

BREAKFAST MENUS

Continental Breakfast

**Home Baked English Scones
Assortment of Breakfast Breads, Muffins, & Pastries
Fruit Preserves & Butter
Fresh Fruit**

**Orange Juice
Freshly Brewed Coffee & Assorted Teas**

Traditional Breakfast Buffet

**Fluffy Scrambled Eggs
Potatoes O Brian
Breakfast Sausages
French Toast Casserole
Fresh Fruit
Berry Yogurt**

**Orange Juice
Freshly Brewed Coffee & Assorted Teas**

Quiche Breakfast Buffet

**Quiche Lorraine with Tavern Ham & Swiss Cheese
Baked Hashbrown Quiche
Fresh Fruit
Berry Yogurt
Freshly Baked Muffins, Pastries, and Swedish Cinnamon Rolls with Butter**

**Orange Juice
Freshly Brewed Coffee & Assorted Teas**

Sit Down Served Breakfast

**Eggs baked with Leeks and Gruyere Cheese
Potatoes O Brian
Slices of Smoked Ham
Crisp Biscuits with Orange Marmalade
Orange Juice
Freshly Brewed Coffee & Assorted Teas**

**Minimum of \$ 500.00 for food only
Prices do not include rentals, service or sales tax**

LUNCHEON BUFFETS

Gourmet Sandwich Buffet

Marinated Chicken Breast and California Avocado
with Lettuce and Tomato on a San Francisco Baguette

Chicken Caesar Wrap

Diced Chicken Breast tossed with Lettuce, Tomato, Parmesan, & Caesar Dressing. Wrapped in our large Tortillas.

Penne Pasta with Sun Dried Tomatoes & Artichoke Hearts

Gourmet Green Salad

Cookies & Dessert Bars

Mexican Buffet

Chicken Fajitas

Spanish Rice & Refried Beans

Soft Flour Tortillas, Shredded Cheese, Sour Cream, and our Fresh Guacamole

Tijuana Tangerine Salad with Spicy Citrus Dressing

Tortilla Chips & Salsa

Mexican Chocolate Cake

Italian Buffet

Gourmet Lasagna

The finest ground beef, Italian sausages, garlic, tomatoes & three kinds of Cheese

Balsamic Roasted Vegetables

Greek Salad with Kalamata Olives & Feta Cheese

Warm Garlic Bread

New York Cheesecake

Classic Buffet

Chicken Daniel Saint

Creamy Sauce with Fresh Tarragon, Basil, Chives and Tomatoes.

Four Cheese Vegetable & Pasta Bake

Rotini Pasta, Carrots, Creamy Garlic Cheese, Fontina and Gorgonzola Cheese Plum Tomatoes and Fresh Herbs

Green Beans with Toasted Almonds

Fresh Baked Rolls & Butter

French Apple Tart

Deluxe Buffet

Roast Beef Brisket with Marsala-Mushroom Sauce

Roquefort Lemon Chicken

Chicken Breast baked with a spread of Thyme, Blue Cheese, Creme Fraiche & Lemon Juice

Potato Au Gratin

Grilled & Marinated Green Bean Salad

Gourmet Green Salad

Fresh Baked Rolls & Butter

Chocolate Decadence Cake

Minimum of \$ 500.00 for food only

Volume discounts available

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ALTERNATE MENU SELECTIONS

Stacked Club Croissant –Rotisserie Turkey, Crisp Bacon, Avocado on a Butter Croissant

Asian Chicken Salad Croissant

Grilled Eggplant with Roasted Red Pepper, Portobello Mushrooms, & Provolone

Black Forest Ham & Swiss-with Red Bell Pepper Mayonnaise on Sourdough Bread

Thai Peanut Wrap-Chicken Breast tossed with **Thai Peanut Sauce, Lettuce, & Tomato**

Rotisserie Turkey and Provolone – with Lettuce & Tomato on Hearty Wheat Bread

Marinated Roast Beef, Caramelized Onion & Smoked Gouda on a Baguette

Spaghetti Salad - with fresh Tomatoes, Basil, and Extra Virgin Olive Oil

Bowtie Pasta Salad with Green Beans and Tomatoes

Classic Potato Salad with Red Potatoes

Caesar Salad

Assortment of Bagged Chips

Fresh Fruit Tray

Raspberry Chicken - A light Cream Sauce with White Wine and Raspberries

Chicken Dijon - creamy dijon sherry sauce with green peppercorn & mushrooms

Chicken Breast Fortiere - sautéed chicken breast, portobello & crimini mushrooms in a garlic red wine sauce

Chicken Françoise - with mushrooms & artichokes

Chicken Picata – served with a light wine/lemon sauce, capers and parsley

Artichoke & Mushroom Lasagna - mushrooms & artichoke hearts layered & baked with béchamel sauce, noodles, & parmesan

