# **BREAKFAST**

# **Continental Breakfast**

\$15 per person

#### Sample Menu

Homemade Pastries Bagels and Schmears Fresh Fruit Juices, Coffee and Tea

# **Hot Breakfast**

\$18 per person

#### Sample Menu

Veggie Scramble Roasted Potatoes Biscuits and Butter Fresh Fruit Salad Juices, Coffee and Tea

# **LUNCH**

# Box Lunch

\$15 per person

#### Sample Box Lunch Items

Gourmet Sandwiches Smoked or Roasted Turkey with Basil Mayo Balsamic Grilled Chicken Breast Roast Beef Honey Ham Chicken Salad Vegetarian

Salads

Chinese Chicken Staff Favorite!
Pan Fried Pecan Chicken
Cajun Chicken
Grilled Salmon
Mixed Greens -- with Gorgonzola & Candied Pecans
Grilled Chicken Caesar Most Popular!

Includes choice of Pasta Salad, Potato Salad, or Fruit Salad and Dessert.

## **Buffet Lunch**

\$18 per person

### Sample Menu

Balsamic Marinated and Grilled Chicken Breast Chimichurri Radiatore Pasta with Roasted Vegetables with Sun Dried Tomato Cream Sauce Caesar Salad Handmade, Freshly Baked Breads and Butter Iced Tea and Lemonade

# DINNER

## **Buffet Dinner**

\$25 per person

China and glassware provided for an additional cost.

### Sample Menu

Marinated and Grilled Tri Tip with Horseradish Sauce
Wild Mushroom Ravioli with Sun-Dried Tomato Cream Sauce
Mixed Greens with Candied Pecans, Goat Cheese, Strawberries and Balsamic Dressing
Roasted Seasonal Vegetables
Our Signature Handmade, Freshly Baked Breads and Butter
Desserts by Our Chefs
Lemonade, Iced Tea & Coffee Service

# **Plated Dinner**

\$35 per person

China, glassware and service staff additional. Cost varies depending on number of guests.

#### Sample Menu

Butter Leaf Salad with Avocado, Oranges, Red Onions, Toasted Almonds and Champagne Dressing Chicken Marsala
Yukon Gold Mashed Potatoes
Green Beans Almondine
Fresh Breads and Butter
Apple Galette with Fresh Cream
Coffee and Tea Service
Iced Tea, Lemonade and Water Station

# COCKTAIL/APPETIZERS

Choice of 3 - \$15 per person Choice of 5 - \$18 per person (6 pieces per person per hour) Service staff additional. Cost varies depending on number of guests.

#### Choose from:

Lamb Lollipops with Mint Chimichurri
Pulled Pork Sliders
Vietnamese Spring Rolls with Sweet Chili Dipping Sauce
Spanakopita
Coconut Shrimp with Mango Aioli Staff Favorite!
Mini Twice Baked Potatoes
Mini Lobster Rolls
Caramelized Onion and Gruyere Tartlets
Assorted Dessert Bites
Buttermilk Fried Chicken Sliders Staff Favorite!

## **STATIONS**

Choice of 3 - \$36 per person Add a station to any catering package - add \$12 per station

# American Staff Favorite!

Buttermilk-Fried Chicken wings with Blue Cheese Dip and Buffalo Sauce Celery, Carrots and Black Olive Garnish Ramekins of Macaroni and Cheese with Panko-Applewood Bacon Crumble

## Risotto

Action Station - \$12 Chef Fee

Risotto - Made to Order with Selection of Toppings Short Ribs Wild Mushroom Fricassee Shaved Parmesan Beets and Goat Cheese Caesar Salad

## Indian

Crispy Curried Potato-Cauliflower and Pea Samosas with Mango Chutney Chicken Korma and Vegetable Korma with Basmati Rice Naan

### Hawaiian

Kalua Pulled Turkey with Hawaiian Rolls Ahi Poke on Fried Wontons Grilled Pineapple and Chicken Skewers

Minimum 15 guests. All prices are plus applicable sales tax. Service is included. Disposable plates, napkins and utensils provided. China and glassware provided for an additional cost. Many additional menu selections are available.

### Mexican

Action Station - \$12 Chef Fee

Quesadillas with Grilled Chicken, Sour Cream and Guacamole Salsa Bar and Chips Mini Tostadas with Marinated and Grilled Prawn Pico de Gallo and/or Pulled Pork and Pulled Chicken Mini Tamales

## New Orleans Staff Favorite!

Brisket Greens Macaroni and Cheese Cornbread and Butter

# Crepes (Savory Or Sweet)

Action Station - \$12 Chef Fee

Spinach, Mushroom and Cheese with Nutmeg Cream Sauce Smoked Chicken and Mushroom with Bechamel with Paprika Strawberries and Whipped Cream Nutella

## Dessert

Lemon Bars Cappuccino Brownies Raspberry Bars Peanut Butter Brownies Chocolate Dipped Strawberries

# **AFTERNOON TEA**

\$20-\$25 per person Includes tea service and china.

Assorted Tea Cakes Assorted Tea Sandwiches:

> Curried Chicken Ham and Olive Turkey and Basil Aioli Shrimp Salad

Cucumber and Watercress with Herbed Cream Cheese Smoked Salmon and Cucumber Chive Cream Cheese

Mini Biscuits with Ham and Honey Mustard

Mini Biscuits with Apple Butter Mini Scones

Fruit Tarts

# **BREAK TIME**

\$10 per person

# **Sweet Treats**

Dessert Bites

Brownies

Cookies

Fruit Bites

Assorted Waters and Sodas, Coffee, Decaf

# Healthy Veggies

Hummus

Pitas

Fresh Veggies

Fresh Fruit

Iced tea, Sodas and Waters, Coffee, Decaf