Breakfast

Cold Breakfast Selections

Classic Continental

Selection of Assorted Breakfast Pastries and Muffins, Fruit Skewers, Yogurt Dipping Sauce, Butter and Jam / 8.95 Per Guest

Running Start

Yogurt Parfait, Mini Spinach Quiche, Fresh Sliced Fruit, Zucchini Bread / 9.95 Per Guest

Hot Breakfast Buffet

Long Mornings

Fresh Fruit, Scrambled Eggs, Breakfast Potatoes, Choice of Hickory Smoked Bacon, Grilled Sausage or Honey Baked Ham Served with Mini Bagels, Pastries, Cream Cheese, Butter and Jam / 12.95 Per Guest
Complete American Breakfast

Scrambled Eggs or Frittata, Home Fried Potatoes Choice of Ham, Bacon, or Sausage Served with Assorted Pastries, Mini Bagels, Cream Cheese, Butter, and Jam | 11.95 Per Guest

Sunrise Burrito

Fresh Eggs with Chorizo, Cheddar Cheese, Sweet Peppers, Sour Cream and Salsa in a Soft Flour Tortilla Served with Fried Potatoes & Seasonal Fresh Fruit (Can Substitute Chorizo for Turkey Sausage) | 11.95 Per Guest

Sweeter Side

French Toast or Pancakes, Fresh Berries, Scrambled Eggs, Choice of Ham, Bacon, Sausage, or Turkey Bacon | 10.95 Per Guest

Breakfast Sandwich

Egg and Cheese or Egg, Cheese, and Ham Sandwiches on Bagels, Croissants, or Kaiser Rolls, Served with Breakfast Potatoes | 8.95 Per Guest

Beverage Selection

Freshly Brewed Coffee, Decaf Coffee, and Hot Tea | 3 Per Guest
Florida Orange Juice | 2.25 Per Guest
Freshly Brewed Iced Tea or Lemonade | 1.75 Per Guest
Assorted Bottled Juices | 1.50
Bottled Water | 1.50
Assorted Canned Soft Drinks | 1.50
Corporate Hot Lunch Buffet

One Entree $13.95 Per Guest | Two Entrees $15.95 Per Guest

Salads - Choice of One

Mixed Greens with Tomato, Cucumber, Carrots, Vinaigrette Dressing
Cranberry Spinach Salad with Red Onion and Served with a Honey Dijon Bacon Dressing
Thai Crunch Salad with Napa and Red Cabbage, Cucumber, Edamame, Crispy Noodles Sticks, Cilantro, and Carrots Served with a Thai Peanut Dressing
Asian Salad with Romaine Lettuce, Fresh Cilantro, Sliced Almonds, and Crispy Wonton Strips. Served with a Sesame Dressing
Mexicali Salad with Avocados, Tomatoes, Black Beans, Corn, and Crispy Tortilla Strips Served with a Creamy Chipotle Lime Dressing
Caprese Salad Fresh Mozzarella, Tomatoes, Olives, Sundried Tomatoes with Fresh Basil and Olive Oil

Accompaniments - Choice of One (Pastas Available in Whole Wheat)

Potatoes Au Gratin Baked Layers of Thinly Sliced Potatoes with Cream
Roasted Red Potatoes with Olive Oil and Fresh Rosemary
Roasted Garlic Mashed Potatoes
Rice Pilaf White Rice Mixed with Sauteed Vegetables
Asian Sticky Rice with Diced Red Bell Peppers, Carrots, and Scallions
Basil Fried Rice
White Rice with Spinach and Chickpeas
Quinoa, Zucchini, and Feta Cheese
Quinoa Pilaf with Pecans, Green Onion, Dried Cranberries, Cilantro and Orange Zest
Warm Couscous with Mixed Vegetables
Penne Pasta with Sweet Basil Pesto
Rigatoni with Vodka Pink Sauce
Pasta Primavera with a Julienne of Mixed Vegetables

