

SPACE RENTAL fees & facts

The Ballroom

SPACE RENTAL FEE - \$500

CAPACITY - 170 GUESTS
INCLUDES USE OF EVENT BAR
AV EQUIPMENT RENTAL AVAILABLE
USE OF BROADWAY ROOM - \$500

The Wine Cellar

SPACE RENTAL FEE - \$350

CAPACITY - 32 GUESTS
GUEST MINIMUM - 22 GUESTS
PRIVATE BAR SERVICE FEE - \$125
AV EQUIPMENT RENTAL AVAILABLE
DEPOSIT OF \$500

The Parlor

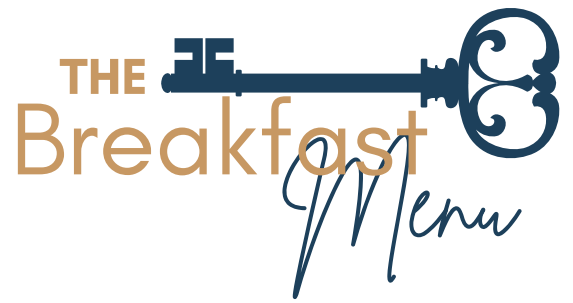
SPACE RENTAL FEE - \$250

CAPACITY - 22 GUESTS
GUEST MINIMUM - 14 GUESTS
AV EQUIPMENT RENTAL AVAILABLE
DEPOSIT OF \$500

The Library

SPACE RENTAL FEE - \$150

CAPACITY - 14 GUESTS
GUEST MINIMUM - 10 GUESTS
AV EQUIPMENT RENTAL AVAILABLE
DEPOSIT OF \$500



CONTINENTAL BREAKFAST

\$24 *per person*

Served Until 12:00 PM

BREAKFAST INCLUDES

Fresh Baked Pastries & Muffins

Chef's Choice Fresh Seasonal Fruit

Yogurt Parfaits, Greek Yogurt Blended with Honey Topped with Fresh Berries & House-Made Granola

Assorted Bagels & Cream Cheese

Coffee, Hot Tea, & Orange Juice

\$24 per guest

BROADWAY BREAKFAST

\$30 *per person*

BREAKFAST INCLUDES

Fresh Baked Pastries & Muffins

Fresh Seasonal Fruit

Crispy Bacon & Sausage Links

Crispy Potatoes with Peppers & Onion

Coffee, Hot Tea & Orange Juice

CHOICE OF 1

Quiche

Scrambled Eggs

CHOICE OF 1

Stuffed French Toast

Belgian Waffles with Local Maple Syrup

Fruit Topped Cheese Blintzes

ENHANCEMENTS

Chef-Attended Omelette Station to Replace Egg Option (add \$6 per guest)

Chef Fee of \$85



THE Signature Brunch *Menu*

BRUNCH BUFFET

\$45 *per person*

Served Until 2:00 PM

BRUNCH INCLUDES

Fresh Baked Pastries & Muffins
Crispy Roasted Potatoes with Bell Peppers & Onions
Crispy Bacon & Sausage Links
Belgian Waffles with Warm Local Maple Syrup
Coffee & Hot Tea Station
Orange Juice

CHOICE OF 1

Eggs Benedict
Scrambled Eggs
Assorted Quiche

CHOICE OF 1

Spinach Salad, Dried Cranberries, Slivered Almonds, & Creamy Honey Poppy Seed Dressing
Caesar Salad, Romano & Parmigiano Reggiano Cheese & House-Made Garlic Croutons
Mixed Greens Salad with Balsamic Dressing

CHOICE OF 1

Chicken French Finished with Lemon Butter & Sherry Wine Sauce
Stuffed Chicken Breast, Smoked Gouda, Roasted Red Peppers & Artichoke Hearts
Seasonal Risotto, Creamy Arborio Rice with Fresh Seasonal Vegetables (GF) (V)
Pan Seared Salmon Finished with Tomato & Chive Vinaigrette

