

# Breakfast

## Simple Fare Continental V \$15.95

Assorted Breakfast Pastries served with a Fresh Fruit Salad,  
Assorted Juices and Freshly Brewed Coffee

## Assorted Bagel Platter V \$3.50

With a Variety of Preserves, Cream Cheeses, and Butter

## Freshly Baked Muffins V \$2.75

With Assorted Preserves and Butter

## Sliced Coffee Cakes V \$3.75

An Assortment of Fresh Baked Coffee Cakes

## Assorted Breakfast Pastries V \$4.25

Freshly Baked Croissants, Scones, and Muffins,  
with Preserves, and Butter

## Bagels with Smoked Salmon \$13.95

Served with Sliced Tomato, Eggs, Red Onion, Capers, and Assorted Cream Cheeses

## Freshly Baked Quiche (Requires 48 hour Notice) V

Freshly Baked in Assorted Sizes and Flavors

Medium – 7 1/2 “ \$13.95

Large – 11” \$26.95

Choice of: Lorraine, Seasonal Vegetable, Tomato & Feta, Spinach & Feta,  
Ham and Cheese, or Artichoke and Mushroom

# Hot Breakfast

Classic French Toast V \$7.95

Served with Maple Syrup

Seasonal Frittata V GF

Veg - Full Pan \$49.95 ½ Pan \$89.95 Meat - Full Pan \$59.95 ½ Pan \$99.95

Traditional Baked Omelet with Potatoes and Vegetables.  
Available with Meat or Vegetarian.

Egg and Cheese Sandwiches V \$3.95 \$5.95 w/Meat/Veggie

Available Plain or with Ham, Bacon, Sausage, Turkey Sausage, or Seasonal Vegetables.  
Served on your choice of: Bagel, Croissant, or English Muffin

Home fried Potatoes VE GF DF \$2.25

Breakfast Meats GF DF \$3.95

Bacon, Ham, Pork or Turkey Sausage

# Breakfast Packages

Burrito Bar (minimum 10) \$17.50

Choice of Burritos, Seasonal Fruit, Home fries, Salsa, Sour Cream, Juice and Coffee  
Choice Of: Egg and Cheese, Vegetable, Ham, Bacon, Sausage, Turkey Sausage, Meat Lovers and All Veggie(Vegan)

Breakfast Sandwich Bar (minimum 8) \$16.50

Choice of Breakfast Sandwiches, Seasonal Fruit, Home fries, Juice and Coffee  
Choice Of: Egg and Cheese, Sausage, Turkey Sausage, Bacon, Ham, Spinach and Feta

Heathy Fit (minimum 8) V GF \$14.95

Yogurt and Oatmeal Bar, Seasonal Fruit, Juice and Coffee  
Served with: Brown Sugar, Honey, Raisins, Walnuts, Granola and Fresh Berries

# Fresh Fruit and Yogurt

Sliced Fruit Platter **VE GF DF** S\$65 M\$90 L\$135

Assorted Fruits and Berries

Fresh Fruit Skewers **VE GF DF** \$2.50

Fresh Fruit Salad **VE GF DF** \$3.50

Assorted Fruits and Berries

Berries and Cream **V GF** \$5.95

A Variety of Fresh Berries served with a Chantilly Cream

Assorted Yogurts **V GF** \$2.25

Yogurt Parfaits **V** \$5.50

Strawberry and Vanilla Yogurt with Assorted Berries and Granola (*can be pre-assembled or "make your own"*)

Overnight Oats Parfait **V DF** \$5.50

Rolled Oats with Almond Milk topped with Fresh Berries and Granola

(*can be pre-assembled or "make your own"*)

