



SAMPLE DROP OFF CORPORATE MENU

Breakfast

Continental Breakfast

Assorted Mini Breakfast Pastries, Bread Basket with Assorted Mini Bagels, Bagel Sticks and Assorted Breakfast Breads; Butter, Jams, Plain, Vegetable or Scallion Cream Cheese

Healthy Breakfast

Assorted Mini Breakfast Pastries, Mini Bagels, Butter, Jams, Plain and Vegetable Cream Cheese Includes Fruit Salad, Homemade Granola and assorted Dannon Yogurts or Cottage Cheese

American Breakfast

Choice of: Egg Burritos, Scrambled Eggs or Frittata and Ham, Bacon or Sausage
Includes Home Fries, Mini Rolls, Sliced Breads and Butter

AM or PM Break

Sliced Fruit Platter

Seasonal selection of sliced fruit may include: Sliced Honeydew, Cantaloupe, Pineapple, Seedless Grapes, Raspberries, Blueberries, Strawberries, Mango, Papaya, Star Fruit, Kiwi, Lychees, Figs, Pomelos, Pomegranates and Kumquats

Lunch or Dinner

Executive Luncheon

Assorted Gourmet Sandwiches with choice of two salads: Pasta Salad of the Day, Leafy Green Salad, Potato Salad, Grain Salad, Cole Slaw or Health Slaw, Cookies & Brownies or Fruit Salad

Tribeca Petite Sandwich Platter

Assorted Petite Sandwiches (3 pp) on Mini Rolls & Breads
Side Salad plus Choice of Cookies & Brownies or Fruit Salad

Sandwich Box Lunch

Chicken and Brie Sandwich with Smoked Chicken, Asian Pear, Brie Cheese, Tarragon Mayonnaise, Watercress on Brioche Roll
Pasta, Potato or Grain Salad, Whole Fruit and Large Cookie

Room Temp Box Lunch

Mediterranean Stuffed Chicken Breast with Spinach, Feta, Pine Nuts and Red Pepper Coulis on the side
Grilled Artichokes with Rosemary and Sea Salt
Quinoa with Cucumber, Tomato, Parsley and Lemon

Additional:

Caesar Grilled Chicken Salad Platter

Grilled Chicken Breast, Roasted Peppers, Croutons and Parmesan on a Bed of Romaine Lettuce

Chef Salad Platter

Black Forest Ham, Roast Beef, Roast Turkey, Swiss and Cheddar Cheese,
Hard Boiled Egg and Cherry Tomatoes on a Bed of Mixed Greens with Dressings

The Board Room Platter

Steamed Shrimp with Classic Cocktail Sauce; Grilled Chicken Satay with Thai Peanut Dip; Tenderloin of Beef Skewers with Blue Cheese Dip; California Chicken Club Spirals; Tuscan Tuna Salad on Mini Brioche;
Smoked Salmon with Caper Cream Cheese on Black Bread;
Asparagus with Romesco Sauce; Cheese Straws and Homemade Potato Chips



SAMPLE PROGRAM CORPORATE MENU

Daily Employee Luncheon Program

328 guests

HOT BUFFET

Pan Seared Branzino
Horseradish Salsa Verde
Ratatouille Stuffed Zucchini Boats
Stuffed Shells with Marinara Sauce
Marinara Sauce (extra)
Broccoli Rabe with Toasted Garlic and Red Pepper Flakes
Garlic Bread

SIDES

Tuscan Tuna Salad
White Bean, Zucchini & Parmesan

SALAD BAR

Romaine Lettuce - Plain
Tomatoes
Marinated Mushrooms
Roasted Red Peppers
Artichokes - Marinated
Carrots
Cucumbers
Green Peas
Mozzarella
Grated Parmesan Cheese
Balsamic Vinaigrette
Italian Vinaigrette
Caesar Dressing

BREAD

Pesto Baton
Tomato Mozzarella Baton
Bakers Bread Basket INCLUDE WHOLE WHEAT ROLLS
Gluten Free Breads *NO CINNAMON RAISIN*



SAMPLE FULL SERVICE CORPORATE MENUS

PRE-PLATED BREAKFAST

Large Blueberry Muffins

Yogurt Parfait - Vanilla Yogurt with Homemade Granola and Mixed Berries

Fruit Skewers - Pineapple, Strawberry, and Blackberry
With Honeyed Mascarpone Dip

Orange Juice - Freshly Squeezed
Poland Spring Bottled Water

Regular and Decaf Coffee, Hot Water for Teas
Coffee and Tea Condiments

PLATED LUNCH

Slow Roasted Atlantic Salmon with Herbed Couscous,
Bursted Cherry Tomatoes, Lemon HARRISA Vinaigrette

VEGETARIAN OPTION

Herbed Couscous, Roasted Heirloom Tomato, Fava Beans, English Peas, Charred Corn

BREAD

Assorted Dinner Rolls with Butter

PLATED DINNER

FIRST COURSE

Heirloom Tomatoes and Compressed Watermelon
with Mozzarella Gribiche, Elixir XO

MAIN COURSE

Local Black Sea Bass with Parmesan Noodles, Pea Leaves, Black Garlic, Parmesan Broth

VEGETARIAN OPTION

Polenta & Herb Stuffed Portobellos, Grilled Asparagus, Roasted Tomato Dressing

BREAD

Assorted Dinner Rolls with Butter

DESSERT

Raspberry Cremeux with Almond Sponge, Sable, Amaretto Ice Cream and Marinated Berries