

CATERING *Mehru*



## COLD APPETIZERS

<b>Crostini</b>	<b>\$1.50</b>
With fire roasted tomatoes, shaved asiago and balsamic glaze	
<b>Stone Fruit, Honey and Feta</b>	<b>\$1.50</b>
On puff pastry tarts	
<b>Tequila Lime Shrimp</b>	<b>\$3.00</b>
With black bean and mango salsa	
<b>Curried Chicken Salad in Phyllo Tart</b>	<b>\$2.00</b>
<b>Seared Tuna and Avocado</b>	<b>\$3.00</b>
With wasabi crema and fresh cilantro on a crispy flour tortilla chip	
<b>Caprese Skewers</b>	<b>\$1.50</b>
<b>Antipasto Kabobs</b>	<b>\$2.00</b>

## HOT APPETIZERS

<b>Mini Crab Cakes</b>	<b>\$3.00</b>
With spicy remoulade	
<b>Spinach Stuffed Mushrooms</b>	<b>\$1.50</b>
With spinach, sun-dried tomato and feta	
<b>Sausage Stuffed Mushrooms</b>	<b>\$2.00</b>
With fresh sage sausage and smoked gouda	

## HOT APPETIZERS

<b>Bacon Wrapped Scallops</b>	<b>\$3.00</b>
With maple bourbon glaze	
<b>Curry Chicken Skewers</b>	<b>\$3.00</b>
With Thai peanut sauce and Asian slaw	
<b>Bleu Cheese Stuffed Dates</b>	<b>\$1.50</b>
Wrapped in bacon with honey balsamic glaze	
<b>Spanakopita</b>	<b>\$1.50</b>
<b>Shaved Beef Filet</b>	<b>\$3.00</b>
With caramelized shallot demi and smoked cheddar served on potato gauffrette	

## APPETIZER PLATTER - Serves 25 -

<b>Crudite Platter</b>	<b>\$55.00</b>
<b>Seasonal Fruit Display</b>	<b>\$65.00</b>
<b>Domestic Cheese and Cracker Tray</b>	<b>\$65.00</b>
<b>Deluxe Antipasto</b>	<b>\$125.00</b>
Display to include various imported and domestic cheeses, charcuterie, crackers, breads, chips, dips, hummus, mustards, marinated vegetables, dried fruit and nuts and various other accompaniments	

## PLATED ENTREÉS

*Plated dinners include fresh mixed greens salad with house balsamic vinaigrette, oven baked rolls, coffee and tea service, and iced tea. Please pick two accompaniments to be served with meal.*

### BEEF

<b>Filet Mignon</b>	<b>\$30.00 Per Person</b>
Topped with spinach, sundried tomatoes and balsamic glaze	
<b>Filet Mignon</b>	<b>\$30.00 Per Person</b>
Topped with Avant Gardens sautéed mushrooms with Merlot demi-glace	
<b>Grilled New York Strip</b>	<b>\$28.00 Per Person</b>
Topped with Mayfield Creamery bleu cheese and french fried candied onions	
<b>Sliced Beef Tenderloin</b>	<b>\$33.00 Per Person</b>
Topped with seafood and tarragon Béarnaise	
<b>Braised Short Ribs</b>	<b>\$27.00 Per Person</b>
With burgundy peppercorn au jus	

### PORK

<b>Rosemary Roasted Pork Loin</b>	<b>\$26.00 Per Person</b>
With caramelized apple and shallots	
<b>Pork Chop</b>	<b>\$27.00 Per Person</b>
With cornbread and cranberry stuffing	

### PORK

<b>Tender Pork Chops</b>	<b>\$26.00 Per Person</b>
Smothered in caramelized mushrooms and onion pan gravy	
<b>Pecan Crusted Pork Loin</b>	<b>\$26.00 Per Person</b>
With sour cherry balsamic jam	

