# Buffet Menu

## Cold Selections

**Bruschetta**  
Tomato Bruschetta with Capers, Muhammara Dip, Traditional Hummus, Pickled Vegetables, Assorted Olives

**Bowl of Mixed Salad Greens & Chopped Romaine Lettuce**  
Tomato, Shredded Carrot, Cucumbers, Croutons, Red Onion, Extra Virgin Olive Oil, Balsamic & Sherry Vinaigrette

**Variety of Composed Salads with Vegetables and Legumes**  
Three Bean Salad | Heirloom Tomato & Mozzarella Salad | Potato Bacon Salad | Cauliflower Cous Cous | Charred Broccoli, Summer Squash & Fregola | Roasted Beet Salad | Mushroom & English Pea Salad | Shrimp & Edamame Salad | Cucumber Salad | Cardamom Carrot & Quinoa Salad | Succotash | Watermelon Salad

## Hot Selections

**Seasonal Beef**

**Seasonal Chicken**

**Seasonal Pasta**

**Seasonal Potato**

## Desserts

**International Pastry Display** | Selection of Mini Pastries, Cookies and Biscuits

**Chocolate Fountain** | Marshmallows, Strawberries

**Artisanal Cheese** | Fruit Compotes, Flat Breads, Garlic Sea Salt Crackers, Bread, Rolls

## Open Bar

**Premium Well Mixed Drinks**  
Made with Smirnoff Vodka, Beefeaters Gin, Cruzan Aged Light Rum, Jim beam White Label, Canadian Club, Jose Cuervo Tequila, Grant’s Family Reserve, Campari, Martini & Rossi, Bianco, House Red and White Wines

**Beers**  
Heineken, Budweiser, Bud Light, Coors Light, Sam Adams Light, Michelob Ultra, St. Pauli’s Girl N/A

**Non-Alcoholic Beverages**  
Soft Drinks, Juices, Mineral Water, Coffee & Tea

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<table>
<thead>
<tr>
<th>1 Hour Buffet and 1 Beverage</th>
<th>$61 per person</th>
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<tbody>
<tr>
<td>1 Hour Buffet and Premium Open Bar</td>
<td>$86 per person</td>
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<tr>
<td>2 Hour Buffet and Premium Open Bar</td>
<td>$103 per person</td>
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All prices are inclusive of 20% gratuity and tax. Menu items and pricing subject to change.
THE VIEW LOUNGE
Buffet Menu

2 HOUR BUFFET & OPEN BAR
SUNDAY - THURSDAY | $63 PER PERSON
FRIDAY & SATURDAY | $74 PER PERSON
OPTIONAL BIRTHDAY CAKES START AT $84
LAST AVAILABLE BOOKING AT 6:30PM

COLD SELECTIONS

Bruschetta
Tomato Bruschetta with Capers, Muhammara Dip, Traditional Hummus, Pickled Vegetables, Assorted Olives

Bowl of Mixed Salad Greens & Chopped Romaine Lettuce
Tomato, Shredded Carrot, Cucumbers, Croutons, Red Onion, Extra Virgin Olive Oil, Balsamic & Sherry Vinaigrette

Variety of Composed Salads with Vegetables and Legumes
Three Bean Salad | Heirloom Tomato & Mozzarella Salad | Potato Bacon Salad | Cauliflower Cous Cous | Charred Broccoli, Summer Squash & Fregola | Roasted Beet Salad | Mushroom & English Pea Salad | Shrimp & Edamame Salad | Cucumber Salad | Cardamom Carrot & Quinoa Salad | Succotash | Watermelon Salad

HOT SELECTIONS

Seasonal Beef
Seasonal Chicken
Seasonal Pasta
Seasonal Starch

DESSERTS

International Pastry Display | Selection of Mini Pastries, Cookies and Biscuits
Chocolate Fountain | Marshmallows, Strawberries
Artisanal Cheese | Fruit Compotes, Flat Breads, Garlic Sea Salt Crackers, Bread, Rolls

