



Catering Menu

- 2** Breakfast
- 4** Lunch
- 7** All Day Meeting Package
- 8** Reception
- 9** Specialty Stations
- 14** Buffets
- 16** Plated Dinners
- 17** Desserts
- 18** Additions

BREAKFAST

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

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CLASSIC CONTINENTAL (\$12 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 (\$18 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 Salad

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

LIVE BREAKFAST BUFFET (\$24 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

FRITATTA STATION:

[Spinach, Tomato + Goat Cheese](#)

[Seasonal Vegetables](#)

Accompanied By:

- Bacon
- Sausage
- Home Fries
- Yogurt and Granola Parfaits + Fresh Berries
- Seasonal Fresh Fruit Salad

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

*Organic Coffee available on request for an additional \$2/person

BREAKFAST

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

3

A LA CARTE BREAKFAST ITEMS

Warm Apple Turnovers

\$15 per dozen

Granola Bars

\$24 per dozen

Seasonal Fruit Salad

\$3 per person

Home Fries

\$2 per person

Yogurts

\$2.50 a piece

Breakfast Burritos

Eggs and Cheddar Cheese

\$3 each

Breakfast Burritos with Bacon

Eggs and Cheddar Cheese

\$4 each

Frittata Station (\$8 per person)

- \$75 Chef Attendant Fee Applies.

(1) Attendant required per 50 guests.

Spinach, Tomato + Goat Cheese

Seasonal Vegetables

LUNCH

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

4

MEET WHILE YOU EAT DELI BUFFET

(\$24 per person)

ASSORTED SALADS -

Please choose 2 of the following selections:

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

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

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

Roasted Seasonal Vegetable Wrap [VEGAN]

Garlic Hummus and Mixed Greens

Cubano*

Ham, Pickles, Swiss Cheese and Honey Dijon on Ciabatta

Buffalo Chicken Salad Wrap

Romaine and Blue Cheese Dressing

Accompanied By:

House-Made 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.

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WORLD CAFE LIVE PLATED LUNCH

(\$34 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

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

Rice Noodle Salad

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

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

Pan Seared Atlantic Salmon

Lemon Dill Vinaigrette, Butter Poached Broccolini and 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

Petite Filet with Bordelaise Sauce

Grilled Asparagus, Roasted Potatoes

Accompanied By:

Assorted Rolls and Whipped Butter

DESSERT -

Assorted Cookies and Brownies

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.

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WORLD CAFE LIVE AFTERNOON SNACKS

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

Fresh Fruit Salad

\$12 per dozen

Crudité and Dips

\$3 per person

Hummus and Pita Chips

\$5 per person

ALL DAY MEETING PACKAGE

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

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CONTINENTAL BREAKFAST (\$40 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 Salad
Artisanal Cheese Board

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

Roasted Seasonal Vegetable Wrap [VEGAN]

Roasted Seasonal Vegetables and Mixed Greens

Cubano*

Ham, Pickles, Swiss Cheese and Honey Dijon
on Ciabatta

Buffalo Chicken Salad Wrap

Romaine and Blue Cheese Dressing

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

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

HORS D'OEUVRES

VEGETARIAN SELECTIONS

\$75 per 50 pieces

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
Spinach and Boursin Stuffed Mushroom Caps
Tomato Basil Bruschetta on Toast Rounds
Brie, Pear and Honey Crostini
Crispy Korean Style Tofu Bites

\$100 per 50 pieces

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

\$125 per 50 pieces

Baked Anjou Pear and Brie in Phyllo
Spanakopita

\$150 per 50 pieces

Mini Baked Brie in Phyllo with Raspberry Drizzle

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

Cashew Chicken Skewer with Spicy Ranch Dip
Crispy Chicken Pot Stickers with Sesame
Ginger Dipping Sauce
Jamaican Jerk Chicken Skewers with
Pineapple Rum Glaze
Chicken Cordon Bleu Fritters
Chicken and Guacamole on a Crispy Wonton

\$125 per 50 pieces

Chicken Sate Skewers with Spicy Peanut Sauce

BEEF SELECTIONS

\$75 per 50 pieces

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

\$100 per 50 pieces

Mini Reuben with Cornichon Pickles

\$125 per 50 pieces

Teriyaki Beef Kabobs
Rosemary Marinated Beef Skewer with Roasted
Pearl Onions
Chili Rubbed Sirloin with Bell Pepper Chutney
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
Mini BLTs

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
Homemade Mini Crab Cakes with Remoulade
Scallops Wrapped in Bacon
Seared Shrimp on a Lemon Thyme Risotto Cake
Crisp Prosciutto Wrapped Asparagus Shrimp Served
with Vodka Cocktail Sauce
Tuna Tartar on a Rice Cracker

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

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STATION DINNERS (\$76 per 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 the following:

MAC 'N' CHEESE BAR

SALAD STATION

STIR FRY STATION

TASTE OF ITALY

PUB GRUB STATION

CHEESESTEAK STATION

SLIDER STATION

SOUTHWESTERN STATION

MARRAKECH MARKETPLACE

-Petite Pastry Dessert Station

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

10

MARKET CRUDITÉ STATION (\$7 per person)

Assortment of Seasonal Vegetables Accompanied By:

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

FRESH FRUIT DISPLAY (\$7 per person)

Assortment of Seasonal Sliced Fresh Fruits and Berries with Yogurt Dip

ANTIPASTI STATION (\$8 per 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 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

