

# BREAKFAST

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## **CONTINENTAL BREAKFAST BUFFET**

Served on Each Table

Fresh Juices: Orange, Grapefruit, Cranberry

Bagels, Assorted Muffins, Croissants, Danish

Platter of Sliced Fruit and Assorted Fresh Berries

Marmalade and Fruit Preserves

Cream Cheese and Butter

Assorted Yogurts and Granola

Coffee, Assorted Teas, Brewed Decaffeinated Coffee with Appropriate Condiments

**\$35 per person**

## **CLASSIC BREAKFAST BUFFET**

Sliced Seasonal Fresh Fruit

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Assorted Muffins, Croissants and Danishes

Butter, Marmalades, Preserves

Assorted Bagels with Cream Cheese and Butter

Assorted Yogurts and Homemade Granola

Selection of Cereals with Whole, Low Fat and Skim Milk

Scrambled Eggs and Breakfast Potatoes

Select One: Apple Wood Smoked Bacon, Canadian Bacon, Turkey Bacon or Sausage Links

Select One: Pancakes or Brioche French Toast served with Maple Syrup

Coffee, Assorted Teas, Brewed Decaffeinated Coffee with Appropriate Condiments

**\$50 per guest**



## ENHANCEMENTS

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Omelet Station **+\$10 per person**

Prepared to order.

Applewood Smoked Bacon, Honey Glazed Ham, Smoked Salmon, Swiss, Mozzarella and Cheddar Cheeses,

Wild Mushrooms, Bell Peppers, Shallots, Tomatoes, Spinach

Chef Attendant 1 per 30 Guests **\$150 per person**

Cheese and Charcuterie **+\$10 per person**

Homemade Oatmeal **+\$3 per person**

Breakfast Potatoes **+\$5 per person**

Applewood Bacon, Sausage Links or Turkey Bacon **+\$5 per person**

Savory Croissant with Scrambled Eggs, American Cheese and Crisp Canadian Bacon **+\$5 per person**

Scrambled Eggs **+\$6 per person**

Vegetable Frittata **+\$6 per person**

Mushroom, Spinach, Tomato and Gruyere Quiche **+\$6 per person**

Ham, Provolone and Tomato Quiche **+\$6 per person**

Smoked Salmon Station with Capers, Boiled Egg, Red Onion and Sliced Tomato **+\$15 per person**

# BREAKS

All breaks include freshly brewed coffee and a selection of herbal teas. Breaks are based on a maximum of thirty minutes.

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## HEALTHY START

Assorted Whole Fruit, Assorted individual yogurts, Homemade granola, Zucchini Loaf, Banana Nut Bread

**\$18 per person**

## SWEET BREAK

Cannoli, Biscotti, Miniature Fruit Tarts, Vanilla Cream Puff, Chocolate Dipped Strawberries

**\$18 per person**

## EUROPEAN AFTERNOON

An Elaborate Display of Imported and Domestic Cheeses

Served with Grissini and Assorted Crackers and Breads

Garnished with Grapes, Sliced Apples, Walnuts, Dried Cranberries, Pistachio, Honey, Dried Fruit Compote