COCKTAILS & MOCKTAILS

I.O.B BUBBLY BAR

Orange Juice, Cranberry Juice, & Grapefruit Juice with an Assortment of Fresh Berries to Create Your Mimosa. Bar Complete with Flutes & Decorative Straws. Includes Sparkling Wine.
\$14 per guest

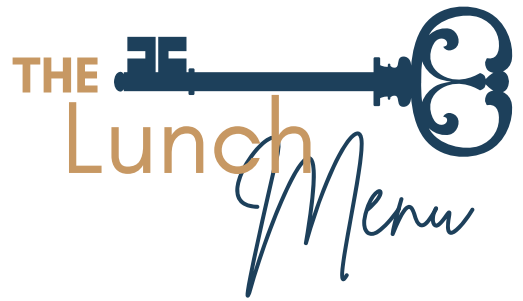
MINI LIBATIONS

Bloody Mary Shooters
Spiked Champagne Punch
Champagne Mule
\$14 per guest

MINI LIBATIONS

Cucumber Mint Infused Water
Herb & Berry Lemonade, Infused with Rosemary & Blueberries
Citrus Unsweetened Ice Tea Garnished with Oranges & Lemons
\$8 per guest





LUNCH BUFFET

\$49 *per person*

Served Until 2:00 PM

House-Made Ciabatta Bread with Whipped Butter | Coffee & Hot Tea Included

SALAD (SELECT 1)

Caesar with Romano & Parmigiano Reggiano Cheese, House-Made Garlic Croutons
Mixed Greens with Carrots, Tomatoes & Cucumbers with Balsamic Vinaigrette

VEGETABLE

Market Fresh Vegetable Medley

STARCH (SELECT 2)

Cheese Tortellini with Artichokes, Pancetta & Baby Spinach
Truffle Mac & Cheese
Baked Rigatoni with Tomato, Pesto, Fresh Ricotta & Mozzarella
Oven Roasted Fingerling Potatoes with Fresh Herbs

ENTRÉE (SELECT 2)

Italian Roasted Chicken with Lemon-Garlic Butter Sauce
Salmon with Lemon Beurre Blanc
Seared Haddock over Escarole
Beef Tenderloin with Marsala Wine Sauce
Seasonal Vegetarian Selection
Chef Carving Station Prime Roasted Sirloin (add Chef Fee of \$85)

DUET PLATE

\$39 *per person*

Served Until 2:00 PM

SALAD CHOICE OF 1

Caesar Salad, Romano & Parmigiano Reggiano Cheese & House-Made Garlic Croutons
Mixed Greens Salad with Balsamic Dressing
Marinated Roasted Beets with Goat Cheese

ENTRÉE CHOICE OF 2

Pasta Primavera (V)
Seasonal Vegetable Risotto (GF) (V)
Chicken French Finished with a Lemon Butter & Sherry Wine Sauce
Pan-Seared Salmon with Tomato & Chive Vinaigrette (GF)
4oz Grilled Petite Tenderloin (GF)
Seasonal Chef Inspired Vegan Selection

ADDITIONS

Table Side Seasonal Fresh Fruit Medley - Serves 8 (add \$25 per display)
House Made Ciabatta in Basket with Whipped Butter (add \$6 per basket)
Cookie & Brownie Tray - Serves 8 (add \$25 per tray)
Inn on Broadway Signature House-Made Cake or Cheesecakes (add \$8 per guest)





THE
Hors d'Oeuvres
Hand Passed

\$3 SELECTIONS

Caprese Bruschetta w/Fresh Basil
Cheese Arancini w/Marinara Sauce
Deep Fried Cauliflower Buffalo "Wings"
Fried Pancetta Mac & Cheese Balls
Raspberry Baked Brie
Ricotta & Mozzarella Stuffed Meatballs w/Marinara
Spinach & Artichoke Dip w/Pita
Traditional Greek Spanikopita w/Taziki
Vegetable Spring Rolls w/Dipping Sauce

