Catering
MENU AND GUIDE
Getting started ................................. 2
Casual affairs ................................. 4
Selections .................................................. 5
    sandwiches and wraps .............. 5
    premium salads .................... 6
    side salads ........................... 7
    desserts ................................... 7
    breads and wraps ................ 7
Light lunches ........................................ 8
Afternoon breaks ................................. 9
Hors d’oeuvres .................................. 11
Elegant evenings ................................. 14
Dinner selections ............................... 15
THE CONTINENTAL
Chilled juices, assorted yogurts, scones and fruited breads. Served with butter & preserves, fresh fruit, brewed coffee and assorted teas.

A LA CARTE
Your Choice – how to start your day off right!
Danish  Muffins  Sweet Biscuit Muffins
Doughnuts  Croissants  Bagels
Hot oatmeal with toppings (brown sugar, dried fruit & nuts)
Fruit Salad  Orange juice  Cranberry juice
Coffee  Tea  Yogurt with Granola

MIX IT UP
This is our most popular alternative! We incorporate muffins, danish, bagels and all of the accompaniments. A fresh fruit platter with several yogurt dipping sauces and granola with dried fruits add to this pleasant start of the day. Fresh brewed coffee, assorted teas and fruit juices accompany these selections. Bottled water and fruit smoothies (seasonal fruit) are available for an additional charge.
DAYBREAKERS BUFFET
This choice is for those who like to keep it simple.
Choose one selection from each of these categories:

Eggs
Scrambled eggs; scrambled eggs and cheddar; vegetable brunch scramble; hash brown casserole; egg, pepper & cheddar skillet

Meats
Sausage links, grilled ham, bacon, turkey sausage, sausage patties

Potatoes
Potatoes O'Brien, home fries, hash browns

This package also includes: assorted muffins, bagels, fresh brewed coffee, assorted teas, assorted fruit juices and bottled water. Fresh fruit with all of the accompaniments and a griddle station are also available for an additional charge.

BRAVO STATION
Need to impress a certain someone? Let our Chefs prepare omelets tableside. This package comes with a variety of omelet toppings, plus one choice from each of the following categories:

Meat
Sausage links, grilled ham, bacon, turkey sausage, sausage patties

Griddle
Buttermilk pancakes, vanilla-infused French toast, cinnamon-glazed griddle cake, waffles

Potato
Potatoes O'Brien, home fries, hash browns

Omelet Toppings
Tomatoes, mushrooms, peppers, sausage, bacon, cheddar cheese, scallions, broccoli, grilled vegetables, jalapeno peppers, salsa and black olives

This package also includes: fresh fruit, mini breakfast pastries, bagels & all of the accompaniments, fresh brewed coffee & assorted tea service, assorted fruit juices and bottled water

Eggbeaters and egg whites are also available upon request
Box Lunches and Deli Luncheons
These luncheon packages have been created to encompass all of our guest’s requirements for a casual and light flavor fare. This menu includes items to address a healthier lifestyle.

Basic Box Lunch
Choice of turkey & provolone, ham & Swiss, roast beef & cheddar or tuna. This selection includes a bag of chips, a piece of whole fruit, a cookie and a can of soda.

Executive Box Lunch
Choose one of the specialty sandwiches, wraps or premium salads and select a side salad, fresh chips or whole fresh fruit.

The Wall Street Broker
This package can be designed to fit your client’s wishes for a delightful casual experience. You can design your own menu from our artful display of menu items. Choose two different sandwiches or wraps, one side and one complete salad. Our fresh in-house flavored chips, desserts and beverages will accompany your package.
Grilled Chicken and Portobello Mushroom
Marinated and grilled breast of chicken, sliced tomato, mozzarella cheese and a grilled portobello mushroom on ciabatta bread, with a balsamic aioli

Roasted Turkey Caesar Wrap
Oven-roasted breast of turkey sliced thin, romaine lettuce, herbed croutons and Parmesan cheese drizzled with Caesar dressing, folded into a garlic herb wrap

Lemon Chicken & Roasted Pepper
Marinated chicken breast, seasoned, breaded and sautéed. Served on a kaiser roll with roasted peppers and fresh greens

Roast Beef with Roasted Red Onions
Sliced roast beef, topped with roasted red onions and a lemon basil mayonnaise, on a ciabatta bread

Toscano
Cappicola, Genoa salami, pepperoni, ham, arugula, sliced tomatoes and provolone and a vinegar garlic aioli, on focaccia bread

Tuna Rustica
Fresh white albacore tuna salad with tomatoes, leaf lettuce, thinly slice onions and a piquant vinaigrette, on a rustic multi-grain roll

Grilled Flatbread
Marinated and grilled vegetables, tomatoes, red leaf lettuce and basil pesto hummus, wrapped in a flatbread

Cajun Pepper Jack Turkey
Roasted breast of turkey, Cajun jam, tomato, leaf lettuce and pepper-jack cheese, on a ciabatta
The Fifth Avenue
You create your own delicacies from a wide array of roasted meats, gourmet cheeses, fresh-baked breads, desserts and beverages. Choose from three meats, two cheeses and three breads. Our fresh in-house flavored chips, dessert and beverages will accompany your package.

