

Breakfast Options

(for a minimum of 25 guests)

Continental Breakfast

Assorted pastries, muffins and croissants with butter, fruit preserves and marmalade
Whole fruit (bananas, oranges, grapes, apples)
Granola with skim milk and non-fat Greek yogurt

Freshly brewed coffees and imported and herbal teas offered with sugar, sugar substitutes and half and half
Selection of fruit juices (orange, grapefruit and cranberry)

European-style Continental Breakfast

Assorted pastries, muffins and croissants with butter, fruit preserves and marmalade
Chef's selection of cured meat and domestic and imported cheeses
Seasonal fresh fruit display
Granola with skim milk and non-fat Greek yogurt

Freshly brewed coffees and imported and herbal teas offered with sugar, sugar substitutes and half and half
Selection of fruit juices (orange, grapefruit and cranberry)

Breakfast Buffet I

Assorted pastries, muffins and croissants with butter, fruit preserves and marmalade
Assorted New York-style bagels with cream cheese, smoked salmon and sliced red onion
Breakfast frittata with spinach and tomato
Seasonal fresh fruit display
Granola with skim milk and non-fat Greek yogurt

Freshly brewed coffees and imported and herbal teas offered with sugar, sugar substitutes and half and half
Selection of fruit juices (orange, grapefruit and cranberry)

Breakfast Buffet II

Assorted pastries, muffins and croissants with butter, fruit preserves and marmalade
Seasonal sliced fresh fruit and berries
Scrambled eggs, breakfast hash brown potatoes, applewood smoked bacon and sausage
Granola with skim milk and non-fat Greek yogurt

Freshly brewed coffees and imported and herbal teas offered with sugar, sugar substitutes and half and half
Selection of fruit juices (orange, grapefruit and cranberry)

Breakfast Additions for the Above Menus

(for a minimum of 25 guests)

Eggs and Meats

Hard boiled eggs
Applewood smoked bacon
Turkey bacon
Pork sausage

Batter

(All batter selections served with maple syrup and sweet butter)

Challah French toast
Buttermilk pancakes with berry compote
Belgian waffles

Breakfast Wraps

Breakfast Burritos with Chorizo

Beverage Service Options

(for a minimum of 25 guests)

Beverage Service

Freshly brewed coffees and imported and herbal teas offered with sugar, sugar substitutes and half and half
Assorted soft drinks and bottled waters in single-serve cans and/or glass bottles

All-day: Unlimited service *(up to 7 hours)*
Half-day: Unlimited service *(up to 3 hours)*

Bottled Water Service

Individual bottles of water provided on the table for meetings/conferences

Beverage Service Additions

Freshly Squeezed Lemonade
Freshly Brewed Peach or Raspberry Iced Tea

Milk Substitute (almond)

Break Options

(for a minimum of 25 guests)

Cookies

Assorted freshly baked cookies

Yogurt Parfait Station

Plain non-fat Greek yogurt

Dried fruit and nuts, granola, seasonal berries

Chips and Dips

Tortilla chips, pita chips, lavosh

Roasted tomato salsa, guacamole, hummus and baba ganoush

Healthy

Vegetable crudite with herb dipping sauce, mixed nuts, granola bars and energy bars

Whole fresh fruit

Candy Counter

M&M's, Hershey's Kisses, gum drops, jelly beans, gummi bears, Mike and Ike

Trail Mix Station

Raisins, cashews, peanuts, M&M's, banana chips, assorted dried fruits, sunflower seeds, almonds,
peanuts, pistachios, chocolate chips, mini pretzels

Luncheon Options

Sandwich and Salad Buffet

(for a minimum of 25 guests)

Sandwiches *(choose 3)*

Southwestern grilled chicken breast, Jack cheese, spicy mayonnaise
Roast beef on baguette, caramelized onion, horseradish cream
Italian sliced meats, provolone, roasted red pepper on ciabatta
Turkey club, herbed focaccia, red pepper mayonnaise, Provolone, caramelized onion
Grilled marinated vegetable wrap, hummus, romaine, marinated artichoke heart
Smoked salmon wrap, arugula, capers, goat cheese, red onion

Salads *(choose 2)*

Roasted Potato Salad, Dijon and sherry vinaigrette
Couscous Salad with Mint and Pine Nuts
Quinoa Salad with zucchini, cucumber, parsley
Asian Noodle Salad with cilantro
Spinach Salad with strawberries, feta, balsamic dressing
Mesclun Salad with hearts of palm, cucumber, parmesan, red wine vinaigrette

Dessert *(choose 2)*

Carrot cake with cream cheese frosting
Chocolate cake with chocolate frosting
Assorted cookies
Fruit Tart

Luncheon Buffet I

Mediterranean stuffed chicken breast Mosaic with fresh tomato puree
Pan seared salmon with warm lentils and tomato confit
Mesclun Salad with berries, goat cheese and raspberry vinaigrette
Rice pilaf with wild mushrooms
Curried sweet potato salad

