



Catering Menu

- 2** Breakfast
- 5** Lunch
- 8** All Day Meeting Package
- 9** Family Style Displays
- 10** Reception
- 12** Specialty Stations
- 17** Station Dinners
- 18** Buffets
- 20** Plated Dinners
- 21** Desserts
- 22** Kid Friendly A La Carte Items
- 23** Additions

BREAKFAST

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

2

CLASSIC CONTINENTAL (\$10 per person)

Breakfast pastry display to include a selection of the following:

Assorted Muffins
Freshly Baked Croissant
Bagels (Accompanied by Whipped Butter and Cream Cheese)

Selection of Fruit Juices
Regular and Decaffeinated Coffee
Assorted Herbal Teas

EXECUTIVE (\$15 per person)

Breakfast pastry display to include a selection of the following:

Assorted Muffins
Warm Apple Turnovers
Freshly Baked Croissant
Bagels (Accompanied by Whipped Butter and Cream Cheese)
Yogurt and Granola Parfaits
Seasonal Fresh Fruit Kabobs

Selection of Fruit Juices
Regular and Decaffeinated Coffee
Assorted Herbal Teas

LIVE BREAKFAST BUFFET (\$22.50 per person)

Breakfast pastry display to include a selection of the following:

Assorted Muffins
Warm Apple Turnovers
Freshly Baked Croissant
Bagels (Accompanied by Whipped Butter and Cream Cheese)
Cinnamon French Toast with Warm Maple Syrup

EGGS - *Please choose 2 of the following selections:*

Scrambled Eggs

Spinach and Cheese Quiche

Breakfast Burritos
with Scrambled Eggs, Cheddar Cheese
and Crispy Bacon

Accompanied By:

Bacon
Sausage
Home Fries
Yogurt and Granola Parfaits
Seasonal Fresh Fruit Kabobs

BREAKFAST

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

3

GRAND BRUNCH BUFFET (\$40 per person)

Breakfast pastry display to include a selection of the following:

COLD BUFFET ITEMS

Assorted Muffins
Warm Apple Turnovers
Freshly Baked Croissant
Bagels (Accompanied by Whipped Butter and Cream Cheese)
Yogurt and Granola Parfaits
Seasonal Fresh Fruit Kabobs

SALADS - *Please choose 2 of the following selections:*

Mixed Field Greens
Choice of 3 dressings

Chicken Salad
Apples, Pecans and Golden Raisins

Mediterranean Tuna Salad
Kalamata Olives, Sun Dried Tomatoes, Vidalia Onions and Red Wine Vinaigrette

Quinoa and Brown Rice Salad
Quinoa, Brown Rice, Dried Cranberries, Roasted Pecans and Fresh Pears
Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach

Greek Salad
Crisp Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

Caesar Salad
Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

HOT BUFFET ITEMS

Please choose 4 of the following selections:

Scrambled Eggs
Spinach and Cheese Quiche
Breakfast Burritos (Scrambled Eggs, Cheddar Cheese and Crispy Bacon)
Roasted Rosemary Garlic Red Bliss Potatoes
Bacon
Sausage
Turkey Sausage
Home Fries
Cinnamon French Toast with Warm Maple Syrup

CARVING STATION

\$75 Chef Attendant Fee Applies

Please choose 1 of the following selections:

Roasted Turkey
Home Style Gravy,
Cranberry Orange Chutney

Slow Cooked Honey Baked Ham

Roasted Sirloin with Demi-Glace

DESSERT

Chef's Selection of Cakes and Mini Pastries

Chocolate Dipped Strawberries

Accompanied By:

Selection of Fruit Juices
Regular and Decaffeinated Coffee
Assorted Herbal Teas

BREAKFAST

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

4

A LA CARTE BREAKFAST ITEMS

Warm Apple Turnovers

\$15 per dozen

Granola Bars

\$24 per dozen

Breakfast Burritos

Eggs and Cheddar Cheese

\$3 each

Breakfast Burritos with Bacon

Eggs and Cheddar Cheese

\$4 each

Omelet Station (\$8 per person)

- \$75 Chef Attendant Fee Applies.

