Creating Exceptional Catering Experiences
Early Riser

Let us treat you to everything breakfast: blueberry-stuffed French toast, fruity mimosas, sizzling maple bacon, and warm ham and cheddar quiche. Sit back and relax. After all, you got up early — you deserve it!

Assorted Danishes and Muffins
Butter and Assorted Preserves, Assorted Juices, and Full Coffee and Tea Service

Assorted Bagels and Cinnamon Rolls
Butter, Whipped Cream Cheese, Assorted Preserves, Fruit Salad, Assorted Juices, and Full Coffee and Tea Service

The Mountie Breakfast
Danishes, Muffins, Croissants, Butter and Assorted Preserves, Breakfast Potatoes, Sausage Links, Bacon or Sausage Patties, Scrambled Eggs, Assorted Juices, and Full Coffee and Tea Service

Assorted Fresh-Baked Bagels
Whipped Cream Cheese, Fruit Salad, Butter, Assorted Preserves, Assorted Juices, and Full Coffee and Tea Service
Out-of-the-Box Lunch

We’ll foster conversation and community with this casual classic lunch that’s sure to take center stage.

Soup, Salad, and Deli
Select one soup or one salad. A second selection is available for an additional charge.

Soups
Italian Wedding
New England Clam Chowder
Butternut Squash
Chicken Noodle

Salad
Traditional Caesar
Romaine, House-Made Croutons, Parmesan, and Caesar Dressing
Iceberg Wedge
Grape Tomatoes, Red Onions, Bacon, Crumbled Blue Cheese, and Blue Cheese Dressing
Chopped
Romaine, Carrots, Celery, Cucumbers, Onions, Roasted Peppers, Capers, Provolone, and
White Balsamic Vinaigrette
Roasted Beet and Orange
Mixed Greens, Feta Cheese, Pickled Onions, Mandarin Oranges, and Lemon Thyme Vinaigrette

Deli
Assortment of Thinly Sliced Deli Meats and Cheeses
Tuna and Chicken Salad
Locally Baked Breads and Rolls
Pasta Salad or Tossed Salad
Cookies and Brownies
Iced Tea and Water
Snaps

Simple, elegant fare that’s unobtrusive but memorable—think lemon tarts, vibrant blue cheeses, and artisan whole-grain mustards paired with sharp cheddar and buttery crackers.

**Snack Breaks**
Choose two:
- Chips
- Pretzels
- Gourmet Popcorn
  (Parmesan Herb, Mexican Chocolate, Cajun)
- Tortilla Chips and Salsa
- Hummus and Pita
- Crudité with Ranch Dip
- Assorted Fresh-Baked Cookies
- House-Made Fudge Brownies
- Assorted Baked Pies
- Iced Sheet Cake
  (Novelty cakes are available for an additional charge.)

Choose one:
- Assorted Sodas
- Iced Tea
- Lemonade
- Regular and Decaf Coffee
- Iced Water is included at no additional charge

**Stationary Displays**
- Chef’s Artisanal Cheese Board
- Variety of Cheeses with Crackers and Seasonal Fruit
- Antipasti Tray
- Cured Italian Meats and Cheeses
- Trio of Bruschetta
- Tomato Basil, Black Olive, and Roasted Balsamic Vegetable on French Bread Crostinis
- Spinach and Artichoke Dip
  with warm Tortilla Chips
- Warm Crab Dip
  with House-Made Old Bay® Chips
- Buffalo Chicken Dip
  with warm Tortilla Chips
- Traditional Shrimp Cocktail
  with Cocktail Sauce and Lemon Caper Aioli
- Crudités
  with Ranch Dip
- Hummus
  with Crispy Pita Chips
- Assorted Fruit Platter
  with Yogurt Dip

**Finishing Touches** Serves 25
(Add any of the following items to your event at an additional cost.)
- Assorted Cheese Tray
- Assorted Fruit Tray
- Buffalo Chicken Pinwheels
- Roasted Vegetable Pinwheels
- Buffalo Chicken Dip
- Spinach Artichoke Dip
Canapes & Cocktails

We’ll put small twists on well-loved classics. Imagine an old-fashioned cocktail updated with spicy ginger beer and garnished with candied orange peel, seared cocktail shrimp served with cilantro horseradish, or rosemary-marinated feta paired with thinly sliced lamb on crostini.

Passed Hors d’Oeuvres
Mini Crab Cakes
with Lemon-Caper Rémoulade
Chicken and Waffle
with Chipotle Maple Syrup
Scallops Wrapped in Bacon
Coconut Fried Shrimp
with Sweet Chili Aïoli
Spicy Crab Salad on Cucumber
with Sriracha and Pickled Ginger
Sweet and Sour Meatballs
Vegetable and Parmesan-Stuffed Mushrooms
Caprese Skewers
with Fresh Mozzarella, Basil, and Grape Tomatoes
Buffalo Chicken Pinwheels

Roasted Vegetable Pinwheels
Mini Seafood Ceviche
Mini Vegetable Spring Rolls
with Sweet Chili Glaze
Mini Beef Wellington
with Bleu Cheese Fondue
Spicy Chicken Dumplings
with Ponzu Sauce
Watermelon and Feta Skewers
with Basil and Mint
Tomato Basil Arancini
with Marinara
House-Smoked Chicken and Mozzarella Arancini
with Marinara
Evening Gala

It’s the can’t-miss event of the year, with a meal to match! We’ll prepare a series of decadent dishes—blinis with caviar, filet mignon with prosciutto-wrapped asparagus, pan-seared scallops with rich lemon risotto—that make for an indulgent, memorable night.

