Continental Breakfast
(Minimum of 10)

Chilled Beverages (choice of two)
Apple
Cranberry
Grapefruit
Orange
V-8
Bottled Water

Coffee, Decaffeinated Coffee, Herbal Teas
2% Milk, Half & Half, Sugar, Sweet n Low, Equal, Splenda, Sliced Lemon, Honey

Fresh Seasonal Fruit Tray or Fresh Fruit Salad
to include:
Strawberries, Cantaloupe, Honeydew, Pineapple,
Watermelon, Oranges, and Grapes

Low-Fat Yogurt and Berry Parfait with House-Made Granola

Fresh Pastry Offerings
Your choice of 3 of the following:
Assorted Miniature Danish
Fresh Baked Muffins (regular or miniature)
Assorted Bagels (regular & miniature) with Butter, Cream Cheese, and Jelly
Croissants (regular or miniature)
Multi-Grain Croissants (miniature only)
Fruit and Chocolate Filled Croissants
Honey Corn Bread
Blueberry Bread
Banana Bread
Glazed Coffeecake
Cinnamon Buns
Classic Hot Breakfast Buffet

(Minimum of 15)

Your choice of:
One egg
One Meat
One Breakfast Potato
And a Quiche or frittata
Along With a Seasonal Fruit Salad

Includes coffee, decaf, tea and choice of two beverages

Gourmet Hot Breakfast Buffet

(Minimum of 15)

Your choice of:
One Egg
Two Meats
One Breakfast Potato
And your choice of a Breakfast Station
Along with Seasonal Fruit Salad

Includes coffee, decaf, tea and choice of two beverages

Breakfast Stations

Omelet Display Station
Bacon, Ham, Cheddar Cheese, Peppers, Onion, Broccoli, Spinach
Eggs any Style

Belgian Waffle Display Station
Whipped Cream, Strawberries, Blueberries, Chocolate Chips
Served with Butter and Maple Syrup

French Toast
Whipped Cream, Strawberries, Blueberries, Chocolate Chips
Served with Butter and Maple Syrup

Pancakes
Available Flavors – Buttermilk, Chocolate Chip, Banana, Fresh Berry, Pumpkin Spice
Whipped Cream, Strawberries, Blueberries, Chocolate Chips
Served with Butter and Maple Syrup

Hot Breakfast Buffet Options
Eggs

Scrambled Eggs
Cheddar Scrambled Eggs
Hard Boiled Eggs

Breakfast Meats
Applewood Bacon
Turkey Bacon
Link Sausage
Sausage Patties
Turkey Sausage
Pork Roll
Taylor Ham

Breakfast Potatoes
Home-Fried Potatoes
Hash Browns
Skillet Fries
House-Made Potato Pancakes

Quiches or Frittata
Lorraine
Apple Wood-Smoked Bacon, Caramelized Onion and Swiss Cheese

Spinach, Tomato, Feta
Sautéed Spinach, Plum Tomatoes and Crumbled Feta

Roasted Vegetable and Goats Cheese
Summer Squash, Zucchini, Onions, Peppers and Goats Cheese

Broccoli Cheddar
Broccoli Florets and Shredded Cheddar Cheese

Turkey Sausage and Smoked Gouda
Crumbled Turkey Sausage, Sautéed Spinach and Smoked Gouda
A La Carte

Chilled Beverages
Apple
Cranberry
Grapefruit
Orange
V-8
Bottled Water

Coffee Station
Coffee, Decaffeinated Coffee, Herbal Teas
2% Milk, Half & Half, Sugar, Sweet n Low, Equal, Splenda, Sliced Lemon, Honey

Fresh Seasonal Fruit Tray or Fresh Fruit Salad
to include:
Strawberries, Cantaloupe, Honeydew, Pineapple,
Watermelon, Oranges, and Grapes

