



BREAKFAST & BREAKS

Breakfast Pastries

Chef's choice assorted scones, fruit danish, muffins or breakfast breads

\$24 PER DOZEN

vegan/gluten free options are available upon request

\$25.50 PER DOZEN

From Our Pastry Shop

Danish, Muffins and Breakfast Breads

Fresh Seasonal Fruit and Berries

Granola & Individual Yogurts

Regular and Decaffeinated Coffee, Selection of Teas

Cranberry, Apple and Orange Juices, Bottled Water

\$14.00 PER PERSON

Mid Morning Power Break

Sliced Seasonal Fresh Fruit

Breakfast Burritos with Scrambled Eggs and Cheddar Cheese

Breakfast Breads, Fruit Danish, or Muffins Served with Butter

Granola and Yogurt

Regular and Decaffeinated Coffee, Selection of Teas

Cranberry, Apple and Orange Juices, Bottled Water

\$18.00 PER PERSON

Coffee & Tea Service

Regular and Decaffeinated Coffee, Assorted Teas

Cream, Assorted Sweeteners, Lemon

\$5 PER PERSON



BREAKFAST & BREAKS

Snack Station

Vegetable Crudité with
Roasted Red Pepper and Garlic Hummus Dips
Fresh Fruit & Yogurt Dip
Assorted Bagged Potato Chips
Soft Drinks and Bottled Water
\$12.00 PER PERSON

Imported & Domestic Cheeses

Grape Clusters and Dried Apricots
Imported Crackers, Lightly Toasted Baguette Slices
\$12.50 PER PERSON

Chips & Dips

Fresh Pita Chips and Tortilla Chips
Black Bean Dip, Roasted Pepper Hummus, Salsa Fresca
\$12.00 PER PERSON

Add Guacamole

\$3.00 PER PERSON

Nacho Average Break

Soft Pretzels
Tortilla Chips
Nacho Cheese
Honey Mustard Dip
Soft Drinks and Bottled Water
\$14.00 PER PERSON



DISPLAYS

Traditional Antipasto

Sopresatta, Genoa Salami, Pepperoni and Prosciutto

Assorted Imported and Domestic Cheeses

Cilliegini Caprese Salad

Grilled Vegetables with Balsamic Glaze

Seasonal Pickled Vegetables

Imported Marinated & Cured Olives

Tapenades and Spreads

Toast & Crostini Display

Fresh and Dried Fruit

Whole Almonds

\$23.00 PER PERSON

Toasts & Crostini

Choice of three:

-Artichoke & Roasted Tomato Bruschetta with Parmesan Cheese

-Chilled Crab Toast with Cilantro and Scallions

-Wild Mushroom Toast with Shaved Parmesan and Cracked Pepper

-Goat Cheese and Strawberry

-Prosciutto and Parmesan

-Ricotta Herb Oil, Cracked Pepper Roasted Tomato

-Fig and Mascarpone with Honey

\$14.00 PER PERSON



DISPLAYS

Pittsburgh Display.

Goat Cheese & Smoked Cheddar

Shaved Capicola or Soppressata

Crostini and crackers

Assorted pickles may include: red onion, cucumbers, cauliflower, or peppers

Soft pretzel bites with spicy and honey mustards

Warm Kielbasa bites

Candied or spiced nuts

Fresh & Dried Fruits and Grapes

\$26.00 PER PERSON

Mezze Display.

Roasted garlic hummus with bell pepper relish

Quinoa Tabbouleh & Herb Salad

Marinated Olives

Whole Almonds

Fresh & Dried Fruits and Grapes

Warm Chickpea Falafel Bites with tzatziki sauce

Grilled, Marinated Halloumi

Feta with lemon, herbs and olive oil

Crostini and pita

\$24.00 PER PERSON



DISPLAYS

Dips & Spreadables

- Parmesan & Artichoke Fondue with Sliced Baguettes
- Spinach, Parmesan & Goat Cheese Fondue with Crostini
- Caramelized Onion Dip with Russet Potato Chips
- Black Dip with Guajillo Chili Oil with Toasted Pita Chips
- Chile Con Queso and Pico de Gallo with Tortilla Chips
- Olive Tapenade with Garlic Crostini
- Hummus with Bell Pepper Relish and Crostini
- Guacamole, Salsa and Tortilla Chips

