



BREAKFAST CATERING MENU

American Continental - \$9.00

Fresh Fruit Platter & Assorted Breakfast Pastries. Served with Freshly Brewed Coffee & Assorted Fruit Juices

Healthy Start – \$12.50

Fresh Fruit Platter, Assorted Kellogg's & General Mills Cereals served with 2% & Non-Fat Milks, Assorted Bagels with Butter, Cream Cheese, Jellies & Miniature Yogurt Parfaits. Served with Freshly Brewed Coffee & Assorted Fruit Juices

Sunrise Buffet – \$15.00

Fresh Fruit Platter, Scrambled Eggs, Choice of Creamy Grits OR Roasted Rosemary Red Potatoes, Bacon & Sausage & Assorted Breakfast Pastries. Served with Freshly Brewed Coffee & Assorted Fruit Juices

Create Your Own Breakfast Buffet – \$15.00

Served with Freshly Brewed Coffee & Assorted Fruit Juices

Choose 1

Scrambled Eggs
French Toast Casserole
Spinach & Mushroom Quiche
Vegetable & Cheese Strata
Sausage & Cheese Strata (+\$2)
Bagels & Lox (+\$3)

Stuffed Biscuits (+\$2) - choice of bacon, egg & cheese OR sausage, egg & cheese, OR southern style chicken biscuit

Omelette Station (+\$2) Custom made-to-order omelettes with assorted fillings to include: bell pepper, chopped tomato, onions, black olives, sliced mushrooms, fresh spinach, bacon, diced ham, monterey jack & sharp cheddar cheeses. Requires chef attendant +\$100

Choose 4

Fresh Fruit Platter
Creamy Grits
Roasted Rosemary Red Potatoes
Bacon
Sausage
Assorted Breakfast Pastries
Locally Baked Ike & Jane Donuts (+\$1)
Assorted Bagels & Condiments
Assorted Cereals with Milk
Miniature Yogurt Parfaits
Oatmeal with Assorted Toppings
Waffles with Syrup
Fresh Mixed Berries with Honey Mint Dressing (+\$1.50)

*Minimum catering order of 15 guests is required. All prices listed are per person, subject to 7% sales tax and 21% service charge. Menus can be customized to accommodate special requests or allergies

AM/PM BREAK CATERING MENU

AM Break Bar - \$7.00

Create Your Own Yogurt Parfait with Vanilla Yogurt, Granola, Fresh Strawberries, Fresh Blueberries, Honey & Sliced Almonds AND Create Your Own Trail Mix with Pretzels, Peanuts, M&Ms, Dried Cranberries & Dried Raisins

Grown Up PB&J Bar – \$8.00

Create Your Own Custom Sandwich with Assorted Breads (White, Wheat & Cinnamon Raisin Swirl Bread), Assorted Nut Butters (Peanut - Creamy & Crunchy, Almond & Hazelnut Chocolate), Assorted Fruit Jams & Toppings To Include Bananas, Strawberries & Sliced Apples

Southern Coca-Cola Break – \$7.00

Glass Bottled Coca-Cola, Peanuts & Pimento Cheese Tartlets

Concession Stand Break – \$8.00

Freshly Popped Popcorn, Peanuts, M&Ms & Miniature Corn Dogs with Ketchup & Mustard

Create Your Own Break – \$5.50

Choose 1

Miniature Yogurt Parfaits
Assorted Miniature Quiche
Trail Mix Bar
(pretzels, peanuts, M&M's, and dried fruit)
Chicken & Waffle Bites (+\$1)
Assorted Bottled Smoothies (+\$2)

Cheese & Crackers
Pimento Cheese Tartlets
Chicken Salad Tartlets
Miniature Corn Dogs
Milk & Cookie Shots

Choose 2

Whole Fruit
(apples, bananas & oranges)
Kashi Granola Bars
Assorted Muffins & Scones
Fresh Fruit Skewers
Locally Baked Ike & Jane Donuts (+\$1)

Freshly Popped Popcorn
Individual Bags of Potato Chips
Individual Bags of Trail Mix
Fresh Vegetables with Hummus
Assorted Bite-Sized Cookies

Consumption Beverage Options

Freshly Brewed Coffee (\$25/press pot)
20oz. Dasani Water (\$2/each)
20oz. Smart Water (\$2/each)
Assorted 20oz. Bottle Coke Products - Coke, Coke Zero, Diet Coke & Sprite (\$2/each)
15.2oz Bottled Minute Maid Juice - Apple Juice & Cran Raspberry Juice (\$2/each)
20oz. Powerade - Fruit Punch & Mountain Berry Blast (\$2.50/each)
8.4oz Regular & Sugar Free RedBull (\$4/each)
Assorted Mighty Leaf Hot Teas (\$2/each)
16.9oz S. Pellegrino (\$3.50/each)
12oz. V8 Juice (\$2.50/each)

