



BREAKFAST

MORNING PASTRIES

- \$7 PER GUEST -

ASSORTED MUFFINS, FRUIT DANISH, SCONES, CROISSANTS & BAGELS
WHIPPED CREAM CHEESE, BUTTER & PRESERVES

FRITTATA

- \$7 PER GUEST -

BAKED EGGS WITH CHEF'S SELECTION OF SEASONAL VEGETABLES, MEATS & CHEESES

EGG SANDWICH

- \$8 PER GUEST -

CHEF'S SELECTION OF ASSORTED BREAKFAST SANDWICHES –
BAGELS, WRAPS, CROISSANTS & PANINIS WITH BACON, SAUSAGE & CHEESE

THE CONTINENTAL

- \$10 PER GUEST -

ASSORTED MUFFINS, FRUIT DANISH, SCONES, CROISSANTS & BAGELS
WHIPPED CREAM CHEESE, BUTTER & PRESERVES
SEASONAL FRUIT SALAD

THE 960 MAIN

- \$12 PER GUEST -

SCRAMBLED EGGS, FRENCH TOAST & GRIDDLE CAKES, SKILLET POTATOES, SAUSAGE & BACON
ASSORTED "TOASTING" BREADS
SEASONAL FRUIT SALAD

THE MARQUEE

- \$15 PER GUEST -

ASSORTED MUFFINS, FRUIT DANISH, SCONES, CROISSANTS & BAGELS
WHIPPED CREAM CHEESE, BUTTER & PRESERVES
SCRAMBLED EGGS, FRENCH TOAST & GRIDDLE CAKES, SKILLET POTATOES, SAUSAGE & BACON
ASSORTED "TOASTING" BREADS
SEASONAL FRUIT SALAD

ADDITIONS

Coffee Station	\$ 2.50 per guest
Coffee & Tea Service	\$1.50 per guest
Yogurt & granola -	\$3 per guest
Seasonal Fruit -	\$3 per guest
Orange & Cranberry Juice -	\$2 per guest

LUNCH A LA CARTE

SALADS

(Choice of one)

~ Complimentary bread service with A La Carte selections~

CAESAR

ROMAINE HEARTS, CROUTONS, GRATED PARMESAN & CLASSIC DRESSING

BABY GREENS

GRAPE TOMATOES, CUCUMBERS, CARROTS & WHITE BALSAMIC VINAIGRETTE

SPINACH

DRIED CRANBERRIES, CANDIED PECANS, GOAT CHEESE & HONEY VINAIGRETTE

THE WEDGE

CRISP ICEBERG LETTUCE WITH A CREAMY BLUE CHEESE DRESSING, BACON CRUMBLES & KALAMATA OLIVES

ENTREES

(Choice of two)

ROSEMARY RUBBED CHICKEN

- \$24 PER GUEST -

COUS COUS, HARICOT VERTS
& TOMATO VINAIGRETTE

ROASTED VEGETABLE KEBAB

- \$20 PER GUEST

SUNDRIED TOMATO PESTO, SAFFRON INFUSED
ISRAELI COUS COUS

SOY GINGER SALMON

- \$26 PER GUEST -

STEAMED RICE, JULIENNE VEGETABLES
& PLUM CHILI SAUCE

CHICKEN ROULADE

- \$24 PER GUEST -

SPINACH & ROASTED PEPPER FILLING, ROASTED
POTATOES, HARICOT VERTS & WILD MUSHROOM
DEMIL GLACE

HORSERADISH CRUSTED PETITE FILET

- \$32 PER GUEST -

ROASTED YUKON GOLD POTATOES, SEASONAL
VEGETABLE & PORT WINE DEMI-GLACE

BAKED STUFF FILLET OF SOLE

- \$28 PER GUEST

FILLED WITH CRAB & SHERRY WINE, ROASTED
ASPARAGUS AND LEMON CHIVE BEURREBLANC

PEPPERED TOPPED SIRLOIN STEAK

- \$25 PER GUEST -

BLEU CHEESE CRUMBLES, GARLIC MASHED POTATOES
& BALSAMIC GLAZED ONIONS

DESSERTS

\$3.50 Per Person (Choice of one)

