

CORPORATE PACKAGE

“To enjoy the flavor of life, take big bites!”

Avalon
Caterers International

Office: (202)337-2000
Orders@avaloncaterers.com

DISPOSABLES

Regular disposables (black) **\$1.75 pp**

Clear disposables **\$2.75 pp**

Biodegradable disposables **\$2.50 pp**

Silver Rim Disposables **\$3.50 pp**

ADDITIONAL SERVICES

Avalon can also provide attractive ceramic platters, fine china, silverware, linens, glassware, tables, and chairs. These services are available upon request at additional costs. Please contact your Avalon Representative for more information.

OUR CORPORATE MENU

As a full-service caterer, we are pleased to work with you on customized menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this brochure.

FULL SERVICE EVENTS

Your Avalon Representative will help you build a custom menu for your event and will assist you with all of your event needs, including staff, decor, linens, equipment and floral arrangements.

MENUS

Avalon Caterers is pleased to accommodate substitutions or dietary requests to include vegetarian, vegan, gluten free, kosher -style, etc.

Additionally, full service receptions, dinners and cocktail party proposals can be created as needed.

STAFF AND SERVICES

Writers and Kitchen personnel are available for a four hour minimum at a rate of **\$38.00** per hour.

Chefs, Bartenders and Captains are available for a four hour minimum at a rate of **\$39.00** per hour.

SPECIAL EQUIPMENT NEEDS

Avalon Caterers is a full service company capable of providing tables, chairs, linens, flowers, etc., based on specific event requirements.

DELIVERY CHARGES

Delivery charges may increase based on the needs of the event.

Every delivery has a minimum charge of **\$50.00**

If applicable, every pick up has a minimum charge of **\$25.00**.

Set-up has a minimum charge of **\$50.00**

GUEST GUARANTEE

The final guest count is due **three business** days prior to any catered event.

Avalon Caterers will do whatever possible to accommodate last minute additions but the guest count may not be reduced after the guarantee has been determined.

CANCELLATION POLICY – notice is based on M-F 9AM – 5PM

Cancellation of any food order requires **minimum of 24 hours**.

Should you decide to cancel any service staff, Avalon Caterers requires a **minimum of 48 hours**.

Any food order that is cancelled within 24 hours of delivery will be billed **at 100%**.

**PRICES SUBJECT TO CHANGE WITHOUT NOTICE,
BASED ON MARKET CHANGES.**

PLEASE NOTE: 10 PERSON MINIMUM FOR ALL ORDERS.

ROOM TEMPERATURE BREAKFAST

TRADITIONAL BREAKFAST PASTRIES (2 per person)

assorted breakfast pastries and breads

\$5.00 pp

MUFFIN DISPLAY (1 per person)

Choose between blueberry, apple spice, bran, cranberry and poppy muffins

\$2.50 pp

BAGEL BAR (1 per person)

assorted freshly baked bagels to include plain, sesame, poppy seed, everything & cinnamon raisin served with plain and veggie cream cheese

\$4.00 pp

EUROPEAN BREAKFAST

Brie, Gouda and Havarti cheese offered with pears, red and white grapes and seasonal fresh fruits, served with mini croissants and baguette rounds with your choice of sweet butter, preserves & marmalade

\$8.00 pp

PASTRY AND BAGEL BASKET w/ FRESH FRUIT

assorted breakfast pastries, breads and bagels served with fresh fruit preserves, cream cheese & whipped butter, offered with sliced seasonal fresh fruit

\$9.00 pp

YOGURT AND CEREAL BAR

Choice of Cereal

Corn flakes, Raisin Bran, granola, offered with milk, strawberry, vanilla and blueberry yogurt, almond slivers and fresh fruit display

\$8.50 pp

YOGURT PARFAIT (GRANOLA) – minimum 20 servings

layers of yogurt, granola and mixed berries

\$4.75 pp

SPECIAL K IN A BOWL

served with milk on the side and whole bananas

\$3.50 pp

SMOKED SALMON

with sliced tomato, red onion, capers, cucumber and lemon offered with sesame bagels and cream cheese

\$9.50 pp



COTTAGE CHEESE

surrounded by diced pineapple, berries and other fresh fruit

\$4.00 pp

FRESH FRUIT TRIFLE

a trifle bowl layered with yogurt, granola, strawberries, raspberries and blueberries

