



## Corporate Catering Menu

**Freshly Prepared Culinary Selections Are Well Balanced,  
Crowd Pleasing & Seasonally Scaped**

**All Dietary Sensitivities, Intolerances, Allergies &  
Gluten Free Requests Are Addressed**

**Delivery & Set-up Fees May Apply Depending Upon  
Your Requests & Location**

**\$250.00 Minimum for All Culinary Deliveries  
12 Person Minimum Applicable**

**Chilled & Room Temperature Presentations Are  
Displayed on Eco-Friendly Platters**

**Hot & Warm Offerings Are Delivered in Disposable  
Aluminum Pans**

**We Provide the Necessary Plates, Flatware, Napkins,  
& Service Utensils**

**Disposable Chafing Dishes & Sternos Are Available for  
Extended Service at an Additional \$15.00**



# Corporate Catering Menu

• Displayed & Stationary Breakfast Compliments •

*Minimum 12 Guest Count Applicable*

## Breads & Such...

*Sticky Pecan Rolls  
Apple Cinnamon Donut Holes  
Lemon Blueberry Coffee Cake  
Muffins  
Danish Pastries*  
**\$45.00/assorted dozen**

## Yogurt & Such...

*A Stationary Build Your Own Presentation  
A Potpourri of Bright Berries,  
Nut Free Granola & Greek Yogurt*  
**\$8.50/person**

## Assorted Seasonal Fruit Cup

**\$5.00/person**

## Victuals

*Thick Cut Applewood Smoked Bacon  
Classic Link Sausage  
Short Rib Hash*  
**\$3.50/person**



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*Minimum 12 Guest Count Applicable*

## French Deviled Eggs

*Perfectly Cooked Eggs Hollowed & Filled with Curried Aioli  
Embellished with Riced Yolk & Snippets of Fine Herb Confetti*

**\$4.50/person**

## House Cured Fennel Pollen Gravlax

*Cured, Pressed & Air Dried North Atlantic Cold-Water  
Salmon, Embellished with Black Bread, Crispy Capers,  
Pickled Red Onion & Cream Fraiche*

**\$125.00, Serves 12**

## Assorted Juices

*Apple, Cranberry, Grapefruit,  
Orange, Pineapple, & V8*

**\$2.75/person**

## Coffee & Tea

*Regular & Decaffeinated Coffees & Teas  
Served with Assorted Sugars, Cream & Lemon*

**\$5.00/person**



# Corporate Catering Menu

•Displayed & Stationary Themed Breakfast•

*Minimum 12 Guest Count Applicable*

## Bagel & Bialy

*Freshly Baked Classic New York Bagels & Bialys  
Served with Sweet Butter, Cream Cheese &  
Fresh Fruit Salad  
\$12.50/person*

## Continental

*A Potpourri of Breakfast Pastries,  
Confections & Breakfast Breads  
Fresh Fruit Salad, Select Jams  
& Honey Butter  
\$12.50/person*

## Downeaster

*French Toast with Blueberry Maple Syrup  
OR Scrambled Eggs,  
Hash Brown Potatoes, Fresh Fruit Salad,  
Bacon or Sausage  
\$14.50/person*



# Corporate Catering Menu

•Displayed & Stationary Themed Breakfast•

*Minimum 12 Guest Count Applicable*

## "Toasted"

*Assorted Bakery Fresh Breads, Sippets & Crisps Featuring  
Freshly Prepared Hass Avocado Mash & Enhanced Hummus  
Hard Boiled Eggs, Bacon, Sheep's Milk Cheese,  
Cabot Cheddar, Toasted Seeds  
Fresh Shaved Vegetables, Fine Herb Confetti,  
Key Lime Fusion Aioli, & Balsamic Glaze*  
**\$17.50/person**

