

CATERING MENU

2026 PACKAGES AND MENUS

BREAKFAST BUFFET

Menus are subject to a 25% service charge and tax. Minimum of 25 guests required. A \$250 labor fee applies to all groups under 25 guests. Pricing based on a 90 minutes of service.

Includes: Chilled Fresh Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas

CONTINENTAL BREAKFAST

\$17 per person

Assorted Breakfast Bakeries, Muffins, Scones and Danish
Fresh Seasonal Fruit & Berries
Assorted Individual Yogurts
Bottled Water

FLUFFY SCRAMBLED EGGS DUSTED WITH CHIVES

\$28 per person

Breakfast Scones, Muffins & Danishes with Sweet Cream Butter and Preserves

Applewood Smoked Bacon or Chicken Apple Sausage
Southern Home-Style Potatoes with Onions and Fresh Peppers
Fresh Seasonal Fruit & Berries

FRENCH TOAST CASSEROLE WITH CINNAMON BRIOCHE

\$28 per person

Warm Maple Syrup and Creamery Butter
Fluffy Scrambled Eggs Dusted with Chives
Applewood Smoked Bacon OR Chicken Apple Sausage
Roasted Breakfast Potatoes
Fresh Seasonal Fruit & Berries

POTATO AND EGG STRATA WITH SPINACH & ASIAGO

\$28 per person

Applewood Smoked Bacon or Chicken Apple Sausage

Roma Tomato Broiled with Pesto and Herbed Breadcrumbs
Micro-Mini Assorted Biscuits
Fresh Seasonal Fruit & Berries

SMOKED SALMON AND BAGEL STATION

market price

Cream Cheese, Capers, Red Onion, Grated Egg, Tomatoes



PLATED LUNCHES

Each menu includes choice of a Starter, Entrée, Dessert, Coffee, Tea and Fresh Baked Rolls. Menus are subject to a 25% service charge and tax. Minimum of 25 guests required | Choice of One Salad or Soup, and One Accompaniment | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service | Items made with vegan ingredients are available please consult your catering sales director

STARTERS

Salad

\$13 per person

The Wedge with Boston Bibb Lettuce, Red Onions, Cherry Tomatoes, Creamy Roquefort Dressing

Butternut Squash and Shaved Apples, Goat Cheese, Puffed Rice, Cranberry Vinaigrette

Roasted Vegetable and Romaine, Pickled Carrots, Toasted Sunflower Seeds, Ginger Vinaigrette

Tomato and Mozzarella Marinated in Pesto Vinaigrette with Shredded Fresh Basil Leaves and Tender Lettuces

Seasonal Fruit with Watercress, Midori-Yogurt Dressing

Asparagus, Baby Greens, Hard Cooked Egg, Fried Prosciutto, Cracked Peppercorn Dressing

Soups

\$10 per person

Black Bean, Smoked Ham and Sherry

House-made Minestrone with Parmesan and Pesto Mineola Tomato with Basil and Crème Fraîche

Chilled Avocado Vichyssoise with Herb Oil

Spiced Butternut Squash, Crème Fraîche Wild Rice and Chicken

Traditional Spanish Gazpacho

Potato Leek Soup with Caramelized Shallots

ENTRÉES

Salad Entrées

Soy Glazed Chicken on Bibb Lettuce, Asian Vegetables and Soba Noodle Salad, Toasted Peanuts and Soy Vinaigrette

\$29.50 per person

Marinated Grilled Beef over Spinach Leaves, Goat Cheese, Pine Nuts, Oven Cured Tomatoes, Marinated Haricot Verts, Toasted Shallot Vinaigrette

\$39 PER PERSON

Herb Grilled Chicken and Pear, Baby Greens, Candied Pecans, Asian Pears, Gorgonzola, Balsamic Vinaigrette

\$29.50 per person

Grilled Chicken Caesar Salad, Hearts of Romaine and Radicchio, Topped with Shaved Parmesan, Rye Croutons and Marinated Olives, Tomato Confit and Caesar Dressing

\$29.50 PER PERSON

ENTRÉES

Salad Entrées

Soy Glazed Chicken on Bibb Lettuce, Asian Vegetables and Soba Noodle Salad, Toasted Peanuts and Soy Vinaigrette

\$29.50 per person

Marinated Grilled Beef over Spinach Leaves, Goat Cheese, Pine Nuts, Oven Cured Tomatoes, Marinated Haricot Verts, Toasted Shallot Vinaigrette

\$39 per person

Herb Grilled Chicken and Pear, Baby Greens, Candied Pecans, Asian Pears, Gorgonzola, Balsamic Vinaigrette

\$29.50 per person

Grilled Chicken Caesar Salad, Hearts of Romaine and Radicchio, Topped with Shaved Parmesan, Rye Croutons and Marinated Olives, Tomato Confit and Caesar Dressing

\$29.50 per person



PLATED LUNCHESES CONTINUED

Each menu includes choice of a Starter, Entrée, Dessert, Coffee, Tea and Fresh Baked Rolls. Menus are subject to a 25% service charge and tax. Minimum of 25 guests required | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service | Vegan options available please consult your catering sales director

ENTRÉES

Protein Entrées

Greek Salad with Grilled Salmon | mixed greens with feta, cucumbers, tomatoes, kalamata olives, roasted peppers and red onions, oregano vinaigrette

\$34 per person

Flat Iron Steak | Baby Spinach, Raspberries, Blueberries, Strawberries, Blue Goat's Milk Cheese, Pickled Red Onion, Cornbread Croutons, Honey- Raspberry Vinaigrette

\$35 per person

Choice of Chicken or Vegetarian Stew | Lemon Herb Sauce Served in Puff Pastry with Medley of Seasonal Vegetables

\$31 per person

Pan Seared Chicken Breast and Crisp Thigh | Zucchini-Potato Purée, Broccolini and Cauliflower, and Champagne Sauce

\$30 per person

Sherry Creamed Chicken | Wild Mushrooms Served over House-made Biscuit with Tarragon Sweet Peas and Baby Carrots

\$31 per person

Grilled Lemon-Garlic Shrimp | Angel Hair Pasta, Baby Peas, Sundried Tomatoes, and Smoked Bacon

\$33 per person

Shrimp, Chicken and Sausage Gulf Coast Gumbo | Parsley Rice

\$28 per person

Pecan Crusted Chicken | Maple Whipped Sweet Potatoes, Roasted Brussels Sprouts, Rosemary Cream

\$31 per person

Sundried Tomato Crusted Chilean Sea Bass | Brown Butter Sauteed Fingerling Potatoes, Grilled Asparagus, Preserved Lemon Gremolata

market price

Honey-Port Glazed Pork Loin | Country Style Potato Tart with Swiss and Baby Vegetables

\$31 per person

Seafood or Chicken and Bacon Quiche | Broiled Tomato with Creamed

Spinach and Haricot Verts

\$33 per person

Braised Beef Tips | Buttered Spaetzle, Haricots Verts, Julienned Vegetables

\$37 per person

Petit Filet of Beef | Three Cheese Risotto, Asparagus and Shallot, Red Wine Reduction

\$51 per person

DESSERTS

\$10 per person

Apple Frangipane Puff Pastry with Cinnamon Crème Anglaise

Brownie Puddle Tart with Fresh Strawberries and Coulis

Pear Panna Cotta with Blackberry Gelée

Polenta Cheesecake with Red Wine Cherry Sauce and Compote

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding with Roasted Pineapple Peach Blueberry Cobbler

Chambord Dark Chocolate Mousse with Fresh Raspberries

LUNCH BUFFETS

All Buffets Include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea | Menus are subject to a 25% service charge and tax | Minimum of 25 guests required | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service.

