



EVENT PLANNERS GUIDE

3780 Sleepy Hollow Drive
Hurricane, West Virginia 25526
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www.sleepyhollowgolfclub.com

General Information

MENU SELECTIONS:

WE AT SLEEPY HOLLOW GOLF CLUB TAKE GREAT PRIDE IN CREATING AND CUSTOMIZING MENUS AND ALL OTHER DETAILS THAT WILL HELP MAKE YOUR EVENT SPECIAL AND MEMORABLE. WE ASK THAT YOUR MENU SELECTIONS BE FINALIZED 14 DAYS PRIOR TO THE EVENT SO OUR TEAM OF CHEFS CAN MAKE ALL ARRANGEMENTS AS NEEDED. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY SLEEPY HOLLOW GOLF CLUB AND CANNOT BE REMOVED FROM PROPERTY. EXCEPTIONS MAY BE APPROVED IN ADVANCE BY EITHER THE FOOD & BEVERAGE DIRECTOR OR THE EXECUTIVE CHEF, AND WILL BE SUBJECT TO HANDLING AND / OR CORKAGE FEES

FUNCTION SPACE

SPACE IS ASSIGNED ACCORDING TO SIZE AND NEEDS OF EACH GROUP. SLEEPY HOLLOW GOLF CLUB RESERVES THE RIGHT TO ASSIGN SPECIFIC FUNCTION SPACE, AND MAY BE REQUIRED TO CHANGE LOCATIONS DEPENDING ON INCREASED OR DECREASED GUEST COUNTS. ROOM SET UP FEES ARE CHARGED BASED ON THE EVENT REQUIREMENTS

FLOWERS & ENTERTAINMENT

OUR EVENT MANAGERS CAN ASSIST YOU WITH THE PLANNING AND COORDINATION OF FLOWERS, YOUR WEDDING CAKE, THEME DECORATIONS AND ENTERTAINMENT.

WEDDINGS

FOR ALL WEDDING RECEPTIONS: 50% DUE ON THE DAY THE CONTRACT IS SIGNED. 25% OF THE REMAINING BALANCE WILL BE DUE 30 DAYS PRIOR TO THE EVENT AND THE REMAINING (ESTIMATED) BALANCE WILL BE DUE THREE DAYS PRIOR TO THE WEDDING RECEPTION. ANY ADDITIONAL CHARGES WILL BE PAID BY A CREDIT CARD GUARANTEE.

CATERING POLICIES

FOOD & BEVERAGE – NO FOOD OR BEVERAGES OF ANY KIND EXCEPT FOR SPECIALTY CAKES NOT PURCHASED AT SLEEPY HOLLOW GOLF CLUB MAY BE CONSUMED ON CLUB PROPERTY

DEPOSITS ARE REQUIRED FOR ALL CATERING FUNCTIONS. THE CONTRACT SHALL NOT BE BINDING UPON SLEEPY HOLLOW GOLF CLUB UNLESS THE ORIGINAL IS RETURNED TO SLEEPY HOLLOW GOLF CLUB TOGETHER WITH THE REQUIRED DEPOSIT WITHIN 10 DAYS OF THE CONTRACT DATE.

A NON-REFUNDABLE DEPOSIT OF 25% OF THE GUARANTEED MINIMUM IS REQUIRED TO SECURE YOUR DATE AND IS REQUIRED OF ALL GROUPS AND PERSONS RESERVING THE CLUB FOR PRIVATE FUNCTIONS. THIS INCLUDES MEMBER SPONSORED EVENTS. THE DEPOSIT WILL BE CREDITED TO YOUR FINAL STATEMENT. FINAL STATEMENT WILL BE RENDERED THE DAY OF YOUR FUNCTION. FINAL PAYMENT IS DUE THE DATE OF THE EVENT, UNLESS PRIOR ARRANGEMENTS ARE MADE WITH THE FINANCE DIRECTOR OF SLEEPY HOLLOW GOLF CLUB. ANY DELINQUENCY WILL RESULT IN A SERVICE CHARGE OF 1 1/2 % PER MONTH FOR AN ANNUAL RATE OF 18%. ANY EXPENSES INCURRED TOWARDS THE REPAIR OR REPLACEMENT OF PROPERTY AND/OR EQUIPMENT LOST OR DAMAGED BY YOUR GUEST WILL AUTOMATICALLY BE CHARGED TO YOUR FINAL BILL.