<table>
<thead>
<tr>
<th>Deli Meats</th>
<th>Cheeses</th>
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<tbody>
<tr>
<td>Roast Beef</td>
<td>Cheddar</td>
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<tr>
<td>Roasted Turkey</td>
<td>Swiss</td>
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<td>Ham</td>
<td>Pepper Jack</td>
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<td>Genoa Salami</td>
<td>American</td>
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<tr>
<td>Pepperoni</td>
<td>Provolone</td>
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The Villager
This selection is set up for vegetarians and health-conscious guests. Choose two premium salads, one side salad, one fresh-baked bread and fresh fruit. Our fresh in-house flavored chips, dessert and beverages will accompany your package.

P R E M I U M   S A L A D S

Grilled Chicken Caesar
Grilled chicken served over romaine lettuce, with fresh garlic herbed croutons, Parmesan cheese and Caesar dressing. Shrimp or salmon is also available, for an additional charge.

Beef Caribbean Cobb
Slow-roasted top round of beef with a jerk seasoning rub, served over red leaf lettuce, avocado, egg slices, applewood bacon crisps and a chili bleu cheese dressing
Parmesan Chicken
Chicken dusted with a Parmesan crust over romaine and spring mix, diced tomatoes, black olives, cucumbers, with a garlic lemon aioli

Verdura Spinach
Grilled and marinated vegetables over a blend of spinach and arugala, tomatoes, cucumbers, and portobello mushrooms, with a sun-dried tomato vinaigrette

SIDE SALADS
Toasted Orzo with Roasted Peppers, Basil & Tomatoes in a Light Vinaigrette
Broccoli Slaw
Roasted Red Potato & Applewood Bacon
Cherry Tomato Corn Salad
Spinach & Tortellini Salad

DESSERTS
Double Chocolate Brownies
Assorted Cookies
Dessert Bars

BREADS AND WRAPS
Whole Wheat
Marble Rye
Foccacia
Ciabatta
Kaiser Rolls
Italian Bread
Wraps
**LIGHT LUNCHEON**

All luncheon selections are presented with iced tea and water service, fresh-baked breads and flatbreads, coffee and tea service. A dessert will compliment your event.

**Harvest Salad**
Grilled chicken strips, dried cranberries, pears, goat cheese and toasted pecans served over spring greens, with raspberry vinaigrette

**Salmon Bruschetta**
Cedar-plank-roasted salmon, toasted foccacia crostinis & a tomato arugula salad, drizzled with a basil white balsamic vinaigrette

**Chicken or Shrimp Stir Fry**
A variety of garden vegetables tossed in a tangy Asian sauce, served over white rice

**Fresh Vegetable Pasta**
Penne pasta with zucchini, squash and mushrooms, tossed in a red pepper cream sauce

**Chicken Cashew**
Poached breast of chicken, toasted cashews, diced tomatoes and julienned cucumbers & carrots nestled over a baby mixed green salad, with a balsamic vinaigrette

**Bourbon Glazed Flank Steak Salad**
A sweet and spicy bourbon-glazed flank steak, grilled medium rare and served with caramelized red onions, grape tomatoes, bleu cheese crumbles, applewood bacon crisps, served over romaine lettuce and accompanied by a Cajun cool ranch dressing
AFTERNOON BREAKS

Cheese and Fruit
An assortment of cheeses and fruits garnished with crostinis and including assorted beverages

Trio of Chips, Dip and Crudités
Tortilla chips with salsa, Jack cheese, pico de gallo, guacamole and sour cream. Accompanied by fresh vegetables & assorted beverages

Bar Mix
Various roasted nuts, chips, sourdough pretzels and assorted beverages

Decadence
Dessert bars, cookies, brownies and accompanied by assorted beverages

Napa Spa
Granola bars, yogurt and dried fruit parfaits, assorted vegetable platters with low fat yogurt sauces, fresh fruit and assorted beverages

All of the items above are also available à la carte.
SILVER HORS D’OEUVRE SELECTIONS
• Petite Quiche Lorraine
• Sweet and Sour Meatballs
• Fruit Salsa served with Cinnamon Chips
• Spanikopita
• Cheddar Cheese Jalapéno Poppers
• Vegetable Spring Rolls
• Sesame Chicken
• Mushroom Caps with Italian Sausage
• Antipasto Sausage Skewers
• Cajun Meatballs
• Battered Vegetables with Chipotle Ranch
• Capsicum Rolls
• Pot Stickers
• Beef Satay
• Bruschetta on Garlic Crouton
• Warm Spinach and Artichoke Dip served with Pita Chips
• Buffalo Chicken Dip served with Pita Chips
• Cheddar Scones with Black Forest Ham and Honey Mustard