(1) Attendant required per 50 guests.

Omelets made to order with Cheddar Cheese, Sweet Vidalia Onions, Sun Dried Tomatoes, Fire Roasted Bell Peppers and Sautéed Cremini Mushrooms

LUNCH

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

5

MEET WHILE YOU EAT DELI BUFFET

(\$22.50 per person)

ASSORTED SALADS -

Please choose 2 of the following selections:

Pasta Salad

Cole Slaw

Quinoa and Brown Rice Salad

Quinoa, Brown Rice, Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach

Greek Salad

Crisp Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

ASSORTED GOURMET SANDWICHES

Please choose 3 of the following selections:

Smoked Turkey Breast

Tomatoes, Gouda Cheese and Basil Mayonnaise on a Kaiser Roll

Grilled Lemon Pepper Chicken

Avocado, Bacon and Tomato Wrap

Hummus Wrap

Roasted Seasonal Vegetables and Mixed Greens Wrap

Cubano Sandwich

Ham, Pickles, Swiss Cheese and Honey Dijon on Ciabatta

Tuna Salad Wrap

Lettuce and Tomato

Accompanied By:

House-Made Potato Chips

Chef's Selection of Cookies and Brownies

LUNCH

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

6

WORLD CAFE LIVE PLATED LUNCH

(\$32.50 per person)

SALADS - *Please choose 1 of the following selections:*

Quinoa and Brown Rice Salad

Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach

Greek Salad

Crisp Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

Mandarin Orange Chopped Salad

With Arugula, Spinach, Green Leaf Lettuce, Dried Cranberries, Candied Pecans and Mandarin Oranges tossed with Orange Cranberry Vinaigrette and topped with Feta Cheese

ENTREES - *Please choose 2 of the following selections:*

Pan Seared Atlantic Salmon

Lemon Dill Vinaigrette, Butter Poached Broccoli and Oregano Roasted Potatoes

Pan Roasted Free Range Chicken

Herb Onion Couscous and Lemon Thyme Butter

Tri-Color Fusilli

Tossed with Roasted Seasonal Vegetables, Cannellini Beans, Spinach and Aged Parmesan

Herb Marinated Grilled Chicken Spinach Salad

Herb Marinated Grilled Chicken, Baby Spinach, Bartlett Pears, Spiced Walnuts, Golden Raisins and Bleu Cheese Crumbles with Apple Cider Vinaigrette

Accompanied By:

Assorted Rolls and Whipped Butter

DESSERT - *Please choose 1 of the following selections:*

Tiramisu

New York Style Cheesecake

Flourless Chocolate Torte

Angel Food Cake

with Fresh Berries and Whipped Cream

Accompanied By:

Regular and Decaffeinated Coffee

Assorted Herbal Teas

LUNCH

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

7

WORLD CAFE LIVE AFTERNOON SNACKS

Homemade Potato Chips

\$8 per pound

Homemade Cookies

\$15 per dozen

Brownies

\$18 per dozen

Soft Pretzels with Mustard

\$18 per dozen

Chocolate Dipped Strawberries

\$24 per dozen

Assorted Granola Bars

\$24 per dozen

Mini Fruit Kabobs

\$12 per dozen

Crudité and Dips

\$5 per person

Hummus and Pita Chips

\$5 per person

Spiced Nuts

Cashews, Almonds and Peanuts

\$12 per bowl

ALL DAY MEETING PACKAGE

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

8

CONTINENTAL BREAKFAST (\$38.50 per person)

Breakfast pastry display to include a selection of the following:

Assorted Muffins
Freshly Baked Croissant
Bagels (Accompanied by Whipped Butter and Cream Cheese)

MID-MORNING REFRESH

Seasonal Fresh Fruit Kabobs

Make Your Own Trail Mix Station
Featuring Pecans, Granola, M&Ms, Raisins, Dried Cranberries and Sunflower Seeds

SALADS

Pasta Salad

Cole Slaw

House Salad

Featuring Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

ASSORTED GOURMET SANDWICHES

Please choose 3 of the following selections:

