

A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea. 10 person minimum.

Early Bird

3.00

An Assortment of Danish and Muffins

The Breakfast Break

4.75

An Assortment of Danish and Muffins
Seasonal Fresh Fruit Tray
Chilled Carafes of Assorted Juices

Bagel Bar

5.00

Assorted Fresh Baked Bagels, Cream Cheese, Butter and Jelly
Seasonal Fresh Fruit Tray
Chilled Orange Juice

Healthy Start

6.00

Assorted Fresh Baked Scones (Oatmeal Raisin, Blueberry Lemon, Cranberry Orange)
Yogurt and Granola
Seasonal Fresh Fruit Tray
Chilled Carafes of Assorted Juices

The Sunrise Buffet

7.50

Seasonal Fresh Fruit Tray
Fresh Baked Muffins and Assorted Breakfast Pastry
Butter and Assorted Jellies
Golden Home Fried Breakfast Potatoes
Sausage Links or Crisp Bacon
Fluffy Scrambled Eggs
Chilled Orange Juice
Add French toast or pancakes for \$1.50 more

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

Before placing your order, please inform us if anyone in your party has a food allergy

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

A LA CARTE

• Assorted quiches (serves 6)	8.00
• Yogurt with granola	1.50
• Assorted seasonal sliced fruit	1.35
• Scrambled eggs	1.00
• Bacon, Ham, Sausage links	
Turkey sausage	1.50
• French toast	1.50
• Waffles with berries	2.50
• Pancakes	1.50
• Home fried potatoes	.75
• Oatmeal	.50

BAKERY A LA CARTE

▪ Assorted bagels with condiments	1.25
▪ Mini croissants	1.25
▪ Pecan sticky buns	1.25
▪ Cinnamon rolls	1.50
▪ Assorted scones	1.30
▪ Tea breads/pound cake	2.00
▪ Biscuits	1.25
▪ Assorted muffins	1.25
▪ Gourmet Coffee Cakes (Assorted Flavors) <i>Serves 16</i>	32.00 each

BEVERAGES

• Bottled iced tea	1.50
• Assorted Sodas (12 oz can)	1.00
• Assorted carafe juice	1.00
• Bottled water	1.30
• Fresh brewed regular coffee, decaf, hot water for tea (10 person min)	1.75
• Regular Coffee only (10 person min)	1.00
• Hot chocolate (10 person min)	1.00

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SIGNATURE SANDWICHES

All sandwiches can be made into a box lunch for an upscale lunch on the go, or combined into a gourmet sandwich buffet.

- Box lunches include a side salad, chips, cookie, drink, napkin and condiments.
- Buffet lunches include choice of four sandwiches, tossed, Caesar or pasta salad, chips, cookies and brownies, soda and bottled water.

The Cape Codder

Roasted Turkey with cornbread stuffing and cranberry mayonnaise on a flaky croissant.

Turkey Bacon Avocado Wrap

Roasted Turkey with fresh avocado, crispy bacon, ranch dressing and crispy romaine in a grilled tortilla wrap.

Chicken BLT

Grilled chicken breast with crisp bacon, lettuce, tomato and pesto mayonnaise on a crunch roll.

Chicken Caesar Wrap

Marinated grilled chicken with romaine lettuce, creamy Caesar dressing, crunchy croutons and parmesan in a wrap.

Mozzarella, Tomato and Basil

Fresh Mozzarella, Basil and Tomatoes with Balsamic Glaze on a Ciabatta Roll

Sweet Beef

Roast beef with caramelized onion and Dijon mayonnaise on a baguette with lettuce and tomato

Country Panini

Classic Italian meats, Provolone cheese, eggplant caponata and rosemary garlic aioli on focaccia.

Honey of a Ham

Baked Ham with whole grain honey mustard and swiss cheese on multi-grain bread with lettuce and tomato.

Portobello and Provolone

Grilled marinated Portobello Mushrooms on Focaccia with Provolone cheese, lettuce, tomato and pesto.

Roasted Veggie Club

Assorted Roasted Vegetables with fresh Mozzarella and Artichoke spread on Ciabatta bread.

