Catering Options

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Corporate Menu

BREAKFAST
Medium serves 15-20 - Large serves 25-30

- Pastry Platter
  medium—$30.00 - large $60.00
- Fresh Baked Muffin Platter
  medium - $25.00 - large - $50.00
- Yogurts - $1.00 per person
- Coffee/Tea/Juice/Water - $1.00 per person
- Chef Rich’s Famous Cinnamon French Toast
  medium - $25.00 - large - $50.00
- Fresh Homemade Waffles, Strawberries & Whipped Cream
  Medium - $25.00 - large - $50.00
- Scrambled Eggs Bacon/Turkey Bacon, Home Fries or Sweet Potato Hash
  $10.99 per person

SALADS
$9.99 per salad
Add chicken, shrimp or beef additional $2.00

- Beet Salad
  Golden Roasted Beets, Arugula, Walnuts, Feta, Red Onion

- Caesar Salad
  Romaine, Fresh Grated Parmesan Cheese, Homemade Croutons, Caesar Dressing

- Quinoa Salad
  Quinoa, Garbanzo Beans, Cucumbers, Red Pepper, Lemon Juice, Mint Herbs

- Strawberry Salad
  Arugula, Cranberries, Goat Cheese, Almonds, Strawberries

- Options House Salad
  Romaine, Spring Mix, Grape Tomatoes, Sliced Red Onions, Pepperoncinis

- Asian Chopped Salad

STARTERS
Medium serves 15-20 - Large serves 25-30

- Cheese Platter
  medium $35 - large $65
- Fruit Platter
  medium $30 - large $60
- Crudité Platter
  medium $30 - large $60

Additional Hors d'oeuvres call for pricing

HAND HELDS
$7.99
Kettle Chips, Soda, Water $10.99

Maine Lobster Salad on Brioche Roll or Flatbread
(Market price)
Tossed with light mayonnaise, lemon juice and white pepper

Korean Beef or Chicken Bulgogi on Naan or Bibb Lettuce
Pickled carrots, radishes, cucumbers with Korean aioli sauce

Cali press Chicken Sandwich
Blackened Grilled Chicken, avocado, tomato, citrus mayo on a Brioche Roll

Honey Ham Kaiser Roll
Honey Ham, America Cheese, lettuce, tomato

Turkey Ciabatta
Roasted red peppers, Monterey Jack cheese, chipotle aioli

Asiago Steak Onion Roll
Flank Steak, Asiago Cheese, Romaine Lettuce, Caesar Dressing, red onion

White Tuna Ciabatta
Citrus aioli, onion, sliced tomato, crispy green leaf

Grilled Naan
Hummus, grape tomatoes, arugula, roasted veggies, Kalamata olives, feta

Italian Sandwich
Capacola, Prosciutto, Salami, Provolone, Oil and vinegar, Fresh Italian Roll

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Honey Ham, America Cheese, lettuce, tomato

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Flank Steak, Asiago Cheese, Romaine Lettuce, Caesar Dressing, red onion

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Citrus aioli, onion, sliced tomato, crispy green leaf

Grilled Naan
Hummus, grape tomatoes, arugula, roasted veggies, Kalamata olives, feta

Italian Sandwich
Capacola, Prosciutto, Salami, Provolone, Oil and vinegar, Fresh Italian Roll
LUNCH/DINNER ENTREES

Chicken Breast with White Honey Strawberry Salsa with Roasted Vegetables  $11.99 per person
Slow Roasted Asian Short-ribs with Rice  $13.99 per person
Glazed Turkey Tips, with Wild Rice and Broccolini  $11.99 per person
Panko Chicken drizzled with Lemon Cream Sauce and Roasted Baby Tomatoes served with Risotto  $11.99 per person
Cilantro Lime Grilled Atlantic Salmon with Roasted Sweet Potatoes  $13.99 per person
Haddock Panko served with Seasonal Vegetables  $12.99 per person
Eggplant Stackers with Rustic Tomato Sauce and Mozzarella Cheese  $10.99 per person
Shredded Pork or Chicken Tacos with Pickled Onions, Lettuce and Jalapeno Aioli served with side of Rice  $11.99 per person
Pho-Bowl—Vegetarian, Pork Belly, or Chicken with Miso Egg, Shiitake Mushrooms, Sprouts, Roasted Corn, Carrots, Lime and Fresh Mint  $11.99 per person

GLUTEN/DAIRY FREE

Sautéed Chicken Breast, Pancetta “Pasta” with mushrooms, caramelized onions, spinach, in a red wine coconut cream sauce with zucchini noodles  $11.99 per person
Baked Haddock with Almond Flour Crust, Sweet Potato Mash and Broccoli Slaw  $12.99
Rosemary Baked Chicken with Roasted Brussel Sprouts and Bacon  $11.99
Gluten and Dairy Free Cookies Available  Call for pricing

PHO BOWL BAR

10 GUESTS OR MORE  $11.99 PER PERSON

Spice up your meetings with our Make your own Pho-Bowl
Let us come to you with fresh steamed vegetables, chicken, steak, pork belly, or shrimp includes rice noodles, miso egg, shitake mushrooms, sprouts, roasted corn, carrots, lime and fresh mint

DESSERTS

Dessert Platters are Available
Fresh Baked Cookies and Brownies, Mini Cheese Cakes and Eclairs