

“Continental” Package

Served with High Quality Disposable Guestware

Breakfast Menu *(Select 1)*

Pastries Freshly Baked the Morning of Your Event

A Chef's Choice of 3 of the Following: House-Made Danish Filled with Cheese *(With or Without Fruit)* Topped with Toasted Almonds, Cheese or Guava Pastelitos, Sticky Pecan Buns, House Baked Croissants, Gourmet Muffins Such as Poppy Seed Lemon, Banana Nut, Harvest, Blueberry, Cranberry Orange, Coffee Cake & More

Or

Bagel Bar- Bakery Fresh Bagels Served with Individual Cream Cheese, Butter & Jams

Includes: Assorted Cereal Bar- Assorted Individual Cereals Accompanied by Fresh Seasonal Berries &

Fresh Fruit Salad or Fruit Display with Seasonal Berries

Orange & Cranberry Juices, Fresh Brewed American Decaffeinated & Regular Coffee & Tea

Package Also Includes: Breaks *(2 x Daily)*

Assorted Sodas, Water & Juices, Fresh Brewed American Decaffeinated & Regular Coffee & Tea

Includes A Selection of the Following- *(Select 3 from List)- See Options Section For Additional Break Selections*

- **Assorted Fresh Baked Cookies**
- **Fresh Baked Brownies**
- **Market Fresh Whole Fruit**
- **Assorted Granola Bars**
- **Frito Lay Chip Assortment**
- **Salted Peanuts**
- **Cheddar Popcorn**
- **Pretzels**
- **Banana Mango Bread**

Upgrade Your Break Selections- *Upgrade Pricing Starts at \$1.50 per Additional Person*

Assorted Haagen Daz Ice Cream Bars

Protein Bars- Assorted High Quality Energy/Protein Bars

Trail Mix- Deluxe Mix

Fresh Fruit Display- With Fresh Seasonal Berries

Assorted Individual Premium Yogurts

Hand Dipped Chocolate Pretzels- Assorted Dark & White Chocolate with Various Toppings

Homemade Fudge- Marshmallow, Cranberry-Walnut, Cinnamon-Coffee or Bacon-Pecan

House Made Bread Pudding Bites

Cinnamon Sugar Churros

Salted Caramel Coffee Cake

Pretzel Bagels with Cream Cheese & Smoked Salmon

Southwestern Break- Guacamole, Queso, Chips & Salsa

Middle Eastern “Mezze”- An Array of Traditional Middle Eastern Appetizers Includes Hummus, Tabbouleh, Baba Ghanoush, Stuffed Grape Leaves, Assorted Olives, Marinated Feta Cheese & Pita.

Wheels of Brie Baked in Puff Pastry- Filled with Maple, Bourbon & Figs

Upscale Cheese Board- A Selection of Imported and Domestic Cheeses, Presented with Grapes, Assorted Nuts & Fruit

Smoked Salmon Board- Served with Fresh Dill, Capers, Onions & Lemons

Grilled & Roasted Vegetable Display- Basted in Extra Virgin Olive Oil, Garlic and Spices, Roasted, Grilled & Chilled Served with Cruets of Extra Virgin Olive Oil & Balsamic Vinegar

Italian Antipasto Display- Assorted Italian Salamis & Cured Meats, Olives, Relishes & Peppers

Note: All Day Beverage & Break Station is Available- *Prices Vary Based on Times & Menu Selections*

Miami Anatomical Research Center Catering Menus 2016

“Continental” Package

(Continued)

Continental Lunch Sandwich & Protein Salad Selections

Sandwiches Available In Buffet or Boxed Options (Please select 3 Varieties of Sandwiches & List Quantities of Each) –
Sandwiches Can be made with Gluten Free Wraps Upon Request

French Riviera- Brie, Ham & Turkey with Pickled Cucumbers, Olives, Dijon Aioli, Tomato & Greens on a Crispy Baguette

Orchard Chicken Salad Wrap- Grilled Marinated Chicken Diced & Tossed with Apples, Cranberries, Celery, Onion & a Light Herb Mayonnaise with Lettuce in a Whole Wheat Tortilla

Grilled & Roasted Vegetable Wrap- Zucchini, Squash, Mushroom & Peppers with Hummus Puree, Wrapped in Spinach Tortilla

Italian Sub- Cappicola, Salami & Provolone with Roasted Peppers, Basil Aioli, Tomato & Greens on Italian Bread

Tropical Turkey- Smoked Turkey Breast on a Croissant with Fruit Relish, Dill Havarti, Cucumber, Tomato & Greens

