BREAKFAST

BREAKFAST SET

Continental  $6
Miniature Breakfast Pastries & Bagels

Complete  $13.5
Miniature Breakfast Pastries & Bagels, Seasonal Sliced Fruit, Fresh Juice & Coffee

Yogurt Breakfast  $15.5
Miniature Breakfast Pastries & Bagels, Yogurt Parfaits, Fruit Basket, Fresh Juice & Coffee

Breakfast Sandwich Package  $15
Assorted Hot Breakfast Wraps & Sandwiches, Sliced Fruit, Fresh Juice & Coffee

American Ford Breakfast  $18
Eggs (any Style), Choice Of Breakfast Meats, Breakfast Potatoes, Seasonal Sliced Fruit, Fresh Juice & Coffee

BREAKFAST THEMED SPECIALTY MENUS

Mama’s Southern Breakfast  $22
Creamy Grits, Fried Chicken & Waffles, Sausage Patties, Biscuits & Gravy, Fresh Juice & Coffee

Southern American Breakfast  $23
Huevos Rancheros (grilled Hanger Steak, Eggs Over Easy, Crispy Corn Tortillas, Mashed Black Beans, Queso Blanco, Pico De Gallo, Salsa Rojo Or Verde)

Fitness Breakfast  $21.5
Avocado Toast, Greek Yogurt Parfaits, Granola Bites, Seasonal Sliced Fruit, Fresh Juice & Coffee

BREAKFAST SANDWICHES  $7

• Applewood Bacon & Egg & Cheese
• Sausage Egg & Cheddar
• Egg White Turkey Bacon Swiss
• Egg White Spinach Feta
• Ham Egg & Gouda

BREAKFAST BUFFET STATION

Greek Yogurt Bar  $8
Berries, Honey, Chopped Fruit, Granola, Bananas, Hemp Seeds

Smoked Salmon Bar  $14
Assortment Of Cream Cheese, English Cucumbers, Roma Tomatoes, Red Onions, Capers, Lemon Wedges, & Mini Bagels

Avocado Toast Bar  $11
Smashed Avocado On Toast With Lime & Sea Salt
• Chiles and Pepitas
• Pico de Gallo
• Goat Cheese And Chives
• Tomato & Chimichurri

Omelet Bar (Assorted Personal Omelets) $9.50

*Every item on the menu is fully customizable. Contact us for more information.*
BREKFAST ALA CARTE MENU

Yogurt Parfaits $42/ Dozen  Mixed Berry Bowl $7.50
Muesli Parfaits $48/ Dozen  Silver Dollar Pancakes $5.50
Hard Boiled Eggs $12/ Dozen  French Toast Sticks $5.50
Seasonal Sliced Fruit $5.75
Personal Quiches 5inch $8.50 Each
Personal Frittatas $8.50 Each
Miniature Tea Sandwiches $9.00
Coffee $3  Hot Tea $3
Fresh Juices $30/ 50oz
Orange Juice, Grapefruit, Lemonade

BREKFAST BOX

#1 Mini Pastries, Yogurt Parfait, Fresh Juice $9.00
#2 Breakfast Sandwich, Seasonal Fruit, Fresh Juice $11.5
#3 Personal Frittata, Granola Bites, Fresh Juice $12

LUNCH

LUNCH SANDWICHES  6 guests minimum

Package #1 $14
Sandwiches, choice of one side salad
Package #2 $18
Sandwiches, choice of one side salad, Dessert
Package #3 $23
Sandwiches, choice of 2 side salads, Dessert & Fruit Display
Package #4 $17
Mini Sandwiches, Grilled Seasonal Vegetable, Fruit Display
Package #5 $22
Sandwiches, Chicken & Vegetable Kebabs, One Side Salad, & Sweet Tray

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# SANDWICH LIST

## Beef
- **#1** Grilled Steak & Balsamic Portabella Mushrooms, Caramelized Onions, Horseradish Mustard Sauce
- **#2** Grilled Flank, Oven Roasted Plum Tomatoes, Crispy Onions, Watercress, Blue Cheese Spread
- **#3** Roast Beef, Swiss Cheese, Arugula Horseradish Mayo
- **#4** The Italian, Salami, Pepperoni, Prosciutto, Capicola, Lettuce, Tomato Evoo, Vinegar, Oregano

