Basic Breakfast

Individual meals | 4 person minimum

- Full-size bagel with choice of cream cheese, peanut butter, preserves on the side (glutenfree available upon request)
- Large teacake slice | choice of blueberry, lemon, orange chocolate chip, sour cream
- Yogurt parfaits | includes fresh berries & house-made (nut free) granola
- Fresh fruit salad | 5-oz cup cantaloupe, honeydew, pineapple, grapes, berries
- Still or sparkling waters
- Regular & decaf coffee

Basic Lunch

Individual meals | Box lunch

Includes cape cod chips, cookie, beverage (still/sparkling water or soda) with your choice of sandwiches, wraps, or salads (gluten-free available upon request). Upgrade box lunches to substitute potato chips for pasta salad, potato salad, or fruit salad.

Traditional Selection (comes with lettuce, tomato, & condiments on the side)

- **Sandwiches** | Chicken Salad, Grilled Chicken Breast, Black Forest Ham & Cheese, Roast Beef, Tuna Salad, Turkey Breast, Tomato Mozzarella *VE, Grilled Vegetables & Provolone *VE
- Wraps | Grilled Chicken Caesar, Grilled Vegetables & Hummus *V

Specialty Selection

Sandwiches

- Italian | Capicola, mortadella, pepperoni, salami, provolone, banana peppers, tomato, vinaigrette
- o Best | Roast beef, blue cheese spread, tomato, baby arugula, caramelized onions

Wraps

- o Buffalo Chicken w/ blue cheese, celery, carrots, tomato, lettuce, buffalo mayonnaise
- o Chicken Cobb w/ avocado, bacon, tomato, lettuce, blue cheese, mayonnaise
- California Turkey w/ avocado, white cheddar, lettuce, tomato, mayonnaise, whole wheat wrap
- Blackened Salmon w/ mango tomatillo sauce, avocado cream, cabbage, cilantro, lettuce, tomato
- House-made Falafel w/ hummus, cucumber tomato salad, lettuce *V

Salad Selection

- Caesar
- Greek *GF
- Mesclun *GF
- Garden *GF *V

Protein toppers (all gluten-free): grilled chicken, chicken salad, tuna salad, falafels *V, grilled salmon

Basic Snacks

Individually packaged

- 88 Acres granola bars | choice of Apple Ginger, Chocolate Sea Salt, Triple Berry *GF *V
- Right Stuff trail mix (raisins, banana chips, yogurt raisins, dried pineapple, dried papaya, dried apricots) *GF
- True Berry trail mix (raisins, dried papaya, cranberries, cherries, blueberries, golden raisins)
 *GF *V
- Honey BBQ trail mix (mini pretzels, garlic sesame sticks, BBQ corn sticks, cheddar whales, honey mustard pretzels, sesame, breadsticks, pepitas)
- Energy trail mix (dry roast peanuts, milk chocolate gems, raisins, peanut butter chips, dried pineapple)
- Yogurt covered pretzels
- Assorted chips (cape cod, sun chips, doritos, baked lays)
- Still or sparkling water
- Regular & decaf coffee

Standard Breakfast

Buffet Style | 4 person minimum

Includes driver set-up, serving utensils, fresh fruit platter, hot coffee (regular & decaf) w/ milk, cream, & sweeteners, cold beverages (still & sparkling water)

Continental Breakfast

 Assorted mini muffins, scones, danish, cinnamon rolls, teacake slices, small bagels w/ cream cheese, butter, preserves

Smoked Salmon Breakfast

• Thinly sliced smoked Norwegian salmon, cream cheese, scallion cream cheese, tomatoes, red onion, cucumber, capers, & small bagels

Scrambled Eggs Package

• Scrambled eggs w/ cheese & small bagel w/ cream cheese, butter, preserves

Quiche Package

• Choice of 2 quiches: broccoli feta, spinach mushroom, garden medley, three cheese, lorraine & small bagels w/ cream cheese, butter, preserves

Breakfast Sandwich Package

• Egg & cheese w/ the choice of bacon, turkey bacon, sausage, ham, or no meat

*Side Add-ons

- Bacon or turkey bacon
- Sausage
- Roasted breakfast potatoes

Standard Lunch cold

Buffet Style | 4 person minimum

Includes driver set-up, serving utensils, dessert tray (assorted brownies, bars, cookies), hot coffee (regular & decaf) w/ milk, cream, & sweeteners, cold beverages (still/sparkling water & sodas)

Lunch Package #1

- Choice of 1 salad:
 - Garden w/ dijon vinaigrette on the side *GF *V
 - Caesar w/ caesar dressing on the side
 - Greek w/ creamy feta on the side *GF
 - Mesclun w/ balsamic vinaigrette on the side *GF
 - Market chop w/ parmesan peppercorn on the side *GF
 - Kale Spa tossed w/ lemon vinaigrette *GF *V
- Choice of 2 proteins:
 - Chicken | citrus herb marinated, grilled, thinly sliced *GF
 - Flank Steak | rosemary seasoned, grilled, thinly sliced *GF
 - o Salmon | grilled 4-oz filets w/ mango tomatillo salsa on the *GF
 - Falafels | house-made *GF *V
- Choice of 1 pasta/grain salad:
 - o Greek orzo
 - Pasta leonardo
 - Sesame pasta *V
 - Quinoa tabbouleh *GF *V
 - Wild rice salad *GF *V

