Spring /Summer Catering Menu
Valid March 23, 2020- September 25, 2020

Prospect House
prospect@princeton.edu
www.princeton.edu/prospecthouse

Jillian Gloistein
jilliang@princeton.edu
609.258.3323

Frank Revelo
frevelo@princeton.edu
609.258.3087

Kari Jeanne Bowman
kbowman@princeton.edu
609.258.3087

Palmer House
palmerh@princeton.edu
www.princeton.edu/palmerhouse

Jodi Pianka
jmintz@princeton.edu
609.258.3715
**Additional Information**

**RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY**
Prospect House and Palmer House are managed by Restaurant Associates, one of the nation’s leading food service, restaurant and catering companies, and is committed to serving the Princeton University community with the highest quality of food and service.

Additionally, Restaurant Associates operates Café 701, and can cater events at many venues on campus. Please inquire with your catering representative to confirm we are able to host an event at the campus location of your choice.

**PRICING & FEES**
Menu pricing does not include applicable staffing fees and administrative fees.

Menu pricing includes standard china, glassware & flatware and standard ivory cotton linens & napkins for all events held at Prospect House and Palmer House.

Additional charges apply to china, glassware & flatware needs for all events held elsewhere.

Additional charges apply to specialty equipment, specialty linens or specialty china, glassware & flatware needs.

Weekend events incur a minimum food & beverage charge based on the specific location and details.

**MENU & GUEST COUNT CONFIRMATIONS**
Menu details and wine selections must be submitted to your catering representative no later than 10 business days prior to the event date.

Final guest count confirmations must be submitted to your catering representative no later than 5 business days prior to the event date. Guest counts may only increase, not decrease, upon chef’s discretion within 5 business days of the event date.

**BAR & WINE SERVICES**
Bar and wine services are available for all university-hosted events at Prospect House only. Palmer House does not hold a liquor license, thus all guests must provide their own beer, wine & spirits. Our staff is happy to provide guidance on quantities to purchase as well as mixers, bar fruit and bartending service.

Please ask your catering representative for our complete beverage options, bar packages and wine list.

**DIETARY NEEDS**
Kosher meals may be provided upon request from Monday through Friday during the academic year. They require 48 hours notice and will incur a charge based on the applicable meal period and specific needs.

Our kitchen will do their best to accommodate dietary restrictions. Please advise your catering representative of any dietary needs.

**CANCELLATIONS**
Events may be cancelled by calling 609.258.3455 (Prospect) or 609.258.3715 (Palmer) and speaking with a catering representative or by emailing Prospect@princeton.edu or PalmerH@princeton.edu and receiving a confirmation of cancellation by a catering representative. Events may not be cancelled via voicemail.

Cancellation Fees for 40 guests or less: Cancellations are accepted at least 7 business days prior to the event date without penalty. Cancellations within 4-6 business days prior to the event date will incur a $100 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.

Cancellation Fees for over 40 guests: Cancellations are accepted at least 15 business days prior to the event date without penalty. Cancellations within 4-14 business days prior to the event date will incur a $300 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.
Breakfast

Seasonal Continental Breakfast 1  | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Raspberry Danish, Blueberry Batard Bread, Almond Croissants & Bagels
• Strawberry Cream Cheese, Peanut Butter
• Sliced Fresh Fruit Platter

Seasonal Continental Breakfast 2  | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Blueberry Danish, Chocolate Croissants & Corn Muffins
• Strawberry Greek Yogurt, Granola
• Fresh Fruit Platter

Toasted  | $11.75 per guest | 10 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Mashed Avocado & Bacon Brioche Toast
• Smoked Salmon & Dill Caper Cream Cheese, Pumpernickel Toast
• Apricot Compote, Cream Cheese, Raisin Nut Bread Toast
• Saffron, Asparagus, Goat Cheese Deviled Eggs
• Greek Vanilla Yogurt
• Sliced Fresh Fruit Platter

Breakfast Tea Sandwiches  | $12.00 per guest | 10 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Egg Salad, Watercress, Brioche
• Smoked Salmon, Cucumber, Dill Cream Cheese
• Applewood Smoked Bacon, Grilled Tomato, Herb Cream Cheese
• Sliced Fresh Fruit Platter

Smoked Salmon Platter  | $12.00 per guest | 10 guest minimum
• Lightly Smoked Salmon
• Assorted Bagels
• Plain Cream Cheese & Herb Cream Cheese
• Sliced Tomatoes, Cucumbers, Red Onions, Capers, Lemon

“Better for You” Breakfast  | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Artisan Whole Grain Bread, Peanut Butter
• Egg White, Spinach & Mushroom Frittata
• Wheatberry Breakfast Salad, Chopped Kale, Strawberries, Almonds
• Greek Blueberry Yogurt, Granola
• Fresh Fruit Platter

Breakfast Jars  | $6.50 per guest
• Mango Raspberry Chilled Oatmeal Jar
• Mixed Berry Parfait, House-Made Toasted Almond Granola
• Farro, Kale, Strawberry Breakfast Salad
• Coconut Blackberry Chia Pudding
Breakfast

**Hot Breakfast Buffet 1** | $11.75 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Fresh Scrambled Eggs
• Applewood Smoked Bacon
• Assorted Mini Bagels with Cream Cheese, Butter & Preserves

**Hot Breakfast Buffet 2** | $17.75 per guest | 25 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Fresh Scrambled Eggs
• Smoked Gouda, Veggie Sausage, Egg White Frittata
• Challah French Toast, Maple Syrup
• Applewood Smoked Bacon, Turkey Sausage Links, O’Brien Potatoes
• Greek Blueberry Yogurt, Granola
• Fresh Fruit Platter

**Seasonal Hot Breakfast Buffet** | $18.75 per guest | 25 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Asparagus, Spring Onion, Fontina Cheese Frittata
• Zucchini, Semi-Dried Tomato Egg White Frittata
• Crispy Quinoa Waffles, Fresh Strawberries, Maple Syrup
• Blueberry Danish, Chocolate Croissants & Corn Muffins
• Applewood Smoked Bacon, Turkey Sausage Links
• Greek Raspberry Yogurt, Granola
• Fresh Fruit Platter

**European Style Breakfast** | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Sliced French Ham, Gruyere & Brie Cheese Platter
• Smoked Salmon, Cucumber, Dill Cream Cheese Tea Sandwiches
• Quiche Lorraine
• Cottage Cheese
• Hard Boiled Eggs
• Greek Blueberry Yogurt, Granola
• Mini Butter Croissants, Assorted Jams
• Fresh Fruit Platter