## Turkey
- **#1** Roasted Turkey, Cheddar & Apple Slaw Herb Mayo
- **#2** Sliced Turkey Breast, Fig Compote, Baby Arugula
- **#3** Turkey Breast, Goat Cheese, Sun Dried Tomatoes, Spinach Pesto 7 Grain Bread
- **#4** Oven Roasted Turkey, Applewood Smoked Bacon, Roma Tomatoes, Guacamole, Chopped Lettuce

## Ham
- **#1** Ham, Gruyere, Watercress, Tomato, Dijon Mayo
- **#2** Roasted Pork, Sweet Onion Jam, Romaine Lettuce

## Chicken
- **#1** Waldorf Chicken Salad, Grilled Wrap
- **#2** Chicken Kale Caesar Salad, Grilled Wrap
- **#3** Grilled Chicken Breast, Fresh Mozzarella, Roasted Red Peppers, Spinach Pesto
- **#4** Sliced Chicken Breast, Roma Tomatoes, Arugula, Balsamic Glaze
- **#5** Breaded Chicken Cutlet, Mozzarella Cheese, Lettuce, Tomato, Honey Mustard

## Seafood
- **#1** Classic Tuna Salad, Romaine Lettuce
- **#2** Fried Shrimp, Lettuce, Tomato, Bang Bang Sauce

## Vegetarian
- **#1** Falafel Balls, Chopped Tomato & Onions, Spring Greens, Herb Tahini
- **#2** Roasted Vegetables, Feta Cheese, Avocado, Tzatziki
- **#3** Roasted Cauliflower, Spicy & Sweet Potato Chips, Avocado Lime Dressing
- **#4** Fresh Mozzarella, Beefsteak Tomato, Basil, Balsamic Glaze

# HOT SANDWICHES

## #1 Philly Cheesesteak
## #2 Chicken Cheesesteak
## #3 Chicken Cutlet
  - Roasted Red Peppers, Arugula, Fresh Mozzarella, Honey Dijon
## #4 Reuben
## #5 Korean BBQ Steak Sandwich
  - Provolone, Cheese, Pickles, Lettuce, Mayo
## #6 Meat Ball Parmigiana
## #7 Balsamic Portabella Mushrooms
  - Melted Mozzarella, Roasted Red Pepper, Spinach Pesto
## #8 Chipotle Chicken
## #9 Tuna Melt
## #10 California Wrap
  - Grilled Chicken, Avocado, Roasted Red Pepper, Cucumber, & Ranch Dressing
## #11 Chipotle Chicken
## #12 Cubano

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GREEN SALADS $5.75

**Garden Salad**
Spring Greens, House Made Croutons, Cherry Tomatoes, English Cucumbers, Sliced Black Olives, Red Onions (Balsamic Vinaigrette)

**Kale Cesar Salad**
Baby Kale, Crispy Romaine, Parmesan Cheese, Croutons, Caesar Dressing

**Modern Greek Salad**
Romaine Hearts, Quinoa, Kalamata Olives, Crumbled Feta Cheese, Roasted Shallot, Cherry Tomatoes (Red Wine Vinaigrette)

**Favorite Salad**
Organic Mesclun Mix, Granny Smith Apples, Dried Cranberries, Goat Cheese, Pepitas (Apple Cider Vinaigrette)

**Blackberry Fields**
Bean Arugula, Green Onions, Blackberries, Cranberry Goat Cheese, Toasted Hazelnuts (Blackberry Balsamic)

**Tofu Salad**
Baby Spinach, Shaved Brussels Sprouts, Sliced Avocado, Crispy Tofu Bites (Toasted Sesame Ginger Dressing)

**Modern Cobb Salad**
Baby Arugula Mixed With Spring Greens, String Beans, Corn, Cherry Tomato, Celery, Sunflower Seeds, Halved Hard Boiled Eggs (Light Ranch)

