



WPP CATERING & CONFERENCE CENTER MENU

Winter 2025

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CATERING GUIDELINES

SUMMARY OF FEES &

ADDITIONAL COSTS

Charge of \$40 is applicable to all same-day orders. Late orders are subject to availability of menu items. Early delivery (before 7:00 AM): \$62.00 per attendant, per hour. Late pick-up/clearing (after 6:30 PM): \$62.00 per attendant, per hour (excludes receptions and dinners). Additional charges will apply for weekend events. Please contact your central reservations team for further information.

CANCELLATION POLICY

All cancellations for conferences, receptions and dinners need to be received at least 3 business days prior to the event by 12pm. For examples, an event happening on Thursday would need to be cancelled by Monday at 12pm at the latest. If the cancellation occurs after 12pm, full charges will be incurred. All other orders cancelled the same day or after 5:00 pm the day prior will incur charges except for bottled beverages and prepackaged items.

KOSHER/HALAL AND

SPECIAL DIETARY ORDERS

Kosher/special orders must be placed by 2:00 pm (Monday–Thursday) and **11:30 am (Friday) for the next day's service.** Orders placed during religious holidays will require advance notice or may not be available.

GUARANTEES

A final menu selection is due 5 business days in advance for conferences, receptions and dinners over 100 guests. Final guest guarantee is due 3 business days prior to event date by 12pm. i.e. If the event is Monday, will need by Wednesday 12:00pm. Final guest guarantee is due 2 business days prior to deliveries/drop-off services. Special requests/orders may require up to 10 business days' notice.

ALLERGY & DIET INDICATORS

W | Wheat
D | Dairy
E | Egg
S | Soy
SSM | Sesame
P | Peanuts
TN | Tree Nuts
SF | Shellfish
V | Vegetarian
VGN | Vegan

China Service Requires 72-Hours Notice Plateware, Utensils, Glassware, Coffee Cup/Saucer, price upon request			
Wait Staff/Coat Check/ Bartender \$62.00/hour 5 Hour Minimum Captain \$90.00/hour 5 Hour Minimum		Reception 1 Captain, 1 Wait Staff per 50 guests, 1 Bartender per 75 guests	
Drop Off Events include additional services above and beyond drop off and pickup	1 Wait Staff per 50 guests 1 Hour Setup + Duration of Event	1 Wait Staff per 50 guests at each area Multiple Locations	200 guests + 1 Captain per floor 2 Hour Setup + Duration of Event + 1 Hour Breakdown
Conferences	1 Captain per Floor 3 Hour Setup + Duration of Event + 1 Hour Breakdown Shifts starting at 6:00am or prior will incur 3 hours travel time		Est. 1 Wait Staff per 45 guests 2 Hours Setup + Duration of Event + 1 Hour Breakdown
Conferences Requiring TPA pre-set day prior	1 Captain Scheduled	Est. 1 Wait Staff per 45 guests	Coat Check during Summer 1 Attendant per 100 guests Coat Check during Winter 1 Attendant per 50 guests
*Additional charges will apply for weekend events. Please contact your central reservations team for further information. Exceptions to this guideline will be discussed prior to each event.			

COLD BREAKFAST

6 Guest Minimum

CONTINENTAL BREAKFAST

\$25.50 Per Guest

Assorted Mini Bagels (W D S SSM V) 100-160 Cal Assorted Mini Muffins (W D E S P TN V) 80-120 Cal

Assorted Mini Pastries (W D E S P TN V) 110-120 Cal

Seasonal Fruit Salad (VGN) 40 Cal/2.5oz Serving

Cream Cheese (D V) 97 Cal/1oz Serving

Low fat Cream Cheese (D V) 65 Cal/ 1oz Serving

Flavored Cream Cheeses (Pick 2): Strawberry, Chive, Vegetable, Smoked Salmon (D F) 40 -110 Cal/ 1oz Serving (D V)

Butter (D V) 204 Cal/ 1oz Serving

Vegan Butter (TN VGN) 100 Cal/ 1oz Serving

Jams: Grape, Marmalade, Strawberry (VGN) 40-80 Cal/ 1oz Serving

BAKE & BREW

\$14.50 Per Guest

Assorted Mini Donuts 2 per guest (W D E S P TN V) 45-87 Cal/EA

Starbucks Coffee & Tazo Tea 0 Cal

Fresh Fruits (VGN) *CALORIES MAY VARY

BAGEL VAULT

\$20.50 Per Guest

Assorted Sliced Mini Bagels 2 per guest (W D S SSM V) 119-148 Cal/EA

TOPPINGS {PICK 5}

Cucumber, Caper Berries, Heirloom Tomatoes, Onion, Smoked Salmon (D F), Cream Cheese, Lite Cream Cheese, Dill, S&P (D V)

