Spring/Summer Menu 2020

***Prices Effective April 1st to August 31st***
/BREAKFAST/

**Continental Breakfast**  
*minimum 12 guests*  
$29 per guest  
Bagels, Muffins, Danish, Butter, Preserves, Cream Cheese and Orange Juice  
Coffee, Tea & Water Service

**Conference Breakfast**  
*minimum 12 guests*  
$37.00 per guest  
Bagels, Muffins, Danish, Butter, Preserves, Cream Cheese and Orange Juice  
Fresh Fruit Salad  
Coffee, Tea & Water Service

**Better For You Breakfast**  
*minimum 12 guests*  
$42.00 per guest  
Fresh Fruit Salad, Low Fat Granola, Low Fat Muffins  
Low Fat Natural Yogurt  
Orange Juice & Cranberry Juice  
Coffee, Tea & Water Service

**Breakfast Sandwiches**  
*minimum 12 guests*  
$47.00 per guest  
Ham Egg and Cheese on Croissant  
Sausage Patty, Egg and Cheese on English Muffin  
Scrambled Egg Burrito with Peppers, Onion, Jack Cheese  
Muffins, Danish, Butter, Preserves and Orange Juice  
Coffee, Tea & Water Service

**Hot Breakfast 1**  
*minimum 12 guests*  
$51.00 per guest  
Baked Frittata with Spinach, Mushroom & Goat Cheese  
Egg White Frittata, Kale, Tomato  
Bagels, Muffins, Danish, Cream Cheese Butter & Preserves  
Orange Juice  
Coffee, Tea & Water Service

**Hot Breakfast 2**  
*minimum 12 guests*  
$53.00 per guest  
Scrambled Eggs, Bacon, Sausage or Turkey Bacon plus  
Bagels, Muffins, Danish, Butter, Preserves, Cream Cheese and Orange Juice  
Fresh Fruit Salad  
Coffee, Tea & Water Service

***Egg Whites available as an alternative all of the***  
$2.50 per guest

***Please contact Sales department for customized menus no more than one month prior to the event***
Add-ons minimum 12 guests

A la Carte

Whole Fresh Fruit $4.00 per guest
Hard Boiled Eggs $4.00 per guest
Individual Yogurt Cups $3.25 per guest
Fresh Fruit & Yogurt Granola Parfaits $7.50 per guest
Fresh Fruit Smoothies $7.50 per guest
Fresh Fruit Salad $8.50 per guest
Bags of Assorted Chips $3.50 per guest
Snack Bars $3.75 per guest
Mini Brownies $4.00 per guest
Fresh Homemade Cookies $5.00 per guest

Energize Break:
$31.00 per guest

Pick 3 items, one from each row

Row 1 Row 2 Row 3
Trail Mix Pretzels Nuggets Assorted Nuts
Pretzels Nuggets Assorted Dry Fruit Assorted Nuts
Chips & Salsa Fig Bars Assorted Nuts
Assorted Chips Carrots & Hummus Assorted Nuts
Cookies Pretzel Nuggets Assorted Nuts
Mini Brownies 2 Veggies & 2 Dips Assorted Nuts
Smoothies Parfait Bar Assorted Nuts

A la Carte Beverages

Assorted Sodas $3.25 per guest
Coffee & Tea Service $4.00 per guest
Nitro Cold Brew – Includes 2 coffee syrups $4.50 per guest
Bottled Water $5.00 per guest
Fresh Squeezed Orange Juice $5.50 per guest
Coffee, Tea & Fresh Squeezed Orange Juice $8.00 per guest
Continuous Coffee, Tea & Water Service $17.00 per guest

