

Old Library EVENTS

"The Next Chapter"
(716) 372-2226 ♦ OldLibraryEvents.com

116 S. Union Street, Olean, NY 14760

Confirmation Agreement

- Confirmation of the number in attendance will be provided to Old Library Events within seven (7) days of scheduled event, you will be charged according to the number confirmed. Actual per choice counts required with sit down menus, and cannot be lowered within 48 hours of the event.
- The hours of the functions must be predetermined. Should the event extend past these predetermined reasonable hours an additional per hour minimum charge of \$195.00 will incur.
- Balance of amount due will be paid at the end of event unless pre-arrangements have been made. Payment should be made in the form of cash or check – any other arrangement must be made in advance.
- In th event your event is tax exempt, remittance must be made by the party listed on the tax exempt form.
- All food and beverage prices are subject to 19% gratuity (currently 1% booking, 18% service) and applicable sales tax
- In accordance with New York State Sales Tax Liquor Laws: No alcoholic beverages may be brought on premise. Alcoholic beverage will not be served to any person under the age of 21. Old Library Events reserves the right to confiscate any alcohol not in compliance.
- Decorations are the responsibility of persons having the event. Pinning, taping or nailing to the walls or ceilings is not allowed. Time to decorate may be arranged. Use of confetti or glitter will incur a \$50.00 clean-up fee.
- Off premise events are subject to additional fees such as: china, bartenders, chefs, rentals, linens, kitchen equipment, travel expenses etc.
- Prices are subject to reasonable change based upon the event's calendar year market pricing.
- Old Library Events requires a non refundable deposit of \$_____ to secure services, date and facility.
- This menu is not intended for separate checks.



NAME _____ EVENT _____ TIMES _____

EMAIL _____ EVENT DATE _____

PHONE/FAX _____ EVENT LOCATION _____

TAX EXEMPT _____ ESTIMATED ATTENDANCE _____

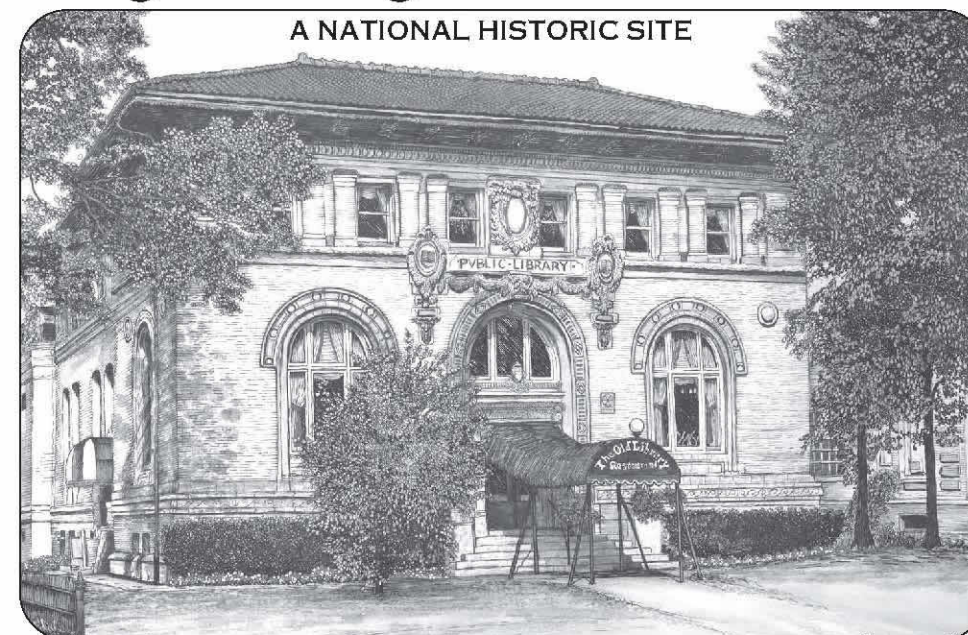
Customer Sign

Date

Old Library Events Sign

Date

Serving The Region For Over 30 Years



The Historic Old Library offers a unique venue for your event.

