Breakfast

Simple Fare Continental 9 \$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

Eliced 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 8moked 8almon \$13.95

Served with fliced Jomato, fggs, Red Union, Capers, and Assorted Cream Cheeses

Freshly Baked Quiche (Requires 48 hour Notice) V

Freshly Baked in Assorted Sizes and Flavors

Medium – 7 1/2 " \$73.95

Large – 11" \$26.95

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

Hot Breakfast

Classic French Joast V

\$7.95

Served with Maple Syrup

Seasonal Fritatta 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.

Fgg 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 Vf & Do

\$2.25

Breakfast Meats & 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 Cf: fgg and Cheese, Vegetable, Ham, Bacon, Sausage, Jurkey 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: fgg and Cheese, Causage, Jurkey Causage, Bacon, Ham, Spinach and Feta

Heathy fit (minimum 8) V Gf

\$14.95

Yogurt and Catmeal Bar, Seasonal Fruit, Juice and Coffee

Betved with: Brown Sugar, Honey, Raisins, Walnuts, Granola and Fresh Betries

Fresh Fruit and Yogurt

fliced Fruit Platter Vf gof Dof \$\$65 M\$90 £\$135

Assorted Fruits and Berries

Fresh Fruit Salad V f Sof Dof \$3.50

Assorted Fruits and Berries

Berries and Cream V & \$7.95

A Variety of Fresh Berries served with a Chantilly Cream

Assorted Yogurts V Go \$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 Cats Parfait V Dof \$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 Jea	\$25
Assorted Bottled Juices	\$2
Grange and Grapefruit Juice	\$15 gallon
Box of Fresh Brewed ace Jea	\$25
Box of Fresh Brewed ace Coffee	<i>\$25</i>
Box of Lemonade	\$25
Box of Fresh Brewed Half and Half	\$25
Assorted Still and Sparkling Water	\$1.95
Assorted Enapple	\$2.25
Assorted Soda	\$1.95

Sandwich Platters

Intern Sandwich Platter \$12.95

Served with Homemade Potato Chips

Corporate Sandwich Platter \$17.95

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

fxecutive fandwich Platter \$18.95 (24hr notice)

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

Health Smart Sandwich Platter \$16.95

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

Simple Fare Boxed funch \$17.95

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

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

Apprentice Sandwich Platter \$15.95

Served with Homemade Potato Chips and Assorted
Cookies and Dessert Bars

Simple Fare Sandwich Platter \$19.95

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

Simply flegant Sandwich Platter \$19.95 (24hr notice)

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

Deluxe Sandwich Platter \$26.95

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

fxecutive Boxed funch \$17.95

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

Add Onion Dip \$1pp

Balads

Classic Caesar Salad V \$3.95/\$7.95

Crisp Romaine topped with Homemade Croutons and Parmesan Cheese

Greek Salad V G \$4.95/\$8.95

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

Apple Walnut Salad V Gof Dof \$4.95/\$8.95

Mixed Greens with sliced Apples, and Candied Walnuts

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

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

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

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

Pear Salad V & 54.95/\$8.95

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

Citrus Salad V Sof Dof \$4.95/\$8.95

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

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

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

Balad Toppers Dof

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

Deluxe Balads

(24 hour Notice)

Sesame Chicken Salad Dof

\$14.95

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

Lesame Calmon Calad Do

\$18.95

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

Caprese Salad V &

\$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 & J. J. \$3.95

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

Home Style Pasta Salad V Dof \$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 fntrée Platters

(24hr notice)

*Asian Beef and Vegetables DF \$17.95

Sliced Asian Marinated Beef with Sautéed Vegetables over Sesame Noodles

Cuban Style Pork Loin Dof \$13.95

Sliced Lemongrass and Ginger Marinated Pork Loin over Quinoa Salad

Grilled Chicken and Vegetables & \$14.95

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

Salmon and Asparagus & Dof \$16.95

Grilled Honey Lemon Salmon served atop an Asparagus and Pepper Salad

*Grilled Steak and Southwest Corn & Jof \$17.95

Grilled Steak with a Roasted Corn and Black Bean Salad

Party Trays

Available in Half and Jull Pans

Meat, Vegetable V or 3 Cheese fasagna V Veg- 1/2 \$54.95 of \$84.95

Meat 1/2 \$59.95 of \$99.95

4 Cheese Baked Ziti V ½ \$49.95 & \$79.95

Chicken Broccoli and Ziti ½ \$59.95 & \$99.95

Spaghetti and Meatballs ½ \$59.95 & \$89.95

Ravioli (Cheese, Spinach and Cheese, Butternut Squash) V 1/2 \$55.95 & \$99.95

Simple Fare Packages

Simple fare funch (minimum 10)

