



BREAKFAST PRICES PER PERSON, SIX GUEST MINIMUM ORDER

CONTINENTAL	3.95
Home baked muffins, danishes, croissants, scones, yogurt loaves and bagels <i>served with preserves, sweet butter and assorted cheeses</i>	
CONTINENTAL (MINI PASTRIES)	
Assorted mini bagels, homemade mini muffins, danishes, croissants and pastries <i>served with preserves, sweet butter and assorted cream cheeses</i>	
CORPORATE	8.75
Assorted freshly baked bagels, mini muffins, danishes, croissants and pastries sliced fresh fruit platter Freshly squeezed orange juice <i>served with preserves, sweet butter and cream cheese</i>	
EXECUTIVE	10.25
Assortment of mini bagels, homemade muffins, danishes, croissants and pastries Sliced fresh fruit platter Freshly squeezed orange juice <i>served with preserves, sweet butter and cream cheese</i> <i>Coffee service freshly ground coffee served with sweeteners and whole milk</i>	
BREAKFAST ON THE GO <i>individually packed</i>	8.95
Homemade muffin or bagel with cream cheese Sliced fresh fruit platter or yogurt Freshly squeezed orange juice	
BREAKFAST WRAPS BASKET	5.95
Chef's selection of eggs or egg-whites with spinach, peppers, tomatoes, apple-wood bacon and sharp cheddar	
CHALLAH FRENCH TOAST <i>served hot</i>	70.00
36 pieces of freshly baked challah French toast served with maple syrup, sweet butter and cinnamon	
BLUEBERRY AND BUTTERMILK PANCAKES <i>served hot</i>	70.00 tray
<i>served with maple syrup, sweet butter and cinnamon</i>	
NEW YORK BREAKFAST <i>fifteen guest minimum</i>	10.95
Cinnamon brioche French toast or strawberry pancakes, scrambled eggs and crispy bacon <i>served with maple syrup, sweet butter and fresh squeezed orange juice</i>	
CHEESE AND MUFFINS BREAKFAST	6.95
Assortment of imported and domestic cheeses, breads, crackers, home baked and mini muffins	
CHEESE AND FRUIT BASKET	7.95
Selection of imported and domestic cheeses garnished with grapes, strawberries, apples, dry apricots, dates and walnuts <i>served with crusty breads and crackers</i>	
YOGURT, GRANOLA AND FRUIT	5.50
Organic low-fat plain or vanilla yogurt Homemade raisin-cranberry granola Sliced bananas, strawberries and seasonal berries	
YOGURT PARFAIT	3.95
Organic low-fat yogurt layered with granola and berries	
DANNON YOGURT	2.25
Assorted flavors available in original or low-fat	
FRESH FRUIT SALAD	3.50
Selection of seasonal and tropical fruit and berries	
FRESHLY SQUEEZED JUICES	2.25
Orange, grapefruit or orange-mango	
COFFEE SERVICE	1.85
Freshly ground house blend coffee available in regular or decaffeinated <i>served with whole milk and sweeteners</i>	
TEA SERVICE	1.85
Selection of black and herbal teas <i>served with lemons, whole milk and sweeteners</i>	



GROUP LUNCH

PRICES PER PERSON, SIX GUEST MINIMUM ORDER

WORKING LUNCH

14.50

Assorted sandwich basket
Choice of one accompaniment
Homemade cookies and brownies

EXECUTIVE LUNCH

16.50

Assorted sandwich basket
Choice of two accompaniments
Homemade cookies and brownies

BOARDROOM LUNCH

19.95

Assorted sandwich basket
Choice of two accompaniments
Sliced fresh fruit platter
Homemade cookies, brownies and mini pastries

ON THE GO

14.50

Choice of a sandwich, salad, potato chips and chocolate chip cookies

DELUXE

15.95

Choice of a sandwich, salad, fruit salad, and mini cookies



SANDWICHES

PRICES PER PERSON, SIX GUEST MINIMUM ORDER

SIGNATURE SANDWICHES

8.50

Fresh Turkey- Monterey jack cheese, lettuce, tomatoes on a seven grain

Applewood Smoked Turkey- Brie, plum tomatoes and baby greens with honey mustard on a rustic roll

Roast Beef- Caramelized onions, cheddar cheese, plum tomatoes and leaf lettuce with Russian dressing on an onion focaccia

Pecan Crusted Chicken- Tomatoes, arugula and red onion jam with Creole aioli on a rustic roll

Balsamic Chicken- Honey melted tomatoes, avocado and arugula with honey balsamic on a ciabatta squares