## Beverages

Box of Fresh Brewed Coffee and Tea \$25

Assorted Bottled Juices \$2

Orange and Grapefruit Juice \$15 gallon

Box of Fresh Brewed Ice Tea \$25

Box of Fresh Brewed Ice Coffee \$25

Box of Lemonade \$25

Box of Fresh Brewed Half and Half \$25

Assorted Still and Sparkling Water \$1.95

Assorted Snapple \$2.25

Assorted Soda \$1.95

# Sandwich Platters

## Intern Sandwich Platter \$11.95

Served with Homemade Potato Chips

## Apprentice Sandwich Platter \$14.95

Served with Homemade Potato Chips and Assorted Cookies and Dessert Bars

## Corporate Sandwich Platter \$16.95

Served with Choice of Salad, Chips, and Assorted Cookies and Dessert Bars

## Simple Fare Sandwich Platter \$18.95

Served with Choice of Salad, Chips, Sliced Seasonal Fruit Platter, and Assorted Cookies and Dessert Bars

## Executive Sandwich Platter \$17.95 (24hr notice)

Served with Choice of Deluxe Salad, Chips, and Assorted Cookies and Dessert Bars

## Simply Elegant Sandwich Platter \$19.95 (24hr notice)

Served with Choice of Deluxe Salad, Chips, Sliced Seasonal Fruit Platter and Assorted Cookies and Dessert Bars

## Health Smart Sandwich Platter \$15.95

Assorted Vegetarian, Roast Turkey and Grilled Chicken Sandwiches served with Choice of Salad, Assorted Whole Fruit, and Granola Bars

## Deluxe Sandwich Platter \$26.95 (24hr notice)

Assorted Sandwiches served with Choice of Deluxe Salad, Chips, Sliced Seasonal Fruit Platter, and Assorted Mini Pastries

## Simple Fare Boxed Lunch \$16.95

Assorted Sandwiches served with Chips, Cookie, Fruit and Bottled Water

## Executive Boxed Lunch \$17.95

Assorted Sandwiches served with Pasta Salad, Cookie, Fruit and Bottled Water

We Can Provide GLUTEN FREE, VEGETARIAN, and VEGAN options upon request.

Add Onion Dip \$1pp

# Salads

Classic Caesar Salad V \$3.95/\$7.95

Crisp Romaine topped with Homemade Croutons and Parmesan Cheese

Greek Salad V GF \$4.95/\$8.95

Mixed Greens topped with Feta Cheese, Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, and Red Onion

Apple Walnut Salad V GF DF \$4.95/\$8.95

Mixed Greens with sliced Apples, and Candied Walnuts

Cranberry Walnut Salad V GF \$4.95/\$8.95

Mixed Greens with Dried Cranberries, Candied Walnuts, and Blue Cheese Crumbles

Cherry Goat Cheese Salad V GF \$4.95/\$8.95

Mixed Greens with Dried Cherries, Candied Walnuts, and Goat Cheese Crumbles

Pear Salad V GF \$4.95/\$8.95

Mixed Greens with Fresh Pears, Candied Walnuts, Cherry Tomatoes, and Goat Cheese Crumbles

Citrus Salad V GF DF \$4.95/\$8.95

Mixed Greens with Mandarin Oranges, Grapefruit Segments, and Bell Peppers

Strawberry Spinach Salad V GF \$4.95/\$8.95

Baby Spinach topped with Fresh Strawberries, Toasted Sliced Almonds, and Goat Cheese Crumbles

Gorgonzola Spinach Salad V GF \$5.95/\$9.95

Baby Spinach topped with Crispy Bacon and Gorgonzola Crumbles

Spinach and Portobello V GF \$4.95/\$8.95

Baby Spinach topped with Portobello Mushrooms, Roasted Red Peppers, and Goat Cheese

## Salad Toppers DF

Choose from: Grilled Chicken, Grilled Shrimp, \*Grilled Salmon, or \*Grilled Steak Tips

\$6

\$7

\$8

\$9

# Deluxe Salads

(24 hour Notice)

Sesame Chicken Salad DF \$14.95

Crisp Romaine topped with Teriyaki Chicken, Crispy Asian Noodles, Roasted Peanuts, and Mandarin Oranges

Sesame Salmon Salad DF \$18.95

Crisp Romaine topped with Grilled Sesame Salmon, Cucumber, Red Onion, and Mandarin Oranges

