



CORPORATE HOSPITALITY

LUNCH SAMPLE

Hors D'oeuvres

Chef's Assortment of Fresh D'oeuvres – Raw Bar, Meat, Vegetables

Truffled honey, tomato jam, quince paste with cheese with assorted hummus and pita

Bar Snacks: Mini Lobster Rolls & Homemade Yucca Chips with Chili Mango Salsa

Grilled Cheese Station

A Variety of Fresh Grilled Cheese Sandwiches:

Gruyere, Apple and Sage on Rye

Cheddar, Bacon, Pickles and Basil on Sourdough

Fontina, Oil Packed Tuna and Relish on White

Cheddar, Jalapeno and Cilantro on White

Cheddar, Dijon Mustard, Bacon, Tomatoes, Avocado and Pepper on Sourdough

Fontina, Harissa, Spinach and Pear on Rye

Gruyere, Red Onion, Proscuitto, Pepper and Arugula on Rye

Bar Snacks

Homemade Yucca Chips - Chili Mango Salsa





CORPORATE HOSPITALITY

Salads

Wheat Berry Salad

Edamame, Fresh Peas, Spring Onions, Mint, Parsley and Cucumber

Mediterranean Salad - Rocket Arugula, Chicken, Pine Nuts and Tabouleh

Farmer's Market Vegetables - Potato Olive Oil Dip

Garlic Scampi

Rice Beans, Shrimp, Cucumber, Tomato, Parsley, and Lemon Olive Oil

Artisanal Breads

Raisin, Rosemary and Grain "Thins," Everything Breadsticks, and Parker House Rolls

Entrées

Trio of Sandwiches

Oven Roasted Turkey, Cole Slaw and Russian Dressing on a Brioche Roll
Roast Beef with Red Pepper, Spinach, Feta and Tahini Dressing on Seven Grain Baguette
Tomato, Mozzarella and Basil on Focaccia

Churrascaria Station

Churrascaria Style served on 16" Skewers accompanied by Saffron Aioli, Cilantro-Lime Sauce, Smoked Paprika Sauce, Tomato Relish and Pao De Queijo, Filet of Beef, Swordfish and Scallops, Grilled Vegetables, Breast of Chicken, Chorizo

Asian Chicken

Sesame Lo Mein Noodles with Scallions, Peanuts, Cucumbers, Mint and Cilantro





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Sides

Old Fashioned Potato Salad

Chopped Egg, Carrots, Celery and Onion with Dijon Mayonnaise

Orecchiette Pasta Salad

Cauliflower, Pistachios and White Anchovies with Italian Bread Crumbs

Farm Fresh Lettuces

Romaine, Curly Leaf and Red Lettuce with Lemon Tarragon Dressing

Desserts

Fresh Fruit Shots

Cantaloupe, Pineapple, Blueberry, Raspberries and Kiwi Served with Cantaloupe, Mango, Mint Vanilla Bean, Raspberry and Kiwi Sauces

Homemade Ring Dings

Individual Chocolate Covered Devil's Food Cake with Cream Filling

Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter and Mini Black and White

Mini No Bake Cheesecakes - Strawberry Garnish

Coffee and Tea - Iced Tea and Lemonade on bar

Beverages

Premium Bar Service with a variety of Beer, Wine, Liquor, Soft Drinks and Juices

Coffee and Tea





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DINNER SAMPLE

Hors D'oeuvres

Chef's Table of Custom Hors D'oeuvres – Raw Bar, Meat, Vegetables
Truffled honey, tomato jam, quince paste, assorted hummus and pita

Mezze Table

Parma Lola Rosa
Prosciutto, Peas and Mozzarella Olli Salumeria and Chipped Parmesan Reggiano Cheese
Mild, Pepper Garlic, Spicy Salame

Eggplant Tapenade

Sweet Potato Tortilla
Fire Roasted Peppers, Sweet Potatoes, Oregano and Roasted Garlic Custard
with Pepper Sauce

Asparagus Polonaise
Jumbo Asparagus, Chopped Eggs, Parsley and Seasoned Bread Crumbs

Shrimp A La Rosa
Avocado and Shrimp with Bloody Mary Mayonnaise
Naan Flatbread Pizzas with Truffles and Garlic Béchamel

Artisanal Breads
Raisin, Rosemary and Grain "Thins," Everything Breadsticks, and Parker House Rolls





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Entrées

Pan Seared Day Boat Scallops - sweet corn chowder and crispy pancetta

Carving Station - Chef Carved Selections

Peppercorn Filet of Beef with Horseradish Cream

Pesto Cedar Plank Alaskan Salmon

Ricotta Spinach Stuffed Breast of Chicken with Marsala Sauce

Mini Brioche Rolls

Sides

Asiago Mashed Potatoes - Chopped Parsley

Farm Fresh Lettuces

Romaine, Curly Leaf and Red Lettuce with Lemon Tarragon Dressing

Oven Roasted Summer Vegetables

Zucchini, Carrots, Yellow Squash, Eggplants, Roasted Peppers, Caramelized Cauliflower,
Roasted Onions, Scallions and Fresh Basil

Attended Sushi Bar

Nigiri and Norimaki Sushi

Salmon, Yellow Fin Tuna, Ebi-Shrimp, Crab, Tobiko

Hamachi and an Assortment of California Rolls served with Shoyu, Wasabi and Pickled

Ginger





CORPORATE HOSPITALITY

Middle Eastern Station

Selection of Middle Eastern Delicacies

Chickpea Falafel

Minted Israeli Salad

Flame Roasted Eggplant Salad

Assorted Dips to Include: Hummus, Turkish Tomato Dip

Creamy Tahini Sauce a with Spiced Pickle Relish, Sliced Green Olives

Accompanied with Warm Pita Pockets

Chef Carved Shawarma

Desserts

Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter and Mini Black and White

Homemade Ring Dings

Individual Chocolate Covered Devil's Food Cake with Cream Filling

Summer Fruit Crumble - Fresh Fruit, Marsala Cream, Almond Crumble

Carrot Cake Bites - Cream Cheese Frosting

Coffee and Tea Service - Iced Tea and Lemonade in jar on boar

Custom M&Ms Display

Beverages

Premium Bar Service with a variety of Beer, Wine, Liquor, Soft Drinks and Juices

Coffee and Tea