PLATINUM HORS D’OEUVRE SELECTIONS
• Mushroom Caps with Crab Meat
• Warm Crab Dip with Pita Chips
• Filet Mignon Wrapped in Pepper Bacon
• Coconut Shrimp with Spicy Mango Coulis
• Blue Claw Crab Cakes with Tomato Remoulade
• Panang Pork with Peanut Lime Sauce
• Mini Beef Wellingtons
• Grilled Shrimp in a Chili Thai Glaze
• Brie and Raspberry Baked in Phyllo and Dusted with Almonds

We recommend six pieces, per person–per hour
Petite Quiche Lorraine

Sweet and Sour Meatballs
HORS D’OEUVRE DISPLAYS

• Imported and Domestic Cheeses & Fruit Display with Melba Toast and Herbed Crackers (serves 75 guests)

• Fresh Vegetable Crudités with an Herb Dip (serves 50 guests)

• Seasonal Fruit Display (serves 50 guests)

• Mirror Display of Assorted Cold Canapés (150 Pieces)

• Mirror Display of Roasted Vegetables with Pesto Sauces and Grilled Breads & Flatbreads (serves 75 guests)

ONE HOUR HORS D’OEUVRE PACKAGE
(May also be added to any dinner menu)

• Cold Hors D’Oeuvres Buffet Package

• Imported and Domestic Cheese Display

• Fresh Vegetable Crudités with an Herb Dip

• Choice of two Hot Hors D’Oeuvres

BUTLERED HORS D’OEUVRE PACKAGE
Select any four Silver Selections Hors D’Oeuvres from the previous page (Total – six pieces per person)

Please feel free to contact the Dining Services Office for any special requests that you may have. We are more than happy to accommodate.
ELEGANT EVENINGS

BUFFET
Your selections include a mixed field greens salad, rolls with butter, coffee & hot tea service, iced tea and water. Dessert also accompanies your buffet.

Carving Station or Chicken Selection
(Choice of One)
Maple Glazed Pork Loin
Top Round of Beef
Herb-Rubbed Turkey Breast
Pork Tenderloin
Honey Glazed Ham
Chicken Marsala
Stuffed Chicken Breast
Herb-Roasted Bone-In Chicken Breast

Vegetables
(Choice of One)
Green Bean Almondine
Roasted Carrots with a Honey Tarragon Glaze
Pan-Steamed Broccoli with Roasted Red Peppers & Herbs
Sautéed Zucchini & Yellow Squash with Garlic, Shallots and Fresh Tomato
Grilled Vegetables
Fresh Vegetable Medley with Herbs
Green Beans with Caramelized Shallots & Julienned Carrots

Starches
(Choice of One)
Herb-Roasted Red Potatoes
Parsley Potatoes
Toasted Orzo with Peas & Parmesan
Garlic Smashed Potatoes
Rissole Yellow Potatoes and Chives
Classic Rice Pilaf

Pasta
(Choice of One)
Vegetarian Lasagna
Penne and Fire Roasted Vegetables
Farfalle, Broccoli, Roma Tomatoes & Roasted Garlic, finished with Fresh Mozzarella
Chicken Piccata Pasta
Traditional Baked Ziti
DINNER SELECTIONS

SERVED
These entrée selections are accompanied by a vegetable and a starch. Also, a mixed field greens salad, rolls with butter, coffee & hot tea service, iced tea and water. Dessert also accompanies your entrée.

Chicken Italiano
Grilled Chicken Breast topped w/Goat Cheese, Sun-dried Tomatoes, fresh Basil & Lemon Butter Sauce

Triple Mustard Salmon
Salmon Filet coated w/Dijon Mustard & Encrusted w/ Mustard Seed & Wheat Germ –browned and crispy

Montreal Beef
Prime Rib with a Montreal Steak Seasoning Rub infused with Garlic and a Port Wine Demi-Glace

Chicken Champagne
French Breast of Chicken, Sautéed with Shiitake Mushrooms and Shallots in a Champagne Sauce

Herbed Whitefish
Grilled Fish Filet topped with an Herbed White Wine Sauce

Chicken Sorrentino
Breast of Chicken Filled with Proscuitto and Mozzarella Cheeses and accompanied by a Sage Marsala Sauce

Maytag Filet of Beef
Slow-Roasted Filet Mignon with a Bleu Cheese Crust presented over Merlot Syrup

Garden Vegetable Latkes
Fresh Vegetable & Potato Pancakes served with a Creamy Dill Sour Cream Dip

Apple Pork
French Grilled Pork Chop and Green Apple Chutney with a Pinot Noir Sauce

Risotto Ala Primavera
Creamy Risotto mixed with Peas, Asparagus & Fresh Parsley, finished with White Wine and Parmesan

The Entrées above may be paired with the starches and vegetables mentioned previously.

Desserts
Double-High Apple Pie
Peanut Butter Pie
Fruits of the Forest Pie
Chocolate Silk Pie

These desserts are available for an additional fee:
Chocolate Loving Spoon Cake
New York Style Cheesecake
Espresso Bombe
Wild Berry Charlotte
Crème Brûlée Cheesecake