

Residence INN[®]
BY MARRIOTT

COURTYARD[®]
BY MARRIOTT

CATERING
MENU

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BEVERAGE SERVICE

HALF DAY BEVERAGE - \$25.00 PER PERSON

Freshly Brewed Regular Coffee & Decaffeinated Coffee, Herbal & Spiced Teas,
Assorted Juices, Water is complimentary

FULL DAY BEVERAGE - \$30.00 PER PERSON

Freshly Brewed Regular Coffee & Decaffeinated Coffee, Herbal & Spiced Teas,
Assorted Juices, Water is complimentary

COFFEE - \$90.00 PER GALLON

BREAKFAST

CONTINENTAL BREAKFAST - \$30.00 PER PERSON

Served with Preserves, Sweet Butter, and Cream Cheese

Full Size Bagels, Muffins, Croissants, and Pastries - substitution

Sliced Fruit

Coffee, Tea, Orange Juice

ELEVATED CONTINENTAL - \$35.00 PER PERSON

Served with Preserves, Sweet Butter, and Cream Cheese

Full Size Bagels, Muffins, Croissants, and Pastries

Mini Yogurt Parfaits (4oz)

Sliced Fruit or Fruit Salad

Coffee and Tea Service

Orange Juice

BREAKFAST PACKAGES

10 PERSON MINIMUM

HEARTY BREAKFAST BUFFET - \$36.00 PER PERSON

Served with Preserves, Sweet Butter, Cream Cheese, Salt/Pepper and Ketchup

Scrambled Eggs

Choice of 2: Sausage, Bacon, Turkey Bacon, Turkey Sausage

Home Fried Potatoes

Mini Bagels

TEX MEX BUFFET - \$38.00 PER PERSON

Served with Sweet Butter, Salt/Pepper and Ketchup

Scrambled Eggs

Pork or Chicken Chorizo

Golden Cubed Potatoes

Refried Beans

Warm Flour Tortillas

Shredded Pepper Jack Cheese

Pico de Gallo

Sour Cream

Sliced Avocado

EUROPEAN PACKAGE - \$40.00 PER PERSON

Ham and Cheese Croissants

Smoked Salmon Canapés

Hard-Boiled Eggs

Assorted Mini Quiche

Fresh Sliced Fruit

Nutella Crepes

Chocolate Strawberries

Assorted Sliced Cheese

EMPIRE PACKAGE - \$42.00 PER PERSON

Served with Preserves, Sweet Butter, and Cream Cheese

Mini Size Bagels, Muffins, Croissants, and Pastries

Sliced Fruit or Fruit Salad

Smoked Salmon, Hard-Boiled Eggs, Red Onion, Caper Berries, Sliced Tomatoes,

Lemon Wedges, Sliced Cucumbers

SOUTHERN BUFFET - \$42.00 PER PERSON

Served with Sweet Butter, Salt/Pepper, Ketchup and Jelly

Scrambled Eggs with Tomatoes and Onions

Sausage

Country Fried Potatoes

Biscuits

Pepper Gravy

NEW YORK BREAKFAST BUFFET - \$45.00 PER PERSON

Served with Sweet Butter, Preserves, Cream Cheese, Syrup, Salt/Pepper and Ketchup

Scrambled Eggs

Buttermilk Pancakes or Challah French Toast

Choice of 2: Sausage, Bacon, Turkey Bacon, Turkey Sausage

Home Fried Potatoes

Mini Bagels, Muffins, Croissants, and Pastries

BOARDROOM PACKAGE - \$45.00 PER PERSON

Mini Bagels, Pastries, and Muffins served with Butter and Preserves

Grilled Breakfast Wraps and Panini's

Yogurt Parfait Bar

Fresh Sliced Fruit Skewers

BREAKFAST ENHANCEMENTS

WHOLE FRUIT - \$6.00 PER PERSON

FRENCH TOAST OR PANCAKES - \$9.00 PER PERSON

HASH BROWNS OR HOME FRIED POTATOES - \$12.00 PER PERSON

BACON, TURKEY BACON, SAUSAGE, OR TURKEY SAUSAGE - \$12.00 PER PERSON

FRUIT SALAD - \$12.00 PER PERSON

Seasonal and exotic fruits

MIXED BERRIES - \$13.00 PER PERSON

Fresh seasonal berries in a bowl

FRUIT SKEWERS - \$14.00 PER PERSON

Seasonal fruits fixed on skewers

INDIVIDUAL YOGURT PARFAITS - \$16.00 PER PERSON

Individual cups of berry yogurt or vanilla yogurt layered with seasonal berries, bananas and homemade granola

OVERNIGHT OATMEAL - \$16.00 PER PERSON

Choose 3:

Mango Almond - flavored with fresh mango, honey, and almond extract.

Blueberry Maple - flavored with fresh blueberries and maple syrup.

