

CREDIT SUISSE 2023 CATERING MENU



BREAKFAST





CONTINENTAL

Minimum of 5 guests (all items)

SWEET STARTS.....\$13.99 PP

- Assortment of assorted pastries
- Regular, decaf coffee, assorted teas, and Bevi water
- Assorted fruit juices

CONTINENTAL PETITE SAMPLER.....\$17.99 PP

- Flaky croissants
- Muffins
- Assorted pastries
- New York-style bagels
- Seasonal sliced fruit
- Regular, decaf coffee, assorted teas, and Bevi water
- Assorted fruit juices

YOGURT AND CEREAL STARTER.....\$12.99 PP

- Seasonal sliced fruit
- Creamy low-fat yogurt cups
- Individual cereal cups with 2% milk
- Regular, decaf coffee, assorted teas, and Bevi water

LOX & BAGEL BEGINNINGS.....\$18.99 PP

- Norwegian smoked salmon, chopped hard-cooked eggs, sliced tomato, cucumber, and cream cheese
- Fresh baked bagels
- Seasonal sliced fruit
- Regular, decaf coffee, assorted teas, and Bevi water

EUROPEAN BREAKFAST PLATTER.....\$21.99 PP

- Ham, prosciutto, brie, and hard-boiled cage-free egg
- Artisan bread selection
- Seasonal sliced fruit
- Assorted fruit juices
- Regular, decaf coffee, assorted teas, and Bevi water

HOT

Minimum of 10 guests, conference center only. Hot buffets will render a \$200 staffing charge.

ARTISANAL FRITTATAS.....\$23.99 PP

– BREAKFAST BLEND FRITTATAS, THREE WAYS

- Ham and potato
- Sausage and potato
- Seasonal roasted vegetable
- Seasonal sliced fruit
- Assorted pastries
- Assorted fruit juices
- Regular, decaf coffee, assorted teas, and Bevi water

HEARTY AMERICAN.....\$26.99 PP

- Fluffy, scrambled cage free eggs
- Home Fries
- Smoky bacon
- Breakfast sausage links
- Seasonal sliced fruit
- Assorted pastries
- Assorted fruit juices
- Regular, decaf coffee, assorted teas, and Bevi water

SUNRISE BREAKFAST.....\$24.99 PP

– FRESHLY GRIDDLED CAGE-FREE EGG SANDWICHES, THREE WAYS:

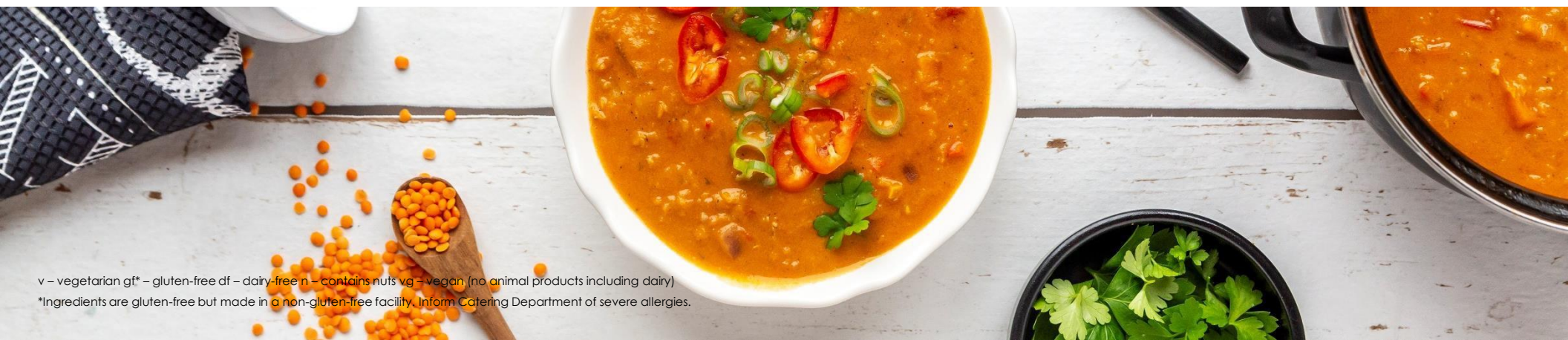
- Sausage, cage-free egg, and cheese English muffin
- Organic spinach, roasted tomato, cage-free egg white wrap
- Bacon, cage-free egg, and cheese wrap
- Seasonal sliced fruit
- Assorted fruit juices
- Regular, decaf coffee, assorted teas, and Bevi water

SUNRISE SANDWICHES ONLY.....\$16.99 PP

– FRESHLY GRIDDLED EGG SANDWICHES, THREE WAYS (ABOVE)

PROTEIN BREAKFAST.....\$16.99 PP

- Fluffy scrambled cage-free eggs
- Cage free egg white, roasted tomato and onion frittata
- Seasonal sliced fruit
- Assorted fresh juice
- Regular, decaf coffee, assorted teas, and Bevi water



v – vegetarian gf* – gluten-free df – dairy-free n – contains nuts vg – vegan (no animal products including dairy)

*Ingredients are gluten-free but made in a non-gluten-free facility. Inform Catering Department of severe allergies.

