

## **Breakfast Menus**

### **Continental Breakfast**

Fresh seasonal fruit display  
Assorted Danish, croissants with preserves & assorted bagels with cream cheese  
Assorted juices, freshly brewed coffee and decaffeinated coffee  
\$9.95 per person

### **All American Breakfast**

Scrambled eggs, hash browns  
your choice of bacon, sausage links or ham  
fresh seasonal fruit display  
Assorted Danish, croissants with preserves & assorted bagels with cream cheese  
Assorted juices, freshly brewed coffee and decaffeinated coffee  
12.95 per person

### **Country Breakfast**

Scrambled eggs, home fries with peppers & onions  
hickory smoked ham steaks, buttered grits,  
buttermilk biscuits and sausage gravy  
Assorted juices, freshly brewed coffee and decaffeinated coffee  
14.95 per person

### **Build Your Own Breakfast Burritos**

Warm flour tortillas, Scrambled eggs, bacon, sausage links,  
home fries with peppers & onions, Salsa picante, Cheddar cheese, guacamole,  
Fresh seasonal fruit display  
Assorted Danish, croissants with preserves & assorted bagels with cream cheese  
15.95 per person

## **Breakfast Enhancements**

### **Omelet Station**

To include onions, bell peppers, tomatoes, mushrooms, bacon,  
jalapeno peppers, cheddar cheese and salsa picante  
6.95 per person

### **Belgian Waffle Station**

To include fresh strawberries, blueberries, pecans, whipped cream  
and warm maple syrup  
5.95 per person

## Meeting Break Packages

### The Health Nut

Blueberry, strawberry and banana smoothies, assorted granola bars & fresh whole fruit refreshes your meeting attendants

8.95 per person ++

### The Matinee

Fresh popped popcorn, assorted sodas, and a variety of candy bars will turn your power point presentation into an Oscar!

7.95 per person ++

### Sundae Afternoon

A sundae bar to include brownies, vanilla & chocolate ice cream, chocolate & caramel sauces, chopped peanuts, sprinkles, whipped cream and maraschino cherries

7.95 per person ++

### The Black Tie

Fresh seasonal fruit display with raspberry yogurt sauce, imported and domestic cheese display assorted Carr's biscuits & crackers and miniature quiche lorraine.

8.95 per person ++

### The Sugar Rush

Fresh baked cookies, chocolate brownies, miniature cheesecake bites, lemon bars & chocolate Meltaways. The ultimate assortment for keeping everyone's attention

8.95 per person ++

## **Box Lunches**

All lunches are served with chips, fresh whole fruit, gourmet cookie and assorted soda

### **Traditional**

Smoked Turkey Breast or Honey Baked Ham  
with Swiss, Cheddar or Provolone Cheese  
Served on a Focaccia bun with leaf lettuce & tomato  
10.95

### **Vegetable Wrap**

Fresh Spinach, Sliced Avocado, Diced Tomato, Shaved Red Onion  
& Grated Parmesan Cheese Rolled in a Garlic Herb Tortilla  
10.95

### **Chicken Caesar Wrap**

Crisp Romaine Lettuce, Grilled Chicken Breast Strips, Grated Parmesan Cheese,  
Seasoned Croutons & Caesar Salad Dressing rolled in a Garlic Herb Tortilla  
11.95

### **Cajun Roast Beef Ciabatta**

Cajun Spiced Roast Beef with Horseradish Aioli, Roasted Red Pepper,  
Beefsteak Tomato, Shaved Red Onion,  
Leaf Lettuce and Smoked Gouda Cheese on a Bakery Fresh Ciabatta Roll  
11.95

### **New Yorker**

Thin Sliced Pastrami, Swiss Cheese, Thousand Island Dressing, Beefsteak  
Tomato, Shaved Red Onion and Leaf Lettuce on Marbled Rye  
11.95

## **For The Kids**

### **PB & J**

Peanut Butter and Jelly on White Bread with Fruit Cocktail,  
Fresh Baked Cookie and Juice Box  
5.95

### **Hot Dog**

All Beef Hot Dog with Condiments with Fruit Cocktail,  
Fresh Baked Cookie and Juice Box  
5.95

### **Honey Baked Ham and American Cheese**

Served on White Bread with Fruit Cocktail,  
Fresh Baked Cookie and Juice Box  
5.95

**Western Buffet**

Potato Salad or Cole Slaw

Beef Brisket, Smoked Sausage & Chicken Breast  
(Choose two)

Ranch Style or Baked Beans

Relish Tray

Texas Toast

Apple Cobbler

\$11.95 per person

**Big Tex Buffet**

Potato Salad & Cole Slaw

Beef Brisket, Smoked Sausage, Chicken breast & Pork Ribs  
(Choose three)

Ranch Style Beans, Baked Beans, Crispy Fried Okra & Corn on the Cob  
(Choose two)

Relish Tray

Texas Toast & Corn Bread

Apple Cobbler

\$19.95 per person

### **Pasta Buffet**

Caesar Salad Display to include Romaine Lettuce, Seasoned Croutons, Grated  
Parmesan Cheese & Creamy Caesar Dressing