Gauche Roast Beef- Eye of Round on a Baguette with Pickled Sweet Red Onion, Provolone, Chimichurri Aioli, Tomato & Greens

Black Forest Wrap- Ham with Dill Havarti, Cucumber, Tomato, Greens, Olive Relish and Herb Dressing in a Whole Wheat Tortilla

Gorgonzola Beef Wrap Roast Beef with Gorgonzola, Sweet Red Onion, Horseradish Mustard Spread, Greens & Tomato in a Whole Wheat Tortilla

Housemade Egg, Tuna or Chicken Salad Dressed with Greens and Tomato on a Crispy Baguette

Panino Caprese Freshly Baked Baguette with Ripe Redland Tomato (Seasonal), Fresh Mozzarella, Greens & Garden Basil Aioli
Or

“Make Your Own Deli Sandwich Display”

Platters of Sliced Turkey, Ham & Roast Beef Served with Assorted Sliced Cheeses & Breads

Shredded Lettuce, Sliced Tomato & Onion, Pickles

Individual Packets of Mayonnaise & Mustard

Individual Bags of Chips

Chef's Choice Leafy Salad & Chef's Choice Starchy Salad & Chef's Choice Dessert

Or

Protein Salad Lunch Selections- (Please Select 3 Varieties)

Plantain Crusted Snapper Salad- Plantain Crusted Snapper Filet Served on Dressed Mixed Greens with Mango Papaya Salsa, Grape Tomato, Sliced Heart of Palm & Pickled Red Onion

Salad Nicoise- An Arranged Salad of Mixed Greens Topped with Premium Chunk Tuna, Tomato, Black Olive, Pepperoncini, Hard Boiled Egg & Our Basil Garlic Vinaigrette *GF*

Oriental Mango Chicken Salad- Diced Grilled Chicken Breast with Mango, Marinated in Oriental Sesame Dressing, Served on Greens with Tomato, Cucumber, Spiced Almonds & Crunchy Noodles

Miami Cobb- Mixed Baby Greens Topped with Grilled Chicken Breast, Grilled Mushroom & Pickled Onion with Crumbled Gorgonzola, Cucumber, Tomato & Egg

Dakota Salad - Salad of Wild Rice, Red Peppers, Crisp Green Beans, Pecans with Roast Chicken in a Sage Vinaigrette

Sesame Steak & Noodles – Nagano Sliced Beef, Oriental Vegetables Tossed with Oriental Noodles in our Housemade Creamy Sesame Dressing

Cape Cod Salad- Arranged Salad of Mixed Greens with Grilled Chicken, Dried Cranberries, Goat Cheese, Roasted Pears, Endive & Candied Nuts

Thai Beef with Sesame Noodles Oriental Vegetables Tossed with Oriental Noodles in our Housemade Creamy Sesame Dressing

“Continental” Package

(Continued)

Protein Salad Lunch Selections- *(Continued)*

Quinoa Salad Toasted Quinoa, Diced Apple, Celery, Almonds, Arugula & Fresh Basil in an Orange-Garlic **GF V**

Quinoa Tabbouleh -Tomato, Cucumber, Italian Parsley, Lemon Juice, Extra Virgin Olive Oil, Cracked Black Pepper **GF V**

Blackened Corn Salad – Charred Corn, Grape Tomatoes, Red & Green Peppers & Zucchini Tossed in a Light Cilantro-Lime Vinaigrette & Finished with Fresh Mint & Crumbled Queso Blanco **GF V**

“Signature” Package

Served with High Quality Disposable Guestware

Breakfast Menu *(Select 1)*

Pastries Freshly Baked the Morning of Your Event

A Chef's Choice of 3 of the Following: House-Made Danish Filled with Cheese *(With or Without Fruit)* Topped with Toasted Almonds, Cheese or Guava Pastelitos, Sticky Pecan Buns, House Baked Croissants, Gourmet Muffins Such as Poppy Seed Lemon, Banana Nut, Harvest, Blueberry, Cranberry Orange, Coffee Cake & More

Or

Bagel Bar Bakery Fresh Bagels Served with Individual Cream Cheese, Butter & Jams

Includes:

Scrambled Eggs

Or

Breakfast Casseroles *(Select 1)*

- **The Traditional** – Eggs, Breakfast Sausage, Potato & Cheeses
- **The Southwestern** – Eggs, Ham, Peppers, Onion & Jack Cheese, Served with Fresh Salsa on the Side
- **“Isle of Brie”** – Eggs, Melted Brie, Mushrooms & Fresh Rosemary
- **Italiano** – Eggs, Roasted Peppers, Sweet Italian Sausage, Basil & Provolone
- **Latino** – Eggs, Chorizo, Onions & Cheese
- **Egg White**- Egg Whites, Spinach, Sautéed Onions, Artichokes & Basil

Includes

Smoked Bacon & Breakfast Sausage *(Turkey Sausage Available)* &

Deluxe Breakfast Potatoes & Seasonal Fresh Fruit Salad or Fruit Display

Orange & Cranberry Juices, Fresh Brewed American Decaffeinated & Regular Coffee & Tea

Package Also Includes:

Breaks *(2 x Daily)*

Assorted Sodas, Water & Juices, Fresh Brewed American Decaffeinated & Regular Coffee & Tea

Includes A Selection of the Following- *(Select 3 from List)- See Options Section For Additional Break Selections*

- **Assorted Fresh Baked Cookies**
- **Fresh Baked Brownies**
- **Market Fresh Whole Fruit**
- **Assorted Granola Bars**
- **Frito Lay Chip Assortment**
- **Salted Peanuts**

Note: All Day Beverage & Break Station is Available- *Prices Vary Based on Times & Menu Selections*

“Signature” Package

(Continued)

Upgrade Your Break Selections- Upgrade Pricing Starts at \$1.50 per Additional Person

Assorted Haagen Daz Ice Cream Bars

Protein Bars- Assorted High Quality Energy/Protein Bars

Trail Mix- Deluxe Mix

Fresh Fruit Display- With Fresh Seasonal Berries

Assorted Individual Premium Yogurts

Southwestern Break- Guacamole, Queso, Chips & Salsa

Middle Eastern “Mezze”- An Array of Traditional Middle Eastern Appetizers Includes Hummus, Tabbouleh, Baba Ghanoush, Stuffed Grape Leaves, Assorted Olives, Marinated Feta Cheese & Pita.

Wheels of Brie Baked in Puff Pastry- Filled with Maple, Bourbon & Figs

Upscale Cheese Board- A Delightful Selection of Imported and Domestic Cheeses, Artistically Presented with Grapes, Assorted Nuts & Dried Fruit

Smoked Salmon Board- Served with Fresh Dill, Capers, Onions & Lemons

Grilled & Roasted Vegetable Display- Basted in Extra Virgin Olive Oil, Garlic and Spices, Roasted, Grilled & Chilled Served with Cruets of Extra Virgin Olive Oil & Balsamic Vinegar

Italian Antipasto Display- Assorted Italian Salamis & Cured Meats, Olives, Relishes & Peppers

Note: All Day Beverage & Break Station is Available- Prices Vary Based on Times & Menu Selections

“Signature” Package

Served with High Quality Disposable Guestware

Lunch Menu Options

Please Select 1 Entrée, 1 Vegetable, 1 Salad, 1 “Carb” & 1 Dessert from the Following “Signature” Options Menu
Served with Fresh Baked Bread & Whipped Butter

Signature Entrée Options (Select 1)

Chicken Options

Miami Beach Chicken- Char-Grilled & Topped with Fresh Seasonal Mango, Tomato, Black Beans & Corn Salsa **GF**

Grilled Balsamic Chicken- Balsamic Onions & Cherry Tomatoes **GF**

Coconut Curry Chicken- Coconut Curry Broth, Bell Peppers, Snow Peas & Sweet Onions **GF**

Red Rooster Chicken- Boneless Chicken Breast Glazed with Spicy Apple Cider Barbeque Sauce **GF**

Mediterranean Chicken- Marinated Chicken Breast Sautéed with Vine Ripe Tomato, Artichokes, Olives, Lemon & Basil

Chicken & Mushrooms- Sautéed Boneless Chicken Breast Served in a White Wine Mushroom Sauce with a Touch of Garlic & Fresh Italian Parsley

Bourbon Chicken- Roasted Chicken Breast Glazed with Honey & Toasted Pecans in Orange-Bourbon Sauce **GF**

Vineyard Chicken- Sliced Grilled Chicken Breasts with Sun Dried Tomato & Artichokes in a Citrus-Chardonnay Sauce

Chicken Piccata- Flattened Breasts of Chicken in a Delicate Lemon, White Wine & Caper Butter Sauce

Chicken “Giana” Sautéed Boneless Chicken Breast Smothered in a Delicate Brown Citrus Sauce with Spinach, Mushrooms & Melted Mozzarella

