

DAYTIME CATERING MENU

Breakfast (prices per person)

Continental Breakfast 7

Assorted pastries with cream cheese & butter, fresh fruit, coffee and OJ

Warm Breakfast 13

Egg strata, applewood bacon & link sausage, home fries with onions & peppers, fresh fruit, coffee and OJ

Hors D' Oeuvres (prices per person)

Fresh Seasonal Fruit with Assorted Cheeses

Seasonal Fruit with mint and carved fruit garnish/imported and domestic cheese

Antipasto Salad 6

Ciliegne Mozzarella, Country Olives, Basil, Roasted Peppers, Cured Meats Extra Virgin Olive Oil, Cracked Black Pepper and Balsamic Reduction

Chicken Teriyaki 3

Marinated Chicken Skewers with Ginger Scallion Peanut Sauce

Bruschetta 3

Fresh Mozzarella, Tomatoes, and Crostini

Lump Crab Crostini 6

Artichokes, Olives, Chives, Roasted Garlic

Brie and Bacon Bouchee 3

Brie, Smoked Bacon, Warm Honey

Warm Spinach & Artichoke Dip 4

Served with Olive Oil Crostinis and Crackers

Crudites with Dipping Sauce 3

Seasonal Vegetables with Ranch & Italian

Assorted Sandwich Platter 12.50

All sandwiches served with choice of pasta salad, chips OR fruit

Entrees (prices per person)

Entrée includes garden salad, one starch, one vegetable, rolls and butter.

Chicken Chardonnay 18

Sauteed Breast of Chicken with Chardonnay Wild Mushroom Sauce

Maple Pork Tenderloin 16

Roasted Pork Tenderloin with Maple Dijon Sauce

Asian Salmon 20

Pan-Seared Salmon with Ginger-Scallion Sauce

Vegetable Lasagna 15

Hand Rolled Pasta with Mozzerella, Ricotta and Parmesan Cheese

Grilled Marinated Chicken 16

STARCHES: Rice Pilaf, Jasmine Rice, Herb Roasted Red Potatoes, Wild Rice, Scalloped Potatoes or Garlic Mashed Potatoes

VEGETABLES: Fresh Green Beans & Carrots, Roasted Seasonal Vegetables, Asparagus or Julienne Seasonal Vegetables

Desserts (prices per person)

Hershey Chocolate Crunch Tartlet 7

3-Layer Chocolate Cake 7

White Chocolate Raspberry Cheesecake 7

Pecan Pie 7

Tiramisu 7

Key Lime Pie 7