\$5 SELECTIONS

Bacon & Cheddar Twice Baked Potato Skins
Bacon-Wrapped Scallops
Beef or Chicken Wellington
Buffalo Chicken Meatball on Skewer
Lamb Lollipops (add \$2)
Prosciutto Wrapped Fresh Mozzarella w/ Fresh Basil
Salmon Coquettes w/Citrus Aioli
Shrimp Spring Rolls w/Sweet Chili Sauce
Teriyaki Beef & Vegetable Kebabs
Tuna and Salmon Poke w/Wonton Cups
Tournedos Miniature Crab Cakes w/Remoulade
Tournedos Seafood Salad Shooters



THE
Hors d'Oeuvres
Stationed

DOMESTIC & IMPORTED CHEESE BOARD

Premium Cheese Assortment Garnished with Assorted Fruits.
Served with Assorted Crackers
\$8.00 per guest

GARDEN VEGETABLE CRUDITE

A colorful Display of Assorted Fresh Vegetables Paired with
Seasonal Dips
\$7.00 per guest

NEPTUNE SEAFOOD DISPLAY

Premium Oysters, Shrimp and Crab Claws with Spicy Cocktail Sauce and
Fresh Lemon
\$25.00 per guest

SHRIMP COCKTAIL

\$12.00 per guest

CHARCUTERIE DISPLAY

Chef's Choice Premium Meats, Cheeses and a Variety of
Accompaniments with Crostini and Crackers
\$12.00 per guest



THE Plated Dinner Menu

\$70 *per person*
SALAD (SELECT 1)

Caesar with Romano & Parmigiano Reggiano Cheese
Mixed Greens with Carrots, Tomatoes & Cucumbers with Balsamic Vinaigrette
Iceberg Wedge Salad with Caramelized Bacon & Creamy Blue Cheese
Frisée & Baby Spinach Salad with Empire Apples, Golden Raisins, Toasted Pecans & Strawberry Vinaigrette (add \$2 per guest)

ENTRÉE (SELECT 3) with Chef Paired Seasonal Starch & Vegetable
Plated Dinners require place cards coordinated with your seating chart

THE STEAK

8oz Filet Mignon
12oz NY Strip

CHOICE OF SAUCE:

Bordelaise, Tournedos Steak Sauce,
Maitre d' Butter, Au Poivre

THE CHICKEN

Prosciutto Wrapped Stuffed Chicken Breast with Fresh Tomato & Mozzarella
Chicken Milanese with Lemon & Arugula

THE PORK

Applewood Smoked Pork Chop & Apple Brandy Apple Chutney
Garlic & Rosemary Roasted Pork Tenderloin

THE FISH

Roasted Salmon with Tarragon Cream
Oven Seared Seabass with Lobster Cream
Jumbo Stuffed Shrimp with Beurre Blanc

THE PLANT-BASED

Seasonal Vegetable Risotto
Vegetable Wellington with Fresh Array of Seasonal Roasted Market Vegetables, Brie Cheese with Pesto Cream Sauce or Fresh Tomato Sauce

ENHANCEMENTS

TABLESIDE CHARCUTERIE

Chef's Choice Premium Meats & Cheese Accompanied by Assorted Fruits, Nuts, Olives & Crostini & Breads
Served on Charcuterie Boards before guests are seated.
(add \$12 per guest)

PALATE CLEANSER

Lemon Sorbet. Served Before Entrée Course
(add \$4 per guest)

TOURNEDOS SIGNATURE MACARONI CARBONARA (add \$7 per guest as second course)



THE Buffet Dinner

Menu

MENU 1

\$55 per person

House-Made Ciabatta Bread with Whipped Butter | Coffee & Hot Tea Included

SALAD (SELECT 1)

Caesar with Romano & Parmigiano Reggiano Cheese, House-Made Garlic Croutons
Mixed Greens with Carrots, Tomatoes & Cucumbers with Balsamic Vinaigrette

