

BREAKFAST

charged per person, must be order for full guest count

CONTINENTAL \$15

service for 60 minutes, removed at 90 minutes

sliced seasonal fresh fruit mix • assorted bagels with plain cream cheese, butters
assorted muffins • english muffins
coffee, tea & assorted juices

HEALTHY START \$17

service for 60 minutes, removed at 90 minutes

build-your-own oatmeal bar with seasonal fruit, sliced strawberries,
peanut butter, honey, and brown sugar
layered parfaits with berries, granola, and greek yogurt
hard boiled eggs
sliced seasonal fresh fruit mix
coffee, tea & assorted juices
service for 60 minutes, removed at 90 minutes

FULL BREAKFAST BUFFET \$15

*available Mon - Fri 6am to 9am, Sat & Sun 7am - 10am
not a private buffet*

waffles with assorted toppings
scrambled eggs • breakfast meats (one pork, one non-pork)
build-your-own oatmeal bar with peanut butter, honey, and brown sugar
toast station with assorted breads, bagels, english muffin
yogurts • cereals • fresh whole fruit • hard boiled eggs
coffee, tea & assorted juices

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ALL PRICES ARE SUBJECT TO A 20% SERVICE FEE AND PREVAILING SALES TAX.

AM/PM BREAKS

COOKIE MONSTER \$12 pp

freshly baked gourmet cookies • chocolate chip brownies
whole milk • 2% milk
Coca-Cola soft drinks • bottled water

FUEL UP \$15 pp

assorted Greek yogurt
whole fresh fruit
heart healthy blend of mixed nuts,
fruit-infused water

DIP SOMETHING \$18 pp

roasted red pepper hummus • house-made guacamole • French onion dip
pita chips • corn tortilla chips • vegetable crudité
Coca-Cola soft drinks • bottled water

All breaks are replenished for 30 minutes, must be ordered for full guest count

À LA CARTE SNACKS

CHARGED ON CONSUMPTION MP

individual bags of: kettle chips • mixed nuts
whole seasonal fruit
granola bars • Greek yogurt • candy bars

CHARGED BY THE DOZEN

assorted mini muffins \$20 • assorted bagels with cream cheese \$24
whole seasonal fruit \$12 • granola bars \$24 • assorted greek yogurt \$30

À LA CARTE BEVERAGES

Coffee/Tea by the Gallon \$60
Assorted Coca-Cola soft drinks and water \$3 each

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BOXED LUNCH

served on a 6 inch sub roll, with garden salad • bag of chips • cookie • bottled water • to-go condiments

ULTIMATE VEGGIE DELIGHT (V) \$22 pp

crisp lettuce, tomato, red onions, spinach, black olives
dill pickles, cucumbers, bell peppers, provolone cheese

ULTIMATE MEAT LOVERS \$22 pp

tavern ham, sliced turkey breast, sliced roast beef,
cheddar cheese, lettuce, tomato

TURKEY CLASSIC \$22 pp

sliced turkey breast, swiss cheese, lettuce, tomato

HAMMY SAMMY \$22 pp

thinly sliced ham, provolone cheese, lettuce, tomato

LUNCH BUFFET

DELI SALAD \$15 pp

spring mix lettuce, chopped romaine, herb roasted chickpeas, grilled chicken strips,
tomatoes, cucumbers, boiled egg, red onions, black olives, croutons, shredded cheese
Choice of dressing: Caesar, white balsamic vinaigrette, Greek vinaigrette

DELI PLATTERS \$20 pp

Breads: white • multigrain • tortilla wraps
Meats: sliced smoked ham • roasted turkey • roast beef • genoa salami
Cheeses: cheddar • provolone • Swiss
Toppings: lettuce • tomato • onion • pickles • sliced olives
Condiments: mayonnaise • mustard • Greek vinaigrette

*minimum order of 10 persons, but must be ordered for total guest count
service for 60 minutes, removed at 90 minutes*

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GOURMET SANDWICH BUFFET

\$26 per person

SALADS:

GARDEN SALAD: spring mix, shredded cheese, grape tomatoes, candied walnuts, apple, house made croutons

