

# BREAKFAST



SIMPLY ELEGANT

## European Breakfast Platter

Fresh Baked Petite Muffins, Pastries, Chocolate, and Fruit Filled Croissants Complimented with an Attractive Display of Sliced Fruit Including Golden Pineapple and Sweet Melons. Garnished with Red Grapes and Seasonal Fresh Berries.

## Warm Breakfast Sandwiches

Hot off the Grill – Assortment of Egg Sandwiches Served on Buttery Croissants, English Muffins, and Plain Bagels. Bacon, Egg & Cheese, Sausage, Egg & Cheese, and Egg & Cheese. Fresh Fruit Salad: Golden Pineapple, Sweet Melons, Red Grapes, and Seasonal Berries.

## Simply Elegant Hot Breakfast

Farm Fresh Scrambled Eggs with Melted Vermont Cheddar Cheese Crispy Applewood Smoked Bacon and Maple Infused Sausage Links, Oven Roasted Potatoes Fresh Baked Petite Muffins and Croissants Ketchup, Hot Sauce, Salt & Pepper



# LUNCH



SIMPLY ELEGANT

## Assorted Sandwiches & Wraps

- Oven Roasted Turkey and Smoked Gouda with Fresh Avocado
- Lean Roast Beef and Provolone with Roasted Red Peppers
- Homemade Chicken Salad and Muenster Cheese with Cucumbers
- Virginia Ham and Cheddar with Applewood Smoked Bacon
- Homemade Tuna Salad and Swiss
- Red Pepper Hummus Topped with Crisp Fresh Veggies
- Individual Bags of Gourmet Route 11 Potato Chips

## Mediterranean Chicken Display

- Grilled Marinated and Julienned White Meat
- Crisp Green Leaf Lettuce
- Sliced Tomatoes and Red Onion
- Cucumber Wheels
- Feta Cheese
- Creamy Tzatziki Dill Sauce and Roasted Red Pepper Hummus
- Warm Pita Bread
- Grilled Portabella Mushrooms
- Individual Bags of Gourmet Route 11 Potato Chips

## Chicken Picatta

- Pieces of Lightly Breaded White Meat
- Dressed in a Zesty Lemon Caper Sauce
- Served with Penne Pasta ala Rosa (vegetarian)
- Traditional Mixed Mesclun Greens Salad
- Balsamic Vinaigrette
- Assorted Dinner Rolls and Breads with Butter Tabs



# HAPPY HOUR



SIMPLY ELEGANT

## Cubed Cheeses & Fresh Fruit

- Pepper Jack, Cheddar, and Colby
- Golden Pineapple, Sweet Seasonal Melons, and Red Seedless Grapes – Garnished with Mixed Berries

## Assorted Appetizers

- Barbeque Beef Meatballs
- Spanakopita
  - Baby Spinach Blended with Greek Feta Cheese Baked in a Buttery Phyllo Dough
- Vegetable Crudite
  - Served with Buttermilk Ranch Dip – on the side

## Hors D'Oeuvres

- Large Shrimp Cocktail (4 Pieces per Guest)
  - Served with Cocktail Sauce and Garnished with Fresh Lemon
- Barbeque Beef Meatballs
- Spanakopita
  - Baby Spinach Blended with Greek Feta Cheese Baked in a Buttery Phyllo Dough
- Vegetable Crudite
  - Served with Buttermilk Ranch Dip – on the side
- Thai Chicken Satay
  - Grilled Marinated White Meat – Served on a Bamboo Paddle
  - Zesty Peanut Sauce provided on the side





# DESSERT



SIMPLY ELEGANT

## Sweet Snack Tray

Minimum 10 guests

Includes an Assortment of the Following:

- Chocolate Ganache Brownies
- Raspberry Crumble Bars
- Lemon Cooler Bars
- Oreo Brownies
- Blondie Bars
- Cheesecake Lollipops
- Rice Krispy Treats
- Assorted Fresh Baked Cookies – Chocolate Chips, White Chocolate with Macadamia Nuts, Oatmeal Raisin, Rainbow Sugar, and Heath Bar Crunch
- Petite European Pastries: Vanilla Napoleon, Chocolate Éclair, Crème Puff and Fruit Tartlets

