



Breakfast

Continental

Fresh Pressed Orange Juice

An Assortment of Breakfast Pastries, Muffins, New York Style Bagels
Sweet Butter, Fruit Preserves and Cream Cheese

Sliced Fresh Fruit with Seasonal Berries

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

\$25.00

Spa

Fresh Pressed Orange Juice

Sliced Fresh Fruit with Seasonal Berries

Home made Granola with the Works

Assorted Cold Cereals with the Works

Hard Boiled Eggs

Soy Milk and Skim Milk

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

\$30.00

Hearty Sunrise

Fresh Pressed Orange Juice

Scrambled Eggs

Home Fried Potatoes

Hickory Smoked Bacon, Grilled Breakfast Sausage

Cinnamon French Toast with Maple Syrup

New York Style Bagels, Sweet Butter, Fruit Preserves and Cream Cheese

Muffins, Pastries

Sliced Fresh Fruit with Seasonal Berries

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

\$35.00

Omelet Station Add \$20 per Person
Chef Fee \$150



Brunch Buffet

Fresh Pressed Orange Juice
New York Style Bagels with Cream Cheese and Assorted Muffins
Sliced Fresh Seasonal Fruit
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas

Choice of Four

NY Steak and Scrambled Eggs
Brioche French Toast
Buttermilk Pancakes
Belgium Waffles
Lox Platter
Grilled Breast of Chicken
Baked Vegetable Lasagna
Grilled Salmon

Choice of Three

Home Fried Potato
Sausage
Apple Smoked Bacon
Mesclun Salad
Rice Pilaf

Bloody Mary, Mimosa

\$50.00



Lunch Buffet

Option 1: Working Lunch

Selection of Mini Sandwiches and Wraps
(Choose Three)

Turkey and Brie with Lettuce, Tomato and Honey Mustard Dressing
Fresh Roast Beef with Cheddar Cheese, Greens, Tomato and Horseradish Mayo
Albacore Tuna Salad with Lettuce and Tomato
Fresh Tomato, Mozzarella and Basil with a Balsamic Glaze
Chicken Caesar Wrap
Grilled Vegetable Wrap

Mesclun Greens with Walnuts, Craisins,
and Crumbled Roquefort Cheese with Raspberry Vinaigrette

Fresh Baked Cookies and Brownies

Bottled Water, Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$35.00

Option 2: Lighter Fair

Basket of Fresh Baked Whole Grain Bread

Choice of Home Made Chicken Vegetable Or Ten Vegetable Soup

Choice Of Mesclun Greens Or Caesar Salad

Seasonal Fruit Salad

Bottled Water, Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$25.00 Add Grilled Breast of Chicken or Grilled Salmon \$40.00

Option 3: Hot Luncheon

Mesclun Greens with Roasted Red Peppers, Olives, and Parmesan Croutons

Grilled Breast of Chicken French Cut with Garlic and Rosemary

Grilled Salmon with Beurre Blanc Sauce

Penne Ala Vodka

Grilled Seasonal Vegetables

Herbed Couscous

Fresh Baked Brownies and Assorted Cookies

Bottled Water, Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$35.00



Dinner/Lunch Sit Down

Soup of the Day

Salads

Mesclun Greens with Walnuts, Craisins
and Crumbled Roquefort Cheese with Raspberry Vinaigrette

or

Classic Caesar Salad Topped with Shaved Reggiano Parmesan Cheese
and Homemade Garlic Croutons

Entrées

All Entrées served with fresh baked bread.

Grilled Salmon Served with a Buerre Blanc Sauce Served with Rice Pilaf

or

Filet Mignon With A Red Wine Reduction Served with Garlic Mashed Potatoes

Dessert

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Domestic And Imported Beer

House Wine Selection

Assorted Soda and Juices

\$85.00 per person



Breaks

Thirst Quencher

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas

Assorted Soft Drinks and Bottled Water

\$10.00 per person

Like Mom Used to Make

Freshly Baked Assortment of Cookies and Brownies

Assorted Soft Drinks and Bottled Water

\$12.00 per person

The Health Nut

Cottage Cheese with Healthy Toppings

With Fresh Seasonal Berries

\$15.00 per person

Snacks

Air Popped Pop Corn, Pretzel Rods

Mixed Nuts

Assorted Candy

With Assorted Soft Drinks

\$12.00 per person



Rare Platters

Mediterranean Chopped Salad

Grilled Chicken, Cucumber, Kalamata Olives,
Feta Cheese, Red Onion, Tomato, Chick Peas,
And Iceberg Lettuce tossed in a Red Wine Vinaigrette

