

## **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, Maple Syrup, Brown Sugar & 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, Hand Squeezed Grapefruit Juice,  
Organic Carrot Juice, Apple Juice, Cranberry Juice  
Coconut Water, San Pellegrino, Poland Springs, Fiji Water  
Coffee, Teas*

## **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*  
*Crostini 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 Crostini 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 Crostini*

## **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 Avgolemono 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*  
*Chef's Salad · Greek Salad*  
*Caprese Salad · Anti Pasto Salad · Salad Niçoise*  
*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, Tabbouleh, Stuffed Grape Leaves, Olives, Feta Cheese, Grilled Flatbreads and Tzatziki*

### **Anti-Pasto Platter**

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

The logo for Great Circle Catering is a large, light blue watermark in the background. It features a circular emblem with a fork and a knife crossed in the center. The words "GREAT CIRCLE" are arched across the top, and "CATERING" is arched across the bottom.

**Lite Fare**

**Asian Turkey Burger**

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

**Salmon Burger**

*House Made, served with Lemon-Basil Mayo*

**House Black Bean Burger**

*Sliced Avocado, Pepper-Jack Cheese, Guasacaca 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 & 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*

## **Specialty & Hot Sandwiches**

*(advance notice required on some)*

### **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*



**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**

*Layered Vegetable Terrine with Pesto and Sun-dried Tomato*

*Stuffed Eggplant Rollatini, Fresh Tomato-Basil Compote*

*Grilled Polenta Lasagna*

*Potato-Kale Cakes*

## **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*