Choice of Two:

\$12.00 PER PERSON

Choice of Three:

\$14.00 PER PERSON



DISPLAYS

Tenderloin & Roasted Vegetables Spread

Herb Crusted Beef Tenderloin, Roasted Garlic Aioli, Grilled Red Onion,
Crisp Shallots and Horseradish

Mascarpone and Citrus Salad with Roasted Onion and Arugula

Charred Carrots with Roasted Butternut Squash and Cardamom Yogurt Papas Bravas
with Roasted Bell Pepper and Saffron Aioli

\$32.00 PERSON

Gourmet Sliders Station

Angus Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles

Falafel Slider with Lettuce, Tomato, and Dill Cre

Fried Chicken Sliders with Buffalo Sauce, Bleu Cheese and Lettuce

All served with:

Garlic Aioli and Ketchup

Potato Salad and Creamy Slaw

\$18.00 PER PERSON

Chilled Shrimp Display

Jumbo Gulf Shrimp

Cocktail and Rémoulade Sauces with Brown Butter Lemon Wedges

\$225.00

(serves 50 guests)



DISPLAYS

Dessert Displays

Cookie Display

with Chocolate Chip, Oatmeal, Snickerdoodle,
Double Chocolate, Sugar, Peanut Butter

\$14.00 PER PERSON

Macaron Tower

Choice of three:

Chocolate, Vanilla, Espresso, Salted Caramel,
Raspberry, Pistachio or PB&J

\$14.00 PER PERSON

Trifles

Choice of three:

Chocolate, Vanilla, Almond, Carrot, Caramel or Pumpkin

\$12.00 PER PERSON

Miniature Cupcakes

Choice of three:

Red Velvet, White Almond, Chocolate, Vanilla, Spice or Banana

\$14.00 PER PERSON, CHOICE OF THREE



STATIONS

Each Station requires a Chef Attendant
\$200.00 per 50 people

Gnocchi

Brown Butter, Sage, Leek and Pecorino Romano
\$17.00 PER PERSON

Crispy Pork

Mirin Glaze, Asian Pear and Daikon Slaw
\$18.00 PER PERSON

Roasted Chicken Saltimbocca

Basil, Mozzarella, Roasted Tomato, Cannellini Beans and Prosciutto
\$19.00 PER PERSON

Stir Fry Chicken

Jasmine Rice, Bok Choy, Bell Pepper, Ginger and Scallion
\$18.00 PER PERSON

Roasted Beef Tenderloin

Yukon Mashed Potatoes, Crisp Mushrooms, Asparagus and Jus
\$29 PER PERSON



STATIONS

Each Station requires a Chef Attendant

\$200.00 per 50 people

Braised Short Ribs

Caramelized Onion, Demi Glace, Celery Root

\$26.00 PER PERSON

Grilled Salmon

Harissa, Labneh and Faro

\$25.00 PER PERSON

Gulf Shrimp

Creole Sauce and Grits

\$23.00 PER PERSON

Tacos

Beef Short Rib and Chicken Barbacoa

Flour Tortilla, Black Beans, Salsa Fresca,

Guacamole, Shredded Lettuce, Sour Cream and Queso

\$19 PER PERSON



STATIONS

Each Station requires a Chef Attendant
\$200.00 per 50 people

Risotto

Choice of two:

- Wild Mushroom
- Roasted Butternut Squash
- Three Cheese and Spinach

\$18.00 PER PERSON

Add Grilled Chicken

\$5.00 Per Person

Pasta

Choose one:

Gnocchi or Fettuccine

with two of the following sauces:

- Basil Pesto
- Beef Bolognese with Red Wine
- Roasted Tomato and Basil Marinara
- Alfredo

All accompanied by Parmesan Cheese, Chili Flakes & Focaccia Bread

\$16.00 PER PERSON

Add Grilled Chicken

\$5.00 Per Person

Add Meatballs

\$5.00 Per Person



LUNCH MENUS

Plated Lunches

Plated Lunches includes choice of First Course, Entrée,
Fresh Baked Rolls, Whipped Cream Butter and Coffee Service

