



# Catering Menu

- 2** Breakfast
- 5** Lunch
- 8** All Day Meeting Package
- 9** Family Style Displays
- 10** Reception
- 12** Specialty Stations
- 17** Station Dinners
- 18** Buffets
- 20** Plated Dinners
- 21** Desserts
- 22** Kid Friendly A La Carte Items
- 23** Additions

# BREAKFAST

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

2

## **CLASSIC CONTINENTAL** (\$10 per person)

Breakfast pastry display to include a selection of the following:

Assorted Muffins  
Freshly Baked Croissant  
Bagels (Accompanied by Whipped Butter and Cream Cheese)

Selection of Fruit Juices  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

## **EXECUTIVE** (\$15 per person)

Breakfast pastry display to include a selection of the following:

Assorted Muffins  
Warm Apple Turnovers  
Freshly Baked Croissant  
Bagels (Accompanied by Whipped Butter and Cream Cheese)  
Yogurt and Granola Parfaits  
Seasonal Fresh Fruit Kabobs

Selection of Fruit Juices  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

## **LIVE BREAKFAST BUFFET** (\$22.50 per person)

Breakfast pastry display to include a selection of the following:

Assorted Muffins  
Warm Apple Turnovers  
Freshly Baked Croissant  
Bagels (Accompanied by Whipped Butter and Cream Cheese)  
Cinnamon French Toast with Warm Maple Syrup

EGGS - *Please choose 2 of the following selections:*

Scrambled Eggs

Spinach and Cheese Quiche

Breakfast Burritos  
with Scrambled Eggs, Cheddar Cheese  
and Crispy Bacon

Accompanied By:

Bacon  
Sausage  
Home Fries  
Yogurt and Granola Parfaits  
Seasonal Fresh Fruit Kabobs

# BREAKFAST

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

3

## **GRAND BRUNCH BUFFET** (\$40 per person)

Breakfast pastry display to include a selection of the following:

### COLD BUFFET ITEMS

Assorted Muffins  
Warm Apple Turnovers  
Freshly Baked Croissant  
Bagels (Accompanied by Whipped Butter and Cream Cheese)  
Yogurt and Granola Parfaits  
Seasonal Fresh Fruit Kabobs

### SALADS - *Please choose 2 of the following selections:*

**Mixed Field Greens**  
Choice of 3 dressings

**Chicken Salad**  
Apples, Pecans and Golden Raisins

**Mediterranean Tuna Salad**  
Kalamata Olives, Sun Dried Tomatoes, Vidalia Onions and Red Wine Vinaigrette

**Quinoa and Brown Rice Salad**  
Quinoa, Brown Rice, Dried Cranberries, Roasted Pecans and Fresh Pears  
Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach

**Greek Salad**  
Crisp Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

**Caesar Salad**  
Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

### HOT BUFFET ITEMS

*Please choose 4 of the following selections:*

Scrambled Eggs  
Spinach and Cheese Quiche  
Breakfast Burritos (Scrambled Eggs, Cheddar Cheese and Crispy Bacon)  
Roasted Rosemary Garlic Red Bliss Potatoes  
Bacon  
Sausage  
Turkey Sausage  
Home Fries  
Cinnamon French Toast with Warm Maple Syrup

### CARVING STATION

\$75 Chef Attendant Fee Applies

*Please choose 1 of the following selections:*

**Roasted Turkey**  
Home Style Gravy,  
Cranberry Orange Chutney

**Slow Cooked Honey Baked Ham**

**Roasted Sirloin with Demi-Glace**

### DESSERT

Chef's Selection of Cakes and Mini Pastries

Chocolate Dipped Strawberries

Accompanied By:

Selection of Fruit Juices  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

# BREAKFAST

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

4

## A LA CARTE BREAKFAST ITEMS

### Warm Apple Turnovers

\$15 per dozen

### Granola Bars

\$24 per dozen

### Breakfast Burritos

Eggs and Cheddar Cheese

\$3 each

### Breakfast Burritos with Bacon

Eggs and Cheddar Cheese

\$4 each

### Omelet Station (\$8 per person)

- \$75 Chef Attendant Fee Applies.

(1) Attendant required per 50 guests.

