



## Breakfast

- Mini Yogurt parfait
- Fruit platter
- Assorted granola bars
- Mini Muffins and mini scones
- **Classic breakfast**
- Scrambled eggs, bacon, sausage patties, and Breakfast potatoes.
- **Assortment of breakfast sandwiches**
- Bagels, croissants and English muffins with egg cheese and sausage.
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- Assorted Juices, waters, coffees and teas



## Lunch

**Tossed Garden salad**, mixed lettuces, grape tomatoes, cucumbers and carrots. Served with Balsamic vinaigrette or Ranch dressing.

**Lasagna al Forno**, Lasagna layered with ground beef meat sauce, Ricotta, parmesan and mozzarella cheese blend and fresh herbs. Baked golden brown.

**Pasta Primavera**, Penne pasta tossed with zucchini, yellow squash, carrots, tomatoes, broccoli and fresh herbs. Adorned in a garlic white wine butter sauce.

**Balsamic marinated roasted vegetables**, Zucchini, grape tomatoes, yellow squash, eggplant, red and green bell peppers and red onions marinated in extra virgin olive oil, garlic and balsamic vinegar. Oven roasted to perfection.

**Tomato Mozzarella salad**, Red and Yellow tomatoes sliced with fresh mozzarella cheese. Topped with chiffonade of basil salt and cracked black pepper extra virgin olive oil and balsamic reduction.

**Pepper seared Sirloin**, Sirloin of beef seasoned with a mélange of peppercorns and seasonings served with dueling potatoes (sweet and Yukon gold) white and green asparagus bundle with a mushroom Demi glaze.

## Social

- **Mini Beef Wellingtons**, Beef tenderloin seared with onions, garlic and truffle oil and Asiago Cheese. Baked golden brown in puff pastry.
- **Coconut Shrimp** – Giant prawns, butter fried and light breaded with shredded coconut and Japanese breadcrumbs, fried to a golden finish and served with a signature sweet chili sauce.
- **Panko Crusted Potato and Goat Cheese croquet**, Yukon gold potatoes stuffed with goat cheese breaded in Panko bread crumbs and herbs. Deep fried golden brown.
- **Tomato Bruschetta**, Diced roma tomatoes with garlic, minced red onions, extra virgin olive oil, and balsamic vinegar. Served over a parmesan crusted crostini
- **Teriyaki Beef Skewers** = Tender flank steak marinated with garlic, ginger, teriyaki sauce, honey, sesame oil. Baked until sugars are beautifully caramelized.
- **Shrimp Cocktail**, Jumbo shrimp steamed with Old Bay seasoning, lemon and pickling spice. Chilled served with cocktail sauce
- **Chicken Tenders**, Tender chicken breast breaded and deep fried golden brown. Served with honey mustard
- **Vegetable Crudités Platter** = Assorted vegetables and red pepper ranch dip, on an elegant customized platter.
- **Cheese and Crackers Platter** = Assorted cheeses served with a medley of crackers and grapes.
- **Carved Fillet of Pork and Beef Tenderloin**, with assorted dinner rolls, Red wine Demi Glaze, Horseradish cream.
- **Assorted Sweet table** = an assortment of sweets created by our Pastry Chef to satisfy the sweet tooth. To include mini Key Lime Pies and assorted tartlets.
- **Beverages**, Beer, wine, sodas, water

## Dessert

**White Chocolate Bread Pudding**, Sweet bread pudding made with sweetened condensed milk, white chocolate chips baked golden and delicious. Served warm topped with crème anglaise.

**An assortment of dessert bars, Cake pops and mini cannolis.**



## Afternoon Refreshments

- Mini Yogurt parfait
- Assorted granola bars
- Assorted waters, sodas, coffees and teas

Beverage service available for break out rooms.

Special dietary requests such as Vegan, Kosher, or Lactose free to be provided at least 14 days prior to event.