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LUNCHEON SALADS

LUNCHEON SALADS: (10 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a roll or breadstick, cookies or a brownie and a choice of soda or water.

CHEF SALAD	8.25
A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.	
COBB SALAD	8.25
A bed of mixed greens with turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.	
CAESAR SALAD	8.25
Fresh cut romaine lettuce with shredded parmesan cheese, foccacia croutons and Caesar dressing topped with marinated grilled chicken breast.	
THAI BEEF AND NOODLE JAZZ SALAD	8.25
Lime marinated beef tossed with Lo Mien noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.	
BIG GREEK SALAD	8.25
Crisp mixed greens with grilled chicken, olives, red onions, juicy tomatoes, roasted red pepper, crumbled feta cheese and Greek dressing. Served with pita wedges.	
ANTIPASTO SALAD	9.00
Marinated cured Italian meats, provolone cheese, olives, pepperoncini, grilled vegetables, tomatoes and fresh greens with olive oil and balsamic vinegar.	
CAPE COD CRANBERRY SALAD	8.00
Fresh greens, crumbled goat cheese, cherry tomatoes, candied nuts and dried cranberries with raspberry vinaigrette.	
SEASONAL VEGETABLE HARVEST	8.00
Baby spinach and fresh greens with grilled vegetables, fresh tomatoes, goat cheese and olive oil vinaigrette.	
VEGETARIAN HUMMUS PLATE	8.00
Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.	

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LUNCH BUFFETS

Have our staff provide a lunch for your meeting or special event that you will not forget. Buffets are served on quality plastic products unless china service is requested.

SLICERS DELI BUFFET 6.50
Sliced roast beef, ham, turkey, American, Swiss and provolone accompanied by assorted bread and rolls, tuna, chicken or egg salad, relish tray with lettuce, tomato, pickles, onion, condiments, tossed or Caesar salad, potato chips, cookies and brownies, sodas and bottled water.

GOURMET SANDWICH BUFFET 8.50
Choice of four of our Signature sandwiches served with tossed, Caesar or pasta salad, potato chips, cookies and brownies and soda or bottled water.

PIZZA BUFFET 6.50
Assorted pizzas served with choice of tossed or ceasar salad, cookies and brownies and soda and bottled water. Price includes 2 slices of one-topping pizza per person. (4 person minimum)

Pizza Toppings: Pepperoni, Sausage, hamburger, Ham, Chicken, Peppers, Onions, Mushrooms, Black Olives, Roasted Veggies, Pineapple and Feta Cheese
Extra Toppings .50/each

Pizzas also available a la carte.

CAESAR RUSTICA BUFFET 9.50
Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing topped with grilled chicken breast and served with choice of Penne and Broccoli Alfredo, Baked Ziti or Vegetarian Pasta Primavera, rolls with butter, cookies and brownies and soda and bottled water.

DELI SANDWICH BUFFET 7.75
Classic deli sandwiches served on white or wheat bread or bulkie rolls, tossed salad with two dressings, potato chips, cookies and brownies and soda and bottled water.
Choose four of the following sandwiches: Roast Beef, Ham, Turkey, Tuna Salad, Chicken Salad, Egg Salad and Roasted Vegetable Wrap.

BASIC BOX LUNCH 6.50
Choice of turkey, ham or roast beef sandwich on a bulkie roll, with a piece of whole fruit, chips, cookies, canned soda and condiments.
Substitute bottled water for an additional charge

EXECUTIVE BOX LUNCH 7.75
Your choice of one of our Signature sandwiches with a side tossed salad and individual dressing, a whole piece of fruit, large bag of chips, freshly baked jumbo cookie and a canned soda.

FIVE-FOOT HOAGIE LUNCHEON 7.50
(20 person minimum)
A super-sized hoagie roll with your choice of meats and cheeses; topped with lettuce, tomato, onion and dressing. Served with choice of tossed or Caesar salad, condiments, potato chips, cookies and brownies and soda or water: choice of roast beef, turkey, ham or Italian meats and cheese. (Vegetarian also available).

