

# OFFSITE™

EVENT SERVICES



## BREAKFAST OPTIONS

### 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

## 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

## SANDWICH PACKAGE

**\$35/person** includes variety of sandwiches, two accompaniments, sliced fruit and an assorted sweets tray

(choose up to 6 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 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
- 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 dijon 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 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 accompaniments)

### 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
- Eggplant Au Gratin with shredded asiago, basil and sun-dried tomato

### 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?

**EXTRA SIDES \$10/person (10 person minimum)**

**NOT THAT HUNGRY? \$25/person**

includes variety of sandwiches, one side, fruit tray



## HOT BUFFET PACKAGE

**\$60/person** includes choice of two hot entrees, two side dishes, a green salad, sliced fruit and an assorted sweets tray

(choose 2 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 baciolini
- **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 sweet 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 accompaniments)

### 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

## 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 and Broccoli • Cherry Tomatoes
  - Baby Carrots, Celery, Red Peppers, Zucchini • Signature Dip

### MEZE PLATTER \$350

- Tzatzki and Taramosalata • Sun Dried Tomato and Feta • Hummus and Olive Tapanade
  - 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 • Herbed Mozzarella
- Aged Provolone • Roasted Red Peppers • Tuscan Brick Oven Breads

### AMERICAN PIE \$500

- Crispy Chicken Skewers • Hamburger Sliders • Maryland Crab Cakes
- Buffalo Chicken Skewers • BBQ Shorts Ribs on Jalapeño 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 • Frenched 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**
- **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

### SLIDERS & DOGS \$45/person

- **Assorted Sliders** french onion, southern fried chicken and beyond beef
- **Beef Hot Dogs**
- **Three Bean Salad**
- **Coleslaw**
- **French Fries**
- **Mixed Greens Salad**
- **Fruit Salad**
- **S'mores**

### 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**