OFFSITE
EVENT SERVICES

SANDWICH PACKAGE
$35/person includes variety of sandwiches, two accompaniments, sliced fruit and an assorted sweets tray
(choose up to 5 sandwiches)

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 blue 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
- Cuban 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 arame and horseradish sauce
- Corned Beef lean, served on rye
- Pastrami sliced thin, served on rye

SEAFOOD
- White Tuna with dill, celery, carrots, lettuce and mayo
- Salmon Salad with dill, capers, cucumber, red onion and dillon aioli on pumpernickel
- Grilled Shrimp with avocado, pico de gallo and lettuce on a tortilla
- Maine Lobster Roll with celery and garlic aioli on a soft potato roll (available on Fridays only!)

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 balsamic
- Portobello Mushroom with fresh mozzarella, sauteed spinach and crispy onions
- Mozzarella Caprese with tomato, arugula, EVVO, salt and pepper
- "ALI" avocado, lettuce and tomato on seven grain bread
- Eggplant Milanese lightly fried with arugula, sun-dried tomato and a citrus glaze

(choose 2 accompaniments)

BREADS
- 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

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

ADDITIONAL 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

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 tomatoes, 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 morrocan 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 quarted and roasted, finished with a greenolivia sprinkle
- Braised Bok Choy with ginger, shallots and vegetable oil
- Roasted Portobello Mushrooms with soy sauce, balsamic and clover honey
- Eggplant Au Gratin with shredded aslaio, basil and sun-dried tomato

RICE & POTATOES
- Safron 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 EVVO
- Wedge Fries twice-fried, steak fry cut
- Truffle Mashed Potatoes mashed Idaho potatoes with butter and half & half
- Tater Tots served with ketchup... why not?

EXTRA SIDES $10/person (10 person minimum)
NOT THAT HUNGRY? $25/person
includes variety of sandwiches, one side, fruit tray

*All menu items subject to standard 8.875% NYS sales tax
HOT BUFFET PACKAGE
$60/person includes choice of two hot entrees, two side dishes, a green salad, sliced fruit and an assorted sweets tray

POULTRY
- Herbed Chicken Paillard with fresh herbs, roasted lemon and olive oil
- Citrus-Glazed Chicken with orange glaze and wheat berries
- Chicken Parmigiana classically prepared
- Tuscan "Brick" Chicken oven-baked with crispy skin and fresh herbs
- Jumbo Turkey Meatballs with zucchini breadcrumbs
- Turkey & Spinach Spirals with julienne carrots and cranberry-chimichurri

MEAT
- Sliced Sirloin au Poivre with mushrooms, roasted potatoes and demi glaze
- Beef Kabobs with tri-colored sweet peppers in a mint-lime marinade
- Sirloin Pizzalola glazed with caramelized peppers, onions and mushrooms
- Balsamic Flank Steak with herb sauce and sautéed mushrooms

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

VEGETARIAN (see list of Vegan options)
- Vegetable Lasagna with goat cheese bechamel in a tomato-based sauce
- Roasted Veggie, Basil & Goat Cheese Napoleon with fresh mozzarella in a tomato-based sauce

VEGETABLES
- 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 tomatoes
- Roasted Herbed Potatoes with rosemary and EVCO
- Whipped Potatoes with mashed potatoes and butter and half & half
- Israeli Couscous with parsley, tomato, greens and moroccan spices
- Quinoa Pilaf with mushrooms, sliced asparagus and shredded spinach

SALADS
- Mixed Greens assorted greens, tomato, carrot, cucumber and fresh herbs
- Traditional Caesar herb croutons, grated parmesan and caesar dressing
- Romaine Hearts with walnuts, dried cranberries and tomatoes in a dijon vinaigrette
- Baby Arugula with sun-dried tomatoes, toasted eggplant, onion and honey balsamic

ADD-ON PLATTERS
Each platter serves approximately 20 guests. These are not recommended solely as a lunch option.

CRUDITE & DIP $250
- Fresh-from-the-Garden Vegetables, Asparagus, Broccoli, Cherry Tomatoes
- Baby Carrots, Celery, Red Peppers, Zucchini, Signature Dip

MEZE PLATTER $350
- Tzatziki and Taramosalata
- Sun Dried Tomato and Feta
- Hummus and Olive Tapenade
- Marinated Olives and Grilled Vegetables, Artichokes, Pita Points and Flat Bread

ANTIPASTO MISTO $400
- Prosciutto-Wrapped Asparagus, Sopressata Salami, Spicy Capicola, Grilled Seasonal Vegetables, Grilled Vegetables, Herb Roasted Mozzarella, Aged Provolone, Roasted Red Peppers, Tuscan Brick Oven Bread

AMERICAN PIE $500
- Crispy Chicken Skewers, Hamburger Sliders, Maryland Crab Cakes
- Buffalo Chicken Skewers, BBQ Shorts Ribs on Jalapeno Cheddar Biscuits, Honey Mustard Sauce, Bleu Cheese Dressing

PAN ASIAN $500
- Fried Veggie Wontons, Steak Skewers, Lemongrass Shrimp Skewers, Sweet Chile Chicken Skewers, Asparagus Spears, Ginger Carrots, Spicy Peanut Dipping Sauce

PROVENCAL $600
- Shrimp Scampi Skewers, French Fries, Lamb Chops, Herbed Chicken Skewers
- Seasonal Grilled Vegetables, Goat Cheese Tartlets, Red Pepper Dipping Sauce

THEMED PACKAGES
Requires a 15-person minimum and at least 48 hours notice. Unfortunately, we cannot offer substitutions.

CREATE YOUR OWN SALAD BAR $40/person
- Grilled Chicken, Turkey Cubes and Tuna
- Mixed Greens
- Cucumber, Cherry Tomatoes, Carrots
- Shrimp, 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, Shrimp
- 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 and Sour Cream with tortilla chips
- Rice & Beans
- Mixed Greens Salad
- Churros with dulce de leche

SLIDERS & DOGS $45/person
- Assorted Sliders French onion, southern fried chicken and beyond beef
- Beef Hot Dogs
- Three Bean Salad
- Cole Slaw
- French Fries
- Mixed Greens Salad
- Fruit Salad
- S’mores

ITALIAN FEAST $45/person
- Chicken Parmigiana
- Eggplant Milanese
- Spaghetti Pomodoro
- Caesar Salad
- Garlic Pizzettes
- Cannoli & 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 Chicken Skewers
- 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

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