



THE  
WRITING  
ROOM

PRIVATE DINING  
MENU OPTIONS

# BRUNCH MENU - \$35

\*Family Style Entrees may be required for larger events and parties with time constraints.

## STARTER - FAMILY STYLE

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### BAKERY BASKET

Seasonal Selection of Fresh Baked Items

\*\*Add FRESH FRUIT - \$5 per person supplement

## ENTREES - Choose Four

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### EGGS BENEDICT

English Muffin, Hollandaise, House Smoked Copia, Home Fries

\*not available family style

### THE STANDARD

Scrambled Eggs, Bacon, Sausage, Home Fries

### FRENCH TOAST

Seasonal Preparation

### CURED SALMON

Cured Salmon, Country Bread, Cream Cheese, Capers, Red Onion, Mixed Greens

### OMMELETTE

Spinach, Tomato, Mushrooms, White Cheddar, Mixed Greens

### STEAK & EGGS

Sunny Side Up, Marinated Bistro Filet, Mixed Greens

### SALADS

#### CAESAR, TRI-COLOR, CHOPPED, PARLOR

\*Please Choose Salmon, Chicken, Shrimp, or Steak

### PARLOR CHEESEBURGER

American Cheese, Pickled Onions, Ice Berg, Fries, Challah Bun

\*not available family style

### GRILLED CHICKEN SANDWICH

Current Menu Selection

\*not available family style

### COUNTRY FRIED CHICKEN

Corn Bread, Cabbage Slaw, TWR Hot Sauce

### SEASONAL PASTA SELECTIONS

Current Menu Items

# LUNCH MENU - \$49

## STARTERS - Choose Three

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### CHOPPED SALAD

Ice Berg, Cucumber, Roasted Red Pepper, Kalamata Olive, Red Onion, Feta, Balsamic Vinaigrette

### TRI-COLOR SALAD

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

### CEASAR SALAD

Baby Gem Lettuce, Parmesan, Focaccia Croutons, Caesar Dressing

### PARLOR SALAD

Boston Lettuce, Avocado, Tomato, Haricot Vert, Radish, Mustard Vinaigrette

### BAKED CLAMS

½ Dozen, Garlic & Herb Crumbs

### SALMON TARTARE

Avocado, Soy-Wasabi Dressing, Crispy Wontons

### SEASONAL RISOTTO

## ENTREES - Choose Three

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### ATLANTIC SALMON

Seasonal Preparation

### CHICKEN PARMESAN

Angel Hair, Garlic & Oil

### COUNTRY FRIED CHICKEN

Corn Bread, Cabbage Slaw, TWR Hot Sauce

### SEASONAL PASTA

Menu Selections

### PARLOR CHEESEBURGER

American, Lettuce, Tomato, Fries, Onion Rings

### GRILLED CHICKEN SANDWHICH

Current Menu Item

### SALADS

### CAESAR, TRI-COLOR, CHOPPED, PARLOR

\* Choose Salmon, Chicken, Shrimp or Steak

## FAMILY STYLE DESSERT

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### FRESH FRUIT

Seasonal Selections

### FRESH BAKED COOKIES

Chef's Selection

# DINNER MENU ONE - \$75

\*Can Be Done Family Style

\*Add Family Style Pasta Course - \$10 supplement per person

## STARTERS - Choose Two

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### SEASONAL SOUP

### CHOPPED SALAD

Ice Berg, Cucumber, Roasted Red Pepper, Kalamata Olive,  
Red Onion, Feta, Balsamic Vinaigrette

### TRI-COLOR SALAD

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

### PARLOR SALAD

Boston Lettuce, Avocado, Tomato, Haricot Vert, Radish, Mustard Vinaigrette

### CAESAR SALAD

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

### SALMON TARTARE

Avocado, Soy-Wasabi Dressing, Wonton Chips

### SEASONAL RISOTTO

## ENTREES - Choose Three

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### VEGETABLE MEZZE

Seasonal Selections

### ATLANTIC SALMON

Seasonal Garnish

### SEASONAL FISH

Seasonal Preparation

### ROTTISSERIE CHICKEN

Seasonal Preparation

### CHICKEN PARMESAN

Angel Hair Pasta with Garlic Aioli

### FILET MIGNON

Seasonal Garnish

12oz PRIME NY STRIP LOIN (\$10 supplement per person who orders)

16oz PRIME RRIB-EYE (\$20 Supplement per person who orders)

\*Served with seasonal sides

### SEASONAL PASTA

Menu Selection

## FAMILY STYLR DESSERT - Choose Two

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### CHEESECAKE

### SEASONAL FRUIT

### FRESH BAKED COOKIES

# DINNER MENU TWO - \$85

\*can be done family style

\*add pasta course - \$10 supplement per person

## STARTERS - Choose Four

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### SEASONAL SOUP

### CHOPPED SALAD

Ice Berg, Cucumber, Roasted Red Pepper, Kalamata Olive,  
Red Onion, Feta, Balsamic Vinaigrette