MIDTOWN DELI

\$45 per person

Soup du Jour

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese

Mixed Field Greens with Balsamic Vinaigrette

Freshly Sliced Smoked Turkey, Virginia Baked Ham and Roast Beef

Swiss, Provolone, Cheddar and Pepper Jack Cheeses Lettuce, Tomato, Red Onion and Pickle Garnishes

Assorted Specialty Breads and Sub Rolls with Condiments

Red Bliss Potato Salad with Whole Grain Mustard

Homemade Potato Chips

Double Fudge Brownies

LITTLE ITALY

\$45 per person

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Cilliegini Caprese Salad

Toasted Farro and Roasted Mushroom Salad, Grilled Vegetables, Lemon-Egg Dressing

Ricotta Ravioli, Grilled Chicken Breast, Root Vegetable and Basil Brodo

Sliced Seasonal Fruit Platter Focaccia Bread

Tiramisu

SOUP & SALAD BAR

\$38 per person | please select one soup and three salads:

Soups

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables Potato Leek Soup with Caramelized Shallots

Chicken Tortilla Soup with Diced Avocado & Cilantro

Chilled Avocado Vichyssoise Sweet Crab and Herb Oil

Traditional Spanish Gazpacho

Salads

Tarragon Chicken Salad with Hearts of Palm

Mediterranean Albacore Tuna Salad

Parzanella Salad with Grilled Zucchini, Red and Yellow Tomatoes, Marinated Olives, Pinot Noir-Basil Vinaigrette

Baby Field Greens Salad Tomatoes, Carrots and Sunflower Seeds with Teardrop

Burrata and Marinated Vegetable Salad, Heirloom Tomatoes, Grilled Spring Onion Pesto, Sourdough Croutons

Seasonal Fruit Salad with Midori-Yogurt Dressing

Baby Kale and Spinach Salad, Shaved Cauliflower, Toasted Breadcrumbs, Raisins, Lemon-Pecorino Vinaigrette

Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, Olives and Shaved Pecorino

Lemon Squares and Double Fudge Brownies Fresh Baked Rolls, Crisps and Sweet Cream Butter

GOURMET BOX

All Boxed Lunches include Chef's Daily Pasta Salad and Fresh Fruit Salad, Cookie, Bar or Brownie and Bottled Water. Menus are subject to a 25% service charge and tax. Minimum of 25 guests required | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service.

Sandwiches

\$26 per person | minimum of 25 | Please select three Sandwiches or Wraps:

Grilled Chicken Breast with Brie and Sprouts on Whole Grain Bread with Cranberry Mayonnaise

Shaved Herb Marinated Sirloin topped with Smoked Cheddar on an Onion Roll with Dijonnaise, Lettuce and Tomato

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Croissant topped with Baby Swiss, Lettuce and Tomato, Mustard and Mayonnaise

Tuna Salad with Marinated Tomatoes and Basil Chiffonade on Honey Wheat Bread

Chicken Salad with Roasted Red Pepper and Arugula on Honey Wheat Bread

Grilled Italian Vegetables with Basil Marinated Tomatoes and Smoked Provolone Cheese on Italian Rosemary Bun

Wraps

\$26 per person | minimum of 25 | Please select three Sandwiches or Wraps:

Sun-Dried Tomato Tortilla with Sliced Sirloin, Smoked Cheddar, Shaved Bermuda Onion and Tomato Horseradish Cream Spread

Cilantro Tortilla filled with Chili Rubbed Chicken, Shredded Lettuce, Pepper Jack Cheese, Pico de Gallo and Black Bean Spread

Fresh Herb Tortilla BLT with Dijonnaise Dressing

Herb-Garlic Tortilla filled with Flame Roasted Marinated Garden Vegetables and Pesto Mayonnaise

Jalapeno-Cheddar Tortilla filled with Chipotle Beef, Peppers, Onions and Cilantro Aioli

Tomato Tortilla filled with Chicken Caesar, Shaved Parmesan and Romaine Lettuce

Trio Salad Box Lunch

\$26 per person | minimum of 25 | Trio Salad Box Lunch comes with Chips and a

Cookie or Brownie. Please select three Salads:

Tarragon Chicken Salad with Hearts of Palm Mediterranean Albacore Tuna Salad Marinated Vegetable Salad

Fresh Fruit Salad Curried Carrot Couscous

Garden Salad with Balsamic Vinaigrette

Greek Orzo Pasta Salad with Roma Tomatoes and Basil

Country Style Potato Salad



BREAKS & REFRESHMENTS

All breaks include regular, decaffeinated, add assorted tea selections | Minimum of 25 guests required | Menus are subject to a 25% service charge and tax | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service.

FROM OUR PASTRY SHOP

\$20 per person

Croissants, Sticky Buns, Muffins, Bagels, Breakfast Breads
Fresh Seasonal Fruit and Berries
House Made Granola and Individual Greek Yogurts
Regular and Decaffeinated Coffee, Selection Of Teas
Cranberry, Orange, Grapefruit Juices, Bottled Water

MID MORNING POWER BREAK

\$30 per person

Bagels with Cream Cheese Sliced Seasonal Fresh Fruit
Breakfast Burritos with Scrambled Eggs and Sausage
Breakfast Breads, Fruit Danish, and Muffins Served with Butter, Preserves and Cream Cheese
Granola, Berry, and Yogurt Parfaits
Regular and Decaffeinated Coffee, Selection of Teas
Cranberry, Orange, Grapefruit Juices, Bottled Water

CANDY BAR

\$12 per person

Assorted Candies Mixed or Separated Color Display
Available in Selected Colors & Flavors

SNACK STATION

\$20 per person

Vegetable Crudités with Roasted Red Pepper and Garlic Hummus Dips
Potato Chip Bar and Freshly Baked Cookies
Coffee, Soft Drinks and Bottled Water

POTATO CHIP BAR

\$14 per person

Fresh Made Potato Chips with Your Choice of Two Flavors:
Roasted Garlic & Pecorino Cheese, Sweet Onion & Basil, Spicy
Sweet Potato

