

# *Jefferson Lab Catering Guide*



*By*  
*Eurest Dining Services*

*Revised 10/03/2011*

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# Jefferson Lab Catering

Eurest Dining Services is pleased to present this Catering Menu developed for Jefferson Lab. The guide serves only as a sampling of our catering abilities. We offer a full range of selections and services. Our Executive Chef will gladly assist you in developing a customized menu for your next meeting or event. Eurest Dining Services is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. We look forward to serving your catering needs.

## Guidelines

### **Hours of Operation**

Catering services at Jefferson Lab are provided by the Quark Cafe, which is operated by Eurest Dining Services. The Quark Cafe, located in CEBAF Center (Building 12), regularly operates Monday through Friday from 7:00 a.m. to 10:00 a.m. and 11:30 a.m. to 2:00 p.m. It is closed on lab holidays. Catering services are available days and evenings, seven days a week, with advance notice.

### **Ordering**

To order catering services or for further information, contact the Jefferson Lab Staff Services Department at 269-6930. We recommend that catering orders be placed at least 48 hours in advance of the event, in order to ensure the highest level of service possible and menu satisfaction. However, even with shorter notice, we will do our best to meet your catering needs.

### **Leftovers**

For safety and health reasons all non-consumed perishable items are the property of Eurest Dining.

### **Meeting Rooms**

To reserve a space for your meeting or special event, and to arrange specific room set-ups, please contact the Jefferson Lab Staff Services Department at 269-6930.

### **Prices**

All food and non-alcoholic beverage charges are subject to state and local sales and meal taxes, at the current rate of 11½ %. Prices include standard table linens, but do not include service charges, flowers or custom linens which will be billed as applicable. Service charges, alcohol and all other non-food items are subject to state and local sales tax, at the current rate of 5%.

Gratuities are not included in prices and will not be billed.

### **Service, labor and delivery charges**

A \$10 or 10% (whichever is greater) service charge will be applied to all catering charges except on tax, labor and delivery, at all locations, any time. An additional 25% labor charge will be applied in the following circumstances:

Events in CEBAF Center after 2:30 p.m.

All catering events outside CEBAF Center any time

A minimum service charge of \$10 will be applied to all catering events located outside of CEBAF Center.

### **Wait Staff**

Our normal charges include the set-up, delivery, and pick-up of all orders. If you wish to have a professional wait staff present for your function, which takes place before 2 pm, the cost is \$25.00 per hour with a 4 hour minimum charge.

# Additional Charges

## **China**

Our services include all the necessary disposable paper products for a successful event. For a more formal event china and silverware are available for an additional \$.75 per person. However, if you are planning an evening dinner the china and silverware fee will be waived.

## **Flowers/Balloons**

We will gladly order flowers or balloons for your event. We use area vendors who we have had great success with to insure these items are to your specifications.

## **Sheet Cakes**

We will gladly order a sheet cake for your event. We use area vendors who we have had great success with to insure these items are to your specifications.

## **Miscellaneous Items**

### **Paper Goods:**

- Plates: \$.05 each
- Cups: \$.05 each
- Napkins: \$.03 each
- Utensils: .03 each