A la Carte Cont’d

Yogurt Loaves $4.50 per guest
Mini Quiches - Ham, Bacon and Vegetarian $14.00 per guest
Hot Frittata – Bacon and Vegetarian $16.00 per guest
Bagel Basket: Bagels, Preserves, Butter & Cream Cheese $17.00 per guest
Hot Oatmeal, Brown Sugar, Raisins $9.00 per guest
Pastry Basket: Muffins, Danish, Croissants, Preserves, Butter & Cream Cheese $23.00 per guest
Fresh Fruit and Yogurt Bar – Fresh Seasonal Berries and melons, Low Fat Yogurt, Flavored Yogurt, Cottage Cheese and Low Fat Granola $25.25 per guest
Breaks

**Morning Delight:**
Smoothie Bar, Assorted Whole Fruit and Snack Bars
$18.00 per guest

**Recharge:**
Parfait Bar – Yogurt, Flavored Yogurt, Granola, Fruit Salad and Snack Bars
$20.00 per guest

**Nourish:**
Baby Carrots, Pita Chips and Hummus, Cucumbers, Zucchinis, Assorted Whole Fruit and Fresh baked Cookies
$22.25 per guest

**Awake:**
Tri-Colored Tortilla Chips, Salsa & Guacamole, Celery, Assorted Whole Fruit and Nitro Brew Plus 2 Assorted Syrup Flavors
$26.25 per guest

**Rejuvenate:**
Mixed Nuts, Dark Chocolate Chunks, Broccoli and Hummus, Mixed Berries & Pineapple Cups and Nitro Brew Plus 2 Assorted Syrup Flavors
$28.25 per guest

***All Breaks Include Hot Coffee, Hot Tea & Water Service***
/LUNCH/

**Sandwich Luncheons** minimum 12 guests

**Tote Bag Lunch** $37.00 per bag
- Sandwich Selection of Chef’s Choice including Vegetarian
- Bag of Potato Chips
- Fresh baked Cookie
- Seasonal Whole Fruit
- Condiments
- Assorted Soda

**Sandwich Lunch 1** $37.00 per guest
- Chef Selection of Three Sandwiches (Includes 1 Vegetarian)
- Musclun Greens, Balsamic Vinaigrette, Assorted Chips,
- Fresh Baked Cookies, Condiment Tray and Assorted Sodas

**Sandwich Lunch 2** $43.00 per guest
- Chef Selection of Three Sandwiches (Includes 1 Vegetarian)
- Musclun Greens, Balsamic Vinaigrette, Mediterranean Pasta Salad or Roasted Potato Salad, Assorted Chips,
- Fresh Baked Cookies, Condiment Tray and Assorted Sodas

**Sandwich Lunch 3** $46.50 per guest
- Chef Selection of Four Sandwiches (Includes 1 Vegetarian)
- Musclun Greens, Balsamic Vinaigrette, Mediterranean Pasta Salad or Roasted Potato Salad, Assorted Chips, Fresh Baked Cookies, Condiment Tray and Assorted Sodas

**Make your own Sandwiches** Max 100 guests $39.25 per guest
- Three Selections of Deli Meat Chef Choice, Vegetable Options
- Cold Potato Salad or Cold Pasta Salad, Fruit Salad, Condiments,
- Assorted Sandwich Rolls & Wraps and Assorted Sodas

**Make your own Salads** $38.00 per guest
- Musclun Greens, Cucumbers, Grape Tomatoes, Carrots and Balsamic Vinaigrette.
- Sides of Salmon, Grilled Chicken Breast and Grilled Assortment of Seasonal Vegetables.
- Assorted Chips, Fresh Baked Cookies and Assorted Sodas
Buffet Options *minimum*12 guests

Includes: Rolls and Artisan Breads, Fresh Baked Cookies, Water Service and Soft Drinks.