Low-Fat Yogurt and Berry Parfait with House-Made Granola

Fresh Pastry Offerings
Assorted Miniature Danish
Fresh Baked Muffins (regular or miniature)
Assorted Bagels (regular & miniature) with Butter, Cream Cheese, and Jelly
Croissants (miniature)
Multi-Grain Croissants (miniature only)
Fruit and Chocolate Filled Croissants
Honey Corn Bread
Blueberry Bread
Banana Bread
Glazed Coffeecake
Cinnamon Buns
Classic Sandwich Luncheon

Your Choice of:
- 3 Sandwiches
- 1 Composed Salads
- 1 Green Salad with Dressing
- Assorted Chips and Pretzels
- Soda and Water
- Fresh Baked Cookies and Brownies

Gourmet Sandwich Luncheon

Your Choice of:
- 5 Sandwiches
- 2 Composed Salads
- 2 Green Salad with Dressing
- House-Made Chips and Dips
- Fresh Brewed Iced Tea and Lemonade
- Mini Italian Pastries

Box Lunch / Box Salad Options

Includes a Bag of Chips, 2 Fresh baked Cookies, Granola Bar, Bottle of Water, Hand Fruit and Choice of
- Ham, Turkey, Roasted Vegetable
- Choice of: Swiss Cheese, American, Provolone or Cheddar
- Choice of: Rye, Wheat, Kaiser and / or Wrap
- Box Salad Choice: Market Salad, Caesar Salad or Greek Salad
- Protein option: Tofu, Chicken or Shrimp

Sandwich Options

Baja Tuna Wrap
Red Onion, Bell Peppers, Black Olives, Jalapeno with Southwest Vinaigrette, sundried tomato wrap

Curried Chicken Salad
Chicken Breast, Yellow Curry, Fresh Red Grapes, on a crossiant

Tarragon Chicken Salad
Chicken Breast, Fresh Tarragon, Dijonnaise on a brioche roll

Deviled Egg Salad
A Traditional Favorite, Hard Boiled Eggs, Dijon Mustard, Mayonnaise, pumpernickel bread

Fresh Mozzarella, Basil, & Plum Tomatoes
Served on Focaccia Bread with Balsamic Reduction
Falafel Pita
Greek Tzatziki Sauce, Kalamata Olives, and Crumbled Feta Cheese Wrapped in a Pita

Grilled Vegetable Sandwich on Focaccia Bread
With House-Made Roasted Red Pepper Hummus and fresh mozzarella

Grilled Chicken Sandwich
Green Leaf Lettuce, Tomato
served on a kaiser roll

Chicken Caesar Wrap
Grilled chicken breast, romaine, tomatoes & Caesar dressing and spinach wrap

Turkey Club Sandwich
House Roasted Turkey, Apple-Wood Smoked Bacon, Green Leaf Lettuce and Tomato. Served on toasted Sourdough Bread

Honey Roasted Turkey Breast Sandwich
Thiny sliced and piled high, served with leaf lettuce and tomato on a Pretzel Roll

Crusty Italian Sandwich
Thiny Sliced Ham, Genoa Salami, Capicola, Fresh Mozzarella, Field Greens and White Balsamic Dressing

Roast Beef Sandwich
House Roast Beef, lettuce, tomatoes, crispy red onion rings cheddar cheese and creamy horseradish on toasted French bread

New York Style Deli Sandwich
Corned Beef or Pastrami piled high with Swiss cheese on seeded Jewish Rye

All Sandwiches available as Tea Size Sandwiches or Wrap

Composed Salads

Anti-Pasta Salad
Ham, Pepperoni, Salami, Provolone, Olives, Artichoke Hearts, Roasted Red Peppers

Asian Soba Noodle Salad
Buckwheat Noodle, Napa Cabbage, Shredded Carrots, Sweet Peppers, Sesame Dressing

Bow-Tie Pesto Salad
Fresh Basil Pesto, Parmesan Cheese, Cherry Tomatoes

Pennsylvania Dutch Potato Salad
Hard-Boiled Eggs, Celery, Red Onion, Dijon Mustard

Tabbouleh Salad
Bulgar Wheat, Cucumbers, Tomatoes, Fresh Herbs

Healthy Slaw
Red and Green Cabbage, Shredded Carrots, Cucumber, and Bell Peppers, with a Light Vinaigrette
Green Salads