### **Linens:**

- Tablecloths: \$3.00 each
- Table Skirting: \$8.00 each

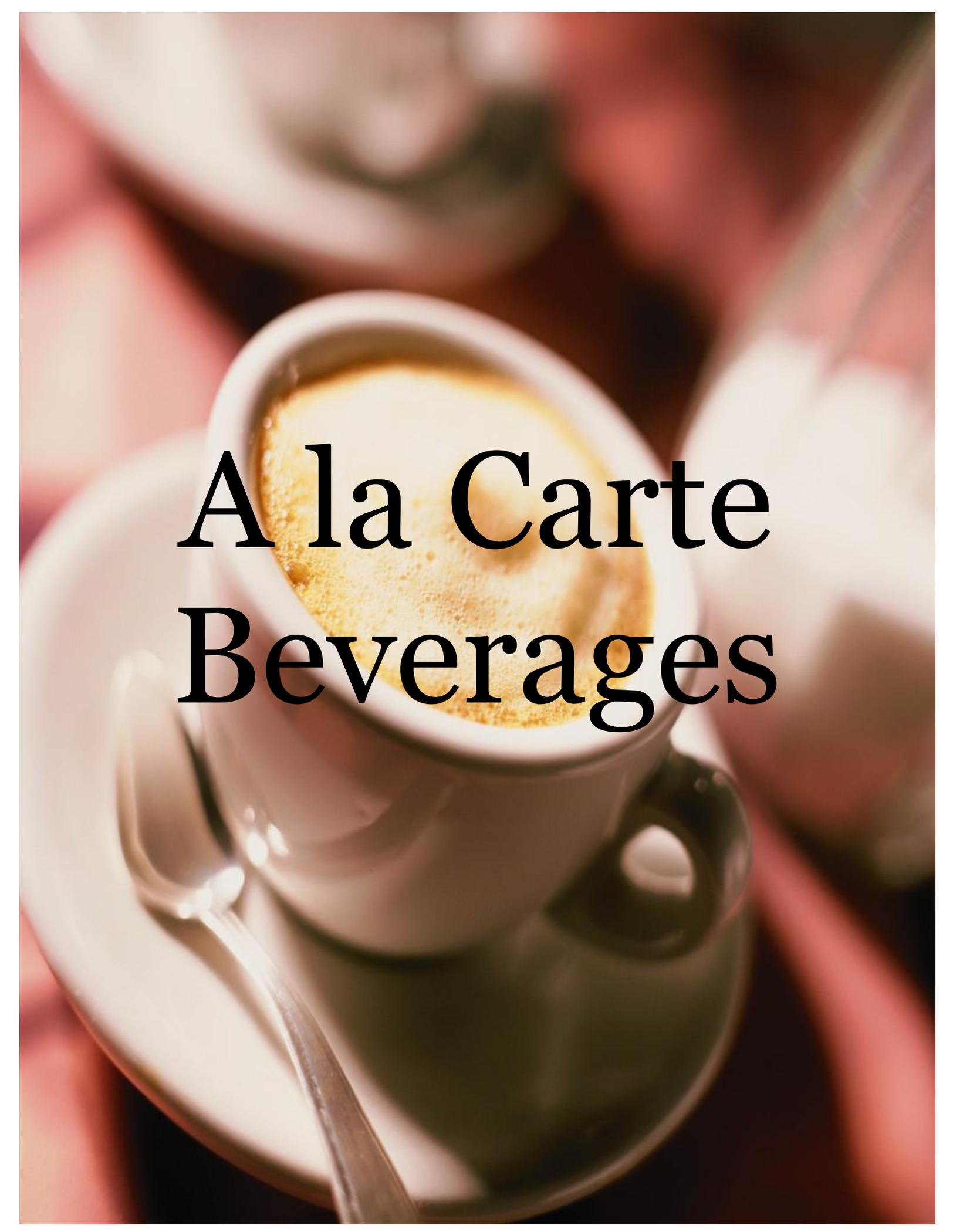
## **Billing**

Catering invoices will be prepared by Eurest Dining Services and sent to you by Jefferson Lab within seven working days of your event. Payment is due in full within 30 days of the invoice date; if payment has not been received a finance charge of 1.5% per month will be charged on amounts unpaid after 10 days from invoice date. A statement will not be sent. If late Invoice payments require interest a separate Invoice will be provided for such amount.

**All third parties** are required to provide payment guarantee 72 hours prior to your event. The guarantee can be via credit card or other suitable payment methods.

Checks should be made payable to **Eurest Dining Services**. Mail checks to:

**Jefferson Lab**  
**Attention: Staff Services**  
**12000 Jefferson Avenue, Suite 11**  
**Newport News, VA 23606**



# **A la Carte Beverages**

# À LA CARTE BEVERAGES

## Hot Beverages

Full coffee service includes regular and decaffeinated coffee, and hot tea Per person	\$2.00
Coffee, regular or decaffeinated	\$0.79
Pot, (serves 8)	\$6.25
Carafe, (serves 12)	\$9.50
Small tureen, (serves 25)	\$19.75
Large tureen, (serves 50)	\$39.50
Extra large tureen (serves 75)	\$59.25
Assorted herbal teas (per packet)	\$0.75
Hot spiced cider (priced per gallon)	\$9.00
Hot Chocolate (per packet)	\$0.75

## Cold Beverages

Assorted juices (orange, apple, cranberry, grapefruit or tomato) Choice of two chilled juices	\$1.25/per person
Pitcher (serves 8)	\$10.00
8-ounce V-8 Juice	\$0.99/each
16-ounce bottled juice	\$1.75/each
Assorted beverages	
Individual Cartons of Milk	\$0.75/each
12-ounce canned soda	\$1.25/each
12-ounce bottled water	\$1.25/each
20-ounce bottled soda	\$1.75/each
20-ounce bottled water	\$1.75/each
Iced tea, lemonade, or fruit punch	
Pitcher, (serves 8)	\$8.00
Gallon, (serves 16)	\$16.00
Sherbet punch	
Pitcher, (serves 8)	\$10.00
Gallon, (serves 16)	\$20.00
Sparkling Cider	\$6.00/per bottle

*Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.*

# Daily Break Selections

# DAILY BREAK SELECTIONS

## MORNING BREAKS

*All selections include full coffee service*

### **Breakfast Bakery**

Assortment of Freshly Baked Muffins, Pastry, Bagels or Mini Croissants \$2.00/per person

### **Continental A**

Assortment of Freshly Baked Muffins, Pastry, Bagels or Mini Croissants \$3.85/per person

### **Continental B**

Assortment of Freshly Baked Muffins, Pastry, Bagels or Mini Croissants;  
with choice of two chilled juices \$4.85/per person

### **Continental C**

Assortment of Freshly Baked Muffins, Pastry, Bagels or Mini Croissants;  
with Sliced Seasonal Fresh Fruit \$5.75/per person

### **Continental D**

Assortment of Freshly Baked Muffins, Pastry, Bagels or Mini Croissants;  
with choice of two chilled Juices and Sliced Seasonal Fresh Fruit \$6.75/per person

### **Assorted Bagels**

A classic collection of bagels served with cream cheese \$3.85/per person

With Thin Sliced Smoked Salmon

\$5.95/per person

### **Ahh, Naturale**

Sliced seasonal fruit, with cheeses, toasted crostini, and crackers \$4.99/per person

With yogurt dips

\$5.99/per person

### **Sweet and Savory Breakfast Sandwiches**

A traditional-to-gourmet array of half-sized breakfast sandwiches,  
from Peanut Butter and Banana to Honey Cured Ham and Figs \$5.99/per person

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## AFTERNOON BREAKS

<b>Snack A</b> Two gourmet cookies or one brownie; full coffee service	\$3.40/ per person
<b>Snack B</b> Two gourmet cookies or one brownie; canned soda; full coffee service	\$4.45/ per person
<b>Snack C</b> Two gourmet cookies or one brownie; canned soda; fresh cut fruit; full coffee service	\$5.75/ per person
<b>Snack D</b> Two gourmet cookies or one brownie; canned soda	\$2.65/ per person
<b>Snack X Assorted</b> Assorted snacks: brownies, fruit bars, cookies; full coffee service	\$4.10/ per person
<b>7th Inning Stretch</b> Soft pretzel w/ mustard; cracker jacks; peanuts; popcorn; assorted soft drinks, full coffee service	\$5.55/ per person
<b>Organic Lifestyle</b> Organic fruit bar; organic chocolate bar; organic chips; organic hot tea	\$5.95/ per person
<b>Ice Cream Social</b> Create your own sundae with vanilla and chocolate ice cream; melted caramel; hot fudge; sprinkles; nuts; M&Ms; chocolate chips; chopped bananas; strawberries; pineapple; whipped cream	\$9.50/per person
Add canned sodas for a delicious float Coke; Diet Coke; Root Beer	\$1.25/can