**Room Temp North African/Middle Eastern**  $90.00 per guest

Moroccan Spiced Filet of Beef, Caramelized Potatoes and Chermoula Sauce
Chicken & Chick Pea Stew, Zucchini & Tomatoes
Cous Cous & Wild Rice, Pistachios, Pomegranate & Green Olive Tapenade
Roasted Cauliflower, Arugula, Almonds and Raisins
Cucumber & Watercress, Pickled Onions, Minty Yogurt Dressing
Fresh Fruit Salad

**Room Temp Mediterranean**  $90.00 per guest

Oven Roasted Cod, Blistered Tomatoes, Capers & Lemon Herb Gremolata
Grilled Chicken Breast, Lentils, Feta Cheese and Marinated Olives
Charred Asparagus with Citrus Dijon
Fingerling Potatoes and Roasted Fennel Salad
Fresh Baby Greens, Roasted Red Peppers, Hot house Cucumbers Feta Cheese and Dijon Vinaigrette

**Hot American BBQ Buffet**  $99.00 per guest

Slow Roasted Brisket, Tangy Onions and Collards
Spiced Honey Glazed Shrimp, Summer Corn Succotash
Three Cheese Mac & Cheese
Roasted Sweet Jewel Potatoes, Candied Pecans & Grilled Scallions
Baby Kale Salad, Goat Cheese, Dried Cherries and Champagne Herb Vinaigrette

***Substitutions may be made due to Seasonality, please contact Meetings Coordinator Department for customized Menus***
Buffets Enhancements *minimum 12 guests*

Add on to any Buffet to enhance the buffet.

**Salads/Sides** $11.00 per guest

- Spring Greens & Fingerling Potatoes & Braised Onions
- Wild Rice Salad, Asparagus Tips, Ricotta Salata & Vinaigrette
- Fresh Pea Salad, Crispy Pancetta & Mint
- Roasted Corn & Wild Mushrooms
- Tri Colored Baby Carrots, Whole Grain Mustard & Herb Vinaigrette
- Tossed Green Beans, Roasted Peppers & Vinaigrette
- Arugula Salad, Pickled Beets & Goat Cheese
- Moroccan Couscous & Chick Pea Salad with Dried Fruit
- Cucumbers, Slivered Onions & Olive Salad

- Orzo Salad, Feta Cheese, Grilled Asparagus & Vinaigrette
- Caprese Salad – Heirloom Tomatoes, Mozzarella & Basil
- Hearts of Palm, Pickled Red Onion & Baby Heirloom Tomatoes
- Quinoa Tabbouleh Salad, Herbs, Tomatoes & Vinaigrette
- Strawberry Salad, Goat Cheese and Candied Hazelnuts
- Green & Yellow Wax Bean Salad & Shallot Vinaigrette
- Farrow Salad, Edamame, Walnuts & Feta
- Pasta Salad, Sautéed Fennel, Sundried Tomatoes & Vinaigrette
Plated Dinner  minimum 12 guests

**Dinner includes one Salad, One Entrée, One Dessert, Soft Beverages and Wine & Beer Service Tableside**

Dinner A  $127.00 per guest
Herb Grilled Chicken Breast, Fingerling Potatoes, Hericovert & Olive Vinaigrette
French Cut Chicken Breast, Summer Truffle Risotto, Roasted Patty Pans & Caramelized Onion Jus
Hudson Valley Duck Breast, Duck Confit, Goat Cheese Polenta, White Asparagus & Blueberry Lemon Compote  ADD $9.00
Add Lump Crab Meat $9.00

Dinner B  $144.00 per guest
Arctic Char, Tricolored Potatoes, Braised Artichoke, Baby Carrots & Pistachio Blood Orange Gremolata
Miso Glazed Mahi Mahi, Baby Bok Choy, Broccolini & Ginger Glazed Carrot Ginger Rice
Pan Seared Halibut, Charred Tomatoes, Leek & Chanterelle Ragu  ADD $9.00

Dinner C  $154.00 per guest
Grilled Prime Cut NY Strip, Roasted Garlic Whipped Yukons, Baby Zucchini & Aged Balsamic Cipollini Glaze
Short Rib Ragu, Spiraled Zucchini & Squash, Calabrian Chili Tapenade
Herb Crusted Lamb Chops, Ricotta Gnocchi, Charred Asparagus & Blackberry Demi  ADD $9.00

