

# BREAKFAST

15 person minimum order  
all prices are per person

## **Continental \$22.50**

**Assorted New York Bagels**  
Scallion & Plain Cream Cheese

**Assorted Chef's Selection of  
Breakfast Breads & Muffins**  
Muffins, Croissants & Artisanal Breads  
Butter, Almond Butter & Jam

**Fresh Cut Fruit Salad**  
With Yogurt & Granola

## **COFFEE & TEA SERVICE**

Box of Brooklyn Roasting Coffee \$75  
milk, sugar, coffee cups, lids & stirrers  
order regular or decaf

Assorted Harney & Sons Teas \$75  
milk, sugar, coffee cups, lids & stirrers  
each box serves 10-12

## **American \$26.75**

**Market Vegetable Frittata**  
(egg whites available)  
Ham - Smoked Bacon or Breakfast Sausage -  
Home Fries

**Assorted Chef's Selection of  
Breakfast Breads & Muffins**  
Butter & Jam  
Assorted New York Bagels  
Scallion & Plain Cream Cheese

## **Healthy \$28.75**

**Assorted Whole Wheat & Multigrain Bagels**  
Sliced Tomatoes & Cucumbers  
Low Fat Plain & Scallion Cream Cheeses

**Artisanal Breads**  
(gluten-free & rice cakes available)  
Butter, Almond Butter & Jam

**Low Cal Yogurts**  
Homemade Granola  
Assorted Nuts & Dried Fruits

**Fresh Cut Fruit Salad**

## **BREAKFAST EXTRAS**

Vegetable Frittata \$9  
French Toast, Maple Syrup \$10  
Organic Hard-Boiled Eggs \$4  
Chia Yogurt Parfait with Fruit \$7  
Breakfast Sides \$7  
Smoked Bacon, Turkey Bacon,  
Breakfast Sausages or Home Fries

**Smoked Salmon Platter \$15**  
Sliced Tomatoes, Cucumbers, Red  
Onions & Capers  
Served with Bagels & Sliced  
Pumpernicke

# SANDWICHES, SIDES & SALADS

15 person minimum order

## SANDWICHES

### Roasted Vegetables and Chevre

Balsamic Roasted Peppers  
foccacia or seven grain bread

### Mediterranean Tuna Salad

Capers and Tomatos on Whole Grain

### Curried Chicken Salad

Scallions & Currants on Baguette

### Smoked Turkey

Apricot Chutney on Ciabatta

### Wood Smoked Ham & Brie

Honey mustard, tomatoes and water-cress on pumpernickel bread

### Turkey & Gruyere

Rosemary Aioli on Ciabatta

### Prosciutto and Fresh mozzarella,

roasted peppers  
and arugula on foccacia

## SIDES & SALADS

### Marble Potato Salad

Capers, Tomatos Creamy Dijon  
Vinaigrette

### Homestyle Potato Salad

Red Potatoes with Dill

### Pesto Orzo Salad

Roasted Red Pepper & Baby Spinach

### French Curry Couscous Salad

Black Currants & Mint

### Farro & French Lentil Salad

Walnut Sherry Vinaigrette

### Quinoa Salad

with Charred Broccoli

### Chick Pea Salad

With feta cheese and sun dried  
tomatoes

### Mediterranean Farfalle

mediterranean vegetables balsamic  
vinaigrette

## SIDES & SALADS

### Green Bean & Roasted Red Pepper Salad

EVOO & Aged Balsamic

### Mixed Field Greens

Marinated Baby Tomatoes  
House Vinaigrette

### Romaine Caesar Salad

Garlic Croutons  
Creamy Caesar Dressing

### Arugula & Beet Salad

Goat Cheese Croutons  
Sherry Vinaigrette

### Frsh Mozzarella, Tomatoes & Basil

EVOO & Balsamic (seasonal)

### Grilled Asparagus

Lemon Shallot Vinaigrette  
(seasonal)

## PRICING

### Bag Lunch

**\$22**

One Sandwich, Kettle  
Chips, Homemade Cookie  
Bottled Water or Soda

### Executive Box Lunch

**\$26**

One Sandwich, One Side  
Piece of Fresh Fruit  
Homemade Cookie  
Bottled Water or Soda

### Sandwich & Salad Buffet

**\$34.50**

Three Sandwiches  
Two Sides or Salads  
Dessert Platter  
Soft Drink Package

# ENTREE LUNCH PACKAGES

\$45.50 per person includes Dessert Platter & Paper Goods  
\$62 Continental Breakfast & Lunch Package  
15 person minimum order

