



EXAMPLE BREAKFAST MENUS

Gourmet Continental Breakfast

Assorted Fresh Gourmet Breakfast Pastries, Muffins, Scones, Croissants, etc (Veg)

Freshly Baked Bagels served with Philly Cream Cheese, Assorted Smucker's Jellies and Jams and Individually Wrapped Butter PC (Vegan – Plain Bagel with Jelly)

Fresh Summer Style Fruit and Berry Salad (Vegan-GF)

Cold Bottled Water and Apple and Orange Juice

Gourmet Hot Breakfast

Freshly Baked Bagels served with Philly Cream Cheese, Assorted Smucker's Jellies and Jams and Individually Wrapped Butter PC (Vegan – Plain Bagels with Jelly)

Assorted Fresh Gourmet Breakfast Pastries, Yogurt Muffins, Scones and Croissants (Veg)

Scrambled Eggs with Cheddar Cheese (Veg-GF)

Buttermilk Pancakes served with Syrup (Veg)

Crisp Bacon (GF)

Turkey Sausage (GF)

Seasoned Home Fries (GF-Veg)

Summer Style Fresh Fruit and Berry Salad (Vegan-GF)

Cold Bottled Water and Apple and Orange Juice



Additional Popular Breakfast Options

Gourmet Regular and Decaffeinated Coffee / Tea Service served with Milk and the Appropriate Condiments

Breakfast Burritos (Full Size & Mini)

Bacon, Egg, and Cheese

Sausage, Egg, and Cheese

Egg and Cheese

Breakfast Empanadas (Full Size & Mini)

Egg, Spinach and Feta Cheese

Maple Sausage, Smoked Gouda and Egg

Egg, Spicy Chorizo, Pepper Jack and Scallion

Waffle Bar served with served with Whipped Cream, Powdered Sugar, Strawberry Compote, Caramel Sauce and Maple Syrup (Veg)

Crisp Bacon, Cheddar, Scallion and Tomato Frittata (GF)

Goat Cheese, Caramelized Onion, Pepper and Onion Frittata (Veg-GF)

Assorted Yogurt served with Granola on the Side



EXAMPLE LUNCH / DINNER MENUS

Example Gourmet Sandwich, Wrap, and Salad Buffet

Field Greens tossed with Grape Tomato, English Cucumber, Red Onion and Shaved Carrot served with a Balsamic Vinaigrette (Veg-GF)

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (Vegan-GF)

Homemade Ranch Style Tortilla Chips (Veg)

Gourmet Sandwiches / Wraps

Marinated Grilled Chicken topped with Fresh Mozzarella, Roasted Red Peppers and a Fresh Pesto Aioli

Italian Style Hoagie with Provolone Cheese, Lettuce and Tomato drizzled with Extra Virgin Olive Oil and Red Wine Vinegar

Crispy BBQ Style Chicken Wrap with Caramelized Red Onion and Sharp Cheddar Cheese with a Tangy Barbecue Mayonnaise

Classic Turkey Club with Crisp Bacon, Lettuce, Tomato and a Sun-Dried Tomato Aioli

Roast Beef with Sharp Cheddar Cheese, Crispy Fried Onion and a Fresh Horseradish Cream Sauce

Vegetarian

Vegetarian Falafel Wrap with Shredded Lettuce, Red Onions, Tomatoes and Chipotle Ranch Aioli

Italian Style Breaded Eggplant with Provolone Cheese, Roasted Red Peppers and a Sun-Dried Tomato Aioli

Vegan

Fresh Baby Spinach, Thin Sliced Roma Tomato, Sliced Peppers and Cucumber with a Fig Vinaigrette

Marinated Grilled Vegetables topped with Roasted Red Peppers a Roasted Red Pepper Hummus

Dessert

Mini White Chocolate Cranberry, Chocolate Chunk and Chocolate Supreme Indulgence Cookies

Mini Double Chocolate Brownie and Cheesecake Brownie Bites



Example Upscale Gourmet Sandwich, Wrap, and Salad Buffet

Fresh Mozzarella and Grape Tomato Salad tossed with a Pesto Vinaigrette (GF-Veg)

