



THE ALL AMERICAN SCRAMBLED EGGS OR EGG WHITES

Served with Home Style Potatoes, Bacon,
Sausage, Rolls & Fresh Bagels

SWEET BREAKFAST SELECTION

Assortment of Fresh Muffins, Croissants,
Crumb Cake, and more

FRESH FLORIDA ORANGE JUICE & 100% COLUMBIAN COFFEE

Regular or Decaffeinated

SEASONAL FRESH FRUIT TRAY

MINIMUM 10 PERSON

THE EYE OPENER

Assorted Bagels, Muffins Scones & Croissants
with Cream Cheese, Butter & Preserves

FRESH FLORIDA ORANGE JUICE & OUR 100% COLUMBIAN COFFEE

Regular or Decaffeinated

SEASONAL FRESH FRUIT TRAY

MINIMUM 10 PERSON

SUNRISE SERENADE

ASSORTED BAGELS, MUFFINS, CROISSANTS

with Butter, Cream Cheese & Preserves

SCRAMBLED EGGS OR EGG WHITES

FRENCH TOAST

With Maple Syrup & Your Choice of
Bacon or Sausage

OUR HOME-STYLE POTATOES

SEASONAL FRESH FRUIT

MINIMUM 10 PERSON

THE MORNING AFTER

Assorted Bagels, Muffins Scones & Croissants
with Cream Cheese, Butter & Preserves

SMOKED SALMON

Sliced & Garnished with Tomato,
Onion, Capers & Lemon

QUICHE (CHOOSE 1)

Mixed Vegetables, Spinach, Italian,
Broccoli & Cheddar or Bacon & Swiss

FROM THE GRIDDLE

French Toast with Maple Syrup,
with your choice of Bacon or Sausage

SEASONAL FRESH FRUIT TRAY

MINIMUM 10 PERSON

BOUNTIFUL BRUNCH

ROASTED SALMON FILETS

with Dill Sauce & Garnish

PESTO CHICKEN SALAD or ASIAN CHICKEN SALAD

QUICHE (CHOOSE 1)

Mixed Vegetables, Spinach, Italian,
Broccoli & Cheddar or Bacon & Swiss

ASPARAGUS WITH RASPBERRY VINAIGRETTE

ASSORTMENT OF FRESH BAKED DINNER ROLLS

SEASONAL FRESH FRUIT TRAY or

DESSERT MEDLEY

An Assortment of Pastries & Cookies or
Chocolate Chip Cookies & Brownies

MINIMUM 15 PERSON



YUPPIE LUNCH

OUR SANDWICH PLATTER

A Mouthwatering Assortment of our
Most Popular Sandwiches and Wraps

PASTA OF THE DAY HOUSE SALAD

100% Organic Field Greens, Cranberries,
Candied Walnuts, Gorgonzola Cheese
with Raspberry Vinaigrette

