

CATERING MENU

Breakfast Plated

(20 people minimum, if less than 20 people it would be \$4/pp surcharge)

Please Note: All of our Plated Style Options include: chilled orange, apple & cranberry juice & freshly brewed Starbucks regular & decaffeinated coffee & Tazo tea.

Healthy Start \$16/pp

Steel cut Oatmeal with apple compote, seasonal fresh cut Fruit with Greek yogurt.

Sweet Delight! \$20/pp

Fluffy Buttermilk Pancakes sprinkled with Powder Sugar, Warm Maple Syrup and your Choice of crisp Apple-wood Bacon or Irish Sausage

Day Break \$20/pp

Fresh Scrambled Eggs, Apple-wood Bacon, Herb Crusted Potatoes and a Choice of white toast, wheat toast or English muffin

Morning Heights \$24/pp

Soft Rolled Egg Omelet, with Tomatoes, Mushroom, Spinach, Peppers, Onions & Sharp Cheddar Cheese served with savory Herb Crusted Potatoes And a Choice of white toast, wheat toast, or English muffin

Prices are subject to 20% administrative fee & 8.875% tax

Breakfast Buffet

All of Our Buffet Style Options Include: Chilled Orange, Apple & Cranberry Juice & Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Tazo Tea.

Classic Continental \$18/pp

Delicious Morning Bakes such as: Petite Muffins, Fruit Danish & Croissants
Assorted Fruit Preserves, Honey & Sweet Butter
(20 people minimum, if less than 20 people it would be \$4/pp surcharge)

Executive Continental \$22/pp

Sliced Seasonal Fruit & Berries
Delicious Morning Bakes; Petite Muffins, Fruit Danish & Croissants
Assorted Fruit Preserves, Honey, Sweet Butter & Philadelphia Cream Cheese
(20 people minimum, if less than 20 people it would be \$4/pp surcharge)

American Breakfast \$25/pp

Fresh Scrambled Eggs
Apple-wood Bacon *or* Irish Sausage
Savory Herb Crusted Roasted Potatoes
Breakfast Breads White & Wheat Toast
Assorted Fruit Preserves, Honey & Sweet Butter
(30 people minimum, if less than 30 people it would be \$4/pp surcharge)

Brooklyn Inspiration \$29/pp

Sliced Seasonal Fruit & Berries
Morning Bakes; Petite Muffins, Fruit Danish & Croissants
Scrambled Eggs with Sharp Cheddar Cheese
French Toast with Warm Maple Syrup
Herb Crusted Roasted Potatoes
Apple-wood Bacon *or* Irish Sausage Oatmeal
(30 people minimum, if less than 30 people it would be \$4/pp surcharge)

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Make Your Own Starbucks Breakfast!!

Beverages

Bottled Water: Hint Blackberry \$1.95 (16oz) Ethos \$2.25 (23.7oz) Perrier \$2.75 (16.9oz) Pellegrino \$3 (16.9oz)

San Pellegrino Soft Drinks: Rossa/lemon \$2.75 (11.15oz), Refresher Strawberry/Lemonade \$2.45 (12oz)

Boxed Drinks (8oz): Organic or Chocolate Milk \$1.75 (8oz), Apple Juice \$1.75 (8oz)

Coffee Drinks: Double Espresso (can) \$2.45 (6.5oz), Mocha Frappuccino (glass) \$2.45 (9.5oz)

Tazo Teas (Glass, 13.8oz): Giant Peach, Black tea-Lemon, Green, Plum Pomegranate, Black \$2.75

Breakfast Items

Croissants: Butter \$2.45, Chocolate \$2.75, Almond \$3.25, Ham&Cheese Croissant \$3.45

Cheese Danish \$2.45, Cinnamon Morning Bun \$2.45, Coffee Cake \$2.45

Reduced Fat Cinnamon Swirl Coffee Cake, Cranberry Orange Scone & Blueberry Scone, Blueberry Muffin or Chocolate Chip Muffin: \$2.45

Classic Oatmeal (1.48 oz) \$ 2.95

Blueberry Oatmeal (1.06 oz) \$3.45

Toppings are included: Fruit, Nut & Seed Medley, Dried fruit & Brown Sugar packets