Entrées - Choice of One or Two

Chicken

Grilled Chicken Breast with a Light Pesto Cream Sauce
Grilled Chicken Breast with Artichokes, Olives and Sundried Tomatoes
Grilled Chicken Breast Topped with Fresh Mozzarella and Tomatoes
Roasted Chicken with Cilantro Mojito Seasoning
Chicken Marsala Chicken Breast with Mushrooms and Marsala Wine Sauce
Grilled Lemon Chicken with Lemon Butter and Capers
Chicken Breast with Garlic and Brown Sugar
Grilled Chicken Breast with House Made Chimichurri
Creamy Tuscan Chicken Breast with Garlic, Basil, and Sundried Tomatoes

Fish

Tilapia Battered and Served with a Pecan Butter Sauce
Seared Tilapia with a Dill Lemon Butter Sauce
Seared Tilapia with a White Wine, Herb, and Caper Sauce
Grilled Salmon with a Teriyaki Glaze
Grilled Salmon with Miso Glaze
Grilled Salmon with Honey Garlic Sauce

Pork

Mango Jerk Pork Tenderloin Served with Mango Chutney
Tenderloin of Pork with Herb and Garlic Crust
Roasted Pork Loin Sliced and Topped with Marinated Tomatoes
**Beef**

*Carne Asada Steak* Marinated in Cilantro and Mojito Seasoning  
*Grilled Korean Style Steak* Marinated in Soy, Garlic and Scallions  
*Home-Style Meat Loaf* Topped with a Sweet Tomato Sauce  
*Braised Roast Beef* Served with a Rosemary Au Jus  
*Roasted Sirloin* with Wild Mushroom Sauce

**Vegetarian**

*Eggplant Lasagna* Layers of Thinly Sliced Breaded Eggplant Layered with Ricotta Cheese, Topped with Mozzarella Cheese in House Made Tomato Sauce  
*Stewed Lentils and Potatoes* Topped with Fried Tofu  
*Vegetable Stir Fry* with Bok Choy, Broccoli, Carrots, Onions and Mushrooms with Seared Tofu in a Sweet Teriyaki Sauce  
*Portobello Mushroom and Pesto Flat Bread*  
*Stuffed Peppers* with Quinoa, Vegetables, Rice Topped with Cheese  
*Vegan Meatballs* with House Marinara and Pasta  
*Vegetarian Chili* with Meatless Meat, Sauteed Vegetables and Pinto Beans  
*Tacos with Meatless “ground beef”*  
*Falafel* over White Rice with Tzatziki, Hummus, and Olives

**Desserts - Choice of One**

*Assorted Chocolate Dipped Fruit Skewers*  
*Assorted Cookies and Brownies*  
*Mini Cannoli*  
*Mini Eclairs* with Traditional, Strawberry or Salted Caramel Cream  
*Lemon Pound Cake* with Lemon Glaze Icing  
*Almond Bundt Cake* with Chocolate Ganache
Corporate Hot Dinner Buffet

Salads - Choice of One

Seasonal Salad Topped with the Freshest Fruits & Vegetables of the Season
Mixed Greens with Tomato, Cucumber, Carrots, Vinaigrette Dressing
Thai Crunch Salad with Napa and Red Cabbage, Cucumber, Edamame, Crispy Noodles Sticks, Cilantro, and Carrots Served with a Thai Peanut Dressing
Mediterranean Salad with Feta Cheese, Red Onion, Tomatoes, Black Olives and Cucumber Served with a White Balsamic Dressing
Cranberry Spinach Salad with Red Onion and Served with a Honey Dijon Bacon Dressing
Mixed Greens with Tomatoes, Sliced Pears, Walnuts and Feta Cheese
Tomato Bread Salad with Cucumber, Tomato and Bermuda Onion Tossed in a Lemon Vinaigrette
Mexicali Salad with Avocados, Tomatoes, Black Beans, Corn, and Crispy Tortilla Strips Served with a Creamy Chipotle Dressing
Caprese Salad Fresh Mozzarella, Tomatoes, Olives, Sundried Tomatoes with Fresh Basil and Olive Oil

