



Group Tours

When you're catering to a group, it's not just about great food.

It's about timing.

About pricing.

About flexibility.

About pros who do more than serve hot meals, but embrace the unanticipated with a cool head.

Planning events that meet the needs of everyone can be a challenge.

But great locations and great service satisfy everybody's taste.

PASTA BUFFET

Chef's Choice of Soup of the Day
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
Garlic Cheese Bread
Macaroons and Biscotti

GOURMET SANDWICH BUFFET

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 three from above)

House Salad Bowl with Balsamic Vinaigrette
Classic Macaroni Salad
Deli Pickles and Hot Peppers
Assorted Cookies and Classic Brownies

DELI BUFFET

Rare Roast Beef, Smoked Turkey Breast, Cured Ham and Tuna Sandwich
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

Chilled Water, Regular and Decaffeinated Coffee, Assorted Teas served with
Sugar, Equal, Sweet & Low, Half and half, Milk

\$37 PER PERSON ALL INCLUSIVE FOR GUIDED TOUR AND LUNCH

FALL SEASONAL SALAD BUFFET

Chef's Choice of Bean-Based Salad
Apple, Cherry & Walnut Salad with maple vinaigrette
Roasted Corn Salad with cherry tomatoes and oven-roasted green onions
Peppered Pear Salad with oak leaf & stilton
Orzo Salad with golden raisins and pinenuts
Pumpkin Soup
Chef's Choice of Bread

Chilled Water, Regular and Decaffeinated Coffee, Assorted Teas served with
Sugar, Equal, Sweet & Low, Half and half, Milk

\$24 PER PERSON ALL INCLUSIVE FOR GUIDED TOUR AND LUNCH

BOXED 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 two from above)

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

\$26 PER PERSON ALL INCLUSIVE FOR GUIDED TOUR AND LUNCH

MEDITERRANEAN TASTING STATION

Flatbreads, Lavash and Artisan Loaves with grilled vegetables
Baba Ghanoush and Hummus, Olive bar, Lentil mint salad
Roasted Stuffed Peppers filled with pine nuts and spices
Greek salad with tomato, cucumber, bell pepper, onions, oregano, olives and feta
Baklava

Chilled Water, Regular and Decaffeinated Coffee, Assorted Teas served with
Sugar, Equal, Sweet & Low, Half and Half, Milk

\$24 PER PERSON ALL INCLUSIVE FOR GUIDED TOUR AND LUNCH

AFTERNOON HIGH TEA

Assorted Savory Sandwiches:
Pear & Stilton
Minted Radish with Lemon Mayonnaise
Smoked Turkey with Arugula
Watercress and Egg
Cucumber and Smoked Salmon with Horseradish Butter
Prosciutto Goat Cheese and fig

Scones with Clotted Cream and Jam
Assorted Miniature Pastries
Berry Trifle
Select Tazo Teas

\$37 PER PERSON ALL INCLUSIVE FOR GUIDED TOUR AND LUNCH

FONDUE STATION WITH CHAMPAGNE

BRIE AND WILD MUSHROOM FONDUE
cubes of french bread and focaccia, hand rolled breadsticks, sliced apple
roasted rosemary new potatoes, julienne raw red and yellow bell pepper
blanched broccoli florets, green beans

BITTERSWEET CHOCOLATE-ORANGE FONDUE
candied orange peels, almond macaroons
strawberries, seedless red and green grapes
dried apricots, sliced melon, fresh pineapple chunks
angel food cake, pound cake, pretzel sticks, marshmallows

Sparkling Wine

Chilled Water, Regular and Decaffeinated Coffee, Assorted Teas served with
Sugar, Equal, Sweet & Low, Half and half, Milk

\$32 PER PERSON ALL INCLUSIVE FOR GUIDED TOUR AND LUNCH

AFTERNOON CHAMPAGNE TEA

Assorted Savory Sandwiches:
Pear & Stilton
Minted Radish with Lemon Mayonnaise
Smoked Turkey with Arugula
Watercress and Egg
Cucumber and Smoked Salmon with Horseradish Butter
Prosciutto Goat Cheese and fig

Scones with Clotted Cream and Jam
Assorted Miniature Pastries
Berry Trifle
Select Tazo Teas served with a glass of our house sparkling wine

\$42 PER PERSON ALL INCLUSIVE FOR GUIDED TOUR AND LUNCH

All lunches require a minimum of 20 people.

sodexo 