SEASONAL FRESH FRUIT TRAY or THE DESSERT MEDLEY

Our Fresh Baked Miniature Pastries & Cookies

MINIMUM 10 PERSON

IT'S A WRAP

GOURMET WRAP PLATTER

A Delicious Array of our Tempting Wraps

PASTA OF THE DAY HOUSE SALAD

SEASONAL FRESH FRUIT TRAY or THE DESSERT MEDLEY

MINIMUM 10 PERSON

HEALTHY CHOICE

CRUDITÉ PLATTER

Fresh Cut Veggies with your choice of
Fat Free Honey Mustard or Hummus

or

HOUSE SALAD

ASSORTMENT OF OUR DELICIOUS & HEALTHY SANDWICHES AND WRAPS

Portobello Mushroom, Roasted Peppers,
Hummus & Arugula on a Wrap

Turkey, Alpine Lace Swiss,
Lettuce & Tomato on Whole Grain Bread

Grilled Chicken, Arugula, Sun Dried Tomato
on Pumpernickel Bread

Grilled Veggies & Romain Lettuce
on a Whole Wheat Wrap

SEASONAL FRESH FRUIT TRAY

MINIMUM 10 PERSON

ECONOMY LUNCH

SANDWICH PLATTER

A Platter of our Most Popular Sandwiches

PASTA OF THE DAY

DESSERT TIME

An Assortment of our Home Baked
Cookies & Brownies

MINIMUM 10 PERSON

EXECUTIVE LUNCH

GRILLED CHICKEN & MARINATED STEAK TERRIYAKI STRIPS

Artfully arranged with 3 dipping sauces or
choose 1 hot item: Chicken Francaise,
Tuscany Chicken, Sausage & Peppers,
Peppered Steak, Flank Steak

PASTA SELECTION (CHOOSE 1)

Pasta Ala Vodka

Filetto Di Pomodoro

Fusilli with Eggplant

Pasta Kabaret

OUR FAMOUS HOUSE SALAD

Mixed field greens with Dried Cranberries,
Candied Walnuts & Gorgonzola with
Raspberry Vinaigrette Dressing

PLATTER OF ASSORTED DINNER ROLLS

FRESH FRUIT PRESENTATION or OUR FAMOUS DESSERT MEDLEY

Assorted Mini Pastries, Mini Fresh Fruit Tarts
& Homemade Butter Cookies

MINIMUM 10 PERSON

ALL TIME FAVORITE

SANDWICH PLATTER (CHOOSE 3)

Ham & Swiss with Lettuce & Tomato on a Roll

Turkey & Alpine Lace with Tomato on a Roll

Tuna, Lettuce & Tomato on Rye

Roast Beef, Cheddar Cheese,

Lettuce & Tomato on Rustic Italian Bread
Italian Combo

PASTA OF THE DAY

ASSORTED COOKIES & BROWNIE TRAY

MINIMUM 10 PERSON



BEGINNINGS



APPETIZERS

TUSCANY ANTIPASTO & FOCACCIA

Parma Prosciutto, Fresh Mozzarella, Sweet Roasted Peppers, Provolone Cheese, Sopressata, Imported Olives

SM
SERVES 7-10

MD
SERVES 10-15

LG
SERVES 15-25

CRUDITÉ FARMSTAND VEGETABLES

Choice of Spinach, Dill or Honey Mustard Dip

SM
SERVES 7-10

MD
SERVES 10-15

LG
SERVES 15-25

IMPORTED CHEESE PRESENTATION

Crackers Garnished with Grapes & Strawberries

SM
SERVES 7-10

MD
SERVES 10-15

LG
SERVES 15-25

SALSA, CHIP & GUACAMOLE

Fresh Salsa, Guacamole & Hummus Nestled in an Assortment of Tortilla Chips & Pita Triangles

ONE SIZE SERVES 10-15

YUPPIE SANDWICH PLATTER

Assortment of our Signature Sandwiches

BAKED BRIE IN PUFF PASTRY PLATTER

Garnished with Crackers and Fruit

SERVES 6-8

NORWEGIAN SMOKED SALMON PLATTER

Sliced & Garnished with Fresh Dill and Capers. Served w/Black Bread, Tomato & Onion & Cream Cheese

SHRIMP COCKTAIL PRESENTATION

Garnished with Lemon Wedges & Cocktail Sauce

2 DOZEN PIECES

PINEAPPLE TREE

Skewers of Grilled Chicken. Skewers of Vegetables into a Fresh Pineapple Create a Unique Centerpiece