Omelets made to order with Cheddar Cheese, Sweet Vidalia Onions, Sun Dried Tomatoes, Fire Roasted Bell Peppers and Sautéed Cremini Mushrooms

# LUNCH

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

5

## MEET WHILE YOU EAT DELI BUFFET

(\$22.50 per person)

### ASSORTED SALADS -

*Please choose 2 of the following selections:*

Pasta Salad

Cole Slaw

Quinoa and Brown Rice Salad

Quinoa, Brown Rice, Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach

Greek Salad

Crisp Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

### ASSORTED GOURMET SANDWICHES

*Please choose 3 of the following selections:*

Smoked Turkey Breast

Tomatoes, Gouda Cheese and Basil Mayonnaise on a Kaiser Roll

Grilled Lemon Pepper Chicken

Avocado, Bacon and Tomato Wrap

Hummus Wrap

Roasted Seasonal Vegetables and Mixed Greens Wrap

Cubano Sandwich

Ham, Pickles, Swiss Cheese and Honey Dijon on Ciabatta

Tuna Salad Wrap

Lettuce and Tomato

Accompanied By:

House-Made Potato Chips

Chef's Selection of Cookies and Brownies

# LUNCH

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

6

## WORLD CAFE LIVE PLATED LUNCH

(\$32.50 per person)

SALADS - *Please choose 1 of the following selections:*

### Quinoa and Brown Rice Salad

Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach

### Greek Salad

Crisp Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

### House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

### Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

### Mandarin Orange Chopped Salad

With Arugula, Spinach, Green Leaf Lettuce, Dried Cranberries, Candied Pecans and Mandarin Oranges tossed with Orange Cranberry Vinaigrette and topped with Feta Cheese

ENTREES - *Please choose 2 of the following selections:*

### Pan Seared Atlantic Salmon

Lemon Dill Vinaigrette, Butter Poached Broccoli and Oregano Roasted Potatoes

### Pan Roasted Free Range Chicken

Herb Onion Couscous and Lemon Thyme Butter

### Tri-Color Fusilli

Tossed with Roasted Seasonal Vegetables, Cannellini Beans, Spinach and Aged Parmesan

### Herb Marinated Grilled Chicken Spinach Salad

Herb Marinated Grilled Chicken, Baby Spinach, Bartlett Pears, Spiced Walnuts, Golden Raisins and Bleu Cheese Crumbles with Apple Cider Vinaigrette

Accompanied By:

Assorted Rolls and Whipped Butter

DESSERT - *Please choose 1 of the following selections:*

Tiramisu

New York Style Cheesecake

Flourless Chocolate Torte

Angel Food Cake

with Fresh Berries and Whipped Cream

Accompanied By:

Regular and Decaffeinated Coffee

Assorted Herbal Teas

# LUNCH

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

7

## WORLD CAFE LIVE AFTERNOON SNACKS

Homemade Potato Chips

\$8 per pound

Homemade Cookies

\$15 per dozen

Brownies

\$18 per dozen

Soft Pretzels with Mustard

\$18 per dozen

Chocolate Dipped Strawberries

\$24 per dozen

Assorted Granola Bars

\$24 per dozen

Mini Fruit Kabobs

\$12 per dozen

Crudité and Dips

\$5 per person

Hummus and Pita Chips

\$5 per person

Spiced Nuts

Cashews, Almonds and Peanuts

\$12 per bowl

# ALL DAY MEETING PACKAGE

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

8

## CONTINENTAL BREAKFAST (\$38.50 per person)

Breakfast pastry display to include a selection of the following:

Assorted Muffins  
Freshly Baked Croissant  
Bagels (Accompanied by Whipped Butter and Cream Cheese)

## MID-MORNING REFRESH

Seasonal Fresh Fruit Kabobs

Make Your Own Trail Mix Station  
Featuring Pecans, Granola, M&Ms, Raisins, Dried Cranberries and Sunflower Seeds

## SALADS

Pasta Salad

Cole Slaw

House Salad

Featuring Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

## ASSORTED GOURMET SANDWICHES

*Please choose 3 of the following selections:*

Smoked Turkey Breast

Tomatoes, Gouda Cheese and Basil Mayonnaise on a Kaiser Roll

Grilled Lemon Pepper Chicken

Avocado, Bacon and Tomato Wrap

Hummus Wrap

Roasted Seasonal Vegetables and Mixed Greens

Cubano Sandwich

Ham, Pickles, Swiss Cheese and Honey Dijon on Ciabatta

Tuna Salad Wrap

Lettuce and Tomato

Accompanied By:

House Made Potato Chips

Chef's Selection of Cookies and Brownies

## AFTERNOON BREAK

Soft Pretzels  
Yellow and Spicy Mustard

## ALL DAY BEVERAGES

Selection of Fruit Juices

Iced Tea

Bottled Water

Assorted Soft Drinks

Regular and Decaffeinated Coffee

Assorted Herbal Teas



# FAMILY STYLE DISPLAYS

Recommended for a table of 6-8 guests

---

9

## Family Style Fruit Plate

Assortment of Seasonal Sliced Fresh Fruits and Berries

\$20 per plate

## Family Style Crudité Plate

Assortment of Seasonal Vegetables and Dips

\$20 per plate

## Family Style Cheese Plate

Assortment of Cheeses accompanied by Crackers and Flatbread

\$25 per plate

## Family Style Middle Eastern Plate

Hummus, Feta, Tomatoes, Roasted Red Peppers, Sliced Cucumbers and Grilled Pita

\$25 per plate

## Family Style Fresh Roasted Vegetable Plate

Roasted Zucchini, Eggplant, Squash, Asparagus, Artichokes, Roasted Tomatoes and Roasted Red Peppers

\$25 per plate

\*Add Charcuterie for an additional \$10

## HOT HORS D'OEUVRES

50 pieces per order

\$75 per 50 pieces

Chipotle BBQ Mini-Meatballs

Franks in a Blanket with Dijon Mustard

Broccoli and Cheddar Fritters

Macaroni and Cheese Fritters

Mini Corn Fritters with Chipotle Aioli

Mini Falafel with Tzatziki Sauce

Mini Vegetarian Egg Rolls with Soy Dipping Sauce

Roasted Chicken and Walnuts with Caramelized Apple and Goat Cheese in Phyllo

Spinach and Boursin Stuffed Mushroom Caps

\$100 per 50 pieces

Cashew Chicken Skewer with Spicy Ranch Dip

Chicken Pot Stickers with Sesame Ginger Dipping Sauce (*Fried or Steamed*)

Pork Pot Stickers with Sweet and Sour Dipping Sauce (*Fried or Steamed*)

Ginger Steamed Vegetable Dumplings

Gruyere and Caramelized Onion in Puff Pastry

Jamaican Jerk Chicken Skewers with Pineapple Rum Glaze

Mini Reuben with Cornichon Pickles

Grilled Bacon Wrapped Peach Slices with Balsamic Reduction (*seasonal*)