### CHICKEN

<b>Herb Roasted Chicken Breast</b>	<b>\$25.00 Per Person</b>
Herb roasted airline chicken breast with cider demi	
<b>Stuffed Chicken Breast</b>	<b>\$26.00 Per Person</b>
Dried cherry and apple stuffed chicken breast with port wine reduction	
<b>Chicken Paillards</b>	<b>\$26.00 Per Person</b>
With pancetta and sage and vin blanc sauce	
<b>Rosemary Chicken Breast</b>	<b>\$25.00 Per Person</b>
With brown butter and balsamic reduction	
<b>Chicken Veronique</b>	<b>\$26.00 Per Person</b>
With champagne sauce	
<b>Chicken Marsala</b>	<b>\$25.00 Per Person</b>
<b>Chicken Roulade</b>	<b>\$27.00 Per Person</b>
Stuffed with sun-dried tomatoes, spinach and feta; topped with white balsamic chardonnay reduction	

## PLATED ENTREÉS *-Continued-*

*Plated dinners include fresh mixed greens salad with house balsamic vinaigrette, oven baked rolls, coffee and tea service, and iced tea. Please pick two accompaniments to be served with meal.*

### SEAFOOD

**Cinnamon Maple Glazed Salmon**     **\$27.00 Per Person**

**Baked Cod**     **\$29.00 Per Person**  
Stuffed with seafood medley; topped with tarragon Béarnaise

**Tequila Seared Jumbo Scallops**     **\$31.00 Per Person**  
Topped with black bean mango salsa

**Citrus Poached Cod**     **\$28.00 Per Person**  
With pineapple ginger marmalade

### LAMB

**Grilled Lamb Kabobs**     **\$30.00 Per Person**  
With mint creme fraiche

### VEGETARIAN

**Stuffed Portabella Mushroom**     **\$22.00 Per Person**  
With roasted red pepper, spinach and feta

**Sautéed Vegetables**     **\$22.00 Per Person**  
Mushrooms, eggplant and Cipollini onions with burgundy balsamic reduction

**Stuffed Zucchini**     **\$20.00 Per Person**  
With sun-dried tomato and parmesan couscous

## BUFFET STYLE DINNERS

*All buffets include house salad, freshly baked rolls and a beverage station to include coffee and hot tea service, iced tea and lemonade.*

### BUFFET 1

**\$20.00 Per Person**

Choose one entrée, one pasta, and two accompaniments

### BUFFET 2

**\$25.00 Per Person**

Choose two entrées, one pasta, and two accompaniments

### BUFFET 3

**\$33.00 Per Person**

Choose three entrées, one pasta, and three accompaniments

## ENTRÉE OPTIONS

### BEEF

#### Roast Beef

With cabernet sauvignon demi-glace

#### Savory Meatloaf

With brown sugar tomato glaze

#### Burgundy Beef Tips

With caramelized shallots and mushrooms

#### Hand-breaded Country Fried Steak

With creamy herbed pepper gravy

### BEEF

**Braised Beef Chuck Short Ribs**

**Chimichurri Flank Steak**

**Italian Meatballs in Marinara**

**BBQ Beef Brisket**

**Swedish Meatballs in Mushroom Gravy**

### POULTRY

#### Herb Roasted Chicken Breast

Herb roasted airline chicken breast with cider demi

#### Stuffed Chicken Breast

Apple and cranberry stuffed chicken breast with viognier veloute

#### Chicken Roulade

Stuffed with sun-dried tomatoes, spinach and feta; topped with white balsamic chardonnay reduction