Penne, Bow Tie, Mini Shells, Fusilli  
(Choose two)

Marinara, Alfredo & Bolognese Sauce  
(Choose two)

Garlic Baguettes

Italian Cream Cake

\$11.95 per person

### **Tuscan Pasta Feast**

Caesar Salad Display to include Romaine Lettuce, Seasoned Croutons, Grated  
Parmesan Cheese & Creamy Caesar Dressing

Antipasto Display to include Pepperonchini, Cherry Peppers, Marinated  
Artichoke Hearts, Mozzarella Cheese, Genoa Salami & Soprasetta Ham

Penne, Bow Tie, Mini Shells, Fusilli, Cheese Tortellini, Cheese Ravioli  
(Choose two)

Marinara, Grilled Chicken Alfredo, Bolognese Sauce & Basil Pesto Cream  
(Choose two)

Ratatouille

Garlic Baguettes

Italian Cream Cake & Tiramisu

\$19.95 per person

### **Entrée Buffets**

Salad Bar to include baby field greens, assorted condiments, ranch, Italian, honey mustard & bleu cheese dressings

### **Entrée Choices**

Brie & Walnut Stuffed Chicken with Basil Pesto Cream

Chicken Cordon Bleu with Supreme Sauce

Herb Seared Chicken Breast with Tomato Fondue

Grilled Salmon with Pineapple-Mango Salsa

Parmesan Crusted Tilapia Filet with Basil Pesto Cream

Moroccan Spiced Flank Steak with Calvados Apple Demi-Glace

Peppered Beef Flat Iron Steak with Mushroom Demi-Glace

Jamaican Jerk Spiced Pork Loin Chops with Pineapple-Mango Salsa

### **Starches (choose one)**

Garlic Roasted Bliss Potatoes

Horseradish Whipped Yukon Gold Potatoes

Herbed Wild Rice Medley

Herb Tossed Angel Hair Pasta

### **Vegetables (choose one)**

Marinated Green Beans

Grilled Asparagus

Sherried Mushrooms

Seasonal Vegetable Medley

1 entrée 18.95, 2 entrees 22.95 3 entrees 26.95 + tax and gratuity

Upgrade to beef tenderloin 2.00 per person

I would be happy to sit with clients and design custom menus

## **Plated Dinners**

### **Salads**

Traditional Garden Salad with Ranch Dressing	2.95
Baby Spinach Salad with Mushrooms, Boiled Egg, Tomato & Warm Balsamic Bacon Vinaigrette	3.25
Iceberg Wedge with Bleu Cheese, Carrot Curls, Tomato Wedges & Red Wine Vinaigrette	3.25
Traditional Caesar Salad	3.25

### **Entrees**

Chicken Saltimbocca with Mushroom Sage Demi Glace, Herb Tossed Angel Hair Pasta & Marinated Green Beans	15.95
Brie & Walnut Stuffed Chicken Breast with Basil Pesto Cream, Herbed Wild Rice Medley & Grilled Asparagus Spears	16.95
Chicken Parmesan with Marinara & Provolone Cheese, Herb Tossed Angel Hair Pasta & Marinated Green Beans	15.95
Herb Seared Salmon with Roma Tomato-Caper Relish, Herbed Wild Rice Medley & Grilled Asparagus Spears	16.95
Parmesan Crusted Tilapia with Tomato Fondue, Herb Tossed Angel Hair Pasta & Marinated Green Beans	15.95
Gulf Shrimp Scampi with Herb Tossed Angel Hair Pasta & Grilled Asparagus Spears	17.95
Prime Rib of Beef Au Jus with Roast Garlic Whipped Potatoes, Sherried Mushrooms & Grilled Asparagus Spears	17.95
Grilled Australian Lamb Chops with Minted Demi Glace, Roasted Red Bliss Potatoes & Marinated Green Beans	19.95
Jamaican Jerk Spiced Pork Tenderloin Medallions with Calvados Apple Demi Glace, Herbed Wild Rice Medley & Grilled Asparagus Spears	17.95
Bacon Wrapped Filet Mignon with Roast Shallot Demi Glace, Bleu Cheese Whipped Yukon Potatoes & Grilled Asparagus Spears	22.95

## **Hors D' oeuvres**

### **Hot**

Peppered Chicken Strips with Honey Mustard Dipping Sauce	1.95
Chicken Sate with Spicy Peanut Sauce	1.95
Chicken Taquitos with Salsa Picante	1.95
Chicken & Black Bean Quesadillas with Salsa Picante	1.95
Beef Sate with Spicy Peanut Sauce	1.95
Beef Taquitos with Salsa Picante	1.95
Beef & Black Bean Quesadillas with Salsa Picante	1.95
Swedish Meatballs	1.95
Vegetable Spring Rolls with Plum Sauce	1.95
Portabello Mushroom & Goat Cheese Quesadillas	2.05
Coconut Shrimp with Pineapple Dipping Sauce	2.05
Miniature Maryland Crab Cakes with Creole Mustard Cream	2.25