Honey Rosemary Chicken Fresh Rosemary & Garlic marinated Grilled Chicken Breast, finished with an Organic Honey-Florida Orange Glaze **GF**

Island Chicken-Chile-Garlic Roasted Chicken Breast finished in a Spiced Rum-Pineapple Chutney, Cilantro Garnish **GF**

Chicken Pot Pie- Tender Pulled Chicken Breast, Garden Vegetable & Potatoes Stewed in a Creamy Chicken Velouté Sauce & Baked in Puff Pastry

Chicken Tivoli- Roast Chicken Breast with a Fabulous Mushroom, Caper, Asparagus, Lemon & Wine Cream Sauce

Chicken Milanese- Breaded Chicken Breast with Fresh Chopped Ripe Tomato & Torn Arugula

****Grilled Chicken Fajita Station-** Southwest Seasoned, Grilled & Sliced Chicken Breast Served with Peppers, Onions, Flour Tortillas, Guacamole, Salsa, Sour Cream & Blended Cheeses*

“Signature” Package

(Continued)

Beef Options

- Chimichurri Beef Strip Loin-** Herb and Olive Oil Marinated Strip Loin of Beef Char Grilled & Served with Two Traditional Argentine Churrasco Sauces Including: Red Chile Chimichurri & Classic Herb Chimichurri (25 person Minimum) **GF**
- Traditional Braised Brisket-** Lean & Perfectly Tender Braised Brisket with Red Wine, Onions, & Carrots
- Homemade Meat Loaf-** A Blend of Ground Beef, Pork, Fresh Herbs & a Few Other House Secrets to Make up Your Favorite Comfort Food Served With a Caramelized Onion-Mushroom Gravy
- Country Fried Steak-** A Southern Classic - Buttermilk Battered, Fried & Served With Black Peppercorn White Gravy
- Beef Stroganoff-** Tender Strips of Beef Gently Braised with Mushrooms Finished with Sour Cream
- Mongolian Beef & Broccoli** Tasty Strips of Beef sautéed with Fresh Ginger & Garlic, Broccoli Florets and Finished with a Red Chile Spiked Sweet Soy Sauce, Scallions
- Moroccan Beef Stir Fry** Tender Chunks of Beef Stewed with Tomatoes, Onions, Raisins & Moroccan Spices **GF**
- Chicken & Beef Slider Bar** Mojo Chicken & Apple Cider Braised Beef Brisket Served with Fresh Baked Garlic Rolls & Assorted Toppings (Pickled Vegetable Slaw, Green Chile Aioli, Grated Cheese, Caramelized Onion & Hot Sauce) **GF**
- CT Chile Con Carne** Beef Brisket Chili with Red & Black Beans, Sautéed Peppers, Onions & Chiles in a Hearty Tomato Sauce with our Secret Herbs & Spices – Served with Grated Cheese, Scallions & Corn Bread **GF**

Pasta Options *

- Penne & Slow Braised Beef** - Penne Pasta Tossed with Slowly Braised Lean Short Rib of Beef, Arugula & Butternut Squash
- Cavatappi Primavera-** Cork Screw Pasta with Healthy Roasted Tomatoes, Sautéed Seasonal Vegetables & Italian Parsley in Light Garlic & Olive Oil **V**
- “Mezze” Rigatoni-** Short Rigatoni Pasta Tossed with Pulled Chicken & Spinach in a Blush Tomato Cream Sauce with Fresh Mozzarella & Basil
- Penne & Meatballs-** Penne Rigaté with Ground Veal & Beef Meatballs in Sunday Style Sauce
- Fusilli Forestier-** Assorted Fresh Mushrooms Tossed with Thinly Sliced Grilled Chicken, Fresh Spinach & White Beans in a Light Mushroom Demi-Glace
- Orecchiette Pasta & Italian Sausage-** Fresh Roasted Sweet Italian Sausage, Broccoli, Mushrooms Served in a Light Cream Sauce & Finished with Parmigiano-Reggiano
- Baked Stuffed Shells-** Large Shell Shaped Pasta Stuffed with Spinach & Ricotta Cheese & Baked in a Tomato-Basil Sauce **V**
- Lasagna Della Nona-** Traditional Baked Lasagna Layered with Ricotta, Mozzarella & Grandma’s Sunday Meat Sauce
- Vegetable Lasagna** – Baked Lasagna Layered with Spinach Ricotta, Mozzarella, Roasted Mushrooms & Light Basil-Tomato Cream Sauce **V**

