



MORNING FARE

These menus are presented buffet style. 15 Guest Minimum

Early Bird.....	\$4.80 per guest
The Eye Opener	\$9.00 per guest
Bagel Bar	\$6.25 per guest
Quadrangle	\$7.35 per guest

A LA CARTE SELECTIONS

Baked Goods (by the dozen)

Assorted Cake Doughnuts.....	\$7.95 per dz.
Specialty Doughnuts.....	\$8.00 per dz.
Date Nut Bread	\$10.50 per dz.
Assorted Mini Muffins.....	\$7.75 per dz.
Assorted Fresh Baked Muffins.....	\$7.75 per dz.
Assorted Bagels with Cream Cheese	\$9.75 per dz.
Mini Croissants	\$8.25 per dz.
Coffee Cake with Butter (order per cake).....	\$6.00 each
Assorted Fruit and Cheese Danish.....	\$9.00 per dz.

Morning Starters

Whole Fresh Fruit - Bananas, Apples and Oranges.....	\$0.80 each
Individual Low-Fat Yogurt	\$1.95 each
Low-Fat Yogurt with Granola	\$2.15 per guest
Seasonal Fresh-Cut Fruit Platter.....	\$2.90 per guest
Hot Oatmeal served with Brown Sugar.....	\$1.95 per guest
Individual Cereal with Milk	\$2.10 each

BEVERAGE SERVICE

Hot Beverages

Fresh Brewed Coffee - Regular and Decaffeinated.....	\$10.50 gallon
Herbal and Non Herbal Teas, Assorted, with Hot Water	\$9.75 gallon
Hot Cocoa Packets with Hot Water	\$10.50 gallon

Cold Beverages

Orange Juice	\$12.00 gallon
Cranberry Juice	\$12.00 gallon
Apple Juice.....	\$12.00 gallon
Fresh Brewed Iced Tea.....	\$9.00 gallon
Lemonade.....	\$8.00 gallon
Citrus Punch	\$12.75 gallon
Sparkling Grape Punch	\$12.75 gallon
Fruit Punch.....	\$8.00 gallon

Canned and Bottled Beverages

Bottled Fruit Juice.....	\$1.25 each
Canned Soft Drinks, Regular and Diet.....	\$1.10 each
Sparkling Waters.....	\$1.75 each
Bottled Waters.....	\$1.25 each
Milk.....	\$1.35 each

GRAB AND GO BOX LUNCHES - SALADS

All salads served with freshly baked rolls, butter, and two freshly baked cookies or a brownie and a soft drink. Three Guest Minimum per Menu Selection.

Grilled Chicken Caesar.....	\$10.00 per guest
Grilled Steak Caesar	\$10.00 per guest
Trio-Salad Combo	\$8.75 per guest
Cobb Salad	\$9.00 per guest
Chef's Salad	\$8.75 per guest

GRAB AND GO BOX LUNCHES

Available as boxed meals with seasonal fresh fruit salad, potato salad or pasta salad, two freshly baked cookies or a brownie, and a soft drink or bottled water. Three Guest Minimum per Menu Selection.

Box Lunches

The Golden Ram.....	\$9.25 per guest
Turkey Cheddar Wrap.....	\$8.25 per guest
Albuquerque Chicken	\$8.30 per guest
Sweet Beef Croissant	\$9.00 per guest

Gourmet Box Lunches

BLT Sandwich.....	\$9.00 per guest
Barbecued Chicken Wrap	\$9.25 per guest
Flank Steak on Baguette	\$9.35 per guest

Vegetarian Box Lunches

Grilled Portobello's with Provolone	\$9.35 per guest
Roasted Veggie Club Sandwich	\$8.00 per guest

PLATED LUNCHEON

All served luncheons include one starch, one vegetable, house salad with house dressing, fresh baked dinner rolls and butter, choice of dessert, fresh brewed coffee, decaffeinated coffee and herbal and non herbal teas and iced tea.

Poultry

Chicken Piccata	\$14.00 per guest
Chicken Supreme	\$14.00 per guest

Vegetarian

Vegetable Lasagna	\$15.00 per guest
Eggplant Rollard.....	\$16.35 per guest

Seafood

Shrimp Verona	Market Price
Broiled Salmon with Dill Butter.....	Market Price

Beef

London Broil.....	Market Price
Steak Au Poivre	Market Price

Pork and Veal

Stuffed Pork Chop	\$17.25 per guest
Veal Marsala	Market Price

PLATED DINNER

All served dinners include one starch, one vegetable, house salad with house dressing, fresh baked dinner rolls and butter, choice of dessert, fresh brewed coffee, decaffeinated coffee and herbal and non herbal teas and iced tea.