Avocado Smash (VGN) 91 Cal, Radish (VGN) 7 Cal, Cottage Cheese (D V) 58 Cal, Hard Boiled Egg (E V) 78/ea Cal, Goat Cheese Crumble (D V) 205 Cal, Roasted Tomato (VGN) 20 Cal, Pickled Onion 30 Cal (VGN), Roasted Pepper (VGN) Cal

20

SMEARS {PICK 3}

Strawberry Smear (DV) 190 Cal, Chive Smear (D V) Cal 120, Vegetable Smear (D V) 190 Cal, Blueberry Smear (D V) 120 Cal

Allergen/Dietary Restrictions Legend E=Eggs D=Dairy S=Soy F=Fish SF=Shellfish P=Peanuts TN=Tree Nuts SSM=Sesame W=Wheat V=Vegetarian VGN=Vegan

A LA CARTE COLD BREAKFAST

6 Guest Minimum

PARFAITS

\$8.00 Per Guest

Berry Parfait: Strawberry, Blueberry, Raspberry, Granola (D TN V) 240 Cal

Maple Vanilla Roasted Pear Parfait: Roasted Pear, Maple, Granola, Cinnamon, Vanilla, Almond (D TN V) 426 Cal

YOGURT

\$6.25 Per Guest

Yogurts (Grass Fed, Greek Plain, Plain Vanilla, Greek Vanilla (D V) Coconut Yogurt (TN VGN) CAL 90-190)

Strawberry (VGN) 18 Cal

Peach (VGN) 22 Cal

Cottage Cheese (D V) 116 Cal

OVERNIGHT OATS

\$9.00 Per Guest

Berry Oats: Strawberry, Blueberry, Raspberry (VGN) 375 Cal

Almond Joy Oats: Almond Butter, Cacao Nibs, Cocoa Powder, Toasted Coconut, Almonds (TN VGN) 400 Cal

Maple Brown Sugar Oats: Brown Sugar, Maple, Chia Seed, Candy Pecan (TN VGN) 716 Cal

CHIA PUDDING

\$9.00 Per Guest

Berry Chia: Strawberry, Blackberry, Raspberry (TN VGN) 210 Cal

Matcha Chia: Coconut, Strawberry, Blackberry (TN VGN) 300 Cal

Chocolate Chia: Cacao Nibs, Almond, Cocoa Powder, Raspberry (TN VGN) 350 Cal

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A LA CARTE COLD BREAKFAST

6 Guest Minimum | 5 Day Notice Required

GLUTEN-FREE FULL-SIZE BAGELS & ACCOMPANIMENTS

300 Cal \$7.25 per guest

GLUTEN-FREE FULL-SIZE MUFFINS

210 -270 Cal \$7.25 per guest

ASSORTED MINI DANISHES, MUFFINS, ASSORTED PASTRIES

(V E W D) \$6.00 per guest

MINI ASSORTED BAGELS WITH BUTTER, JELLY & CREAM CHEESE

(V E W D) \$5.00 per guest

VEGAN LOAF

(V W) \$7.25 per guest

SEASONAL WHOLE FRUIT

(V) 50 -110 Cal Each \$5.00 per guest

SEASONAL SLICED FRUIT & BERRIES

(V) 70 Cal/4 oz. Serving \$11.50 per guest

FRUIT & YOGURT PARFAIT

(V) 180-400 Cal \$8.00 per guest

INDIVIDUAL ASSORTED GREEK YOGURT CUPS

Fage or Chobani (V D) 110 -220 Cal Each

\$6.00 per guest

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HOT BREAKFAST

6 Guest Minimum

MINI BREAKFAST SANDWICHES

(Choice of 2 Sandwiches Per Guest)

Sausage, Egg & Cheese on Croissant (W D E S SSM P TN) 550 Cal

Bacon, Egg & Cheese on English Muffin (W D E S SSM P TN) 880 Cal

Egg White, Spinach, Mushroom & Feta Wrap (W D E S V) 396 Cal

\$26.50 Per Guest

PROVENCALE BREAKFAST

(Choice of 2 Frittatas or Tarts Per Guest)

