



## **Breakfast Displays**

**MINIMUM OF 20 PEOPLE**

### **CONTINENTAL BREAKFAST \$15**

Assorted Danish, Muffins & Bagels served with  
a Trio of Cream Cheese  
Seasonal Fresh Fruit Display  
Assorted Fruit Juices  
Freshly Brewed Coffee Bar

### **BREAKFAST WRAP EYE-OPENER \$17**

Assorted Breakfast Wraps  
Tater Tots  
Fruit Platter  
Freshly Brewed Coffee

### **HOT BREAKFAST \$21**

Scrambled Eggs  
Country Style Breakfast Potatoes  
Applewood Bacon or Pork Sausage Links  
Cinnamon French Toast, Belgium Waffles or Pancakes  
Seasonal Fresh Fruit Display  
Assorted Fruit Juices  
Freshly Brewed Coffee Bar

### **ENHANCEMENTS**

(priced per person)

Omelette Station **\$8**  
Assorted Bagels and Cream Cheese **\$3**  
Quiche Lorraine **\$4**  
Yogurt Parfaits **\$3**  
Smoked Salmon Display **\$4**  
Mimosa Bar **\$9**  
Bloody Mary Bar **\$11**

applicable sales tax and 20% service fee additional



# Brunch Menu

MINIMUM OF 20 PEOPLE

## CLASSIC BRUNCH \$26

Options can be substituted, pricing may vary

**Scrambled Eggs**

**Chicken Salad on a Mini Croissant**

**Penne Pasta with Asiago & Sun-Dried Tomatoes**

**Mixed Green Salad or Caesar Salad**

**Yogurt Parfaits**

**Fresh Fruit Cocktail**

**Fresh Muffins & Assorted Danish**

**Freshly Brewed Coffee Bar**

## ENHANCEMENTS

priced per person

Prosciutto Wrapped Asparagus \$2

Eggs Benedict Florentine \$4

Quiche Lorraine \$4

Smoked Salmon \$5

Chicken Parmigiana or Piccata \$3.5

Country Style Breakfast Potatoes \$1.5

Tomato Bisque Soup \$2

Assorted Tortilla Pinwheels \$4

(Smoked Salmon Wrap with Dill, Cream Cheese Capers and Red Onions on a Spinach Tortilla.

Southwestern Wrap with Cream Cheese, Cilantro, Green Onions, Tomatoes, on a Tomato Tortilla.

Turkey Wrap with Bacon, Tomatoes, Lettuce Truffle Mayonnaise on a Flour Tortilla.)

Domestic & Imported Cheese Display \$4

Fresh Vegetable Crudite Display \$3

Tuna Tartare on Wontons with Honey Sriracha and Mango Relish \$3

Crab Salad Stuffed Avocados \$4.50

Bacon, Sausage, Turkey Sausage or Ham \$2.5

## REFRESHMENTS

Soft Drink Station \$2

Mimosa Bar \$9

Bloody Mary Bar \$11

Assorted Fruit Juice Display \$3

Sycamore Lane Wine Bar \$8

Sparkling Wine Punch Tower \$140 (serves approx. 50)

Non-Alcoholic Punch Tower \$85 (serves approx. 50)

applicable sales tax and 20% service fee additional



# **Lunch & Dinner Buffets**

**MINIMUM OF 20 PEOPLE**

**All Buffet Options include Coffee and Soft Drinks.  
Buffets can be served family style for an additional \$5 per person**

## **DELI BUFFET**

**\$22 Lunch - \$24 Dinner**

**served with**

Turkey, Ham, Roast Beef & Salami  
Swiss, Cheddar & American

**choice of two**

Mixed Salad Greens - Italian Pasta Salad - Reserve 22 Redskin Dill Potato Salad -  
Reserve 22 Creamy Coleslaw - Homemade Potato Chips

**and**

Assorted Cookies and Brownies

## **AMERICAN GRILL**

**\$23 Lunch - \$26 Dinner**

**choice of two**

Char-Grilled Burgers - Beer Brats with Onions - Marinated Grilled Chicken Breast - BBQ Pulled Pork

