

## Breakfast and Refreshment Buffets

Service Time- One Hour

### *-Classic Continental-*

(10 people minimum, \$15 per person)

Selection of Danishes, Bagels, and Croissants  
Seasonal Sliced Fresh Fruit Bowl  
Cream Cheese, Butter, and Fruit Jam  
Orange Juice  
French Roast Royal Cup Coffee & Assorted Teas

### *-American Breakfast -*

(10 people minimum, \$18 per person)

Scrambled Eggs  
Applewood Smoked Bacon  
Pork Sausage links  
Roasted Yukon Gold Potatoes, Onions, Peppers  
Seasonal Sliced Fresh Fruit Bowl  
Orange, Apple & Grapefruit Juice  
French Roast Royal Cup Coffee & Assorted Teas

### *-Morning in Washington-*

(10 people minimum, \$22 per person)

Tomato Juice Cocktail with Celery  
Eggs Benedict  
Petit Crab Cakes  
Roasted Yukon Gold Potatoes, Onions, Peppers  
Seasonal Fresh Fruit Bowl  
Orange, Apple & Grapefruit Juice  
French Roast Royal Cup Coffee & Assorted Teas

## ***-Build Your Own Breakfast-***

(10 people minimum, Pricing per person)

Smoked Salmon Display with Bagels and Traditional Garnishes \$12

Hard boiled Eggs \$2

Turkey Sausage \$3

Ham & Gruyere Quiche \$6

Spinach & Goat cheese Quiche \$6

Selection of Individual Organic Yogurts \$3

Whole Fruit Display- Pears, Apples, Bananas, Oranges \$3

Grapefruit Halves \$3

Steel cut Irish Oatmeal with Dried Fruit Compote \$3

Stone Ground Grits, Cheddar Cheese, Scallions \$3

Assorted Cold Cereals \$2

Fresh Granola \$3

Assorted Bagels with Cream Cheese \$3

Brioche French toast, Blueberry Compote, Maple Syrup \$6

Buttermilk Pancakes, Vermont Maple Syrup, Vanilla Whipped Cream \$5

House made hot cocoa \$3

Individual Bottled Illy Iced Coffees \$5

Individual Bottled Smoothie Assortment \$5

**All items listed in Build Your Own Breakfast may be added to any of the set breakfast buffets**

## Morning & Afternoon Breaks

### ***-Simply Sweet-***

(10 people minimum, \$15 per person)

Freshly Baked Cookies, Dark Chocolate Brownies, Assorted Sodas, Coffee, and Teas

### ***-Energy Break-***

(10 people minimum, \$16 per person)

Sliced Fresh Fruit, Assorted Yogurts, Assorted Granola Bars, Assorted Juices and Bottled Water

### ***-Snack Break-***

(10 people minimum, \$14 per person)

Potato Chips, Pretzels, Assorted Sodas, and Bottled Water

### ***-Build Your Own Break-***

(10 people minimum, Pricing per person)

Sliced Fresh Fruit Display \$4

Granola Bars \$3

Vegetable Skewers \$4

Hummus with Grilled Pita \$6

Chocolate Cupcakes, 1 dozen \$36

Vanilla Cupcakes, 1 dozen \$36

House made brownies, 1 dozen \$18

House made cookies, 1 dozen \$18

## Casual Buffet Lunch Menus

### ***-Italian Sandwich Buffet-***

(10 people minimum , \$18 per person)

*Served with a choice of potato chips  
or mixed greens*

#### **Select Three Sandwiches:**

*Chicken Caesar, grilled chicken,  
baby arugula, Caesar dressing on  
sourdough baguette*

*Classic Italian, prosciutto di parma, spicy  
copa, sopressata, roasted peppers,  
provolone, olives, red onion,  
sourdough baguette*

*Chicken Salad, with pine nuts and raisins,  
lettuce, tomato, and mayonnaise on  
multigrain bread*

*Classic BLT with avocado and mayonnaise  
served on multigrain bread*

*Prosciutto and Fresh Mozzarella, with  
tomato and basil on a baguette*

*Grilled Vegetables, red peppers, zucchini,  
red onions, tomato, mozzarella, pesto on  
Italian sub roll*

### ***-Market Salad Buffet-***

(10 people minimum , \$18 per person)

*Served with assorted breads*

#### **Select Three Salads:**

Caesar Salad

Mixed Greens

Arugula, Roasted Beet, and Goat Cheese

Panzanella

Garganelli Pasta & Tomato

French Beans & Roasted Potato

#### **Select Three Salad Toppers:**

Grilled Chicken Breast

Grilled Salmon

Grilled Skirt Steak

Chicken Salad

Tuna Salad

***Our Brownies or Cookies are also available as a great addition to any of these Bistro Buffets!***

Cookies or Brownies \$24 per dozen

## Executive Lunch Buffet Menu

(10 people minimum, \$35 per person)  
Choose 2 appetizers, 2 entrees and 2 desserts