**Tres Colore**
Mixed Greens, Radicchio, Endives, Parmesan Shaving, Toasted Hazelnuts (Balsamic Glaze & Evoo)

PASTA SALADS $6.00

**Italian Pasta Salad**
Fusilli, Cherry Tomatoes, Perline Mozzarella, Sliced Black Olives, Artichoke Hearts, Italian Seasoning Red Wine Vinaigrette

**Shiitake Mushroom Pasta Salad**
Bow Tie, Roasted Shiitake Mushrooms, Parmesan Cheese, Truffle Oil

**Green Garden Pasta**
Fusilli Pasta, Green Peas, Toasted Pine Nuts, Perline Mozzarella, Zesty Pesto

**Mexican Street Corn Pasta**
Elbows, Roasted Corn Salsa, Cotija Cheese, Green Onions, Avocado, Cilantro, Mayo Lime Dressing

**Bruschetta Pasta Salad**
Orecchiette, Roma Tomatoes, Chopped Basil, Balsamic Vinegar Evoo Dressing

GRAIN SALAD $6.25

**Farro Salad**
Farro, Yellow Beets, Goat Cheese, Green Onions, Broken Walnuts, Sherry Vinegar Dijon Dressing

**Heart Of Palm Salad**
Heart Of Palms, Avocado, Tomatoes, Corn, Green Peppers, Cilantro Lime Dressing

**Garlic Kale & Brown Rice Salad**
Brown Rice, Kale, Salt And Pepper Chips, Dried Cranberries. Honey Lemon Vinaigrette

**Quinoa Pomegranate Salad**
Quinoa, Pomegranate, Slivered Almonds, Raisins, Kalamata Olives, Mint & Parsley Leaves, Lemon Olive Oil Vinaigrette

**2 Tone Potato Salad**
Yellow & Purple Potatoes, Chives, Pickled Onions, Relish, Dill, Mayo & Lemon Juice

**Quinoa & Cauliflower Tabbouleh**
Quinoa, Tomato, Cucumber, Mint, Parsley, Lemon Zest, Evoo

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THEMED BUFFETS

15 people minimum order

Italian $26
- Bruschetta Deconstructed
- Chicken Francese
- Lemon Filet of Sole
- Herb Ricotta Shells
- Sautéed Garlic Broccoli Rabe
- Kale Caesar Salad
- Sesame Bread Sticks

Greek Menu $30
- Spanokopita
- Charred Mediterranean Bass Lemon & Herbs
- Chicken Souvlaki w/ Tzatziki
- Seafood Risotto
- Roasted Rosemary Lemon Potatoes
- Modern Greek Salad
- Charred Sourdough Bread EVOO

Japanese $28
- Vegetable Gyoza
- Miso Glazed Salmon
- Chicken Teriyaki
- Yakisoba Stir Noodles
- Blistered Shishito Peppers w/ Roasted Garlic
- Japanese Restaurant Salad (Romaine, Carrots, Tomatoes, Radishes, Carrot Ginger Dressing)
- Platter of Mochi

Spanish $28
- Kale & Mushroom Empanadas
- Grilled Hanger Steak w/ Chimichurri Sauce
- Adobo Roast Chicken
- Seafood Paella
- Maduros
- Insalata Mixta (Mixed Greens, Asparagus, Kalamata Olives, Tomatoes, Onions, Asparagus, Albacore Tuna)
- Churros with Chocolate Sauce
- Bread Basket

Southern $27
- Cheesy Grit Fritters with Hot Pepper Jelly Sauce
- Southern Fried Chicken
- Whisky infused Baby Back Ribs
- 4 Cheese Mac n Cheese
- Garlicy Collard Greens
- Creamy Cole Slaw
- Cinnamon Apple Pie
- Corn Bread

French $28
- Goat Cheese Croquettes with Lavender Honey
- Beef Bourguignonne
- Chicken Cordon Bleu with honey Dijon
- Vegetable Ratatouille
- Silky Mashed Potatoes
- Haricot Verts Almandine
- Mini French Pastries
- Toasted French Baguettes