VEGETABLE (SELECT 1)

Garlic Roasted Brussel Sprouts *Tournedos Signature
Market Fresh Vegetables

STARCH (SELECT 1)

Yukon Gold Smashed Potatoes with Truffle Butter
Seasonal Pasta Primavera
Seasonal Vegetable Risotto

ENTRÉE (SELECT 2)

Chicken Breast Stuffed with Smoked Gouda, Roasted Peppers & Artichoke Hearts
Chicken Milanese with Lemon & Arugula
Roasted Salmon with Tarragon Cream Sauce
Garlic & Rosemary Pork Tenderloin
Prime Sirloin; Herb Roasted and Finished with Horseradish Au Jus

MENU 2

\$69 per person

House-Made Ciabatta Bread with Whipped Butter | Coffee & Hot Tea Included

SALAD (SELECT 1)

Caesar with Romano & Parmigiano Reggiano Cheese, House-Made Garlic Croutons
Mixed Greens with Carrots, Tomatoes & Cucumbers with Balsamic Vinaigrette
Baby Spinach with Pistachios, Red Bell Peppers & Dried Cranberries finished with Honey Mustard

VEGETABLE (SELECT 1)

Garlic Roasted Brussel Sprouts *Tournedos Signature
Market Fresh Vegetables
Grilled Asparagus

STARCH (SELECT 2)

Yukon Gold Smashed Potatoes with Truffle Butter
Potato Au Gratin
Seasonal Pasta Primavera
Seasonal Vegetable Risotto

ENTRÉE (SELECT 3)

Chicken Breast Stuffed with Smoked Gouda, Roasted Peppers & Artichoke Hearts
Prosciutto Wrapped Chicken Breast Stuffed with Fresh Tomato & Mozzarella
Garlic & Rosemary Pork Tenderloin
Beef Tenderloin Filet Au Poivre
Oven Seared Chilean Seabass with Sauce Vierge



THE Grazing Station Menu

PASTA STATION

\$28 *per person*

Penne
Cheese Tortellini

Marinara
Vodka Sauce
Creamy Alfredo

Broccoli
Mushroom
Artichoke Hearts
Peppers

*Chef Fee of \$85

CARVING STATION

\$28 *per person*

(CHOOSE 2)

Prime Roasted Sirloin
Roast Breast of Turkey
Roast Loin of Pork

ELEVATED SELECTIONS (add \$6 per guest)

Herb Roasted Leg of Lamb with Garlic & Rosemary
USDA Prime Ribeye
Cedar Plank Salmon

Served with Appropriate Condiments

Herb Roasted Red Potatoes
Fresh Baked Rolls

*Chef Fee of \$85

WEDGE STATION

\$25 *per person*

Romaine
Red Onion
House Made Garlic Croutons
Cherry Tomatoes
Mushrooms
Carmelized Bacon

House-Made Ciabatta Bread

GRAZING STATIONS ARE A GREAT ALTERNATIVE TO BUFFET OR PLATED DINNERS WITH A MORE CASUAL FEEL. STATIONS ENCOURAGE FLOW & MINGLING OF YOUR GUESTS. ONCE STATIONS BEGIN, YOUR GUESTS WILL HAVE 2 HOURS TO ENJOY.

CHOOSE ALL 3 STATIONS AT \$75 PER PERSON

MINIMUM OF 50 PEOPLE



THE SIDE SELECTION *Menu*

VEGETABLE

Garlic Roasted Brussel Sprouts *Tournedos Signature
Market Fresh Vegetables
Grilled Asparagus
Creamed Spinach
Broccoli Rabe
Cider & Honey Glazed Carrots
Haricot Verts
Garlic Greens

STARCH

Yukon Gold Smashed Potatoes with Truffle Butter
Potato Au Gratin
Seasonal Pasta Primavera
Seasonal Vegetable Risotto
Herb Roasted Fingerling Potatoes



