



Executive Continental Breakfast \$36 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 \$48 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 \$26 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 \$48 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 8 or more

Sales tax applies to all catering items



Fruit Tray with Berries \$14 per person*

Fresh Fruit Platter

Sliced Seasonal Fruit & Assorted Berries



Assorted Gourmet Fruit Bars & Brownies \$14 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 \$16 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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Catering

HORS D'OEUVRES

\$45 per person

Each selection serves up to 30 people

Special: If combined with open bar, price is

\$80 per person

AMERICAN PIE

Mouthwatering crispy chicken skewers, hamburger sliders, Maryland crab cakes, buffalo chicken skewers, BBQ short ribs with jalapeños. Served with honey mustard sauce and blue cheese dressing.

MEDITERRANEAN

A mix of crispy chicken skewers, grilled shrimp skewers, stuffed grape leaves, spanakopita, fresh ground chickpea falafel, hummus, grilled seasonal vegetables. Served with spicy Tahini dipping sauce, assorted flat bread, and pita points.

PAN ASIAN

A satisfying blend of sirloin steak skewers, lemongrass shrimp skewers, asparagus spears, sweet chili chicken skewers, fried vegetable wontons, ginger carrots. Served with spicy peanut dipping sauce.

Prices do not include sales tax



JAY
CONFERENCE

Catering

HORS D'OEUVRES

\$45 per person

Each selection serves up to 30 people

*Special: If combined with open bar, price is
\$80 per person*

CHARCUTERIE

Artisanal cheese and assorted meats
garnished with grilled seasonal
vegetables.

CRUDITÉS

An assortment of fresh, raw vegetables.

GOURMET CHEESE PLATTER

Artisanal cheese display.



DRINKS

Open Bar is \$45 per person

Special: If combined with a selection of hors d'oeuvres, price is \$80 per person

ASSORTMENT OF BEER

Stella Artois, Blue Moon, Corona, Corona Light

ASSORTMENT OF WINE

Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc

SOFT DRINKS AND WATER

Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Bottled Water



Catering

ENTRÉES

\$48 per person
Each selection serves up to 30 people

HOT LUNCH AND DINNER OPTIONS (MINIMUM OF 10)

SEARED CHICKEN

with sweet potatoes, baby spinach and leek

ZUCCHINI WRAPPED SALMON

with cherry tomatoes and string beans

BISTRO STEAK

with charred tomatoes and grilled portobello mushrooms

WILD MUSHROOM PENNE

with cherry tomatoes in a lemon wine sauce



DESSERTS

\$14 per person
Each selection serves up to 30 people

SWEET TRAY (MINIMUM OF 10)

Assortment of cupcakes (carrot, red velvet, vanilla, chocolate, Baker's choice) and brownie pops (brownie, cheesecake)

FRUIT TRAY (MINIMUM OF 10)

Sliced seasonal fruit and assorted berries.



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