**Gluten Free Pasta can be substituted for Additional Charges*

Pork Options

- Herb Roasted Pork Tenderloin-** Garlic & Herb Roasted Pork Tenderloin served with Seasonal Fruit Chutney **GF**
- Mojo Pork Carnitas-** Slow Roasted Garlic Infused Pulled Pork Served with Tortillas, Pickled Vegetables & Salsa
- Sausage & Peppers** - Sweet Italian Sausage Roasted with Red & Green Bell Peppers, Onions & Garlic **GF**
- Rosemary Pork-** Slow Roasted Marinated Pork Loin with Cracked Black Pepper & Fresh Rosemary **GF**
- Calypso Pork Loin-** House-Made Mojo Marinated Pork Loins, Roasted with an Island-Inspired Brown Sugar & Spice Crust **GF**
- Tuscan Pork-** Pork Loin, Stuffed & Rolled with Spinach, Garlic, Parmigiano-Reggiano, Bread Crumbs & Parsley Slow Roasted & Served with a White Bean Ragout
- Balsamic-Apple Pork** – Tender Pork Medallions served in a Light Sweet & Tangy Balsamic Sauce with Sautéed Apples, Vidalia Onions & Garnished with Fresh Arugula **GF**

“Signature” Package

(Continued)

Seafood Options

- Caribbean Baked Tilapia-** Orange, Lime, Garlic & Cilantro & Garnished with a Hearts of Palm-Tropical Fruit Salsa **GF**
- Thai Curry Florida Keys Grouper-** Slow Braised with Coconut Milk, Ripe Tomato, Cilantro, Citrus & a Touch of Curry **GF**
- Mediterranean Tilapia-** Fresh Tilapia Cooked with Olives, Capers, Tomatoes & Basil **GF**
- Slow Roasted Mahi Mahi-** Baked In Fresh Key Lime Juice, Roasted Florida Tomatoes & Cilantro **GF**
- Tropical Glazed Sautéed Mahi Mahi-** Sweet & Sour Mango Glaze, Jalapeno & Spring Onion **GF**
- Herb Baked Cod-** Filet of Cod Topped with a Garlic & Herb Stuffing with Fresh Tomato and Lemon White Wine Sauce
- Grilled Atlantic Salmon Medallions-** Served with Fresh Garlicky Spinach & Glazed with Ginger-Sweet Soy Sauce **GF**
- Moroccan Salmon-** Pan Roasted Salmon Dusted in Moroccan Spices & Served with a Lentil & Golden Raisin Ragout **GF**
- Bistro Salmon** Pan Seared Salmon Medallions served with Crispy Artichokes in a Light Whole Grain Mustard Cream Sauce & Garnished with Fresh parsley **GF**

Signature Vegetable Options (Select 1)

- Roasted Curry Cauliflower & Broccoli-** Coconut Milk, Cilantro, Lime **V**
- Provençal Vegetable-** Roasted Zucchini, Squash & Tomato with Fresh Herbs & Garlic with Light Bread Crumb Topping
- Southern Green Beans-** Whole Green Beans Simmered with Vidalia Onion & Ham
- Gratin of Broccoli-** Broccoli Flowers in Cream Sauce with Melted Parmigiano-Reggiano **V**
- Grilled Baby Bellas-** Whole Miniature Mushrooms, Tossed with Leafy Spinach & Finished with Black Pepper Oil & Lemon **V**
- Roasted Asparagus Display-** Finished with Cracked Black Pepper Oil **V**
- Asian Vegetable Stir Fry-** An Assortment of Asian Vegetables Sautéed with Ginger, Garlic, Sesame Oil & Sweet Soy **V**
- Roasted Vegetable Medley-** A Variety of Seasonal Vegetables Oven Roasted with Herbs **V**
- Southwest Corn Succotash-** Creamy Corn, Carrots, Lima Beans & Smoked Bacon
- Green Beans “Amandine”-** Sautéed with Sliced Garlic, Sweet Sherry & Toasted Almonds **V**
- Sautéed Country Mushrooms-** , Fresh Rosemary, Toasted Garlic & Olive Oil with a Hint of Lemon
- Cauliflower & Broccoli Sauté’-** a Touch of Cumin, Chile Powder & Turmeric & Finished with a Three Citrus Garlic Oil **V**
- White Balsamic Braised Kale Greens** Toasted Garlic, Crumbled Ricotta Salata **V**
- Snow Peas and Carrots-**Sautéed with Garlic, Ginger, Organic Honey & Fresh Sesame **V**
- Baked Portobello Caps-**Oven Roasted Portobello Mushrooms, Topped with a Light Artichoke & Spinach Stuffing & Finished with Lemon & Extra Virgin Olive Oil **V**

