



Everyday Catering



breakfast

breakfast collections

*All prices are per person
(10 person minimum)*

BASIC BEGINNINGS \$6.99

Assorted Danish, Gourmet Coffee, Decaf and Hot Tea

MINI CONTINENTAL \$9.49

Includes Miniature Muffins, Danish, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

QUICK START \$8.99

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Basket of Miniature Muffins, Danish and Scones **\$1.99**

Assorted Bagels with Butter, Cream Cheese and Preserves **\$1.99**

Fruit and Yogurt Parfaits **\$2.99**

Fresh Seasonal Sliced Fruit **\$2.99**

Fresh Assorted Juices **\$1.49**

Regular and Decaffeinated Coffee and Tea Service **\$1.49**



hot breakfast

*All prices are per person
(10 person minimum)*

AMERICAN BREAKFAST \$8.99

Assorted Pastries, Scrambled Eggs, Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Gourmet Coffee, Decaf and Hot Tea

FRENCH TOAST BUFFET \$8.99

Orange Cinnamon French Toast served with Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Condiments, Gourmet Coffee, Decaf and Hot Tea

SILVER DOLLAR BREAKFAST BUFFET \$8.99

Silver Dollar Pancakes (three per person) served with Butter, Syrup, Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Gourmet Coffee, Decaf and Hot Tea

Eggbeaters may be substituted for real Eggs upon request

breakfast additions

*All prices are per person
(10 person minimum)*

YOGURT PARFAIT BAR \$6.99

Your choice of two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

BELGIUM WAFFLES \$3.99

QUICHE-A-DILLA \$3.49

Breakfast Quiche-a-dillas are a new twist on a breakfast classic, with your choice of quiche served in a tortilla cup

Eggbeaters may be substituted for real Eggs upon request



plated meals

plated meals

*All prices are per person
Includes Fresh Rolls, Butter, Water and Coffee Service*

All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.

**JERK RUBBED PORK TENDERLOIN WITH
ISLAND RICE AND SAUTÉED ASPARAGUS
\$16.99**

Served with Achiote Shrimp and Black Bean Cake as well as Summer Fruit and Berries

**CHIMICHURRI FLANK STEAK WITH JASMINE
RICE \$17.99**

Served with Scallop and Spicy Coconut Ceviche and Sopaipilla

**PISTACHIO CRUSTED HALIBUT WITH
SPRING MIX \$17.99**

Served with Mushroom Crêpes and Chocolate Molten Cake

LEMON PEPPER CHICKEN \$12.99

Served with a Mixed Greens Salad and Cheesecake with Fresh Strawberries

FRESH ATLANTIC SALMON \$15.49

Served with Spinach Salad and Carrot Cake with Cream Cheese Icing

SAGE STUFFED CHICKEN BREAST \$13.99

Served with a Tossed Garden Salad and Double Chocolate Torte



classic collections

DELI EXPRESS \$8.99

Sliced Oven-roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, American and Muenster Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

Served with Choice of Two Salads and Assorted Beverages

SANDWICH BUFFET 1 \$13.99

Please choose three (3) of the following

Traditional Turkey Club with Bacon, Lettuce and Tomato on 12 Grain Bread

Black Forest Ham with Smoked Gouda on Marble Rye Bread

Grilled Chicken Club with Bacon, Lettuce and Tomato on Toasted 12 Grain Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onions

Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

SANDWICH BUFFET 2 \$14.99

Please choose three (3) of the following

Roast Beef with a Chive Cream Cheese Spread on Ciabatta Bread

Classic Italian Sub with Ham, Pepperoni, Salami, Oil and Vinegar on a Whole Wheat Sub

Thin Sliced Pastrami with Slaw and Thousand Island Dressing on Rye Bread

Salami with Fresh Mozzarella, Grilled Spanish Onions and Roasted Garlic Aioli on Ciabatta Bread

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread

Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant

Turkey Breast with Fennel Slaw and Fresh Grilled Pineapple on Ciabatta Bread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

PICNIC BASKETS \$15.99

Mini Sandwiches

Roast Beef and Brie

Fresh Mozzarella and Tomato

Grilled Chicken and Pear

Ham with Honey Mustard Spread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

WRAP BASKET \$15.99

Gourmet Wraps

Grilled Chicken Caesar

Buffalo Bistro Chicken

Turkey Club with Bacon

Tuna, Vegetable and Pesto

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads



lunch & buffet

classic collections

THE EXECUTIVE LUNCHEON \$16.99

Please choose three (3) of the following

Roasted Turkey Breast with Cranberry Spread on a French Baguette

Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Green Olive Pesto Spread on Ciabatta

