



THE
WRITING
ROOM

PRIVATE DINING
MENU OPTIONS

BRUNCH MENU - \$42

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

STARTER - FAMILY STYLE

BAKERY BASKET

Seasonal Selection of Fresh Baked Items

FRESH FRUIT

Seasonal Selection

ENTREES - Choose Four

EGGS BENEDICT

Croissant, Hollandaise, Thick Cut Bacon, Home Fries

*not available family style

THE STANDARD

Scrambled Eggs, Bacon, Sausage, Home Fries

BANANAS FOSTER 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 - select one/two with one added protein for each

CAESAR, KALE, 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

SPAGHETTI & MEATBALLS

Tomato and Parmesan

THE BRUNCH BUFFET \$45

*Includes Regular Coffee, Tea, Soda, 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

COUNTRY SAUSAGE

HOME FRIES

LUNCH MENU - \$52

*Can Be Done Family Style

STARTERS - Choose Three

CHOPPED SALAD

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

KALE SALAD

Shredded Carrots, Red Cabbage, Edamame, Bean Sprouts, Tangerine,
Sesame Ginger Dressing

CEASAR SALAD

Baby Gem Lettuce, Parmesan, Poccaccia Croutons, Caesar Dressing

BOSTON BIBB SALAD

Avocado, Tomato, Haricot Vert, Potato, Radish, Mustard Vinaigrette

SALMON TARTARE

Avocado, Soy-Wasabi Dressing, Crispy Wontons

FRIED CALAMARI

Basil Tartar, Tomato Sauce

PEI MUSSELS

Seasonal Preparation

ENTREES - Choose Three

ATLANTIC SALMON

Seasonal Preparation

FISH & CHIPS

Fresh Cod, Fries, Crispy Onions, Basil Caper Tartar

OMELETTE

Spinach, Mushrooms, Cheddar, Mixed Greens

CHICKEN PARMESAN

Angel Hair, Garlic & Oil

COUNTRY FRIED CHICKEN

Corn Bread, Cabbage Slaw, TWR Hot Sauce

SPAGHETTI & MEATBALLS

Tomato & Parmesan

TWR CHEESEBURGER

American, Lettuce, Tomato, Fries, Onion Rings

LOBSTER ROLL *\$10 Supplemental Charge

Brioche Bun, French Fries, Crispy Onions

CHICKEN PARMESAN

Angel Hair, Garlic, Parmesan

SALADS - select one/two with one added protein for each

CAESAR, KALE, CHOPPED, BOSTON BIBB

*Choose Salmon, Chicken, Shrimp or Steak

FAMILY STYLE DESSERT

SEASONAL FRUIT

FRESH BAKED BROWNIES

LUNCH BUFFET \$52

APPETIZER - Select One

CHOPPED SALAD

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

KALE SALAD

Shredded Carrots, Red Cabbage, Edamame, Bean Sprouts, Tangerine,
Sesame Ginger Dressing

BOSTON BIBB SALAD

Avocado, Tomato, Haricot Vert, Potato, Radish, Mustard Vinaigrette

CAESAR SALAD

Baby Gem, 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

STARTERS - Choose Two

SEASONAL SOUP

CHOPPED SALAD

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

KALE SALAD

Shredded Carrots, Red Cabbage, Edamame, Bean Sprouts, Tangerine,
Sesame Ginger Dressing

BOSTON BIBB SALAD

Avocado, Tomato, Haricot Vert, Potato, Radish, Mustard Vinaigrette

CAESAR SALAD

Baby Gem, Parmesan, Garlic Croutons, Caesar Dressing

SALMON TARTARE

Avocado, Soy-Wasabi Dressing, Wonton Chips

FRIED CALAMARI

Basil Tartar, Tomato Sauce

PEI MUSSELS

Seasonal Preparation

ENTREES - Choose Three

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

SPAGHETTI & MEATBALLS

Tomato & Parmesan

MARINATED BISTRO FILET

Sauteed Spinach, TWR Steak Sauce

FAMILY STYLR DESSERT - Choose Two

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

SEASONAL SOUP

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

KALE SALAD Shredded Carrots, Red Cabbage, Edamame, Bean Sprouts, Tangerine, Sesame Ginger Dressing

BOSTON BIBB SALAD Avocado, Tomato, Haricot Vert, Radish, Mustard-Cider

CAESAR SALAD Baby Gem, Parmesan, Garlic Croutons, Caesar Dressing

SALMON TARTARE Avocado, Soy-Wasabi Dressing Crispy Wontons

SHRIMP COCKTAIL Cocktail Sauce, Lemon

BURRATTA Tomato, Strawberry, Croutons, Basil, Red Onion, Aged Balsamic

BAKED CLAMS ½ Dozen, Garlic and Herbs

FRIED CALAMARI Basil Tartar, Tomato Sauce

PEI MUSSELS Seasonal Preparation

ENTREES - Choose Four

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

SPAGHETTI & MEATBALLS Tomato & Parmesan

FILET MIGNON Sauteed Spinach, TWR Steak Sauce

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

SIDES - Choose Two

Served Family Style

SAUTEED SPINACH

CREAMED SPINACH

RUSTIC FRIES

MAC & CHEESE

WHIPPED POTATO

SEASONAL VEGETABLES

DESSERT - Choose Two

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 Four

SEASONAL SOUP

CHOPPED SALAD

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

KALE SALAD

Shredded Carrots, Red Cabbage, Edamame, Bean Sprouts, Tangerine,
Sesame Ginger Dressing