**A La Carte**
• **Breakfast Basket**: Bagels, Artisan Whole Grain Bread, Croissants, Muffins, Preserves, Cream Cheese, Peanut Butter | $4.75 per guest
• Sliced Fresh Fruit Platter | $3.85 per guest
• Hard Boiled Eggs | $1.25 per guest
• Asparagus, Spring Onion, Fontina Cheese Frittata | $3.50 per guest
• Bagged Trail Mix | $2.00 per guest
• Mini Fruit & Yogurt Parfaits | $3.50 per guest
• French Toast & Fresh Strawberry Kabobs | $3.50 per guest
• Assorted Protein Bars & Packaged Snacks | $2.50 per guest
• Seasonal House-Made Breakfast Breads | $3.50 per guest
• Small World Regular & Decaffeinated Coffee
  Hot Tea | $3.50 per guest
• Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
• Cranberry & Orange Juice | $2.00 per guest
• Bottled Water | $2.25 per guest
• Flavored Sparkling Water | $1.65 per guest
Seasonal Sandwich Buffet 1 | $9.50 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
• Chef’s Selection 3 Seasonal Sandwiches

Seasonal Sandwich Buffet 2 | $14.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
• Baby Spinach Salad Fresh Sliced Strawberries, Toasted Almonds, Lemon Poppy Vinaigrette
• Selection of 3 Seasonal Sandwiches

Seasonal Sandwich Buffet 3 | $16.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
• Baby Spinach Salad Fresh Sliced Strawberries, Toasted Almonds, Lemon Poppy Vinaigrette
• Sliced Fresh Fruit Platter
• Selection of 3 Seasonal Sandwiches

Boxed Lunch | $11.50 per guest
Includes: Chips, Hand Fruit, Cookie, Sparkling Water
• Selection of 3 Seasonal Sandwiches

Gluten Free Bread may be substituted for any sandwich selection for an additional $2.00 per person / per selection or Lettuce Wraps for no additional charge
**Lunch Specialty Buffets**

**Room Temperature Lunch**  |  $25.00 per guest  |  10 guest minimum
Includes: Iced Water & Sparkling Water
- **Baby Spinach Salad** Fresh Sliced Strawberries, Toasted Almonds, Lemon Poppy Vinaigrette
- Assorted Filled Dark Chocolates, Sliced Fresh Fruit Platter

**Antipasti Salad** (Choose 2)
- Seasonal Selections

**Room Temperature Entrées** (Choose 1)
- **Grilled Portobello Mushroom** Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce
- **Grilled Free Range Chicken Breast** Asparagus, Spring Onions, Rainbow Carrot Ribbons, French Radish, Scallion Cream
- **Seared Skuna Bay Salmon Fillet** Sugar Snap Peas, Roasted Fingerling Potatoes, English Pea Romano Pesto
- **Montréal Spiced Rubbed Bistro Loin** Sautéed Rainbow Chard, White Bean Salad, Tomato Marmalade
- **Hickory Smoked BBQ Pork Loin** Three Pepper Corn Salad, Haricots Verts, Caramelized Onion Sour Cream

**“Better for You” Lunch**  |  $27.00 per guest  |  10 guest minimum
Served at Room Temperature
Includes: Iced Water & Sparkling Water
- Gazpacho Soup Shooters
- **Baby Gem Lettuce Salad** Fresh Raspberries, Fried Marcona Almonds, Manchego Cheese, Saffron Vinaigrette
- **Boston Lettuce Salad** Poached Baby Shrimp, Cucumbers, Hard Boiled Eggs, Shaved Carrots, Creamy Dill Dressing
- **Asian Caesar Salad** Parmesan Crispy Wontons, Julienne Red & Yellow Pepper, Sesame Garlic Dressing
- **Mizuna Lettuce Salad** Grilled Baby Bok Choy, Toasted Peanuts, Red Peppers, Crispy Wontons, Yuzu Soy Dressing
- **Napa Cabbage Salad** Edamame, Shredded Carrots, Cashews, Red Peppers, Crispy Noodles, Sesame Soy Dressing
- **Red Quinoa Salad** English Peas, Golden Carrots, Mint Leaves, Blood Orange Vinaigrette
- **Asparagus Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
- **Farfalle Pasta Salad** Spring Onions, Provolone Cheese, Crispy Pancetta, Toasted Walnuts, Pea Leaves, Parsley, White Balsamic Vinaigrette
- **Beluga Lentil Salad** Red and Yellow Bell Peppers, Mangoes, Cilantro Lime Vinaigrette
- **Roasted Fingerling Potato Salad** Caramelized Vidalia Onions, Crispy Applewood Smoked Bacon, Celery Leaves, Dijon Dressing
- **Grilled Baby Greek Artichoke Salad** Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Italian Couscous Salad** Fava Beans, Roasted Red Pepper, Aged Provolone Cheese, Basil Vinaigrette, Crispy Onions
- **Celeriac Carrot Slaw** Flat Leaf Parsley, Pickled Red Cabbage, Caramelized Onions
- **Green Tea Bamboo Rice Salad** Crispy Shiitake Mushrooms, Frisée, Pickled Carrots, Orange Ginger Dressing

**Spring Soups**  |  $3.50 per guest
- Spring Chicken & Leek Vegetable Barley
- Creamy Asparagus Goat Cheese Bisque
- Roasted Garlic Corn Chowder
- Gazpacho Shooters