Poultry

Chicken Marsala	\$15.25 per guest
Chicken Sorrento	\$15.25 per guest
Chicken Ala Provençal.....	\$15.00 per guest

Beef and Pork

Beef Wellington	Market Price
Filet Mignon	Market Price
Pork Tenderloin	\$19.95 per guest

Seafood

Tuna Encrusted with Poppy Seeds.....	Market Price
Shrimp Scampi.....	Market Price

Vegetarian

Chèvre, Orzo and Basil Stuffed Portobello	\$16.35 per guest
Spaghetti Squash.....	\$14.50 per guest

SPECIALTY BUFFETS

All buffets are served on quality plastic products. Buffets may be served on china with silver flatware at an additional charge of \$2.50 per guest. 20 guest minimum.

Deluxe Sandwich Board.....	\$9.25 per guest
Old Fashioned Barbecue.....	\$10.00 per guest
Backyard Buffet.....	\$10.00 per guest
Little Italy.....	\$10.50 per guest

BUILD YOUR OWN BUFFET

The following menu items are a la carte so you can create your own buffet.

Please choose two entrees, one starch, vegetable and dessert. Salad is included on all buffets. 20 guest minimum.

Poultry

Chicken Breast topped with Creamy White Sauce.....	\$5.95 per guest
Chicken Tarragon.....	\$4.95 per guest
Chicken Parmesan.....	\$4.95 per guest
Chicken Pecan.....	\$5.95 per guest
Grilled Chicken Breast with Citrus Marinade.....	\$4.95 per guest

Beef

Beef Stroganoff.....	\$7.95 per guest
London Broil.....	Market Price
Caramelized Onion Meatloaf.....	\$5.95 per guest

Seafood

Fisherman's Pasta.....	\$8.95 per guest
Seafood Au Gratin.....	\$12.00 per guest
Blackened Mahi-Mahi.....	Market Price

Other Meat Selections

Grilled Italian Sausage with Peppers and Onions.....	\$6.95 per guest
Roasted Pork Loin.....	\$7.95 per guest
Pan-Seared Pork Chops.....	\$7.95 per guest
Ham Steak.....	\$4.95 per guest

Vegetarian

Eggplant Parmesan.....	\$5.95 per guest
Pasta Primevera.....	\$4.95 per guest
Vegetarian Lasagna.....	\$4.95 per guest

Starch

Cornbread Dressing.....	\$1.50 per guest
Herb Rice Pilaf.....	\$1.95 per guest
Wild Rice Blend.....	\$1.95 per guest
Oven Roasted Potatoes.....	\$1.50 per guest
Garlic Mashed New Potatoes.....	\$1.50 per guest
Horseradish Mashed New Potatoes.....	\$1.50 per guest
Traditional Mashed Potatoes.....	\$1.50 per guest

Vegetable

Southern Style Green Beans.....	\$1.50 per guest
Sweet Sugar Snap Peas.....	\$1.95 per guest
Vegetable Medley.....	\$1.50 per guest
Steamed Broccoli.....	\$1.50 per guest
Steamed Squash.....	\$1.50 per guest
Honey Glazed Baby Carrots.....	\$1.50 per guest

Salad Bar

.....	\$6.50 per guest
-------	------------------

Desserts

Carrot Cake.....	\$2.95 per guest
Pecan Pie.....	\$2.95 per guest
Chocolate Cake.....	\$2.95 per guest
Apple Pie.....	\$2.95 per guest
Key Lime Pie.....	\$3.95 per guest
Black Forrest Cake.....	\$2.95 per guest
Lemon Meringue Pie.....	\$3.95 per guest

HOT HORS D'OEUVRES

Minimum 48 pieces of each selection

Chicken

Honey Drizzled Chicken Drumettes.....	\$11.75 per dozen
Buffalo Style Chicken Wings, Bleu Cheese Dip.....	\$10.00 per dozen
Spicy Cajun Chicken Bites.....	\$9.50 per dozen
Mini Chicken Wellington, Brown Sauce.....	\$16.00 per dozen
Sesame Chicken Bites, Apricot Marmalade.....	\$9.25 per dozen
Coconut Chicken.....	\$10.00 per dozen
Fried Chicken Tenders, Honey Mustard Sauce.....	\$14.00 per dozen
Chicken Pot Stickers, Garlic Soy Sauce.....	\$11.25 per dozen

Beef

Mini Cocktail Meatballs.....	\$8.50 per dozen
Mini Beef Wellington, Demi-Glace.....	\$18.00 per dozen
Beef Saté with Sweet & Spicy Sauce.....	\$18.00 per dozen
Ancho Flank Steak Empanadas.....	\$10.50 per dozen