Broccoli Frittata: Cage free Egg, Broccoli, Feta Cheese (D V) 474 Cal

Roasted Tomato Arugula Frittata: Cage Free Egg, Roasted Tomato, Arugula, Gruyere (D E) 324 Cal

Bacon Cheddar Frittata: Cage Free Egg, Cheddar Cheese (D E V) 315 Cal

Bacon Swiss Tart: Cage Free Egg, Applewood Bacon, Swiss Cheese, Tart Crust (W D E S P TN) 400 Cal

Gruyere Leek Tart: Cage Free Egg, Spinach, Leek, Gruyere Cheese, Tart Crust (W D E P TN V) 370 Cal

\$18.00 Per Guest

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HOT BREAKFAST

6 Guest Minimum

EUROPEAN CHEF'S CHOICE

\$26.00 Per Guest

(3 Each) Charcuterie Meats: Prosciutto, Soppressata, and Mortadella (TN) *Calories may vary (3 Each)

Artisanal Cheeses (D V) *Calories may vary

Mini Tarts (W D E S P TN V) *Calories may vary

Potato Latkes (W E V) 248 Cal, Bacon 200 Cal, Hard Boiled Eggs (E V) 155 Cal, Grapes (VGN) 39 Cal, Fresh Berries (VGN) 39 Cal, Almonds (TN VGN) 164 Cal, Pecan Halves (TN VGN) 196 Cal, Gherkins (VGN) 23 Cal, Dried Apricots (VGN) 137 Cal, Ground Mustard (VGN) 20 Cal

Assorted Mini Baguettes (W VGN) Cal 156

Assorted Spreads: Butter, Nutella (TN D)

EXECUTIVE EUROPEAN

\$31.00 Per Guest

***Includes Everything From European Chef's Choice**

Choose 1

Overnight Oat/Parfait/Chia Pudding/Yogurt (Please see page 5 for flavor options)

Choose 1

Assorted Mini Muffins/ Danishes/ Bagels (with 2 Cream Cheese Spreads)

RISE & SHINE

\$29.50 Per Guest

Choose 1

Parfait

Chia Pudding

Overnight Oats

(Please see options on page 5)

Choose 2

Cage Free Scrambled Eggs (E) 130 Cal

Cage Free Scrambled Egg Whites (E) 45 Cal

Egg Frittata (D E) 190 Cal

Flapjack Pancake Maple Syrup (W D E V) 120 Cal

Cinnamon French Toast Maple Syrup (W D E V) 250 Cal

Choose 2 Sides

Potatoes: Hash Potatoes (W VGN) 179 Cal, Home Fries (W VGN) 100 Cal, Sweet Potato Tots (W VGN) 240 Cal

Proteins: Pork Sausage Link 345 Cal, Chicken Apple Sausage 195 Cal, Impossible Sausage Patty (S VGN) 240 Cal

Veggies: Leafy Greens & Blistered Tomato (VGN) 25 Cal, Sautéed Mushrooms w/ Spinach & Caramelized Onion (VGN) 110 Cal

Fruit: Fresh Berries (VGN) 70 Cal, Fruit Compote, Fruit Salad (VGN) 108 Cal

BREAKFAST - HALAL OR KOSHER

CONTINENTAL | 6 GUEST MINIMUM

Available Upon Request

AM BREAKS & A LA CARTE BREAK ITEMS

6 Guest Minimum

AM BREAKS

ENERGY BREAK

Whole Seasonal Fruit (VGN)

Individual Yogurt Cups (D M V)

Individual Trail Mix Bags (W D E S P TN V)

*Calories may vary]

\$17.00 Per Guest

LATE RISER

Acai Smoothie Cups

Choice of Three Toppings:

Shredded Coconut, Cacao Nibs, Chia Seeds,

Mixed Berries, Dates, Flax Seed, Almonds,

Toasted Coconut, Honey & Assorted Nuts

Assorted Yogurt Loaves 150 -225 Cal (W D E
S P TN V)

Seasonal Fruit Cups (VGN)

\$19.50 Per Guest

MORNING SWEETS

Assorted Mini Pastries (W D E S P TN V)

Assorted Mini Donuts (W D E S P TN V)

Mixed Berries, Agave, Mint (VGN)

\$15.50 Per Guest

AM BREAK ITEMS

Nature Valley Granola Bars (V)

\$4.00 Each 190 Cal

Energy Bar (V)

Clif, NuGo, Kind Bars, Rx Bars

\$6.00 140-260 Cal

Oat Milk Chia Pudding with Strawberry & Agave (VGN)

