

# Breakfast Buffets

## **Classic Continental: 8**

Sliced seasonal fruit  
Bagels with assorted cream cheese  
Assorted mini muffins  
Danish

## **Build Your Own Burrito: 14**

Flour tortillas  
Scrambled eggs  
Choice of bacon, sausage or ham  
Accompaniments and condiments  
Potato rounds  
Danish

## **Yogurt Bar: 10**

Strawberry, blueberry or vanilla yogurt  
Assorted fruit toppings  
Homemade granola  
Hard boiled eggs  
Assorted mini muffins  
Danish

## **Breakfast Sandwiches: 13**

Sliced seasonal fruit  
English muffin with eggs and cheese  
Choice of bacon, sausage or ham  
Cheesy hashbrowns  
Danish

## **Farmhouse Country Breakfast: 13**

Sliced seasonal fruit  
Scrambled eggs  
Bacon  
Sausage  
Country fried potatoes  
Danish

## **Ultimate Breakfast: 16**

Sliced seasonal fruit  
Yogurt parfaits  
Scrambled eggs  
Bacon  
Sausage  
Choice of cheesy hash browns or country fried potatoes  
Mini muffins  
Danish

*All served with coffee, juice, hot tea and milk*

# Lunch Buffets

## Wraps: 12

Assorted wrap sandwiches  
Chef's choice pasta salad  
Potato chips with french onion dip  
Fresh baked cookies  
Add soup- (+2/person)

## Pizza Buffet: 15

Garden salad with dressings  
Assorted pizzas  
Breadsticks  
Assorted fresh baked cookies and bars

## Build Your Own Sandwiches: 13

Sliced meat and cheese display  
Assorted breads  
Condiments  
Potato chips with french onion dip  
Fresh baked cookies

## Stir Fry: 16

Jasmine rice  
Choose one: chicken, beef, shrimp (+3 person)  
Stir fry vegetables  
Vegetable egg rolls  
Fresh baked cookies

## Pasta Buffet: 16

Caesar salad  
**Choose one:** linguine, fettuccine or penne  
**Choose two:** alfredo, marinara, creamy pesto, vodka sauce, mushroom cream  
**Choose one:** chicken, meatballs, andouille sausage (+1/person), shrimp (+3/person)  
Breadsticks  
Fresh baked cookies

## Soup and Salad: 14

Choice of soup du jour  
Caesar salad  
Garden salad with dressings  
Grilled chicken, sub shrimp (+3/person)  
Chef's choice pasta salad  
Assorted fresh baked cookies and bars

*All served with coffee, juice, hot tea and milk*

# Boxed Lunches

## Classic 11

Classic sandwich served with chips and cookie

## Gourmet 13

Classic sandwich served with chips, fresh fruit and cookie

## Executive 15

Specialty sandwich served with chips, fresh fruit and cookie

### Choice of Classic Sandwiches

**Ham and cheddar:** lettuce, onion, mayonnaise and mustard packet on sourdough or wheat

**Turkey and swiss:** lettuce, onion, mayonnaise and mustard packet on sourdough or wheat

**Egg salad:** mixed with mayonnaise, celery, onion and dill on a croissant with lettuce

**Caprese:** Pesto, tomato, balsamic glaze and provolone on ciabatta

### Choice of Specialty Sandwiches

**Roast beef and provolone:** lettuce, onion, mayonnaise, mustard and horseradish packet on sourdough or wheat

**Pastrami:** lettuce, swiss, mayonnaise and mustard packet on rye

**Italian:** lettuce, ham, pepperoni, pastrami, red onion, provolone, mayonnaise and mustard packet on a hoagie bun

**Chicken salad:** mixed with mayonnaise, celery, onion and mustard on a croissant with lettuce

**Turkey club wrap:** lettuce, onion, bacon, cheddar, sun dried tomato aioli and mustard packet

# Desserts

**Seasonal sliced fruit with whipped cream 4**

**Chocolate dipped strawberries 25/dozen**

**Homemade cheesecake 5**

New York style with dark cherry, strawberry or blueberry topping

Triple citrus (lemon, lime and orange)