BREAKFAST ENHANCEMENTS

Minimum of 5 guests unless noted otherwise

NEW YORK-STYLE BAGELS.....\$5.99 PP

Assorted spreads and butters

ASSORTMENT OF GLAZED & FROSTED MINI DONUTS...\$4.50 PP

Two per person

ASSORTMENT OF LARGE DONUTS.....\$4.50 PP

One per person

OVERNIGHT OATS BAR.....\$5.99 PP

Minimum of 10 guests

Create your own overnight bowl with a variety of toppings including house-made granola, chia seeds, dried cranberries, sliced almonds, walnuts, brown sugar, fresh berries, and honey

OATMEAL BAR.....\$5.99 PP

Minimum of 10 guests. Fire guard and dedicated attendant required.

Steel-cut oats with assorted toppings, including house-made granola, chia seeds, pumpkin seeds, coconut flakes, fresh berries, mango, and honey

HANDCRAFTED YOGURT PARFAITS.....\$5.99 PP

Creamy low-fat yogurt layered with enticing fruits and granola: mixed berry

PETITE SAMPLER.....\$6.99 PP

Muffins, assorted pastries, bagels

ASSORTED SEASONAL SLICED FRUIT.....\$6.99 PP

WHOLE FRUIT.....\$3.00 PP

BREAKFAST & CEREAL BARS.....\$2.99 PP

PREMIUM GRANOLA AND ENERGY BARS.....\$5.99 PP

BEVERAGES

SEASONAL INFUSED WATERS.....\$3.99 PP

CHOOSE FROM THREE REFRESHING FLAVORS: (minimum of 5 guests)

- Lemon/Basil
- Berries/Mint
- Cucumber/Ginger

FRESHLY MADE SEASONAL SMOOTHIE DRINKS.....\$5.99 PP

Minimum of 5 guests

FRESH SQUEEZED FRUIT JUICES.....\$3.99 PP

BEVI WATER.....\$2.99 PP

COFFEE, DECAF, ASSORTED TEAS, ASSORTED SODA,
SELTZER, & BEVI WATER.....\$11.99 PP

COFFEE, DECAF, ASSORTED TEAS, & BEVI WATER.....\$7.49 PP

COFFEE, DECAF, & ASSORTED TEA SERVICE.....\$4.50 PP

ASSORTED SODA, SELTZER, & BEVI WATER.....\$6.59 PP

ASSORTED SODA & SELTZER.....\$4.59 PP

ICED TEA.....\$3.99 PP

Minimum of 5 guests

LEMONADE.....\$3.99 PP

Minimum of 5 guests

INDIVIDUAL ENVIRONMENTALLY FRIENDLY WATER.....\$2.99 PP

LUNCH





EXECUTIVE LUNCH PACKAGES

Add coffee, decaf, and assorted tea service for \$4.50

CLASSIC SANDWICH BOARD.....\$24.99 PP

Minimum of 5 guests

- Three premium sandwiches, chef's choice
- Two side salads
- Artisanal potato chips
- House-baked Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water

EXECUTIVE SANDWICH BOARD.....\$29.99 PP

Minimum of 5 guests

- Four premium sandwiches, chef's choice
- Two side salads
- Seasonal sliced fruit
- Artisanal potato chips
- House-baked Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water

FRESH GREEN COLLECTION.....\$21.99 PP

Minimum of 5 guests

- Three handcrafted entrée salads:
 - Grilled chicken Cobb salad
 - Wild-caught salmon Caesar salad
 - Marinated, sliced herb steak salad
- Seasonal sliced fruit
- Bakery-fresh rolls
- House-baked Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water

BUILD YOUR OWN QUINOA BOWL.....\$31.99 PP

Minimum of 5 guests

- Pick two proteins:
 - Chicken, salmon, flank steak or tofu
- Roasted butternut squash
- Roasted cauliflower
- Edamame
- Baby grape tomatoes
- Fresh asparagus
- Cucumbers
- Spring mix lettuce
- Romaine lettuce
- Balsamic vinaigrette
- Champagne vinaigrette

