



APPETIZER PLATTERS

Domestic Cheese Tray - with Crackers... \$5.00 per person

International Style Cheese Display - with Baguette Slices... \$10 per person

Fresh Seasonal Fruit Display... market price

Trio of Dips (hummus, baba ghanouj, olive tapenade- served with vegetable platter, pita...\$8.00 per person

Mini Sandwich Tray- assorted quartered sandwiches, displayed on platter...\$24.00 per dozen

Seared Salmon Side Presentation... market price

Herb or Cajun, served with Remoulade and Sliced Baguette

Jumbo Shrimp - with Lemon Vodka Cocktail Sauce... market price

Tea Sandwiches – Egg Salad, Cucumber, and Turkey, Cream Cheese and Lingonberry...\$18.00 per dozen

Canapes... \$24-\$36 per dozen, depending on selection

Caramelized Onion, Brie and Peppered Jelly on Crostini

Smoked Salmon and Chive Spread on Crostini

Dilled Shrimp Spread on Crostini

Manchego and Fig Compote on Crostini

Blackened Shrimp, slaw and Pico de Gallo on a Tortilla Shell

Shrimp, Arugula and Tomato on Bruschetta

Antipasto Pick of salami, cheese, kalamata olive (vegetarian style available upon request)

Tomato Avocado Toast on Bruschetta

Smoked Mozzarella and Tomato on Bruschetta



Hot Appetizers (ala cart pricing)

Hand Rolled Meatballs – BBQ, Teriyaki or Mushroom and Sour Cream	\$24 per dozen
Skewers – Herbed Lemon Chicken, Grilled Marinated Beef	\$48 per doz/ \$56 per doz
Spanakopita with Tzatziki	\$36 per dozen
Crab Cakes with Roasted Pepper Aioli	market price
Salmon Cakes with Fennel Slaw and Basil	market price
Puff Pastry Pinwheels	\$30 per dozen
Caramelized Onion and Gorgonzola; Mushroom, Spinach and Bacon; Sundried Tomato Pesto and Artichoke	
Tartlets	\$36 per dozen
Walnut and Gorgonzola, Broccoli Cheddar, Chevre with Tomato and Herb de Provence, Bacon with Spinach and Swiss Cheese	
Vegetable or Pork Egg Rolls, served with sweet chili sauce	\$36 per dozen
Parmesan Bacon Stuffed Mushrooms	\$36 per dozen

CASUAL OCCASIONS

Sliders (serving size 2 per person)...\$10 per person

Pulled Pork, bbq sauce, onion, pickle
Brisket, creamy horseradish, arugula
Beef with caramelized onions, cheddar

Snacks...\$8.00 per person

Buffalo Chicken Wings	Bacon Wrapped Kielbasa Bites
BBQ Chicken Wings	BBQ Meatballs

Sides Options... \$5 each per person

Molasses Baked Beans	Twice Baked Potato Casserole
Garlic Smashed Potato	Potato Salad



CONTINENTAL BREAKFAST - 15 person minimum

Menu #1

\$8 per person

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies, and Cream Cheese

Menu #2

\$12 per person

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies and Cream Cheese, and Fresh -Cut Fruit Salad

Menu #3

\$15 per person

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies and Cream Cheese, Fresh-Cut Fruit Salad,
Mini Quiche – Choice of Ham and Cheddar, Bacon and Swiss, or Onion, Pepper and Mushroom

HOT BREAKFAST BUFFETS - 20 person minimum

Boardroom Breakfast -Cheesy Scrambled Eggs, Home Fried Potatoes, English Muffins with Butter and Jellies, and a choice of either Ham, Crisp Bacon, or Sausage Link...**\$24 per person**

Frittata – customized filling options, Home Fried Potatoes...\$20 per person

Breakfast Quiche – Deep Dish Quich with choice of Mushroom, Onion and Cheddar; or Bacon, Spinach and Swiss Cheese; served with Fruit Salad and Mini Croissants...**\$23 per person**

Denver Scrambled Eggs – with Onions, Peppers and Diced Ham topped with Cheddar Cheese; Home Fried Potatoes, Crisp Bacon, and English Muffins, Butter and Jellies...**\$26 per person**