Smoked Turkey Breast

Tomatoes, Gouda Cheese and Basil Mayonnaise on a Kaiser Roll

Grilled Lemon Pepper Chicken

Avocado, Bacon and Tomato Wrap

Hummus Wrap

Roasted Seasonal Vegetables and Mixed Greens

Cubano Sandwich

Ham, Pickles, Swiss Cheese and Honey Dijon on Ciabatta

Tuna Salad Wrap

Lettuce and Tomato

Accompanied By:

House Made Potato Chips

Chef's Selection of Cookies and Brownies

AFTERNOON BREAK

Soft Pretzels
Yellow and Spicy Mustard

ALL DAY BEVERAGES

Selection of Fruit Juices

Iced Tea

Bottled Water

Assorted Soft Drinks

Regular and Decaffeinated Coffee

Assorted Herbal Teas

FAMILY STYLE DISPLAYS

Recommended for a table of 6-8 guests

9

Family Style Fruit Plate

Assortment of Seasonal Sliced Fresh Fruits and Berries

\$20 per plate

Family Style Crudité Plate

Assortment of Seasonal Vegetables and Dips

\$20 per plate

Family Style Cheese Plate

Assortment of Cheeses accompanied by Crackers and Flatbread

\$25 per plate

Family Style Middle Eastern Plate

Hummus, Feta, Tomatoes, Roasted Red Peppers, Sliced Cucumbers and Grilled Pita

\$25 per plate

Family Style Fresh Roasted Vegetable Plate

Roasted Zucchini, Eggplant, Squash, Asparagus, Artichokes, Roasted Tomatoes and Roasted Red Peppers

\$25 per plate

*Add Charcuterie for an additional \$10

HOT HORS D'OEUVRES

50 pieces per order

\$75 per 50 pieces

Chipotle BBQ Mini-Meatballs

Franks in a Blanket with Dijon Mustard

Broccoli and Cheddar Fritters

Macaroni and Cheese Fritters

Mini Corn Fritters with Chipotle Aioli

Mini Falafel with Tzatziki Sauce

Mini Vegetarian Egg Rolls with Soy Dipping Sauce

Roasted Chicken and Walnuts with Caramelized Apple and Goat Cheese in Phyllo

Spinach and Boursin Stuffed Mushroom Caps

\$100 per 50 pieces

Cashew Chicken Skewer with Spicy Ranch Dip

Chicken Pot Stickers with Sesame Ginger Dipping Sauce (*Fried or Steamed*)

Pork Pot Stickers with Sweet and Sour Dipping Sauce (*Fried or Steamed*)

Ginger Steamed Vegetable Dumplings

Gruyere and Caramelized Onion in Puff Pastry

Jamaican Jerk Chicken Skewers with Pineapple Rum Glaze

Mini Reuben with Cornichon Pickles

Grilled Bacon Wrapped Peach Slices with Balsamic Reduction (*seasonal*)

