

### **CONTINENTAL BREAKFAST - \$28.00 PER PERSON +TAX**

ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

Seasonal Fruit Platter

**Breakfast Breads** 

Mini Bagels

Whipped Butter, Cream Cheese, Preserves

Yogurt & Granola Parfaits

Coffee, Decaf, Tea Station

Citrus Water, Orange Juice

### **GARDEN BREAKFAST \$40.00 PER PERSON + TAX**

ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

Egg, Cheese, Pesto on English Muffin

Bacon, Egg, Cheese on English Muffin

Home Fried Potatoes

Seasonal Fruit Platter

Yogurt & Granola Parfaits

Coffee, Decaf, Tea

Citrus Water

Orange Juice







 $Children\ under\ 3\ are\ no\ charge\ but\ we\ do\ need\ to\ know\ how\ many.\ Children\ 3-10\ from\ \$18.00\ per\ person$ 

Customized menus available, please contact Restaurant Associates





### **BOXED LUNCHED - \$22.00 PER PERSON +TAX**

ESTIMATE INCLUDES: MENU, DELIVERY, NO LINEN

#### Please Select Two Sandwiches & Provide Quantity of Each:

- Roast Turkey, Swiss, & Applewood Bacon, Garlic Aioli
- Fresh Mozzarella, Tomato, Pesto, Balsamic Glaze
- Baked Ham, Gouda, Pickled Red Onions, Grain Mustard
- Roast Beef, Provolone, Horseradish Aioli, Crispy Onions
- Grilled Chicken, Cheddar, Pesto Aioli, Red Peppers
- Herbed Chicken Salad, Bibb Lettuce
- Niçoise Tuna Salad, Watercress
- Balsamic Marinated Portobello, Boursin, Crispy Onions

Includes: Seasonal Pasta Salad, Kettle Chips, Cookies and Bottled Water

## **PETITE SANDWICH LUNCHEON \$40.00 PER PERSON + TAX**

ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

#### Please Select Two Sandwiches:

- Roast Turkey, Swiss, & Applewood Bacon, Garlic Aioli
- Fresh Mozzarella, Tomato, Pesto, Balsamic Glaze
- Baked Ham, Gouda, Pickled Red Onions, Grain Mustard
- Roast Beef, Provolone, Horseradish Aioli, Crispy Onions
- Grilled Chicken, Cheddar, Pesto Aioli, Red Peppers
- Herbed Chicken Salad, Bibb Lettuce
- Niçoise Tuna Salad, Watercress
- Balsamic Marinated Portobello, Boursin, Crispy Onions

#### Please Select Two Sides:

- Seasonal Pasta Salad
- Red Bless Potato Salad
- Mixed Greens Salad, Seasonal Vegetable Ribbons
- Arugula Caesar Salad with Focaccia Croutons
- Seasonal Grain Salad
- Kettle Chips

Includes: Assorted Cookies, Brownies and Fresh Brewed Iced Tea, Bottled Water

Children under 3 are no charge but we do need to know how many. Children 3-10 from \$18.00 per person

Customized menus available, please contact Restaurant Associates

1



## **GARDEN SALAD BUFFET - \$45.00 PER PERSON +TAX**

ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

#### Please Select Two Proteins:

- Grilled Herbed Chicken Breast
- Roasted Salmon
- Marinated Flank Steak
- Marinated Tofu

#### **Includes:**

Chef's Choice of Seasonal Green Salad

Seasonal Grain Salad

House Vinaigrette

Green Goddess Dressing

Petite Rolls & Whipped Butter

Root Vegetable Chips

Chef's Choice of (2) Mini Desserts

Fresh Brewed Iced Tea & Bottled Water

### **GARDEN HOT BUFFET - \$50.00 PER PERSON + TAX**

ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

#### Please Select Two Entrees:

- Braised Short Ribs
- Roasted Salmon
- Marinated Flank Steak
- Vegetarian Stuffed Portobello
- Seasonal Pasta Entrée

#### **Includes:**

Chef's Choice of Seasonal Green Salad

Roasted Fingerling Potatoes

Seasonal Vegetables

Petite Rolls & Whipped Butter

Chef's Choice (2) Mini Desserts

Fresh Brewed Iced Tea & Bottled Water

Children under 3 are no charge but we do need to know how many. Children 3-10 from \$18.00 per person

Customized menus available, please contact Restaurant Associates

1



## **COCKTAIL RECEPTION - \$75.00 PER PERSON +TAX**

ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

#### Choice of 3 Butler Passed Small Bites

- o Maryland Crab Cake, Old Bay Aioli
- o Wild Mushroom Arancini, Truffle Aioli
- o Warm Brie Crostini, Fig Jam, Candied Walnuts
- o Smoked Salmon, Boursin, Fried Caper, Everything Ficelle
- Mac & Jack Cheese Bite
- Cheese & Charcuterie: Selection of Cheeses, Cured Meats, Marinated Olives, Whole Grain Mustard, Fig Jam, Crostini & Crackers
- Seasonal Crudité & Sauce Vert

#### Petite Sandwiches:

- Fried Chicken, Local Hot Honey, Homemade Pickles
- o Roast Beef, Sharp Provolone, Horseradish Crema
- o Portobello Mushroom, Blue Cheese, Crispy Shallots
- Mousse Shooters: White Chocolate & Peppermint, Triple Chocolate, Gingersnap Pumpkin

## BEER & WINE BAR - FROM \$20.00 PER PERSON + TAX (2 HOURS)

Domestic, Imported, & Local Bottled Beer Selection Red, White and Sparkling House Wines Assorted Sodas, Flat Water, Sparkling Water

## PREMIUM BAR - FROM \$28.00 PER PERSON + TAX (2 HOURS)

Premium Brand Liquors Domestic, Imported, & Local Bottled Beer Selection Red, White and Sparkling House Wines Assorted Sodas & Juices, Flat Water, Sparkling Water

Children under 3 are no charge but we do need to know how many. Children 3-10 from \$18.00 per person

Customized menus available, please contact Restaurant Associates