- House-baked Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water

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SANDWICH SELECTIONS

- Turkey Provolone
- Ham & Swiss
- Caprese
- Tuna
- Roasted Vegetable Wrap
- Roast Beef

KOSHER

The catering team will provide a meal close to the general catering order unless specified

KOSHER BREAKFAST PACKAGE.....\$36.15 PP

- Continental breakfast (box)
- Disposable

HOT BREAKFAST.....\$102.60 PP

- China

KOSHER LUNCH PACKAGE.....\$55.25 PP

- Sandwich/entrée salad, side salad, dessert
- Disposable

HOT ENTRÉE.....\$149.99 PP

- Side salad, dessert
- China

KOSHER DINNER PACKAGE.....\$43.75 PP

- Hors d'Oeuvres
- China

DINNER.....\$158.25 PP

- Salad, entrée, dessert
- China



BOX LUNCHES

Orders of 50 people or more require three business days' notice

Does not include assorted soda, seltzer, or coffee service

Minimum of 5 guests

PREMIER SALAD.....\$23.99 PP

- A variety of handcrafted entrée salads
- One piece of ripe whole fruit
- Bakery-fresh roll
- House-baked Craveworthy Cookie
- Individual water

PREMIER SANDWICH.....\$25.99 PP

- A variety of premium sandwiches
- One side salad
- One piece of ripe whole fruit
- Artisanal potato chips
- House-baked Craveworthy Cookie
- Individual water



AMBIENT BUFFET

\$49.99 PP

Choice of two entrées, two sides, mixed green salad with balsamic vinaigrette, cookies, and brownies, assorted beverages, and Bevi water

Minimum of 10 guests

PICK YOUR ENTRÉE:

- Herb-marinated grilled chicken – gf, df
- Wild caught roasted salmon – gf, df
- Grilled herb beef tenderloin – gf, df
- Chimichurri flank steak – gf, df
- Cajun crusted tuna – gf, df
- Lemon herb shrimp – gf

PICK YOUR SIDES:

- Roasted fingerling potatoes, fresh herbs – gf, v
- Balsamic roasted beet and baby arugula – gf, v, df
- Roasted asparagus and feta – gf, v
- Chard brussels sprouts and roasted peppers – gf, v, df
- Mediterranean tomato, cucumber, black olives – gf, v, df
- Baby kale with fresh berries, cranberries, almonds – gf, v
- Seasonal roasted vegetable platter – gf, v
- Quinoa, chickpea, cucumber, red pepper, baby tomato, fresh herbs - gf, v
- Curry roasted cauliflower and sweet potato - gf, v, df

Menu selections must be made three days prior, otherwise it will be Chef's choice

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INTERNATIONAL HOT BUFFET PACKAGES

Three business days' notice

Minimum of 10 people

Alternate options are available upon request for all international buffets

ASIAN INSPIRATIONS.....\$49.99 PP

- Orange-marinated grilled chicken breast, glazed baby carrots
- Soy ginger salmon and lemon-garlic green beans
- Cayenne-spiced Asian slaw
- Cilantro-peanut noodle salad
- Dessert selection of brownies, bars, and Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water

MEXICAN CONNECTION.....\$49.99 PP

- Marinated carne asada, roasted potatoes, and spicy ranchero sauce
- Pollo asado grilled chicken, fire roasted peppers and onions
- Fresh chopped salad, roasted corn, black beans, peppers, tomato, cilantro lime vinaigrette
- Crisp tortilla chips, salsa, and creamy guacamole
- Cinnamon sugar-dusted dessert sopapillas
- Assorted soda, seltzer, and Bevi water

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INTERNATIONAL HOT BUFFET PACKAGES

Conference center only

Three business days' notice

Minimum of 10 people

Alternate options are available upon request for all international buffets

Hot buffets will render a \$200 staffing charge

TAVOLINO.....\$55.99 PP

- Classic eggplant Parmesan
- Sautéed Italian sausage, peppers, and onions
- Rigatoni and broccoli with grilled chicken
- Caesar salad
- Bakery-fresh rolls
- Dessert selection of brownies, bars, and Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water

MYKONOS RETREAT.....\$55.99 PP

- Garlic and rosemary-rubbed chicken
- Crispy falafel
- Roasted eggplant and chickpeas
- Mediterranean orzo pilaf
- Cucumber feta salad
- Soft white pita
- Creamy tzatziki
- Dessert selection of brownies, bars, and Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water



TWO BELOW PICK-UP VALUE

This menu is available for pick-up service ONLY. All disposable service ware is provided. All items are picked up at the specified location in the Café without attendant setup or breakdown. No substitutions are available for this menu. Minimum of 10 people. Maximum of 49 people.