#### Chicken Marsala

**Chicken Francaise**

**BBQ Bone-in Chicken**

**Maple Honey Roasted Bone-in Chicken**

**Southern Fried Chicken**

**Brown Sugar Teriyaki Turkey Breast**

**Honey Chipotle Turkey Breast**

**Traditional Herb Roasted Turkey Breast and Gravy**

## BUFFET STYLE DINNERS

-Continued-

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**\$33.00 Per Person**

Choose three entrées, one pasta, and three accompaniments

## ENTRÉE OPTIONS

### PORK

**Pecan and Rosemary Crusted Pork Loin**

With tart cherry chutney

**Roasted Pork Loin**

With pear and smoked gouda stuffing and herbed demi-glace

**Jaeger Schnitzel**

Breaded pork cutlet with rich mushroom gravy

**Baked Ham with Rum Raisin Sauce**

**Bee Stung Honey Baked Ham**

**Drunken Pork Chops with Mushrooms and Onions**

**BBQ Pulled Pork**

**Italian Sausage with Peppers and Onions**

### SEAFOOD

**Parmesan Crusted Baked Cod**

**Baked Tilapia with Lemon and Dill Sauce**

**Pepper and Smoked Sugar Sockeye Salmon**

**Shrimp Scampi Bowtie Pasta**

### PASTA

**Penne with Mushroom Ragu**

**Baked Cavatelli with Marinara and Ricotta**

**Orecchiette Alfredo with Pancetta**

**Ziti Bolognese**

**Pasta Primavera with Alfredo**

## ACCOMPANIMENTS

**Garlic Mashed Red-Skinned Potatoes**

**Rosemary Roasted Fingerling Potatoes**

**Herb Roasted Sweet Potatoes**

**Parsley Parmesan Yukon Gold Potatoes**

**Herb Smashed Potatoes**

**Whipped Sweet Potatoes**

With cinnamon and brown sugar

**Rice Pilaf**

**Mushroom and Wild Rice**

**Creamy Parmesan Risotto**

**Savory Citrus Raisin Couscous**

**Lemon Orzo**

With asparagus and sun-dried tomatoes

**Green Beans with Shallots and Bacon**

**Honey Maple Glazed Carrots**

**Roasted Root Vegetables**

**Green Beans and Roasted Red Peppers**

**Balsamic Grilled Asparagus**

**Sautéed Zucchini and Yellow Squash**

with pepper confetti

**Roasted Carrots**

**Caramelized Brussel Sprouts**

With cranberries and onions

**Steamed Broccoli Florets**

## ACTION STATIONS

**Choose three Stations** **\$26.00**

**Choose four Stations** **\$34.00**

**Choose five Stations** **\$42.00**

**Add a Station to Suffet** **\$10.00**

*Our chef will go over station options with you personally to ensure signature stations for your event.*

**Carving Station** **2 Selections**

**Pasta Station** **2 Selections**

**Macaroni and Cheese Station** **2 Selections**

**Baby Baked Potato Bar**

**Sushi Station** **2 Selections**

**Slider Station** **2 Selections**

**Salad Station**

**Sweet and Savory Crepe Station**

**Sundae Station** **2 Selections**

**Donut Station**

**Chocolate Dipped Station**

*Action station menus include coffee and tea service and iced tea. Beverage infusion station or deluxe coffee bar available for additional charge of \$3.00 per guest.*

## THEMED BUFFETS

### ITALIAN

**\$17.95 Per Person**

*Includes house salad, freshly baked rolls, and beverage station to include coffee and hot tea service, iced tea and lemonade.*

**Italian Grilled Chicken Medallions**  
**House-made Meatballs in Marinara**  
**Italian Sausage with Peppers and Onions**  
**Penne Pasta Tossed in Olive Oil**  
**Alfredo Sauce**  
**Meatless Marinara Sauce**

#### Sides - Choose one

- \_\_ Steamed broccoli florets
- \_\_ Italian style fried greens
- \_\_ Garlic parmesan sautéed green beans

#### Dessert - Choose one

- \_\_ Assorted pies
- \_\_ New York cheesecake with assorted toppings
- \_\_ Assorted individual trifles
- \_\_ Assorted fruit cobblers

### MEXICAN

**\$17.95 Per Person**

*Includes house salad, freshly baked rolls, and beverage station to include coffee and hot tea service, iced tea and lemonade.*

#### Assorted Salsas

Includes pico de gallo, roasted corn and cilantro, and fresh salsa verde, served with tortillas

### MEXICAN

#### Taco and Fajita Bar

Includes tequila lime chicken strips, marinated flank steak and seasoned ground beef, soft and crunchy taco shells, assorted accompaniments, spanish rice and creamy coconut black beans.

