

Continental Breakfast

Light Fare

Assorted Freshly Baked Bagels
Served with Cream Cheese, Creamery Butter & Preserves
Whole Fruit Basket
Freshly Squeezed Orange Juice
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea Selection & Spring Water

The Early Riser

Selection of Sweet Breads, Muffins & Pastries
Seasonal Fresh Fruit Display
Freshly Squeezed Orange Juice
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea Selection & Spring Water

Executive Continental

Assorted Freshly Baked Bagels
Served with Cream Cheese, Creamery Butter & Preserves
Selection of Sweet Breads, Muffins & Pastries
Seasonal Fruit Display
Yogurt Trifle
Wit Vanilla Yogurt, Berries & House Made Granola
Orange, Apple & Tomato Juice
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea Selection & Spring Water

Continental and all breakfast packages based on a 2 hour service period.
Additional beverage service charges apply where service is required for longer than 2 hours.
Prices are per person, plus 20% service charge, tax and labor.

Signature Hot Breakfast

Healthy Living

Fluffy Scrambled Egg Whites
Homemade Oatmeal with sides of Raisins & Brown Sugar
Choice of (one): Crispy Bacon or Turkey Bacon
Fresh Seasonal Fruit Tray
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
\$

The Sunrise

Ham, Cheddar Cheese & Egg Breakfast Burrito
Egg & Cheddar Cheese Burrito
Seasoned Breakfast Potatoes
Choice of (one): Crispy Bacon or Sausage Links
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
\$

South of the Border

Southwestern Scrambled Eggs with Chunky Salsa Fresca
Home Fried Potatoes with Onions
Choice of (one): Crisp Bacon or Sausage Links
Refried Beans
Soft Flour Tortillas
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
\$

The Sweeter Side

Cheese Blintzes topped with choice of (one): Warm Strawberry Sauce, Blueberry Sauce or
Caramelized Apples
Choice of (one): Crisp Bacon or Sausage Links
Buttery Croissants
Fresh Fruit Display with Cinnamon Yogurt Dip
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
\$

All American

Fresh Scrambled Eggs
Choice of (one): French Toast or Buttermilk Pancakes
Served with Fruit Compote, Whipped Cream, Powdered Sugar & Warm Maple Syrup
Choice of (one) Crisp Bacon or Sausage Links
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
\$

Ultimate Breakfast

Chef Attended Omelette Station
With Individually Prepared Eggs with choice of add in items: Bell Peppers, Mushrooms,
Spinach, Onions, Cheese, Tomatoes, Ham, etc.
Seasoned Breakfast Potatoes
Crisp Bacon
Sausage Links
Make Your Own Waffles with Caramelized Bananas & Warm Maple Syrup
Assorted Croissants, Sweet Breads & Pastries
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
\$
Plus a \$200 chef fee

Lunch Selections

Wrap Selection

Fresh Salad of Mixed Field Greens and Garden Vegetables
With Ranch Dressing & Balsamic Vinaigrette
Roasted Turkey & Cheddar Wrap
Southwestern Chicken Wrap
Roasted Vegetable Wrap
Southwestern Macaroni & Cheese
Assorted Chips
Appropriate Condiments
Freshly Baked Cookies & Chocolate Brownies
\$

Taste of the Border

Tri Colored Tortilla Chips
Served with Chunky Salsa Fresca
Shredded Green Chili Beef
White Cheese Enchiladas
White Refried Beans
Tortillas, Fresh Cilantro, Sour Cream, Salsa, Cheese, Green Onions, Shredded Lettuce, Diced Tomatoes
Freshly Baked Cookies & Chocolate Brownies
\$

Picnic BBQ

Summer Slaw
Pulled Barbecue Pork Sandwiches
Barbecue Coke Brined Chicken Quarters
Sliced Tomatoes, Lettuce, Pickles, Pepperoncinis and Red Onions
Assorted Fresh Baked Buns
Bacon and Brown Sugar Baked Beans
Freshly Baked Cookies & Chocolate Brownies
\$

Spicy Comfort

Fresh Garden Salad with Vegetables with Ranch Dressing, Italian Dressing & Balsamic Vinaigrette
Southwestern Meatloaf
Southwestern Macaroni and Cheese
Grilled Marinated Vegetables
Corn Muffins and Assorted Dinner Rolls
With Creamery Butter
Freshly Baked Cookies & Chocolate Brownies
\$

Luncheon Buffets Continued

That's Amore

Traditional Caesar Salad
Sicilian Lasagna
Linguine with Basil Marinara Sauce
Sautéed Squash & Zucchini
Fresh Grated Parmesan Cheese
Garlic Bread
Freshly Baked Cookies & Chocolate Brownies
\$

All American Grill

Fresh Garden Salad
With Assorted Vegetables and Choice of Dressing
Fresh Black Angus Burgers
All Beef Hot Dogs
Assorted Sliced Cheese
Sliced Tomatoes, Lettuce, Pickles, Pepperoncinis and Red Onions
Assorted Freshly Baked Buns
Sautéed Mushrooms / Sautéed Onions
Asst. Mustards, Ketchup, Relish, Mayonnaise, Barbecue Sauce & Steak Sauce
Tater Tots
Corn Cobettes
Freshly Baked Cookies & Chocolate Brownies
\$

Homemade Bread Pudding served with Warm Vanilla Sauce additional \$ per person ++

