CATERING MENU

BREAKFAST BUFFETS

THE MANAGER *$15/person*
- *Variety of Fresh Bagels*
- *Assorted Breakfast Pastries*
- *Seasonal Fresh Fruit Salad*
- *Cream Cheese & Butter*

THE DIRECTOR *$35/person*
- *Assorted Fresh Bagels & Pastries*
- *Seasonal Fresh Fruit Salad*
- *Breakfast Egg Wraps* (veggie available)
- *Yogurt Parfaits* (with granola & fruit)
- *Hot Oatmeal Bar*

THE EXECUTIVE *$45/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 • Assorted 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 *$250*

• Fresh-from-the-Garden Vegetables • Asparagus and Broccoli • Cherry Tomatoes • Baby Carrots, Celery, Red Peppers, Zucchini • Signature Dip

MEZE PLATTER *$350*

• Tzatzki • Sun Dried Tomato and Feta • Hummus and Olive Tapanade • Marinated Olives and Grilled Vegetables • Artichokes • Pita Points and Flat Bread

**All menu items subject to standard 8.875% NYS sales tax*

SANDWICH PACKAGE

$35 per person

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?*

CATERING MENU

HOT BUFFET PACKAGES

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

$60 per person

(CHOOSE 2 HOT ENTREES)

POULTRY

- **Herbed Chicken Paillard** *with fresh herbs, roasted lemon squeeze 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** *with julienne carrots and citrus-cranberry chutney*

MEAT

- **Sliced Sirloin au Poivre** *with 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** *served rare with pickled ginger, wasabi crema and bok choy*

VEGETARIAN *(ask about Vegan options)*

- **Vegetable Lasagna** *with goat cheese bechamel in a tomato-basil sauce*
- **Roasted 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 salt, basil and garlic, 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 grana padano and caesar dressing*
- **Romaine Hearts** *with walnuts, dried cranberries and tomatoes in a dijon vinaigrette*
- **Baby Arugula** *with sun-dried tomato, roasted eggplant, onion and honey balsamic*

THEMED LUNCHES

REQUIRES A 15-PERSON MINIMUM AND AT LEAST 48 HOURS NOTICE.
SORRY, WE CAN'T OFFER SUBSTITUTIONS.

CREATE YOUR OWN SALAD BAR *$40/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 *$55/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 *$45/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 *$45/person*

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

TASTE OF ASIA *$55/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 *$50/person*

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

SUMMER BBQ *$60/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*