Reduced Fat Turkey Bacon (4.24 oz) or Spinach Feta Wrap (5.58 oz) \$3.75

Sausage Egg & Cheddar (6oz), Ham & Cheese Croissant (5oz) or Bacon Gouda (4.09 oz) \$3.75

Egg and Pepper Bites (2 bites) or Egg and Bacon Bites (2 bites) \$4.45

Double Smoked Bacon (5.2 oz), Slow Roasted Ham (4.75 oz), Spicy Chicken Chorizo (6.03 oz) \$4.75

Steak Wrap (6.27 oz) \$4.95

Starbucks Coffee Station \$70 per station

(One gallon of each)

(1) Regular Coffee, (1) Decaffeinated Coffee & 1 Gallon of Teavana Teas

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Brunch Buffet

Please Note: Our brunch buffet options include: chilled orange, apple & cranberry juice & freshly brewed Starbucks regular & decaffeinated coffee & Tazo tea. Along with fresh sliced fruit & seasonal berries.

PERFECT OCCASION BRUNCH

STARTERS \$45/pp

Starters: Morning Bakes; Petite Muffins,
Fresh Danish and Croissants
Assorted Fruit Preserves, Philadelphia
Cream Cheese, Honey & Sweet Butter
Farm Fresh Scrambled Eggs with Sharp
Aged Cheddar Cheese
Herb Crusted Roasted Potatoes
Apple wood Smoked Bacon and Irish
Sausage

ENTRÉE: **Select One**

Breast of Chicken Marsala
Chicken Francese
Chicken Picatta Herb with Crusted
Roasted Potatoes

ENTRÉE: **Select One**

Baked Ziti
Penne a La Vodka
Pasta Primavera

30 people minimum

HONEYMOON BRUNCH

STARTERS \$65/pp

Starters: Brioche French Toast with warm maple syrup
Irish sausage links and apple-wood crisp bacon, Breakfast
potatoes,
Morning Bakes; Petite Muffins, Fresh Danish and
Croissants
Assorted Fruit Preserves, Philadelphia Cream Cheese,
Honey & Sweet Butter
40 people minimum

OMELET STATION

*(A Chef attendant is required at \$150/station for 1 hour
service)*

They will prepare eggs & omelets with variety of fillings
To include: mushroom, tomatoes, onions, peppers, ham,
smoked salmon, cheddar and Swiss cheese Variety of
bagels, cream cheese, sliced tomatoes, Onions and capers.
Salad bar Tossed garden greens with toppings to include:
Bell peppers, carrots, cucumbers, tomatoes, onions,
mushrooms, and croutons Served with chefs house
dressing

ENTRÉE: **Select 1 of 4 options**

Grilled salmon with red pepper & coconut coulis. Bowtie
pasta with grilled chicken, crisp pancetta in a Fontina
cream sauce. Grilled chicken paillard with lemon & garlic.
Roasted sliced NY sirloin with wild orange cascabel chili
sauce

**For additional services*

*see A la Carte Enhancement and Action Stationed
menus*

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Action Stations

Please Note: These are live stations options operated by the Chef, which is required at \$150 station fee for 1 hour service. (30 people minimum)

Eggs any Style Station \$6/pp

Eggs prepped any style Scrambled, Sunnyside,
Over-medium, Over-hard Or boiled

Pasta Station \$6/pp

Choice of Spaghetti, Penne or Farfella Pasta
Choice of Marinara Sauce, Alfredo Sauce,
Or Garlic Sautéed in Olive Oil

Smoothie Bar: \$6/pp

Strawberry, Pineapple, or Banana smoothies served
with Greek yogurt and a choice of spinach or flaxseeds

Hot Cake Station \$8/pp

Buttermilk Pancakes plain or with a
Choice of Banana, Blueberry, Strawberry
or Chocolate chips inside

Omelet Station \$8/pp

Farm Fresh Whole Eggs or Egg whites soft rolled with your choice of Ham, Apple-wood bacon, Sausage,
Peppers, Onion, Tomatoes,
Spinach, Mushroom, Cheddar, Swiss or American cheese

