

## *Catering Packages*



*Reserve your banquet with us! Anything from a birthday party to company party! Reservations of our Seasonal Pavilion or our Grand Ballroom starts at \$1,000.00. Call for a personal quote today!*

### *This Reservation will include:*

- Tables and Chairs with Linens, Linen Napkins in a color of your choice.*
- Dance Floor and room set-up as desired by You*
- Several options for centerpieces (included)*
- 4-Hour Rental*
- Cake Cutting Service*
- Clean-up after the event*

## *Catering Packages*

### *Breakfast Buffet*

#### **The Continental Breakfast Buffet**

Sliced fresh fruit, assorted bagels, donuts, danishes, muffins, yogurt, granola bars, butter, cream cheese & jellies. Served with assorted fruit juices, freshly brewed regular and decaffeinated coffee & hot tea.

**\$12.95 per person**

#### **The Shaker Sunrise Buffet**

Fluffy scrambled eggs, hash browns, bacon & sausage, fresh baked biscuits with whipped butter & jellies, and sliced fresh fruit. Served with assorted fruit juices, freshly brewed regular and decaffeinated coffee & hot tea.

**\$14.95 per person**

#### **The Sweet Tooth Breakfast Buffet**

Waffles served with maple syrup, whipped cream, powdered sugar, donuts, danishes, muffins, and sliced fresh fruit. Fluffy scrambled eggs, bacon, and our fresh baked biscuits and gravy. Served with assorted fruit juices, freshly brewed regular & decaffeinated coffee & hot tea.

**\$16.95 per person**

#### **The Hole-in-One Brunch Buffet**

Sliced fresh fruit, fluffy scrambled eggs, hash browns, bacon & sausage, fresh baked biscuits with whipped butter & jellies. All served with assorted fruit juices, freshly brewed regular and decaffeinated coffee & hot tea. Your choice of one: Roasted Turkey served with gravy, Fresh Cod served with dill cream sauce, or Roasted Eye of Round served with hot Au Jus. Also served with grilled zucchini & squash, fresh Shaker Run garden salad with Ranch and Italian dressings.

**\$22.95 per person**

## Catering Packages



### Luncheon Buffets

#### **The Shaker Deli Bar**

Shaker Run Salad w/ dressing  
Platters of sliced turkey, ham, & roast beef  
Sliced assorted cheeses  
Sliced assorted breads  
Condiments & relish trays  
Potato Salad  
Pasta Salad  
Pretzels & chips  
Cookies & brownies  
**\$12.95 per person**

#### **The Cookout Picnic**

Shaker Run Salad w/ dressing  
Grilled Hamburgers, brats & metts  
Grilled Chicken breast  
Hamburger and Hotdog buns  
Condiments & relish trays  
Assorted sliced cheeses  
Baked Beans  
Potato salad  
Pasta salad  
Pretzels & chips  
Cookies & brownies  
**16.95 per person**

#### **Reading The Green**

Includes your choice of salad, vegetable, and starch, from the Accompaniment page along with rolls, butter, coffee, & tea.

*(Choose Two Entrees)*

Herb Roasted Chicken with Jus Lie Sauce  
Lemon Chicken Piccata  
Lemon Peppered Cod with Cream Sauce  
Fettuccine Alfredo  
Grilled Salmon with Dill cream Sauce  
Carved Roast Beef with Au Jus & Horseradish  
Blackened Chicken  
**\$21.95 per person**

Prices are subject to change and do not include 20% service charge and applicable tax

## Catering Packages



### Sandwich & Lunch Entrees

All sandwich entrees include one item from the Accompaniment section.

All lunch entrees include a starch and a vegetable from the Accompaniment section.

