

BREAKFAST / BRUNCH Below prices are Per Guest

Bagels And....

Assorted Bagels with appropriate spreads. Sliced Fruit Platter, Coffee and Tea Service, Orange Juice & Paper Goods

The Boardroom Continental

Warm, Fresh Baked Goods (Bagels, Muffins, Danish and Croissants) served with appropriate spreads. Sliced Fruit Platter, Coffee and Tea Service, Orange Juice, & Paper Goods

\$7.50

Breakfast Sandwiches Package

Breakfast Burrito OR Flatbread, Baked Goods, Sliced Fruit, Coffee/Tea Service, Orange Juice, Paper Goods. (Choice of Breakfast Burrito or Flatbread)

\$11.95

Healthy Start

Individual Yogurts, Fresh Fruit Salad, Granola, Hard Boiled Eggs, Cinnamon Rolls and Bagels. Coffee and Tea Service, Orange Juice & Paper Goods

\$9.95

The Corporate Buffet

Scrambled Eggs; Served with sides of Bacon and Sausage, Sliced Fruit Platter, Fresh Cinnamon Rolls, Warm French Toast with Maple Syrup, Coffee and Tea Service, Orange Juice, Bottled Water and Paper Goods

\$12.95

Omelette Station

Fresh Omelettes made at your location and served with:

Bacon and Sausage

Home Fries

Assorted Muffins and Danish

Coffee and Tea

Orange Juice

Bottled Water

\$15.95

Breakfast Add-Ons

Yogurt and Granola Parfait \$3.99

Egg Sandwiches with Bacon, Ham or Sausage; served with cheese \$3.99

Breakfast Burrito/Flatbread \$4.99

Whole Quiche (8 slices) \$12

Individual Yogurts \$2.50

Bottled Water \$1.50

Minimum 10 person & \$120 for all breakfast orders

Other services offered:

Servers, clean-up, drop off, event amenities and more.

LUNCH OPTION

FIRST OPTION: Main Selection, Side Selection, Rolls, Beverage Service

\$14 Delivery Service

\$16 Self Service Buffet

\$18 Full Service Buffet

SECOND OPTION: Your Guest May Choose One of Two Main Selections, Two Side Selections, Rolls, Beverage Service

\$18 Delivery Service \$20 Self Service Buffet \$22 Full Service Buffet

SOUTHERN BBQ:

Pork Spare Ribs

Pulled Pork

Beef Brisket

Chicken Breast

Polish Sausage

SIDE SELECTIONS:

Bourbon Baked Beans

Garlic Roast Potatoes

Macaroni Salad

Cole Slaw

Corn on the Cob (in butter)

Bacon Broccoli Salad

BOXED LUNCHES

ASSORTED DELUXE SANDWICHES

Roast Beef & Provolone on Kaiser Roll, Smoked Turkey & Swiss on Croissant, Ham & Cheddar Wheat Roll Served w/condiments (Shredded Lettuce, Sliced Tomato, Sliced Red Onion, Mustard, Mayonnaise, Salt & Pepper)

Garden Salad w/Ranch & Italian Dressing, Feta Bowtie Pasta Salad,

Dessert Assortment (Mini Cheese Cake Assortment, Cookie Assortment, Mini

Cupcakes), Beverage Service & disposable dinnerware, drink ware, flatware and napkins.

\$16 Delivery Service \$18 Self Service Buffet \$20 Full Service Buffet

ASSORTED MINI TEA SANDWICHES

Tea Sandwich Trio (Smoked Salmon Mousse w/Crisp Cucumbers on Pumpnickel,

Chicken Salad on Sour Dough, Chive w/Cream Cheese on French) Spring Strawberry

Salad w/Raspberry Vinaigrette, Feta Bowtie Pasta Salad, Gourmet Mini Cheese Cakes

or Mini Cupcakes Beverage Service

\$18 Delivery Service \$20 Self Service Buffet \$22 Full Service Buffet

TACO BAR: Fajita Grilled Chicken, Fire Grilled Carne Asada, Braised Shredded Pork, Fresh Tortillas (corn & flour), Puerto Rican Pinto bean, Mexican Rice, Pico De Gallo, Guacamole, Cheese, Beverage Service
\$16 Delivery Service \$18 Self Service Buffet \$20 Full Service Buffet

BEVERAGE SERVICE (choose two)

Southern Sweet Tea
Tangy Lemonade
Arnold Palmer
Soft Drink Assortment

Hors D'oeuvre Packages

<p><u>Mediterranean</u> Roasted Red Pepper Hummus, Classic Chick Pea Hummus & Lemon Zest Tabouli. Served with an Assortment of Pita Chips. \$4 per guest</p>	<p><u>New England</u> New England Clam Chowder & Crab Cakes \$5 per Guest</p>	<p><u>Latin</u> Fresh Tomato Salsa, Tomato & Avocado Guacamole & Vegetarian Bean Dip. Served with Tortilla Chips. \$4 per guest</p>
<p><u>Mac and Cheese</u> Creamy White cheese over Macaroni with Bacon, Crushed Crackers, Jalapeños, Ham, Diced Tomato, Broccoli & hot Sauce for Mix-ins. \$5 per guest</p>	<p><u>Imported Antipasto</u> Spicy Cheese, Genoa Salami, Sweet Capicola, Mortadella, Prosciutto, Mozzarella, Provolone, Olives & Banana Peppers with Assorted Focaccia Breads. \$7 per guest</p>	<p><u>Stuffed Stuff</u> Mushrooms Stuffed with quinoa, onions, green bells and sitting in a wine vinegar and garlic sauce Dates filled with cream cheese and wrapped with bacon \$6 per guest</p>