

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