



The Main Event

A beautiful venue is the appetizer.

Flawless cuisine is the main event.

Where the sense of taste and smell confirm what your other senses have been whispering all along.

Transforming a feast for the eyes into a feast, period.

DONUTS

Assorted Fresh baked Donuts
\$10 PER DOZEN

PASTRIES

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
\$15 PER DOZEN

COFFEE AND PASTRIES

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$ 8 PER PERSON

Add Orange and Cranberry Juice, \$2.5 PER PERSON

CONTINENTAL BREAKFAST

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
Fresh Sliced Fruit and Berries
Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$13 PER PERSON

DELUXE CONTINENTAL BREAKFAST

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
Fresh Sliced Fruit and Berries
Assorted Yogurts
Granola Cereal
Breakfast and Granola Bars
Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$15 PER PERSON

HOT BREAKFAST BUFFET

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
Fresh Sliced Fruit and Berries
Scrambled Eggs with Fresh Herbs
Chicken Apple Sausage or Applewood Bacon
Home-fried Breakfast Potatoes
Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$18 PER PERSON

Add 2 breakfast meats at \$4 PER PERSON

Add French Toast to Breakfast buffet at \$2 PER PERSON

SERVED BREAKFAST

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
Home-Fried Breakfast Potatoes, Cottage Fries or Fruit Salad
(please select one from above)

Scrambled Huevos Rancheros with Black Beans, Salsa and Quesadilla
Wild Mushroom and Parmesan Frittata
Traditional Buttermilk Pancakes with Maple Syrup and Applewood Bacon
Almond Crusted French Toast with Maple Syrup and Chicken Apple Sausage
Tomato Mozzarella Basil Strata
(please select one from above)

Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$22 PER PERSON

Add Assorted Breakfast Sandwich on English Muffin at \$4 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

Breakfast Buffets require a minimum of 20 guests or more.

BEVERAGE STATIONS

COFFEE

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with raw sugar, Equal, Sweet & Low, half and half, milk

\$3 PER PERSON FOR 2 HOURS OR LESS

\$5.5 PER PERSON FOR 3 TO 5 HOURS

\$9 PER PERSON FOR 6 TO 12 HOURS

COFFEE AND WATER

Bottled Spring Water
Regular Coffee, Decaffeinated Coffee and Assorted Teas served with raw sugar, Equal, Sweet & Low, half and half, milk

\$4 PER PERSON FOR 2 HOURS OR LESS

\$6 PER PERSON FOR 3 TO 5 HOURS

\$11 PER PERSON FOR 6 TO 12 HOURS

COFFEE, WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks
Regular Coffee, Decaffeinated Coffee and Assorted Teas served with raw sugar, Equal, Sweet & Low, half and half, milk

\$5 PER PERSON FOR 2 HOURS OR LESS

\$7.5 PER PERSON FOR 3 TO 5 HOURS

\$13 PER PERSON FOR 6 TO 12 HOURS

WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks

\$4 PER PERSON FOR 2 HOURS OR LESS

\$6 PER PERSON FOR 3 TO 5 HOURS

\$11 PER PERSON FOR 6 TO 12 HOURS

Add assorted bottled juices, \$1.5 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

2 COURSE LUNCH ENTREES

THAI CHICKEN SALAD
thai-style grilled chicken salad with pea shoots, crushed peanuts, ginger and lemongrass dressing

SALAD NICOISE
seared fresh tuna, marinated potatoes, green beans, egg, nicoise olives and mixed field greens

CHICKEN ARRABIATA
grilled chicken tossed with penne pasta with roasted tomato and caramelized egg plant

BRAISED BRISKET
hominy and grits with succotash

(please select one from above)

2 COURSE DESSERTS

STRAWBERRY SHORTCAKE
individual baked shortcake, strawberries, whipped cream

WARM CHOCOLATE BROWNIE
caramel drizzle, chocolate sauce, whipped cream

CHEF'S SEASONAL BREAD PUDDING
flavored crème anglaise

POACHED PEAR
wine poached, mascarpone filled pear, zabaglione

(please select one from above)

Regular coffee, decaffeinated coffee and assorted teas, served with
raw sugar, equal, sweet & low, half and half

\$24 PER PERSON

3 COURSE LUNCH SALADS

MIXED FIELD GREEN SALAD
warmed goat cheese cake, herb citrus vinaigrette

STEAKHOUSE WEDGE
tomatoes and crumbled blue cheese dressing
HEARTS OF ROMAINE WITH CAESAR DRESSING
focaccia crostini, tomato compote and shaved locatelli cheese

BABY GREENS TOSSED IN BALSAMIC VINAIGRETTE
crostini topped with olive tapenade

(please select one from above)

3 COURSE LUNCH ENTREES

BRAISED BONELESS BEEF SHORT RIB AND ARTISAN STONE GROUND GRITS
roasted root vegetables accented with a turmeric emulsion

CORIANDER DUSTED CHICKEN AND POTATO-GOAT CHEESE GRATIN
chanterelle mushrooms, fava beans and spring onions

