



Catering Menu

- 2** Breakfast
- 3** Lunch
- 5** All Day Meeting Package
- 6** Reception
- 7** Specialty Stations
- 12** Buffets
- 13** Plated Dinners
- 14** Desserts

BREAKFAST

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

2

CLASSIC CONTINENTAL (\$12/person)

Breakfast display to include
a selection of the following:

- Assorted Muffins
- Freshly Baked Croissant

Build Your Own Parfaits including:

- Yogurt
- Fresh Berries
- Granola
- Honey

- Selection of Fruit Juices
- Regular and Decaffeinated Coffee
- Assorted Herbal Teas

BREAKFAST ADD-ONS:

French Toast - \$2/person

Scrambled Eggs - \$2/person

Applewood Smoked Bacon - \$3/person

Pork Sausage - \$3/person

Chicken Sausage Patty - \$3/person

Southern Style Buttermilk Biscuits with Chorizo Gravy \$3/person

Spinach, Tomato, and Goat Cheese Frittata - \$3/person

Sausage and Cheddar Cheese Frittata - \$4/person

Shrimp and Grits - \$4/person

Chicken and Waffles - \$4/person

LUNCH

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

3

GOURMET DELI BUFFET (\$24/person)

ASSORTED SALADS:

Please choose 2 of the following selections:

Quinoa and Brown Rice Salad [Vegan]

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

Southwestern Chopped Salad

Chopped Romaine, Sweet White Corn, Grape Tomatoes, Diced Red Onion, Black Beans, Tortilla Strips Dusted in Cumin & Sea Salt with Cilantro Avocado, Lime Dressing

House Salad [Vegan]

Field Greens and Romaine with Tomato, Cucumber, 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 Wrap

Avocado, Bacon and Tomato

Cubano*

Ham, Pickles, Swiss Cheese and Honey Dijon on Ciabatta

Buffalo Chicken Salad Wrap

Romaine and Blue Cheese Dressing

Avocado Wrap [Vegan]

Avocado, Tomato, Onion, Cucumber, and Sundried Tomato Pesto

Accompanied By:

Potato Chips

Chef's Selection of Cookies and Brownies

*Gluten Free Rolls available on request for additional \$1/person

LUNCH

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

4

WORLD CAFE LIVE PLATED LUNCH

(\$34/person)

SALADS - Please choose 1 of the following selections:

Quinoa and Brown Rice Salad [Vegan]

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

House Salad [Vegan]

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

Caesar Salad

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

Rice Noodle Salad

Napa Cabbage, Shredded Carrots, Julienned Cucumbers, Edamame, Green Onions, Cilantro, Peanuts, and Thai Chili Vinaigrette

ENTREES - Please choose 2 of the following selections:

Pan Seared Atlantic Salmon

Saffron Butter Sauce, Butter Poached Broccolini, and Roasted Potatoes

Pan Roasted Free Range Chicken

Seasonal Vegetable White Rice and Lemon Thyme Butter

Spaghetti Squash Primavera [Vegan]

Heirloom Tomatoes, Sautéed Kale, Roasted Cauliflower, Sun-Dried Tomato Pesto

Petite Filet with Bordelaise Sauce [+\$2/person]

Grilled Asparagus, Roasted Potatoes

Accompanied By:

Assorted Rolls and Whipped Butter

DESSERT:

Assorted Pastries

Accompanied By:

Regular and Decaffeinated Coffee Service

Assorted Herbal Teas

ALL DAY MEETING PACKAGE

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

5

CLASSIC CONTINENTAL (\$45/person)

Breakfast pastry display to include a selection of the following:

- Assorted Muffins
- Freshly Baked Croissant

Build Your Own Parfaits including:

- Yogurt,
- Fresh Berries,
- Granola,
- Honey

BREAKFAST ADD-ONS:

French Toast - \$2/person

Scrambled Eggs - \$2/person

Apple Smoked Bacon - \$3/person

Pork Sausage - \$3/person

Chicken Sausage Patty - \$3/person

Southern Style Buttermilk Biscuits with Chorizo Gravy \$3/person

Spinach, Tomato, and Goat Cheese Frittata - \$3/person

Sausage and Cheddar Cheese Frittata - \$4/person

Shrimp and Grits - \$4/person

Chicken and Waffles - \$4/person

MID-MORNING REFRESH:

- Seasonal Fresh Fruit Salad
- Granola Bars

SALADS:

Pasta Salad

Cole Slaw

House Salad

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

Cubano*

Ham, Pickles, Swiss Cheese and Honey Dijon on Ciabatta

Buffalo Chicken Salad Wrap

Romaine and Blue Cheese Dressing

Avocado Wrap [Vegan]

Avocado, Tomato, Onion, Cucumber, and Sundried Tomato Pesto

Accompanied By:

- Potato Chips
- Chef's Selection of Cookies and Brownies

*Gluten Free Rolls available on request for additional \$1/person

ALL DAY BEVERAGES

- Selection of Fruit Juices
- Iced Tea
- Bottled Water
- Assorted Soft Drinks
- Regular and Decaffeinated Coffee
- Assorted Herbal Teas

HORS D'OEUVRES

VEGETARIAN SELECTIONS

\$75 per 50 pieces

- Vegetable Fritters
- Macaroni and Cheese Fritters
- Mini Sweet Corn Fritters with Chipotle Aioli
- Mini Falafel with Tzatziki Sauce
- Mini Vegetarian Egg Rolls with Soy Dipping Sauce
- Spinach and Boursin Stuffed Mushroom Caps
- Tomato Basil Bruschetta on Toast Rounds
- Crispy Korean Style Tofu Bites

\$100 per 50 pieces

- Grilled Halloumi, Roasted Eggplant, Black Garlic Vinaigrette on Butter Toasted Baguette
- Crispy Ginger Vegetable Dumplings with Sesame Ginger Dipping Sauce
- Gruyere and Caramelized Onion in Puff Pastry
- Mini Grilled Cheese with a Demi-Tasse Cup of Cream of Tomato Soup
- Mini Mozzarella Balls and Grape Tomato Skewers
- Avocado Toast with Black Bean and Corn Salad with Queso Fresco on Crostini

\$150 per 50 pieces

- Mini Baked Brie in Phyllo with Raspberry Drizzle
- Spanakopita

CHICKEN SELECTIONS

\$75 per 50 pieces

- Roasted Chicken and Walnuts with Caramelized Apple and Goat Cheese in Phyllo
- Curried Chicken Salad with Red Grapes on a Crispy Pita Chip

\$100 per 50 pieces

- Crispy Chicken Pot Stickers with Sesame Ginger Dipping Sauce
- Jamaican Jerk Chicken Skewers with Pineapple Rum Glaze
- Chicken and Guacamole on a Crispy Wonton

\$125 per 50 pieces

- Chicken Sate Skewers with Spicy Peanut Sauce
- Buffalo Chicken Empanada

BEEF SELECTIONS

\$75 per 50 pieces

- Chipotle BBQ Mini-Meatballs
- Franks in a Blanket with Dijon Mustard

\$100 per 50 pieces

- Mini Taco Bites with Cheese and Green Onion

\$125 per 50 pieces

- Teriyaki Beef Kabobs
- Rosemary Marinated Beef Skewer with Roasted Pearl Onions
- Smoked Beef Brisket with Tomato Chutney and Bleu Cheese on Crostini

\$150 per 50 pieces

- Mini Cheesesteak Eggrolls
- Filet on Crostini with Arugula and Fresh Horseradish Sauce

PORK SELECTIONS

\$100 per 50 pieces

- Crispy Pork Pot Stickers with Sweet and Sour Dipping Sauce
- One Bite Pork Carne Asadas