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette

Ham and Brie, with fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

SALAD SELECTIONS

(Included with Sandwich Buffets)

Traditional Garden Salad with Fresh Seasonal Vegetables and Assorted Dressings

Baby Spinach Salad with Tomatoes, Hard Boiled Eggs, and Assorted Dressings

Mesclun Salad with Balsamic Vinaigrette

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Cilantro Peanut Noodle Salad combined with Radishes, Scallions and Chopped Peanuts in a Pesto Cilantro Sauce

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic



buffets

*Served with Assorted Rolls with Butter, Ice Water and Iced Tea
(10 person minimum)*

WOK THIS WAY \$18.99

Asian Slaw, Szechuan Green Beans, Egg Rolls with Assorted Dipping Sauces, Vegetable Fried Rice, Cashew Chicken with Broccoli, Beef and Broccoli, and Fortune Cookies

TASTY TEX MEX \$17.99

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas and Cinnamon Crisps

SIMPLY ITALIAN \$12.99

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Biscotti

THE SICILIAN \$13.99

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti



lunch & buffet

buffets

ALL AMERICAN BBQ \$10.99

Hamburgers, Cheese Burgers, Beef Hot Dogs, Veggie Burgers, Corn on the Cob, Baked Beans, Pasta Salad, Coleslaw, Watermelon, Fruit Punch, Lemonade and Brownies

EASTERN INFLUENCES \$13.99

(Chilled Buffet)

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

FANTASTIC FRIO \$12.99

(Chilled Buffet)

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flore de Latte



buffets

CHILLED TUSCAN \$19.99

(Chilled Buffet)

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte

A TASTE OF ITALY \$19.99

(Chilled Buffet)

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices

SIZZLING SALAD BAR \$18.99

(Chilled Buffet)

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

DON'T SEE WHAT YOU'D LIKE?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (603) 577-6582 to arrange a personal consultation.



receptions

receptions

COLD HORS D'OEUVRES

Southwestern Chicken in Phyllo Crisp
Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle
Wild Mushroom and Goat Cheese Crostini
Roasted Vegetables and Curried Hummus on Pita Crisp
Buffalo Mozzarella and Prosciutto Skewers
Stuffed Cherry Tomato and Hummus
Vietnamese Summer Rolls
Spinach Dip with Pita Chips

HOT HORS D'OEUVRES

Goat Cheese and Spinach Stuffed Cremini Mushrooms
Thai Chicken Satay with Peanut Sauce
Coconut Shrimp with Tropical Salsa
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
Spanikopita
Maryland Crab Cakes with Cajun Rémoulade
Skewered Beef with Teriyaki Sauce
Tandoori Chicken Skewer with Tamarind Dipping Sauce
Tamarind Pork Ribs

BUTLERED HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$12.99 per person**
\$5.99 per person for each additional hour

STATIONARY HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$14.99 per person**
\$6.99 per person for each additional hour

Waiters may be required at an additional charge

ADDITIONS

International and Domestic Cheeses Served with Crackers,
Grissini Breadsticks and Flatbreads **\$3.99**

Fresh Garden Crudités Served with Ranch Hummus and/or
Artichoke Lemon Dip, and Grilled Pita Triangles **\$2.99**

Fresh Seasonal Fruit with Domestic and Imported Cheeses Served
with Assorted Gourmet Crackers **\$3.99**

Antipasto Platter Served with Marinated Vegetables, Assorted
Italian Meats and Gourmet Cheeses **\$3.99**

Traditional Shrimp Cocktail with Cocktail Sauce **\$7.99**

Chocolate Dipped Strawberries **\$4.99**



reception stations

*All prices are per person
(10 person minimum)*

MEDITERRANEAN \$8.99

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM \$10.99

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

HAPPY HOUR \$8.99

Have a "pub" break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

AMERICAN TEA \$7.99

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies



breaks

breaks

CHOCAHOLIC \$7.99

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

COFFEE BREAK \$5.99

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

ASSORTED COOKIES & BROWNIES \$1.59

ASSORTED DESSERT BARS \$1.99

SUGAR AND SPICE \$3.99

Celebrate with Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn and Spiced Nuts

THE HEALTHY ALTERNATIVE \$7.99

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

SNACK ATTACK \$5.99

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

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(10 person minimum)*

contact us today

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Prices effective until 05/28/2010