



Your Events Your Way

Menu

BREAKFAST

Plug and Play Morning

Freshly Brewed Coffee, Decaffeinated Coffee,

Assorted Teas

Assorted Breakfast Breads, Muffins, Bagels & Croissants

\$6.95++

THE CONTINENTAL

Pitchers of Assorted Fruit Juices

Sliced Fruit & Seasonal Berries

Hard Boiled Eggs

Assorted Breakfast Breads, Muffins, Bagels & Croissants

Cream Cheese, Butter, Preserves & Jams

Freshly Brewed Coffee, Decaffeinated Coffee,

Assorted Teas

\$13.99 ++

**SIGNATURE ADDITIONS TO COMPLEMENT YOUR PLUG AND PLAY
OR CONTINENTAL BREAKFAST**

BREAKFAST SANDWICH

Choice of Croissant, English Muffin or Biscuit Sandwich

*Served with Bacon Strips or Sausage, Scrambled Eggs, Swiss or Cheddar
Cheese*

\$4.95 per person

BROKEN EGG PANINI

Eggs, Maple Pepper Bacon & Cheddar Cheese ~ Served on a Griddle

\$4.95 per person

MELON PARFAIT WITH BERRIES

Honey Dew Coulis with Whipped Double Cream and Fresh Berries

\$2.95 per person

HOT CEREAL

Oatmeal or Cinnamon Apple Oatmeal, Butter, Brown Sugar and Raisins

\$3.25 per person

SIERRA BREAKFAST BUFFET

Pitchers of Assorted Fruit Juices

Freshly Baked Pastries, Muffins, Croissants, Bagels, Butter,

Cream Cheese, Preserves and Jams

Sliced Fruit & Seasonal Berries

House Made Granola and Nuts

Fruit Yogurt

Assorted Cold Cereal

Whole Milk, 2% & Skim Milk

Scrambled Eggs

Breakfast Potatoes

Country Sausage Links

Crisp Bacon Strips

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$19.95++

BREAKS

MID MORNING BREAK

Healthy Breakfast Bars

Whole Fruit

Freshly Brewed Coffee, Decaffeinated Coffee,

Assorted Teas

Assorted Soft Drinks and Mineral Waters

\$6.95 per person

AFTERNOON BREAK

Tortilla Chips, Salsa and Guacamole

Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee,

Assorted Teas

Assorted Soft Drinks and Mineral Waters

\$7.95 per person

MEETING PLANNER'S EXPRESS

PACKAGES CREATED FOR YOUR CONVENIENCE!

CONTINENTAL BREAKFAST

Pitchers of Assorted Chilled Fruit Juices

Sliced Fruit & Seasonal Berries

Assorted Sliced Bagels, Muffins & Croissants

Butter, Cream Cheese, Preserves and Jams

Freshly Brewed Coffee & Decaffeinated Coffee,

Assorted Teas

MID MORNING BREAK

Assorted Biscotti

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee & Decaffeinated Coffee,

Assorted Teas

MID AFTERNOON BREAK

Gourmet Cookies

Assorted Soft Drinks

Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee,

Assorted Teas

\$31.00 ++

LUNCH MENUS

DELI BUFFET

MIXED GREEN SALAD

Chopped Romaine, Iceberg and Radicchio Greens,

Cherry Tomatoes, Carrots, Cucumbers

Balsamic Vinaigrette or Ranch Dressing

CRISPY BBQ CHICKEN POTATO SALAD

Yukon Gold Potatoes topped with Pulled BBQ Chicken

JICAMA-FENNEL SLAW

Julienned Jicama, Cabbage, Carrots, and Shaved Fennel

DELI PLATTER

Sliced Boar's Head Turkey, Ham & Roast Beef

SELECTED CHEESE PLATTER

Provolone, Swiss & Cheddar

RELISH TRAY

Assorted Olives and Pickles, Tomatoes, Lettuce, Onion

Deli Mustards & Condiments

ASSORTED DESSERT BARS

Lemon, Raspberry Rhapsody, Mountain Almond Caramel

\$25.95++

SICILIAN SANDWICH BUFFET

CAESAR SALAD

Fresh Romaine Lettuce, Garlic Croutons & Traditional Caesar Dressing

ITALIAN COUSCOUS SALAD

Couscous with Grilled Onions,

Oven-Roasted Tomatoes and Parmesan Cheese

PENNE PESTO SALAD

Penne Pasta with Roasted Red Peppers Pesto,

Artichoke Hearts, Kalamata Olives, and Feta Cheese

ASSORTED OLIVES

ITALIAN SALAMI & PROSCIUTTO SUB

Provolone Cheese, Roasted Red Pepper, Grilled

Portobello, House Made Pesto Spread

on a French Baguette

PANINI CHICKEN

Grilled Sliced Chicken, Baby Spinach, Gruyere Cheese, Sourdough, Served on a Warm Griddle

ITALIAN DESSERTS

Mini Cannolis

Cappuccino Hazelnut Torte

Assorted Italian Cookies

\$27.95++

RECEPTIONS

COLD HORS D'OEUVRES

(Minimum of 25 Pieces per Selection)

Cucumber Cup with Roasted Corn and Black Bean Salsa

Goat Cheese with Sundried Tomato Tartlet

Tomato, Basil and Buffalo Mozzarella

Grilled Zucchini, Carrot & Yellow Squash on a Toast Round

\$2.75 per piece

HOT HORS D'OEUVRES

(Minimum of 25 Pieces per Selection)

Chicken Sate with Peanut Sauce

Chorizo and Black Bean Spring Rolls

Fresh Vegetable Spring Roll with Sweet Chili Sauce

\$2.75 per piece

SIGNATURE DISPLAYS

(Serves 25 people)

SEASONAL FRUIT

Sliced Seasonal Fruit and Berries

\$65.00 per platter

GARDEN VEGETABLE

Celery, Carrot, Red & Green Bell Pepper,

Cherry Tomatoes, Cucumber, Broccoli,

Cauliflower, Zucchini, Marinated Olives,

Peppercorn Ranch Dipping Sauce

\$55.00 per platter

MEDITERRANEAN

Tabbouleh, Humus, Tapenade,

Pita & Bagels Chips, Lavash

\$55.00 per platter

ARTESIAN CHEESE

Selection of Artesian, Domestic and International

Cheeses, Dried Fruits and Nuts,

Crackers and Baguettes

\$95 per platter

SUSHI BAR

Assorted Sushi and Sashimi

Traditional Condiments

\$6.25 per person

JUMBO SHRIMP COCKTAIL

Lemon, Rémoûlade and Cocktail Sauce

\$3.95 per piece

STATIONS

CHICKEN CURRY

*Sliced Cilantro Marinated Chicken Breast,
Yellow, Green and Red Curry Sauces,
Almond Basmati Rice*

\$6.00 per person

BRUSCHETTA STATION

*Grilled Crostini with selection of Cannelloni
Bean Relish, Artichoke Paste, Olive and
Classic Tomato Basil Tapenade*

\$5.50 per person

ROAST WHOLE TENDERLOIN OF BEEF

Served with Creamy Horseradish Sauce and Miniature Rolls
\$165.00 (Serves 30)

ROAST TURKEY BREAST

*Served with Cranberry Chutney, Whole Grain Mustard Sauce and Miniature
Rolls*
\$125.00 (Serves 40)