**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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On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%
**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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- On-Site Reception, Break, or Buffet Dinner: 18%
- Served, Multi-Course Dinner: 22%
- Off-Site Event: 24%
**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

**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%
**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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Served, Multi-Course Dinner: 22%
Off-Site Event: 24%**
**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%

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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 bottle
- Beer corkage fee: 30. / case