\$5.00 Each 450 Cal

Acai with Banana, Mixed Berries & Granola (V)

\$7.50 Each 240 Cal

**Low Fat Vanilla Yogurt with Mixed Berry Compote
and Mint (D V)**

\$6.00 Each 190 Cal

Sliced Fruit with Yogurt Dip (D V)

\$10.00 Each 100 Cal/6.5 oz. Serving

Seasonal Fruit Cup (VGN)

\$8.05 Each 40 Cal/2.5 oz. Serving

Individual Trail Mix (W D E S P TN V)

\$3.55 Each *Calories may vary

SIGNATURE SANDWICH BUFFETS

6 Guest Minimum \$35.00

Includes choice of side salad and seasonal fruit salad. Assorted sodas & lemon infused water are also included.

Gluten Free Bread Options- \$2.00 Per Guest.

All Sandwiches May Also Be Made Miniature | Additional Sandwich Selection \$3.00 Per Guest

CHOICE OF 3 SANDWICHES

Turkey BLT: Applewood Smoked Bacon, Turkey, Heirloom Tomato, Bibb Lettuce, Mayo, Pretzel Hero (W D E S SSM) 500 Cal

Italian Hero: Cappa Salami, Prosciutto, Provolone, Arugula, Roasted Red Peppers, Balsamic, Full Seeded Hero (W D E S SSM) 590 Cal

Chicken Milanese: Grilled Chicken, Fresh Basil, Stracciatella Cheese, Pesto & Roasted Tomato, Ciabatta (W D V) 410 Cal

Crunchy Kale Chicken Caesar Wrap: Grilled Chicken, Kale, Shredded Parmesan, Black Pepper, Garlic, Croutons, Caesar Dressing, Spinach Wrap (W D E S) 400 Cal

Tuna Salad Wrap: Shredded Romaine, Celery, Onion, Mayo, Swiss, Wheat Wrap (W E F S) 470 Cal

Roast Beef Sandwich: Roast Beef, Boursin, Caramelized Onion, Garlic Infused Oil, Watercress, Dijonae's Ciabatta 560 Cal (W D)

Caprese: Burrata Cheese, Blistered Tomato, Arugula, Balsamic, Pesto, Focaccia (W D V) 280 Cal

Falafel Wrap: Pickled Onions, Shaved Carrots, Shaved Cucumbers, Roasted Chickpea Hummus, Baby Spinach, Harissa, Tzatziki Sauce, Wheat Wrap (W SSM VGN) 595 Cal

CHOICE OF SIDE SALAD

Garden Salad: Organic Spring Mix, Grape Tomatoes, Cucumbers, Green Goddess Dressing (VGN) Cal 174

Traditional Caesar: Organic Romaine Hearts, Croutons, Shaved Parmesan, Grape Tomatoes, Caesar Dressing (W D E S V) Cal 400

BLT: Shredded Iceberg, Parsley, Bacon, Crumbled Blue Cheese, Heirloom Tomatoes, Blue Cheese Dressing (D V) Cal 340

Citrus Fennel Salad: Organic Spring Mix, Fennel, Orange Sections, Radishes, Feta, Citrus Vinaigrette (D V) Cal 187

BOXED & BAGGED LUNCHES

6 GUEST MINIMUM \$35.00

Selection from Signature Sandwich Buffets on Page 11.

Additional Sandwich Selection \$3.00 Per Guest

CLASSIC SIGNATURE BOX

Sandwich, Cookie or Chips, Canned Soda

\$32.00 Per Guest

PREMIUM SIGNATURE BOX

Guest Sandwich, Cookie or Chips, Canned Soda

\$35.00 Per Guest

SALAD ENTRÉE BOX

Entrée Salad, Fruit Salad, Canned Soda

\$32.00 Per Guest

SALAD ENTREES (CHOICE OF 3)

Chicken Milanese Bowl: Arugula, Shaved
Parmesan Cheese, Heirloom Tomatoes,
Lemon Vinaigrette (W D E) 560 Cal

Greek Chicken Salad Bowl: Frisée, Mixed
Greens, Red Onion, Kalamata Olives, Grape
Tomatoes, Cucumbers, Feta, Tzatziki, Red
Wine Vinaigrette
(D V) 334 Cal

Roasted Beet & Goat Cheese Bowl: Mixed
Greens, Beets, Orange Sections, Shaved
Fennel, Quinoa, Walnuts, Goat Cheese,
Balsamic Vinaigrette (D V) 181 Cal