NEW YORK STYLE CHEESECAKE

GRANNY SMITH APPLE TART

CHOCOLATE TORTE

LUNCH BUFFET

WRAPS & PANINIS

- \$12 PER GUEST -

CHEF'S SELECTION OF SMOKED TURKEY, HONEY HAM, ROASTED BEEF,
GRILLED CHICKEN, TUNA SALAD & GRILLED MARINATED VEGETABLES
WRAPS - IN SOFT SHELL TORTILLA
PANINI - PRESSED WARM ON CIABIATTA BREAD
KETTLE CHIPS & SEASONAL WHOLE FRUIT

FROM THE GRILL

- \$16 PER GUEST -

CITRUS-ZESTED CHICKEN, ROASTED REB BLISS POTATOES
HONEY-MUSTARD GLAZED SALMON, BASMATI RICE, HARICOT VERTS & BABY CARROTS
MIXED BABY GREENS WITH TOMATOES, CUCUMBERS, CARROTS & VINAIGRETTE
ASSORTED DINNER ROLLS

TUSCAN

- \$16 PER GUEST -

PENNE TOSSED WITH TOMATO-BASIL SAUCE, ROASTED PEPPERS & GRAMA PADONA
GEMELLI TOSSED WITH GRILLED CHICKEN, BROCCOLI, BASIL PESTO & PARMESAN
HEART OF ROMAINE WITH OLIVES, TOMATOES, CUCUMBERS PECORINO & HERB VINAIGRETTE
GRILLED OIL & GARLIC RUBBED FOCCACIA

BRICK OVEN PIZZA

- \$10 PER GUEST -

CHEF'S SELECTION OF CHEESE, PEPPERONI & PRIMAVERA PIE
CAESAR SALAD WITH SHAVED ROMANO & FOCCACIA CROUTONS

ADDITIONS

Assorted Cookie & Dessert tray -	\$4 per guest
Seasonal Fruit Salad	\$3 per guest
Orange & Cranberry Juice -	\$2 per guest
Soda	\$3 per guest
Water	\$3 per guest
Coffee & Tea Service	\$1 per guest
Coffee & Tea Station	\$2 per guest