Apple Cinnamon - flavored with unsweetened applesauce, cinnamon, and honey.

Banana Peanut Butter - flavored with bananas and peanut butter.

Cherry Chocolate - flavored with fresh cherries, honey, and chopped dark chocolate.

CALIFORNIA YOGURT BAR - \$20.00 PER PERSON

Bowls of organic low-fat plain, strawberry and vanilla yogurt, homemade granola, sliced bananas, chopped fruit, and seasonal berries.

GREEK YOGURT BAR - \$20.00 PER PERSON

Greek low-fat plain, strawberry and vanilla yogurt, homemade granola, sliced bananas, chopped fruits, and seasonal berries.

LUNCH

10 PERSON MINIMUM

WORKING LUNCH - \$42.00 PER PERSON

Assorted Sandwiches and Wraps
One Side of Your Choice

EMPIRE LUNCH - \$45.00 PER PERSON

Assorted Sandwiches and Wraps
One Side of Your Choice
Assorted Dessert Platter

TIMES SQUARE LUNCH - \$48.00 PER PERSON

Assorted Sandwiches and Wraps
Two Sides of Your Choice
Assorted Dessert Platter

BROADWAY LUNCH - \$50.00 PER PERSON

Assorted Sandwiches and Wraps
Two Sides of Your Choice
Sliced Fresh Fruit Platter
Assorted Dessert Platter

CREATE YOUR OWN SANDWICHES - \$56.00 PER PERSON

Assorted Cold Cuts, Grilled Chicken, and Fresh Turkey
Assorted Cheeses
Assorted Salads - Tuna, Egg Chicken, Shrimp (add \$2.00)
Grilled Veggies
A Basket of Brick Oven Bread
Tray of Lettuce, Tomatoes, and Kalamata Olives
Two Sides of Your Choice
Sliced Fruit
Assorted Dessert Platter

MEXICAN FAJITA BAR - \$54.00 PER PERSON

Seasoned Sautéed Beef

Seasoned Sautéed Chicken

Seasoned Beans

Shredded Lettuce

Chopped Tomatoes

Chopped Jalapeños

Shredded Cheese

Sour Cream, Guacamole, Salsa

Soft Flour Tortillas

Corn Tortillas

SOUPS

VEGETABLE, CHICKEN, OR BEEF - \$12.00 PER PERSON
SEAFOOD - \$15.00 PER PERSON

Served with Homemade Rolls and Sweet Butter

Chicken Noodle

Chicken Vegetable

Thai Curry Coconut Chicken

Beef Barley

Texas Beef Chili

Italian Wedding

Lentil

Southwestern Corn Chowder

Broccoli Cheddar

Classic Minestrone

Cuban Black Bean

Roasted Butternut Squash

Ten Vegetable

Three Lentil Chili

Tomato Basil

Vegetarian Split Pea

Lobster Bisque

Shrimp Gumbo

Crab and Corn Chowder

Manhattan Clam Chowder

New England Clam Chowder

BOXED LUNCHES

10 PERSON MINIMUM
8-HOUR NOTICE REQUIRED
(LIMITED SELECTION OTHERWISE)

\$39.99 PER PERSON
CHOOSE (3) SANDWICHES
CHOOSE (1) SIDE SALAD

Each Box Lunch Includes:

A Sandwich or Wrap

Side Salad

Fruit Salad

Potato Chips

Cookies

CHICKEN

Italiano - Grilled Chicken, Melted Mozzarella, Spinach, Parmesan Cheese and Sun-Dried Tomato Jam

Chicken Caprese - Grilled Chicken, Melted Fresh Mozzarella, Tomato, Basil, with Balsamic Aioli

Caesar - Grilled Chicken, Parmesan, Roasted Peppers, Tomato, Romaine Lettuce, and Caesar Dressing.

Chicken Oaxaca - Grilled Chicken, Melted Monterey Jack Cheese, Avocado, Arugula, Red Onions, and Chipotle Sauce

Green Apple Special - Grilled Chicken, Fresh Mozzarella, Arugula, Sun-Dried Tomato, and Asparagus Pesto

Teriyaki - Grilled Chicken, Melted Fresh Mozzarella, Grilled Onions, Romaine Lettuce, Tomato, and Teriyaki Sauce

Chicken Cutlet BBQ - Chicken Cutlet, Melted Fresh Mozzarella, Sautéed Onions, Sautéed Peppers, Romaine, and BBQ Sauce

Italy - Chicken Cutlet, Melted Fresh Mozzarella, Roasted Peppers, Grilled Onions, and Pesto Sauce

Americano - Chicken Cutlet, Grilled Peppers, Grilled Onions, Cheddar, Lettuce, Tomato, and Lemon Basil Aioli

Saltimbocca - Chicken Cutlet, Bacon, Crispy Onions, Avocado, Fresh Mozzarella, Arugula, Tomato, and Ranch Sauce