Winter Salad Bowl: Spinach, Shaved Brussel
Sprouts, Red Cabbage, Shredded Carrots,
Apples, Pickled Beets, Candy Pecans, Goat
Cheese, Maple Dijon Vinaigrette
(D V) 436 Cal

HOUSE MADE BOWLS

10 GUEST MINIMUM \$38.00

Includes Assorted Soda & Infused Water

. Choice of 3 Per 10 Guests

POULTRY

Chicken Milanese Bowl: Arugula, Shaved Parmesan Cheese, Heirloom Tomato, Lemon Vinaigrette (W D E) 560 Cal
Greek Chicken Salad Bowl: Frisée, Mixed Greens, Red Onions, Kalamata Olives, Grape Tomatoes, Cucumbers, Feta, Tzatziki, Red Wine Vinaigrette (D V) 334 Cal

SEAFOOD

Gochujang Salmon Bowl: Baby Kale, Mixed Greens, Sticky Rice, Zucchini Zoodles, Shaved Carrots, Avocado, Cilantro, Black Sesame, Wonton Strips, Seaweed Salad, Honey Ginger Vinaigrette (W SSM V) 472 Cal

Cajun Gulf Shrimp Bowl: Romaine Hearts, Roasted Corn, Bell Peppers, Grape Tomatoes, Charred Red Onions, Scallions, Kidney Beans, Corn Bread, Croutons, Creole Ranch Vinaigrette (VGN) 366 Cal

VEGETARIAN

Roasted Beet Goat Cheese Bowl: Mixed Greens, Beets, Orange Sections, Shaved Fennel, Quinoa, Walnuts, Goat Cheese, Balsamic Vinaigrette (D V) 181 Cal

VEGAN

Asian Sesame Tofu Bowl: Shredded Kale, Quinoa, Brown Rice, Edamame, Carrots, Snow Peas, Enoki Mushrooms, Radish, Pickled Ginger, Sesame Ginger Vinaigrette (S SSM VGN) 302 Cal

KETO

Power Bowl: Baby Kale, Quinoa, Edamame, Sweet Potatoes, Chickpeas, Pumpkin Seeds, Avocado Smash, Pickled Red Onions, Turmeric Tahini Dressing (S SSM VGN) 433 Cal

BEEF

Chimichurri Steak Taco Salad: Romaine, Flat Iron Steak, Roasted Corn, Tomatoes, Avocado Smash, Jalapeños, Cilantro, Cotija Cheese, Tortilla Strips, Amarillo Pepper Vinaigrette (D V) 298 Cal

CAKES & CELEBRATIONS

6 Guest Minimum | Infused Water Included

Catering can customize special occasions with custom desserts to enhance any celebration! 3-day notice is required for most orders.
Prices upon request.

Champagne also available upon request and requires
Attendant Service.

KOSHER & HALAL

Monday – Thursday deadline is 2:00pm. Friday deadline is 11:30am.
Limited availability during holidays.

Orders Monday would need to be ordered by Friday deadline.
Orders Tuesday - Wednesday by 2:00pm previous day.

HALAL BOXED LUNCH

Will Supply Menu and Pricing Upon Request

Reception options upon request.



PM BREAKS

6 Guest Minimum

LOCAL CHEESE & FRUIT

Assorted Local Cheeses (D V) 187 Cal/1oz Serving Crackers (W S SSM TN)

*Calories may vary

Assorted Sodas & Infused Water Included

\$22.50 Per Guest

MEDITERRANEAN

Freshly Made Hummus (S SSM VGN) 60 Cal/1oz Serving

Baba Ghanoush (S SSM VN) 120 Cal/ 4oz Serving

Roasted Eggplant Caponata 50 Cal/4.25oz Serving

Marinated Olives (S SSM VN) 150 Cal/ 2.75oz Serving

Carrot & Celery Sticks (VGN) 100 Cal/6.5oz Serving

Assorted Sodas & Cucumber Mint Infused water

\$25.00 Per Guest

BALL PARK

Caramel Popcorn & Peanuts (S P) 120 Cal/1oz Serving

(5) Mini Corn Dogs (E D S W) 230 Cal/Serving

Warm Bavarian Pretzel w/ Beer Cheese, Mustard, Ketchup (W S) 150 Cal/1oz

Serving Nachos w/ Grilled Chicken, Ground Beef, Cheese, Jalapeño, Salsa,

Guacamole, Lime Crema (W D S) 142 Cal/1oz Serving

\$21.50 Per Guest

ASSORTED MACARONS

Assorted Mini Macarons (D S TN W P) 48-80 Cal/ 1oz Serving Starbucks Coffee,
Tazo, Lemon Infused Water