THE HEALTH NUT

\$19 per person

Trail Mix Bar with Dried Fruits and Nuts, Wasabi Peas, Granola Bars
Smoothie Station with Fruits and Berries, Bananas, and Plain
Greek Yogurt

CHIPS & DIPS

\$13 per person

Fresh Pita Chips and Potato Chips
Red Pepper & Sundried Tomato Purée
Yogurt & Fresh Herbs Cheesy Béchamel

SWEET & SAVORY

\$17 per person

Spiced Nut Mix
Sweet and Savory Popcorn Blondies and Brownies Jumbo Cookies
Chocolate Covered Pretzel Sticks

JUST CHOCOLATE

\$13 per person

Chocolate Truffle Pops Double Fudge Brownies Mini Chocolate
Cupcakes Baby Chocolate Éclairs

AFTER SCHOOL BREAK

\$13 per person

Miniature Peanut Butter and Jelly Sandwiches
Fruit Preserve and Nutella Sandwiches
Chocolate Chip and Oatmeal Cookies
Individual Cartons of Ice-Cold Milk and Chocolate Milk
SLAM

DISPLAYS & PRESENTATION

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TRADITIONAL ANTIPASTO

\$24 per person

Assorted Imported and Domestic Meats
Assorted Imported and Domestic Cheeses
Ciliegini Caprese Salad
Fire Roasted Vegetables with Balsamic Glaze
Marinated Portobello Mushrooms
Selection of Imported Marinated & Cured Olives
Balsamic Braised Cipollini
Tapenades and Spreads
Tuscan Bread, Crostini, Grissini Bread Sticks and Sliced Baguettes
Grape Clusters, Assorted Dried Fruit
Skillet Toasted Whole Almonds

SOUTHERN ANTIPASTO

\$28 per person

Thinly Sliced Smithfield Ham, Smoked Virginia Ham and Hickory Sausage
Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby
Wensleydale Apricot and Felopi Wheat Swiss Cheeses
Platter of Fried Green Tomatoes with Garlic Aioli and Crisp Pepper Bacon
Selection of Imported Marinated & Cured Olives
Bread n' Butter Pickles, Pickled Beets and Marinated Artichoke Hearts
Cream Cheese with Carolina Style Spicy Pineapple Chutney
Grape Clusters, Assorted Dried Fruit
Skillet Toasted Whole Almonds

DELUXE ANTIPASTO

\$31 per person

Imported and Domestic Cheeses
Crackers, Crisps & Lahvosh, Mini Sweet Potato Biscuits
Smoked Turkey, Mustard Salami, and Summer Sausage with Roasted Garlic & Tarragon Aioli and Lingonberry Chutney
Robiola Cheese with Adriatic Fig Preserves and Toasted Almonds
Candied Pecans, Assorted Dried Fruits and Citrus Cured Olives
Grilled Eggplant and Roasted Sweet Pepper Roulades with Micro Herbs and Balsamic Reduction
Goat Cheese Stuffed Artichokes
Marinated Squash stuffed with Goat Cheese Quartered Devilled Eggs with Shrimp Louis and Chives
Seared Tuna Niçoise Salad with Baby Potatoes, Tender Beans and Roasted Peppers
Baba Ghanoush & Roasted Red Pepper Hummus

DELUXE ANTIPASTO

\$31 per person

Imported and Domestic Cheeses
Crackers, Crisps & Lahvosh, Mini Sweet Potato Biscuits
Smoked Turkey, Mustard Salami, and Summer Sausage with Roasted Garlic & Tarragon Aioli and Lingonberry Chutney
Robiola Cheese with Adriatic Fig Preserves and Toasted Almonds
Candied Pecans, Assorted Dried Fruits and Citrus Cured Olives
Grilled Eggplant and Roasted Sweet Pepper Roulades with Micro Herbs and Balsamic Reduction
Goat Cheese Stuffed Artichokes
Marinated Squash stuffed with Goat Cheese Quartered Devilled Eggs with Shrimp Louis and Chives
Seared Tuna Niçoise Salad with Baby Potatoes, Tender Beans and Roasted Peppers
Baba Ghanoush & Roasted Red Pepper Hummus

HONG KONG & TOKYO

\$33 per person

Bamboo Rice Salad with Skewered Vegetables, Garlic Oyster and Sweet & Sour Sauces
Ribbons of Asian Beef on Bamboo Skewers, Indonesian Peanut Dip
Teriyaki Chicken Skewers with Mango-Chili Dip Asian Tuna Tartare with Avocado and Wonton Crisps
Steamed Pork and Vegetable Pot Stickers with Japanese Gyoza Sauce
Seared Salmon and Cucumber on Bamboo Skewers with Ginger-Soy Dipping Sauce
Cucumber Sesame Rice Noodles with Peanut Dressing Fried Shrimp
Dim Sum with Lemongrass Dipping Sauce Edamame, Wasabi Peas and Rice Crackers
UPGRADE WITH ASSORTED SUSHI ROLLS, PRICED PER PIECE

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HAVANA DISPLAY

\$29 per person

Chorizo and other Cuban Spiced Meats, thinly sliced
Masitas de Puerco, Fried Pork with Onions and Peppers
Croquetas (Empanadas) Black Bean, Beef and Cheese
Papas Rellenas, Deep-Fried Mashed Potato Balls filled with Picadillo
Mariquitas Display with Plantain and Cassava Chips, Mojo Dipping Sauce
Assorted Marinated Olives
Cucumber, Tomato, Aji Amarillo, Scallions, Turnip Salad, Fennel-Coconut Vinaigrette
Assorted Cheeses including Manchego and Comte
Crackers, Crisps, Breadsticks and Sliced Baguette

FLAME ROASTED VEGETABLES & MARINATED MUSHROOMS

\$11 per person

Balsamic Drizzle

FRESH FRUITS & BERRIES

\$10 per person

Dried Fruit and Berries

CLASSIC SMOKED SALMON PRESENTATION

\$20 per person

Capers, Egg Whites and Yolks, Diced Red Onion, Dill Cream Cheese and Toast Points

HOT SMOKED SALMON FILETS

\$22 per person

Fresh Herb Salad, Sunchoke Chips, Chive-Shallot Crème Fraîche

IMPORTED & DOMESTIC CHEESES

\$20 per person

Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds, Imported Crackers, Lightly Toasted Baguette Slices,
Pumpnickel Crisps

DIPS & SPREADABLES

\$13 per person | choose three of the following:

Warm Parmesan & Artichoke Fondue with Sliced Baguettes
Warm Spinach, Parmesan & Goat Cheese Fondue with Crostini
Turkish Bread Rounds with Mediterranean Salsa
Hummus with Toasted Pita Chips
Chile Con Queso and Pico de Gallo with Tortilla Chips
Vegetable Tapenade with Garlic Crostini
Tzatziki with Pita Crisps
Creamy Roasted Red Pepper with Crostini
Pesto Goat Cheese with Lahvosh Crisps
Baba Ghanoush with Pita Crisps
Jalapeno and Smoked Salmon Mousse with Toast Points
UPGRADE THIS STATION WITH GUACA- MOLE, SALSA AND TORTILLA CHIPS +\$5 PER PERSON

