

## 2020 Breakfast Menus

### Continental Breakfast

*Your food will be individually packaged and presented in eco-friendly, compostable or recyclable boxes, bowls, and containers.*

Fresh Orange Juice

\*\*\*

Seasonal Fresh Fruit and Berries

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Yogurt Parfait

Housemade Cashew Granola with Plain Yogurt and Fresh Berries (+\$4.00)

or

Activia Probiotic Fruit Flavored Yogurt

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Freshly Baked Pastries (may include croissant, scone, pastry or muffin)

Sweet Cream Butter and Jam

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Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

**\$28.00 per guest**



## 2020 Breakfast Menus

### Breakfast Entrée Box

(12 Guest Minimum)

*Your food will be individually packaged and presented in eco-friendly, compostable or recyclable boxes, bowls, and containers.*

Fresh Orange Juice

\*\*\*

Seasonal Fresh Fruit and Berries

\*\*\*

Yogurt Parfait

Housemade Cashew Granola with Plain Yogurt and Fresh Berries (+\$4.00)

or

Activia Probiotic Fruit Flavored Yogurt

\*\*\*

Freshly Baked Pastries (may include croissant, scone, pastry or muffin)

Sweet Cream Butter and Jam

\*\*\*

*(Please choose one of the following signature breakfast dishes).*

Poggio Scramble - Scrambled Eggs, Prosciutto, Italian Style Potatoes

Organic Steel-Cut Oatmeal with Sliced Almonds and Golden Raisins

Frittata del Giorno - Italian Omelette made with Eggs, Meats, and/or Vegetables

Housemade Liege Waffle, Powdered Sugar, Maple Syrup, Fresh Berries

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Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

**\$38.00 per guest**



## **2020 Breakfast Menus**

### **Breakfast Panini Box**

(10 Guest Minimum)

*Your food will be individually packaged and presented in eco-friendly, compostable or recyclable boxes, bowls, and containers.*

Fresh Orange Juice

\*\*\*

Seasonal Fresh Fruit and Berries

\*\*\*

Yogurt Parfait

Housemade Cashew Granola with Plain Yogurt and Fresh Berries (+\$4.00)

or

Activia Probiotic Fruit Flavored Yogurt

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*(Please choose one of the following breakfast sandwich dishes).*

Croissant Panini Prosciutto di Parma and Provolone Breakfast Sandwich

Tosti Mattino Ham and Baked Egg Grilled Breakfast Sandwich

Bagel with Smoked Salmon, Sliced Tomato, Red Onion, Cream Cheese, Lemon and Capers

Egg Salad Sandwich, Chives, Mayonnaise on Della Fattoria Seeded Wheat Bread

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Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

**\$35.00 per guest**



## **2020 Breakfast Menus**

### **Additional Breakfast Items**

*Your food will be individually packaged and presented in eco-friendly, compostable or recyclable boxes, bowls, and containers.*

#### **Individual Yogurt Parfait**

Plain Greek Yogurt, Housemade Cashew Granola, and Fresh Berries  
\$9.50 per guest

#### **Individual Activia Probiotic Fruit Flavored Yogurt**

\$5.50 per guest

#### **Seasonal Fresh Fruit and Fresh Berries**

\$8.00 per guest

#### **Organic Steel-Cut Oatmeal with Brown Sugar, Sliced Almonds, and Golden Raisins**

\$9.50 per guest

#### **Sliced Prosciutto di Parma, Salami and Italian Cheese Plate**

\$12.50 per guest

#### **Bacon**

Hobbs Applewood-Smoked Bacon  
\$6.50 per guest

#### **Hard Boiled Eggs**

\$4.50 per egg

#### **Frittata Del Giorno - Italian Omelette Made with Eggs, Meat, and/or Vegetables**

(Minimum Order for 12 guests)

\$12.50 per guest



## **2020 Coffee, Refreshments, Break Menu**

Coffee and Assorted Tea Service  
\$85.00 per gallon/\$45.00 per half gallon

Assorted Soft Drinks  
\$5.00 each

Still and Sparkling Mineral Water  
\$5.00 each/\$10.00 per liter

Choice of Fresh Orange, Cranberry, and Apple Juices  
\$5.50 each

Raspberry Lemonade or Ice Tea  
\$5.00 each

Whole Fresh Fruit  
\$5.50 each

Sliced Seasonal Fruit  
\$8.00 per guest

Homemade Pastries, Muffins, and Croissants  
\$8.50 per guest

Homemade Cookies and Biscotti, Double Chocolate Brownies, Homemade Lemon Bars  
\$48.00 per dozen

Sliced Prosciutto, Salami and Cheese  
\$12.50 per guest

Kind Bars, Energy Bars, Power Bars or Granola Bars  
\$5.50 each

Individual Bags of Premium Mixed Nuts  
\$5.00 each

Individual Bags of Trail Mix  
\$5.00 each



## **2020 Luncheon Menus**

### **Panini Sandwich Lunch Box**

(12 Guest Minimum)