Market Salad
Field Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots, Sliced Red Onions

Caesar Salad
Romaine Lettuce, Shaved Parmesan, Roasted Garlic Croutons Tossed in Traditional Caesar Dressing

Chopped Salad
Iceberg Lettuce with Crumbled Bacon, Bleu Cheese, Hard Boiled Eggs, Diced Red Onion, Sliced Cucumber, Cajun Croutons

Fruited Baby Spinach
Fresh Strawberries, Dried Cranberries, Mandarin Oranges, Herded Goats Cheese, Roasted Sunflower Seeds

House-Made Dressings:
Balsamic Vinaigrette
Buttermilk Ranch Dressing
Low-Fat Italian Dressing
Low Fat Ginger-Soy
Bleu Cheese Dressing
Raspberry Vinaigrette

Hot Hors d' Oeuvres
1 hour reception.

Miniature Crab Cakes
Accompanied by cocktail or tartar sauce

Mini Baked Brie
Red Onion Marmalade, Wrapped in puff pastry

Focaccia Pizza
Thinly sliced Focaccia bread topped with mozzarella, fresh basil, and plum tomatoes

Spanikopita
Spinach & feta cheese wrapped in phyllo pastry

Hot Spinach & Artichoke Dip
Served in a bread bowl with pita chips

Assortment of Mini Sliders
Italian Meatball Slider, Pulled Pork Slider, Po' Boy Shrimp Sliders & a Bacon Cheddar Cheese Burger Slider

Citrus Glazed Shrimp Skewer
Served with Mango Salsa
Cold Hors d' Oeuvres

Fresh Fruit Display
Select seasonal fruits with a Honey Cinnamon Yogurt Dipping Sauce

Gourmet Cheeses
Sharp cheddar, smoked Gouda, Havarti, Brie and Boursin, served with crackers, Dijon mustard, and grapes.

Fruit & Cheese Display
Assorted seasonal fruits & choice cheeses, served with assorted Crackers, Flat breads

Farmers Market
Served with sour cream Ranch Dip

Hummus Dip with Pita Chips
Your Choice of:
Roasted Red Pepper, Lemon, Roasted Garlic, Sun-dried Tomato Served with House-Made Pita Chips

Jumbo Shrimp Cocktail
Served with Sliced Lemons and Cocktail Sauce

Fresh Melon and Prosciutto
Fresh sliced honeydew or cantaloupe delicately wrapped with thinly sliced Prosciutto

Create Your Own Experience
Buffet Includes:
Salad
Fresh Rolls and Butter
Vegetable and Starch Choice
Dessert
Ice Tea and Water

Green Salad Options
(Choice of 1)
Market Salad
Field Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots, Sliced Red Onions

Caesar Salad
Romaine Lettuce, Shaved Parmesan, Roasted Garlic Croutons Tossed in Traditional Caesar Dressing

Chopped Salad
Iceberg Lettuce with Crumbled Bacon, Bleu Cheese, Hard Boiled Eggs, Diced Red Onion, Sliced Cucumber, Cajun Croutons

Fruited Baby Spinach
Fresh Strawberries, Dried Cranberries, Mandarin Oranges, Herded Goats Cheese, Roasted Sunflower Seeds

House-Made Dressings:
Balsamic Vinaigrette, Buttermilk Ranch Dressing, Low-Fat Italian Dressing,
Low Fat Ginger-Soy, Bleu Cheese Dressing, Raspberry Vinaigrette
Hot Entree Options

Chicken Dishes

Seared Chicken Asiago
Seared Chicken with Asiago cheese, roasted plum tomatoes, fresh baby spinach

Mediterranean Chicken
Grilled Chicken Breast, Sun-dried Tomato Sherry Reduction Finished with Fresh Basil & Parmesan

Breast of Chicken Piccata
Sautéed Chicken Breast with Lemon Caper Butter Sauce

Santa Fe Chicken
Tortilla Crusted Chicken Breast Topped with Roasted Corn and Black Bean Salsa

Coconut Curry
Diced Chicken Braised in a Creamy Coconut Curry Sauce with Fresh Thai Basil and Chick Peas