Got a crowd to feed? Ask about our BIGGIE sandwiches.

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AFTERNOON BREAKS

Choose one of our afternoon breaks or design your own

GRAB AND GO 3.25

A basket of whole fresh fruit, fresh baked cookies and dessert squares, soda and bottled water

PICK ME UP 5.00

Fresh sliced fruit tray, cookies and dessert squares, bottled water and freshly brewed coffee, decaf and hot tea

AFTERNOON MEETING MAKER 4.95

Fresh sliced fruit tray, cheese and crackers, fresh baked cookies and dessert squares, soda and bottled water

LIGHT REFRESHMENTS 5.50

Assorted cheese and crackers with fresh fruit, crudités with dip, soda and bottled water, freshly brewed coffee, decaf and hot tea

SNACKS

- Whole fresh fruit 1.00
- Fresh cut fruit salad 1.35
- Frito Lay Individual Bagged Snacks .95
- Popcorn 1.00
- Potato chips (per bag) 3.00
- Pretzels (per lb) 3.50
- Chips and salsa 2.25
- Pepperidge Farm Goldfish (per lb) 4.75
- Mixed nuts (per lb) 7.00
- Granola bars 1.00
- Soft pretzels with mustard 2.40

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MOVABLE FEASTS

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ 8.95
Hamburgers, hot dogs, veggie burgers, sliced cheese, corn on the cob, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, sliced watermelon, lemonade, iced tea and water.

OPTIONAL ADDITIONS

- Grilled Chicken Breasts 2.00
- Steak Tips 3.50
- BBQ Spare Ribs 3.50
- Grilled Sausages 2.00
- Clam Chowder 1.50

NEW ENGLAND CLAMBAKE Market Price

Make any day a summer's day with our clambake! New England clam chowder with oyster crackers, tossed garden salad, red bliss potato salad, corn on the cob, grilled marinated chicken breasts, steamed clams with broth, whole lobsters with butter, cornbread with honey butter, watermelon, strawberry shortcake, iced tea and lemonade.

HOLIDAY DINNER 13.95

Bring holiday cheer to your event with our special dinner. The meal includes tossed garden salad with your choice of two dressings, Roast turkey, with mashed potatoes and gravy, cornbread stuffing, squash, cranberry sauce, rolls and butter, pumpkin pie, sodas, bottled water, coffee, decaffeinated coffee and hot tea.

TEXAS FAJITA BAR 11.95

Choice of chicken, beef or vegetable fajitas warm flour tortillas accompanied with Spanish rice and traditional toppings with lemonade, ice tea, and cinnamon and sugar churros.

WINGS AND THINGS 7.95

Buffalo wings, blue cheese dressing, celery sticks, assorted pizzas and Caesar salad, cookies and brownies with soda and bottled water

NACHO BAR 2.75

Tortilla chips with chili and cheese sauce, salsa, sour cream, cheddar cheese, diced tomatoes, olives, jalapenos and diced onions

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Culinary Classics

Dinners are available as a served meal or as a buffet. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea and a choice of dessert.

BEEF

FILET MIGNON 18.95
Beef Tenderloin filet with mushroom demi-glace

ROAST TOP ROUND OF BEEF 18.95
Sliced roast top sirloin of beef carved and served with au jus

MARINATED LONDON BROIL 14.95
Beef marinated, grilled and sliced.

POULTRY

CHICKEN PICCATA 13.95
Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN MARSALA 13.95
Boneless breast of chicken lightly sautéed and served in a mushroom and Marsala sauce

CHICKEN CAPRESE 14.95
Boneless breast of chicken lightly breaded and topped with prosciutto, diced tomatoes, mozzarella and fresh basil

STUFFED CHICKEN BREAST 14.95
Boneless breast of chicken stuffed with cornbread stuffing and served with a supreme sauce

MANGO CHICKEN 13.95
Boneless breast of chicken seasoned with Caribbean flavors and grilled topped with fresh mango salsa

PASTA

LASAGNA 13.95
Beef or Vegetable Lasagna topped with marinara and mozzarella cheese.