**Spring Antipasti & Green Salads**  |  $3.50 per guest
- Baby Gem Lettuce Fresh Raspberries, Fried Marcona Almonds, Manchego Cheese, Saffron Vinaigrette
- Boston Lettuce Salad Poached Baby Shrimp, Cucumbers, Hard Boiled Eggs, Shaved Carrots, Creamy Dill Dressing
- Asian Caesar Salad Parmesan Crispy Wontons, Julienne Red & Yellow Pepper, Sesame Garlic Dressing
- Mizuna Lettuce Salad Grilled Baby Bok Choy, Toasted Peanuts, Red Peppers, Crispy Wontons, Yuzu Soy Dressing
- Napa Cabbage Salad Edamame, Shredded Carrots, Cashews, Red Peppers, Crispy Noodles, Sesame Soy Dressing
- Red Quinoa Salad English Peas, Golden Carrots, Mint Leaves, Blood Orange Vinaigrette
- Asparagus Salad Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
- Farfalle Pasta Salad Spring Onions, Provolone Cheese, Crispy Pancetta, Toasted Walnuts, Pea Leaves, Parsley, White Balsamic Vinaigrette
- Beluga Lentil Salad Red and Yellow Bell Peppers, Mangoes, Cilantro Lime Vinaigrette
- Roasted Fingerling Potato Salad Caramelized Vidalia Onions, Crispy Applewood Smoked Bacon, Celery Leaves, Dijon Dressing
- Grilled Baby Greek Artichoke Salad Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- Italian Couscous Salad Fava Beans, Roasted Red Pepper, Aged Provolone Cheese, Basil Vinaigrette, Crispy Onions
- Celeriac Carrot Slaw Flat Leaf Parsley, Pickled Red Cabbage, Caramelized Onions
- Green Tea Bamboo Rice Salad Crispy Shiitake Mushrooms, Frisée, Pickled Carrots, Orange Ginger Dressing
# Lunch Specialty Buffets

## “Deli for You” Lunch | $16.25 per guest | 10 guest minimum
Includes: SunChips®, Cookies, Iced Water & Sparkling Water
- **Baby Spinach Salad** Fresh Sliced Strawberries, Toasted Almonds, Lemon Poppy Vinaigrette
- **Grilled Greek Baby Artichoke Salad** Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Asparagus Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
- **Assorted Sliced Meats & Cheeses**
  - Marinated Grilled Portobello Mushrooms
  - Lemon Herbed Sliced Grilled Chicken
  - House Roasted Turkey Breast
  - Fresh Tuna Salad
  - Swiss Cheese
  - Cheddar Cheese
- 100% Whole Wheat Sandwich Flats & Sliced Bread, Brown Mustard, Mayonnaise

## Mexican Sandwiches | $19.00 per guest | 15 guest minimum
Includes: Sparkling Water
- **Tomato Avocado Salad** Cilantro Vinaigrette
- **Mexican Corn Elote Salad** Cotija Cheese, Creamy Lime Cilantro Dressing, Chili Dust
- **Mexican Sandwiches**
  - **Steak Pepito** Marinated Steak, Black Bean Puree, Roasted Poblano Peppers, Crema
  - **Chorizo Torta** Queso Fresco Avocado, Shredded Cabbage, Pickled Tomato, Pinto Bean Puree, Crema
  - **Crispy Chicken Cemita** Black Beans, Pickled Red Cabbage, Avocado, Chili Mayonnaise
  - **Veggie Molletes** Pinto Bean Puree, Avocado, Pico De Gallo, Cotija
  - Fresh Tortilla Chips, Tomato Salsa, Sliced Fresh Fruit Platter, Mini Churros & Chocolate Sauce

## Greek Sandwiches | $19.00 per guest | 15 guest minimum
Includes: Sparkling Water
- **Greek Salad** Marinated Artichokes, Kalamata Olives, Tomato, Cucumber, Pickled Red Onions, Feta Cheese, Romaine Lettuce, Lemon Oregano Vinaigrette
- **Grilled Eggplant Salad** Roasted Tomatoes, Red Pepper
- **Stuffed Grape Leaves** Rice, Dill, Mint, Fresh Lemon
- **Greek Sandwiches**
  - **Spiced Beef Gyro** Tomatoes, Sliced Red Onions, Cucumbers, Tzatziki Sauce
  - **Grilled Marinated Chicken Souvlaki** Tomatoes, Sliced Red Onions, Cucumbers, Tzatziki Sauce
  - **Falafel Pita** Shredded Lettuce, Tomatoes, Sliced Red Onions, Cucumbers, Tzatziki Sauce
  - **Lemon & Feta Potato Chips**, Sliced Fresh Fruit Platter, Baklava

## Stromboli | $17.25 per guest | 10 guest minimum
Includes: Cookies, Iced Water & Sparkling Water
- **Kale Caesar Salad** Semi-Dried Tomatoes, Shaved Parmesan Cheese
- **Asparagus Salad** Toasted Lemon Herb Breadcrumbs, Ricotta Salata Cheese, Basil Vinaigrette
- **Grilled Baby Greek Artichoke Salad** Feta Cheese, Red Onions, Olives, Lemon Oregano Vinaigrette
- Sliced Fresh Fruit Platter

## House-Made Strombolis
- **Spinach Roasted Garlic Mozzarella**
- **Italian Sausage, Peppers & Onions**
- **Chicken Parmesan**
- **Italian Deli** Capicola Ham, Salami, Pepperoni, Parma Cotto, Provolone Cheese
- **Marinara Sauce**
**French Sandwiches** | $19.00 per guest | 15 guest minimum
Includes: Sparkling Water
- **Nicoise Salad** Roasted Fingerling Potatoes, Haricots Verts, Nicoise Olives, Grape Tomatoes, Hard Boiled Eggs, Shallot Red Wine Vinaigrette
- **Shredded Lacinato Kale Salad** Sunflower Seeds, Roasted Carrots, Feta Cheese, Blood Orange Vinaigrette
- **Croissant Sandwiches**
  - French Ham & Brie Cornichons, Dijon Mustard Mayonnaise
  - Rosemary Grilled Chicken Breast Applewood Smoked Bacon, Beefsteak Tomato, Green Leaf Lettuce, Tarragon Aioli
  - Slow Roasted Beef Gruyere Cheese, Thyme Roasted Tomato Slices, Caramelized French Onion Aioli
  - Grilled Herbed Vegetables Goat Cheese, Arugula, Basil Pesto Aioli
  - Rosemary Potato Chips, Sliced Fresh Fruit Platter, Mini Pastries

**Global Salads** | $14.25 per guest | 10 guest minimum
Includes: Cookies, Iced Water & Sparkling Water
- Teriyaki Grilled Shrimp, Brown Rice, Bok Choy, Snow Peas, Sesame Carrots, Creamy Ginger Soy Dressing
- Rosemary Grilled Chicken Breast, Panzanella Salad, Grape Tomatoes, Pine Nuts, Asparagus, Romesco Sauce
- Guajillo Chile Marinated Skirt Steak, Black Bean Corn Salad, Poblano Peppers, Queso Fresco, Tomatillo, Lime Sour Cream
- Roasted Indian Chatpata Vegetable Salad, Squash, Tomato, Radish, Cucumber, Chick Peas, Peanuts