THE Bar Beverage Menu

BEER, WINE, & SODA

\$22 *per person*

FOR 2 HOURS (ADD \$7 PER ADDITIONAL HOUR)

INCLUSIVE OF

Riesling
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

By Stone Cellars
California

(1) Imported Draft Selection

BOTTLES

(2) Local Craft Brewery Selections

(1) Domestic Selection

ASSORTED PEPSI PRODUCTS

SIGNATURE CALL BAR

\$25 *per person*

FOR 2 HOURS (ADD \$9 PER ADDITIONAL HOUR)

INCLUSIVE OF

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Jack Daniels Whiskey
Jim Beam Bourbon
Dewar's White Label Scotch
Bribon Tequila

Brand Selections May Vary Based on Availability

Riesling
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

By Stone Cellars
California

(1) Imported Draft Selection

BOTTLES

(2) Local Craft Brewery Selections

(1) Domestic Selection

ASSORTED PEPSI PRODUCTS

CASH & CONSUMPTION BAR

Cash & Consumption Bars are Subject to a Bartender Service Fee of \$150

Typical Pricing

Beer - \$6 to \$8

Wine - \$8

Cocktail - \$8 to \$12

Bring in your own wine with a Corkage Fee of \$25 per bottle

PREMIUM BAR OFFERING

Grey Goose Vodka
Hendricks Gin
Myers Dark Rum
Bulleit Rye Whiskey
Bulleit Bourbon
Johnnie Walker Black Scotch
Patron Tequila

Add \$9 per guest for each hour

A LA CARTE WINE SERVICE

BY STONE CELLARS

Riesling
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

\$28 per bottle

Our Tournedos Wine List is comprised of over 550 bottles. Inquire for your favorites & premium offerings



THE Custom Beverage Menu

CUP OF CHEER STATION

\$8 *per person*

COFFEE & HOT TEA STATION

INCLUSIVE OF

Regular & Decaf Coffee
Assorted Hot Teas
Flavored Creamers
Half & Half
Sugars
Flavored Syrups
Chocolate Shavings
Whipped Cream

SWEETS ENHANCEMENT

Mini Cinnamon Buns
Almond Bear Claws
Chocolate Croissants

\$5 per guest

HOT COCOA STATION

\$10 *per person*

INCLUSIVE OF

Hot Milk
Whipped Cream
Marshmallows
Crushed Candies
Chocolate Shavings
Andes Mints
Chocolate Chips

Raspberry, Almond,
& Hazelnut Flavored Syrups

TAKE IT UP A NOTCH (21+)

Baileys
Kahlua
Frangelico

\$8 per guest

SUGGESTED PAIRING

Assortment of House-Made Gourmet Cookies

\$8 per guest

TEA LAB STATION

\$10 *per person*

INCLUSIVE OF

Lemonade
Unsweetened Ice Tea
Seasonal Fruit
Rosemary, Mint, Basil Herbs
Lavender & Honey Flavored Syrups
Simple Syrup

TAKE IT UP A NOTCH (21+)

Titos Vodka
Champagne

\$6 per guest

SUGGESTED PAIRING

Salt & Savory Snacks; Spiced Ginger, Spiced Nuts, Flavored Popcorn

\$8 per guest

Served for 2 hours
Additional hour add \$2 per guest



THE Signature Cake Menu

SERVES 14 GUESTS PER CAKE

\$96 each

BROADWAY CHOCOLATE

Two Layers of Chocolate Cake with a Vanilla Cheesecake Center Topped with Chocolate Ganache & our Hand Rolled Tournedos Truffles

BROADWAY CARROT

Carrot Cake with Chopped Pecans, Crushed Pineapple & Toasted Coconut Topped with Whipped Cream Cheese Frosting

KAHLUA BLACKOUT

Dark Chocolate Cake with Chocolate Kahlua Cream Filling & Whipped Ganache

PEANUT BUTTER MOUSSE

Chocolate Cake Filled with Peanut Butter Mousse, Topped with Chocolate Ganache

COCONUT

White Cake Filled with Raspberry Compote & Topped with Fluffy Meringue Icing & Coconut Flakes