Caprese Salad V GF \$10.95

Mixed Greens topped with Sliced Fresh Mozzarella and Vine Ripe Tomatoes

Pecan Chicken Salad \$15.95

Mixed Greens with Pecan Crusted Chicken, Sliced Pears, Dried Cranberries, and Blue Cheese

# Composed Salads

(24hr notice)

Pesto Pasta Salad V \$4.95

Pasta tossed with Sundried Tomatoes, Pesto, and Parmesan Cheese

Greek Pasta Salad V \$4.95

Bow Tie Pasta tossed with Roasted Red Peppers, Baby Spinach, Feta, and Greek Dressing

Red Bliss Potato Salad V GF DF \$3.95

Red Bliss Potatoes with Red Onion, Celery, Garlic and Seasoning tossed with Mayo

Home Style Pasta Salad V DF \$4.95

Pasta Tossed with Onions, Peppers, Cucumbers and Black Olives with a Creamy Italian Dressing

Home Style Pasta Salad \$4.95

Pasta Tossed with Bacon Crumbles, Caramelized Onions, and Ranch Dressing

# Cold Entrée Platters

(24hr notice)

\*Asian Beef and Vegetables DF \$17.95

Sliced Asian Marinated Beef with Sautéed Vegetables over Sesame Noodles

Cuban Style Pork Loin DF \$13.95

Sliced Lemongrass and Ginger Marinated Pork Loin over Quinoa Salad

Grilled Chicken and Vegetables GF \$14.95

Grilled Marinated Chicken over Roasted Seasonal Vegetables, topped with Sundried Tomato Tapanade

Salmon and Asparagus GF DF \$16.95

Grilled Honey Lemon Salmon served atop an Asparagus and Pepper Salad

\*Grilled Steak and Southwest Corn GF DF \$17.95

Grilled Steak with a Roasted Corn and Black Bean Salad

## Party Trays

Available in Half and Full Pans

Meat, Vegetable V or 3 Cheese Lasagna V

Veg- ½ \$54.95 F \$84.95

Meat ½ \$59.95 F \$99.95

4 Cheese Baked Ziti V

½ \$49.95 F \$79.95

Chicken Broccoli and Ziti

½ \$59.95 F \$99.95

Spaghetti and Meatballs

½ \$59.95 F \$89.95

Ravioli (Cheese, Spinach and Cheese, Butternut Squash) V ½ \$55.95 F \$99.95

# Simple Fare Packages

## Simple Fare Lunch (minimum 10)

\$17.95

### Choice of 2:

Baked Ziti **V**                      Chicken Parmesan  
Chicken Broccoli and Ziti      Sausage Peppers and Onion **DF**  
Eggplant Parmesan **V**              Lemon Artichoke Chicken  
Chicken Marsala                      Chicken Picatta

### Choice of 2:

Rice Pilaf **VE GF DF**              Roasted Vegetables **VE GF DF**  
Roasted Potatoes **VE GF DF**      Green Beans **VE GF DF**  
Quinoa Salad **VE GF DF**          Broccoli **VE GF DF**

### Choice of 1:

Garden Salad **VE GF DF**          Caesar Salad **V**  
Greek Salad **V GF**                      Cranberry Walnut **V GF**

## Greek Package (minimum 10)

\$17.95

### Choice of 3: Topped with Sauteed Peppers and Onions

Chicken Tips      **GF DF**      Lamb Tips (add \$2) **GF DF**  
Steak Tips **DF**      Veggie Tips **VE GF DF**