Choice of 2 Entree Options  $191.75 per guest

Dessert Options
Vanilla Bean Cheesecake
Chocolate Sensation Mousse Cake
Mixed Berry Fruit Tart
Warm Apple Tart Turnover
Keylime Mousse Cake

*Soft Beverages include Assorted Sodas and water service, sparkling upon request prior to event.
**Please contact Meeting Coordinator for customized Menus no more than one month prior to event.
Bar Beverage Options minimum 12 guests

Bar Service
(All Bar Packages are priced for Consecutive Hours, No Half Hour Rate Change)

Wine & Beer Service - $25.00 Per Person 1 Hour, $34.00 Per Person for 2 Hours ($9.00 Additional Per Person for each Hour Beyond 2 Hours)

House Wine:
Chateau Sovereign Cabernet Sauvignon (Red)
Stellina Di Notte Pinot Grigio (White)

Beer Selections:
Amstel Light
Heineken
Stella Artois
Brooklyn Lager

***Subject to change based on Availability***

Full Bar Service
(All Bar Packages are priced for Consecutive Hours, No Half Hour Rate Change)

Full Bar Service - $35.00 Per Person 1 Hour, $44.00 Per Person for 2 Hours ($9.50 Additional Per Person for each Hour Beyond 2 Hours)
Includes House Wines and Beers Listed
($9.50 Additional Per Person for each Hour Beyond 2 Hours)
Kettle One, JW Red, Jack Daniels, Tanqueray, Canadian Club and Heradura Tequila

***Subject to change based on Availability, Special Requests require Additional Charge Based on Request***

Champagne Toast - $10.50 Per Guest
(Lamarca, Special Requests for an additional Charge)

Continuous Beverage Service:
Coffee, Tea, Water Service $17.00 Per Guest

***Subject to change based on Availability***
Passed Hors D’Oeuvres *minimum 12 guests*

**Selection of 5 passed for 1 hour** $48.00 *per guest*

Additional Hour of service $59.00 *per guest*  
($9.75 for each Additional Hour, Consecutive Hours ONLY)

**Cold:**
- Miniature New England Lobster Rolls
- Tuna Tartare and Wasabi Aioli on Rice Cracker
- Lemon Ricotta & Blistered Tomato Crostini
- Peppered Filet & Balsamic Onion Crostini
- Fig Jam & Machego Savories
- Jumbo Shrimp Cocktail
- Potato Pancake and Smoked Salmon with Whipped Chive Cream Cheese
- Broccoli Rabe, Pine Nuts & Parm Pesto
- Lump Crab & Avocado Toast
- Poblano Chicken Salad in a Filo Cup
- Smoked Trout & Caper Cream Tart

**Hot:**
- Miniature Crab Cakes, Chipotle Aioli
- Vegetable Samosa, Mango Chutney
- Summer Truffle Potato Croquette, Tomato Chutney
- Kobe Beef Slider
- Truffleled Mac & Cheese Tartlette
- Vegetable Spring Rolls, Sweet Chili Sauce
- Mini Bulgogi (Korean BBQ) Pork Meatballs and Pickled Vegetables
- Buffalo Chicken Spring Roll & Ranch Dip
- Salty Pretzel Bites with Cheesy Dip
- Seasonal Arancini
- Mini Andouille en Croute with Remoulade
- Wild Mushroom & Brie Tartelette
- Smoked Turkey and Pepper Jack Cheese Panini
- Chicken Quesadilla & Chipotle Aioli

**Celebration Cakes**

Order a custom celebration cake. Please inquire about cake flavor, size and details. 48-hour notice required.
Stationary Hors D’Oeuvres *minimum 12 guests*

Sample menus Speak to Coordinators for specific Menus

**Antipasti Table:** $37.00 Per Guest  
Assortment of Artisanal Imported Cheese & Cured Meats  
Truffle Honey, Quince Paste, Fig  
Cakes, marinated Olives, Marinated Peppers, Artichokes and Mushrooms  
Sliced Baguettes