ALL CATERING FUNCTIONS AND ROOM FEES ARE SUBJECT TO A 20% SERVICE CHARGE AS WELL AS ALL APPLICABLE WEST VIRGINIA STATE SALES TAX OF 6%.

GUARANTEES – CONFIRMATION AND GUARANTEE OF THE NUMBER OF GUESTS MUST BE MADE NO LATER THAN NOON, 72 HOURS PRIOR TO THE SCHEDULED FUNCTION. IF NO

GUARANTEE IS GIVEN, WE WILL PREPARE TO SERVE THE ESTIMATED NUMBER OF PERSONS GIVEN AT THE TIME OF BOOKING. ALL CHARGES WILL BE BASED ON THE GUARANTEED NUMBER OR THE ACTUAL NUMBER OF GUESTS SERVED, WHICH EVER IS GREATER. FOR GROUPS OF 150 OR MORE, THE CLUB MUST BE NOTIFIED FIVE DAYS IN ADVANCE AS THE NUMBER OF GUESTS EXPECTED.

WE WILL PREPARE TO SERVE 5% MORE THAN THE GUARANTEED NUMBER OF GUESTS.

ATTIRE — JACKETS ARE NOT REQUIRED FOR ALL FUNCTIONS. NO JEANS ARE PERMITTED AND SHIRTS WITH A COLLAR ARE PREFERRED.

LIABILITY – SLEEPY HOLLOW GOLF CLUB WILL ASSUME NO RESPONSIBILITY FOR THE DAMAGES OR LOSS OF ANY MERCHANDISE OR ARTICLES LEFT, PRIOR TO, DURING OR AFTER YOUR FUNCTION. SLEEPY HOLLOW GOLF CLUB MAY REQUIRE PROOF OF A LIABILITY INSURANCE POLICY.

CUSTOMER AGREES TO PAY FOR ALL PERSONS ATTENDING, BUT NOT LESS THAN THE NUMBER OF THE GUARANTEED MINIMUM. ARRANGEMENTS OF ADDITIONAL GUESTS MUST BE MADE PRIOR TO THE EVENT TO ENSURE SEATING, AND FOOD AVAILABILITY. THIS WILL CONSTITUTE A NEW GUARANTEE.

EVENT GUESTS ARE ADMITTED TO THE BANQUET ROOM AND WILL BE EXPECTED TO DEPART AT THE TIMES STATED ON THE CONTRACT. ANY OVERTIME WILL BE COMPUTED AT 25% OF THE TOTAL FACILITY RENTAL FOR EACH ADDITIONAL HOUR AND ADDED TO THE FINAL BILL. LABOR AND SERVICE CHARGES WILL ALSO BE ADDED.

ALL GUESTS UNDER THE AGE OF 21 YEARS OF AGE ARE PROHIBITED FROM PURCHASING OR CONSUMING ALCOHOLIC BEVERAGES. THE RESPONSIBILITY OF COMPLIANCE RESTS SOLELY WITH THE HOST TO ENSURE THAT MINORS ADHERE TO THIS. SHOULD MINOR GUESTS BE DISCOVERED CONSUMING SUCH BEVERAGES, THE HOST WILL BE REQUESTED TO MAKE ARRANGEMENTS FOR THE REMOVAL OF THE OFFENDING GUESTS FROM THE PREMISES.

SLEEPY HOLLOW GOLF CLUB RESERVES THE RIGHT TO REFUSE ALCOHOL TO GUEST. ADDITIONALLY, IT IS AGAINST OUR POLICY THAT ANY VENDORS, (I.E. BANDS, DJ'S) BE ALLOWED TO CONSUME ALCOHOL ON OUR PREMISES.