SANDWICH MEAL DEAL.....\$13.99 PP

- Chef's selection of assorted sandwiches
- Assorted chips
- Pickles

OFF-SITE FLOORS\$9.95 PP

- Pizza pie à la carte

Each Additional Topping \$2.00 Per Pie/Per Topping

- Choose from pepperoni, sausage, chicken, roasted vegetables, peppers, onions, and mushrooms

CRAVEWORTHY COOKIES (dozen).....\$21.95 PP



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PIZZA PARTY

LUNCH.....\$19.99 PP

DINNER.....\$27.95 PP

Minimum 5 people

Pizza pie is 16 inches

- Two Slices per person
- Caesar salad
- Dessert selection of assorted brownies, and Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water

Each Additional Topping \$2.00 Per Pie/Per Topping

- Choose from pepperoni, sausage, chicken, roasted vegetables, peppers, onions, and mushrooms

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BENTO BOX



BENTO BOX BREAKFAST

Available from 7:00 AM to 11:00 AM

Minimum 5 people

LITE START BENTO BOX.....\$30.00 PP

- Option of locally sourced miniature pastry, muffin or bagel
- Seasonal fresh fruit
- Greek yogurt parfait topped with dried fruit and agave
- Preserves for pastries

SMOKED SALMON BENTO BOX.....\$30.00 PP

- Norwegian smoked salmon
- Miniature bagel with chive cream cheese
- Chopped tomato, red onion, hard boiled egg, cucumber and capers



BENTO BOX LUNCH

*Available from 11:30 AM to 2:30 PM.
Minimum 5 people*

MURRAY'S CHICKEN SANDWICH BENTO BOX.....\$40.00 PP

- Murray's grilled chicken sandwich with heirloom tomato and arugula salad and sundried tomato pesto
- Quinoa salad with roasted local vegetables
- Butter pickle chips
- Seasonal salad
- Fudge brownie

MURRAY'S ROASTED CHICKEN BENTO BOX.....\$40.00 PP

- Murray's roasted chicken with balsamic glaze
- Quinoa salad with roasted local vegetables
- Baby greens with champagne vinaigrette
- Artisan roll and butter
- French macaroon

CHIMICHURRI TENDERLOIN BENTO BOX.....\$40.00 PP

- Sliced tenderloin of beef with chimichurri sauce
- Roasted brussels sprouts, fingerling potatoes and crispy pancetta
- Baby greens with champagne vinaigrette
- Artisan roll and butter
- French macaroon





BENTO BOX AFTERNOON SNACK

Available from 2:00 PM to 5:30 PM.
Minimum 5 people

ANTIPASTO BENTO BOX.....\$20.00 PP

- Fresh mozzarella & heirloom tomato salad
- Cured Italian meats (prosciutto, pepperoni, salami)
- Roasted red peppers
- Grilled semolina toast
- Olive tapenade

MEDITERRANEAN BENTO BOX.....\$20.00 PP

- Baba ghanoush
- Roasted red pepper hummus
- Artichoke and olive tapenade
- Baked pita chips
- Fried chickpeas

OFF THE BOARD.....\$20.00 PP

- Aged cheddar
- Boursin cheese
- Smoked gouda
- Swiss cheese
- Dried fruit and candied nuts
- Seasonal jam
- Assorted flatbreads

BENTO BOX AFTERNOON SNACK

Available from 2:00 PM to 5:30 PM.
Minimum 5 people

Mix and Match: Choose any four sweet & salty and healthy items and pair with choice of dip.

SWEET & SALTY.....\$20.00 PP

- Assorted roasted nuts
- Tortilla chips
- Candied walnuts
- Granola bites
- Mini cookies
- Chocolate covered strawberries
- Chocolate covered pretzels
- Cajun trail mix
- Dried fruit and nut mix
- Brownie bites
- Pound cake bites

DIP IT!.....\$20.00 PP

- Roasted red pepper hummus
- Baba ghanoush
- Spinach & artichoke dip
- Olive tapenade
- Mango salsa
- Pico de gallo
- Southwest corn dip
- Guacamole
- French onion
- Black bean tex mex dip

HEALTHY.....\$20.00 PP

- Carrot sticks
- Celery Sticks
- Sliced peppers
- Roasted brussel sprouts
- Cumin roasted cauliflower
- Steamed edamame
- Roasted apples
- Toasted pita chips
- Pretzels



VIRTUAL HAPPY HOUR KITS



VIRTUAL HAPPY HOUR KITS

All kits make approximately 4 servings

Kits need to be ordered two weeks in advance. Virtual boxes are assembled, packaged and shipped from Raleigh Credit Suisse.