Chicken Cordon Bleu Fritters

Red Bliss Potatoes Filled with Bleu Cheese and Crispy Bacon

Mini Grilled Cheese with a Demi-Tasse Cup of Cream of Tomato Soup

Mini BLTs

\$125 per 50 pieces

Baked Anjou Pear and Brie in Phyllo

Grilled Salmon on a Crispy Wonton with Wasabi Aioli

Chicken Sate Skewers with Spicy Thai Peanut Sauce

Crab and Artichoke in Phyllo

Sesame Chicken with Orange Ginger Sauce

Spanakopita

Teriyaki Beef Kabobs

Rosemary Marinated Beef Skewer with Roasted Pearl Onions

\$150 per 50 pieces

Coconut Shrimp

Homemade Mini Crab Cakes with Remoulade

Mini Beef Wellingtons

Scallops Wrapped in Bacon

Seared Shrimp on a Lemon Thyme Risotto Cake

Mini Baked Brie in Phyllo with Raspberry Drizzle

Mini Cheesesteak Eggrolls

Lollipop Lamb Chops available at \$5 a piece

# RECEPTION

---

## **COLD HORS D'OEUVRES**

50 pieces per order

**\$75 per 50 pieces**

Curried Chicken Salad with Red Grapes  
on a Crispy Pita Chip

Mini Peanut Butter and Banana Sandwiches

Tomato Basil Bruschetta on Toast Rounds

Brie, Pear and Honey Crostini

**\$100 per 50 pieces**

Chicken and Guacamole on a Crispy Wonton

Mini Mozzarella Balls and Grape Tomato Skewers

**\$125 per 50 pieces**

Chili Rubbed Sirloin with Bell Pepper Chutney  
on Crostini

Chilled Shrimp Skewers with Lemon Zest  
and Parsley Rub

Mission Fig and Mascarpone in Phyllo

Sesame Crusted Rare Yellow Fin Tuna on a  
Crispy Wonton with Wasabi Aioli

Smoked Salmon with Dill Cream Cheese on  
Cucumber

**\$150 per 50 pieces**

Filet on Crostini with Arugula and Fresh  
Horseradish Sauce

Crisp Prosciutto Wrapped Asparagus

Shrimp served with Vodka Cocktail Sauce

Shrimp Ceviche on a Porcelain Spoon

Tuna Tartar on a Porcelain Spoon

# SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

12

## **SOUTHWESTERN STATION** (\$13 per person)

\$75 Chef Attendant Fee Applies

Grilled Beef and Pulled Chicken  
Sautéed Onions and Peppers  
Warm Flour Tortillas  
Mexican Rice  
Black Beans  
Tortilla Chips

Accompanied By:

Salsa  
Guacamole  
Sour Cream  
Pico de Gallo  
Shredded Cheddar Cheese  
Shredded Monterey Jack Cheese

## **MARRAKECH MARKETPLACE** (\$13 per person)

\$75 Chef Attendant Fee Applies

*Please choose 3 of the following selections:*

Kabobs made with Grilled Red and Green Peppers

[Chicken Kabobs](#)

[Vegetable Kabobs](#)

[Beef Kabobs](#)

[Shrimp Kabobs \(\\$2 additional per person\)](#)

Accompanied By:

Rice Pilaf  
Hummus  
Feta  
Tomatoes  
Roasted Red Peppers  
Sliced Cucumbers  
Tzatziki Sauce  
Grilled Pita

## **SUSHI STATION** (Market Price)

Sushi menu selections to be determined based on preference

## **ASIAN STIR FRY STATION**

\$75 Chef Attendant Fee Applies

Made to order Stir Fry with the following selections:

[Miso Marinated Tofu](#)  
\$9 per person

[Sweet Chili Garlic Chicken](#)  
\$10 per person

[Chinese Five Spiced Rubbed Beef](#)  
\$11 per person

[Lemon Ginger Shrimp](#)  
\$14 per person

[Choice of Two](#)  
\$20 per person

Accompanied By:

Steamed Vegetable Dumplings (Prepared in Bamboo Steamers)  
Lo Mein Noodles  
Steamed Rice  
Asian Vegetables (Served in Chinese Take-Out Boxes with Chop Sticks and Fortune Cookies)

# SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

13

## UNDER THE SEA

Iced Shrimp Cocktail  
\$3.50 per piece

Malpaque Oysters  
\$2.25 per piece

Crab Claws  
\$4.00 per piece

Rhode Island Mid Neck Clams  
\$1.25 per piece

Accompanied By:

Mignonette Sauce  
Cocktail Sauce  
Grated Fresh Horseradish  
Served with Fresh Lemon Halves

## SEARED SEAFOOD STATION (\$20 per person)

\$75 Chef Attendant Fee Applies

*Please choose 2 of the following selections:*

[Seared Salmon](#)  
Meyer Lemon and Tarragon

[Seared Sea Scallops](#)  
Browned Butter Vinaigrette

[Classic Shrimp Scampi](#)

[Maryland Style Crab Cake](#)

Accompanied By:

Rice Pilaf with Garlic Butter  
Chef's Seasonal Vegetable Selection

## MASHED POTATO BAR (\$8 per person)

\$75 Chef Attendant Fee Applies

Mashed Yukon Gold Potatoes and  
Mashed Peruvian Purple Potatoes

Toppings Bar to include:

Cheddar Cheese  
Sour Cream  
Whipped Butter  
Country Gravy  
Bacon Bits  
Jalapeño Peppers  
Crispy Onions  
Chives

Garnished with Fresh House Made Potato Chips

## MAC 'N' CHEESE BAR (\$9 per person)

\$75 Chef Attendant Fee Applies

*Please choose 2 of the following selections:*

[Classic Cheddar Mac and Cheese](#)

[Wild Mushroom Truffle Mac and Cheese](#)

[White Cheddar Mac and Cheese](#)

Toppings Bar to include:

Crumbled Bacon  
Diced Ham  
Jalapeños  
Toasted Breadcrumbs  
Crispy Onions

# SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

14

## **TASTE OF ITALY** (\$10 per person) \$75 Chef Attendant Fee Applies

Made to order Pasta Bar

*Please choose 2 of the following pasta selections:*

Cheese Tortellini

Penne, Farfalle

Wild Mushroom Ravioli

Grilled Vegetable Ravioli

*Please choose 2 of the following sauce selections:*

Classic Marinara

Vodka Rosa

Alfredo

Pesto Cream

Traditional Bolognese

Accompanied By:

Caesar Salad  
Fresh Garlic Bread  
Parmesan Cheese

## **SLIDER STATION** (\$12 per person) \$75 Chef Attendant Fee Applies

Create Your Own Slider Featuring:

*Please choose 3 of the following selections:*

Beef Burger

Turkey Burger

Portobello Mushroom

Pulled Pork

Pulled Chicken

Falafel Burger with Tzatziki Sauce

Crab Cakes (\$2 additional per person)

Served with Slider Rolls

Accompanied By:

Lettuce  
Pickles  
Tomatoes  
Buttermilk Cole Slaw  
Chipotle Aioli  
BBQ Sauce  
American Cheese  
French Fries  
Sweet Potato Fries  
Ketchup

## **CHILLED FRESH ROASTED VEGETABLE STATION** (\$10 per person)

Roasted Zucchini  
Eggplant  
Squash  
Asparagus  
Artichokes  
Roasted Tomatoes  
Roasted Red Peppers

Fresh Mozzarella Marinated in Garlic  
and Herb Olive Oil

Marinated Yellow and Red Beefsteak Tomatoes

\*Add Charcuterie for an additional \$5.00 per person\*

## **CHIPS AND DIPS STATION** (\$8 per person)

Fresh House Made Potato Chips, Peruvian Purple  
Potato Chips and Tortilla Chips

Served with the following dips:

Guacamole  
Pico de Gallo  
Herbed Ranch dip  
French Onion dip  
Salsa Verde

## **MARKET CRUDITÉ STATION** (\$5 per person)

Assortment of Seasonal Vegetables

Accompanied By:

Bleu Cheese Dip  
Roasted Red Pepper Ranch Dip  
French Onion Dip

## **FRESH FRUIT DISPLAY** (\$6 per person)

Assortment of Seasonal Sliced Fresh Fruits and  
Berries with Yogurt Dip

## **THE CHEESE BOARD** (\$8 per person)

Assortment of Domestic and International Cheeses  
Baked Brie with Raspberry Sauce

Assorted Spiced Nuts  
Selection of Crackers and Sliced French Bread  
Garnished with Fresh Fruits

# SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

15

## MIDDLE EASTERN STATION (\$6 per person)

Hummus  
Feta  
Tomatoes  
Roasted Red Peppers  
Sliced Cucumbers  
Grilled Pita

## SALAD STATION

\$6 per person~*choice of 2 salads*

\$9 per person~*choice of 3 salads*

### House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

### Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

### Mandarin Orange Chopped Salad

Arugula, Spinach, Green Leaf Lettuce, Dried Cranberries, Candied Pecans and Mandarin Oranges Tossed with Orange Cranberry Vinaigrette Topped with Feta Cheese

### Tri-Color Fusilli Salad

Italian Vinaigrette, Seasonal Vegetables and Parmesan Cheese

### Southwestern Salad

Romaine, Beefsteak Tomatoes, Corn, Black Beans, Red Onions and Crunchy Tortilla Strips with Chili Lime Vinaigrette

### Quinoa and Brown Rice Salad

Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and (Served over a Bed of Baby Spinach)

### Greek Salad

Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

### Soba Noodle Salad

Edamame, Jicama, Pistachio, Orange Bell Pepper, Snow Pea Shoots, Tossed with Soy Chili Vinaigrette

## SALAD BAR (\$10 per person)

Featuring creative salads served cocktail style

Please choose 2 of the following selections:

### Goat Cheese Martini Salad

Spring Mix, Raspberries, Walnuts and Goat Cheese with Balsamic Drizzle (Served in a Martini Glass)

### Chicken Bruschetta Salad

Julienne Chicken, Fresh Mozzarella, Basil, Garlic, Tomatoes and Mixed Greens with Balsamic Drizzle (Served in a Rocks Glass)

### Caesar Salad on The Rocks

Romaine, Shaved Parmesan, Herbed Garlic Croutons and Traditional Caesar Dressing (Served in a Rocks Glass)

