



*Cloister in  
the Woods*

*At St Pauls*

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Hospitality Services provided by  
Philippe's Catering

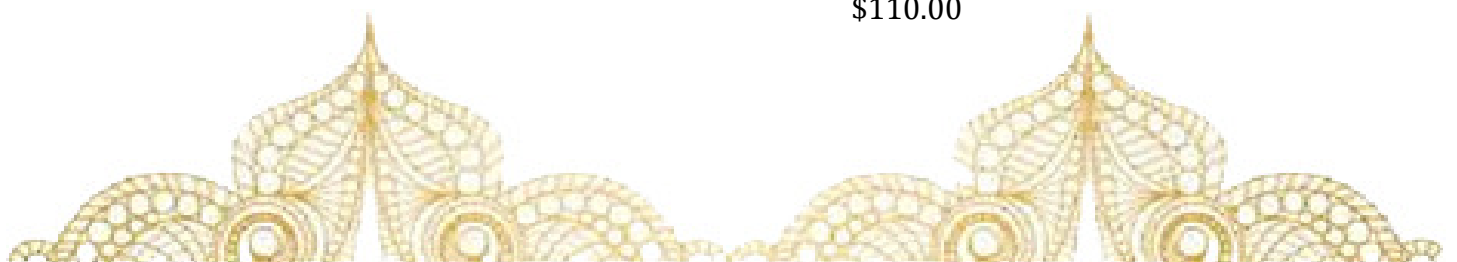




# *Hors d'oeuvres*

All hors d'oeuvres and appetizers are priced per 50 pieces when served with dinners unless otherwise noted. They are served attractively with appropriate decoration, dipping sauces, and garnishes. (An "all hors d'oeuvres" event requires special pricing and will be quoted upon request.)

Assorted Cheese and Cracker Tray \$40.00	Mini Crab Cakes with Bistro Sauce \$75.00
Bacon Wrapped Scallops    Market Price	Mini Quiche \$55.00
Bacon Wrapped BBQ Water Chestnuts \$45.00	Oriental Egg Roll \$60.00
Braised Italian Sausage Bites with Peppers \$40.00	Shrimp Cocktail with Tangy Cocktail Sauce \$80.00
Chicken Bites (Plain or Sauced)    \$40.00	Spanakopita Or Tirokopita \$55.00
English Cucumber Brochettes with Cherry Tomato & Vodka Dill Sauce \$75.00	Stuffed Potato Skins with or without Bacon \$75.00
Fried Ravioli with Marinara    \$50.00	Tomato Bruschetta with Fresh Basil Crostini \$50.00
Mushroom Caps with Sausage & Cheese or Seafood \$60.00	Caprese picks \$75.00
Meatballs (Plain, BBQ, Swedish, Sweet/Sour)    \$40.00	Mini Brochettes (Chicken or Shrimp) \$98.00
	Tenderloin (Beef or Pork) \$110.00





# DINNER MENU





# Amenities

## **All Evening events include:**

Exclusive use of our private facility. No room rental fee. Use of the venue for 6-hour time frame. Dance floor and two beautiful and private outdoor spaces for guests.

## **Ceremony On-Site: \$500 (with meal \$300)**

Includes 60 garden chairs for ceremony on our scenic back patio Use of the bridal room. Set-up & clean-up with 1 hour rehearsal.

## **Minimums:**

Fridays/Sundays: 100 minimum guarantee

Saturdays: 150 minimum guarantee

## **Security:**

An event serving alcohol requires our private security personnel. One required for up to 130 guests. Two are needed for 130+ guests. Each personnel needed requires \$30.00 cash payment per hour.

## **Deposit:**

A \$500 deposit is required to reserve your date. The deposit will be deducted from your final bill. The deposit is non-refundable and non-transferable.

## **\*\*Extra Touches: (please contact us for a price quote)**

IN HOUSE:    \*Microphone & Podium \$25.00  
                  \*Projector Screen \$10.00  
                  \*8" Table Mirrors \$1.00 per each  
                  \*Tea Candles w/6" Glass Holders \$1.50 per each

### **CONTRACTED DECORATOR:**

Such as; Chair covers with or without sash, table runners, floor length linen in an array of colors, ceiling and room draping, etc.