Spicy Buffalo Peanuts	\$7.25
Honey Mustard Pretzels	\$8.25
100% Snack Mix	\$7.50
El Bertito's Hurricane	\$12.50
Scent of a Mule	\$15.93
Northbound Train	\$16.23
Counter Culture Coffee Break	\$18.98
Numi Tea Time	\$18.98
Single Serving Coffee/Tea Package	\$10.49
Packaging	\$7.27*
Shipping	\$15.00-\$45.00**

* Standard packaging cost for one kit. Cost may vary for customized kits or if multiple kits are ordered for each participant.

** Home delivery ground shipping. Typically arrives in 2 days. Shipping prices vary by destination and package dimensions/ weight.



ALL-DAY SNACKS



CHOCOLATE INDULGENCE.....\$14.99 PP

Minimum of 5 guests

- Luscious chocolate-dipped strawberries
- Sweet and salty chocolate-dipped pretzels
- Selection of petite candy bars
- House-baked Craveworthy Cookies
- Assorted soda, seltzer, and Bevi water

WHOLESOME BOOST.....\$14.99 PP

Minimum of 5 guests

- ASSORTMENT OF FRESH WHOLE FRUIT:
 - Red apples
 - Bananas
 - Granny Smith apples
 - Oranges
- Creamy low-fat yogurt cups
- Crunchy house-made trail mix
- Hearty granola bars
- Assorted soda, seltzer, and Bevi water

SNACK RELIEF PACKAGE.....\$24.99 PP

Minimum of 5 guests

- Chocolatey house-baked cookies and brownies
- Premium granola and energy bars
- Assorted bags of chips
- Regular, decaf coffee, assorted teas
- Assorted soda, seltzer and Bevi water

PLATTERS*All day – minimum of 5 guests***HOUSE-BAKED CRAVEWORTHY COOKIES.....\$4.99 PP***Two cookies per person***HOUSE-BAKED CRAVEWORTHY COOKIES
& DESSERT BAR.....\$6.99 PP***One cookie/one bar per person***INDIVIDUAL BAGS OF HOUSE-MADE TRAIL MIX.....\$4.99 PP****SEASONAL CRUDITÉS.....\$6.99 PP**

- A collection of carrots, broccoli crowns, red pepper, cauliflower, grape tomatoes, zucchini, yellow squash, and fresh celery
- Ranch dill dressing and bleu cheese dressing

ANTIPASTO BOARD.....\$20.99 PP

- A craveable collection of meats and cheeses
- Crostini
- Marinated artichoke hearts
- Roasted mushroom, shallot, and tomato salad
- Mixed olives
- Assorted soda, seltzer, and Bevi water

FRUIT & CHEESE TO PLEASE.....\$11.99 PP

- A delicious assortment of domestic and imported cheeses
- Fresh seasonal fruit assortment
- Crostini
- Artisanal crackers

LITE BITES & NOSH

Minimum 10 people unless noted otherwise

BUILD YOUR OWN TRAIL MIX\$6.99 PP
M&M's, pumpkin seeds, mixed nuts, dried cranberries and dried apricots

BUILD YOUR OWN SNACK.....\$5.99 PP
Chocolate-covered raisins, mixed nuts, M&Ms, and yogurt- and chocolate-covered pretzels

ASSORTED BAKED SNACKS.....\$3.99 PP
Chips, pretzels, & popcorn

MEZZE PLATTER.....\$10.95 PP
Pita chips, roasted garlic hummus, red pepper hummus

INDIVIDUAL YOGURT CUPS.....\$2.99 PP

TORTILLA CHIPS & SALSA.....\$5.99 PP

POPCORN CART.....\$5.99 PP

ICE CREAM CART.....\$5.99 PP
Minimum of 25 guests

SEASONAL SLICED FRUIT.....\$6.99 PP

BUILD YOUR OWN CANDY BAR.....\$11.00 PP

Assortment of mini candy bars, M&Ms, and hard candies



CAKES

Information needed to order a Cake

Account:

Contact:

Contact Number(s) Date Needed:

Delivery Time:

Please choose the following:

SIZE (Please choose one)

CAKE (Please one)

FROSTING (Please choose one)

Inscription:

CAKE

- Chocolate
- Vanilla
- Carrot
- Red velvet

FILLING

- Strawberry preserves
- Chocolate mousse
- Vanilla custard
- Cannoli cream
- French cream
- Cream cheese filling
- Pineapple preserves
- Blueberry preserves
- Lemon preserves
- Cherry preserves

FROSTING

- Chocolate fudge
- Chocolate buttercream
- Vanilla buttercream
- Cannoli cream
- Cream cheese
- Mocha buttercream

SIZE

- 7" round (8-10 people)
- 10" round (15-18 people)
- 12" round (25-30 people)
- ¼ sheet cake (20-25 people)
- ½ sheet cake (40-45 people)
- Full sheet (50-75 people)

- 7" round (8-10 people) | \$50.40
- 10" round (15-18 people) | \$75.40
- 12" round (25-30 people) | \$95.50
- ¼ sheet cake (20-25 people) | \$61.50
- ½ sheet cake (40-45 people) | \$118.35
- Full sheet (50-75 people) | \$220.50

CUPCAKES

MINI ASSORTED CUPCAKES

- Per dozen | \$24.00

ASSORTED CUPCAKES

- Per dozen | \$32.00



PLATED EVENTS





Conference center only

Three business days' notice required

Minimum of 10 people

PLATED BREAKFAST.....\$37.99 PP

All Plated Breakfast entrées are served with seasonal fruit salad, and breakfast baskets with mini pastries

Freshly squeezed orange juice, iced water, coffee, and tea service

(Choice of one) – Alternate selections available upon request

MEDITERRANEAN QUICHE

Crustless quiche with roasted red peppers, onions, and feta

Served with confit tomatoes – gf, v

CLASSIC COUNTRY BREAKFAST

Scrambled eggs, applewood smoked bacon, hash browns – gf

VEGETABLE FRITTATA

Baked Italian vegetable egg white omelet, field greens with light balsamic vinaigrette – gf, v

TWO-COURSE PLATED LUNCH.....\$71.99 PP, CHOICE OF ENTRÉE \$101.99 PP

Ambient salad entrée and dessert, fresh-baked rolls, butter, iced water, iced tea, beverage, coffee and tea service

(Choice of one entrée and one dessert)

SEARED BEEF TENDERLOIN

Roasted peppers, grilled portobello mushrooms, bleu cheese, crispy shallots, baby arugula, champagne vinaigrette – gf

SEARED PEPPERCORN AHI TUNA

Baby greens, baby tomatoes, grilled asparagus, goat cheese, lemon herb vinaigrette – gf

TOGARASHI SEARED SHRIMP

Organic soba noodle salad, baby bok choy, pickled red onion, ginger vinaigrette – df

ZA'ATAR CRUSTED GRILLED CHICKEN

Arcadian greens, pickled cucumbers, Easter radishes, roasted artichoke and cauliflower, lemon tahini vinaigrette – df, gf

HERB CRUSTED WILD SALMON

Frisée, baby tomatoes, roasted beets, watermelon radishes, shaved fennel, roasted shallot vinaigrette – df, gf

DESSERT

Sliced seasonal fruit and berries
chocolate ganache

CHEESECAKE

New York cheesecake topped with a layer of chocolate ganache

CHOCOLATE DOME

Chocolate sabayon served with raspberry coulis

APPLE TARTLET

Butter short dough filled with almond cream

PLATED DINNER.....\$100.99 PP, CHOICE OF ENTRÉE \$116.99 PP

Includes three-course dinner, fresh-baked rolls, iced water, beverages, wine, coffee, and tea service. Minimum 10 guests. One attendant for every 10 guests. A captain is required. Seated events under 50 guests will render a \$200 staffing charge. Three business days' notice required. Choice of one from each course.

FIRST COURSE

BABY MIXED GREENS

Dried cherries, candied pistachios, crumbled bleu cheese, truffled balsamic vinaigrette – gf, n

ROASTED BABY PEARS

Goat cheese, frisée, toasted walnuts, chive vinaigrette – gf, n

ROASTED BEETS

Mache, baby greens, watercress, goat cheese, red wine vinaigrette – gf

BURRATA SALAD

Shaved prosciutto, herb crostini, baby arugula, basil oil, balsamic reduction – gf

