



# BREAKFAST MENU

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All options include coffee, tea and assorted juice  
A 6% sales tax and 20% service charge will be added to all menu items

## Continental Breakfast.....7.95

Assorted bagels, danish and muffins with butter, cream cheese and jellies

## Executive Continental.....11.95

Assorted bagels, danish and muffins with butter, cream cheese and jellies, sliced melon, berries, granola and assorted yogurt

## Breakfast Buffet.....13.95

(25 person minimum)

Bagels, cream cheese, butter jellies, scrambled farm fresh eggs, scrambled eggs with cheese, home fried potatoes, breakfast sausage and applewood smoked bacon  
(egg beaters available upon request)

## Executive Breakfast Buffet.....17.95

(25 person minimum)

Croissants, bagels, danish, muffins, butter, cream cheese and jellies  
fresh fruit with berries, assorted yogurts and granola, eggs benedict with sauce hollandaise  
home fried potatoes, applewood smoked bacon, breakfast sausage  
and belgium waffles with maple syrup

## Breakfast Stations

A \$40 labor fee will be added to Chef-manned stations

### Omelette Station.....5.00

Chef prepared omelets made-to-order:

Toppings include: ham, onions, peppers, mushrooms, broccoli, spinach, olives, tomatoes, bacon, sausage, shredded mixed cheeses

### Pancake or Crepes Station.....5.00

Made-to-order with strawberry and banana toppings, apple raisin compote, chocolate chips, whipped cream, warm maple syrup

### Carving Station

Maple-glazed spiral ham with roasted apple-craisin compote.....4.00

Sliced turkey breast, natural pan jus.....5.00

Lemon-dill poached salmon, chardonnay butter.....7.00

Carved beef tenderloin, horseradish cream.....12.00

Mint roasted leg of lamb, mint jelly and rosemary lamb jus.....8.00

### Sides

Add bacon and sausage.....3.00

Add home fries.....1.50

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## LUNCH STATIONS

Minimum of 25 people  
6% sales tax and 20% service charge will be added to all menu items

### Tea Sandwich Display.....12.50

Includes fresh fruit with a lime simple syrup and tossed salad with balsamic vinaigrette  
(choice of four)  
Smoked Salmon, english cucumber and lemon dill cream cheese  
Truffled egg salad  
Chicken salad waldorf, red grapes  
Shrimp and boursin pesto  
Smoked turkey and lemon mascarpone  
Tuna salad, roma tomato and swiss  
Shaved beef, creamy horseradish and aged cheddar

### Deli Spread.....10.50

Assorted lunchmeats, ham, turkey, roast beef, salami  
Assorted cheeses, American, swiss, provolone, cheddar  
Assorted mustards and mayonnaise  
Lettuce, tomato and shaved red onion  
Redskin potato salad  
Vegetable and cheese pasta salad  
Chicken and tuna salad.....add 4.00 per person

### Heroes and Wraps.....14.95

(choice of four)  
All include crisp lettuce and sliced tomato  
Shaved ham and swiss, honey mustard  
Roast beef and cheddar with creamy horseradish sauce  
Sliced turkey and American cheese, sun-dried cranberry aioli  
Ham, salami, capicola and provolone, lemon-basil aioli  
House made tuna or chicken salad, choice of cheese  
Meatball marinara and mozzarella hero  
Philly-style cheese steak, mushrooms, onions and peppers, american cheese  
Buffalo chicken cheese steak, mild wing sauce, creamy bleu cheese  
French fries or potato chips  
Italian meat and cheese pasta salad

### Barbecue.....18.00

Burgers and cheeseburgers  
Hot Dogs or Italian Sausage  
Honey-dipped fried chicken or Grilled chicken breast  
Baked beans and coleslaw  
Corn on the Cob  
Potato Salad or Pasta Salad

### Dessert Stations

Ice Cream Sundae Bar.....5.95  
Viennese Table of assorted cakes, pies and sweet street miniatures.....6.95  
Miniature pastry table of miniature pastries and petit fours.....8.95  
Chocolate Fountain, pretzels, marshmallows, fresh fruit, lady fingers.....5.95  
Chef manned bananas foster station w/ vanilla bean ice cream.....6.95 (add \$50 chef fee)  
Coffee and Assorted Tea Display.....2.00



## SERVED LUNCH

6% sales tax and 20% service charge will be added to all menu items

### SOUPS

Classic chicken noodle soup with acini de pepe	cup.....4.00	bowl.....6.00
Garden vegetable minestrone soup	cup.....4.00	bowl.....6.00
Roasted tomato and goat cheese bisque with herbed croutons	cup.....4.00	bowl.....6.00
Sweet corn and truffle bisque	cup.....5.00	bowl 7.00
Manhattan clam chowder	cup.....5.00	bowl 7.00
New England clam chowder	cup.....5.00	bowl 7.00

