

Our Famous Breakfast Specials

Continental Breakfast

Assortment of Fresh Baked Pastries & Breakfast Goodies
Seasonal Fresh Fruit and Berries
Juice

Bacon and Cheddar Scramble

Croissant or Muffins
Seasonal Fresh Fruit and Berries
Assortment of Juice

Sausage Scramble

Croissant or Muffins
Hash Brown or Country Fry Potatoes
Assortment of Juice

Breakfast Burritos

Filled with Eggs, Cheese, Sweet Peppers
Fresh Salsa, Guacamole,
Assortment of Juice

Frittatas

Spinach, Mushroom and Swiss Gruyere
Seafood, Dill Brie and Provolone
South of the Border with Chorizo, Sweet Peppers, Jalapeno Jack Cheese

Lox Basket (minimum order 25 persons or more)

Lox, Smoked Chubs, Peppered Salmon
Whipped Plain and Chive Cream Cheese, Sliced Muenster, Cheddar and Swiss
Cheese, Sliced Tomato, Bermuda Onion, Cucumber and Black Olives
Fresh Baked Assortment of Brooklyn Style Bagels and Bialys

A la Carte

Fresh Fruit and Berries
Fresh Baked Quiches individual
Assorted Juices
Coffee or Tea complete setup
Soft Drinks

Box Lunch

- Your Choice of Sandwich
- 8 oz Fresh Salad
- Seasonal Fresh Fruit
- Fresh Baked Dessert

- **Entrée Salad Box Lunch**
- Please choose from the Entrée Salad Menu
- Fresh Fruit Cup
- Fresh Baked Desserts

- **Made Sandwich buffet**
- Assortment of Sandwiches Served with choice of Gourmet Salad, Fresh Baked Assorted Desserts

- **Make Your Own Deli Buffet**
- Assortment of meats and Cheese
- Condiments
- Fresh Baked Bread Basket
- Two Gourmet Salad
- Fresh Baked Desserts

- **European Deluxe Deli Buffet**
- Assortment of Imported Meats and Cheese
- Condiments, Two Gourmet Salad, European Old World Bread, Fresh Baked Dessert

- **Mediterranean Wraps**

Side Salads

Garden Green Salad

Spinach Salad

Caesar Salad

Macaroni Salad

Oriental Noodles

Roasted Potato Salad

Old-fashioned Potato Salad (deli style)

Pasta Salad

Seasonal Fresh Fruit and Berries

Entree Salads

We offer a variety of seasonal and special salads, Please inquire about our current selection

Falafel Salad

Crispy lettuce, Red Ripe Tomatoes, Avocados, Chopped Parsley, Topped with Falafels and Served Creamy Cucumber Dressing, Pita Bread

Autumn's Favorite

Field Greens, Chicken, Crumbled Blue Cheese, Apples, Pears, Cranberries, Side of Roasted Pecans,

Chicken Caesar Salad

Italian Noodle Salad

Spaghetti Noodles, Olive Oil, Red Ripe Tomatoes, Basil, Garlic, Grated Parmesan Cheese

Crispy Buffalo Style Chicken Salad

Crispy Chicken Tenders Buffalo Style, Mixed Green Lettuce, Red Ripe Tomatoes, Cucumber, Blue Cheese & Olives, Served with Garlic Balsamic Vinaigrette

Chinese Chicken Salad

Sliced Chicken Breast, Fresh Crisp Lettuce, Sweet Peppers, Sugar Peas, Carrots, Cilantro, Topped with Roasted Cashew Nuts and served with Ginger Sesame Soy Dressing

Cobb Salad

Turkey, Ham, Bacon, Hardboiled Eggs, Crumbled Blue Cheese, Minced Tomato, Shredded Cheddar, Crispy Lettuce, Served with Blue Cheese or Balsamic Dressing

Mediterranean Chicken Salad

Sliced Chicken Breast, Atop Crispy Mixed Field Greens, Asparagus tips, Roasted Seasonal Vegetables, Red Ripe Tomatoes, Kalamata Olives, Crumbled Feta Cheese, Served with Basil Balsamic Vinaigrette

Oriental Chicken Noodles

Tender Chicken Breast Sliced, Noodles, Sugar Peas, Shredded Carrots, Sweet Peppers, Toasted Sesame Seeds, Garlic, Thai Basil and Soy Ginger Vinaigrette

