

Breakfast Selections

Breakfast Buffet Option #1

Selection of Chilled Juices
Sliced Fruit Platter
Scrambled Eggs
Apple wood Smoked Bacon or Sausage Links
Hash Browns
Bagels with cream cheese

Breakfast Buffet Option #2

Selection of Chilled Juices
Plain or Strawberry yogurt accompanied by
fresh fruit
Granola
Assortment of breakfast muffins, croissants,
and breakfast breads

Breakfast Buffet Option #3

Selection of Chilled Juices
Sliced Fruit Platter
Bagels with cream cheese
Homemade French toast served with warm
maple syrup and honey
Apple wood Smoked Bacon or Sausage Links
Hash Browns

Healthy Breakfast Buffet

Selection of Chilled Juices
Sliced Fruit Platter
Oatmeal Bar with sliced almonds, fresh fruit,
brown sugar, raisins
Turkey Bacon, Canadian bacon, or Chicken
Apple Sausage
Herb Roasted Potatoes

Continental Breakfast

Selection of Chilled Juices
Whole or Sliced Fruits
Selection of breakfast breads, muffins, or
pastries

Additional Breakfast Options

Freshly Baked Muffins, Croissants, and Danish

Assortment of fresh bagels with cream cheese

Pancakes served with sliced bananas and
caramelized brown sugar and warm maple
syrup

Whole or Sliced Fruit Platter

Assorted fruit yogurt with fresh fruit, nuts, and
granola

Breakfast Breads

Apple Butter Bread
Sweet Potato Orange Bread
Banana Nut Bread
Lemon Tea Bread

Coffee Cakes

Apple Cinnamon
Brown Sugar
Strawberry Rhubarb
Buttermilk

Lunch Buffet Selections

Deli Buffet

Selection of Soup
Caesar Salad w/ Garlic Croutons
Mixed Green Salad with tomatoes, cucumbers,
shaved onion, and carrots

Meat Selection

Tuna or Chicken salad, roast beef, honey cured
ham, or smoked turkey breast

Cheese Selection

Swiss, cheddar, pepper jack, or provolone
Fresh baked breads
Potato chip
Cookie selection

Boxed Lunches

Sandwich Selection

Roast Beef with Creamy Horseradish
Gourmet chicken or tuna salad
Smoked turkey and baby Swiss cheese
Honey roasted ham with jalapeño jack cheese
Grilled vegetables with chipotle aioli

Includes chips, pickle spear, and homemade
cookie

Executive Boxed Lunches

Includes chips, choice of salad, drink, whole
fruit, and choice of cookie or brownie

Southern Buffet

Corn griddle cakes with black eyed pea salad
Mixed green salad with tomatoes, cucumbers,
and green onions

Puree of sweet potatoes

Homemade macaroni and cheese

Oven roasted whole chicken

Strawberry shortcake with whipped cream

Fruit cobbler with vanilla ice cream

Fajita Buffet

Spicy corn and pablano pepper salad

Refried beans

Spanish rice

Sautéed bell peppers and onions

Meat Options

Chile spiked skirt steak

Mango and chipotle marinated chicken

Sopapillas with cinnamon, sugar, and honey

Includes: Guacamole, red salsa, sour cream,
pico de gallo, cheddar cheese, flour tortillas
and tortilla chips