\$10.50 Per Guest

COOKIES & BROWNIES

Assorted Cookies & Brownies (D W S TN) Cal 322

Starbucks Coffee, Tazo, Lemon Infused Water

\$12.50 Per Guest

HOT COCOA SOCIAL

Hot Chocolate (D) 132 Cal/6oz Serving,

Assorted Cookies, Donuts Holes, Marshmallow, Whipped Cream,
Chocolates, Caramel Toffee, Mixed Nuts, Pretzels, Cheese, Crackers

*Calories may vary (W D E S P TN V)

\$14.50 Per Guest

SWEET & SALTY

Sour Patch, Gummies, Swedish Fish, M&M, Chocolate Pretzels,
Mixed Nuts, Sweet Trail Mix Starbucks Coffee, Tazo, Lemon
Infused Water

*Calories may vary, allergens noted in packaging

\$13.00 Per Guest

A LA CARTE SNACKS

HOUSE MADE HUMMUS & PITA CHIPS

370 Cal/4.56 oz. (W SSM VGN)

\$8.00 Per Guest

VEGETABLE CRUDITE CUP

Choice of:

Hummus Vg 90 Cal/5 oz. Serving (SSM VGN)

Ranch Dressing V 120 Cal/ 5 oz. Serving (D E S V)

\$10.50 Per Guest

ASSORTED POTATO CHIPS, POPCORN & PRETZEL TWISTS

100-160 Cal Allergens Noted in Package

\$3.50 Per Guest

FUDGE BROWNIES

250 Cal/2.25 oz. Serving (W D E S P TN V)

\$5.00 Per Guest

FRESH ASSORTED COOKIES

Choice of 2:

Chocolate Chip, Oatmeal Raisin, Macadamia

White Chocolate, Peanut Butter (W D E S P TN V)

250- 310 Cal

\$4.50 Per Guest

COOKIES & FUDGE BROWNIES

250-310 Cal (W D E S P TN V)

\$6.45 Per Guest

HOT BUFFETS

10 Guest Minimum

BUILD YOUR OWN \$55.00 Per Guest

{Includes Dinner Rolls & Butter. Starbucks Coffee, Tazo Tea, Infused Water, Additional Side}

ADDITIONAL ENTRÉE

Salad (V GF)

Baby Kale, Roasted Sweet Potato, Roasted Fennel, Crispy Onion, Grape Tomato Goat Cheese Champagne Vinaigrette 480 Cal/3oz Serving (D W S)

Mixed Green Salad, Cucumber, Tomato, Carrot, Almonds, Balsamic Vinaigrette 68 Cal/ 3oz Serving (S TN)

Organic Arugula and Heirloom Tomato Salad, Pickled Red Onion, Lemon Olive Oil Vinaigrette (VGN)34 Cal/3oz Serving

SIDES (ALL VEGAN)

Lemon Herb Pee Wee Potatoes 83 Cal/3oz Serving

Chili Roasted Broccolini 63 Cal/3oz Serving

Roasted Garlic Parmesan Brussels Sprouts 43 Cal/3oz Serving

Wild Rice Pilaf 159 Cal/3oz, Serving

Seasonal Vegetable Medley 55 Cal/3oz Serving

Candied Roasted Carrot s 38 Cal/3oz Serving

Roasted Fennel and Tomato 12 Cal/3oz Serving

ENTRÉE

Amish Chicken Rosemary Thyme White Wine Demi 282 Cal/3oz Serving (W S)

Roasted Ribeye Steak Red Wine Reduction 248 Cal/3oz Serving

Apple Cider Glazed Pork Loin 206 Cal/3oz Serving

Grilled Salmon with Lemon Caper (D F) 196 Cal/3oz serving

Maple Mustard Chicken with Rosemary Mustard Cream Sauce (D) 264 Cal/3oz Serving

Blackened Tuna Steaks (F) 300 Cal/3oz Serving

DESSERT

Brownies, Mini Desert Bars, Cookies (W D E S P TN V)

Calories may vary

THEMED BUFFETS (Choose 1)

ITALIAN

Lasagna Rollets 185 Cal/3oz Serving (D W)