Signature Salad Options (Select 1)

- Garden Salad-** Spring Greens, Shredded Carrot, Cucumber & Tomato with Balsamic Vinaigrette & Blue Cheese Dressings **V**
- “CT” Salad-** Field Greens, Vine Ripe Tomatoes, Dried Cranberries, Spiced Nuts & Apple Cider Vinaigrette **V**
- Chopped Salad-** Chopped Greens with Cucumber, Feta Cheese, Artichoke, Kalamata Olives & Balsamic-Lemon Vinaigrette **V**
- Traditional Caesar Salad-** Romaine Tossed with our Famous Dressing & Fresh Baked Herb Croutons
- Chef Frank’s Famous Caesar Dressing was Featured in Bon Appétit Magazine!* **V**
- Hearts of Palm Salad-** Artichoke Heart & Fresh Vegetables **V**
- Grilled Mushroom Salad-** Combined with Roma Tomatoes, Zucchini, Scallions & Balsamic Vinaigrette **V**
- Grilled Asparagus Display-** Garnished with Extra Virgin Olive Oil, Shaved Parmigiano-Reggiano & Cracked Black Pepper **V**
- Green Bean Salad-** Vine Ripe Tomatoes, Artichokes & Red Wine Vinaigrette **V**
- Spinach Salad-** Spinach, Chopped Bacon, Hard Boiled Egg & Sliced Mushrooms Tossed with Mustard Vinaigrette **V**
- Tre-Coloré-** Romaine Lettuce, Radicchio & Tomatoes Tossed with Balsamic Vinaigrette **V**
- “Med” Salad-** Mixed Greens, Kalamata Olives, Cucumber, Feta Cheese, Chick Peas, Ripe Tomatoes & Lemon Vinaigrette **V**
- Watercress & Blue Cheese-** Spiced Nut & Dijon-Champagne Vinaigrette **V**
- Tomato & Hearts of Palm-** Vine Ripe Tomato Salad, Hearts of Palm, Basil, Extra Virgin Olive Oil, Cracked Black Pepper **V**
- Asian Noodle Salad-** Asian Vegetables & Oriental Noodles Tossed in Asian Dressing with Toasted Sesame Seeds! **V**
- Japanese Miso Salad-** Assorted Greens, Cucumber, Tomato, Orange, Scallion & Sesame in a Red Miso Dressing **V**

Signature” Package

(Continued)

Signature “Carb” Options (Select 1)

- Sweet Potato Hash**- Bacon, Onion & a Touch of Maple Syrup **GF**
- Hominy Bean Salad**- Hominy, Green Beans, Cherry Tomatoes, Celery, Onion & Finished with Fresh Cilantro **GF V**
- New Potato Salad**- Capers, Green Onions, Parsley & Dijon-Sour Cream Dressing **GF V**
- White Bean Salad**- Fresh Cannellini Beans, Celery, Onion, Red Peppers & Fresh Parsley with Extra Virgin Olive Oil **GF V**
- Macaroni Salad**- Elbow Macaroni, Shredded Carrots & Celery Tossed with Basil Mayonnaise **V**
- Orzo Pasta Salad**- Salami, Provolone Cheese, Red Peppers, Spring Onions & Balsamic-Lemon Vinaigrette
- Sesame Noodle Salad**- Oriental Vegetables Tossed with Oriental Noodles in a Sesame Dressing **V**
- German Potato Salad**- Crisp Bacon & Green Onion in a Creamy Grain Mustard Vinaigrette **GF**
- Cous Cous & Spinach Salad**- Pearl Cous Cous Tossed with Spinach, Tomatoes & Lemon-Balsamic Vinaigrette **V**
- Southwestern Penne Pasta Salad**- Black Bean, Corn, Tomato & Green Onion with Our Southwestern Dressing **V**
- “Med” Pasta Salad**- Capers, Olives, Vine Ripe Tomatoes, Crumbled Feta Cheese & Three Citrus Dressing **V**
- Pearl Cous Cous**- Finished with Vine Ripe Tomatoes & Garden Fresh Herbs **V**
- Twice Baked Potato “Casserole”**- Smashed Baked Potatoes Mixed with Sour Cream, Scallion, Bacon & Cheeses **GF**
- Two Potato Mash**- Pureed Sweet Potato & Yukon Gold Potato with Butter & a Touch of Maple Syrup **GF V**
- Three Grains of Rice and Beans**- Colorful Combination of Three Rice & Three Beans Tossed with Red Peppers & Cumin **V**
- Herb Roasted New Potatoes**- Fresh Rosemary & Parsley **GF V**
- Lyonnais Potatoes**- Sliced New Potatoes Roasted with Caramelized Onions & Thyme **GF V**
- Steamed Jasmine Rice**- Light & Healthy **GF V**
- Spanish Style Yellow Rice**- Saffron, Green Onions & a Touch of Cumin **GF V**
- Chorizo Smashed Potatoes**- Smashed Yukon Gold Potato, Chorizo & Aged Wisconsin White Cheddar Cheese **GF**
- Steamed Butter Noodles**- Egg Noodles Tossed with Italian Parsley & Butter – Perfect with Beef Stroganoff! **V**
- Apple Smoked Bacon & Cranberry Stuffing** with Fresh Herbs **V**
- Corn-Black Bean & Chorizo Stuffing** with Green Onions
- Chinese Fried Rice**-Classic Fried Rice (Ham, Chicken or **Vegetable**)
- Root Vegetable Hash**-Sweet Potato, Chefs Potato, Turnips & Carrots Roasted in Extra Virgin Olive Oil & Thyme **GF V**
- Macaroni & Cheese** **V**
- Baked Polenta** – Creamy Polenta, Roasted Mushrooms, Mozzarella Cheese, Fresh Rosemary & a Touch of White Truffle Oil Baked until Golden Brown **GF V**
- Quinoa** – Roasted Cauliflower, Chick Peas, Dried Apricot, Caramelized Onions **GF V**

