

BREAKFAST & BRUNCH BUFFET MENU

For parties of 30 or more



CLASSIC BREAKFAST

\$24 per person + gratuity & 6.625% sales tax
Water, coffee, tea and soda included

*Fruit, Yogurt and Granola Parfaits

***Bombolonis**
(mini filled pastries)

***Scrambled Eggs**

***Sausage & Bacon**

***Breakfast Potatoes**

French Toast

ADD OMELETS TO YOUR EVENT! \$5 per person

<i>Black Olives</i>	<i>Tomatoes</i>	<i>Ham</i>
<i>Shredded Jack Cheese</i>	<i>Hot Cherry Peppers</i>	<i>Green Peppers</i>
<i>Goat Cheese</i>	<i>Spinach</i>	<i>Onions</i>

served with choice of sausage or bacon

Egg Whites available upon request

BRUNCH FARE

ALL *ITEMS LISTED IN THE CLASSIC BREAKFAST INCLUDED

\$34 per person + gratuity & 6.625% sales tax
Water, coffee, tea and soda included

ENTRÉE SELECTIONS

Choose Two

Penne a la Vodka

marinara and vodka cream sauce

Orecchiette

pesto cream sauce

Badda Boom Pasta

*roasted red peppers, tomatoes, peas, and shallots,
in a Cajun cream sauce*

Balsamic Roasted Brussels Sprouts

Caprese Chicken

*fresh mozzarella, tomato and basil with
balsamic glaze*

Shrimp & Grits

*lightly blackened shrimp over creamy cheddar
grits, topped with scallions and tomato
marmalade*

French Toast

Garlic Green Beans

Balsamic Chicken

*with shallots, bacon, and mushrooms in a balsamic
cream sauce*

Portobello Parmesan

topped with marinara sauce, fresh mozzarella

Dijon Crusted Salmon

lemon white wine sauce

Grilled Seasonal Vegetables

TIERED BUFFET PACKAGES

For parties of 30 or more

BUFFET 1 per person **\$30**

- One Fresh Salad
- Three Traditional Entrees
- Two Classic Side Dishes
- Bread/Rolls & Butter
- Coffee, Tea, Soda

BUFFET 2 per person **\$34**

- One Fresh Salad
- Two Traditional Entrees
- One Signature Entree
- Two Classic Side Dishes
- Bread/Rolls with Butter
- Coffee, Tea, Soda

BUFFET 3 per person **\$40**

- One Fresh Salad
- Three entrees from either category
- Two Classic Side Dishes
- Bread/Rolls with Butter
- Coffee, Tea, Soda

ADD A CARVING STATION

Roast Beef	\$7
Fresh Baked Ham	\$5
Roast Turkey	\$5
Filet Mignon	\$MP
Prime Rib	\$MP

Note: price excludes 20% gratuity & 6.625% tax

Mixed Spring Greens

mesclun greens, grape tomatoes, cucumber, and carrots, served with Alice's lime-herb vinaigrette

Chicken Fontina

egg dipped, pan fried chicken breast in lemon butter white wine sauce topped with sautéed spinach and fontina cheese

Rosemary Chicken

pan seared chicken thighs seasoned with rosemary and herbs

Chili Relleno Bake

stuffed bell pepper with quinoa, black beans, corn and Monterrey jack topped with tomato pink sauce

Steak Chimichurri

grilled steak with cilantro garlic sauce

Fajita Bowl

steak or shrimp seasoned and sauteed with peppers, onions, garlic, and white wine