Chicken Cordon Bleu Fritters

Red Bliss Potatoes Filled with Bleu Cheese and Crispy Bacon

Mini Grilled Cheese with a Demi-Tasse Cup of Cream of Tomato Soup

Mini BLTs

\$125 per 50 pieces

Baked Anjou Pear and Brie in Phyllo

Grilled Salmon on a Crispy Wonton with Wasabi Aioli

Chicken Sate Skewers with Spicy Thai Peanut Sauce

Crab and Artichoke in Phyllo

Sesame Chicken with Orange Ginger Sauce

Spanakopita

Teriyaki Beef Kabobs

Mini Beef Empanadas with Salsa Verde

Rosemary Marinated Beef Skewer with Roasted Pearl Onions

\$150 per 50 pieces

Coconut Shrimp

Homemade Mini Crab Cakes with Remoulade

Mini Beef Wellingtons

Scallops Wrapped in Bacon

Seared Shrimp on a Lemon Thyme Risotto Cake

Mini Baked Brie in Phyllo with Raspberry Drizzle

Mini Cheesesteak Eggrolls

Lollipop Lamb Chops available at \$5 a piece

RECEPTION

COLD HORS D'OEUVRES

50 pieces per order

\$75 per 50 pieces

Curried Chicken Salad with Red Grapes
on a Crispy Pita Chip

Mini Peanut Butter and Banana Sandwiches

Tomato Basil Bruschetta on Toast Rounds

Brie, Pear and Honey Crostini

\$100 per 50 pieces

Chicken and Guacamole on a Crispy Wonton

Mini Mozzarella Balls and Grape Tomato Skewers

\$125 per 50 pieces

Chili Rubbed Sirloin with Bell Pepper Chutney
on Crostini

Chilled Shrimp Skewers with Lemon Zest
and Parsley Rub

Mission Fig and Mascarpone in Phyllo

Sesame Crusted Rare Yellow Fin Tuna on a
Crispy Wonton with Wasabi Aioli

Smoked Salmon with Dill Cream Cheese on
Cucumber

\$150 per 50 pieces

Filet on Crostini with Arugula and Fresh
Horseradish Sauce

Crisp Prosciutto Wrapped Asparagus

Shrimp served with Vodka Cocktail Sauce

Shrimp Ceviche on a Porcelain Spoon

Tuna Tartar on a Porcelain Spoon

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

12

SOUTHWESTERN STATION (\$13 per person)

\$75 Chef Attendant Fee Applies

Grilled Beef and Pulled Chicken
Sautéed Onions and Peppers
Warm Flour Tortillas
Mexican Rice
Black Beans
Tortilla Chips

Accompanied By:

Salsa
Guacamole
Sour Cream
Pico de Gallo
Shredded Cheddar Cheese
Shredded Monterey Jack Cheese

MARRAKECH MARKETPLACE (\$13 per person)

\$75 Chef Attendant Fee Applies

Please choose 3 of the following selections:

Kabobs made with Grilled Red and Green Peppers

[Chicken Kabobs](#)

[Vegetable Kabobs](#)

[Beef Kabobs](#)

[Shrimp Kabobs \(\\$2 additional per person\)](#)

Accompanied By:

Rice Pilaf
Hummus
Feta
Tomatoes
Roasted Red Peppers
Sliced Cucumbers
Tzatziki Sauce
Grilled Pita

SUSHI STATION (Market Price)

Sushi menu selections to be determined based on preference

ASIAN STIR FRY STATION

\$75 Chef Attendant Fee Applies

Made to order Stir Fry with the following selections:

[Miso Marinated Tofu](#)
\$9 per person

[Sweet Chili Garlic Chicken](#)
\$10 per person

[Chinese Five Spiced Rubbed Beef](#)
\$11 per person

[Lemon Ginger Shrimp](#)
\$14 per person

[Choice of Two](#)
\$20 per person

Accompanied By:

Steamed Vegetable Dumplings (Prepared in Bamboo Steamers)
Lo Mein Noodles
Steamed Rice
Asian Vegetables (Served in Chinese Take-Out Boxes with Chop Sticks and Fortune Cookies)

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

13

UNDER THE SEA

Iced Shrimp Cocktail
\$3.50 per piece

Malpaque Oysters
\$2.25 per piece

Crab Claws
\$4.00 per piece

Rhode Island Mid Neck Clams
\$1.25 per piece

Accompanied By:

Mignonette Sauce
Cocktail Sauce
Grated Fresh Horseradish
Served with Fresh Lemon Halves

SEARED SEAFOOD STATION (\$20 per person)

\$75 Chef Attendant Fee Applies

Please choose 2 of the following selections:

[Seared Salmon](#)
Meyer Lemon and Tarragon

[Seared Sea Scallops](#)
Browned Butter Vinaigrette

[Classic Shrimp Scampi](#)

[Maryland Style Crab Cake](#)

Accompanied By:

Rice Pilaf with Garlic Butter
Chef's Seasonal Vegetable Selection

MASHED POTATO BAR (\$8 per person)

\$75 Chef Attendant Fee Applies

Mashed Yukon Gold Potatoes and
Mashed Peruvian Purple Potatoes

Toppings Bar to include:

Cheddar Cheese
Sour Cream
Whipped Butter
Country Gravy
Bacon Bits
Jalapeño Peppers
Crispy Onions
Chives