\$17.95

Choice of 2:

Baked Ziti 4 Chicken Parmesan

Chicken Broccoli and Ziti Sausage Peppers and Onion

₽ச

Eggplant Parmesan V Lemon Artichoke Chicken

Chicken Marsala Chicken Picatta

Choice of 2:

Rice Pilaf **Vf go** Roasted Vegetables

Ŷ₤₿₽₽₽

Roasted Potatoes Vf & Do Green Beans Vf &

ДF

Quinoa Salad Vf go Do Broccoli Vf go Do

Choice of 1:

Garden Salad Vf & Do Caesar Salad V

Greek Salad V & Cranberry Walnut V &

Greek Package (minimum 10)

\$17.95

Choice of 3: Topped with Sauteed Peppers and Onions

Chicken Tips **g g D d** Lamb Tips (add \$2) **g d D d**

Steak Tips **D** Veggie Tips **V** f **g** f **D** f

Betved with Falafel, Rice, Pita bread, Greek Balad, Tzatziki and Hot Bauce

Mixed Grill funch (minimum 10)

Choice of 3:

BBQ Chicken **g** Grilled Marinated Chicken **g**

ДF

Grilled Steak Tips **p** Teriyaki Chicken **p**

Grilled Shrimp **gof Dof** Grilled Sausages **gof Dof**

Grilled Salmon (add \$2) **g** f **D** f

\$19.95

Choice of 2:

Rice Pilaf Vf & Do Quinoa Salad Vf

Roasted Vegetables Vf gf Df Broccoli Vf

₽F

Roasted Potatoes Vf go Do green Beans Vf

₽d

Pesto Pasta Salad 🌿 Home style Pasta Salad

V£

Choice of 1:

Garden Salad Vf gof Dof Caesar Salad V

Greek Salad V 🚜 Cranberry Walnut V

वुर्ज

Simple fare BBQ (minimum 10)

\$19.95

Served with Cornbread

Choice of 3: Choice of 3:

Pulled Pork **g** J D Potato Salad **V g** J D Cole Slaw **V g** J D

Brisket 🚜 🎝 🗸 St. Louis Rib 🚜 🗗 Pesto Pasta Salad 🗸 Mashed Potato 🗸 🚜

Smoked Chicken **gof Dof** Smoked Sausage **gof Dof** Mac n Cheese **Dof** Garden Salad **Vf gof Dof**

Roasted Potatoes Vf for Dor Roasted Vegetables V

Smoked Tofu Vf go Do go go Do

Mediterranean Lunch Platter (minimum 10) GF \$17.95

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

Hors D'Geurve Platters

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

Fruit and Cheese Display V &F \$\$65 M\$90 £\$125

Served with Assorted Crackers

Baked Brie V & \$75

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

Served with assorted Crackers and Sliced Breads

Mediterranean Platter & 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

Juscan Antipasto Platter & 8\$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 fastern Platter V & SS60 M\$85 f\$130

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

Served with Pita Wedges

Poached Salmon Platter & \$105.95

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

Southwest Platter V GF \$\$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 Vf & Do 8555 M\$85 L\$125

Assorted Seasonal Vegetables drizzled with a Balsamic Glaze.