Parmigiani di Melanzane 136 Cal/3oz Serving (D W))

Penne A La Vodka 273 Cal/3oz Serving (D W)

Pasta A Fungi 221 Cal/3oz Serving (D W)

Sausage & Peppers 248 Cal/3oz Serving (D W)

Cotoletta Di Pollo 170 Cal/3oz serving (D W S)

\$55.00 Per Guest

LATIN

Chipotle Shrimp 145 Cal/3oz Serving (SF)

Ropa Vieja 101 Cal/4oz Serving (W)

Sweet Plantains 128 Cal/3oz Serving (S)

Cilantro Lime Chicken (NONE) 110 Cal/3oz Serving

Spanish Rice and Beans (VGN)100 Cal/3oz Serving

Mango Salsa Salad (VGN) 54 Cal/30z Serving

Cinnamon Churros Chocolate Sauce (W D E S SSM V) 103 Cal/3oz Serving

\$55.00 Per Guest

MEDITERRANEAN

Zatar Chicken 142 Cal/3oz serving (SSM)

Lemon Herb Roasted Salmon 175 Cal/3oz Serving (SF)

Falafel 283 Cal/3oz Serving (VGN)

Quinoa Tabbouleh (VGN) 279 Cal/3oz Serving

Cucumber Tomato Salad (VGN) 46 Cal/3oz Serving

Roasted Chickpeas with Sweet Peppers 147 Cal/3oz Serving (D)

\$55.00 Per Guest

AMBIENT BUFFETS

Build Your Own Meal! Includes Rolls, Butter, Coffee, Tea & Infused Water
\$60.00 Per Guest | 10 Guest Minimum

SALADS

Choice of 1

Grilled Romaine Salad: Heirloom Tomato, Bacon, Blue Cheese, Chive, Garlic Breadcrumbs, Avocado Ranch (D S) 224 Cal/ 3oz Serving
Kale Apple Slaw w/ Dijon Vinaigrette (V VG) 120 Cal/3oz Serving
Roasted Butternut Squash and Brussel Sprout Salad (V GF) 100 Cal/3oz Serving
Beet and Carrot Salad Citrus Dressing (V GF) 112 Cal/3oz Serving
Caprese Zoodle Salad (V D) 197 Cal/3oz Serving
Spinach Feta Orzo Salad (D V) 112 Cal/3oz Serving

ENTRÉE

Choice of 1

Rosemary Turkey Breast Pan Gravy 130 Cal/3oz Serving
Roasted Apple Glazed Pork Loin 131 Cal/3oz Serving
Beef Tenderloin Chimichurri (W) 220 Cal/3oz Serving
Grilled Cajun Chicken Breast 168 Cal/3oz Serving
Pan Seared Salmon with Creole Sauce 409 Cal (F)

SIDES

Choice of 1

Haricot Vert and Baby Carrots (VGN) 53 Cal/3oz Serving
Herb Roasted Sweet Potato (V) 150 Cal/3oz Serving
Crispy Chili Garlic Broccoli (V) 100 Cal/3oz Serving
Lemon Thyme Fingerling Potato (V) 80 Cal/3oz Serving
Grilled Asparagus (V VG) 33 Cal/3oz Serving

DESSERTS

Chef's Choice

Allergen/Dietary Restrictions Legend E=Eggs D=Dairy S=Soy F=Fish SF=Shellfish P=Peanuts TN=Tree Nuts SSM=Sesame W=Wheat V=Vegetarian VGN=Vegan

STATIONARY RECEPTIONS

(2hrs) 25 Guest Minimum
Includes Domestic Beer, Wine, Soda, Glassware

ARTISANAL CHEESE & FRUIT

Assorted Artisanal Cheese 114 Cal/1oz Serving (W D V)
Assorted Crackers, Flatbread, Honey, Quince Paste, Nuts, Assorted
Sodas and Infused Water
\$25.00 Per Guest

DIPS & THINGS

Assorted Hummus- Traditional, Beet, Butternut, Green Goddess
Baba Ghanoush, Muhammara, Cucumber Raita, Olive Tapenade
Toasted Pita Chips, Flatbread 142-189 Cal/3oz Serving
(D W S SSM V)
\$82.50 Per Guest

BOCAS

Chicken Cheese Quesadilla (W D) 370 Cal
Corn Edemame Quesadilla (W D S V) 300 Cal
Chorizo Empanada (W D E S) 298 Cal
Beef Empanada (W D E S) 350 Cal
\$82.50 Per Guest