## Carolina Low Country

*Buttermilk Biscuits Served with Assorted Jams,  
Sweet Butter & Sausage Gravy  
Creamy Baked Cheddar Cheese Grits,  
Cage Free Egg Frittatas, Sweet Potato Hash &  
Fresh Fruit Salad*  
**\$17.50/person**

## Harlem NYC Fashioned Chicken & Waffles

*Crispy Chicken Bites & Lightly Buttered  
Belgian Waffles Offered with Maple Syrup,  
Hot Honey & Sausage Gravy  
Hash Brown Potato & Fresh Fruit Salad*  
**\$17.50/person**



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•Displayed & Stationary Themed Breakfast•

*Minimum 12 Guest Count Applicable*

## Breakfast Sandwiches & Wraps

*Choice of...English Muffin, Plain Bagel or Croissant  
Prepared with Fried Eggs*

*Or...Flatbread Wraps Prepared with Scrambled Eggs*

*Classic- Eggs, Cheese, Bacon or Sausage*

*Western - Eggs, Peppers, Scallions & Cheese*

*Dartmouth - Eggs, Cheese, Avocado, Scallions & Salsa*

*Spanish - Eggs, Manchego Spinach & Sour Cream*

*Lucinda - Eggs, Broccoli, Tomato & Brie*

*Vegetable - Eggs, Seasonal Roasted Vegetables &  
Cheese*

*Accompanied with Tropical Fruit Salad & Waffle Hash  
Browns*

**\$14.50/person**

## Quiche

**\$24.00**

*6 Servings Per Quiche*

*Rhode Island - Tomato, Manchego & Fine Herbs*

*New Hampshire - North Woods Apple Wood Smoked Bacon &  
Tri Color Peppers & Asiago*

*Vermontster - Grafton Cheddar, Sausage & Onion*

*Classic Lorraine - Swiss Cheese, Bacon & Onion*

*Spanish - Spinach, Feta, & Roasted Red Pepper*

*Southwestern - Spiced Sausage, Chili Pepper, Scallion & Pepper Jack*

*Canadian - Smoked Ham, Onions & Gruyere*

*Mainiac - Smoked Salmon, Dill &*

*Maine Sheep's Milk Cheese...Additional \$12.00*



# Corporate Catering Menu

•Displayed & Stationary Themed Luncheon•

*Minimum 12 Guest Count Applicable*

## Avocado Bar

*Freshly Prepared Hass Avocados Accompanied with Assorted Bakery Fresh Breads, Sippets & Crisps Bacon, Jonah Crab, Smoked Salmon, Feta, Fresh Mozzarella, Pickled Jalapenos, Tomato & Seasonal Roasted Vegetables Cilantro, Olive Oil, Key Lime Juice, Balsamic & Three Garlic Aioli*  
**\$18.95/person**

## Southwestern Paten

*Santa Fe Roasted Crispy Chicken, Cilantro Lime Rice, Vegetable & Cheese Quesadilla Accompanied with Arizona Cheese Crisps, Guacamole, Sour Cream, Salsa & Black Bean Fire Roasted Corn Salad*  
**\$18.95/person**

## "Cuisine of the Sun"

*Charred Chicken Souvlaki, Stuffed Grape Leaves, Grilled & Marinated Seasonal Vegetables Couscous Salad Mottled with Sun-Dried Berries, Tri-Color Bell Pepper, Feta & Assorted French Olives Accompanied with Pita Crisps, Enhanced Hummus & Mild Harissa*  
**\$18.95/person**

## Yard Bird!

*Organic Air Chilled De-Boned Fried Chicken Thighs Mac & Cheese, Cole Slaw, Cornbread, Blackberry Hoisin Barbeque Sauce, Three Garlic Aioli, & Orange Sambal*  
**\$18.95/person**



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•Displayed & Stationary Themed Luncheon•

*Minimum 12 Guest Count Applicable*

## Texas Charcuterie

*Slowly Roasted Heritage Pulled Pork, Dry Rubbed Baby Back  
Ribs, 12 Hour Beef Brisket & Fire Kissed Chicken Wings  
House-Made BBQ, Seasonal Slaw, House Mac & Cheese &  
Texas Biscuits  
\$22.95/person*