Chipotle Chicken - Chicken Cutlet, Pepper Jack Cheese, Romaine Lettuce, Tomato, Pico de Gallo, and Chipotle Aioli

Cordon Bleu - Chicken Cutlet, Grilled Honey Baked Ham, Melted Fresh Mozzarella, Grilled Onions, Romaine Lettuce, Tomato, and Honey Mustard

BEEF

Americano - Grilled Roast Beef, Melted American Cheese, Bacon, Sliced Pickles, Grilled Onions, Lettuce, Tomato, with Steak Sauce

Chipotle - Grilled Roast Beef, Melted Pepper Jack Cheese, Grilled Onions, Lettuce, Tomatoes, with Chipotle Aioli

BBQ Steak - Grilled BBQ Steak, Caramelized Onion, Chopped Kale, Melted Mozzarella, and Barbecue Sauce

Stroganoff - Grilled Roast Beef, Sautéed Onions, Colby Jack Cheese, Lettuce, Tomato, with Horseradish Sauce

Bulgogi - Korean Style Beef, Sautéed Peppers, Sautéed Onions, Shredded Kale, Melted Provolone, with Oriental Mayo

Alsamico - Grilled Steak, Sautéed Peppers, Melted Provolone, Crispy Onions, Lettuce, Tomato, with Balsamic Aioli

HAM AND PORK

Italian - Pepperoni, Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Fresh Oregano, Oil and Vinegar

Genoa Salami - Genoa Salami, Provolone, Lettuce, Tomato, with Pesto Dressing

Black Forest Ham - Swiss Cheese, Lettuce, Tomato, and Honey Mustard
Prosciutto Di Parma - Fresh Mozzarella, Roasted Red Peppers, Basil, Olive Oil and Vinegar

Ham and Brie - Ham, Brie Cheese, Arugula, with Honey Dijon Mustard

TURKEY

Chipotle Turkey - Fresh Roasted Turkey, Pepper Jack Cheese, Arugula, with Southwest Chipotle Aioli

Roasted Turkey - Roasted Turkey Breast, Roasted Tomatoes, Leaf Lettuce, with Herb Aioli

Smoked Turkey - Smoked Turkey, Cheddar Cheese, Grilled Portobello Mushroom, Roasted Peppers, Arugula, with Honey Mustard

Turkey Brie - Turkey, Brie Cheese, Pear, Lettuce, with Honey Mustard

The Ranch - Smoked Turkey, Lettuce, Avocado, Plum Tomatoes, and Ranch Spread

Empire Pita - Smoked Turkey, Avocado, Lettuce, Tomatoes, Cucumbers, with Lemon Herb Spread on a Wheat Pita

Turkey Club - Crisp Bacon, Swiss Cheese, Lettuce, Tomato, with Herb Mayo

TUNA AND SEAFOOD

Albacore Tuna - Tuna Salad, Mixed Baby Greens, Carrots, Alfalfa, Cucumber, Roasted Peppers, and Sliced Tomatoes

Santa Fe Tuna - Tuna Salad, Lettuce, Tomatoes, Sprouts, and Chipotle Aioli

Grilled Shrimp - Arugula, Sundried Tomatoes, with Lemon Aioli

Shrimp Banh Mì - Caramelized Shrimp, Pickled Daikon Radish, Pickled Carrots, Cucumber, Cilantro, Oriental Mayo

Bayou Shrimp Po'Boy - Spicy Grilled Shrimp, Shoestring Onion Rings, and Rémoulade Sauce

Herb Grilled Salmon - Mesclun, Tomato, with Dill Mustard Aioli

Nova Smoked Salmon - Vegetable Chive Cream Cheese, Lettuce, and Tomato

VEGETABLES

Italian - Grilled Vegetables, Arugula, with Whipped Feta Spread

Fresh Mozzarella Pesto - Fresh Mozzarella, Tomato, Basil Pesto, with Balsamic Vinaigrette.

Vegelicious- Lettuce, Tomato, Avocado, Carrots, Cucumbers, Sprouts, Shredded Red Cabbage, Sweet Peppers, with Hummus

Portobello Mushroom - Goat Cheese, Sundried Tomato, Avocado, Kale, Caramelized Onions, with Sundried Tomato Pesto

Falafel - Chopped Israeli Salad with Garlicky Tahini Sauce

CLASSIC DELI STYLE

Turkey - Turkey, American Cheese, Tomato, Mixed Greens, with Mayo

Ham - Ham, Leaf Lettuce, Tomato, with Mayo

Black Forest Ham - Aged Cheddar Cheese, Lettuce, Tomato, with Mayo

Egg Salad Classic - Egg Salad, Radishes, Chives, and Alfalfa Sprouts

Chicken Salad - Lemon Dijon Chicken Salad, Tomatoes, and Organic Greens

Classic Chicken Salad - Old Fashioned Chicken Salad, Tomatoes, with Leaf Lettuce

Tuna - Tuna Salad, Lettuce, Tomato, with Mayo

Grilled Chicken - Grilled Chicken, Provolone, Tomato, Green Leaf Lettuce, Herb Mayo