**\$22 per person**

## ITALIAN DELIGHTS

Italian Charcuterie with Assorted Seasonal Condiments

To include Burrata Cream, Grilled Vegetables, Green Olives, Sun Dried Tomatoes

Cornichons, Onion Marmalade, Dry Cranberries, Dates and Pistachio Nuts

Served with Piadina Bread and Herbed Focaccia

**\$25 per person**

# BOXED LUNCH

\$45 PER PERSON

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## SALADS

**Please select one.**

Arugula with Cherry Tomatoes and Shaved Parmesan

Garbanzo Bean, Cucumber, Cherry Tomato, Mint

Pasta Salad with black olive, tomato and parmesan

Organic Quinoa Salad with Carrot, Peppers, Zucchini

Roasted Red Beets with Green Beans & Goat Cheese

## SANDWICHES

**Please select two.**

### Caprese

Tomato, Mozzarella Di Bufala, Micro Basil

### Turkey Tramezzini

Roasted Turkey, Romaine, Avocado, Mayo and Mustard

on Multigrain

### Grilled Vegetables and Brie

Zucchini, Eggplant, Carrots and Brie on Baguette

### Tuna and Olives Tramezzini

Tuna, Tomato, Romaine, Olives, Parsley, Mayo and Mustard on

Multigrain

### Chicken Breast Tramezzini

Sliced Chicken Breast, Romaine, Mayo and Mustard, Swiss Cheese

on White

### Prosciutto

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

## SIDES

**Please select one.**

Whole Fruit

Potato Chips

Pretzels

## DESSERTS

**Please select one.**

Chocolate Chip Cookie

Chocolate Brownie

Linzer Cake

# DELI BUFFET

All menus include freshly baked rolls and grissini, freshly brewed coffee and a selection of herbal teas.

\$60 per person

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## SOUP

**Please select one.**

Paste e Fagioli

Hand Cut Vegetable Minestrone

Cream of Asparagus

## SALAD

**Please select two.**

Garbanzo Bean, Cucumber, Cherry Tomato, Mint

Baby Kale Caesar, Dried Cranberries and Focaccia Croutons

Roasted Red Beets with Green Beans & Goat Cheese

Arugula with Cherry Tomatoes and Shaved Parmesan

Pasta Salad with Fusilli, Mozzarella, Black Olive, Tomato,

Parmesan Cheese and Vegetable Primavera

Gluten Free Penne Al Pesto with Toasted Peanuts, Pumpkin  
and Pecorino

Tomato, Corn and Cucumber Salad

Organic Quinoa Salad with Carrot, Peppers, Zucchini



## SANDWICHES

**Please select three.**

### Milanese

Breaded Chicken Cutlet, Romaine, Tomato, Mayo on Baguette

### Caprese

Tomato, Mozzarella Di Bufala, Micro Basil

### Soppressata

Soppressata, Balsamic Marinated Roasted Peppers,  
White Cheddar on Baguette

### Turkey Tramezzini

Roasted Turkey, Romaine, Avocado, Mayo and Mustard  
on Multigrain

### Prosciutto

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

### Grilled Vegetables and Brie

Zucchini, Eggplant, Carrots and Brie on Baguette

### Tuna and Olives Tramezzini

Tuna, Tomato, Romaine, Olives, Parsley, Mayo and Mustard  
on Multigrain

### Smoked Salmon Tramezzini

Smoked Salmon and Cream Cheese Spread on Multigrain

### Chicken Breast Tramezzini

Sliced Chicken Breast, Romaine, Mayo and Mustard,  
Swiss Cheese on White

## DESSERTS

**Please select three.**

Mini Panna Cotta

Chocolate Truffles

Bite Size Linzer Cake

Brownies

Cheesecake Squares

Mini Cannoli

Mini Tiramisu in Chocolate Shell

Assorted Cookies & Tarts

Miniature Éclairs

Strawberries dipped in Bittersweet Chocolate

# LUNCH BUFFET

All menus include freshly baked rolls and grissini, freshly brewed coffee and a selection of herbal teas.

**\$75 per person**

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## ANTIPASTO STATION

**Subject to Seasonal Availability.**

**Please select three.**

Insalata Caprese

Avocado and Artichoke Salad with Shaved Parmesan

Prosciutto di Parma with Seasonal Melon

Red Beet Salad with Haricot Verts & Goat Cheese

Baby Kale Caesar, Dried Cranberries and Focaccia Croutons

Garbanzo Bean Salad with Lemon, Cucumber, Tomato & Mint

Full Assortment of Grilled Vegetables

Assorted Mixed Olives

Marinated Mushrooms with Baby Spinach

## PASTA AND RICE

**Please select two.**

Penne with Tomato and Basil

Rigatoni with Eggplant and Mozzarella di Bufala

Orecchiette with Sausage and Broccoli Rabe

Spinach and Cheese Cannelloni with Zucchini

Semolina Gnocchi alla Romana

Rigatoni Arrabbiata

Rigatoni Bolognese

Rice Valenziana (Seafood or Chicken)