ANY ITEMS APPLIED TO ANY CEILINGS OR WALLS, OR ANY DIRECTIONAL SIGNAGE, ARE SUBJECT TO PRIOR APPROVAL AND CAN NOT BE HUNG WITH OUT APPROVAL.

OTHER INFORMATION

- AS OUR FACILITY IS LOCATED ON A PRIVATE MEMBERS ONLY GOLF COURSE SOME AREAS OF THE PROPERTY MAY NOT BE AVAILABLE OR MAY HAVE RESTRICTED ACCESS
- NO RICE THROWING IS PERMITTED ON SLEEPY HOLLOW GOLF CLUB PROPERTY
- SLEEPY HOLLOW GOLF CLUB DOES NOT ASSUME ANY RESPONSIBILITY FOR PERSONAL PROPERTY OR EQUIPMENT BROUGHT IN OR STORED ON PROPERTY
- TAX EXEMPTIONS — SALES TAX EXEMPT GROUPS MUST SEND A COPY OF THE TAX EXEMPT FORM PRIOR TO THE SCHEDULED FUNCTION.
- THERE MAY NOT BE MORE THAN TWO (2) HOSTS FOR ANY PRIVATE EVENT GIVEN AT SHGC. IN ANY EVENT THE ORGANIZERS OF A PRIVATE PARTY MUST DESIGNATE ONE INDIVIDUAL TO WHOM THE CATERING OFFICE WILL BE RESPONSIVE.
- CARRY-OUT — DUE TO LIABILITY, WE WILL DECLINE CARRY-OUT CONTAINERS DURING AND AFTER ANY CATERED EVENT.

**SLEEPY HOLLOW GOLF CLUB
RENTAL & SPECIAL EVENT CHARGES**

FACILITY CHARGES & FEES

MEMBER (BUSINESS USE OF THE FACILITY, PERSONAL USE NO CHARGE INCURRED)

- \$ 250.00 – ANDERSON ROOM
- \$ 125.00 – CHARLESTON ROOM
- \$ 125.00 – HUNTINGTON ROOM
- \$ 100.00 – SPORTS BAR / GRILL
- \$ 125.00 – OUTDOOR PATIO

NON-MEMBER

- \$ 500.00 – ANDERSON ROOM
- \$ 250.00 – CHARLESTON ROOM
- \$ 250.00 – HUNTINGTON ROOM
- \$ 200.00 – SPORTS BAR / GRILL
- \$ 125.00 – OUTDOOR PATIO

WEEKDAY (MONDAY-FRIDAY 8AM-5PM)

- \$50.00 - CHARLESTON ROOM
- \$50.00 – HUNTINGTON ROOM

MISCELLANEOUS CHARGES

- \$ 250.00 – CLEANING FEE (REQUIRED IF CONFETTI, GLITTER, FLOWER PETALS OR ANY SMALL TABLE DECORATION USED IS USED ON THE TABLES)
- \$ 125.00 – BARTENDER FEE*
- \$ 100.00 – DANCE FLOOR
- \$ 100.00 – 8" X 8' X 12" STAGING
- \$ 30.00 – LCD PROJECTOR
- \$ 30.00 – LAPTOP COMPUTER
- \$ 30.00 – 19" TELEVISION
- \$ 25.00 – DVD/VCR
- \$ 25.00 – PROJECTION SCREEN
- \$ 25.00 – WIRELESS MICROPHONE
- \$ 25.00 – SPEAKERS PODIUM
- \$ 15.00 – EASEL
- \$ 25.00 – PER DAY STORAGE FEE, ANY ITEM LEFT ON PREMISES, AFTER AN EVENT.