Old Library EVENTS

"The Next Chapter"
BANQUET MENU
Customized Menus Available

- ❖ Flawless Weddings
- ❖ Corporate Events
- ❖ Sport/Academic Banquets
- ❖ Proms
- ❖ Celebrated Occasions
- ❖ Fundraisers
- ❖ Rental/Vendor Coordination

Phone (716) 372-2226

Toll Free (877) 241-4348

www.oldlibraryevents.com

Joe and Susan Marra – Owners, Operators

The Old Library Event Team is Committed to
Excellence in Hospitality by Providing
Quality Food and Service with an
Innovative Professional and Personal Touch

Let the Old Library team build an event that exceeds your expectations!

116 South Union Street • Olean, New York 14760

Prices Effective through December 2012

Breakfast Buffets

All buffet prices are per person based on a minimum of 40 people

The Classic Breakfast Buffet

Chilled Juices, Scrambled Eggs, Bacon and Sausage or Ham, Homefries, Danish & Muffins, Toast with Jelly, Coffee and Hot Tea

The Librarian Breakfast Buffet

Fresh Fruit, Danish and Muffins, Butter Carving, Freshly Baked Rolls, Scrambled Eggs, Breakfast Sausage, Bacon, Homefries, Toasted English Muffins, Belgian Waffles with Three Hot Toppings, Coffee and Hot Tea

Brunch Buffet

Assorted Fruits, Butter Carving and Homemade Breads, Muffins and Danish. Scrambled Eggs, Steaming Hot Belgian Waffles with choice of 3 toppings, Homefries, Bacon and Sausage, Beef Burgundy, Roasted Chicken and Fried Rice
With Ham
With Steamship Roast Beef
Add a Sit Down Salad for

Add to any Buffet
Unlimited Assorted Chilled Juice Station
Orange, Apple, Cranberry

Continental Breakfast

Orange Juice, Muffins, Danish, Assorted Preserves, Butter and Assorted Fruit Display, Coffee and Hot Tea

Sit Down Breakfast Suggestions

The Andrew Carnegie

Chilled Juices, 2 Scrambled Eggs, Homefries, Bacon and Sausage or Ham, Sweet Rolls, Toast with Jelly, Coffee and Hot Tea

The Mark Twain

Chilled Juices, Assorted Pastries, Coffee and Hot Tea

The Anna Karenian

Chilled Juices, Choice of: Pancakes, Waffles or French Toast with Syrup; Coffee and Hot Tea
With Fresh Fruit Topping

Coffee and Danish

Coffee, Danish and Fresh Fruit

*All Breakfasts Include
Freshly Brewed Colombian Coffee,
Decaffeinated Coffee and Domestic Hot Tea.

Lunch Buffets

Buffet # One Country Western Buffet

Signature Chef Salad, House Dressing, Fresh Fruit and Jello Cup, BBQ Style Chicken, Pulled BBQ Beef, Salt Potatoes, Baked Beans and Cole Slaw, Gold Nugget Carrots, Rolls with Butter Carving, Coffee and Hot Tea

Buffet # Two

Signature Chef Salad, House Dressing, Fresh Fruit, Baked Rigatoni, Homemade Meatballs, Baked Haddock, Boneless Breast of Chicken Marsala, Steamed Vegetables, Homemade Rolls with Butter Carving, Coffee and Hot Tea

Buffet # Three

Signature Chef Salad, House Dressing, Fresh Fruit, Beef Goulash, Carl's Roasted Chicken, Scalloped Potatoes, Fresh Steamed Vegetables, Ham Carved to Order, Rolls with Butter Carving, Coffee and Hot Tea

Buffet # Four

Signature Chef Salad, House Dressing, Fresh Fruit and Jello, Turkey with Stuffing and Real Mashed Potatoes, Fresh Steamed Vegetables, Rolls with Butter Carving, Coffee and Hot Tea

Ladies' Choice

Assorted Cheese and Crackers, Fresh Fruit with Dip, Roma Tomato Bruschetta with Breads, Veggies and Dip, Pasta Salad, Assorted Mini Rolls and Croissants with fillings of Tuna Salad, Turkey Salad, Egg Salad and Fresh Brewed Colombian Coffee and Domestic Hot Tea

