

continental breakfast

good morning sunshine

orange, grapefruit & cranberry juice
sliced seasonal fruits & berries
croissants & danish with fruit preserves & sweet butter
coffees & hot tea

wake up & smell the coffee

orange, grapefruit & cranberry juice
sliced seasonal fruits & berries
croissants & danish with fruit preserves & sweet butter
bagels with flavored cream cheese
coffees & hot tea

rise & shine

orange, grapefruit & cranberry juice
sliced seasonal fruits & berries
individual yogurts with granola
bagels with flavored cream cheese, fruit preserves & sweet butter
egg, ham & cheese on an english muffin
coffees & hot tea

get up & get going

orange, grapefruit & cranberry juice
sliced seasonal fruits & berries
individual yogurts with granola
croissants & danish with fruit preserves & sweet butter
charcuterie & cheese display with breads
coffees & hot tea

☺continental breakfasts are intended for a maximum of 30 minutes

22% service charge

6% sales tax

hot plated breakfast

eggs n u

orange & grapefruit juice

sliced seasonal fruits & berries

selection of breakfast pastries, fruit preserves & sweet butter

omelet with two fillings – mushrooms, onion, tomato, swiss cheese, cheddar cheese or ham

applewood smoked bacon or sausage

breakfast potatoes

coffees & hot tea

french connection

orange & grapefruit juice

sliced seasonal fruits & berries

selection of breakfast pastries, fruit preserves & sweet butter

french toast with maple syrup

applewood smoked bacon or sausage

breakfast potatoes

coffees & hot tea

legrand's legacy

orange & grapefruit juice

sliced seasonal fruits & berries

selection of breakfast pastries, fruit preserves & sweet butter

eggs benedict on english muffin with canadian bacon or shrimp, hollandaise

applewood smoked bacon or sausage

breakfast potatoes

coffees & hot tea

22% service charge

6% sales tax

hot buffet breakfast

build a breakfast

juice – select three

orange
apple

grapefruit
tomato

cranberry

fruit – select one

sliced

whole

salad

bakery – select three

muffins
cinnamon rolls
preserves, sweet butter

danish
traditional croissants

bagels with flavored cream cheese

eggs – select one

scrambled

scrambled whites

tomato, feta, potato frittata

eggs benedict with canadian bacon –additional charge

spinach, scallion, cheddar quiche-additional charge

red & green peppers, scallion, tomato, cheddar cheese burrito-additional charge

sides – select two

ham

sausage

waffles

home fries

oatmeal

turkey bacon

turkey sausage

pancakes

hash browns

grits

applewood smoked bacon

canadian bacon

french toast

roasted new potatoes

coffees & hot teas

each additional egg or side

additional charge

stations

omelet – mushrooms, onion, tomato, scallions, red & green peppers, swiss, cheddar, bacon & ham

waffle – bananas, fresh berries, chocolate chips, macadamia nuts, maple syrup & whipped cream

☺stations can be added to any breakfast & must equal full guaranteed number of guests

☺one chef required per thirty-five (35) guests - \$150 each

☺maximum 1 ½ hours

☺minimum of 25 guests

☺\$200 under 25 food charge

22% service charge

6% sales tax

breaks

serenity

assorted tea sandwiches
lychee-raspberry salad
whole fruit
carrot juice
cucumber-mint infused water
hot teas

arctic blast

ice cream & frozen fruit bars
frozen key lime pie on a stick
frozen chocolate covered bananas
iced coffee
hot cocoa with mini marshmallows

dipping donuts

churros
glazed donut holes
dipping items – toasted coconut, cinnamon sugar
melted chocolate, powdered sugar & sprinkles
regular & chocolate milk
hot cocoa
coffees & hot tea

sporty

tortilla chips with salsa
buffalo wings with blue cheese & celery sticks
hot pretzels with mustard
pigs in a blanket
sodas

add domestic beer or red bull
additional charge

sweet, tangy & salty

green apple wedges with caramel dipping sauce
chocolate covered strawberries
white chocolate covered pretzels
peanut brittle
lemonade
sweet iced tea

breaks - 2

candy store

chef's selected candy may include:

jelly beans

m&ms

licorice bites

chocolate covered peanuts

gummy bears

malted milk balls

gum drops

sodas

bakery

cookies

brownies & blondies

key lime bars

coffees & hot tea

fruity

cheesecake bites with fruit toppings

macerated mixed berries with cream

ambrosia fruit salad

dried fruit chips

fruit juices

get-together

finger sandwiches

hummus & baba ghanoush with pita chips

cheese with breads & crackers

still & sparkling water

latino

maraquitas

(fried plantains)

empanada de carne

(beef empanada)

arepas

(corn & cheese bread)

mojo, chimichurri y chipotle salsa

(dipping sauces)

mojitos sin alcohol

(non alcoholic mojitos)

breaks - 3

orange

candied orange slices
orange scented crème brûlée
blood orange sorbet
tangerine jello shots
orange jelly beans
orange juice

watering hole

coffees, hot tea, sodas & bottled water
4 hour service includes 1 hot beverage refresh

8 hour service includes 2 hot beverage refreshes & all day cold beverage refresh

caffeinated

coffees & hot tea
4 hour service includes 1 hot beverage refresh

8 hour service includes 2 hot beverage refreshes

☺all breaks are intended for a maximum of 30 minutes

22% service charge

6% sales tax

plated lunch

breads & butter

coffees & hot tea

pre set water

iced tea on request

pre set iced tea – additional charge

soup or salad – select one

soup

minestrone

creamy tomato-basil

chicken tortilla

lentil

potato-leek

butternut squash

salad

caesar

romaine, croutons, egg, parmesan, traditional dressing

house

greens, cherry tomatoes, cucumber, croutons, raspberry vinaigrette

tropical

greens, mango, pineapple, cucumber, citrus dressing

mediterranean

greens, romaine, feta, olives, roasted red pepper, balsamic vinaigrette

entrée – select one

chicken cacciatore

oven roasted, mushrooms, tomatoes, garlic, herbs

herbed polenta

seasonal vegetables

lemon chicken

pan seared, white wine-lemon beurre blanc, capers, red peppers, herbs

mashed yukon golds

seasonal vegetables

filet of beef bordelaise

grilled, bordelaise sauce

mushroom risotto

seasonal vegetables

pesto mahi

baked in white wine, pesto cream

herb, garlic, tomato rice

seasonal vegetables

plated lunch - 2

smoked tomato salmon

pan seared, smoked tomato sauce with garlic
almond, raisin, herb cous cous
seasonal vegetables

fig-port loin of pork

oven roasted, fig-port reduction
roasted baby reds
seasonal vegetables

penne white wine-lemon sauce

white wine-lemon sauce, roasted red peppers, asparagus, scallions, basil
with grilled chicken or three grilled shrimp-additional charge

chicken caesar

romaine, croutons, egg, parmesan, sliced chicken
traditional dressing

cobb

romaine, bacon, egg, avocado, blue cheese, chicken
honey-mustard dressing
with three grilled shrimp-additional charge

dessert – select one

strawberry shortcake
carrot cake
key lime cheesecake
tiramisu cake
chocolate truffle cake
apple crumble

22% service charge

6% sales tax

buffet lunch - 26 & above

bread & butter

coffee & hot tea

pre set water

iced tea on request

pre set iced tea – additional charge

picnic

cole slaw with coconut, mandarin orange

fingerling potato salad with herbs, scallions, spanish onion, egg, dijonaise

penne with red onion, tomato, mushroom, herbs, creamy citrus vinaigrette

fried chicken

bbq pulled pork sandwich

braised brisket

macaroni with four cheeses

corn on the cob

corn bread & butter

strawberry shortcake

key lime pie

watermelon wedges

island time

black bean soup

jicama slaw with red & green peppers, red onion, scallion, cilantro, pineapple, lime

avocado, red onion, tomato, mango, lime-mango vinaigrette

green papaya salad with poblano, serrano, jalapeno, red onion, carrot, chili-lime vinaigrette

