

Corporate Events

ALL MENUS ARE CUSTOM DESIGNED AND PRICED ACCORDINGLY

From Small scale breakfast and lunch meetings to large corporate events

CATERING OFFICE PARTIES, CEO DINNERS, OFFICE HOLIDAY EVENTS

A handful of corporate clients

J.P. Morgan, G.E. Asset Management, I.C.V. Capital, Sac Capital, GE Capital, Adam Hill, Empire Capital, Evercore, Citigroup, Goldman Sachs

Executive Continental

Freshly Baked Assorted Bagels, Muffins, ALMOND Croissants

Sweet Butter, Preserves, Cream Cheese

Freshly Squeezed Orange

FRESH FRUIT PLATTER

Melon, Pineapple, Kiwi, Berries, Grapes, PAPAYA, MANDARIN

Coffee, Decaffeinated Coffee & Tea

WARM DISHES

SCRAMBLED EGG

EGG FRITTA

MAKE YOUR OWN SCRAMBLE EGG grilled rolls on the side

BRIOCHE FRENCH TOAST

FRITATTA

BREAKFAST WRAPS

STEAK AND EGGS

BREAKFAST SAUSAGE, TURKEY SAUSAGE, CHICKEN APPLE SAUSAGE

APPLE SMOKED BACON

FIRE ROASTED RED BLISS HOME FRIES

COLD DISHES

SEASONAL FRUIT SELECTION

Apricot, Asian pear, blackberry, blueberry, cantaloupe, cherries, currants, figs, grapes, honeydew melon, nectarine, papaya, peach, plum, raspberry, strawberry, watermelon

HOUSE CURED SCOTTISH SALMON

Sliced tomatoes, onions, egg, capers, lemon, romaine

SMOKED WHITEFISH

FRESH BAKED PASTRIES

Mini Croissants, hotel almond and chocolate croissant, Fruit Danish, Mini Muffins, Banana Nut Bread

Plain, poppy, sesame, everything, cinnamon raisin bagels

Sweet unsalted cream butter, Artisan Jams, Jelly, cream cheese

GREEK YOGURT (NON-FAT)

Granola



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executive luncheon

assorted gourmet sandwiches and wraps

side dishes

fresh fruit and berry platter

bottled poland spring, flavored seltzer, diet coke, coke, sprite

dessert

paper and plastic ware

serving utensils

gourmet sandwiches and wraps

SMOKED VIRGINIA HAM, GREEN APPLE, BRIE, HONEY MUSTARD, LETTUCE ON BLACK BREAD

RARE ROAST BEEF W/ROMAINE, TOMATO, HORSERADISH DILL CRÈME ON FRENCH BAGUETTE

FRESH MOZZARELLA, BASIL, ROAST PEPPER, SPINACH AND BASIL PESTO CIABATTA ROLL

SMOKED TURKEY, MONTEREY JACK W/HONEY MUSTARD, ROMAINE ON CRANBERRY WALNUT

SPA WRAP AVOCADO, CUCUMBER, SPROUTS, GREENS, CARROT, SCALLION CILANTRO MAYO

LEMON THYME ORGANIC CHCKEN BREAST, LEMON ZEST, ARUGULA, BABY SPINACH WRAP

GRILLED AHI TUNA, SPROUTS, CUCUMBER, CAPERS, SPINACH LEAF WASABI GINGER REMOULADE WRAP

EGG SALAD WRAP W/LETTUCE, TOMATO, MAYO

ROAST TURKEY, BRIE, ROAST PEPPER, ROMAINE, SUNDRIED TOMATO MAYO ON BLACK BREAD

CREAMY DILL CHICKEN SALAD, SPINACH, PLUM TOMATO, WRAP

GRILLED CHICKEN BREAST, ROAST PEPPER, TOMATO, ROMAINE, SUN DRIED TOMATO MAYO ON A BRIOCHE

GRILLED VEGGIES, MOZZARELLA, ROAST PEPPER, SPINACH AND BASIL PESTO CIABATTA ROLL



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SIDE DISHES

Spinach Salad

White Button Mushroom, Apple Smoked Bacon, Diced Egg, Red Onion, Gorgonzola

Aged Balsamic Vinaigrette

Caesar Salad

Herb Crusted Focaccia Croutons, Reggiano Cheese, Creamy Garlic Dressing

Sautéed Haricot Verts

Caramelized Shallots, Sun dried Tomato, Garlic, Toasted Pine Nuts

Vegetable Rice Salad

Diced Carrot, Cucumber, Spinach, Tomato, Red Onion, Broccoli

Chilled Asparagus Spears

Diced Plum Tomato Champagne Vinaigrette

Chopped Romaine

Spinach, Candied Pecans, Apple, Carrot, Tomato, Scallion, Mandarin Orange

Citrus Vinaigrette

Orzo Pasta Salad

Spinach, Scallion, Dice Tomato, Cucumber, Radicchio

Mediterranean Pasta Salad

Tomato Basil Salad

Red Onion, Garlic, Basil Leaf, Red Crushed Pepper Flakes Extra Virgin Olive Oil

Basil Pesto Pasta Salad

Sun Dried Tomato, Pine Nut, Reggiano, Basil Leaf, Basil Pesto Olive Oil

ARUGULA, BELGIAN ENDIVE & RADICCHIO

Danish Bleu, Pear, Toasted Walnut, Aged Sherry Wine Vinaigrette



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SIDE DISHES

Shredded Carrot Salad

Ginger, Apples, Walnuts, Raisins

Grilled New Potato Salad

Roast Haricot Verts, Sun Dried Tomato

Creaming Tarragon Dressing

Greek Salad

Feta, Red Onion, Kalamata Olives, Cucumber, Diced Tomato, Grape Leaves, Hot Peppers