Sandwich Select

8 Foot Salad Bar to include Pasta Salad, Potato Salad, Fruit Cocktail, Jello, Homemade Dressings and More. Piping Hot Soup of the Day, Sandwiches made to order on your choice of Breads or Rolls, Roast Beef, Ham or Turkey. Assorted Condiments, Cheese, Lettuce, Tomato, Mustard, Mayo, Horseradish, etc.
Coffee and Hot Tea

Note: For groups of fifty or more, the salad bar will switch to a served salad for faster service

All lunches are served with House Dessert.
To upgrade to one of The Old Library's Chefs Desserts add to the meal price.
Ask for details.

Wedding Information

The historic Old Library would be honored to host your wedding reception in our tradition of elegance and impeccable service.

Experience the ambiance of one of Olean's most beautiful and treasured landmarks. Our wedding consultant will be happy to coordinate all of your important details and provide guidance throughout the planning process.

To book The Old Library for your special day ~ please call (716) 372-2226 to start planning the wedding of your dreams today!

Menu Options

- ↪ Sit-down Dinner Service
- ↪ Dinner Buffet
- ↪ Station Style Reception
- ↪ Customized Menus

Old Library Events provides at no additional cost:

- ↪ Cutting & Serving of Your Cake
- ↪ Spacious Parquet Dance Floor
- ↪ In House Linens & Skirting
- ↪ Vendor Listing

Old Library Inn

accommodations for your
bridal party & guests.

For more information
call (716) 373-9804
Toll Free 877-241-4347
www.oldlibraryevents.com

*In choosing Old Library Events your guests will savor the finest culinary creations while being pampered by our team of professionals.
Our total commitment to complete customer satisfaction turns Ordinary into Extraordinary.*

On Site Ceremony

We can accommodate your ceremony to take place in the Historic Old Library Building. Utilize 1st Floor Atrium or 2nd Floor Terrace for your ceremony. See Event Coordinator for details.

*Additional fees will apply

Bar Options

Fully Licensed

- ↪ Full Open Bar
- ↪ Limited Open Bar
- ↪ Dollar Limit Bar
- ↪ Cash Bar
- ↪ Wine ~Beer ~Soda Station

Well Brands, Limited Top Shelf & Premium Brands Available

Deposits

To reserve space & services, a deposit will be required. This deposit, along with a signed contract confirming the date, day and time will secure your event.

- ↪ To secure your reception a \$500 non-refundable deposit is required
- ↪ Final payment is due upon conclusion of your wedding reception



*Our banquet menu is set up to assist you
in the planning of your events.
We would be pleased to customize a menu
to suit your specific needs.*

*Olean's Most Innovative
Caterer Specializing
in Superior
Quality Food and Service*

E V E N T S

Old Library Events has an established reputation. Through our commitment to the community and understanding of individual needs, we provide the quality service that our discerning clientele have come to know and trust. Our attention to detail has earned us a reputation for creative and complete event coordinating, cutting edge menus and personable service. Combining these ingredients into each presentation keeps every event new and exciting. Count on Old Library Events for all your individual requests.

Please allow us the opportunity to meet with you to help in planning your next event.

A customary 19% service charge and applicable New York State sales tax will automatically be applied to your event. In the event your function is tax exempt, payment must be remitted by the party listed on the tax-exempt form.

Additional Fees may occur based on:

- | | |
|---|--|
| * Function counts | * Travel and Chef when applicable |
| * Amount of time the room is needed | * Special order linens are additional |
| * Limited food and beverage needs | * Audio-Visual equipment (AV) |
| * Amount of labor to set and reset event | * Vandalism |
| * Prices are subject to reasonable change based upon the event's calendar year market pricing. | |

Payment by cash or check – any other arrangement must be made in advance.



Sit down banquet pricing is intended for groups guaranteeing 30 or more people, however, special arrangements can be made. Service fee may apply.