## ENTRÉE

**Please select two.**

Roasted Breast of Chicken Alla Romana or Cacciatora

Medallions of Salmon with Lemon and Capers

Filet of Beef Tagliata Alla Veneziana +\$10

Above Entrees Are Served With Roasted Fingerling Potatoes and Mixed Vegetables

## DESSERT BITES

**Please select three.**

Mini Panna Cotta

Chocolate Truffles

Bite Size Linzer Cake

Brownies

Cheesecake Squares

Mini Tiramisu in Chocolate Shell

Miniature Éclairs

Giant Driscoll Strawberries dipped in Bittersweet



# PLATED LUNCH MENU

All menus include freshly baked rolls and grissini, freshly brewed coffee and a selection of herbal teas.

Price based on selection of one cold or hot appetizer, main entrée and dessert.

\$65 per person

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## COLD APPETIZERS

Subject to seasonal availability

Classic Tuna Tartare +\$10

Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese

Beef Carpaccio (No Preset) +\$10

Burrata with Grape Tomatoes and Black Olives

Thinly Sliced Sweet Prosciutto di Parma with Buffalo

Mozzarella +\$5

Salad of Roasted Baby Artichokes, Homemade Sun Dried

Tomatoes, Arugula, Avocado and Crispy Parmesan

Baby Arugula and Cherry Tomato Salad with Shaved Parmesan

Gazpacho Soup

Crab Salad with Lemon and Oil +\$10

Roasted Vegetable Napoleon with Goat Cheese Cucumber,

String Beans, Cherry Tomato and Sweet Corn Salad

## HOT APPETIZERS

### PASTA

Homemade Spinach and Cheese Cannelloni with

Fresh Tomato and Zucchini

Homemade Veal Cannelloni with Delicate Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliolini with Ham or Mushroom +\$8

Baked Tagliardi Bolognese

Seasonal Ravioli

Seasonal Risotto +\$8

## MEAT

### POULTRY

Roasted Breast of Chicken Cacciatora

Roasted Breast of Chicken Romana (onions, celery and white vinegar)

Roasted Breast of Chicken Wild Mushroom Sauce

### FISH

Branzino Al Forno

Salmon with Leeks Sauce

Chilean Sea Bass "alla Carlina" with Roasted Artichokes & Potatoes +\$10

### BEEF

Veal Piccata Milanese +\$15

Pin Wheeled Braised Boneless Short Ribs +\$15

Individual Prime Roast Filet of Beef +\$20

Sliced Wagyu Strip Loin Steak +\$20

Rack of Lamb +\$30

**Beef entrees come with choice of sauce:**

**Classic Reduction, Barolo Sauce or Amarone.**

## VEGETABLE

Select one to accompany main course

Bundle of String Beans or Asparagus tied with Leeks

Multi-Color Cauliflower Florets

Fresh Seasonal Ratatouille

Organic Tri Color Baby Carrots

Roasted Brussels Sprouts

Baked Cauliflower with Béchamel

Classic Vegetable Peperonata

## STARCH

Select one to accompany main course

Potato Tortino

Riso al Salto

Grilled or Fried Yellow Polenta

Potato Dauphinoise

Roasted Baby Fingerling Potatoes

Rosemary Smashed Potatoes

# DESSERTS

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## DESSERTS

Zabaglione Cake with Fresh Strawberries

Chocolate Cake with Chantilly Cream

Classic Ricotta Cheesecake

Individual Tiramisu

Chocolate Mousse Cake

Individual Lemon Meringue with Mixed Berries

Vanilla Crème Meringue Cake with Fresh Strawberries

Apple Pie with Vanilla Gelato

Coffee Meringue Cake

Our Homemade Gelato: Vanilla, Chocolate, Coffee or Shortbread

Our Homemade Raspberry, Lemon and Peach Sorbets with Fresh Berries in a Chocolate Shell