Lunch Package #2

- Choice of 1 salad (see above)
- Choose from our **traditional** sandwiches & wrap varieties (see page 2)
- Choice of 1 pasta/grain salad (see above)

Lunch Package #3

- Choice of 1 salad (see above)
- Choose from our **specialty** sandwiches & wrap varieties (see page 2)
- Choice of 1 pasta/grain salad (see above)

Standard Lunch Hot

Buffet Style | 4 person minimum

Includes driver set-up, serving utensils, dessert tray (assorted brownies, bars, cookies), hot coffee (regular & decaf) w/ milk, cream, & sweeteners, cold beverages (still/sparkling water & sodas), hot water for chaffer pans

American Lunch Package

- Garden salad w/ dijon vinaigrette on the side
- BBQ chicken breast | grilled & sliced w/ bbq sauce on the side
- Herb grilled steak tips
- Grilled vegetables | zucchini, summer squash, mushrooms, peppers, onions
- Mac & cheese w/ buttery panko crumb toppings

Asian Lunch Package

- Kale spa salad tossed with lemon vinaigrette dressing
- Teriyaki honey glazed chicken breasts | grilled & sliced w/ honey mustard on the side
- Deconstructed teriyaki beef kebobs w/ shiitake mushrooms, peppers, onions
- Steamed broccoli w/ lemon butter
- Vegetable fried rice

Mediterranean Lunch Package

- Greek salad w/ creamy feta dressing
- Deconstructed shish kebobs | grilled chicken, peppers, onions, tomatoes, mushrooms
- Pan-seared salmon filets w/ lemon horseradish aioli
- Sides platter of tomato cucumber salad, tzatziki, gyro bread
- Roasted red potatoes w/ rosemary & garlic

Mexican Lunch Package

- Corn & avocado salad
- Beef tacos w/ sour cream, cheese, guacamole, lettuce, tomato, salsa, corn taco shells
- · Chicken tacos w/ sour cream, cheese, guacamole, lettuce, tomato, salsa, corn taco shells
- Tofu fajitas | grilled tofu, peppers, onions, zucchini (w/ sour cream, shredded cheese, lettuce, tomato, salsa, guacamole, soft flour tortillas)
- Steamed vegetable medley w/ fresh herbs
- Mexican seasoned rice

Italian Lunch Package

- Mesclun salad w/ balsamic vinaigrette on the side
- Chicken piccata w/ lemon, capers, white wine reduction
- Meatballs w/ house-made marinara
- Eggplant parmesan
- Buttered linguine
- Zucchini & summer squash w/ Roma tomatoes

Reception Package

50 person minimum

Includes choice of 3 stationary platters & 5 hors d'oeuvres

Stationary Platters

- Tuscan white bean & artichoke dip w/ toasted crostini
- Salsa & guacamole w/ tortilla chips
- Lemon hummus w/ soft pita triangles
- Buffalo chicken dip w/ house-made wonton chips
- Bacon & scallion dip w/ house-made potato chips
- Crudité w/ parmesan peppercorn dip
- Cheese w/ sesame lavash crackers
- Fresh fruit | sliced & garnished with berries
- Tuscan vegetable platter w/ white bean & artichoke dip & focaccia bread dippers
- Charcuterie | meats, cheeses, olives, cornichons, whole grain mustard, sesame lavash crackers
- Mezze | marinated feta, grilled cumin spiced zucchini, lemon brined olives, mini falafels, trio
 of dips (red pepper & feta, hummus, lemon tahini) w/ pita chips & pita bread on the side
- Power veggies | golden beets, red beets, broccoli, avocado, chickpeas, butternut squash

Hors d'oeuvres

- Caprese bites | fresh mozzarella, cherry tomato, fresh basil w/ pesto dipping sauce
- Vietnamese spring rolls | vegetables wrapped in rice paper w/ sweet chili dipping sauce
- Tortellini skewers w/ artichoke heart & roasted red pepper
- Vegetable, chicken, or shrimp dumplings w/ ginger soy dipping sauce
- Vegetable or chicken quesadillas w/ fresh salsa
- Chicken or beef satay bites | grilled w/ peanut dipping sauce
- Fried chicken brochette bites | breaded w/ hot pepper jelly dipping sauce
- Salmon satay bites w/ sweet thai dipping sauce
- Shrimp platter (cocktail, grilled, tandoori)
- Coconut shrimp w/ mango dipping sauce
- Vegetable spring rolls
- Spinach & feta triangles
- Brie & raspberry filo
- Yukon gold or sweet potato pancakes
- Teriyaki cocktail meatballs
- Mini beef wellington bites
- Scallops wrapped in bacon