### TRI-COLOR SALAD

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

### PARLOR SALAD

Boston Lettuce, Avocado, Tomato, Haricot Vert, Radish, Mustard Vinaigrette

### CAESAR SALAD

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

### SALMON TARTARE

Avocado, Soy-Wasabi Dressing Crispy Wontons

### SHRIMP COCKTAIL

### BAKED CLAMS

½ Dozen, Garlic & Herbs

### ST. LOUIS RIBS

Seasonal Garnish

### SEASONAL RISOTTO

### MEATBALL SLIDERS

## ENTREES - Choose Four

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### VEGETABLE MEZZE

Seasonal Selections

### ATLANTIC SALMON

Seasonal Preparation

### SEASONAL FISH

Seasonal Preparation

### COUNTRY FRIED CHICKEN

Corn Bread, Cabbage Slaw, TWR Hot Sauce

### ROTTISSERIE CHICKEN

Seasonal Preparation

### CHICKEN PARMESAN

Angel Hair Pasta with Garlic Aioli

### SEASONAL PASTA SELECTIONS

Current Menu Items

### FILET MIGNON

Served with Sauteed Spinach

12oz PRIME NY STRIP LOIN (\$10 supplement per person who orders)

16oz PRIME RIB-EYE (\$20 Supplement per person who orders)

## SIDES - Choose Two

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Served Family Style

### SAUTEED SPINACH

### CREAMED SPINACH

### RUSTIC FRIES

### MAC & CHEESE

### WHIPPED POTATO

## DESSERT - Choose Two

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Served Family Style

### FRESH BAKED COOKIES

### CHEESECAKE

### SEASONAL FRUIT

## **\$125 ALL INCLUSIVE DINNER MENU**

- \*Includes 2 Glasses House Wine or Beer**
- \*Includes Soda & Regular Coffee Service**

### **STARTERS - Choose Three**

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#### **SEASONAL SOUP**

#### **CHOPPED SALAD**

Ice Berg, Cucumber, Roasted Red Pepper, Kalamata Olive, Red Onion, Feta, Balsamic Vinaigrette

#### **TRI-COLOR SALAD**

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

#### **PARLOR SALAD**

Boston Lettuce, Avocado, Tomato, Haricot Vert, Radish, Mustard Vinaigrette

#### **CAESAR SALAD**

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

#### **SHRIMP COCKTAIL**

#### **SALMON TARTARE**

Avocado, Soy-Wasabi Dressing, Wonton Chips

#### **SEASONAL RISOTTO**

### **ENTREES - Choose Three**

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#### **VEGETABLE MEZZE**

Seasonal Selections

#### **ATLANTIC SALMON**

Seasonal Garnish

#### **SEASONAL FISH**

Seasonal Preparation

#### **ROTTISSERIE CHICKEN**

Seasonal Preparation

#### **CHICKEN PARMESAN**

Angel Hair Pasta with Garlic Aioli

#### **FILET MIGNON**

Seasonal Garnish

#### **SEASONAL PASTA**

Menu Selection

### **DESSERTS - Family Style**

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#### **FRESH BAKED COOKIES**

#### **SEASONAL FRUIT**

# THE "EASY" BRUNCH BUFFET \$42

\*Includes Coffee and Juice

\*Add \$5 Per Person for one Blood Mary, Mimosa, Bellini, or House Red or White Wine

## BAKERY BASKET

Seasonal Selections

## FRESH FRUIT

Seasonal Selection

## CHEESE

Seasonal Selection, Toasted Sourdough

## CURED SALMON

Tomato, Capers, Red Onion

## SCRAMBLED EGGS

## CRISPY BACON or SAUSAGE

\$3 Additional for both

## HOME FRIES

# LUNCH BUFFET \$49

## APPETIZER - Select One

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### CHOPPED SALAD

Ice Berg, Cucumber, Roasted Red Pepper, Kalamata Olive,  
Red Onion, Feta, Balsamic Vinaigrette

### TRI-COLOR SALAD

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

### PARLOR SALAD

Boston Lettuce, Avocado, Tomato, Haricot Vert, Radish, Mustard Vinaigrette

### CAESAR SALAD

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

## ENTREES - Select Three

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ATLANTIC SALMON

ROTTISSERIE CHICKEN

CHICKEN PARMESAN

MARINATED BISTRO FILET

FILET MIGNON (add \$15 per guest)

NY STRIP (add \$20 per guest)

SEASONAL PASTA

## SIDES - Select Two

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WHIPPED POTATO

RUSTIC FRIES

SAUTEED SPINACH

SEASONAL VEGETABLE

MAC & CHEESE

## FAMILY STYLE PASTRY

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### DESSERT

Freshly Baked Cookies, Seasonal Fruit



## **BUFFET MENU ONE - \$65**

**\*\*All Buffets served with Bread and Butter**

**\*\*Crudite, Cheese, Charcuterie Additional \$10 Per Person**

### **APPETIZER - Select One**

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#### **CHOPPED SALAD**

Ice Berg, Cucumber, Roasted Red Pepper, Kalamata Olive,  
Red Onion, Feta, Balsamic Vinaigrette