**Turkish Bowl** | $22 per guest | 10 guest minimum
Includes: Mixed Green Salad, Champagne Vinaigrette, Sparkling Water
- Grilled Turkish Spiced Boneless Skinless Chicken Thighs
- Grilled Turkish Spiced Skuna Bay Salmon Fillet
- Brown Rice Pilaf
- Za’atar Roasted Vegetables
- Shredded Lacinato Kale
- Roasted Garlic Aioli, Toasted Almonds
- Baklava, Sliced Fresh Fruit Platter

**Spanish Bowl** | $22 per guest | 10 guest minimum
Includes: Mixed Green Salad, Champagne Vinaigrette, Sparkling Water
- Paprika Garlic Shrimp
- Grilled Bistro Loin
- Saffron Spanish Rice
- Sautéed Green Beans, Cherry Tomatoes & Sautéed Spinach
- Romesco Sauce, Crispy Cremini Mushrooms Chips
- Crème Catalan, Sliced Fresh Fruit Platter

**Asian Bowl** | $22 per guest | 10 guest minimum
Includes: Mixed Green Salad, Champagne Vinaigrette, Sparkling Water
- Teriyaki Chicken
- Sesame Seared Ahi Tuna
- Baby Bok Choy & Orange Miso Glazed Carrots
- Japanese Fried Rice
- Ginger Aioli, Crispy Onions
- Green Tea Mousse, Sliced Fresh Fruit Platter

**Indian Bowl** | $22 per guest | 10 guest minimum
Includes: Mixed Green Salad, Champagne Vinaigrette, Sparkling Water
- Vegan Yellow Curry Coconut Vegetable Stew
- Vegetable Pakora
- Cauliflower Rice
- Lentil Dahl, Sautéed Spinach
- Tomato Chutney, Papdi Chaat
- Coconut Mango Rice Pudding, Sliced Fresh Fruit Platter
Lunch Buffets

$27.00 per guest | 25 guest minimum
All lunch buffets served at room temperature.
Includes: Rolls and Butter, Seasonal Mini Pastries, Sliced Fresh Fruit Platter, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Seasonal Lunch Buffet 1

Antipasti and Green Salads
- **Grilled Asparagus Salad** Marinated Baby Bell Peppers, Goat Cheese
- **Farfalle Pasta Salad** Spring Onions, Ricotta Salata, Crispy Pancetta, Toasted Pine Nuts, Parsley White Balsamic Vinaigrette
- **Boston Lettuce Salad** Radicchio, Greek Feta Cheese, Marinated Artichokes, Lemon Herb Vinaigrette

Mini Sandwich
- **Chicken Milanese** Basil Marinated Roasted Red Peppers, Baby Arugula, Fresh Mozzarella Cheese, Lemon Pine Nut Mayonnaise

Entrée
- **Seared Salmon Fillet** Yukon Gold Potatoes, Sweet Pea Mint Pesto, Micro Greens
- **Pesto Grilled Chicken Breast** Marinated Cherry Tomatoes, Fresh Mozzarella Salad, Roasted Garlic Cream

Seasonal Lunch Buffet 2

Antipasti and Green Salads
- **Asparagus & Baby Tomato Salad** Parmesan Cheese, Lemon Vinaigrette
- **Israeli Couscous** Serrano Ham, Shaved Manchego Cheese, Piquillo Peppers, Flat Leaf Parsley, Saffron Dressing

Seasonal Lunch Buffet 3

Antipasti and Green Salads
- **Roasted Poblano Pepper and Sweet Corn Salad** Cotija Cheese, Grilled Scallions, Creamy Chipotle Dressing
- **Shaved Rainbow Carrot Salad** Baby Kale, Drunken Goat Cheese, Orange Vinaigrette
- **Arugula Salad** Fresh Strawberries, Candied Pecans, Red Onions, Balsamic Vinaigrette

Mini Sandwich
- **Tuna Salad** Sliced Avocado, Red Peppers, Yellow Tomatoes, Green Leaf Lettuce

Entrée
- **Teriyaki Grilled Petit Beef Tender** Bok Choy, Sesame Carrots, Soy Ginger Marinated Baby Bell Peppers, Grilled Scallion Aioli
- **Char Siu Pulled Pork** Napa Cabbage Salad

(Lunch Buffet 2, Antipasti Salad and Green Salads continued)

- **Baby Tango and Oak Leaf Salad** Fresh Raspberries, Shaved Radishes, Roasted Pistachios, Herb Vinaigrette

Mini Sandwich
- **Olive Oil Grilled Eggplant** Rosemary Roasted Tomatoes, Fresh Ricotta Cheese, Arugula, Ciabatta

Entrée
- **Grilled Free-Range Chicken Breast** Grilled Artichokes, Semi-Dried Grape Tomatoes, Pickled Red Onions, Feta Cheese, Tzatziki Sauce
- **Grilled Garlic Shrimp** Saffron Rice Salad, Shaved Manchego Cheese, Semi-Dried Tomatoes, Romesco Sauce
### Meeting Fare

**All Breaks Include:** Iced Water & Flavored Sparkling Water  
*Snacks and Meeting Fare are available Monday-Friday before 4:00 p.m.*

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<tr>
<th>Meeting Break 1</th>
<th>$7.00 per guest</th>
<th>10 guest minimum</th>
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| • Mini Chocolate Dipped Waffles  
• Seasonal Fruit Platter |

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<tr>
<th>Meeting Break 2</th>
<th>$7.00 per guest</th>
<th>10 guest minimum</th>
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| • Green Apple & Boursin Tea Sandwich  
• Mini Scones |

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<tr>
<th>Meeting Break 3</th>
<th>$7.00 per guest</th>
<th>10 guest minimum</th>
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| • Fresh Tortilla Chips, Tomato Salsa  
• Cinnamon Sugar Cookies |

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<th>Meeting Break 4</th>
<th>$7.00 per guest</th>
<th>10 guest minimum</th>
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| • House-Made Mini Dark Chocolate Raspberry Cupcakes  
• Sliced Fresh Fruit Platter |

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<tr>
<th>Meeting Break 5</th>
<th>$7.00 per guest</th>
<th>10 guest minimum</th>
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| • Chunked Cheddar Cheese, Smoked Sausage, Sliced Pretzel Bread  
• Assorted Cookies |

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<tr>
<th>Meeting Break 6</th>
<th>$7.00 per guest</th>
<th>10 guest minimum</th>
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| • Classic Hummus, House-Made Pita Chips  
• Chocolate Brownies |