**choice of two**

Reserve 22 Potato Chips - Reserve 22 Creamy Coleslaw -  
Reserve 22 Redskin Dill Potato Salad - Mixed Salad Greens - Tater Tots

**and**

Assorted Cookies & Brownies

## **SWINGIN' SET**

**\$26 Lunch - \$29 Dinner**

Lemon Pepper Chicken in a Fresh Lemon Juice and Cream Reduction  
Atlantic Salmon with a Dill Lemon Sauce  
Penne Pasta with Asiago and Sun-Dried Tomatoes  
Quinoa Salad with Macadamia Nuts, Broccoli, Kale and a Sesame Ginger Vinaigrette  
Spring Spinach Salad with Strawberries and Feta  
Fresh Fruit Bowl  
Chocolate Cake

Packaged bar options are available in conjunction with buffet options  
applicable sales tax and 20% service fee additional



# Lunch & Dinner Buffets

**MINIMUM OF 20 PEOPLE**

All Buffet Options include Coffee and Soft Drinks.

Buffets can be served family style for an additional \$5 per person

## **SOUTHWEST TACO BAR**

**\$25 Lunch - \$28 Dinner**

**choice of two**

Carnitas - Carne Asada - Chicken - Ground Beef - Shrimp (add \$2 pp) - Skirt Steak (add \$2pp)

**served with**

Mexican Rice - Refried Beans - Black Beans - Tortilla Chips

Flour & Corn Tortillas - Shredded Cheese - Lettuce - Tomato - Limes - Sour Cream -

Onions - Cilantro - Reserve 22 Guacamole & Salsa

**and**

Dessert Tacos

## **LITTLE ITALY**

**\$26 Lunch - \$29 Dinner**

Char-Grilled Italian Sausage with Roasted Peppers

Chicken Piccata with Lemon Butter Caper Sauce

**served with**

Penne Pasta with Choice of Sauce (Marinara, Asiago Alfredo or Tomato Vodka)

Seasonal Grilled Italian Style Vegetables & Freshly Baked Bread

**and choice of two salads**

Mixed Greens - Italian Pasta - Antipasto - Caesar

**and**

Chocolate Cake

## **SOUTHERN BACKYARD BBQ**

**\$29 Lunch - \$32 Dinner**

**choice of two**

Reserve 22 BBQ Ribs - Southern BBQ Chicken - Tangy BBQ Brisket

**and choice of two**

Reserve 22 Coleslaw - Reserve 22 Redskin Dill Potatoes - Mixed Green Salad -

Caesar Salad - Freshly Sliced Watermelon

**served with**

Baked Beans - Fresh Corn on the Cob - Buttermilk Biscuits or Skillet Cornbread

**and**

Assorted Cookies and Brownies

Packaged bar options are available in conjunction with buffet options  
applicable sales tax and 20% service fee additional



## **Lunch & Dinner Buffets**

**MINIMUM OF 20 PEOPLE**

**All Buffet Options include Coffee and Soft Drinks.**

**Buffets can be served family style for an additional \$5 per person**

### **THE DANBY**

**\$26 Lunch - \$31 Dinner**

Sliced Peppercorn Sirloin of Beef with a Port Wine Reduction Sauce,  
Pretzel Crusted Chicken Breast with a Honey Mustard Glaze,  
Macaroni and Cheese,

Tomato and Cucumber Salad with Onions, Feta Cheese, Artichoke Hearts and a Balsamic Vinaigrette,  
Charred Broccoli *or* Corn on the Cob  
and Chocolate Cake

### **PIG ROAST AND BUFFET**

**\$27 Lunch - \$31 Dinner**

#### ***ENTIRE PIG ROASTED ON PATIO***

**served with** Split-Top Buns, Grilled Onions, Pickles, BBQ Sauce, Mixed Green Salad, Cole Slaw,  
Potato Salad, Baked Beans, Corn Bread, Cookies and Brownies

### **AT THE GLEN**

**\$26 Lunch - \$31 Dinner**

**choice of:**

Roasted Grecian Chicken with Kalamata Olives, Mushrooms, Marinated Tomatoes and Feta Cheese *or*  
Roast Loin of Pork with a Peach Bourbon Glaze