Breakfast Burritos – Flour Tortillas filled with Cheesy Scrambled Eggs; Ham, Bacon or Sausage served with Salsa, Home Fries and Fruit Salad... **\$22 per person**

BEVERAGES

Coffee with Cream and Sugar **\$35.00 per air pot (serves 12 guests)**
Assorted Juices **\$4.95 each**

ADDITIONS

Add Yogurt and Granola... **\$6.00 per person**
Add Fresh Fruit Salad... **\$5.00 per person**
Add Biscuits and Gravy... **\$6.00 per person**



LUNCH MENU (served until 4pm)

20 person minimum for any lunch buffet

Sandwich Box Lunches – choice of sandwich, bag of chips, two cookies \$18 each

Mini Sandwich Buffet – Trays of Assorted Mini Sandwiches at 3 per Guest
With 1 deli salad or assorted chips and cookie tray \$20 per person

With Soup, chips and cookie tray \$23 per person

Build Our Own Sandwich – Presentation of Roasted Ham,
Turkey Breast and Beef; with Relish Tray, Condiments,
and Assorted Cheeses
Add one deli salad or assorted potato chips and cookies \$22 per person
Add Soup, chips and cookie tray \$25 per person

SALAD BARS...20 person minimum

Chef Salad \$21 per person
Julienne Turkey Breast and Ham; Cheddar and Swiss; with Tomatoes,
Cucumber, Egg, Croutons and choice of Dressing. Served with
French Bread, Butter and cookie tray

Cobb Salad \$26 per person
Turkey Breast, Bacon, Avocado, Bleu Cheese, Cucumber, Tomato,
Black Olive, Egg, and choice of Dressing. Served with French Bread and
Butter, and cookie tray

Chicken Taco Salad \$25 per person
Chicken Breast grilled and sliced, Tomato, Cheddar Cheese, Black Olives,
Green Onion, Guacamole, Salsa, Sour Cream, choice of Dressing,
Tortilla Chips, and cookie tray

Chicken Club Salad \$24 per person
Chicken Breast grilled and sliced, Bacon, Tomato, Cheddar Cheese,
Black Olives, Avocado, Mixed Greens with choice of Dressing,
French Bread and Butter, and cookie tray

Mediterranean Chicken Salad \$26 per person
Fresh Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onion,
Pepperoncini, Tomato, Cucumber, and Greek Dressing with Pita Bread
and cookie tray



HOT LUNCH BUFFETS- 20 Person Minimum

Chicken Fajitas grilled with Peppers and Onions; served with Mexican Rice, Flour Tortillas, Pico de Gallo, Guacamole, Sour Cream, Garden Green Salad with choice of dressings, Chips and Salsa, and Cookie Tray
*Substitute Beef for additional \$2,00 per person \$26 per person

Baked Potato Bar with turkey Chili, Cheddar Cheese Sauce, Broccoli, Bacon, Grated Cheddar, Sour Cream, Green Onions, Garden Green Salad with choice of Dressings, Rolls and Butter, and cookie tray \$24 per person

Enchiladas with your choice of Chicken, Cheese, or Beef; baked in Green Chili, Tomatillo Cream Sauce with Mexican Rice, Garden Green Salad with Choice of dressings, Chips and Salsa, and cookie tray \$24 per person

Mexican Buffet- Seasoned Ground Beef and Chicken, Refried Beans, Mexican Rice, Flour Tortillas, Guacamole, Sour Cream, Chips and Salsa, Olives, Tomatoes, Green Onion, Grated Cheese, Garden Salad with choice of dressings, and cookie tray \$26 per person

Chicken Piccata or Marsala – Breast of Chicken Sauteed with sauce, served with Rice Pilaf and Garden Green Salad with choice of Dressings, sliced baguette and Butter, and cookie tray \$25 per person

Chicken Breast Sauté with Portobello Mushrooms and White Wine Sauce; served with Rice Pilaf, Garden Green Salad with choice of Dressings, sliced baguette and Butter, and cookie tray \$26 per person