\$6.00 pp* Minimum of 20 servings *

SEASONAL FRESH FRUIT

sliced seasonal fresh fruit garnished with fresh mint or lemon zest

\$4.00 pp

FRESH FRUIT KABOBS

melon, pineapple and strawberries served on small wooden spears

\$2.50 per portion

INDIVIDUAL GREEK YOGURT

assorted flavors

\$2.00 pp

TWO STRIPS OF BACON & TWO PIECES OF SWEET SAUSAGE

Turkey bacon and turkey sausage available, please ask your AE

\$4.50 pp

ZESTY POTATO WEDGES

\$2.75 pp

HASH BROWNS

\$2.75 pp

ASSORTED GLAZED DOUGHNUTS

\$2.00 pp

ASSORTED SCONES

\$2.75 pp



WARM BREAKFAST

QUICHE

Please Choose One from the Following Flavors for Every Ten or More Guests

- spinach, mushrooms, garden vegetables and Gruyere cheese
- onion, ham, broccoli and smoked Gouda
- blue cheese, pear and walnut
- zucchini, spinach, pesto and pine nuts
- wild mushroom and goat cheese

\$5.75 pp



EGG FRITTATA

with Gruyere, asparagus and fresh tomato

\$4.50 pp



TORTA RUSTICA

a layered egg strudel with asparagus, artichoke hearts, sun-dried tomato, Gruyere cheese and wild mushrooms, wrapped in puff pastry, baked until golden and cut into thick slices offered with a lemon caper sauce

\$6.50 pp, minimum 10 servings

CHALLAH FRENCH TOAST CASSEROLE

served with warm maple syrup

\$4.50 pp, minimum 15 servings

PINEAPPLE UPSIDE DOWN FRENCH TOAST

served casserole style

accompanied by warm maple syrup

\$5.00 pp - Minimum of 15 servings

BUTTERMILK WAFFLES (2 per person)

with sweet butter, fresh strawberry compote and maple syrup

\$4.75 pp

CHOCOLATE BUTTERMILK WAFFLES (2 per person)

dolloped with whipped cream and warm maple syrup

\$4.75 pp

CHEDDAR AND BACON GRITS

grits, scallions, crumbled bacon and Cheddar cheese served with a spicy tomato herb concasse

\$5.00 pp - Minimum of 10 servings with waiter service only

BREAKFAST CREPE CASSEROLE

Please Choose One from the Following Flavors

~ scrambled eggs and ham topped with a Cheddar crust

~ spinach and ricotta topped with a creamy Parmigiana cheese sauce

~ made with fresh fruit compote, sprinkled with brown sugar and served with sour cream

\$5.50 pp - Minimum 15 servings

VEGAN OATMEAL



with almond milk,

brown sugar and dried cranberries

\$4.50 pp

SOUTHERN SAUSAGE AND CANADIAN BACON SOUFFLÉ



breakfast sausage, eggs, Canadian bacon and cheddar cheese,
baked until bubbling

\$5.50 pp, minimum 12 servings

BREAKFAST SANDWICH

- egg, bacon and cheese
- egg, sausage and cheese
- egg, cheddar and sautéed mushrooms
- egg, cheddar and ham

on your choice of white bread, bagel, croissant or English muffin

\$5.50 each

SCRAMBLED TOFU



Made with sautéed red peppers, onions and mushrooms

\$4.00 pp



MADE ON SITE BREAKFAST

Not available as a drop off item
Service personnel required

SCRAMBLED EGGS

Choice of Three Ingredients

cheese, peppers, onion, tomatoes, mushrooms, bacon, ham

\$4.00 pp, ea. Additional ingredient \$1.00 each

OMELETTES MADE TO ORDER

With your guests' choice of whole egg or egg whites

- ~ diced Westphalian ham
- ~ wild mushrooms
- ~ Nicoise olives
- ~ chopped fresh and sun-dried tomato
- ~ Vidalia onion compote
- ~ red, green, gold and orange sweet pepper sauté
- ~ crumbled English bacon
- ~ Parmigiana Reggiano slivers

\$7.25 pp

EGGS BENEDICT

toasted English muffin topped with a poached egg, ham and lemony hollandaise sauce

\$5.50 pp



WAFFLES MADE TO ORDER

Please choose one from the following flavors for every ten or more guests:

MALTED WAFFLES

ginger and malt powder are blended into puffy waffles topped with Avalon's homemade fresh orange and vanilla bean maple syrup

ONION AND DILL WAFFLES

crowned with pastrami-smoked salmon, chopped red onion and a cream cheese topping

TARRAGON WAFFLES

with wild mushroom fricassee and toasted pine nuts

COCONUT PINEAPPLE WAFFLES

topped with ambrosia, fresh pineapple and macadamia nuts

BUTTERMILK

topped with fresh strawberries, sweet butter, whipped cream and maple syrup

\$6.00 pp

CREATE YOUR OWN WAFFLE FLAVOR AND TOPPINGS

\$7.50 pp

GOURMET SANDWICH BUFFET

BOXED LUNCH OPTIONS

\$1.75 pp for cardboard box and utensils

\$2.00 pp for black executive box with clear lid

Ask for customized Corporate Logo on boxes

10-15 guests:

please select only 3 sandwiches

20 – 30 guests:

please select only 4 sandwiches

Step 1

make your Selection of Sandwiches

Step 2

choose a Green Salad or replace it with chips

Step 3

choose a Side Dish or replace it with whole fruit

Step 4

choose a Dessert



MAKE YOUR OWN SANDWICH

SANDWICH MEAT PLATTERS

Let your guests make their own Sandwich

salami, roast beef, turkey, ham, tuna salad, chicken salad, crab* or shrimp salad*

grilled chicken, grilled flank steak, grilled vegetables

10-15 guests:

please select only 3 choices

20 – 30 guests:

please select only 4 choices

CHEESE PLATTER

Swiss, Cheddar, Pepper Jack & Havarti Cheeses

ASSORTED BREAD PLATTER

Croissant, Focaccia, Ciabatta & Wheat

CONDIMENTS

mayo, honey mustard, pickles, lettuce, tomato & red onions

\$8.00 pp

\$9.00 for crab or shrimp salad*

SANDWICHES

ANTIPASTO SALAD SANDWICH

salami, mozzarella, celery and olives blended together with vinegar, olive oil & roasted pepper

\$7.50 pp

BEST-EVER EGG SALAD

bacon, hard-boiled eggs, chopped celery, pimiento-stuffed green olives, Dijon mustard, fresh red leaf lettuce on lightly toasted bread

\$6.75 pp

BLT...AVALON STYLE

crisp thin bacon, fresh plum tomatoes, arugula and lemon mayonnaise on a toasted baguette

\$7.50 pp

ADD AVOCADO SLICES FOR \$1.00+

BUFFALO CHICKEN SANDWICH

chicken breast with spicy buffalo sauce topped with a creamy bleu cheese sauce, pickle slices, lettuce and tomato on a hard roll

\$6.75 pp

CALIFORNIA VEGETABLE WRAP

stuffed with balsamic marinated avocados, alfalfa sprouts, shredded carrots, lettuce, and tomatoes

\$6.75 pp

CHICKEN SALAD WITH FETA

tossed with sliced red onions and arugula, drizzled with a lemon-pepper dressing, wrapped in a soft tortilla

\$7.00 pp

CHUNKY TUNA SALAD

spritzed with fresh lemon juice and dill, tossed with a lemon caper sauce, tucked into a buttery croissant

\$6.50 pp

CHIPOTLE CHICKEN AND PEPPER JACK CHEESE WRAP Sliced, seasoned chicken breast with pepper jack cheese, Romaine lettuce, lemon pepper tomatoes and cilantro mayo

\$7.00 pp

CURRIED CHICKEN WRAP

curried chicken salad sprinkled with raisins and almonds and topped with a dollop of chutney in flour tortilla

\$7.00 pp

CURRIED VEGETABLE WRAP

curried grilled vegetables tossed with raisins, almonds and chutney

\$6.50 pp

LEMON ROSEMARY CHICKEN

thinly sliced breast of chicken marinated in lemon and rosemary with sweet roasted peppers, crisp Bibb lettuce and

Plum tomatoes on whole wheat bread

\$7.00 pp

GARDEN OF EDEN

Sliced cucumber, alfalfa sprouts, tomato, low-fat swiss cheese

avocado, red peppers, onions, mushrooms, lettuce & fat-free cream cheese on whole wheat bread

\$7.00 pp

AL FRESCO

Virginia baked ham, mesquite smoked turkey, mozzarella & parmesan on a baguette with baby lettuce, tomatoes, onions and Italian dressing

\$7.00 pp

GRILLED & MELTING

Grilled flank steak, fresh spinach, bacon and cheddar cheese

with a tangy mustard dressing served on French bread

\$7.25 pp

CRAB SALAD WRAP

lump crab meat with mayonnaise, Old Bay and lemon juice served with lettuce and tomato

\$11.00 pp

GRILLED CHICKEN BREAST WITH CARAMELIZED ONION

topped with watercress and paprika aioli on a sourdough roll

\$6.50 pp

GRILLED CHICKEN FOCACCIA

roasted red peppers, Havarti cheese, fresh basil and sun-dried tomato

\$6.50 pp

GRILLED FLANK STEAK ON A BAGUETTE

grilled flank steak, dolloped with Avalon's specialty chimichurri salsa and grilled bell peppers

\$7.00 pp

GRILLED PORTOBELLO SANDWICH

topped with mozzarella, roasted red peppers and balsamic vinaigrette on whole wheat roll

\$7.00 pp

GRILLED TOFU WRAP

with lettuce, tomato, grilled eggplant, red peppers and spicy pesto

\$7.00 pp

HAM AND GRUYERE

parsley butter spread on sliced whole wheat bread, topped with layers of thinly sliced ham & Gruyere cheese

\$7.00 pp

HERBED SHRIMP SALAD

with celery, chives, tarragon and dill topped with watercress on croissant

\$8.00 pp

HUMMUS AND VEGETABLE

cucumber, carrot, sweet onion and sesame seeds on top of a hummus spread, rolled into a tortilla