SM - 25 PIECES

LG - 50 PIECES

POACHED SALMON

Elegantly Garnished with Cherry Tomatoes & Cucumber. Served with Dill Sauce

SERVES 10-15

SEASONAL FRESH FRUIT TRAY

A Beautiful Arrangement of Seasonal Sliced Melons, Berries and Fresh Pineapple

SM
SERVES 7-10

MD
SERVES 10-15

LG
SERVES 15-20



HORS D'OEUVRES

HORS D'OEUVRES SELECTIONS HAVE A MINIMUM OF 1 DOZEN

ANTIPASTO SKEWERS

SMOKED CHICKEN or
VEGETABLE QUESADILLAS

ASPARAGUS WRAPPED
WITH PROSCIUTTO

ASIAN BEEF SATAY
With Teriyaki Sauce

ORIENTAL CHICKEN SATAY
With Peanut Sauce

COCKTAIL FRANKS IN PUFF PASTRY

FILET MIGNONNETTES ON BAGUETTE
With Creamy Horseradish Sauce

VEGETABLE DUMPLINGS
With Asian Dipping Sauce

CRISPY ASPARAGUS SPEARS
With Asiago

MUSHROOM TRUFFLE RISOTTO BITES

MINI LOBSTER CAKES

SCALLOPS WRAPPED IN BACON

MINI CRAB CAKES
With Nutmeg Sauce

BAKED STUFFED CLAMS

BABY LAMB CHOPS
With Garlic & Rosemary

SMOKED SALMON TRIANGLES
On Black Bread with Cream Cheese & Dill

STUFFED FOCACCIA SQUARES
With Fresh Mozzarella Basil & Tomato

STUFFED ENDIVE WITH GOAT CHEESE

SPINACH & FETA PHYLLO
TRIANGLES

MAC & CHEESE PARTY SQUARES
36 PARTY SQUARES

PIZZA PARTY SQUARES
36 PARTY SQUARES

CHICKEN FINGERS
With Honey Mustard & Marinara

BUFFALO WINGS
With Celery & Blue Cheese Dressing

SLICED STEAK TIDBITS
With Peppers, Onions & Mozzarella

STUFFED GARLIC KNOTS
WITH SLICED STEAK

STROMBOLI BITES
Salami, Pepperoni, Ham, Capicola & Provolone

FIG & GOAT CHEESE CROSTINI

CHICKEN PARMIGIANA BITES

ASSORTED MINI QUICHE

HERB OR SEAFOOD
STUFFED MUSHROOMS

COCONUT FRIED SHRIMP

HALF MOONS
Mozzarella, Tomato, Basil & Sundried Tomato

COCKTAIL MEATBALLS
Swedish or Italian
HALF TRAY



THE COCKTAIL PARTY **CRUDITÉ & CHEESE PRESENTATION**

An Assortment of Fresh Vegetables & Cheeses
Artistically Arranged with your Choice of
Spinach, Dill or Honey Mustard Dip

or

TUSCANY ANTIPASTO

Italian Delicacies including Parma Prosciutto,
Fresh mozzarella, Sweet Roasted Peppers,
Provolone Cheese, Sopressata,
Imported Cured Olives & Focaccia

SALSA, CHIP & GUACAMOLE

Basket with our Home Made Salsa,
Guacamole & Hummus
with Tortilla Chips & Pita Triangles

PASSED HORS D'OEUVRES

Select 5 from our Mouthwatering List

SEASONAL FRESH FRUIT TRAY or **THE DESSERT MEDLEY**

Our Fresh Baked Miniature Pastries & Cookies

MINIMUM 15

DELUXE COCKTAIL GALA **BAKED BRIE EN CROUTE**

Garnished with Gourmet Crackers,
Grapes & Strawberries

PINEAPPLE TREE

Skewers of Grilled Chicken and Skewers of
Vegetables into a Fresh Pineapple Create
a Unique & Delicious Centerpiece

JUMBO SHRIMP COCKTAIL PRESENTATION

Garnished with Lemon Wedges & Cocktail Sauce

PASSED HORS D'OEUVRES

Select 6 from our Mouthwatering List

OUR DESSERT MEDLEY

Fresh Baked Miniature Pastries & Cookies

MINIMUM 15

*Let Us Create a Custom Menu
For Your Special Event*

SUSHI

BRONZE PLATTER

Cucumber Roll (18 pcs)
Avocado Roll (18 pcs)
Carrot Roll (12 pcs)
Ginger Roll (12 pcs)