WEDDINGS

- \$ 1000.00 – ANDERSON ROOM
- \$ 200.00 – CHARLESTON ROOM
- \$ 200.00 – HUNTINGTON ROOM
- \$ 50.00 – TABLE DECORATION / WEDDING FAVOR DISTRIBUTION FEE
- \$ 100.00 – GUEST BOOK ATTENDANT
- \$ 100.00 – ADDITIONAL STAFF CHARGE, 4 HOURS EACH ADDITIONAL HOUR \$ 30.00

OUT DOOR WEDDINGS

- \$ 3000.00 – 40 X 60 NAVATRAK WHITE TENT
- \$ 90.00 – TABLES AND CHAIRS PER TEN PEOPLE (100 PEOPLE X \$60. = \$600.00)
60 INCH ROUND TABLES, WHITE PADDED CHAIRS ARE USED FOR ALL OUTDOOR WEDDINGS.
- \$ 100.00 – GUEST BOOK ATTENDANT
- \$ 100.00 – ADDITIONAL STAFF CHARGE, 4 HOURS EACH ADDITIONAL HOUR \$ 30.00
- \$ 50.00 – TABLE DECORATION / WEDDING FAVOR DISTRIBUTION FEE

LINEN PROVIDED IS HOUSE, WHITE ON WHITE. ANY OTHER TYPE OF LINEN WILL BE PROVIDED AT THE REQUEST OF THE CONTACT, AND WILL BE QUOTED ON AN AS REQUESTED BASIS.

* REQUIRED ANYTIME A KEG OR BAR IS REQUESTED AT AN EVENT. WE MAY ALSO REQUIRE MORE THAN ONE BARTENDER DEPENDING ON THE EVENT. 1 – BARTENDER PER 100 PEOPLE.

EFFECTIVE JANUARY 1, 2008 **PRICES SUBJECT TO CHANGE**



BREAKFAST PACKAGES

CONTINENTAL BREAKFAST

Freshly Baked Pastries to include:
Assorted Muffins, Danish and
Cinnamon Rolls
With Butter and Fruit Preserves
Chilled Orange Juice
Coffee, Tea and Decaf
\$5.95*

COUNTRY BREAKFAST

Fresh Bakery Basket with Breakfast
Pastries
Fresh Scrambled Eggs
Crisp Smoked Bacon & Sausage
Home Fried Potatoes
Platter of sliced Seasonal Fruit and
Fresh Berries
Chilled Orange Juice
Coffee, Tea and Decaf
\$ 9.95*

Ala Carte Breakfast Services

Cold Beverage Service, Bottled Soda and Spring Water	\$2*
Fresh Juices (orange, apple, tomato, grapefruit, pineapple, cranberry)	\$2*
Bottled Spring Water	\$2*

PLATED BREAKFAST

Scrambled Eggs
Smoked Bacon & Sausage
Home Fried Potatoes
Breakfast Breads
Coffee, Decaf, Tea and Orange Juice
\$8.95*

*Priced per person, does not include 20% service charge and 6% sales tax

All Buffets are 30 People Minimum and intended to be out for 1 hour Maximum

SLEEPY BOXED LUNCH SELECTIONS/ OUTINGS

CLASSIC BOXED LUNCH

Smoked Turkey & Swiss
On Whole Wheat
Bag of Potato Chips,
Cookie, Whole Fresh Fruit,
Bottle of Spring Water
\$6.95*

SMOKE HOUSE LUNCH

Smoked Ham & Cheddar
On sourdough
Bag of Potato Chips,
Cookie, Whole Fresh Fruit,
Bottle of Spring Water
\$6.95*

PAR 4 LUNCH

Grilled Breast of Chicken served on a
Kaiser Bun
Side of Cole Slaw, Bag of Chips
Carrots & Celery Sticks
\$7.95*

SCHOOL SACK LUNCH

Peanut Butter & Jelly on white bread
Red apple, Baby Carrots,
Snicker-doodle Cookie
\$3.95*

OUTINGS

TRADITIONAL COOKOUT

Grilled Hamburgers,
Leaf Lettuce, Sliced Tomatoes, Sliced Red Onion, American Cheese.
Grilled All Beef Hot Dogs
Hot Dog Chili, Diced Onion, Slaw, Pickle Relish
Ketchup, Mustard & Mayonnaise
Pasta Salad, Potato Salad, Potato Chips & Baked Beans
Cookie & Brownie Platter
Includes, Ice Tea & Lemonade
\$13.95*
Add Pork BBQ Sandwich \$2*
Add Grilled or BBQ Chicken \$2*

