

Catering to your Business Needs

STEAK & LOBSTER DINNER FOR 400

Grand Buffet

Maryland Crab Bisque with Toasted Almonds Grilled & Fresh Vegetable Display Marinated Baby Field Greens Salad with Cranberries, Walnuts and Chevre with a White Balsamic Vinaigrette

Grilled NY Strip Steaks with Whiskey Shallot Butter

Maine Lobster Tails served with Butter and Lemon

Vegetable & Sweet Potato Curry (Vegetarian Option)

Roasted Rosemary Redskin Potatoes with Garlic & Rosemary

French Green Beans with Bacon, Shallots & Thyme

Artisan Rolls & Butter

Apple Pie & Carrot Cake

Assortment of Sodas, Iced Tea and Eco Friendly Filtered Water

China, Flatware, Linens, Culinary & Service Staff Included

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BOARD ROOM LUNCH FOR 20

Baby Field Greens Salad with Cranberries, Walnuts and Chevre with a White Balsamic Vinaigrette

Chicken with a Guinness Ale & Mushroom Sauce

Alaskan Cod with a light Lemon white Sauce

Jasmine Rice Pilaf with Orzo & Herbs

Steamed Broccoli with Olive Oil

Lemon Bars & Fresh Sliced Fruit

China, Flatware, Napkins, Glasses included

Assortment of Sodas

(offered weekdays only during lunch hours, not available on weekends or during dinner hours)

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SOUTHWESTERN LUNCHEON MENU

Chicken Tortilla Soup with Avocado

Arugula & Baby Spinach Salad with Jicama, Almonds & Melon

With a Light Lemon Olive Oil dressing on the side

Turkey & Poblano Enchiladas with a Chocolate Mole Sauce

Seafood Chimichangas with a Chipotle Crab Sauce

Fiesta Rice & Beans

Green Beans with Red Peppers & Olive Oil

Fresh Fruit and Pecan Pie

Disposable Plates, Utensils and Napkins

Assorted Sodas

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VEGETARIAN FRIENDLY SOUP & SALAD LUNCH FOR 60

Tuscan White Bean Soup

Spring Pea & Mint Soup

Salad Bar featuring Baby Arugula, Baby Spinach, and Romaine Hearts

Toppings; Quinoa, Turmeric & Pepper Cauliflower, Lemony Broccoli, Chopped Egg, Gorgonzola, Chevre, Feta, Fresh Mozzarella and more

Wild Rice and Wheat Berry Salad with Cranberries and Pine Nuts

Sweet Potato, Black Bean & Corn Salad with a Chipotle Chile dressing

Potato & Green Bean Salad with Dill Pesto

Moroccan Couscous & Vegetable Salad

Sandwiches

Pan Fried Eggplant with Red Pepper, Golden Raisin and Pine Nut Relish

Roasted Veggie Flatbread Wrap

Lemon Zested Tuna Salad Wrap with Roasted Red Peppers

Curried Egg Salad with Currants and Scallions

Desserts

Carrot Cake with Cream Cheese Frosting

Lemonade, Iced Tea and Eco Friendly Filtered Water

Eco Friendly Disposables Included

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WINTER BUSINESS LUNCHEON MENU

Maryland Crab Bisque

Chicken Fricassee with Tarragon, White Wine and Baby Peas

Vegetable Lasagna with Extra Marinara on the side

Cranberry Almond Rice Pilaf

French Green Beans with Roasted Red Peppers

Desserts

Freshly Baked Fudge Brownies

Disposable Plates, Utensils and Napkins

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GOURMET SUMMER BBQ PARTY MENU

Ruination Punch

Welcoming Appetif of Smith & Cross Jamaican Rum, Orange Passion fruit Juice, Lime Juice, Dolin Rouge Vermouth, Batavia Arrack Van Oosten, Valdivieso Brut and Sparkling Water

Butlered hors d 'Oeuvre

Heirloom Tomato & Cucumber Gazpacho

Summertime Maine Lobster Rolls

Fried Green Tomato BLT with Avocado

Grilled Marinated Shrimp with a Spicy Watermelon Sauce

Kona Coffee Rubbed Wagyu Beef Sliders

Grilled Oysters Rockefeller

Dinner

Cowboy Ribeye with a Shallot Whiskey Butter & Chimichurri Drizzle

Pecan Ancho Rubbed Rack of Lamb

Grilled Swordfish Skewers with a Lime Crème Fraiche

Macaroni & Cheese with Gruyere, Fontina & Comte Cheeses

Haricot Verte with Roasted Red Peppers

Corn Sweet Potato & Black Bean Salad with Cilantro & Chipotle

Pineapple, Red Cabbage Slaw

Baby Spinach, Strawberry, Orange & Daikon Radish Salad with Orange Raspberry Vinaigrette

