

Breakfast Buffets

Classic Continental: 8

Sliced seasonal fruit
Bagels with assorted cream cheese
Assorted mini muffins
Danish

Build Your Own Burrito: 15

Flour tortillas
Scrambled eggs
Choice of bacon, sausage or ham
Accompaniments and condiments
Potato rounds
Danish

Yogurt Bar: 10

Strawberry, blueberry or vanilla yogurt
Assorted fruit toppings
Homemade granola
Hard boiled eggs
Assorted mini muffins
Danish

Breakfast Sandwiches: 14

Sliced seasonal fruit
English muffin with eggs and cheese
Choice of bacon, sausage or ham
Cheesy hashbrowns
Danish

Farmhouse Country Breakfast: 14

Sliced seasonal fruit
Scrambled eggs
Bacon
Sausage
Country fried potatoes
Danish

Ultimate Breakfast: 18

Sliced seasonal fruit
Yogurt parfaits
Scrambled eggs
Bacon
Sausage
Choice of cheesy hash browns or country fried potatoes
Mini muffins
Danish

All served with coffee, juice, hot tea and milk

Lunch Buffets

Wraps: 14

Assorted wrap sandwiches
Chef's choice pasta salad
Potato chips with french onion dip
Fresh baked cookies
Add soup (+2/person)

Pizza Buffet: 16

Garden salad with dressings
Assorted pizzas
Breadsticks
Assorted fresh baked cookies and bars

Build Your Own Sandwiches: 14

Sliced meat and cheese display
Assorted breads
Condiments
Potato chips with french onion dip
Fresh baked cookies
Add soup (+2/person)

Stir Fry: 18

Jasmine rice
Choose one: chicken, beef, shrimp (+3 person)
Stir fry vegetables
Vegetable egg rolls
Fresh baked cookies

Pasta Buffet: 18

Caesar salad
Choose one: linguine, fettuccine or penne
Choose two: alfredo, marinara, creamy pesto, vodka sauce, mushroom cream
Choose one: chicken, meatballs, andouille sausage (+1/person), shrimp (+3/person)
Breadsticks
Fresh baked cookies

Soup and Salad: 15

Choice of soup du jour
Caesar salad
Garden salad with dressings
Grilled chicken, sub shrimp (+3/person)
Chef's choice pasta salad
Assorted fresh baked cookies and bars

All served with coffee, juice, hot tea and milk

Boxed Lunches

Classic 12

Classic sandwich served with chips and cookie

Gourmet 14

Classic sandwich served with chips, fresh fruit and cookie

Executive 16

Specialty sandwich served with chips, fresh fruit and cookie

Choice of Classic Sandwiches

Ham and cheddar: lettuce, onion, mayonnaise and mustard packet on sourdough or wheat

Turkey and swiss: lettuce, onion, mayonnaise and mustard packet on sourdough or wheat

Egg salad: mixed with mayonnaise, celery, onion and dill on a croissant with lettuce

Caprese: Pesto, tomato, balsamic glaze and provolone on ciabatta

Choice of Specialty Sandwiches

Roast beef and provolone: lettuce, onion, mayonnaise, mustard and horseradish packet on sourdough or wheat

Pastrami: lettuce, swiss, mayonnaise and mustard packet on rye

Italian: lettuce, ham, pepperoni, salami, red onion, provolone, mayonnaise and mustard packet on a hoagie bun

Chicken salad: mixed with mayonnaise, celery, onion and mustard on a croissant with lettuce

Turkey club wrap: lettuce, onion, bacon, cheddar, sun dried tomato aioli and mustard packet

Desserts

Seasonal sliced fruit with whipped cream 5

Chocolate dipped strawberries 25/dozen

Homemade cheesecake 8

New York style with dark cherry, strawberry or blueberry topping

Triple citrus (lemon, lime and orange)

White chocolate raspberry

Chocolate peanut butter

Andes mint

Assorted Cookies 15.95/dozen

Assorted Bars 28/dozen

Crème Brulee 8

Vanilla

Pumpkin

Salted caramel

Cupcakes 42/dozen

Vanilla

Chocolate

Strawberry champagne

Chocolate peanut butter

Carrot cake

Lemon blueberry

Dessert Charcuterie Board MARKET

Ice Cream Sundae 8

Ice cream Flavors:

Vanilla

Chocolate

Butter pecan

Mint chocolate chip

Ice cream Toppings (choose up to 2):

Caramel sauce

Chocolate sauce

Strawberry topping

Sprinkles

Candied pecans

Andes mints

Break Options

Fresh Baked Cookies 15.95/dozen

Assorted Bars 26/dozen

Granola Bars 21/dozen

Fruit Kabobs 30/dozen

Mixed Nuts 22/carafe

Trail Mix 22/carafe

M & M's or Skittles 20/carafe

Seasoned Ranch Pretzels (feeds 15-20) 18

Tortilla Chips with Salsa (feeds 15-20) 20

Potato Chips with French Onion Dip (feeds 15-20) 22

Unlimited Fresh Popcorn 75

Hors d'oeuvre Presentation

Hot Hors d'oeuvres

50 pieces

Bacon Wrapped Scallops 200

Stuffed Mushrooms 85

Bacon blue cheese, Italian sausage, crab and parmesan, spinach artichoke

Sliders 125

BBQ pulled pork with cheddar, bacon cheeseburger, buffalo chicken, ham and swiss, beef tenderloin with horseradish aioli (+1.50 each)

Meatballs 80

BBQ, swedish, marinara, sweet and sour

Korean BBQ Chicken Satays 90

Crab Rangoons 90

Served with sweet and sour sauce

Egg Rolls 90

Vegetable, chicken (+.50 each), shrimp (+1 each) pepperoni pizza (+.50 each), buffalo chicken (+.50 each)

Bone In Wings 85

Mild, buffalo dry rub, BBQ, teriyaki, parmesan garlic, sweet chili

Boneless Wings 80

Mild, buffalo dry rub, BBQ, teriyaki, parmesan garlic, sweet chili

Bacon Wrapped Water Chestnuts 60

Filo Cup Bites 80

Pepperoni pizza, chicken salad, spinach artichoke, brie and bacon jam

Loaded potato skins 75

Arancini 100

Four cheese, smoked bleu cheese, crab and parmesan, sundried tomato and basil

Cold Hors d'oeuvres

50 pieces

Mini Lobster Rolls 200

Fresh Vegetable Spring Rolls 90

Served with spicy peanut sauce

Shrimp Cocktail MARKET

Served with cocktail sauce

Caprese Skewers 80

Pinwheels 80

Cucumber Canape with Whipped Herb Cream Cheese 50

Tea Sandwiches 100

ham and cheddar
turkey and swiss
egg salad
chicken salad
cucumber, dill and cream cheese

Deviled Eggs 50

Sushi-12/roll

Spicy tuna and avocado
California roll
Spicy crab with avocado
Avocado, carrot and cucumber
Crab, cream cheese and cucumber

Crostinis 85

Bruschetta
Strawberry and brie with balsamic glaze
Smoked salmon with dill cream cheese (+.50 each)
Caramelized onion, shaved tenderloin and blue cheese (+1 each)

Shooters 120

Oreo cheesecake
Salted caramel cheesecake
Chocolate mousse
Pumpkin caramel
Strawberry mousse
Lemon mousse

Hors d'oeuvre Presentation

Hors d'oeuvre Displays

Small serves 10-15, Medium serves 20-25, Large serves 30-35

Vegetable Crudite

Served with dill dip

Small 75, Medium 90, Large 105

Fresh Fruit

Served with brown sugar cinnamon dip

Small 75, Medium 90, Large 105

Imported/Domestic cheese platter

Served with crackers

Small 75, Medium 90, Large 105

Add sausage 15/25/35

Assorted Sashimi/Nigiri Platter

served with wasabi, pickled ginger and soy sauce

Small (20 pc) 80, medium (40 pc) 160, large (60 pc) 240

Spinach Artichoke Dip

served with tortilla chips

Small 75, Large 100

Buffalo Chicken Dip

Served with celery, carrots and crackers

Small 90, Large 115

Chorizo Queso

Served with tortilla chips

Small 90, Large 115

Taco Dip

Served with tortilla chips

Small 70, Medium 85, Large 100

Beer Cheese Dip

Served with pretzel bites

Small 75, Large 100

Large Charcuterie Board (6 or 8 foot) MARKET

Plated Dinner Entrees

*The following includes a garden salad, freshly baked dinner rolls, choice of one side and vegetable
Sub salad bar (+3/person)*