SEAFOOD SELECTIONS

\$125 per 50 pieces

- Grilled Salmon on a Crispy Wonton with Wasabi Aioli
- Crab and Artichoke Dip in Phyllo
- Chilled Shrimp Skewers with Lemon Zest and Parsley Rub
- 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

- Coconut Shrimp
- Shrimp Served with Vodka Cocktail Sauce
- Homemade Mini Crab Cakes with Remoulade
- Scallops Wrapped in Bacon

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

7

STATION DINNERS (\$76/person)

\$75 Chef Attendant Fee Applies

All Station Dinners Require
a **Minimum of 50 Guests.**

All station dinners include:

-Cheese and Crudit  Display

-Your Choice of 6 Butlered Hors D'oeuvres
(previous page)

-Your Choice of 3 Stations from **Pages 8-11**

- Dessert Station

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

8

MARKET CRUDITÉ STATION (\$7/person)

Assortment of Seasonal Vegetables
Accompanied By:

- Bleu Cheese Dip
- Roasted Red Pepper Ranch Dip
- French Onion Dip

FRESH FRUIT DISPLAY (\$7/person)

Assortment of Seasonal Sliced Fresh Fruits and Berries with Yogurt Dip

ANTIPASTI STATION (\$8/person)

- Roasted Zucchini
- Eggplant
- Squash
- Asparagus
- Artichokes
- Roasted Tomatoes
- Roasted Red Peppers
- Fresh Mozzarella Marinated in Garlic and Herb Olive Oil

Add on Bruschetta Display (\$3/person)

CHIPS AND DIPS STATION (\$8/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

HUMMUS DISPLAY (\$8/person)

- Hummus with Harissa Oil
- Hummus with Spinach & Pistachio Pesto
- Feta
- Tomatoes
- Roasted Red Peppers
- Sliced Cucumbers
- Olives
- Grilled Pita

MASHED POTATO BAR (\$9/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

MAC 'N' CHEESE BAR (\$10/person)

\$75 Chef Attendant Fee Applies

Please choose 1 of the following selections:

[Classic Cheddar Mac and Cheese](#)

[Three Cheese Blend Mac and Cheese](#)

[Ghost Pepper Mac and Cheese](#)

Toppings Bar to include:

- Crumbled Bacon
- Pickled Jalapeños
- Crispy Onions
- Chives
- Tomato Chutney
- Sriracha Sauce
- Add Crab for +\$3/person

THE CHEESE BOARD (\$10/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

*Add Charcuterie + \$5/person

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

9

SALAD STATION (\$10/person)

Choice of 3 Salads

House Salad [Vegan]

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

Caesar Salad

Chopped Romaine with Caesar Dressing,
Herbed Croutons and Asiago Cheese

Southwestern Chopped Salad

Chopped Romaine, Sweet White Corn,
Grape Tomatoes, Diced Red Onion, Black
Beans, Tortilla Strips Dusted in Cumin &
Sea Salt, Cilantro Avocado Lime Dressing

Tri-Color Fusilli Salad

Italian Vinaigrette, Seasonal Vegetables
and Parmesan Cheese

Goat Cheese Salad

Spring Mix, Raspberries, Walnuts and
Goat Cheese with Balsamic Drizzle

Quinoa and Brown Rice Salad [Vegan]

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

Rice Noodle Salad

Napa Cabbage, Shredded Carrots,
Julienned Cucumbers, Edamame,
Green Onions, Cilantro, Peanuts,
Thai Chili Vinaigrette

Accompanied By:

Assorted Rolls and Whipped Butter

PUB GRUB STATION (\$10/person)

- Spicy Seitan Wings
- Chipotle BBQ Mini-Meatballs
- Hand-cut French Fries + Ketchup
- Franks in a Blanket
- Macaroni and Cheese Fritters
- Cheesesteak Eggrolls with
Jalapeño Cheddar Sauce

*Add Spicy Chicken Wings [+ \$2 /person]