Selection of Gourmet Devonshire Dessert Bars additional \$ per person ++

Assorted Gourmet Whole Cakes additional \$ per person ++

Warm Apple Crisp Served with Fresh Whipped Cream additional \$2 per person ++

Prices based on a minimum of 25 guests

Dinner Options

Tenderloin & Herb Encrusted Chicken Breast

Butter Lettuce Tossed
in Lemon Vinaigrette With Basil, Marinated Tomatoes & Shaved Cucumbers Tenderloin
of Beef
With a 7 Pepper Cabernet Glaze Fresh Herb Encrusted Free Range Chicken Breast
With a Grand Mariner Sauce
Roasted Garlic and Brie Smashed Potatoes
Fresh Steamed Asparagus Bundles
Wrapped With Carrot Ribbons
Assorted
Freshly Baked Dinner Rolls with Creamy

Sirloin of Beef & Bacon Wrapped Chicken

*Fresh Spinach Salad
Topped with Spiced Pecans, Grilled Red Onions, Ripe Sliced Strawberries
& a Honey Poppy Seed Dressing
*Sirloin of Beef
With Crispy Polenta and Roasted Shallot Cognac Sauce
*Bacon Wrapped Chicken Breast
Stuffed With Bleu Cheese and Pecans
*Roasted Parsnips & Potatoes Smashed with Caramelized Pearl Onions & White Cheddar
*Sautéed Asparagus with Roasted Garlic Cloves
*Assorted Rolls With Creamery Butter

New York Strip & Chicken Souvlaki

Mixed Field Greens & Hearts of Romaine Topped with Tomatoes and Artichoke
Hearts And
Served With Lemon Oregano Vinaigrette Tuscan Rubbed New York Strip
Chicken Souvlaki
Wild
Mushroom Risotto Grilled Marinated Spring Vegetables
Assorted Freshly Baked Rolls with Creamy Butter

Dinner Options Continued

Grilled Flat Iron Steak & Hazelnut Crusted Chicken

*Mesclun Greens

With Pear, Roasted Pine Nuts, Bleu Cheese Croutons and White Wine Vinaigrette

*Grilled Flat Iron Steak with Mushroom Demi Glaze

*Hazelnut Crusted Chicken

With Cranberry Apple Relish

*Smoked Gouda Whipped Potatoes

*Glazed French Cut Green Beans and Yellow Squash

*Assorted Rolls With Creamery Butter

Prime Rib & Chicken Roulade

Fresh Spinach Salad

Topped with Spiced Pecans, Grilled Red Onions, Ripe Sliced Strawberries

& a Honey Poppy Seed Dressing

Slow Roasted Prime Rib

Served with Horseradish Cream Sauce

Baked Chicken Roulade

Baked Chicken Filled with Spinach, Roasted Peppers and Smoked Gouda

Dauphinoise Potato Triangles

Fresh Steamed Asparagus with Roasted Garlic Cloves

Warm Sourdough Loaves With Creamery Butter

Roast Sirloin of Beef & Champagne Chicken

Boston Bibb Lettuce

Tossed with Artichoke Hearts, Artichoke Hearts, Hearts of Palm & Roasted Red Peppers & Topped with

Grand Mariner Dijon Vinaigrette

Roast Sirloin of Beef

With Red Wine Demi Glaze

Champagne Chicken

Smoked Gouda Whipped Potatoes

Fresh Steamed French Cut Green Beans

French Baguettes With Herbed Olive Oil

Dinner Options Continued

Grilled White Fish

Spinach Salad
With Mango, Almonds, Grilled Onions, Tomatoes and Champagne Vinaigrette
Grilled White Fish with Orange and Grapefruit Citrus Salsa
Smoked Gouda Risotto
Steamed Broccoli
Assorted Dinner Rolls With Creamery Butter

Chicken Picatta

Mozzarella Caprese
Beefsteak Tomato, Buffalo Mozzarella Cheese, Fresh Basil and Olive Oil Salad
Chicken Picatta
Garlic, Basil, Onions, Fire Roasted Red Peppers and Tomatoes Over Rotelle Noodles
In a Creamy Chardonnay Wine Sauce and Topped With Parmesan Cheese
Squash Medley
Focaccia Bread with Herbed Olive Oil
\$

Grilled Flank Steak

Boston Bibb Lettuce
Tossed with Artichoke Hearts, Artichoke Hearts, Hearts of Palm & Roasted Red Peppers & Topped with
Grand Mariner Dijon Vinaigrette
Char Grilled Flank Steak
With Molasses Sauce
Oven Roasted Yukon Gold Potatoes
With Butter and Cheddar Cheese
Grilled Marinated Vegetables
Assorted Dinner Rolls with Creamery Butter
\$

Pork Osso Bucco

Garden Vegetable Salad With Mixed Greens
With Ranch and Balsamic Vinaigrette
Pork Osso Bucco
Herb Whipped Potatoes
Grilled Marinated Asparagus
Assorted Dinner Rolls with Creamery Butter

Dinner Options Continued

Champagne Chicken

Mixed Greens Dried Cranberries, Pecans, and Garden Vegetables
Creamy Ranch Dressing & Citrus Vinaigrette
Champagne Chicken
Smoked Gouda Mashed Potatoes
Fresh Steamed Green Beans
With Roasted Red Pepper Strips
Assorted Dinner Rolls with Creamery Butter

Lasagna & Tortellini

Traditional Caesar Salad
Sicilian Lasagna
Tortellini With a Basil Alfredo Sauce
Sautéed Italian Vegetables
Garlic Breadsticks with Creamery Butter