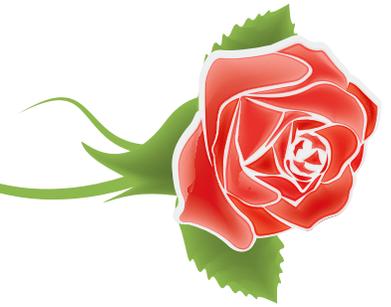




Titus Mountain & The Adirondack Room

Dining Options



Titus Mountain & The Adirondack Room at Mo's Pub & Grill offer a variety of buffet options to choose from. We also serve a variety of hot and cold hors d'oeuvres before, during, or after your ceremony or reception. This menu is some of our ideas for your banquet. We can accommodate many menu ideas and options. Please see your banquet coordinator for other menu options.

Titus Mountain staff prides themselves on their ability to provide the ultimate experience for you and your guests. Our chef has the ability to provide a custom menu and can accommodate most dietary needs.

This menu does not include any pricing. Pricing is established at the beginning of each season. There is a price sheet available for this season please ask your coordinator for it and is good thru the dates listed on the sheet only.

Hors d'oeuvres

Serves 25 People Per Order

Cold Hors d'oeuvres

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-  Cheese and Pepperoni Platter served with Sharp cheddar cheese, pepperoni, and assorted crackers.
 -  Fresh Sliced Fruit Platter served with an assortment of in-season fruits and berries with a cream cheese dip.
 -  Vegetable Platter served with broccoli, carrots, celery, grape tomatoes, and cucumbers with a Ranch dip.
 -  Homemade Bruschetta with fresh tomatoes, basil, red onion and garlic. Served with toasted garlic pitas.
 -  Cucumber Cups filled with choice of two items. Items include: chicken salad, red peppers, cream cheese, bacon & chives, or tuna salad. (you may add grilled shrimp, salmon or shrimp salad to the cucumber cups for an additional price)
 -  Charcuterie Platter with an array of meats, cheeses, nuts and dried fruit. Our charcuterie consists of an assortment of brie, fresh mozzarella bites, sharp cheddar, mild cheddar, pesto cheese, tomato basil cheese, salami, pepperoni, prosciutto, cashews, almonds, dried apricots, dried cranberries, assorted olives, pickles, pretzel sticks and assorted crackers.
 -  Caprese Skewers. We combine tomatoes with fresh basil, fresh mozzarella, olive oil and drizzle with balsamic vinaigrette .
 -  Bacon Cheddar Ranch Dip is made with ranch mix, cheddar, sour cream and bacon. Served with fresh tri color tortilla chips.

Hot Hors d'oeuvres

-  Boneless Chicken Wings breaded and tossed in our wing sauce and served with bleu cheese.
 -  Mini Maryland Crab Cakes made with sweet crab meat blended with traditional mayonaise based sauce, and seasoned with Old Bay and Worcestershire.
 -  Italian Style Meatballs served with a marinara sauce.
 -  Homemade spicy Chicken Wing Dip topped with melted Monterey and cheddar blend. Served with tortilla chips.
 -  Choice of Sausage or Crab Stuffed Mushrooms with parmesan cheese generously stuffed into fresh mushroom caps.
 -  Creamy Spinach Artichoke Dip with garlic. Served with tortilla chips.
 -  Bacon Wrapped Scallops Seared sea scallops wrapped in smoked bacon.
 -  Hot Crab Wonton Cups. Wontons stuffed with cream cheese, sour cream, sweet crab meat and scallions all baked together.
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Buffet Options



All buffets include a family-style served salad, chef's choice of vegetable, a basket of warm rolls per table, choice of two sides, and coffee.

Vegetarian options are available upon request.

Option 1 *Select Two*

-  Prime Rib carved and served with au jus.
-  Seafood Stuffed Haddock. Stuffed with scallop and crab, then topped with a lemon cream sauce.
-  Jack daniels bourbon and peach glazed grilled Chicken
-  Linguine with shellfish and chorizo - Shrimp, clams, mussels, chorizo made in a white wine garlic sauce.
-  Baked Atlantic Salmon served with a creamy dill sauce or balsamic glaze.

Option 2 *Select Two*

-  Apricot Glazed Pork loin - Pork loin roasted with fresh garlic and spices topped with an amazing tangy apricot glaze sauce.
-  Grilled Shrimp Linguine with roasted red peppers - Red peppers roasted with garlic and white wine then topped with grilled shrimp and tossed with imported linguine pasta.
-  Chicken Marsala. Tender chicken breast pan seared and cooked in a delicious marsala wine sauce.
-  Chicken Parmesan - Breaded and golden fried chicken breast slathered with house made marinara sauce and fresh mozzarella cheese.
-  Lemon Pepper Haddock. Haddock is a mild white fish that we prepare with a mixture of lemon pepper and breadcrumbs, then bake to perfection.

Option 3 *Select Two*

-  Grilled Chicken Breast marinated in our chef's secret recipe.
-  Roast Beef encrusted with herbs and served medium.
-  Pulled Chipotle Pulled Pork slowly cooked and shredded, then tossed in our famous secret BBQ sauce and served with a fresh roll.
-  Applewood Smoked Ham baked with a maple and brown sugar glaze.
-  Roasted Turkey seasoned and served with homemade dressing, cranberry sauce, and turkey gravy.



Buffet Sides

Buffet Sides

Choose any 2 of the following:

-  Macaroni and Cheese, a 3-cheese blend served with a buttery crumble topping.
-  Roasted Red potatoes tossed in a garlic butter sauce
-  Rice Pilaf cooked in our seasoned chicken broth.
-  Meatless Baked Ziti served in a zesty marinara with melted cheese.
-  Dressing made with homemade savory bread, onions, celery, and sage.

Kids Menu (Recommended for Children under 10)

-  Chicken Tenders and French Fries
-  Mac & Cheese and French Fries

(Kids meals can be served as individual plates for up to 10 orders. More than that will be considered a separate buffet for kids and will be priced accordingly.)

Late Night Menu

*Dips served with tortilla chips

-  Nacho Station
-  Pizza
-  Poutine Bar
-  Chicken Wing Dip
-  Bacon cheddar ranch dip
-  Artichoke dip

Vegetarian Options

(Can be served as individual plates for up to 10 orders. Any more than that will have to replace one of your two entree options.)

-  Butternut Squash Ravioli in a brown butter sauce
-  Eggplant Lasagna
-  Cauliflower Rice Pilaf