**and choice of:**

Roast Sirloin of Beef with a Demi Glace *or*  
Herb Panko Crusted Crispy Farm Raised Salmon with a Honey Mustard Sauce  
**served with** Haricot Verts Green Beans, Mashed Potatoes, Mixed Green Salad and  
Chocolate Cake

### **THE WINCHELL**

**\$36 Lunch - \$41 Dinner**

**choice of:**

Carved Prime Rib of Beef with Au Jus and Horseradish Sauce *or*  
Carved Beef Tenderloin with a Cabernet Sauce

**and choice of:**

Chicken Oscar - Roasted Chicken topped with Lump Crab Meat, Asparagus and Hollandaise *or*  
Roasted Atlantic Salmon with a Dill Lemon Sauce  
**served with** a Mashed Potatoes, Roasted Broccoli, Mixed Green Salad and  
Chocolate Cake

Packaged bar options are available in conjunction with buffet options  
applicable sales tax and 20% service fee additional



# Plated Luncheon Options

**MINIMUM OF 20 PEOPLE**

Coffee, Hot Tea & Iced Tea, Choice of Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) or Salad (Mixed Green Salad with Vinaigrette or Caesar) included with Plated Luncheons

*If offering more than one entree, splitting fees apply*

## **SIGNATURE OFFERINGS \$27**

**Crispy Chicken Sandwich** Panko Crusted with Bacon, Green Onion, Thyme, Cream Cheese served with Reserve 22 Chips

**Reserve 22 Club** with Sliced Turkey Breast, Bacon, Avocado, Tomatoes, Pea Tendrils and Truffle Mayo, served with Reserve 22 Chips

**Maryland Crab Cake Croissant** Jumbo Lump Crab Cakes with Citrus Dijon Vinaigrette served with Reserve 22 Potato Chips

**Spinach Salad with Crumbled Goat Cheese & Fresh Berries**

**Quiche Lorraine** homemade with Gruyere, Bacon and Onions served with Fresh Fruit

**Nicoise Salad** with Grilled Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Eggs and Lemon Garlic Vinaigrette

**Grilled Chicken Breast Cobb Salad** Egg, Blue Cheese, Applewood Bacon, Avocado and Grape Tomatoes

## **PREMIER OPTIONS**

**Reserve 22 Honey Chicken \$29**

with Dried Figs, Toasted Walnuts, Roasted Potatoes & Chef's Selection of Vegetables

**Chicken Piccata \$29**

with Angel Hair Pasta and Vegetables

**Spinach Stuffed Chicken \$30**

with Seasonal Vegetables and Roasted Potatoes

**Mediterranean Chicken \$29**

Chicken Grilled Chicken Breast with Quinoa, Heirloom Tomatoes, Bell Peppers, Kalamata Olives, Mushrooms and a Grecian Vinaigrette

**Eggplant Roulade** rolled with Boursin Cheese and served with Pesto Pasta **\$29**

**Pasta Primavera \$29**

Melody of Fresh Vegetables and Herbs in a Light Garlic Tomato Basil Sauce served over Penne Pasta and Sprinkled with Parmesan Cheese

**Panko Crusted Baked Cod \$31**

with Lemon Aioli, Rice Pilaf and Chef's Selection of Vegetables

**Teriyaki Grilled Salmon \$30**

with Coconut Rice, Pea Pods and Peppers

**Prime Grade 6 oz Filet of Sirloin \$36**

with Truffle Butter, Onion Strings, Garlic Mash & Chef's Selection of Vegetables

## **DESSERT**

(choice of one)

**Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake**

Packaged bar options are available in conjunction with plated luncheons  
applicable sales tax and 20% service fee additional



# Plated Dinner Options

**MINIMUM OF 20 PEOPLE**

**Coffee, Hot Tea & Iced Tea, Choice of one Either -- Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) OR Salad (House or Caesar) included with Plated Dinners**

*If offering more than one entree, splitting fees apply*

**Eggplant Roulade \$31**

rolled with Bousin cheese and served with pesto pasta

**Seared Atlantic Salmon** with Wild Mushrooms, Blistered Tomatoes and Toasted Faro **\$35**

**Reserve 22 Honey Chicken \$31**

with Dried Figs, Toasted Walnuts, Rice Pilaf & Chef's Selection of Vegetables

**Pasta Primavera \$31**

Melody of fresh vegetables and herbs in a light garlic tomato basil sauce served over penne pasta and sprinkled with Parmesan cheese.