Popular Latin Side Dishes to Consider

- “Fufu”**- Plantains & Yuca Smashed with Roasted Garlic **GF V**
- “Gallo Pinto”**- Spanish Rice, Red Beans & Pork
- “Arroz con Chorizo y Garbanzos”**- Rice, Peppers, Chorizo & Chickpeas **GF**
- “Pastelon de Platano”**- Smashed Ripe Plantains, Ground Beef & Shredded Mixed Cheese **GF**
- “Yucca” Mojo**- Boiled Yucca with Onions & Citrus **GF V**
- “Fried Plantains”**- Ripened Sweet Fried Plantains **GF V**

Signature” Package

(Continued)

Signature Dessert Options *(Select 1)*

Red Velvet Cake & Cream Cheese Frosting Roll –Warm Chocolate Sauce

Spiced Pumpkin & Cream Cheese Frosting Roll –Warm Caramel Sauce

Coconut Cake –Rum Pineapples & Toasted Coconut

Carrot Cake- Cream Cheese Frosting, Toasted Croquant

New York Style Cheesecake Tarts- With Berry Coulis, Oreos & Whipped Cream Toppings

Chocolate, Citrus or Vanilla Mouse Tarts- (choose 1) Graham Cracker Crust & Fresh Whipped Cream

Chocolate Caramel Tarts – Fresh Whipped Cream

Chef’s Special Seasonal Tarts (Ask The Chef what’s in Season!)

Tiramisu- Traditional Family Style Italian Espresso Cream Dessert

Assorted Dessert Squares- An Ample Assortment of Decadent Home-Style Desserts & Bar Cookies

Banana-Chocolate Chip Bread Pudding

Cinnamon Sugar Bread Pudding

Spiced Apple Bread Pudding

Key Lime Tarts- Fresh Whipped Cream & Seasonal Berries

Pumpkin Tarts- Fresh Whipped Cream

Dark Chocolate Devil’s Food Cake- Moist, Delicious and Served with Powdered Sugar and Fresh Berries

Brownies & Cookies- Assortment of Fresh Baked Brownies & Miniature Cookies

“Premium” Package

Served with High Quality Disposable Guestware

Breakfast Menu *(Select 1)*

Pastries Freshly Baked the Morning of Your Event

A Chef's Choice of 3 of the Following: House-Made Danish Filled with Cheese (With or Without Fruit) Topped with Toasted Almonds, Cheese or Guava Pastelitos, Sticky Pecan Buns, House Baked Croissants, Gourmet Muffins Such as Poppy Seed Lemon, Banana Nut, Harvest, Blueberry, Cranberry Orange, Coffee Cake & More