## TUSCAN

### Tuscan Herb Roasted Chicken

Roasted Red Peppers, Black Olives & Herbs

### Penne Pasta with Basil Pesto

Market Vegetables & Aged Pecorino

### Green Bean & Roasted Red Pepper Salad

EVOO & Aged Balsamic

### Saffron Italian Couscous Salad

Market Vegetables

### Mixed Field Greens & Baby Tomatoes

House Vinaigrette

## Rustic

### Simple Herb Roasted Chicken

with Rosemary

### Butternut Squash Ravioli

Wild Mushrooms & Aged Parmesan

### Grilled Market Vegetables

Aged Balsamic

### Rosemary Roasted Potatoes

### Mixed Field Greens

Marinated Tomatoes, House Vinaigrette

## SOUTHERN

Homestyle BBQ Chicken

Classic Mac & Cheese

Black Eye Pea & Red Pepper Salad

### Braised Collard Greens

with Tomatoes

### Mixed Field Greens

Blue Cheese Dressing

## ITALIAN

### Meat Bolognese with Rigatoni

Parmesan Cheese & Pecorino

### Vegetable Lasagna

Basil Ricotta, Mozzarella & Parmesan  
Cheese

### Green Bean & Roasted Red Pepper Salad

EVOO & Aged Balsamic

### Classic Caesar Salad

Garlic Croutons & Creamy Dressing

## ASIAN

### Thai Lemongrass Chicken

Sweet Chili Sauce & Lime

### Vegetarian Soba Noodles

Market Vegetables, Bean Sprouts & Lime

### Ginger Jasmine Rice Pilaf

### Szechuan Green Bean Salad

Soy, Ginger & Garlic

### Napa Cabbage Slaw

Carrots, Cucumber, Peanuts & Shallots  
Cilantro Lime Vinaigrette

## MAC & CHEESE BAR

### Classic Vermont Cheddar

Herb Crumb Topping

### Manchego Mushroom

Truffle Oil

### Three Cheese and Ham

Parmesan, Pecorino & Ricotta

### Mixed Field Greens

Balsamic Vinaigrette

## AMERICAN

### Marinated Skirt Steak

Grilled Portabellas & Red Onions  
Salsa Verde

### Penne Pasta with Basil Pesto

Market Vegetables & Aged Pecorino

### Rosemary Roasted Potatoes

### Grilled Market Vegetables

Aged Balsamic

### Market Salad, Brioche Croutons

Dijon Vinaigrette

## MEDITERRANEAN

### Grilled Lemon Marinated Salmon

Tzatziki Yogurt Sauce

### Spinach Feta Chickpea Phyllo Pie

Slow Roasted Tomatoes

### Rigatoni Pasta with Spinach, Tomatoes

Chopped Herbs & Aged Pecorino

### Quinoa Mediterranean Salad

Cucumbers, Red Pepper, Baby Tomatoes

### Greek Salad

Olives, Feta, Tomatoes  
Lemon Vinaigrette

## TACO BAR

### Shredded Chicken & Carne Asada

### Yellow Rice & Black Beans

### Soft Tortillas & Guacamole

### Pico de Gallo & Sour Cream

### Taco Salad Cilantro Lime Vinaigrette

# SNACKS

## THE SWEETS PLATTER

Chocolate Truffles,

## THE CLASSIC COOKIE PLATTER

Chewy Chocolate Chip, Double Chocolate Chip  
Oatmeal Raisin & Peanut Butter

## MARKET CRUDITE PLATTER

Buttermilk Dressing  
Holi Aioli sampler

## CHEF'S SELECT CHEESE BOARD

Aged Cheddar, Brie, Blue,  
Smoked Gouda & Goat  
Fruit Garnish, Rustic Bread & Flatbreads

## MEDITERRANEAN BREADS & DIPS

Tzatziki Yogurt Dip  
Garlic Hummus  
Served with Naan, Herbed Pita  
& House Marinated Olives

## MINI PEANUT BUTTER & JELLY SANDWICHES

Whole Grain Bread

## HOUSEMADE APPLE OATMEAL BARS

\$150  
serves 15-20

## MIXED DRIED FRUITS & NUTS

Apricots, Raisins,  
Almonds, Cashews & Pecans

## ROSEMARY INFUSED POPCORN

## SWEET & SPICY MIXED NUTS

\$30 per bowl  
serves 10-12

# BEVERAGES

## HOMEMADE BEVERAGES

Lemonade or Limeade  
Fresh Brewed Black or Green Iced Tea  
Arnold Palmers  
Hibiscus Raspberry Punch  
Watermelon Lemonade (Seasonal)  
Cucumber Mint Limeade (Seasonal)

\$35 per gallon

## COFFEE & TEA SERVICE

Brooklyn Roasting Coffee  
Assorted Harney & Sons Teas  
Includes Milk & Assorted Sweeteners  
Cups, Lids & Stirrers

\$65 per box  
each box serves 10-12

## SODA & JUICE

Individual Poland Spring Water, Coke, Diet  
Coke  
Sprite & Ginger Ale  
\$3  
Pellegrino Limonata & Aranciata  
\$4  
Orange or Cranberry Juice 59oz  
\$10

Fresh Squeezed Orange or Grapefruit Juice

\$25 per half gallon

## ICE

7lb bag with plastic bowl  
\$15