\$12.00 per person

Artisanal Cheese Platter

Platter of Domestic and Imported Cheeses

\$10.00 per person

Fresh Vegetable Crudite

Carrots, Celery, Broccoli, Cauliflower,

Cherry Tomato and Red Bell Pepper

Served with Bleu Cheese and Basil Pesto Dipping Sauces

\$6.00 per person

Fresh Fruit Platter

Sliced Fruit and Seasonal Berries

\$10.00 per person

Dessert Platter

An Assortment of Fresh Baked Cookies,
Dessert Bars and Double Chocolate Brownies

\$9.00 per person



Cocktail Party

Artisanal Cheese and Seasonal Fruit Platter

Choice of 6 Hors d'Oeuvres

Hot Selections

Famous Rare Mini Burgers

Spanakopita

Potato Bacon and Cheese Croqueta

Smoked Salmon Puffs

Goat Cheese Black Olive Flower

Chicken Satay Peanut Sauce

Cocktail Franks Dijon Dipping Sauce

Vegetable Spring Rolls Sweet Chili Sauce

Cold Selections

Jumbo Shrimp Cocktail, Horseradish Tomatillo and Spicy Cocktail Sauce

Proscuitto Wrapped Melon

Tomato Mozzarella and Basil Crostini

Tuna Tartar on a Cucumber Coin

Bar Service

Host Bar-Premium

Premium Liquor Brands

Assorted Juices, Soft Drinks, Tonic and Club Soda,

House Cabernet and Chardonnay

Imported and Domestic Beer

\$100.00 per person



The Executive Package

(minimum 10 people)

Continental Breakfast

Fresh Pressed Orange Juice

An Assortment of Breakfast Pastries, Muffins, New York Style Bagels
Sweet Butter, Fruit Preserves and Cream Cheese

Seasonal Fruit Platter

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

Mid-morning Refresh Break

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

Lighter Fair Lunch

Chefs Selection of our Home Made Soup

Mesclun Greens

Caesar Salad

Selection of Mini Sandwiches and Wraps
(Choose Three)

Turkey and Brie with Lettuce, Tomato and Honey Mustard Dressing
Fresh Roast Beef with Cheddar Cheese, Greens, Tomato and Horseradish Mayo
Albacore Tuna Salad with Lettuce and Tomato
Fresh Tomato, Mozzarella and Basil with a Balsamic Glaze
Chicken Caesar Wrap
Grilled Vegetable Wrap

Bottled Water, Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted
Teas

Mid-Afternoon Refresh Break

Replenishment of Beverages, Seasonal Fruit Platter

Presentation Package

Pads, Pencils, Wireless Internet Access, one Screen, one Flipchart with Pens

\$150.00 per person



The Presidential Package

(minimum 10 people)

Hearty Sunrise Breakfast

Fresh Pressed Orange Juice
Scrambled Eggs
Home Fried Potatoes
Hickory Smoked Bacon, Grilled Breakfast Sausage
Cinnamon French Toast with Maple Syrup
New York Style Bagels, Sweet Butter, Fruit Preserves and Cream Cheese
Muffins, Pastries
Seasonal Fruit Platter
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

Mid-morning Refresh Break

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

Buffet Luncheon

Mesclun Greens Salad
Grilled Breast of Chicken
Grilled Filet of Salmon
Penne Ala Vodka
Grilled Seasonal Vegetables
Herbed Couscous
Fresh Baked Brownies and Assorted Cookies
Bottled Water, Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Mid-Afternoon Refresh Break

Replenishment of Beverages, Air popped Pop Corn, Assorted Candies, Snack Mix

Presentation Package

LCD Projector, Pads, Pencils, Wireless Internet Access, one Screen, one Flipchart with Pens

\$200.00 per person