## Pacific Rim Dim Sum... Sort of

*Kanto Japanese Beef & Scallions, Thai Peanut Noodle Salad with  
Shaved Seasonal Vegetables & Oriental Inspired Dumplings  
Offered with Appropriate Glazes & Embellishments  
\$18.95/person*

## State Side Sliders

*Seared Atlantic Salmon, "Indiana Chicken" & Angus Beef  
Accompanied with Creamy Cole Slaw,  
House Made Potato Chips & Supple Buns  
Caramelized & Pickled Onions, Shredded Lettuce, Tomato, Cheese,  
Assorted Sauces & Accoutrements  
\$18.95/person*





# Corporate Catering Menu

•Displayed & Stationary Themed Luncheon•

*Minimum 12 Guest Count Applicable*

## Medici Italiano

*Great Circle Signature "Sauce"*

*Sicilian Marinara Mottled with Roasted Garlic,*

*Tri-Color Peppers & Onion*

*Authentic Meatballs, Hand Breaded Chicken Milanese,  
Eggplant Rollatini with Herb Infused Ricotta Cheese (GF)*

*Accompanied with Olive Oil Roasted Garlic Pasta,*

*Garlic Bread, Caesar Salad & Shaved Parmesan*

**\$18.95/person**

## 39th Parallel... Korean Sliders

*Dakgangjeong: Crispy Fried Chicken*

*Samgyeopsal: High Heat Seared Pork Belly*

*Bulgogi: Street Food Barbecue Beef*

*Steamed Buns, Carrot Chili Slaw,*

*Sunomono Cucumber Salad, Mango Aioli & Kewpie Mayonnaise*

**\$18.95/person**

## A Trilogy of Fajitas

*Grilled Chicken, Pulled Pork & Shaved Beef*

*Infused with Herbs & Hard Spices*

*Soft Flour & Gluten Free Corn Tortillas*

*Grilled Street Corn - Spiced Cumin Lime Drizzle*

*Jicama Slaw, Roasted Tomato Salsa, Guacamole &*

*an Abundance of Fixings*

**\$18.95/person**



# Corporate Catering Menu

## •Displayed & Stationary Classic Salads•

*Minimum 12 Guest Count Applicable*

### **Great Circle's House Salad**

*Seasonal Garden Greens Embellished with Grape Tomato,  
English Cucumber, Tri-Color Bell Pepper & Shredded Carrot*  
**\$6.50/person**

### **Classic Caesar**

*Crisp Romaine Adorned with Tuscan Croutons &  
Fresh Grated Parmesan Cheese*  
**\$6.50/person**

### **Composed Greek**

*Local Leaf Lettuce, Heirloom Grape Tomato, Cucumber,  
Red Onion, Bell Pepper, Feta, Variety of Olives &  
Fresh Herb Confetti*  
**\$7.50/person**

### **Tuscan**

*Local Leaf Lettuce, Fresh Mozzarella, Kitchen Cut Tomato Concaise,  
Pepperoncini, Roasted Chickpea & Fried Basil*  
**\$7.50/person**

### **Seasonal Harvest**

*Regional Field Greens, Sliced Stone Fruit,  
Toasted Seeds & Roasted Root Vegetables*  
**\$7.50/person**



# Corporate Catering Menu

•Displayed & Stationary Classic Salads•

*Minimum 12 Guest Count Applicable*

## Roasted Golden Beet & Arugula

*Seasonal Garden Greens Embellished with Grape Tomato,  
Vibrant Greens, Sea Salt Toasted Nuts, & Golden Beets  
Drizzled with a Lemon Gorgonzola Vinaigrette*

**\$8.50/person**

## Spinach Too!

*Caramelized Beets & Candied Pecans  
Plated with a Tasting of Spinach  
Drizzled with a Pinot Noir Cranberry Vinaigrette*