LEMON

Lemon Cake Filled with Lemon Curd Topped with Swiss Buttercream

GRAND MARNIER

Chocolate Cake with Grand Marnier, Orange Zest, & Grand Marnier Buttercream

RED VELVET

Crimson Chocolate Cake with Whipped Cream Cheese Frosting

FRESH BERRY TART (SEASONAL)

Delicate Tart Crust Filled with Vanilla Pastry Cream and Topped with Strawberries, Raspberries, Blackberries, & Blueberries with Apricot Glaze

FLOURLESS CHOCOLOATE (GF)

Rich Bittersweet Chocolate Flourless Cake Topped with Chocolate Ganache

CANNOLI

White Cake Filled with Traditional Cannoli Cheese Filling Topped with Whipped Cream & Miniature Cannolis



THE Broadway Cheesecake Menu

SERVES 14 GUESTS PER CAKE

\$96 each

CARROT

Bits of Carrot Cake Swirled in with

VANILLA BEAN

Vanilla Bean Cheesecake with Graham Cracker Crust & Raspberry Coulis

BLACK & WHITE

Creamy Layers of Chocolate & White Cheesecake

ALMOND JOY

Toasted Coconut, Roasted Almonds & Dark Chocolate Ganache

COFFEE & CREAM

Chocolate Espresso Cheesecake Topped with Ganache & Chocolate Covered Coffee Beans

RASPBERRY SWIRL

Creamy Vanilla Cheesecake Swirled with Raspberry Coulis

PEANUT BUTTER CUP

Peanut Butter Cheesecake Topped with Chocolate Ganache & Peanut Butter Cups

OREO

Oreo Cheesecake & Oreo Crust

NUTELLA HAZELNUT

Nutella Swirled Cheesecake, Hazelnut Ganache & Roasted Hazelnuts



THE Wedding Cake Menu

DESIGN YOUR CUSTOM WEDDING CAKE
STANDARD SERVING SIZE IS 1"X2"X4"

\$5 per guest

CAKE SELECTION

White Vanilla
White Almond
Dark Chocolate
Red Velvet
Lemon

Signature
Add \$1 per guest

Carrot Cake

Frostings

Vanilla
Chocolate
Hazelnut
Oreo
Peanut Butter

Frostings

Add \$1 per guest

Lemon
Raspberry Compote
Pastry Cream
Chocolate Ganache

Frosting Decor Style

The Corinne
Artistic Strokes of Icing

The Leah Grace
Simple, Classic, Smooth Icing

The Christina
Horizontal Texture

The Ashley Rose
Buttercream Rosettes

The Lady Godiva
Naked Cake

PLATING & CUTTING FEE

You are welcome to bring in desserts from any licensed outside bakery. For this we do apply a plating & cutting fee that extends to the set up and use of our in-house platters.

\$2 per guest



THE Miniature Pastries Menu

CHOOSE 5 DESSERTS (75 person minimum)

\$10 per dozen

ORDER BY THE DOZEN

(3 dozen minimum per selection)

Fruit Tartlets

\$25 per dozen

Lemon Tartlets

\$25 per dozen

Key Lime Tartlets

\$25 per dozen

Cannoli

\$22 per dozen

Mini Cupcakes

\$22 per dozen

Tournedos Chocolate Truffles

\$18 per dozen

Mousse Cups (GF)

Choice of Flavor: Chocolate, Peanut Butter, Hazelnut, Amaretto

\$22 per dozen

Flourless Chocolate Cake

\$22 per dozen

Vanilla Bean Crème Brûlée

\$22 per dozen

Seasonal Fruit Crisps

\$22 per dozen

Vanilla Cheesecake

\$23 per dozen

Chocolate Dipped Strawberries

(excluded from choose 5)

\$33 per dozen

**Party Favor
Tournedos Signature
Truffle Boxes**

\$5 per guest