First Courses | Salads & Soups

Boston Bibb Lettuce, Red Onions, Fine Herbs, Crisp Shallots and Dijon Vinaigrette
Romaine and Treviso With Creamy Garlic Dressing, Garlic Croutons, Toasted Pine Nuts
Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette
Baby Spinach with Strawberries and Goat Cheese
Mediterranean Greek Salad-Romaine and Spinach, Feta Cheese, Sweet Peppers,
Kalamata Olives, Cucumbers, Red Wine Vinaigrette
Butternut Squash Soup with Maple Crème Fraiche, Chive and Caramelized Onion
Tomato Basil Soup with Crème Fraiche and Basil Oil

Plated Entrees

Gnocchi and Grilled Shrimp, Baby Peas, Cherry Tomatoes, and Smoked Bacon
\$36.00
Grilled Skirt Steak with Roasted Fingerling Potatoes, Jus, Seasonal Vegetable and
Chimichurri \$39.00
Roasted Petite Filet with Roasted Root Vegetables, Pommes Purée and Velouté
\$42.00
Roasted Chicken Ballantine with Rosti Potato, Brussels Sprouts, Poultry Jus
\$31.00
Grilled Salmon, Fingerling Potatoes, Grilled Asparagus, Charred Lemon Gremolata
\$37.00
Roasted Chicken Breast, Asparagus, Mashed Potatoes and Shallot Red Wine Reduction
\$31.00



LUNCH MENUS

Entrée Salads

Marinated Grilled Beef over Mixed Greens, Grilled Leeks, Goat Cheese, Pine Nuts, Roasted Tomatoes, Marinated Haricots Verts Toasted, Vinaigrette
\$29.00

Herb Grilled Chicken and Pears, Greens, Candied Pecans, Gorgonzola, Balsamic Vinaigrette
\$24.00

Grilled Chicken and Romaine with Treviso, Shaved Parmesan, Croutons and Olives, Tomato Confit and Creamy Garlic Dressing
\$26.00

Greek Salad with Grilled Salmon, Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers and Red Onion Oregano Vinaigrette \$29.00

Baby Spinach Salad with Berries, Blue Goat's Milk Cheese, Grilled Red Onion, Cornbread Croutons, Honey-Raspberry Vinaigrette
\$24.00

Desserts

\$9.50

Chocolate Cake with Vanilla Buttercream and Berries
Warm Apple Pie with Whipped Cream
Banana Cream Trifle with Whipped Cream and Vanilla Wafers
Seasonal Fruit Tart with Short Bread Crust and Pastry Cream
Mocha Pot Du Crème with Chocolate Drizzle



LUNCH MENUS

Gourmet Box Lunches

All Boxed Lunches include pasta salad and fresh fruit salad, cookie and bottled water

Please choose up to three boxed lunches per group

Sandwich Options:

- Grilled Chicken Breast with Brie and Arugula on Focaccia with Cranberry Mayonnaise
- Roast Beef & Cheddar on Brioche Roll with Lettuce and Tomato, Mustard and Mayonnaise
 - Turkey Club with Turkey, Ham, Bacon, Tomato, Lettuce, Pullman and Aioli
- Virginia Baked Ham on Focaccia with Swiss, Lettuce and Tomato, Mustard and Mayonnaise
 - Tuna Salad with Lettuce, Tomato, Red Onion, Brioche Roll
 - Chicken Salad with Lettuce, Tomato, Red Onion, Brioche Roll
- Italian Hoagie, Sopresatta, Capicola, Provolone, Salami, Lettuce, Tomato, Vinaigrette
 - Roasted Vegetables & Hummus (vegan)

Wrap Options:

- Hummus and Quinoa Tabbouleh Wrap with Chimichurri and Feta cheese (V)
 - Smoked Turkey, Swiss, Lettuce, Tomato and Mayonnaise
 - Black Bean Wrap with Jack Cheese, Sour Cream, Avocado and Salsa (V)
- Tofu Lettuce Wrap with Hoisin, Cucumber Relish, Crisp Shiitake Mushroom (vegan)
 - Chicken Caesar, Shaved Parmesan and Romaine Lettuce