#### Dessert - Choose one

- \_\_ Tres Leches Cake
- \_\_ Cheesecake Flan
- \_\_ Mexican Bread Pudding

### SOUTHERN BBQ

**\$17.95 Per Person**

*Includes house salad, freshly baked rolls, and beverage station to include coffee and hot tea service, iced tea and lemonade.*

**BBQ Chicken**  
**Pulled Pork Served with Sauces on side**  
**Calico Baked Beans**  
**Cheesy Potato Casserole**  
**Fresh Rolls and Cornbread**  
**Creamy Coleslaw**  
**Assorted Fruit Cobblers**

## TEA PARTY

**\$15.95 Per Person**

**Assorted Scones**  
**Berry Garden Salad with White Zinfandel Vinaigrette**  
**Choice of Soup**

**Assorted Finger Sandwiches**  
Cucumber and dilled cream cheese  
Cranberry chicken salad  
Turkey brie and apple  
Pineapple and pecan salad pinwheel

**Bite Sized Quiche**  
**Assorted Petit Fours, Mini Cheesecakes, and Bars**

*Coffee and tea service, iced tea, lemonade, individual tea service \$5.00 per guest.*

## BREAKFAST MENU

### QUICK START

**\$7.95 Per Person**

Assortment of muffins, danishes and bagels with assorted cream cheese, butter and jam. Served with fresh sliced fruit.

*Includes regular and decaffeinated coffee, hot tea and orange juice.*

### HEALTHY MORNING

**\$8.95 Per Person**

Maple cinnamon oatmeal, yogurt with fresh berries and granola, mini muffins and whole fruit.

*Includes regular and decaffeinated coffee, hot tea and orange juice.*

### THE INN GOOD MORNING

**\$14.95 Per Person**

Choice of french toast or pancakes with assorted syrups, whipped cream and butter. Served with scrambled eggs and herbed red-skinned home fries and choice of sausage, ham or bacon, as well as a fresh fruit display.

*Includes regular and decaffeinated coffee, hot tea and orange juice.*

### BRUNCH AT THE INN

**\$19.95 Per Person**

Tossed salad, fruit salad, dinner rolls and assorted mini muffins, scrambled eggs, herbed red-skinned home fries, sausage patties and bacon. Chef-carved ham served with rum raisin sauce and green beans amandine.

Assorted Desserts  
Including pie, cake, brownie and cookies

*Includes regular and decaffeinated coffee, hot tea and orange juice.*

## LUNCH MENU

**\$11.95 Per Person**

### SOUP & SALAD COMBO

**Choose two**

- Farmhouse Chili
- Italian Wedding
- Chicken Gnocchi
- New England Clam Chowder
- Loaded Baked Potato
- Corn and Sausage Chowder
- Roasted Red Pepper Bisque
- Hearty Lentil
- Tomato Basil
- Country Vegetable
- Creamy Mushroom
- Beef Mushroom Barley

*Served with tossed salad with house vinaigrette, breadsticks and crackers.*

**Dessert - Choose one**

- Assorted pies
- New York cheesecake with assorted toppings
- Assorted individual trifles
- Assorted fruit cobblers

*Beverage station to include coffee and hot tea service, iced tea and lemonade.*

## LIGHT LUNCHEON

**\$14.95 Per Person -Served-**

**Choose One Soup**

Listed above; served with crackers

**House Side Salad**

**Sandwich - Choose One**

- ½ Roast beef and smoked gouda with rosemary aioli on pretzel bun
- ½ Turkey and brie with cranberry aioli on ciabatta
- ½ Ham havarti and beer mustard on brioche
- Curried chicken salad wrap
- Cranberry pecan chicken salad croissant
- Balsamic roasted vegetable and feta wrap

**Dessert - Individual Parfaits**

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## SANDWICH LUNCH BUFFET

**\$14.95 Per Person**

**Sandwich - Choose Two**

- ½ Roast beef and smoked gouda with rosemary aioli on pretzel bun
- ½ Turkey and brie with cranberry aioli on ciabatta
- ½ Ham havarti and beer mustard on brioche
- Curried chicken salad wrap
- Cranberry pecan chicken salad croissant
- Balsamic roasted vegetable and feta wrap

