

The menus below are all presented buffet style. However, if a served breakfast is desired an appropriate menu can be customized to fit your guests needs

Great Start Breakfast

HEALTHY START

Fresh Brewed Coffee, Decaf and Assorted Herbal Teas, Assorted Juice, Low Fat Granola, Individual Yogurt, Seasonal Fresh Fruit Salad and Nutri-Grain Bars

FRESH START CONTINENTAL

Fresh Brewed Coffee, Decaf and Assorted Herbal Teas, Assorted Bottled Juice, Assorted Sara Lee Mini Muffins, Assorted Fruit and Cheese Filled Danish and Tea Breads

MORNING GLORY CONTINENTAL

Fresh Brewed Coffee, Decaf and Assorted Herbal Teas, Assorted Juice, Fresh Sliced Cantaloupe, Honeydew, Pineapple and Strawberries, Assorted Sara Lee Mini Muffins, Assorted Danish and Tea Breads

BAGEL BAR

An Assortment of Bagels with Cream Cheeses, Butter, Jellies and Jams. Accompanied by Assorted Bottled Juice and Freshly Brewed Coffee, assorted Herbal teas

EXPRESS BAG LUNCHES

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time. Please specify express lunch when filling out the catering request form. These menus are also available as buffets.

CHICKEN CAESAR WRAP

Chicken sandwich with a southwest flair
Served with condiments, whole fresh fruit,
potato chips, cookies or brownies and a soda or
a bottled water

BISTRO GRILL

Grilled herb chicken breast with mozzarella
and pesto mayonnaise on focaccia bread with
condiments, whole fresh fruit, potato chips,
cookies or brownies and a soda or a bottled
water

GRILLED CHICKEN BREAST WITH ARUGULA

Grilled Chicken on a baguette with arugula
and condiments, whole fresh fruit, potato chips,
cookies or brownies and a soda or bottled water.

GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello mushroom sandwich with
provolone cheese served with condiments, whole
fresh fruit, potato chips, cookies or brownies and
a soda or a bottled water

SWEET BEEF

Roast beef with caramelized onion and Dijon
mayonnaise on a baguette served with condiments,
whole fresh fruit, potato chips, cookies or brownies
and or a bottled water

ITALIAN PANINI

Salami, ham, provolone and roasted red peppers on
a French baguette with garlic mayonnaise served with
condiments, whole fresh fruit, potato chips, cookies
or brownies and a soda or a bottled water

PLIMOUTH TURKEY WRAP

Turkey and provolone with cranberry mayo and
corn bread stuffing on a flour tortilla, served with
condiments, whole fresh fruit, potato chips, cookies
or brownies and a soda or a bottled water

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced
bread, featuring tuna, roast turkey, hummus and tabbouleh,
ham and Swiss, condiments, whole fresh
fruit, potato chips, cookies or brownies and a soda
or bottled water

CULINARY CLASSICS

Available as sit down dinners or buffets

FILET MIGNON

*Beef tenderloin filet with caramelized onions and boursin cheese
Served with Garlic mashed red bliss potatoes
Steamed asparagus with lemon butter
Crispy rolls with sweet butter*

CHICKEN ROULADE

*Rolled boneless chicken breast stuffed with
Spinach and roasted peppers finished with an herbed au jus
Served with Roasted Yukon gold rosemary infused potatoes
Steamed broccoli with lemon zest*

SOUTHWESTERN GLAZED PORK LOIN

*Carved and served with a zesty chipotle pepper sauce
Potatoes Anna
Fresh zucchini with garlic and basil*

BROILED ASIAN SALMON

*Fresh Atlantic salmon marinated in our mandarin sesame glaze
Toasted orzo pilaf with toasted slivered almonds
Grilled seasonal vegetables finished with balsamic glaze*

VEGETARIAN PORTABELLA NAPOLEON

*Vegan napoleon with portabella mushrooms, eggplant, peppers, zucchini and yellow squash
Drizzled with a balsamic reduction
Roasted Yukon gold potatoes drizzled with thyme infused olive oil
Steamed green beans*

*Each entrée or buffet includes choice of one salad, one vegetable, one starch and one dessert;
Linens, dishes, glassware and silverware, Staff, bartender and chef*

AFTERNOON GATHERINGS

STATIONARY HORS D'OEUVRES

PER PERSON (25 GUEST MINIMUM)

CHEESE, FRUITS AND ARTISAN BREAD DISPLAY

Boursin, Double Gloucester, Aged Vermont

Cheddar, Chevre, Smoked Gouda and Gruyere

Strawberries, Grapes, Sweet Pineapple and Dried

Fruits Artisan French, Seeded Baguette, Crostini

and Assorted Crackers

Seasonal vegetable Crudités and dill dipping sauce

ASSORTED DIPS

Served in bread bowl with garlic crostini

Spinach and artichoke dip

French onion dip

Crab dip

Shrimp dip

Creamy dill dip

PASSED HORS D'OEUVRES

PRICED PER PERSON

The following hors d'oeuvres can be served "butler style" or set up as a stationary display, depending on the style of your event.

AFTERNOON BREAKS ARE ALSO AVAILABLE UPON REQUEST

ICE CREAM SUNDAE BAR,

25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your

choice of vanilla or chocolate and comes with

hot fudge sauce and whipped topping

Select 3 from the following toppings:

Walnuts

Sprinkles

Crushed oreos

Cherries

Heath bar

Granola whipped toppings

M & M's

Strawberries in syrup

Cookies and brownies

Fresh sliced seasonal fruits or whole fruits

Chips, pretzels, popcorn, granola bars... also available upon request