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<tr>
<th>Meeting Break 7</th>
<th>$7.00 per guest</th>
<th>10 guest minimum</th>
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| • Carrot & Celery Sticks, Ranch Dipping Sauce  
• Assorted Goldfish Crackers & Pretzel Shooters |

### Afternoon Tea Service | $15.50 per guest

Includes: Assorted Herbal Teas, Iced Water & Sparkling Water  
- Assorted Mini Pastries, Specialty Cookies  
- Selection of 3 Tea Sandwiches  
  - Green Apple & Boursin  
  - Ham & Apricot Preserves  
  - Mango Crab Salad & Mâche  
  - Curried Egg Salad & Pea Shoots  
  - Smoked Turkey & Cranberry Mayonnaise  
  - Cucumber, Watercress & Goat Cheese  
  - Roasted Pear & Stilton  
  - Prosciutto, Arugula & Mozzarella  
  - Tarragon Chicken Salad  
  - Smoked Salmon, Cucumber & Dill Cream Cheese

### Bar Snacks | $2.95 per guest

- Selection of 2 Assorted Snacks  
  - Mixed Nuts  
  - Cheddar Goldfish  
  - Pretzel Goldfish  
  - Wasabi Peas  
  - Sesame Sticks

### A La Carte

- Sliced Fresh Fruit Platter | $3.85 per guest  
- Assorted Vegetable Crudités | $4.95 per guest  
- Assorted Protein Bars & Packaged Snacks | $2.50 per guest  
- Mixed Nuts & Dried Fruit | $4.25 per guest  
- Assorted Cookies & Brownies | $2.75 per guest  
- Assorted Bagged Chips, Pretzels, Popcorn | $1.75 per guest  
- Small World Regular & Decaffeinated Coffee  
  - Hot Tea | $3.50 per guest  
  - Freshly Brewed Iced Tea or Lemonade | $2.00 per guest  
  - Bottled Water | $2.25 per guest  
  - Assorted Sparkling Water | $1.65 per guest
Reception - Stations

**Spanish Cheese & Charcuterie** | $15.00 per guest | 25 guest minimum
- Manchego, Mahon & Drunken Goat Cheese
- Chorizo, Lonzo Lomo & Serrano Ham
- Fried & Salted Marcona Almonds, Spanish Green Olives, Fig Cake
  - Quince Paste
- Tomato Olive Pastry, Leek & Cheese Pastry, Sliced Country Bread

**Latin American Street Food** | $20.00 per guest | 25 guest minimum
- Beef Empanadas, Chili Lime Sour Cream
- Cemitas Poblano, Crispy Chicken, Avocado, Poblano Peppers, Shaved Cabbage, Pickled Red Onion, Guajillo Pork, Black Bean Sopa
- Arepas de Queso
- Seafood Ceviche
- Salsa Verde Crispy Chicken Taco

**Turkish Kebobs** | $22.00 per guest | 25 guest minimum
- Adana Lamb Kebobs
- Chicken Pirzola Kebobs
- Swordfish Pepper Kebobs
- Beef Kofta Kebobs
- Halloumi Cheese & Vegetable Kebobs
- Classic Hummus, Grilled Pita Bread, Stuffed Grape Leaves
- Tzatziki Sauce, Toum, Tahini Sauce, Creamy Harissa

**Asian** | $22.00 per guest | 25 guest minimum
- Spicy Tuna Tartar Crispy Wonton Cone
- Char Siu Pork Belly Steam Bun Taco
- Chilled Beef Bulgogi Rice Noodle Salad, Kimchee Slaw
- Panko Shrimp Pops, Creamy Sweet Chili Sauce
- Spicy Chicken Satay, Peanut Dipping Sauce
- Asian Crudité Shooters, Carrot Ginger Dip, Wonton Chips, Spicy Sriracha Dip

**Artisan Cheese Display** | $10.00 per guest | 10 guest minimum
- Imported & Local Cheeses
- Saucisson
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

**Crudités & Flatbreads** | $10.00 per guest | 10 guest minimum
- Fresh Vegetable Crudités with Black Pepper Parmesan & Creamy Basil Pesto Dips
- Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce
- Sautéed Shiitake, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce
- Zucchini, Red Pepper, Boursin Cheese

**Sushi** | $21.00 per guest | 25 guest minimum
- Spicy Tuna Rolls, California Rolls, Roasted Eel Rolls, Salmon Avocado Rolls, Salmon Sushi, Tuna Sushi, White Tail Sushi, Shrimp Sushi
- Seaweed Wakame Salad, Soy Sauce, Wasabi, Pickled Ginger
Select 4 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour | $12.75 per guest | 10 guest minimum
Two Hours | $18.00 per guest | 10 guest minimum

Select 6 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour | $17.75 per guest | 10 guest minimum
Two Hours | $23.00 per guest | 10 guest minimum

Hot Hors d’Oeuvres
- Teriyaki Chicken Satay, Ginger Aioli
- Buffalo Chicken Meatball, Blue Cheese Aioli
- Jumbo Lump Crab Cakes, Lemon Chive Aioli
- Mini Lobster Roll
- Salmon Cake, Goat Cheese, Mango Salsa
- BBQ Jackfruit Slider, Carrot Slaw
- Vegetable Spring Rolls, Sweet Chili Sauce
- Tempura Portobello Fries, Red Curry Coconut Dip
- Italian Breaded Fried Provolone Cheese, Oven Dried Tomato Sauce
- Potato Samosa, Mango Chutney
- Fried House-Made Macaroni and Cheese Bites
- Asparagus and Serrano Ham Filo Straws
- Three Cheese Arancini
- Mushroom Beef Slider, Smoked Cheddar, Caramelized Onion, Chive Mayo
- Seared Beef Tenderloin, Creamy Wild Mushroom Ragout
- Chili Braised Beef Crispy Taco, Lime Crema, Cotija Cheese, Cilantro Leaves
- Vegetable Empanada
- Peking Duck Spring Rolls, Hoisin Sauce