Vegetarian Focaccia- Roasted vegetables, melted tomatoes, arugula and goat cheese with lemon pepper aioli on tomato focaccia

Fresh Mozzarella- Sweet peppers, sun-dried tomatoes and basil with olive tapenade on a French baguette

Italian- Cappicola ham, prosciutto, salami, pepperoni, provolone, roasted peppers, lettuce and tomatoes on a French baguette

Filet Mignon- Crispy onions, baby greens, signature aioli on a rustic roll

(extra 5.00)

Grilled Jumbo Shrimp- Baby greens and lemon lime aioli on a country roll

(extra 4.00)

Parmesan Crusted Salmon- Cucumber-yogurt dressing on a brioche

(extra 2.00)

Lobster Roll- Classic chunky lobster salad on toasted brioche hoagies

(extra 5.00)

WRAPS

8.50

Crispy Chicken- Chicken cutlet, avocado, plum tomatoes and arugula with chipotle aioli in a roasted red pepper wrap

Chicken Caesar- Grilled herb chicken breast, romaine lettuce, oven roasted peppers, fresh parmesan with a light Caesar dressing in a Caesar wrap

California- Rosemary grilled chicken, baby greens, avocado, sprouts, oven roasted peppers, tomatoes and a low-fat ranch dressing in a spinach wrap

Grilled Flank Steak- Portobello mushrooms, crispy onions, roasted red peppers, provolone, mixed greens and chipotle mayo in a spinach wrap

Acapulco BLT- Applewood smoked turkey, avocado, tomatoes, bacon and watercress with honey mustard in a plain wrap

Fresh Mozzarella- Roasted vegetables, field greens, tomatoes, roasted peppers and pesto sauce in a basil pesto wrap

Trend's Veggie- Avocado, sliced cucumbers, carrots, sun-dried tomatoes, sprouts, plum tomatoes and baby greens with hummus in a whole wheat pita

Tuna- Mixed greens, tomatoes, roasted peppers and low fat blue cheese mayo in a low-carb wrap

PANINI

8.50

Vegetarian- Baby spinach, basil, fresh mozzarella, plum tomatoes, and sun-dried tomato pesto on a spinach panini

Eggplant Milanese- Oven roasted eggplant, fresh mozzarella and melted tomatoes with pesto ricotta

Mediterranean Fajita- Grilled breast of chicken, oven roasted peppers and onions, cheddar, cilantro and salsa picante on a cilantro panini

Club- Grilled chicken, crispy bacon, plum tomatoes, brie cheese and ranch dressing on a whole wheat panini

Chicken Parmesan- Oven roasted chicken, fresh mozzarella, basil, arugula, and tuscan tomato sauce

Capris- Char-broiled chicken breast, fresh mozzarella, oven roasted peppers, arugula and fresh basil pesto aioli

Chipotle Turkey- Fresh roasted turkey, pepper jack cheese, arugula and southwestern chipotle sauce on European whole wheat flat bread

Smoked Turkey Breast- With melted brie, sun-dried tomatoes, coleslaw and honey mustard on a whole wheat panini

The Perfect Philly Cheese Steak- Roast beef, sautéed mushrooms, peppers, onions and pepper jack cheese with light mayo



ACCOMPANIMENTS

PRICES PER PERSON, SIX GUEST MINIMUM ORDER

SALAD

3.95

Tossed- baby field greens, tomatoes, carrots, cucumbers, peppers and broccoli

Paradise- baby greens, grape tomatoes, sun-dried cranberries, walnuts and feta cheese

Chopped- romaine, Persian cucumbers, tomatoes, roasted corn, black olives and ricotta salata

Spinach- baby spinach with mandarin oranges, croutons and herbed goat cheese

Southwest- roasted sweet corn avocado, cherry tomatoes, chiffonade of romaine with light cilantro-vinaigrette dressing

Greek- romaine hearts, red and green peppers, cucumbers, tomatoes, red onions, kalamata olives, grape leaves and feta cheese

Arugula- baby arugula with roasted red beets, candied pecans and herbed goat cheese

Caesar- romaine hearts, homemade croutons and shaved parmesan

Asian slaw- julienne of Napa cabbage, red cabbage, red onions, and toasted peanuts with Thai-ginger dressing

Mandarin orange- mandarin oranges with chiffonade of romaine, avocado and radicchio

Tomato and Mozzarella- cherry tomatoes, Persian cucumbers, ciliegine (baby mozzarella) and basil

