



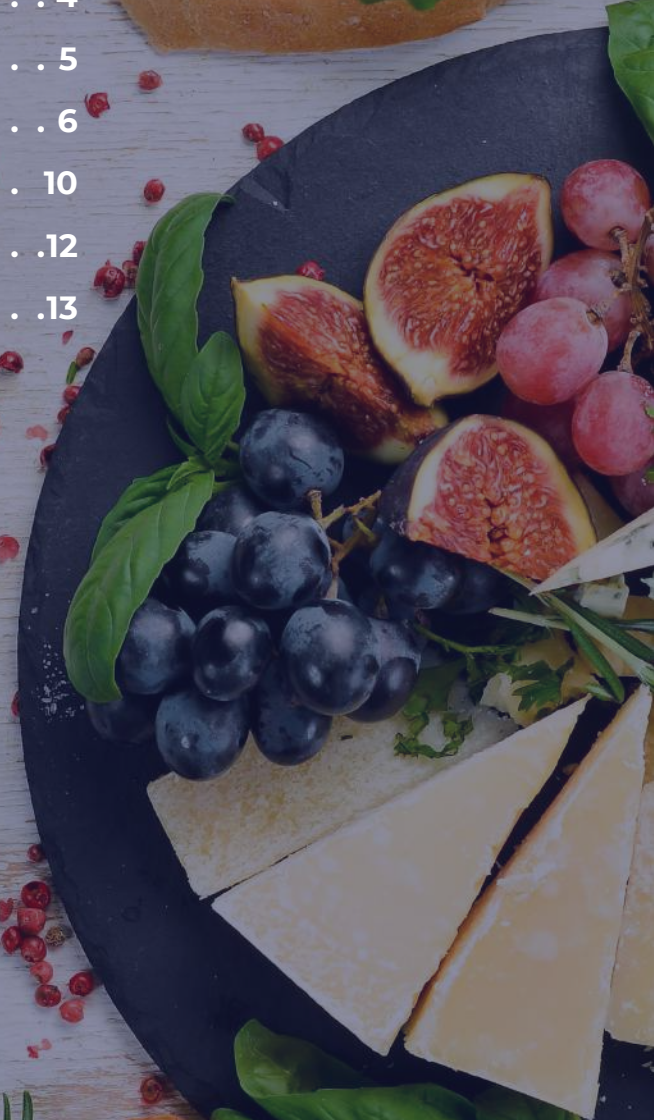
CREATING MEMORABLE EXPERIENCES

CATERING MENUS



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# Breakfast Table Collections

## Continental Breakfast Table

*All Continental Breakfast Tables include assorted fresh squeezed orange and chilled juices. Freshly brewed regular and decaffeinated Lavazza Coffee and Mighty Leaf Fine Teas.*

### Sunshine Garden \$16

Seasonal Fruits and Mixed Berries

Steel-Cut Oatmeal, Brown Sugar, Dried Cranberries, Sliced Almonds

Selection of Assorted Bakery Items to include Croissants and Muffins, Sweet Butter, Fruit Preserves

Assorted Individual Non-Fat Flavored Yogurts and Flavored Greek Yogurts

### Century Hill \$21

Seasonal Fruits and Mixed Berries

Build Your Own Granola Parfait

Homemade Granola, Greek Yogurt, Non-Fat Yogurt, Assorted Nuts and Seeds, Berry Compote, Dried Fruit

Selection of Assorted Bakery Items to include Croissants and Muffins, Sweet Butter, Fruit Preserves

Smoked Salmon, Assorted Mini Bagels and Traditional Accompaniments

Cold, Unshelled Hard Boiled Eggs

### KETO \$18

Cucumber & Lemon-Infused Water

Seasonal Vegetable Egg Frittata

Artisan Cheese & Salume Board

Nuts and Dried Fruits



## Plated Breakfast Table

*Plated Breakfast includes First Drop Lavazza Coffee and Mighty Leaf Fine Teas and freshly squeezed orange juice, basket of chef's selection of breakfast bakery items and pastries, creamery butter, fruit preserves, marmalade and honey.*

### The State House

#### Select One Entrée:

**Scrambled Cage Free Eggs \$22**

*Applewood Smoked, Bacon, Roasted Peppers, Yukon Gold Potato*

**Traditional Eggs Benedict \$30**

*Canadian Bacon, Hollandaise Sauce, Fingerling Potatoes, Jumbo Asparagus, Oven-Roasted Tomato*