# Menu

## Plated (choose 1)

### CHICKEN SPECIALTIES

- Fried, crispy (bone in) \$21.50
- Baked (boned in) \$21.50
- Grecian (boned in or boneless) \$22.50
- Marsala (boneless) \$24.50
- Vesuvio (boneless) \$24.50
- Piccata (boneless) \$24.50

### BEEF SPECIALTIES

- Roast Sirloin \$22.50
- Stroganoff \$22.50
- Jumbo Meatball w/marinara \$22.50
- Tenderloin Medallions \$32.50  
(topped w/tarragon and white wine sauce)

### PORK SPECIALTIES

- Roasted Loin Medallions \$22.50
- Stuffed Roasted Loin \$24.50  
(stuffed w/Spinach and Sun Dried Tomatoes  
topped w/Rosemary Wine Sauce)

### SEAFOOD SPECIALTIES

- Herb Crusted Tilapia \$22.50
- Fresh Grouper Baked w/Mediterranean Spices \$28.50
- Shrimp Italiano \$26.50

## Combination Plated

Your choices can be selected from the menu. Ask about pricing.

## Family Style

- Choose 2 Meats \$26.99-\$30.99
- Choose 3 Meats \$28.99-\$32.99

All meals include::

- Garden salad with tomato, cucumber, radish and croutons.
- 1 choice of Vegetable
- 1 choice of Potato, Rice or Pasta
- Rolls & Butter

## Children Meals

(Ages 5-10 years old \$8.00)

Chicken Tenders, Homemade Macaroni & Cheese,  
Vegetable and Fresh Fruit Cup

## Vegetables (choose 1):

- California Blend
- Candied Carrots
- Green Beans Almondine
- Green Beans with Bacon and Onion
- Corn with Butter Sauce
- Broccoli Spears with Butter Sauce  
(with cheese add \$1.35)
- Fire Roasted Vegetables (add \$1.35)
- Asparagus with Hollandaise (add \$2.60)

## Potato/Rice (choose 1):

- Double Baked Potato
- Garlic Mashed Potatoes
- Mashed Potatoes
- Grecian Oven Roasted New Red Potatoes
- Oven Roasted White Potatoes
- Pasta with Marinara sauce
- Rice Pilaf
- Wild Rice Blend
- White Wine, Herb & Chicken Risotto (add \$1.50)


Beverages included: Ice Tea, Water, Coffee

\*\*Selections of soups available upon request  
(add \$1.25 per person)

\*\*Something you are looking for but not on menu.  
Please just ask.

\*\*Something you are looking for but not on menu. Please just

Prices do not include tax (7%) or service charge (18%).





# Bar

All Packages Include: 4.5 hours of service

## Wines

Cabernet Sauvignon  
Merlot  
Pinot Noir  
Chardonnay  
Moscato  
Pinot Grigio  
Riesling  
White Zinfandel

## Bottled Beers

Bud  
Bud Light  
Coors Light  
MGD  
Miller Lite  
Heineken  
Corona

**Soda bar package \$ 6.00**

**Beer & Wine package \$10.00**

## Call package \$18.50

Bacardi  
Beefeaters  
Canadian Club  
J&B  
Jim Beam  
Jose Cuervo Tequila  
Kamora Coffee Liqueur  
Seagrams 7  
Smirnoff Vodka  
Southern Comfort  
Tanqueray  
Absolut Vodka  
Captain Morgan  
Dewars Scotch  
Disaronno Amaretto  
JB Scotch  
Jack Daniels  
Christian Brothers Brandy  
Malibu  
V.O.

## Premium Package \$21.50

Amaretto  
Jim Beam Black  
Kahlua  
Avion Silver Tequila  
Bailey's Irish Cream  
Bombay Sapphire  
Bushmills  
Crown Royal  
Gran Marnier  
Grey Goose  
Hennessey  
Jameson  
Johnnie Walker Black  
Kettle One Vodka  
Premium Package Sambuca





# LUNCH MENU





# Amenities

## **All Afternoon events include:**

Exclusive use of our private facility. No room rental fee. Use of the venue for 4-hour time frame. Dance floor and two beautiful and private outdoor spaces for guests.

## **Ceremony On-Site: \$400**

Includes 60 garden chairs for ceremony on our scenic back patio Use of the bridal room. Set-up & clean-up with 1 hour rehearsal.

## **Minimums:**

50 minimum guarantee

## **Security:**

An event serving alcohol requires our private security personnel. One required for up to 130 guests. Two are needed for 130+ guests. Each personnel needed requires \$30.00 cash payment per hour.

## **Deposit:**

A \$250 deposit is required to reserve your date. The deposit will be deducted from your final bill. The deposit is non-refundable and non-transferable.


Flat labor fee of \$100.00

## **\*\*Extra Touches: (please contact us for a price quote)**

IN HOUSE:    \*Microphone & Podium \$25.00  
                  \*Projector Screen \$10.00  
                  \*8" Table Mirrors \$1.00 per each  
                  \*Tea Candles w/6" Glass Holders \$1.50 per each

### **CONTRACTED DECORATOR:**

Such as; Chair covers with or without sash, table runners, floor length linen in an array of colors, ceiling and room draping, etc.







