

Lunch
Buffet or Platter Style Meals -- Minimum of 20 Guests

Business Luncheon **\$21.00 per person**
Includes homemade seasonal soup, light Caesar salad, vegetable crudité's and dip, freshly prepared sandwiches and wraps, seasonal fresh fruit platter, assorted bite-size desserts

Mediterranean Lunch **\$29.00 per person**
Antipasto platter, fattoush salad, Greek chickpea salad, chicken souvlaki with lemon-herb couscous, four cheese baked ravioli with mushroom cream sauce, grilled pita chips, hummus, tzatziki & assorted baklava

Italian Lunch **\$29.00 per person**
Antipasto platter, garden salad with balsamic vinaigrette, chicken scaloppini, penne with meat sauce, mixed vegetables, herb roasted potatoes, foccacia bread, and Italian pastries

Parisian Lunch **\$28.00 per person**
Lemon-thyme chicken crepes poach pear and pecan salad with champagne vinaigrette, roasted sweet potato and mushroom lentil salad, assorted croissant sandwiches, lavish fruit platter, and assorted French pastries

Standard High Tea *(buffet style only)* **\$25.00 per person**
Three assortments of traditional, croissant style, and open faced tea sandwiches, roasted sweet potato and caramelized onion tarts, vegetable crudité's, petit fours, assorted mini scones with Devonshire cream and fruit preserves
Add vintage assorted teacups **\$3.00 per person**

Exquisite High Tea *(buffet style only)* **\$35.00 per person**
Three assortments of traditional, croissant style, and open faced tea sandwiches, roasted beet, goat cheese, and walnut salad, quinoa pepper salad, bacon cheddar scones, lavish fruit platter, chocolate covered strawberries, macaron, petit fours, mini fruit scones with Devonshire cream and fruit preserves, and sparkling orange juice

Bar Mitzvah/Bat Mitzvah **\$28.00 per person**
Egg salad sandwiches, tuna sandwiches, roasted asparagus, mushroom, and goat cheese wraps, hummus vegetable wraps, lavender cream cheese and cucumber sandwiches, mini bagels with cream cheese, smoked salmon, capers, and red onions, orzo pesto salad, roasted beet, goat cheese, and walnut salad, light Caesar salad, fruit platter, and Italian pastries

Catering by



Please note: Special accommodations will be made for dietary restrictions
All Prices exclude taxes and service charge
Please note that minimums may apply

Sandwich Variety Options

Standard Sandwiches

Roast Beef and Horseradish
Ham and Brie Croissant
Turkey and Smoked Cheddar
Tuna Salad
Egg Salad
Vegetable and Goat Cheese

Tea Sandwiches

Grape and Chicken Salad
Maple Pecan and Chicken
Pesto Turkey
Cucumber and Cream Cheese

Wraps

Maple Pecan Chicken
Pesto Turkey
Hummus Vegetable
Roasted Mushroom, Red pepper, and Goat cheese
Roasted Sweet Potato and Kale

Open Face Sandwiches

Roast Beef and Asparagus
Smoked Salmon and Cream Cheese
Butternut Squash and Sage

Catering by



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