### **-Appetizers-**

#### **Bruschetta**

*Pepperonata, grilled crostini*

#### **Prosciutto and Arugula Salad**

*Roasted beets, pine nuts, golden raisins, goat cheese crostini*

#### **Caesar with White Anchovies**

*Romaine lettuce, radish, parmigiano reggiano, garlic croutons*

### **-Entrees-**

#### **Chicken Arrabiatta Panini**

*Pepperonata, fontina, basil pesto mayo*

#### **Hand Crafted Pappardelle**

*Bolognese, fresh herbed ricotta*

#### **Linguine with Shrimp**

*Black olive tapenade, piquillo peppers, tomato, garlic*

#### **Herb Marinated Grilled Chicken Breast or Salmon**

*Farro and grilled asparagus, salsa verde*

### **-Desserts-**

#### **Mt. Vesuvius Cake**

*Molten chocolate cake, house made gelato*

#### **Tiramisu**

*Espresso Soaked Sponge Cake*

#### **Lemon Tart**

*Almond glazed crust, blueberry sauce*

***Includes Iced Tea, Coffee Service & Artisanal Breads***

## Executive Dinner Buffet Menu

(10 people minimum, \$45 per person)  
Choose 2 appetizers, 2 entrees and 2 desserts

### **-Appetizers-**

#### **Prosciutto and Arugula Salad**

*Roasted beets, pine nuts, golden raisins, goat cheese crostini*

#### **Caesar with White Anchovies**

*Romaine lettuce, radish, parmigiano reggiano, garlic croutons*

#### **Butternut Squash Soup**

*Salted pumpkin seeds, pumpkin seed oil*

### **-Entrees-**

#### **Grilled Berkshire Pork Chop**

*Mushroom polenta, rapini, aged balsamic*

#### **Grilled Salmon**

*Eggplant caponata, sun-dried tomato butter, bagna caoda bruschetta*

#### **Spinach Pappardelle**

*Bolognese, herbed ricotta*

#### **Linguine with Shrimp, Calamari and Mussels**

*Black olive tapenade, piquillo peppers, tomato, garlic*

#### **Lamb Osso Buco**

*Saffron risotto, gremolata*

### **-Desserts-**

#### **Mt. Vesuvius Cake**

*Molten chocolate cake, house made gelato*

#### **Tiramisu**

*Espresso Soaked Sponge Cake*

#### **Pear Torte**

*Puff pastry, almond glaze, sliced pear*

#### **Assorted House Made Gelato**

***Includes Iced Tea, Coffee Service & Artisanal Breads***

## Displayed Hors d'oeuvres Menu

### *-Displayed-*

#### **Vegetable Antipasti Platter**

(10 people minimum, \$12 per person)

Marinated Artichoke Hearts, Grilled Asparagus, Roasted Peppers, Roasted Olives, Grilled Zucchini, Grilled Fennel, Grilled Baby Eggplant with EVOO and Aged Balsamic

#### **Grilled Seafood Antipasti Platter**

(10 people minimum, \$18 per person)

Gulf Shrimp, Diver Scallops, Calamari and Marinated White Anchovies with EVOO, Lemon and Italian Parsley

#### **Salumi Platter**

(10 people minimum, \$15 per person)

Assorted Artisan Salumi with Grilled Bread, cornichons and Peach Mostarda

#### **Cheese Platter**

(10 people minimum, \$15 per person)

Artisan Cheeses served with Quince Jam, and Grilled Bread

#### **Seasonal Fruit Platter**

(10 people minimum, \$12 per person)

### *-Crostini-*

#### **Vegetarian**

\$4 per piece, Minimum 25 pieces per item

Roasted Pepper

Goat Cheese, Olive and Walnut

Eggplant Caponata

Tomato and Mozzarella

#### **Meat**

\$5 per piece, Minimum 25 pieces per item

Steak Tartare with Garlic Aioli and Pecorino

Prosciutto and Parmesan

Braised Lamb with Cucumber Yogurt

#### **Seafood**

\$6 per piece, Minimum 25 pieces per item

Chilled Crab Salad

Tuna Tartare with Avocado

Lobster Salad with Tarragon Mayonnaise

## Bar & Beverage Options

Coffee and Tea Service  
\$10 per person

Soda, Juice, Sparkling, and Still Water Service  
\$3 per person

Bartenders \$36 per hour (required for satellite bar service)

Premium Cocktails \$11  
House Cocktails \$8  
Domestic Beer \$6  
Imported Beer \$7

House Red and White Wine \$8/glass  
\$34/bottle

All non-alcoholic juices and sodas \$3