Sit Down Luncheon Suggestions

Shrimp Scallopini (4

Sautéed Shrimp on a bed of Fresh Spinach covered with a rich creamy Wine Sauce served with Angel Hair Pasta tossed in Butter and Parmesan Cheese.

Boneless Stuffed Chicken

With Cornbread Stuffing, Fresh Steamed Vegetables, Real Mashed Potatoes and Gravy.

Chicken Stir Fry Over Wild Rice

Hot Roast Beef on French Bread

Three melted Cheeses with a side of German Potato Salad.

Stiernbridge Stuffed Cod

Served with Fresh Steamed Vegetable and Potato.

Homemade Chicken and Biscuits

Served with Real Mashed Potatoes and Gravy.

Grilled Chicken Monterey

Boneless Chicken Breast topped with a Fresh Tomato Cilantro sauce and Monterey Jack Cheese, served with Wild Rice Blend and Fresh Steamed Vegetables.

Good Old-Fashioned Salisbury Steak

Served with Real Mashed Potatoes, Mushroom-Onion Gravy and Fresh Steamed Vegetables.

Baked Ham (6 oz.)

Served with Scalloped Potatoes and Fresh Steamed Vegetables.

Boneless Breast of Chicken

Cordon Bleu

Served with homemade Buttered Egg Noodles and Fresh Steamed Vegetables.

Roast Beef Platter (5 oz.)

Served with Real Mashed Potatoes and Gravy with Fresh Steamed Vegetables.

Traditional Turkey Dinner

Served with Stuffing, Mashed Potatoes and Fresh Steamed Vegetables.

Lasagna with Garlic Bread

Homemade Meat and Sausage Lasagna made with Real Ricotta Cheese and our own Spaghetti Sauce. Topped with the finest Mozzarella Cheese.

Luncheons include: Signature Chef Salad, Rolls and Butter. Freshly brewed Colombian Coffee, Decaffeinated Coffee and Domestic Hot Tea. Served upon completion of entrée service.

*Luncheon are subject to a room fee –
see coordinator for details*

All lunches are served with House Dessert. To upgrade to one of The Old Library's Chefs Desserts add to the meal price.

Luncheon Salads

Cold Fresh Turkey Salad

Served with Pasta Salad, Fresh Fruit Homemade Bread and Butter.

Chicken Caesar Salad

Romaine Lettuce, Onions, Grilled Chicken Breast, Croutons, Tomatoes, and Parmesan Cheese, Served with Caesar Dressing on the side or Your Choice of Dressing.

Steak Salad

Marinated Beef Tips, Sweet Onions, Peppers, Tomatoes, Cheese, Chick Peas, and Fried Potatoes over Tossed Greens. Roll and Butter.

Miss Julie-Ann Salad

Select Salad Greens, Turkey, Ham, Beef, Cheddar and Swiss Cheese, Tomatoes, and Egg, with Choice of Dressing.

The New Orleans Salad

Three shrimp swimming in Lettuce, Hard Boiled Egg, Cheddar and Swiss Cheeses, Tomato, Cucumber, Artichoke Hearts, and Black Olives.

Greek Chicken Salad

Mixed Greens topped with Boneless Breast of Chicken, Feta Cheese, Kalamata Olives, Pepperoni, Artichoke Hearts, Pepperoncinis, Tomatoes, Onions, Cucumbers, with Greek Salad Dressing.

Taco Salad

Select Salad Greens Topped with Tomatoes, Black Olives, Onions, Bell Peppers, Shredded Jack and Cheddar Cheeses, Fresh Braised Taco Meat and Sour Cream served in a Bowl with Crisp Taco Shells, Side of Salsa and Taco Sauce, with Choice of Dressing.

Spinach Salad

Fresh Spinach Greens, Tomatoes, Onions, Chick Peas, Black Olives, Egg and Croutons served with Old Library Event's famous Hot Bacon Dressing.

Salads include: Hot Soup, Bread and Butter Service, Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Domestic Hot Tea. Served upon completion of Entrée service.

To ensure proper service, we suggest limiting entrée selections to three with pre-counts required 7 days in advance.