Seafood Dishes

Baked Pesto Crusted Salmon
Atlantic Salmon Crusted with Panko Crumbs and Basil Pesto

Jumbo Shrimp Scampi Skewer
White Wine, Lemon, Garlic

Maryland Jumbo Lump Crab Cakes
served with Cocktail or Tartar Sauce

Flounder Bruschetta
Seared, tomatoes, fresh basil, olive oil

Pork Entrees

Hunter -Style Bone-In Pork Chop
Smothered in Wild Mushroom, Roasted Potatoes, in a Tomato Demi Glace

Carolina Pulled Pork
Slow Cooked Pork Shoulder served with House-Made BBQ Sauces

Jamaican Jerked Tenderloin
Grilled Pineapple Salsa
Beef Dishes

Carved London Broil
served with Sautéed Onions & mushrooms

Marinated Flat Iron Steak
served with a chimichurri Sauce

Barbecue Brisket
Served With Frizzled Onions and House Made Barbecue Sauces

Vegetarian Dishes

Sicilian Vegetable Tower
served with a Balsamic Reduction

Grilled Vegetable Lasagna
Seasonal Vegetables Layered with Ricotta Cheese and Served with a Alfredo Sauce

Root Vegetable Risotto
Served with Grated Parmesan Cheese

Tandoori Tofu and Vegetables
Marinated Tofu with Sweet Potatoes and Chick Peas in a Spicy Indian Sauce

Vegetable Strudel
With Roasted Red Pepper Coulis

Vegetarian Sides

Starch
Basmati Rice
Jasmine Rice
White or Brown Rice Pilaf
Roasted Fingerling Potatoes
Whipped Yukon Gold Mashed Potatoes
Mashed Sweet Potatoes with Honey and Cinnamon
Penne Pasta with a light Basil Pesto
Israeli Couscous Primavera

Vegetables
Roasted Root Vegetables
Sautéed French String Beans
Vegetable Medley
Sautéed Broccoli and Roasted Red Peppers
Honey Glazed Carrots
Grilled Asparagus
Dessert Selection
(Choice of 1)
New York Style Cheesecake
Key Lime Pie
Peach Cobbler
Assorted Cookies and Brownies
Lemon Bars
Seasonal Pie

Beverage Selections

Coffee Break
Coffee, Decaf, Herbal Teas

Coffee & Juice Break
Coffee, Decaf, Herbal Teas
Assorted Fruit Juices

Hot Chocolate Bar
Served with Whipped Cream, Marshmallows, Chocolate Shavings, Peppermint sticks and Crumbled Sugar Cookies

Beverage Add on's:
Bottled Water
Assorted Sodas
Spa Water
Flavored Lemonades and House Brewed Iced Teas

Dessert Selections

House Made Bread Pudding
Served with Caramel Sauce

Hot Cobblers
Apple, Peach, Blueberry, the list is endless. Ask your chef for additional choices.

Fresh Baked Cookies or Brownies
Small Tray (12p) approximately 30
Medium Tray (25p) approximately 60
Large Tray (50p) approximately 125

Fruit Napoleons
Fruit mousse between layers of puff pastry and whipped cream, garnished with fresh berries

Assortment of Mini Italian Pastries
Based on Local Availability
**Snack Affairs**

**Mediterranean**

Marinated olives, three types of hummus accompanied by seasoned pita chips  
Baba ganoush, seasonal roasted vegetables

**Dim Sum**

Egg rolls, Pot Stickers, accompanied by sweet soy, sweet and sour and chili garlic sauce  
Sweet and spice boneless chicken wings

**Snack Attack**

Individual Bags of chips, soft pretzels, assorted dried fruits, freshly baked assorted cookie, brownies and lemon bars

**Orchard Selection**

Three types of apples with carmel and local honey yogurt sauces, assorted yogurt parfaits, Bananas and granola bars

**Chocaholic**

Miniature chocolate bars, assorted chocolate pretzels, chocolate dipped Oreos  
Chocolate dipped long stemmed strawberries and chocolate milk