**Choice of Potato Salad, Pasta Salad or Quinoa Salad**

**Gourmet Potato Chips**

**Fresh Fruit Cup**

*Beverage station to include coffee and hot tea service, iced tea and lemonade.*

# BEVERAGE *service*

*Here at the Peter Allen we have designed a hospitality policy with regard to beverage service that helps to punctuate the flow of the event. Before the ceremony, guests are offered coffee, tea and lemonade/iced tea and infused water. After the ceremony, during appetizers, guests are offered beer and wine. After the Bride and Groom are introduced and toasts are said, we introduce a full bar with spirits. There is a no shot policy at the PAI.*

## CLOSED BAR

This option eliminates a hosted bar entirely from your event, but guests may still be served toasting champagne or a specific passed signature cocktail. Flat fee of \$2 pp for all guests to cover basic coffee, tea, lemonade/iced tea and infused water service.

## CASH BAR

The middle ground between closed and open bars, this choice is the most versatile bar option. A true cash bar means that reception attendees need to pay out of pocket for each alcoholic beverage they order. A popular option for events with a strict budget is for the host to pay for a certain dollar amount of beverages before the bar switches to cash.

## BY THE HOUR

This method puts a dollar limit on the open bar. Once that limit has been reached, the bar converts to a cash bar.

## BY CONSUMPTION POLICY

For events of 100 guests or less, we offer Standard Cocktail (\$8) House beer (\$3), Craft beer (\$5), House wine (\$4/glass and \$15/open bottle) and soft drinks (\$1).

## OPTIONAL:

### CHAMPAGNE TOAST

\$25 per opened bottle of House brand, plus server fee

### PUNCH BOWL (ADULT)

\$75 per bowl (2.5 gallons)

## OPEN BAR SERVICE

For events with 100 or more guests, the options below are for guests 21 years of age. Guests under 21 are \$8 each. All packages include soft drinks, assorted juices, appropriate mixers and garnishes.

### \$13.95 PP

Package includes beer (choose one larger, craft & light) and red and white wine (choose one each)

### \$16.95 PP

Package includes Call Brand spirits such as Smirnoff; Bacardi Superior; Beefeater; Cuervo Gold; Seagram's 7; Jim Beam; Canadian Club; Dewar's

### \$20.95 PP

Package includes Midrange Brand spirits such as Stolichnaya; Capt. Morgan; Tanqueray 1800; Jack Daniels; Makers Mark; J&B Rare

### \$24.95 PP

Package includes Premium spirits such as Belvedere; Bacardi 151; Bombay Sapphire; Patron; Old Granddad; Bulliet Bourbon; Crown Royal; Glennfiddich 18

### STAFF COSTS

\$85 - bartender/four hours/up to 75 guests

\$60 - server/four hours/up to 75 guests

## CALL BAR

Smirnoff

Bacardi Superior

Beefeater

Cuervo Gold

Seagram's 7

Jim Beam

Canadian Club

Dewar's

## MID RANGE

Stolichnaya

Captain Morgan

Tanqueray

1800

Jack Daniels

Maker's Mark

J&B Rare

## PREMIUM

Belvedere

Bacardi 151

Bombay Sapphire

Patron Tequila

Old Granddad

Bulleit Bourbon

Crown Royal

Glenfiddich 18

## BAR WASH

Cherries

Lemons

Limes

Oranges

Orange Juice

Cranberry Juice

Grapefruit Juice

Pineapple Juice

Tonic/Seltzer/Soda

## PLEASE NOTE:

- May combine cash, consumption, open, hourly and closed bar to total four hours. Cash bar prices are the same as those listed for consumption.
- Special requests are honored when possible. If you would like to serve a beer, wine or spirit that we do not regularly offer, we can order that for you. However, the client is responsible for the cost of the entire amount ordered and can retain the product afterward.
- Prices are based on a total number of persons in attendance during the meal.
- Bartenders serving at bar packages will serve responsibly, regardless of the time remaining for the package.
- State Liquor Regulations do not allow liquor to be brought in from outside sources.
- Prices do not include service charge or applicable sales tax.
- Prices and selections are subject to change.