### **Cold**

Chicken & Mango Salad Tarts	1.95
Roma Tomato & Buffalo Mozzarella Bruschetta	1.95
Roasted Vegetable Tarts with Basil Pesto Drizzle	1.95
Smoked Salmon & Dill Cream Cheese Pinwheels	
On Cucumber Chip	2.25
Chilled Gulf Shrimp with Cocktail Sauce & Fresh Lemon	2.25

## Carving Stations

### Prime rib of beef Au jus

Available Traditional or Cajun spiced

Served with horseradish sour cream sauce, Dijon mustard and assorted rolls

serves 50 ppl (cocktail sandwiches)

serves 18 ppl (as entrée)

\$240.00 ++

### Roasted Tenderloin of Beef

Available Traditional or molasses brown sugar glazed

Served with mayonnaise, Dijon mustard and assorted rolls

serves 25 ppl (cocktail sandwiches)

serves 10 ppl (as entrée)

\$195.00 ++

### Rosemary Roasted Leg of Lamb

Served with mint jelly, Dijon mustard and assorted rolls

serves 40 ppl (cocktail sandwiches)

serves 20 ppl (as entrée)

\$165.00 ++

### Roasted Loin of Pork

Available Traditional or maple Jamaican jerk spiced

Served with Dijon mustard and assorted rolls

serves 40 ppl (cocktail sandwiches)

serves 20 ppl (as entrée)

\$140.00.00 ++

### Honey Glazed Ham

Bone-in served with mayonnaise, honey, Dijon mustard and assorted rolls

serves 60 ppl (cocktail sandwiches)

serves 30 ppl (as entrée)

\$175.00 ++

### Roasted Breast of Turkey

Available Traditional or Cajun spiced

Served with mayonnaise, Dijon mustard and assorted rolls

serves 40 ppl (cocktail sandwiches)

serves 20 ppl (as entrée)

\$150.00 ++

## Trays & Displays

### Fresh Seasonal Fruit Display

A rainbow of cantaloupe, honeydew, golden pineapple, white & red grapes, strawberries and blueberries served with raspberry yogurt sauce

\$3.95 per person ++

### Baked Brie En'Crute Display

With Toasted Almonds, Honey Drizzle & Baguette Slices

Serves 12 \$38.00 ++

### Baked Bread Boule Filled with Creamy Bleu Cheese

Served with Sundried Tomato Tapenade & Baguette Slices

Serves 12 \$42.00 ++

### Imported and Domestic Cheese Display

A variety of fresh and aged cheeses served with white & red grapes and assorted Carr's biscuits and crackers

\$4.50 per person ++

### Grilled Vegetable Display

Grilled marinated summer squash, zucchini, bell pepper, portabello mushroom, asparagus spears and red onion served with basil pesto drizzle

\$4.25 per person ++

### Garden Vegetable Crudite

A seasonal variety of crisp fresh vegetables served with Ranch & Onion Dips

\$3.95 per person ++

### Antipasto Display

Genoa salami, soprasetta ham, mozzarella cheese, artichoke hearts, pepperonchini, cherry peppers and pimento stuffed olives all marinated in extra virgin olive oil and fresh herbs

\$4.75 per person ++

## Buffet Stations

### Pasta Station

Penne, bow tie, miniature shells, Fusilli, orzo, cheese tortellini & cheese ravioli  
(Choose two)

Marinara, alfredo, basil pesto cream, bolognese, vodka & sundried tomato cream  
(Choose two)

Mushrooms, artichokes, bell pepper & fresh spinach

\$8.50 per person ++

Add grilled chicken or Italian sausage

\$9.95 per person ++

### Whipped Potato Station

Traditional buttermilk, roasted garlic or horseradish

Served with chives, cheddar cheese, bleu cheese, chopped bacon & sour cream

\$4.50 per person ++

### Baked Potato Station

Oven Baked Idaho and sweet potatoes

Served with chives, cheddar cheese, bleu cheese, chopped bacon & sour cream

\$3.95 per person ++

### Stir-Fry Station

A colorful blend of snow peas, carrots, onions, bell peppers, straw mushrooms,  
bamboo shoots and water chestnuts tossed with a sesame soy sauce

\$3.95 per person ++

### Fajita Quesadilla Station

Jalapeno cheddar tortillas filled with your choice of beef and/or chicken fajita  
meat, cheddar and jack cheeses and sautéed onions and peppers.

Served with guacamole, salsa picante and sour cream.

\$7.95 per person ++

## **Dessert Selections**

### **Buffet**

New York Cheesecake, Carrot Cake, Black Forest Cake, Apple Pie,  
Key Lime Pie, Pecan Pie, Lemon Cream Cake, Chocolate Mousse Cake,

Groups under 100 Choose 3, Groups over 100 Choose 5  
4.95 per person

### **Plated**

New York Cheesecake with Fresh Raspberries & Raspberry Coulis  
5.95

Chocolate Mousse Cake with Duo of Chocolate Sauces  
5.95

Key Lime Pie with Crème Anglaise  
5.75

Strawberry Short Cake with Angel Food Cake, Fresh Strawberries,  
Strawberry Coulis & Whipped Cream  
5.75

Warm Apple Pie Ala Mode  
5.75