

BREAKFAST

Continental Breakfast Platter

Buttermilk Scones, Croissants, Danish Pastries, Mini Muffins, Butter and Fruit Spreads

Smoked Salmon and Bagel Platter

*Thinly Sliced Smoked Salmon, Cream Cheese, Capers, Red Onion, Cucumber, Tomato, Lemon Wedges
and Assorted NY Style Bagels*

Greek Yogurt and Fruit Parfait

Served with House Granola

Hot Cereal

Organic Seven Grain Cereal or Irish Oatmeal with Maple Syrup, Brown Sugar and Currants

Individual Egg Soufflés

Roasted Artichokes, Smoked Ham and Asiago Cheese

Omelets

Your Choice of endless, fresh fillings artfully prepared

Frittata

Vegetable and Cheese

Buttermilk Pancakes, Crème Brule French Toast, Belgium Waffles

Served with Whipped Butter, Maple Syrup and Fresh Fruit

SIDES

Applewood Smoked Bacon · House Made Turkey Sausage Patty · House Made Corned Beef Hash
Smoked Virginia Ham Steak · Breakfast Beef Tenderloin · Potato-Vegetable Hash Browns

BEVERAGES

Hand Squeezed Orange Juice and Grapefruit Juice · Organic Carrot Juice, Apple Juice, Cranberry Juice ·
Coffee · Teas · Coconut Water · San Pellegrino · Poland Springs · Fiji Water

APPETIZERS

Asian Pork Meatballs with Ginger-Soy Dipping Sauce
Steamed Asian Dumplings with Sweet Chili Dipping Sauce
Roasted Vegetable Phyllo Pinwheels
Applewood Bacon Wrapped Scallop
Crostiti with Fig, Grilled Apple, Bacon and Cheddar Cheese
Bite Size Jalapeno-Risotto Crab Cakes with Remoulade Sauce
Grilled Shrimp wrapped in prosciutto with Dijon-Bourbon Glaze
Mini Spinach and Feta Phyllo Triangles
Szechwan Tangerine Chicken Skewers
Roast Tenderloin on Toasted Crostiti with Horseradish Cream
Roasted Artichoke and Spinach Wonton with Lemon-Basil Aioli
Mini Chicken, Vegetable and Cheese Chimichanga with Avocado-Ranch Dipping Sauce
Ahi Tuna Tartare with Diced Avocado, Mirin Cucumber Salad
Deviled Eggs with Smoked Bacon, Blue Cheese and Micro greens
Wild Mushroom Strudels with Roasted Tomato Coulis
Cherry Tomato Caprese Salad Skewer with Balsamic Glaze
Shrimp-Avocado Quesadilla with Chipotle Sour Cream
Bourbon-Brown Sugar Glazed Shrimp Skewers
Bacon Wrapped Medjool Dates Stuffed with Goat Cheese
Roasted Vegetable and Cheese Quesadilla
Snow Peas stuffed with House Boursin
Smoked Salmon, House Boursin and Cucumber on Rye Crostiti

SOUPS

Gingered Carrot
French Onion Soup Gratinee
South Western Tortilla
Traditional Minestrone
Cuban Black Bean
Roasted Tomato with Spinach, Herbs and Pasta Shells
Creole Chicken Gumbo
Red Lentil with Apricot
Split Pea with Ham
Gazpacho
Seafood Bisque
Black Bean Chili
Summer Vegetable
Traditional Italian Wedding Soup
New England Clam Chowder
Greek Avgolemeno Soup

SALADS

Classic Caesar with House Dressing
Organic Baby Spinach with Bacon, Mushroom, Hard-boiled Egg
Arugula with Roasted Beets, Goat Cheese and Praline Pecans · Chopped Cobb Salad
Chefs Salad · Greek Salad
Caprese Salad · Anti Pasto Salad · Salad Nicoise
South-Western Salad · Asian Peanut Noodle Salad
Panzanella (seasonal) with local, organic beefsteak tomatoes
Cheese Tortellini Primavera Salad
Red Bliss Potato Salad with Sour Cream and Dill
Mediterranean Pasta Salad
Moroccan Raw Carrot Salad

