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Getting Started

THE CONTINENTAL

Chilled juices, yogurt with granola, choice of 2 pastries, fresh fruit, and brewed coffee and assorted teas.

A LA CARTE

You choose how to start your day off right!

| | | |
|-------------|------------|---------------------|
| Danish | Muffins | Bagels |
| Doughnuts | Croissants | Yogurt with granola |
| Fruit Salad | Juice | Cinnamon Rolls |
| Crumb Cake | Scones | Coffee and Tea |

Hot oatmeal with toppings - (brown sugar, dried fruit & nuts)

MIX IT UP

This is our most popular alternative! We incorporate muffins, Danish, bagels and all of the accompaniments. A fresh fruit platter with yogurt dip and granola add to this pleasant start of the day. Fresh brewed coffee, tea and assorted fruit juices accompany these selections.



DAYBREAKERS BUFFET

This choice is for those who like to keep it simple. You can choose one selection from each of these categories:

Eggs

Scrambled eggs, scrambled eggs and cheddar, scrambled eggs and chives, egg, pepper and cheddar skillet, Eggs Benedict and quiche

Meats

Sausage links, grilled ham, bacon, turkey sausage, sausage patties, turkey bacon

Potatoes

Potato O'Brien, home fries, hash browns

This package also includes: assorted muffins, bagels, fresh brewed coffee, assorted teas, assorted fruit juices and ice water. Fresh fruit with all of the accompaniments and a griddle station are also available for an additional charge.

GRIDDLE BREAKFAST

Served with sliced fruit with yogurt dip, juice, and fresh brewed coffee & tea along with a choice from each of the following:

Meat

Sausage links, grilled ham, bacon, turkey sausage, sausage patties, turkey bacon

Griddle

Buttermilk pancakes, vanilla-infused French toast, cinnamon-glazed griddle cakes, waffles

WARM YOU UP

To warm you up on those chilly days this package includes creamy sausage gravy and biscuits, scrambled eggs with cheddar, juice, fresh brewed coffee & tea and your choice of potato

Potato

Potato O'Brien, home fries, hash browns

*Eggbeaters and egg whites are also available upon request

Casual Affairs

Basic Box Lunch

Choice of turkey and provolone, ham and Swiss, roast beef and cheddar or tuna sub or wrap. This selection includes a bag of chips, piece of whole fruit, cookie and a can of soda.

Executive Box Lunch

Choose one of the specialty sandwiches or wraps and select a side salad, fresh chips, whole fresh fruit, cookies, and bottled water or soda.

Soup & Sandwich Buffet

Choose two specialty sandwiches and one soup; also included in this package are fresh chips, dessert and beverages.

SOUPS

Chili

Chicken Noodle

Vegetarian Vegetable

Broccoli Cheese

Zuppa Toscano

Cheese Tortellini

Wedding Soup

French Onion

Baked Potato

Stuffed Pepper

The Wall Street Broker

This package can be designed to fit your client's wishes for a delightful casual experience. You can design your own menu by choosing two different sandwiches or wraps, one side and one complete salad. Our in-house fresh flavored chips, desserts and beverages will accompany your package.



Selections

SANDWICHES AND WRAPS

Turkey Bacon & Avocado Wrap

Roasted turkey breast, lettuce, tomato, avocado, and bacon wrapped in a whole wheat tortilla wrap

Roasted Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, herbed croutons and Parmesan cheese drizzled with Caesar dressing and wrapped in an garlic herb wrap

Lemon Chicken & Roasted Red Pepper

Marinated chicken breast, seasoned, breaded and sautéed. Served on a Kaiser roll with roasted peppers and fresh greens

Roast Beef with Roasted Red Onions

Sliced roast beef, topped with roasted red onions and a lemon basil mayonnaise, on ciabatta bread

Toscano

Cappicola, Genoa salami, pepperoni, ham, greens, sliced tomato, Provolone and a vinegar garlic aioli on ciabatta bread

Tuna Rustica

Fresh white albacore tuna salad with tomatoes, leaf lettuce, thinly slice onions and a piquant vinaigrette on a rustic multi-grain roll

Grilled Flatbread

Marinated and grilled vegetables, tomatoes, leaf lettuce and basil pesto hummus wrapped in a flatbread

Cajun Pepper Jack Turkey

Roasted breast of turkey, Cajun jam, tomato, leaf lettuce and Pepper Jack cheese on ciabatta

The Fifth Avenue

You create your own delicacies from a wide array of roasted meats, gourmet cheeses, fresh breads, desserts and beverages. Choose from three meats, three cheeses and three breads. Our in-house fresh flavored chips, dessert and beverages will accompany your package.

