



MORNING

THE CONTINENTAL

Assorted breakfast pastries
Brewed regular & decaf coffee
Assorted regular & herbal teas
Orange juice & Ice Water
Seasonal fresh fruit platter

Starting at 15. ** per person

THE CONTINENTAL DELUXE

Assorted breakfast pastries
Brewed regular & decaf coffee
Assorted regular & herbal teas
Orange juice
Seasonal fresh fruit platter
Assorted individual yogurts
Breakfast Quiche

Starting at 18. ** per person

BREAKFAST BUFFET

Assorted breakfast pastries
Brewed regular & decaf coffee
Seasonal fresh fruit platter
Scrambled eggs
Chicken apple sausage
Applewood smoked bacon
Breakfast potatoes

Starting at 25. ** per person

**All events are subject to service and tax at the following rates
On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%



LUNCH

COLD BUFFET: SANDWICHES & WRAPS

Choice of (3) sandwiches/wraps, (2) Sides: Salads
Fresh Baked Chocolate Chip Cookies Included

Mozzarella & Tomato Sandwich, Balsamic, Basil
Herbed Chicken Salad Sandwich Bacon, Roasted Peppers,
Caper
Grilled Chicken Sandwich, Avocado, Tomatoes, Cheese on
Croissants
Turkey Wrap, Caramelized Onions, Avocado Spread
Roast Beef Wrap, Swiss, Arugula, Horseradish Sauce
Roasted Vegetable Wrap, Basil Pesto

Vegan, Vegetarian and Gluten free options are available.

SALADS

Pasta Salad, Roasted Tomato, Mushrooms, Olives, Basil,
Parmesan
Potato Salad
Field Green Salad, Cucumber, Grape Tomatoes, Balsamic
Vinaigrette
Caesar Salad
Fresh Seasonal Fruit Salad

DESSERTS

Additional charge for these choices:

Dessert Bars
Pastries
Cheesecakes
Seasonal Fresh Fruit
Other options available

Starting at 30. ** per person

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RECEPTIONS & BREAKS

THE BREAK

Fruit platter
Cheese & cracker platter
Chips & salsa or hummus & pita
Fresh baked cookies
Coffee & tea

Starting at 19. ** per person (20 minimum)

THE RECEPTION

Fruit platter
Cheese & cracker platter
Dessert bars
Chipotle chicken skewers
Veggie samosas with chutney

Starting at 28. ** Per person (25 minimum)

OTHER APPETIZER OPTIONS

Guacamole, salsa, & chips
Asparagus wrapped in prosciutto
Smoked salmon, dill, cream cheese, baguettes
Egg rolls
Crudités
Spanakopita
Spinach artichoke dip with crackers
Caramelized onion and gruyere tartlet
Tender beef, potato cake & horseradish
Chicken chipotle skewers
Teriyaki chicken skewers
Spicy crab cakes with poblano sauce
Jumbo prawns with cocktail sauce
Indian tempura prawns

Starting at 5. **per person (25 minimum)

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BUFFET LUNCH/DINNER

Served with freshly baked rolls & butter

One (1) Salad Selection:

Caesar
Spinach
Mixed green salad

One (1) Meat Entrée Selection:

Chicken Marsala
Grilled salmon with mango salsa
Flatiron steak with mushroom sauce (5. **pp)
Other options available

One (1) Vegetarian Entrée Selection:

Cheese tortellini marinara
Portobello mushroom (vegan, gluten-free)
Butternut squash ravioli with sage and
brown butter

One (1) Side Selection:

Roasted rosemary potatoes
Orzo with olives and garlic
Couscous with dried fruit
Quinoa with roasted vegetables

One (1) Dessert Selection:

Fruit platter, dessert bar platter, cookie
platter

Lunch: Starting at 32. ** per person

Dinner: Starting at 39. ** per person

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PLATED DINNER

MINIMUM OF 20 PEOPLE

Served with freshly baked rolls & butter

SALADS

Choose One

Town and Country Salad

Strawberries, brie cheese and
toasted almonds

Spinach Salad

Topped with gorgonzola cheese, fresh
red pears, and toasted almonds

MAIN SELECTIONS

Choose One

Grilled salmon with mango salsa

Grilled chicken, breaded with a creamy dijon-caper sauce

Chicken Marsala

Peppered steak with a port wine mushroom sauce

Mushroom risotto

SIDES

Choose One

Roasted rosemary potatoes orzo with olives and garlic

Couscous with dried fruit

Quinoa with roasted vegetables

DESSERT

Choose One

Bistro chocolate cake

Assorted dessert bar platter

Fresh fruit tart

Cheesecake

Coffee & tea

Starting at 44. ** per person

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BEVERAGES **

Lemonade pitcher	7.5
Iced tea pitcher	7.5
Soft drinks	3.5
Mineral water	7.5

BEER & WINE **

Wine & sparkling wine	28. – 38. / bottle
Corkage fee	10. / bottle
Domestic beer	5. / bottle
Craft specialty beer	6. / bottle
Soft drinks	3.5 / each
Mineral water	7.50 / large botte
Beer corkage fee	30. / case

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