chicken, jerk seasoning

mahi, mango-pineapple salsa

skirt steak, chimichurri

red beans & rice

fried plantains

flan

cinnamon-sugar churros with caramel sauce

toasted coconut bread pudding with macadamia nuts, nutmeg & cinnamon

buffet lunch - 26 & above - 2

sandwich board

soup – select one

minestrone
creamy tomato-basil
chicken tortilla
lentil
potato-leek
butternut squash

salad – select two

fingerling potato salad with herbs, scallions, spanish onion, egg, dijonaise
panzanella with tomato, mozzarella & bread, herb vinaigrette
broccolini, tomato-saffron-garlic sauce
green beans, ginger-soy glaze
penne with grape tomatoes, cucumbers, scallions, herb vinaigrette
caesar with romaine, croutons, egg, parmesan, traditional dressing
greens with cherry tomatoes, cucumbers, croutons, raspberry vinaigrette

sandwich – select four

chilled

pesto rubbed chicken, mozzarella, tomato, basil, romaine with balsamic vinaigrette on focaccia
turkey, provolone, arugula, tomatoes & garlic aioli on whole grain
beef, gouda, arugula, tomato, grilled portobello & horseradish mayo on sourdough
ham, brie, watercress, arugula, roasted red peppers & creole mustard on ciabatta
grilled vegetables with hummus wrap

hot

french dip – beef, provolone, au jus & horseradish sauce on a hoagie
turkey, brie, watercress, tomato, roasted yellow peppers with roasted red pepper aioli on focaccia
clt – chicken, romaine, tomato with garlic aioli on whole grain
cuban – shredded pork, ham, swiss, pickles & mustard on cuban
open faced pastrami, swiss with whole grain mustard on rye
grilled mixed vegetables with pesto on focaccia

bite size treats – select two

strawberry shortcake
carrot cake
key lime cheesecake
tiramisu cake
chocolate truffle cake
black & white cookies
apple crumble

buffet lunch - 26 & above - 3

build a buffet

soup – select one

minestrone
creamy tomato-basil
chicken tortilla
lentil
potato-leek
butternut squash

salad – select three

fingerling potato salad with herbs, scallions, spanish onion, egg, dijonnaise
panzanella with tomato, mozzarella & bread, herb vinaigrette
broccolini, tomato-saffron-garlic sauce
penne with grape tomatoes, cucumbers, scallions, herb vinaigrette
green beans, ginger-soy glaze
caesar with romaine, croutons, egg, parmesan, traditional dressing
greens, cherry tomatoes, cucumbers, croutons, raspberry vinaigrette

entrée – select three meats and three sauces

meat

chicken – grilled, baked or sautéed
turkey breast – oven roasted
pork loin – oven roasted
fish – salmon or mahi – grilled, baked or sautéed
beef – grilled skirt steak, sirloin, flat iron or braised short ribs - sauces do not apply to ribs

saucés

roasted red pepper coulis – chicken, turkey, pork or fish
tarragon-thyme cream – chicken, turkey, pork or fish
tomato-saffron-garlic – chicken, turkey, pork or fish
mango-pineapple salsa – chicken, pork or fish
roasted corn-tequila-lime salsa – chicken, pork or fish
fig-port reduction – chicken, pork or beef
portobello-herb cream sauce – chicken, turkey, pork or beef
bordelaise red wine demi glace – chicken, pork or beef
mushroom duxelle drizzled with demi glace – chicken, pork or beef
chimichurri – chicken, pork or beef

sides – select two

smashed yukon golds
roasted garlic-scallion mash
herb roasted baby reds
maple-sweet potato mash
cous cous with peppers, golden raisins, dried cranberries, sliced almonds
vegetable rice pilaf
pesto-sundried tomato orzo
seasonal vegetables

bite size treats – select two

strawberry shortcake
carrot cake
key lime cheesecake
tiramisu cake
chocolate truffle cake
apple crumble