\$7.00 pp

MUFFELATA

salami and provolone with a tapenade of olives, roasted peppers, celery, parsley and garlic on peasant bread

\$8.00 pp

RACHEL

turkey and roast beef topped with coleslaw and Russian dressing on white bread

\$7.00 pp

REUBEN

corned beef is topped with sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye bread

\$7.50 pp

ROAST BEEF & BRIE SANDWICH

roast beef topped with Brie, crisp Bibb lettuce, ripe tomato, red onion, and creamy Dijon mustard, tucked into a buttery croissant

\$7.50 pp

GRILLED LEMON PEPPER CHICKEN SALAD

chicken breast marinated in hot pepper sauce, thyme, olive oil and lemon juice

tossed with sliced red onion, torn arugula and crumbled feta cheese on a flaky croissant

\$7.50 pp



SALMON CLUB

grilled salmon topped with bacon, lettuce and basil-
lemon mayonnaise on sourdough

\$8.00 pp

TUNA SALAD DELUXE

Diced sweet peppers, capers, celery and lemon mayo
On whole wheat or rye

\$7.00 pp

TURKEY BREAST AND SWISS CHEESE

lettuce, tomato, onion and tangy mustard,
spread on whole wheat bread

\$7.00 pp

TURKEY SANDWICH

roasted turkey breast, ripe tomatoes, crisp lettuce and
fresh peppers on whole wheat bread, with a
homemade herb mayonnaise

\$7.00 pp

TURKEY & BACON WRAP

turkey layered with thinly sliced tomatoes, Swiss cheese
and bacon, dressed in a lemon watercress mayonnaise

\$7.50 pp

VIRGINIA BAKED HAM SANDWICH

with Swiss cheese, tomato, lettuce and Dijon mustard on
whole wheat bread

\$7.00 pp

WALDORF CHICKEN SALAD WRAP

made with chopped Granny Smith apples, diced celery
and toasted, chopped walnuts, watercress and a citrus
mayonnaise

\$7.25 pp

QUATTRO FORMAGGIO

mozzarella, New York cheddar, smoked Gouda
and imported Swiss piled on seven grain bread
with a tangy mustard spread

\$7.00 pp

TOUCH OF TUSCANY

sliced grilled chicken layered with tomato, fresh basil,
roasted red peppers, avocado and spritzed with
classic vinaigrette on focaccia

\$7.00 pp

CAPRESE SANDWICH

Tomato, mozzarella and fresh basil on ciabatta bread,
spread with lemon pesto mayo

\$7.00 pp

HOT QUARTET

Grilled Reuben, Cuban Sandwich, Grilled cheese with
bacon and tomato and Chicken Parmesan
Delivered warm and fresh

\$7.50 per sandwich, minimum 5 per sandwich type

TURKEY AND BRIE

With spring greens, arugula, apple slices. Fig preserves,
and Dijon mustard on whole wheat

\$7.25 pp

VEGETARIAN SANDWICHES \$7.00

Egg Salad

Apple, Avocado and Swiss

Grilled Vegetable and Hummus

Grilled Portobello Mushroom

Curried Vegetable Wrap with Paneer Cheese

Garden of Eden

Avalon's New Sandwiches

GRILLED CHICKEN

Grilled chicken breast with bacon, tomato, swiss and avocado mayo, on a pretzel roll

\$7.50 pp

TURKEY WRAP

Turkey, ham, bacon, muenster, lettuce, tomato and spicy mustard in spinach tortilla

\$7.50 pp

GRILLED CHICKEN & HAVARTI CHEESE

with arugula, roasted peppers & mustard mayo on fresh farm bread

\$7.00 pp

SOUTHWEST CHICKEN SANDWICH

Grilled chicken breast, tomato, onion, cilantro, jalapeño peppers and chipotle mayo on ciabatta

\$7.00 pp

TURKEY PESTO CAPRESE

Turkey, bacon, pesto, mozzarella and tomato on sourdough

\$7.25 pp

TURKEY AND SPINACH

Roasted turkey with spinach, giardiniera and lemon-thyme mayo on whole wheat

\$7.00 pp

ROASTED TURKEY BLT

Roasted turkey, smoked bacon, mixed greens, tomatoes and avocado mayo on sourdough

\$7.50 pp



ROASTED TURKEY CLUB

Swiss, crushed avocado, bacon, tomato, lettuce, mayo, on white bread

\$8.50 pp

MEDI SANDWICH

Hummus and feta cheese, artichoke hearts, crisp cucumbers and roasted red peppers on whole wheat

\$7.00pp

STEAK & ARUGULA

Flank steak, arugula, tomatoes, pickled onions, garlic mayo, mustard and horseradish sauce on sourdough.

