



The Breakfast Meeting

Minimum order 15 ppl.

The Continental – Fresh fruit salad, yogurt and granola topping, assorted mini pastries \$12.50pp

Tray of Bagels - Served with cream cheese, butter & jam
\$5.50pp

The Breakfast Buffet – Fresh fruit salad, yogurt with granola topping, quiche, breakfast potatoes, brioche french toast with maple syrup & butter, choice of bacon or sausage.
\$32.00pp

The Lunch Meeting

Signature Sandwiches, Sides & Salads

Cold Lunch Includes - An assortment of 4 – 6 sandwiches or wraps, 2 side salads, 1 Green Salad and a Dessert option.
\$26.50pp



SANDWICHES

- Chicken Salad – chicken breast, Hellman’s mayonnaise, celery, salt & pepper (GF)
- Turkey Trot – Roasted Turkey with Swiss Cheese & Fig Preserves
- Turkey with Brie & Raspberry Mayo
- Roast Beef with Cheddar & Horseradish Cream
- Roast Beef with Caramelized Onion Jam & Boursin Cheese
- Egg Salad – eggs, Hellman’s mayonnaise, salt & pepper (GF)
- Tuna Salad – Albacore white tuna, Hellman’s mayonnaise, red onion, salt & pepper (GF)
- Garden Grill (V)
- Mediterranean Veggie Wrap – Spinach, Cucumbers, Red Onion, Cucumbers, Humus & Feta Cheese
- Chicken Caesar Wrap
- Mediterranean Chicken Wrap – Grilled Chicken Breast



SIDE SALADS

- Mediterranean Pasta Salad – penne pasta, spinach, tomatoes, onions, feta, olives, red wine vinaigrette, salt & pepper (V)
- Fresh Fruit Salad (V,GF)
- Broccoli Salad – broccoli, red onion, bacon, dried cranberries with a poppy seed dressing (GF)
- Wheat Berry Edamame Salad – Wheat berry, edamame, sunflower seeds, red pepper, raisins, vinegar, salt & pepper
- Quinoa Salad – quinoa, butternut squash, spinach, roasted veggies, chickpeas, olive oil, salt & pepper (GF, V)
- Country Potato Salad – potatoes, Hellman's mayonnaise, celery, onions, parsley, mustard, salt & pepper (GF,V)



- Cole Slaw – shaved cabbage, carrots, Hellman’s mayonnaise, vinegar, sugar, parsley, salt & pepper (GF, V)
- French Potato Salad – with a Dijon Vinaigrette (GF, V)

Green Salad

- Side Garden Salad – spring mixed greens, red onion, cucumbers & tomatoes with a side of red wine vinaigrette (GF,V)
- Triple Berry Salad – Mixed Spring Greens, Fresh Berries, Goat Cheese & Glazed Walnuts with a Blush Vinaigrette
- House Chopped Salad – Chopped Romaine, Red Onion, Tomato, Cucumber, Gorgonzola Cheese & Crispy Pancetta with a Red wine Vinaigrette
- Traditional Caesar Salad



- Kale Romaine Avocado Caesar Salad –
Chopped Kale, Romaine, Parmesan Cheese,
Avocado, Cashews with an Avocado Caesar
dressing

DESSERTS

- Assorted Mini Pastry Tray
- Brownie, Cookie & Bar Tray
 - Fresh Fruit Salad

GF – GLUTEN FREE

V – VEGETERIAN

Please let us know upon ordering if there are any dietary restrictions, we need to be aware of.