White chocolate raspberry

Chocolate peanut butter

Andes mint

**Assorted Cookies 14.95/dozen**

**Assorted Bars 26/dozen**

**Crème Brulee 6**

Vanilla

Pumpkin

Salted caramel

**Cupcakes 36/dozen**

Vanilla

Chocolate

Strawberry champagne

Chocolate peanut butter

Carrot cake

Lemon blueberry

**Ice Cream Sundae 6**

**Ice cream Flavors:**

Vanilla

Chocolate

Butter pecan

Mint chocolate chip

**Ice cream Toppings (choose up to 2):**

Caramel sauce

Chocolate sauce

Strawberry topping

Sprinkles

Candied pecans

Andes mints

# Break Options

**Fresh Baked Cookies 14.95/dozen**

**Assorted Bars 26/dozen**

**Granola Bars 21/dozen**

**Fruit Kabobs 30/dozen**

**Mixed Nuts 22/carafe**

**Trail Mix 22/carafe**

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**M & M's or Skittles 20/carafe**

**Seasoned Ranch Pretzels (feeds 15-20) 18**

**Tortilla Chips with Salsa (feeds 15-20) 20**

**Potato Chips with French Onion Dip (feeds 15-20) 22**

**Unlimited Fresh Popcorn 75**

# Hors d'oeuvre Presentation

## Hot Hors d'oeuvres

50 pieces

**Bacon Wrapped Scallops 200**

**Stuffed Mushrooms 75**

Bacon blue cheese, Italian sausage, crab and parmesan, spinach artichoke

**Sliders 125**

BBQ pulled pork with cheddar, bacon cheeseburger, buffalo chicken, ham and swiss, beef tenderloin with horseradish aioli (+1.50 each)

**Meatballs 70**

BBQ, swedish, marinara, sweet and sour

**Korean BBQ Chicken Satays 90**

**Crab Rangoons 90**

Served with sweet and sour sauce

**Egg Rolls 90**

Vegetable, chicken (+.50 each), shrimp (+1 each)

**Chicken Tenders 75**

**Gluten Free Chicken Tenders 85**

**Bone In Wings 85**

Mild, hot, BBQ, teriyaki, parmesan garlic, sweet chili

**Boneless Wings 80**

Mild, hot, BBQ, teriyaki, parmesan garlic, sweet chili

**Bacon Wrapped Water Chestnuts 60**

**Filo Cup Bites 80**

Pepperoni pizza, chicken salad, spinach artichoke, brie and bacon jam

**Mini Crescent Dogs 80**

**Lamb Meatballs 85**

served with tzatziki sauce

## Cold Hors d'oeuvres

50 pieces

**Fruit Skewers 100**

**Watermelon Feta Bites with Balsamic Glaze 90**

**Fresh Vegetable Spring Rolls 90**

Served with spicy peanut sauce

**Fresh Oysters MARKET**

**Shrimp Cocktail MARKET**

Served with cocktail sauce

**Caprese Skewers 80**

**Pinwheels 80**

**Cucumber Canape with Whipped Herb Cream Cheese 50**

**Tea Sandwiches 100**

ham and cheddar  
turkey and swiss  
egg salad  
chicken salad  
cucumber, dill and cream cheese

**Deviled Eggs 50**

**Sushi-9/roll**

Spicy tuna and avocado  
California roll  
Spicy crab with avocado  
Avocado, carrot and cucumber  
Crab, cream cheese and cucumber

**Crostinis 85**

Bruschetta  
Strawberry and brie with balsamic glaze  
Smoked salmon with dill cream cheese (+.50 each)  
Caramelized onion, shaved tenderloin and blue cheese (+1 each)

**Shooters 120**

Peanut butter cheesecake  
Salted caramel cheesecake  
Pumpkin mousse  
Lemon mousse

# Hors d'oeuvre Presentation

## Hors d'oeuvre Displays

Small serves 10-15, Medium serves 20-25, Large serves 30-35

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### **Vegetable Crudite**

Served with dill dip

**Small 75, Medium 90, Large 105**

### **Fresh Fruit**

Served with brown sugar cinnamon dip

**Small 75, Medium 90, Large 105**

### **Imported/Domestic cheese platter**

Served with crackers

**Small 75, Medium 90, Large 105**

### **Mediterranean Tray**

hummus, olive tapenade, tomato bruschetta,  
artichoke hearts, pita bread, crostinis