buffet lunch - 26 & above - 4

mambo italiano

creamy tomato-basil soup

panzanella with tomato, mozzarella & bread, herb vinaigrette

antipasto with cured meats, cheese, olives

greens with tomato, cucumber, croutons, balsamic vinaigrette

chicken parmesan

cheese tortellini with pesto-alfredo

penne with fennel and sausage

herbed gnocchi

grilled vegetables

tiramisu cake

cappuccino cake

☺minimum of 26

☺\$200 food charge under 26

22% service charge

6% sales tax

buffet lunch 25 & under

coffees & hot tea

pre set water

iced tea on request

pre set iced tea – additional charge

going green

yesterday's soup (it's always better the next day)

salad bar with greens, seasonal toppings, two dressings

chicken, egg & tuna salads

bread

chef's selection of bite size treats

between the slices

yesterday's soup (it's always better the next day)

fingerling potato salad with herbs, scallions, spanish onion, egg, dijonaise

greens with cherry tomatoes, cucumber, croutons, raspberry vinaigrette

turkey with provolone, arugula, tomato & garlic aioli on whole grain

roast beef with gouda, arugula, grilled portobello, tomato & horseradish mayo on sourdough

hot grilled mixed vegetables with pesto on foccacia

chef's selection of bite size treats

mob scene

panzanella with tomato, mozzarella & bread, herb vinaigrette

broccolini tossed in tomato-saffron-garlic sauce

chicken cacciatore with mushrooms, tomatoes, garlic, herbs

cheese tortellini with pesto-alfredo

seasonal vegetables

bread & butter

chef's selection of bite size treats

22% service charge

6% sales tax

plated dinner

rolls & butter

coffee & hot tea

pre set water

soup or salad – select one

soup

cream of mushroom
black bean with fire roasted corn
roasted beet with goat cheese
potato-leek
butternut squash
lobster bisque
sweet corn-crab chowder

salad

citrus

fennel, arugula, orange segments, parmesan, lemon & olive oil

mediterranean

greens, arugula, feta, tomatoes, kalamata olives, green beans, cucumber, herb vinaigrette

cobb

lettuce wedge, bacon, eggs, tomato, cheddar cheese, avocado, blue cheese
honey-mustard dressing

house

greens, cherry tomatoes, cucumbers, croutons, raspberry vinaigrette

italian

greens, pine nuts, green beans, marinated tomatoes, herbs, mozzarella
balsamic vinaigrette

entrée – select one

chicken portobello

grilled, portobello-herb cream
potatoes au gratin
seasonal vegetables

ginger-garlic chicken

baked, ginger-garlic brown sauce
lemon grass-scallion wild rice
seasonal vegetables

salmon beurre blanc

pan seared, tomato, garlic, scallion beurre blanc
sweet corn-carrot cous cous
seasonal vegetables

beef tenderloin rickenbacker

grilled, brandy-dijon cream, tri-color peppercorns & sea salt
oven roasted garlic-shallot fingerling potatoes
seasonal vegetables

plated dinner - 2

encrusted rack of lamb

char-broiled, rosemary, mint, garlic crust
roasted garlic mash
seasonal vegetables

tuna puttanesca

pan seared medium-rare, tomato, olive, basil sauce
bell pepper, garlic, herb bulgar wheat
seasonal vegetables

short ribs gremolata

braised, rich demi glace
roasted potatoes & root vegetables

gnocchi osso bucco

shredded beef, roasted tomatoes, garlic & sage topped with marscapone

pork chop calvados

pan seared, calvados-granny smith au jus
parsnip-sweet potato puree
seasonal vegetables

jerked snapper

oven roasted, jerk seasoning, peppers & onions
coconut rice
seasonal vegetable

dessert – select one

traditional cheesecake
mango cheesecake
cappuccino cake
tiramisu cake
hazelnut cake
three berry tart
almond joy cake
flourless chocolate cake