*Priced per person, does not include 20% service charge and 6% sales tax

All Buffets are 30 People Minimum and intended to be out for 1 hour Maximum

SANDWICH LUNCHEONS

NEW YORK DELICATESSEN

Thinly Sliced, Roast beef, Roasted Turkey, Smoked Ham and Salami
Green Leaf Lettuce, Vine Ripe Tomatoes, Sliced Red Onions, Kosher Dill Pickles
Sliced Swiss, Cheddar Cheeses, Mustard & Mayonnaise
Served with Red Bliss Potato Salad, Pasta Salad, House Chips and a Cookie Platter, Sliced Fresh Fruit and Berry Platter
13.95*

SANDWICH SAMPLER

Smoked Ham, Cheddar Cheese and Grain Mustard
Tuna Salad & Chicken Salad
Roast Breast of Turkey, with Swiss and Cranberry Chutney
Served with Red Bliss Potato Salad, Pasta Salad, House Chips and a Cookie Platter, Sliced Fresh Fruit and Berry Platter
\$13.95*

All Buffets are 30 People Minimum and intended to be out for 1 hour Maximum

PLATED LUNCH ENTREE

GRILLED CHICKEN PLATE

Grilled 6oz Chicken Breast Served with Rice Pilaf, Steamed vegetables and a Sleepy Hollow Signature White Chocolate Macadamia Nut Cookie
\$8.95*

GRILLED SIRLOIN PLATE

Grilled Marinated 6oz Sirloin Steak Served with Parsley Buttered Redskin Potatoes, Steamed vegetables and a Sleepy Hollow Signature White Chocolate Macadamia Nut Cookie
\$11.95*

GRILLED SALMON PLATE

Grilled 5oz Salmon Filet Served with Rice Pilaf, Steamed vegetables and a Sleepy Hollow Signature White Chocolate Macadamia Nut Cookie
\$12.95*

PASTA PLATE

Penne Pasta Served with Homemade Tomato Sauce, Grilled Garlic Bread and a Sleepy Hollow Signature White Chocolate Macadamia Nut Cookie
\$6.95*

A la Carte Luncheon Additions

Tossed Baby Green Garden Salad with House Dressing	\$2
Classic Caesar Salad	\$2
Southern Style Cole Slaw	\$1

*Priced per person, does not include 20% service charge and 6% sales tax

PLATED LUNCHEONS

SALAD LUNCHEONS

CAESAR SALAD

WITH GRILLED CHICKEN, PECAN CRUSTED CHICKEN, GRILLED SIRLOIN OR GRILLED SHRIMP

Crisp Romaine with Caesar Dressing, Asiago Cheese and Croutons.

Topped with your choice of Grilled Chicken, Pecan Crusted Chicken, Grilled Sirloin Steak Or Grilled Shrimp. Served with Roll and Butter and Sleepy Hollow Signature

White Chocolate Macadamia Nut Cookie

Grilled Chicken \$8.95*

Pecan Crusted Chicken \$9.95*

Grilled Beef Sirloin \$11.95*

Grilled Shrimp \$11.95*

SANDWICH LUNCHEONS

LADIES CLUB

Turkey, Bacon, Lettuce, Tomato and Mayonnaise on

You're Choice of White or Wheat Toast

Served with Home Made Chips, Pickle

Spear and a Sleepy Hollow Signature

White Chocolate Macadamia Nut

Cookie

\$8.95*

TUNA OR CHICKEN SALAD

You're Choice of Tuna Salad or Chicken Salad

with Swiss Cheese on a Toasted

Croissant

Served with Home Made Chips, Pickle

Spears and a Sleepy Hollow Signature

White Chocolate Macadamia Nut

Cookie

\$8.95*

TURKEY & SWISS

Honey Smoked Turkey, Swiss Cheese, Lettuce, Tomato and Mayonnaise

On Your Choice of White Or Wheat Toast

Served with Home Made Chips, Pickle Spears and a Sleepy Hollow Signature

White Chocolate Macadamia Nut Cookie

\$7.95*

HAM & CHEDDAR

Smoked Ham, Cheddar Cheese, Lettuce, Tomato and Mayonnaise

On Your Choice of White or Wheat Toast

Served with Home Made Chips, Pickle Spear and a Sleepy Hollow Signature

White Chocolate Macadamia Nut Cookie

\$7.95*

* priced per person, does not included 20% service charge and 6% sales tax

MEETING SNACKS & BREAKS

MORNING BREAK

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Tea
Assorted Soft Drinks and Bottled Spring Waters
Platter of Sliced Fresh Seasonal Fruit with Berries
\$6*