Garnished with Fresh House Made Potato Chips

MAC 'N' CHEESE BAR (\$9 per person)

\$75 Chef Attendant Fee Applies

Please choose 2 of the following selections:

[Classic Cheddar Mac and Cheese](#)

[Wild Mushroom Truffle Mac and Cheese](#)

[White Cheddar Mac and Cheese](#)

Toppings Bar to include:

Crumbled Bacon
Diced Ham
Jalapeños
Toasted Breadcrumbs
Crispy Onions

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

14

TASTE OF ITALY (\$10 per person) \$75 Chef Attendant Fee Applies

Made to order Pasta Bar

Please choose 2 of the following pasta selections:

Cheese Tortellini

Penne, Farfalle

Wild Mushroom Ravioli

Grilled Vegetable Ravioli

Please choose 2 of the following sauce selections:

Classic Marinara

Vodka Rosa

Alfredo

Pesto Cream

Traditional Bolognese

Accompanied By:

Caesar Salad
Fresh Garlic Bread
Parmesan Cheese

SLIDER STATION (\$12 per person) \$75 Chef Attendant Fee Applies

Create Your Own Slider Featuring:

Please choose 3 of the following selections:

Beef Burger

Turkey Burger

Portobello Mushroom

Pulled Pork

Pulled Chicken

Falafel Burger with Tzatziki Sauce

Crab Cakes (\$2 additional per person)

Served with Slider Rolls

Accompanied By:

Lettuce
Pickles
Tomatoes
Buttermilk Cole Slaw
Chipotle Aioli
BBQ Sauce
American Cheese
French Fries
Sweet Potato Fries
Ketchup

CHILLED FRESH ROASTED VEGETABLE STATION (\$10 per person)

Roasted Zucchini
Eggplant
Squash
Asparagus
Artichokes
Roasted Tomatoes
Roasted Red Peppers

Fresh Mozzarella Marinated in Garlic
and Herb Olive Oil

Marinated Yellow and Red Beefsteak Tomatoes

Add Charcuterie for an additional \$5.00 per person

CHIPS AND DIPS STATION (\$8 per person)

Fresh House Made Potato Chips, Peruvian Purple
Potato Chips and Tortilla Chips

Served with the following dips:

Guacamole
Pico de Gallo
Herbed Ranch dip
French Onion dip
Salsa Verde

MARKET CRUDITÉ STATION (\$5 per person)

Assortment of Seasonal Vegetables

Accompanied By:

Bleu Cheese Dip
Roasted Red Pepper Ranch Dip
French Onion Dip

FRESH FRUIT DISPLAY (\$6 per person)

Assortment of Seasonal Sliced Fresh Fruits and
Berries with Yogurt Dip

THE CHEESE BOARD (\$8 per person)

Assortment of Domestic and International Cheeses
Baked Brie with Raspberry Sauce

Assorted Spiced Nuts
Selection of Crackers and Sliced French Bread
Garnished with Fresh Fruits

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

15

MIDDLE EASTERN STATION (\$6 per person)

Hummus
Feta
Tomatoes
Roasted Red Peppers
Sliced Cucumbers
Grilled Pita

SALAD STATION

\$6 per person~*choice of 2 salads*

\$9 per person~*choice of 3 salads*

House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

Mandarin Orange Chopped Salad

Arugula, Spinach, Green Leaf Lettuce, Dried Cranberries, Candied Pecans and Mandarin Oranges Tossed with Orange Cranberry Vinaigrette Topped with Feta Cheese

Tri-Color Fusilli Salad

Italian Vinaigrette, Seasonal Vegetables and Parmesan Cheese

Southwestern Salad

Romaine, Beefsteak Tomatoes, Corn, Black Beans, Red Onions and Crunchy Tortilla Strips with Chili Lime Vinaigrette

Quinoa and Brown Rice Salad

Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and (Served over a Bed of Baby Spinach)

Greek Salad

Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

Soba Noodle Salad

Edamame, Jicama, Pistachio, Orange Bell Pepper, Snow Pea Shoots, Tossed with Soy Chili Vinaigrette

