BREAKS

a la carte (per person)

- fresh brewed coffee & tea $2
- assorted muffins, pastries & squares $2.5
- fresh baked cookies $2
- bagels with cream cheese $3.5
- gluten free muffins $2.5
- gluten free cookies $2
- assorted scones with butter & jam $2.5
- cereal bars $3
- low fat yogurt $3
- packaged cheese portions $3
- seasonal whole fruit $2.5
- assorted ice cream treats $3
- salsa & sour cream $3
- guacamole $3
- grilled pita bread with carrots & celery $4
- tzatziki & hummus $4
- bottled juices $3
- Dasani bottled water $3
- assorted soft drinks $3
- 2% milk $8 per pitcher
- potato chips $3 per basket
- tortilla chips $3 per basket

All food & beverage items are subject to 15% gratuity and 15% tax. Prices subject to change without notice.

in a hurry?

BOXED BREAKFAST TO GO
12 per person-minimum order of 10
muffin, cereal bar, whole fruit, bottled juice & low fat yogurt

BOXED LUNCH TO GO
14 per person-minimum order of 10
assorted sandwiches, whole fruit, cookie, bottled water & low fat yogurt
BUFFET SELECTIONS
minimum 15 people

breakfast

MAPLE DELIGHT 15 per person
waffle station, homemade pancakes, maple syrup, toast station, crisp bacon, farmer's sausage, baked beans, home fried potatoes, pitchers of apple & orange juice, fresh brewed coffee & tea

HOT START 17 per person
croissants, muffins & danish, butter & preserves, fresh fruit salad, toast station, crisp bacon, farmer's sausage, scrambled eggs, baked beans, home fried potatoes, pitchers of apple & orange juice, fresh brewed coffee & tea

WORKING LUNCH 16 per person
Chef's soup of the day, assorted sandwiches (ham, turkey, roast beef, tuna, egg salad, chicken salad and vegetarian) on assorted breads (white, multigrain, whole wheat, ciabatta and wraps), basket of potato chips, pickles, assorted cookies & squares, fresh brewed coffee & tea

lunch

HOT START (minimum 20 people)
croissants, muffins & danish, butter & preserves, fresh fruit salad, toast station, crisp bacon, farmer's sausage, scrambled eggs, baked beans, home fried potatoes, pitchers of apple & orange juice, fresh brewed coffee & tea

CHILI 16 per person
a hearty classic, fresh garden salad with a variety of dressings, rice, fresh rolls, assorted cookies & squares, fresh brewed coffee & tea

CHARBROILER 18 per person
fresh garden salad with a variety of dressings, 6oz. charbroiled burger or chicken breast (1 per person) on kaiser buns, variety of condiments & toppings, assorted cookies & squares, fresh brewed coffee & tea

ITALIAN 18 per person
lasagna bolognese, vegetarian pasta, caesar salad, italian style salad, garlic bread sticks, tiramisu, fresh brewed coffee & tea

GREEK 18 per person
greek salad, platters of hummus, garlic sauce & tzatziki, grilled chicken souvlaki, pita bread, greek rice, lemon squares, fresh brewed coffee & tea

ASIAN 18 per person
choice of sweet & sour beef or general tao chicken, vermicelli noodles, fried or steamed rice, vegetable stir fry, assorted desserts, fresh brewed coffee & tea

BBQ 21 per person
honey garlic or bbq fall-off-the-bone baby back ribs, greek or caesar salad, choice of fries, roasted or mashed potato, assorted desserts, fresh brewed coffee & tea

platters

CHEESE 6  FRUIT 6  VEGETABLE 5  DELI 7  SANDWICHES 6

*priced per person

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BUFFET SELECTIONS

minimum 15 people

Dinner includes Chef’s Choice of 4 fresh salads, seasonal vegetables, roasted or mashed potatoes-priced per person

CHOICE OF ONE ENTRÉE

ADDITIONAL ENTRÉE SELECTIONS & COMBINATIONS AVAILABLE

*prime rib buffet available upon request-market price

whole roasted turkey 28  layered meat lasagna +6
dijon crusted roast beef 28  medallions of chicken +7
bone-in leg of ham 28  blackened haddock +8
pork loin 28  montréal smoked meat +8
medallions of chicken 32  rosemary roasted lamb +9
blackened haddock 36  barbecued baby back ribs +9
rosemary roasted lamb 37

All buffets include baked rolls, fresh brewed coffee & tea and a variety of decadent desserts

SERVED DINNER SELECTIONS

minimum 25 people

All entrées served with baked rolls, fresh brewed coffee & tea and a variety of decadent desserts

CHOICE OF ONE STARTER

Chef’s soup of the day
roasted beet salad
caesar salad
fresh garden salad

CHOICE OF ONE ENTRÉE

roast turkey 28
seared chicken supreme 28
roast beef 28

ADDITIONAL ENTRÉE SELECTIONS & COMBINATIONS AVAILABLE

whole roasted turkey 28
dijon crusted roast beef 28
bone-in leg of ham 28
pork loin 28
medallions of chicken 32
blackened haddock 36
rosemary roasted lamb 37

BUTLERED HORS D'OEUVRES

priced per dozen

lobster mac 'n cheese bites 36
assorted sliders-pork, beef & blackened chicken 32
bacon wrapped scallops 32
tandoori chicken with naan bread 32
thai chicken 30
mixed pizza bites 28
mini taco bites 28
teriyaki meatballs 28
brothers fried pepperoni 28
fresh bruschetta 28
mini vegetable spring rolls 26
chicken wings 1lb 14

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