

## *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  
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 Gratinée  
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 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 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\*\*

## *Specialty & 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

*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 Rollatini, Fresh Tomato-Basil Compote

*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