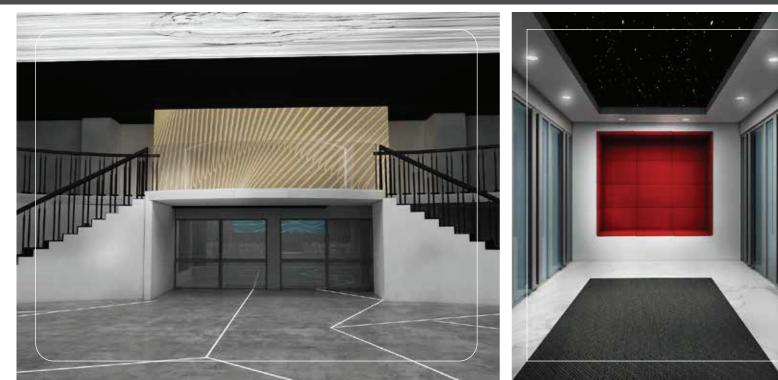


BOOK YOUR NEXT MEETING & HOLIDAY PARTY WITH US AND RECEIVE SPECIAL INCENTIVES!



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SAMPLE MEETING LUNCH MENUS

SAMPLE BOXED LUNCH MENU

CONTINENTAL BREAKFAST

Fresh baked butter croissants Homemade muffins and fruit Danishes Bagels with cream cheese and assorted preserves Fresh sliced fruit arrangement Freshly brewed coffee, tea, juices and water

AM/PM BREAKS

Choice of one option: Breakfast Loaves, Home Baked Cookies Freshly Baked Brownies, Sliced Fresh Fruit

SUPREME OF CHICKEN

• Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Heard of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumber with Roasted Garlic & Honey Lemon Dressing

- Herb Marinated Supreme of Chicken
- Chocolate Dipped Strawberries
- Fruit Salad

ASIAN

• Soya Ginger Glazed Salmon

- Soba Noodle Salad with Carrots, Snow Peas, Green Onions, Bean Sprouts & Watercress with Sweet Chili Dressing
- Fruit Salad
- Almond Tart

GREEK

- Lemon Grilled Chicken Souvlaki
- Greek Pasta Salad with Feta Cheese & Oregano
- Fruit Salad
- Baklava

BEVERAGES

Non Alcoholic Beverages, Coffee & Tea Services



BOOK YOUR FALL 2020 & SPRING 2021 MEETING BY SEPTEMBER 30TH 2020 AND RECEIVE AN UPGRADED **BREAK SELECTION! TO INCLUDE A BISCOTTI STATION &** SPECIALTY COFFEE BAR (LATTES & ESPRESSOS)

SAMPLE PLATED HOLIDAY MENU

DINNER SERVICE

SPECIALTY BREAD BASKET

An Assortment of Homemade Breads, Flat breads, Lalagides & Fresh Baked Focaccia, "My Mother's Olive Oil" imported from Greece bottle per table

DUO MAIN ENTRÉE

4oz Braised Beef Short Ribs in a Red Wine Reduction, Half Cornish Hen Served Peter and Paul's Style Accompanied by Asparagus, Red Pepper Spears & Lemon Roasted Potatoes

FIRST COURSE

Butternut Squash Soup with Roasted Pumpkin Seeds

DESSERT Warm Chocolate Lava Cake served with Fresh Berries

BEVERAGES

Open Standard Bar, Wine on the Table, Non Alcoholic Beverages, Coffee and Tea Service

SPECIAL INCENTIVE

BOOK YOUR HOLIDAY PARTY BEFORE OCTOBER **30 2020 & RECEIVE A COMPLIMENTARY LATE NIGHT FOOD STATION!**





SAMPLE PLATED LUNCH MENU

CONTINENTAL BREAKFAST

Fresh baked butter croissants Homemade muffins and fruit Danishes Bagels with cream cheese and assorted preserves Fresh sliced fruit arrangement Freshly brewed coffee, tea, juices and water

AM/PM BREAKS

Choice of one option: Breakfast Loaves, Home Baked Cookies Freshly Baked Brownies, Sliced Fresh Fruit

OPTION 1

Cog Au Vin: Boneless Chicken Breast with Mushrooms & Onions in a White Wine Sauce Accompanied by Asparagus, Red Pepper

Spears & Lemon Roasted Potatoes

Roasted Sweet Potato & Ginger Soup (bowl per person) Vanilla Crème Brulé garnished with Fresh Berries & Mint Leaf

OPTION 2

Escallop Veal topped with Ham & Cheese Accompanied with Wild Rice & Market Fresh Vegetables

Baby spinach salad with cucumber, cherry tomatoes, radish, pumpkin seeds, sun dried cranberries, in an herb vinaigrette (Bowl per person)

Warm Apple Blossom served in Crème Anglaise, Garnished with Fresh Berries & Mint Leaf

BEVERAGES

Non Alcoholic Beverages, Coffee & Tea Services