MEDITERRANEAN STATION (\$8 per person)

- Feta Tomatoes
- Roasted Red Peppers
- Sliced Cucumbers
- Olives
- Grilled Pita

MASHED POTATO BAR (\$9 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

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

\$75 Chef Attendant Fee Applies

Please choose 2 of the following selections:

[Classic Cheddar Mac and Cheese](#)

[Three Cheese Blend Mac and Cheese](#)

[Vegan Mac and Cheese](#)

Toppings Bar to include:

- Crumbled Bacon
- Pickled Jalapeños
- Toasted Breadcrumbs
- Sautéed Onions
- Sautéed Mushrooms
- Diced Tomatoes
- Sriracha Sauce

THE CHEESE BOARD (\$10 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

Add Charcuterie for an additional \$5.00 per person

SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

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SALAD STATION (\$10 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

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

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

Accompanied By:

Assorted Rolls and Whipped Butter

PUB GRUB STATION (\$10 per 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 per person)

STIR FRY STATION

\$75 Chef Attendant Fee Applies

Made to order Stir Fry with the following selections:

Miso Marinated Tofu

\$10 per person

Sweet Chili Garlic Chicken

\$12 per person

Chinese Five Spiced Rubbed Beef

\$13 per person

Lemon Ginger Shrimp

\$15 per person

Accompanied By:

Crispy Vegetable Dumplings
Vegetable Lo Mein Steamed Rice
Chinese Take-Out Boxes
Chop Sticks
Fortune Cookies

TASTE OF ITALY (\$13 per 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

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.

12

CHEESESTEAK STATION (\$13 per person)

\$75 Chef Attendant Fee Applies

Create Your Own Cheese Steak Station Featuring:

Please choose 2 of the following selections:

Beef

Chicken

Seitan

Served with Cheese Steak Rolls

Accompanied By:

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

SLIDER STATION (\$13 per person)

Create Your Own Slider Featuring:

Please choose 3 of the following selections:

Beef Burger

Turkey Burger

Portobello Mushroom

Pork

Pulled Chicken

Falafel Burger with Tzatziki Sauce

Crab Cakes (\$3 additional per person)

Served with Slider Rolls Accompanied By:

Lettuce
Pickles
Tomatoes
Buttermilk Cole Slaw
Chipotle Aioli
BBQ Sauce
American Cheese

SOUTHWESTERN STATION (\$14 per person)

\$75 Chef Attendant Fee Applies

Grilled Beef
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 (\$15 per person)

\$75 Chef Attendant Fee Applies

Please choose 3 of the following selections:

Prepared with Grilled Red and Green Peppers

Chicken

Vegetable

Beef

Shrimp (\$2 additional per person)

Accompanied By:

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.

13

CARVING STATIONS

\$75 Chef Attendant Fee Applies

Roasted Turkey

\$12 per person

Home Style Gravy and Cranberry Orange Chutney

Slow Cooked Honey Baked Ham

\$12 per person

Prime Rib Au Jus

\$18 per person

Roasted Sirloin with Demi-Glace

\$16 per person

Accompanied By:

Mashed Potatoes and Sautéed Vegetables
Dinner Rolls and Butter

SUSHI STATION (Market Price)

Sushi menu selections to be
determined based on preference

SEAFOOD STATION (\$24 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
Sautéed Seasonal Vegetable

BUFFETS

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

14

BACKYARD BARBECUE BUFFET

(\$38 per person)

SALADS

Southwestern Salad

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

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:

Grilled Boneless Chicken Thigh

Beef Burgers

Pulled Pork

Pulled Chicken

Kosher Ballpark Franks

St. Louis Style Ribs

Maple Barbecue Sauce

Grilled Hot Italian Sausages

Accompanied By:

Hot Dog Rolls
Kaiser Rolls
American Cheese
Lettuce
Tomatoes
Onions
Pickles
Mayonnaise

SIDES

Please choose 3 of the following:

Corn on the Cob

Roasted Potatoes

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

15

WORLD CAFE LIVE BUFFET (\$42 per person)

SALADS

Please choose 3 of the following:

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

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

Rice Noodle Salad

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

Goat Cheese Salad

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

ENTREES

Please choose 3 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

Tri-Color Fusilli

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

Accompanied By:

Sautéed Seasonal Vegetable

Assorted Rolls and Butter

Chef's Selection of Assorted Mini Pastries

All events in PA are subject to 8% PA Sales Tax and a 20% Service Charge on all Food and Beverage items. A \$150 set-up charge applies for buffet service for groups under 25 guests. All Chef Attended stations require a minimum of 50 guests. Please note that there is a 2 hour limit on all buffets and stationary food.

WORLD CAFE LIVE PLATED DINNER

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

16

WORLD CAFE LIVE PLATED DINNER

(\$52 per person)

SALADS

Please choose 1 of the following selections:

Caprese Salad

Sliced Tomato, Mozzarella, and Basil

Quinoa and Brown Rice Salad

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

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

Rice Noodle Salad

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

Goat Cheese Salad

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

Accompanied By:

Assorted Rolls and Butter

ENTREES

Please choose 3 of the following selections:

Filet Mignon

with Bordelaise 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

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

DESSERT STATIONS

Cookie and Brownies (\$5 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

SUNDAE BAR (\$9 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

\$75 per 50 pieces

Mini Cannoli
Mini Cheesecakes
Chocolate Covered Strawberries
Mini S'mores

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

VALET PARKING