PATÉS & TERRINES

market price

Country Style Duck Terrine Smoked Salmon Mousse Wild Mushroom Terrine
Served with Cornichons and Toast Points, Mustard and Cumberland Sauce

ICED SEAFOOD DISPLAY

market price

Jumbo Gulf Shrimp Crab Claws
Oysters on the Half Shell
Cocktail, and Rémoûlade Sauces and Tarragon Cream
Lemon Wedges

CAVIAR DISPLAY

market price

North American Sturgeon
Lemon Wedge, Chopped Egg, Capers & Crème Fraîche, Chives, Toast Points and Buckwheat Blini

POTATO CHIP BAR

\$13 per person

Fresh Made Roasted Garlic and Pecorino Cheese, Sweet Onion and Basil, and Spicy Sweet Potato Chips
FOR THE DIPPING:
Red Pepper and Sundried Tomato Purée, Yogurt and Fresh Herbs, Spicy Mojo Sauce, Cheesy Béchamel

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Salad Display

\$11 per person | Served in Rocks Glasses,

please choose two salads:

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion, Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco and Roasted Peppers, Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper, Bacon and Bleu Cheese Crumbles, Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese with Herb Vinaigrette Dressing

Mini Flatbread Pizzas

\$11 per person

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta

Artichoke, with Baby Portobello Mushroom, Roasted Garlic and Parmesan

Gourmet Sliders

Tray of 25 for each selection of slider

Beef Sliders with Cheddar, \$300 Tomato, Lettuce and Dill Pickles

Crab Cake Po' Boy Sliders \$300 with Cajun Rémolade

Black Bean Veggie Sliders \$250 with Avocado Crema

Turkey Burger \$300 with Smoked Bacon and Caramelized Onion Aioli

Turkish Lamb Sliders \$300 with Moroccan Olive Relish and Tzatziki on Flat Bread

Dessert Display

\$12 per person | Please select five of the following:

Jewel Desserts

Hand Rolled Truffle Pops

Pecan Caramel Diamonds Lemon Bar

Chocolate Mousse Cup

(Chambord, Irish Cream, Espresso)

Fudge Brownies

Chocolate Dipped Strawberries

Micro Mini Pies

Each flavor is one selection

Cake: Chocolate, Yellow, Almond, Carrot, Red Velvet, Coconut

Icings: Fudge, Cream Cheese, Butter Cream: Vanilla, Chocolate, Almond, Raspberry, Caramel, Espresso, Praline

White & Dark Chocolate Dipped Strawberries Peppermint Fudge (Holiday item only)

Tea Cookies

Mexican Wedding Cookie,

Grand Marnier Chocolate Drop,

Gingersnap, Coconut Sable,

Decorated Sugar Cookie, Linzer,

French Macaroon



PASSED & PLATED HORS D' OEUVRES

Menus are subject to a 25% service charge and tax | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service. Additional \$5.00 per person for plated

Room Temperature

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade

\$103 for tray of 25

Wild Mushroom Fondue Toast Point Gruyere, Porcini Rubbed Brioche

\$102 for tray of 25

Stuffed Romaine, Tabbouleh, Minted Yogurt

\$102 for tray of 25

Chicken Raguon Lahvosh, Thyme- Goat Cheese

\$103 for tray of 25

Truffled Artichoke Bruschetta with Goat Cheese

\$126 for tray of 25

Miniature Crudités, Yuzu Goddess Dip –

\$126 for tray of 25

Quail Rilette with Shallot Marmalade on Focaccia Tuile –

\$130 for tray of 25

Shrimp Salad on Chive Biscuit –

\$126 for tray of 25

Roasted Filet of Beef garlic crostini with Horseradish Cream and Toasted Shallots –

\$155 for tray of 25

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto – \$149 for tray of 25

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes –

\$153 for tray of 25

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta – \$149 for tray of 25

Artichoke Baby Portobello Mushroom, Roasted Garlic and Parmesan – \$150 for tray of 25

Hot Hors D'oeuvres

Spinach, Brie and Tomato Tart -

\$102 for tray of 25

Wild Mushrooms with Creamy Roasted Red Pepper Spread and Basil Chiffonade

\$103 for tray of 25

Thai Peanut Chicken Satay

\$103 for tray of 25

Pulled Pork Quesadilla with Avocado Crema - **\$103for tray of 25**

Platter of Fried Green Tomatoes topped With Garlic Aioli and Pepper Bacon - **\$103for tray of 25**

Miniature Chicken Pot Pie -

\$66 for tray of 25

Grilled Chicken and Andouille Skewers -

\$102 for tray of 25

Hong Kong Shrimp Spring Roll, Chinese Hot Mustard -

\$105 for tray of 25

Shiitake and Portobello Mushroom Tartlet -

\$128 for tray of 25

Risotto Cake with Grilled Portobello Caponata -

\$128 for tray of 25

Mushroom and Mozzarella Arancini With Spicy Tomato Dipping Sauce

\$128 for tray of 25

Mini Mushroom Caps stuffed with Vegetable Ratatouille And Boursin Cheese - **\$126 for tray of 25**

Pepper Jack stuffed Chicken wrapped in Bacon - **\$128 for tray of 25**

Beef, Cheese or Vegetable Empanada with Queso Dip -

\$128 for tray of 25

Coconut Shrimp with Spicy Mango Sauce - **\$128 for tray of 25**

Black Bean Veggie Sliders with Avocado Crema - **\$126 for tray of 25**

Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles -

\$129 for tray of 25

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli-

\$128for tray of 25

Mini Beef Wellington with Mushroom Duxelle Wrapped in Puff Pastry

\$128 for tray of 25

Rosemary Beef Tenderloin with Roasted Peppers And a Porcini Balsamic Glaze - **\$128 for tray of 25**