Chicken Fiesta Salad

Tender Chicken Breast Sliced, Red Ripe Tomatoes, Cucumber, Crispy Greens, Red Beans, Served with Tortilla Chips, Salsa, Guacamole and Sour Cream

West Coast Crab or Shrimp Louie

Fresh Shrimp or Crab atop Mixed Greens Garnished with Hard Boiled Eggs, Lemon Wedges and Avocados, Real Louie Dressing

Summer Soups

Available May through September

Served with Salad of Greens, Pita Bread or Mini Rolls and Butter

Thai Lemon Chicken

Chicken tenders, Seasonal Vegetables, Lemon Grass, Thai Basil

Chicken & Tomato Soup

Grill Roasted Chicken, Fresh Red Ripe Tomatoes, Basil and a hint of Cream

Italian Summer Soup

Kidney beans, Fava Beans, Elbow macaroni, tomato, basil, vegetable broth

Cantaloupe and Honeydew Soup

Sweet Melons with A hint of Rose Water a dash of Sugar, Lemon Zest

Cucumber Soup

Cucumbers, Yogurt, Chopped Dill and Mint, Chopped Walnuts and Raisins
Served with Pita Bread

Hot Entrees

Ask Our Staff for Weekly Specials

Pasta Dishes

All pasta dishes are served with green salad and fresh Baked Bread and butter cookies or Brownies can be added for an additional charge Other desserts available please ask for a complete list.

Sicilian Baked Pasta

This a signature dish, baked macaroni with Italian meatballs, fresh tomato basil sauce and grated Parmesan cheese, Roasted Garlic, Sun-dried tomatoes

Tortellini Marinara

Cheese filled tortellini with fresh tomato and basil topped with Provolone And Aged Parmesan Cheese

Tortellini Alfredo

Cheese Tortellini with Sweet Creamy Alfredo and Garlic Sauce

Tortellini Ai Pesto with Sun-dried Tomatoes

Cheese filled tortellini with pesto sauce, sun-dried tomatoes and grated aged Parmesan cheese

Baked Pesto Rigatoni

Baked Rigatoni With Sweet crushed tomatoes, Five Italian Cheeses: Mozzarella, Parmesan, Romano, Asiago and Provolone

Eggplant Portobello and Spinach Lasagna

Roasted Eggplants, Sautéed Portobello Mushrooms, Spinach Lasagna, Oozing with Fresh Ricotta, Mozzarella and Asiago

Classic Sicilian Lasagna with Meat Sauce

Vegetarian Five Cheese Lasagna

Pasta Jambalaya

Penne Pasta, Andouille Sausage and Chicken Add Shrimp

Baked Ravioli with Roasted Garlic & Mushrooms

Ravioli Genovese

Meat Stuffed Ravioli with Sweet Butter and Grated Parmesan Cheese

Eggplant Parmesan

Chicken, Beef and other Hot Specialty Dishes:

Most Dishes are served with Rice or Roasted Potatoes, Side Salad & Bread. Cookies & Brownies can be added Other desserts available Ask for a complete list.

Roasted Chicken with Winter Fruit

Sultana, Apricots, Cranberries, Apple Juice and Natural Chicken Juices

Chicken Fricassee with Figs in Port Sauce

Roasted Chicken Marsala with Sautéed Portobello Mushrooms

Chicken with Calvados and Sautéed Apples

Tender Oven Roasted Chicken Breast Rotisserie Style, Calvados and a hint of cream, Sautéed Shallots, Golden Delicious apples sautéed in butter

Rosemary Chicken

Artichoke Chicken with Sweet Lemon and Saffron Butter

Roasted Chicken with Port Wine and Mushrooms

Chicken Parmesan

Island Chicken with apricot/mango in a herb sauce

Topped with toasted coconuts and served with Pigeon Pea Rice

Hawaiian Chicken

Soy, Ginger, Garlic, Sesame are the flavors in the sauce, topped with Sweet Pineapple and Mango

Chicken Fajita Bar

Boneless Skinless Chicken, Seasoned Lightly, Served with a Basket of Fresh Warm Tortilla Breads, Hand Cut Fresh Salsa, Guacamole, Sour Cream, Grated Cheddar Cheese, Tortilla Chips and your choice of Spanish rice or Frijoles