Corned Beef - (Extra Lean) Imported Swiss Cheese, Dijon Mustard

Pastrami - (Extra Lean) Imported Provolone Cheese, Dijon Mustard

GREEN SALADS

Empire Salad - Field Greens, Caramelized Pears, Candied Walnuts, Grape Tomatoes, Feta Cheese, and Dried Cranberries

Garden Greens - Romaine, Carrots, Grape Tomatoes, Peppers, Broccoli, Asparagus, Cucumbers, and Sprouts

Greek - Romaine, Peppers, Cucumbers, Tomatoes, Red Onions, Olives, Grape Leaves, and Feta Cheese

Classic Caesar - House Made Croutons, Shaved Fresh Parmesan, Baby Romaine Hearts

Chopped - Kirby Cucumbers, Bell Peppers, Avocado, Corn, Black Olives, and Tomatoes over chopped romaine hearts

Tex-Mex Green Salad - Baby Greens, Tomatoes, Cucumber, Avocado, Black Bean and Corn Relish, Topped with Tortilla Strips

Brussel Sprouts Salad - Shaved Brussel Sprouts, Sliced Granny Smith Apples, Candy Beets, Watermelon Radish, with Lemon Vinaigrette,

Kale Special - Kale, Roasted Sweet Potatoes, Black Beans, Raw Pumpkin Seeds, with Tahini Dressing

New York - Pears, Gorgonzola, Pistachios, Grapes, Dried Cranberries, over Mixed Greens

Edamame Salad - Mandarin Oranges, Grilled Mushrooms, Beets, with Toasted Black and White Sesame Seeds over Baby Spinach

Fig Salad - Baby Green Frisbee Mix, Golden Delicious Apples, Mangoes, Sun-Dried Tomatoes, Candied Pecans, Dried Figs, and Avocado

Goat Cheese with Macadamia Crust - Mandarin Oranges, Beets, and Avocado over Field Greens

BEANS AND GRAINS SALADS

Tabouleh Salad - Bulgur wheat, diced cucumber, tomato, scallions, mint, parsley, and fresh lemon juice

Moroccan Cous-Cous - Cucumbers, kalamata olives, red peppers, red onions, carrots in cumin lemon dill vinaigrette

Wild Rice - with roasted vegetables, sun-dried fruits, toasted nuts with honey orange vinaigrette

Tuscan White Bean Salad - with lemon zest, fried sage and red onion and marinated sundried tomatoes

Southwestern - Three bean fiesta with corn, avocado, cilantro, chopped tomato and chipotle dressing

Israeli Cous-Cous - Sautéed wild mushrooms, scallions, orange teriyaki glaze

Quinoa and Asparagus - Fire roasted peppers and champagne orange vinaigrette

French Lentil and Arugula - with feta cheese, cherry tomatoes, scallions, and citrus wine vinaigrette

PASTA AND NOODLE SALADS

Empire Pasta - Penne, Roasted Wild Mushrooms, Mixed Greens, Grape Tomatoes, with Porcini Glaze

Mini Rigatoni - Oven Roasted Eggplant, Artichokes, Oven Roasted Plum Tomato, Kalamata Olives, and Feta Cheese

Farfalle A- Tomato, Spinach, Kalamata Olives, Portobello, with Olive Tapenade Sauce

Farfalle B - Sun-Dried Tomato and Basil Pesto, Roasted Vegetables, Parmesan, Grape Tomatoes, Arugula, and Broccoli Florets

Greek Orzo - Orzo Pasta, Black Olives, Cucumber, Bermuda Onion, Diced Tomatoes, Feta Cheese, Olive Oil, and Fresh Dill

Bowtie Pasta - Cherry Tomatoes, Broccoli Florets, Baby Spinach, Julienne Carrots, Baby Peas, in Light Dill Dressing

Penne with Shitake Mushrooms - Shallots, Asparagus, Spinach, Sundried Tomato, Fresh Basil, Balsamic Vinaigrette,

Rotelle Pasta Primavera - Fresh Broccoli Florets, Red Roasted Peppers, Black Pitted Olives, Parsley, in a Light Vinaigrette

Mini-Cheese Raviolles - Sundried Tomatoes, Freshly Chopped Scallions, Fresh Parsley, in a Balsamic Sauce

Cavatappi Pasta - Asparagus, Artichoke Hearts, Peas, Roasted Peppers

Mini Pasta Shells - Red and Yellow Tomatoes, Zucchini, Purple Onion, Fresh Basil, Parmesan Cheese, Light Garlic Aioli