22% service charge

6% sales tax

buffet dinner

rolls & butter
coffee & hot tea
pre set water

chinese take out

hot & sour soup with tofu & green onions

lettuce wrap station – iceberg, ground chicken, water chestnuts, carrot-cabbage mix, hoisin
spring rolls with chinese mustard, soy sauce & duck sauce

sweet & sour chicken with pineapple
beef with broccoli

white rice
pork fried rice
mixed vegetables

mandarin orange mousse
ginger cake with green tea cream
fortune cookies

viva mexico

chicken tortilla soup

tortilla chips with queso, pico de gallo, sour cream & guacamole
greens with tomato, cucumber & carrots, jalapeno-cilantro vinaigrette

cheese enchiladas, tomato sauce
chicken tamales, tomatillo salsa
beef fajitas in flour tortillas, tomato, lettuce & onion

fiesta rice
black beans with red onions

mexican chocolate flan
cinnamon-vanilla cheesecake with sugared plantains

buffet dinner - 2

build a buffet

soup – select one

cream of mushroom
black bean with fire roasted corn
roasted beet with goat cheese
potato-leek
butternut squash
lobster bisque
sweet corn-crab chowder

salad – select three

lentil & roasted beets with goat cheese, orange vinaigrette
fennel, arugula, orange segments, parmesan, lemon & olive oil
asian chicken salad, noodles, napa cabbage, snow peas, carrots, wonton crisps, ginger vinaigrette
mixed greens, arugula, feta, tomatoes, kalamata olives, green beans, cucumber
balsamic vinaigrette
salad wedges cobb style, bacon, eggs, tomato, cheddar cheese, avocado, honey-mustard dressing
white wine poached pears, arugula, candied pecans, gorgonzola, citrus vinaigrette
broccolini, tomato-saffron-garlic sauce
green beans, ginger-soy glaze
caesar with romaine, croutons, egg, parmesan, traditional dressing
greens, cherry tomatoes, cucumbers, croutons, raspberry vinaigrette

entrée – select three meats & three sauces

meat

chicken – grilled, baked or sautéed
turkey breast – oven roasted
pork loin – oven roasted
fish – salmon, mahi or snapper – grilled, baked or sautéed
beef – grilled skirt steak, sirloin, flat iron or braised short ribs - sauces do not apply to ribs

sauces

portobello-herb cream sauce – chicken, turkey or pork
fire roasted tomato-red wine demi glace – chicken, turkey, pork or fish
ginger-garlic brown sauce – chicken, turkey, pork or fish
artichoke-red onion-olive tomato sauce – chicken, pork or fish
tomato-garlic-scallion beurre blanc – chicken, pork or fish
roasted corn-tequila-lime salsa – chicken, pork or fish
brandy-dijon reduction – chicken, pork or beef
mushroom duxelle drizzled with demi glace – chicken, pork or beef
chimichurri – chicken, pork or beef

buffet dinner - 3

sides – select two

oven roasted garlic fingerling potatoes
mashed yukon golds with truffle butter & chives
asparagus risotto
polenta with mushroom, roasted garlic, goat cheese & stewed tomatoes
quinoa, slivered almonds, raisins, olives, poached garlic cloves
saffron cous cous with greek olives & tarragon
potatoes au gratin
mushroom risotto
seasonal vegetables

dessert – select two

traditional cheesecake
mango cheesecake
cappuccino cake
tiramisu cake
hazelnut cake
three berry tart
almond joy torte
flourless chocolate cake

☺minimum of 26

☺\$200 food charge under 26

22% service charge

6% sales tax

displays

vegetable

crudités, french onion & balsamic vinaigrette
per 25 guests

herb & olive oil marinated then grilled, citrus vinaigrette
per 25 guests

cheese

domestic with breads & crackers
per 25 guests

imported with kumquat chutney, nuts, dried fruits, breads & crackers
per 25 guests

antipasto

imported cheese & cured meats, marinated olives, grilled vegetables & breads
per 25 guests

seared ahi tuna

(3 slices per person)
edamame, seaweed salad, ginger, wasabi, chili paste & soy dipping sauce
per 25 guests

bruschetta

tomato-basil-red onion
chickpea salad
white bean-sage-prosciutto
roasted red pepper
breads & flat breads
per 25 guests

hummus

traditional
roasted garlic
edamame
baba ghanouj
pita & flat breads
per 25 guests

22% service charge
6% sales tax

hors d'oeuvres

chilled

artichoke bottoms with chicken curry
bouche with shrimp salad
grilled eggplant with ricotta
bruschetta with mushroom, onions
melon & prosciutto
parmesan polenta with smoked chicken
red bliss potato with crabmeat, parsley
belgian endive with blue cheese, glazed pecan
hearts of palm, roasted tomato & asparagus tart