Governor’s Choice

Served Mesculin Salad, Fresh Fruit, California Oven Roasted Vegetables, Garlic Roasted Potatoes, Cheese Tortellini with Marinara Sauce, Pork Medallions with Madeira Balsamic Crusted Pork Medallions, Boneless Sautéed Chicken Breast with Sun Dried Tomato Sauce, Crab Stuffed Tilapia, Homemade Bread with Butter Carving and Chef’s Dessert.
Choice of Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Domestic Hot Tea.

per person *With Carved Prime Rib* per person

The Main Event Buffet

A Served Specialty Salad of Mixed Greens with Choice of Italian or Ranch, Carved Roast Beef *chef attended*, Mashed Potatoes with Au Jus, Pasta Salad, A Special Blend of Roasted Vegetables: Summer Squash, Zucchini, Red and Green Peppers, Carrots and Onions, Chicken Al Forne, Real Crab Stuffed Tilapia with Lemon Wedges, Rolls and Butter Carving

per person

The Enchanted Mountain Buffet

Served Fruit Cup, Served Salad, Pasta with Sauce, Meatballs, Oven Roasted LBJ Potatoes, Fresh Steamed Vegetable, Boneless Stuffed Chicken Breast, Italian Baked Haddock, Carved Honey-Glazed Ham, Homemade Bread with Butter Carving, House Dessert and choice of Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Domestic Hot Tea.

per person

Buffet of Elegance

Served Chef Salad with choice of 2 dressings, Boneless Breast of Marsella Chicken, Wild Rice Blend, Beef Tenderloin Tips with Mushrooms, Onions and Demiglaze, Broccoli Cheese Tortellini with Cream Sauce, Potatoes O’Brien, Stuffed Sole Bon Fem, Fresh Oven Roasted Vegetables, Chef’s Dessert and Homemade Bread with Butter Carving. Choice of Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Domestic Hot Tea.

per person

Italian Roast Beef Buffet

USDA Choice Steamship Roast Beef (*carved to order*), Signature Chef Salad (*served at your table*), Fresh Fruit, Pasta Salad, Rigatoni, Wild Rice Blend, Meatballs, Sausage with Peppers and Onions, Beef Burgundy, Carl’s Roasted Chicken, Italian Mixed Vegetables, Homemade Bread with Butter Carving, House Dessert and choice of Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Domestic Hot Tea.

per person

Without Roast Beef

Dessert Buffet

Let us entice you with our ultimate Confection Temptation. Peanut Butter Truffle, Caramel Fudge Cake, Cheese Cake (Assorted Toppings), Carrot Cake, White Chocolate Raspberry Torte, Chocolate Eruption, Chocolate Raspberry Royal, Chocolate Tuxedo, and Chocolate Fondue in our Copper Kettle - Strawberries, Bananas and Pineapple served with Coffee and Assorted Flavored Creamers
Assorted Hot Tea

Priced upon confections selected

Coffee Station

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Herbal Tea
Assorted Flavored Creamers, Assorted Flavor Syrup, Sugar, Sugar Substitute, Lemon, Cinnamon Sticks, Shaved Chocolate, Italian Bisotti

per person

Scones, Cookies, or Biscuits available upon request

All Buffets set with minimum of 40 people or more • Have Us Custom Build Your Special Buffet to Suit Your Taste

Additional fees will apply to off-premise events.

Dinners may be subject to room fee.

Executive Chef Section

French Cut Lamb Chops	Acorn Squash Wontons with Pumpkin Cream
Breast of Duck Brochettes	Imported Aged and Smoked Cheese and Breads
Chicken Wellington	Live Maine Lobsters cooked to order and served with a Rich Creamy Butter
Cajun Side of Salmon	
Duxelle Beef En-Croute	
Lobster Stuffed Artichoke Buttons	

Salad Choices

(Select One)

Signature Chef Salad with House Dressing
Romaine Salad with Caesar Dressing
Table Side Caesar Salad (add per person)
Springmix with Vinaigrette (add per person)
Spinach Salad with Hot Bacon dressing (add per person)

We can customize any type of salad you’d like

Starch Choices

(Select One)