Three Color Fusilli - Roma Tomatoes, Portobello, Fresh Basil

Sesame Noodles - Oriental Noodles, Red Peppers, Scallion, Sesame Seeds, Slivered Carrots, Ginger Peanut Sauce

Tri-Color Tortellini - Arugula, Endive, Radicchio, Imported Artichokes, Sundried Tomatoes, and Grated Parmesan

TRADITIONAL SALADS

Classic Coleslaw

Classic Macaroni Salad

Classic Potato Salad

Oven Roasted New Potato Salad - with Champagne Dijon Vinaigrette

Red Bliss Potato Salad - with Sour Cream and Dill

Roasted Red Potatoes - with Olives, Scallions, Caramalized Onions, Cilantro, and
Chipotle Dressing

ANTIPASTO SALADS

Herbal Roasted Beets - Red Onions, Sliced Orange, Figs, tossed in Lemon Basil
Vinaigrette

Fresh Mozzarella and Tomato - Baby Mozzarella and Grape Tomatoes, Tossed with
Pesto Sauce

Caprese - Sliced Fresh Mozzarella, Sliced Tomatoes, Topped with Fresh Basil,
Balsamic Vinegar, and Extra Virgin Olive Oil

Roasted Asparagus - Lemon Zest and Shaved Parmesan Reggiano

Green Beans - Grape Tomatoes, Roasted Shallots, and Lemon Zest

Mediterranean - Cucumber, Tri-Color Peppers, Tomato, Red Onion, Feta Cheese,
and Olives

GRAIN BOWLS

10 PERSON MINIMUM

**HAVE IT YOUR WAY
\$52.00 PER PERSON**

STEP 1 -
CHOOSE 2 OF YOUR FAVORITE GRAIN
PLAIN OR SEASONED WITH SESAME OIL AND SESAME SEEDS

Steamed Brown Rice

Sticky Rice

Farro

Jasmine Rice

Quinoa

Wild Rice

Basmati Rice

STEP 2 -
PICK 3 OF THE FOLLOWING MEATS & PROTEINS

Grilled Steak

Korean Bulgogi Spicy Beef

Stir Fried Beef

Thai Chicken

Teriyaki Chicken

Roasted Teriyaki Salmon

Grilled Green Curry Salmon

Herb Shrimp

Coconut Ginger Chicken

Thai Spiced Tofu

Coconut Shrimp

STEP 3 -
SELECT UP TO 8 ITEMS BELOW (HOT OR COLD)

- Roasted Portobella Mushroom
- Raw Baby Spinach
- Raw Baby Kale
- Mung Bean Sprouts
- Sautéed Kale
- Sautéed Shitake Mushroom
- Roasted Corn
- Sautéed String Beans
- Grilled Eggplant
- Roasted Brussel Sprouts
- Roasted Zucchini
- Roasted Sweet Potato
- Roasted Carrots
- Roasted Cauliflower
- Asparagus
- Fresh Avocado
- Seasoned Seaweed
- Edamame (Fresh Soy)
- Steamed Broccoli
- Bell Peppers
- Red Onions
- Green Peas
- Sliced Button Mushrooms
- Pickled Radish
- Pickled Ginger
- Artichoke Hearts
- Hearts of Palm
- Green Papaya
- Tomatoes
- Grape Tomatoes
- Water Chestnut
- Baby Corn
- Sliced Almonds
- Walnuts
- Sunflower Seeds
- Peanuts
- Soy Nuts
- Sesame Noodles
- Dried Seaweed
- Wonton Strips
- Scallions
- Sesame Seeds

STEP 4 -
CHOOSE 6 OF YOUR FAVORITE SAUCES

- Teriyaki Sauce
- Garlic Sauce
- Sweet Chili Sauce
- Satay Peanut Sauce
- Curry Ginger
- Sweet and Sour Sauce
- Japanese Ponzu Sauce
- Thai Lemongrass Sauce
- Korean BBQ Sauce
- Coconut Sauce
- Sriracha
- Soy Sauce with Ginger

THEMED BUFFETS

10 PERSON MINIMUM
SERVED WITH COFFEE AND TEA

MEXICO A - \$65.00 PER PERSON

Lime Chipotle Grilled Carne Asada

Chicken Breast in Spicy Bell-Pepper Corn Sauce

Chili and Lime Rice

Spicy Southwest Lasagna - Corn Tortillas Layered with Spicy Ground Beef, Blend of Monterey Jack and Cheddar Cheese, and Enchilada Sauce with Fresh Tomatoes and Mild Green Chilies

Crisp Romaine and Field Greens - Tossed with Tomatoes, Queso Fresco, Tortilla Chips, and Avocado Vinaigrette