Thai Peanut Beef Satay -

\$129 for tray of 25

Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flat Bread -

\$129 for tray of 25

Smoked Pork Cuban Sandwich, Emmental Cheese, Mango Mustard, Pickle -

\$129 for tray of 25

Mini Crab Cakes with a Cajun Rémolade -

\$169 for tray of 25

Lobster Risotto Cakes with a Lemon-Basil Rouille -

\$169 for tray of 25

Crab Cake Po' Boy Sliders with Cajun Remoulade -

\$168 for tray of 25

Duck Bahn Mi Sandwich, Pickled Vegetables -

\$168 for tray of 25

PASSED & PLATED HORS D'OEUVRES CONTINUED

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Room Temperature

Baby Artichoke Bottom stuffed with Vegetables Goat Cheese and Tomato Confit

\$98 for tray of 25

Cracked Pepper Shortbread with Ratatouille and Pecorino

\$98 for tray of 25

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish

\$98 for tray of 25

Heirloom Tomato and Burrata on Rice Cracker

\$98 for tray of 25

Shallot and Chive Stuffed Egg Caviar Supplement + market

\$98 for tray of 25

Miniature Crudités Yuzu Goddess Dip

\$98 for tray of 25

Chickpea and Cucumber Pickled Onion, Soft Pita

\$98 for tray of 25

Quail Rilette with Shallot Marmalade on Focaccia Tuile

\$119 for tray of 25

Asian Tuna Tartare in Cucumber with Sesame Mayonnaise

\$119 for tray of 25

Chilled Carrot and Ginger Cappuccino Soup Shot

\$98 for tray of 25

Chilled Avocado Vichyssoise with Chives

\$98 for tray of 25

Maple Glazed Duck Breast on Sweet Potato Scone with Pecan - Pumpkin Butter

\$149 for tray of 25

Seared Ahi Tuna on a Wonton Crisp with Soba Noodle Salad

\$149 for tray of 25

Pepper Jack Stuffed Chicken wrapped in Bacon

\$124 for tray of 25

Artichoke Stuffed with Provençal Tuna Niçoise Salad

\$149 for tray of 25

Lemon Herb Smoked Salmon in a Gougère

\$167 for tray of 25

Corn Tortilla with Lobster, Smoked Gouda and Spicy Mango

\$167 for tray of 25

Roasted Crab Taco Manchego-Tomato Sauce

\$167 for tray of 25

Hot Hors D'oeuvres

Warm Brie en Croute with Port Poached Figs

\$124 for tray of 25

Tiny Boursin and Tomato Grilled Cheese Sandwiches on Brioche with Toasted Shallots

\$125 for tray of 25

Ratatouille Stuffed Mushroom Caps

\$125 for tray of 25

Miniature Asian Vegetable Bao Ginger Salad

\$125 for tray of 25

Southwest Vegetable Quesadillas with Pepper Jack Cheese and Bourbon Honey Mustard

\$125 for tray of 25

Thai Peanut Chicken Satay

\$125 for tray of 25

Chicken Thigh and Chorizo Puff Cilantro Rémoulade

\$129 for tray of 25

Roasted Chicken Salad and Stir Fry Summer Roll Mint and Basil

\$125 for tray of 25

Southern Grits Cake with Barbecued Brisket Micro Herbs

\$125 for tray of 25

Vietnamese Style Short Rib Stuffed Steam Bun

\$150 for tray of 25

Crispy Lobster Risotto Cake Sweet Pea Aioli

\$150 for tray of 25

Butternut Squash Cream of Chervil Soup Shot

\$125 for tray of 25

Pumpkin with Roasted Pine Nuts and Shaved Parmesan Soup Shot

\$124 for tray of 25

Chicken Tortilla with Jack Cheese Soup Shot

\$125 for tray of 25

Lobster Bisque with Cognac Cream Soup Shot

\$149 for tray of 25

Miniature Pot au Feu Beef Stew with Demi Glace

\$150 for tray of 25

Baby Lamb Meatball with Olive and Quinoa Salad Lavender-Rosemary Mustard

\$153 for tray of 25

Mini Smoked Duck Nacho Goat Cheese and Mango Pico

\$154 for tray of 25

Curried Crab Cakes Mango-Chili Chutney

\$153 for tray of 25

Lobster Cobbler Parsley Streusel

\$153 for tray of 25

Smoked Salmon Cake with Egg Rémoulade and Dill on Toasted Rye Crouton

\$67 for tray of 25

Foie Gras Torchon with Aged Port on Brioche

\$183 for tray of 25



PLATED DINNERS

All menus include Kaldi's Coffee Service, baked rolls and butter | Food & Beverage minimum required | Menus are subject to a 25% service charge and tax | Pricing based on 90 minutes of service | Three Courses – First course choice of soup or salad – Two entrées, same accompaniments | One vegan or vegetarian option

SOUPS | CHOOSE ONE

- Chilled Avocado Vichyssoise**, Sweet Crab and Herb Oil
- Tomato Basil Soup**, Black Olive Tapenade Crostini
- Potato-Leek Soup** Caramelized Shallots and Smoked Chicken
- House-Made Minestrone** With Parmesan and Pesto
- Butternut Squash Puree** With Toasted Pine Nuts and Chives

-Or -

SALADS | CHOSE ONE

- Spinach Leaves** with Assorted Citrus Segments, Quail Egg, Crispy Pancetta, Red Wine Vinaigrette
- Caesar Salad** with Hearts of Romaine and Radicchio, Rye Croutons, and Shaved Parmesan
- Baby Greens**, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
- Mediterranean Greek Salad**, Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette
- Spring Greens Salad**, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette
- Port Poached Pears**, baby greens with Pecan Crusted Goat Cheese and Mission Fig Vinaigrette

Dinner Additions consult your catering salesperson

AMUSE-BOUCHE

- Maple Smoked Duck Breast** with Shaved Brussels Sprouts and Golden Raisin-Quinoa Salad
- Tomato and Brie Turnover** Petit Herb Salad
- Shrimp Cocktail** (5 per) Petite Baby Greens, Cocktail Sauce and Lemon
- Maryland Crab Cake** Smoked Pepper Rémoulade
- Lobster Salad** with Grilled Corn & Mango Salsa, Sweet Potato and Basil Puree
- Seasonal Tomatoes** Pennsylvania Watercress, Bacon, Creamy Roquefort Dressing

PLATED DINNERS CONTINUED

All menus include Kaldi's Coffee Service, baked rolls and butter | Food & Beverage minimum required | Menus are subject to a 25% service charge and tax | Pricing based on 90 minutes of service | Three Courses – First course choice of soup or salad – Two entrées, same accompaniments | One vegan or vegetarian option

ENTRÉES

VEGETARIAN

Butternut Squash Ravioli, Pine Nuts and Light Brown Butter Sauce
\$49 per person

Potato and Leek Tart, Roasted Cauliflower and Broccoli, Sautéed Bitter Greens, Caper Vinaigrette
\$49 per person

Blistered Corn Risotto, Roasted Wild Mushrooms, Baby Root Vegetables, Sauce Soubise
\$49 per person

Grilled Tomato Marinated Zucchini, Creamy Cannellini Beans, Charred Artichokes, Radishes, Cucumbers, Fennel, Black Olives, Sweet Pepper Vinaigrette
\$49 per person

POULTRY

Pecan-Crusted Chicken with Raspberry Poultry Sauce
\$51 per person

Wok Seared Five-Spice Duck Breast Vegetable Stir-Fry, Cantonese Noodles and Spicy Peanut Sauce
\$58 per person

Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage, Tomato Confit and Balsamic Reduction
\$57 per person

Pan Seared Chicken with Mushrooms
\$52 per person

PORK

Mustard Glazed Pork Tenderloin with Mustard-Pork Demi
\$35 per person

Steak House Style Pork Chop, Caramelized Apples and Creamed Leeks
\$39 per person