**Brioche French Toast \$22**

*Warm Berry Compote, Vermont Maple Syrup, Grilled Ham*

**Smoked Salmon \$28**

*Sliced Tomato, Sliced Red Onion, Chopped Hard Boiled Egg, Capers, Cream Cheese, Toasted Bagel*

**Scrambled Egg Whites \$22**

*Roasted Bell Pepper, Onion, Cheddar In A Grilled Tortilla, Pico De Gallo, Guacamole*



## Hot Breakfast Buffet

*Breakfast Buffet includes First Drop Freshly Brewed Lavazza Coffee and Mighty Leaf Fine Tea, selection of freshly squeezed orange and chilled juice.*

*Additional \$12 per person for fewer than 25 guests.*

### The Trellis \$36

Seasonal Fruit and Mixed Berries

Selection of Assorted Bakery Items to include Croissants, Danish, Muffins,  
Sweet Butter and Fruit Preserves

Steel Cut Oatmeal, Berries, Dried Cranberries, Brown Sugar, Sliced Almonds

### Choose 1

Scrambled Eggs with Fresh Chives

Scrambled Egg Whites

Spanish Frittata

### Choose 1

Vanilla Cinnamon Custard French Toast with Vermont Maple Syrup

Buttermilk Silver Dollar Pancakes with Vermont Maple Syrup

### Choose 2

Applewood Smoked Bacon

Chicken Apple Sausage

Pork Sausage Links

Turkey Sausage

Canadian Bacon

Turkey Bacon

### Choose 1

Lyonnais Breakfast Potatoes

Roasted Heirloom Potato Hash Browns with Shallot Butter

Sweet Potato Hash with Peppers and Onions



# Refreshment Break Collections

*All breaks include freshly brewed Lavazza regular and decaffeinated coffee, and a selection of Mighty Leaf Fine Teas*

## **Red Red Robin \$14**

Freshly Squeezed Orange and Chilled Juices  
Fruit & Nut Breads, Assorted Danish, Muffins, Croissants, Mini Bagels  
Fruit Preserves, Cream Cheese, Creamery Butter

## **Mountain Laurel \$14**

Orchard Fresh Whole Fruit  
Pitchers of Cucumber Spring Water  
Assorted Granola and Power Bars  
Individual Flavored Organic and Greek Yogurts

## **How Sweet It Is \$14**

Classic Candy selection to Include: Hershey's, Almond Joy, Kit Kat, M&M's, Snickers, Milky Way, Twix, York Patties, Reese's Cups

## **Mediterranean \$16**

Pita Chips and Assorted Crudité  
Variety of Hummus Dips: Traditional, Sun-Dried Tomato, Olive and Tzatziki  
Artisan Cheese and Salume Board with Crostini  
Assorted Nuts and Olives

## **Yankee Doodle \$14**

Double Chocolate Brownies  
Assortment of House Baked Cookies  
Individual Bags of Potato Chips, Pretzels and Snacks

## **Hot on the Trail \$15**

Create your own personal Trail Mix  
Assortment of:  
Dried Cranberries, Yogurt Covered Raisins, Pretzels, Wasabi Peas, Sunflower Seeds, Dried Pineapple, Banana Chips, Cranberries, Sweet and Salty Nuts, Plain & Peanut M&M's

## A la Carte Collection

### **Cookies and Bars (By the dozen)**

- Fresh Baked Cookies (chocolate chip, macadamia white chocolate, sugar, oatmeal raisin) \$30
- Double Chocolate Brownies \$30
- Assorted Granola Bars \$40
- Assorted Fruit Cereal Bars and Power Bars \$36

### **Fruit**

- Seasonal Fresh Fruit Platter \$125 per platter (Serves 20 people)
- Seasonal Sliced Fruits & Berries \$5 per person

### **Chips and Dip**

- Tortilla Chips and Salsa \$5 per person
- Tortilla Chips and Poblano Chili Con Queso \$6 per person
- Tortilla Chips or Grilled Pita with Spinach and Artichoke Dip \$7 per person

### **Snacks**

- Individual Bags Potato Chips and Assorted Grab and Go Snacks \$3 each
- Assorted Candy Bars \$42 per dozen
- Gourmet Nut Assortment \$36 per pound (5 pound minimum)