AFTERNOON BREAK

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Tea
Assorted Soft Drinks and Bottled Spring Waters
Variety of Freshly Baked Cookies and Brownies
Whole Fresh Fruit
\$5*

BEVERAGE STATION

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Tea
Assorted Soft Drinks and Bottled Spring Waters
4 Hours \$3*
8 Hours \$4*

* priced per person, does not included 20% service charge and 6% sales tax

STATIONARY COCKTAIL STATIONS

FRUIT & CHEESE DISPLAY

Selection of Cheeses, Domestic and Imported, Selection of Seasonal Fruits accompanied by sliced Baguettes, Focaccia and Crackers

\$4*

FARMERS MARKET DISPLAY

Selection of Assorted Garden Fresh Vegetables including Broccoli Flowers, Crisp Carrots, Celery, Multi-Colored Bell Peppers and other Seasonal Favorites
Bleu Cheese and Ranch Dipping Sauces

\$4*

SHRIMP BOAT

A Magnificent Display of Chilled Jumbo Shrimp
Accompanied by Cocktail Sauce, Horseradish and Lemon Wedges

\$9*

CANAPÉ PLATTER

Smoked Salmon Mousse On Rye Bread with Capers & red Onion
Dill Scented Cream Cheese On Sliced Cucumber Topped With Shrimp
Salami Cornucopia Stuffed with Cream Cheese and Oregano
Blue Corn Chips with Crab Guacamole Topping
Curried Chicken Salad Served in Philo Dough Cups

\$ Market Price

All Buffets are 30 People Minimum and intended to be out for 1 hour Maximum

* priced per person, does not include 20% service charge or 6% sales tax

CHEF ACTION STATIONS

PREMIUM PASTA IMPROV

Select Pasta: Penne, Cavatappi, Bowtie, and Rigatoni
Select a Sauce: Herb Pomodoro, Classic Pesto, Spinach Cream,
Vodka or Wild Mushroom
Served with Grilled Rosemary Focaccia,
Shredded Parmigiano-Regianno and fresh Ground Black Pepper.
\$7*

CARVING BOARD

Included with the carving boards are Rolls, and Appropriate Sauces
Peppercorn-rubbed beef tenderloin
\$15*
Prime Rib of Angus Beef
\$13*
Mustard Crusted Flank Steak
\$8*
Top Round of Beef
\$6*
Infused breast of Turkey, Roasted with Aromatic Vegetables
\$9*
Apple Brined Loin of Pork
\$11*
Baked Glazed Ham
\$5*

SOUTHWEST FAJITAS

Chili-rubbed Chicken and Marinated Skirt Steak Sizzled on Cast Iron Pans, with
Multi-Colored Bell Peppers, Onions, and Cilantro served in Flour Tortillas
Accompanied by Crisp Chips, Salsa, Guacamole and Sour Cream.
\$8*

ASIAN SAMPLER

Thai Chicken Spring Rolls, Steamed Pork Dumplings, Green Curry Pork with Curry
Rice, Coconut Fried Shrimp
\$9*

* priced Per person not including 20% service charge and 6% sales Tax
All Buffets are 30 People Minimum and intended to be out for 1 hour Maximum