Deli Meats

Roast Beef

Roasted Turkey

Ham

Genoa Salami

Pepperoni

Cheeses

Cheddar

Swiss

Pepper Jack

American

Provolone

The Villager

This selection is set up for vegetarians and health-conscious guests. Choose two premium salads, one side salad, and choice of rolls or fresh chips. Dessert and beverages will accompany your package.

P R E M I U M S A L A D S

Apricot Glazed Grilled Chicken Salad

Grilled chicken with an apricot glaze served over spring mixed greens with grapes, almonds, and chardonnay mustard vinaigrette.

Beef Caribbean Cobb

Slow-roasted top round of beef with a jerk seasoning rub served over red leaf lettuce, avocado, egg slices, apple wood bacon crisps and a chili bleu cheese dressing

Parmesan Chicken

Chicken dusted with a Parmesan crust over romaine and spring mix, diced tomatoes, carrots, cucumbers and a garlic lemon aioli



Chopped Salad with Bacon and Fried Garbanzo Beans

Seasoned and fried Garbanzo beans, bacon, tomatoes, cucumber, and feta cheese served over romaine lettuce with ranch dressing

Verdura Spinach

Grilled and marinated vegetables over a blend of spinach and arugula, tomatoes, cucumbers, Portobello mushrooms with sun-dried tomato vinaigrette

S I D E S A L A D S

Toasted Orzo with Roasted Peppers, Basil & Tomatoes in a Light Vinaigrette

Broccoli Slaw

Cherry Tomato Corn Salad

Roasted Red Potato and Apple wood Bacon

Fruit Salad

Whole Wheat Pasta Salad with Grilled Zucchini

D E S S E R T S

Double Chocolate Brownies

Assorted Cookies

Dessert Bars

B R E A D S A N D W R A P S

Whole Wheat

Marble Rye

Rye

Ciabatta

Kaiser Rolls

Italian Bread



LIGHT LUNCHEONS

All luncheon selections are presented with iced tea and water service, fresh rolls, coffee and tea service and a dessert to compliment your event.

Harvest Salad

Grilled chicken strips, dried cranberries, pears, goat cheese and toasted pecans served over spring greens with raspberry vinaigrette

Salmon Bruschetta

Roasted salmon served on top of a salad of tomato, mixed greens, and toasted foccacia crostinis and drizzled with a basil white balsamic vinaigrette

Baked Potato Bar

Fresh baked potatoes served with assorted toppings including broccoli, salsa, sour cream, and chopped bacon. This package also includes your choice of soup or the Verdura Spinach salad, dessert, and beverages

Pasta Bar

Included in this package are choice of two types of pasta, three assorted sauces, grilled vegetables, either grilled chicken or meatballs, and parmesan cheese. Also included are a mixed greens salad, garlic bread, dessert, and beverages.

Asian Chicken Salad

Grilled chicken breast, snow peas, red onion, carrots, and fried wonton strips served on top of romaine with a sesame peanut dressing

Bourbon Glazed Flank Steak Salad

A sweet and spicy bourbon-glazed flank steak grilled medium rare and served with caramelized red onions, grape tomatoes, bleu cheese crumbles, apple wood bacon crisps over romaine lettuce with a Cajun cool ranch dressing

AFTERNOON BREAKS

Cheese and Fruit

An assortment of cheeses and fruits garnished with flatbread and assorted beverages

Trio of Chips, Dip and Crudités

Tortilla chips with salsa, pico de gallo and guacamole. Accompanied by fresh vegetables with assorted beverages.

Bar Mix

Fresh chips with onion dip, choice of dill ranch, garlic parmesan, or Cajun flavored pretzels and assorted beverages

Decadence

Dessert bars, cookies, brownies and assorted beverages

Napa Spa

Granola bars, vegetable platter with ranch dip, fresh fruit and assorted beverages

All of the items above are also available á la carte.





SILVER HORS D'OEUVRE SELECTIONS

- Risotto Balls with Marinara
- Sweet and Sour Meatballs
- Fruit Salsa served with Cinnamon Chips
- Spanikopita
- Southwest Chicken Egg rolls with Chipotle Ranch
- Vegetable Spring Rolls
- Sesame Chicken
- Mushroom Caps with either Italian Sausage or Vegetables
- Antipasto Sausage Skewers
- Pork or Vegetable Pot Stickers
- Garlic Mustard Beef Satay
- Cajun Meatballs
- Bruschetta with Garlic Crostinis
- Warm Artichoke Dip with Grilled Flatbread
- Buffalo Chicken Dip with Pita Chips
- Cheddar Scones with Black Forest Ham and Honey Mustard
- Mini Baked Potato Pancakes with Sour Cream and Applesauce

PLATINUM HORS D'OEUVRE SELECTIONS

- Scallops Wrapped in Bacon
- Warm Crab Dip with Pita Chips
- Shrimp Cocktail
- Filet Mignon Wrapped in Pepper Bacon
- Coconut Shrimp, Spicy Mango Coulis
- Blue Claw Crab Cakes with Tomato Remoulade
- Panang Pork, Peanut Lime Sauce
- Mini Beef Wellingtons
- Grilled Shrimp in a Chili Thai Glaze
- Brie and Raspberry baked in Phyllo