Beef, Pork and Chicken

- Grilled sirloin topped with cabernet mushroom cream **30**
- Filet mignon with brandy cream sauce **50**
- Prime Rib served with Au Jus **MARKET**
- Flank steak with chimichurri sauce **34**
- Brown sugar dijon glazed pork tenderloin **26**
- Chicken Cordon Bleu with dijon cream sauce **28**
- Chicken parmesan **28**

Fish/Seafood

- Grilled salmon with lemon dill cream **30**
- Seared scallops with lemon garlic butter **42**
- Haddock Oscar-crab topped haddock with bearnaise sauce **25**
- Marinated sea bass with coconut curry sauce **42**
- Halibut with lemon chive beurre blanc **45**

Pastas

Includes a garden salad and freshly baked dinner rolls

- Portobello mushroom ravioli with truffle brown butter **25**
- Pasta primavera **23**
- Shrimp scampi **32**
- Grilled chicken fettuccine alfredo **28**
- Lobster ravioli with lemon cream **44**

Sides

- Roasted garlic mashed potatoes
- Herb roasted baby red potatoes
- Au gratin potatoes
- Parmesan risotto
- Wild rice blend
- Parsley buttered noodles
- Loaded twice baked potatoes (+1/person)

Vegetables

- Bacon brussels sprouts
- Brown sugar glazed carrots
- Sesame green beans
- Garlic herb butter roasted corn
- Grilled asparagus (+.50/person)

Dinner Buffet

*All dinner buffets include a garden salad, freshly baked dinner rolls, two side selections and one vegetable
Sub salad bar (+3/person)*

Option One 28.95

One entree A selection
One entree B selection

Option Two 32.95

Two entree A selection
One entree B selection

Entree A:

Herb baked chicken
Beef tips with peppered mushroom gravy
Classic meat lasagna
Grilled vegetable alfredo lasagna
Bruschetta chicken
Baked ham with brown sugar maple glaze
Baked haddock

Entree B:

Grilled salmon with lemon dill butter
Haddock Oscar-crab topped haddock with bearnaise sauce
Chicken cordon bleu with dijon cream sauce
Chicken parmesan
Mahi mahi with pineapple mango salsa

Sides:

Roasted garlic mashed potatoes
Herb roasted baby red potatoes
Parmesan risotto
Wild rice blend
Parsley buttered noodles
Loaded twice baked potatoes (+1/person)

Vegetables:

Bacon brussels sprouts
Brown sugar glazed carrots
Sesame green beans
Garlic herb butter roasted corn
Grilled asparagus (+.50/person)

Themed Buffets

Tailgate Buffet lunch: 18, dinner: 22

Build your own hamburger, hot dog or brat, sub grilled chicken (+1/person),
sizzle steak (+1.50/person)
Accompaniments and condiments
Garden salad
Chef's choice pasta salad
Potato chips served with french onion dip
Assorted cookies

Taste of Italy lunch: 20, dinner: 24

Garden salad with dressings
Classic baked ziti
Grilled vegetable alfredo lasagna
Breadsticks
Assorted bars

Mexican lunch: 18, dinner: 22

Build your own taco or fajita, with soft and hard shells
Seasoned chicken and beef
Sub pork carnitas (+2/person), Beef barbacoa (+3/person), Carne Asada (+5/person)
Sautéed onions and peppers
Accompaniments and condiments
Tortilla chips
Nacho cheese
Refried beans
Churros

Southern/BBQ lunch: 26, dinner: 30

Choice of two proteins: pulled pork, smoked brisket, grilled chicken, BBQ chicken, pork
spare ribs
Garden salad
Macaroni and cheese
Roasted garlic mashed potatoes
Green bean casserole
Assorted bars and cookies