### **Beverages**

- Freshly Brewed Lavazza Coffee by the gallon (regular and decaffeinated) \$50
- Freshly Brewed Lavazza Coffee (Regular or Decaf) Assorted Mighty Leaf Teas \$6 per person
- \* Minimum 10 people / 2 hour service / must be ordered for full guarantee
- Gourmet Hot Chocolate by the Gallon \$50
- Gourmet Iced Tea by the Gallon \$35
- Lemonade by the Gallon \$35
- Assorted Bottled Chilled Juices \$4.50 each
- Assorted Cans of Soft Beverages \$3.50 each
- Bottled Spring Water \$3.50 each
- Bottled Sparkling Water \$4.50 each
- Energy Drinks (Regular or Sugar Free) \$5 each





# Luncheon Collection

## Cold Plated Lunch

*Plated Cold Lunch includes freshly brewed Lavazza Coffee and Mighty Leaf Specialty Tea offered with dessert*

### Main Course (choose 1)

**Grilled Chicken Caesar Salad \$25**

*Romaine, Parmigiano Cheese, Garlic Herb Croutons, Creamy Caesar Dressing*

**Niçoise Salad \$35**

*Baby Greens, Seared Tuna, Yukon Potatoes, Haricot Vert, Radish, Hard-Boiled Egg, Niçoise Olive Vinaigrette*

**Chopped Chicken Salad \$25**

*Seasonal Fruits and Vegetables, Bibb Lettuce, Lemon Vinaigrette*

**Pastrami Style Cured Smoked Salmon Tartine \$32**

*Marbled Rye, Cream Cheese, Capers and Pickled Red Onion*

**Harvest Grain Bowl \$25**

*Ancient Grains, Chickpeas, Roasted Sweet Potatoes, Shaved Brussels, Tomato, Red Onion Romesco Sauce*

### Dessert (choose 1)

**Seasonal Fruit Crisp, Whipped Cream**

**Seasonally Inspired Crème Brûlée, Brown Butter Financier, Fresh Berries**

**Strawberry Pistachio Torte, Strawberry, Champagne Gastrique, Whipped Cream**

**Double Chocolate Toffee Layer Cake, Fresh Berries, Whipped Cream**





## Hot Plated Lunch

*Plated Hot Lunch includes warm artisan rolls and butter freshly brewed Lavazza Coffee and Mighty Leaf Fine Tea service offered with dessert*

### Starter (choose 1)

- Butternut Squash Soup, Apple Brandy Cream
- Fire Roasted Tomato Soup, Basil Pesto, Garlic Crouton
- Heart of Romaine Classic Caesar Salad, Croutons, Shaved Parmesan
- Mixed Baby Greens, Cucumber, Tomato, White Balsamic Vinaigrette

### Main (choose 1)

- Grilled Grilled Hanger Steak \$40**  
*Herb Roasted Fingerlings, Baby Vegetables, and Chimichurri Sauce*
- Grilled Salmon \$35**  
*Horseradish Mashed Potatoes, Baby Vegetables, Tomato Herb Vinaigrette*
- Roasted Amish Chicken Breast \$32**  
*Wild Mushroom Bread Pudding, Lemon Herb Jus, Truffled Potato Puree, Broccolini, Rainbow Carrots*
- Herbed Mahi Mahi \$35**  
*Basil Whipped Potatoes, Baby Vegetable, Pineapple Salsa*
- Roasted Mushroom Risotto \$28**  
*White Truffle Oil, Asparagus and Roasted Tomato, Parmesan*
- Hoisin Glazed Tofu \$26**  
*Brown Basmati Rice, Sesame Vegetable Stir Fry, Red Asian Slaw*

### Dessert (choose 1)

- Seasonal Fruit Crisp, Whipped Cream
- Seasonally Inspired Crème Brûlée, Brown Butter Financier, Fresh Berries
- New York Style Cheesecake in a Jar, Strawberries, Whipped Cream



## **Deli-Style Lunch Buffet**

### **Capital City Delicatessen \$35**

Home-Style Chicken Soup with Garden Vegetables, Herbs, Pastina

#### **Deli-Style Sandwich Options (choose 3)**

Pepper Roasted Angus beef

Slow Roasted Turkey Breast

Herb-Marinated Grilled Chicken Breast

Honey-Baked Ham

Spicy Capicola

Hard Salami

#### **Deli-Style Cheeses (choose 3)**

Aged Swiss

American Cheddar

Pepper Jack

Provolone

To accompany:

Platter of Sliced Vine Ripe Tomato, Bibb Lettuce, Shaved Red Onions

Whole grain Mustard, Dijon mustard, Mayonnaise, Pickles,

Selection of Sliced Artisanal Breads and Rolls

#### **Deli-Style Salads (choose 3)**

Deli-Style Grainy Mustard Potato Salad with Green Onion

Hill Country Greens, Grape Tomatoes, Cucumbers, Lemon-Thyme Vinaigrette

Crumbled Feta and Romaine Salad, Cucumber, Red Pepper, Tomato, Greek Vinaigrette

Green Bean and Chickpea Salad, Roasted Tomato, Pickled Red Onion, Vinaigrette

Pasta Salad with Grilled Vegetables and Asiago, Basil Aioli

#### **Dessert (choose 1)**

New York Style Cheesecake in a Jar, Strawberries, Whipped Cream

Dark Chocolate Ganache Brownies

Lemon Bars





## Hot Lunch Buffet

*Luncheon Buffet includes seasonal vegetable sauté, warm artisan rolls, and creamery butter*

**Century Hill \$45**

### **Soup and Salad Options (choose 2)**

Fire Roasted Tomato Soup, Basil Pesto, Garlic Croutons

Classic Caesar Salad, Romaine Hearts, Classic Caesar Dressing, Parmesan

Organic Field Greens Salad, Seasonal Accompaniments, Balsamic Vinaigrette

Crumbled Feta and Romaine Salad, Cucumber, Red Pepper, Tomato, Greek Vinaigrette

Green Bean and Chickpea Salad, Roasted Tomato, Pickled Red Onion, Vinaigrette

Cous Cous Salad, Citrus, EVOO, Cucumber, Tomato, Mint & Parsley

Deli-Style Grainy Mustard Potato Salad with Green Onion

### **Pasta (choose 1)**

Rigatoni Pomodoro, Spinach, Tomato Sambuca Marinara, Reggiano

Penne alla Vodka, Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan

### **Main Course Options (choose 2)**

Herb Roasted Breast of Chicken, Lemon Herb Jus

Char Grilled Sliced Flat Iron Steak, Garlic Mushroom Butter Sauce

Poached Fillet of Lemon Sole, Spinach & Artichoke Mousse, Champagne Beurre Blanc

Roasted Atlantic Cod, Roasted Tomatoes, Kalamata Olives & Capers

Grilled Fillet of Atlantic Salmon, Honey Soy Rosemary Glaze

### **Side Dish (choose 1)**

Herb & Garlic Roasted Potatoes

Garlic Mashed Potatoes

Jaded Jasmine Rice

### **Dessert (choose 1)**

House Made Assortment of Cookies, Brownies & Dessert Bars

Seasonally Inspired Crème Brûlée, Brown Butter Financier, Fresh Berries

New York Style Cheesecake in a Jar, Strawberries, Whipped Cream



# Dinner Collection

## Plated Dinner

*Plated hot dinner includes warm artisan rolls and butter, freshly brewed Lavazza Coffee and Mighty Leaf Fine Tea service offered with dessert*

### Salad (choose 1)

Baby Field Greens, Farmer's Market Vegetables, Champagne Vinaigrette  
Heart of Romaine Classic Caesar Salad, Croutons, Shaved Parmesan  
Burrata Salad, Roasted Tomato, Basil Pesto, Arugula, Balsamic Syrup

### Main Course (choose 1)

**Grilled Beef Filet \$70**

*Peppercorn Sauce, Herb Roasted Fingerlings, Baby Vegetables*

**Grilled Salmon \$50**

*Horseradish Mashed Potatoes, Baby Vegetables, Sauce Vierge*

**Roasted Amish Chicken Breast \$44**

*Wild Mushroom Bread Pudding, Lemon Herb Jus  
Truffled Potato Puree, Broccolini, Rainbow Carrots*

**Herbed Mahi Mahi \$50**

*Basil Whipped Potatoes, Baby Vegetable, Pineapple Salsa*

**Roasted Mushroom Risotto \$42**

*White Truffle Oil, Asparagus and Roasted Tomato, Parmesan*

**Hoisin Glazed Tofu \$40**

*Brown Basmati Rice, Sesame Vegetable Stir Fry, Red Asian Slaw*

### Dessert (choose 1)

Seasonal Fruit Crisp, Whipped Cream

Seasonally Inspired Crème Brûlée, Brown Butter Financier, Fresh Berries

Strawberry Pistachio Torte, Strawberry, Champagne Gastrique, Whipped Cream

Chocolate Hazelnut Mousse Temptation Torte, Chocolate Ganache Glaze





## Dinner Buffet

*Dinner buffet includes warm artisan rolls and butter, freshly brewed Lavazza Coffee and Mighty Leaf Fine Tea Service offered with dessert*