TORTELLINI AND VEGETABLE ALFREDO 13.95
Cheese tortellini tossed with seasonal vegetables in a garlicky alfredo sauce

PASTA PRIMAVERA 11.95
Pasta tossed with seasonal vegetables in a garlic and white wine sauce and topped with parmesan cheese.

CHICKEN AND BROCCOLI PENNE 13.95
Marinated chicken sliced and tossed with fresh broccoli and penne in a creamy sauce topped with parmesan cheese

BAKED ZITI 11.95
Ziti pasta with ricotta and tomato sauce baked with a cheesy topping.

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SEAFOOD

SHRIMP SCAMPI Market
Shrimp sautéed with fresh herbs and garlic served over linguini

BUTTER CRUMB COD 13.95
Classic New England cod topped with a buttery herb stuffing and served with lemon wedges

SALMON WITH CITRUS BURRE BLANC Market
Grilled Salmon fillet topped with a delicate sauce of butter and citrus fruit

ALMOND COCONUT TILAPIA 14.95
Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

VEGETARIAN

VEGETABLE NAPOLEON 14.95
Vegan Napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash served with risotto.

BAKED STUFFED SQUASH 14.95
Acorn squash stuffed with Mediterranean cous cous, pine nuts and dried cherries slow roasted with a port wine reduction. (Seasonal)

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO 13.95
Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

GARDEN RAVIOLI 13.95
Ricotta ravioli with roasted vegetables topped with English peas and lemon Parmesan butter.

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MENU ACCOMPANIMENTS

Menu accompaniments for dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS – CHOOSE ONE

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

BAKED ORZO SALAD

Toasted orzo with sautéed spinach and feta

FRESH MESCLUN

Tender leafy greens with balsamic vinaigrette

The following salads are available at an extra charge of 1.50 a person:

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

GRILLED PEAR AND TOASTED WALNUT SPRING SALAD

Field greens topped with grilled pears and toasted walnuts with a light vinaigrette

CAPE COD CRANBERRY SALAD

Fresh greens, crumbled goat cheese, cherry tomatoes, candied nuts and dried cranberries with raspberry vinaigrette.

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ON THE SIDE - SELECT TWO

Mashed potatoes with sour cream and chives
Baked sweet potatoes
Potatoes Anna
Oven roasted garlic potatoes
Rice pilaf
Basmati rice
Long grain and wild rice
Whipped sweet potatoes
Mediterranean couscous
Basil orzo
Risotto with mushrooms
Fresh broccoli spears
Asparagus spears (1.00 additional charge)
Fresh zucchini with garlic and basil
Green beans with almonds
Carrots vichy
Maple cinnamon roasted squash

DESSERTS

Choose one or talk to the Catering Staff to design a dessert display

PIES AND COBBLERS

Dutch apple pie
Blueberry crisp
Peach cobbler
Boston cream pie
Pumpkin pie
Key Lime pie
Lemon meringue pie
Pecan Pie

CAKES

Chocolate, vanilla and marble cake
Chocolate mousse cake
Black forest cake
German chocolate cake
Carmel granny apple
Raspberry white chocolate cake
Strawberry crème cake
Angel food cake with seasonal berries
Cheesecake with strawberries
Carrot cake with cream cheese frosting
Bread pudding
Tiramisu Cake
Seasonally Decorated Cupcakes

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FINISHING TOUCHES

MAKE-YOUR-OWN DESSERTS

Make-your-own Strawberry Shortcake Bar	2.95
• Decorate-your-own cupcake or cookies	1.95
• Brownie Sundae Bar (Brownies, Ice Cream, Hot Fudge, Nuts, Whipped Cream)	4.25

DESSERTS BY THE DOZEN

• Assorted Cookies	7.00
• Brownies	12.00
• Blondies	12.00
• Lemon Squares	12.00
• Decorated Sugar Cookies	10.00

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM	3.25
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Includes your choice of vanilla, chocolate or strawberry ice cream

- Chocolate Sauce
- Strawberries
- Sprinkles (Chocolate and Rainbow)
- Crushed Oreos
- M & M's
- Cherries
- Whipped topping

ASSORTED FANCY MINI PASTRIES	1.25/each
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CAKES FOR SPECIAL OCCASIONS

Whether you need a cake for 10 or 200, the bakers can accommodate your needs.

