



Breakfast Menus

Monday - Friday (8am - 10:30am)

Cold Breakfast

Freshly baked mini bagels, muffins & croissants, Philadelphia cheese, jam and butter, fresh fruits, freshly brewed coffee and tea

Morning Break

Assorted cookies & soft beverages, bottled water

\$19 per person

(excluding applicable tax and service charge)

Hot Breakfast

Scrambled eggs, breakfast sausage and bacon, hash browns, freshly baked mini bagels, muffins and croissants, jam and butter, Philadelphia cheese, fresh fruits, freshly brewed coffee and tea

Morning Break

Assorted cookies and soft beverages, bottled water

\$22 per person

60 minimum guests

(excluding applicable tax and service charge)



All Day Menu 1

Monday - Friday (8am - 4pm)

Breakfast

Freshly baked mini bagels, muffins & croissants,
Philadelphia cheese, jam and butter, fresh fruits,
freshly brewed coffee and tea, bottled water

Morning Break

Assorted cookies & soft beverages, bottled water

Cold Lunch

Assorted sandwiches: ham and cheese, roast beef, egg salad
Baby green salad with balsamic vinaigrette and roasted almonds

Afternoon break

Assorted cookies and soft beverages, bottled water

\$34 per person

60 minimum guests

(excluding applicable tax and service charge)



All Day Menu 2

Monday - Friday (8am - 4pm)

Breakfast

Freshly baked mini bagels, muffins & croissants,
Philadelphia cheese, jam and butter, fresh fruits,
freshly brewed coffee and tea, bottled water

Morning Break

Assorted cookies and soft beverages, bottled water

Hot Lunch

Baby Green Mix with Balsamic Vinaigrette and Roasted Almonds
Penne Pasta with Fresh Tomato Sauce
Steamed Vegetables
Roast Potatoes

Main Course (choice of one)

Roast Beef with Gravy
Grilled and Oven Baked Chicken Breast

Freshly Baked Breads & Butter

Afternoon break

Assorted cookies & soft beverages, bottled water

\$39 per person

60 minimum guests

(excluding applicable tax and service charge)



Lunch Buffet Menu

Monday - Friday (11 am - 3pm)

Salads (choice of two)

Classic Caesar
Baby Green Mix with Balsamic Vinaigrette and Roasted Almonds
Garden Salad

Pasta (choice of one)

Penne a la Vodka
Penne with Marinara Sauce

Main Course (choice of two)

Roast Beef with Gravy
Grilled and Oven Baked Chicken Breast
Eggplant Parmigiana (vegetarian)

Side Dishes (choice of two)

Steamed Vegetables
Roasted Potatoes
Steamed Wild Rice

Freshly Baked Breads & Butter

Desert & Freshly Brewed Coffee and Tea

Assorted Soft Drinks

\$32 per person

60 minimum guests

(excluding applicable tax and service charge)



Lunch Plated Menu

Monday - Friday (11am - 3pm)

Salad

Baby Greens with Balsamic Vinaigrette and Roasted Almonds

Pasta

Penne with Fresh Basil and Tomato Sauce

Main Course

Grilled & Oven Roasted Chicken Breast with Hollandaise Sauce
served with Potatoes & Seasonal Vegetables

Eggplant Parmigiana (vegetarian)

Freshly Baked Breads and Butter

Dessert

Cheese Cake served with freshly brewed coffee & tea

\$34 per person

60 minimum guests

(excluding applicable tax and service charge)



Dinner Buffet Menu

Monday - Friday (6pm - 12am)

Salads (choice of two)

Classic Caesar
Mixed Exotic Greens
Garden Salad
Greek Salad

Pasta (choice of one)

Penne a la Vodka
Penne with Marinara Sauce
Fettuccini Alfredo

Main Courses (choice of three)

Roast Beef with Beef Gravy
Grilled and Oven Baked Chicken Breast with Hollandaise
or Chicken Gravy Sauce
Chicken Parmigiana
Fillet of Basa
Chicken or Pork Schnitzel
Eggplant Parmigiana (vegetarian)

Side Dishes (choice of two)

Steamed Vegetables
Roasted Potatoes
Steamed Wild Rice
Freshly Baked Breads & Butter

Dessert & Freshly Brewed Coffee and Tea

\$39 per person

60 minimum guests

(excluding applicable tax and service charge)

Standard 6h Host Bar - **\$25 per person**

Additional **\$10 per person** for Saturdays and **\$5 per person** on Sundays

(based on a 120 guest minimum)



Plated Dinner Menu

Monday - Friday (6pm - 12am)

Salad

Baby Greens with French Dressing and Roasted Almonds

Pasta

Penne a la Vodka with Roasted Bacon, Fresh Basil and Tomato Sauce

Main Course

Grilled & Oven Roasted Chicken Breast with Hollandaise Souse
served with Potatoes & Seasonal Vegetables

Roast Beef with Beef Gravy served with Potatoes & Seasonal Vegetables

Eggplant Parmigiana (vegetarian option)

Freshly Baked Breads & Butter

Dessert

Cheese Cake served with freshly brewed coffee & tea

\$44 per person

60 minimum guests

(excluding applicable tax and service charge)

Late Night Seafood Buffet - **\$17 per person**

Late Night Sweet Table - **\$12 per person**

Standard 6h Host Bar - **\$25 per person**

Additional **\$10 per person** for Saturdays and **\$5 per person** for Sundays
(based on a 120 guest minimum)



Excusive Plated Dinner Menu

Monday - Friday (6pm - 12am)

Hors D'oeuvres Reception

Dinner

Salad

Boston Bibb Salad with Julienne of Red & Yellow Peppers,
Stilton Cheese, Roasted Walnuts served with Balsamic Vinaigrette

Pasta

Penne a la Vodka with Roasted Bacon, Fresh Basil and Tomato Sauce

Main Course

Grilled Beef Tenderloin with Red Wine Sauce, Garlic Mashed Potato
and Assorted Steamed Vegetables

Oven Roasted Salmon Fillet with Rice & Steamed Vegetables

Freshly Baked Breads and Butter

Dessert

Black and White Mousse Pyramid served with freshly brewed coffee and tea

\$59 per person

60 minimum guests

(excluding applicable tax and service charge)

Late Night Seafood Buffet - **\$17 per person**

Late Night Sweet Table - **\$12 per person**

Standard 6h Host Bar - **\$25 per person**

Additional **\$10 per person** for Saturdays and **\$5 per person** for Sundays
(based on a 120 guest minimum)