per dozen

artichoke bottoms with olive tapenade
cucumber slice topped with crab salad
smoked salmon cornet on focaccia crostini
cherry tomato caprese
crostini with pear & gorgonzola
red bliss potato with sour cream, caviar
tomato crusted bruschetta
toast with wild mushrooms, truffle
vegetable napoleon

green asparagus wrapped with prosciutto
phyllo with red pepper hummus
pita with chicken tandoori, roasted garlic hummus
bruschetta with olive tapenade, goat cheese
cucumber with shrimp, dill cream cheese

per dozen

white asparagus wrapped with salmon
shrimp-mango tartlette
wonton with tuna carpaccio, wasabi
cucumber cup with ceviche

hot

quiche

kalamata, feta, artichoke
spinach, swiss cheese

wrapped in flaky pastry

spinach, feta & garlic
chorizo
all beef franks
seasonal vegetables
apricot, fennel & cheese
feta & leek

empanadas

beef
cheese
chicken
guava & cheese

per dozen

sautéed mushrooms, swiss cheese
bacon, swiss, chives

chicken, peppers & onions
eggplant, ricotta, mozzarella & parmigiano
portobello, cremini, herbs & shallots
goat cheese & roasted red peppers
brie & pear
ground beef & sautéed mushrooms

southwestern beef
cheese & plantain
chorizo & manchego
vegetable

hors d'oeuvres - 2

per dozen

international

parmesan cheese sticks
coconut chicken
fig almond drop
chicken croquette
conch fritters
gorgonzola risotto croquette
breaded cheese ravioli
beef & bean burrito
broccoli calzone
chimichanga
vegetable quesadilla
crab rangoon

stuffed mushrooms with boursin
coconut shrimp
brazilian cheese bread
crab cakes
dates stuffed with chorizo
potato pancakes
scallops wrapped in bacon
smoked chicken burrito
wild mushroom calzone
smoked chicken quesadilla
vegetable egg roll
black bean spring roll

©minimum of one dozen

©chef will select sauces where appropriate

22% service charge

6% sales tax

stations

sushi anyone?

boat - 90 pieces is the minimum order

each additional piece

soy sauce, pickled ginger & wasabi

attended sushi bar - 8 pieces per person
minimum 50 guests

chef & set up fee additional

buon appetito

orrechietti with puttanesca
risotto with roasted vegetables & mushrooms
penne with pesto
garlic bread

double stuffed spuds

baked potato skins & mashed yukon golds
caramelized spanish onion, cheddar, sour cream, bacon, scallions, roasted garlic
chicken or brown gravy

shellfish bake

(8 pieces per person)
clams with white wine-garlic
mussels with tomato-saffron
shrimp-peel n eat
lemon, cocktail sauce, horseradish, breads & crackers

olé

beef tamales & chicken fajitas in flour tortillas (or the other way around)
traditional & blue corn tortilla chips
pico de gallo, guacamole, sour cream, lettuce, tomato & onion
tomato-chipotle salsa, roasted corn-black bean salsa, queso

stations - 2

sliders

(2 per person)

beef with bacon, cheddar

turkey with tomato bruschetta, watercress

veggie with hummus, pesto, arugula

regular & sweet potato fries

mustard, ketchup, mayo & pickles

carve away

whole turkey, cranberry chutney

prime rib, mustard, horseradish, au jus

beef tenderloin, mushroom duxelle drizzled with demi glace, mustard, horseradish

top round, bordelaise, mustard, horseradish

loin of pork, fig-port reduction

side of salmon, tarragon-thyme cream

bread & rolls

sugar rush

whole & sliced fruit, key lime bars, churros, melted chocolate & toasted coconut

coffee, hot tea & hot cocoa

☺stations can be added to any lunch, reception or dinner

& must equal full guaranteed number of guests

☺one chef required per fifty (50) guests - \$150 each

☺maximum 1 ½ hours

☺minimum of 25 guests

☺\$200 under 25 food charge

22% service charge

6% sales tax