Cold Hors d’Oeuvres
- Chilled Spinach Dip, Pumpernickle Crostini
- Tarragon Smoked Chicken Salad, Sourdough Crostini
- Sesame Seared Ahi Tuna, Scallion Ginger Aioli, Crispy Rice Cake
- Mango Red Pepper Crab Stack
- Saffron Shrimp Salad, Cucumber, Dill Cream Cheese, Brioche Crostini
- Smoked Salmon Canape, Potato Leek Pancake, Dill Cream
- Red Pepper Hummus, Cucumber Cup
- Thai Vegetable Summer Roll, Spicy Lime Sauce
- Fava Bean Hummus, Ricotta Salata, Rosemary Crostini
- Eggplant Caponata, Sheep’s Milk Ricotta, Crispy Basil Leaf, Country Bread
- Cornmeal Fried Green Tomato Cocktail Sandwich, Pimento Cheese Spread
- Potato & Onion Tortilla, Romesco Sauce
- Watermelon Cubes, Feta, Mint, Passion Fruit Drizzle
- Seared Beef Tenderloin, Smoked Tomato Fennel Salsa, Cornbread Crostini
- Seared Filet Mignon, Caramelized Onion, Blue Cheese, Sourdough Crostini
Reception Packages

Spring Reception
Package 1
$15.00 per guest
One hour, 25 guest minimum
$22.00 per guest
Two hours, 25 guest minimum
Choose 3 from Section A

Spring Reception
Package 2
$21.00 per guest
One hour, 25 guest minimum
$27.00 per guest
Two hours, 25 guest minimum
Choose 3 from Section A
Choose 1 from Section B

Spring Reception
Package 3
$27.00 per guest
One hour, 25 guest minimum
$35.00 per guest
Two hours, 25 guest minimum
Choose 3 from Section A
Choose 2 from Section B

A. Stationary Hors d’oeuvres

Cheese Board
• Cheddar, Jarlsberg, Smoked Gouda, Crackers, Grapes

Vegetable Crudités
• Creamy Basil Dip & Red Pepper Roasted Garlic Dip

Bruschetta
• Tomato Basil Bruschetta, Marinated Mozzarella, Sesame Semolina Crostini

Dips
• Chickpea Hummus, Tzatziki, Guacamole, Crispy Pita Chips, Corn Tortilla Chips

Spinach Dip
• House-Made Spinach & Water Chestnut Dip, Black Bread Crostini

Mini Soft Pretzels
• Cheddar Cheese Beer Dip, Spicy Brown Mustard, Carrot Sticks

Flatbread
• Sautéed Shiitake, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce

B. Sampler Food Stations (continued on next page)

Southern Station
• Crab Hush Puppies, Cajun Remoulade
• Buttermilk Fried Chicken Bites Caramelized Onion Dip, Honey Mustard, Black Pepper Ranch
• Southern Cocktail Sandwiches
  • Muffaletta Italian Meats, Cheese, Olive Salad
  • Shrimp Po’Boy Shredded Lettuce, Tomato, Remoulade
  • Fried Green Tomato Pimento Cheese, Sweet Pickle Red Slaw Hot Sauce

Asian Station
• Gochujang Pulled Pork, Kimchee Slaw Slider
• Red Curry Beef, Thai Green Papaya Salad Slider
• Chicken Teriyaki Pot Sticker
• Vegetable Dumplings
• Crispy Wonton Chips, Creamy Sriracha Dip, Soy Scallion Dip

Spanish Tapas
• Roasted Chorizo
• Spanish Garlic Shrimp
• Tomato Bread, Serrano Ham, Shaved Manchego
• Octopus Salad
• Artichoke Torta, Romesco Sauce
• Marinated Olives
## Reception Packages

### B. Sampler Food Stations continued

#### BBQ Sliders
- Hickory Smoked Pulled Pork, Cole Slaw
- Smoked Chopped BBQ Beef Brisket, Cheddar Cheese
- BBQ Grilled Portobello Mushrooms, Pickled Red Onions
- Smokehouse Bacon Potato Nachos
  - House-Made Potato Chips, Crispy Applewood Smoked Bacon, Nacho Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos
- Texas Caviar Salad, Fresh Corn, Black-Eyed Peas, Black Beans, Trio Peppers

#### Indian
- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Tandoori Chicken Skewer, Mango Chutney
- Pakora Vegetable, Tomato Chutney
- Mango Lassi Shooter
- Papdi Chaat

#### Meatball
- Classic Italian Meatball, Tomato Sauce
- Pork & Provolone Meatball, Broccoli Rabe, Creamy Roasted Garlic Sauce
- Chicken Tikka Masala Meatball
- Black Pepper Brandy Steak House Meatball
- Impossible Plant Based Asian Meatball, Teriyaki Sauce

#### Mexican
- Chipotle Beef Empanada
- Guacamole
- Mexican Street Food Corn Salad Shooter
- Crispy Yellow Tortilla Chips, Tomato Salsa, Salsa Verde, Queso Dip

#### Sliders
- Creekstone Farms Beef Burger, Crispy Bacon, American Cheese, Dill Pickles, Burger Sauce
- Southwest Spiced Turkey Burger, Monterey Jack Cheese, Poblano Pepper, Avocado, Lime Aioli
- Impossible Burger, Caramelized Onion Aioli, Mushroom Tapenade, Swiss Cheese
- Grilled Veggie Burger, Boursin Cheese, Red Pepper Aioli, Shredded Kale
- House-Made Potato Chips, French Onion Dip, Spinach Vegetable Dip

#### Global Vegetarian
- Tempura Asparagus, Sweet Chili Aioli
- Mexican Elote
- Eggplant Caponata, Crispy Lacinato Kale, Semolina Crostini
- Indian Vegetable Samosa
- Zucchi Cake, Red Pepper Relish
- Sweet Plantain Crispy Taco, Guajillo Chile Sauce, Lime Cream, Cotija Cheese, Cilantro

#### Antipasti Display
- Soppressata, Prosciutto di Parma, Bresaola
- Aged Provolone, Ricotta Salata, Marinated Fresh Mozzarella
- Eggplant Caponata, Tomato Bruschetta
- Semolina Crostini

#### Thai Satay
- Beef Satay, Spicy Peanut Sauce
- Grilled Pork Meatball Satay, Nước mắm Sauce
- Chicken Satay, Sweet Chili Sauce
- Fried Peanut Tofu Satay, Vinegar Chile Sauce
- Thai Cucumber Salad
- Coconut Cashew Fried Rice, Swiss Chard Rolls
Dessert Stations

Fruit Crumble Station | $11.00 per guest | 10 guest minimum
- Blueberry Crumble
- Strawberry Crumble
- Peach Crumble
- Cherry Crumble
- Vanilla Ice Cream
- Whipped Cream, Caramel Sauce & Dark Chocolate Sauce

