



WILLISTEAD MANOR CATERING

Buffet or Platter Style Lunch Meals *(Minimum of 20 guests)*

All options include bread, water, coffee and tea service, and linens

Business Luncheon

\$19.00 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

\$26.00 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

\$26.00 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

\$25.00 per person

Lemon-thyme chicken crepes or seasonal quiche, poached 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

Exquisite High Tea *(buffet style only)*

\$32.00 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

Please note: Special accommodations will be made for dietary restrictions

All Prices exclude taxes 13% and service charge 18%

Please note that minimums may apply



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Bar Mitzvah/Bat Mitzvah

\$24.00 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

Standard Sandwich Choices

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

Tea Sandwich Choices

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

Wrap Choices

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

Open Face Sandwich Choices

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

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