Baked, Real Mashed, Rice
Garlic Roasted Mashed Potatoes
Oven Roasted Potatoes
Mashed Sweet Potatoes
Risotto, Wild Rice Blend
Double Baked add
Smashed Red Potatoes add

Soup and Side Choices

You may also include:

Broccoli and Cheese Soup
Beef Barley Soup
Fruit Cup
Pasta Louis

Special Condiments
available upon request

Caramelized Red Onions, Chipotle Chili Marmalade, Cranberry Orange Chutney, Cranberry Mayo, Pineapple Mango Salsa, Tomato Marmalade and Sundried Tomato Glaze

Customized Chef Station Menus

are designed and priced with your taste and budget in mind.

Payment by cash or check – any other arrangement must be made in advance.

Chef Stations

Pasta Station

Penne Pasta topped with your choice of Marinara, Clam, Spaghetti, Pesto Cream, or Meat Sauce, all homemade in our own kitchen. ... Cheese Tortellini available upon request at an additional charge.

Carving Station

Roast Top Round of Beef, Turkey, Beef Tenderloin, Salmon, Pork Tenderloin, Smoked Turkey and Ham. Individual or any combination. All served with Mini Rolls, Wyck Rolls, Au Jus, Horseradish and appropriate condiments

Soup Tureen Trio

Shrimp Bisque, Tomato Cilantro Cream and Fresh Onion Soup Broth

Crepe Station

French crepes made to order with assorted fresh fruit filling folded in a V shape for a great presentation and ease of eating: Fruit, Chicken or Seafood

Raw Bar Station

Clams, Oysters, Crawfish, Shrimp Cocktail and Crab Legs (Snow and King)

Stir Fry Station

Beef Tenderloin Tips or Chicken Breast, Stir Fried with Teriyaki Sauce and a Host of Vegetables

Risotto Bruschetta Station

Arborio Rice, Short Grain Rice cooked with Chicken Stock, White Wine and Parmesan Cheese to a creamy consistency “Aldente”, with your choice of Beef, Chicken or Seafood accompanied with Savory Breads and Assorted Spreads to create this Old World Classic priced upon selection

Potato Bar

With choice of 3 Potatoes - Real Mashed, Garlic Mashed, Sweet Mashed, Oven Roasted Red Potatoes, Smashed Red Potatoes, Baked Potato and your choice of 6 Toppings - Butter, Sour Cream, Chives, Bacon, Cheddar Cheese, Broccoli, Brown Sugar, Gravy and Parmesan Cheese

Grilled Sirloin Station

NY Strip Steak charbroiled, thinly sliced to order with mushroom and onion demiglaze.

Mesquite Grill

Fresh Green and Red Bell Peppers, Summer Squash, Zucchini, Asparagus, Roasted Garlic, Onions, Portabella Mushrooms and Carrots, all grilled to perfection on our Mesquite Grill. Served with Herbed Vinaigrette Dressing, Assorted Grain Breads and Roasted Red Pepper Puree. Assorted Smoked Cheeses are optional priced upon request. Note: Asparagus may be priced higher based upon availability.

Caesar Salad Station

Hand Tossed Crisp Romaine Greens with Onion Rings, Chic Peas, Homemade Croutons and the Finest Dressing Ingredients. Prepared Before Your Eyes!

Salad Bar

8 Foot Salad Bar with Assorted Greens, Toppings & Dressings. This is a real winner! Bring Your Party to Life. Your Guests will love making their own unique Salad priced upon selection

Chocolate Fondue

A Huge Copper Kettle Filled with Melted Decadent Chocolate with Sweet Fresh Fruit Dippers of Strawberries, Bananas, Pineapples, Marshmallows, Pretzels

Sedona Pie

Hot out of the oven freshly baked Chocolate Chip Cookie topped with Vanilla Bean Ice Cream and Whipped Cream

Bananas Foster Station

Caramelized Brown Sugar, Butter and Rum set aflame and served over Fresh Bananas and Ice Cream

Salmon Filet Station

Poached, Smoked or Cajun side of Salmon prepared to your liking and served garnished to perfection with Fresh Fruit and Vegetables of the season

Sit down banquet pricing is intended for groups of 30 or more guaranteed. However, special arrangements can be made. Service fee may apply.