### Mandarin Martini Salad

Lo Mein Noodles, Napa Cabbage, Asian Vegetables, Wonton Crisps and Mandarin Oranges with Sesame Ginger Dressing (Served in a Martini Glass)

### Southwestern Salad

Romaine, Beefsteak Tomatoes, Corn, Black Beans, Red Onions and Crunchy Tortilla Strips with Chili Lime Vinaigrette (Served in a Martini Glass)

### Quinoa and Brown Rice Salad

Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach (Served in a Rocks Glass)

### Greek Salad

Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette (Served in a Rocks Glass)

### Soba Noodle Salad

Edamame, Jicama, Pistachio, Orange Bell Pepper, Snow Pea Shoots, Tossed Soy Chili Vinaigrette (Served in a Rocks Glass)

Accompanied By:

Rolls and Freshly Whipped Butter

# SPECIALTY STATIONS

All Chef Attended Stations Require a Minimum of 50 Guests.

16

## A WALK DOWN SOUTH STREET

(\$13 per person)

\$75 Chef Attendant Fee Applies

Create Your Own Cheese Steak Station Featuring:

*Please choose 2 of the following selections:*

Beef

Chicken

Vegan - Sautéed Seitan

Served with Cheese Steak Rolls

Accompanied By:

Sautéed Peppers  
Onions  
Mushrooms  
Cheese Whiz  
Sliced Provolone Cheese  
Sliced American Cheese  
French Fries  
Onion Rings  
Ketchup

## PUB GRUB STATION (\$14 per person)

Spicy Buffalo Chicken Wings

Chipotle BBQ Mini-Meatballs

Tortilla Chips and Salsa

Franks in a Blanket

Macaroni and Cheese Fritters

Cheesesteak Eggrolls with  
Jalapeño Cheddar Sauce

\*Add Spicy Seitan Wings (\$2 per person)

## CARVING STATIONS

\$75 Chef Attendant Fee Applies

Roasted Turkey

Home Style Gravy and Cranberry Orange Chutney

\$10 per person

Slow Cooked Honey Baked Ham

\$12 per person

Prime Rib Au Jus

\$15 per person

Roasted Sirloin with Demi-Glace

\$17 per person

Roasted Tenderloin with Demi-Glace

\$22 per person

Accompanied By:

Chef's Potato and Vegetable Selections  
Petite Rolls with Whipped Butter

## BRUSCHETTA STATION (\$8 per person)

*Please choose 3 of the following selections:*

Traditional

Chopped Tomatoes with Garlic, Basil and  
Onion Marinated in Herbs and Olive Oil

Garlic Chicken

White Wine and Garlic Marinated Grilled  
Chicken with Diced Tomatoes, Yellow  
Peppers and Balsamic Reduction Drizzle

Caprese

Marinated Tomatoes and Fresh Mozzarella

Seared Sirloin\*

Diced Red Peppers and Gorgonzola Crumbles

\*\$2 additional per person for Sirloin



# STATION DINNERS

All Chef-Attended Stations Require a Minimum of 50 Guests.

---

17

## **STATION DINNERS** (\$70 per person)

All Station Dinners Require a Minimum of 50 Guests.

### **All station dinners include:**

Cheese and Crudité Display

Your Choice of 8 Butlered Hors D'oeuvres  
(page 10-11)

Your Choice of 3 Savory Stations  
(page 12-16)

One Dessert Station (page 21)

# BUFFETS

A \$150.00 set up charge applies for buffet service for groups under 25

18

## BACKYARD BARBECUE BUFFET

(\$35 per person)

### SALADS

#### Southwestern Salad

Romaine, Beefsteak Tomatoes, Corn, Black Beans, Red Onions and Crunchy Tortilla Strips with Chili Lime Vinaigrette

#### All American Potato Salad with Red Bliss

Potatoes, Hardboiled Egg, Scallion and Cheddar Cheese

#### Tri-Color Rotini Pasta Salad

Seasonal Vegetables

### ENTREES

*Please choose 2 of the following:*

#### Tamarind Glazed BBQ Chicken Drumsticks

#### Beef Burgers

#### Pulled Pork

#### Pulled Chicken

#### Kosher Ballpark Franks

#### St. Louis Style Ribs

Maple Barbecue Sauce

#### Grilled Hot Italian Sausages

Accompanied By:

Kaiser Rolls  
American Cheese  
Lettuce  
Tomatoes  
Onions  
Pickles  
Mayonnaise  
Mustard

### SIDES

*Please choose 3 of the following:*

#### Corn on the Cob

#### Roasted Potatoes

#### Buttermilk Biscuits

#### Seasonal Grilled Vegetables

#### Buttermilk Cole Slaw

### DESSERT

#### Sundae Bar

\$75 Chef Attendant Fee Applies

Vanilla and Chocolate Ice Cream  
Assorted Candy and Fruit Toppings  
Sugar and Wafer Cones  
Hot Fudge  
Cookies  
Brownies

# BUFFETS

A \$150.00 set up charge applies for buffet service for groups under 25

19

## WORLD CAFE LIVE BUFFET (\$36 per person)

### SALADS

#### Caprese Salad

Sliced Tomato, Mozzarella and Basil

#### House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

### ENTREES

*Please choose 3 of the following:*

#### Pan Seared Salmon

Tarragon Browned Butter

#### Roasted Sirloin of Beef Au Jus

Horseradish Sauce

#### Honey Dijon Chicken

#### Tri-Color Fusilli

Tossed with Roasted Seasonal Vegetables, Cannellini Beans, Spinach and Aged Parmesan

Accompanied By:

Chef's Selection of Seasonal Vegetable and Accompaniment

Assorted Rolls and Whipped Butter

Chef's Selection of Assorted Mini Pastries

## WORLD CAFE LIVE EXECUTIVE BUFFET

(\$40 per person)

### SALADS

*Please choose 3 of the following:*

#### Caprese Salad

Sliced Tomato, Mozzarella and Basil

#### Greek Salad

Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

#### House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

#### Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

#### Mandarin Orange Chopped Salad

Arugula, Spinach, Green Leaf Lettuce, Dried Cranberries, Candied Pecans and Mandarin Oranges Tossed with Orange Cranberry Vinaigrette Topped with Feta Cheese

### ENTREES

*Please choose 3 of the following:*

#### Grilled Teriyaki Salmon

Sesame Seeds, Julienne Peppers and Scallions

#### Fresh Herb Rubbed Filet

Caramelized Shallot Demi-Glace

#### Stuffed Chicken

Spinach, Roasted Red Peppers and Mozzarella in White Wine Garlic Sauce

#### Grilled Swordfish

Tarragon Browned Butter

#### Honey Dijon Chicken

#### Tri-Color Fusilli

Tossed with Roasted Seasonal Vegetables, Cannellini Beans, Spinach and Aged Parmesan

Accompanied By:

Chef's Selection of Seasonal Vegetable

Assorted Rolls and Whipped Butter

Chef's Selection of Assorted Mini Pastries

# WORLD CAFE LIVE PLATED DINNER

A \$150.00 set up charge applies for buffet service for groups under 25 guests.

20

## WORLD CAFE LIVE PLATED DINNER

(\$48.50 per person)

### SALADS

*Please choose 1 of the following selections:*

#### Quinoa and Brown Rice Salad

Dried Cranberries, Roasted Pecans and Fresh Pears Tossed with Maple Sherry Vinaigrette and served over a Bed of Baby Spinach

#### Greek Salad

Romaine, Oven Cured Tomatoes, Olives, Cucumber, Onion and Feta Cheese with Oregano Olive Oil Vinaigrette

#### House Salad

Field Greens and Romaine with Tomato, Cucumber, Chick Peas, Mushrooms, Red Onion and Aged Balsamic Vinaigrette

#### Caesar Salad

Chopped Romaine with Caesar Dressing, Herbed Croutons and Asiago Cheese

#### Mandarin Orange Chopped Salad

Arugula, Spinach, Green Leaf Lettuce, Dried Cranberries, Candied Pecans and Mandarin Oranges Tossed with Orange Cranberry Vinaigrette Topped with Feta Cheese

Accompanied By:

Assorted Rolls and Whipped Butter

### ENTREES

*Please choose 3 of the following selections:*

#### Filet Mignon

with Bordelaise Sauce, Grilled Asparagus and Scallion Mashed Potatoes

#### Grilled Swordfish

Tarragon Browned Butter, Broccolini and Scallion Mashed Potatoes

#### Pan Roasted Free Range Chicken

Herb Onion Couscous and Lemon Thyme Butter, with Chef's Selection of Vegetables

#### Stuffed Chicken

Spinach, Roasted Red Peppers and Mozzarella in White Wine Garlic Sauce, with Chef's Seasonal Accompaniment

