



## BREAKFAST MENU

All options include coffee, tea and assorted juice  
A 6% sales tax and 20% service charge will be added to all menu items

\*YOU ARE NOT LIMITED TO THE BELOW SELECTIONS, A VARIETY OF OTHER ITEMS ARE AVAILABLE.  
REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

### Continental Breakfast.....8.50

Assorted bagels, assorted cereal, muffins, all with butter, cream cheese and jellies

### Executive Continental.....13.50

Assorted bagels, assorted cereal, croissants, and muffins with butter, cream cheese and jellies,  
Fresh Fruit, granola and yogurt

### Breakfast Buffet.....15

(25 person minimum)

Bagels, cream cheese, butter jellies, scrambled farm fresh eggs,  
Hash brown potatoes, breakfast sausage and Applewood smoked bacon  
(egg beaters available upon request)

### Executive Breakfast Buffet.....20.95

(25 person minimum)

Bagels, muffins, butter, cream cheese and jellies  
Fresh fruit, yogurts and granola, eggs benedict with sauce hollandaise  
Hash brown potatoes, Applewood smoked bacon, breakfast sausage  
and Belgium waffles with maple syrup

## Breakfast Action Stations (Chef Operated)

### Omelet Station.....8.00

Chef prepared omelets made-to-order:

Toppings include: ham, onions, peppers, mushrooms, spinach, tomatoes, sausage, Shredded Cheddar,  
Shredded Swiss

### Carving Station

Maple-glazed spiral ham with Mustard.....5.50

Sliced turkey breast, natural pan jus, Cranberry Sauce.....6.50

Cold Lemon-dill poached salmon, Herb Watercress Sauce.....10.00

Carved beef tenderloin, horseradish cream.....20

## Mix and Match Buffet

Bacon or sausage 4

Bagels w/ Jelly and Cream Cheese 4

Fresh Fruit 3

Yogurt w/ Granola 4

Buffet of Berries 7

Scrambled Eggs 5

Hash Brown Potatoes 2

French Toast w/ Syrup 5

Belgium Waffles w/ Syrup 6

Pancakes 6

Egg Benedict with Sauce Hollandaise 10

Assorted Toast w/ Butter and Jellies 2



# LUNCH STATIONS

Minimum of 25 people  
6% sales tax and 20% service charge will be added to all menu items

## Sandwich Display.....10

Egg Salad  
Tuna Salad  
Chicken Salad  
Ham and Cheese  
Rare Roast Beef  
Turkey and Turkey Club

## Ritz Sandwich Display....13

Smoked Salmon and Cucumber on Pumpernickel  
Waldorf Chicken salad, red grapes  
BLT Applewood Smoked Bacon, Tomato, Lettuce  
Turkey and Turkey Club  
Tuna Salad  
Roast Beef and Cheddar with Horseradish Cream Sauce

### Sides

Redskin Potato Salad 4  
Chicken and Tuna Salad 6  
Tomato and Mozzarella Caprese Platter 7  
Poached Asparagus and Roasted Red Pepper Salad 6  
Mixed Green Salad w/ Toppings and Two Dressings 6  
Potato chips 3

Caesar Salad 7  
Traditional Cole Slaw 4  
Tricolor Tortellini Italian Pasta Salad 6  
Broccoli Cheddar and Red Onion Salad 5  
Baked Beans 4  
French fries 3

### Lunch Action Station (Chef Operated)

#### Taco Station...13

Shredded Lettuce, Tomato Salsa, Guacamole, Shredded Cheese, Chipotle Aioli, Sour Cream,  
Soft and Hard Tacos. Seasoned Ground Beef and Grilled Fajita Chicken  
Add Shrimp...2 Add (Mahi Mahi)Fish...3

#### Philly Cheese Steak Station...13

South Street: Mushrooms, Onions and Peppers, American Cheese  
Buffalo Chicken: Mild Wing Sauce, Creamy Bleu Cheese

#### Traditional Barbecue.....10

Burgers, Cheeseburgers, Hot Dogs and Grilled Chicken Breast. Lettuce, Tomato, and Onion Platter.  
Ketchup, Mayo, Mustard, and Pickles  
Add Salmon...3 Add Petit Filets...8 Add Italian Sausage...2

#### Pasta Station...10

Cheese Tortellini, Rigatoni, Orecchiette, Penne, Cavatappi  
Variety of Ravioli: Mini-Cheese Ravioli, Wild Mushroom, Butternut Squash...add2