AL A CARTE ENHANCEMENTS

(For 1 hour of service)

Buttermilk Pancakes	\$8.00
Minestrone fresh classic vegetable soup	\$8.00
Classic Caesar Salad with Garlic Croutons	\$9.00
Tomato and Mozzarella Caprese Salad	\$8.00
Carrot Cake with Frosted Cream Cheese	\$8.00
Cheesecake with Whipped Cream	\$8.00
San Pellegrino	\$8.00
Perrier® Bottled Mineral Water	\$6.00
Bottled Water	\$4.00
Assorted Soft Drinks	\$4.00
Spicy Bloody Mary <i>(served after 12pm)</i>	\$10.00
Traditional Mimosa <i>(served after 12pm)</i>	\$ 10.

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Meeting Break Packages

(20 people minimum, if less than 20 it would be a \$4 surcharge per person)

Java Break \$8/pp

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo Teas

Kick Start \$20/pp

Rolled French Crepes with Nutella®, Plain Whole Fruit Yogurt Tree Ripe Bananas, Individual Bags of Natural Trail Mix
Granola Bars Freshly Brewed Starbucks®
Regular and Decaffeinated Coffee, Assorted
Tevana® Teas

Stay Fit \$20/pp

Assorted Fruit Smoothies, Whole Fresh Seasonal Fruit
Assorted Traditional Granola and Nutrigrain® Bars
Yogurt Covered Pretzels, Bottled Water

Starbucks Meeting Break Packages

(20 people minimum, if less than 20 it would be a \$4 surcharge per person)

Pellegrino® Water Refresher \$10/pp

Bottled Sparkling Mineral Water & Hint® Infused Blackberry Water. Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, along with an Assortment of Teavana® teas.

Light Break \$14/pp

Choose from a selections of Chobani yogurt, blueberry or strawberry, Assorted Nuts of either crème brulee, fruit & nut or classic almond, a Kind bar of your choice, blueberry, almond, peanut or Sea Salt & let's not forget an Evolution Smoothie to go along with your healthy delight, either Super Green, Watermelon or Orange. Add Banana \$1 additional/pp

Madelines Cookies & More \$10/pp

Individually Wrapped Buttery & Chocolate Coated Cookies, Organic Peanut Butter Cups that will be Accompanied with Individually Boxed Regular & Chocolate Milk.

Sweet Savory \$12/ pp

An Assortment of Delicious Chips that are Individual Bagged & Buttery Flavored Popcorn. Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, along with an Assortment of Teavana® teas.

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Energy Booster \$19/pp

An Assortment of Delectable Wrapped Granola bars & Individually Wrapped Mixed Savory Nuts. Which will also include Boxed Apple Juice, a Revitalizing Double Shot Espresso (canned) & Hint® Infused Blackberry Water Bottles

Break Enhancements from Starbucks Menu

(Can be ordered on consumption as well)

Bottled Water: Hint Blackberry \$1.95 (16oz) Ethos \$2.25 (23.7oz) Perrier \$2.75 (16.9oz) Pellegrino \$3 (16.9oz)

San Pellegrino Soft Drinks: Rossa/lemon \$2.75 (11.15oz), Refresher Strawberry/Lemonade \$2.45 (12oz)

Boxed Drinks (8oz): Organic or Chocolate Milk \$1.75 (8oz), Apple Juice \$1.75 (8oz)

Coffee Drinks: Double Espresso (can) \$2.45 (6.5oz), Mocha Frappuccino (glass) \$2.45 (9.5oz)

Tazo Teas (Glass, 13.8oz): Giant Peach, Black tea-Lemon, Green, Plum Pomegranate, Black \$2.75

Salted Snacks: Potato Chips (1.5oz), BBQ (1.5oz), Popcorn \$1.50 (1oz)

Peanuts (1.5oz): Fruit & Nut, Classic Almond, Crème Brulee \$2.25

Kind Bars: Nut & Spice, Almond Chai, Blueberry, Peanut Butter \$2.25 (1.4oz)
Dark & Chocolate Grahams \$2.25 (2oz)

Starbucks Coffee Station \$70 per station

(One gallon of each)

(1) Regular Coffee, (1) Decaffeinated Coffee & 1 Gallon of Teavana Teas

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Salad & Sandwiches Lunch Buffet, \$35/pp

(20 people minimum, if less than 20 people it would be \$6/pp surcharge)

Choose 2 Salads, 3 Sandwiches Served with Chips or Cookies.