Chicken Enchiladas

Served with Chips, Salsa, Guacamole and Sour Cream

Cheese Enchiladas

Barbecue Chicken

Tender Chicken with Scott's Special B.B.Q. Sauce. Served with Rice Pilaf or Roasted Potatoes,

Honey Baked Chicken

Tender Chicken with Honey, Sweet Butter, Garden Herbs

Cuban Chicken and Rice

Tender Chicken, Diced Tomatoes, Sweet Peppers, a hint of Garlic and fresh Herbs, Served with Rice

Caribbean Roasted Chicken

Roasted Chicken with Almonds, Sweet Peppers, Brown Sugar, Toasted Almonds

Chicken Creole

Roasted Chicken topped with Authentic Creole Sauce, Served with New Orleans Dirty Rice

Roasted Chicken with Orange and Cranberries

Tender Roasted Chicken with Sauce of Fresh Orange, Sautéed Red Currants, Cranberry & Sweet Butter and Saffron

Teriyaki Beef

Beef Enchiladas

Beef Stroganoff with Buttered Noodles

Oven Simmered Beef Brisket B.B.Q.

Beef Burgundy

Beef Madeira with Mushroom Sauce

Peppered Beef

Beef Fajita Bar

Beef Brisket

House Specialties

Make Your Own Burrito Bar (chicken or Beef)

Grilled Chicken or Beef Asada Style, Tortilla Bread, Spanish Rice, Frijoles, Salsa, Guacamole, Cheese, Condiments, Lettuce, Tomato, Peppers, Sour Cream

New Orleans Jambalaya

Boneless Chicken, Prawns, Cajun Sausage, Dirty Rice and Creole Sauce, Chow Chow Muffins, Cabbage Slaw

Pan Fried Salmon Filet with Garlic Dill Rice

Pesto Crusted Salmon Filet

Falafel Bar

Hummus, Cucumber & Tomatoes Relish, Creamy Garlic Dill Sauce, Tabouli Salad Pita Bread

Layered Crab & Shrimp Enchiladas

Served with Chips, Salsa, Guacamole, Sour Cream

Winter Soups

Available January –April

**Served with Salad of Greens, Rustic Crusty Bread, Black Breads
and old world favorites, butter.**

Butternut Squash

butternut squash, vegetable broth and sweet spices, served with crème fraiche

Tuscan Artichoke and Chicken

Artichoke hearts, Chicken tenders, seasonal Vegetables,
Thank you Betsy for this recipe

Beef Lentil Soup

Lentils and beef, kosher salt and pepper

Beef and Barley Soup with Pomegranate juice

Sweet and sour by the pomegranate juice, Barley & beef and vegetables, served with
chopped cilantro & onions

Split Pea with black forest Ham Soup

Potato Soup

Served with bacon & sour cream

Cabbage Soup

Cabbage, tomato, paprika, vegetable broth

German Ham and Navy Bean Soup

Potato, navy beans, ham,

Russian Borcsh

Beet, cabbage, potato, tomato and paprika

Vegetable Okroshka

Potatoes, Turnips, carrots, served with chopped herbs & Cucumbers and sour cream.

Cream of Mushroom Soup

Porcini, Portobello and baby mushrooms, vegetable broth

Italian Winter Soup

Meatballs, kidney beans, elbow macaroni, tomato, basil, vegetable broth

The selection above is a sampling of our soup recipes. Minimum order 10 persons.
Please specify if you like to have non dairy or vegan.

Party Platters

Small Platters will serve 10-15 persons and Large Platters 20-25 people

Vegetable Crudités

Cucumbers, Carrots, Broccoli Florets, Cauliflowers, Peppers, Cherry Tomatoes, Celery, Spring Onion Florets, Asparagus Tips, Radish Roses, Served with Dip

Fresh Fruit and cheese Display

Melons, Grapes, Fresh Seasonal Berries and a Selection of Domestic and Imported Cheeses, Served with an Assortment of Crackers and Fresh Baked Toast Points

Cheese Display

Aged Sharp Cheddar, sliced, Peppered Jack, Danish Blue and Stilton, Brie, Aged Gouda, and a Variety of Imported French, Danish and English Cheeses, Garnished with Grapes, Dates and Nuts, Served with Assorted Crackers and Flat Breads

Spreads and Breads Display

Tomato and Basil Hummus, White Bean Dip, Eggplant Dip with Toasted Garlic, Toasted Flat Bread, Fresh Pita, Focaccia Bread