Served with Falafel, Rice, Pita bread, Greek Salad, Tzatziki and Hot Sauce



**Mixed Grill Lunch (minimum 10)**

**\$19.95**

**Choice of 3:**

BBQ Chicken **GF DF**

Grilled Marinated Chicken **GF DF**

Grilled Steak Tips **DF**

Teriyaki Chicken **DF**

Grilled Shrimp **GF DF**

Grilled Sausages **GF DF**

Grilled Salmon (add \$2) **GF DF**

**Choice of 2:**

Rice Pilaf **VE GF DF**

Quinoa Salad **VE GF DF**

Roasted Vegetables **VE GF DF**

Broccoli **VE GF**

Roasted Potatoes **VE GF DF** Green Beans **VE GF**

Pesto Pasta Salad **VE** Home style Pasta Salad **VE**

**Choice of 1:**

Garden Salad **VE GF DF**

Caesar Salad **V**

Greek Salad **V GF**  
**GF**

Cranberry Walnut **V**

**Simple Fare BBQ (minimum 10)**

**\$19.95**

Served with Cornbread

**Choice of 3:**

Pulled Pork **GF DF**

Pulled Chicken **GF DF**

Brisket **GF DF**

St. Louis Rib **GF DF**

Smoked Chicken **GF DF**

Smoked Sausage **GF DF**

Smoked Tofu **VE GF DF**

**Choice of 3:**

Potato Salad **V GF DF**

Cole Slaw **V GF DF**

Pesto Pasta Salad **V**

Mashed Potato **V GF**

Mac n Cheese **DF**

Garden Salad **VE GF DF**

Roasted Potatoes **VE GF DF** Roasted Vegetables **V GF DF**

**Mediterranean Lunch Platter (minimum 10) **GF****

**\$17.95**

Grilled Chicken Tips, Stuffed Grape Leaves, Olives, Feta, Hummus and Tatziki Sauce. Served With Greek Pasta Salad, Greek Salad and Pita Bread.

# Hors D'Oeuvre Platters

Small 10-15people Medium 20-25people Large 35-40people

**Fruit and Cheese Display** V GF S\$65 M\$90 L\$125

Served with Assorted Crackers

**Baked Brie** V GF \$75

Stuffed with your choice of: Apricot, Cranberry Pecan, or Walnut and Brown Sugar

Served with assorted Crackers and Sliced Breads

**Mediterranean Platter** GF S\$75 M\$105 L\$145

Prosciutto, Salami, Capicola, Roasted Peppers, Artichokes, Grilled Eggplant, Mushrooms, Marinated Mozzarella, Provolone, Olives, and Roasted Garlic

Served with Assorted Breads

**Tuscan Antipasto Platter** GF S\$75 M\$105 L\$145

Prosciutto, Salami, Capicola, Provolone, Olives, and Roasted Garlic with Sundried Tomato Pesto and Rosemary White Bean Puree

Served with Assorted Breads

**Middle Eastern Platter** V GF S\$60 M\$85 L\$130

Hummus, Tabbouleh, Grape Leaves, Olives, and Tomato-Cucumber-Feta Salad

Served with Pita Wedges

**Poached Salmon Platter** GF \$105.95

White Wine Poached Salmon topped with Cucumber Slices and Served with Dill Cream Sauce

**Southwest Platter** V GF S\$60 M\$85 L\$130

Salsa, Guacamole, Corn and Black Bean Salad, Sour Cream, and Pico de Gallo

Served with Tortilla Chips

**Grilled Vegetable Platter** VE GF DF S\$55 M\$85 L\$125

Assorted Seasonal Vegetables drizzled with a Balsamic Glaze.

# Hors D'oeuvre Platters

## Focaccia Station \$5.95pp

- Homemade Salsa **VE**
- Tomato, Basil and Fresh Mozzarella **V**
- Jerk Chicken with Pineapple Salsa
- White Bean and Rosemary Puree **VE**
- Sundried Tomato and Basil Tapenade **VE**
- Kalamata Olive Tapenade **VE**

Choose Three. Served with Focaccia Squares

## Chili Lime Shrimp Platter **GF DF** S\$90 M\$125 L\$165

Served with Lime Wedges

## Tequila Lime Shrimp **GF DF** S\$90 M\$125 L\$165

Served with Salt and Lime Wedges

## Bourbon Brown Sugar Shrimp **GF DF** S\$90 M\$125 L\$165

## \*Sliced Tenderloin Platter **GF DF** \$Market

Herb Marinated Sliced Tenderloin served with Horseradish Sauce and Rolls

## Dips **GF**

Serves 20-25

- Spinach and Artichoke **V** \$60
- Buffalo Chicken \$80
- Taco \$75 (Can be made vegetarian)