We recommend six pieces per person per hour



HORS D'OEUVRE DISPLAYS

- Imported and Domestic Cheese and Fruit Display with Assorted Crackers (serves 75 guests)
- Fresh Vegetable Crudités with Herb Dip (serves 50 guests)
- Seasonal Fruit Display (serves 50 guests)
- Mirror Display of Assorted Cold Canapés (150 Pieces)
- Display of Roasted Vegetables with Pesto Sauces and Grilled Breads and Flatbreads (serves 75 guests)

ONE HOUR HORS D'OEUVRE PACKAGE

(May be added to any dinner menu)

- Cold Hors D'Oeuvres Buffet Package
- Imported and Domestic Cheese Display
- Fresh Vegetable Crudités with Herb Dip
- Choice of two Hot Hors D'Oeuvres from the Silver Selections

BUTLERED HORS D'OEUVRE PACKAGE

Select any four Silver Selections Hors D'Oeuvres from the previous page

(Total – six pieces per person)

Please feel free to contact the Dining Services Office for any special requests that you may have and we would more than happy to accommodate.

ELEGANT EVENINGS

BUFFET

Your selections include a mixed green salad, coffee and tea service, iced tea and water, dessert and rolls with butter.

Carving Station

(Choice of One)

Maple Glazed Pork Loin

Top Round Of Beef

Herb-Rubbed Turkey Breast

Honey Glaze Ham

Main Entree

(Choice of One)

Chicken Marsala

Stuffed Chicken Breast

Herb-Roasted, Bone-In Chicken Breast

Horseradish Glazed Beef Brisket

Meatloaf Cupcakes with Mashed Potato Frosting

Chipotle Mango BBQ Chicken

Vegetables

(Choice of One)

Fried Spinach

Roasted Carrots with a Honey, Tarragon Glaze

Pan-Steamed Broccoli with Roasted Red Peppers and Herbs

Sautéed Zucchini and Yellow Squash with Garlic, Shallots and Fresh Tomato

Grilled Vegetables

Fresh Vegetable Medley with Herbs

Green Beans with Caramelized Shallots and Julienned Carrots

Starches

(Choice of One)

Herb-Roasted Red Potatoes

Roasted Sweet Potatoes

Parsley Potatoes

Toasted Orzo with Peas and Parmesan

Garlic Smashed Potatoes

Rissole Yellow Potatoes and Chives

Classic Rice Pilaf

Pasta

(Choice of One)

Vegetarian Lasagna

Penne and Fire Roasted Vegetables

Farfalle, Broccoli, Roma Tomatoes and Roasted Garlic Finished with Fresh Mozzarella

Chicken Piccata Pasta

Fresh Vegetable Pasta with Roasted Red Pepper Cream Sauce

Traditional Baked Ziti

DINNER SELECTIONS

SERVED

These entrée selections are accompanied by a vegetable and a starch. A mixed green salad, iced tea and water, rolls and butter, coffee and tea service and dessert also accompany your entrée.

Chicken Italiano

Grilled Chicken Breast topped with Goat Cheese, Sun dried Tomatoes, fresh Basil, & Lemon Butter Sauce

Spice-Rubbed Ahi Tuna

Spice Rubbed Ahi Tuna Filet seared rare and served with a balsamic reduction glaze

Pork Medallions

Crisp Pork Medallions with a Creamy Caper Sauce

Chicken with Brandy Infused Sauce

Grilled Chicken Breast topped with a Brandy Mustard and Tarragon Cream Sauce

Herbed Whitefish

Grilled Fish Filet topped with an Herbed White Wine Sauce

Chicken Sorrentino

Breast of Chicken Filled with Prosciutto and Mozzarella Cheese and Accompanied by a Sage Marsala Sauce

Maytag Filet of Beef

Slow-Roasted Filet Mignon with a Bleu Cheese Crust Presented over Merlot Syrup

Garden Vegetable Latkes

Fresh Vegetable and Potato Pancakes served with a Creamy Sour Cream Dip

Apple Pork

French Grilled Pork Chop and Green Apple Chutney with a Pinot Noir Sauce

Risotto Ala Primavera

Creamy Risotto mixed with Peas, Asparagus, and Fresh Parsley, finished with White Wine and Parmesan

The Entrées above can be paired with the starches and vegetables mentioned previously

Desserts

Double-High Apple Pie

Peanut Butter Pie

Fruits of the Forest Pie

Oreo Pie

Strawberry Shortcake

NY-Style Cheesecake

Mousse - choice of Chocolate, Raspberry or Peanut Butter