Focaccia Finger Sandwiches

Topped with Herbed Cream Cheese, Roasted Tomatoes and herbs

Tuscan Antipasto

Grilled and Roasted Vegetables, Marinated Artichokes, Assorted Olives and Italian Cheeses Served with Brochette and Focaccia Bread

Seasonal Fresh Fruit and Berries

Fresh Seasonal Fruit, Garnished with the Best of the Seasons Berries

Buffalo Chicken

Boneless buffalo Chicken Tenders served with Celery & Carrot Sticks, Blue Cheese Dip

Mexican Fiesta

Black Bean Dip, Chunky Salsa, Sour Cream, Guacamole, Tortilla Chips

Appetizers: 25 person minimum order

Crudités Vegetable with Dip
San Francisco Sourdough Rounds filled with Spinach Garlic Dip
Assorted Arm Cocktail Sandwiches (wraps)
Mini Cocktail Sandwiches
Fresh Fruit and Berries
Italian Meatballs
Bruschetta and Garlic Toast Points
Spring Rolls with Plum Sauce
Mini Quiches
Imported and domestic Cheese Selection with Water Crackers
Spanakopitta
Asparagus Tips with Dip
Caramel Brie with Walnuts and Pecan
Jumbo Prawns with Cocktail Sauce
Baba Ghanoush
Assorted Hummus
Provençal Vegetable Basket with Garlic Aioli
Smoked Gouda and Blue Cheese with Red Flame Grapes
Poached Salmon with Dill Cream
Brie With Cranberry and Pistachio
Goat cheese with Quince Jam
Atop Sweet French Toast points
Miniature Roquefort Napoleons
Petits Pissaladières: French onion Tartalets
Provençal Tapenade :
The classic provençal olive, anchovy and caper paste
Crisp Belgian endive leaves
with Eggplant Caviar and Roasted Garlic
Smoked Salmon Rolls with Enoki Mushrooms and dill Cheese
Garlic and Cilantro Prawns
Sage Honey Covered Prawns Rolled in Crushed Garlic parsley and black sesame seeds
Shrimp Cocktail with Red Bell Pepper Aioli

Appetizers: 25 person minimum order

Persillade:

Hearts of palm are hollowed out, and each section has a different filling: fava bean with garlic mayo, dried plum with nicoise olives,

Pumpernickel with Albacore Tuna Squares and wassabi cream

Crab filled Cucumbers Rolls

Armagnac Soaked Pears with Blue Cheese

with Crisp Lardon Atop Garlic Toast Points

Roasted Yukon Gold Potatoes with Crème Fraiche and Caviar \$Market

Mini New Potatoes

Sour Cream & Chive, Smoked Gouda & Bacon, Roasted Garlic & Cracked Pepper

Canapés or Mini Tart boats

Crab, Seared Tuna, Smoked Salmon,

Baguette with Cambonzolla and Figs

Mini Baguette filled with Cambonzolla and Candied Figs

Phyllo Rolls

Spinach and Feta

Spring Rolls with Miso Aoli

25 persons or more per order with minimum 48 hour notice

Ordering Information:

The following information is to help us serve you better.

Advance Notice: Please place your orders as early as possible. Fax or Phone your orders by 4:00pm for the next day. E-mail your orders or changes to your order 48 hours in advance of your event date. Same day orders are not guaranteed but are possible. We make every effort to accommodate all catering requests. Any orders placed after 5:00 p.m. by fax or message for the next day can not be guaranteed.

Changes and Cancellation: We need a 24 hour notice for the cancellation or changes to your service. Rental Items and Service Staff must be cancelled within 3 Days Prior to your event date.

Delivery/Pick Up: We ask that you allow us at least a 45 minutes window of arrival time **prior to your events setup time**. Please be sure that the location is available and accessible to our delivery person. All deliveries will be charged a delivery fee based on location and the timing of delivery. Picking up please make available to our service staff all catering equipment in one specific location.

Service Charges: Saturday and Sunday and all holidays are by previous appointment. A 50 persons or \$500.00 Minimum applies for all week-end and holiday work. Delivery and or Service fee applies.

This corporate menu is heavily discounted for the corporate clients with volume orders. For privet functions we personalize menus. Please ask us for a proposal.

We look forward to the opportunity to serve you.