

Breakfast Buffet

Ideal for your Meeting or Event

The Classic Continental

Assorted Danish Pastries, Muffins and Bagels, Assorted Juices, Soft Drinks & Bottled Water, Coffee, Tea & Decaf.

Refresher 1

Breakfast Breads, Croissants, Bagels with Cream Cheese, Butter and Fruit Preserves Whole Fruit, Assorted Juices, Coffee, Tea & Decaf.

Refresher 2

Everything included in Refresher 1, Red Bull, Bottled Water.

Optional Upgrades

Omelet Station with Ham, Cheese and Mushrooms.

Waffle Station with Seasonal Berries, Maple Syrup and Whipped Cream Champagne, Mimosas, Bloody Mary's.

Additional Cost for Chef's Fee.

Plated Breakfast

French Toast

French Toast with Maple Syrup, Sausage Links or Bacon, Assorted Muffins & Danish Pastries, Orange Juice, Coffee, Tea, Decaf Coffee.

Eggs Benedict

Sliced Fresh Fruit, Poached Eggs on an English Muffin with Canadian Bacon and Hollandaise Sauce, Assorted Muffins & Danish Pastries, Orange Juice, Coffee, Tea, Decaf Coffee.

The American

Scrambled Eggs or Two Fried Eggs, Bacon or Sausage, Home Fried Potatoes, Assorted Muffins & Danish Pastries, Orange Juice Coffee, Tea, Decaf Coffee.

Plated Luncheons

Includes Fresh Baked Rolls, Starter, Entree, Chef's Seasonal Vegetable, Choice of Potato or Rice, Dessert Coffee, Tea and Decaffeinated Coffee

Starters (choice of one)

Soup du jour | Garden Salad | Caesar Salad | Sliced Fresh Fruit.

Sample Entrées (choice of one)

Broiled Caribbean Tilapia.

Chicken Mediterranean with Sun Dried Tomatoes, Artichoke Hearts, Basil, Roasted Garlic & Shallots.

London Broil with Wild Mushroom Jus.

Salmon with Lemon Caper Sauce.

Roasted Pork Loin with Cornmeal & Roasted Garlic Stuffing.

Sliced Roast Top Sirloin.

Sides (choice of one)

Wild Rice | Roasted Potatoes | Garlic Mashed Potatoes | Rice Pilaf.

Dessert (choice of one)

Apple Tart | Fruit Tart | Cappuccino Cake | Chocolate Truffle Cake | Carrot Cake | Cheesecake | Key Lime Pie.

Buffet Luncheons

Includes Chef's Selection of Desserts, Coffee, Tea and Decaffeinated Coffee

Straditional buffet (choice of two entrees or three entrees)

Flounder with Lemon Dill Beurre Blanc.
Marinated London Broil with Rosemary.
Pasta Primavera.
Roast Beef with Mushroom Jus.

Teriyaki Glazed Salmon with Rice Noodles.
Sautéed Chicken with Mushroom Supreme Sauce.
Seared Chicken Dijon.

Sides (choice of two sides)

Wild Rice.
Roasted Garlic Mashed Potatoes.
Herb Roasted Potatoes.
Rice Pilaf.

Seasonal Vegetable.
Garden Pasta Salad.
Grilled Vegetable Salad.
Mixed Green Salad.

Optional upgrades

Soup du Jour.

Boxed lunches

Includes a Soft Drink and Condiments, Pasta Salad, Potato Chips, Whole Fruit and Cookie

Choice of submarine sandwich

Italian | Turkey | Tuna | Ham and Cheese | Vegetarian Sub.

Coffee breaks, snacks & munchies

Heart Healthy Break

Assorted Yogurts | Whole Fresh Fruit | Granola Bars | Bottled Waters | Assorted Snapple® Juices.

Sweet Tooth

Assorted Cookies | Bowls of Penny Candy | Assorted Soft Drinks | Coffee, Tea and Decaffeinated Coffee.