BOARDROOM BREAKS

ASSORTED COOKIES & BARS

- \$8.50 PER GUEST -

CHOCOLATE CHIP, OATMEAL RAISIN & PEANUT BUTTER
LEMON, COCONUT CHOCOLATE, PECAN CARAMEL & RASPBERRY JAM BARS

CHEESE & CRUDITE

- \$9 PER GUEST -

CHEF'S SELECTION OF INTERNATIONAL CHEESES AND SEASONAL VEGETABLES
ASSORTED FLATBREADS, CRACKERS & DIPS

CHIPS & DIPS

- \$7 PER GUEST -

OUR OWN SOFT SHELL TORTILLAS, HAND-CUT AND FRIED
FRESH SALSA, GUACAMOLE, SPICY SOUR CREAM & BLACK BEAN DIP

MARQUEE TRAIL MIX

- \$6 PER GUEST -

PEANUTS, PECANS, CASHEWS, DRIED CRANBERRIES, RAISINS & MINI CHOCO CHIPS
HOUSEMADE GRANOLA BARS

FRUIT & YOGURT

- \$6 PER GUEST -

ASSORTED SEASONAL FRUIT SKEWERS
VANILLA YOGURT DIP

SNACKS IN A BAG

- \$3 PER GUEST -

KETTLE CHIPS, PRETZELS, CHEETOS, DORITOS & FRITO CORN CHIPS

ADDITIONS

Soda & Bottled Water -

\$3 per guest

Coffee & Tea Display -

\$3 per guest

HORS D'OEUVRES

Choose of 4 for \$12.00

COCONUT SHRIMP FRITTERS

TAMARIND SAUCE

SPANAKOPITA

SPINACH & FETA TRIANGLES WITH RED PEPPER
COULIS

PHYLLO TARTS

CARAMELIZED ONIONS & SMOKED GOUDA

CHICKEN DUMPLINGS

LEMON-SCENTED WITH SOY-GINGER SAUCE

TOMATO & MOZZARELLA KEBAB

MARINATED GRAPE & BALSAMIC REDUCTION

STUFFED CRIMINI MUSHROOMS

ITALIAN SAUSAGE & FONTINA CHEESE

BEEF EMPANADA

CUMIN-LIME SOUR CREAM
BROCCOLI, CHEDDAR & BACON BITES

MINI POTATO SKINS

BACON & CHEDDAR & CHIVES

CHICKEN SATAY

CURRIED PEANUT SAUCE

POLENTA CAKE FRIES

SUNDRIED TOMATO PESTO

Choose 3 for \$12.00

BEEF WELLINGTON

HORSERADISH SAUCE

TEMPURA SHRIMP SATAY

HOISON CHILI DIPPING SAUCE

CRISPY CRAB CAKES

LEMON AIOLI

SEARED RARE TUNA

WITH CRISPY WON TON, SEAWEED SALAD

BEEF STEAK SKEWER

CHIPOTLE DIPPING SAUCE

SEA SCALLOPS

DIJON MARINADE & WRAPPED IN BACON

DISPLAYS

~ Priced per person ~

ARTISAN CHEESE – CRACKERS, GRAPES & STRAWBERRIES \$10

CRUDITE – BLEU CHEESE & FRENCH ONION DIPPING SAUCES \$5

ANTIPASTO – PROSCUITTO, SALAMI, CAPICOLA, SOPRESETTA,
MARINATED VEGETABLES & GRILLED FOCACCIA BREAD
\$12

HUMMUS & BABAGANOUSH – TOASTED PITA CHIPS \$7

SUSHI ROLLS – SPICY TUNA, CALIFORNIA ROLL & CUCUMBER \$13

RAW BAR –MARKET PRICE

JUMBO SHRIMP, SEASONAL OYSTERS, CLAMS, CRAB CLAWS & COCKTAIL
SAUCE **MARKET PRICE**
\$15

YAKATORI – SKEWERS OF MARINATED BEEF, CHICKEN & SHRIMP
SERVED WITH ASSORTED DIPPING SAUCES \$12

JUMBO SHRIMP COCKTAIL – TANGY HORSERADISH **MARKET PRICE** \$13

MARTINI MASHED POTATO BAR – \$8
CREAMY RUSSET MASHED POTATOES WITH AN ASSORTMENT OF
TOPPINGS –BACON, CHIVES, ROASTED GARLIC, SOUR CREAM,
CHEDDAR CHEESE & VEAL DEMI GLACE

CHEF CARVED

**Priced per person with an additional \$50 chef attendant fee*
~ Complimentary bread service with all carving displays ~*

BEEF TENDERLOIN – HERB-RUBBED, HOLLANDAISE & AU JUS \$16

OVEN ROASTED SALMON-HONEY MUSTARD GLACE \$14

BREAST OF TURKEY – PAN GRAVY & CRANBERRY CHUTNEY \$10

ROASTED PORK LOIN – AIR DRIED CHERRY SAUCE \$9

PRIME RIB – AU JUS & HORSERADISH CRÈME FRAICHE \$12

DINNER A LA CARTE

SALADS

(Choice of one)