BEEF

Grilled Filet of Beef Finished with Red Wine Demi Glace
\$78 per person

Porcini Rubbed Beef Tenderloin Finished with Cabernet Butter
\$78 per person

Cabernet Braised Short Rib
\$73 per person

SEAFOOD

Herb Crusted Salmon Citrus Thyme Fennel Puree
\$67 per person

Butter Poached Lobster Tail Lemon Scented Swiss Chard and Saffron Butter Sauce
market price

Roasted Sea Bass Artichoke Sauce
market price

Grilled Sea Scallops, Potato "Risotto" Blood Orange Sauce
market price

Pan Seared Atlantic Cod Sweet Soy Reduction
market price

PLATED DINNERS CONTINUED

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DUO PLATE

Grilled Filet of Beef with Shallot Demi

Citrus Roasted Sea Bass with Tarragon-Chive Butter
market price

Rosemary Rubbed Filet of Beef, Paprika Demi Glace
Preserved Lemon Butter Roasted Shrimp

\$81 per person

Seared Mignon of New York Strip, Burgundy Demi Glace, Grilled
Scallop OR Herb-crusted Salmon (please pre-select), Citrus Beurre
Blanc

\$86 per person

Red Wine Braised Short Rib

with Roasted Breast of Chicken with Herbs and Garlic
\$80 per person

Herb-Crusted Pork Tenderloin

Seared Sea Scallop with Smoked Pepper Butter Sauce
\$69 per person

Herb-Crusted Double Cut Lamb Chops, pinot noir reduction, citrus
roasted sea bass with artichoke purée

\$85 per person

Grilled Petite Mignon of Beef

butter-passed béarnaise, **butter poached lobster**
market price

DESSERT

Please select one dessert:

Apple Cheesecake with Streusel Crumb Topping and Caramel Sauce

Premium Almond Cake Filled with Praline Buttercream Topped with
Sugared Almonds

Mocha Pot Du Crème Topped with Whipped Cream, Espresso
Macaroon and Chocolate Covered Espresso Bean

Chocolate Chambord Mousse Cake with Raspberry Coulis

Lemon Sour Cream Panna Cotta with Blackberry Gelée (Other flavors
include Pear and Red Wine Gelée, Ginger and Mango Passion Fruit
Gelée)

Warm Bananas Foster with Banana Bread, Foster Sauce, and
Caramelized Banana

Warm House Made Brioche Bread Pudding smothered in Bourbon
Caramel Sauce and Spiced Candied Pecans

Vanilla Crème Brûlée topped with Whipped Cream and Fresh Berries
SLAM

ACCOMPANIMENTS

Please select one starch & one vegetable:

White Cheddar and Scallion Potato Cake

Dill-whipped Potatoes

Boursin Potato Mousseline

Roasted Mini Potatoes

Saffron Rice Croquette

Chive Mashed Potatoes

Anna Potatoes

Savory Rosemary-Goat Cheese Bread Pudding

Gorgonzola Polenta

Gingered Sticky Rice

Southern Grits Cake

Herbed Risotto

Steamed Asparagus

Citrus-Steamed Asparagus

Seasonal Baby Vegetables

Baby Carrots

Haricots Verts

Broccolini

Butternut Squash

Root Vegetable Mélange

Vegetable Ratatouille



CREATE YOUR OWN BUFFET

Priced per person by entrée selection. All menus include Kaldi's Coffee Service and baked rolls | Food & Beverage minimums required | Menus are subject to a 25% service charge and tax | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service.

BUFFET OPTIONS

One Protein with one salad | two accompaniments | one dessert
\$50 per person

Two Proteins with one salad | two accompaniments | one dessert
\$59 per person

Two Proteins and Vegetarian Entrée with one salad | two accompaniments | one dessert
\$70 per person

SALAD

Caesar Salad with Garlic Croutons & Shaved Parmesan
Caesar Dressing

Boston Bibb Lettuce with Sun Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms and Hearts of Palm
Champagne Vinaigrette

Baby Field Greens with Red & Yellow Grape Tomatoes, Spiced Pecans, Goat Cheese Crumbles and
Pink Peppercorn Vinaigrette

Cobb Salad with Chopped Lettuce, Egg and Avocado, Tomato, Bacon, Bleu Cheese Crumbles,
Bleu Cheese Dressing

ENTRÉE

Herb Crusted Tenderloin of Beef, Creamy Horseradish, Spicy Whole Grain Mustard & Roasted Shallot Demi Glace
\$13 extra per person

Chicken Piccata with Herb Capers and Lemon Sauce

Slow Roasted Chicken, Salsa Verde, Baby Bean and Olive Relish

Choice of Chicken or Vegetarian Crepes with Lemon Herb Sauce served with Fresh Vegetables

Seared Salmon with Lemon-Dill Beurre Blanc

Grilled Chicken 3-Cheese Penne Pasta with Roasted Pepper Marinara

Braised Short Rib, Smoked Cheddar Grits, Sautéed Greens, Roasted Tomato Relish

Potato Crusted Cod with White Wine Shallot Cream

ACCOMPANIMENTS

Tortellini Pasta Salad with Pine Nuts and Tomato Confit

Marinated Artichoke Salad with Red & Yellow Peppers

Tomatoes and Haricots Verts, Arugula, Sweet Onions, Red Roquefort Dressing, Chives

Greek Orzo Pasta Salad with Lemon-Oregano Vinaigrette

Fresh Seasonal Fruit and Berries

Sautéed Green Beans & Baby Carrots, Crisp Shallots & Sliced Almonds

Chilled Grilled Asparagus with Citrus

Sautéed Medley of Organic Baby Vegetables

Garlic Roasted Tri-Colored Marble Potatoes

Potato-Onion Tart with Fresh Herbs & Gruyere

Caramelized Onion Whipped Potatoes

DESSERTS

Please select either one Pre-Set Individual Dessert or five selection for the Buffet Style Desserts.

Pre-Set Individual Desserts

Please select one

Apple Frangipane Puff Pastry with Cinnamon Crème Anglaise

Brownie Puddle Tart with Fresh Strawberries and Coulis

Pear Panna Cotta with Blackberry Gelée

Polenta Cheesecake with Red Wine Cherry Sauce and Compote

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding with Roasted Pineapple Peach

Blueberry Cobbler

Chambord Dark Chocolate Mousse with Fresh Raspberries

CREATE YOUR OWN BUFFET CONTINUED

Priced per person by entrée selection. All menus include Kaldi's Coffee Service and baked rolls | Food & Beverage minimums required | Menus are subject to a 25% service charge and tax | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service.

