# Table of Contents

## MENU

1. **BREAKFAST & BRUNCH**
2. **GDS SIGNATURE LUNCH PACKS**
3. **VIP LUNCH PACKAGES**
4. **HOT BUFFET**
5. **BUFFETS OF THE WORLD**
6. **HORS D’OEUVRES COCKTAIL RECEPTION**
7. **HORS D’OEUVRES INDIVIDUALLY PRICED**
8. **STATIONS**
9-11. **VIP WAITED MEALS**
12. **BOXED MEALS**
13. **SNACK PACKS**
14. **PARTY FAVORITES**
15. **TRATORIA**
16. **BARBECUES**
17. **BAKERY AND BEVERAGES**
18. **ALCOHOL POLICY**
19. **ADDITIONAL ACCOMMODATIONS**
Continental Breakfast
Fresh Brewed Coffee (Regular + Decaf), Tea, Assortment of Mini Bagels, Muffins, Danish, Condiments.

Continental Breakfast with Juice
Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Condiments.

Continental Breakfast II
Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Sliced Fresh Fruit Platter, Condiments.

Continental Breakfast III
Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Condiments, Scrambled Eggs, Home Fries, Smokey Apple Wood Bacon OR Pork Sausage.

Continental Breakfast IV
Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Condiments, Sliced Fresh Fruit Platter, Scrambled Eggs, Home Fries, Smokey Apple Wood Bacon AND Pork Sausage, a Choice of Butter Milk Pancakes OR French Toast.

Continental Breakfast V
Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Condiments, Fresh Fruit Platter, Smoked Salmon, Sliced Tomato & Red Onion, Leaf lettuce, Capers.

ALA CARTE BREAKFAST ITEMS:
- Assorted Bagels & Lox
- Assorted Mini Bagels
- Mini Assorted Breakfast Pastry
- Quiche
- French Toast
- Buttermilk Pancakes
- Crisp Apple Wood Bacon
- Buttermilk Biscuits
- Pork Sausage
- Turkey Bacon
- Assorted Whole Fruit
- Fruit Salad
- Seasonal Fruit Platter
THE COLD BUFFET
Assorted Cold Cut Platter: Oven Roasted Turkey Breast, Virginia Ham, Roast Beef, Swiss & American Cheeses, Assorted Breads and Rolls, Pickles, Potato and Macaroni Salad, Condiments, Assorted Soft Drinks and Water.

THE GRILLED Chicken Platter
Grilled Breast of Chicken, Mixed Baby Field Greens, Balsamic Vinaigrette, Pasta Primavera Salad, Quinoa Salad, Hummus, Pita, Bread, Assorted Soft Drinks and Bottled Water.

THE METROPOLITAN
Assorted Wraps: Memorial (Crispy Chicken with Romaine Lettuce, Caesar Dressing & Parmesan Cheese), Jasper (Smoked Turkey Breast, Swiss Cheese, Autumn Greens & Honey Mustard), Draddy (Roast Beef, Boursin Cheese, Leaf Lettuce & Horseradish Sauce), Miguel (Marinated Grilled Vegetables, Leaf Lettuce & Balsamic Vinaigrette), De La Salle (Fresh Mozzarella, Roasted Red Peppers, Spring Greens with Balsamic Vinaigrette), Lemon-Dill Cucumber Salad, Pasta Salad, Pickles, Chips, Condiments, Assorted Soft Drinks and Water.

THE SOUTH WESTERN SALAD PLATTER
Chili Rubbed Chicken breast, Mixed Baby Field Greens, Salsa Fresca & Cilantro Lime Vinaigrette, Black Bean and Corn Salad, Potato Salad, Mini Dinner Rolls, Assorted Soft Drinks and Bottled Water.

THE GOURMET BUFFET
Tuna Salad, Assorted Cold Cut Platter: Oven Roasted Turkey Breast, Virginia Ham, Roast Beef, Swiss & America Cheeses, Fresh Mozzarella, Basil & Sliced Tomato, Assorted Breads, Rolls, Croissants, Pasta Primavera Salad, Pickles, Chips, Condiments, Assorted Soft Drinks and Bottled Water.

THE POACHED SALMON PLATTER
Chilled Poached Salmon, Mixed Baby Field Greens, Chilled Marinated Asparagus, Pesto Pasta Salad, Fresh Mozzarella and Tomato, Mini Dinner Rolls, Assorted Soft Drinks and Bottled Water.

THE EXPLORER
Assorted Cold Sandwiches: Oven Roasted Turkey, Baked Virginia Ham, Roast Beef, Chicken Salad, Tuna Salad, Marinated Grilled Vegetables, Assorted Breads and Rolls, Mixed Green Salad, Potato Salad, Pesto Pasta Salad, Pickles, Chips, Condiments, Assorted Soft Drinks and Bottled Water.

THE CORPORATE SALAD PLATTER
VIP LUNCH PACKAGES

Includes Assorted Canned Soda and Bottled Water, Chips, Pickles and Condiments.