Served with Tortilla Chips, Pita Chips, or House Cooked Potato Chips

# Hors D'oeuvres

## Seafood

Chili Lime Shrimp GF DF	\$2.75
Tequila Lime Shrimp GF DF	\$2.75
Bourbon Brown Sugar Shrimp GF DF	\$2.75
Scallops wrapped in Bacon GF DF	\$Market
Crab Cake with Tartar Sauce DF	\$3.25
*Seared Scallops GF DF	\$Market
Scallops wrapped in Bacon GF DF	\$Market
*Seared Tuna GF DF	\$3.50
*Assorted Sushi GF DF	\$3.95

## Beef, Lamb and Pork

Steak and Egg Rolls	\$2.75
Chorizo and Date Wrapped in Bacon GF DF	\$2.75
*Beef Satay with Peanut Sauce DF	\$2.75
Prosciutto and Melon GF DF	\$2.75
*Sliders (Beef or Pulled Pork)	\$3.50
*Mini Beef Wellington	\$3.50

## Poultry

Chicken Satay with a Peanut Dipping Sauce DF	\$2.50
Coconut Chicken Skewers with an Apricot Dipping Sauce DF	\$2.75
Teriyaki Chicken Skewers with a Plum Dipping Sauce DF	\$2.50
Sesame Chicken Skewer with Ginger Soy Dipping Sauce DF	\$2.75
Pecan Chicken Skewers with Mango Coulis DF	\$3.00
Curry Chicken in a Cucumber Cup GF DF	\$3.00
Buffalo Chicken Egg Rolls	\$2.50
Chicken Quesadilla	\$2.50
Chicken Wings (Buffalo, Sweet n Spicy, Honey BBQ, Sweet Chili)	
½ pan - \$69.95	Full Pan - \$110.95

## Vegetarian

Tomato, Mozzarella Pesto Skewers V GF	\$2.50
Walnut and Gorgonzola Stuffed Mushrooms V	\$2.75
Spinach and Cheese Stuffed Mushrooms V	\$2.75
Stuffed Mushrooms V	\$2.75
Arancini with Pomodoro Sauce and Shaved Parmesan V	\$2.75
Assorted Mini Quiche V	\$2.50
Mac and Cheese Bites V	\$2.50
Butternut Squash Risotto Balls with Pumpkin Sauce V	\$2.75
Veggie Quesadillas V	\$2.50
Goat Cheese and Sundried Tomato Tartlets V	\$2.50
Fig and Goat Cheese Tartlets V	\$2.50

# Seafood Entrées

**Shrimp Scampi GF**                      \$16.95

Jumbo Shrimp Sautéed in a Garlic Lemon White Wine Sauce over Linguine

**Salmon**                                      \$14.95

- Grilled with Mango Salsa
- Poached with Dill Crème
- Sesame Seared with a Teriyaki Glaze
- Pan Seared With Lemon
- Blackened
- Pistachio Crusted

**Baked Stuffed Shrimp**              \$17.95

Jumbo Shrimp Stuffed with a Lemon Crab Parsley Stuffing

# Poultry Entrées

**Chicken Picatta** \$11.95

Pan Seared Chicken sautéed in Lemon, White Wine, Garlic, and Butter Sauce with Capers

**Chicken Marsala** \$11.95

Pan Seared Chicken sautéed with Mushrooms and Ham in Marsala Wine Sauce

**Lemon Artichoke Chicken** \$11.95

Pan Seared Chicken sautéed with Artichokes in Lemon White Wine Sauce

**Chicken Saltimboca** \$11.95

Pan Seared Chicken sautéed in Lemon Caper Butter Sauce, topped with Prosciutto and Mozzarella

