



Breakfast Menu Options

Continental Breakfast

Assorted muffins, pastries & scones, fresh sliced fruit, honey butter and jam

Breakfast Taco Bar

Scrambled eggs, bacon, sausage, potatoes, refried beans and cheese served with corn and flour tortillas, pico de gallo, and green salsa

Southern Style Breakfast

Scrambled eggs, bacon, maple smoked turkey sausage, hash browns, biscuits and gravy

French Country Breakfast

Quiche Lorraine and Florentine served with croissants, sliced baguettes, fruit preserves, whipped butter, and berries

Tuscany Morning

Mascarpone-mushroom frittata, savory Italian sausage strata paired sliced melons and sweet pastries

Optional coffee and juice services available upon request.

Requires a minimum of 25 attendees.

20% service fee and 8.25% sales tax may apply.

Call or send a "request a quote" for pricing.



Cold Menu Options

Boxed Lunch

Prepared assortment of deli sandwiches - roast beef & cheddar, ham & swiss, turkey with bacon & avocado, chicken salad served with chips, pickle spear and freshly baked cookie

Sandwich Board

Prepared assortment of deli sandwiches - roast beef & cheddar, ham & swiss, turkey with bacon & avocado, chicken salad served with pesto pasta salad, chips, pickle spears and fruit salad

Fajita Salad

Green chili and lime cilantro marinated strips of skirt steak and chicken breast, mixed greens black bean and corn pico, smoked peppers and onions, pico de gallo, shredded cheddar cheese, sour cream, jalapeños, house-made tortilla strips, fire roasted salsa and cilantro-lime ranch dressing

Southwest Salad Bar

Grilled chicken breast, romaine lettuce, black bean salsa, diced tomatoes, sliced avocado, cucumbers, red onions, roasted corn, black olives, jalapeños, feta and cheddar cheeses with southwest Caesar and buttermilk ranch dressings

Grilled Chicken Caesar Salad

Grilled chicken breast, romaine lettuce, shaved parmesan cheese, house-made croutons, with Caesar dressing served with garlic knots

Beverage service includes iced tea and chilled water. Can be served as lunch or dinner and plated or buffet. Requires a minimum of 25 attendees.

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Main Course Options

Herb Crusted Parmesan Chicken

Oven roasted chicken breast coated in province herbs and shredded parmesan cheese finished with goat cheese, sundried tomato and a creamy basil cream sauce

Grilled Chicken Cannelloni

Cannelloni wrapped around sliced grilled chicken breast, spinach and ricotta enhanced with a white wine artichoke sauce

Sirloin Meatloaf

Oven-roasted sirloin meatloaf basted with a sweet and tangy chipotle glaze

Chicken Piccata

Pan seared lightly breaded chicken breast, white wine lemon sauce, sundried tomatoes, capers and herbed fettuccini

Santa Fe Chicken

Chicken breast stuffed with Monterrey jack cheese, hatch chiles enhanced white wine cream sauce

Grilled Fajitas

Green chili and lime cilantro marinated strips of skirt steak and chicken breast, flour tortillas, grilled onions pico de gallo, shredded cheddar cheese, sour cream and sliced jalapeños

Savory Grilled Polenta

Grilled Polenta cake topped with caramelized onions and root vegetable ragout (vegan and gluten free)

Beverage service includes iced tea and chilled water. Following selections include field green salad, starch, vegetable, and bread. Can be served as lunch or dinner and plated or buffet.



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Main Course Options, cont.

Salmon Chermoula

Grilled salmon filet, Moroccan herb and garlic chermoula

Lemon Garlic Tilapia

Pan roasted tilapia filet, white wine and tomato lemon garlic butter sauce (gluten free)

Crab-Stuffed Sole Paupiettes

Thinly sliced filet of sole wrapped around lump crabmeat enhanced with vin blanc sauce

Petite Filet

Beef tenderloin medallion wrapped in applewood smoked bacon, wild mushroom demi glaze

Stuffed Portabella Cap

Grilled portabella mushrooms stuffed with feta cheese, slow roasted red peppers and grilled purple onions

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Main Course -Side Options

Starch Selections

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Garlic Mashed Potatoes Herb
Roasted Potatoes
Baked Macaroni & Cheese
Cilantro Rice

Vegetable Selections

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Sautéed Vegetables Grilled
Summer Vegetables Julienne Ginger
Vegetables

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Enhancements

Appetizers

Sesame Chicken, Beef or Shrimp Satays with Spicy Hoisin Dipping Sauce
Crispy Stuffed Asparagus Wrapped in Phyllo
Ham and Gruyere Pinwheels with Poppy seed Glaze Meatballs with Spicy Tomato Sauce or Sweet Asian Sauce
Sausage Bites: Choose from Italian, Spicy Jalapeno, Polish, or Chicken
Mini BLT Bites with House made Aioli, Crumbled Bacon and Tender Lettuce Stuffed in a Cherry Tomato Creamy Spinach and Bacon Pinwheels with Mozzarella and Parmesan Cheeses
Mini Chicken Parma Bites with Mozzarella Cheese and House Made Marinara
Spring Rolls with Sweet and Spicy Dipping Sauce
Spicy Piccadilly Beef, Vegetarian or Shrimp Empanadas Served with Spicy Chipotle Dipping Sauce
Phyllo Wrapped Cheese and Spinach Spanakopita
Mini Beef Wellingtons En Croute
Coconut Crusted Shrimp with Spicy Pineapple Sauce
Roasted Shrimp and Brie in Phyllo Cup

Trays and Platters

Assorted Fresh Seasonal Vegetables with Creamy House made Dipping Sauce
Assorted Fresh Seasonal Fruits and Berries
Italian Antipastos with Assorted Meats and Cheeses, Olives, Peppers and Vegetables
Norwegian Smoked Salmon with Chopped Egg, Lemon, Capers, Red Onion and Cream Cheeses
Chilled Shrimp Platter with Spicy Cocktail Sauce and Lemon
Assorted Imported Cheeses with Fresh Fruit
Assorted Domestic Cubed Cheeses with Fresh Fruit

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Assortment of Dips - Served with Assorted Crackers and Sliced Baguette-

Hot Spinach and Artichoke Heart Dip

Artichoke Parmesan Dip

Jalapeno Popper Dip

Garlic, Roasted Red Pepper or Jalapeno Hummus

Spicy Shrimp or Crawfish Dip

Warm Creamy Crab Dip Warm

Buffalo Chicken Dip

Bacon Bleu Cheese and Parmesan

Bleu Cheese Walnut and Parmesan (Vegetarian)

Pineapple Jalapeno and Pecan

Cheddar Jalapeno and Bacon Pimento

Chipotle and Garlic

Goat Cheese Sundried Tomato and Pistachio

Prosciutto Spinach Parmesan and Pine nut

Baked Brie En Croute Wrapped in Puff Pastry with Roasted Fruit (1Kilo)

Can be served as passed or buffet. Requires a minimum of 50 attendees.

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Desserts

Sweet Options:

Fresh baked cookies and brownies

*New York Style Cheesecake drizzled in a decadent
chocolate sauce*

Triple Chocolate Layer Mousse Cake

Carrot Cake with a smooth cream cheese icing

Italian Cream Cake with toasted coconut, pecans and cream cheese icing

Tiramisu and fresh raspberries

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