

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

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

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