Chocolate cake with chocolate frosting
Fruit tart

Luncheon Buffet II

Brown sugar and mustard glazed salmon with apple chutney
Tuscan steak roulade with walnuts, sun-dried tomatoes, arugula, parmesan with pesto cream sauce
Thai-style noodle salad
Quinoa Salad with peas and lemon
Beet Salad with baby greens and balsamic vinaigrette

Carrot cake with cream cheese frosting
Berry parfaits with whipped cream

Build Your Own Luncheon Buffet

Entrees *(choose 2)*

Beef Bourguignon with pearl onion, carrot, bacon, mushroom and red wine
Shepherd's Pie with ground beef and lamb, bacon, goat cheese, Duchess potato
Marinated skirt steak with chimichurri
Classic chicken pot pie with fricassee mushroom
Crab cake with Creole mustard dressing
Roast salmon with ratatouille and fennel
Vegetable couscous paella
Risotto stuffed peppers
Balkan-style bulgur and zucchini bake

Salads *(choose 3)*

Chopped salad with romaine, olive, chickpea, cherry tomato, bell pepper, red onion, oregano dressing
Arugula salad with couscous, almond, red onion, cherry tomato, honey, lemon
Crudite salad with shaved garden vegetables, Green Goddess dressing
Thai-style noodle salad with soy-ginger dressing
Penne pasta salad with diced Italian cold cuts and Provolone, red wine dressing
Roasted Potato Salad, Dijon and sherry vinaigrette
Couscous Salad with Mint and Pine Nuts

Desserts *(choose 2)*

Chocolate pot de creme
Carrot cake with cream cheese frosting
Seasonal fruit cobbler
Assorted cookies

Note: We are happy to customize a plated luncheon menu on request.

Boxed Lunch

Each boxed lunch includes sandwich, cookie, fresh fruit, potato chips and bottled water
(Choose from the following, minimum of 10 of a kind.)

Southwestern grilled chicken breast, Jack cheese, spicy mayonnaise
Roasted beef on baguette, caramelized onion, horseradish cream
Italian sliced meats, provolone, roasted red pepper on ciabatta
Turkey club, herbed focaccia, red pepper mayonnaise, Provolone, caramelized onion
Grilled marinated vegetable wrap, hummus, romaine, marinated artichoke heart
Smoked salmon wrap, arugula, capers, goat cheese, red onion

Reception Menus

Passed Hors d'oeuvre

(Priced by the piece and may be ordered in 25, 50 or 100 piece increments)

Lobster bisque shooter, tarragon cream each
White bean and shrimp crostini
Prosciutto-wrapped shrimp skewers with pesto cream
Maryland crab cakes with capered tartar sauce
Corn and crab fritters with a spicy remoulade
Brown sugar and dill cured salmon canape
Smoked salmon mousse with cucumber and caviar

Prosciutto di Parma, basil, peach
Beef empanadas with guacamole salsa
Thai steak skewers with coconut peanut sauce
BLT canapes
Chicken quesadilla with avocado cream
Molasses thyme "pulled chicken" barbeque sliders
Fried chicken, honey mustard dipping sauce

Curried chicken salad tarts
Smoked gouda and caramelized onion quesadilla
Toasted focaccia, goat cheese, fig, balsamic glaze
Olive tapenade crostini
Dried apricots with goat cheese and pistachio
Arancini ball with oregano tomato sauce

Displayed Hors d'oeuvre

(Priced per person, for a minimum of 25 guests)

Vegetable Crudite Board

Seasonal vegetables with a duo of dips and tapenade served with baguette

Cheese Board

Artisan local and imported cheeses served with fruit jams, dried fruits and nuts and baguette and crackers

Cheese and Charcuterie Display

Artisan local and imported cheeses and a selection of cured meats served with grainy mustard, seasonal jam, cured olives, dried fruits, nuts and rustic breads and baguette

Mediterranean Antipasto

Roasted red pepper, marinated olives, artichoke hearts grilled vegetable, Cherry tomato and mozzarella salad, feta cheese, hummus, baba ganoush and pita bread

Displayed Stations

Sliders

Shredded BBQ chicken sliders, Beef sliders with cheddar and grain burger sliders served with tater tots

Picnic

Buttermilk fried chicken, baby back ribs with barbeque sauce, cornbread, macaroni and cheese, creamy coleslaw

Tacos

Flour tortillas and corn tortillas, carne asada, shredded barbecue chicken, guacamole, pico de gallo, salsa roja, salsa verde and black beans

Asian

Vegetable spring rolls, meat dumplings, Thai grilled chicken skewers with peanut sauce, buckwheat noodle salad, shrimp fried rice

Additional Costs

We provide waiter staff at a ratio of 1 for every 25 guests and bartenders 1 for every 50 guests

A charge for equipment rental will be added dependent upon menu selections

Cotton Twill Linens