GRILLED BABY ROMAINE LETTUCE

Tomato confit, crispy pancetta, Maytag Blue Cheese, chervil vinaigrette – gf

MAIN COURSE

PEPPER CRUSTED BEEF FILET

Chevre potato purée, baby carrots, brussels sprouts, herb jus – gf

PAN SEARED SEA SCALLOPS

Roasted asparagus, herb potato puree, saffron citronette – gf

RED WINE-BRAISED SHORTRIB

Celery root purée, pearl onion, baby carrots – gf

ROASTED BABY LAMB CHOP

Herb polenta, sauteed baby kale – gf

LEMON ROSEMARY-ROASTED CHICKEN BREAST

Roasted marble potatoes, sauteed baby spinach – gf

HERB CRUSTED SALMON

Celery root puree, brussels sprouts, roasted pearl onion, citrus sauvignon blanc reduction – gf

DESSERT

CHOCOLATE DOME

Chocolate sabayon served with raspberry coulis

APPLE TARTLET

Butter short dough filled with almond cream

CHOCOLATE GANACHE CHEESECAKE

New York cheesecake topped with a layer of chocolate ganache

CRÈME BRÛLÉE

Creamy custard presented in a traditional ceramic ramekin

SEASONAL SLICED FRUIT AND BERRIES

Menu selections must be made three days prior, otherwise it will be Chef's choice.

RECEPTION PACKAGES

Minimum of 10 people

Stationary hors d'oeuvres
with beer, wine, and soda.....\$42.99 per guest
With full bar:.....\$50.99 per guest
Each additional hour:.....\$21.99 per guest

Passed hors d'oeuvres
with beer, wine, and soda.....\$56.99 per guest
With full bar:.....\$67.99 per guest
Each additional hour:.....\$21.99 per guest
Soda and water.....\$34.50 per guest

Beverages (must be ordered with food add-ons)
Beer, wine, assorted soda.....\$18.99 per guest
With full bar:.....\$26.99 per guest

Pre-dinner reception
with passed hors d'oeuvres.....\$23.99 per guest
(available with seated dinner only)
beer, wine, assorted soda
With full bar:.....\$30.99 per guest

Stationary Hors d'Oeuvres includes choice of 3 Hot Selections and an
Array de Crudités

Each additional items: \$6.00 Per guest

Passed Hors d'Oeuvres includes a Choice of
– 30 AND UNDER 2 Hot & 2 Cold
– 31 & up 3 Hot & 3 Cold

Array de Crudités available as a supplement for \$6.99 per guest

Additional staffing fee will apply to all functions with an end time after 8:00 PM.

Receptions over 50 guests will render a \$200 staffing charge.

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HORS D'OEUVRES SELECTIONS

COLD

VEGETARIAN

- Mushroom and olive bruschetta – vg, df
- Roast tomatoes and fresh mozzarella skewer – v, gf
- Mini roasted red pepper, hummus, crudité – v, gf
- Guacamole cup topped with pico de gallo – v, df
- Roasted vegetable caponata and goat cheese in phyllo cup – v

POULTRY

- Waldorf chicken salad cup – df
- Hoisin Chicken with pineapple salsa on a wonton chip – df
- Truffled chicken salad cup

BEEF

- Seared beef tenderloin with sweet onion marmalade on ficelle - df

SEAFOOD

- Shrimp tostada and cilantro aioli – df, gf
- Ahi tuna poké on wonton crisp – df
- Lump crab in a cucumber cup – df, gf
- Salmon roll
- Old Bay poached shrimp herbed remoulade - df

HOT

VEGETARIAN

- Fire-roasted vegetable empanada – df, v
- Curried vegetable samosa – df, v
- Mac and cheese bites – v
- Artichoke and goat cheese bites – v
- Vegetarian spring rolls with ginger soy sauce - v

POULTRY

- Sriracha chicken meatballs
- Coconut sesame chicken skewers with sweet and spicy chili dipping sauce - df
- Buffalo chicken potstickers with bleu cheese dipping sauce

BEEF/PORK

- Cheesesteak spring roll
- Braised short ribs wrapped in smoked bacon
- Mini franks en croute with spicy brown mustard – df
- Beef bulgogi taquito
- Beef empanada with cilantro ranch
- Short rib and Roquefort hand pie

SEAFOOD

- Crab cakes with chipotle remoulade
- Malibu coconut shrimp skewers

STATION SELECTIONS

Hot buffets will render a \$200 staffing charge.