**Mediterranean Chicken \$32**

with Quinoa and Peppers, Mushrooms & Kalamata Olives

**Panko Crusted Baked Cod \$31**

with a Lemon Aioli, Rice Pilaf & Chef's Selection of Vegetables

**Chef Tom's Pork Chops \$34**

Twin 6oz Boneless Pork Chops with an Andouille Bread Crust and Creole Mayonnaise served with Cajun Rice & Roasted Vegetables

**8oz Pork Loin \$30**

with an Apple Brandy Demi Glace, Mashed Potatoes & Chef's Selection of Vegetables

**8oz Prime Grade Filet of Sirloin \$45**

with Truffle Butter, Mashed Potatoes & Chef's Selection of Vegetables

**12oz Prime Rib \$47**

with an Au Jus Horseradish Cream, Mashed Potatoes & Chef's Selection of Vegetables

**8oz Filet Mignon \$55**

Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes & Grilled Asparagus

## **DESSERT**

(choice of one)

**Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake**

Packaged bar options are available in conjunction with plated dinners  
applicable sales tax and 20% service fee additional



## **Hors D'oeuvres**

### **SELECT THREE**

**ONE HOUR UNLIMITED - \$16 PER GUEST**

**TWO HOUR UNLIMITED - \$23 PER GUEST**

**THREE HOUR UNLIMITED - \$27 PER GUEST**

All options can be purchased based on 50 piece increments

### **HOT**

**Vegetable Spring Rolls**

**Cocktail Meatballs**

**Arancini Balls**

**Bacon Wrapped Scallops**

**Coconut Shrimp**

**Mini Crab Cakes**

**Buffalo Chicken Wings**

**BBQ Chicken Flatbread**

**Margherita Flatbread**

**Buffalo Chicken Crostini**

**Mini Lorraine Pastry Bites**

**Mini Pizza Pastry Bites**

**Asparagus Wrapped in Phyllo**

**Stuffed Mushroom Caps**

**Mini Sandwich Grinders**

### **COLD**

**Bruschetta**

**Caprese Skewers**

**Reserve 22 Honey Mascarpone Crostini**

**Asian Napa Chicken on Mini Wontons**

**Tuna Poke on Wonton Chips**

**Mini Avocado Toast**

**Assorted Deli Pinwheels**

(Smoked Salmon Wrap with Dill, Cream Cheese Capers and Red Onions on a Spinach Tortilla.

Southwestern Wrap with Cream Cheese, Cilantro, Green Onions, Tomatoes, on a Tomato Tortilla.

Turkey Wrap with Bacon, Tomatoes, Lettuce Truffle Mayonnaise on a Flour Tortilla.)

**Greek Pita Chips (Tomato, Cucumber, Tzatziki and Feta)**

**Crab Salad on Belgium Endive**

Package bar options are available in conjunction with hors d'oeuvres options

applicable sales tax and 20% service fee additional





## **Hors D'oeuvres**

**ALL OPTIONS CAN BE PURCHASED BASED  
ON 50 PIECE INCREMENTS**

### **HOT**

- Vegetable Spring Rolls \$90
- Cocktail Meatballs \$60
- Arancini Balls \$90
- Bacon Wrapped Scallops \$110
- Coconut Shrimp \$90
- Mini Crab Cakes \$100
- Buffalo Chicken Wings \$80
- BBQ Chicken Flatbread \$90
- Margherita Flatbread \$90
- Buffalo Chicken Crostini \$100
- Phyllo Wrapped Asparagus \$90
- Mini Lorraine Pastry Bites \$90
- Mini Pizza Pastry Bites \$90
- Stuffed Mushroom Caps \$90
- Steak Sliders \$200
- Links Sliders \$150
- Mini Sandwich Grinders \$150