\$8.00 pp

Avalon's New Sandwiches



TURKEY, HAVARTI & ROASTED PEPPERS

Roast turkey, Havarti, roasted peppers, cucumber, romaine lettuce & red pepper mayo on a pretzel roll

\$7.50

PULLED CHICKEN FOCACCIA

Roasted pulled chicken, mozzarella, tomatoes, red onions, chopped basil and chipotle mayo on focaccia

\$7.50 pp

ITALIAN HOAGIE

Genoa salami, hot capicola, ham, mozzarella, shaved lettuce, oil and vinegar on Italian hoagie

\$9.00 pp

PARMESAN CRUSTED CHICKEN SANDWICH

Breaded parmesan chicken breast with lettuce, tomato and chipotle mayo

\$8.00 pp

VEGETABLE SIDES

STARCH SIDES

You may choose one or two sides

CLASSIC CAESAR SALAD \$3.50 pp

Crisp Romaine, croutons, shaved Parmesan and a tangy Caesar dressing

GARDEN SALAD \$3.50 pp

Mixed greens tossed with cucumber, shaved carrots, grape tomatoes in a fresh lemony vinaigrette

CALIFORNIA CAPRESE SALAD \$4.75 pp **NEW!**

Buffalo mozzarella is layered with sliced tomatoes, avocado and fresh basil leaves, then topped with a sprinkle of Parmesan and dressed with an herb vinaigrette

SPRING STRAWBERRY SALAD \$4.50 pp

Mesclum greens tossed with sliced strawberries, candied pecans, cucumber and Feta cheese, with a citrus vinaigrette

SUMMER GARDEN SALAD \$4.50 pp

Mixed greens tossed with cucumber, shaved carrots, grape tomatoes, avocado, fresh basil and bits of red onion (optional) in a fresh basil vinaigrette

GREEK SALAD \$4.00 pp **NEW!**

Romaine tossed with cucumber, Kalamata, Feta crumbles, Plum tomatoes, fresh oregano leaves and bits of red onion in a fresh oregano red wine vinaigrette

FETTUCCINE WITH PESTO \$3.50 pp

garlic, pine nuts, basil leaves and Romano cheese and a pinch of cayenne pepper, blended and mixed with olive oil, tossed with fettuccine

HORSERADISH POTATO SALAD \$3.50 pp

diced new potatoes tossed with chopped hard-boiled egg, scallions and minced celery in a horseradish dressing

QUINOA SALAD \$4.00 pp

mixed with arugula, dried cranberries, grapes, cherry tomatoes and diced cucumber, tossed with red wine vinegar

PESTO POTATO SALAD & GREEN BEANS \$4.00 pp

potatoes, fresh green beans, chopped onions mixed together in a delicious pesto

SUPER POTATO SALAD \$4.50 pp

hard-boiled eggs, russet potatoes, chopped radishes, sliced green onions, chopped pickles, crumbled bacon, sliced almonds and diced green bell pepper mixed together in a zesty dressing

PASTA SALAD & GRILLED VEGGIES \$4.50 pp

mushrooms, sweet peppers, sugar snap peas, Vidalia onion and roasted cherry tomatoes with chopped fresh basil, tossed in creamy lemon vinaigrette, topped with shaved Parmigiana cheese

TABBOULEH SALAD \$4.25 pp

chopped fresh parsley is tossed with chopped tomato and onion, bulgur wheat and sumac-toasted pita crisps



FIVE GREEN SALAD \$3.75 pp NEW!

tossed with mandarin oranges and almond slivers with a citrus vinaigrette

BEAN SALAD \$4.00 pp

green and yellow string beans are tossed with grape tomatoes and black olives in a mild lemon vinaigrette

CALIFORNIA CUCUMBER SALAD \$4.00 pp

paper thin cucumber slices tossed with dill, lemon and cracked pepper. California green goddess dressing to drizzle

ASIAN CHOPPED SALAD \$4.75 pp

Crunchy chopped Romaine is tossed with mandarin oranges, toasted almonds, chopped cilantro, Asian pear and dried crunchy noodles in a toasted sesame and rice vinegar dressing

ORANGE SLAW \$3.75 pp

red, purple and green cabbage is tossed with orange slices and scallion in a sweet and sour dressing

SONORA SALAD \$4.75 pp

Sliced grape tomatoes, sweet corn kernels, black beans, scallion and chopped parsley-cilantro are tossed with romaine and dressed with a cumin, avocado and pickled jalapeno dressing.