CAESAR

ROMAINE HEARTS, CROUTONS, GRATED PARMESAN & CLASSIC DRESSING

BABY GREENS

GRAPE TOMATOES, CUCUMBERS, CARROTS & WHITE BALSAMIC VINAIGRETTE

SPINACH

DRIED CRANBERRIES, CANDIED PECANS, GOAT CHEESE & HONEY VINAIGRETTE

TUSCAN

HEART OF ROMAINE, GRILLED RADICCHIO, OLIVES, TOMATOES,
POLENTA CROUTONS, PECORINO & HERB VINAIGRETTE

WEDGE SALAD

BABY GREENS, ROMAINE, GRILLED ASPARAGUS, TOMATOES, CUCUMBERS,
BACON & ZESTED LIME-RANCH DRESSING

ENTREES

~ \$52.00 per person ~

ROSEMARY RUBBED CHICKEN

COUS COUS , HARICOT VERTS
& TOMATO VINAIGRETTE

ROASTED VEGETABLE KEBAB

SUNDRIED TOMATO PESTO, SAFFRON INFUSED
ISRAELI COUS COUS

SOY GINGER SALMON

STEAMED RICE, JULIENNE VEGETABLES
& PLUM CHILI SAUCE

CHICKEN ROULADE

SPINACH & ROASTED PEPPER FILLING, ROASTED
POTATOES, HARICOT VERTS & WILD MUSHROOM
DEMIL GLACE

HORSERADISH CRUSTED PETITE FILET

ROASTED YUKON GOLD POTATOES , SEASONAL
VEGETABLE & PORT WINE DEMI-GLACE

BAKED STUFF FILLET OF SOLE

FILLED WITH CRAB & SHERRY WINE, ROASTED
ASPARAGUS AND LEMON CHIVE BEURREBLANC

PEPPERED TOPPED SIRLOIN STEAK

BLEU CHEESE CRUMBLES, GARLIC MASHED POTATOES
& BALSAMIC GLAZED ONIONS

DESSERTS

Coffee & Tea Service Included (Choice of one)

NEW YORK STYLE CHEESECAKE

GRANNY SMITH APPLE TART

CHOCOLATE TORTE

MARQUEE BRUNCH

\$29.95 Per Person

-Assorted breakfast pastries-

Croissants, scones, Danishes, bagels, muffins

-Farm Fresh Eggs-

Baked frittata style with cheddar cheese and seasonal vegetables

-French Toast & Golden Pancakes

Cinnamon butter and maple syrup

-Oven Roasted Turkey Breast-

Rosemary roasted garlic gravy

-Grilled Flank Steak-

Caramelized onions and mushrooms

-Seasonal Fruit Display-

-Skillet Potatoes-

-Rice Pilaf-

-Haricot Verts-

-Sausage and Bacon-

-Assorted Juices-

-Coffee and Tea-

DINNER BUFFET

-\$52.00 per person

SALADS

(Choice of one)

CAESAR

ROMAINE HEARTS, CROUTONS, GRATED PARMESAN & CLASSIC DRESSING

BABY GREENS

GRAPE TOMATOES, CUCUMBERS, CARROTS & WHITE BALSAMIC VINAIGRETTE

SPINACH

DRIED CRANBERRIES, CANDIED PECANS, GOAT CHEESE & HONEY VINAIGRETTE

ENTREES

~ \$52.00 per person ~

BAKED PENNE

ITALIAN SAUSAGE, MOZZERELLA, RAOSTED PEPPERS
& VODKA SAUCE

CEDAR PLANKED SALMON

ALMOND BASMATI RICE, GRILLED ASPARAGUS
& LEMON-HONEY MUSTARD GLAZE

SPINACH RAVIOLI

GRILLED ARTICHOKE, SUNDRIED TOMATOES, BASIL,
WHITE WINE, GARLIC & CREAM

ROASTED BREAST OF TURKEY

CRANBERRY CHUTNEW, PAN GRAVY, MASHED
POTATOES & HARICOT VERTS

GRILLED CHICKEN

MUSHROOMS, PLUMS TOMATOES, BABY SQUASH
& ROSEMARY

BAKED STUFF FILLET OF SOLE

FILLED WITH CRAB & SHERRY WINE, ROASTED
ASPARAGUS AND LEMON CHIVE BEURREBLANC

ROASTED PORK LOIN

ROASTED SWEET POTATOES, GREEN BEANS, SHALLOTS, APPLES & PORT WINE

PRIME RIB

ROASTED GARLIC MASHED POTATOES, GREEN BEANS, HORSERADISH CREAM & AU JUS

DESSERTS

Coffee & Tea Service Included (Choice of one)

NEW YORK STYLE CHEESECAKE

GRANNY SMITH APPLE TART

CHOCOLATE TORTE

****ALL MENU PRICING IS SUBJECT TO 6 % SALES TAX & 19% GRATUITY***