



THE  
WRITING  
ROOM

PRIVATE DINING  
MENU OPTIONS

# BRUNCH MENU - \$40

\*FAMILY STYLE Entrees will be required for groups larger than 25 people or for parties with time constraints

## STARTER - FAMILY STYLE

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### BAKERY BASKET

Seasonal Selection of Fresh Baked Items

### FRESH FRUIT

Seasonal Selection

## ENTREES - Choose Four

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### EGGS BENEDICT

English Muffin, Hollandaise, Canadian Bacon, Home Fries

\*not available family style

### THE STANDARD

Scrambled Eggs, Bacon, Sausage, Home Fries

### FRENCH TOAST

Strawberry Jam, Powdered Sugar

### CURED SALMON

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

### OMMELETTE

Spinach, Mushrooms, White Cheddar, Mixed Greens

### STEAK & EGGS

Scrambled Eggs, Marinated Bistro Filet, Mixed Greens

### SALADS

#### CAESAR, TRI-COLOR, CHOPPED, or BABY GREENS

Please Choose Salmon, Chicken, Shrimp, or Steak

### TWR CHEESEBURGER

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

\*not available family style

### AVOCADO TOAST

Guacamole, Poached Egg, Country Bread, Mixed Greens

\*not available family style

### COUNTRY FRIED CHICKEN

Corn Bread, Cabbage Slaw, TWR Hot Sauce

### FISH & CHIPS

Fresh Cod, Fries, Crispy Onions, Basil Caper Tartar

### RIGATONI BOLOGNESE

Beef and Pork Ragu, Parmesan, Ricotta

# THE BRUNCH BUFFET \$42

\*Includes Coffee and Juice

## BAKERY BASKET

Seasonal Selections

## FRESH FRUIT

Seasonal Selection

## FRENCH TOAST

Strawberry Jam, Powdered Sugar

## CURED SALMON

Tomato, Capers, Red Onion, Country Bread

## SCRAMBLED EGGS

## CRISPY BACON

## HOME FRIES

# 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

### BABY GREENS SALAD

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

### SALMON TARTARE

Avocado, Soy-Wasabi Dressing, Crispy Wontons

### SEASONAL RISOTTO

## ENTREES - Choose Three

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### ATLANTIC SALMON

Seasonal Preparation

### OMELETTE

Spinach, Mushrooms, Cheddar, Mixed Greens

### CHICKEN PARMESAN

Angel Hair, Garlic & Oil

### COUNTRY FRIED CHICKEN

Corn Bread, Cabbage Slaw, TWR Hot Sauce

### RIGATONI BOLOGNESE

Beef & Pork Ragu, Ricotta, Parmesan

### PARLOR CHEESEBURGER

American, Lettuce, Tomato, Fries, Onion Rings

### FISH & CHIPS

Fresh Cod, Fries, Crispy Onions, Basil Caper Tartar

### SALADS

### CAESAR, TRI-COLOR, CHOPPED, BABY GREENS

\*Choose Salmon, Chicken, Shrimp or Steak

## FAMILY STYLE DESSERT

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### SEASONAL FRUIT

### FRESH BAKED BROWNIES

# LUNCH BUFFET \$49

## APPETIZER - Select One

### CHOPPED SALAD

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

### TRI-COLOR SALAD

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

### BABY GREENS SALAD

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

### CAESAR SALAD

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

## ENTREES - Select Three

### ATLANTIC SALMON

### ROTTISSERIE CHICKEN

### CHICKEN PARMESAN

### SEASONAL PASTA

### MARINATED BISTRO FILET

FILET MIGNON (add \$15 per guest)

NY STRIP (add \$20 per guest)