Salad Options:

- Mixed Green:** Tomato, Cucumber, Shaved Carrots, Endive with Chef Choice of Dressing
- Classic Caesar:** Romaine Lettuce, Garlic Croutons, & Shaved Parmesan Cheese
- Arugula:** Radicchio, Endive, Leaf Lettuce, Petit Tomatoes, Croutons & Balsamic Vinaigrette
- Grilled Vegetable Salad:** with Aged Red Wine Vinaigrette
- Mozzarella & Kalamata Olive:** Sundried Tomato and Toasted Fennel Seed Tossed with Basil Leaves and Olive Oil
- Potato:** Slow Roasted Shallot and Red Bliss Potatoes

Sandwich Options:

- Ham and Swiss on Italian Bread** with Lettuce and Honey Mustard
- Fresh Mozzarella on Italian Bread** with Tomatoes, Lettuce, Marinated Red Pepper, Olive Oil & Garlic
- Roast Beef on Sesame Roll** with Swiss, Lettuce and Sautéed Tomatoes, Onions, Basil & Whole Grain Mustard & Mayo
- Grilled Chicken on Sesame Roll:** with Lettuce, Fresh Tomatoes, Chipotle Mayo, Monster Cheese
- Vegetable Wrap:** Grilled Carrots, Zucchini, Red Pepper, Onions with Spinach and Artichoke Pesto wrapped in Tomato Tortilla
- Vegetables Ratatouille:** Stewed Tomatoes, White Onions, Eggplant with Feta Cheese in Pita Bread
- Smoked Turkey Breast & Provolone Cheese:** With Honey Mustard wrapped in a Dried Tomato Tortilla

Add Assorted Beverages at \$4/pp

Prices are subject to 20% administrative fee & 8.875% sales tax

Lunch or Dinner Plated

(20 people minimum, if less than 20 people it would be \$6/pp surcharge)

All plated meals includes warm rolls, dessert & assorted beverages

LUNCH

POULTRY:

Grilled Chicken: With jasmine rice and steamed vegetables. \$36/pp

Lemon Chicken: Served with roasted lemon sauce, rosemary, capers, Gaeta olives and potatoes \$36/pp

BEEF:

Beef Tenderloin: With sautéed onions, mushroom, peppers, steamed broccoli and Pappardelle noodles \$38/pp

Rigatoni Bolognese: Made Tuscan meat style \$30/pp

BY THE SEA

Grilled Salmon: Grilled med-rare with olive oil and garlic. Served with jasmine rice and broccoli \$38/pp

DINNER

POULTRY:

Baked Chicken: Served with garlic mashed potatoes and grilled vegetables \$46/pp

Pollo Etna Morsel: Sautéed chicken with sweet Italian sausage, cherry peppers, bell peppers balsamic vinegar roasted potatoes \$46/pp

BEEF

Grilled NY Strip Steak: In rosemary oil, char grilled with broccoli and roasted potatoes \$48/pp

BY THE SEA

Mediterranean Red Snapper: Served with shrimp, scallions, parsley, cherry tomatoes white wine lemon sauce. \$42/pp

Shrimp Linguini: garlic shrimp served in Alfredo sauce & noodles \$45/pp

DESSERT:

NY Style Cheesecake, chocolate Mousse Cake, Strawberry Shortcake or Tiramisu
(Select 1 choice)

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Italian Lunch or Dinner Buffet \$65/pp

(20 people minimum, if less than 20 people it would be \$6/pp surcharge)

(Add 3 hour open bar + \$25/pp)

1ST COURSE (SELECT 1)

Carcioffi e Funghi: Sautéed Baby Artichokes and Wild Mushrooms with Olives, Capers, Garlic and Radicchio

