

Breakfast Buffet Menus

OPTION ONE:

Assorted Breads and Pastries with Condiments
Eggs Benedict
Roasted Red Bliss Potato
Choice of Bacon or Sausage
Buttermilk Pancakes with Blackberry Compote
Pastrami Salmon
Yogurt Parfaits
Whole Fruit
Juice, Coffee, Tea

OPTION TWO:

Assorted Breads and Pastries with Condiments
Southwestern Egg Frittata
Hash Browns
Choice of Bacon or Sausage
Brioche French Toast with Macerated Strawberries
Whole Fruit
Juice, Coffee, Tea

OPTION THREE:

Assorted Breads and Pastries with Condiments
Scrambled Eggs with Chives
Roasted Red Bliss Potatoes
Choice of Bacon or Sausage
Whole Fruit
Juice, Coffee, Tea

Minimum of 25 people per menu or additional fees will apply
22% Administrative Fee and 6.35% Sales Tax to be added
to above per person pricing

Prices as of June 1, 2018. All prices subject to change.

Buffet Lunch & Dinner Menus

OPTION ONE:

Charred Baby Green and Red Romaine with Garlic Chips, Roasted Tomato, Brioche Crouton, Creamy Anchovy Vinaigrette

Chef's Choice of Two Seasonally Composed Salads

Free Range Breast of Chicken Marinated in Agave and Dried Chili's with Tomatillo Salsa

Gochujang Cioppino with Grilled Sourdough

Moroccan Flank Steak

Pomme Dauphinoise

Seasonal Vegetables

Chef's Selection of Mini Tarts, Pies, and Bites

OPTION TWO:

Baby Gem Lettuce and Mache, Enoki Mushroom, Carambola, Ricotta Salata, White Balsamic Vinaigrette

Chef's Choice of Two Seasonally Composed Salads

Quinoa Stuffed Poblano Peppers with Oven Roasted Tomato Ragu

Braised Chicken Thighs with Spanish Olives, Capers, and Dried Plums

Grilled Atlantic Salmon with Cucumber and Grapefruit Salsa

Pomme Sarladaise

Seasonal Vegetables

Chef's Selection of Mini Tarts, Pies, and Bites

OPTION THREE:

Seasonally Available Baby Greens, Spiced Pecans, Old Chatham Ewe's Bleu, Cara Cara Orange Supremes, Charred Citrus-Ginger Vinaigrette

Chef's Choice of Seasonally Composed Salad

Miso Marinated Filet of Sole with Orange-Coconut Beurre Blanc

Jamaican Curried Chicken

Jasmine Rice

Seasonal Vegetables

Chef's Choice of Mini Tarts, Pies, and Bites

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Plated Lunch & Dinner Menus

(Entrée Counts are due 72 hours prior to event for all menus below)

OPTION ONE:

Charred Baby Green and Red Romaine with Garlic Chips, Roasted Tomato, Brioche Croutons, Creamy Anchovy Vinaigrette

Green Curry and Lemongrass Marinated Free Range Breast of Chicken with Tomato-Ginger Chutney

Herb Crusted Flat Iron Steak with Red Onion Jam

Tagliatelle with Sautéed Langoustine, Chablis, Fines Herbs

Vegetarian Moussaka

Seasonal Panna Cotta with Fresh Berries

OPTION TWO:

Baby Gem Lettuce and Mache, Enoki Mushroom, Carambola, Ricotta Salata, White Balsamic Vinaigrette

Grilled Atlantic Salmon with Cucumber and Grapefruit Salsa

Ancho Crusted Flank Steak with Tomatillo Salsa

Vegetarian Moussaka

Blood Orange Cheesecake with Candied Oranges

OPTION THREE:

Seasonally Available Baby Greens, Spiced Pecans, Old Chatham Ewe's Bleu, Cara Cara Orange Supremes, Charred Citrus-Ginger Vinaigrette

Braised Chicken Thighs with Spanish Olives, Capers and Dried Plums

Atlantic Cod with Chinese Sausage, Cockles, Coconut-Kaffir Lime Broth

Stir Fried Tofu with Korean BBQ Sauce and Bok Choy

Shared Dessert Plate with Chef's Choice of Mini Bites

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