**Chicken Parmesan** \$11.95

Fried Chicken Cutlets topped with Marinara Sauce and Mozzarella

**Chicken Cordon Bleu** \$11.95

Fried Chicken Cutlets stuffed with Prosciutto and Fontina Cheese

**Bourbon Pecan Chicken** \$11.95

Pan Seared Chicken sautéed in a Bourbon Molasses Glaze and Topped with Toasted Pecans

**Jamaican Jerk Chicken** GF DF \$11.95

Grilled Chicken Marinated in Jerk Sauce and served with Pineapple Salsa

**Chicken Cacciatore** DF \$11.95

Pan Seared Chicken sauteed with Peppers, Mushrooms and Black Olives with white wine in a light tomato sauce

**Oven Roasted Turkey Breast** \$11.95

Served with Gravy

# Pork, Beef and Lamb Entrées

\*Pork Chop GF DF \$10.95

Pan Seared Pork Chop Sautéed with Vinegar Peppers and Potatoes

\*Bacon Wrapped Pork Loin GF DF \$10.95

Oven Roasted Bacon Wrapped Pork Loin with Bourbon BBQ Sauce

\*Roasted Pork Loin GF DF \$10.95

Oven Roasted Pork Loin with Gravy

Beef Short Ribs DF \$11.95

Braised Beef Short Ribs with Carrots, Celery and Onions in a Red Wine Sauce

Veal Osso Buco \$Market

Braised Veal Shank, Carrots, Celery and Onions in a Red Wine Pomodoro Sauce

Braised Lamb Shank \$Market

Braised Lamb Shank with Carrots, Celery and Onions in a Red Wine Sauce



# Vegetarian Entrées

Mushroom Risotto V GF

\$9.95

Creamy Risotto Blended with Sautéed Wild Mushrooms and Parmesan Cheese

Eggplant Roulade V GF

\$9.95

Eggplant rolled with Herbed Ricotta and Mozzarella Cheese. Topped with Pomodoro Sauce

Roasted Portobello Mushroom Cap V GF

\$9.95

Oven Roasted Portobello Mushroom Cap stuffed with a Sundried Tomato and Basil Risotto

Eggplant Parmesan V

\$9.95

Pan Fried Eggplant Cutlets topped with Marinara Sauce and Mozzarella

Stuffed Acorn Squash V

\$9.95

Oven Roasted Acorn Squash stuffed with an Apricot, Fig and Fresh Herb Stuffing

Macaroni and Cheese V

\$8.95

Cavatappi Pasta tossed in our Signature Cheese Sauce and Topped with a Cheesy Cracker Crust

Cavatappi a la Fare V

\$9.95

Cavatappi Pasta sautéed with Sundried Tomatoes, Basil and Artichokes in a Garlic Parmesan Cream Sauce

# Side Dishes

## Starches

Cherry Farro Risotto V GF	\$4.95
Lemon Asparagus Risotto V GF	\$3.95
Wild Rice Pilaf VE GF DF	\$3.95
Autumn Harvest Rice VE GF DF	\$4.95
Creamy Mashed Potatoes V GF	\$3.95
Roasted Red Bliss Potatoes VE GF DF	\$4.95
Ginger Mashed Sweet Potatoes V GF	\$4.95
Homestyle Stuffing V	\$4.95

## Vegetables

Grilled Asparagus VE GF DF	\$4.95
Roasted Cauliflower and Brussel Sprouts V GF	\$4.95
Roasted Brussel Sprouts and Bacon GF	\$4.95
Bourbon Glazed Carrots V GF	\$4.95
Green Beans Almondine V GF	\$4.95
Roasted Seasonal Vegetables VE GF DF	\$4.95
Maple Glazed Roasted Squash V GF	\$4.95
Butternut Squash Puree V GF	\$4.95

# Desserts

Freshly Baked Cookies	\$1
Assorted Brownies and Dessert Bars	\$1.95
Assorted Cookies and Dessert Bars	\$1.95
Assorted Mini Pastries	\$30 per dozen
Assorted Cupcakes	\$20 per half dozen

Before Placing your order, Please inform your server if a person in your party has a food allergy.

\*Consumer advisory warning for raw foods in compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health