Minimum 15 guests

MEZE.....\$21.99 PP

- Baba ghanoush with garlic and lemon – gf, v
- Hummus with tahini – gf, v
- Tomato and parsley with red onion and cucumber – gf, v
- Lamb kofta with cumin and sumac
- Falafel with tzatziki sauce
- Pita and lavash
- Middle eastern pickled vegetables – gf, v

TAPAS Y PINTXOS.....\$18.99 PP

Served with marinated olives, Spanish cheeses, and charcuterie

Please select up to three

- Arepas with chorizo and manchego
- Paella croquettes
- Black olive danish - v
- Albóndigas (beef meatballs with garlic tomato sauce)
- Tortilla española with pimentón aioli - gf
- Fried chickpeas and smoked paprika – gf
- Patatas bravas - gf
- Pan con tomate and marinated shrimp

CUCINA ITALIANA.....\$17.99 PP

ANTIPASTO BOARD

Prosciutto di Parma, sopressata, aged salami, provolone, mozzarella, olives, marinated vegetables, and an array of artisanal breads including garlic Parmesan crostini, sun-dried tomato focaccia, onion rolls, and rosemary loaf

CHOICE OF TWO PASTAS

- Penne
- Whole wheat penne
- Orecchiette
- Wild mushroom ravioli
- Cheese tortellini

CHOICE OF TWO SAUCES

- Alla vodka
- Marinara
- Roasted garlic cream
- Garlic, olive oil, sun-dried tomato
- Basil pesto
- Carbonara

DIM SUM.....\$18.99 PP*Minimum 15 guests*

- Served in authentic bamboo steamer baskets and woks with bok choy salad – df, gf, v
- Rice noodle slaw with fried taro – n, df
- Pan-seared vegetarian and pork potstickers, dumplings, and bao buns - df
- Served with hoison and dumpling sauce

HAND ROLLED SUSHI.....\$19.99 PP*Minimum 15 guests***TIER I | \$27.99 pp**

Hand-rolled sushi served with soy sauce, wasabi, fresh ginger, and chopsticks

TIER II | \$33.99 pp

Hand-rolled sushi, sashimi, and nigiri, served with soy sauce, wasabi, fresh ginger, and chopsticks

Enhance your sushi station with a chef-prepared and served in traditional attire....\$250 per Chef

THE CARVERY.....\$19.99 PP

Plus \$250 for required chef

*Minimum 30 guests**Choice of two meats and two sides***BEEF TENDERLOIN**

Cabernet sauvignon sauce

ROASTED TURKEY BREAST

Giblet gravy and cranberry sauce – df

ROAST SOFRITO RUBBED PORK

Mojo sauce

THE CARVERY SIDES

- Truffle potato purée – gf
- Roasted fingerling potatoes
- Honey-glazed sweet potatoes – gf
- Sofrito black beans and rice
- Roasted Cummin Cauliflower - gf
- Roasted tri color baby carrots – df, gf, v
- Bacon Brussels sprouts – df, gf
- Chef's blend of wild mushrooms – df, gf, v

DESSERT TABLE STATION.....\$15.99PP*Minimum 15 guests*

- Chocolate truffles
- Mini cupcakes
- Traditional and chocolate mini cannoli
- Macarons
- Italian butter cookies



ADDITIONAL INFORMATION

Deliveries are available from 7:30 AM – 6:00 PM.

- All catering requests are due by 3:00 PM the business day prior. As always, we will make every effort to accommodate your last minute requests.
- Additional charges apply for earlier or later deliveries.
- Additional staffing fee will apply to all functions with an end time after 8:00 PM.

DEDICATED SERVICE STAFF

- All services over 50 people will require a dedicated waiter/captain. Additional charges will apply.
- Weekend catering services and additional charges additional staffing charges will apply for all weekend catering services.
- Upgraded or specially ordered rental equipment (linen and china) is available at an additional cost. Delivery charges and tax apply.
- Kosher food is available upon request.
- All Bar Services (Beer, Wine, and Liquor) require a dedicated Bartender.

CANCELLATION POLICY—END USERS ARE FREE TO CANCEL SERVICES FREE OF CHARGE WITH THE FOLLOWING EXCEPTIONS:

- No charge will be incurred if a service is canceled by 3:00 PM the business day prior for beverages, AM/PM breaks, breakfasts, sandwich lunch buffets, and pizza services.
- Cake services: no charge will be incurred if canceled by 3:00 PM three business days prior. Weekend services: no charge will be incurred if reservation is canceled by 2:00 PM three business days prior. Please be advised that if any external labor or rental services were required, charges will be rendered.
- Conferences and banquet services: all inquiries and final service guest counts must be confirmed by 2:00 PM three business days prior the event date. All revisions will be subject to additional charges.
- Client will be charged for the guarantee or the actual number of guests, whichever is higher. In the event the confirmed guest count decreases by 25 percent or more, charges may apply. Revisions in guest counts must be confirmed by 2:00 PM three business days prior the event.
- Prices are subject to change, based on items selected and head counts, cancellation charges may apply.

Buffets over 50 guests will render a \$200 staffing charge