**\$8.50/person**

**Any of the Above can be Upgraded  
by Adding Any of the Following:**

*Grilled Chicken Breast  
Gulf Coast Shrimp  
Seared Salmon  
Marinated Beef Grilled & Thinly Sliced*

**\$9.50/person**

## Assorted Seasonal Fruit Salad Cup

**\$5.00/person**



# Corporate Catering Menu

• **Displayed & Stationary Enhanced Salads** •

*Minimum 12 Guest Count Applicable*

## **Classic Cole Slaw**

*Shredded Multicolored Cabbage & Carrots  
with a Tangy Creamy Vinaigrette*

**\$5.50/person**

## **Great Circle Signature Low-Carb Cole Slaw**

*Thinly Julienned Zucchini, Summer Squash, Carrot & Cabbage  
Tossed with Cilantro & a Rice Wine Vinaigrette*

**\$5.50/person**

## **Gemelli Pasta Primavera**

*Gemelli Pasta, Seasonal Vegetables & a Potpourri of Fresh Herbs  
Tossed with a Light Vinaigrette*

**\$5.50/person**

## **Southwestern Pasta**

*Grilled Corn, Variety of Beans, Tri-Color Bell Peppers,  
Tomatoes, Scallions & a Spiced Cumin Lime Creamy  
Vinaigrette*

**\$5.50/person**

## **Black Bean Fire Roasted Corn (GF)**

*A Classic Composition Consisting of a Variety of Beans,  
Fire Roasted Corn, Tomato Tossed with a Cilantro Lime  
Cumin Vinaigrette*

**\$6.50/person**



# Corporate Catering Menu

•Displayed & Stationary Enhanced Salads•

*Minimum 12 Guest Count Applicable*

## Couscous, Sun-Dried Berry & Wild Rice

*Mottled with Tri-Color Bell Pepper,  
Cilantro & a Light Rice Wine Vinaigrette*  
**\$6.50/person**

## Pacific Rim Peanut Lo Mein

*Confetti of Shaved Asian Vegetables with Scallion, Basil & Cilantro  
Combined with Lo Mein, & a Red Curry Coconut & Peanut Glaze*  
**\$6.50/person**

## Grilled Corn, Feta, Tomato & Red Onion

*Corn Charred Upon the Grill Tossed with Red Onion,  
True Feta, Heirloom Grape Tomato Basil & Oregano*  
**\$7.50/person**

## Pacific Rim H2O

*Watermelon, Rainbow Blend of Tomatoes, Avocado,  
Basil, a Hint of Jalapeno & Tamari Lime Drizzle*  
**\$8.50/person**

**Any of the Above can be Upgraded  
by Adding Any of the Following:**

*Grilled Chicken Breast  
Gulf Coast Shrimp  
Seared Salmon  
Marinated Beef Grilled & Thinly Sliced*  
**\$9.50/person**



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•Displayed & Stationary Themed Luncheon•

*Minimum 12 Guest Count Applicable*

## Soup, Salad & Breads

\$18.50/person

### Pick One: 12oz Cups

Chicken Noodle

Broccoli Cheddar

Vegetable Minestrone

Butternut Squash,

Gumbo

Apple & Cranberry

### Pick One:

Great Circle's House Salad

Classic Caesar

Composed Greek

### Pick Two:

Focaccia

French Roll

Corn Bread

Whole Grain



## Corporate Catering Menu

• **Displayed & Stationary Sandwiches & Wraps** •

*Served with Potato Chips & Beverage*

*Minimum 12 Guest Count Applicable*

### **Executive Sandwich & Wrap Buffet (Chef's Choice)**

**\$13.95/person**

#### **Lobster BLT Slider 2.0**

*Campari Cocktail Tomatoes, Fresh Lobster Salad,  
Applewood Smoked Bacon, & Local Micro Greens  
(Market Price)*