*Your food will be individually packaged and presented in eco-friendly, compostable or recyclable boxes, bowls, and containers.*

*Each box lunch includes one individually wrapped sandwich, one side, kettle chips, house baked cookie or brownie*

### **Panini Sandwich**

*(Please select one sandwich)*

Salami, Roasted Peppers, Provolone, and Olive Tapenade  
Wood-Roasted Chicken Salad, Celery and Apple, Butter Lettuce, Red Onion  
Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli  
Tuna Salad with Celery Root and Scallions  
Prosciutto di Parma, Arugula, and Fig Jam  
Tomato & Mozzarella Cheese, Basil Pesto Sauce  
Spit-Roasted Pork with Roasted Peppers, Frisee, and Romesco Sauce

### **Side Dish**

*(Please select one side dish)*

Mixed Lettuces with Pinenuts, Currants, Ricotta Salata, Balsamic Vinaigrette  
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto  
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette Reggiano  
Mista: Butter Lettuce, Carrots, Radish, Snap Peas, Fines Herbs, Almonds  
Seasonal Fresh Fruit and Berries  
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad  
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini  
Wood-Roasted Wild Mushrooms, Farro, and Arugula Salad

**\$35.00 per guest**



## **2020 Luncheon Menus**

### **Entree Lunch Box**

(12 Guest Minimum)

*Your food will be individually packaged and presented in eco-friendly, compostable or recyclable boxes, bowls, and containers.*

### **Salad Course**

*(Please select one salad)*

Mixed Lettuces with Pinenuts, Currants, Ricotta Salata, Balsamic Vinaigrette  
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto  
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad  
Roasted Beets, Arugula, Goat Cheese, Candied Pecans, Aceto Balsamico  
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini  
Wood-Roasted Wild Mushrooms, Farro, and Arugula Salad  
Mista: Butter Lettuce, Carrots, Radish, Snap Peas, Fines Herbs, Almonds

### **Main Course**

*(Please select one entree or give an exact count 72 hours prior to the event)*

Spit Roasted Half Chicken, Roasted Yukon Gold Potatoes, Broccoli di Ciccio  
Gnudi: Spinach Ricotta "Pillows" with Beef Ragu (or Marinara Sauce), Parmigiano Reggiano  
Grilled Local Salmon or Halibut, Butter Beans, Corn, Olives, Capers, Preserved Lemon  
Risotto with Wild Mushrooms, White Corn, Snap Peas, Mascarpone Cheese, Basil Pesto  
Grilled Sirloin Steak with Savoy Spinach, Potato Puree, Red Wine Jus (+10.00)

### **Dessert Course**

*(Please select one individually wrapped dessert)*

Homemade Cookie, Double Chocolate Brownie, or Lemon Bar

**\$50.00 per guest**

*(Menu is seasonal and subject to change)*



## **2020 Luncheon Menus**

### **Plated Lunch**

*This menu is complemented by baskets of bread, coffee, & tea service*

#### **First Course**

*(Please select one first course)*

Honey Crisp Apples, Arugula, Burrata Cheese, Candied Pecans, Aceto Balsamico  
Mista: Butter Lettuce, Snap Peas, Carrots, Fennel, Radish, Fines Herbs, Pistachios  
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette  
Roasted Beets, Arugula, Goat Cheese, Fried Shallots, Pumpkin Seeds  
Gem Lettuce with Lemon Anchovy Vinaigrette with Garlic Rusks and Parmigiano  
Zuppe del Giorno

#### **Main Course**

Spit Roasted Half Chicken, Roasted Yukon Gold Potatoes, Broccoli di Ciccio  
Gnudi: Spinach Ricotta "Pillows" with Beef Ragù (or Marinara Sauce), Parmigiano Reggiano  
Grilled Local Salmon, Butter Beans, Corn, Olives, Capers, Preserved Lemon  
Risotto with Wild Mushrooms, White Corn, Snap Peas, Mascarpone Cheese, Basil Pesto  
Grilled Ribeye Steak with Potato Puree, Savoy Spinach, Red Wine Jus (+10.00)  
Francobolli: Fonduta Cheese Filled Pasta, Spring Vegetables, Basil Pesto  
Grilled Local Halibut, Potatoes, Haricot Verts, Lemon Butter

#### **Dessert Course**

Tiramisu, the Classic Italian Dessert  
Chocolate Budino: Warm Bittersweet Chocolate Cake with Buffalo Milk Gelato  
Panna Cotta – Vanilla Bean Infused Cooked Cream, Strawberries  
Lemon Mousse with Meringue and Toasted Pistachios  
Gelato or Sorbetto del Giorno

**\$55.00 per guest**

*(Menu is seasonal and subject to change)*