STIR FRY STATION

\$75 Chef Attendant Fee Applies

Made to order Stir Fry with the
following selections:

Miso Marinated Tofu
\$10/person

Sweet Chili Garlic Chicken
\$12/person

Chinese Five Spiced Rubbed Beef
\$13/person

Lemon Ginger Shrimp
\$15/person

Accompanied By:

- Crispy Vegetable Dumplings
- Vegetable Lo Mein
- Steamed Rice
- Chop Sticks
- Fortune Cookies

TASTE OF ITALY (\$13/person)

\$75 Chef Attendant Fee Applies

Made to order Pasta Bar

Please choose 2 of the following selections:

Cheese Tortellini

Penne

Wild Mushroom Ravioli

Grilled Vegetable Ravioli

Please choose 2 of the following selections:

Classic Marinara

Vodka Sauce

Rosa Alfredo

Pesto Cream

Traditional Bolognese

Accompanied By:

Caesar Salad
Fresh Garlic Bread
Parmesan Cheese

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

10

CHEESESTEAK STATION (\$13/person)

\$75 Chef Attendant Fee Applies

Create Your Own Cheese Steak Station Featuring:

Please choose 2 of the following selections:

Beef

Chicken

Seitan with Shredded
Daiya Cheese [Vegan]

Served with Cheese Steak Rolls

Accompanied By:

- Sautéed Peppers & Onions
- Mushrooms
- Cheese Whiz
- Warm Three Cheese Sauce
- French Fries
- Onion Rings
- Ketchup

SLIDER STATION (\$13/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 [+\$3/person]

Served with Slider Rolls Accompanied By:

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

SOUTHWESTERN STATION

(\$14/person)

\$75 Chef Attendant Fee Applies

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

Accompanied By:

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

MOROCCAN STATION (\$15/person)

\$75 Chef Attendant Fee Applies

Please choose 3 of the following selections:

Chicken

Vegetable

Beef

Shrimp [+\$2/person]

Accompanied By:

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

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

11

CARVING STATIONS

\$75 Chef Attendant Fee Applies

Roasted Turkey with Home Style Gravy
and Cranberry Orange Chutney \$12/person

Slow Cooked Honey Baked Ham \$12/person

Roasted Sirloin with Demi-Glace \$16/person

Prime Rib Au Jus \$20/person

Accompanied By:

Mashed Potatoes and Seasonal Vegetables
Dinner Rolls and Butter

SUSHI STATION (Market Price)

Sushi menu selections to be
determined based on preference

SEAFOOD STATION (\$24/person)

\$75 Chef Attendant Fee Applies

Please choose 2 of the following selections:

Seared Salmon
Meyer Lemon and Saffron Butter

Steamed Mussels with Thai Curry Sauce

Creole Shrimp Linguini

Maryland Style Crab Cakes

Accompanied By:

Rice Pilaf with Garlic Butter
Seasonal Vegetables

BARBECUE STATION (\$15/person)

Country Style Pasta Salad

PROTEIN

Please choose 2 of the following:

Grilled Boneless Chicken Thigh

Pulled Pork

Pulled Chicken

Kosher Ballpark Franks

St. Louis Style Rib Tips in a
Hickory Smoked BBQ Sauce

Accompanied By:

-Hot Dog Rolls
-Kaiser Rolls
-Lettuce
-Tomato
-Onion
-Pickles
-Ketchup
-Mustard
-Relish
-Cole Slaw

SIDES

Please choose 2 of the following:

Corn on the Cob

Cornbread with Honey Butter

Roasted Potatoes

Seasonal Grilled Vegetables

BUFFETS

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

12

WORLD CAFE LIVE BUFFET

(\$52/person)

SALADS

Please choose 2 of the following:

House Salad [Vegan]

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

Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

Southwestern Chopped Salad

Chopped Romaine, Sweet White Corn, Grape Tomatoes, Diced Red Onion, Black Beans, Tortilla Strips Dusted in Cumin & Sea Salt, Cilantro Avocado Lime Dressing