Mexican $28
- Corn Esquites
- Chicken Enchiladas Verde Sauce
- Shrimp a la Mexicana
- Rice & Beans
- Mexican Chopped Salad (Romaine, Corn, Tortilla Chips, Black Beans, Red Onions, Tomatoes, Cilantro, Bell Peppers, Avocado with a lime vinaigrette dressing)
- Roasted Mexican Zucchini Cujita Cheese, Lime, Chili
- Tortilla Chips with Salsa & Guacamole
- Tres Leche’s Cake

New American $32
- Crab Bites
- Seared NY Strip with Demi Glaze Reduction
- Charred Chilean Sea Bass Lemon Butter Sauce
- Asparagus Parmesan Risotto
- Favorite Salad
- Balsamic Grilled Vegetables
- Chocolate Dipped Strawberries
- Breadbasket

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QUICK LUNCH
8 people minimum order

**CHICKEN** $20

*Chicken Roulade*
Spinach & Peppers
Baked Basmati Rice & Almonds
Green Beans With Mushrooms

*Chicken Francese*
Silky Mashed Potatoes
Sautéed Spinach

*Golden Lemon Chicken*
w/ Salsa Verde
Oven Roasted Parmesan Broccoli
Roasted Thyme Fingerling Potatoes

*Honey Ginger Chicken Breast*
Coconut Jasmine Rice
Sautéed Bok Choy W/ Garlic

*Jerk Chicken*
Cuban Black Beans & Rice
Garlicky Collard Greens

*Chicken Pot Pie*
Sautéed String Beans
Corn Bread

**BEEF** $23

*Braised Beef Short Ribs*
Sautéed Broccolini
Creamy Polenta

*Texas Smoked Brisket*
Corn & Green Beans
Roasted Rosemary Potato Wedges

*Beef w/ Broccoli*
Egg Fried Rice
Pork Dumplings

*Beef Tenderloin*
w/ Red Wine Reduction
Cream Of Spinach
Herb Roasted Marble Potato

**PORK & TURKEY** $20

*Roasted Turket*
w/ Cranberry Compote
Classic Stuffing
Garlicky String Beans

*Turkey Meatloaf*
w/ Shallot Gravy
Crispy Green Bean Fries
Cauliflower Gratin

*Grilled Pork Chops*
w/ Apple Chutney
Cauliflower Mac N Cheese
Honey Roasted Baby Carrots

*Pork Tenderloin*
W/ Mango Chutney
Roasted Brussels Sprouts With Caramelized Onions
Blue Cheese & Bacon Potato

**SEAFOOD** $25

*Pan Seared Salmon*
w/ Lemon Caper Sauce
Honey Balsamic Glazed Brussels Sprouts
Roasted Parsnips & Carrots

*Chilean Sea Bass*
w/ Ginger Butter Sauce
(additional $4.00)
Cauliflower Rice
Vegetable Mélange

*Shrimp Scampi*
w/ angel Hair
Garlic Butter Portabella Mushrooms
Roasted Broccoli With Sun Dried Tomatoes

*Blackened Tilapia*
Broccoli Carrot Slaw
Steak Potato Wedges

*Lemon Pepper Filet of Sole*
Sweet Potato & Beet Sweet Potato Fries
Roasted Butternut Squash W/ Pine Nuts

*Lobster Rolls*
Grilled Corn On The Cob
Assorted Potato Chips

**VEGETARIAN** $18

*Eggplant Parmigiana*
Pasta Primavera
Grilled Vegetables

*Cauliflower Steak Chimichurri*
Broccoli, String Beans, Zucchini & Green Peas
Roasted Rosemary Potatoes

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PICK 1 PROTEIN & 2 SIDES

8 people minimum order

Beef $23
Beef Roulade
(Fresh Mozzarella, Spinach, Roasted Red Peppers)
Black & Blue Sirloin Blue Cheese
Beef Stew Bratwurst
Grilled Flank Steak with Parmesan Mushroom Sauce
Grilled Filet Mignon with Peppercorn Brandy (Add $4)
Mustard Herb Lamb Shank
Beef Broccoli Stir Fry
Shepherd’s Pie
Modern Meatloaf

