PEPPERS, A TOUCH OF GARLIC WRAPPED IN A TORTILLA. MINIMUM (50) PER ORDER. **2.00 EA**

**THAI CHICKEN & CASHEW SPRING ROLLS**  
SHREDDED CHICKEN BREASTS MIXED WITH GENEROUS SLICES OF CASHEWS THEN COMBINED WITH A SELECTION OF GARDEN FRESH VEGETABLES, SESAME OIL, SOY SAUCE, FRESH GARLIC AND SEASONINGS THEN WRAPPED IN A CRISPY SPRING ROLL WRAPPER. MINIMUM (50) PER ORDER **1.50 EA**

**RUMAKI**  
AN EXOTIC ORIENTAL TREAT, TASTY CHICKEN LIVER, CRISP WATER CHESTNUTS AND A SAVORY LEAN DRY CURED BACON. MINIMUM (50) PER ORDER **1.50 EA**

**WATERCHESTNUTS IN BACON**  
SAVORY WHOLE WATER CHESTNUTS LIGHTLY COATED IN TASTY BREAD CRUMBS THEN WRAPPED IN BACON. MINIMUM (50) PER ORDER **1.75 EA**

**SAUSAGE MUSHROOM CAPS**  
SPICY ITALIAN SAUSAGE, MILD MOZZERELLA CHEESE, ALL HAND PIPED IN A TASTY MUSHROOM CAP AND GARNISHED WITH TOASTED BREAD CRUMBS. MNIMUM (50) PER ORDER. **2.25 EA**

**CRABMEAT MUSHROOM CAPS**  
CRABMEAT MIXED WITH CELERY, BELL PEPPER, ONIONS, ZESTY PARMESAN CHEESE AND A HINT OF LEMON, THEN EACH MUSHROOM IS HAND FILLED W/SEASONED BREAD CRUMBS & PAPRIKA. MINIMUM (50) PER ORDER **2.95 EA**

**ASSORTED PETITE QUICHE**  
A FABULOUS ASSORTMENT CAPTURES THE FLAVORS OF FRANCE, FROM THE CLASSIC QUICHE LORRAINE TO SPINACH, HERB CHEESE AND ZESTY CAJUN SHRIMP QUICHE. MINIMUM (50) PER ORDER. **1.25 EA**

**SPANAKOPITA**  
THE ESSENCE OF GREECE IS CAPTURED IN A DELIGHTFUL COMBINATION OF GARDEN FRESH SPINACH, ONION, GARLIC, CREAM CHEESE, SPICES AND FETA CHEESE WRAPPED IN A BITE SIZE FLAKY PHYLLO DOUGH. MINIMUM (50) PER ORDER **1.25 EA**

**FAGIOLI CALABRESE**  
BUTTER BEANS SAUTEED WITH SHORT TUBE PASTA, SPINACH, SAUSAGE, ROASTED RED PEPPER, OLIVE OIL AND GARLIC. **3.00 pp**

**PIZZA CHEVRE**  
THIN HAND TOSSED DOUGH TOPPED WITH CHEVRE CHEESE, FRESH BASIL, PROSCIUTTO HAM, ROASTED RED PEPPERS AND OLIVE OIL. MINIMUM (50) PER ORDER. **1.75 Per Piece**

**CRAB CAKES**  
1 OZ LUMP CRAB CAKE WITH A TOUCH OF BREADING, SERVED WITH CAJUN DIJONAISE SAUCE. MINIMUM (25) PER ORDER **2.75 EA**

**HAM ROLLS**  
HAM, CREAM CHEESE AND CHIVES ROLLED IN A SUNDRIED TOMATO LAWASH. MINIMUM (50) PER ORDER **1.25 EA**

**SNOW CRAB CLAWS** **MARKET PRICE**

**SHRIMP COCKTAIL** **MARKET PRICE**

### APPETIZER COMBINATIONS

CONSISTING OF VARIOUS APPETIZERS PRICED ACCORDINGLY BY PIECE, POUND OR PER PERSON.  
6 % SALES TAX AND 20% SERVICE CHARGE WILL BE ADDED TO FINAL COST. PRICE SUBJECT TO CHANGE WITH PRIOR NOTICE