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## ADDITIONAL SNACKS TO ENHANCE YOUR BREAK

<b>À La Carte Whole Fruit</b>	\$1.00/each
<b>Sliced Fresh Seasonal Fruit Tray</b>	\$1.75/ per person
Small (serves 25)	\$43.75
Medium (serves 50)	\$87.50
Large (serves 75)	\$131.25
Extra large (serves 100)	\$175.00
<b>Domestic Cheese Tray</b>	\$1.75/per person
<i>(With assorted crackers or breads)</i>	
Small (serves 25)	\$43.75
Medium (serves 50)	\$87.50
Large (serves 75)	\$131.25
Extra large (serves 100)	\$175.00
<b>Imported Cheese Tray</b>	\$2.50/per person
<i>(With assorted crackers or breads)</i>	
Small (serves 25)	\$62.50
Medium (serves 50)	\$125.00
Large (serves 75)	\$187.50
Extra large (serves 100)	\$250.00
<b>Fruit &amp; Domestic Cheese Tray</b>	\$2.25/per person
<i>(With assorted crackers or breads)</i>	
Small (serves 25)	\$56.25
Medium (serves 50)	\$112.50
Large (serves 75)	\$168.75
Extra large (serves 100)	\$225.00
<b>Crudités in Boule</b>	\$1.50/per person
<i>(With Mediterranean, ranch, or blue cheese dip)</i>	
Small (serves 25)	\$37.50
Medium (serves 50)	\$75.00
Large (serves 75)	\$112.50
Extra large (serves 100)	\$150.00

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## **Assorted Dry Snacks**

*(Priced per pound)*

Chips (potato, corn or tortilla) or pretzels	\$4.00
Peanuts	\$13.00
Mixed Nuts	\$16.00
Spicy almonds	\$16.00
Trail Mix	\$16.00

## **Dips**

*(Priced per quart)*

French onion, ranch, peppercorn, bleu cheese	\$3.50
Salsa	\$6.00
Guacamole	\$6.50
Yogurt Dip	\$4.00

## **Sweet Snacks**

*(Priced per dozen)*

Freshly baked cookies	\$8.40
Brownies and blondies	\$12.50
Lemon squares	\$15.00
Fruit Bars	\$12.95
Breads/Pound Cakes	\$12.50
Dessert Bars	\$15.00
Doughnuts	\$7.75

## **More Snacks**

*(Priced per item)*

Yoplait Yogurt	\$ .99
Yogurt Parfait (12-ounce)	\$1.79
Candy Bars	\$1.25
Soft Pretzels	\$1.25
String Cheese	\$1.25
Granola Bars	\$1.50

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Prices do not include taxes or service charges.*

A close-up photograph of a breakfast meal on a dark granite table. In the foreground, a white plate holds a golden-brown croissant, a slice of cooked bacon, and a portion of scrambled eggs. A silver butter knife with a white handle is placed on the plate. To the left, a white napkin features a blue cartoon character and the word "Frittinos". In the background, a white coffee cup sits on a matching saucer. The text "Rise and Shine" is overlaid in white, bold, serif font across the center of the image.

# Rise and Shine

# RISE AND SHINE MENU

## BREAKFAST

*All selections include full coffee service*

*Minimum 10 people*

<b>Country Style Buffet</b>	\$9.95
Fluffy scrambled eggs with crisp bacon, sausage links or ham, home fried potatoes, southern style grits, buttermilk biscuits, hot spiced apples and sliced seasonal fresh fruit with honey yogurt dressing	
<b>Frittata</b>	\$9.95
Ham and spinach frittata with tomato cream sauce, rosemary herb potatoes, seasonal fresh fruit and breakfast pastries	
<b>The Healthy Start</b>	\$6.95
Arrangement of yogurt, granola, dried fruits, nuts and coconut served with seasonal fresh fruit platter, home-made fruit bread Assortment of fresh juices and skim milk	
<b>Fresh Vegetable Cheese Quiche</b>	\$6.99
Fresh garden vegetables, creamy custard & Swiss cheese baked to perfection for a crowd pleasing breakfast alternative	
With bacon	\$7.29
<b>Breakfast Burritos</b>	\$6.29
Flour tortillas filled with scrambled eggs, sautéed vegetables and cheese, accompanied by sour cream and salsa	
With bacon or sausage	\$6.99

*Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.*

## **BREAKFAST BOXES**

*All selections include full coffee service or bottle juice*

*Minimum of 6 boxes of the same selection per order*

*Prices listed are per Box*

<b>Health Club</b>	\$7.99
Cereal bar, yogurt parfait & juice smoothies	
<b>Fresh Start</b>	\$7.99
Fresh Fruit, Yogurt Parfait and a Low-Fat Muffin	
<b>Executive</b>	\$7.99
Savory Sandwich, Mini Danish & Fruit Salad	
<b>Euro</b>	\$7.99
Crusty French Bread, Brie Cheese, Cup of Fresh Fruit & Marmalade	
<b>Metro</b>	\$8.99
Fresh Bagel with your choice of Bacon or Thin-Sliced Smoked Nova Scotia Salmon with Cream Cheese, Hard Boiled Egg & Fresh Fruit	

*Prices are based on paper or plastic service.  
Prices do not include taxes or service charges.*

## Additions to Brighten Your Morning

Choice of two chilled juices (apple, grape or orange)	\$1.25/per person
Freshly Baked Muffins	\$1.25/each
Mini Croissants	\$1.25/each
Bagels	\$1.25/each
Coffee Cake (12 servings)	\$11.50
Apple Spice Cake (12 servings)	\$11.50
Breakfast Tea Breads (12 servings) (Banana Nut, Zucchini, Lemon Poppyseed, Cranberry Orange)	\$11.50/loaf
Scones with preserves	\$1.25/each
Southern Biscuits with butter and jelly	\$.99/each
Cinnamon Rolls	\$1.25/each
Individual Cereal with skim or 2% milk (Healthy Start, Special K with Red Berries, Raisin Bran, Cheerios or Honey Nut Cheerios)	\$2.09/each
Hard Boiled Eggs	\$.60/each
Breakfast bars	\$1.39/each
Whole Fruit	\$1.00/each

*Prices are based on paper or plastic service.  
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Prices do not include taxes or service charges.*

A photograph of a lunch tray. In the center is a brown paper lunch bag with the word "Lunch" written on it. To the left is a sandwich wrapped in white paper with red stripes. To the right is a red apple resting on a white paper napkin. The tray is dark brown with a textured pattern. The lighting is warm and yellowish.