#### **Mojo Cuban**

*"Vaca Frita" Mojo Marinaded Cuban Inspired Pork...  
Tender, Shredded & Crispy,  
Double Smoked Ham, Swiss Cheese, House Made Pickles &  
Grain Mustard Chipotle Aioli*

#### **Huntsman Club**

*Roast Turkey, Black Forest Ham, Applewood Bacon,  
Cabot Cheddar, Leaf Lettuce & Tomato*

#### **Big Beef "Q"**

*Roast Beef, Applewood Bacon, Pepper Jack Cheese,  
Slaw & House Made "Q"*

#### **Vietnamese Banh Mi**

*Vegetarian Tofu, Chicken, or Pork, Quick Pickles,  
Roasted Broccolini & "Yum-Yum" Sauce*

#### **"Naughty Yard Bird"**

*Crispy Fried Chicken Thighs with Three Garlic Aioli  
on Garlic Knot Bread*

#### **Buffalo Chicken**

*Fresh Chicken Tossed in Our Enhanced Buffalo Sauce, Local Leaf  
Lettuce, Cabot Cheddar & Blue Cheese*



# Corporate Catering Menu

•Displayed & Stationary Sandwiches & Wraps•

*Served with Potato Chips & Beverage*

*Minimum 12 Guest Count Applicable*

## Signature Sandwich & Wrap Buffet (Chef's Choice)

**\$12.95/person**

### **Blackened Chicken Caesar**

*Flavor Forward Julienne Chicken Breast, Crisp Romaine,  
Shaved Parmesan & House Enhanced Caesar Glaze*

### **Tuscan Tuna**

*Albacore Tuna, Capers, Artichoke, Italian Parsley,  
Embellished with Citrus*

### **Grilled Chicken Breast**

*Seasoned Grilled Chicken, Local Leaf Lettuce,  
Roasted Red Pepper, Fresh Mozzarella,  
Basil Aioli & Balsamic Drizzle*

### **Italian Vegetarian**

*Local Leaf Lettuce, Thinly Shaved Bell Pepper, Red Onion,  
Tomato, Pickled Vegetables, Provolone & Mozzarella  
Sun Dried Tomato Aioli & Balsamic Herb Enhanced Olive Oil Drizzle*

### **Mo-Mo Caprese**

*Mortadella, Genoa Salami, Provolone  
Local Leaf Lettuce, Thinly Shaved Bell Pepper, Red Onion, Tomato,  
Pickled Vegetables, Provolone & Mozzarella  
Herb Enhanced Olive Oil Drizzle*





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## Traditional Boxed Lunch

*Served with Potato Chips & Beverage*

*Minimum 12 Guest Count Applicable*

**\$15.95/person**

### **Tuna**

*Albacore Tuna Accompanied with Celery, Onion, Citrus, Hellmann's Mayonnaise & Crisp Local Leaf Lettuce*

### **B.L.T.**

*Applewood Smoked Bacon, Crisp Local Leaf Lettuce, & Lemon Basil Aioli*

### **Roast Beef & Muenster**

*Crisp Local Leaf Lettuce & Creamy Horseradish*

### **Roast Turkey & Cheddar**

*Crisp Local Leaf Lettuce & Lemon Basil Aioli*

### **Black Forest Ham & Swiss**

*Crisp Local Leaf Lettuce & Mustard Garlic Aioli*

### **Chicken Salad**

*Curried, Lemon Basil or Chipotle Southwestern, with Crisp Leaf Lettuce*

### **Italian Vegetarian**

*Local Leaf Lettuce, Thinly Shaved Bell Pepper, Red Onion, Tomato, Pickled Vegetables & Provolone & Sun Dried Tomato Aioli*

## **Desserts**

*Whoopie Pies*

*Dessert Bars*

*Gourmet Cookies*

*Chef's Choice Assorted Platter*

**\$3.75/person**