#### **TRI-COLOR SALAD**

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

#### **PARLOR SALAD**

Boston Lettuce, Avocado, Tomato, Haricot Vert, Radish, Mustard Vinaigrette

#### **CAESAR SALAD**

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

### **ENTREES - Select Three**

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#### **MARINATED BISTRO FILET**

**FILET MIGNON** (\$15 Supplemental Charge)

**NY STRIP LOIN** (\$20 Supplemental Charge)

#### **ROTISSERIE CHICKEN**

#### **CHICKEN PARMESAN**

#### **ATLANTIC SALMON**

#### **SEASONAL PASTA**

### **SIDES - Select Two**

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#### **WHIPPED POTATO**

#### **RUSTIC FRIES**

#### **SAUTEED SPINACH**

#### **SEASONAL VEGETABLE**

### **DESSERT**

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#### **FRESH BAKED COOKIES**

#### **SEASONAL FRUIT**

## **BUFFET OPTION TWO - \$75**

**\*\*All Buffets served with Bread & Butter Service**

**\*\*Crudite, Cheese, or Charcuterie Additional \$10 Per Person**

### **APPETIZER - Select Two**

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#### **CHOPPED SALAD**

Ice Berg, Cucumber, Roasted Red Pepper, Kalamata Olive,  
Red Onion, Feta, Balsamic Vinaigrette

#### **TRI-COLOR SALAD**

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

#### **PARLOR SALAD**

Boston Lettuce, Avocado, Tomato, Haricot Vert, Radish, Mustard Vinaigrette

#### **CAESAR SALAD**

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

#### **SHRIMP COCKTAIL**

#### **BAKED CLAMS**

Bread Crumbs, Garlic, Herbs

#### **ST. LOUIS RIBS**

Cabbage Slaw, Pickles

#### **SEASONAL RISOTTO**

### **ENTREES - Select Three**

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#### **MARINATED BISTRO FILET**

**FILET MIGNON** (\$10 Supplemental Charge)

**NY STRIP LOIN** (\$15 Supplemental Charge)

#### **ROTTISSERIE CHICKEN**

#### **CHICKEN PARMESAN**

#### **ATLANTIC SALMON**

#### **SEASONAL FISH**

#### **SEASONAL PASTA**

### **SIDES - Select Two**

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#### **WHIPPED POTATO**

#### **RUSTIC FRIES**

#### **SAUTEED SPINACH**

#### **CREAMED SPINACH**

#### **SEASONAL VEGETABLE**

#### **MAC & CHEESE**

### **DESSERT - Select Two**

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#### **FRESH BAKED COOKIES**

#### **SEASONAL FRUIT**

#### **CHEESECAKE**

# PASSED HORS D'OEUVRES SELECTIONS

3 Hot, 3 Cold            \$17 Per Person Per Hour

4 Hot, 4 Cold            \$19 Per Person Per Hour

## HOT

Risotto Balls

Steak Skewers

Shrimp Skewers

Chicken Skewers

Vegetable Spring Rolls

Fried Chicken Bites

Mini Cheeseburgers

Fried Oysters

## COLD

Oysters on the Half Shell

Steak Tartare

Salmon Tartare

Tuna Tartare

Shrimp Cocktail

Mozzarella & Tomato

Deviled Eggs

## RAW BAR PLATTERS

**OYSTERS - 20 pieces \$70, 30 pieces \$105**

**SHRIMP COCKTAIL - \$3.50 per piece**

**PLATEAU ROYALE - \$125 per (feeds 4 to 6 people)**

Salmon Tartare, Oysters, Clams, Shrimp Cocktail, Lobster Cocktail

## PLATTER SELECTIONS (feed 15-20 people)

**CHEESE PLATE \$95**

Assorted Cheese served with Grilled Sourdough

**SEASONAL CRUDITE \$75**

Vegetables with Dipping Sauces

**CHARCUTERIE \$95**

Chef's Selection

**FRESH FRUIT \$85**

Seasonal Selection

**DESSERT PLATTER \$85**

Chef's Selection

## BEVERAGE PACKAGES

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### PREMIUM OPEN BAR PACKAGE

(Includes cocktails up to \$15 in value)

One Hour	\$21 per guest
Two Hour	\$39 per guest
Three Hours	\$55 per guest

All "upper shelf" selections will be charged upon consumption.

### STANDARD OPEN BAR PACKAGE

(Includes High Quality Call Liquor)

One Hour	\$18 per guest
Two Hour	\$33 per guest
Three Hour	\$45 per guest

### HOUSE WINE, BEER, SODA & COFFEE

\*Includes Mimosa, Bellini, Bloody Mary at Brunch

One Hour	\$15 per guest
Two Hours	\$27 per guest
Three Hours	\$37 per guest