Gelato Station | $9.50 per guest | 10 guest minimum
- Italian Gelatos
  - Sicilian Pistachio
  - Limoncello Sorbet
  - Sea Salt Argentine Caramel
  - Belgian Dark Chocolate
- House-Made Butterscotch Sauce & Dark Chocolate Sauce
- Crisp Waffle Cookies
- Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce

Bent Spoon Ice Cream | $9.50 per guest | 10 guest minimum
- Two Seasonal Ice Cream Flavors
- One Seasonal Sorbet Flavor
- House-Made Mini Cookies

Brownie Station | $10.00 per guest | 10 guest minimum
- Warm Triple Chocolate Brownies
- Warm Blondies
- Vanilla Ice Cream, Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts

Seasonal Pie Station | $11.00 per guest | 10 guest minimum
- Assorted Mini Crumb Pies; Dutch Apple, Blueberry & Cherry
- Mini Lemon Meringue
- Strawberry Rhubarb Handheld Pie
- Double Chocolate Whoopie Pie
- Blueberry Mascarpone Cream Pie Shooter
- Caramel Pecan Pie Shooter

Seasonal Mini Desserts | $11.00 per guest | 10 guest minimum
- Mini Lemon Blueberry Parfait, Coconut Granola
- Mini Seasonal Fruit Tarts
- Assorted Macarons
- Dark Chocolate Raspberry Cupcake
- Dark Chocolate, Pistachio Mousse Cup
- Peach Mousse Cream Horn

Out of the Cookie Jar | $11.00 per guest | 10 guest minimum
- Chocolate Chip & Cream Cheese Mousse
- Raspberry Bread Pudding, Shortbread Crumble
- Chocolate Filled Peanut Butter Cookie Tarts
- Strawberry Sugar Cookie Cupcakes
- Grasshopper Cookie Parfait
- Cookies & Cream Ice Cream

Seasonal Mini Desserts | $11.00 per guest | 10 guest minimum
- Mini Lemon Blueberry Parfait, Coconut Granola
- Mini Seasonal Fruit Tarts
- Assorted Macarons
- Dark Chocolate Raspberry Cupcake
- Dark Chocolate, Pistachio Mousse Cup
- Peach Mousse Cream Horn

Out of the Cookie Jar | $11.00 per guest | 10 guest minimum
- Chocolate Chip & Cream Cheese Mousse
- Raspberry Bread Pudding, Shortbread Crumble
- Chocolate Filled Peanut Butter Cookie Tarts
- Strawberry Sugar Cookie Cupcakes
- Grasshopper Cookie Parfait
- Cookies & Cream Ice Cream
Seasonal Three-Course Plated Dinner

Price based on entrée selection. Includes Rolls and Butter, Small World Coffee (Regular/Decaffeinated), Hot Tea and Iced Water

**Appetizers** Choose 1 (Choice of 2 for additional $5.00 per guest)

- **Green Asparagus Salad**
  Carrot Paint, Crumbled Egg Yolk, Frisee, Boursin Cheese Quenelle, Parsley Oil
- **Three Pea Salad**
  Sugar Snap Peas, Snow Peas, English Peas, Pea Tendrils, Mache, Red Pepper Puree, Saffron Oil
- **Shredded Lacinato Kale Salad**
  Fresh Strawberries, Goat Cheese, Toasted Marcona Almonds, Berry Vinaigrette
- **Spring Farro Upland Cress Salad**
  Grilled Asparagus, Smoked Cheddar Cheese, Semi-Dried Tomatoes, Scallions, Creamy Caramelized Onion Dressing
- **Rainbow Carrot Ribbon Salad**
  Red Cabbage, Baby Bok Choy, Toasted Peanuts, Mizuna, Sesame Carrot Ginger Dressing
- **Boston Lettuce Salad**
  Crumbled Hard Cooked Eggs, Baby Shrimp, Shaved Carrots, Creamy Dill Dressing
- **Lightly Grilled Baby Gem Lettuce Salad**
  Roasted Marinated Small Sweet Peppers, Shaved Ricotta Salata, Pine Nuts, Creamy Roasted Garlic Dressing
- **Baby Arugula Salad**
  Roasted Peaches, Candied Pecans, Dried Tart Cherries, Sherry Vinaigrette
- **Toasted Corn Bread Salad**
  Grape Tomatoes, Black Beans, Fresh Corn, Smoked Cheddar Cheese, Pickled Jalapeno, Scallion Dressing
- **Watermelon Feta Cheese Salad**
  Baby Spinach, Pistachio Crumb, Passion Fruit Mint Vinaigrette
- **Chilled English Pea Soup**
  Truffle Oil Drizzle, Crème Fraiche
- **Asparagus, Yukon Gold Potato, Spring Onion Chowder**
- **Yellow Tomato Gazpacho**

**Main Entrées** Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)

- **Seared Black Bean Cake** | $39.00 per guest
  Guajillo Chili Roasted Squash, Lime Crema, Epazote Yellow Tomato Sauce
- **Yellow Curry Spring Vegetable Tofu** | $39.00 per guest
  Sugar Snap Peas, Fava Beans, Rainbow Carrots, Asparagus, Spring Onions, French Radish, Baby Bok Choy, Jasmine Rice
- **BBQ Pulled Jack Fruit Smoked Cheddar Grit Cake** | $39.00 per guest
  Sautéed Rainbow Chard, Red Pepper Sauce
Main Entrées Cont.