MOCKTAIL BAR

Non-Alcoholic Beverages
Soft Drinks, Juices, Mineral Water, Coffee & Tea

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THE VIEW LOUNGE

Dessert Package

ELABORATE DESSERT BUFFET
Chocolate Fountain, Fresh Fruit, Berries, Cheeses, and a Variety of Cakes, Tortes & Cookies

UNLIMITED AFTER DINNER DRINKS PACKAGE
Scotch: Glencorangi, Sheerywood, J&B
Cognac: Laphroaig, Hennessy VSOP, Remy Martin VSOP
Ports: Sandemen Founders Reserve, Duck Walk Blueberry Port
Dessert Wine: Lakewood Ice Wine
Cordials: Baileys, Amaretto, Grand Marnier, Anisette, Amaro, Kalua, B&B, Couvousier, Grappa, Sambuca, Frangelico
Wines: House Red, House White
Beers: Heineken, Budweiser, Bud Light, Coors Light, Sam Adams, Amstel Light, O’Doul’s
Mocktails: Sodas, Juices, Waters, Coffee & Tea

$66.00 per person

PREMIUM OPEN BAR PACKAGE
Smirnoff Vodka, Beefeaters Gin, Cruzan Aged Light Rum, Jim Beam White Label, Canadian Club, Campari, Grant’s Family Reserve, Martini & Rossi Bianco, House Red & White wines, Heineken, Budweiser, Coors Light, Sam Adams, Amstel Light, Michelob Ultra, St. Pauli’s Girl N/A, Soft Drinks, Juice, Mineral Water, Coffee & Tea

$51.00 per person (cordials, champagne, frozen drinks or specialty drinks available at an additional charge)

WINE & BEER PACKAGE
House Red & White Wines, Heineken, Budweiser, Coors Light, Sam Adams, Amstel Light, Michelob Ultra, St. Pauli’s Girl N/A, Soft Drinks, Juice, Mineral Water, Coffee & Tea

$47.00 per person (mixed drinks, cordials, champagne, frozen drinks or specialty drinks available at an additional charge)

MOCKTAIL PACKAGE
Soft Drinks, Juice, Mineral Water, Coffee & Tea

$42.00 per person (mixed drinks, wines, beers, cordials, champagne, frozen drinks or specialty drinks available at an additional charge)

Packages are one (1) hour in duration.

All prices are inclusive of 20% gratuity and tax. Menu items and pricing subject to change.
STATIONARY ITEMS

Artisanal Cheese Display | Artisanal Local Cheeses - Fresh Compotes & Preserves, Crackers, Flat Breads

Artisanal Cured Meats | Artisanal Local Meats - Fresh Compotes & Preserves

Mezze | White Bean Hummus, Roasted Tomato & Eggplant Salad, Spinach, Artichoke & Feta Spread, Tabbouleh Salad, Kalamata, Cucumber, Red Pepper, Toasted Pita

Bruschetta | Traditional Diced Roma Tomato, Roasted Tomato, Green Olive & Basil, Marinated Perline Mozzarella, Roasted Balsamic Mushrooms, Red, Dried Cherries, Arugula, Red Pepper, Toasted Ficelle

Marquis Crudite | Carrots, Peppers, Cucumber, Asparagus, Squash, Garlic Parmesan Cream, Mint Dill Yogurt, Lemon Paprika Hummus

Meatballs | Tomato Sauce, Parmesan Cheese
Salted Pretzel Rocks | Warm Gooey Cheese Sauce
Truffle Mac & Cheese | Gruyere & Shredded White Cheddar Cheese
Potato Gnocchi | Spinach, Sun Dried Tomatoes, Pine Nuts, White Wine Herb Sauce
Steamed Din Sum Station | Chicken Lemongrass Pot Sticker, Vegetable Shiu Mai, Pork Wasabi Dumpling, Soy Sauce, Hot Mustard & Sriracha

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THE VIEW LOUNGE

Reception Supplements

Butler Passed Hors d’Oeuvres (Select 2 Hot and 2 Cold Items)