#### Sandwich Entrees

##### **Boursin & Bourbon Roasted Turkey Sandwich**

Freshly roasted turkey breast, hand-sliced and topped with boursin cheese, crisp bacon, fresh tomato, and arugula. Served on a toasted pretzel bread  
**\$9.95**

##### **Club Croissant**

Sliced turkey, ham, bacon, cheddar cheese, lettuce & tomato served on a croissant  
**\$10.95**

##### **Chicken Santa Fe**

Grilled Chicken breast covered with sautéed onions, peppers, melted pepper jack cheese and served on a roll  
**\$10.95**

#### Lunch Entrees

##### **Pesto Blackened Chicken**

A 6-ounce blackened chicken breast covered in our homemade Pesto then topped with crumbled Boursin cheese  
**\$14.95**

##### **Shrimp Pasta**

Shrimp & scallops sautéed in butter with mushrooms, clam stock & garlic. Served with creamy tuxedo pasta  
**\$15.95**

##### **Lasagna**

Our fresh four-cheese homemade meat or vegetable lasagna  
**\$12.95**

##### **Rib Eye Steak**

An 8-ounce rib eye steak grilled to perfection and served with a spicy steak sauce  
**\$17.95**

##### **Dill Roasted Salmon**

A 4-ounce roasted salmon filet covered in a creamy dill sauce  
**\$14.95**

## Catering Packages

### Plated Dinner Entrees

All Entrees include your choice of salad with homemade croutons, vegetable and starch, rolls, butter, coffee, and tea.

#### Herb Roasted Chicken

A 8-ounce chicken breast herb roasted and served with Jus Lie sauce  
**\$21.95**

#### Chicken Cordon Bleu

A 8-ounce chicken breast stuffed with smoked ham, Swiss cheese and topped with a veloute sauce  
**\$24.95**

#### Turkey Scaloppine

Eight ounces of thinly sliced turkey sautéed and covered with roasted shallots and wild mushroom cream sauce  
**\$24.95**

#### Spicy Shrimp and Scallop Kabobs

Shrimp and scallops in our cayenne lemon butter marinade and roasted to perfection  
**\$26.95**

#### Lemon Peppered Sea Bass

Sea Bass filet rubbed in crushed pepper and fresh lemon zest, roasted and topped with lemon cream sauce  
**\$26.95**

#### Oven Poached Halibut with Lobster Cream Sauce

**\$26.95**

#### Dill Roasted Salmon

An 8-ounce salmon filet with dill cream sauce  
**\$22.95**

#### Lasagna

Our fresh, homemade four-cheese meat or vegetable lasagna  
**\$21.95**

#### Filet Mignon

An 8-ounce center cut filet mignon served with bearnaise sauce on side  
**\$29.95**

#### Strip Steak

USDA Choice 8-ounce continental cut served with sautéed wild mushrooms & onions  
**\$26.95**

#### Roasted Pork Tenderloin

Roasted Pork Tenderloin with a port wine demi glaze  
**\$23.95**

#### Children's Plated Meal

Chicken Fingers and French Fries.  
Children ages 4-12  
Children 3 and under eat free!  
**\$8.95**

Custom Duet Meals can be created.

More than two entrees add \$1.00 More per entrée.

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## Catering Packages

### Dinner Buffets

All Dinner Buffets come with your choice of a salad and one dressing and your choice of starch and vegetable from the Accompaniments page. Also included are rolls, butter tea, and coffee

#### The Hickory Package

(Choose two different entrees)

Herb Roasted Chicken with Jus Lie sauce  
Blackened Chicken with Pesto Cream Sauce  
Roasted Garlic and Herb Pork Loin with Whole Grain Mustard Demi Glaze  
Carved Roast Beef with Au Jus & Horseradish sauce  
Roasted Salmon with Dill Cream Sauce  
Lasagna with Meat or Vegetables  
Carved Turkey Breast with gravy

**\$26.95**

#### The Walnut Package

(Choose two different entrees)

Herb Roasted Chicken with Jus Lie Sauce  
Chicken Marsala with Marsala Mushroom Sauce  
Roasted Garlic and Herb Pork Loin with Whole Grain Mustard Demi Glaze  
Shrimp & Scallops Pasta with cream Sauce  
Salmon with Dill Cream Sauce  
Roasted Cod with a Lemon Pepper Cream Sauce  
Carved Prime Rib

**\$29.95**

**Add: Carved Roast Tenderloin of Beef with Bernaise Sauce  
\$4.95 More Per Person**

# Catering Packages

## Accompaniments

### Starches

Scalloped Potatoes  
Classic Mashed Potatoes  
Creamy Tuxedo Pasta  
Baked Potato  
Mashed Sweet Potatoes  
Wild Rice  
Rice Pilaf  
Redskin Mashed Potatoes  
Herb Roasted Redskin Potatoes