Hors D'oeurve Platters

Focaccia Station

\$5.95pp

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

Choose Three. Served with Focaccia Squares

Chili fime Shrimp Platter & Do 8590 M\$125 f\$165

Served with Lime Wedges

Jequila Lime Shrimp & Do SS90 M\$125 L\$165

Served with Salt and Lime Wedges

Bourbon Brown Sugar Shrimp & DF 8590 M\$125 £5165

* Eliced Jenderloin Platter & DJ SMarket

Herb Marinated Sliced Tenderloin served with Horseradish Sauce and Rolls

Dips &F

Berves 20-25

- Spinach and Artichoke 9 \$60
- Buffalo Chicken
- \$75 (Can be made vegetarian) Taco

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

Hors D'oeurves

<u>Reafood</u>	
Chili Lime Shrimp & DF	\$2.75
Jequila Lime Shrimp GF DF	\$2.75
Bourbon Brown Sugar Shrimp & DF	\$2.75
Scallops wrapped in Bacon & DF	\$Market
Crab Cake with Jartar Sauce DF	\$3.25
*Seared Scallops & DF	\$Market
Callops wrapped in Bacon GF DF	\$Market
*Seared Juna GF DF	\$3.50
*Assorted Bushi & DF	\$3.95

Beef, famb and Pork

Steak and Fgg Rolls	<i>\$2.75</i>
Chorizo and Date Wrapped in Bacon & DF	\$2.75
*Beef Satay with Peanut Sauce DF	\$2.75
Prosciutto and Melon & 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
Jeriyaki Chicken Skewers with a Plum Dipping Sauce DF	\$2.50
Sesame Chicken Skewer with Ginger Soy Dipping Sauce Dof \$2.75	
Pecan Chicken Skewers with Mango Coulis DF	\$3.00
Curry Chicken in a Cucumber Cup & DF	\$3.00
Buffalo Chicken fgg 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

Jomato, Mozzarella Pesto Skewers V GF	\$2.50
Walnut and Gorgonzola Stuffed Mushrooms V	\$2.75
Spinach and Cheese Stuffed Mushrooms	\$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 Louash Risotto Balls with Pumpkin Sauce V	\$2.75
Veggie Quesadillas V	\$2.50
Goat Cheese and Sundried Jomato Jartlets V	\$2.50
Fig and Goat Cheese Jartlets V	\$2.50

Beafood fintrées

Shrimp Scampi & \$16.95

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

8almon \$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 fntrées

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 & Do

\$11.95

Grilled Chicken Marinated in Jerk Sauce and served with Pineapple Salsa

Chicken Cacciatore Do

\$11.95

Pan Seared Chicken sauteed with Peppers, Mushrooms and Black Olives with

white wine in a light tomato sauce

Even Roasted Jurkey Breast \$11.95

Served with Gravy

Pork, Beef and Lamb Intrées

*Pork Chop & Do

\$10.95

Pan Seared Pork Chop Sautéed with Vinegar Peppers and Potatoes

*Bacon Wrapped Pork foin & Do

\$ 10.98

Oven Roasted Bacon Wrapped Pork Loin with Bourbon BBQ Sauce

*Roasted Pork Loin & Do

\$10.95

Oven Roasted Pork Loin with Gravy

Beef Short Ribs Dof

\$19.95

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

Veal Osso Buco

ScMarket

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

Braised Lamb Shank

SMarket

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

Vegetarian fntrées

Mushroom Risotto V &

\$9.95

Creamy Risotto Blended with Sautéed Wild Mushrooms and Parmesan Cheese

Fagplant Roulade V &F

\$9.95

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

Roasted Portobello Mushroom Cap V & F

\$9.98

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

Faaplant 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

|--|

Butternut Lquash Puree V &

Cherry Farro Risotto V GF		\$4.95
Lemon Asparagus Risotto V GF		\$3.95
Wild Rice Pilaf V f & DF		\$3.95
Autumn Harvest Rice V f & DF		\$4.95
Creamy Mashed Potatoes V GF		\$3.95
Roasted Red Bliss Potatoes Vf & DF		\$4.95
Ginger Mashed Sweet Potatoes V &		\$4.95
Homestyle Stuffing V		\$4.95
Vegetables		
Grilled Asparagus V f GF DF		\$4.95
Roasted Cauliflower and Brussel Sprouts V GF	\$4.95	
Reasted Brussel Sprouts and Bacon &	\$4.95	
Bourbon Glazed Carrots V GF	\$4.95	
Green Beans Almondine V GF	\$4.95	
Roasted Seasonal Vegetables V f & DF	\$4.95	
Maple Glazed Roasted Squash V GF	\$4.95	

\$4.95



Freshly Baked Cookies \$1.50

Assorted Brownies and Dessert Bars \$2.50

Assorted Cookies and Dessert Bars \$2.50

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 healt