#### Tri-color Rotini

Tossed with Roasted Seasonal Vegetables, Cannellini Beans, Spinach and Aged Parmesan

### DESSERT

*Please choose 1 of the following:*

#### Tiramisu

#### New York Style Cheesecake

#### Flourless Chocolate Torte

#### Angel Food Cake

Fresh Berries and Whipped Cream

Accompanied By:

Regular and Decaffeinated Coffee  
Assorted Herbal Teas

## FAMILY STYLE DESSERTS

Recommended for tables of 6-8 guests

### Family Style Fruit Plate (\$20 per plate)

Includes Grapes and Strawberries, Additional Fruit is Chef's Seasonal Selection

### Family Style Mini-Cookies (\$15 per plate)

Please Choose 3 types of Cookies:

- Chocolate Chip
- Rocky Road
- Peanut Butter
- Sugar
- Oatmeal

### Family Style Petite Pastry Sampler (\$25 per plate)

- Brownies
- Mini Cannoli
- Mini Fruit Tarts
- Mini Cheesecakes
- Chocolate Covered Strawberries
- Mini S'mores

## DESSERT STATIONS

### Cookie and Brownies (\$4 per person)

Assorted Homemade Cookies and Brownies

### Petite Pastries (\$13 per person)

- Brownies
- Mini Cannoli
- Mini Fruit Tarts
- Mini Cheesecakes
- Chocolate Covered Strawberries
- Mini S'mores
- Fresh Fruit Kabobs
- Mini Chocolate Mousse Martinis

### Cheesecake Station (\$10 per person)

Featuring Mini Vanilla and Chocolate Swirl Cheesecake with Graham Cracker and Oreo Crust

Toppings Bar to Include:

- Blueberries
- Pineapple
- Chocolate Chips
- M&Ms
- Crumbled Reese's Peanut Butter Cups
- Strawberry Sauce
- Chocolate Sauce
- Caramel Sauce
- Whipped Cream

## SUNDAE BAR (\$8 per person)

\$75 Chef Attendant Fee Applies

Chocolate and Vanilla Ice Cream

- Assorted Candy and Fruit Toppings
- Sugar and Wafer Cones
- Hot Fudge
- Cookies and Brownies

## PASSED DESSERTS

### Chocolate Mousse with Whipped Cream

Served in a Mini Martini Glass  
\$3 each

### Root Beer Float

Served in a Shot Glass  
\$3 each

### Grasshopper Sundae

Mint Chocolate Chip Ice Cream Drizzled With Chocolate Sauce (Served in a Mini Martini Glass)  
\$3 each

### Mini Fruit Smoothies

Served in a Shot Glass  
\$3 each

### Tiramisu

Served in a Mini Martini Glass  
\$3 each

### Cake Pops

\$4 each

## STATIONARY HORS D'OEUVRES

(\$75 per 50 pieces)

Assorted Pizza Squares

Buffalo Chicken Wings

Franks in a Blanket

Broccoli and Cheddar Fritters

Macaroni and Cheese Fritters

Mini Vegetarian Egg Rolls with Soy Dipping Sauce

## DINNER BUFFET ITEMS

Chicken Fingers and French Fries

\$9 per person\*

*\*Add Sweet Potato or Eggplant Fries  
for an additional \$2 per person*

Penne Pasta with Marinara Sauce

\$8 per person

Cheese Quesadillas

\$8 per person

Margherita Pizzas

\$8 per person

Make Your Own Taco Station

\$11 per person

Ground Beef  
Warm Flour Tortillas  
Mexican Rice  
Black Beans  
Tortilla Chips

Accompanied by

Salsa  
Guacamole  
Sour Cream  
Romaine Lettuce  
Shredded Cheddar Cheese

Please consult your World Cafe Live Private Events Sales Team For pricing on the following event enhancements...

## **ICE CARVINGS**

## **SPECIALTY LINENS**

## **SECURITY**

## **FLORAL ARRANGEMENTS**

## **FURNITURE RENTAL**

## **LIVE ENTERTAINMENT**

## **CUSTOM GOBOS**

## **PHOTO BOOTH**