BUFFET STYLE DESSERTS

Please select five of the following:

JEWEL DESSERTS

Hand Rolled Truffle Pops

Pecan Caramel Diamonds

Lemon Bar

Chocolate Mousse Cup (Chambord, Irish Cream, Espresso)

Fudge Brownies

Chocolate Dipped Strawberries

MICRO MINI PIES

Each flavor is one selection

Chocolate Truffle

Key Lime

Lemon Meringue

Coconut Cream

Fruit Tart

Apple Streusel

MICRO MINI CUPCAKES

Each flavor is one selection

Cake: Chocolate, Yellow, Almond, Carrot, Red Velvet, Coconut

Icings: Fudge, Cream Cheese, Butter Cream: Vanilla, Chocolate, Almond, Raspberry, Caramel, Espresso, Praline

White & Dark Chocolate Dipped Strawberries

Peppermint Fudge (Holiday item only)

TEA COOKIES

Mexican Wedding Cookie, Grand Marnier Chocolate Drop, Gingersnap, Coconut Sable, Decorated Sugar Cookie, Linzer, French Macaroon



CHEF PERFORMANCE STATIONS

Priced per person by entrée selection. All menus include Kaldi's Coffee Service and baked rolls | Food & Beverage minimums required | Menus are subject to a 25% service charge and tax | A \$250 labor fee applies to all groups under 25 guests | Pricing based on 90 minutes of service.

THREE CHEESE RISOTTO CAKE

\$18 per person

Parmesan, Asiago and Gruyere Wild Mushroom Cream Sauce Balsamic Reduction and Pesto Oil Garnish

DUO OF SAUTÉED ASPARAGUS

\$18 per person

Tallegio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika Oil and Balsamic Reduction

BURRATA & SPRING VEGETABLE SALAD

\$18.00 per person

Charred Onion Pesto, Sourdough Croutons

NUT BROWN ALE-MUSTARD GLAZED PORK BELLY

\$20 per person

Slow Cooked Black-Eyed Peas and Mustard Greens, Endive and Asian Pear Slaw

ACHIOTE MARINATED PORK TENDERLOIN

\$18 per person

Combread Pancake, Apple Slaw, Carolina Style Vinegar Sauce

ROASTED CHICKEN SALTIMBOCCA

\$20 per person

Chicken Stuffed with Basil, Fontina & Prosciutto
Garlic Roasted Potatoes, Tomato-Balsamic Reduction

SLOW ROASTED CHICKEN

\$20 per person

Yukon Gold Potatoes, Watercress, Market Beans, Green Tomato-Olive Sauce

SHANGHAI CHICKEN

\$17 per person

Stir Fry over Jasmine Rice, Bok Choy Stir Fry, served in Chinese "To Go" boxes

GRILLED FLANK STEAK

\$29 per person

Truffled Spinach Risotto and Roasted Garlic Demi

STEAK AU POIVRE

\$33 per person

Sirloin Seared & Carved to Order, Brandy Peppercorn Cream Sauce
Tater Tots with Lemon Aioli and a Bistro Salad

BAROLO BRAISED SHORT RIBS

\$32 per person

Goat Cheese Polenta, Sautéed Greens, Roasted Tomato Relish

SLICED ROASTED BEEF TENDERLOIN

market price

Herb and Garlic Mashed Potatoes, Mushroom Demi and Horseradish Cream accompanied by Sautéed Asparagus Tips

PAN SEARED SEA BASS

market price

Smoked Pepper Purée, Apricot Brandy Cream Sauce

GRILLED NEW ZEALAND LAMB CHOPS

\$30 per person

Rubbed with Mustard & Provençal Herbs
Fava Bean (seasonal) and Spring Vegetable Ragout Drizzled with Lamb Demi-Glace

BUTTER POACHED MAINE LOBSTER ROLL

market price

Bibb Lettuce, Split Top Bun, Orange and Arugula Salad

SEARED SEA SCALLOP

market price

Potato and Crab Cake, Sweet Pea and Truffle Coulis

GRILLED SCALLOP WITH CRISP PANCETTA AND SAGE

market price

Cannellini Bean Purée, Kalamata-Tomato Relish and Balsamic Glaze

ROASTED HALIBUT

market price

Roasted Seasonal Beets, Fresh Greens
Whipped Goat Cheese & Hazelnut-Citrus Dressing

ASIAN STYLE-STEAMED SEA BASS

market price

Sweet Soy Sauce, Shiitake Mushrooms and Scallions, Gingered Jasmine Rice

CHEF PERFORMANCE STATIONS CONTINUED

Stations require a Chef Attendant for \$190 per 50 guests | Minimum of 50 guests required | Menus are subject to a 25% service charge and tax | Pricing based on 90 minutes of service.

PANINI STATION

\$19 per person | select three of the

following:

Tomato, Asiago and Spinach with Olive Tapenade

Little Italy Deli Sandwich with Cold Cuts, Pepperoncini-Tomato Relish and Imported Cheeses

Herb Roasted Chicken, Fontina and Arugula with Sun Dried Tomato Aioli

Smoked Ham and Swiss Cheese with Marinated Red Onions

Served with Greek Orzo Pasta Salad

GRILLED CHEESE & SOUP

\$12 per person

Accompanied by Lightly Creamed Tomato Soup served in a demitasse cup

Cheddar Cheese, Caramelized Onions, Fresh Basil, Sliced Fresh Tomatoes

MAC 'N' CHEESE MARTINIS

\$15.00 per person

Creamy Macaroni with Three French Cheese and Béchamel Sauce

Served in a Martini Glass and topped with the following:

Herbed Infused Panko Tomato Confit

Applewood Smoked Bacon

Lemon Garlic Rotisserie Chicken Wild Mushroom and Braised Shallot Ragout

MINI FOCCACIA PIZZAS

\$10 per guests | select two

Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Roasted Shrimp with Oven Cured Tomatoes

Sicilian-Style with Salami and Sun-Dried Tomato Ricotta

Vegetable with Smoked Peppers, Grilled Corn, Black Beans and Monterrey Jack Cheese

RISOTTO STATION

\$18 per person | select two of the following:

Roasted Butternut Squash Saffron

Wild Mushroom

Three Cheese and Spinach

UPGRADE WITH SEAFOOD CIOPPINO

+market price

UPGRADE WITH GRILLED CHICKEN FOR

+\$5 PER PERSON

UPGRADE WITH GRILLED CHICKEN FOR

+\$8 PER PERSON

STREET TACO STATION

\$20 per person

Chipotle Braised Chicken Carne Asada

Served with Hard and Soft Tortilla Shells, Black Beans, Roasted Tomato Salsa, Guacamole, Shredded Lettuce, Crème Fraîche and Cojita Cheese

MASHED POTATO MARTINIS

\$15 per person | served in martini glasses

and topped with the following:

Mushroom Demi Buttermilk Chicken Bites Southern Cream Gravy
Accompanied by Chopped

Scallions, Bacon Bits, Sour Cream, Cheddar and Bleu Cheeses

PASTA STATION

\$15 per person | penne and radiatori pastas

Roasted Garlic, Parmesan and Olive Oil

Tuscan Pesto Cream Traditional Bolognaise

Spicy Tomato and Roasted Red Pepper with Oregano Ragout

All accompanied by Shaved Parmesan Cheese, Chili Flakes, and Focaccia Bread

CHEF PERFORMANCE STATIONS CONTINUED

Stations require a Chef Attendant for \$190 per 50 guests | Minimum of 50 guests required | Menus are subject to a 25% service charge and tax | Pricing based on 90 minutes of service.