SILVER PLATTER

Tuna Roll (12 pcs)
Salmon Roll (12 pcs)
Cucumber Roll (18 pcs)
Spicy Crab Roll (8 pcs)
California Roll (8 pcs)

GOLD PLATTER

Tuna Sushi (2 pcs)
Shrimp Sushi (2 pcs)
Smoked Salmon Sushi (2 pcs)
Crab Stick Sushi (2 pcs)
Cucumber Roll (12 pcs)
Tuna Roll (12 pcs)
California Roll (24 pcs)

PLATINUM PLATTER

Tuna Sushi (5 pcs)
Shrimp Sushi (5 pcs)
Smoked Salmon Sushi (5 pcs)
Crab Stick Sushi (5 pcs)
Cucumber Roll (6 pcs)
Tuna Roll (6 pcs)
California Roll (24 pcs)

MILLENNIUM PLATTER

Tuna Sushi (8 pcs)
Shrimp Sushi (8 pcs)
Smoked Salmon Sushi (8 pcs)
Eel Sushi (8 pcs)
Cucumber Roll (16 pcs)
Tuna Roll (12 pcs)
Smoked Salmon (12 pcs)



CLASSIC DINNER

TO START

(CHOOSE 1)

CRUDITÉ PRESENTATION

A Bountiful Assortment of Farmstand Fresh Vegetables Artistically Arranged with your Choice of Spinach, Dill or Honey Mustard Dip

or

TUSCANY ANTIPASTO or THE PINEAPPLE TREE

Tuscany Antipasto. A Combination of Italian Delicacies including Genoa Salami, Pepperoni, Marinated Eggplant, Sweet Roasted Peppers, Provolone Cheese, Mozzarella, Tomato & Basil, Imported Olives, Focaccia & Grissini

Pineapple Tree. A Unique & Delicious Centerpiece. A Pineapple with Skewers of Grilled Chicken & Grilled Vegetables

THE MAIN EVENT CHICKEN FRANCAISE

(OR CHICKEN OF YOUR CHOICE)

Tender Chicken Breast, Lightly Battered with Lemon, White Wine, Mushrooms and Artichoke Hearts

SLICED FLANK STEAK

With Marinade of Teriyaki, Mushrooms & Onions

PENNE FILETTO DI POMODORO

(OR PASTA OF YOUR CHOICE)

Pasta with a Delicious Fresh Plum Tomato Sauce

STRING BEANS ALMONDINE AIOLI

RICE PRIMAVERA or GARLIC MASHED POTATO

ASSORTMENT OF FRESH DINNER ROLLS

OUR HOUSE SALAD

THE FINISHING TOUCH SEASONAL FRESH FRUIT TRAY or THE DESSERT MEDLEY

Fruit. A Beautiful Arrangement of Seasonal Sliced Melons, Berries and Fresh Pineapple

Dessert. Our Fresh Baked Miniature Pastries & Delicate Butter Cookies

MINIMUM 15

DELUXE CLASSIC DINNER

**CLASSIC DINNER MENU WITH
HOT/COLD HORS D'OEUVRES (CHOOSE 5)**

BARBEQUE

TO START

SANTA FE SALSA & CHIP BASKET or CRUDITÉ PRESENTATION

Santa Fe Salsa & Chips. Fresh Salsa, Guacamole & Hummus surrounded by an Assortment of Tortilla Chips & Pita Triangles

Crudité Presentation. A Medley of Seasonal Fresh Vegetables with our Delicious Spinach Dip

OFF THE COALS

100% BLACK ANGUS BEEF HAMBURGERS

AND HEBREW NATIONAL HOT DOGS

Served with Sliced Tomatoes & Onions, BBQ Sauce, Sauerkraut, Ketchup & Mustard with Rolls to Accompany