### **COLD**

- Bruschetta \$65
- Caprese Skewers \$75
- Reserve 22 Honey Mascarpone Crostini \$75
- Asian Napa Chicken on Mini Wontons \$90
- Assorted Deli Pinwheels \$50
- Crab Salad on Belgium Endive \$75
- Tuna Poke on Mini Wontons \$125
- Mini Avocado Toast \$75

Package bar options are available in conjunction with hors d'oeuvres options  
applicable sales tax and 20% service fee additional



## **Upgrades**

### One Hour Unlimited Additions

#### **DISPLAYS**

(Displays are an addition to enhance your lunch or dinner)

- Fresh Vegetable Crudite Display - **\$3 per guest**
- Domestic & Imported Cheese Display - **\$4 per guest**
- Mediterranean Hummus Platter - **\$4 per guest**
- Chilled Gulf Shrimp Display - **\$6 per guest**
- Charcuterie Board - **\$5 per guest**
- Fresh Fruit Display - **\$3 per guest**
- Assorted Flatbreads - **\$5 per guest**
- Chips, Reserve 22 Salsa and Fresh Guacamole Display - **\$3 per guest**
- Traditional Bruschetta - **\$3 per guest**
- Bruschetta Trio w/Traditional, Wild Mushroom & Artichoke - **\$4 per guest**

#### **STATIONS**

(Stations are an addition to enhance your lunch or dinner. If offered separately must have minimum of 3 choices )

##### **Salad Bar**

Spring Spinach Salad with Strawberries and Feta - Links Salad with Mixed Greens, Tomatoes, Cucumbers, Croutons - Classic Caesar Salad -- **\$8 per guest**

##### **Pasta Bar**

- \*\* Penne Pasta with Italian Sausage, Asiago Cheese Sauce, Spinach, Bell Peppers and Garlic Bread
- \*\* Penne Pasta with Classic Marinara and Meatballs
- \*\* Penne Pesto with Sundried Tomatoes -- **\$8 per guest**

##### **Loaded Mashed Potato Bar**

Mashed Yukon Gold Potatoes, Sour Cream, Whipped Butter, Chives, Diced Bacon, Shredded Cheddar Cheese, Caramelized Onions, Diced Tomatoes, Truffle Butter and a Cabernet Demi Glace -- **\$8 per guest**

##### **Mac & Cheese Bar**

- \*\* Classic Mac and Cheese
- \*\* Pepper Jack Mac with Andouille Sausage
- \*\* Smoked Mozzarella Mac with Bacon-- **\$8 per guest**

##### **Slider Bar** (choose two)

Reserve 22 Links Sliders,  
Pulled Pork Slider or Buffalo Chicken Sliders -- **\$8 per guest**

##### **Nacho Bar**

Hot Queso, Spiced Beef, Chili, Black Olives, Lettuce, Tomatoes, Salsa, Guacamole, Jalapeno, Sour Cream -- **\$8 per guest**

applicable sales tax and 20% service fee additional



# Dessert Menu

MINIMUM OF 20 PEOPLE

## SWEET TABLE DISPLAY

\$8 per guest

French Macaroons, Eclairs, Cream Puffs, Mini Chocolate Cakes, Mini Vanilla Cakes, Canolli's, Tarts

## NOTHING BUNDT CAKES

\$35 per dozen

Bundtinis (Bite-Sized Bundt Cakes)



## ELI'S CHEESECAKE

\$5 per guest

NY Style Cheesecake with a Raspberry Drizzle and Fresh Fruit

## GOURMET CUPCAKES

\$24 per dozen

Oreo, Lemon, Mango, Strawberry, Vanilla Bean, Chocolate Fudge, Carrot or Red Velvet