HORS D'OEUVRES

HOT HORS D'OEUVRES

GOLD STANDARD MINIATURE CRAB CAKES

Lumps of Crab Meat, Vegetables and served with a Orange Tarter Sauce

CRAB STUFFED MUSHROOMS

Button Mushroom Stuffed with Seasoned Lump Crab Mixture

PIGS-N-BLANKET

Miniature Frankfurters Wrapped in Flaky Pastry with Brown Mustard

MINIATURE BEEF BROCHETTE

Tender Cubes of Beef Skewered with Fresh Bell Peppers

PORK POT STICKER

Cilantro, Ginger Scented Pork filled Asian Pasta

MINIATURE BEEF

Mushroom Duxelle and Beef Tenderloin Wrapped in Puff Pastry

CHICKEN SATAY

Skewered Chicken Tenderloin Grilled and Brushed with an Apricot Chipotle Glaze

MEATBALLS

Served with Your Choice of Tomato Sauce, Sweet & Sour, or BBQ Sauce

SCALLOP WRAPPED IN BACON

Tender Scallops Dusted with Bread Crumbs & Wrapped with Bacon

RUMAKI

An Oriental Treat. Tasty Chicken Livers, Crisp Water Chestnuts Dry Cured Bacon

ASIAGO STUFFED REDSKIN POTATO

Redskin Potato Half Hollowed and Stuffed with a Seasoned Potato, Asiago & Sour cream Mixture

PHILO WRAPPED GOAT CHEESE

Goat Cheese and Orange Marmalade Wrapped in Pine Nut Encrusted Philo Dough

COLD HORS D'OEUVRES

ANTI PASTA SKEWERS

Fresh Mozzarella Cheese, Sun-Dried Tomato, Tender Artichokes & Greek Olives

TOMATO BRUSCHETTA

Baguette Slices Grilled and Topped with Roma Tomato, Mozzarella and Basil

SMOKED SALMON MOUSSE ON BLACK BREAD

Cured Salmon Mousse with Capers, Red Onion on Black Bread points

ASSORTED MINI QUICHE

Quiche Lorraine, Spinach, and vegetable

FRESH STRAWBERRIES

In Season Strawberries Served with Dark & White Chocolate Sauces

ALL HORS D'OEUVRES ARE PRICED AT \$3 PER PERSON*

* Not including 20% service charge and 6% sales tax

SEATED DINNER

All seated dinners include choice of one salad, one entrée and one dessert; price based on entrée selection

SALAD

(Please select one)

TRADITIONAL CAESAR SALAD

With aged Parmesan cheese and garlic croutons

SLEEPY HOLLOW GHOP SALAD

Tender Baby greens, Roma Tomatoes, Red Onions, Olives and Cucumbers.
Dressed in a Balsamic Basil Vinaigrette

SLEEPY GRILL SALAD

Iceberg lettuce, Cucumbers, Tomatoes, Onions and Shredded Cheese
Choice of Ranch, Balsamic, Bleu Cheese or California French

ENTREE

Entrées accompanied by chef's selection of Seasonal vegetables and Starch, Fresh Baked Dinner Rolls, and Sweet Cream Butter

ROAST TENDERLOIN OF BEEF	\$25
Served on Sautéed Mushrooms, Red Wine Reduction	
SLICED STRIP LOIN OF BEEF	\$21
Angus Loin of Beef, served with Rosemary Scented au jus	
STUFFED ROAST LOIN OF PORK	\$19
Stuffed with A Bread, Apple, Sausage Mixture	
SAUTÉED CHICKEN BREAST	\$17
Light Chicken Jus	
STUFFED BREAST OF CHICKEN	\$17
Traditional Cornbread Stuffing	
FILLET OF ATLANTIC SALMON	\$19
Grilled and Served with Citrus Glaze	

ENTREE DOU'S

SAUTÉED BEEF MEDALLIONS OSCAR	\$27
Two Petit Filets with Chesapeake Bay Crab Meat, Asparagus and Hollandaise	
SLICED STRIP LOIN & ATLANTIC SALMON	\$26
Seafood Bordelaise Sauce	
FILET OF BEEF & SAUTÉED CHICKEN	\$25
Topped with Maitre D Butter	

DESSERTS

(Please choose one)

NEW YORK CHEESE CAKE , strawberry compote	SAMPLER , Cookies, Brownies, Tartlets and
KEY LIME PIE	Chocolate Covered Strawberries
CHOCOLATE CAKE	CHOCOLATE CHEESE CAKE
TIRAMISU	BREAD PUDDING , Sweet vanilla Cream