Cioppino

seafood stew in a tomato based white wine and garlic sauce

**Grilled Seasonal Vegetables
Broccoli with Garlic
Garlic Green Beans
Pinto Beans**

FRESH SALADS

Caesar Salad

torn Romaine leaves tossed with croutons and Caesar Dressing

TRADITIONAL ENTREES

Badda Boom Pasta

roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream sauce

Orecchiette

roasted red peppers, and sundried tomatoes in a pesto cream sauce

Tequila Lime Chicken

grilled chicken in a tequila, lime and herb marinade

Hawaiian Pork Loin

with teriyaki sauce and fresh pineapple

Breaded Portobello Parmesan

garlic-parmesan breaded and pan fried portobello with marinara & mozzarella

Pork Carnitas

seasoned and slow cooked shredded pork shoulder

Shrimp Enchiladas

baby shrimp, Mexican cream sauce, red enchilada sauce, and queso fresco cheese

SIGNATURE ENTREES

Roasted Vegetable Ravioli

diced tomatoes and roasted red peppers in garlic white wine sauce

Garlic Bacon Shrimp

Sauteed shrimp with bacon, cherry tomatoes, onion, and garlic in white wine sauce

Grilled Salmon

with mango salsa

Tropical Shrimp

with pineapple, mango, and cilantro, in a creamy coconut sauce

Beyond[®] Lasagna

layers of Beyond meat with marinara, ricotta cheese, and melted mozzarella

CLASSIC SIDES

**Balsamic Brussels Sprouts
Ratatouille**

eggplant, zucchini, peppers, and tomatoes

**Saffron Rice
Garlic Mashed Potatoes
Roasted Potatoes
Coconut Rice**

Please note that our menus change seasonally. Some items are subject to additional cost.

Our Private Event Coordinator will happily address questions about this menu, as well as dietary considerations or other special menu requests.

events@nolanspoint.com

6/2021

HORS D' OEUVRES MENU



Avocado Shrimp Toast \$3

guacamole, baby shrimp, cilantro garnish

Truffle Hummus \$3

olive tapenade, vegetable crudité, pita toast

Spinach & Mushroom Quesadilla \$3

with mozzarella and parmesan cheeses

Spinach & Artichoke Hot Pot \$3

creamy parmesan sauce.

Served with pita chips

Grilled Marinated Chicken Satay \$3

spiced peanut sauce

Mac N' Cheese \$3

four cheese blend, garlic, cavatappi, breadcrumbs

Roasted Brussels Sprout Pop \$3

with bacon jam

Baja Corn Cakes \$3

cilantro lime crema

Pigs In A Blanket \$5

honey mustard sauce

Artichoke Caprese Skewers \$5

fresh mozzarella, vine ripe tomato, artichoke hearts, basil, balsamic reduction

Fried Plantain Chips \$5

with avocado salsa

Wings \$5

choice of Thai Sesame, Buffalo, or Habanero Pineapple

Pork Tenderloin Canape \$5

smoked corn salsa, chipotle ranch

Vegetable Spring Roll \$5

Thai chili dipping sauce

Coconut Shrimp \$5

coconut rum lime cream sauce

Chicken Quesadilla \$9

Monterey Jack, cheddar, jalapeno, tomato salsa, flour tortilla

Raspberry Brie Phyllo \$9

creamy brie, raspberry preserves, toasted almonds

Caribbean Citrus Shrimp \$9

with mango salsa

Seafood Cocktail \$9

scallops, shrimp, and calamari in a citrus tomato sauce

Mini Chicken Cordon Bleu \$9

ham, cheese sauce

Shrimp Cocktail \$9

with classic cocktail sauce & lemon wedge

HORS D' OEUVRES DINNER STATIONS

(FOR HORS D' OEUVRES DINNER ONLY)

Sports Bar Station \$8.5

wings, chili, chips, fried pickles, grilled cheese and tomato soup shooters

Italian Station \$7

sliced Italian meats and cheeses with olives, pepperoncini, roasted red peppers, cherry tomatoes, assorted Stromboli, and garlic knots

Paris Station \$7.5

fresh fruit, assorted imported cheeses, honey, breads, olives, artichokes

Street Taco Station \$8

carne asada, grilled chicken, blackened shrimp, lettuce, tomato, onion, jalapeno aioli, pico de gallo, sour cream, shredded cheddar

Steamer Station \$6

steamed clams and mussels served with drawn butter, lemon wedges, fra diavolo sauce and crusty bread

Carving Station \$5 / \$5 / \$9

choice of Baked Ham, Roasted Turkey, Or Flank Steak

Pasta Station \$4

penne and orecchiette pasta with marinara, vodka and pesto sauce

Slider Station \$8

pulled pork, black bean burger sliders, angus beef sliders, assorted sauces and cheeses, with Hawaiian rolls, and lettuce, tomato and onion

Chocolate Fountain \$7

fresh fruit, cookies, pretzels and Nilla Wafers

S'mores Station \$7

roast your own marshmallows and assemble the perfect treat!

