

## A GREAT START

	PER PERSON
Classic continental	\$4.25
Very continental	\$5.25
Sunrise start	\$7.95
Boardroom breakfast	\$7.95

## ENTRÉES

	PER PERSON
Mushroom cheese strata	\$2.75
Ham and potato frittata	\$2.75
Scrambled eggs	\$1.55
Bacon	\$1.55
Frizzled ham	\$1.55
Sausage links	\$1.55
Vegan sausage	\$1.55
Smoked salmon and condiments	\$2.25
French toast	\$1.55
Waffles	\$1.55
Individual quiche	\$2.75
Home fried potatoes	\$1.55
Hash browns	\$1.55
Breakfast burrito	\$2.75

## BAKERY A LA CARTE

	PER DOZEN
42nd Street bagels with condiments	\$9.95
Assorted donuts	\$7.25
Mini pastry	\$7.25
Sticky rolls	\$7.25
Scones	\$7.25
Cinnamon rolls	\$7.25
Breakfast breads (per loaf)	\$5.95
Buttermilk biscuits	\$7.25
Assorted muffins	\$7.25

## LUNCH TIME -

### EXPRESS LUNCHES

	PER PERSON
Grilled chicken breast with arugula	\$10.75
BLT sandwich w/pesto chicken breast	\$10.75
Vegetarian Mediterranean pita	\$10.75
Grilled portobello on focaccia	\$10.75
Beef, grilled onion and havarti panini	\$10.75
California club on focaccia	\$10.75
Classic chef jazz salad wrap	\$10.75
Picnic lunch	\$10.75

## BEVERAGES

	PER PERSON
Bottled water	\$1.75
Assorted bottled soft drinks	\$2.25
Bottled juices	\$2.55
Sparkling cider (per bottle)	\$7.00
Coffee and tea service	\$2.25
Lemonade or iced tea service	\$1.75
Juice service	\$2.25

**Please contact your catering manager for special events and requests.**



## LUNCHEON SALADS PER PERSON

Smoked salmon salad	\$12.95
Wedge Cobb salad	\$10.95
Troutcake salad	\$12.95
Flank steak spinach salad	\$11.95
Salad serrano	\$10.95
Bulgur with dried fruits and nuts	\$12.95
Crunchy chicken salad	\$10.95
Avocado and grapefruit salad	\$10.95
So. California salad	\$13.95
Vegetarian hummus plate	\$10.95
Date and fruit salad	\$10.95
Caprese with artichoke	\$12.95
Nacho chip salad	\$10.95

## BOUNTIFUL BUFFETS PER PERSON

New York deli buffet	\$10.95
Cuban buffet	\$12.95
Surf and turf	\$14.95
English tea	\$12.95

## MOVABLE FEASTS PER PERSON

Papa George's feast	\$12.95
Italian favorites feast	\$11.95
Souper special	\$10.95
Fajita bar	\$12.95
Food from India	\$14.95

## CULINARY CLASSICS PER PERSON

Filet mignon	\$24.95
London broil stroganoff	\$18.95
Beef wellington	\$20.95
Louisiana beef roulade	\$18.95
Chicken Copenhagen	\$15.95
Chicken cordon bleu	\$18.95
Chicken sorrento	\$18.95
Rosemary chicken	\$15.95
Cos au vin	\$16.95
Southwestern glazed pork loin	\$16.95
Anise roast pork	\$18.95
Stuffed pork chop	\$18.95
Pork tenderloin	\$19.95
Vegan chicken scallopini	\$14.95
Mushroom oscar	\$15.95
Leek pie	\$14.95
Polenta with salsa	\$14.95
Roast leg of lamb	\$19.95
Shrimp scampi	\$20.95
Chilean sea bass with salsa	\$23.95
Broiled salmon with dill butter	\$20.95
Ahi tuna	\$27.95
Maryland crab cakes	\$20.95
Almond coconut tilapia	\$23.95
Garlic orange chili shrimp	\$20.95
Vegetable napoleon	\$15.95
Spicy bean and lentil loaf	\$15.95
Chèvre, orzo, & basil stuffed portobello	\$16.95
Spaghetti squash	\$16.95
Ravioli porcini morel	\$16.95
Vegetable hot pot with dumplings	\$17.95