## SIDES - Select Two

### WHIPPED POTATO

### RUSTIC FRIES

### SAUTEED SPINACH

### SEASONAL VEGETABLE

## FAMILY STYLE DESSERT

### FRESH BAKED BROWNIES

### SEASONAL FRUIT

# 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

### BABY GREENS 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 Preparation

### PAN SEARED BRANZINO

Seasonal Preparation

### FISH & CHIPS

Fresh Cod, Fries, Crispy Onions, Basil Caper Tartar

### ROTTISSERIE CHICKEN

Seasonal Preparation

### CHICKEN PARMESAN

Angel Hair Pasta with Garlic Aioli

### TWR CHEESEBURGER

Iceberg, American, Pickled Onion, French Fries, Crispy Onions

### RIGATONI BOLOGNESE

Beef & Pork Ragu, Parmesan, Ricotta

## FAMILY STYLR DESSERT - Choose Two

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### MARBLE CHEESECAKE

### SEASONAL FRUIT

### FRESH BAKED BROWNIES

### CHOCOLATE BLACK OUT CAKE

# 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

**BABY GREENS 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** Cocktail Sauce, Lemon

### MOZZARELLA & PROSCIUTTO

### BAKED CLAMS

### SEASONAL RISOTTO

## ENTREES - Choose Four

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**VEGETABLE MEZZE** Seasonal Selections

**ATLANTIC SALMON** Seasonal Preparation

**PAN SEARED BRANZINO** Seasonal Preparation

**FISH & CHIPS** Fresh Cod, Fries, Crispy Onions, Basil Caper Tartar

**COUNTRY FRIED CHICKEN** Corn Bread, Cabbage Slaw, TWR Hot Sauce

**ROTTISSERIE CHICKEN** Seasonal Preparation

**CHICKEN PARMESAN** Angel Hair Pasta with Garlic Aioli

**RIGATONI BOLOGNESE** Beef & Pork Ragu, Parmesan, Ricotta

**FILET MIGNON** Sauteed Spinach, Steak Sauce

**\*PRIME STRIP LOIN** Whipped Potato, Steak Sauce (\$10 Supplement)

## SIDES - Choose Two

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Served Family Style

SAUTEED SPINACH

CREAMED SPINACH

RUSTIC FRIES

MAC & CHEESE

WHIPPED POTATO

SEASONAL VEGETABLES

## DESSERT - Choose Two

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Served Family Style

FRESH BAKED BROWNIES

MARBLE CHEESECAKE

CHOCOLATE BLACKOUT CAKE

SEASONAL PIE

SEASONAL FRUIT

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

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

### **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

**BABY GREENS SALAD** Boston Lettuce, Tomato, Avocado, Radish, Haricot Vert, Potato, Mustard Vinaigrette

**CAESAR SALAD** Romaine, Parmesan, Garlic Croutons, Caesar Dressing

**SHRIMP COCKTAIL** Cocktail Sauce, Lemon

**SALMON TARTARE** Avocado, Soy-Wasabi Dressing, Wonton Chips

#### **SEASONAL RISOTTO**

### **ENTREES - Choose Three**

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**VEGETABLE MEZZE** Seasonal Selections

**ATLANTIC SALMON** Seasonal Preparation

**PAN SEARED BRANZINO** Seasonal Preparation

**FISH & CHIPS** Fresh Cod, Fries, Crispy Onions, Basil Caper Tartar

**ROTTISSERIE CHICKEN** Seasonal Preparation

**CHICKEN PARMESAN** Angel Hair Pasta with Garlic Aioli

**TWR CHEESEBURGER** Iceberg, American, Pickled Onion, French Fries, Crispy Onion

**RIGATONI BOLOGNESE** Beef & Pork Ragu, Parmesan, Ricotta

**FETTUCINE** Vegetarian

### **DESSERTS - Family Style**

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**FRESH BAKED BROWNIES**

**SEASONAL FRUIT**



## \$150 ALL INCLUSIVE DINNER MENU

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

### 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

**BABY GREENS SALAD** Boston Lettuce, Tomato, Avocado, Radish, Haricot Vert, Potato, Mustard Vinaigrette

**CAESAR SALAD** Romaine, Parmesan, Garlic Croutons, Caesar Dressing

**SHRIMP COCKTAIL** Cocktail Sauce, Lemon

**SALMON TARTARE** Avocado, Soy-Wasabi Dressing, Wonton Chips

#### SEASONAL RISOTTO

### ENTREES - Choose Three

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**VEGETABLE MEZZE** Seasonal Selections