Cobb- chopped tomatoes, crispy bacon, avocado, sliced egg and grilled chicken

8.95

PASTA

4.00

Farfalle with grape tomatoes, baby arugula and fresh mozzarella

Pasta with wild mushrooms, caramelized shallots, pepperoncini and basil

Fusilli with peppers, black olives, sun dried tomatoes and homemade pesto

Orzo with spinach, capers, raisins, toasted peanuts and feta cheese

Tri color cheese tortellini with broccoli, roasted peppers and a sun dried tomato dressing

Oriental noodles with julienne vegetables and ginger peanut dressing

(with grilled jumbo shrimp 5.00 additional)

POTATOES AND GRAINS

4.00

Red potato salad with dill, scallions and dijonnaise dressing

Baby roasted potatoes with shallots and rosemary

Balsamic glazed roasted sweet potatoes

Israeli couscous with chopped peppers, cucumbers, herbs and

Ricotta salata

Wild and white rice with cranberries, walnuts and fresh herbs

Assorted potato and terra chips

(2.50)

VEGETABLES

4.00

Sautéed baby bok choy with a ginger soy dressing

Grilled vegetable napoleon with mozzarella and a balsamic reduction

Julienne of spring vegetables

Sautéed spinach with toasted pecans, roasted garlic and lemon

Steamed asparagus with a sesame dressing

Grilled asparagus with lemon zest

Mélange of baby roasted vegetables

Haricot verte with toasted pine nuts and diced peppers



ENTRÉES

15 GUEST MINIMUM, 24 HOUR NOTICE, PLEASE
SERVED IN HOT CHAFERS

CHICKEN

Chicken rollatini with asparagus, sun dried tomatoes, fontina and pignoli nuts	11.95
Lemon marinated chicken with snow peas and julienne vegetables	12.00
Pecan crusted chicken with red pepper coulis and roasted baby potatoes	11.95
Citrus grilled chicken with baby artichokes, black olives, grape tomatoes with a lemon drizzle	11.95
Roasted chicken breast with chipotle pesto and a tomato and corn salsa	11.95
Sage infused roasted turkey with a cranberry orange relish	11.95
Chicken parmigiana with fresh tomato basil sauce, angel hair pasta and shaved parmesan	11.95

BEEF

Asian marinated filet mignon with wasabi dusted sweet potatoes	17.50
Spicy shredded beef with snow peas, peppers and soba noodles	12.95
Grilled balsamic glaze flank steak with roasted garlic mashed potatoes	13.95

FISH

Ginger soy glazed salmon with sautéed baby bok choy	12.95
Potato crusted salmon with tarragon lemon sauce	12.95
Poached salmon with a yogurt dill dressing	12.95
Roasted chilean sea bass on a bed of mango and corn salsa with a red chili sauce	16.95
Sautéed tilapia with capers, tomatoes, artichokes, black olives and a lemon drizzle	12.95
Sesame crusted seared tuna with Asian slaw and an orange miso dressing	15.95
Coconut crusted shrimp with a Thai chili sauce	14.95
Grilled lemon garlic jumbo shrimp with wild rice pilaf and pignoli nuts	14.95
Crab cakes on a bed of field greens with a spicy remoulade sauce	15.95



THEME MENU

15 GUEST MINIMUM
24 HOUR NOTICE, PLEASE
SERVED IN HOT CHAFERS

ITALIAN – PALERMO

20.95

Chicken parmigiana with fresh mozzarella and basil or chicken picante with lemon and caper sauce
Pasta a la vodka with shrimp, baby peas and melted tomatoes
Roasted vegetables with peppers, carrots, asparagus, zucchini and fennel with a balsamic drizzle
Tri-color salad with a creamy balsamic dressing
Assorted Italian breads and focaccia
Dessert with cookies, brownies, biscotti and mini cannolis

ITALIAN – ROMA

20.95

Chicken rollatini with asparagus, sundried tomatoes and pignoli nuts
Tri-color cheese tortellini with broccoli and sundried tomatoes
Fresh mozzarella, tomatoes and basil with a balsamic drizzle
Caesar salad
Assorted Italian breads and focaccia
Italian cookies, biscotti and mini cannolis

MEXICAN

20.95

Chicken and beef tacos and fajitas
Yellow rice and refried beans
Homemade corn chips with guacamole, salsa and pico de gallo
Shredded Mexican cheese, chopped tomatoes and lettuce
Mexican chopped salad with roasted corn, cucumbers, avocado, peppers and jalapeños
Tostinos plantanos (homemade fried bananas)
Assorted dessert platter with fresh fruit