Accompaniments - Choice of One (Pastas Available in Whole Wheat)

Pasta Primavera with a Julienne of Mixed Vegetables
Rigatoni in Vodka Sauce Topped with Fresh Basil
Potatoes Au Gratin Baked-Layers of Thinly Sliced Potatoes with Cream
Roasted Sweet Potatoes with Rosemary and Garlic
Crispy Polenta Cakes Topped with Caramelized Onions and a Mushroom Ragout
Quinoa Pilaf Tossed with Pecans, Green Onions, Cilantro, Raisins, and Orange Zest
Roasted Red Potatoes with Olive Oil and Fresh Rosemary
Roasted Garlic Mashed Potatoes
Vegetable Accompaniments – Choice of One

Sautéed Mixed Vegetables to include the Freshest Vegetables of the Season
Grilled Vegetable Platter to Include Portobello Mushrooms, Red Peppers, Carrots, Asparagus, Eggplant, and Zucchini
Sautéed Zucchini and Corn with Red Peppers
Artichoke Medley with Artichoke Hearts, Green Beans, Cherry Tomatoes, Caramelized Shallots, Sprinkled with Parmesan Cheese
Ratatouille Stew of Mixed Vegetables in a Light Tomato Sauce
Roasted Winter Vegetables to Include Butternut Squash, Acorn Squash and Zucchini

Entrées – Choice of One or Two

Chicken

Grilled Chicken Breast with a Light Pesto Cream Sauce
Grilled Chicken Breast with Artichokes, Olives and Sundried Tomatoes
Chicken Parmesan Drizzled with Pesto
Roasted Chicken with Cilantro Mojito Seasoning
Chicken Marsala Chicken Breast with Mushrooms and Marsala Wine Sauce
Roasted Rosemary Chicken
Stuffed Chicken Breast with Ricotta Cheese, Mozzarella, Spinach and Basil
Lemon Chicken with Capers and Lemon Butter Sauce

Fish

Tilapia Battered and Served with Lemon and Fried Capers
Grilled Mahi Mahi Served with a Pineapple Mango Relish
Grilled Atlantic Salmon Served with a Citrus Ponzu Sauce
Grilled Grouper with Capers and Artichoke Hearts Served with a Fresh Basil and Lemon Sauce
Pork

Roasted Pork Loin Sliced and Topped with Marinated Tomatoes
Tenderloin of Pork with a Herb, Garlic Crust
Mango Jerk Pork Tenderloin Served with Mango Chutney

Beef

Tenderloin of Beef with Peppercorn Demi-Glace
Roasted Sirloin in a Wild Mushroom Sauce
Beef Wellington Served with a Cabernet Reduction
Roasted Sirloin with Chimichurri Sauce

Vegetarian

Eggplant Lasagna Layers of Thinly Sliced Breaded Eggplant Layered with Ricotta Cheese, Topped with Mozzarella Cheese in a Light Tomato Sauce
Sauteed Mixed Vegetables, Chickpeas & Seared Tofu Drizzled with Pesto Sauce and Served over a Spinach Salad
Creamy Sauteed Vegetables Stuffed in a Puff Pastry
Portobello Mushroom and Pesto Flat Bread
Vegetarian Chili with Meatless "Ground Beef", Sautéed Vegetables, Pinto Beans
Vegan Meatballs with House Marinara Sauce and Pasta
Ratatouille Stew with Seared Tofu and Siracha
Stuffed Peppers with Quinoa, Rice, Vegetables Topped with Cheese

Desserts - Choice of One

Assorted Chocolate Dipped Fruit Skewers
NY Style Cheesecake Shooter Topped with Fresh Berries
Key Lime Pie Shooter with a Toasted Lime Swiss Meringue
Tiramisu Shooter with Flavored Espresso Coffee
Assorted Cookies and Brownies
Mini Cannoli
Mini Eclairs Filled with Traditional, Strawberry, or Salted Caramel Cream

*Try our Assorted Dessert Platter to include a handful of different desserts, chosen by the Pastry Chef.