**ATLANTIC SALMON** Seasonal Preparation

**PAN SEARED BRANZINO** Seasonal Preparation

**FISH & CHIPS** Fresh Cod, Fries, Crispy Onions, Basil Caper Tartar

**ROTTISSERIE CHICKEN** Seasonal Preparation

**CHICKEN PARMESAN** Angel Hair Pasta with Garlic Aioli

**TWR CHEESEBURGER** Iceberg, American, Pickled Onion, French Fries, Crispy Onion

**RIGATONI BOLOGNESE** Beef & Pork Ragu, Parmesan, Ricotta

**FETTUCINE** Vegetarian

**FILET MIGNON** Sauteed Spinach, TWR Steak Sauce

### SIDES - Choose Two

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Served Family Style

SAUTEED SPINACH

CREAMED SPINACH

RUSTIC FRIES

MAC & CHEESE

WHIPPED POTATO

SEASONAL VEGETABLES

### DESSERT - Choose Two

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Served Family Style

FRESH BAKED BROWNIES

MARBLE CHEESECAKE

CHOCOLATE BLACKOUT CAKE

SEASONAL PIE

SEASONAL FRUIT

## DINNER BUFFET MENU ONE - \$65

\*All Buffets served with Bread and Butter

### APPETIZER - Select One

#### CHOPPED SALAD

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

#### TRI-COLOR SALAD

Endive, Radicchio, Arugula, Parmesan, Lemon Vinaigrette

#### BABY GREENS SALAD

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

#### CAESAR SALAD

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

### ENTREES - Select Three

#### ROTISSERIE CHICKEN

#### CHICKEN PARMESAN

#### ATLANTIC SALMON

#### SEASONAL PASTA

#### MARINATED BISTRO FILET

FILET MIGNON (\$15 Supplemental Charge)

NY STRIP LOIN (\$20 Supplemental Charge)

### SIDES - Select One

#### WHIPPED POTATO

#### RUSTIC FRIES

#### SAUTEED SPINACH

#### SEASONAL VEGETABLE

### DESSERT

#### FRESH BAKED BROWNIES

#### SEASONAL FRUIT

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

\*All Buffets served with Bread & Butter Service

### **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

#### **BABY GREENS 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

#### **FRIED CALAMARI**

Tomato Sauce, Tartar Sauce, Lemon

#### **SEASONAL RISOTTO**

### **ENTREES - Select Three**

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#### **ROTTISSERIE CHICKEN**

#### **CHICKEN PARMESAN**

#### **ATLANTIC SALMON**

#### **SEASONAL FISH**

#### **SEASONAL PASTA**

#### **MARINATED BISTRO FILET**

FILET MIGNON (\$10 Supplemental Charge)

NY STRIP LOIN (\$15 Supplemental Charge)

### **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 BROWNIES**

#### **SEASONAL FRUIT**

#### **MARBLE CHEESECAKE**

#### **CHOCOLATE CAKE**

## **PASSED HORS D'OEUVRES SELECTIONS**

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

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

### **HOT**

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Risotto Balls

Steak Skewers

Shrimp Skewers

Grilled Chicken Skewers

Vegetable Spring Rolls

Mini Cheeseburgers

Fried Oysters

### **COLD**

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Oysters on the Half Shell

Steak Tartare

Salmon Tartare

Tuna Tartare

Shrimp Cocktail

Mozzarella & Tomato

Ricotta Endive Cups

Deviled Eggs

### **RAW BAR PLATTERS**

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**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)**

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**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