**Pasta Station:** $39.75 Per Guest  
Spinach and Cheese Tortellini, Penne Pasta  
Accompaniments to include:  
Seasonal Vegetables, Grilled Basil Chicken, Bacon Bits, Alfredo and Red Tomato Sauce, Basil, Parmesan and Red Pepper Flakes

**Mediterranean Station:** $33.00 Per Guest  
Marinated Vegetables to Include Mushrooms, Peppers, Artichokes, Ciligene (Mozzarella), Parma Prosciutto, Fontina Cheese, Marinated Olives, Panzanella Salad and Sliced Focaccia

**Bruschetta Table:** $37.00 Per Guest  
Tomato & Mozzarella with Basil, Portobello Mushrooms, Roasted Garlic, and Balsamic Viegar, Sun Dried Tomato Pesto, Black Olive Tapenade, Fire Roasted Pepper Relish, Crushed WEhite Beans with Scallions and White Truffle Oil, Sliced Focaccia and Baguettes

**Cheese Dips & Crudités:** $38.00 Per Guest  
Chef Selection of 3 Assorted Artisanal Cheeses, Garden Crudité includes Peppers, Mushrooms, Carrots & Cucumbers. Chef Choice of 2 Dips and 2 Spreads – Chunky Blue Cheese, Honey Mustard, Chipotle Ranch, Roasted Peppers Hummus, Sundried Tomato Pesto and Herbed Pesto Crema  
Sliced Baguettes and Water Crackers

**Ballpark:** $39.00 Per Guest  
Pigs in a Blanket with Sweet & Spicy Mustard, Mini Pretzel Nuggets with Sweet Onion Dip & Honey Mustard, Twice Baked Potato Bites with Crumbled Bacon, Sour Cream & Minced Jalapeños, Philly Cheesesteak Sliders

**Mardi Gras:** $35.00 Per Guest  
Shrimp & Andouille Jambalaya, Fried Okra, Jalapeño & Cheddar Popovers, Black Bean & Pickled Vegetable Salad

**Healthy Grains and Beans:** $29.00 Per Guest  
Tri-Colored Quinoa, Kidney Beans and Grilled Queso Fresco Barley, Mushrooms, Gigante Lime Beans and Spinach Garbanzo Confit Antipasti with Italian Salami & Ciligene Mozzarella  
Black Bean & Poblano Pepper Dip and Tortilla Chips
Stationary Hors D’Oeuvres Cont’d

Picnic Salads: $29.00 Per Guest
Purple Potato Salad with Celery, Herbs and Lemon Aioli
Whole Grain Pasta Salad with Seasonal Vegetables
Curried Israeli Couscous, Roasted Tomato, Eggplant & Vidalia Onion Vinaigrette
Applewood Smoke Bacon and Bleu Cheese Slaw (Can sub with Turkey bacon)

Mini Meatball Bar: $33.00 Per Guest
Chipotle Chicken Ball with Lime Crema
Herbed Lamb Ball with Mint & Cucumber Yogurt
Sirloin Ball with Salsa Verde
Quinoa & Black Bean Ball with Harissa Puree
Sliced Baguettes and Focaccia Bread

Taquito Bar: $35.00 Per Guest
Shredded Chipotle Chicken, Carne Asada, Stir Fried Seasonal Vegetables, Red Kidney Bean & Ancho Chili Spread, Guacamole, Sour Cream, Pico de Gallo and Cabbage & Radish Slaw

Popcorn Bar: $35.00 Per Guest
Fresh popcorn
Assortment of Flavored Salts & Toppings
Truffle Salt, Chipotle Salt and Herbed Salt

Stationary Desserts (Pick 3) $25.00 per guest
Chocolate Covered Strawberries
Miniature Italian Desserts
Miniature Chocolate Truffles
Miniature Fruit Tarts
Mini Assorted Cookies
Mini Brownies
Assorted Italian Cookies
French Macaroons
Coconut Macaroons
Pumpkin Greek Yogurt with Granola
Pumpkin Bread Loaf
Baked Apples with Crema, Raisins and Cinnamon
Mini Apple Tarts