SALAD BAR (\$10 per person)

Featuring creative salads served cocktail style

Please choose 2 of the following selections:

Goat Cheese Martini Salad

Spring Mix, Raspberries, Walnuts and Goat Cheese with Balsamic Drizzle (Served in a Martini Glass)

Chicken Bruschetta Salad

Julienne Chicken, Fresh Mozzarella, Basil, Garlic, Tomatoes and Mixed Greens with Balsamic Drizzle (Served in a Rocks Glass)

Caesar Salad on The Rocks

Romaine, Shaved Parmesan, Herbed Garlic Croutons and Traditional Caesar Dressing (Served in a Rocks Glass)

Mandarin Martini Salad

Lo Mein Noodles, Napa Cabbage, Asian Vegetables, Wonton Crisps and Mandarin Oranges with Sesame Ginger Dressing (Served in a Martini Glass)

Southwestern Salad

Romaine, Beefsteak Tomatoes, Corn, Black Beans, Red Onions and Crunchy Tortilla Strips with Chili Lime Vinaigrette (Served in a Martini Glass)

Quinoa and Brown Rice Salad

Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach (Served in a Rocks Glass)

Greek Salad

Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette (Served in a Rocks Glass)

Soba Noodle Salad

Edamame, Jicama, Pistachio, Orange Bell Pepper, Snow Pea Shoots, Tossed Soy Chili Vinaigrette (Served in a Rocks Glass)

Accompanied By:

Rolls and Freshly Whipped Butter

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

16

A WALK DOWN SOUTH STREET

(\$13 per person)

\$75 Chef Attendant Fee Applies

Create Your Own Cheese Steak Station Featuring:

Please choose 2 of the following selections:

Beef

Chicken

Vegan - Sautéed Seitan

Served with Cheese Steak Rolls

Accompanied By:

Sautéed Peppers
Onions
Mushrooms
Cheese Whiz
Sliced Provolone Cheese
Sliced American Cheese
French Fries
Onion Rings
Ketchup

PUB GRUB STATION (\$14 per person)

Spicy Buffalo Chicken Wings

Chipotle BBQ Mini-Meatballs

Tortilla Chips and Salsa

Franks in a Blanket

Macaroni and Cheese Fritters

Cheesesteak Eggrolls with
Jalapeño Cheddar Sauce

*Add Spicy Seitan Wings (\$2 per person)

CARVING STATIONS

\$75 Chef Attendant Fee Applies

Roasted Turkey

Home Style Gravy and Cranberry Orange Chutney

\$10 per person

Slow Cooked Honey Baked Ham

\$12 per person

Prime Rib Au Jus

\$15 per person

Roasted Sirloin with Demi-Glace

\$17 per person

Roasted Tenderloin with Demi-Glace

\$22 per person

Accompanied By:

Chef's Potato and Vegetable Selections
Petite Rolls with Whipped Butter

BRUSCHETTA STATION (\$8 per person)

Please choose 3 of the following selections:

Traditional

Chopped Tomatoes with Garlic, Basil and
Onion Marinated in Herbs and Olive Oil

Garlic Chicken

White Wine and Garlic Marinated Grilled
Chicken with Diced Tomatoes, Yellow
Peppers and Balsamic Reduction Drizzle

Caprese

Marinated Tomatoes and Fresh Mozzarella

Seared Sirloin*

Diced Red Peppers and Gorgonzola Crumbles

*\$2 additional per person for Sirloin

STATION DINNERS

All Chef-Attended Stations Require a Minimum of 50 Guests.

17

STATION DINNERS (\$70 per person)

All Station Dinners Require a Minimum of 50 Guests.