**Beef**
- Grilled Flank Steak
  - Green Chili Mashed Potatoes, Roasted Broccolini, and Chimichurri Sauce
- Pepper-Crusted Baseball Steak
  - Herb Mushroom Potato Cake, Grilled Asparagus, and Garlic-Chive Butter
- Country Fried Steak
  - Cheddar Mashed Potatoes, Garlic Green Beans, and Country Gravy

**Chicken**
- Chicken Florentine
  - with Spinach, Fire-Roasted Tomatoes, Mozzarella, Herb Polenta Cake, and Balsamic Glaze
- Chicken Picatta
  - with Roasted Fingerling Potatoes, French Beans, and Lemon Caper Sauce
- Chicken Scarpariello
  - with Rice Pilaf, Sautéed Broccoli Rabe, White Wine, Sausage, and Peppadew Peppers
- Chicken Marsala
  - Roasted Garlic Mashed Potatoes, Roasted Italian Zucchini, and Mushroom and Marsala Wine Sauce

**Seafood**
- Lump Crab Cakes
  - with Corn and Black Bean Salad, Sautéed Spinach, and Lemon-Caper Rémoulade
- Herb Baked Swai
  - with Sun-dried Tomato and Parmesan Risotto, Sautéed Spinach, and Lemon Buerre Blanc
- Sesame-Crusted Salmon
  - with Vegetable and Rice Noodle Stir-Fry and Sweet Chili Glaze

**Desserts**
- Seasonal Berries
  - with Crème Chantilly
- NY-Style Cheesecake
  - with Raspberry and Caramel Sauce
- Mousse
  - with Fresh Berries
- Drunken Apple Cake
  - with Crème Chantilly and Caramel Sauce
- Creme Brûlée
  - with Fresh Berries
- Chocolate Molten Cake
  - with Vanilla Ice Cream
- Seasonal Fruit Crisp
  - with Vanilla Ice Cream
- Seasonal Bread Pudding
  - with Crème Chantilly
Go Global!

The flavors, techniques, and ingredients are limitless — from the bright, zesty spices of Latin America to the sweet, earthy blends of eastern Asia, we’ll deliver an authentic experience of true cultural immersion with traditional ingredients, music, and décor.

Build-Your-Own Buffet
Select One Salad:
Traditional Caesar Salad
Mixed Field Green Salad
with Baby Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, and Balsamic Vinaigrette
Chopped Salad
with Romaine, Carrots, Celery, Cucumbers, Onions, Roasted Peppers, Capers, Provolone, and White Balsamic Vinaigrette

Entrée Selections:
Chicken
Chicken Florentine
with Spinach and Mozzarella
Chicken Picatta
with Capers and White Wine Lemon Sauce
Chicken Marsala
with Mushrooms and Marsala Wine Sauce
Buttermilk Fried Chicken
General Tso's Chicken
with Steamed Broccoli
Chicken Parmesan
with Marinara Sauce and Mozzarella
Apricot Chicken

Fish
Baked Cod Picatta
with Capers and White Wine Lemon Sauce
Herb-Baked Swai
with Buerre Blanc Sauce
Sesame-Crusted Salmon
with Sweet Chili Glaze

Beef
Roast Beef
Sliced Top Round with Red Wine Sauce
Beef Bourguignonne
with Burgundy Mushroom Sauce
Country Fried Steak
with Saw Mill Gravy

Select One Side Dish:
Pasta Marinara
Pasta Alfredo
Pasta alla Vodka
Pasta Primavera
Steamed Jasmine Rice
Wild Rice Pilaf
Herb-Roasted Red Potatoes
Garlic Mashed Potatoes
Buttermilk Mashed Potatoes

Select One Vegetable:
Steamed Broccoli
Garlic Green Beans
Roasted Mixed Vegetables
Roasted Cauliflower
Glazed Carrots
Confetti Corn

Select One Dessert:
Assorted Cookies
Brownies and Lemon Bars
Assorted Cakes and Pies
(Novelty cakes upon request for additional charge.)
Raise the Bar

Wine and cheese. Pizza and beer. Popcorn and soda. Some things were meant to be paired and shared.

Wings or Wing Dings
Sauces: BBQ, Buffalo, Sweet Chili, Garlic, or Parmesan

Large Pizza (up to three toppings)
Toppings: Sausage, Pepperoni, Mushrooms, Onions, Peppers, Breaded Chicken, Olives, or Extra Cheese

Hot Hoagies
Choice of: Meatball, Italian, Chicken Parmesan, or Eggplant Parmesan