**HOT ITEMS**
- Mini New York Cheese Steak Hoagie
- Mini Cheese Burger Slider
- Smoked Beef Brisket Empanada
- Peking Duck Spring Roll
- Artichoke Croquettes Stuffed with Goat Cheese
- Classic Mini Crab Cakes with Caper Parsley Aioli
- Thai Curry Samosa Triangle
- Paella Bite
- Chicken & Cheese Empanada
- Mushroom & Gouda Tart
- Corn & Edamame Quesadilla (vegetarian)
- Chicken Tikka Masala on a Skewer (gluten-free)

**COLD ITEMS**
- Shooters
  - Jumbo Shrimp with Bloody Mary & Celery (gluten-free)
  - Lobster Mango Margarita (gluten-free)
  - Citrus Bay Scallop Ceviche (gluten-free)
- Spoons
  - Ahi Tuna Poke with Wasabi Pea
  - Sweet Chili Lobster Salad with Tobiko Caviar (gluten-free)
  - Caprese with Tomato, Fresh Mozzarella & Basil (gluten-free)
  - Harissa Eggplant Puree with Spinach & Goat Cheese (gluten-free)
- Skewered
  - Seared Tenderloin with Truffle Duxelle (gluten-free)
  - Banyules Roasted Beet with Toasted Feta (gluten-free)
  - Burnt Orange Glazed Shrimp with Cashews

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THE VIEW LOUNGE

Beverage Options

HOSTED BAR PACKAGES, BASED ON A TWO HOUR EVENT

**WINE & BEER BAR - $46/PERSON**

**Wines** - House Red and White Wines

**Beers** - Heineken, Budweiser, Coors Light, Sam Adams, Amstel Light, Michelob Ultra, St. Pauli’s Girl N/A

**Non-Alcoholic** - Soft Drinks, Juice, Mineral Water, Coffee and Tea

Cordials, champagne, frozen drinks or specialty drinks available at an additional charge.

**PREMIUM OPEN BAR - $57/PERSON**

**Premium Well-Mixed Drinks** - Smirnoff Vodka, Beefeaters Gin, Cruzan Aged Light Rum, Jim Beam White Label, Canadian Club, Grant’s Family Reserve, Campari, Martini & Rossi Bianco

**Wines** - House Red and White Wines

**Beers** - Heineken, Budweiser, Coors Light, Sam Adams, Amstel Light, Michelob Ultra, St. Pauli’s Girl N/A

**Non-Alcoholic** - Soft Drinks, Juice, Mineral Water, Coffee and Tea

Cordials, champagne, frozen drinks or specialty drinks available at an additional charge.

**DELUXE OPEN BAR - $64/PERSON**

**Deluxe Well-Mixed Drinks** - Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Malibu Rum, Maker’s Mark, Dewar’s, Canadian Club, Courvoisier VS, Campari, Martini & Rossi Bianco

**Wines** - House Red and White Wines

**Beers** - Heineken, Budweiser, Coors Light, Sam Adams, Amstel Light, Michelob Ultra, St. Pauli’s Girl N/A

**Non-Alcoholic** - Soft Drinks, Juice, Mineral Water, Coffee and Tea

Cordials, champagne, frozen drinks or specialty drinks available at an additional charge.

**PLATINUM OPEN BAR - $72/PERSON**

**Platinum Well-Mixed Drinks** - Grey Goose Vodka, Kettle One Vodka, Stoli Chnaya Vodka, Absolut Citron Vodka, Bombay Sapphire Gin, Johnny Walker Black, Maker’s Mark, Chivas Regal, Bacardi Silver Rum, Meyers Rum, Captain Morgan Rum, Crown Royal, Jameson Irish Whiskey

**Cordials** - Amaretto, B&B, Baily’s Irish Cream, Cointreau, Campari, Drambuie, Frangelica, Grand Marnier, Kahlua, Martini & Rossi Bianco

**Wines** - House Red and White Wines

**Beers** - Heineken, Bass Ale, Amstel Light, Beck’s, Budweiser, Coors Light, Miller Lite, Sam Adams, Corona, Michelob Ultra, Blue Moon, Brooklyn Lager, St. Pauli’s Girl N/A

**Non-Alcoholic** - Soft Drinks, Juice, Mineral Water, Coffee and Tea

*Does not include frozen drinks or specialty drinks.

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