SNACK TRAYS

Assorted Cheese and Cracker Tray

A generous assortment of imported and local artisan cheeses

Sliced Fruit Tray

Perfectly ripened seasonal fruit and sliced melons

Vegetable Crudité

Artfully arranged Vegetable Platter, House Made Buttermilk Ranch

Country Pate Platter

with Cornichons, Course Mustard, Assorted Crostini and Toast Points

Jumbo Shrimp Cocktail Platter

Wild caught Shrimp, House Cocktail Sauce, Lemon Wedges

South Western Snack Platter

with Guacamole, Pico de Gallo, Black Bean-Roasted Corn Salad, Sour Cream, Pepper-Jack Cheese and Organic Tortilla Chips

Deluxe Seafood Platter

Maine Lobster Tails and Claw Meat, Jumbo Shrimp, Alaskan Crab, Grilled Dry Sea Scallops and Accompaniments

Cold Mezze Platter

House Made Hummus, Tabouleh, Stuffed Grape Leaves, Olives, Feta Cheese, Grilled Flatbreads and Tzatzicki

Anti-Pasto Platter

Marinated Mushrooms, Stuffed Cherry Peppers, Mozzarella Balls, Salami, Capicola, Provolone, Roasted Red Peppers, Olives

LITE FARE

Asian Turkey Burger

Fresh ground Turkey with Lemon Grass, Scallions and Sesame Oil. Glazed with Hoisin Sauce, Rainbow Slaw and Siraccha Lime Mayo

Salmon Burger

House Made, served with Lemon-Basil Mayo

House Black Bean Burger

Sliced Avocado, Pepper-Jack Cheese, Guasacca Sauce

Grilled Portobello Mushroom "Burger"

With Sautéed Spinach, Roasted Red Pepper and Goat Cheese

DELI SANDWICHES

Tuscan Vegetable

Roasted Eggplant, Caramelized Red Onions, Portobello Mushrooms, Sautéed Fresh Spinach, Sun-Dried Tomato Pesto and Goat Cheese on a Rustic Ciabatta Roll **(V)**

Roast Turkey Breast

Muenster Cheese, Green Leaf Lettuce, Heirloom Tomato and Lemon-Basil Mayo on House Made Herbed Focaccia Bread

Black Forest Ham

Sliced Poached Pears, Aged Cheddar Cheese and Apricot-Course Grain Dijon Spread on Multi-Grain

Roasted Beef

Havarti Cheese, Thinly Sliced Red Onion and Horseradish Aioli on an Onion Roll

Herbed Roasted Chicken Breast

With Roasted Red Peppers, Fresh Mozzarella Cheese, Lemon-Basil Mayo on Artisan Bread

Italian Tuna

Capers, Chopped Artichokes, Lemon, Parsley and Olive Oil on a Mini Baguette

Curried Chicken Salad

Fresh Chicken with Diced Green Apples, Currants and a Mild Curry Mayo on a Croissant

Turkey Club Sub

Roast Turkey with House Made Boursin Cheese Spread, Lettuce, Tomato and Crisp Applewood Smoked Bacon on a Mini Sub Roll

Chef's Salad Sandwich

Iceberg Lettuce, Tomato, Cucumber, Green Pepper and Red Onion with Sliced Ham, Turkey and Swiss Cheese on Hearty Seeded Multi-Grain Bread

Spanish Chicken Salad

With Roasted Red Peppers, Olives and Almonds

WRAP SANDWICHES

South West Grilled Chicken Breast

Sliced Avocado, Pepper-Jack Cheese, Romaine Lettuce and Chipotle Mayo
On Garlic Wrap Bread

Greek Salad Wrap

Grilled Chicken Souvlaki, Feta Cheese and Tzatziki Sauce on Pita Bread

Caesar Salad Wrap

Blackened Chicken, Romaine and Parmesan Cheese with House Made Caesar Dressing

Mediterranean Veggie Wrap

Spinach, Roasted Red Pepper Hummus, Shredded Carrots, Cucumber, Tomato and
Feta Cheese on a Sun Dried Tomato Wrap **(V)**

Buffaloed Chicken Tenders Wrap

Shredded Romaine, Cheddar-Blue Cheese Blend and Ranch Drizzle

South Western B.L.T.