THE PRESIDENTIAL
A Choice of 5 Sandwiches or Wraps, 4 Salads and 3 Desserts

Green & White
Caramelized Onions, Bacon, Yukon Gold Potatoes, Blue Cheese & Baby Arugula in a Sun Dried Tomato Wrap

GDS Chicken Wrap
Grilled Chicken, Red Onion, Granny Smith Apples, Arugula & Honey-Dijon Mustard in a Wheat Wrap

Veggie Delight
Balsamic Grilled Vegetables with Organic Spouts & Roasted Pepper Hummus on 9 grain bread

THE RUNNER-UP
A Choice of 4 Sandwiches or Wraps, 3 Salads and 2 Desserts

Ham & Cheese Wrap
Smoked Ham, Cheddar Cheese, Lettuce and Tomato with Honey Mustard Dressing

Mozzarella Wrap
Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes

Club Sandwich
Smoked Turkey, Diced Tomatoes, Bacon, Cheddar Cheese and Ranch Dressing on a country roll.

Country Buffalo Wrap
Buttermilk Fried Chicken Cutlet, Buffalo Sauce, Gorgonzola Dressing Over a Bed of Lettuce in a Wrap

SALADS

Pasta Primavera
Fresh Mozzarella & Tomato w/ Fresh Basil
Asian Slaw
Honey-Curried Potato Salad

CLASSIC GREEK SALAD
Classic Greek Salad
Cole Slaw
Potato Salad w/ Wine- Herb Dressing

DESSERT PLATTERS

Assorted Gourmet Cookies AND Brownies
Seasonal Fresh Fruit Platter

Fruit Salad
Assorted Fresh Berries

THE BASIC
A Choice of 3 Sandwiches or Wraps, 2 Salads and 1 Dessert

Caesar Sandwich
Grilled Chicken Breast with Romaine Lettuce, Caesar Dressing

Garden Wrap
Mixed Baby Greens with Shredded Carrots, Cabbage, Red Onions, Cucumbers, Bean Sprouts and Tomato and Herb Dressing

Tuna Wrap
White Albacore Tuna Over a Bed of Lettuce

Click to add

Click to add
# HOT BUFFET
## CREATE YOUR OWN

## SALADS (1)
- Tossed Garden with Tomatoes, Cucumbers, and Carrots
- Tri-Color Baby Field Greens with Cherry Tomatoes, and Red Onions
- Spinach and Red Onion in a light vinaigrette

## VEGETABLES (1)
- Sautéed Vegetable Medley
- Steamed Broccoli Spears
- String Beans Oreganato
- Brazed Collard Greens
- Sautéed Mushroom
- Steamed Peas & Carrots

## STARCHES (1)
- Buttered Noodles
- Herbed Wild Rice or Rice Pilaf
- Baked Red Bliss Potatoes with herbs
- scalloped Potatoes
- Mashed Potatoes Topped with Assorted Cheeses
- Steamed White Rice
- Baked Potatoes
- Oven Roasted Potatoes

## ENTRÉES (1)
### Poultry:
- Baked Rosemary Chicken
- Honey Dipped Fried Chicken
- Chicken Francese
- Chicken Marsala or Rollatini
- Chicken Cutlets with Mushroom Brown Gravy

### Beef/Pork:
- Pepper Steak or Beef Stir Fry
- Marinated and Sliced London Broil
- Sweet & Sour Pork
- Herb Roasted Pork Loin
- Italian Sausage & Peppers
- Sliced Virginia Ham w/ Pineapples
- Veal Piccata
- Swedish Meatballs with Butter Noodles

### Pasta & Vegetarian
- Baked Ziti
- Lasagna
- Penne ala Vodka w/ Peas
- Cavatelli w/ Broccoli
- Stuffed Shells w/ Marinara Sauce
- Cheese Ravioli w/ Marinara Sauce
- Manicotti, Stuffed Shells, or Cheese Ravioli
- Mac & Four Cheeses
- Eggplant Parmesan or Rollatini
- Ratatouille (Eggplant, Zucchini, Squash, Tomato Stew)
- Tortellini Primavera
- Catch of the Day (please inquire)

## DESSERTS (1)
- Assorted Home Baked Cookies
- Fudge Brownies
- Assorted Pies (Cherry, Apple or Blueberry)
- Assorted Cakes (Chocolate, Carrot, or Tiramisu)
- Sliced Fruit
BUFFETS OF THE WORLD

The following buffets have been created with distinctive international cuisines and are available for lunch or dinner service. Served with assorted canned soda and bottled water.