### SALADS

Mixed greens with balsamic vinaigrette.....	4.50
Vine-ripened tomato, fresh basil, mozzarella, spinach, extra virgin olive oil, aged balsamic drizzle.....	5.50
Classic Caesar salad with shaved parmesan.....	5.50
Boston bibb, toasted almonds, orange supremes, radish, basil goat cheese vinaigrette.....	7.00
Mixed Greens with sun-dried cranberries, bleu cheese, honey balsamic vinaigrette.....	6.00
Baby spinach, sliced strawberries, feta, candied pecans, strawberry-champagne vinaigrette.....	6.50

### OTHER STARTERS

Parfait of fresh melon, berries and yogurt.....	5.00
Fresh diced melon and prosciutto mosaic.....	5.00
Fruit cup with fresh mint.....	3.00
Stuffed Portobello with Italian sausage, spinach, roasted peppers, basil oil and balsamic glaze.....	8.00
Wild forest mushroom and boursin strudel, balsamic fig glaze.....	7.00
Artichoke ravioli, crumbled goat cheese, over-night tomatoes, lemon-herb gremolata.....	8.00
Orecchiette, charred tomato, lemon, broccolini, parmesan, tomato butter.....	6.00
Jumbo shrimp cocktail.....	12.00
Jumbo lump crab cake with lemon saffron aioli.....	14.00
Coriander dusted ahi tuna, wakame seaweed salad, citrus-soy glaze.....	14.50

## ENTREES

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service  
 If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

### COLD ENTREES

Caesar salad with grilled chicken breast.....	12.50	with jumbo shrimp.....	18.00
Cobb salad, mixed greens, bacon, grilled chicken, egg, tomato, avocado and bleu cheese.....	12.00		
Iceberg wedge, bleu cheese dressing, crumbled bacon, grape tomato, shaved red onion.....	12.00		
Waldorf salad, chopped romaine, chicken salad, candied walnuts, red grapes, balsamic dressing...	14.00		
Sesame seared ahi tuna over asian noodle salad with mandarin oranges and scallions.....	18.00		
Pittsburgh steak salad, mixed greens, bleu cheese, tomato and red onion.....	18.00		
Traditional ham or turkey club, lettuce, tomato, bacon and mayo, house made chips.....	10.00		
Blackened shrimp, tropical fruit salad, petite greens, citrus vinaigrette.....	14.00		

# ENTREES CONTINUED

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service  
If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

## HOT ENTREES

### CHICKEN

- Classic chicken francaise, beurre blanc.....16.00
- Chicken marsala, wild forest mushroom demi-glace.....18.00
- Chicken piccata, artichoke, blistered tomato and capers, lemon-chardonnay butter.....18.00
- Chicken provençal, olives, grape tomatoes, basil, capers, extra virgin olive oil, balsamic glaze.....18.00

### FISH & SHELLFISH

- Jail island salmon, crispy capers, lemon-dill cream.....18.00
- Mojito glazed grilled jail island salmon.....18.00
- Crab stuffed sole, lightly baked, lemon-chablis butter..... 22.00
- 6 oz. Jumbo lump crab cake, lemon saffron aioli.....24.00
- Crab imperial stuffed jumbo shrimp, lemon beurre blanc.....24.00

### BEEF

- Seared Petite loin of beef, portobello mushroom and balsamic demi-glace.....24.00
- Sliced black angus beef tenderloin, cabernet demi-glace.....30.00
- Grilled 6 oz. black angus filet mignon, balsamic red onion marmalade, bleu cheese glaçage, cabernet demi-glace.....32.00

### OTHER

- Eggplant Rollatini, parmesan, san marzano pomodoro basilica.....16.00
- Sweet curried rice, vegetable stir fry, coconut-curry sauce with chicken.....12.00 with shrimp.....16.00
- Caribbean roasted pork loin, pineapple salsa, spiced rum-pineapple jus.....14.00
- Classic quiche Lorraine, caramelized onions, swiss cheese, petite greens, balsamic drizzle.....9.00
- Jumbo lump crab and asparagus quiche, goat cheese, petite greens, warm bacon shallot vinaigrette.....13.00

### STARCH

- White truffle-parmesan potato gratin
- Wild rice pilaf
- Whipped potatoes
- Duchess Potato
- Herb and shallot roasted red bliss potatoes
- Sea salt roasted fingerling potatoes
- Baked Idaho potato

### VEGETABLE

- Steamed broccoli with sea salt
- Green beans with herb butter
- Sautéed mixed seasonal vegetables
- Grilled asparagus with lemon-herb olive oil
- Julienned vegetables

## DESSERT

- Tiramisu.....5.25
- New York style cheese cake with berries.....6.25
- Apple Crisp.....5.00
- Rice Pudding.....4.00
- Carrot Cake.....4.50

- Chocolate Decadence.....5.00
- Chocolate Lava a la mode.....6.00
- Strawberry Shortcake.....5.00

- Ice Cream Sundae Bar.....5.95  
with traditional toppings  
(Add 30.00 labor fee for attendant)