Chicken Tetrazzini- chicken in a tasty mushroom, garlic and parmesan sauce, layered with angel hair pasta

Mediterranean Pastatta - artichokes, roma tomatoes, asiago cheese, fettuccine, & eggs, layered & baked to perfection

Rice Pilaf, Jasmine Rice

French Herb Rice -parboiled rice, garlic basil, tarragon, onion and wine

Kansas Medley -parboiled rice, wheat berry and wild rice

Potato Lyonnaise -potatoes cut in scallops, sautéed with a lot of onions

Potato Au Gratin.- potatoes layered with blanched onions, garlic, parsley and cream

Rosemary Roasted Gold Potatoes

Blend Of Zucchini, Mushrooms and Carrots

Grilled Fennel Salad with Red Bell Peppers & Feta Cheese - tossed in a lemony vinaigrette

Sautéed Summer Squash

Marinated & Grilled Green Bean Salad - with cherry tomatoes, red onions & artichoke hearts

Apple, Pumpkin, or Mocha Pecan Pie

Lemon Pound Cake with Strawberries & Whipped Cream

Peach or Apple Cobbler, Bread Pudding with Whiskey Sauce

German Chocolate, Carrot, Lemon, or Mandarin Chocolate Cake

Swedish Cream Cake-sponge cake rolled with Sweet Cream, Mandarin Oranges, & Fresh Berries

Amaretto Cheesecake, Banana Split Cheesecake, Chocolate Cheesecake

BOX LUNCH SUGGESTIONS

Gourmet Chicken Pasta Salad

Chicken breast, pasta shells, celery, green onions and grapes in our Lemon Mustard dressing
Served on a bed of lettuce, garnished with fresh fruit, tomatoes and cucumbers

Rolls & Butter

Marinated Chicken Sandwich

Chicken breast marinated in olive oil, lemon juice, oregano, thyme and garlic
Served on a Hoagie bun with lettuce, tomato, and avocado

Penne Pasta with Artichokes and Sundried Tomatoes

Tuscan Salad

Spring mix, roasted peppers, eggplant, tomatoes, mozzarella and a smoke flavored chicken breast,
Topped with black olives and pine nuts, served with a

Roasted red pepper, tomato, garlic, onion and red wine vinegar dressing

Rolls & Butter

Marinated Roast Beef & Cheddar Sandwich

Penne Pasta with Artichokes and Sun dried Tomatoes

Black Forest Ham Sandwich

Served on a Baguette with Roasted Red Peppers and Muenster Cheese

Penne Pasta with Artichokes and Sun dried Tomatoes

Vegetarian Eggplant & Portobello Mushroom Sandwich

Penne Pasta with Artichokes and Sun dried Tomatoes

Chicken Salad with Roasted Walnuts & Feta Cheese

A tossed salad with breast of chicken, feta cheese, radishes and walnuts,
Served with a Dijon, lemon and herb dressing

Rolls & Butter

Tandori Chicken Sandwich

Yogurt marinated chicken breast, sautéed and served with avocado slices.

Penne Pasta with Artichokes and Sundried Tomatoes

Rotisserie Turkey and Provolone with Pesto Mayonnaise on Focaccia Bread

Penne Pasta with Artichokes and Sundried Tomatoes

All selections include Assorted Cookies & Soft Drink

Discounts available for 100 or more guests

\$500.00 minimum

Delivery Fee may apply

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REFRESHMENT BREAKS

The Following Refreshment Breaks are Available in Addition to your luncheon.

“The Energizer”

Variety Of Granola Bars, Power Bars And Trail Mix (Individually Packed)
Assorted Juices, And Coffee

“Comfort Food”

Freshly Baked Cookies, Designer Brownies, Honey Almond Bars
Hot Chocolate, Tea And Coffee

“The Sophisticate”

Delicious Sorbet Topped With Sparkling Cider And Served In Martini Glasses
Chocolate Dipped Strawberries/Dried Fruit, Fruit Tarts, Mineral Water

“Stir Crazy”

Gourmet Coffee with Flavored Creams and Sugars, Hot Chocolate, Hot Tea
Choco Chewies, Biscotti, and Chocolate Covered Espresso Beans.
Chocolate Dipped Spoons and Flavored Stir Sticks

“Chocolate Decadence”

Designer Brownies, Chocolate Hazelnut Truffles, Chocolate Dipped Strawberries/Dried Fruit
Coffee and Tea

“Veg Out”

Seasonal Fresh Fruit- Trays of Sliced Fruit and Bowls of Apples, Oranges, and Bananas
Edible Flowers for the More Adventurous
Vegetable Crudite - Blanched and Marinated Vegetables, Watercress Spinach Dip
Sparkling Water, Ice Tea, Lemonade

Beverages:

Coffee and Assorted Teas

Ice Tea, Lemonade and Coffee

Soft-Drinks

Soft Drinks, Mineral Water, Iced Tea and Coffee

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