Or

Bagel Bar

Bakery Fresh Bagels Served with Individual Cream Cheese, Butter & Jams

Includes *(Select 1)*

Steak & Egg Scramble- Grilled Marinated Skirt Steak Sliced & Served on the Side with Freshly Scrambled Eggs

Or

Southwestern Scramble- Scrambled Eggs with Sautéed Peppers, Onion & Tomatoes

Served with Flour Tortillas, Cheddar Cheese, Scallions & Fresh Salsa on the Side

Includes

The Yogurt Bar

Individual Premium Yogurts Served with Toppings Including Raisins, Sliced Almonds, Fresh Fruit, Honey & Granola

Smoked Bacon & Breakfast Sausage (Turkey Sausage Available) &

Deluxe Breakfast Potatoes & Fresh Fruit Salad or Seasonal Fruit Display

Orange & Cranberry Juices, Fresh Brewed American Decaffeinated & Regular Coffee & Tea

Package Also Includes:

Breaks *(2 x Daily)*

Assorted Sodas, Water & Juices, Fresh Brewed American Decaffeinated & Regular Coffee & Tea

Includes A Selection of the Following- *(Select 3 from List)- See Options Section For Additional Break Selections*

- **Assorted Fresh Baked Cookies**
- **Fresh Baked Brownies**
- **Market Fresh Whole Fruit**
- **Assorted Granola Bars**
- **Frito Lay Chip Assortment**
- **Salted Peanuts**

“Premium” Package

(Continued)

LUNCH MENU OPTIONS

Please Select 1 Entrée, 1 Vegetable, 1 Salad, & 1 “Carb” from the Above “Signature” Menu Options & 1 “Premium” Specialty Entrée & 1 “Premium” Specialty Dessert from the Following “Premium” Menu Options

Served with Fresh Baked Bread & Whipped Butter

“Premium” Specialty Entrees *(Select 1)*

Mushroom Stuffed Chicken- Mushroom, Spinach, Mozzarella with Mushroom Demi

Chicken Cordon Bleu- Ham & Mozzarella with Thyme Infused Béchamel

Roasted Beef Tenderloin- (20 Person Minimum) Served with Classical Bordelaise Sauce **GF**

Classic Prime Rib- (25 Person Minimum) Slow Roasted Prime Rib Marinated and Slow Roasted To Perfection **GF**

Pasta Fra Diavlo- Shrimp, Scallops, Clams, Mussels & Calamari Tossed in a Spicy Marinara & White Wine Sauce

Paella Valencia Authentic Paella from the Mountains of Spain, Prepared With Shrimp, Mussels, Clams, Calamari, Market Fish, Chicken, Andouille & Chorizo Sausage, Green Onions & Aromatic Vegetables in Saffron Rice **GF**

“Premium” Desserts Options *(Select 1)*

Assorted Individual Dessert Parfaits Options

- **Coffee-Dulce De Leche**
- **Cookies & Cream**
- **Double Chocolate**
- **Lemon-Berry-Almond**
- **Vanilla-Tropical Fruit-Coconut**
- **Greek Yogurt-Seasonal Fruit-Vanilla Granola**

Yummy Crepes- Choices Include Tropical Fruit, Seasonal Berry, Nutella, Cinnamon Sugar Apple & Dulce de Leche Served with Fresh Whipped Cream

Assorted Sweet Miniatures- A Selection Miniature Fruit Tarts, Cream Puffs & Cannoli & House made Biscotti

Seasonal Fruit Tarts- Individual Fruit Tarts Filled with Pastry Cream & Topped with Fresh Seasonal Fruit & Berries

Traditional Bananas Foster-Ripe Bananas Flamed in a Brown Sugar Rum Sauce & Served over Vanilla Ice Cream

Homemade Soups

- **Tomato Bacon Bisque** *GF*
- **Chicken Noodle**
- **Spicy Black Bean** *GF V*
- **Potato-Caramelized Onion Bisque** *GF V*
- **Sweet Potato Bisque** *GF V*
- **Roasted Tomato Gazpacho** *V*
- **Broccoli-Cauliflower-Italian Sausage** *GF*
- **Lentil-Spinach-Ham-Herb** *GF*
- **Manhattan Clam Chowder**
- **Southwest Corn Chowder** *V*
- **Kale-White Bean-Bacon** *GF*
- **Apple-White Root Vegetable Bisque** *V*
- **Asian Vegetable Miso** *V*
- **Garden Fresh Vegetable** *GF V*
- **Cajun Vegetable with Andouille Sausage**
- **Real Guestware Available Starting at \$5.00 per Person**