Sit Down Dinner Suggestions

See Salad and Starch Choices on Page 8

Beef & Pork

Roast Pork Dijon Tenderloin
Medallions sautéed in Dijon Cream Sauce served with Steamed Vegetables & Rice

Stuffed Pork Tenderloin
With Raspberry Cornbread Stuffing and Steamed Fresh Vegetables

Filet Mignon 9 oz.

Veal Francaise

Stuffed Pork Chop
With Herb Stuffing and Steamed Fresh Vegetables

Tenderloin Tips
Served with an Onion and Mushroom Demiglaze over rice

New York Strip Steak
12 - 14 oz.

Veal Parmesan
With Pasta

Roast Beef Platter Au Jus
Or al Forne

Roast Prime Rib 12 oz.

Steak Diane
Beef Medallions sautéed with Brandy & Shallots topped with Dijon Demiglaze

Top Sirloin Filet al Forne
A robust, Italian-style Steak seasoned with Fresh Garlic and Rosemary then grilled to order with a Golden Parmesan Crust

Edgewood Park Pork Loin
Center cut Boneless White Marble Pork broiled and crusted with a Madeira Balsamic Glaze

Poultry

Tenderloin Tips N’Bird
Chicken Stuffed with Cornbread Stuffing and Beef Tenderloin, served with Rice and Fresh Steamed Vegetables

Chicken Cordon Bleu
Served with Fresh Steamed Vegetables

Chicken Marsala
Served with Fresh Steamed Vegetables

Chicken Parmesan
Boneless Breast of Chicken with 3 Cheeses, Joe’s Homemade Sauce and a side of Penne Pasta

Roasted Stuffed Chicken Breast
With Herb Stuffing and Fresh Steamed Vegetables With Cornbread Stuffing

Smokehouse Chicken (3)
Boneless Chicken Thigh wrapped with Bacon, served with our own Smokehouse BBQ Sauce and Fresh Steamed Vegetables

Seafood

Shrimp Al Forne
Italian-style Shrimp seasoned with fresh garlic broiled with a golden parmesan crust over our robust al forne sauce with potato and Fresh Steamed Vegetables

Broiled Scampi (6)
Served with Rice and Fresh Steamed Vegetables

Italian Baked Haddock
Served with Fresh Steamed Vegetables

Honey Hoison Salmon
Fresh Salmon marinated in ginger, cilantro and sesame oil, grilled with honey hoison sauce and served with Fresh Steamed Vegetables

Duel Entrée
Filet Mignon and Crab Stuffed Tilapia
Filet and Scampi (3)

Potato Crusted Grouper
Delicately seasoned and topped with a roasted red pepper pesto cream

Filet of Sole Bon Fem
Boneless Filet stuffed with Stiernbridge Stuffing, topped with a rich Swiss Cream and Sherry Mushroom Sauce served with Fresh Steamed Vegetables

Shrimp N’ Chicken St. George
Boneless Breast of Chicken sautéed with herbs and garlic combined with 3 jumbo broiled shrimp, topped with a Mushroom Cognac Cream Sauce

Crab Stuffed Tilapia
Oven baked and broiled, served with an Ivory Cream Sauce

Tilapia Monterey
Fresh Tilapia Filet topped with Tomato Cilantro sauce and Monterey Jack Cheese served with Fresh Steamed Vegetables

To ensure consistency of service we ask that you limit your entrée selection to three and confirm your final count per item prior to event.

Dinners include Rolls and Butter, Choice of one Salad, Choice of one Potato, Fresh Steamed Vegetable, Chefs Dessert, Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Domestic Hot Tea served upon completion of Entrée Service.