CHICKEN ROULADE OF SPINACH AND MOREL MOUSSE WITH THYME JUS LIA
mashed clementine carrots, fried chervil potatoes

MISO GLAZED SALMON FILLET WITH THAI BASIL SAUCE
basmati fried rice and Pan Seared Garlic Pea Shoots

(please select one from above)

3 COURSE DESSERTS

STRAWBERRY SHORTCAKE
individual baked shortcake, strawberries, whipped cream

WARM CHOCOLATE BROWNIE
caramel drizzle, chocolate sauce, whipped cream

CHEF'S SEASONAL BREAD PUDDING
flavored crème anglaise

POACHED PEAR
wine poached, mascarpone filled pear, zabaglione

(please select one from above)

Regular coffee, decaffeinated coffee and assorted teas served with
raw sugar, Equal, Sweet & Low, half and half

\$30 PER PERSON

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

DELI BUFFET

Rare Roast Beef, Smoked Turkey Breast, Cured Ham, Tuna Salad
Provolone, Swiss and Cheddar Cheeses
Assorted Rolls and Sliced Breads
Mustards, Mayonnaise, Horseradish, Olive Oil and Vinegar
Sliced Tomatoes, Red Onions and Leaf Lettuce
Deli Pickles and Cherry Peppers
Old Fashioned Cole Slaw
Rustic Potato Salad
Sliced Fruit and Berries
Assorted Freshly Baked Cookies

Add chicken salad, \$2 PER PERSON

BISTRO OF THE SEA

Arugula Salad, pancetta, egg and truffle vinaigrette
Roasted Salmon
Jasmine Rice
Grilled Asparagus
Artisan Rolls
Classic Brownies

ALL AMERICAN BUFFET

Lemon Herb Marinated Barbecued Chicken
Prime Beef Hamburgers
served with Sliced Cheese, Sliced Tomatoes, Sliced Onions, Lettuce
Ketchup, Mustard, Mayonnaise and Relish
Old Fashioned Cole Slaw
Potato Salad
Cornbread
Apple Cobbler

SOUTHERN FLARE BISTRO

BLT Salad
Buttermilk Fried Chicken
Mashed Sweet Potatoes
Collard Greens and Black Eyed Peas
Corn Bread
Pecan Bar

SALAD AND PASTA BUFFET

Mixed Greens with Shaved Red Onion and Blood Orange Vinaigrette
Fork Shredded Tuna with Green beans, Potatoes and Olives
Penne Pasta with Tomato and Fresh Basil
Rigatoni with Chicken and Artichoke Pesto
Garlic Cheese Bread
Macaroons and Biscotti

CLASSIC CHICKEN BISTRO

Panzanella
Lemon Herb Marinated Chicken
Smashed Garlic Potato
Cauliflower with roasted Tomato Tarragon
Artisan Rolls
Chocolate Chip Cookies

TUSCAN BUFFET

Arugula Salad, pancetta, egg and truffle vinaigrette
Grilled Chicken Breast with Asparagus and Tarragon Aioli
Grilled Tuscan Vegetables
Orzo Salad with Pine Nuts and Golden Raisins
Rustic Olive Bread
Sliced Fruit and Strawberries with Balsamic Syrup

PACIFIC COAST BUFFET

Asian Salad, napa cabbage, shredded carrot, cucumber, green onion sesame vinaigrette
Grilled Miso Salmon with Romaine, Pickled Ginger
Ponzu Grilled Vegetables
Udon Noodles with Thai Peanut Dressing
Sticky Rice Pudding

ALL BUFFETS \$20 PER PERSON

(please select one buffet)

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with
raw sugar, Equal, Sweet & Low, half and half, milk

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

Lunch Buffets require a minimum of 20 guests.

BOX LUNCHES

Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat

Roast Beef with Chinese Mustard and Arugula on Focaccia

Tuna Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Dressing

Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia

Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread

Fresh Mozzarella with Tomato, Basil, and Olive Oil on Ciabatta

(please select up to two above)

\$15 EACH

Box lunches include Sandwich, Chips, Whole Fruit, Cookie and Soft Drink

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MORNING AND AFTERNOON SNACKS

Fresh sliced fruit of the season
\$4 PER PERSON

Assorted cookies, brownies and biscotti
\$4 PER PERSON

Ginger snaps, lemon tea cookies and whoopie pies
\$4 PER PERSON

Kashi bars and granola bars
\$4 PER PERSON

Soft pretzels with mustard
\$3 PER PERSON

Assorted candy bars
\$3 PER PERSON

Novelty ice cream bars
\$4 PER PERSON

Root beer floats with vanilla ice cream
\$5 PER PERSON

Gigantic otis spunkmeyer cookies
\$4 PER PERSON

Make your own trail mix
wasabi peas, dried fruits, nuts, snacks, and rice crackers
\$4 PER PERSON

House made tortilla chips
salsa, guacamole, sour cream, melted nacho cheese
\$5 PER PERSON

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Snacks are served for a half hour.

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