# C A T E R I N G

## ASSORTED DIPS PREPARED FOR 10 PEOPLE

Spinach and artichoke dip	\$18.95
French onion dip	\$18.95
Garden vegetable dip	\$13.95
Ranch dip	\$12.95
Crab dip	\$18.95
Clam dip	\$18.95
Seven layer dip with tortilla chips	\$18.95
Shrimp ceviche	\$22.95
Baked brie	\$22.95

## TRAYS AND DISPLAYS PER TRAY

Small (25-30)	
Crudités and dip	\$30.00
Cheese and crackers	\$30.00
Imported/specialty cheese and gourmet crackers	\$45.00
Fresh seasonal fruit and cheese	\$45.00
Fresh seasonal fruit	\$30.00

## SNACKS BY THE POUND

Popcorn	\$2.95
Potato chips	\$2.95
Pretzels	\$2.95
Chips and salsa	\$3.55
Pita chips with hummus	\$3.55
Mixed nuts	\$8.95
Granola	\$3.55
Hard candy	\$3.55
Butter mints	\$4.55

## FINISHING TOUCHES PER PERSON

Chocolate frosted brownies	\$1.95
Marble brownies	\$1.95
Lemon bars	\$1.95
Seven layer bars	\$1.95
Marshmallow krispies	\$1.75
Raspberry ribbon brownies	\$1.95
Smores	\$1.75
Key lime bars	\$1.95
Chocolate dipped strawberries	\$2.00
Turtle brownie bar	\$1.95

## PER DOZEN

Chocolate chip cookies	\$7.00
Oatmeal raisin cookies	\$7.00
Peanut butter drop cookies	\$7.00
White macadamia nut cookies	\$7.00
Macaroons	\$9.00
Red, white and blue	\$7.00

## PER PERSON

Ice cream sundae bar	\$6.95
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## CARVING STATION PER PERSON

Roast turkey with giblet gravy	\$4.50
Ham with citrus glaze	\$4.50
Roast pork loin with applesauce	\$5.50
Roast baron of beef with au jus	\$5.50
Flank steak with Cabernet sauce and mushrooms	\$4.50

## HORS D'OEUVRES PER PERSON

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Hot	
Spinach pie	\$2.50
Honey drizzled chicken drumettes	\$2.50
Fried chicken tenders	\$2.50
Coconut shrimp	\$5.95
Mini chicken wellington	\$4.95
Tempura vegetables with dipping sauce	\$2.50
Eggrolls	\$2.50
Vegetable spring rolls	\$2.50
Stuffed mushrooms	\$2.50
Scallops wrapped in bacon	\$2.95
Potstickers	\$2.50
Mini quesadillas	\$2.50
Parmesan artichoke hearts	\$3.50
Mini lamb chops	\$5.95
Chicken & mushroom tapas	\$2.95
Crab rangoon	\$2.95
Meatballs with barbecue sauce	\$2.95
Potato latkes with sourcream	\$2.50
Honey ginger chicken satay	\$2.95
Crab cakes	\$2.95
Beef chimichanga	\$2.50
Pears and Brie in phyllo	\$2.95
Gorgonzolla in puff pastry	\$2.50
Mini calzones	\$2.95

### Cold

Sushi roll	Market
Seasoned asparagus spears	Market
Shrimp cocktail shot	\$5.95
Lettuce wraps	\$2.50
Crenshaw/cantaloupe wrapped with prosciutto	\$3.95
Herb cheese on radish or cucumber rounds	\$2.50
Salmon pinwheel	\$2.95
Tomato, mozzarella and basil crostini	\$2.95
Belgium endive and herbed goat cheese	\$2.50
Tomato or olive bruschetta	\$2.50

## BREAKS PER PERSON

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Afternoon snack	\$4.95
Party package	\$6.25
Chocolate fountain	\$9.95