FLAVORS: Chocolate, Vanilla, Marble,

SIZES

10" (Serves 12-15)	14.95
Half Sheet Pan:	
Single Layer (Serves 20-25)	19.95
Double Layer (Serves 45-50)	50.00
Full Sheet Pan:	
Single Layer (Serves 40-50)	39.95
Double Layer(Serves 80-100)	100.00

Additional flavors and detailed decorations are available for an additional charge.

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GOURMET DIPS / TRAYS AND DISPLAYS / CARVING STATIONS

ASSORTED DIPS - PER PERSON

Served with pita and tortilla chips or potato chips

- Spinach and artichoke dip (25 person minimum) 1.50
- French onion dip 1.25
- Garden vegetable dip 1.25
- Ranch dip 1.25
- Spicy cheddar spinach dip 1.50
- Seven layer dip 1.75

TRAYS AND DISPLAYS, PER PERSON

- Crudités and ranch dip 1.35
- Cheese and crackers 1.75
- Cheese and crackers with fresh fruit 2.50
- Deluxe cheese board with fresh and dried fruits and candied nuts served with crackers and fresh breads 3.75
- Tea sandwiches with assorted fillings (tuna salad, egg salad, chicken salad, seafood salad) 1.50(each)
- Fresh seasonal fruit tray 1.35
- Pita chips with hummus and Tabbouleh 2.75
- Nachos with salsa 2.25

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HORS D'OEUVRES

PRICED PER EACH

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. Order in increments of 25.

HOT

• Stuffed mushrooms (both seafood and vegetarian stuffing available)	1.50
• Brie with raspberry and almonds in phyllo	1.50
• Spanokopita	1.50
• Coconut shrimp with thai chili sauce	1.95
• Potato latkes with crème fraiche	1.25
• Parmesan artichokes	1.50
• Rosemary and asiago cheese straws	1.25
• Vegetable spring rolls	1.25
• Golden fig and mascarpone in phyllo	1.75
• Mushroom vol-au-vent	1.75
• Carmelized onion turnover	1.75
• Assorted mini quiche	1.25
• Sesame chicken with peanut sauce	1.75
• Mini lamb chops	2.25
• Chicken and mushrooms en croute	1.75
• Coconut chicken with dipping sauce	1.75
• Beef teriyaki skewers	1.95
• Mini Beef Wellington	1.95
• Empanadas with chili aioli	1.75
• Santa fe beef quesadillas	1.75
• Mini pizza bites	1.25
• Bacon wrapped scallops	1.95
• Mini crab cakes with dill caper aioli	1.95

COLD

• Antipasto skewers	1.95
• Shrimp cocktail with lemons	1.95
• Skewered fruit with honey yogurt dip	1.75
• Tomato caprese canapé	1.50
• Melon wrapped with prosciutto	1.75
• Jerk chicken canapé with mango salsa	1.75
• Roasted tomato bruschetta	1.50
• Assorted maki sushi rolls (per piece)	1.95
• Belgium endive and herbed goat cheese	1.50
• Tuscan bruschetta	1.50

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BEVERAGES

▪ Bottled iced tea	1.50
▪ Assorted Sodas (12 oz can)	1.00
▪ Assorted carafe juice	1.00
▪ Bottled water	1.30
▪ Fresh brewed regular coffee, decaf, hot water for tea (10 person min)	1.75
▪ Regular Coffee only (10 person min)	1.00
▪ Apple Cider (seasonal) available hot or cold	.90
▪ Hot chocolate (10 person min)	1.00
• Canned soda	1.00
• Bottled waters	1.30
• Bottled juices	1.50
• Milk	1.10
• Lemonade or Fruit Punch	.65
• Juice (Orange, Apple, Cranberry, Grape)	1.00
▪ Iced tea	.65
• Sparkling Fruit Punch	.90

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