Custom Lunch Selections

Salads

Mixed field greens with cucumber, tomato, shaved onion, and shredded carrots

Caesar salad with shaved parmesan cheese and garlic croutons

Israeli cous cous salad

Greek vegetable salad with feta cheese

Traditional Bread Salad

Soups

Spring pea soup

Chicken tortilla soup with fresh tortilla strips, sour cream, and cheddar cheese

Asparagus soup

Puree of Potato and Roasted Garlic

Red Bell Pepper Soup

Tomato and leek soup with dill

Entrées

Herb grilled chicken breast with mashed potatoes

Oven roasted whole chicken with a wild rice pilaf

Roasted bell pepper chicken alfredo

Chicken Marsala with roasted new potatoes

Beef, chicken, or vegetable lasagna

Vegetable Selections

Steamed broccoli and cauliflower

Baked tomatoes and zucchini

Green beans almandine

Honey glazed carrots

Sautéed Brussels sprouts

Dessert

Fresh Baked Cookies

Chocolate chip, macadamia nut, peanut butter, sugar

Homemade fudge brownies

Fruit salad with poppy seed dressing

Fruit cobbler with vanilla ice cream

TAYLORED CUISINE

CATERING MENU

Custom Dinner Selections

Hors D'oeuvres

Bacon wrapped dates stuffed with gorgonzola cheese

BBQ glazed turkey meatballs

Roasted red bell pepper bruschetta on a garlic croutons

Mini shrimp cocktail shooters

Ahi tuna on a crisp wonton chip with wasabi aioli

Smoked salmon rolls filled with herb aioli

Pork apple Bites

Blue crab stuffed mushrooms

Soups

Traditional tomato basil

Smoked chicken and corn chowder

Apple soup with essence of cinnamon

Roasted bell pepper bisque

Salads

Mixed field greens with cucumber, tomato, shaved onion, and shredded carrots

Caesar salad with shaved parmesan cheese and garlic croutons

Sliced tomato and fresh mozzarella salad drizzled with basil infused olive oil

Fresh spinach salad topped with mandarin oranges, sliced almonds, and roasted beets

Entrées

(Includes chef's choice of side and vegetable)

Roasted salmon fillets and red wine sauce

Roast beef tenderloin with mushroom Madeira sauce

Marinated rack of lamb with honey mint vinaigrette

Lemon and sage marinated chicken breast with chervil veloute

Presentation Stations

These stations are available for lunch and dinner.

Vegetable Crudités

Fresh cut seasonal vegetables with a selection of freshly made dips

Artisan Cheese Presentation

Fresh handcrafted cheese selections garnished with fresh fruit, toasted nuts, and gourmet crackers

Antipasto and Grilled Vegetable Platter

Thinly sliced prosciutto and Italian salami with fresh mozzarella and marinated vegetables

Caesar Salad Station

Grilled chicken breast, crisp romaine lettuce, shaved parmesan cheese, asiago cheese, fresh garlic croutons, and Caesar dressings

One service attendant required.

Add shrimp \$2.00 per guest

Gourmet Pasta Station

Selection of freshly prepared pastas, grilled chicken, fresh cut vegetables, marinara, and garlic alfredo sauce

One service attendant required.

Add shrimp \$2.00 per guest

Fajita Station

Marinated and grilled beef and chicken, sautéed bell peppers and onions, warm flour tortillas, guacamole, pico de gallo, red salsa, and sour cream

One service attendant required.

Add shrimp \$2.00 per guest

Mashed Potato Bar

Garlic mashed potatoes, grilled chicken, braised sirloin beef tips, chives, sour cream, butter chips, caramelized onions, and cheddar cheese

One service attendant required.

Carving Stations

One service attendant required per station.

Roasted Pork Loin

Granny smith apple puree, mustard cream sauce, wild rice pilaf, chef's selection of vegetables

Wine-Braised Brisket of Beef with Caramelized Pearl Onions

Herb roasted new potatoes, port and red wine reductions, chef's selection of vegetables

Roast Prime Rib of Beef with a Garlic Herb Crust

Boursin cheese mashed potatoes, creamy horseradish sauce, beef au jus, chef's selection of vegetables

Cedar Plank Wild Salmon

Steamed jasmine rice, caper herb tartar sauce, lemon butter sauce, chef's selection of vegetables

Roast Leg of Lamb with Pancetta, Sage, and Rosemary

Creamy herb polenta, pan gravy, morel demi glace, chef's selection of vegetables