# Lunch Selections

# LUNCH SELECTIONS

## BOXED LUNCHES

*All selections include canned soft drink  
Minimum of 6 boxes of the same selection per order  
Prices listed are per box*

<b>Classic Box Lunch</b>	\$8.25
Your Choice of Sandwiches from the Classic Sampler, Includes Potato Chips, Cookie and Whole Fruit	
<b>Euro Box Lunch</b>	\$8.75
Your choice of Sandwich from the European Sampler. Includes Potato Chips, Cookie and Whole Fruit	
<b>Hero's Box Lunch</b>	\$8.25
All American Hero on Ciabatta with Potato Chips, Chocolate Brownie and Whole Fruit	
<b>Healthy Box Lunch</b>	\$8.95
Honey Dijon Chicken Breast on Whole Wheat Bread, Carrot Sticks, Nutri Grain Bar and Whole Fruit	
<b>Mixed Greens Salad Box</b>	
Field Greens, tomatoes, cucumber, red onion, croutons & balsamic vinaigrette	\$6.25
With chicken	\$8.25
With shrimp or salmon	\$9.95
With grilled and chilled vegetables	\$6.99
<b>Caesar Salad Box</b>	
Romaine lettuce, croutons, grated parmesan with classic Caesar dressing	\$6.25
With chicken	\$8.25
With shrimp or salmon	\$9.99
With grilled and chilled vegetables	\$6.99
<b>Thai Chicken Salad Box</b>	\$8.25
Marinated & Grilled Chicken Breast Tossed with Napa Cabbage, Scallions, Snow Peas, Peppers & shredded carrots, served over mixed greens with coconut curry vinaigrette	
<b>Mexican Fajita Salad Box</b>	\$8.25
Chilled Seasoned Beef or Chicken Fajita strips, served with greens, olives, diced onions, tomatoes, shredded cheese, nacho chips, accompanied by salsa & sour cream	

*Prices are based on paper or plastic service.  
Prices do not include taxes or service charges.*

## **SANDWICH TRAYS**

*All sandwich tray selections include iced tea  
Minimum 10 people*

### **Classic Sampler**

**\$9.25**

*Platters include a Sensational Spread of Half Sandwiches, Half Wraps  
& Mini Rolls*

*Choice of any three pre-made sandwiches:*

Maple Glazed Ham and Swiss with Honey Mustard; Herb Roasted Beef & Cheddar Cheese with Mayonnaise; Smoked Turkey with Whole Grain Mustard; All-White Tuna Salad; Classic Club; Chicken Salad; BLT; Caprese (tomato, basil, mozzarella); or Marinated Portobello with Pesto

### **European Sampler**

**\$10.25**

*A Savory Assortment of European-Style Sandwiches & Wraps*

*Choice of any three pre-made sandwiches:*

Mediterranean Tuna in a Grilled Pita; Balsamic Grilled Vegetable & Feta Cheese on Ciabatta; Smoked Turkey & Artichokes on Focaccia; Grilled Chicken Wrap with Brie & Sun Dried Tomato Spread; Cajun Roast Beef with Grilled Portabella & Fresh Mozzarella on Crusty French Bread

### **Build Your Own Pita Buffet**

**\$10.95**

*Stuff your own pita pocket with your choice of any three salads:*

Chicken Salad; Seafood Salad; Tuna Salad; Hummus; Ham Salad

*Also included to enhance your pita pocket:*

Assorted julienne vegetables; lettuces; tomato and onion slices; pickles

*Top Your Pita with an Assortment of Dressings which include:*

Honey Mustard; Ranch; Italian; and House

*The Pita Buffet also includes:*

Assorted Bagged Chips; Packaged Carrot and Celery Sticks

***All buffets are served with your choice of the following items:***

#### ***Choice of any one salad:***

Vegetable Coleslaw, Pesto Rigatoni Salad with Grilled Vegetables; Potato & Roasted Corn Salad; Cucumber Salad; Fruit Salad; Broccoli Slaw

#### ***Choice of any one dessert:***

Brownies; Blondies; Lemon Squares; Fruit Bars; Assorted Cookies

***Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.***

## **CLASSIC PLATED LUNCH SALAD ENTREES**

*All selections are served with  
Freshly baked bread, iced tea or full coffee service  
Minimum 10 people*

### **Caesar Salad**

Classic Caesar Salad with parmesan and croutons	\$8.25
with Grilled Chicken	\$8.75
with Marinated London Broil	\$8.95

### **Classic Chef Salad**

Julienne of Ham, Turkey, Swiss and Cheddar Cheese layered over a bed of field greens	\$8.95
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### **Greek Salad**

Greek Salad with grilled chicken breast, red bell pepper, feta cheese, fresh cucumber and kalamata olives	\$9.95
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### **Salmon Salad**

Grilled salmon with asparagus with raspberry vinaigrette over field greens	\$12.95
Grilled salmon with pepper sauce over watercress herb salad	
Blackened salmon with corn, black bean and mango chutney over field greens	
Grilled miso glazed salmon over field greens	

### **Sliced Steak Salad**

Sliced grilled flank steak served on a bed of field greens with onion rings and sweet pepper relish	\$10.95
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### **Roast Tenderloin of Beef Salad**