Tri-Color Fusilli Salad

Italian Vinaigrette, Seasonal Vegetables and Parmesan Cheese

Goat Cheese Salad

Spring Mix, Raspberries, Walnuts and Goat Cheese with Balsamic Drizzle

Quinoa and Brown Rice Salad [Vegan]

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

Rice Noodle Salad

Napa Cabbage, Shredded Carrots, Julienned Cucumbers, Edamame, Green Onions, Cilantro, Peanuts, Thai Chili Vinaigrette

ENTREES

Please choose 2 of the following:

Pan Seared Teriyaki Salmon

Sesame Seeds, Julienne Peppers and Scallions

Herb Rubbed Filet

Demi-Glace

Stuffed Chicken

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

Grilled Swordfish

Tarragon Browned Butter

Pan Seared Chicken Breast

Honey Dijon Cream Sauce

Penne Primavera [Vegan upon Request]

Sundried Tomato Pesto Cream Sauce with Roasted Vegetables and Parmesan Cheese

Accompanied By:

Sautéed Seasonal Vegetable

Assorted Rolls and 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.

13

WORLD CAFE LIVE PLATED DINNER

(\$48/person)

SALADS

Please choose 1 of the following selections:

House Salad [Vegan]

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

Caesar Salad

Chopped Romaine with Caesar Dressing,
Herbed Croutons and Asiago Cheese

Southwestern Chopped Salad

Chopped Romaine, Sweet White Corn,
Grape Tomatoes, Diced Red Onion, Black
Beans, Tortilla Strips Dusted in Cumin &
Sea Salt, Cilantro Avocado Lime Dressing

Tri-Color Fusilli Salad

Italian Vinaigrette, Seasonal Vegetables
and Parmesan Cheese

Goat Cheese Salad

Spring Mix, Raspberries, Walnuts and
Goat Cheese with Balsamic Drizzle

Quinoa and Brown Rice Salad [Vegan]

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

Rice Noodle Salad

Napa Cabbage, Shredded Carrots,
Julienned Cucumbers, Edamame,
Green Onions, Cilantro, Peanuts,
Thai Chili Vinaigrette

ENTREES

Please choose 3 of the following selections:

Filet Mignon with Demi Sauce

Grilled Asparagus and Scallion
Mashed Potatoes

Pan Seared Teriyaki Salmon

Sesame Seeds, Julienne Peppers and
Scallions

Pan Roasted Free Range Chicken

Herb Onion Couscous and Lemon Thyme
Butter, with Sautéed Seasonal Vegetables

Stuffed Chicken

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

Spaghetti Squash Primavera [Vegan]

Heirloom Tomatoes, Sautéed Kale,
Roasted Cauliflower, Sun-Dried
Tomato Pesto

DESSERTS

Please choose 1 of the following:

Tiramisu

New York Style Cheesecake

Flourless Chocolate Torte

Lemon Pudding Cake with Melba Sauce and Fresh Berries

Accompanied By:

Regular and Decaffeinated Coffee
Assorted Herbal Teas

COOKIE AND BROWNIES (\$5/person)

PETITE PASTRIES (\$13/person)

- Brownies
- Mini Cannoli
- Mini Fruit Tarts
- Mini Cheesecakes
- Chocolate Covered Strawberries
- Fresh Fruit
- Chocolate Covered Pretzel Rods

SUNDAE BAR (\$9/person)

\$75 Chef Attendant Fee Applies

Chocolate and Vanilla Ice Cream

- Assorted Candy and Fruit Toppings
- Sugar and Wafer Cones
- Chocolate Syrup
- Caramel Sauce

PASSED DESSERTS

\$75 per 50 pieces

- Mini Cannoli
- Mini Cheesecakes
- Chocolate Covered Strawberries
- Mini Chocolate Mousse cups