SALAD STATION

\$15 per person | choice of two of the following salads:

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion with Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco and Roasted Peppers, Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper Bacon and Bleu Cheese Crumbles, Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese with Herb Vinaigrette Dressing

CHIANTI-PORCINI MARINATED TENDERLOIN OF BEEF

market price

3-Herb Aioli & Dijon Mustard, Silver Dollar Rolls

Herb Crusted Pork Tenderloin

\$17 per person

Sweet Onion Marmalade & Spicy Whole Grain Mustard, Silver Dollar Rolls

Roasted Breast of Turkey

\$18 per person

Cranberry Mayonnaise & Dark Cherry Mustard, Fresh Biscuits & Rolls

Chianti-Porcini Marinated Prime Rib

market price

Horseradish Cream, Au Jus & Spicy Whole Grain Mustard, Fresh Biscuits & Rolls

DESSERT STATIONS

Pot Du Crème

\$12 per person

Caramel, Chocolate, Chocolate Peppermint, White Chocolate Irish Cream

Sour Cream Panna Cotta

\$12 per person

Pear/Red Wine Gelée, Lemon / Blackberry Gelée, Ginger / Mango Passion Fruit Gelée

Chocolate Bread Pudding

\$11 per person

Vanilla Crème Anglaise

Lemon Meringue Tart

\$11 per person

Fresh Berries

Coconut Rice Pudding

\$10 per person

Oven Roasted Pineapple

New York Style Cheesecake

\$13 per person

Graham Cracker Crust and Fresh Strawberries

Jewel Desserts

\$13 per person | pick

five of the following:

MINI TARTS

Lemon or Key Lime Tart topped with Meringue, Chocolate Truffle Tart, Fruit Tart, Apple Streusel Tart, Pumpkin Mousse Tart

MINI CUPCAKES

Banana or Chocolate Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting

Fudge Brownies

Cinnamon Orange Caramelized Nut Squares

Dark Chocolate Salted Caramel and White Chocolate Grand Marnier Truffle Pops

Chocolate Dipped Strawberries Chocolate Mousse Cup



HOSTED BEVERAGE PACKAGES

Bartender fees are \$185 per 75 guests for consumption and cash bar service. Menus are subject to a 25% service charge and tax. Alcoholic beverages cannot be brought into the Museums. All guests consuming alcohol must be 21 and provide proper ID. Guests without proper ID will not be served alcoholic beverages.

SILVER PACKAGE

HOUR | \$27 PER PERSON
HOURS | \$37 PER PERSON
HOURS | \$47 PER PERSON
HOURS | \$57 PER PERSON

Spirits

Smirnoff Vodka
Four Roses Bourbon
Brookers Gin
Bank Note 5-Year Scotch
Exotico Blanco Tequila
Meyer's Platinum Rum

Wine

Maggio Family Vineyards Cabernet Sauvignon
Maggio Family Vineyards Chardonnay *Subject to Availability

*Subject to Availability

Beer

Budweiser | Bud Light | Assorted Local
Craft Beer | Imports | Stella NA

*Subject to Availability

WINE & BEER PACKAGE

1 hour | \$21 per person
2 hours | \$26 per person
3 hours | \$31 per person
4 hours | \$36 per person

Wine

Maggio Family Vineyards Cabernet Sauvignon
Maggio Family Vineyards Chardonnay *Subject to Availability
*Subject to Availability

Beer

Budweiser | Bud Light | Assorted Local
Craft Beer | Imports | Stella NA
*Subject to Availability

HOSTED BEVERAGE PACKAGES

Bartender fees are \$185 per 75 guests for consumption and cash bar service. Menus are subject to a 25% service charge and tax. Alcoholic beverages cannot be brought into the Museums. All guests consuming alcohol must be 21 and provide proper ID. Guests without proper ID will not be served alcoholic beverages.

GOLD PACKAGE

1 hour | \$29 per person
2 hours | \$39 per person
3 hours | \$49 per person
4 hours | \$59 per person

PLATINUM PACKAGE

1 HOUR | \$46 PER PERSON
2 HOURS | \$56 PER PERSON
3 HOURS | \$66 PER PERSON
4 HOURS | \$76 PER PERSON

Spirits

Tito's Vodka
Four Roses Bourbon
Bombay Gin
Dewar's Scotch
Exotico Blanco Tequila
Bacardi Light Rum

Spirits

Grey Goose Vodka
Maker's Mark Bourbon
Tanqueray 10 Gin
Glenmorangie 10yr Scotch
Patron Silver Tequila
Bacardi 8-year Rum

Wine

Hess "Shirtail Ranches"
Cabernet Sauvignon
Hess "Shirtail Ranches"
Chardonnay
Gruet Brut
Methode Champenoise
*Subject to Availability

Wine

Austin Cabernet Sauvignon
Dierberg Chardonnay
Stemmari Pinot Grigo
Gruet Brut
Methode Champenoise
*Subject to Availability

Beer

Local Craft Beer
Budweiser
Bud Light
Stella

UPGRADE:

High Noon Hard Seltzers \$5 per guests

Beer

Local Craft Beer
Budweiser
Bud Light
Stella Artois
High Noon Hard Seltzers

UPGRADES AND ADD ONS AVAILABLE: PLEASE CONSULT OUR CATERING SALES DIRECTOR

Cash & Consumption Bar

Charged per drink consumed
Mixed Drinks \$13
Wine \$12
Beer \$8
Soft Drinks \$5

BEVERAGE ENHANCEMENTS

Bartenders' fees are \$190 every 75 guests. Linen rentals are additional costs and menus are subject to a 25 percent service charge and tax. Alcoholic beverages cannot be brought into the Museums. All guests consuming alcohol must be 21 and provide proper ID. Guests without proper ID will not be served alcoholic beverages.

Dinner / Passed Wine

Charged on consumption per bottle

Maggio Family Vineyard Cabernet Sauvignon

\$29 per bottle

Stemari Pinot Grigio

\$39 per bottle

Maggio Family Vineyard Pinot Noir

\$29 per bottle

Champagne Toast

Charged on consumption per bottle

Guet Brut

\$49 per bottle

Guet Rosé

\$54 per bottle

Special Craft Beers available by the case.

Specialty Spirits available by the bottle.

SLAM "Mocktail"

available | individually priced per dozen | no mix and match

St. Agrestis Phony Negroni

Negroni St. Agrestis Amaro Falso

Herbarium Elderberry

Herbarium Ginger Roselle

Herbarium Lavender Lemongrass

Please consult your catering salesperson for pricing