Chef Salad: Baby Greens, Fresh Mozzarella, Hearts of Palms, Artichokes and Roasted Red Peppers

Capresse Di Mozzarella: Fresh Buffalo Mozzarella over Slices of Tomato and Fresh Basil

Insalata Caesar: Our Own Version of Classic Caesar Salad

2ND COURSE

Penne al la Vodka: A Creamy Tomato Sauce and a Touch of Vodka

Farfalle & Veggies: Bow Tie Pasta, Julian Cut Vegetables in a Lemon Sauce

3RD COURSE CHOICE (SELECT 2)

Pollo con Limone Olive: Sautéed Chicken Breast, Prepared Roasted Lemons, Capers, Fresh Rosemary, Roasted Potatoes and Gaeta Olives

Dentice Mediterraneo: Fillet of Red Snapper with Baby Shrimps, Scallions, Fresh Parsley and Cherry Tomatoes in White Wine Lemon Sauce

Salmon alla Griglia: Atlantic Grilled to your Choice with Mustard and Julienne Vegetables

4th COURSE (SELECT 1)

Chocolate Mousse Cake or Cheesecake

Add Assorted Sodas at \$4/pp

Prices are subject to 20% administrative fee & 8.875% sales tax

Additional Lunch Items

Boxed Lunch \$25/pp

1 Choice of Sandwich: Turkey, Ham, Chicken or Veggie

1 Green Salad

1 Chocolate Chip Cookie

1 Bag of Potato Chips

1 Soda Beverage

Classic Lunch Buffet \$35/pp

(20 people minimum, if less than 20 people it would be \$6/pp surcharge)

Macaroni Salad

Herb Grilled Chicken Breast

Roasted New Potatoes

Seasonal Vegetable Medley

Buttered Garlic Bread

Cheesecake

Coffee & Iced Tea

BBQ Picnic Lunch \$40/pp

(20 people minimum, if less than 20 people it would be \$6/pp surcharge)

Mixed Green Salad

Macaroni Pasta Salad

Mini-Angus Burgers & Buns

Pulled BBQ Pork Sliders

Tomatoes, Onions, Lettuce, & Pickles

BBQ Baked Beans

Condiment Selections

Chef's Choice of Dessert

Coffee, Iced Tea and Sodas

Prices are subject to 20% administrative fee & 8.875% sales tax

Hors D'oeuvres Menu

1 Hour Service: Stationary or Butler Service

- Selection of Four: \$22.00 per person • Selection of Six: \$26.00 per person • Selection of Eight: \$30.00 per person

Bruschetta: Grilled Italian Bread with Olive Oil, Fresh Tomato and Basil

Vongole Oreganata: Fresh Clams Breaded with Oregano and Touch of White Wine
Lemon

Cocktail Shrimp: Served Chilled with our Zesty Cocktail Sauce and Lemon Wedge

Cheese and Fruit Skewers: Mixture of Cheeses and fruits on a stick

Mozzarella Skewers: Fresh Mozzarella and Cherry Tomato on a stick

Chicken Skewers: Boneless Chicken in a Dejon Honey Mustard Dip

Melon Prosciutto Skewers: with Basil Leaves and Olive Oil

Beef Skewers: Slow Cooked Tender Beef in a Port Wine Lingonberry Sauce

Smoked Salmon: Smoked Salmon on a Crostini Topped with Tartar Sauce

Fried Calamari: Tender Ring Calamari Dipped with Beaten Eggs and Flower, Served with
Spicy Tomato Sauce

Mini Crab Cakes: Crab Meat Crusted with Panko-Japanese Style Breadcrumbs

Vegetable Spring Rolls: Served with Hoisin Ginger Dipping Sauce

Cheese and Sausage Empanada: Served with Pizza Sauce for Dipping

Pigs on a Blanket: Served with Honey-Mustard Dipping Sauce

Hors D 'Oeuvres Additional Hour: \$10.00 per guest

Beer & Wine Package (2 Hours) at \$20.00 per guest

Open Bar (2 Hours) at \$25.00 per guest

Cash Bar at \$150.00 bar setup fee

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