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LUNCH MENU

Deli Sandwich Buffet - \$12.00

Platters of Ham & Cheddar, Turkey & Provolone, Roast Beef & Cheddar Sandwiches, Individual Bags of Potato Chips, Fresh Fruit Salad & Assorted Cookies. Served with Iced Tea. (Individual Boxed Lunches Available +\$1)

Soup, Salad, and 1/2 Sandwich Buffet - \$15.00

Chef's Choice Seasonal Soup, Choice of 1 Salad & 2 Sandwiches or Wraps. Served With Iced Tea

Choose 1 (Add additional salad choice +\$1)

Chef's Garden Salad with Carrots, Tomatoes, Cucumbers, Ranch & Balsamic Dressings
 Caesar Salad with Romaine, Parmesan Cheese, Croutons & Caesar dressing
 Spring Mix Salad with Strawberries, Feta, Pecans & Lemon-Dijon Vinaigrette
 Spinach Salad with Bacon, Chopped Eggs, Red Onions & Warm Bacon Dressing
 Penne Pasta Salad with Seasonal Vegetables & Creamy Garlic Dressing
 Mediterranean Orzo Pasta Salad with Tomatoes, Olives, Red Onion & Greek Vinaigrette
 Israeli Couscous Salad with Chickpeas, Zucchini, Yellow Squash, Roasted Tomatoes & Basil Vinaigrette
 Seasonal Fresh Fruit Salad

Choose 2 (Add additional sandwich choice +\$2)

Vegetarian Hummus Wrap with Roasted Red Peppers, Lettuce, Cucumber, Tomato & Feta Cheese
 Chicken Caesar Wrap with Roasted Chicken, Romaine Lettuce, Parmesan Cheese & Caesar Dressing
 Italian Wrap with Ham, Salami, Pepperoni, Roasted Red Peppers, Provolone Cheese & Romaine Lettuce
 Turkey Club with Roasted Turkey Breast, Bacon, Lettuce, Tomato & Provolone Cheese
 Turkey, Arugula, Gouda Sandwich & Garlic Aioli
 Beef & Bleu Sandwich with Caramelized Onions & Bleu Cheese Spread

Create Your Own Lunch Buffet - \$20.00

Choice of 2 Entrees, 2 Sides & Chef's Garden Salad. Served with Rolls & Iced Tea

Choose 2 Entrees

Vegetable Lasagna
 Stuffed Portobella Mushrooms
 Salmon with Buerre Blanc
 Baked Tilapia with Tomatoes, Olives & Capers
 Roasted Herb Lemon Chicken
 Chicken with Pesto Cream Sauce
 BBQ Pork
 Roasted Pork Loin with Honey Mustard Sauce
 3-Meat Lasagna
 Beef Tips with Mushroom Gravy
 Beef & Broccoli Saute

Choose 2 Sides

Creamy Mashed Potatoes
 Rosemary Roasted Red Potatoes
 Herbed Rice Pilaf
 Macaroni & Cheese
 Mediterranean Orzo Pasta Salad
 Israeli Couscous Salad
 Broccoli Salad
 Roasted Seasonal Vegetable Medley
 Garlic Green Beans
 Candied Baked Beans
 Southern Style Collard Greens

Add Dessert to Any Menu

Fresh Mixed Berries With Honey Mint Dressing & Fresh Whipped Cream +\$2
 Assorted Cookies & Brownies +\$2
 Assorted Dessert Bars with Fresh Fruit +\$3
 New York Style Cheesecake +\$4
 Key Lime Pie +\$4
 Chocolate Layer Cake +\$4
 Bourbon Pecan Pie +\$6

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HORS D'OEUVRES MENU

The Farmstead - \$9.00

Domestic Cheese Tray with Assorted Crackers, Seasonal Fresh Vegetable Tray with Roasted Red Pepper Hummus & Fresh Fruit Platter

The Madison - \$12.00

Caprese Skewers, Seasonal Fresh Vegetable Tray with Roasted Red Pepper Hummus, Spinach & Artichoke Dip with Crostini, Fresh Melon & Prosciutto Skewers

The Gallery - \$15.00

Charcuterie Tray with Assorted Artisanal Meats & Cheeses with Accoutrements, Tomato-Basil Bruschetta, Spanakopita & Chicken Skewers with Peach-Balsamic Glaze

The Courtyard- \$18.00

Pimento Cheese Tartlets with Candied Bacon, Seasonal Fresh Vegetable Tray with Roasted Red Pepper Hummus, Deviled Eggs, Country Ham Biscuit with Pepper Jelly & Fried Chicken Sliders

The Rialto - \$20.00

Bacon & Bleu Cheese Dip with Crostini, Spanakopita, Crab Stuffed Mushrooms, Prosciutto Wrapped Asparagus, Miniature Beef Wellingtons & Dessert Bars