Seafood $25
Herb Panko Encrusted Salmon
Salmon with 3 mustards
Sole Florentine
Blackened Catfish
Charred Mediterranean Bass, Lemon & Herbs
Caribbean Snapper with Pineapple Mango Salsa
Roasted Halibut Peach Salsa
Garlic Ginger Tilapia
Baked Cod Picatta

Chicken & Turkey $20
Southern Fried Buttermilk Chicken
Chicken Francese
Chicken Marsala
Herb Roasted Chicken Roulade
(Fresh Mozzarella, Roasted Red Peppers, Spinach)
Creamy Dijon
Roast Turkey Mushroom Gravy
Chicken Pot Pie
Chicken Florentine with Balsamic Mushrooms
Lemon Pepper Chicken
Chicken Milanese
Coconut Curry Braised Chicken Thighs

Pork $19
Grilled Pork Chops with Mango Chutney
Pork Tenderloin with Chimichurri Sauce
Cumin Encrusted Pork Cutlets

Vegetarian $19
Vegetarian Lasagna
Eggplant Parmesan with Cashew Ricotta
Cheese Enchiladas Verde Sauce
Portabella Napoleon Steaks
Cauliflower Steaks with Spinach Pesto

SIDE DISHES

Roasted Brussel Sprouts with Bacon
Garlicky String Beans
Sautéed Spinach
Julienne Vegetable Medley
Ratatouille
Sautéed Broccolini with sun dried tomatoes
Grilled Asparagus w Parmesan Cheese
Honey Roasted Carrots
Pea Pod Carrot Medley
Baked Parmesan Zucchini

Boston Baked Beans
Silky Mashed Potato
Herb Roasted Red Potatoes
Potato Gratin
Coconut Jasmine Rice
Wild Rice Pilaf
Almond & Peas Basmati Rice
Raisin Apple Stuffing
4 Cheese Mac & Cheese
Spring Pea Risotto
Lemon Parmesan Orzo
Loaded Cauliflower Bake

Every item on the menu is fully customizable. Contact us for more information.
EVENT THEMED BASKET

Serves 25 people
$300 per Basket

**Tail Gate Party**
- Oven Baked Wings with Blue Cheese Dip
- Pigs in a Blanket
- Pretzel Bites
- Chicken Tenders
- Crispy Zucchini Fries
- Homemade Potato Chips

**Mediterranean Baskets**
- Spanakopita
- Chicken Kebabs
- Falafel Balls with yogurt dill sauce
- Mediterranean Veggie Fritters (pancake style)
- Stuffed Grape Leaves
- Pita Chips with Hummus

**Asian Basket**
- Crab Ragoons
- Vegetable Gyoza
- Pork Buns with Cucumber
- Spring Rolls
- Sesame Chicken Cubes
- Rice Crackers

**Southern Basket**
- Mac n Cheese Croquettes
- Popcorn Shrimp
- Miniature Chicken N Waffle
- Chicken Jambalaya Skewers
- Beignets
- Parmesan Biscuits

**Mexican Basket**
- Kale & Mushroom Empanadas
- Tequila Lime Skewers
- Mexican Street Corn
- Mini Chicken Taquitos
- Mini Churros w/ Chocolate Sauce
- Guacamole & Chips

**FINGER FOODS**

6 people minimum order

**Vegetable Crudité & Dip** 7
The Freshest Garden Vegetables, Buttermilk Ranch, & Classic Hummus

**Bruschetta Bar** 5.5
Smoked Eggplant & Feta, Tomato & Basil, Butternut Squash & Crispy Sage

**International Cheese Platter** 9
An International Selection Of Hard, Soft, Semi-soft Cheese. Accompanied By Dried Fruit, Nuts, Crackers, Crisp & Sliced Baguettes

**Italian Antipasto Platter** 15
Sopressata, Genoa Salami & Prosciutto Di Parma, Fresh Mozzarella, Provolone, Portobello Mushrooms, Roasted Red Peppers, Marinated Artichokes & Olives)