MEDITERRANEAN

22.95

Citrus marinated chicken with artichokes, olives and tomatoes
Herb crusted tilapia with lemon drizzles
Israeli cous cous with roasted vegetables
Baby mushrooms with a balsamic glaze
Paradise salad with cranberries, candied walnuts and Greek feta cheese
Homemade pita chips with hummus
Assorted dessert platter and fruit platter

AMERICAN

22.95

Mini hamburgers on brioche buns with traditional trimmings
BBQ grilled chicken or chicken fingers
Cole slaw (traditional or without mayo)
Roasted red potato salad with chipotle dressing and crispy onions
Mixed greens with tomatoes, cucumbers, carrots, peppers and broccoli
Assorted breads and rolls
Homemade bread pudding with fresh berries

GRANDMA'S

23.95

Homemade meatloaf with gravy and crispy onions
Sliced turkey breast with cranberry relish
Macaroni and cheese or mashed potatoes with gravy
Baby peas and sweet corn
Garden salad
Corn bread
Apple pie or pecan pie



GREEK 21.95

Grilled chicken and shrimp kebobs with dill cucumber yogurt sauce
Spanikopita triangles (spinach pie)
Lemon orzo pasta with arugula and grape tomatoes
Grilled vegetables with peppers, zucchini, melted tomatoes, olives and artichoke hearts
Greek salad
Homemade pita and pita chips with hummus
Dessert with baklava

22.95

JAPANESE

Skewered chicken satay with a peanut-sesame dipping sauce
Soba noodles with julienne oriental vegetables and baby shrimp
Assorted rolls- California, vegetable, etc or ginger glazed salmon teriyaki
Japanese salad with scallion- sesame dressing
Dessert platter with home baked cookies and fruits

22.95

THAI

Lemongrass marinated grilled chicken with mango relish
Spring rolls with ginger-sesame sauce
Pad Thai noodles with baby shrimp, vegetables, roasted peanuts and sweet and spicy chili sauce
Salad with julienne carrots, cabbage, cucumbers and red onions
Assorted cookies and brownies

23.95

FRENCH

Chicken francaise with capers, mushrooms and chardonnay reduction
Filet of sole provencal with melted tomatoes, asparagus, onions and baby scallops
Roasted red bliss potatoes with shallots
Haricot vert with lemon zest and toasted almonds
Field greens with frisee, grape tomatoes, oranges, candied walnuts and goat cheese
Assorted breads and rolls
Assorted dessert with mini éclairs, napoleons and fruit tarts or chocolate mousse (add 2.00)

23.95

CARIBBEAN

Coconut shrimp with mango chutney
Roasted jerked chicken with peppers and onions
Jasmine rice with toasted almonds
Watercress salad with oranges, pineapple and mango
Assorted breads and rolls
Assorted cookies and brownies or maple-pecan rice pudding (add 2.00)

22.95

RUSSIAN

The famous chicken kiev- breaded chicken breast with a lemon-butter filling
Beef stroganoff with wild mushrooms
Eggplant satsivi
Red roasted potatoes with dill
Green salad with tomatoes, cucumbers, peppers, radishes and feta cheese
Bread basket
Dessert with Russian cookies, Russian pastries and fruits

21.95

MIDDLE EASTERN

Falafel
Chicken shawarma- grilled chicken marinated with lemon and spices or
Beef shawarma- grilled steak marinated with lemon and spices
Tahini, humus and yogurt dressing
Israeli chopped salad
Pita bread and home baked chips
Cut-up watermelon
Assorted cookies and brownies



PARTY BASKETS

24 HOUR NOTICE, TEN GUEST MINIMUM ORDER

SMALL BASKET 10-15 GUESTS

LARGE BASKET 16-22 GUESTS

CHEESE AND FRUIT

7.95

Selection of imported and domestic cheeses garnished with grapes, strawberries, apples, dry apricots, dates and walnuts served with crusty breads and crackers

VEGETABLE CRUDITÉS

5.95

Seasonal fresh baby vegetables served with red roasted pepper aioli and herbed dipping sauce

FAR EAST

S. 190 L. 240

Soy glazed grilled shrimp skewers, curried chicken skewers, and spring rolls, vegetable sushi rolls with pickled ginger, wasabi and ginger- soy dipping sauce

TUSCANY

S. 190 L. 240

Lemon basil shrimp skewers, rosemary garlic chicken skewers, baby mozzarella, roasted vegetables, kalamata and picholine olives, sundried tomatoes accompanied by olive tapenade and red pepper coulis