# BANQUET MENU

## BEVERAGE & BAR CHARGES

**YOU MUST BE 21 YEARS OF AGE OR OLDER TO DRINK ALCHOLIC BEVERAGES!**  
**BAR SERVICES ARE 3 HOURS - ADDITIONAL CHARGE FOR EACH 1/2 HOUR**

### TAB BAR SERVICE

ONE OPEN BAR TAB

(ENTIRE ITEMIZED BAR BILL WILL BE PLACED ON ONE CHECK AND PAID FOR BY ONE PERSON)

### CASH BAR

(EACH OF YOUR GUESTS WOULD PAY FOR THEIR DRINKS INDIVIDUALLY AS THEY ARE SERVED)

### BARTENDER FEES & SERVER FEES

**APPLY WHEN YOU CHOOSE TO HAVE EXTRA BARTENDERS OR SERVERS**

BARTENDER 3 HOURS - \$100.00 - EACH ADDITIONAL 1/2 HOUR \$ 20.00

SERVER 3 HOURS - \$ 75.00 - EACH ADDITIONAL 1/2 HOUR \$ \$10.00

(IF HOUSTESS SERVICE REQUIRED 3 HOUR- \$ 100.00 - EACH ADDITIONAL 1/2 HOUR \$ 20.00)

6 % SALES TAX AND 20 % GRATUITY WILL BE ADDED TO YOUR FINAL COST.  
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. MINIMUMS MAY APPLY.

### **STANDARD OPEN BAR**

\$ 16.00 PER PERSON

WHISKEY  
SCOTCH  
BOURBON  
VODKA  
GIN  
RUM  
VERMOUTH SWEET  
VERMOUTH DRY  
DOMESTIC DRAFT BEER  
HOUSE RED & WHITE WINE  
POP, JUICE, ICE &SETUPS

### **PREMIUM OPEN BAR**

\$ 18.50 PER PERSON

SEGRAMS VO  
CANADIAN CLUB  
ABSOLUT VODKA  
BACARDI RUM  
BEEFEATER GIN  
DEWARS SCOTCH  
VERMOUTH SWEET  
VERMOUTH DRY  
DOMESTIC DRAFT BEER  
HOUSE RED & WHITE WINE  
POP, JUICE, ICE & SETUPS

### **SUPER PREMIUM BAR AVAILABLE**

ASK YOUR COORDINATOR

### **SOFT DRINKS & JUICE**

\$ 6.00 PER PERSON

POP, JUICE, ICE & SETUPS

### **CARAFES**

\$ 24.00 EA HOUSE RED OR WHITE WINE

### **BEER & WINE SERVICE**

\$ 14.00 PER PERSON

DOMESTIC DRAFT BEER, HOUSE RED & WHITE WINES

ADD \$ 1.50 PER PERSON FOR DOMESTIC BOTTLED BEER

\$ 15.00 PER PERSON PREMIUM DRAFT BEER

ADD \$ 2.00 PER PERSON FOR PREMIUM BOTTLED BEER

### **PUNCH AVAIABLE**

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### BREAKFAST & BRUNCH

#### EARLY RISER

ASSORTED BREAKFAST PASTRIES,  
FRESHLY BREWED COFFEE,  
HOT TEA AND DECAFFEINATED

#### TOP OF THE MORNIN'

FRESH EGGS SCRAMBLED,  
CRISPY BACON OR HAM,  
ASSORTED TOAST WITH JELLY,  
FRESH BREWED COFFEE,  
HOT TEA OR DECAFFEINATED COFFEE  
AND AN ASSORTMENT OF FRESH JUICES

#### CONTINENTAL BREAKFAST

ASSORTED CHILLED JUICES,  
BREAKFAST PASTRIES,  
FRESHLY BREWED COFFEE,  
HOT TEA AND DECAFFEINATED COFFEE

#### AFTERNOON RECESS

IMPORTED DOMESTIC CHEESE BOARD SLICED,  
FRESH FRUIT DISPLAY,  
ASSORTED CRACKERS,  
FRESHLY BREWED COFFEE,  
HOT TEA, DECAFFEINATED COFFEE,  
REGULAR AND DIET SOFT DRINKS

#### BRUNCH BUFFET

NOT TO END ANY LATER THAN 11:00 AM

MINIMUMS OR ROOMS CHARGES MAY APPLY.  
6 % SALES TAX AND 20 % GRATUITY WILL BE ADDED TO YOUR FINAL COST  
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