Create Your Own Hors d'oeuvres Menu

\$3 Options

Popcorn & Cajun Snack Mix
Tortilla Chips with Fresh Salsa
Crudite with Roasted Red Pepper Hummus
Tomato Basil Bruschetta

Brie & Fruit Compote Tartlet
Pimento Cheese & Candied Bacon Tartlets
Cheese Stuffed Mushrooms
Sausage Puffs

Assorted Bite-Sized Cookies
Bite-sized Brownies
Fresh Fruit Platter

\$4 Options

International & Domestic Cheese Board
Baked Brie with Fruit & Nut Topping
Spinach & Artichoke Dip
Bacon & Bleu Dip served with Crostini
Buffalo Chicken Dip
Caprese Skewers

Spanakopita
Mini Quiche
Prosciutto wrapped Asparagus
Antipasto Skewers
Deviled Eggs
Chicken Salad Tartlets

Sausage Stuffed Mushrooms
Meatballs in Sweet Chili Sauce
Pigs In A Blanket
Melon & Prosciutto Skewers
Dessert Bars

\$5 Options

Goat Cheese Torte
Smoked Salmon Spread
Crab Stuffed Mushrooms
Fried Chicken Sliders

Chicken Waffle Bites
Chicken Tenders
Chicken Skewers
(with Peach Balsamic Glaze OR Pesto Crème)

Country Ham Biscuit with Pepper Jelly
BBQ Sliders
Beef & Bleu Sandwiches

\$6 Options

Artisanal Charcuterie Tray
(with accompaniments)
Bagel & Lox Flatbread

Shrimp Cocktail Shooters
Spicy Shrimp Skewers

Mini Crab Cakes with Remoulade
Mini Beef Wellingtons

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DINNER MENU

Create Your Own Dinner Buffet - \$30.00

Choice of 1 Salad, 2 Entrees & 3 Sides. Served with Rolls, Iced Tea, & Dessert - New York Style Cheesecake OR Key Lime Pie.
Additional Desert Options Available Upon Request

Choose 1 Salad from the Following

Chef's Garden Salad with Carrots, Tomatoes, Cucumbers, Ranch & Balsamic Dressings
Caesar Salad with Romaine, Parmesan Cheese, Croutons & Caesar Dressing
Spring Mix Salad with Strawberries, Feta, Pecans & Lemon-Dijon Vinaigrette
Spinach Salad with Bacon, Chopped Eggs, Red Onions & Warm Bacon Dressing
Arugula Salad with Apples, Pecans, Red Onion, Blue Cheese & Balsamic Dressing

Choose 2 Entrees from the Following

Vegetarian/Pasta

Vegetable Lasagna
Stuffed Portobello Mushrooms
Baked Penne with Four Cheeses
Baked Eggplant Rollatini
Tofu & Vegetable Saute

Chicken

Roasted Herb Lemon Chicken
Chicken with Pesto Cream Sauce
Teriyaki Chicken Saute
Chicken Parmesan
Chicken Marsala
Balsamic Glazed Chicken
Chicken and Broccoli with Dijon Cream Sauce
Chicken & Dumplings
Chicken with Citrus-Sage Sauce

Pork

BBQ Pork
Roasted Pork Loin
(Choice of 3 sauces honey mustard sauce, citrus cherry, OR bearnaise)
Tuscan Pork with Capers, Lemon & Artichokes
Roasted Rosemary Pork Medallions
Italian Sausage & Peppers

Seafood

Salmon Buerre Blanc
Salmon with Roasted Red Pepper Sauce
Tuscan Salmon with Capers, Lemon & Artichokes
Baked Tilapia with Tomatoes, Olives & Capers
Shrimp & Grits (+\$1)
Shrimp Scampi (+\$2)
Crabcakes (+\$3)

Beef

3-Meat Lasagna
Beef Tips with Mushroom Gravy
Beef & Broccoli Saute
Penne Pasta Bolognese
Salisbury Steak with Mushroom Gravy
Roast Beef Tenderloin with Madeira Sauce (+\$5)
Thinly Sliced Roast Beef Tenderloin Platter with Horseradish Cream Sauce (+\$5)

Choose 3 Side Dishes from the Following

Creamy Mashed Potatoes
Rosemary Roasted Red Potatoes
Sweet Potato & Parsnip Mash
Herbed Rice Pilaf
Macaroni & Cheese
Corn Pudding
Squash Casserole
Asparagus with Lemon-Shallot Butter (+\$1)

Roasted Seasonal Vegetable Medley
Garlic Green Beans
Candied Baked Beans
Southern Style Collard Greens
Brussels Sprout Au Gratin
Honey Glazed Baby Carrots
Mediterranean Orzo Pasta Salad
Israeli Couscous Salad
Broccoli Salad

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