UPGRADE TO PETITE DESSERT TRAY...\$2.00 EXTRA PER PERSON

UPGRADE TO PREMIUM PETITE DESSERT TRAY...\$3.00 PER PERSON

ADD HOT VEGETABLE DISH TO ANY BUFFET...\$3.50 EXTRA PER PERSON



BAKED PASTAS- 20 Person Minimum

Lunch price per person...\$27, Dinner price per person \$32

Lasagna - Baked with our homemade Beef and Sausage Sauce and layered Cheeses;
served with Garlic Bread, Garden Green Salad with choice of dressings,
and cookies

Baked Ziti – Baked with our homemade Meat Sauce, Mozzarella, Parmesan and Ricotta;
Garlic Bread, Garden Green Salad with choice of dressing, and Petite Desserts

Chicken Alfredo Bake – Grilled Chicken with Penne Pasta and Parmesan Garlic Cream Sauce;
served with Caesar Salad, Rolls and Butter, and Petite Desserts

DINNER ENTREES- 20 Person Minimum

All Entrees are subject to Market Pricing and Seasonal Availability. All meals come with choice of starch, vegetable, salad, bread, desserts priced separately for dinner entrees

Chicken Breast au Natural with a choice of Sauces	\$28 PER PERSON
Lemon Caper, Mushroom and Wine, Fresh Tomato	
Chicken Breast, Boneless and Skinless with a choice of Sauces	\$30 PER PERSON
Lemon Caper, Mushroom and Wine, Fresh Tomato	
Choice New York Strip Steak , Char Broiled, Topped with Portobello Mushrooms in	\$37 PER PERSON
Rich Demiglace flavored with Madeira Wine	
Choice Top Sirloin Char Broiled and Sliced with Chimichurrie Sauce	\$35 PER PERSON
Braised Short Ribs Slow cooked to Perfection in a Red Wine Glaze	\$38 PER PERSON
Choice Prime Rib au Jus with Horseradish	MARKET PRICE
Choice Tenderloin of Beef Grilled with Basil Roasted Gulf Shrimp and Demiglace	MARKET PRICE
Salmon Filet Grilled with Saffron Lemon Sauce	MARKET PRICE
Albacore Tuna with Cilantro Lime Butter	MARKET PRICE
Halibut Filet with Shallots and Mushrooms	MARKET PRICE
Grilled Gulf Shrimp with Garlic and Roasted Pepper	MARKET PRICE
Pork Tenderloin with sauce option	\$36 per person
Crispy Duck Breast with Ginger Glaze	\$38 per person



ITALIAN DINNER...\$35-\$50 depending on entrée choices and number of options

Parmesan Stuffed Mushrooms

Caprese Skewers

Salad: Choose one option

Caesar Salad with croutons, parmesan, house made Caesar (vegetarian upon request)

Mixed Greens Salad with ranch, Italian vinaigrette, croutons

Choice of Pasta: Penne, Orecchiette, Rotini

Choice of Sauce: Bolognese, Mushroom Parmesan, or Marinara, Alfredo

Entrees - Select one or two entrees.

- ***Breast of Chicken*** Topped with Fontina Cheese and Prosciutto on Fresh Tomato Sauce
- ***Grilled Salmon Filet*** with Basil Cream and Fennel
- ***Choice New York Steak*** Grilled with Portobello Mushrooms in Demiglace
- ***Grilled Garlic Shrimp*** with Roasted Peppers
- ***Lasagna...Meat or Vegetarian Style***

Vegetable: Choose one option

Broccoli with Parmesan

Roasted Seasonal Vegetables



Mediterranean Buffet ~ \$40 per person

Traditional Dolma Platter

Hummus and Grilled Pita

Greek Salad of Romaine, Feta, Olives, Cucumber, Red Onion and Tomato

Fresh Grilled Salmon Filet with Saffron Lemon Sauce

Lemon Chicken Skewers Marinated and Grilled

Greek Rice Pilaf

Spanakopita

Garlic Green Beans

Tzatziki sauce

MEXICAN DINNER...\$32.00 per person

Tortilla chips with guacamole, salsa

Mexican Caesar Salad

Chicken or Vegetarian Enchiladas in Green Chili Sauce

Beef Fajitas with Peppers, Onions, Guacamole, pico de gallo, shredded cheese and Lime

Flour and corn tortillas available

Mexican Rice

Charro Beans