



2026 Catered Luncheon Package

Menu One \$30.00 per person

Lemon-Grilled Chicken Breasts sliced and fanned over a bed of baby spinach with crumbled feta, diced tomatoes, red onion and black olives with fennel vinaigrette

Pan-Seared Salmon over tender field greens with tropical melon salsa

Penne Pasta Salad with basil pesto, mozzarella, and roasted tomatoes

Apple Walnut Salad mixed field greens, diced apricots, cranberries, sliced apples and walnuts apple-cider vinaigrette

Assorted Miniature Cookies and Dessert Bars chocolate chip, oatmeal raisin, peanut butter cup cookies and pecan bars, lemon bars, brownie bites

Menu Two \$30.00 per person

Crab Cake Sandwich Platter chipotle aioli, tropical salsa, lettuce, sliced tomatoes and brioche rolls

Southwest Spiced Black Bean Cake Platter lettuce, sliced tomato, chipotle aioli served with warm pita on the side

Orzo Salad with diced grilled veggies tossed with basil pesto

Classic Caesar Salad with herbed croutons and shaved parmesan

Assorted Miniature Cookies and Dessert Bars chocolate chip, oatmeal raisin, peanut butter cup cookies and pecan bars, lemon bars, brownie bites

Menu Three \$32.00 per person

Chicken Picatta sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Heirloom Tomato and Eggplant Gratin layered with mozzarella & parmesan herb crust

Quinoa and Wild Rice Salad with roasted butternut squash, dried cranberries, red onion, pepitas
honey-balsamic vinaigrette

Baby Arugula Salad with Almonds Cranberry and Blue cheese served with Apple Cider Vinaigrette

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies,
Pecan Bars, Lemon Bars, Brownie Bites

Menu Four \$32.00 per person

Barbeque Pulled Pork with black coffee barbeque sauce and ciabatta rolls

Specialty Baked Macaroni and Cheese

Roasted Sweet Potato Salad lightly dressed with honey-dijon vinaigrette tossed with roasted red peppers and scallions

Candied Pecan Salad mixed field greens, crumbled goat cheese, dried fruit
apple cider vinaigrette

Assorted Miniature Cookies and Dessert Bars chocolate chip, oatmeal raisin, peanut butter cup cookies and
pecan bars, lemon bars, brownie bites

Sandwich Packages

includes choice of 2 salads and assorted fresh baked cookies and dessert bars

Bistro Wrap Sandwiches (\$ 22.00 per person)

Bistro "BLT" Wrap with Crispy Bacon, Lettuce, Tomato, Pesto Mayo

Seasonal Roasted Vegetables, Spinach, and Hummus

Chicken Caesar Wrap with Crisp Romaine & Grated Parmesan

Roasted Turkey with Provolone, Pesto Mayo, Lettuce and Sliced Tomato wrapped in assorted
flavored flour tortillas

Mini Gourmet Sandwich Display (\$24.00 per person)

Roasted Turkey and Cranberry Spread
Honey Glazed Ham and Brie with Apricot Chutney
Roast Beef with Chipotle Aioli
Tomato, Mozzarella, Arugula, and Basil Pesto
Herbed Chicken Salad
prepared on focaccia & brioche

Gourmet Panini (\$ 24.00 per person)

Tomatoes, Mozzarella, Arugula and Pesto
Eggplant Parmesan Panini with Mozzarella Cheese and Sun-Dried Tomato Pesto
Honey-Glazed Ham, Brie, Arugula and Apricot Chutney
Turkey, Cranberry & Brie
Grilled Chicken, Brie, Arugula and Basil Pesto
prepared on our house-made focaccia bread

Salads

Classic Caesar Salad with herbed croutons and shaved parmesan

Mediterranean Salad spinach, diced feta, sliced cherry tomatoes, black olives, sliced red onion, chickpeas and fennel vinaigrette

Arugula Salad with dried cranberries, toasted almonds, crumbled gorgonzola apple cider vinaigrette

Pecan Salad with mixed field greens, candied pecans, cranberries, goat cheese apple-cider vinaigrette

Apple Walnut Salad mixed field greens, diced apricots, cranberries, sliced apples and walnuts apple-cider vinaigrette

Orzo Salad with diced grilled veggies tossed with basil pesto

Penne Pasta Salad with basil pesto, mozzarella and roasted tomatoes

Roasted Squash Couscous with crumbled goat cheese and scallions

Three Bean Salad haricot verts, white beans and chickpeas, chopped red onion, crumbled feta, and red wine vinaigrette

Quinoa & Wild Rice with roasted butternut squash, dried cranberries, pepitas, red onion and honey balsamic vinaigrette

Roasted Sweet Potato Salad lightly dressed with honey-dijon vinaigrette tossed with roasted red peppers and scallions

Classic Potato Salad with celery, onions, egg and herbed mayonnaise

Caribbean Rice Salad with roasted corn, diced tomatoes, black beans and toasted coconut tossed with a cilantro and lime vinaigrette

Party Supplies

Bio Plate Package

9-inch bio compressed paper dinner plates and 6-inch dessert plate, includes plastic roll up (knife, fork & napkin)

\$ 1.50 per person

Heavy Duty Scalloped Edge Clear Plastic

9-inch heavy-duty edge plastic dinner plates 6-inch dessert plate and includes plastic roll ups (knife, fork & napkin)

\$ 2.00 per person

Assorted Soft drinks Package

an assortment of Pepsi, Diet Pepsi, Ginger Ale, Sparkling Grapefruit, and Bottled water \$ 3.00 per person

Wire Rack Chaffer w/ sterno

1 full wire rack Chaffer with water pan, holds 2 half pans or one full hotel pan comes with 2 sterno' s, each sterno lasts about 2 hours.

\$ 18.00 each