**Tortilla Chips & Dips** 8
Homemade Guacamole, Pico De Gallo, & Salsa Picante

**7-Layer Mediterranean Chips & Dips** 7.5
Hummus With Red Bell Pepper, Cucumber, Cherry Tomatoes, Black Olives, Artichokes, Feta Cheese, & Dried Oregano, Served With Pita Chips

**Lunch Break** 7
Pretzel Bites, Mixed Nuts, Caramel Popcorn, & Dried Fruit

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HORS D’OEUVRES

Prices per dozen

SEAFOOD
- Mini Lobster Rolls $84
- Mini Crab Cakes $60
- Crab Deviled Eggs $42
- Scallop Rumaki $60
  Seared scallops wrapped in Bacon
- Grilled Mango Shrimp Skewers $38
- Tuna Tartare on Wonton Crisp $38
- Coconut Encrusted Shrimp Shrimp Cocktail $40
  with pineapple display
- Crab Stuffed Mushrooms $48/dz
- Salmon Mousse on Parmesan Crostini $38/dz

BEEF
- Mini Beef Wellington $38
- Filet Mignon Crostini $36
  with caramelized onions / horseradish sauce
- Bacon Bourbon Meatballs $30
- Mexican Beef Taco Phyllo Shells $36
- Round Steak Quesadilla Bites $32
- Silver Dollar Cheese Beef Burgers $36
  with caramelized onions
- Beef Empanadas $30
  with cilantro cream sauce
- Rosemary Lamb Chops $50
- Beef Skewers with sweet onion teriyaki dip $30

CHICKEN
- Chicken Satay Skewers with peanut dipping sauce $28
- Whiskey Infused French Wings $32
- Fried Chicken & Waffle Bites with Maple Pecan Syrup $36
- Buffalo Chicken Spring Rolls $28
- Chicken Cordon Bleu Bites $26
- Chimichurri Chicken Empanadas $28
- Chicken Lemon Grass Dumplings $24
- Cranberry Pinot Noir Chicken Meatballs $26
- Mini Chicken Tacos w/ Salsa Verde $26
- Southwest Chicken Phyllo Bites $24

VEGETARIAN
- Fried Ravioli Bites $24
- Figs in a Blanket with goat cheese $24
- Goat Cheese Croquettes with Lavender Honey $26
- Ricotta Artichoke Croquettes $26
- Roasted Red Pepper Goat Cheese Bruschetta $24
- Tofu Skewers with Walnut Pesto $25
- Eggplant Caponata Tartlets $26
- Spinach & Ricotta Puff Pastry Triangles $24
- Kung Pao Cauliflower Bites $24
- Cucumber Pinwheels with Sundried Tomato Avocado Pesto $24

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CREATE YOUR OWN STATION

TOSSED SALAD STATION  $18
Please inquire within for a list of toppings
Choose 2 Leaf Lettuces
Choose 2 Proteins
Choose 6 Toppings

GREEN & GRAINS STATION  $20
15 people minimum
Choose 2 Green & 1 Grain
Choose 6 Toppings
Choose 2 Homemade Dressings

DESSERT

Cookies & Brownies Platter  $5.50
Vegan & GF Available Upon Request
Italian Pastry Platter  $7.50
Cannoli, Cream Puffs, Mini Eclairs, Napoleons
Fun Mini Dessert
Mini Shooters
Chocolate Dipped Strawberries  $28/Dozen
Mini French Pastries  $7.50
Mini Cheesecake Platter  $8.50
Mini Cupcakes  $28/Dozen

Cakes & Custom Cakes are available upon request. Contact your representative for further details. 24-48-hour notice is required.

10” serves 12 people  
12” serves 15 people  
14” serves 18 people  
16” serves 20 people  
¼ sheet serves 25 people  
½ sheet serves 50 people  
Full Sheet serves 100 people

Catering Orders are all supplied with Utensils, Plate ware, & Condiments. Some items on the menu will require a 24-hour notice. Catering Deliveries will be accompanied with a 12% service charge. Cancellations must be made 24 hours prior to delivery date. Wait Staff & Equipment Rental is available upon request. Ask a representative for further details.

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