Pork

Pork Pot Stickers, Garlic Soy Sauce.....	\$11.25 per dozen
Mini Ham Biscuits, Mustard Sauce.....	\$9.00 per dozen
Sausage Bites with White Wine Dijon Mustard.....	\$15.00 per dozen
Maple - Glazed Apple Rumaki.....	\$9.75 per dozen
Bacon Wrapped Water Chestnuts.....	\$8.00 per dozen
Ham & Cheese Puffs.....	\$9.00 per dozen

Vegetarian

Spanakopita.....	\$15.00 per dozen
Vegetable Spring Rolls, Plum Sauce.....	\$13.00 per dozen
Mini Spinach Quiche.....	\$12.00 per dozen
Cream Cheese Jalapeno Poppers, Salsa.....	\$9.50 per dozen
Mozzarella Sticks, Marinara Sauce.....	\$10.75 per dozen
Cheddar Cheese Straws.....	\$12.00 per dozen
Vegetable Quesadillas, Guacamole.....	\$15.75 per dozen

Seafood

Corn Blini with Smoked Salmon.....	Market Price
Roasted Garlic Hummus & Smoked Salmon Bruschetta.....	Market Price
Jumbo Bacon Wrapped Scallops.....	Market Price
Crab Rangoons, Oriental Dipping Sauce.....	\$16.25 per dozen

Sausage

Kielbasa En Croute.....	\$11.00 per dozen
Sausage Stuffed Mushroom Caps.....	\$12.00 per dozen
Mini Sausage and Pepperoni Calzone, Marinara Sauce.....	\$10.00 per dozen

COLD HORS D'OEUVRES

Minimum 48 pieces of each selection

Assorted Finger Sandwiches.....	\$2.25 per guest
Mini Stuffed Cream Puffs.....	\$12.00 per dozen
Prosciutto Wrapped Melon.....	\$9.00 per dozen
Artichoke Crowns Stuffed with Feta Cheese.....	\$14.00 per dozen
Artichoke Crowns Stuffed with Crab Dip.....	\$15.00 per dozen
Cool Salmon Canapés.....	\$17.50 per dozen
Chilled Jumbo Cocktail Shrimp with Cocktail Sauce.....	Market Price
Cucumber Rounds with Boursin Cheese and Mango Garnish.....	\$15.50 per dozen
Belgian Endive, Goat Cheese, Mandarin Orange, and Chives.....	\$11.00 per dozen
Roast Beef, Turkey or Ham Rollers.....	\$9.75 per dozen
Cherry Tomatoes Stuffed with Herbed Cream Cheese.....	\$9.00 per dozen
Stuffed New Potatoes.....	\$9.25 per dozen

GOURMET DIPS, DISPLAYS, AND CARVING STATIONS

Hot Dips and Cheeses

Warm Parmesan Artichoke Dip with Bagel or Pita Chips.....	\$2.00 per guest
Hot Creamy Spinach Dip Served in a Bread Bowl.....	\$2.00 per guest
Chili Con Queso with Tortilla Chips.....	\$2.25 per guest

Cold Dips

Seven Layer Dip with Tortilla Chips.....	\$2.25 per guest
Hummus with Pita Chips.....	\$2.25 per guest
Cucumber Yogurt Dip with Pita Chips.....	\$2.00 per guest
Tortilla Chips and Salsa.....	\$2.00 per guest
Savory Pesto and Sun Dried Tomato Cheese Cake with Crackers	\$2.50 per guest

Cold Displays

Antipasto Platter.....	\$2.75 per guest
Fresh Vegetables with Ranch Dip.....	\$2.25 per guest
Seasonal Fresh Fruit Display	\$2.90 per guest
Domestic Cheeses with Crackers.....	\$2.75 per guest
Imported Cheeses with Crackers.....	\$3.50 per guest
Poached Salmon	Market Price

Carving Stations

All meat selections are only sold by the whole piece & carved by a uniform chef.

All are served with miniature rolls and appropriate condiments

Roast Breast of Turkey.....	\$12.95 per guest
Roast Beef Tenderloin	Market Price
Honey Glazed Ham	\$12.95 per guest
Roast Prime Rib of Beef.....	\$12.95 per guest
Roast Pork Loin.....	\$12.95 per guest
Roast Top Round of Beef	\$12.95 per guest

SWEET AND SALTY

Assorted Home Style Cookies.....	\$10.00 per dz.
Fresh Baked Brownies.....	\$9.00 per dz.
Dessert Bars.....	\$10.00 per dz.
Gourmet Cookies	\$11.25 per dz.
Assorted Mini Petit Fours	\$10.00 per dz.
Assorted Mini Candy Bars	\$1.80 per guest
Multi-Grain Bars and Granola Bars.....	\$1.50 each
Bags of Pretzels and Potato Chips with Dip.....	\$3.25 per lb.
Ice Cream Sundae Bar	\$5.00 per guest
Mixed Nuts or Sugared Walnuts	\$7.25 per lb.
Tortilla Chips with Salsa.....	\$2.00 per guest