Roast tenderloin of beef over mixed greens, corn and black bean relish, crispy onion rings and chipotle ranch dressing	\$14.95
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### **Blackened Shrimp Salad**

Blackened shrimp with grilled romaine hearts, roasted peppers and citrus vinaigrette over field greens	\$12.95
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### **Avocado Stuffed with Shrimp and Crab**

Stuffed avocado with shrimp and crab salad over mixed greens	\$12.95
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### **Tuna Nicoise Salad**

Tuna, haricot verts, red bliss potatoes, tomatoes, capers, and red onions over Field Greens with Balsamic Vinaigrette	\$10.95
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## **CLASSIC PLATED LUNCH ENTREES**

*All selections are served with  
Freshly baked bread, iced tea or full coffee service  
Minimum 10 people*

<b>Chicken Milan</b>	\$8.95
Lightly breaded boneless breast of chicken topped with fresh lemons, served over roasted garlic orzo with grilled eggplant	
<b>Lemon Rosemary Chicken</b>	\$8.95
Marinated & grilled boneless chicken breast, served with roasted vegetables and herbed couscous	
<b>Broccoli Pasta</b>	\$8.95
Broccoli tossed with your favorite pasta and sautéed with roasted garlic, olive oil and roasted tomatoes	
<b>Penne Carciofi</b>	
Pasta tossed with artichoke hearts, sun-dried tomatoes and fresh herbs	
With Grilled Chicken	\$8.95
With scallops	\$9.95
	\$12.95
<b>Ginger Shrimp</b>	\$12.95
Grilled seasoned shrimp over Asian noodle salad with marinated cucumbers and fresh ginger	

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Prices do not include taxes or service charges.*

## **CLASSIC WRAP LUNCH ENTREES**

*All selections are served with pasta or potato salad and fresh fruit,  
iced tea or full coffee service  
Minimum 10 people*

<b>Tuna Salad Wrap</b> Sun-dried Tomato Tortilla with Tuna Salad, Fresh Cucumber, Tomatoes and Lettuce	\$8.95
<b>Chicken Caesar Wrap</b> Grilled Chicken, Lettuce, Parmesan Cheese and Creamy Caesar Dressing	\$8.95
<b>Italian Cold Cut Wrap</b> Salami and Hams with Mozzarella and Fresh Basil	\$8.95
<b>Athens Vegetarian Wrap</b> Vegetarian Wrap with Hummus and Kalamata Olives	\$8.95
<b>Ham and Mozzarella Wrap</b> Ham and Mozzarella Wrap with Basil Cream Cheese	\$8.95
<b>Grilled Chicken Wrap</b> Grilled Chicken Wrap with Brie and Sun-dried Tomato Spread	\$8.95
<b>Ham and Swiss Wrap</b> Maple Glazed Ham and Swiss with Honey Mustard	\$8.95
<b>Roast Beef and Cheddar Wrap</b> Herb Roasted Beef and Cheddar Cheese with Mayonnaise	\$8.95
<b>Turkey Wrap</b> Smoked Turkey with Whole Grain Mustard	\$8.95
<b>Classic Club Wrap</b> Turkey, Bacon, Lettuce and Tomato with Mayonnaise	\$8.95
<b>Chicken Salad Wrap</b> Chicken Salad with Celery, Onions and Eggs	\$8.95
<b>BLT Wrap</b> Bacon, Lettuce and Tomato with Mayonnaise	\$8.95
<b>Caprese Wrap</b> Tomato, Basil and Mozzarella	\$8.95
<b>Grilled Portobello Wrap</b> Marinated Portobello with Pesto	\$8.95

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Prices do not include taxes or service charges.*

## **LUNCHEON BUFFET SELECTIONS**

*All selections are served with a cookie or brownie,  
iced tea or full coffee service  
Minimum 10 people*

<b>Summer Salad Selection</b>	\$14.50 per person
Chilled Sliced Grilled Chicken Breasts or Tender Flank Steak served over Spinach Salad with Bacon & Mandarin Oranges	
Primavera Pasta Salad	
Fruit Salad	
Bread Basket	
<b>Fajita Bar</b>	\$13.95 per person
Grilled Chicken or Beef Fajitas with Tortillas & Toppings	
Mexican Green Salad	
Cumin Black Beans	
Spanish Rice	
<b>Lasagna Buffet</b>	\$13.95 per person
Lasagna Spinach & Mushroom or Beef & Sausage	
Caesar Salad	
Garlic Bread	
<i>(multiples of 10 guests only)</i>	
<b>Tex-Mex</b>	\$13.95 per person
Southwest Grilled Chicken or Pork Spare Ribs	
Green Chili Mac 'n' Cheese	
Tex-Mex Green Salad	
Bread Basket	

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## **LUNCHEON BUFFET SELECTIONS**

*All selections are served with a cookie or brownie,  
iced tea or full coffee service  
Minimum 10 people*

### **Light Italian**

\$13.95 per person

Chilled Sliced Grilled Chicken Breasts or Grilled Flank Steak  
over a Classic Caesar Salad  
Three Cheese Tortellini in a Creamy Tomato Sauce  
Bread Basket

### **Oriental**

\$13.95 per person

Asian Style Green Salad with a Sesame Dressing  
*Choice of*  
Chilled Sliced Soy Chicken Breasts  
Marinated and Chilled Tender Cuts of Beef  
*Choice of*  
Classic Chow mien or  
Cold Somen Noodle Salad  
Bread Basket

### **Mexican**

\$13.95 per person

Enchilada Casserole or Chimichanga's  
*Chicken, Pork or Vegetarian*  
Mexican Green Salad  
Cumin Black Beans  
Mexican Rice

### **Greek**

\$13.95 per person

*Choice of*  
Lemon Rosemary Chicken  
Greek Inspired Beef Simmered in Tomatoes, Oregano, Peppers,  
Red Onions, Kalamata Olives and topped with Feta Cheese  
Couscous  
Greek Green Salad  
Pita Chips & Hummus

*Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.*



**Dinner  
Selections**

# DINNER SELECTIONS

## DINNER BUFFET SELECTIONS

*All selections are served with a cookie or brownie,  
iced tea or full coffee service  
Minimum 25 people*

<b>Summer Salad Selection</b>	\$19.50 per person
Chilled Sliced Grilled Chicken Breasts or Tender Flank Steak served over Spinach Salad with Bacon & Mandarin Oranges	
Primavera Pasta Salad	
Fruit Salad	
Bread Basket	
<b>Fajita Bar</b>	\$18.95 per person
Grilled Chicken or Beef Fajitas with Tortillas & Toppings	
Mexican Green Salad	
Cumin Black Beans	
Spanish Rice	
<b>Lasagna Buffet</b>	\$18.50 per person
Lasagna Spinach & Mushroom or Beef & Sausage	
Caesar Salad	
Garlic Bread (multiples of 10 guests only)	
<b>Tex-Mex</b>	\$18.50 per person
Southwest Grilled Chicken or Pork Spare Ribs	
Green Chili Mac 'n' Cheese	
Tex-Mex Green Salad	
Bread Basket	
<b>Light Italian</b>	\$18.50 per person
Chilled Sliced Grilled Chicken Breasts or Grilled Flank Steak over a Classic Caesar Salad	
Three Cheese Tortellini in a Creamy Tomato Sauce	
Bread Basket	
<b>Oriental</b>	\$18.50 per person
Asian Style Green Salad with a Sesame Dressing <i>Choice of</i>	
Chilled Sliced Soy Chicken Breasts	
Marinated and Chilled Tender Cuts of Beef	
<i>Choice of</i>	
Classic Chow mien or	
Cold Somen Noodle Salad	
Bread Basket	

## **DINNER BUFFET SELECTIONS**

*All selections are served with a cookie or brownie,  
iced tea or full coffee service  
Minimum 25 people*

### **Mexican**

\$18.50 per person

Enchilada Casserole or Chimichanga's

*Chicken, Pork or Vegetarian*

Mexican Green Salad

Cumin Black Beans

Mexican Rice

### **Greek**

\$18.50 per person

*Choice of*

Lemon Rosemary Chicken

Greek Inspired Beef Simmered in Tomatoes, Oregano, Peppers,

Red Onions, Kalamata Olives and topped with Feta Cheese

Couscous

Greek Green Salad

Pita Chips & Hummus

***Your choice of paper & plastic or china & glass service.  
Either service is included in the price for your evening event.  
Prices do not include taxes or service charges.***

## **DINNER BUFFET SELECTIONS**

*All selections are served with  
Freshly baked bread, iced tea or full coffee service  
Espresso service available upon request at an additional charge  
Minimum 25 people*

### **Buffet I**

#### **Salad**

*Choice of one*  
Seasonal Greens Salad  
Mesclun Greens with Mandarin Oranges  
Classic Caesar

#### **Entrée**

*Choice of two*  
Chicken Marsala  
Sliced Beef with Mushroom Jus  
Seafood Pasta Primavera  
Vegetarian Lasagna  
Pork Loin with Mango Chutney

#### **Sides**

*Choice of two*  
Mashed Red Skin Potatoes  
Seasonal Vegetable Medley  
Rice Pilaf  
Green Beans Almandine

#### **Dessert**

*Choice of one*  
Lemon Chiffon Cake  
French Silk Pie  
Coconut Cake  
Apple Pie  
Carrot Cake  
Boston Cream Pie

*Desserts from page 32 may be added  
on for an additional \$2.00 per person*

### **Price Per Person**

**\$25.95**

***Your choice of paper & plastic or china & glass service.  
Either service is included in the price for your evening event.  
Prices do not include taxes or service charges.***

## **DINNER BUFFET SELECTIONS**

*All selections are served with  
Freshly baked bread, iced tea or full coffee service  
Espresso service available upon request at an additional charge  
Minimum 25 people*

### **Buffet II**

#### **Salad**

*Choice of one*

Vine Ripe Tomato and Red Onion Salad, Basil Vinaigrette  
Mesclun Greens with Toasted Walnuts, Cubed Cheese  
And Balsamic Vinaigrette  
Mixed Greens with Fresh Fruit, Honey Poppysed Dressing

#### **Entrée**

*Choice of two*

Herb Roasted Cornish Game Hen  
Tender BBQ Beef Brisket  
Lemon Pepper Catch of the Day  
Prime Rib of Beef, Au Jus  
Breast of Chicken, Mustard Tarragon Sauce  
Roasted Vegetable Pasta Bake

#### **Sides**

*Choice of two*

Harvest Blend Rice  
Parsley Buttered Potatoes  
Oven Roasted Vegetables  
Glazed Carrots and Snow Peas  
Steamed Broccoli with garlic Butter

#### **Dessert**

*Choice of one*

Decadent Chocolate Cake  
Tiramisu  
Mini French Pastry Assortment  
Chocolate Dipped Fruit and Cheese Plate  
Strawberry Cloud Cake  
Key Lime Pie  
Blueberry Lattice Pie  
Black Forest Cake

*Desserts from page 32 may be added  
on for an additional \$2.00 per person*

#### **Price Per Person**

**\$30.95**

*Your choice of paper & plastic or china & glass service.  
Either service is included in the price for your evening event.  
Prices do not include taxes or service charges.*

## **DINNER BUFFET SELECTIONS**

*All selections are served with  
Freshly baked bread, iced tea or full coffee service  
Espresso service available upon request at an additional charge  
Minimum 25 people*

### **Buffet III**

#### **Salad**

*Choice of one*

Mixed Greens with English Cucumbers, Roma Tomatoes, Carrots  
and Balsamic Vinaigrette Dressing  
Fresh Spinach with Shaved Red Onions, Toasted Walnuts  
and Raspberry Vinaigrette Dressing  
Field Greens with Bleu Cheese, Dried Cranberries  
and Vinaigrette Dressing