SOLITCE SALAD \$4.75 pp NEW!

haricots vert, sliced strawberries, peeled cucumber chunks, spicy-sweet mixed nut and goat cheese medallions over romaine with a strawberry vinaigrette

SANTORINI SALAD \$4.75 pp

Full hearts of Romaine are topped with Kalamata olives, Feta cheese, grape tomatoes, artichokes hearts and chickpeas in a lemon oregano vinaigrette

***There are many more, please ask!**



LEMONY PARMESAN ORZO SALAD
\$3.75

BUFFET LUNCHES

ROOM TEMPERATURE

BUFFET #1

**minimum 20 guests
(select 2 proteins)**

BUILD YOUR OWN SALAD

Guest's choice of mixed greens, arugula or romaine lettuce offered with

- sliced grilled chicken
- sliced grilled beef
- sliced turkey
- flaked salmon
- grilled tofu
- sliced grilled vegetables with tomatoes, corn, chives, peppers, chickpeas, carrots, cranberries and crumbled feta cheese
- lemon-basil vinaigrette, balsamic vinaigrette and ranch dressing

ASSORTED ROLLS AND BUTTER

SWEET POTATO CHIPS

BROWNIES & ASSORTED BARS

\$17.00 pp

BUFFET #2
minimum 20 guests

HOT QUARTET

- ~Chicken Parmesan
- ~Hot Cuban
- ~Grilled Cheese w/ Tomato and Bacon
- ~NY Reuben

TATER TOTS

With spicy ketchup

GREEN SALAD WITH PEARS AND CARROTS

AVALON'S SIGNATURE BLACKBERRY NAPOLEON

\$19.00 pp



BUFFET #3

minimum 15 guests

Please select 2 proteins:

WARM

*GRILLED LEMON CHICKEN BREAST (3oz)
and/or

* PEPPERED FLANK STEAK (3oz)
and/or

*GRILLED SALMON CITRON (3oz)

BASIL BUTTER MASHED POTATOES

SUMMER SOLSTICE SALAD

haricots vert, sliced strawberries, peeled cucumber chunks, spicy-sweet mixed nuts and goat cheese medallions over Romaine with a strawberry vinaigrette

FRUIT TARTLETS

\$21.00 pp



BUFFET #4

BUTTERMILK FRIED CHICKEN

CAJUN SPICED ROASTED POTATO WEDGES

With a spicy remoulade for dipping

CHILLED CORN AND GRAPE TOMATO SALAD

FLAKY BISCUITS WITH PEACH BUTTER

PECAN SQUARES AND FRESH STRAWBERRIES

\$19.50 pp

CREATE YOUR OWN HOT LUNCH MENU



Step 1

Choose your entrée

You may choose a single or a dual entrée
Guests will receive 6 oz of a single or
3 oz of each of 2 entrées

Step 2

Choose Starch Side

Step 3

Choose Vegetable

Step 4

Choose a Dessert

ENTRÉE CHOICES

Please select One or Two - 6-ounce portion total

VODKA SHRIMP PASTA \$12.00 pp NEW!

Angel hair, vodka tomato cream sauce and topped off with fresh parmesan

FLATTENED CHICKEN WITH ROASTED LEMON \$8.50 pp

Boneless thighs seasoned with garlic, thyme and oregano, pan-roasted and topped with roasted lemon slices

GRILLED SALMON CITRON \$12.00 pp

Offered with roasted corn and green pepper relish

TERIYAKI AND BROWN SUGAR ROASTED SALMON \$11.50

Served with orange gremolata

TENDER FLANK STEAK \$9.75 pp

Marinated and served on a relish of black beans, red peppers, white beans and cilantro

BUTTER CHICKEN \$8.50 pp

Served over fluffy basmati rice and peach chutney

GINGER SCENTED GRILLED SALMON \$12 pp

Marinated with teriyaki sauce and brown sugar

PARMESAN CRUSTED MAHI – MAHI \$10.00 pp NEW!

Seasoned with lemon zest, salt and pepper offered with lemony gremolata sauce

TUSCANY BEEF \$11.25 pp *minimum of 10 servings*

Oven-roasted roulade of flank steak filled with sun-dried tomato, spinach and pine nuts, served with a Provencal, mozzarella cheese, olive gremolata

PAN-ROASTED MAPLE-MUSTARD CHICKEN \$8.00 pp

VEGETABLE LASAGNA \$7.50 pp *min. 10 servings*

Layered with eggplant, zucchini, sweet peppers, fresh parsley with Ricotta and Mozzarella cheeses

CARAMELIZED ONION LASAGNA \$8.50 *min. 10 servings*

With roasted cremini mushrooms and plum tomatoes

SESAME TOFU WITH SPICY PINEAPPLE NOODLES \$9.00 pp

TOFU PAD THAI (CONTAINS PEANUTS) \$10.00 pp

Made with rice noodles, cucumber, cilantro, sweet red pepper, chopped peanuts and fresh lime

MEATBALLS THREE WAYS \$10.00 pp **New!**

Please select your favorite

-BAVARIAN BEEF MEATBALLS on a bed of broad egg noodles in a mushroom sauce

-ASIAN PORK MEATBALLS with ginger and water chestnuts, in a soy –pineapple hoisin sauce, on a bed of cellophane noodles with carrot threads and scallions

-ITALIAN STUFFED MEATBALLS with parmesan, mozzarella, nutmeg and seasoned breadcrumbs, over pasta with marinara