**Danbury \$65**

### **Soup and Salad Options (choose 2)**

Chef's Seasonal Inspiration of the Day

Fire Roasted Tomato Soup, Basil Pesto, Garlic Crouton

Classic Caesar Salad, Romaine Hearts, Classic Caesar Dressing, Parmesan

Organic Field Greens Salad, Seasonal Accompaniments, Balsamic Vinaigrette

Crumbled Feta and Romaine Salad, Cucumber, Red Pepper, Tomato, Greek Vinaigrette

Caprese Salad, Vine Ripe Tomatoes, Buffalo Mozzarella, Basil, EVOO, Balsamic

### **Main Course (choose 3)**

Grilled Pork Tenderloin, Chimichurri

Grilled Bistro Steak, Peppercorn Sauce

Pan Roasted Salmon, Sesame and Ginger Vinaigrette

Icelandic Cod, Parmesan Parsley Crumb, Lemon Beurre Blanc

Pasta Pomodoro, San Marzano Tomatoes, Basil, Reggiano

Grilled Chicken Breast, Rosemary Jus Lie

### **Side Dish (choose 2)**

Herb & Garlic Roasted Potatoes

Garlic Mashed Potatoes

Jaded Jasmine Rice

### **Dessert**

Assorted Sweet Bites



## Reception Station Collection

### Fresh Fruits Display \$10 per person

Display of Sliced Fresh Seasonal Fruits and Berries

### Vegetable Crudit  Display \$8 per person

Crisp Seasonal Vegetables, Ranch Dressing, Garlic Hummus

### Artisan Cheese Display \$12 per person

Imported and Domestic Cheeses, Assorted Breads, Crackers, Seasonal Fruit

### Salume Display \$12 per person

Array of Italian Meats and Cheeses, Olives, Assorted Marinated Vegetables, Crusty Italian Bread

### Fiesta Station \$10 per person

House-made Guacamole, Salsa Roja, Salsa Verde, Fresh Tortilla Chips

### Slider Station \$18 per person

Grilled Mini Hamburgers with Swiss and Cheddar Cheese

### Assorted Accompaniments Including:

Grilled Onions, Saut ed Mushrooms, Bacon, Jalape o Peppers, Condiments

### Street Taco Station \$16 per person

Pork Chorizo, Adobo Chicken, Chili Lime Shrimp, Tortillas, Onion, Cilantro, Sour Cream  
Tomatillo Salsa, Guacamole, Fire Roasted Tomato Salsa

### Asian Station \$16 per person

Pot Stickers, Poke with Fried Wonton Chips, Mini Vegetarian Egg Rolls with Assorted Sauces





# Hand Crafted Reception Hors d'oeuvres Collection

Package Price \$18 per person

## Choose 4 Options

(One hour of service)

### Served Cold

Peri Peri Chicken, Piperade, Almond and Feta 3.50

Beef Carpaccio, Crostini, Rocket & Truffle Mascarpone 4.00

Five Spice Hoisin Duck Wonton, Wasabi Emulsion & Spring Onion 3.50

Scallop Ceviche, Coconut, Ginger, Chili, Tomato & Coriander Salsa 4.00

Grilled Tiger Prawn, Chili, Lime Zest and Japanese Mayonnaise 4.50

Avocado Toast Bites, Sourdough, Chopped Egg, Pickled Onion 3.00

Salmon Mi-Cuit, Ponzu Sea Herb Pipette, Wakame 4.00

### Served Hot

Chicken Saltimbocca, Sage Onion Pistou 4.00

Double-Cooked Potato Coin, Sour Cream and Caviar 3.50

Beef Short Rib Spring Roll, Cauliflower Purée, Agrodolce 4.00

Malaysian Chicken Skewer, Peanut Sambal Dip & Coriander 3.50

Wild Mushroom Brioche Box, Hollandaise & Crispy Leeks 4.00

Caramelized Beet Tarte Tatin, Pecorino & Aged Balsamic 3.50

Red Pepper Mozzarella Tart, Balsamic Syrup 3.50

Butternut & Kale Fritter, Pecorino, Truffle Oil 3.50