



BREAKFAST BUFFETS

THE MANAGER \$15/person

- Variety of Fresh Bagels
- Assorted Breakfast Pastries
- Seasonal Fresh Fruit Salad
- Cream Cheese & Butter

THE DIRECTOR \$40/person

- Assorted Fresh Bagels & Pastries
- Seasonal Fresh Fruit Salad
- Breakfast Egg Wraps (veggie available)
- Yogurt Parfaits (with granola & fruit)
- Hot Oatmeal Bar

THE EXECUTIVE \$50/person

- Assorted Fresh Bagels & Pastries
- Seasonal Fresh Fruit Salad
- Scrambled Eggs (with Bacon or Sausage, Roasted Potatoes & Toast)
- Yogurt Parfaits (with granola & fruit)

À LA CARTE minimum order of 10 guests

- Bagel, Pastries \$12.50/person
- Yogurt Parfaits \$8/person
- Seasonal Fresh Fruit Salad \$7.50/person
- Smoked Salmon Platter \$25/person
- French Toast or Pancakes \$25/person
- Scrambled Eggs (w/ above sides) \$20/person
- Side of Potatoes, Bacon or Sausage \$5/person
- Hot Oatmeal Bar \$10/person

UPGRADED SNACKS

\$10/person choose four!

Popcorn • Cracker Jacks • Pretzels • Dried Fruit • Nuts • Trail Mix • Chips & Salsa • Pita Chips & Hummus

GOURMET CHEESE PLATTER \$15/person

A selection of imported and domestic cheeses, served with crackers, fruit and additional garnishes

CRUDITE & DIP \$300

Fresh from the garden veggies with signature dip

ANTIPASTO PLATTER \$25/person

A variety of Italian meats and cheeses served with crackers and garnishes

SANDWICH PACKAGE

\$40PP

INCLUDES A VARIETY OF SANDWICHES, TWO SIDES, SLICED FRUIT & A SWEETS TRAY

(CHOOSE 4 - 6 SANDWICH TYPES)

POULTRY

- Grilled Chicken with fresh mozzarella and roasted veggies on sourdough
- Honey Balsamic Chicken with spinach, smoked mozz and roasted tomato puree
- Buffalo Chicken with chopped celery and bleu cheese
- Chicken Caesar with grana padano and croutons on a grilled flatbread
- Chicken Milanese lightly fried with ricotta, tomato, arugula and a balsamic glaze
- Southern Fried Chicken with cheddar, corn and homemade ketchup
- Turkey Special with romaine, bacon, red onion, tomato and roasted garlic mayo
- Smoked Turkey with romaine and sun-dried tomato on a pizza bread
- Turkey Apple Salad with celery, cranberries and mayo on a grilled brioche
- Classic Egg Salad with lettuce and tomato

MEAT

- Italian salami, provolone, pepperoni, mozzarella, mortadella, sweet peppers and oil
- Cubano pulled pork, ham, swiss, pickles and mustard on a pressed torta
- Marinated Sliced Sirloin with crispy onions and soy glaze in a wrap
- Ham & Brie with honey mustard on black bread
- Roast Beef with romaine and horseradish sauce
- Corned Beef lean, served on rye

SEAFOOD

- White Tuna with dill, celery, carrots, lettuce and mayo
- Salmon Salad with dill, capers, cucumber, red onion and dijon aioli on pumpernickel
- Grilled Shrimp with avocado, pico de gallo and lettuce on a tortilla

VEGETARIAN (ask about Vegan options)

- Roasted Mediterranean Veggies with goat cheese, spinach and balsamic
- Vegetable Bahn Mi with pickled veggies, crispy noodles and a hoisin-sriracha aioli
- Buffalo Cauliflower with romaine, shredded celery and bleu cheese
- Portobello Mushroom with fresh mozzarella, sautéed spinach and crispy onions
- Mozzarella Caprese with tomato, arugula, EVOO, salt and pepper
- "ALT" avocado, lettuce and tomato on seven grain bread
- Eggplant Milanese lightly fried with arugula, sun-dried tomato and a citrus glaze

(CHOOSE 2 SIDES)

SALADS

- Mixed Greens assorted greens, tomato, carrot, cucumber and fresh herbs
- Traditional Caesar herbed croutons, grated grana padano and caesar dressing
- Grilled Pears & Goat Cheese with mesclun and sun-dried cherry vinaigrette
- Baby Arugula with sun-dried tomato, roasted eggplant, onion and honey balsamic
- Iceberg Lettuce Wedge with bacon, avocado, tomato and bleu cheese puree
- Verde baby arugula and spinach with roasted broccoli, string beans, grapes, asparagus

PASTA & GRAINS

- Pasta of the Day daily options vary based on seasonal availability
- Penne with Sautéed Spinach with sun-dried tomato and roasted garlic olive oil
- Fusilli Caprese with fresh mozzarella, roasted tomato, basil and balsamic vinaigrette
- Cavatappi tri-color pasta topped with creamy garlic sauce and grana padano crisps
- Israeli Couscous diced tomato, baby greens, rice wine vinegar and moroccan spices
- Quinoa Pilaf with roasted vegetables, cilantro, lime and avocado oil

VEGGIES

- Seasonal Veggies roasted or steamed
- Broccoli & Grana oven roasted and tossed with grana padano and pepper
- Brussel Sprouts quartered and roasted, finished with a gremolata sprinkle
- Braised Bok Choy with ginger, shallots and vegetable oil
- Roasted Portobello Mushrooms with soy sauce, balsamic and clover honey

RICE & POTATOES

- Saffron Rice with garden peas and chopped tomato
- Wild Rice & Orzo with carrots, chives, toasted pine nuts and olive oil
- Roasted Herbed Potatoes red bliss potatoes with rosemary and EVOO
- Wedge Fries twice-fried, steak fry cut
- Truffle Mashed Potatoes milled idaho potatoes with butter and half & half
- Tater Tots served with ketchup ... why not?