STARCH CHOICES

CREAMY BASIL MASHED POTATOES \$3.50 pp

SILVER QUEEN CORN SOUFFLE \$3.50 pp

TINY NEW POTATOES \$3.00 pp

roasted in their jackets and glazed with butter, served with fresh rosemary sprigs

RED QUINOA \$3.75 pp

Tossed with grilled pears and scallion

WARM ROASTED SWEET POTATOES \$3.75 pp

With toasted pecans, cinnamon and butter

CREAMY MASHED CAULIFLOWER \$3.75 pp

FETTUCINE \$4.00 pp

with asparagus threads and pecorino

INDIVIDUAL POTATO GRUYERE SOUFFLE \$4.00 pp

INDIVIDUAL ANGEL HAIR PASTA SOUFFLE \$4.00 pp

VEGETABLE CHOICES

Can be prepared with olive oil if requested in advance

HONEY & BLACK PEPPER ROASTED CARROTS \$3.75 pp

GRILLED CARROTS & GREEN BEANS \$3.50 pp

BROCCOLI & SUGARSNAP STIR-FRY \$3.50 pp

tossed with spicy cashews and peanuts

STEAMED CRISP ASPARAGUS \$4.50 pp

GREEN BEAN AND MANGO SALAD \$4.50 pp

With slivers of sweet red bell pepper

SESAME GINGER BROCCOLI & ALMONDS \$4.00 pp

WHITE AND GOLD CORN SALAD \$4.00 pp

With tomato and chervil

VEGETARIAN CASSEROLE \$5.50 pp

made with chickpeas, eggplant, zucchini and sweet potatoes in a tomato concasse

SAUTEED SPINACH \$3.50 pp

with pine nuts and lemon and Tuscan olive oil

CAULIFLOWER GRATIN WITH GARLIC BREADCRUMBS

\$4.00 pp

SNOWPEA AND WATER CHESTNUT SALAD \$4.00 pp

SOUP CHOICES

**All soups are \$4.50 per person
minimum 12 portions / 12 oz portion**

*electric soup cauldron required,
price not included*

HANGOVER SOUP

Soothing chicken noodle soup with every vegetable

ROASTED CARROT, APPLE AND CELERY SOUP

PORTUGUESE KALE SOUP NEW!

Linguica, acorn squash, cannellini beans, kale ,
onions, parmesan cheese, thyme

TOMATO BASIL SOUP



CREAMY NEW ENGLAND CLAM CHOWDER

VEGGIE RAMEN SOUP NEW!

Carrots, celery, green beans, onion and tomato

SPRING GREEN SOUP NEW!

Sweet green beans, lots of parsley, leeks and
russet potato with herb puree
(parsley, basil, evoo, lemon zest and garlic)

CHICKEN TORTILLA SOUP

LEEK AND POTATO SOUP

A lovely mixture of delicate potatoes and leeks
served with crème fraiche and
topped with chives

CHICKEN VEGETABLE SOUP

MOROCCAN CARROT SOUP NEW!

Rutabagas, chickpeas, carrots,
Israeli couscous, onion and harissa

GAZPACHO

MANGOSPACHO

MUSHROOM BARLEY SOUP

PUMPKIN SOUP

Dolloped with crème fraiche and chives

ZUCCINI BASIL SOUP

DESSERT CHOICES

**MINIATURE BUTTERSCOTCH BLONDIES
& FUDGE BROWNIES \$2.25 pp**

**MINIATURE "snickers" CHEESECAKE
SQUARES**

Drizzled with caramel and salted
chopped peanuts **\$2.50**

**MINIATURE CHOCOLATE ÉCLAIRS
\$2.50 pp**

MINIATURE FRUIT TARTS \$2.00 pp

**LEMON RASPBERRY ALMOND BARS
\$2.50**

**VANILLA ALMOND PROFITEROLES
\$3.00 pp**

FRESH FRUIT CHEESE CAKE \$3.25 pp
Creamy cheese cake topped with
fresh berries

**MILK CHOCOLATE DIPPED PEANUT
BUTTER COOKIES \$2.25**



FRUIT SALADS

**FRESH PINEAPPLE & MELON CHUNKS
\$3.00 pp**
Drizzled with lime juice

PAPAYA & MANGO SLICES \$4.00 pp
Topped with lime zest

**PAPAYA & WATERMELON CHUNKS
\$4.00 pp**
With candied ginger

**CANTALOUPE & SLICED STRAWBERRIES
\$4.00 pp**
with fresh tarragon and vanilla sugar

FRESH FRUIT SALAD \$4.75 pp
raspberries, strawberries, kiwi slices
and cantaloupe wedges
garnished with fresh mint

MIXED FRUIT SALAD \$4.00 pp
grapes, cantaloupe, honeydew and
pineapple chunks garnished with
fresh mint

FRESH FRUIT KABOBS \$2.50 pp
melon, pineapple and strawberries
served on small wooden spears

