

Hospitality Menu

Platters

All platters to serve up to 20 people, and are available in full and half size platters.

Market Vegetable Crudité	110.00
Sliced Seasonal Fruits	220.00
Domestic and Imported Cheeses	240.00
Baked Brie en Croûte	120.00
Smoked Salmon	180.00
Cured Meat and Marinated Vegetables	300.00
Assorted Maki Sushi	320.00
120 Pieces	
Chilled Seafood Display	425.00
Shrimp, crab legs, green mussels	

Cold Hors d'œuvres

Minimum 25 pieces per order

Crab salad, lemon dressing	4.50
Tomato bruschetta, baby mozzarella	4.00
Smoked salmon crustini	4.25
Tuna tartare, cucumbers	4.75
Prosciutto and melon skewers	4.00
Lobster medallions, mango salad	5.00
Beef tenderloin, Brie, spicy mustard	4.50

Hot Hors d'œuvres

Minimum 25 pieces per order

Bacon wrapped shrimp	5.75
Beef tenderloin tips, béarnaise	5.75
Chicken-panko skewer, peanut sauce	4.00
Mozzarella-risotto cakes, spicy tomato sauce	4.00
Chorizo empanada, corn relish	3.75
Hibachi beef skewer, green onion	4.25
Baked Brie, dried fruit compote	4.00
Chef's assorted dim sum, sweet chili sauce	4.25

Buffets

For groups of 10-40
Pricing is per person

Continental 20.00

Orange juice, apple juice, coffee and tea
Danish, muffins, scones and croissants
Whole fruit display
Yogurt and granola

All American 25.00

Orange juice, fruit smoothie, coffee and tea
Danish, muffins, scones and croissants
Sliced fruit display
Yogurt and granola
Scrambled Eggs with herbs
Bacon and sausage
Country potatoes

Deli 28.00

Black forest ham, turkey, bressola, salami
Swiss and cheddar cheese
Lettuce, tomatoes, pickles and olives
Garden green salad
Coleslaw
Cookies and brownies

Caesar Salad 26.00

Hearts of romaine spears
Marinated chicken and garlic shrimp
Shaved Parmesan and focaccia croutons
Rolls and butter
Canoli and cream puffs

Blue Sea 35.00

Marinated halibut in porcini oil
Sautéed spinach and mustard greens
Paella rice
Watercress, frisée, and fennel salad with mustard dressing
Fresh baked rolls and butter
Pineapple upside down cake

Green Earth 35.00

Roasted tenderloin of beef
Confit shallots and mushrooms
Tarragon aioli
Parsley fingerling potatoes
Arugula, white bean, and oven-dried tomato salad
Roasted garlic dressing
White Chocolate and raspberry bread pudding

Build Your Own Buffet

Breakfast items

Ham and cheese croissant	7.50
Scones and honey	5.50
Bagels and Cream Cheese	4.25
Danish	4.00
Carafe of Juice	15.00
Orange, apple, grapefruit, strawberry-banana smoothie, V-8	
Gallon of coffee or tea	45.00
Half gallon of coffee or tea	30.00

Salads

Arugula, white bean, and tomato, basil dressing	7.50
Traditional Caesar salad, parmesan, herbed croutons	7.50
Spinach, sun dried tomato, and feta salad	7.50
Garden green salad, cucumbers, tomatoes	7.50

Vegetables and Sides

Roasted fingerling potatoes	5.50
Mashed red skinned potatoes	5.50
Sautéed seasonal vegetables	5.50
Grilled asparagus	7.00
Savory bread pudding	6.00

Action Station

Slow-Roasted Prime Rib of Beef	400.00
Natural jus, horseradish crème, rolls	
Serves 20-25	
Apricot-Chili Glazed Turkey Breast	280.00
Cranberry chutney, freshly baked rolls	
Serves 20-25	
Pasta Station	220.00
Fusilli and Penne Pasta, Marinara, cream sauce	
Roasted peppers, olives, artichokes, chicken, sausage, mushrooms, rock shrimp, tomatoes	
Serves 15-20	
Pre-sliced Meat add	25.00
Culinary attendant fee	200.00

Desserts

Large cookies	2.50
Small cookies	1.50
Small brownies	2.00
Sweet cream Canoli	2.50
Raspberry bread pudding	5.00
New York cheesecake	7.00
Seasonal fruit tartlet	7.00
Special occasion cakes	Call for pricing