

WRAPS AND MINI SANDWICHES

- Select Four -

Great River Roast Beef Special Havarti Cheese, Thin Sliced Roast Beef, Thousand Island Dressinng, Fresh Greens And Tomatoes

> Chicken Caesar Marinated Chicken Breast With Romaine Lettuce, Parmesan Cheese & Caesar Dressing

> Great South Bay Shrimp or Tuna Salad Wrap With Fresh Micro Greens

Classic Timber Point Turkey Vermont Roast Turkey with Granny Smith Apples, Swiss Cheese & Fresh Greens

> Healthy Mediterranean Roasted Vegetables & Hummus

Caprese Wrap Fresh Mozzarella, Sliced Tomato, Fresh Greens & Balsamic Vinaigrette

COLD DISPLAYS

- Select Three -

Garden Greens Mixed Greens with Raspberry Vinaigrette

Harvest Salad Mixed Greens, Dried Cranberries, Candied Walnuts & Feta Cheese

Fresh Fruit Display

Wild Rice & Black Bean Salad

Fried Calamari Salad with Ginger Dressing

International Cheese Board with English Crackers

Fresh Mozzarella, Tomato, Onion & Basil Olive Oil

Pasta Salad with Roasted Red Peppers & Shrimp

DESSERT

- Select One -

Fresh Berries with Crème Chantilly • Ice Cream Parfait • Apple Crisp a la Mode • Peach Melba

Champagne Punch, Soft Drinks, Fresh Brewed Coffee, Tea & Decaf Included

All prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3 per guest. Suggested Staff Gratuity: \$3 per guest.