ITALIANO BUFFET
Caesar Salad w/ Herbed Croutons
Chicken Francese
Homemade Baked Ziti
Vegetable Rice Pilaf
Sautéed Fresh Vegetables
Freshly Baked Garlic Bread
Individual Italian Pastries

SOUTH OF THE BORDER BUFFET
Guacamole & Chips
Chicken & Beef Fajitas w/ Sautéed Peppers & Onions
Yellow Rice
Refried Beans
Sour Cream & Tomato Salsa
Shredded Cheddar Cheese, Lettuce, & Chopped Tomatoes
Flour Tortillas
Churros

PACIFIC RIM BUFFET
Edamame in the Shell
General Tso’s Chicken
Sautéed Gingered Beef w/ Snow Peas
Steamed White Rice
Vegetable Lo Mein
Crispy Chow Fun Noodles & Fortune Cookies

AMERICAN COMFORT-FOOD BUFFET
Homemade Southern Style Fried Chicken
Memphis Style Smoked Beef Ribs
Creamy Mashed Potatoes w/ Brown Gravy
Fresh Corn on the Cob
Mixed Baby Greens w/ Balsamic Vinaigrette
Homemade Buttermilk Biscuits
Creamy Cole Slaw
Fudge Brownies

SPANISH BUFFET
Pernil (Roasted Pork)
Spanish Spice-Rubbed Chicken
Fried Yellow Plantains
Arroz con Gandules (Rice & Beans)
Yucca w/ Onions & Vinegar Dressing
Spanish Style Potato Salad
Arroz con Leche
Tossed Salad w/ Avocado & Red Onions

VIVA LA FRANCE BUFFET
Whole Roasted Herb d’ Provence Chicken
Beef Burgundy Stew
Potatoes Au Gratin
Sautéed Asparagus Almandine
Spinach Salad
Assorted Fruit-Tarts
An excellent opening act for a cocktail reception. The below listed Hors D’oeuvre Packages are presented in chaffing dishes. Tray passing is available for an additional charge.

**Package 1**
**STANDARD CATERING**
Pick any 4 items from Package 1

- Chicken Skewers with Peanut Thai Sauce
- Chicken & Cheese Quesadillas with Honey-Chipotle Dipping Sauce
- Assorted Crostini: Bruschetta, Arugula, Pear & Chicken, & Tomato w/ White Bean
- Cherry Tomato with fresh Mozzarella & Pesto Cream
- Mushroom & Walnut Profiterole
- Zucchini Ribbons with Goats Cheese
- Mini Egg Rolls filled with Sautéed Asian Vegetables
- Mini Pizza Bagels
- Pigs in a Blanket w/ Spicy Brown Mustard
- Swedish Meatballs
- Marinara Meatballs
- Mini Tacos con Carne w/ Chipotle Sour Cream Sauce
- Stuffed Baby Bello Mushroom Caps with Fontina Cheese
- Stuffed Baby Bello Mushroom Caps with Sweet Italian Sausage
- Stuffed Baby Bello Mushroom Caps with Shrimp & Crabmeat
- Mini Potato Pancakes with Sour Cream Dip

**Package 2**
**DELUXE CATERING**
Pick any 6 items from Package 1 and 2

- Gorgonzola & Roasted Peach on Walnut Bread
- Bay Shrimp on a Marinated Shiitake Mushroom Cap
- Mini Beef Wellingtons
- Apple Walnut & Triple Cream Brie Cheese Wrapped in Buttery pastry
- Prosciutto di Parma & Melon
- Seared Sea Scallop with Roasted Red Pepper
- Cherry Tomato Stuffed with Maryland Crab Salad
- Beef Tenderloin with Horseradish on Baguette
- Seared Salmon with Wasabi cream on Dauphinoise Potato
- Smoked Duck Cornucopia with Maple Cream Cheese on Walnut Bread
- Smoked Duck with Pineapple-Red Onion Marmalade
- Smoked Trout with Lemon Confit
- Smoked Turkey with Mango Chutney
- Steak Au Poivre
- Seared Yellow Fin Tuna on a Rice Cracker with Wasabi Aioli
- Bosh Pear, Candied Pecan & Triple Cream French Brie in phyllo
- Peking Duck Spring Roll with Sticky-Garlic dipping Sauce
- Shrimp & Pork Slu Mai with Sesame-Ginger Dipping Sauce
- Andouille Sausage en Croute
- Cucumber Rounds with Smoked Salmon Mouse
- Marinated Grilled Tuna w/ Wasabi Sauce on Rice Cracker
- Rolled Prosciutto & Asparagus