Flour Tortillas

Tapioca Pudding

MEXICO B - \$68.00 PER PERSON

FIESTA AND BURRITO BAR

Grilled Steak Fajitas

Chicken Fajitas

Seasoned Ground Beef

Spanish Rice

Refried Beans

Soft Corn Tortillas, Flour Tortillas, Corn Chips

Green Salad

Guacamole, Fresh Salsa, Sour Cream, Pico De Gallo, Shredded Cheese

Mexican Churros with Dulce de Leche Sauce

MEDITERRANEAN - \$68.00 PER PERSON

Herb Beef Kabobs

Herb Crusted Tilapia with Lemon Drizzles

Honey and Za'atar Glazed Chicken Kabobs with White Bean Brandade

Orzo Salad with Sundried Tomato, Olives, and Fresh Basil

Eggplant and Squash Caponata with Charred Onion and Nigella Seeds

Endive, Radicchio and Arugula with Tomatoes and Radish

Sundried Tomato and Kalamata Olives, Hummus, with Pita Triangles

Dessert Platter

GREEK - \$68.00 PER PERSON

Lamb Gyros - with Mini Pita Breads, Diced Tomatoes, Onions, and Dill Cucumber Yogurt
Sauce

Greek Stuffed Chicken- with Spinach, and Feta, Finished with Greek Lemon Sauce

Spanakopita Triangles - Spinach Pie

Grilled Vegetables with Olives and Artichoke Hearts

Greek Salad

Lemon Orzo Pasta Salad - with Arugula, Grape Tomatoes, Roasted Peppers, and Feta

Dessert Platter - Includes Baklava and Kataifi

SOUTH PACIFIC- \$68.00 PER PERSON

Coconut Shrimp with Mango Relish

Papaya BBQ Baked Salmon

Grilled Citrus Chicken with Amaretto Citrus Glaze

Jasmine Coconut Rice

Medley of Grilled Fruit & Vegetable - Assorted Grilled Citrus fruit with Sweet Potato,
Plantain, Sweet Onions

Asian Salad - Romaine, Watercress, Mango, Tomato, Cucumber, Segment of Oranges,
Shredded Coconut

Fruit Bars

CHINA A- \$66.00 PER PERSON

Jumbo Bang-Bang Shrimp with Asparagus

Chicken and Broccoli Chinese Style

Hoisin Beef, Shitake Mushrooms, and Snow Peas

Vegetable Lo Mein

Spicy Marinated Cucumber Salad with Sweet Soy-Chili Vinaigrette

Lettuce with Hearts of Palm, Mango, and Cashew

Almond and Fortune Cookies

CHINA B - \$66.00 PER PERSON

Five-Spice Chicken with Cashews and Bok Choy

Szechuan Salmon with Soy Ginger Glaze

Orange Ginger Beef and Asparagus Stir-Fry

Chow Mein Noodles

Rice with Black Mushrooms

Broccoli Salad with Carrot Ginger Vinaigrette

Dessert with Fortune Cookies

ITALY A - \$68.00 PER PERSON

Old Fashioned Chicken Parmesan
Broiled Salmon with Italian Seasonings
Classic Meatballs
Penne Marinara with Italian Vegetables
Roasted Zucchini and Squash - with Garlic Oil and Parmesan Reggiano
Caesar Salad
Sliced Tomato, Mozzarella, and Basil
Sliced Baguette Grilled with Herbed Oil
Mini Italian Pastries

ITALY B - \$68.00 PER PERSON

Grilled Salmon Fillet with Eggplant Caponata
Stuffed Breast of Chicken with Baby Arugula, Roasted Peppers, and Mozzarella
Penne A La Vodka- with Tomato Cream Sauce, Splash of Vodka, Fresh Basil
Marinated Olive, Arugula, and Artichoke Heart Salad
Romaine, Radicchio, Roasted Beets, Tomatoes, Shaved Parmesan Reggiano
Assorted Rolls, Sweet Butter, and Garlic Bread
Italian Cookies

HAWIIAN - \$68.00 PER PERSON

Hula-Hula Spiced Chicken
Bang-Bang Coconut Shrimp
Hawaiian Paniolo Grilled Steak
Macadamia Nut Rice
Sesame Ginger Noodles with Beansprouts and Crispy Snow Peas
Waimea Salad - with Roasted Red and Yellow Peppers, Fresh Basil, and Macadamia Nut
Pesto Vinaigrette
Coconut Cake with Chocolate Rum Sauce

LATIN A - \$65.00 PER PERSON

Papaya Glazed Wild Salmon Fillet
Cuban Style Roast Pork Loin
Guava Glazed Roast Chicken
Pan Latin Paella Valenciano
Boiled Yucca with Garlic Sauce
Jimica, Avocado, Beans, Cherry Tomato over Chopped Iceberg Lettuce
Flan

THAILAND A - \$66.00 PER PERSON

Chicken Satay with Spicy Peanut Sauce
Chile, Lemongrass and Honey Skewered Beef
Salmon Marinated with Lemongrass, Chilies, and Lime
Thai Pad Noodles with Sweet and Spicy Chili Sauce
Jasmine Coconut Rice garnished with Chunks of Coconuts
Baby Asparagus and Baby Bok Choy with Lime Vinaigrette
Assorted Cookies and Brownies