Hot Lunch Buffet

Includes –Choice of a salad, two entrees, 2 sides and one dessert option

\$45.00 per person

Choice of One Salad –

Spring Mix topped with fresh blueberries, strawberries & raspberries goat cheese & candied walnuts with a blush vinaigrette

Mixed Greens topped with apples, dried cranberries, pecans & gorgonzola, cider vinaigrette (GF)

Caesar Salad – chopped romaine, shaved parmesan, crispy croutons with a creamy Caesar dressing

Garden House Salad – spring mix greens, tomato, cucumber, red onion, carrots, balsamic vinaigrette (V, GF)

Entrees- Choice of two

Fig & Honey Glazed Salmon (GF)



Seared Ahi Tuna with a cantaloupe salsa

Chicken Breast with a white wine lemon caper sauce & fresh herb (GF)

Gourmet Quiche

Chicken Marsala(GF)

Chicken Bruschetta (GF)

Hearts of Palm Cake served with an herb aioli(V)

Beef tenderloin sandwich topped with Boursin cheese & caramelized onion
jam

Jumbo Lump Crab cakes with herb aioli (+6.00 per person)

Side Dishes- Choice of two

Roasted red bliss potatoes with garlic & herbs

Country Mashed Potatoes

Wild grain rice pilaf

Baked Mac & Cheese

Penne in a blush sauce

Penne Marinara

Pasta Primavera

Quinoa with roasted butternut squash, chickpeas & spinach

Mediterranean pasta salad

Roasted Seasonal vegetables



Dessert- Choice of one

Assortment of Gourmet Cupcakes

Assortment of Mini Pastries, Brownies & Cookies

Fresh Fruit Salad

GF – GLUTEN FREE V – VEGETERIAN

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The Snack Break

\$12.00 pp

Philly soft pretzels & mustard

Fresh fruit salad

Assortment of bars – granola, fruit & snack size candy bars



Dinner

Buffet style – Includes –Choice of a appetizer, salad, two entrees, 2 sides and one dessert option - \$65.00 pp.

Appetizers – Choice of one

Charcuterie Board – Assortment of meats, cheeses, fruit, olives, nuts, fig jam and crostini

Mediterranean Tray – Roasted Red Pepper Humus, fresh vegetables, feta cheese, olives, artichoke hearts, roasted peppers and house made pita chips

Cucumber cups filled with herb cheese topped with smoked salmon

Fig walnut and blue cheese purses

Spicy Tuna Tartare serve with crispy wontons

Deviled Eggs topped with candied bacon



Salad – Choice of one

Spring Mix topped with fresh blueberries, strawberries & raspberries, goat cheese & candied walnuts with a blush vinaigrette

House Chopped Salad – chopped romaine, cherry tomatoes, red onion, crispy pancetta, gorgonzola cheese with a house vinaigrette (GF)

Caesar Salad – chopped romaine, shaved parmesan, crispy croutons with a creamy Caesar dressing

Garden House Salad – spring mix greens, tomato, cucumber, red onion, carrots, balsamic vinaigrette (V, GF)

Assortment of artisan rolls & butter

Entrées – Choice of two

Side of Norwegian Salmon with a sesame ginger glaze or maple bourbon brown sugar (GF)

Cabernet Braised Short Ribs

Herb Crusted carved Beef Tenderloin – served with jus & horseradish cream (GF)

Chicken Supreme with a wild mushroom sauce

Chicken Breast stuffed with spinach, roasted red peppers & herb cheese

Acorn Squash Bowl filled with roasted vegetables, quinoa, dried cherries, walnuts with a balsamic reduction (GF, V)

Jumbo Lump Crab cakes with an herb aioli



Sides – Choice of two

Roasted Red Bliss Potatoes with garlic & herbs (GF, V)

Wild Grain Rice Pilaf (GF,V)

Country Mashed Potatoes (GF)

Roasted Seasonal Vegetables

Roasted Asparagus

Sauteed Green Beans

Dessert – Choice of One

Assortment of miniature pastries – cannoli's, eclairs, petite fours, brownies, key lime tart, apple crumb tart

Dark Chocolate Mousse Cups

Assortment of Gourmet Cupcakes

Carrot Cake with Cream Cheese Icing

Cheese Cake with a Fruit Compote

All Orders come with plates, napkins & utensils.

A 7 day notice for catering orders is appreciated.



Full-Service catering is available, please let us know upon calling if you would like your event staffed.