**Package 3**
**VIP CATERING**
Pick any 8 items from Package 1, 2 and 3

- Shrimp Tempura with Spicy Orange-Soy sauce
- Petite Maryland Crab Cakes with Meyer Lemon Aioli
- Lamb Chop Lollipops Served with Kalamata Olive Marmalade
- Citrus-ginger Poached White Shrimp with Cilantro-Lime Cocktail Sauce
- Poached Maine lobster medallions & w/ Prosciutto on Garlic Crostini w/ Boursin Cheese
- Roast Duck, Goat Cheese & Sundried Cranberries Served in a Bouchée
- Ancho Chili-Cumin Rubbed Filet Mignon on Plantain
- Foie Gras Mousse with Dried Fig Bouchée
- Lobster & Jet Pineapple Salad in a buttery Pastry Cup
- Maple Scented Pan Perdue w/ Fig Jam and Goat Cheese Mousse
- Crab Lois Salad in Puff Pastry
- BBQ Short Rib with Tomato Jam on Ranch Crouton
- Roasted Garlic Crostini with Caramelized Onion, Gorgonzola and Pine Nuts
<table>
<thead>
<tr>
<th>Assorted Finger Sandwiches</th>
<th>Fruit Platter</th>
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<tbody>
<tr>
<td>Assorted Grilled Vegetable Platter</td>
<td>Smoked Salmon</td>
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<tr>
<td>Cube Cheese &amp; Crackers</td>
<td>Stuffed Artichoke Hearts</td>
</tr>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>Stuffed Endive (crab or chevre)</td>
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<tr>
<td>Baked Brie with Herbs</td>
<td>Swedish Meatballs</td>
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<tr>
<td>Bruschetta on French Bread</td>
<td>Selection of Canapés</td>
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<thead>
<tr>
<th>Buffalo Wings</th>
<th>Cucumber Rounds with Smoked Salmon Mousse</th>
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</thead>
<tbody>
<tr>
<td>Chicken Fingers with Two Dipping Sauce</td>
<td>Deviled Eggs</td>
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<tr>
<td>Chicken Sesame Sticks</td>
<td>Executive Assortment of Cheese &amp; Crackers</td>
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<tr>
<td>Chicken Sate in Peanut Ginger Sauce</td>
<td>Franks in a Blanket</td>
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<tr>
<td>Crab Meat Stuffed Mushroom Caps</td>
<td>Fruit Kabobs with Yogurt Dip</td>
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<tr>
<td>Cracked Pepper Tuna on Black Bread</td>
<td>Fruit Salad</td>
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<thead>
<tr>
<th>Fresh Mozzarella with Tomato &amp; Basil</th>
<th>Jalapeno Poppers</th>
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<tbody>
<tr>
<td>Fried Ravioli</td>
<td>Meatball Marinara (mini)</td>
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<tr>
<td>Fried Shrimp</td>
<td>Mini Egg Rolls</td>
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<tr>
<td>Garden Vegetable Crudité</td>
<td>Mini Crab Cakes</td>
</tr>
<tr>
<td>Grilled Mushroom, Chevre Cheese, and Sundried Tomato Spread</td>
<td>Mini Potato Pancakes</td>
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<tr>
<td>Gulf Shrimp Cocktail</td>
<td>Mini Stuffed Potato Skins</td>
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<tr>
<th>Mini Taco Bites</th>
<th>Mussels Fra Diavolo</th>
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<tbody>
<tr>
<td>Mini Quiche</td>
<td>Petite Chicken Teriyaki</td>
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<tr>
<td>Mozzarella Carrozza</td>
<td>Pizza Bagels</td>
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<tr>
<td>Mozzarella Diana</td>
<td>Prosciutto and Asparagus</td>
</tr>
<tr>
<td>Mozzarella Sticks</td>
<td>Roquefort &amp; Grapes</td>
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<tr>
<td></td>
<td>Sausage or Spinach Stuffed Mushroom Caps</td>
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</tbody>
</table>
STATIONS

The following action stations and displays have been created for your enjoyment and convenience. ADDITIONAL LABOR CHARGES MAY APPLY.

INTERNATIONAL BREAD DISPLAY
An assortment of International and artisanal breads, served with extra virgin olive oil, assorted infused oil, chopped plum tomatoes with fresh basil, marinated fresh roasted peppers & artichoke hearts

MEDITERRANEAN MEZE
Roasted pepper hummus, baba ghanoush, caponata, marinated assorted olives, served with sliced pita and assorted flat breads.

INTERNATIONAL CHEESE TABLE
An assortment of hand selected cheese that span the globe (Machengo, Gorgonzola, Double Crème Brie, Sartori Reserve Parmesan, Piave) accompanied by mixed nuts, infused artisanal honeys, jams, dried fruit & fresh fruits.

DIM SUM STATION
Served in bamboo steamers with assorted dipping sauces
  • Pan Seared pot stickers
  • Steamed Siu Mai
  • Wontons
  • Spring Rolls

GOURMET PASTA SAUTÉ
Rigatoni and bow tie pasta with your guest’s choice of Basil Pesto, Bolognais, or Vodka sauce. Served with toppings of roasted garlic cloves, fresh asparagus, cherry tomatoes, Kalamata olives, roasted peppers, sautéed mushrooms & Freshly grated Parmigianino Reggiano.

RAW BAR
Shrimp cocktail, oysters, little neck clams served with fresh lemon, horseradish, classic cocktail sauce and red wine mignonette. You can add Lobster for an additional charge at Market Price.

ANTIPASTO TABLE
A Mélange of imported Italian meats & cheeses, accompanied by chef’s selection of cold salads, mixed olives & sliced breads.

COUNTRY TABLE
An assortment of Beautiful displayed hand picked organic produce, Charcuterie, savory scones, sliced baguettes & international crackers Served with strawberry-rhubarb-ginger jam & roasted pepper spread

THE ORGANIC GARDEN
An array of organic produce baby greens, grape tomatoes, red onion, cucumbers, grapes, strawberries, assorted cheeses, mixed nuts and your choice of three vinaigrettes or dressings. Choose from lemon-parsley vinaigrette, raspberry vinaigrette, balsamic vinaigrette, avocado-ranch dressing, creamy honey-gorgonzola dressing & classic Caesar dressing.