THAILAND B - \$69.00 PER PERSON

Sea Bass with Coconut Milk, Ginger, Cashews, and Thai Basil Sauce
Thai Chicken with Green Curry Coconut Sauce
Thai Noodles with Shredded Veggies and Peanuts
Sautéed Baby Asparagus and Baby Bok Choy
Lemongrass and Cilantro Scented Rice
Thai Salad - Lettuce, Tomatoes, Cucumbers, Red Onions, Red Cabbage, Shredded
Carrots, and Peanuts
Assorted Cookies and Brownies

AMERICA - \$68.00 PER PERSON

Mini Burgers - on Toasted Brioche Bread with all the Trimmings
Southern Chicken Fingers with Honey Mustard Dipping Sauce
Crab Cakes with Chipotle Aioli
Old Fashioned Coleslaw
Butter Lettuce with Tomatoes, Radish, and Cucumber
Apple Pie
Basket of Fresh Bread and Rolls

CARRIBEAN - \$68.00 PER PERSON

Jamaican Jerk Chicken
Island Style Meatballs
Grilled Mahi-Mahi with Pineapple Glaze
Rice Stewed with Beans and Coconut Milk
Fried Cassava with Garlic Sauce
Sliced Tomato and Avocado Salad
Coconut Pudding
Assorted Breads and Rolls

DD E EA A E E

Tunisian Harissa Rubbed Chicken

Ground Beef Kofta in Oregano Tomato Sauce

Falafel - Ground Chickpea Balls with Herbs

Koshari Rice - with Lentil, Chickpeas, and Fried Shallots

Tabouleh Salad

Israeli Salad

Baba Ghanoush, Hummus and Tahini, with Assorted Pita and Flat Bread

Dessert Platter

MIDDLE EAST B - \$66.00 PER PERSON

Falafel - Ground Chickpea Balls with Herbs

Chicken Shawarma - Marinade with Lemon and Spices

Beef Shawarma Grilled Steak

Tahini, Hummus, and Yogurt Dressing

Chopped Salad

Pita Bread and Homemade Pita Chips

Assorted Cookies and Brownies

INDIA - \$65.00 PER PERSON

Chicken Tandoori Kabob style with Cilantro Chutney

Curry Salmon Broiled over Sautéed Curry Spinach

Lamb Tikka Masala

Kheer Ka Raita (Yogurt with Cucumber and Mint)

Curried Potato and Pea Samosa

Biryani Basmati Rice with Mixed Vegetables and Nuts

Cookies and Brownies

Assorted Indian Breads including Naan

A B FFE E E

Grilled Salmon with Roasted Red Pepper Coulis

Soy and Ginger Glazed Breast of Chicken

Hummus and Grilled Whole Wheat Pita

Garden Salad

Grilled Italian Vegetables

Organic Brown Rice

Mushroom and Asparagus Salad

Chilled Ginger Spiced Melon Soup

Chef's Selection of Sorbets

SNACKS

INDIVIDUAL BAG OF CHIPS - \$6.00 EACH

SNACKS - \$16.00 PER PERSON

Colorful Terra Potato Chips, Nachos and Pretzels with Fresh Salsa and Guacamole

ASSORTED MIXED NUTS - \$20.00 PER PERSON

Special Blend of Cashews, Pistachios, Almonds, Brazilians, Filberts, and Pecans

MEDITERRANEAN DIPS AND CHIPS - \$20.00 PER PERSON

Hummus, Baba Ghanoush, Tahini and Spinach Yogurt with
Pita Chips

CROSTINI PLATTER - \$20.00 PER PERSON

Handmade Crisp Crostini and Parmesan Focaccia Sticks with White Bean
Parmesan Dip, Smoked Eggplant Dip, Tomatoes and Basil Dip

SOUTHERN DIPS AND CHIPS - \$22.00 PER PERSON

Nacho Cheese Sauce, Salsa Picante, Guacamole, Sour Cream, Chipotle Cream, and
Tortilla Chips

AMERICAN HOT DIPS - \$22.00 PER PERSON

Spinach and Artichoke Dip
Chili con Queso
Broccoli with Cheddar
Assorted Bread Wedges

DISPLAYED PLATTERS

10 PERSON MINIMUM

CRUDITÉS - \$16.00 PER PERSON

A variety of the season's best vegetables, beautifully displayed and served with a variety of dips and spreads

CHEESE BOARD - \$22.00 PER PERSON

A delicious display of imported and domestic cheese with a variety of dried and fresh fruit, nuts, crackers, and breadsticks