MARINATED FLANK STEAK TERIYAKI or BONELESS BALSAMIC CHICKEN BREAST

FROM THE SIDEBOARD OUR HOUSE SALAD

PASTA OF THE DAY AND CORN ON THE COB

FINISHING TOUCH SEASONAL FRESH FRUIT TRAY or HOMEMADE COOKIES & BROWNIES

Fruit. An Assortment of Sliced Fruit

Dessert. Chocolate Chip Cookies & Brownies

MINIMUM 15

PORK

HALF TRAY SERVES 6-8

BBQ RIBS

SPIRAL HAM

VIRGINIA HAM

SAUSAGE & PEPPERS

PULLED PORK

ROAST PORK WITH BBQ SAUCE

STUFFED ROAST PORK

With Spinach & Provolone



HALF TRAY SERVES 6-8

POULTRY

CHICKEN CUTLET MILANESE

With Tomato, Basil and Onion

CHICKEN FRANCAISE

Lightly Battered with Lemon, White Wine,
Artichoke Hearts and Sautéed Mushrooms

SOUTHERN FRIED CHICKEN

STUFFED CHICKEN BREAST

With Fresh Spinach and Ricotta Cheese

ITALIAN STYLE STUFFED CHICKEN BREAST

With Parma Prosciutto & Fontina Cheese
in a Delicious Wine Sauce

BONELESS CHICKEN CACCIATORE

With Mushrooms, Peppers, Onion,
White Wine & Herbs in a Red Sauce

CHICKEN POT PIE

CHICKEN CORDON BLEU

Boneless Breast of Chicken Filled with
Prosciutto & Imported Swiss Cheese

CHICKEN SCARPARIELLO

Tender Chicken Pieces on the Bone with
Sweet Sausage, Lemon, Garlic & Rosemary
Garnished with Red Roasted Potatoes

CHICKEN PICATTA

Sautéed with a Lemon Caper White Wine Sauce

CHICKEN BALSAMICO

Marinated in Balsamic Vinegar with Fresh Herbs

TUSCANY CHICKEN

With Fresh Mozzarella, Portobello Mushrooms &
Sautéed Spinach in a Rustica Brown Sauce

CHICKEN IN WHITE WINE

Tender Pieces of Boneless White Meat with
Mushrooms, Broccoli and a White Wine Sauce

BEEF

FILET MIGNON

Rubbed with Fresh Herbs,
Roasted Juicy-Rare. Accompanied
by Horseradish or Au Jus

DINNER PORTION
SERVES 6

*Let us Create a Menu
for your Special Event*

BEEF BRACIOLE

Finest Top Round Slices
Stuffed with Prosciutto, Spices and
Grated Pecorino & Romano

TEXAS STYLE CHILI (BEEF or TURKEY)

STUFFED FLANK STEAK

With Spinach and Sweet Roasted Peppers,
Horseradish Sauce and Au Jus

ALMOST LIKE MOM'S MEATLOAF

Seasoned Ground Beef
Topped with Delicious Tomato Gravy

CLASSIC BEEF STEW

Tidbits of Beef Slow Roasted with Potatoes,
Celery and Carrots in a Red Wine Broth

OLD WORLD ITALIAN MEATBALLS

In Good Ol' Fashioned Marinara Sauce

PEPPER STEAK

Tender Sirloin Steak Strips
Sautéed with Market Fresh Onions,
Peppers and Tomatoes