MUSHROOM STATION
Exotic Mushroom including Portabella, Shiitake, and Crimini sautéed to order, served in a seasoned Phyllo Cup with three sauces.

METROPOLITAN STEAK HOUSE
Your choice of Carved Prime Rib of beef, garlic & pepper pressed New York Strip or herb roasted whole Filet Mignon served with horseradish cream sauce, our signature steak sauce, grilled red onions, creamed wild mushrooms, roasted fingerling potatoes and Caesar salad.

SUSHI STATION
Assorted sushi & specialty rolls served with wasabi, pickled ginger and chef’s special sauces. Sushi Chef available for an extra fee.

RISOTTO STATION
Classic Milanese style risotto served with your choice of: Sautéed Wild Mushrooms, Roasted Vegetables, Rock Shrimp, Caramelized Onions, White Truffle oil, Shaved Reggiano Cheese.
VIP WAITED MEALS

3 Courses: Price per person is based on the selection of Entrée. Waited Meals are Served With a Choice of Soup, Salad or Pasta, Entrée, Dessert and Coffee. Pricing Excludes Service and China.

COURSE 1

SOUP, SALAD OR PASTA
Choice of 1

SOUPS:
- New England Clam Chowder
- Cream of Broccoli with English Cheddar
- Butternut Squash Bisque
- Italian Minestrone
- Wild Mushroom with Truffle and Crème Fraiche
- Macomber turnip and Honey crisp Apple Garnished with Crème Fraiche (fall)
- Roasted Local Parsnip Soup (fall)
- Pancotto alla Romana (winter)
- Yellow Gazpacho (spring)

SALADS:
- Iceberg wedge with smoked bacon, cherry tomato, and bleu cheese dressing
- Seasonal garden salad, served with your choice of balsamic, ranch, Italian, Greek, Russian, champagne herb, or zinfandel dressing
- Arugula and shaved fennel salad with roasted red and yellow peppers, and Dijon vinaigrette
- Classic Caesar salad with fresh romaine leaves, served with parmesan cheese, croutons and dressing
- Field green salad with cherry tomatoes and red onion, tossed with sweet poppy seed vinaigrette
- Local pears, shaved parmesan, frisee, dried cranberry, and toasted walnut, with aged Sherry vinaigrette (fall)
- Hot house baby greens with gorgonzola, and flame grapes dressed with vin cotto vinaigrette (fall)
- Medjool dates, kumquats, chicory and pomegranate seeds dressed with aged red wine vinaigrette (winter)
- Warm bouche de Chevre with frisee, Turkish figs, and aged sherry vinaigrette (winter)
- Prosciutto, and grilled asparagus with whole grain mustard vinaigrette (spring)
- Meyer limon, endive, harcot verts, picholine olives, and toasted almonds wit extra virgin olive oil (spring)

PASTAS:
- Mini Ravioli with Bolognese Sauce
- Fusilli w/ Salmon in Tarragon Cream
- Tri Color Tortellini in Marinara Sauce
- Rigatoni w/ Fresh Mushrooms in Mushroom Broth
- Penne w/ Prosciutto & Sun-Dried Tomatoes in an Herb Cream
- Cavatelli w/ Broccoli
- Chinese Angel Hair w/ Pork
- Chinese Angel Hair w/ Fish
- Lobster Ravioli in sauce cardinal
- Penne w/ Pink Vodka Sauce
- Whole Wheat Linguine w/ Honey Sesame Sauce
- Butternut Squash Ravioli in Brown Butter, Sage and Prosciutto
- Wild Mushroom Ravioli in Sherry Cream
- Linguini w/ White or Red Baby Clam Sauce
- Fusilli w/ Broccoli Rabe & Sausage in Garlic & Oil aioli
- Bowtie Pasta in a Bolognese Sauce
- Fettuccini Alfredo
- Penne Pasta w/ Sundried Tomatoes, Arugula, & Feta Cheese in Garlic & Oil Aioli
FISH, BEEF, POULTRY OR VEAL

POULTRY:
1. Breast of chicken with butter braised Swiss chard, garlic white beans, and sauce chasseur
2. Seared breast of chicken, shiitake mushroom-asparagus ragout, w/ garlic herb roasted fingerling potatoes
3. Fontina and prosciutto stuffed chicken breasts with white wine jus lie, served with roasted garlic whipped potatoes and roasted green beans
4. Tamarind grilled breast of chicken over lemongrass scented rice, and stir-fried shallots and mustard greens
5. Grilled boneless breast of chicken with roasted cipolin & dried apricots, served w/ a roasted shallot demi-glace
6. Roasted chicken with butter braised bay leeks and fingerling potato coins (spring)