SOUTHWEST

S. 90 L. 130

Mini four cheese quesadillas, guacamole, corn salsa, red and yellow peppers and assorted corn chips

MEDITERRANEAN

S. 90 L. 130

Cumin chicken skewers, hummus, babaganuch, kalamata olives and roasted zucchini accompanied by pita wedges

SUSHI

S. 190 L. 240

Assorted sushi including california rolls, spicy tuna rolls, vegetarian rolls and chef's special rolls accompanied by pickled ginger, wasabi and scallion soy sauce



PIZZA

Traditional Cheese Pizza	16.00
Pepperoni Pizza	18.00
Sausages and Peppers Pizza	18.00
Margarita Pizza	19.00
Four Cheese Pizza	24.00
Vegetable Pizza	25.00
Mushroom Pizza	25.00
Mexican Pizza	26.00
Grilled Chicken Pizza	



HORS D'OEUVRES

24-48 HOUR NOTICE
PRICE PER DOZEN

Wild mushrooms triangles	18.00
Seedless grapes rolled in stilton and dusted with crushed pistachios	16.00
Japanese eggplant crisp with oven-dried cherry tomatoes and fresh mozzarella and basil	18.00
Curried chicken with toasted coconut in cucumber cups	18.00
Grilled chicken satay with an oriental peanut dipping sauce	24.00
Individual quesadillas with smoked chicken, Monterey jack cheese and cilantro	18.00
Rice paper pockets filled with shrimp, avocado, basil, and oriental vegetables	24.00
Vietnamese style vegetarian spring rolls with Thai vinaigrette	16.00
Vegetable bruschetta on toasted crostini	18.00
Spanikopita- filo triangles filled with spinach and feta cheese	18.00
Mini beef frankfurters with stone ground mustard	18.00
Tuna tartar on ruffled potato crisps	24.00
Firecracker shrimp served with lemongrass dipping sauce	24.00
Spicy Maine crab cakes with our signature aioli	24.00
Coconut crusted jumbo shrimp with a chili mango sauce	26.00
Classic shrimp cocktail with cocktail sauce	26.00
Mini quiches- spinach, vegetable or lorraine	18.00
Beef roulade with scallion soy dipping sauce	18.00
Sesame beef skewers with orange ginger dipping sauce	24.00
Grilled filet of beef with wasabi aioli, crispy onions on crostinis	30.00
Assorted sushi to include california rolls, spicy tuna, vegetarian rolls, pickled ginger, wasabi and scallion soy sauce	20.00
Shrimp katafi-wrapped in shredded filo dough	26.00
Lobster quesadillas with pico de gallo	26.00
Mini-falafels with spiced hummus on pita crisps	18.00
Shrimp or chicken pot-sticker with soy-ginger dipping sauce	24.00
Five-spice asian meatballs	18.00
Gazpacho shooter with parmesan crouton	26.00
Mini-pizzas with fun toppings	18.00
Mini-cheeseburger sliders on brioches	22.00
Mini-crudité parfaits	24.00
Tequila-glazed shrimp on corn fritters	26.00
Lobster salad on brioche croutons	26.00
Smoked duck rice-paper rolls with julienne vegetables & hoisin sauce	24.00
Asian-spiced seared tuna with tobiko caviar	26.00



DESSERT

PRICES PER PERSON, SIX GUEST MINIMUM ORDER

COOKIES AND BROWNIES

3.95

Assortment of homemade cookies, brownies, macaroons and mini-pastries

FRENCH COOKIES

5.00

Assortment of macaroons, twills, pistachio, galette and coconut twills

DOLCE PLATTER

5.00

Assortment of cannolis, fruit tarts, cream puffs, pecan tarts and chocolate covered strawberries

SLICED FRUIT AND BERRIES

4.50

Sliced seasonal fruit garnished with berries

Chocolate dipped strawberries *one dozen minimum 24.00 dozen*

ICE CREAM SUNDAE BAR *fifteen guest minimum*

8.95

Selection of ice creams and toppings

Chocolate sprinkles, rainbow sprinkles, m&m's, crushed walnuts, crushed oreos, chocolate fudge, whipped cream and fresh strawberries (*select 5 toppings*)

SPECIALTY CAKES AND PIES *(24 hour notice please)*

Belgian chocolate mousse

Chocolate fudge

Sacher torte

Carrot

Strawberry shortcake

Tiramisu

Cheesecake

more selections available upon request