Intermission

Jumbo Hot Soft Pretzels with Mustard and Cheese Sauce, Buttered Popcorn, Peanuts, M and M's & Reese's Pieces, and Assorted Soft Drinks.

Build a break

Create your own unique break or add on to existing selection

Assorted Jumbo Cookies and Assorted Muffins, Bagels with Cream Cheese, Bottled Smoothies, Bottled Soft Drinks, "Snapple" Juices, Bottled Waters, Cinnamon Rolls, Coffee, Tea, Brewed Decaf, Fresh Baked Soft Pretzels, Frozen Ice Cream.

Fruited Yogurt, Granola and Fruit Bars, Herbal Tea, Mini French Pastries, Seasonal Sliced Fresh Fruit, Whole Fruit, Klondike Ice Cream Bars, Gummy Candy Treats.

Hors D'Oeuvres

Hors D' Oeuvres station

Domestic & Imported Cheese, Fresh Fruit, Fresh Vegetables with 2 Dips, Hummus with Pita Bread, Mexican Seven-Layer Dip with Tortilla Chips, Trio of Pate, Maryland Crab Dip with Garlic Crostini.

Butlered hors d'oeuvres & canapes

COLD

Assorted Finger Sandwiches, Vegetarian Spring Rolls with Duck Sauce, Crab Claws on Ice m/p, Cherry Tomatoes, Herbed Cream Cheese, Trio of Bruschetta.

HOT

Mushroom Strudel, Spanakopita, Chicken Fingers, Honey Mustard Sauce, Pot Stickers, Southwest Chicken Tartlets, Fried Shrimp with Cocktail Sauce, Firecracker Shrimp, Sesame Chicken, Mango Chicken Tartlets, Roasted Portobello Canapés, Grilled Vegetable Roll-ups, Sweet Potato Puffs, Brie & Raspberry Phyllo, Roast Beef Pinwheels with Horseradish, Peking Duck Roll, Seafood Kabobs, Sliders, Pork Sate, Jump Shrimp Cocktail, Mini Crab Cakes, Baby Lamb Chops with Mint Jelly.

Buffalo Wings with Blue Cheese & Celery Sticks, Cocktail Franks in Puff Pastry, Apple Wood Bacon & Onion Tartlets, Assorted Bite-sized Chicago Pizza, Vegetarian Empanada, Hawaiian Chicken Brochettes, Shrimp Canapés, Gourmet Open-Faced Finger Sandwiches, Hibachi Beef Skewers, Smoked Salmon Torte with Bagel Crisps, Goat Cheese & Vegetable Torte, Mango Curry Chicken on Toasted Focaccia, Mini Beef Wellington, Cozy Shrimp.

Dinner buffet

**Includes Salad, Grilled Seasonal Vegetable Selection, Choice of Entrée(s),
Choice of Side, Chef's Dessert Selection, Coffee, Tea and Decaffeinated Coffee**

Salad (choice of one)

Garden Green Salad | Spinach Salad | Caesar Salad | Bruschetta Salad

Entrées (choice of two entrees or choice of three entrées)

Atlantic Salmon with French Lentils and Roasted Red Pepper Coulis
 Chicken Mediterranean, Sun Dried Tomatoes, Artichoke Hearts, Basil, Roasted Garlic & Shallots
 Fresh Vegetable Pasta Primavera
 Grilled London Broil with Rosemary Demi Glacé
 Pan Seared Chicken Breast with Leek Peppercorn Sauce
 Salmon with Rice Noodles and Teriyaki Sauce
 Sautéed Chicken Breast with Mushroom Supreme
 Shallot Crusted Pork Loin with Dijon Demi Glacé
 Slow Roasted Sirloin Strip with Caramelized Shallots
 Slow Roasted Sirloin Strip with Green Peppercorn Sauce
 Wild Mushroom Stuffed London Broil with Bleu Cheese Glaze

Side (choice of one)

Wild Rice | Garlic Mashed Potatoes | Herb Roasted Potatoes | Rice Pilaf

Optional upgrade

Chef's Soup du Jour