**Other Specialty Desserts can be viewed in our Dessert Stations Menu under Stations

Please note an 19% service charge may be added depending on event requirements.
Gourmet Deli Buffet

Includes Assorted Sandwiches, 2 Side Salads, Homemade Chips & Cookies or Brownies - $12.95 Per Guest

Sandwich & Wrap Selections

Turkey

Turkey Club with Crisp Bacon, Lettuce, Tomatoes & Lemon Caper Mayonnaise
Fresh Herb Crusted Turkey Breast, Smoked Gouda, Black Pepper, Mustard Sauce & Watercress

Ham

Virginia Baked Ham, Swiss Cheese & Honey Mustard
Italian Hero with Prosciutto, Ham, Salami, Provolone Cheese, Roasted Peppers, Bibb Lettuce & Herbed Vinaigrette
Virginia Baked Ham, Cheddar Cheese, Tomatoes & Ginger Raisin Mustard

Chicken

Grilled Chicken Caesar Rolled with Romaine Lettuce & Parmesan Dressing
Roasted Chicken Teriyaki with Spinach, Grilled Mushrooms & Wasabi Mayonnaise
Traditional Chicken Salad with Tomato & Bibb Lettuce
Southwestern Chicken Wrap with Black Bean Salsa Avocado, Romaine Lettuce & Spicy Shredded Cheese

Beef

Rare Roast Tenderloin with Sautéed Mushrooms, Creamy Horseradish & Leaf Lettuce
Napa Valley Style Tri Tip with Arugula, Provolone, Tomatoes & Chipotle Spread
Roast Beef with Maytag Blue Cheese Spread, Tomato, Red Onion & Leaf Lettuce

Seafood

Albacore Tuna Salad with Leaf Lettuce & Tomato
Grilled & Marinated Shrimp Salad

Vegetarian

Veggie Hummus Wrap with Roasted Red Peppers, Tomatoes, Portobello, Red Onion & Feta Cheese Spread
Fresh Mozzarella & Tomatoes with Grilled Portobello Mushrooms & Basil Aioli
Grilled Eggplant, Zucchini, Sautéed Spinach & Tomatoes with Tziki Spread in a Pita

Side Salads

Mixed Greens Salad with Tomatoes, Cucumbers, Red Onion, Carrots and Vinaigrette Dressing
Asian Slaw
Quinoa-Rice Salad with Dried Cranberries, Scallions, Pecans, Cilantro, and Orange Zest
Orzo with Arugula, Cherry Tomatoes, and Corn
Green Beans with Cherry Tomatoes and Shallots
New York Style Potato Salad
Pesto Pasta Salad with Julienne of Vegetables
Cous Cous Salad with Diced Veggies, Red Onion, Cilantro, and Dried Cranberries

Beverage Selection
Freshly Brewed Coffee with Accompaniments $2.50 Per Guest

Florida Orange Juice by the Gallon $14.95
(Servers 10-12 Guests)

Freshly Brewed Iced Tea by the Gallon $14.95
(Serves 10-12 Guests)

Assorted Bottled Juices $1.75
Orange, Grapefruit, Tomato, Cranberry, or Apple

Spring Bottled Water $1.75

Assorted Canned Soft Drinks $1.75
Hors d’Oeuvres

Minimum Order of 2 Dozen Per Item

Meat

Mini Pressed Cuban Sliders
Hawaiian Style Shredded Pork Sliders, Asian Slaw Spicy Sriracha Sauce
Buttermilk Marinated Fried Chicken Sliders
Mini Burgers on Soft Cocktail Rolls
Braised Short Rib on a Crispy Wonton, Avocado Crema
Ropa Vieja on Tostada Topped with Microgreens
Chicken Empanadas Sauteed Chicken with Peppers & Onions, Creamy Lime-Cilantro Sauce
Mini Street Tacos Chicken or Steak, Sweet Red and Green Peppers, Onions, White Queso, Asian Cabbage Slaw, Spicy Chipotle Cream Sauce
Chicken Satay with Spicy Peanut Sauce
Mini Asian Pork Meatball on Snow Pea Skewer
Beef Empanadas Served with a Creamy Lime & Cilantro Sauce
Chicken, Artichokes, Bacon in Mini Phyllo Cups
Tenderloin Crostini, Gorgonzola Cheese, Microgreens
Lollipop Lamb Chops with Rosemary Au Jus
Tenderloin of Beef Rolled with Tri-Colored Peppers on a Skewer with Scallion Dipping Sauce
Bacon Wrapped Figs
Pan Fried Pork or Chicken Dumplings with Scallion Dipping Sauce
Chicken Poppers Breaded Chicken, House Made Marinara Dipping Sauce