SNACK CHOICES

INDIVIDUAL BAGS

POPCORN, NUTS & PRETZELS \$2.50 pp

TOASTED ALMONDS \$3.00 pp

CHOCOLATE-COVERED ALMONDS \$4.00 pp

CLIF BARS \$2.00 pp

TRAIL MIX \$2.50 pp

POTATO CHIPS \$1.75 pp

SWEET POTATO CHIPS \$2.00 pp

BANANA CHIPS \$2.50 pp

DRIED, SPICED CHICKPEAS \$2.50 pp

DARK CHOCOLATE-COVERED MANGO SLICES
\$3.50 pp

BOWLS AND PLATTERS

BOWLS OF WHOLE FRESH FRUIT \$2.50 pp
bananas, apples, oranges, pears and grapes

RICE CAKES \$3.00 pp
Plain, white cheddar, chocolate and
cinnamon apple
To dip in hummus, salsa or chocolate

WHITE CHOCOLATE PRETZEL RODS \$3.00 pp
With coconut

ASSORTED COOKIES, BROWNIES \$2.25 pp

SPINACH AND KALE HUMMUS \$4.50 pp
With pita chips, carrots and celery sticks

ASSORTED TORTILLA CHIPS \$4.50 pp
accompanied by Pico de gallo salsa,
guacamole and sour cream

IMPORTED AND DOMESTIC CHEESES \$5.50 pp
decorated with fresh red and green grapes
served with crisp crackers and wafers



BEVERAGE SELECTION

START THE DAY *with* OUR JUICE BARISTA



Freshly made by our staff at your location

RED BERRY

CARROT GINGER ORANGE

KALE TONIC

SPINACH PINEAPPLE MANGO

\$4.00 per glass

HAVE A REFRESHING AFTERNOON *with*
FRUIT - INFUSED WATERS



GREEN TEA, MINT AND LIME

PINEAPPLE, BLUEBERRY MANGO

CUCUMBER, STRAWBERRY, KIWI

WATERMELON ROSEMARY

\$2.50 per glass

INDIVIDUAL BOTTLED JUICES \$2.25 per beverage
including cranberry, apple and orange

INDIVIDUAL BOTTLED ICED TEA AND BOTTLED WATER \$2.00 per beverage

CANS OF ASSORTED REGULAR AND DIET SODAS \$2.00 per beverage

COFFEE AND HOT TEA SERVICE \$2.00 per beverage - *requires additional equipment*



DINNER MENUS

MENU 1

A SELECTION OF BREADS

Served with sweet whipped butter

SPRING/SUMMER SOLSTICE SALAD

Slender green beans, sliced strawberries, peeled cucumber chunks, spicy-sweet mixed nuts and goat cheese medallions over romaine with a strawberry vinaigrette

GRILLED CHICKEN WITH BOURBON-PEACH BUTTER

Best in summer, when peaches are bursting with flavor

SCALLOPED POTATOES AU GRATIN

ASPARAGUS AND CARROT BUNDLES

DEMI-TASSE CUPS OF CREME BRULEE OR FLAN

\$29.00 per person

MENU 2

AN ASSORTMENT OF BREADS

Sourdough, pumpernickel and onion rolls, flat breads
And breadsticks served with sweet whipped butter

BEET AND ORANGE SALAD

Mesclum greens tossed with sliced beets and oranges, crumbled Stilton cheese and toasted walnuts served with a pear-walnut vinaigrette

LEMON CHARRED FLANK STEAK

marinated in a whisked lemon juice, zest, brown sugar and peppercorn blend

GREEN BEANS WITH RED PEPPER STRIPS

ANGEL HAIR PASTA FLAN WITH WILD MUSHROOMS

OPEN FACED APPLE TART

\$31.00 per person

MENU 3

BASIL AND PEACH SALAD

Sliced peaches drizzled with lemon juice and sprinkled with vanilla sugar and balsamic vinegar tossed with arugula, basil and sweet-hot cashews

ASSORTED BREADS & ROLLS

Served with sweet butter

PETITE LAMB CHOP AND SHRIMP DUO

A pair of cocktail lamb chops and a trio of cognac shrimp

GRUYERE POTATO FLAN

STEAMED BROCCOLINI WITH LEMON BUTTER

RUSTIC FRUIT TART

\$34.75 per person

MENU 4

GOAT CHEESE AND TOMATO SALAD

On a bed of lemon arugula

ASSORTED BREADS AND ROLLS

Served with sweet butter

SALMON CITRON (4oz portion)

Lemon and lavender honey are napped on this grilled salmon medallion

GINGER CHICKEN WITH MADEIRA WINE 4 oz portion

Chicken is dredged in a ginger-flour mixture and browned, then drizzled with a ginger-Madeira cream sauce on a bed of Israeli couscous

SAUTEED SPINACH

CARAMELO CAKE

\$33.50 per person