

BREAKFAST

Continental Breakfast

6.50 per guest
Assorted Bagels, Pastries,
Orange Juice, Coffee and Tea

Conference Breakfast

8.75 per guest
Continental Breakfast with Sliced
Fresh Fruit

Hot Breakfast I

10.95 per guest
Scrambled Eggs, Bacon, Sausage,
Potatoes, Coffee and Juice

Hot Breakfast II

9.95 per guest
French Toast, Fruit Compote,
Bacon or Sausage, Coffee and Juice

Whole Fresh Fruit

.90 each
Hot Oatmeal (minimum 10 guests)
1.50 each

Doughnuts

.90 each
Scones
1.50 each

Yogurt Cups

1.25 each

Sliced Fresh Fruit

3.00 per guest

Coffee and Tea

1.75 per guest

Starbucks® Coffee Service

2.25 per guest

Coffee, Tea and Fresh Orange Juice

3.75 per guest

Pastry Basket

2.95 per guest

Bagel Basket

2.65 per guest

Smoked Salmon

with Traditional Accompaniments
5.95 per guest

LUNCHEONS

1. Select 3 Sandwiches
served with Potato Chips and Condiments
8.50 per guest

2. Select 4 Sandwiches
served with Pasta Salad, Mesclun Salad,
Potato Chips, Condiments and Dessert
12.25 per guest

Sandwiches

Basil Grilled Chicken, Fire Roasted
Pepper Aioli, Goat Cheese

Turkey and Swiss

Albacore Tuna

Smoked Turkey, Sharp Cheddar,
Green Apple, Lingonberry Mayonnaise

Tomato, Fresh Mozzarella and Arugula

Roast Beef, Havarti Cheese and
Watercress, Horseradish Mayonnaise

Grilled Portobello Mushroom, Roasted
Red Peppers, Fontina, Olive Tapenade

French Ham and Brie, Honey Dijon
and Arugula

Tuscan Grilled Vegetables, Goat Cheese
and Pesto

Roast Turkey, St. André and Pears
Ham and Cheddar

Watercress, Cucumbers, Tomato
and Brie

Wraps

Chicken Caesar

Buffalo Chicken, Iceberg, Tomato,
Blue Cheese Dressing

Albacore Tuna, Romaine, Carrot, Red
Pepper, Celery, Dill Mayonnaise

Grilled Vegetable, Hummus, Spinach

Smoked Turkey, Avocado, Tomato,
Romaine, Honey Mustard

Salads (add 2.00 per guest)

Grilled Marinated Vegetables

Classic Caesar, Parmesan Cheese,
Herb Croutons

Tomato, Fresh Mozzarella and Basil

Roasted Potato Salad
with Whole Grain Mustard

Moroccan Cous Cous, Chick Peas
and Dried Fruit

Mezze Rigatoni, Broccoli, Pine Nuts,
Mozzarella and Basil

Cheese Tortellini, Roasted Peppers
and Zucchini

BUFFETS

Lunch Buffet (minimum 15 guests)

Buffet #1 30.00 per guest
(served at room temperature)

Shrimp, Watercress and Mango Salad

Tenderloin of Beef with
Wild Mushrooms

Roasted Fingerling Potato Salad

Grilled Asparagus

Roasted Plum Tomatoes

Mesclun Greens, Balsamic Vinaigrette

Sliced Fresh Fruit Platter

Rolls

Assorted Miniature Desserts

Buffet #2 25.00 per guest
(served at room temperature)

Roasted Salmon with Braised Lentils

Roasted Plum Tomatoes

and Fennel Salad

Lemon-Roasted Chicken, Marinated Olives

Arugula, Feta Cheese and Pine Nuts

Moroccan Vegetables

and Couscous Salad

Sliced Fresh Fruit Platter

Rolls

Assorted Miniature Desserts

Italian Buffet 15.50 per guest
(served hot)

Chicken Parmigiana

Penne Arrabbiata with Prosciutto

Italian Breads

Antipasti

Tomato, Mozzarella and Basil Salad

Caesar Salad with Herb Croutons

Asian Buffet 14.50 per guest
(served hot)

Spinach and carrot Salad

General Tso's Chicken

Steamed Rice

Stir Fry Vegetables

Fortune Cookies

American Buffet 16.50 per guest
(served hot)

Mixed Greens with Balsamic Vinaigrette

Your choice of:

Roast Turkey Breast or
Honey Glazed Ham

Assorted Rolls

Mashed Potatoes

Buttered Green Beans

Cookies and Brownies

All buffets available
with 24 Hour Notice

HORS D'OEUVRES

Finger Food

(Minimum 10 per guest)
(all selections include Crudités)

Three items 14.00

Four items 17.00

Five items 20.00

Buffalo Wings
with Blue Cheese Dressing
Pigs in a Blanket

Wild Mushroom
and Goat Cheese Quiche

Chicken Fingers
with Honey Mustard Sauce

Potato Skins

Jalapeño Poppers

Vegetable Spring Rolls
with Ginger Soy Sauce