BEEF:
7. Red wine braised short ribs en glace, served with stone ground white polenta, and oven roasted root vegetables
8. Grilled New York sirloin steak with caramelized onion and sage butter, served with herb roasted baby red bliss potatoes, and bacon br. butter brussels sprouts
9. Grilled seasoned rib eye steak with cr. spinach and fresh horseradish whipped potatoes, and glazed baby carrots
10. Roasted filet of beef tenderloin, served with gorgonzola whipped potato and garlicky spinach, finished with a roasted shallot and red wine demi
11. Grilled tournedos filet mignon with roasted cipolin peperonata, and accompanied by Yukon gold mashed potatoes and sautéed broccoli
12. Grilled beef rib eye with assorted wild mushrooms and thyme potato puree with truffle butter
13. Thyme roasted filet mignon with porcini mushroom, potato galette, and root vegetables

FISH:
14. Pan-roasted miso honey glazed black cod, served with braised Napa cabbage, and wilted pea shoots
15. Roasted local cod over puy French lentils and wilted chard, with toasted pine nuts and black currants
16. Fennel pollen-dusted salmon, served w/ lemon & fresh chive butter, vegetable confetti rice & baby carrots
17. Pan-roasted halibut over cobb bacon braised savoy cabbage and roasted baby ruby pearl onions
18. Seared sea scallops drizzled with Saba syrup over kabocha squash risotto and wilted watercress
19. Pan roasted monkfish wrapped in bacon, braised cavalo Nero, and picholine olive potato puree, in fennel jus
20. Seared Atlantic salmon with dill cream fraiche over sautéed pea tendrils and chive potato puree

SPECIALTIES:
21. Veal osso bucco with lemon herb gremolata served with soft polenta and braised winter greens
22. Roast rack of lamb served with rosemary roasted fingerling potatoes, and haricot vert
23. Pan-roasted breast of duck served with cranberry gastrique, grilled asparagus & Vermont maple whipped butternut squash
24. Fig glazed Cornish game hen accompanied by spiced pecan whipped sweet potato and roasted parsnips
25. Loin of venison with black pepper and pomegranate molasses accompanied by sage and smoked bacon white bean ragout and roasted Brussels sprouts
26. Carved boneless leg of spring lamb served with an herb salad tossed in lemon vinaigrette
VIP WAITED MEALS

3 Courses: Price per person is based on the selection of Entrée. Waited Meals are Served With a Choice of Soup or Salad, Entrée, Rolls and Butter, Dessert and Coffee. Pricing Excludes Service and China.

COURSE 2 (cont)

In the interest of serving all of our guests, we always offer a vegetarian option.

VEGETARIAN:
Eggplant, goat cheese, and squash cannelloni with charred tomato vinaigrette and petite herb salad
Falafel calzone with pickled vegetable, tahini sauce, and beet tzaziki
Braised leek tart with Vermont goat cheese galette, served with asparagus and frisee

Wild mushroom polenta with mushroom fricassee
Butternut squash ravioli tossed with sage brown butter and shaved parmesan

COURSE 3

DESSERTS:
Choice of 1
• Sliced Fruit w/ Sherbet
• Tartuffo
• Ice Cream Parfait
• Peach Melba
• Hot Apple Pie Ala Mode
• Homemade Cheesecake with or without fruit topping
• Carrot Cake
• NY Blackout Cake
• Triple Chocolate Cake
• Italian Rum Cake
• Cappuccino Cake
• Black Forest Cake
• Marble Cheesecake
• German Cheesecake
• Ice Cream in Chocolate Cup

SPECIALTY DESSERTS:
With additional costs per person
• Apple cranberry crisp a la mode
• Pecan tartlet with bourbon cream and candied pecans
• Fresh seasonal berries with sabayon
• Individual lemon tart with whipped cream
• Flourless chocolate cake with vanilla ice cream and raspberry coulis
• Crème brulee with seasonal fruit conserve
• Warm molten chocolate cake served with crème Anglaise
• Mascarpone gelato with balsamic macerated strawberries in balsamic syrup

Also Available:
Venetian Table – Assorted Fruits in Season, Chocolate & Assorted Sweets, Miniature Italian Pastry, Homemade Cakes & Pies, Chocolate Strawberries per person
Trays of Miniature Pastries per Table per person
THE BOXED LUNCH

BOXED BREAKFAST 1
- Individually Wrapped Bagel
- Whole Fruit
- Bottle of Water
- Granola Bar
- Condiments

BOXED LUNCH 1
- A prepared Sandwich on a Kaiser Roll with Lettuce and Tomato
- Choice of Turkey, Ham, Salami, Roast Beef, Grilled Vegetables, Tuna or Chicken Salad Sandwich
- American, Swiss or Provolone Cheese
- Chips
- Bottle of Water
- Condiments

BOXED BREAKFAST 2
- Individually Wrapped Muffin
- Individual Box of Cereal
- Whole Fruit
- Pint of Milk
- Granola Bar
- Bottle of Water