Crisp Bacon, Shredded Romaine, Tomato Salsa and Cheddar Cheese on a Grilled Tortilla

****Gluten Free Wraps Available on Request****

SPECIALITY AND HOT SANDWICHES

Banh Mi

Thinly Sliced Five Spice Marinated Pork with Pickled Daikon and Carrots, Cucumber,
Cilantro and Sriracha Mayo Pressed in a French Baguette

Stromboli

Layered Salami, Smoked Ham, Italian Mortadella, Provolone, Swiss and Mozzarella Cheese with
Sautéed Sliced Mushrooms, Onions and Slice Black Olives cooked in an Herbed Dough

Pulled Pork Slider

Slow Roasted Smoked Pork and House Made Carolina Sauce in a Slider Roll

Pressed Cuban

Thinly Sliced Marinated Pork, Ham, Swiss Cheese, Mustard, Mayo
and Sliced Pickles on a Golden Grilled Hoagie Roll

Grilled Rueben

Sliced Corned Beef and Swiss Cheese with Sauerkraut and
House Thousand Island Dressing perfectly Grilled on Seeded Rye Bread

**** Advance Notice May Be Required For Specialty Sandwiches ****

Crew Meals

Traditional Continental Breakfast Box

Fresh Fruit Salad Cup, Bagel with Cream Cheese or Croissant with Jelly,
Mini Muffin or Scone, Fruit Juice

Light Breakfast Box

Individual Cold Cereal Box, Milk, Greek Yogurt with Assorted Berries and Granola,
Fresh Baked Muffin or Bagel with Cream Cheese

Hot Breakfast Box

Choice of Individual Breakfast Soufflé or Bacon, Egg and Cheese on Grilled English Muffin or Breakfast
Burrito, Fresh Fruit Cup, Greek Yogurt and Juice

Lunch Box

Your choice of any Signature Sandwich with a Small Garden Salad,
Pasta or Potato Salad, Cheese stick and cracker, Cookie, Brownie or Dessert Bar

Crew Entrée Salad Box

Choice of Chef's Salad, Cobb Salad, Chicken Caesar Salad or
Spinach Salad with Bacon, Mushrooms and Hard Boiled Egg,
Dinner Roll and Butter, Cookie, Brownie or Dessert Bar

Hot Lunch/Dinner Box

Choice of Entrée with Starch and Vegetable,
Garden Salad, Dinner Roll and Butter, Cookie, Brownie or Dessert Bar

ENTREES

Beef/Pork/Lamb

∞

Grilled Rosemary-Garlic Lamb Tips

Toasted Orzo Pilaf, Grilled Eggplant, Lamb Jus

Filet Mignon

Red Wine Demi-Glace, "Melted" Leeks and Garlic Smashed Red Potato

Pepper-Corn Crusted Rib Eye Steak

Cognac Flamed, Sautéed Mushroom Medley, Sweet Potatoes Duchess

Dijon Crusted Rack of Lamb

Roasted Tomato Compote, Petite Hassle back Potato

Chicken/Game

∞

Pan Roasted Duck Breast

With Apple Braised Red Cabbage and Jasmine Rice

Chicken Picatta

Served with Ricotta Gnocchi and Roasted Vegetables

Stuffed Chicken Breast

With Rosemary Ham, Spinach Roasted Red Pepper and Fontina Cheese

Seafood

∞

Pan Seared Dry Sea Scallops

Lemon Risotto and Julienned Vegetables

Classic Baked Local Haddock

Simple, Classic, Local and Delicious. Buttered Ritz Cracker Crust

Vegetarian

∞

Grilled Polenta Lasagna

Potato-Kale Cakes

Layered Vegetable Terrine with Pesto and Sun-dried Tomato

Stuffed Eggplant Rollatinni, Fresh Tomato-Basil Compote

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