Farro Salad tossed with Diced Apple, Kale and Butternut Squash in an Apple Cider Vinaigrette (Vegan)

Homemade Ranch Style Tortilla Chips (Veg)

Gourmet Sandwiches / Wraps

Pan-Fried Breaded Chicken Breast with Smoked Mozzarella, Sautéed Baby Spinach and a Roasted Garlic Aioli

Marinated Grilled Chicken Caesar Wrap tossed with Roasted Garlic Croutons

Asian Style Chicken Wrap with Diced Scallion and Shaved Carrot drizzled with a Ginger Sesame Glaze

Pan-Fried Breaded Chicken Breast with Fresh Mozzarella, Mesclun Greens and a Roma Tomato and Basil Bruschetta

Southwestern Style Turkey Club with Crisp Bacon, Pepper Jack Cheese and a Green Chili Salsa Mayonnaise

Virginia Style Ham and Fresh Provolone topped with Banana Pepper Rings and a Hot Pepper Aioli

Vegetarian

Marinated Grilled Portobello Mushroom with Roasted Red Peppers and a Red Wine Vinaigrette

Spicy Buffalo Cauliflower Wrap with Lettuce and Tomato with a Creamy Blue Cheese Spread

Vegan

Vegan Falafel Wrap with Shredded Lettuce, Red Onions, Tomatoes and a Tahini Spread

Dessert

Upscale Mini Italian Style Pastries

Gourmet Raspberry, Apricot, and Chocolate Rugalach

Mini Black and White Cookies



Example Hot Buffet

Field Greens tossed with Dried Cranberries, Mandarin Orange Segments, Thin Sliced Red Onion, Shaved Carrot, Grape Tomato and served with a Balsamic Vinaigrette (Veg-GF)

Fresh Green Beans tossed with a Roasted Shallot Vinaigrette (GF-Vegan)

Francaised Breast of Chicken topped with Roasted Red Peppers, Artichoke Hearts, Baby Spinach, and Sun-Dried Tomatoes in a Roasted Garlic Broth

Blackened Salmon served with a Fresh Avocado and Tomato Relish (GF)

Penne a' la Vodka topped with Reggiano Parmigiano (Veg)

Oven Roasted Garlic and Fresh Herb Potatoes (GF-Vegan)

Dessert

Gourmet Raspberry, Apricot, and Chocolate Rugalach

Mini Red Velvet Squares

Example Hot Upscale Buffet

Classic Caesar Salad tossed with Roasted Garlic Croutons (Veg)

Marinated Grilled Rosemary and Lemon Glazed Chicken Breast

NY Strip Loin of Beef served with a Reserve Cabernet Sauce and a Fresh Horseradish Cream

Seared Southwestern Style Jumbo Shrimp drizzled with a Spicy Chipotle Glaze (GF)

Penne tossed with Roasted Vegetables and Sun-Dried Tomatoes in a Light Garlic Cream Sauce (Veg)

Seasonal Vegetable Medley (Veg-GF)

Dessert

Caramel Laced Bread Pudding

Gourmet Individual Fruit Tarts



Example Menu – BBQ Style

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (Vegan-GF)

Fresh Summer Style Fruit Salad

Southern Style Pulled Pork served with Crispy Fried Onions
Served with Mini Rolls on the Side

Bourbon Glazed Barbecue Beef Ribs

Marinated Grilled Chicken served with a Tropical Fruit Salsa (GF)

Baked Three Cheese Macaroni and Cheese (Veg)

Dessert

Fresh Sliced Watermelon

Gourmet Mini Assorted Cupcakes

Example Menu – Asian Style

Asian Style Salad tossed with Diced Scallion, Red Onion, Shaved Carrot and
Crisp Chow-Mein Noodles served with a Ginger Sesame Dressing

Panko Coated Pan-Fried Breaded Chicken Breast drizzled with a Ginger Sesame Glaze