BOXED LUNCH 2
- A prepared Sandwich on a Kaiser Roll with Lettuce & Tomato
- Choice of Turkey, Ham, Salami, Roast Beef, Grilled Vegetables, Tuna or Chicken Salad
- American, Swiss or Provolone Cheese
- Chips
- Bottled Water
- Whole Fruit
- Cookies
- Condiments
<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THE COOKIE MONSTER</strong></td>
<td>Assorted Home Baked Cookies, Fudge Brownies, Coffee &amp; Tea Service</td>
</tr>
<tr>
<td><strong>HYDRATE</strong></td>
<td>Assorted Whole Fruit, Assorted Gatorades, Bottled Water</td>
</tr>
<tr>
<td><strong>THE SWEET TOOTH</strong></td>
<td>Assorted Candy Bars, Assorted Bags of Chips &amp; Pretzels, Assorted Canned Soda</td>
</tr>
<tr>
<td><strong>RECOVER</strong></td>
<td>Assorted Muscle Milk (Protein), Hummus w/ Sliced Pita Bread, Assorted Whole Fruit, Bottled Water</td>
</tr>
<tr>
<td><strong>THE MID-DAY BREAK</strong></td>
<td>Assorted Home Baked Cookies, Fudge Brownies, Fruit Salad, Coffee &amp; Tea Service</td>
</tr>
<tr>
<td><strong>THE HEALTH NUT #1</strong></td>
<td>Assorted Granola Bars, Assorted Whole Fruit, Bottled Water</td>
</tr>
<tr>
<td><strong>THE HEALTH NUT #2</strong></td>
<td>Low-Fat Yogurt w/ Granola, Hummus w/ Sliced Pita Bread, Fruit Salad, Bottled Water</td>
</tr>
</tbody>
</table>
PARTY SUBS

3 ft. (serves approx. 12-15)
3ft Italian Sub Sandwich
3ft Roast Beef & Provolone Cheese Sub Sandwich
3ft Turkey & Swiss Cheese Sub Sandwich
3ft Grilled Vegetables & Hummus Spread Sub Sandwich
3ft Tuna Sub Sandwich
6 ft. (serves approx. 25-30)
6ft Italian Sub Sandwich
6ft Roast Beef & Provolone Cheese Sub Sandwich
6ft Turkey & Swiss Cheese Sub Sandwich
6ft Grilled Vegetables & Hummus Spread Sub Sandwich
6ft Tuna Sub Sandwich

PARTY PLATTERS

Mixed Green Salad served with 2 Dressings
SMALL (10-12 pp)
MEDIUM (20-25 pp)
LARGE (40-50 pp)

Vegetable Crudité w/ Ranch Dip
SMALL (10-12 pp)
MEDIUM (20-25 pp)
LARGE (40-50 pp)

Seasonal Fruit Platter
SMALL (10-12 pp)
MEDIUM (20-25 pp)
LARGE (40-50 pp)

Cubed Cheese & Cracker Display
SMALL (10-12 pp)
MEDIUM (20-25 pp)
LARGE (40-50pp)

Hummus & Sliced Pita Bread
SMALL (10-12 pp)
MEDIUM (20-25 pp)
LARGE (40-50 pp)

Assorted Finger Sandwiches
SMALL (10-12 pp)
MEDIUM (20-25 pp)
LARGE (40-50 pp)

COLD SALADS

Cole Slaw
Macaroni Salad
Potato Salad
Garden Salad
Country Style (German) Potato Salad
Greek Orzo Potato Salad
Red Bliss Potato Salad w/ Fresh Dill & Thyme
Pasta Primavera Salad
Bowtie Pasta w/ Spinach, Tomato, Mozzarella w/ Basil Pesto
Tortellini Salad w/ Tri-Color Peppers & Italian Vinaigrette
Tomato, Red Onion, & Basil
Mozzarella & Tomato Salad

HOT FOOD (BY THE TRAY)

Chicken Marsala
Chicken Parmesan
Chicken Francese
Pepper Steak
Sausage & Peppers
Baked Ziti
Penne Vodka w/ Peas
Rigatoni Bolognese
Bow-Tie Pasta w/ Broccoli
Buffalo Wings w/ Blue Cheese
Chicken Tend. w/ BBQ & Honey Mustard
Mozzarella Sticks w/ Marinara Sauce
Sautéed Fresh Vegetables
Rice Pilaf
Mashed Potatoes w/ Gravy

MISC.

Bag of Pretzels
Bag of Chips
Assortment of Gourmet Cookies (3 per person)
Assorted Italian Cookies (Biscotti & Butter)
Fudge Brownies
NY STYLE PIZZA
(Hand Spun/ 8 slices per pie)
Cheese, One Topping
Large Cheese Pie
Large Cheese Pie w/ Pepperoni
Large Cheese Pie w/ Sausage
Large Cheese Pie w/ Chicken Cutlet
Large Cheese Pie w/ Ham
Large Cheese Pie w/ Broccoli
Large Cheese Pie w/ Peppers
Large Cheese Pie w/ Pineapple
Large Cheese Pie w/ Meatballs
Large Cheese Pie w/ Spinach
Large Cheese Pie w/ Mushrooms
Large Cheese Pie w/ Fresh Tomato & Basil
Large Cheese Pie w/ Pineapple & Ham
Large Cheese Pie w/ Peppers & Onions
Large Cheese Pie w/ Black Olives

CALZONES
Cheese Calzone
Chicken Calzone
Sausage Calzone
Broccoli Calzone
Spinach Calzone

