

## BREAKFAST

### HOT BREAKFAST BUFFET

Scramble eggs with toast

Home fries

Choice of meats: bacon / sausage / ham / turkey

Fruit festival (seasonal)

Assorted danishes / muffins / bagels / doughnuts

Choice assorted juices: orange / cranberry / grapefruit / apple

Coffee / tea

### OMELET STATION

Vegetable choices: mushrooms / peppers / onions / tomato

Meat choices: ham / sausage / bacon / turkey

Cheese choices: cheddar / american / pepper jack / mozzarella / swiss

Additional charge for Chef's services

### ADDITIONAL BREAKFAST OPTIONS

Egg whites

Smoked salmon

Silver dollar pancakes

French toast

Assorted cereals

Assorted yogurts

Assorted granola bars

### CRUDITE / CHEESE / FRUIT PLATTERS

Platter sizes: Small (serves 20-25 people) / Large (serves 50-60 people)

### CRUDITE DISPLAY

Raw vegetables with sour cream horseradish dip

### CHEESE DISPLAY

Domestic and imported cheeses with assorted crackers and fruit

### FRUIT DISPLAY

Seasonal fruit

## SANDWICHES & WRAPS

Choice of breads: wheat / white / rye / hard roll / pitas / portuguese rolls

Choice of wraps: flour / wheat / low carb / tomato basil

Chicken salad / pickles / lettuce / house mayo

Tuna / arugula / tomato / fried capers

Ham / cheddar / lettuce / tomato / yellow mustard

Grilled mushrooms / gorgonzola / roasted peppers / lettuce

Chicken cutlet / chipotle mayo / lettuce / jalapeno tomato relish

Roast beef / arugula / provolone / horseradish sauce

Grilled chicken / ham / honey mustard / tomato / sour cream

Turkey / cranberry mayo / house coleslaw

Egg salad / lettuce / bacon / russian dressing

Seafood salad / jalapenos / honey mustard / lettuce / tomatoes

B.B.Q chicken / cheddar / house coleslaw / hickory B.B.Q. sauce

Peanut butter / house tomato jam

Corn beef / swiss / dijon / sauerkraut / thousand island dressing

Turkey / scrambled eggs / pepper jack cheese

Turkey / mango relish / curried mayonnaise

Grilled chicken ceaser / romaine / caesar dressing / parmesan cheese

Chicken cutlet / hot sauce / lettuce / bleu cheese dressing

Additional charge per person for chips and/or drinks

## SALADS

### TOSS SALAD

Mesclun greens / cherry tomatoes / cucumbers / shredded carrots / ranch dressing

### CEASER SALAD

Romaine / garlic croutons / parm cheese / caesar dressing

### TUNISIAN SALAD

Eggplant / mint / curry / feta cheese / lemon oil

### PASTA SALAD

Black olives / tuna / tomato vinaigrette

### ASIAN CHICKEN SALAD

Carrots / radishes / crispy wontons / pickled cabbage / sesame seeds

### ICEBERG SALAD

Grilled bacon / gorgonzola dressing

### ARTICHOKE SALAD

Roasted tomatoes / garlic / fresh thyme / olive oil / goat cheese

### TOMATO & MOZZARELLA

Fresh basil pesto / balsamic / red sea salt

## HORS D'OEUVRES

Additional charge per person for passed hors d'oeuvres

### COLD HORS D'OEUVRES

(Stationary or Passed)

Salmon / watermelon ceviche

Roasted beets / goat cheese / apricot lollipop

Marinated tomato / basil / bruschetta

Saffron mojito / smoked chicken / apple / bruschetta

Vegetable sushi rolls / ponzu sauce

Crème fraiche stuffed baby potatoes

Shrimp / avocado / tomato tartar

Smoked Salmon / wasabi cream cheese / toast points

Blue cheese / walnut / prosciutto / crostini

Goat cheese stuffed strawberries

Roast beef / arugula / horseradish sauce / toast points

New England lobster rolls

Shrimp cocktail / citrus cocktail sauce

Junior BLT

### HOT HORS D'OEUVRES

(Stationary or Passed)

Shrimp fritters / tomatillo sauce

Avocado / corn / cheese / chipotle sauce / quesadilla

Smoked baby back ribs / lime B.B.Q sauce

Pigs in a blanket / tarragon mustard sauce

Beef skewers / ginger-soy glaze

Pesto cheese bread / tomato dipping sauce

Chicken skewers / peanut lime sauce

Asparagus / sweet pepper frittata

Beef meatballs / spicy basil tomato sauce

Pulled B.B.Q pork / coffee B.B.Q sauce

Scallops wrapped with bacon

### MIDDLE EASTERN DISPLAY

(Stationary)

Hummus

Baba ghanouj

Tabouleh salad

Spicy eggplant salad

Moroccan toasted couscous / spicy honey citrus dressing

Toasted flat breads

## RAW BAR DISPLAY

(Regional and seasonal shellfish)

Little neck clams

Blue point & Malpeque oysters

Shrimp cocktail

Poached lobster tails

Steamed Prince Edward mussels

## MEAT DISHES

Roasted whole chicken / lemon oil

Chicken curry

Chicken marsala

Chicken parmesan

Chicken piccata

Ginger crusted flank steak

Grilled skirt steak / paprika / cilantro oil

Black pepper crusted ribeye roast beef

Sweet mustard Asian meatloaf / spicy ketchup

Prosciutto / spinach / stuffed pork tenderloin

Roasted pork loin / apricots / prunes

Pork & clams (Portuguese style)

Roasted leg of lamb / rosemary / garlic sauce

Baby meatballs / spicy tomato sauce

Sausage / peppers / onions / tomato sauce

## PASTA DISHES

Mac & cheese

Rigatoni vodka

Orecchiette and sausage

Penne / shrimp / basil pesto

Bowtie primavera

Creamy linguini / peas / ham

Spaghetti / meatballs

Farfalle / mushrooms / fresh mozzarella

Linguini bolognese

## FISH

Roasted salmon / coconut red curry sauce  
Tortilla crusted tilapia / green tomato sauce  
Baked salted codfish / tomato / garlic sauce  
Seafood paella  
Seafood curry  
Roasted fresh codfish / black olives / creamy leeks

## SIDES

Lemon / rosemary / roasted potatoes  
Blue cheese / potato gratin  
Basmati rice  
White rice  
Saffron rice  
Sweet potato / dates gratin  
Basil / mashed potatoes  
Baby bok choy / caramelized cashews / ginger  
Sweet corn / bacon butter  
Roasted cauliflower / parmesan cheese  
Sauerkraut / bacon / apples  
Pecans / glazed carrots  
Grilled asparagus / parmesan cheese  
Garlicky broccoli rabe  
Slow roasted celery / carrots  
Roasted beets / walnuts / raisins / mint  
Roasted fennel / oranges  
Braised leeks / bacon

## DESSERTS

Assorted cookies  
Brownie  
Chocolate mousse  
Cinnamon rice pudding  
Crème brulee  
Orange flan  
Lemon bar  
Individual cheesecakes