AFTERNOON TEA SANDWICHES - \$24.00 PER PERSON TWO PER PERSON

Hand carved smoked salmon with chives cream cheese

Tuna and Caper Salad

Turkey on Wheat with Tarragon Mayo

Smoked turkey, French brie

Black forest ham, French brie and honey cup mustard

Ham on Dark Rye with Dijon

Mascarpone cheese and Fresh Strawberries

Cucumber and Butter with Mint

Pignoli, Basil, and Cream Cheese

Devilled eggs salad and grain mustard

Chicken tarragon salad

SKEWERS - \$30.00 PER PERSON

Lemon Herb Chicken with Roasted Pepper Dip

Skewered Soy Ginger Beef

Skewered Seasonal Grilled Vegetables with Sun dried Tomato and Herb Dip

MEDITERRANEAN MORSELS - \$32.00 PER PERSON

Kalamata Olives

Greek Feta

Falafel Balls

Spanakopita

Roasted Eggplant Dip

Tzatziki

Dolma

Toasted Pita Triangles

CLASSIC AMERICAN - \$40.00 PER PERSON

Pigs-in-a-Blanket

Miniature Wraps

Fried Zucchini Strips

Chicken Fingers

Potato and Tortilla Chips

Horseradish Dip

Honey Mustard

Onion Dip

Salsa

CHARCUTERIE - \$40.00 PER PERSON

Sopressata

Cured smoked ham

Black peppercorn salami

Cheddar

Young Manchego

Aged Gouda

Mixed olives

Roasted peppers

Served with sliced Ciabatta

TUSCANY ANTIPASTO PLATTER - \$42.00 PER PERSON

Balsamic grilled Vegetables

Marinated tomatoes

Italian Cheeses

Prosciutto

Peppered Salami

Capicola

Pesto grilled shrimp

Olives

Marinated Artichokes

Toasted Focaccia slices

HAPPY HOUR - \$44.00 PER PERSON

Homemade Plantain Chips - with hand crushed guacamole and tropical salsa

Quesadilla Sampler - Assortment of chicken, vegetable & shrimp quesadilla triangles

Pigs in a Blanket - served hot in a chaffing dish accompanied with Heinz® ketchup and honey mustard

HORS D'OUEVRES

SELECT FIVE
30 MINUTES - \$30.00 PER PERSON
60 MINUTES - \$45.00 PER PERSON
90 MINUTES - \$60.00 PER PERSON

COLD

Veggie Tostada - with fork crushed guacamole, pico de gallo, baby breakfast radish

Smoked Trout Crepe - with Shaved Apple & Pear & Horseradish Crème Fraiche

Smoked Salmon on Potato Blini

Wild Mushroom & Goat Cheese Crostini

Tuna Sashimi Tostado

Grilled Shrimp Tostado

South Carolina Deviled Eggs

Bruschetta with Eggplant Caponata

Sesame Crusted Spicy Tuna Tartar

Avocado Toast

Crab Louie lettuce Wraps

Beef Tartar on Gaufrette Potato Chip

HOT

Fried Chicken Negimaki

Pesto Arancini

Wild Mushroom Arancini

Fried Buffalo Mozzarella with Slow Cooked Tomato Sauce

Roasted Cherry Tomatoes with Apple Smoked Bacon

Grilled Cheese with Prosciutto

Black Bean and Quesadilla

Toasted White Sesame Asparagus

Mini Meatball Slider

Grilled Lamb Skewers

Fried Crispy Pork Dumplings

Chicken Yakitori

Lobster Mac n Cheese

Mini Crab Cake

Lamb lollipop with mint chimichurri (\$5 up charge)

DESSERTS

CHOCOLATE DIPPED STRAWBERRIES - \$8.00 EACH

CINNAMON SUGAR CHURROS - \$15.00 PER PERSON

Dulce de Leche Mousse for dipping.

FRUIT PLATTER - \$15.00 PER PERSON

A display of seasonal fruits

ONLY COOKIES - \$15.00 PER PERSON

An assortment of our fresh baked house cookies

BROWNIES AND BARS - \$16.00 PER PERSON

An assortment of brownies and blondies chocolate-dipped
fruits and berries

GLUTEN FREE COOKIES - \$18.00 PER PERSON

VEGAN COOKIES - \$18.00 PER PERSON

THE SWEET TOOTH - \$20.00 PER PERSON

A sampling of homemade cookies, brownies and mini pastries with chocolate-dipped fruits and berries

MINI ITALIAN TARTS AND PASTRIES - \$20.00 PER PERSON

A selection of bite sized pastries and fruit tarts garnished with fresh berries and champagne grapes.

CHOCOLATE HEAVEN - \$24.00 PER PERSON

Chocolate Fudge Brownies, Chocolate Ganache Cups, Chocolate Cheesecake Bars, Chocolate Éclairs, Chocolate Cream Puffs, Belgian Chocolate Bittersweet and White Chocolate Dipped Strawberries

DONUT WALL DISPLAY - \$25.00 PER PERSON

Tastefully displayed donut assortment on wall table display