\$18.00 PER PERSON

\$20.00 PER PERSON SET UP AS BUFFET



HORS D'OEUVRES

Buffet or Passed

\$4.50 PER PIECE

Potato and Cheddar Pierogies with Sour Cream and Caramelized Onion

Artichoke and Roasted Tomato Bruschetta with Parmesan Cheese

Smoked Goat Cheese and Strawberry Crostini with Honey

Pulled Pork Toastada with Avocado Crema, Cilantro Relish

Mushroom and Mozzarella Arancini with Spicy Tomato Dipping Sauce

Pepper Jack Stuffed Chicken Wrapped in Bacon

Deviled Eggs with Prosciutto

\$5.50 PER PIECE

Chicken Empanada with Crème Fraîche, Lime and Cilantro

Cured Salmon with Candied Fennel and Citrus Glaze

Fried Chicken and Aioli, Pea Shoots

Shrimp Dumpling with Soy and Scallion

Shrimp Toast with Tarragon Mayo and Brioche

Blackened Chicken Skewers with Jalapeno Relish

Barbeque Angus Short Ribs with Matingnon, Celery Root, Gremolata

Salmon Yakatori with Hoisin and Crisp Salmon Skin

Mini Beef Wellington with Mushroom Duxelle Wrapped in Puff Pastry

\$6.25 PER PIECE

Mini Crab Cakes with a Cajun Remoulade

Lobster Risotto Cakes with a Lemon-Basil Rouille

Crab Cake Po' Boy Sliders with Cajun Remoulade

Butternut Squash and Crab

Rosemary Beef Tenderloin with Roasted Peppers and Porcini Balsamic Glaze

Prime Sirloin Yakatori with Shiitake Glaze and Toasted Sesame

Smoked Shrimp with Tomato And Horseradish, Charred Lemon Oil, Pea Shoots

Seared Scallop with Salsa Verde And Aioli, Flour Tortilla

Lobster Salad Tostada with Chili Lime Aioli, Serrano Chili Relish, Lemon Basil



DINNER MENUS

Salads

\$11.00 per person

Baby Greens Salad

Manchego Cheese, Endive, Almonds, Pear Vinaigrette

Heirloom Tomato Salad

Mixed Greens, Mozzarella, Basil Pesto Vinaigrette

Mediterranean Greek Salad

Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers,

Red Wine Vinaigrette

Port Poached Pear Salad

Mixed Greens, Pecan Crusted Goat Cheese, Mission Fig Vinaigrette

Entrées

Roasted Chicken Breast

Prosciutto, Fontina, Sage, Broccolini, Herbed Risotto, Tomato Confit

\$38

Pan Roasted Chicken

Pennsylvania Mushrooms, Baby Carrots and Chive Mashed Potatoes

\$38

Porcini Rubbed Beef Tenderloin

Chive Mashed Potatoes, Cabernet Butter and Fire Roasted Vegetables

\$60

Cabernet Braised Short Rib

Goat Cheese Polenta and Celery Root

\$53



DINNER MENUS

Entrées

Herb Crusted Salmon

Citrus Thyme Fennel Purée, Roasted Carrot and Olive Oil Mashed Potatoes

\$45

Roasted Sea Bass

Artichoke Sauce, Anna Potatoes and Seasonal Vegetables

\$62

Seared Scallop

Corn Pancetta, Fava Bean Succotash, Bell Pepper, Meyer Lemon Sauce

\$57

Vegetarian Entrées

Butternut Squash Ravioli

Pine Nuts and Light Brown Butter Sauce

\$30

Corn Risotto

Roasted Wild Mushrooms, Baby Root Vegetables, Sauce Soubise

\$30

Celery Root Scallops

Ratatouille Vegetables, Salsa Verde

\$30



DINNER MENUS

Duo Plates

Sea Bass and Beef Filet

Celery, Roasted Carrot, Shallot and Confit Potato

\$78

Roasted Breast of Chicken and Braised Short Rib

Fingerling Potatoes and Seasonal Baby Vegetables

\$58

Filet Mignon and Lobster Tail

Béarnaise, Asparagus, Chive Potatoes

Market Price

Desserts

\$9.50 each

NY Cheesecake Cake with Strawberries and Ganache

Dark Chocolate Vegan Cake with Coconut Milk Ganache

Chocolate Chambord Mousse Cake with Raspberry Coulis

Warm Brioche Bread Pudding in Bourbon Caramel Sauce & Spiced Candied Pecans

Mocha or Vanilla Pot Du Crème with Chocolate Drizzle