BUFFET DINNER

SALAD

Select One

TRADITIONAL CAESAR SALAD

With aged Parmesan Cheese and Garlic Croutons

SLEEPY HOLLOW GRILLE SALAD

Iceberg Lettuce, Tomatoes, Cucumbers, Red Onion and Cheddar Cheese

SLEEPY HOLLOW BABY GREEN SALAD

Baby Greens, Roma Tomatoes, Red Onions, Baby Cucumbers

CARVING TABLE

PEPPERCORN-RUBBED BEEF TENDERLOIN

Cooked Rare, Sliced and Served with Horseradish Cream

APPLE LACQUERED LOIN OF PORK

Apple Chutney

PRIME RIB OF ANGUS BEEF

Natural Au Jus

TOP ROUND OF BEEF

Brown Sauce

POULTRY

BONELESS BREAST OF CHICKEN

Served Sautéed, Grilled, Crusted or Breaded Served with Appropriate Sauce

HERB ROASTED BONE IN BREAST OF CHICKEN

Served with Herb, White Wine Sauce

FISH

SESAME SEED-CRUSTED FRESH ATLANTIC SALMON

Pan Seared with a Light Ginger-Soy Glaze

HORSERADISH CRUSTED TILAPIA

Pan Seared then topped with Horseradish Mustard Crust

PASTA

PENNE PASTA AND TOMATO SAUCE

Tube Shaped Grooved Pasta, in Fresh Tomato Sauce with Garlic, Onions and Fresh Herbs

ORZO PRIMAVERA WITH VEGETABLES IN A PARMESAN BROTH

Petite Pasta with Seasonal Vegetables Finished with Parmesan Cheese

ACCOMPANIMENTS

Choice of one each

STARCH

Mashed Potatoes

Oven Roasted Potatoes

Rice Pilaf

Buttered Parsley Potatoes

Dauphinoise Potatoes

VEGETABLE

Country Style Green Beans

Sautéed Green Beans

California Vegetable Mix

Garden Vegetable Medley

Peas, carrot and Corn Medley

All Buffets Served with Rolls and Butter, Chef's Choice Dessert. Coffee, Decaf, Ice Tea, Soft Drinks, and Water included.

ALL BUFFETS ARE 30 PEOPLE MINIMUM AND INTENDED TO BE OUT FOR 1 HOUR MAXIMUM

BEER, WINE AND LIQUOR

PREMIUM WELL BRANDS

Smirnoff Vodka, Bacardi Rum, J & B Scotch, Seagram's VO, Jim Beam Bourbon, Sauza Gold Tequila, Beefeater Gin.

GOLD STANDARD CALL BRANDS

ABSOLUT Vodka, Johnnie Walker Red Scotch, Jack Daniel's Whiskey, José Cuervo 1800 Tequila, Tanqueray gin

TOP SHELF CALL BRANDS

Grey Goose Vodka, Johnnie Walker Black Scotch, Glenlivet Scotch, Captain Morgan Rum, Crown Royal

WINE

La Terre Merlot

La Terre Chardonnay

La Terre Pinot Grigio

La Terre Cabernet Sauvignon

La Terre White Zinfandel

*wine upgrades available, at market prices

BEER

DOMESTIC

Budweiser, Bud light, Coors Light, Miller Lite, Michelob Ultra

IMPORT

Heineken, Amstel Light, Corona

NON-ALCOHOLIC

O'Doul's

CORDIAL BAR

Baileys Irish Cream, B&B, Drambuie, Grand Marnier, Sambuca Romana, and Courvoisier

PREMIUM OPEN BAR, 4 hours \$23 per person

GOLD STANDARD OPEN BAR, 4 hours \$27 per person

CASH BARS & HOST BARS Available with a \$125 charge for each Bartender, one per 75 people

CASH/HOST BAR PRICES

Domestic Bottled Beer	\$3	Premium Call Drink	\$5
Import Bottled Beer	\$4	Top Shelf Call Drink	\$7
Glass of House Wine	\$5		
Cordials	\$6		
Well Mixed Drink	\$4		