#### **Entrée**

*Choice of two*

Pan Seared Salmon with Mustard Sauce  
Seared Tenderloin of Beef with Caramelized Onion Demi Glaze  
BBQ, Rosemary Chicken  
Herb Crusted Sea Bass with Lemon Dill Sauce  
Pork Tenderloin with Wild Mushroom Ragout  
Crab Cakes with Cajun Aioli  
Roasted Vegetable Strudel, Red Pepper Coulis

#### **Sides**

*Choice of two*

Roasted Baby Vegetables  
Asparagus Spears  
Roasted Carrots and Shallots  
Risotto  
Yukon Gold Mashed Potatoes  
Saffron Rice  
Fresh Thyme Wild Rice  
Haricot Verts

#### **Dessert**

*Choice of one from page 32*

#### **Price Per Person**

**\$35.95**

*Your choice of paper & plastic or china & glass service.  
Either service is included in the price for your evening event.  
Prices do not include taxes or service charges.*



# A la Carte Selections



**To Enhance Your Lunch or Dinner Service**  
*Additional charges will apply*

**À LA CARTE ITEMS**

**SOUPS**

Tomato Florentine

Creamy Cauliflower

Tomato Basil

Chilled Cucumber

Minestrone

Corn and Crab Chowder

New England Clam Chowder

Hearty Vegetarian Chili

Chicken and White Bean Chili

Cheddar Broccoli

**\$3.25 per person**

**SALADS**

Spring greens with fried goat cheese, bagel chips and raspberry balsamic vinaigrette

Baby spinach with pears, aged cheddar and toasted walnuts in orange glaze

Fresh tomato, basil and mozzarella salad

Arugula drizzled with extra virgin olive oil, citrus juices, red onion and shaved parmesan

Spinach salad with bleu cheese, red onion, strawberries, toasted pine nuts, with citrus vinaigrette

**\$3.25 per person**

*Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.*

## DESSERTS

Plantation pecan pie with roasted apples and pears with whipped cream

Chocolate raspberry torte

Chocolate chip pecan pie

New York style cheesecake with fruit topping

Chocolate crème brûlée

Lemon pound cake with fresh berries

Chocolate orange torte

Fruits of the forest pie

Chocolate strawberry tart

White chocolate cheesecake

Peach, raspberry and walnut tart

Chocolate dipped cheesecake

Peanut butter pie with chocolate drizzle

Caramel macchiato cheesecake

Fresh fruit tart

Chocolate croissant bread pudding

Crème caramel with candied orange zest and seasonal berries

Lemon Fruit Torte

Mini chocolate cup trio –  
chocolate cups filled with raspberries, pistachio & espresso mousse

**\$4.00 per person**

**À la mode add \$.99 per person**

Assorted Dessert Bars

**\$2.25 per person**

*Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.*

A close-up photograph of a plate of fried dumplings. The dumplings are golden-brown and have a scalloped edge. A small white bowl in the center of the plate contains a creamy white dipping sauce, garnished with a sprig of fresh green parsley. A silver fork is positioned in the upper right, holding one dumpling that has been cut open to reveal a filling of meat and vegetables. In the background, a woven wicker basket holds a long, braided loaf of bread. The entire scene is set on a white plate against a light background.

# Hors D'Oeuvres

# HORS D'OEUVRES

## Cold Hors d'oeuvres

*Prices per dozen unless otherwise indicated*

Assorted finger sandwiches <i>Chicken salad; tuna salad or egg salad</i>	\$10.95
Deviled eggs with crab and lemon	\$13.50
Sweet n Sour melon wrapped with prosciutto	\$9.25
Tender young asparagus wrapped with prosciutto	\$10.00
Red bliss potatoes w/crème fraîche & smoked salmon	\$12.25
Chicken, shrimp, or tuna brochettes	\$12.95
Assorted canapés	\$12.25
Mini Virginia ham biscuits	\$8.50
Mini fruit tartlets	\$10.95
Petit fours	\$10.95
Iced jumbo shrimp with cocktail sauce	Market
Marinated shrimp canapé	Market
Roasted beef tenderloin on crostini with bleu horseradish cream	\$14.25
Smoked salmon on toasted pumpernickel with garlic olive spread	\$13.25
Cheese puffs	\$9.00
Fruit kabobs with cheese	\$12.95
Strawberries dipped in chocolate	\$12.50
Mini French Pastries	\$14.00
Smoked salmon mousse with crackers	\$13.00/lb.
Apple walnut pate with crackers	\$13.00/lb.
Pork-pistachio pate with whole wheat biscuits	\$15.00/lb.

***Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.***

## **Cold Hors d'oeuvres**

*Prices per dozen unless otherwise indicated*

Marinated mushrooms	\$8.00/lb.
Chilled asparagus with aioli dip	\$8.00/lb.
Baked brie en croute with fruit (serves 25)	\$25.00
Breadsticks with marinara dipping sauce	\$9.00
Curried chicken salad tartlet	\$10.50
Sliced fresh seasonal fruit tray	\$1.75/per person
Domestic cheese tray w/assorted crackers & breads	\$1.75/per person
Imported cheese tray w/assorted crackers & breads	\$2.50/per person
Fruit & domestic cheese tray	\$2.25/per person
Crudites in boule	\$1.50/per person
Bruschetta w/Tuscan beans	\$12.00
Black olive tapenade on crostini	\$12.25
Antipasto skewer w/mozzarella, tomato & basil leaves	\$15.25
Crab salad tartlet	\$15.25
Belgian endive stuffed w/crème fraîche & smoked salmon mousse	\$15.25
Assorted tea sandwiches	\$14.50
Celery Stuffed w/cheddar cheese spread	\$10.00
Apricot & nut cheese ball	\$13.00
Smoked turkey pinwheel	\$12.95
Artichoke hearts & caviar	\$15.00

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Prices do not include taxes or service charges.***

