



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 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

Includes the Standard Breakfast,
plus Scrambled eggs
Chicken apple sausage
Applewood smoked bacon
Breakfast potatoes
Cinnamon French toast with butter

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% (minimum 120.)

Served, Multi-Course Dinner: 22% (minimum 250.)

Off-Site Event: 24% (minimum 500.)



LUNCH

COLD BUFFET: SANDWICHES & WRAPS

Choice of (3) sandwiches/wraps, (2) Sides: Salads

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, Dijon
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

Fresh Baked Chocolate Chip Cookies
Petit Fours
Pastries
Cheesecakes

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
Coffee, Tea, Lemonade
Starting at 28.** per person (20 minimum)

OTHER APPETIZER OPTIONS

Guacamole, salsa, & chips (\$6 pp) Asparagus wrapped in prosciutto (\$6 pp)
Nova Lox, lemon dill cream, baguettes (\$8 pp)
Asparagus & goat cheese in phyllo (\$6 pp)
Spanakopita (\$4 pp)
Hot artichoke dip with crackers (\$4 pp)
Caramelized onion and gruyere tartlet (\$5 pp)
Tender Beef, potato cake & horseradish (\$8 pp)
Japanese Beef skewers (\$7 pp)
Teriyaki chicken skewers (\$6 pp)
Spicy crab cakes with poblano sauce (\$8 pp)
Jumbo prawns with cocktail sauce (\$8 pp)
Indian tempura prawns (\$8 pp)

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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:

Mediterranean Chicken
Grilled Salmon with mango Salsa
Flatiron Steak with Mushroom Syrah Sauce
(+\$4 pp)

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

Coffee & Tea

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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