



### **BREAKFAST PACKAGES**

**All Packages includes: Paper Products and Serving Utensils**

#### **CONTINENTAL**

\$12.95 Per Person - Minimum 10 People

Freshly Baked Danish, Assorted Muffins, Delicious Scones, Gourmet Bagels and Organic Seasonal Fruit Display

Butter \* Assorted Cream Cheese \* Jelly

Served with Freshly Brewed Gourmet Coffee and Choice of Orange, Cranberry or Grapefruit Juice

#### **Bagels and Lox**

\$17.95 Per Person- Minimum 10 People

Fresh Baked Bagels with in house Smoked Salmon topped with Capers, Red Onions, Egg and Dill.

Butter \* Assorted Cream Cheese \* Jelly

Served with Freshly Brewed Gourmet Coffee and Choice of Orange, Cranberry or Grapefruit Juice

#### **The Healthy Start BREAKFAST**

\$14.95 Per Person - Minimum 10 People

Assortment of Freshly Baked Muffins, Fruit Yogurt, Kellogg's Cereal, Gourmet Bagels and Fresh Fruit Salad

Butter \* Cream Cheese \* Jelly

Served with Freshly Brewed Gourmet Coffee and Choice of Orange, Cranberry or Grapefruit Juice

#### **DELUXE BREAKFAST BUFFET**

\$17.95 Per Person - Minimum 20 people

Fluffy Scrambled Eggs, French Toast, Sausage, Bacon, Home Fries, Assorted Muffins, Gourmet Bagels and Fresh Fruit Salad

Ketchup \* Syrup \* Breakfast Rolls \* Butter \* Cream Cheese \* Jelly

Served with Freshly Brewed Gourmet Coffee and Choice of Orange, Cranberry or Grapefruit Juice

Prices do not include sales tax or 10% service charge for deliveries.



### **GOURMET ASSORTED SANDWICH DISPLAY OPTIONS**

Please Choose Four Options

Italian- Ham, Salami, Prosciutto, Provolone and Baby Arugula  
Organic Chicken Cutlet- Fresh Mozzarella, Roasted Peppers, Baby Kale and Pesto Aioli  
Turkey- Boars Head Turkey with Baby Arugula, Vermont Cheddar and Cranberry Aioli  
Veggie- Fresh Mozzarella, Grilled Zucchini, Eggplant and Squash  
The Caprese: Fresh Mozzarella, Petite Heirloom Tomatoes and Basil Pesto  
In House Made Roast Beef with Creamy Horseradish Sauce, Baby Spinach and Roasted Peppers  
Cordon Bleu- Breaded Chicken Cutlets, Smoked Ham, Swiss Cheese and Honey Mustard  
Caesar- Baby Organic Crispy Kale, Chicken, Imported Parmesan and Creamy Caesar Dressing  
Includes Pasta Salad, Tossed Salad with Assorted Dressings, Organic Fruit Display,  
Freshly Baked Cookies and Brownies, Soda, Bottled Water and Plastic Goods  
\$23.99 per person

### **HOT LUNCH MENUS**

12 guests and up on all lunch and dinner menus

#### **The Classic**

Salmon with a Lemon Caper Sauce  
Grilled Chicken with Sundried Tomatoes, Asparagus and Truffle Broth  
Grilled Herb Crusted Fingerling Potatoes  
Caesar Salad  
Freshly Baked Cookies and Brownies  
\$26.75 per person

#### **South of the Border**

Chicken Quesadillas and Vegetable Quesadillas  
Beef Burritos  
Yellow Rice  
Guacamole and Chipotle Sour Cream  
Mixed Green Salad  
Freshly Baked Cookies and Brownies  
\$24.75 per person



**Southern Comfort**

Slow Smoked Pulled Pork with Fresh Rolls  
Country Fried Chicken  
Creamy Macaroni and Cheese  
Elotes off the Cob  
Tossed Salad with Assorted Dressing  
Freshly Baked Cookies and Brownies  
\$24.95 per person

**Mediterranean Medley**

Mediterranean Chicken Breast with Tomatoes, Olives and Capers  
Kale Pesto Salmon with Artichokes  
Lamb and Date Moussaka  
Tri-Color Orzo Salad  
Freshly Baked Cookies and Brownies  
\$28.95 per person