HOT ITALIAN SANDWICHES
Meatball Parmesan Hero
Sausage w/Peppers & Onions Hero
Eggplant Parmesan Hero
Chicken Parmesan Hero
BASIC BARBECUE
Fresh Grilled 6oz Burgers, All Beef Franks w/ Sauerkraut, Hot Onions, Chili, Cheese Sauce, Shredded Lettuce, Tomatoes & Pickles, Pasta Salad, Watermelon (in season), Brownies, Iced Tea & Lemonade, & Paper Products

Additional Items for BBQ:
(priced per person)
Seasonal Fruit Salad
Homemade Potato Salad
Macaroni Salad
Cole Slaw
BBQ Chicken Pieces

Grilled Marinated Chicken Breast
Grilled Sliced Steak
Baby Back Ribs
Baked Beans
Corn Bread

Corn on the Cob
Grilled Chicken Kebabs
Grilled Vegetable Kebabs
Grilled Veggie Burgers

TEXAS BARBECUE
Chipotle BBQ Baby Back Ribs, BBQ Chicken, Corn on the Cob, Baked Beans, Fresh Grilled 6oz Burgers, All Beef Franks w/ Sauerkraut, Hot Onions, Chili, Cheese Sauce, Shredded Lettuce, Tomatoes & Pickles, Pasta Salad, Corn Bread, Watermelon (in season), Brownies, Iced Tea & Lemonade, & Paper Products
BAKERY ITEMS
PER PERSON:
Assorted Gourmet Cookies (3 per person)
Italian Fancy Cookies
Assorted Loaf Breads (Marble, Banana Nut & Cran. Walnut)
Fudge Brownies (1 per person)
Italian Pastries (Mini)
Italian Pastries (Large)
Home Baked Cookies & Fudge Brownies

PER CAKE:
Whole Cakes (Cannoli, Amaretto, Oreo, Hazelnut, Lemon, Chocolate Mousse, Raspberry Mousse, Fudge, Tiramisu, Mocha, Carrot Cake, Strawberry Shortcake)
Whole Cheesecake
Whole Cheesecake w/ Fruit
Half Sheet Cake (serves up to 40)
Full Sheet Cake (serves up to 85)

BEVERAGES
Assortment of Canned Soda & Bottled Water
Lipton Iced Tea
Bottled Soda
Bottled Water (20 oz)
Bottled Water (8 oz)
Ocean Spray Juice (Bottles)
Fresh Brewed Regular, Decaf Coffee and Tea Service
Gourmet Coffee Flavor (Hazelnut, Irish Cream, or Vanilla Nut)
Milk by the pint (Whole, Skim, 2%, or Chocolate)
Apple Cider (Hot or Cold)
Hot Chocolate

Air Voids – 1 Void for 75 people
Fruit Punch
Lemonade
Sweet Tea
Iced Tea
Gatorade
Iced Water
Hydration Station – Water infused with Assorted Berries & Mint, Lemon-Lime, Orange-Citrus (serves up to 25)
ALCOHOL POLICY

All Alcohol will be offered in an open bar format and billed per person and the number of hours of service. Bartender rate per hour are additional.

**Beer & Wine Open Bar Rates**

Each Beer & Wine open bar will have an assortment of the following:

- Four varietals of Wine (two white and two red)
- Four types of beer (2 domestic beers & 2 imported beers)
  - Unlimited soda, water, & juices
    - 1 Hour
    - 2 Hour
    - 3 Hour
    - 4 Hour

**Premium Open Bar Rates:**

Each Premium open bar will have an assortment of the following:

- Assortment of Premium Liquors (Tito’s Vodka, Tanqueray Gin, Makers Mark Whiskey, Chivas Regal Scotch, Jameson Whiskey, Bacardi Rum)
- Four varietals of Wine (two white and two red)
- Four types of beer (2 domestic beers & 2 imported beers)
  - Unlimited soda, water, juices
    - 1 Hour
    - 2 Hour
    - 3 Hour
    - 4 Hour
SERVICE STAFF
Service staff is required for all events at a rate per hour per server, please consult with the Catering Director for further information. Minimum hourly rates may apply.

FLORAL ARRANGEMENTS
We are pleased to provide flowers for your event. Please consult with our staff for your needs and pricing. All floral arrangement must be finalized 72 hours prior to your event.

LINENS and SKIRTING
Pricing below is for white linens, additional charges will apply for all other colors.
- Cloth Napkins
- 108 in. Round Table Cloth
- 120 in. Round Table Covering
- 90 x 90 Table Covering (Registration Tables)
- 90 x 132 Table Covering (Buffet Tables)
- 14 ft Skirting (Green or Black)

SERVICE EQUIPMENT (RENTALS)
Specialty service equipment is available for an additional charge, rental surcharges may apply.
Below is a list of our available rentals.
- Popcorn Machine Table Top
- Popcorn Cart
- Hot Dog Cart
- Electric Hot Dog Roller
- Pretzel Warmer
- Ice Sculpture Tray with Light – Pricing will vary with design
- 6 ft. Propane Grill
- Frozen Drink Machine
- Chocolate Fountain
- Punch Fountain
- Ice Cream Cart