All station dinners include:

Cheese and Crudité Display

Your Choice of 8 Butlered Hors D'oeuvres
(page 10-11)

Your Choice of 3 Savory Stations
(page 12-16)

One Dessert Station (page 21)

BUFFETS

A \$150.00 set up charge applies for buffet service for groups under 25

18

BACKYARD BARBECUE BUFFET

(\$35 per person)

SALADS

Southwestern Salad

Romaine, Beefsteak Tomatoes, Corn, Black Beans, Red Onions and Crunchy Tortilla Strips with Chili Lime Vinaigrette

All American Potato Salad with Red Bliss

Potatoes, Hardboiled Egg, Scallion and Cheddar Cheese

Tri-Color Rotini Pasta Salad

Seasonal Vegetables

ENTREES

Please choose 2 of the following:

Tamarind Glazed BBQ Chicken Drumsticks

Beef Burgers

Pulled Pork

Pulled Chicken

Kosher Ballpark Franks

St. Louis Style Ribs

Maple Barbecue Sauce

Grilled Hot Italian Sausages

Accompanied By:

Kaiser Rolls
American Cheese
Lettuce
Tomatoes
Onions
Pickles
Mayonnaise
Mustard

SIDES

Please choose 3 of the following:

Corn on the Cob

Roasted Potatoes

Buttermilk Biscuits

Seasonal Grilled Vegetables

Buttermilk Cole Slaw

DESSERT

Sundae Bar

\$75 Chef Attendant Fee Applies

Vanilla and Chocolate Ice Cream
Assorted Candy and Fruit Toppings
Sugar and Wafer Cones
Hot Fudge
Cookies
Brownies

BUFFETS

A \$150.00 set up charge applies for buffet service for groups under 25

19

WORLD CAFE LIVE BUFFET (\$36 per person)

SALADS

Caprese Salad

Sliced Tomato, Mozzarella and Basil

House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

ENTREES

Please choose 3 of the following:

Pan Seared Salmon

Tarragon Browned Butter

Roasted Sirloin of Beef Au Jus

Horseradish Sauce

Honey Dijon Chicken

Tri-Color Fusilli

Tossed with Roasted Seasonal Vegetables, Cannellini Beans, Spinach and Aged Parmesan

Accompanied By:

Chef's Selection of Seasonal Vegetable and Accompaniment

Assorted Rolls and Whipped Butter

Chef's Selection of Assorted Mini Pastries

WORLD CAFE LIVE EXECUTIVE BUFFET

(\$40 per person)

SALADS

Please choose 3 of the following:

Caprese Salad

Sliced Tomato, Mozzarella and Basil

Greek Salad

Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

Mandarin Orange Chopped Salad

Arugula, Spinach, Green Leaf Lettuce, Dried Cranberries, Candied Pecans and Mandarin Oranges Tossed with Orange Cranberry Vinaigrette Topped with Feta Cheese

ENTREES

Please choose 3 of the following:

Grilled Teriyaki Salmon

Sesame Seeds, Julienne Peppers and Scallions

Fresh Herb Rubbed Filet

Caramelized Shallot Demi-Glace

Stuffed Chicken

Spinach, Roasted Red Peppers and Mozzarella in White Wine Garlic Sauce

Grilled Swordfish

Tarragon Browned Butter

Honey Dijon Chicken

Tri-Color Fusilli

Tossed with Roasted Seasonal Vegetables, Cannellini Beans, Spinach and Aged Parmesan

Accompanied By:

Chef's Selection of Seasonal Vegetable

Assorted Rolls and Whipped Butter

Chef's Selection of Assorted Mini Pastries

WORLD CAFE LIVE PLATED DINNER

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

20

WORLD CAFE LIVE PLATED DINNER

(\$48.50 per person)

SALADS

Please choose 1 of the following selections:

Quinoa and Brown Rice Salad

Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach

Greek Salad

Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

Mandarin Orange Chopped Salad

Arugula, Spinach, Green Leaf Lettuce, Dried Cranberries, Candied Pecans and Mandarin Oranges Tossed with Orange Cranberry Vinaigrette Topped with Feta Cheese

Accompanied By:

Assorted Rolls and Whipped Butter

ENTREES

Please choose 3 of the following selections:

Filet Mignon

with Bordelaise Sauce, Grilled Asparagus and Scallion Mashed Potatoes

Grilled Swordfish

Tarragon Browned Butter, Broccolini and Scallion Mashed Potatoes

Pan Roasted Free Range Chicken

Herb Onion Couscous and Lemon Thyme Butter, with Chef's Selection of Vegetables

Stuffed Chicken

Spinach, Roasted Red Peppers and Mozzarella in White Wine Garlic Sauce, with Chef's Seasonal Accompaniment

