

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