HOT BUFFET PACKAGES

\$65PP

INCLUDES

A CHOICE OF TWO HOT ENTREES, TWO SIDES, GREEN SALAD, SLICED FRUIT & A SWEETS TRAY

(CHOOSE 2 HOT ENTREES)
POULTRY

- **Herbed Chicken Paillard** with fresh herbs, roasted lemon and olive oil
- **Citrus-Glazed Chicken** with burnt orange glaze and wilted baby arugula
 - **Chicken Parmigiana** classically prepared
- **Tuscan "Brick" Chicken** deboned with crispy skin and fresh herbs
 - **Jumbo Turkey Meatballs** with zucchini bacatini
- **Turkey & Spinach Spirals** julienne carrots and citrus-cranberry chutney

MEAT

- **Sliced Sirloin au Poivre** mushrooms, roasted potatoes and a demi glaze
 - **Beef Kebobs** with tri-colored sweets peppers in a mint-lime marinade
- **Sirloin Pizzaiola** topped with caramelized peppers, onions and mushrooms
 - **Balsamic Flank Steak** with onion frills and sautéed mushrooms

SEAFOOD

- **Five-Spiced Grilled Atlantic Salmon** with soy-ginger glaze
- **Salmon Gremolata** with spinach, lemon and parsley in a yogurt-dill sauce
 - **Pistachio-Crusted Striped Bass** in an orange-basil vinaigrette
- **Sesame-Crust Tuna** rare // pickled ginger, wasabi crema and bok choy

VEGETARIAN (ask about Vegan options)

- **Vegetable Lasagna** with goat cheese bechamel in a tomato-basil sauce
- **Veggie, Basil & Goat Cheese Napoleon** with crispy pasta layer
- **Stuffed Portobellos** with roasted peppers, smoked mozz and basil
- **Zucchini Parmigiana** with fresh mozzarella in a tomato-basil sauce

(CHOOSE 2 SIDES)
VEGGIES

- **Sautéed Spinach** with garlic, shallots and olive oil
- **Seasonal Vegetables** slow-roasted with basil, sea salt and pepper
 - **Carrots & Leeks** steamed with olive oil, sea salt and pepper
 - **String Beans** sautéed with mint and oil
- **Burnt Cauliflower** poached with herbs, then broiled with avocado oil

STARCHES

- **Saffron Rice** with garden peas and chopped tomato
- **Roasted Herbed Potatoes** red bliss potatoes with rosemary and EVOO
 - **Whipped Potatoes** milled idaho potatoes with butter and half & half
 - **Israeli Couscous** with saffron, tomato, greens and moroccan spices
 - **Quinoa Pilaf** with mushrooms, sliced asparagus and shredded spinach

(CHOOSE 1 SALAD)
SALADS

- **Mixed Greens** assorted greens, tomato, carrot, cucumber and fresh herbs
- **Traditional Caesar** herbed croutons, grated parm and caesar dressing
- **Romaine Hearts** walnuts, cranberries and tomatoes in a dijon vinaigrette
- **Baby Arugula** sun-dried tomato, roasted eggplant, onion and honey balsamic

THEMED LUNCHES

15-PERSON MINIMUM
SORRY NO SUBSTITUTIONS

CREATE YOUR OWN SALAD BAR \$45/person

- **Grilled Chicken, Turkey Cubes and Tuna**
- **Mixed Greens**
- **Cucumber, Cherry Tomatoes, Carrots**
- **Chickpeas, Beets, Goat Cheese**
- **Mini Rolls**
- **Sliced Fruit Platter**
- **Assorted Sweets Tray**

BUILD YOUR OWN PROTEIN BOWL \$60/person

- **Sliced Steak, Grilled Chicken and Tofu**
- **Quinoa, Couscous, Spinach**
- **Roasted Tomatoes, Goat Cheese, Chickpeas**
- **Cucumber Dill Yogurt Sauce, Hummus**
- **Sliced Fruit Platter**
- **Assorted Sweets Tray**

MEXICAN FIESTA \$50/person

- **Chicken Fajitas, Ground Beef Tacos & Veggie Chili**
- **Shredded Cheese, Lettuce, Diced Tomatoes**
- **Corn, Black Bean & Salsa Picante**
- **Guacamole & Sour Cream** with tortilla chips
- **Rice & Beans**
- **Mixed Greens Salad**
- **Churros** with dulce de leche

ITALIAN FEAST \$50/person

- **Chicken Parmigiana**
- **Eggplant Milanese**
- **Spaghetti Pomodoro**
- **Caesar Salad**
- **Garlic Pizzettes**
- **Cannolis & Cookies**

TASTE OF ASIA \$60/person

- **Chicken Stir Fry**
- **Salmon** with soy ginger glaze
- **Soba Noodles**
- **Braised Bok Choy**
- **Vegetable Spring Rolls**
- **Vegetarian California Rolls**
- **Pineapple-Lychee Skewers**

MEDITERRANEAN KEBOBS \$55/person

- **Chicken, Beef & Shrimp Kebobs** with grilled vegetables
- **Israeli Couscous**
- **Cucumber Chickpea Salad**
- **Hummus & Chips**
- **Sliced Fruit**

SUMMER BBQ \$65/person

- **BBQ Short Ribs** with citrus-tomato glaze
- **Southern Fried Chicken**
- **Macaroni & Cheese**
- **Three Bean Salad**
- **Potato Salad**
- **Homemade Biscuits**
- **Sliced Watermelon**
- **Blueberry Pie**

*ALL MENU ITEMS SUBJECT TO STANDARD 8.875% NYS SALES TAX