Seafood

Fresh Maryland Crab Cakes with Cajun Remoulade
Pan Fried Shrimp Dumplings with Scallion Dipping Sauce
Shrimp Ceviche Citrus, Avocado, Cilantro, Tomatoes
Mini Fish Street Tacos Sweet Red and Green Peppers, Onions, White Queso, Asian Cabbage Slaw, Spicy Chipotle Cream Sauce
Cajun Grilled Jumbo Shrimp with Creole Remoulade
Mini Maine Lobster Drizzled with a Dill Sauce and Served in a Phyllo Tart
Vietnamese Shrimp Summer Rolls with Spicy Peanut Dipping
Tuna Tartare in a Mini Cornet (Savory Cone) Sour Cream and Black Sesame Seeds

**Vegetarian**

Mini Polenta Rounds Topped with Herbed Goat Cheese, Diced Zucchini and Peppers
Baked Brie Cheese in Pastry Shell with Seasonal Filling
Caramelized Butternut Squash Gorgonzola Crostini
Feta Quinoa Spinach Cakes with Creamy Lemon Dill Sauce
Bruschetta Crostini Topped with Fresh Mozzarella Cheese, Tomatoes and Fresh Basil
Vietnamese Vegetable Summer Rolls with Spicy Peanut Dipping Sauce
Mini Vegetarian Street Tacos | Chickpea and Califlower | Zucchini and Mushroom | or Black Bean and Rice | White Queso, Spicy Chipotle Cream Sauce
Caprese Skewers Cherry Tomatoes, Fresh Mozzarella Balls Skewered Pesto Sauce
Ratatouille Served in Mini Tartlet Shell Drizzled with Pesto
Vegetable Spring Rolls with Mushrooms, Onion, Carrots, Celery, and Bean Sprouts Served with Teriyaki Sauce
Stations

 Minimum of 25 Guests - *Chef Attendance Required $75

 Carving Station* - Served with Fresh Rolls, Select Two Items

 Herb Roasted Whole Turkey - Served with Mustard, Mayonnaise and Cranberry Chutney
 Filet Mignon - Served with Creamy Horseradish, Mayonnaise and Ground Mustard
 Herb Crusted Rack of Lamb - Served with Rosemary Au Jus
 Maple-Ginger Glazed Ham
 Whole Roasted Sirloin - Served with Horseradish and Au Jus
 Marinated Pork Loin - Served with Calvados Sauce

 Pasta Station* - Select Two Items

 Penne a la Vodka
 Risotto with Porcini Mushrooms Served with Truffle Oil
 Rigatoni with Artichokes, Asparagus Tips and Oven Dried Tomatoes with a Vegetable Consommé
 Rigatoni Pomodoro
 Cheese Ravioli with Spring Vegetables

 Mediterranean Station

 Rosemary, Lemon Marinated Lamb Skewers with Raita Sauce
 Spiced Chicken Kabobs Skewered with Olives & Sweet Red Peppers
 Miniature Spanikopita made with Sautéed Spinach, Onions and Feta Cheese Wrapped in Phyllo Dough
 Greek Salad with Tomatoes, Onions, Cucumbers, Peppers, Kalamata Olives, Feta Cheese, Olive Oil and Black Pepper
 Isreali Coucous
Grilled Vegetables, Olive Oil  
Served with Warm Pita and Grilled Noah Bread, Grilled Flat Bread, Hummus and Baba Ghanoush