Warm Maple Glazed Pecan Bread

Desserts

Fresh Fruit Pies; Blueberry, Caramel Apple, Pecan and Peach Pies

Beverage Services:

*Full Bar with Glassware, Mixers, Soft Drinks, Garnishes, Ice and Bar gear. Host to supply alcohol.
Coffee & Tea Service*

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SPRING BUSINESS LUNCHEON MENU

Greek Salad with Romaine, Tomatoes, Cucumber, Feta, Red Onions, Pepperoncini, Kalamata Olives, Fresh Ground Pepper with Red Wine Vinegar & Olive Oil bottles on the side

Tarragon Chicken with White Wine, Baby Peas, Mushrooms & Carrots

Artichoke, Eggplant & Lemon Lasagna

Cranberry Almond Rice Pilaf

French Green Beans with Roasted Red Peppers

Freshly Baked Fudge Brownies

Disposable Plates, Utensils and Napkins

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PRIVATE DINNER PARTY

Theme - Babette's Feast

*Cucumber Canapé with a Shallot Lemon Butter
Gougères
Gruet NV Brut*

*Turtle Consommé with Julienne Crepes and Matchstick Vegetables
Alvear Amontillado Sherry*

*Shovelnose Sturgeon Caviar with Warm Blini, Creme Fraiche & Chives
Veuve Cliquot NV Brut*

*Frissee and Arugula salad with baby beets, goat cheese and walnut ver jus vinaigrette
Olivier LeFlaive Rully, Premiere Cru Raborce, 2009*

*Quail en Sarcophage; Roasted Quail en Croute with Foie Gras on a bed of Baby Spinach & Wild Mushrooms
with Truffle Butter sauce
Gassier Cercius 2010 Cotes du Rhone*

*Veal Roulade with Carrots, Leeks, Thyme jus and Potatoes Meunière
Dufouleur Le Vaucrain, Cote de Nuits Villages, 2009*

Assorted Gourmet Cheeses with Fresh Fruit for the table

*Petite Savarin with a Grand Marnier Chantilly Crème and Berries
Ch. La Gironie Monbazillac 2009
Table side Coffee Service*

Host to provide Wines

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HOLIDAY LUNCHEON AT THE OFFICE

Appetizers

Artisan Cheese Board with Sopressata, Grapes and Crackers

Warm Crab Dip with Baguettes, Tortillas & Crackers

Steaming Dim Sum Bar with Shrimp Hargow and Pot Stickers

Swedish Meatballs in a Nutmeg & Cranberry infused Sauce

Winter White Turkey Chili Station with Jack cheese, Sour Cream & Onions as toppings

Buffet

Baby Field Greens Salad with Cranberries, Walnuts and Chevre with a White Balsamic Vinaigrette

Hot Roast Beef with Horseradish & Rolls

Asiago & Herb Crusted Chicken

Yukon Gold Potatoes with Truffle Oil, Parmesan and Herbs

Green Beans with Olive Oil

Holiday Desserts - Gingerbread men, Linzer Cookies, Eggnog Cheesecake Bites,

Premium Disposable Plates & Utensils

Assortment of Sodas

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CORPORATE COCKTAIL PARTY MENU

Stationary Hors d 'Oeuvres

Artisan Cheeses, Prosciutto, Sopressata and Salami served with Flatbreads, Crackers, Olives and Dijon Mustard

Grilled & Fresh Vegetable Crudit  with Hummus and Pita Triangles

Butlered Hors d 'Oeuvres

Hawaiian Tuna Poke in a Savory Mini Ice Cream Cone

Coconut Shrimp with Blackberry Ginger Sauce

Beef Sliders with Sharp Cheddar, Caramelized Onions & BBQ Sauce

Petite Crab Cakes with a Chipotle Lime Remoulade

Mini Grilled Cheese with Tomato Bisque Shooter

*Flatbread Pizzas three ways - Smoked Gouda + Fig drizzled with Balsamic Glaze,
Garlic Chicken + Caramelized Onions + Roasted Red Pepper + Mozzarella,
Classic Neapolitan Style*

Small Plate Grazing Station

Paella with Seafood, Chicken, Chorizo and Smoked Paprika & Saffron Rice

Penne & Crab in a Vodka Cream Sauce

Cacio e Pepe, Roman Style Pasta with Pecorino & Fresh Pepper

Artisan Rolls with Garlic and Herb Olive Oil

Shot Glass Desserts

Carrot Cake, Tiramisu, Black Forest and Key Lime in Mini Cups

Fresh Seasonal Sliced Fruit

Beer & Wine Service including Glassware, Ice, Bar Gear. Host to supply Alcohol.