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DESSERT SELECTIONS

Pricing is per person. Gratuity & 6.625% sales tax not included

Alice's

CONFECTIONS FOR EVERY OCCASION

Flourless Chocolate Cake \$7

(GF) chocolate ganache glaze

Cheesecake Shortbread Tartlet \$7

fluffy cheesecake filling in a buttery shortbread crust, choice of fresh fruit or brownie caramel topping

Crème Brulee \$7

vanilla or mango

Cookie Tray \$5

variety of seasonal bite size shortbread cookies, butter cookies and chocolate chip cookies

Brownies & Bars \$7

brownies, bonfire bars, Nutella blondies, celebration cake balls, chocolate dipped strawberries, mini cannoli

Chocolate Mousse \$6

Key Lime Pie Tartlet \$7

zesty graham cracker crust, smooth key lime custard & fresh whipped cream

Cannoli Brownie Torte \$8

thick dark chocolate brownie, cannoli filling, whipped cream topping

Pina Colada Slice \$7

pineapple custard in a sweetened toasted coconut crust, whipped cream & cherry

CELEBRATION CAKES

Choice of Cake Flavor*

Yellow

Chocolate

Carrot

Red Velvet

Caramel Cinnabon

Choice of Frosting*

Buttercream:

Vanilla/Chocolate/Hazelnut

Whipped Cream Cheese Frosting

Choice of Filling*

Vanilla Custard

Chocolate Custard

Cannoli

Fresh Strawberry Jam

Lemon Curd

Nutella Ganache

Whipped Cream Cheese Frosting

Fresh/Seasonal Fruit

6" (feeds up to 10) \$40

7" (feeds up to 15) \$60

8" (feeds up to 25) \$75

10" (feeds up to 35) \$90

½ Sheet Cake \$120



Upgraded custom cakes are available and require a cake consultation a minimum of two weeks prior to the event date

**gluten free available upon request*

COCKTAIL & BAR PACKAGES



MIMOSAS

Mimosas by the Pitcher
pitcher serves 6 – 8

Traditional Style with Orange Juice \$32

Pomegranate Juice \$34

Peach Juice \$34

Add Strawberries \$3

Mimosas by the Glass \$8

BLOODY MARY BAR IN-A-GLASS

Our House-made Bloody Mary mix with your choice of vodka plus the “garnish” of your choice.

Meat Lover

Candied bacon, chicken wing, pepperoni, peppers, cherry tomato and lemon.

Starts at \$13.50

Low Country

Jumbo shrimp, andouille sausage, roasted corn-on-the-cob, lemon, celery, cherry tomato.

Starts at \$14

Cheese Board

Cheddar, mozzarella and provolone cheeses, rosemary biscuit, olive, pepperoncini and cherry tomato

Starts at \$12.50

SANGRIAS

Refreshing and Fruity, our Sangria recipes, made with the best seasonal ingredients, are sure to please!

ask about our seasonal red, white or sparkling varieties.

\$28 per pitcher

Serves 6

Sangrias by the Glass \$10

BAR PACKAGES

CASH BAR

guests will purchase their own alcoholic beverages

CONSUMPTION BAR

run a tab for drinks ordered by your guests to be totaled at the end of the event.

BEER & WINE ONLY OPEN BAR

\$40 per person for 4 hours

Or

*\$20 per person for the first hour
\$7 per person for each additional hour*

FULL PREMIUM OPEN BAR

\$45 per person for 4 hours

Or

*\$20 per person for the first hour
\$9 per person for each additional hour*



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