**Seafood Station**

Fried Oysters Served with a Cajun Remoulade  
Jumbo Shrimp with Cocktail Sauce and Old Bay Mayonnaise  
Little Neck Clams  
Jumbo Lump Crabmeat over Bibb Lettuce  
Accompanied with Lemon and Chopped Onions

**Asian Station***

Chef Carved Peking Duck  
Pancakes, Hoisin Sauce, Cucumber and Scallions  
Asian Slaw  
Spring Rolls  
Vegetable Fried Rice

**Pretzel Bar**

House Made Sweet and Savory Pretzels, and Pretzel Bites, Dusted with Sugar and Cinnamon, Sprinkled with Salt, Served with Chocolate Cream, Dulce de Leche, Beer Cheese, Honey Mustard, and Yellow Mustard

**Domestic and Imported Cheese and Fruit Station**

Brie, Manchego, Tillamook Cheddar, Maytag Blue, Grapes, Strawberries, Pineapple, Cantaloupe, Dried Fruits, Crostini, Flat Bread and Crackers
**Charcuterie Station**

Prosciutto, Pecorino Cheese, Genoa Salami, Soppresata, Fresh Mozzarella Cheese, Grilled Vegetables, Olives, Marinated Artichokes, Roasted Peppers, Italian Breadsticks, and Assorted Breads

**Dessert Bar Station - Select Five Items**

* Assorted Mini Dessert Shooters to Include: Cheesecake, Key Lime Pie, Tiramisu and Chocolate Mocha Mousse
* Mini Cake Squares to Include: Yellow Cake, Chocolate Cake and Red Velvet Cake with Buttercream Frosting
* Jumbo Chocolate Dipped Strawberries: Dipped in Dark Chocolate and Drizzled with White Chocolate
* Assorted Mini Cupcakes
* S’mores (Roast your own Marshmallows and Assemble)
* Chocolate Fountain Served with Fresh Strawberries, Pineapple, Marshmallows, Rice Crispies and Pretzel Sticks
* Assorted Mini Fruit Tartlets to Include: Strawberry, Blueberry and Mango
* Assorted Mini Petifores and Truffles (Ask about getting your company logo or initials printed on your petifores)

* Selections may increase the cost per person

* Please note an 19% production fee may be added depending on event requirements
Beverage Packages

Beverage Service Based on a Four Hour Period
One Bartender Per 50 Guests is Recommended

Full Bar Service

Liquor, Beer, Wine, Mixers, Water, Sodas
Napkins, Stirrers, Garnishes, Disposable Cups, Ice
$18 Per Guest
($3 Per Guest Each Additional Hour)

Beer and Wine Bar

Beer (one imported and 2 domestic), House Wine (one red and one white selection)
Soft Drinks and Waters
Napkins, Disposable Cups, Ice
$14 Per Guest
($2 Per Guest Each Additional Hour; upgraded wine selections available at an additional cost)

Cash Bar

Domestic Beer $3 Per Drink
Imported Beer $5 Per Drink
House Red and White Wine $6 Per Drink
Mixed Call Brand Drinks $8 Per Drink
Premium Brand Drink $10-$12 Per Drink
Soft Drinks and Waters $2.50 Per Drink
**Bar Set Up (Beer & Wine Bar)**

Disposable Cups, Napkins, Soft Drinks, Bottled Waters  
Ice, Disposable Ice Bucket  
$5 Per Guest  
*(Add $4 Per Guest with Glassware)*

**Bar Set Up (Liquor Bar)**

Disposable Cups, Napkins, Soft Drinks, Bottled Waters, Tonic, Club Soda, Juices, Garnishes, Stirrers  
Ice, Disposable Ice Bucket  
$7 Per Guest  
*(Add $4 Per Guest with Glassware)*

Bartender @ $35 Per Hour Per Bartender with a Four Hour Minimum  
Including 2 Hours for Set Up and Clean Up  
Includes Liquor Liability Insurance