## **HOT HORS D'OEUVRES**

*Priced per dozen unless otherwise indicated*

Hot crab dip with crackers (serves 25)	\$37.50
Hot spinach and artichoke dip with crackers (serves 25)	\$25.95
Chicken tenders with honey mustard sauce	\$9.95
Sesame Chicken Strips	\$13.00
Meatballs, marinara, barbecue or Swedish	\$9.25
Mini spring rolls with sweet and sour sauce	\$10.50
Salmon purses Florentine	\$15.00
Mushrooms stuffed with spinach and feta, or sausage and sage	\$12.50
Shrimp or sea scallops wrapped in bacon	\$15.00
Buffalo style, southern fried, or barbecued chicken wings	\$10.50
Petite crab cakes	\$15.00
Pigs in a blanket	\$7.50
Mini chicken quesadillas	\$12.50
Assorted mini quiche	\$10.50
Fried mozzarella sticks	\$9.00
Jalapeno poppers	\$8.00
Spanakopita	\$10.95
Asparagus & Asiago in Phyllo	\$10.00
Falafel rounds	\$15.00
Vegetable confetti blintzes w/sour cream & caviar	\$12.95
Assorted grilled Panini	\$9.50
Assorted mini pizzas bianca	\$9.50
Mini tuna melts	\$8.50

***Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.***

## **HOT HORS D'OEUVRES**

*Priced per dozen unless otherwise indicated*

Greek Chicken Strudel	\$15.00
Crab Rangoon	\$15.00
Barbecue pulled pork served with steamed rolls	\$12.50
Coconut fried shrimp	\$15.00
Fried oysters	\$15.50/lb.
Scallop and pineapple brochettes	\$12.95
Clams casino	\$15.00
Risotto Croquettes	\$9.50
Spinach and mushroom frittata	\$9.50
Fried ravioli with tomato basil dipping sauce	\$9.50
Corn fritters with cranberry ketchup	\$9.50
Chicken or pork sate with spicy peanut dipping sauce	\$12.50
Hawaiian skewers w/ chicken, pineapple, red & green peppers	\$12.50
Mushrooms stuffed w/herbed goat cheese	\$12.50
Mini chicken cordon bleu	\$12.50
Mini burgers	\$12.50
Greek style chicken kabobs	\$12.50
Teriyaki chicken kabobs	\$12.50
Indian style pork kabobs	\$15.00
Oysters Rockefeller	\$15.00
Mini Beef Wellington	\$14.00
Figs Stuffed with Mascarpone	\$14.00

***Prices are based on paper or plastic service.  
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Prices do not include taxes or service charges.***

A photograph of a set of silverware (a knife, a fork, and a spoon) laid out on a white textured napkin. The silverware is positioned vertically, with the knife on the left, the fork in the middle, and the spoon on the right. The handles of the silverware are visible at the bottom. To the left of the silverware, a portion of a white plate is visible. The background is a plain, light-colored surface.

# **Assorted Stations**

# ASSORTED STATIONS

## SPECIALTY STATIONS

*Minimum number of 50 guests required  
Attendant fee \$25.00 per hour, per station*

<b>Pasta Station</b> <i>Choice of two selections</i> Penne w/roasted tomato sauce; Tri-colored tortellini w/lobster sauce; Bowtie pasta with puttanesca sauce; rotini with pesto sauce Includes Freshly Shaved Parmesan Cheese; Chopped Fresh Herbs; Diced Red Peppers; Crumbled Fresh Baked Bacon	\$5.95/per person
<b>Stir Fry Station</b> Spicy Chicken and Canton-Style Beef with Shitake Mushrooms; Snow Peas; Red Peppers; Green Onions; Water Chestnuts; Shredded Carrots; Broccoli; Bamboo Shoots; Soba Noodles and Hoisin Sauce	\$7.95/ per person
<b>Friandise Mini Cake Collections</b> This delicious selection of rustic almond flour mini cakes will please your eye & palate with such creations as Pistachio & Chocolate Pyramids; Pear & Caramel Tartlettes; Gooseberry & Split Almond Mini-cakes; Almond & Black Currant Squares	\$4.99/ per person
<b>Antipasto</b> Assorted Italian meats & cheeses; marinated grilled vegetables; pepperocini & olives with house-made vinaigrette and assorted breads	\$4.99/ per person
<b>Mediterranean</b> Cumin-marinated grilled chicken skewers; hummus; grilled marinated eggplant; Kalamata olives; pita wedges with fresh cut vegetables	\$6.99/per person
<b>Asian</b> Oriental chicken lettuce wraps; teriyaki beef skewers; pickled vegetables; fresh greens & crispy fried wontons with sesame ginger vinaigrette	\$8.99/per person
<b>Southwest</b> Assorted chicken, steak & vegetable quesadillas; black bean & roasted corn salad; chipotle sour cream; house-made salsas; guacamole & crispy fried tortillas	\$8.99/per person
<b>Artisan Bread display</b> With flavored oils and grated parmesan cheese	\$2.50/per person

*Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges*

## **CARVING STATIONS**

*Minimum number of 50 guests required  
Attendant fee \$25.00 per hour, per station*

<b>Top Round of Beef</b> served with Fresh Rolls, Horseradish Cream Sauce, Grain Mustard and Roasted Red Pepper Mayonnaise	\$5.95/per person
<b>Sugar Cured Ham</b> served with Fresh Rolls, Honey Mustard and Herb Mayonnaise	\$4.95/per person
<b>Whole Roasted Turkey</b> served with Fresh Rolls, Cranberry Mayonnaise, Honey and Grain Mustards	\$4.75/per person
<b>Roasted Beef Tenderloin</b> served with Fresh Rolls, Horseradish Cream Sauce, Grain Mustard and Roasted Red Pepper Mayonnaise	\$9.95/per person
<b>Smoked Pork Loin</b> served with Fresh Rolls, Blackberry Ketchup and Grain Mustard	\$5.95/per person

*Prices are based on paper or plastic service.  
China and glass are available at an additional cost of \$.75 per person.  
Prices do not include taxes or service charges.*