Grilled Veggie Platter

Zucchini, Squash, Eggplant, Asparagus Spears, Charcoal Peppers

Fresh Buffalo Mozzarella

Basil Leaf, Sliced Tomato, Pine Nuts, Olive Oil and Balsamic Glaze

Roast Spiced Sweet Potato Spears

Brown Sugar Glaze Sour Cream

Roast Idaho Potato Spears

Chive Sour Cream

Couscous

Feta, Purple Grapes, Scallion, Mandarin Orange, Grape Tomato

Aged Sherry Wine Vinaigrette

Wild Rice Salad

Raisins, Candied Pecan, Scallion, Diced Carrot, Celery, Orange Segments

White Truffle Balsamic Vinaigrette

MESCLUN SALAD

Mandarin Orange, Hearts of Palm, Champagne Vinaigrette

FRISSE

Shaved Pear, Bleu Cheese, Toasted Walnuts Walnut Vinaigrette



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UPSCALE PLATTER LUNCHEON

APPETIZER

CHILLED JUMBO SHRIMP

Cocktail Sauce

LUNCHEON ENTREE

FRENCH CUT CHICKEN BREAST

Chimicurri Sauce

ROSEMARY THYME CRUSTED FILET MIGNON

Horseradish Dill Crème

OVEN ROAST SIDE OF SALMON FILET

Baby Spinach, Grilled Pear and Red Roast Beet

IN ADDITION

SPINACH LEAF SALAD

Gorgonzola, Olives, White Bean, Red Onion, Grape Tomato

Red Wine Vinaigrette

OVEN ROAST IDAHO POTATO SPEARS

Sour Cream and Chive

MARINATED OVEN ROAST EGGPLANT, CHARCOAL RED PEPPER, GRILLED RED ONION, GRILLED ASPARAGUS SPEARS

Balsamic Glazed

AT THE END

FRESH FRUIT AND BERRY PLATTER

CHOCOLATE DIPPED STRAWBERRIES

TIRIMISU

ASSORTED DRINKS AND BOTTLED WATER



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UPSCALE PLATTER LUNCHEON

GOURMET SANDWICH AND WRAP LUNCHEON

FRESH MOZZARELLA, BASIL, VINE RIPE LOCAL TOMATO, SPINACH AND BASIL PESTO CIABATTA ROLL

SMOKED TURKEY AND MONTEREY JACK W/HONEY MUSTARD, ROMAINE ON CRANBERRY WALNUT

SPA WRAP AVOCADO, CUCUMBER, SPROUTS, GREENS, CARROT, SCALLION CILANTRO MAYO

AHI TUNA, SPROUTS, CUCUMBER, CAPERS, SPINACH LEAF WASABI GINGER REMOULADE WRAP

PLATTERS OF:

FRENCH CUT ORGANIC LEMON ZEST CHICKEN BREAST

Chimicurri Sauce

PANSEARED DIVER SEA SCALLOP AND GOURMET GRILLED SAUSAGES

CHAR GRILLED ROSEMARY THYME FLANK STEAK

Horseradish Dill Crème

IN ADDITION

PEARL COUSCOUS

Mandarin Orange, Hearts of Palm, Grape Tomato, Scallion

Citrus Vinaigrette

CHARRED ASPARAGUS SPEARS

Meyers Lemon Olive Oil

ARTISAN HAND PICKED BABY GREENS

Pomegranate Vinaigrette

SEEDLESS WATERMELON, FRESH MINT, MONTRACHET SALAD

GOURMET COOKIES AND BROWNIES

ASSORTED SODA AND BOTTLED WATER



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CEO DINNER PARTNERS PRIVATE HOME

TO BE PASSED TO YOUR GUESTS

CAJUN STYLE CRAB CAKES

Chipotle Remoulade

JAMAICAN JERK CHICKEN SATE

Mango Mojo Sauce

BUFALO MOZZERELLA, BASIL LEAF, OVEN ROAST PLUM TOMATO BRUSCHETTA

Herb Crusted Crostini, Extra Virgin Olive Oil

RACK OF LAMB

Mint Sauce

SAUTEED LOBSTER MEAT

Toasted Buttered Brioche Bun

1st COURSE

MESCLUN GREENS

Mandarin Orange, Hearts of Palm, Grape Tomato, Scallion

Champagne Vinaigrette

2nd COURSE

INTERMEZZO

Raspberry Sorbet

3RD Course

CHARRED BLACK ANGUS SIRLOIN STEAK

Ranchero Sauce

TANDOORI STYLE SALMON FILET

SAUTEED JASMINE RICE

SAUTEED SPINACH LEAF CRISPY GARLIC AND EXTRA VIRGIN OLIVE OIL

Parker House Rolls Sweet Butter Florets

4TH Course

STRAWBERRY SHORTCAKE

House Made Flaky Biscuits and Whipping Cream

French Roast, Decaf, Herbal Teas ½ and ½, whole Milk, Brown Sugar, Splenda

Little Chocolates placed on Dinner Table Small Aged cheeses and Grapes and Strawberries