BOSTON BIBB SALAD

Avocado, Tomato, Haricot Vert, Potato, Radish, Mustard Vinaigrette

CAESAR SALAD

Baby Gem, Parmesan, Garlic Croutons, Caesar Dressing

SALMON TARTARE

Avocado, Soy-Wasabi Dressing, Wonton Chips

FRIED CALAMARI

Basil Tartar, Tomato Sauce

PEI MUSSELS

Seasonal Preparation

ENTREES - Choose Four

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

SPAGHETTI & MEATBALLS

Tomato & Parmesan

MARINATED BISTRO FILET

Sauteed Spinach, TWR Steak Sauce

DESSERTS - Family Style

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 Four

SEASONAL SOUP

CHOPPED SALAD

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

KALE SALAD

Shredded Carrots, Red Cabbage, Edamame, Bean Sprouts, Tangerine, Sesame Ginger Dressing

BOSTON BIBB SALAD

Avocado, Tomato, Haricot Vert, Potato, Radish, Mustard Vinaigrette

CAESAR SALAD

Baby Gem, Parmesan, Garlic Croutons, Caesar Dressing

SALMON TARTARE

Avocado, Soy-Wasabi Dressing, Wonton Chips

FRIED CALAMARI

Basil Tartar, Tomato Sauce

PEI MUSSELS

Seasonal Preparation

ENTREES - Choose Four

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

COUNTRY FRIED CHICKEN Corn Bread, Slaw, TWR Hot Sauce

CHICKEN PARMESAN Angel Hair Pasta with Garlic Aioli

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

SPAGHETTI & MEATBALLS Tomato & Parmesan

FILET MIGNON Sauteed Spinach, TWR Steak Sauce

SIDES - Choose Two

Served Family Style

SAUTEED SPINACH

CREAMED SPINACH

RUSTIC FRIES

MAC & CHEESE

WHIPPED POTATO

SEASONAL VEGETABLES

DESSERT - Choose Two

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

KALE SALAD

Shredded Carrots, Red Cabbage, Edamame, Bean Sprouts, Tangerine,
Sesame Ginger Dressing

BOSTON BIBB SALAD

Avocado, Tomato, Haricot Vert, Potato, Radish, Mustard Vinaigrette

CAESAR SALAD

Baby Gem, 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 - \$78

*All Buffets served with Bread & Butter Service

APPETIZER - Select Two

CHOPPED SALAD

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

KALE SALAD

Shredded Carrots, Red Cabbage, Edamame, Bean Sprouts, Tangerine,
Sesame Ginger Dressing

BOSTON BIBB SALAD

Avocado, Tomato, Haricot Vert, Potato, Radish, Mustard Vinaigrette

CAESAR SALAD

Baby Gem, Parmesan, Garlic Croutons, Caesar Dressing

SHRIMP COCKTAIL

BAKED CLAMS

Bread Crumbs, Garlic, Herbs

FRIED CALAMARI

Tomato Sauce, Tartar Sauce, Lemon

ENTREES - Select Three

ROTTISSERIE CHICKEN

COUNTRY FRIED 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

WHIPPED POTATO

RUSTIC FRIES

SAUTEED SPINACH

CREAMED SPINACH

SEASONAL VEGETABLE

MAC & CHEESE

DESSERT - Select Two

FRESH BAKED BROWNIES

SEASONAL FRUIT

MARBLE CHEESECAKE

CHOCOLATE CAKE

PASSED HORS D'OEUVRES SELECTIONS

3 Hot, 3 Cold \$18 Per Person Per Hour
4 Hot, 4 Cold \$20 Per Person Per Hour

HOT

Mini Crab Cakes
Steak Skewers
Shrimp Skewers
Grilled Chicken Skewers
Vegetable Spring Rolls
Mini Cheeseburgers
Pigs in a Blanket
Bacon Wrapped Shrimp
Meatballs with Tomato & Parmesan
Hoisin Duck Wonton Cups
Artichoke Stuffed Mushrooms

COLD

Oysters
Steak Tartare
Salmon Tartare
Tuna Tartare
Shrimp Cocktail
Mozzarella & Tomato
Rustic Tuscan Pepper Bruschetta
Italian Steak Bruschetta
Sweet Pea Pesto Crostini

RAW BAR PLATTERS

OYSTERS - 20 pieces \$75, 30 pieces \$110
SHRIMP COCKTAIL - \$3.50 per piece
PLATEAU ROYALE - \$125 per (feeds 4 to 6 people)
Oysters, Clams, Shrimp Cocktail, Lobster Cocktail

PLATTER SELECTIONS (feeds 15 people)

CHEESE PLATE \$105
Assorted Cheese served with Grilled Sourdough

SEASONAL CRUDITE \$85
Vegetables with Dipping Sauces

CHARCUTERIE \$105
Chef's Selection

FRESH FRUIT \$95
Seasonal Selection

DESSERT PLATTER \$95
Chef's Selection

BEVERAGE PACKAGES

PREMIUM OPEN BAR PACKAGE

(Includes cocktails up to \$15 in value)

One Hour	\$22 per guest
Two Hour	\$40 per guest
Three Hours	\$56 per guest

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

STANDARD OPEN BAR PACKAGE

(Includes High Quality Call Liquor)

One Hour	\$19 per guest
Two Hour	\$34 per guest
Three Hour	\$46 per guest

HOUSE WINE, BEER, SODA & COFFEE

*Includes Mimosa, Bellini, Bloody Mary at Brunch

One Hour	\$16 per guest
Two Hours	\$28 per guest
Three Hours	\$38 per guest