SLICED FLANK STEAK

Teriyaki Glazed with Onions and Mushrooms



PASTA FAVORITES

HALF TRAY SERVES 6-8

RIGATONI BOLOGNESE

PENNE FILETTO POMODORO

RIGATONI A LA VODKA

BAKED ZITI WITH RICOTTA
& MOZZARELLA

PASTA PRIMAVERA

FUSILLI WITH EGGPLANT SAUCE

PENNE WITH BROCCOLI RABE
AND SAUSAGE

VEGETABLE or
CLASSIC MEAT LASAGNA

LINGUINI WITH WHITE CLAM SAUCE

PASTA KABARET

LASAGNA BOLOGNESE

SHRIMP MARINARA OVER LINGUINI

BOW TIE PASTA
WITH BROCCOLI & MUSHROOMS

STUFFED SHELLS

RIGTONI

FISH

HALF TRAY SERVES 6-8

SHRIMP PARMESAN

FILET OF SOLE

M/P

ROASTED SALMON FILETS

POTATO CRUSTED COD FISH

POACHED FRESH SALMON

TORTILLA CRUSTED TILAPIA

GRILLED SWORDFISH
WITH BROCCOLI RABE

BAKED FLOUNDER

SHRIMP SCAMPI

SEAFOOD FRA DIAVOLO

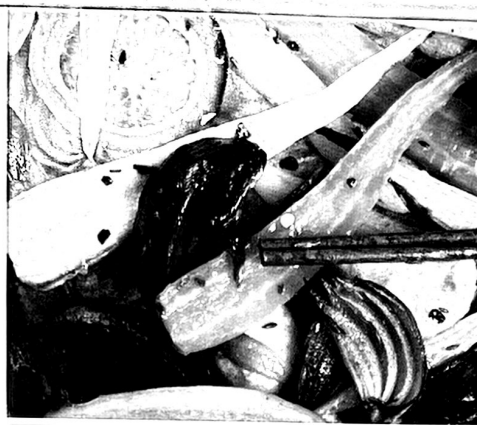
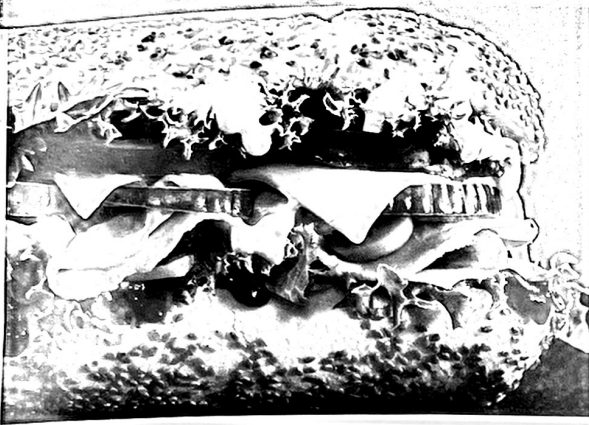
SESAME CRUSTED TUNA

FLOUNDER WITH SEAFOOD STUFFING

M/P

MARYLAND CRAB CAKES

ALMOND CRUSTED FLOUNDER



VEAL

VEAL MARSALA

Sautéed with Mushrooms and Marsala Wine
M/P

VEAL & PEPPERS

Tender Veal Mixed with Colorful Peppers
M/P

VEAL MILANESE

Lightly Breaded and Topped With Diced
Tomatoes, Basil, Red Onion & Olive Oil
M/P

SALADS

TRADITIONAL GREEK SALAD

PER PERSON

ROASTED FRESH BEET SALAD WITH ORANGE

TUTTO PAZZO

Romaine Lettuce, Fresh Mozzarella,
Roasted Peppers & Tomatoes

TOSSED GARDEN SALAD

CLASSIC CAESAR

FIELD GREEN HOUSE SALAD
Dried Cranberries, Candied Walnuts
& Gorgonzola Cheese

HEROS

Includes Pickles, Pasta Salad or Cole Slaw

B.L.T.A

PER FOOT

Bacon, Lettuce, Tomato & Avocado

HOUSE FAVORITE

Grilled Balsamic Chicken Topped With
Fresh Mozzarella, Tomato & Basil

THE GODFATHER

Genoa Salami, Capi Ham, Provolone Cheese,
Lettuce, Tomato, Onions, Sweet Roasted
Peppers, Olive Oil & Vinegar

KOSHER STYLE

Corned Beef, Pastrami, Turkey Breast, Cole Slaw
with Russian Dressing on the Side

THE AMERICAN

Roast Beef, Boars Head Ham, Swiss,
American, Lettuce & Tomato

COLD CUT PLATTER

Roast Beef, Turkey, Ham, American & Swiss,
Served with Assorted Breads & Dinner Rolls

MINIMUM 10