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
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 \( \text{cup} \ldots 4.00 \) \( \text{bowl} \ldots 6.00 \)
- Garden vegetable minestrone soup \( \text{cup} \ldots 4.00 \) \( \text{bowl} \ldots 6.00 \)
- Roasted tomato and goat cheese bisque with herbed croutons \( \text{cup} \ldots 4.00 \) \( \text{bowl} \ldots 6.00 \)
- Sweet corn and truffle bisque \( \text{cup} \ldots 5.00 \) \( \text{bowl} \ldots 7.00 \)
- Manhattan clam chowder \( \text{cup} \ldots 5.00 \) \( \text{bowl} \ldots 7.00 \)
- New England clam chowder \( \text{cup} \ldots 5.00 \) \( \text{bowl} \ldots 7.00 \)

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

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

Entrees

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

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

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

HOT ENTREES

CHICKEN
Classic chicken française, 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, portabello 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
Julienne 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)