



Executive Continental Breakfast \$28 per person*

Freshly Baked Pastries • Sliced Fruit • Coffee Service

Freshly Baked Miniature Muffins, Bagels, Scones, Croissants & Danishes Served with Butter, Assorted Cream Cheese & Preserves, Sliced Fruit & Berries, Freshly Squeezed Orange Juice, Coffee



Executive Hot Breakfast \$38 per person*

*Freshly Baked Pastries • Scrambled Eggs & Potatoes • Turkey Bacon
Sliced Fruit • Coffee Service*

Freshly Baked Miniature Rolls, Bagels, French Toast or Pancakes, Served with Butter, Assorted Cream Cheese & Preserves, Sliced Fruit & Berries, Freshly Squeezed Orange Juice, Coffee



Assorted Sandwiches \$24 per person*

Assorted Gourmet Sandwich Platter

Selection of the Following:

Avocado Chicken Salad, Albacore Tuna, Bistro Roast Beef, Herb Grilled Salmon, Tuscan Chicken, Vegan Napa Valley Pita, Roasted Vegetables, Italian Hero

Executive Lunch with Salad & Dessert \$40 per person*

Assorted Gourmet Sandwiches • Green Salad • Sweet Tray • Soft Drinks

Selection of the Following:

Avocado Chicken Salad, Albacore Tuna, Bistro Roast Beef, Herb Grilled Salmon, Tuscan Chicken, Vegan Napa Valley Pita, Roasted Vegetables, Italian Hero



**Hot Lunch & Dinner Entrees \$45 per person
(minimum of 8 or more)**

Grains (brown, wild, or golden jewel) • Mixed Veggies • Dinner rolls.

Specify Choice:

- Seared Chicken with Sweet Potatoes, Baby Spinach & Leek
- Zucchini Wrapped Salmon with Cherry Tomatoes & String Beans
- Bistro Steak with Charred Tomatoes & Grilled Portobello Mushrooms
- Wild Mushroom Penne & Cherry Tomatoes in a Lemon Wine Sauce

Please be advised that all catering must be ordered at least 24 hrs in advance, same day ordering is not available.

*Item requires a minimum of 6 or more

Sales tax applies to all catering items



Fruit Tray with Berries \$10 per person*

Fresh Fruit Platter

Sliced Seasonal Fruit & Assorted Berries



Assorted Gourmet Fruit Bars & Brownies \$12 per person*

Assorted Gourmet Fruit Bars include:

Key Lime, Lemon, Raspberry Linzer, Mango

Assorted Brownies include:

Peanut Butter, Double Chocolate Fudge, Cheesecake

English Tea Service with Cookie/Scone Platter \$12 per person*

Tea Service • Pastries

Assortment of Earl Gray, Chamomile, Green & Mint Tea Honey,
Lemon Wedges, Milk, Cream, Half and Half Creamer Provided

Includes Cookies, Scones & Petit Fours



Wine, Crackers & Cheese (serves 10 guests) \$280 per platter

2 Bottles of Wine • Crackers • Selection of Cheese:

Goat Cheese, Truffle, Drunken Goat, No Woman, Camembert, Brie,
Cheddar with Chives, Pepper Jack

Assorted Lavazza Coffee & Herbal Teas \$6 per person

Lavazza Coffee (Minimum of 10 people)

Normally Caffeinated or Decaffeinated - specify if decaf
Creamer, Sugar, Mixers Provided

Bottled Water (16.9 ounces) \$2.50 per bottle

Starbucks Freshly Brewed Coffee (Serves 6 Guests) \$30 per Carafe

Selection of Starbucks Freshly Brewed Coffee Medium Roast,
French Roast, or Blonde Roast. Creamer, Sugar and Mixers Provided.

(Specify preference if other than Medium Roast)



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