# Menu

**Plated** (choose 1 entrée) \$14.99

**Buffet** (choose 2 entrees) \$16.99

**Family Style** (choose 2 entrees) \$18.99

## **Beef Bourguignon**

Braised beef in red wine and beef broth, flavored with garlic, onions and mushrooms.

## **Roast Sirloin of Beef**

Tender sliced sirloin with your choice of beef gravy or bordelaise sauce.

## **Italian Parmesan Chicken**

Boneless chicken breast breaded with Romano cheese and herbs, topped with mozzarella served with marinara sauce.

## **Chicken Vesuvio**

Romano breaded boneless skinless chicken breast sautéed then drizzled with lemon and white wine then finished in oven. Sauce is of rich chicken stock, white wine, lemon juice, Romano and fresh parsley.

## **Stuffed Chicken Breast**

Individual moist and tender portion of roulade sliced onto the plate. Stuffed with either a savory bread dressing or Italian cheese risotto and spinach.

## **Tri-Salad Cold Plate**

Homemade chicken salad and tuna salad with your choice of cottage cheese, potato salad or pasta salad, fresh fruit, garnish, roll or croissant.


## **Lasagna**

Made with Ricotta, Mozzarella, Provolone and Parmesan cheese, Served with garlic bread.

## **Pasta Primavera Aioli**

Garden veggies (broccoli, zucchini, carrots, yellow squash, red and green peppers) and garlic stir fried with olive oil and seasoning with pasta.

(No starch or vegetable sides included) (Vegetarian friendly)





# Menu

All meals include:: Garden Salad with tomato, cucumber, radishes and croutons  
1 choice of Vegetable  
1 choice of Potato or Rice  
Rolls & Butter

## Vegetables (choose 1):

California Blend  
Candied Carrots  
Green Beans Almondine  
Green Beans with Bacon and Onion  
Corn with Butter Sauce  
Broccoli Spears with Butter Sauce  
(with cheese add \$1.35)  
Fire Roasted Vegetables (add \$1.35)  
Asparagus with Hollandaise (add \$2.60)

## Potato/Pasta/Rice (choose 1):

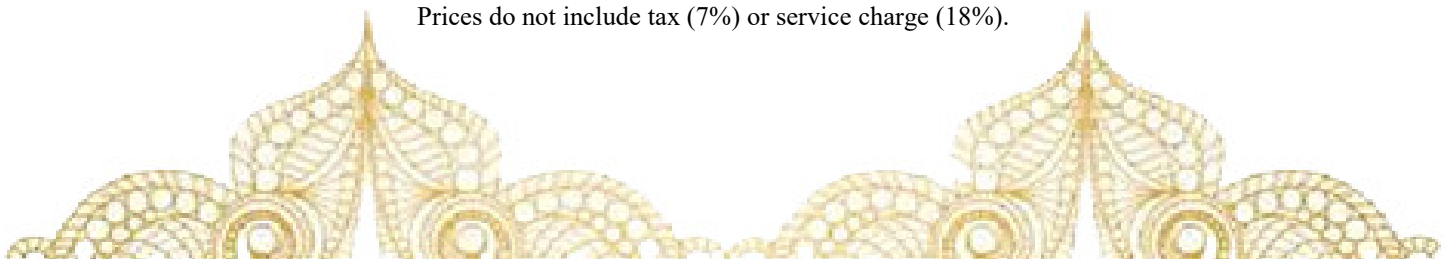
Double Baked Potato  
Garlic Mashed Potato  
Mashed Potato  
Grecian Oven Roasted New Red Potatoes  
Oven Roasted White Potatoes  
Pasta with Marinara  
Rice Pilaf  
Wild Rice Blend  
White Wine, Herb & Chicken Risotto (add \$1.50)

## Children Meals (ages 5-10 years old \$8.00)

Chicken Tenders, Homemade Macaroni & Cheese, Vegetable and Fresh Fruit Cup

\*\*Something you are looking for but not on menu. Please just ask.

Prices do not include tax (7%) or service charge (18%).





# *Beverages*

All luncheons include Ice Tea, Water and Coffee

## **Additional beverages available**

Citrus Punch	\$19.00 per gallon
Champagne Punch	\$25.00 per gallon
Mimosa Bar	\$1.50 per person plus \$10.00 per bottle
Soft Drink package	\$5.00 per person
Wine	\$8.00 per carafe \$14.00 per bottle
Beer/Wine/Soda	\$10.00 per person
Standard Brand Bar	\$17.00 per person
Call Brand Bar	\$18.50 per person
Premium Brand Bar	\$21.50 per person
Tab Bar	\$20.00 per hour (includes bartender fee and tab)
Corkage Fee	\$5.00 per bottle (when bringing in own bottle of wine or champagne)

\*\*\$5.00 soda bar package for anyone 20 years old or younger when purchasing an open bar\*\*