### Vegetables

Vegetable Medley  
Grilled Zucchini & Squash  
Steamed Brussel Sprouts  
Green Bean Almondine  
Peas & Carrots  
Fresh Steamed Broccoli  
  
Fresh Asparagus Spears  
Add \$1.00 More

## Salads

### Shaker Run Garden Salad

Mixed Greens with Carrots, tomatoes and cucumbers

**Salad Dressing: Ranch, French, Balsamic or Raspberry Vinaigrette, Thousand Island, Golden Italian**

### Greek Salad

Fresh Spring mix, sliced tomatoes, feta cheese, black olives and pepperoncini

**Add \$1.00 More**

### Grilled Pear Salad

Spring Mix with Feta Cheese, Candied Walnuts and Red Wine Vinaigrette

**Add \$1.00 More**



## Catering Packages

### Hors d'oeuvres



Domestic Cheese & Fruit  
Display & Seasonal Raw  
Vegetables  
\$4.95 per person

Mexican Fiesta Display  
Tortilla Chips with salsa, sour  
cream and black bean salsa  
\$4.95 per person

Kiwi Barbecue Meatballs  
\$60.00 per 50

Fried Ravioli with marinara  
sauce  
75.00 per 50

Pork Pot stickers with a teriyaki  
glaze  
\$75.00 per 50

Smoked Chicken Quesadilla  
\$75.00 per 50

Bacon Wrapped Water  
Chestnuts  
\$80 per 50

Smoked Salmon Display  
Served with mini bagels, dill  
cream cheese & red onions &  
capers  
\$5.95 per person

Pretzels, & Potato Chips  
\$8.95 per lb.  
(minimum of 4 lbs.)

Crab Stuffed Mushrooms  
\$95.00 per 50

Shrimp Cocktail with Cocktail  
sauce  
\$110.00 per 50

Coconut Shrimp  
\$110.00 per 50

Mini Crab Cakes with Remoulade  
Sauce  
\$110.00 per 50

Caprese Display  
\$70.00 per 50

Spring Rolls  
\$80.00 per 50

Spanakopita  
\$80.00 per 50



## *Catering Packages*



### *Desserts*

**New York Style Cheese Cake**  
\$4.95 per person

**Vanilla Bean Cheese Cake**  
\$5.95 per person

**Triple Chocolate Cake**  
\$4.95 per person

**Apple or Pumpkin Pie**  
\$3.95 per person

**Pecan Pie**  
\$4.95 per person

**Key Lime Pie**  
\$5.95 per person

**Cookies & Brownies**  
\$3.95 per person

**Peanut Butter Pie**  
\$5.95 per person

**Chef's Selection of Desserts**  
\$7.95 per person

# Wedding Buffet Packages



## *Simply Elegant Package*

### **House Open Bar with Hickory Buffet Package**

#### **Includes:**

#### **House Domestic Beer, Wine, House Liquor and Soft Drinks**

(Choose two different entrees)

Herb Roasted Chicken with Jus Lie sauce

Blackened Chicken with Pesto Cream Sauce

Roasted Garlic and Herb Pork Loin with Whole Grain Mustard Demi Glaze

Carved Roast Beef with Au Jus & Horseradish sauce

Roasted Salmon with Dill Cream Sauce

Lasagna with Meat or Vegetables

Carved Turkey Breast with gravy

**\$50.00**

## *Simply Magnificent Package*

### **Premium Open Bar with Walnut Buffet Package**

#### **Includes:**

#### **Premium Beer, Wine, Premium Liquor and Soft Drinks**

(Choose two different entrees)

Herb Roasted Chicken with Jus Lie Sauce

Chicken Marsala with Marsala Mushroom Sauce

Roasted Garlic and Herb Pork Loin with Whole Grain Mustard Demi Glaze

Shrimp & Scallops Pasta with cream Sauce

Salmon with Dill Cream Sauce

Roasted Cod with a Lemon Pepper Cream Sauce

Carved Prime Rib

**\$55.00**

**\* No Substitutions on the Wedding Buffet Packages**