**Asian Menu**

Chili Teriyaki Tri-Tip  
Miso Glazed Salmon  
Veggie Fried Rice  
Orange, Avocado and Spinach Salad  
Freshly Baked Cookies and Brownies  
\$27.95 per person

**Vegetarian**

Beyond Meat Chicken Tandoori  
Coconut Jasmine Rice  
Harissa Grilled Green Beans  
Raw Vegetable Salad  
Freshly Baked Cookies and Brownies  
\$27.95 per person



### **Madi Gras**

Chicken & Sausage Jambalaya  
Red Beans and Rice  
Marinated Zucchini, Squash & Peppers  
Cajun Cheese Bread  
Freshly Baked Cookies and Brownies  
\$27.95 per person

### **MAKE YOUR OWN BARS**

#### **Taco Bar**

Flour Tortillas  
Choice of Three: Pork Carnitas, Chipotle Pulled Brisket, Blackened Tilapia, Cumin,  
Lime, Cilantro Pulled Chicken, Grilled Vegetables  
Topped with Black Beans, Yellow Rice, Chopped Red Onions,  
Chopped Cilantro, Sliced Radishes, Shredded Cheddar Cheese,  
Pico De Gallo Avocado Crema, and Hot Sauce  
Mixed Greens with Balsamic Vinaigrette  
Assorted Cookies  
\$28.50 per person

#### **Salad Bar**

Option 1: 15 Person Minimum  
Individual Containers of Mixed Greens  
Individual Containers of Romaine  
Mix-Ins:  
Tomato, Cucumber, Red Onion, Grilled Chicken, Chickpeas,  
Hard Boiled Egg, Onion, Cheddar, Feta,  
Bacon, Avocado and Flaked Salmon  
Dressings:  
Balsamic Vinaigrette, Spicy Ranch, Sesame Ginger Vinaigrette and  
Red Wine Vinaigrette  
Sliced Fruit  
Dinner Rolls with Pats of Butter  
Freshly Baked Sweets  
\$16.95 per person



## LUNCH AND DINNER PACKAGES

12 guests and up on all lunch and dinner menus

### Silver Luncheon

Orange Ginger Glazed Salmon with an Avocado Mango Salsa  
Blackened Chicken with a Lemon, Lime, Corn and Jalapeno Relish  
Quinoa with Toasted Almonds, Cranberries and Orange Zest  
Mixed Green Salad with a Homemade Balsamic Vinaigrette  
Sliced Fruit Salad  
Freshly Baked Cookies and Brownies  
\$28.50 per person

### Gold Luncheon

Blackened Flank Steak with a Corn Chipotle Relish  
Pine Nut Crusted Salmon with a Pineapple Salsa  
Roasted Honey-Champagne Carrots  
Mediterranean Pasta Salad  
Sliced Fruit Platter  
Freshly Baked Cookies and Brownies  
\$28.50 per person

### Platinum Luncheon

Wasabi Sesame Seed Crusted Seared Tuna with a Sweet Ginger Sauce  
Lime and Cilantro Marinated Chicken Breast with a Tomato Avocado Salsa  
Edamame with Roasted Corn and Tomatoes  
Mixed Green Salad with a Homemade Balsamic Vinaigrette  
Sliced Seasonal Fruit  
Freshly Baked Cookies and Brownies  
\$38.95 per person



**Diamond Luncheon**

Herb Crusted Filet Mignon with a Cognac Mushroom Demi-Glace  
 Grilled Shrimp Skewers with a Basil Beurre Blanc and Bacon Vinaigrette Drizzle  
 Cheese Tortellini with Pesto, Roasted Tomatoes, Parmesan and Grilled Vegetables  
 Sugar Snap Peas, Sliced Radish, Feta and a Fresh Mint Vinaigrette  
 Sliced Seasonal Fruit  
 Freshly Baked Cookies and Brownies  
 \$42.95 per person

**BEVERAGES**

**Hot Beverages**

Per Person

Regular or Decaf Coffee Service . . . . . \$3.75  
 Tea Service . . . . . \$3.75  
 Hot Chocolate . . . . . \$3.25

**Sodas, Snapple and Water**

12 Oz. Cans of Coke, Diet Coke, Sprite, Ginger Ale, Poland Spring . . . \$2.75  
 Assorted Snapple Bottles . . . . . \$2.75  
 Bottles of Poland Springs . . . . . \$2.25  
 Bottles of Pellegrino . . . . . \$3.75