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Appetizer Station

Coconut Shrimp with a Blackberry Ginger Sauce

Cubed Cheeses with Grapes, Olives and Crackers

Steamed Little Neck Clams with Butter

Baby Back Ribs, Pulled Pork Sliders topped with Cilantro Jalapeno Slaw

Tri Color Tortilla Chips with Salsa and Guacamole

All Beef Hot Dogs with Sauerkraut, Chili & Onions

Fresh Ground Short Rib Burgers with Bacon, Lettuce, Tomato, Red Onion, Avocado, Cheddar, Blue Cheese and American Cheeses

Main Buffet

Baby Kale & Arugula Salad with Watermelon, Tomato & Feta

Jersey Tomato & Peach Salad (in season)

Roasted Lancaster County Pig with Stuffing, Rolls & Gravy

Carved Steamship Round of Beef with Horseradish Sauce & Béarnaise

Grilled Swordfish with Tequila Lime Butter

Hickory Smoked Chickens with Truffle Oil

Sweet Summer Cob with Melted Butter

Pineapple & Red Cabbage Cole Slaw

Red Beans & Jasmine Rice

Macaroni & Cheese with Comte, Brie & Fontina

Green & Red Pepper Confetti Cornbread with Maple Butter

Dessert Station

Ice Cream Sundae Bar with Oreos, Heath Bars, Maple Walnuts, cherries, Sprinkles, Hot Fudge and Whipped Cream

Fresh Pies - Apple Rhubarb, Lemon Blueberry, Peach Raspberry, Pecan and Tollhouse Chocolate Chip

Fresh Fruit Pineapple Palm Trees

Twin Full Cocktail Bars including all Mixers, Garnishes and Bar Gear

Iced Tea, Lemonade and Water

Disposable Plates, Utensils and Napkins

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Appetizer Station

Popcorn, Pretzels and Tri Color Tortilla Chips with Salsa and Guacamole

Grilled & Fresh Vegetable Crudité with Edamame Hummus & Pita

Cubed Cheeses, Crackers, Flatbreads and Grapes

Main Buffet

Baby Kale & Spinach Salad with Tomato, Beets, Lavender Chevre and Candied Pecans

Corn, Tomato & Quinoa Salad with a Lemon Olive oil

All Beef & Cheddar Jalapeno Hot Dogs with Sauerkraut, Chili & Onions

Fresh Ground Short Rib Burgers & Turkey Burgers with Bacon, Lettuce, Tomato, Red Onion, Avocado, Cheddar, Blue Cheese and American Cheeses

Smoked Chickens with Orange Ancho BBQ Sauce

Grilled Swordfish with Tequila Lime Butter

Grilled Flat Iron Steaks with Maitre d' Hotel Butter

Roasted Yukon Gold Potatoes with Sweet Onions & Herbs

Pineapple & Red Cabbage Cole Slaw

Macaroni & Cheese with Comte, Brie & Fontina

Green & Red Pepper Confetti Cornbread with Maple Butter

Dessert Station

Ice Cream Novelties

S' mores Brownies, Peanut Butter Cup Brownies

Fresh Fruit Display

Full Cocktail Bars including all Mixers, Garnishes and Bar Gear

Iced Tea, Lemonade and Water

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Tri color Tortilla Chips with Salsa & Guacamole

Grilled Vegetable Crudit  with Hummus & Pita Bread

Caesar Salad with Sour Dough Croutons, Parmesan & Fresh Pepper

All Beef Hot Dogs with Sauerkraut, Chili & Onions

Angus Burgers with Cheddar, Blue Cheese and American Cheeses, Lettuce, Tomato, Red Onion

Grilled Key West Style Chicken

Jalapeno & Cilantro infused Cole Slaw

Bacon Cheddar Chive Potato Salad

Tri Color Baked Beans

Macaroni & Cheese with Jack & Cheddar Cheeses

Jersey Tomato Salad (in season)

Fresh Fruit Salad

Freshly Baked Fudge Brownies

Iced Tea, Lemonade and Water

Disposable Plates, Utensils and Napkins

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Hot Dogs & Cheese Burgers with Ketchup, Mustard & Relish

Garden Salad with Red Wine Vinaigrette Dressing

Dixie Style Cole Slaw

Baked Beans

Macaroni & Cheese

Freshly Baked Fudge Brownies

Iced Tea, Lemonade and Water

Disposable Plates, Utensils and Napkins