Chicken with Sundried Tomatoes
A Boneless Chicken Breast sautéed with mushrooms and sundried tomatoes in a brown Maderia sauce

Chicken Pesto
A Boneless Chicken Breast sautéed with Olive Oil, dressed in a sauce born of Fresh Basil, Parmesan Cheese, Heavy Cream

Chicken Al Forne
Boneless Breast of Chicken

Boneless Grilled Chicken Monterey
Boneless Chicken Breast topped with of a Fresh Tomato Cilantro sauce and Monterey Jack Cheese served with Fresh Steamed Vegetables

Prices are subject to reasonable change based upon the event’s calendar year market pricing. Additional fees will apply to off-premise events. Dinners may be subject to a room fee.

Old Library
E V E N T S
“The Next Chapter”
Serving The Region For Over 30 Years

Cold Hors d'oeuvres

Shrimp Cocktail	Fresh Mozzarella served with Olive Oil and Italian Herbs
Smoked Salmon	Prosciutto and Melon Pinwheels
Deviled Eggs	Ham Roll with Fresh Asparagus
Fresh Fruit with Amaretto Fruit Dip or Pina Colada Dip	Cold Marinated Asparagus
Vegetables and Dip	Roma Tomato Caprizi Salad with Herb Olive oil and Balsamic Vinegar
Cheese and Crackers	Sesame Seed Seared Tuna with Pickled Ginger, Wasabi and Citrus Soy
Whole Poached Salmon Average 10-11 lbs. dressed on a mirror	Puff Pastry with Assorted Fillings
Aged Blue Cheese Wheel and Grapes	Dessert Squares
Tea Sandwiches	Tea Cookies (3)
Roma Tomato Bruschetta	Appetias
Pineapple Mango Bruschetta	Ham, Cheese and Olive or Crab and Cheese
Triple Play Tomato, Pineapple, Olive Bruschetta <i>All Bruschetta served with assorted fresh baked grain breads</i>	Hummus with Pita Bread
Fruit with Chocolate Fondue	Assorted Crostinis <i>(Open Face Bistro Bites)</i>
Chocolate Covered Caramel Apples <i>A 56-count apple dipped in chocolate, dipped in caramel, rolled in pecans and re-dipped in the finest chocolate and cut to order.</i>	Toppings: Spicy Shrimp Salad, Chicken Pesto Salad Spinach with Gorgonzola and Roasted Peppers, Sun Dried Tomato, Basil and Bacon

Hot Hors d'oeuvres

Mini Chicken Cordon Bleu	New Zealand Mussels
Smoked Chicken Quesadilla	Swedish Meatballs
Chicken and Pineapple Brochette	Pot Stickers
Chicken Chimichanga	Beef Kabobs
Chicken Kabobs	Baby Back Ribs
Buffalo Chicken Skewers	Pizza
One Bite Asian Ginger Chicken Skewers	Steak Diane Cutlets
Wunda Wings®	Franks in a Blanket
Chicken Tenders	Meat Roll
BBQ Shrimp and Bacon	Italian Sausage with Peppers and Onions
Scallop and Bacon	*Mini Asparagus Crêpes
Stuffed Clams	*Breadsticks
Oysters Rockefeller	*Samosa
Clams Casino	*Parmesan Artichoke Hearts
Seafood Kabob	*Asparagus 'n Blanket
Shrimp, Scallops and Swordfish with Vegetables	*Veggie Kabobs
Crab and Artichoke Dip	*Spanakopita
Coconut Mahi Mahi	Stuffed New Potatoes with Bacon & Cheddar *or Mushroom & Spinach
Tempura Scallops	Mini Quiche
Cajun Swordfish with Bacon	Mini Egg Rolls
Crab Melt Aways	Mini Tacos
Crab Stuffed Mushrooms	Mozzarella Sticks
Sausage and Bacon Stuffed Mushrooms	*Nacho Skins
Reuben Stuffed Mushrooms	Tri Baked Brie
*Veggie Stuffed Mushrooms	Red Onion Marmalade, Raspberry and Sundried Tomatoes all baked in an individual French Puff Pastry and a tiered display with Grapes
Liver and Bacon	
Meatballs with Sauce	
Boneless Chicken Wings	
Coconut Shrimp	
Crab Cakes	

**Vegetarian Dishes*

Payment by cash or check – any other arrangement must be made in advance.