Asian Style Seared Salmon served over Sautéed Julienned Vegetables drizzled with a Ginger Sesame
Glaze

Sauteed Broccoli with Garlic and Oil (Vegan)

Seasoned Basmati Rice

Dessert

Mini Lemon Squares

Mini White Chocolate Cranberry, Chocolate Chunk and Chocolate Supreme Indulgence Cookies

Mini Double Chocolate Brownie and Cheesecake Brownie Bites



Example Menu – Tex-Mex Style

Southwestern Style Field Greens Salad tossed with Toasted Corn and Ranch Style Tortilla Strips served with a Cream Chipotle Dressing (Veg)

Homemade Ranch Style Tortilla Chips (Veg)

Mini Spicy Chicken Empanadas

Marinated Grilled Chicken Fajitas (GF)

Beef Tacos (GF)

The Above served with Hard Taco Shells and Soft Flour Tortillas and the following toppings:

<i>Diced Red Onion</i>	<i>Shredded Lettuce</i>	<i>Cheddar Cheese</i>	<i>Jalapenos</i>
<i>Sour Cream</i>	<i>Salsa</i>	<i>Guacamole</i>	

Spanish Style Rice (Vegan-GF)

Dessert

Cinnamon Sugar Churros

Fresh Summer Style Fruit and Berry Salad

Example Menu – Mediterranean Style

Greek Salad tossed with Marinated Tomato, Feta Cheese and Kalamata Olives tossed with a Red Wine Vinaigrette (Veg)

Roasted Red Pepper Hummus served with Baked Pita Chips (VEGAN)

Marinated Grilled Rosemary and Lemon Glazed Chicken Breast

Marinated Filet of Salmon Provencal with Herbs, Tomato, Garlic and Capers

Mediterranean Orzo tossed with Feta Cheese, Kalamata Olives, Sun-Dried Tomatoes etc.. (Veg)

Dessert

Baklava

Upscale Mini Italian Style Pastries



Example Menu – Stationary Hors d’ Oeuvres

Marinated Fresh Mozzarella and Grape Tomato Brochettes Drizzled with Pesto and Balsamic Glaze (Veg)

Fresh Baked Pretzel Sticks served with a Tangy Honey Mustard (Veg)

Potato and Pea Samosa served with a Minted BBQ Chutney (Vegan)

All Beef Sabrett Pigs in a Blanket served with a Spicy Mustard and Ketchup

Fresh Vegetable Crudité served with a Green Goddess Dipping Sauce (Veg)

Mini Beef Empanadas

Example Menu – Upscale Hors d’ Oeuvres

Italian Style Antipasto Platter (GF)

Fresh Roma Tomato and Basil Bruschetta served with a Seasoned Crostini (Vegan)

Jumbo Shrimp Cocktail (GF)

Maryland Jumbo Lump Crab Cakes served with a Roasted Red Pepper Remoulade

Roasted Angus Petite Tenderloin served on a Season Crostini topped with a Fresh Horseradish Cream

Example Menu – Passed Hors d’ Oeuvres

Stuffed Pancetta, Shallots and Sage Stuffed Mushrooms

Paprika Dusted Mini Potato Pancakes served with Sour Cream on the Side (Veg)

Marinated Grilled Chicken Skewers drizzled with a Ginger Sesame Glaze

Dijon and Herb Crusted Baby Lamb Chops

Mini Applewood Bacon and Cheddar Black Angus Sliders served on Potato Buns



EXAMPLE SPECIAL EVENT STATIONS

- Ice Cream Cart / Bar with Novelty Assorted Ice Creams
- Cotton Candy Cart
- Popcorn Cart
- Panini Press Station
- Build your own Macaroni & Cheese Bar
- Walking Taco Bar
- Baked Potato and Mashed Potato Bar
- Fresh off the Grill – Burgers, Hot Dogs, and more!
- Made to Order Pasta
- Upscale Gourmet Soup Station served with Sourdough Bread Bowls
- Waffle Bar
- Omelet Bar