- **Vegetable Bisteeya |** $39.00 per guest  
  Cauliflower, Purple Yam, Golden Carrots, English Peas, Toasted Almonds, Raisins, Crisp Phyllo Crust
- **Spring Vegetable & Dry Jack Cheese Gnocchi |** $39.00 per guest  
  French Radish, Asparagus, Pearl Onion, Spinach, Carrots
- **Portobello Mushroom, Eggplant & Summer Squash Vegetable Stack |** $39.00 per guest  
  Cipollini Onions, Fava Beans, Rainbow Swiss Chard, Red Pepper Coulis
- **Seared Free-Range Chicken Breast |** $39.00 per guest  
  Goat Cheese Polenta, Spring Onions, Asparagus, French Radish, Baby Carrots, Red Pepper Roasted Garlic Coulis
- **Rosemary Grilled Free-Range Chicken Breast |** $39.00 per guest  
  Green Onion Smashed Fingerling Potatoes, Candy Cane Beets, Sugar Snap Peas, Chive Chicken Reduction
- **Seared Ora King Salmon Fillet |** $46.00 per guest  
  English Pea & Piquillo Pepper Israeli Couscous, Sautéed Broccolini, Saffron Beurre Blanc, Crispy Onions
- **Grilled Swordfish |** $44.00 per guest  
  Sweet Corn Whipped Yukon Gold Potatoes, Asparagus, Cipollini Onion, Smoked Red Pepper Gastrique
- **Sweet Soy Roasted Barramundi Fillet |** $42.00 per guest  
  Lemongrass Coconut Jasmine Rice, Baby Bok Choy, Red Peppers, Black Bean Sake Sauce
- **Seared Arctic Char Fillet |** $42.00 per guest  
  Scallion Garlic Fried Rice, Bok Choy, Petite Roasted Peppers, Red Curry Coconut Sauce
- **Seared Halibut Fillet |** $46.00 per guest  
  Roasted Fingerling Potatoes, Fava Beans, Pearl Onion, Baby Carrots, Herb Cream
- **Crispy Skin Black Bass Fillet |** $46.00 per guest  
  Parsley Gnocchi, Sautéed Rainbow Chard, San Marzano Tomato Caper Olive Sauce
- **Smoked BBQ Pork Chop |** $46.00 per guest  
  Cheddar Grit Cake, Sautéed Kale, Glazed Baby Carrots, Tomato Marmalade
- **Roasted NY Sirloin |** $46.00 per guest  
  Whipped Leek Potatoes, Asparagus, Baby Carrots, Black Pepper Veal Reduction
- **Spring Short Rib |** $46.00 per guest  
  Smashed English Pea Risotto, Petite Rainbow Carrots, Caramelized Pearl Onions, Red Wine Reduction
- **Teriyaki Glazed Black Angus Bistro Petit Filet |** $46.00 per guest  
  Ginger Scallion Fried Rice, Bok Choy, Petite Peppers, Japanese Mustard Sauce
- **Sous Vide Lamb Rack Loin |** $48.00 per guest  
  Oven Dried Tomato White Bean Stew, Roasted Garlic Swiss Chard, Rosemary Lamb Reduction
- **Roasted Veal Loin |** $46.00 per guest  
  Puree of Peas, Semi-Dried Cherry Tomatoes, Baby Round Carrots, Roasted Fingerling Potatoes, Morel Mushroom Veal Reduction
Desserts Choose 1 (Choice of 2, add $5.00 per guest)

Add family style fruit platters to any dessert selection for an additional $3.85 per guest

- **Buttermilk Panna Cotta**
  Red Wine Syrup, Fresh Berries, Mint Leaves
- **Lemon Poppy Seed Cake**
  Macerated Blackberries, Cream Cheese Buttercream, Honey Florentine
- **Strawberry Cheesecake**
  Rhubarb Compote, Strawberry Crisp, Pink Peppercorn Shortbread Cookie
- **Raspberry Rose Tart**
  Vanilla Bean Mousse
- **Chocolate, Peanut Butter, Hazelnut Tart**
- **Peach Chamomile Mousse Cake**
  Lemon Olive Oil Cake, Fresh Peach
- **Vegan Dark Chocolate Cake**
  Minted Citrus, Tangerine Fluid
- **Coconut Mousse Tropical Fruit Tart**
- **Strawberry Rhubarb Crumble**
  Vanilla Bean Ice Cream
- **Meyer Lemon Semifreddo**
  Rosemary Oat Crumble, Raspberry Port Reduction, Crème Fraiche Mousse
- **Seasonal Fruit Plate**
  Filled Mini Chocolates, French Macaron
**Dinner Buffets**

$48.00 per guest | 25 guest minimum

Includes: Rolls and Butter, Assorted Mini Pastries, Sliced Fresh Fruit Platter, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

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### Spring Dinner Buffet 1

**Antipasti and Green Salads**

- **Rosemary Focaccia Panzanella Salad**
  Cherry Tomatoes, Caramelized Onions, Basil Leaves, Aged Ricotta Cheese, Roasted Garlic Dressing

- **Asparagus Salad**
  Candy Cane Beets, Fresh Goat Cheese, Roasted Pistachios, Shaved Spring Radishes, Chive Vinaigrette

- **Roasted Cremini Mushrooms**
  Flat Leaf Parsley, Toasted Pine Nuts, Crispy Pancetta, Roasted Red Pepper Vinaigrette

- **Boston Lettuce**
  Frisée, Radicchio Salad, English Cucumbers, Watermelon, Radishes, Toasted Almonds, Lemon Poppy Seed Dressing

**Entrées**

- **Grilled Free-Range Chicken Breast**
  Roasted Cherry Tomatoes, Pickled Red Onion, Chimichurri Sauce

- **Seared Salmon Fillet**
  Piquillo Pepper and Sweet Corn Relish, Saffron Beurre Blanc

- **Roasted Garlic and Spinach Tortellini**
  Swiss Chard, Grape Tomatoes, Roasted Garlic Sauce, Shaved Parmesan Cheese

**Sides**

- Rosemary Garlic Roasted Fingerling Potatoes
- Sautéed Spinach

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### Spring Dinner Buffet 2

**Antipasti and Green Salads**

- **Roasted Fingerling Potato Salad**
  Haricots Verts, Semi-Dried Cherry Tomatoes, Kalamata Olives, Grilled Red Onions, Red Wine Vinaigrette

- **Baby Bok Choy Salad**
  Sesame Baby Bell Peppers, Roasted Soy Glazed Carrots, Grilled Cremini Mushrooms, Sake Black Bean Dressing

- **Olive Oil Roasted Eggplant Salad**
  Roasted Yellow Peppers, Basil, Shaved Aged Provolone Cheese, Caramelized Cipollini Onions, Tomatoes, White Balsamic Vinaigrette

- **Caesar Salad**
  Crispy Romaine Lettuce, Roasted Cherry Tomatoes, Romano Grilled Sourdough Croutons, Roasted Garlic Caesar Dressing

**Entrées**

- **Grilled Filet Tender Medallions**
  Bel Paese Cheese Porcini Mushroom Sauce

- **Roasted Barramundi Fillet**
  Sautéed Asparagus, Lemon Caper Sauce

- **Four Cheese Ravioli**
  Grape Tomato Cured Olive Sauce, Sautéed Rainbow Swiss Chard

**Sides**

- Sautéed Haricots Verts, Golden Raisins
- Parmesan Farro Risotto