## TWO LAYERED SHEET CAKE

Half Sheet Cake (serves approx. 50 guests) \$90

Full Sheet Cake (serves approx. 90 guests) \$140

Vanilla, Chocolate or Marble

## CHOCOLATE CHIP COOKIES & BROWNIES

\$2 per guest

*Cakes, cupcakes and cookies may be brought in from an outside for events.*

*The desserts must be from a licensed baker and a receipt is required.*

*A \$1.50 service charge will be assessed.*

applicable sales tax and 20% service fee additional



# Drink Packages

**MINIMUM OF 20 PEOPLE  
PRICED PER PERSON**

**COFFEE STATION \$1.50**

**SODA STATION \$2**

**BLOODY MARY STATION \$11**

**MIMOSA STATION \$9**

**BELLINI BAR \$12**

**NON-ALCOHOLIC PUNCH TOWER \$85**

**SPARKLING WINE PUNCH TOWER \$140**

## **STANDARD BEER, WINE & SOFT DRINK PACKAGE \$16**

2 Hour Self Serve Beer, Wine & Soft Drink Open Bar  
Each Additional Hour \$5

Includes: Budweiser, Bud Light, Coors Light, Miller Lite & one IPA  
Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon & Merlot

## **DELUXE MIXED DRINK OPEN BAR PACKAGE \$18**

2 Hour Call Liquor Open Bar  
Each Additional Hour \$6

Includes Beer, Wine, Soft Drink and Call Liquors

## **PREMIUM MIXED DRINK OPEN BAR PACKAGE \$22**

2 Hour Premium Liquor Open Bar  
Each Additional Hour \$7

Includes Beer, Wine, Soft Drinks and Premium Liquors

*Deluxe and Premium packages require a bartender. A \$100 bartender fee does apply.  
Open bar and tabbed bar options are also available.*



# Cocktail Party

**MINIMUM OF 20 GUESTS**

**COCKTAIL PARTY IS UP TO 3 HOURS IN LENGTH**

Party begins with an appetizer station which will last 90 minutes. A half hour into your event Hors D'oeuvres will be passed for one hour. Coffee and Brownies on display. Coffee available upon request.

**\$41 per person**

## **APPETIZER STATION**

(choose two)

**Fresh Vegetable Crudite Display - Domestic and Imported Cheese Display  
Chips, Homemade Salsa and Fresh Guacamole Display - Mediterranean Hummus  
Display - Bruschetta Trio with Traditional, Wild Mushroom and Artichoke**

## **HOT HORS D'OEUVRES**

(choose two)

**Cocktail Meatballs - Coconut Shrimp - Mini Pizza Pastry Bites -  
Mini Lorraine Pastry Bites - Buffalo Chicken on Mini Crostinis - Arancini Balls -  
Assorted Flatbreads - Phyllo Wrapped Asparagus - Bacon Wrapped Scallops**

## **COLD HORS D'OEUVRES**

(choose two)

**Caprese Skewers - Traditional Bruschetta -  
Asparagus Wrapped Prosciutto - Reserve 22 Honey & Mascarpone on Mini Crostini -  
Tuna Poke on Wonton Chips - Mini Avocado Toast - Crab Salad Belgium Endive**

## **INCLUDED**

**Standard Beer Station**

Miller Lite - Bud Light - Coors Light - 312 - Budweiser - and One IPA

**House Wine Station**

Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot

**Soft Drinks Upon Request**

*Upgrade party package to include call liquor for an additional \$6 per guest  
or premium liquor for \$8 per guest*

*\$100 bartender fee required for call and premium packages*

applicable sales tax and 20% service fee additional

# FOOD & BEVERAGE

## MINIMUMS

Reserve 22 does not have room fees only the food and beverage minimums listed

### **Blue Heron Room**

*Full Room Holds 160 Seated and 250 for Cocktails*

**Monday - Thursday**

Lunch \$1200/Dinner \$2000

**Friday, Saturday & Sunday**

Lunch \$2200/Dinner \$3500

### **Blue Heron North Room or Blue Heron South**

*Space Holds up to 60 Seated and 75 for Cocktails*

**Monday - Thursday**

Lunch \$800/Dinner \$1200

**Friday, Saturday & Sunday**

Lunch \$1200/Dinner \$1600

### **Blue Heron South Room Plus Private Patio**

*Indoor Space Holds 60 Seated and 75 for Cocktails*

*Outdoor Space Holds an additional 60 Seated and 75 for Cocktails*

**Monday - Sunday**

add an additional \$300 to standard room minimum

### **Outdoor Tent - option not always available**

*Space Holds up to 112 Guests*

**Monday - Sunday**

\$3000

### **Private Meeting Space**

*Seats up to 24 people*

\$600