**Small 80, Medium 95, Large 110**

### **Spinach Artichoke Dip**

served with tortilla chips

**Small 75, Large 100**

### **Warm Reuben Dip**

served with crostinis

**Small 85, Large 110**

### **Buffalo Chicken Dip**

Served with celery, carrots and crackers

**Small 85, Large 110**

### **Smoked Salmon Dip**

Served with crackers

**Small 90, Large 115**

### **Taco Dip**

Served with tortilla chips

**Small 70, Medium 85, Large 100**

### **Beer Cheese Dip**

Served with crostinis and pretzel bites

**Small 75, Large 100**

# Plated Dinner Entrees

*The following includes a garden salad, freshly baked dinner rolls, choice of one side and vegetable*

## **Beef, Pork and Chicken**

- Grilled sirloin topped with cabernet mushroom cream **26**
- Filet mignon with brandy cream sauce **34**
- Prime Rib served with Au Jus **MARKET**
- Flank steak with chimichurri sauce **28**
- Brown sugar dijon glazed pork tenderloin **21**
- Chicken Cordon Bleu with dijon cream sauce **22**
- Chicken parmesan **22**

## **Fish/Seafood**

- Grilled salmon with lemon dill cream **25**
- Seared scallops with lemon garlic butter **34**
- Haddock Oscar-crab topped haddock with bearnaise sauce **23**
- Marinated sea bass with coconut curry sauce **35**
- Halibut with lemon chive beurre blanc **36**

## **Pastas**

*Includes a garden salad and freshly baked dinner rolls*

- Portobello mushroom ravioli with truffle brown butter **21**
- Pasta primavera **21**
- Shrimp scampi **26**
- Grilled chicken fettuccine alfredo **22**
- Lobster macaroni and cheese **30**

## **Sides**

- Roasted garlic mashed potatoes
- Herb roasted baby red potatoes
- Au gratin potatoes
- Parmesan risotto
- Wild rice blend
- Parsley buttered noodles
- Parmesan orzo
- Loaded twice baked potatoes (+1/person)

## **Vegetables**

- Bacon brussels sprouts
- Brown sugar glazed carrots
- Sesame green beans
- Garlic herb butter roasted corn
- Grilled asparagus (+.50/person)



# Dinner Buffet

*All dinner buffets include a garden salad, freshly baked dinner rolls, two side selections and one vegetable*

## **Option One 23.95**

One entree A selection  
One entree B selection

## **Option Two 27.95**

Two entree A selection  
One entree B selection

### **Entree A:**

Herb baked chicken  
Beef tips with peppered mushroom gravy  
Classic meat lasagna  
Grilled vegetable alfredo lasagna  
Bruschetta chicken  
Baked ham  
Baked cod

### **Entree B:**

Grilled salmon with lemon dill butter  
Haddock Oscar-crab topped haddock with bearnaise sauce  
Chicken cordon bleu with dijon cream sauce  
Chicken parmesan  
Mahi mahi with pineapple mango salsa

### **Sides:**

Roasted garlic mashed potatoes  
Herb roasted baby red potatoes  
Au gratin potatoes  
Parmesan risotto  
Wild rice blend  
Parsley buttered noodles  
Parmesan orzo  
Loaded twice baked potatoes (+1/person)

### **Vegetables:**

Bacon brussels sprouts  
Brown sugar glazed carrots  
Sesame green beans  
Garlic herb butter roasted corn  
Grilled asparagus (+.50/person)

# Themed Buffets

## **Tailgate Buffet lunch: 15, dinner: 17**

Build your own hamburger, hot dog or brat, sub grilled chicken (+1/person)

Accompaniments and condiments

Chef's choice pasta salad

Brown sugar and bacon baked beans

Potato chips served with french onion dip

Assorted cookies

## **Taste of Italy lunch: 17, dinner: 19**

Garden salad with dressings

Classic baked ziti

Grilled vegetable alfredo lasagna

Breadsticks

Assorted bars

## **Mexican lunch: 16, dinner: 18**

Build your own taco or fajita, with soft and hard shells

Seasoned chicken and beef

Sauteed onions and peppers

Accompaniments and condiments

Tortilla chips

Nacho cheese

Refried beans

Churros

## **Southern/BBQ lunch: 22, dinner: 24**

Choice of two proteins: pulled pork, smoked brisket, grilled chicken, BBQ chicken, pork spare ribs

Macaroni and cheese

Roasted garlic mashed potatoes

Brown sugar and bacon baked beans

Coleslaw

Assorted bars and cookies