TORTELLINI SALAD: tortellini, tomatoes, black olives, feta, champagne vinaigrette

**PRE-MADE SANDWICHES
 (choose three)**

includes kettle chips, cookies & brownies

CHICKEN CAESAR WRAP OR SALAD

herb grilled sliced chicken breast, shaved parmesan cheese, chopped romaine,
 Caesar dressing, flour tortilla wrap

CAPRESE WRAP OR SALAD (V)

arugula, sliced heirloom tomatoes, fresh mozzarella cheese, fresh basil,
 sundried tomato, aged balsamic mayonnaise, flour tortilla

TURKEY CRANBERRY

roasted sliced turkey, provolone cheese, thick cut tomatoes,
 leaf lettuce, dried cranberry aioli, ciabatta

DELUXE ROAST BEEF

thinly sliced roast beef, cheddar cheese, pickled red onion,
 arugula, A1, mayonnaise, sourdough

KETTLE CHIPS • COOKIES • BROWNIES

Minimum order of 10 persons, maximum of 25 persons

Must order for full guest count

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LUNCH (CONT'D)

HORS D'OEUVRES

for groups 25 of less

\$7 per person; Choose 4 for \$22; All 6 for \$32

2 pieces each per person

BACON WRAPPED SCALLOPS pineapple rum glaze

ASSORTED MINIATURE QUICHE

MINI BEEF PICADILLO EMPANADAS salsa verde

BEEF MEATBALL SKEWER pomodoro, parmesan

CAPRESE SKEWERS fresh mozzarella, cherry tomato, basil, balsamic (V)

CHARCUTERIE SKEWERS sliced genoa salami, fontina cheese, whole grain honey mustard

for groups 26 or more

CHEESY SRIRACHA CHICKEN QUESADILLAS (2) sour cream \$11 pp

CRAB CAKE (1) horseradish yogurt dipping sauce \$13 pp

RESIDENCE SLIDERS (2) cheddar jack cheese, pickles, onion jam, garlic aioli, buttery brioche bun \$15 pp

TERIYAKI CHICKEN SKEWERS (2) \$13 pp

MINI MEATBALL SKEWER (2) marinara dipping sauce \$13 pp

DISPLAY STATIONS

CHEESE & CHARCUTERIE

\$20 per person

VEGETABLE CRUDITÉ & HUMMUS

\$14 per person

CHIPS & SALSA

\$12 per person

(V) - VEGETARIAN

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COCKTAIL RECEPTION

DINNER BUFFET

\$52 per person, 10 person minimum

ENTREES (choice of two)

CONTEMPORARY COQ AU VIN
 Chicken in a mushroom and Red Wine Reduction

CHICKEN MARSALA
 Pan fried chicken cutlets and mushrooms in a rich marsala wine sauce.

EGGPLANT PARMIGIANA (V)

BAKED ZITI (V)

CHICKEN PICCATA
 Pan fried chicken in a tangy lemon butter pan sauce garnished with capers.
 Chicken with Creamy Sun- Dried Tomato Sauce

BEEF BOURGUIGNON

MAPLE GLAZED SALMON TERIYAKI
 \$2 per person upcharge

SIDES (choice of two)

GARLIC MASHED POTATOES

GRILLED BROCCOLINI chili flakes, lemon

BAKED CAULIFLOWER CHEESE

DECADENT MAC & CHEESE

RICE PILAF fragrant basmati rice, infused with saffron

CAESAR SALAD baby romaine, shaved parmesan, croutons, Caesar dressing

MEDITERRANEAN SALAD arugula, chickpeas, cucumbers, feta cheese, Greek vinaigrette

CHICKPEA SUMMER SALAD chickpeas, tomatoes, cucumbers, avocados, house made dressing

DESSERT (choice of one)

STRAWBERRY SHORTCAKE TRIFLE CUPS

STRAWBERRY SWIRL CHEESECAKE topped with fresh strawberries

DEATH BY CHOCOLATE CAKE SLICE whipped cream topping

(V) - VEGETARIAN

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