Sauces (Max Three(3) Differing Sauces)

Al A Vodka, San Marzano Tomato, Alfredo, Garlic and Olive Oil, Basil Pesto, Sage Walnut Cream

Toppings to include:

Broccoli, Olives, Grape Tomatoes, Peas, Mushrooms, Bacon, Crumbled Sausage, Spinach,  
Grated Parmesan, Crushed Red Pepper

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## SERVED LUNCH

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### Soups

(Additional Varieties Available)

Classic Chicken Noodle Soup	cup.....5. bowl.....7
Cuban Black Bean with Sour Cream and Lime	cup.....4. bowl.....6
Roasted Cream of Tomato with Balsamic Glaze	cup.....4 bowl.....6.
Loaded Baked Potato Soup	cup.....4 bowl.....6
Manhattan or New England Clam Chowder	cup.....5 bowl.....7
Main Lobster Bisque	cup.....5 bowl.....7
Chilled Tomato Gazpacho	cup.....4 bowl.....6

### Salads

Tossed Salad with Cucumbers, Carrots, Tomato and balsamic vinaigrette.....6
Heirloom Tomato, Fresh Basil, Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Drizzle.....9
Classic Caesar Salad w/ Shaved Parmesan.....8
Wedge Salad, Chopped Bacon, Cherry Tomatoes, Avocado, Asiago Cheese, Ranch Dressing...8
Prosciutto Di Parma and Cantaloupe Melon w/ Black Pepper Lime Dressing and Clover Honey...9
Poached Anjou Pear and Gorgonzola Cheese Salad, Goat Cheese and Field Greens, Honey Vinaigrette...8
Baby Field Greens Salad, Crumbled Blue Cheese, Candied Walnuts, Dried Cranberries...7
Warm Baby Spinach and Goat Cheese Salad, Red Onions, Cran-Raisins, Toasted Hazelnuts, Bacon...7
Heirloom Tomato BLT Salad, Applewood Smoked Bacon, Tender Bibb Lettuce, Dill Lemon Vinaigrette...8

### Other Starters

Rigatoni Ala Vodka, Peas, Bacon, Shaved Pecorino Cheese...7
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon...13
Jumbo Lump Crab Cake with Tartar Sauce and Coleslaw...15
Watermelon and Feta Cheese, Baby Arugula Leaves, Shaved Radish...6

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## Entrees

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service  
If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

### Chicken...18

Classic chicken Francaise, Beurre Blanc  
Chicken Marsala, wild forest mushroom demi-glace  
Chicken Piccata, artichoke, blistered tomato and capers, lemon-chardonnay butter  
Pan Roasted Amish Chicken Breast with Brown Chicken Jus

### Fish & Shellfish

Pan Seared Salmon with Chardonnay Beurre Blanc.....26.00  
Crab Stuffed Sole, Lemon-Chablis Butter..... 25.00  
Jumbo Lump Crab Cake, Tartar Sauce.....29.00  
Poached Halibut Fillet, Lemon Champagne Emulsion...MP

### Beef

Seared Hanger Steak and Balsamic demi-glace.....22  
Sliced Black Angus Sirloin Steak, Red Wine Au Jus.....27  
Grilled 6 oz. Filet Mignon, Cabernet Demi-Glace.....26

### Other...16

Eggplant Rollatini, parmesan, san Marzano Pomodoro  
Roasted Asparagus and Boursin Cheese Tartlet, Mushroom Duxelle  
Seared Trumpet Royal Mushroom, Fava Bean Hummus, Roasted Radish, Lemon Vinaigrette

### Starch

Wild rice pilaf  
Whipped potatoes  
Herb Roasted red bliss potatoes  
Sea salt roasted fingerling potatoes  
Baked Idaho potato  
Parmesan potato gratin

### Vegetable

Steamed broccoli with sea salt  
Baby French Beans  
Julienned vegetables  
Honey Roasted Carrots  
Grilled asparagus  
Seasonal Vegetables Bundle...1 additional

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## DESSERT

Cookies and Brownies...3  
Tiramisu Parfait...6  
New York style cheese cake with berries...7  
Carrot Cake. ...5.50  
Strawberry Shortcake...6  
Chocolate Lava a la mode...6.50  
Ice Cream Sundae Bar with traditional toppings...6.95