Tri-color Rotini

Tossed with Roasted Seasonal Vegetables, Cannellini Beans, Spinach and Aged Parmesan

DESSERT

Please choose 1 of the following:

Tiramisu

New York Style Cheesecake

Flourless Chocolate Torte

Angel Food Cake

Fresh Berries and Whipped Cream

Accompanied By:

Regular and Decaffeinated Coffee
Assorted Herbal Teas

FAMILY STYLE DESSERTS

Recommended for tables of 6-8 guests

Family Style Fruit Plate (\$20 per plate)

Includes Grapes and Strawberries, Additional Fruit is Chef's Seasonal Selection

Family Style Mini-Cookies (\$15 per plate)

Please Choose 3 types of Cookies:

- Chocolate Chip
- Rocky Road
- Peanut Butter
- Sugar
- Oatmeal

Family Style Petite Pastry Sampler (\$25 per plate)

- Brownies
- Mini Cannoli
- Mini Fruit Tarts
- Mini Cheesecakes
- Chocolate Covered Strawberries
- Mini S'mores

DESSERT STATIONS

Cookie and Brownies (\$4 per person)
Assorted Homemade Cookies and Brownies

Petite Pastries (\$13 per person)
Brownies
Mini Cannoli
Mini Fruit Tarts
Mini Cheesecakes
Chocolate Covered Strawberries
Mini S'mores
Fresh Fruit Kabobs
Mini Chocolate Mousse Martinis

Cheesecake Station (\$10 per person)
Featuring Mini Vanilla and Chocolate Swirl
Cheesecake with Graham Cracker and
Oreo Crust

Toppings Bar to Include:

- Blueberries
- Pineapple
- Chocolate Chips
- M&Ms
- Crumbled Reese's Peanut Butter Cups
- Strawberry Sauce
- Chocolate Sauce
- Caramel Sauce
- Whipped Cream

SUNDAE BAR (\$8 per person)
\$75 Chef Attendant Fee Applies

Chocolate and Vanilla Ice Cream

- Assorted Candy and Fruit Toppings
- Sugar and Wafer Cones
- Hot Fudge
- Cookies and Brownies

PASSED DESSERTS

Chocolate Mousse with Whipped Cream
Served in a Mini Martini Glass
\$3 each

Root Beer Float
Served in a Shot Glass
\$3 each

Grasshopper Sundae
Mint Chocolate Chip Ice Cream Drizzled With
Chocolate Sauce (Served in a Mini Martini Glass)
\$3 each

Mini Fruit Smoothies
Served in a Shot Glass
\$3 each

Tiramisu
Served in a Mini Martini Glass
\$3 each

Cake Pops
\$4 each

STATIONARY HORS D'OEUVRES

(\$75 per 50 pieces)

Assorted Pizza Squares

Buffalo Chicken Wings

Franks in a Blanket

Broccoli and Cheddar Fritters

Macaroni and Cheese Fritters

Mini Vegetarian Egg Rolls with Soy Dipping Sauce

DINNER BUFFET ITEMS

Chicken Fingers and French Fries

\$9 per person*

**Add Sweet Potato or Eggplant Fries
for an additional \$2 per person*

Penne Pasta with Marinara Sauce

\$8 per person

Cheese Quesadillas

\$8 per person

Margherita Pizzas

\$8 per person

Make Your Own Taco Station

\$11 per person

Ground Beef
Warm Flour Tortillas
Mexican Rice
Black Beans
Tortilla Chips

Accompanied by

Salsa
Guacamole
Sour Cream
Romaine Lettuce
Shredded Cheddar Cheese

Please consult your World Cafe Live Private Events Sales Team For pricing on the following event enhancements...

ICE CARVINGS

SPECIALTY LINENS

SECURITY

FLORAL ARRANGEMENTS

FURNITURE RENTAL

LIVE ENTERTAINMENT

CUSTOM GOBOS

PHOTO BOOTH