A LA CARTE ITEMS

Beer Wine & Soda Bar

\$35.00 Per Guest Per Hour
Additional 30 Minutes of Beer, Wine and Soda: \$7.50 PP

Top Shelf Bar

\$48.00 Per Guest Per Hour
Additional 30 Minutes of Top Shelf Bar: \$7.50 PP

Country Charcuterie

Prosciutto Di Parma, Salami, Bresaola, Mortadella
Marinated & Cured Olives, Roasted Peppers, Grilled Portobello
Mushrooms, Parmesan, Provolone, Fresh Mozzarella
Italian Bread Sticks, Focaccia, Ciabatta Breads
\$33.50 Per Guest Per Hour

Nachos and Guacamole

Black Bean & Corn Salad, Cilantro, Red Bell Pepper Crisp Tortilla
Chips, Salsa Verde, Guacamole, Jalapeño Peppers
\$30.00 Per Guest Per Hour

HOT COCKTAIL RECEPTIONS

(1 Hour) 25 - GUEST MINIMUM

Includes Glassware, One Bartender, One Wait Staff per 50 Guests

\$ 82.50 Per Guest Beer, Wine, Soda | \$ 58.50 Per Guest Juice, Soda

\$ 19.25 Per Guest Every 30 Minute Increase

Selection of Local & International Artisanal Cheeses (Semi - Soft, Aged, Infused), Fresh & Dried Fruit

Selection of Six Passed Hors D' oeuvres

MEAT

Sriracha Chicken Dumpling (W D E S T N) 70 Cal

Braised Short Rib Quesadilla, Roasted Tomato, Avocado Crema (W D) 370 Cal

Aged Steakhouse Burger, American Cheese (W D E S) 200 Cal

Smoked Brisket Slaw Slider (W D E S) 240 Cal

Pigs in Blanket, Deli Mustard (W D E S SSM) 180 Cal

Smoked BBQ Pulled Pork Slider (W D E S) 250 Cal

Cuban Spring Rolls, Apricot Mustard (W D E S) 310 Cal

Buffalo Chicken Empanada, Blue Cheese Sauce (W D E S) 280 Cal

Philly Cheese Steak Roll (W D E S) 300 Cal

VEGETARIAN

Grilled American Cheese Sandwich (W D E S) 140 Cal

Vegetarian Pesto Meatball (Plant Based) (W S P TN VGN) 200 Cal

Spanakopita (W D E S SSM) V 175 Cal

Roasted Root Vegetable Kebab (VGN) 75 Cal

Vegetable Pakora Fritter, Vegetables, Seasoned Gram Flour Batter
(W S SSM VGN) 220 Cal

Porcini Mushroom Risotto Croquette (W D E V) 280 Cal

Four Cheese Arancini (W D E V) 305 Cal

FISH

Petit Maryland Crab Cakes, Chesapeake Remoulade (W E S SF) 95 Cal

Crispy Thai Shrimp, Sweet Chili Sauce (W E TN S SF) 200 Cal

Shrimp Wrapped with Applewood Smoked Bacon & Horseradish Sauce (D SF) 175 Cal

Atlantic Caught Wild Salmon Satay, Lime & Cilantro Marinade (F P) 140 Cal

COLD COCKTAIL RECEPTIONS

(1 Hour) 25-GUEST MINIMUM

Includes Glassware, One Bartender, One Wait Staff per 50 Guests

\$82.50 Per Guest Beer, Wine, Soda | \$58.50 Per Guest Juice, Soda

\$19.25 Per Guest Every 30 Minute Increase

Selection of Local & International Artisanal Cheeses (Semi-Soft, Aged, Infused), Fresh & Dried Fruit

Selection of Six Passed Hors D'oeuvres

MEAT

Beef Tenderloin Crostini, Horseradish Cream Mini Open

(W D) 130 Cal

Face BLT Sandwich Grilled Skirt Steak, Chimichurri, Plantain Crisp 200 Cal

FISH

Lobster Roll, Mini Brioche Tuna Poke, Sesame Tuile Teriyaki (W D E S SSM SF) 200 Cal

Tuna Poke Pop Jumbo Shrimp Cocktail (F S SSM) 90 Cal

Shrimp Ceviche, Plantain Chip (SF) 110 Cal

Smoked Salmon Cucumber Cup (F) 80 Cal

Shrimp Cocktail Shot (SF) 75 Cal

VEGETARIAN

Antipasto Kebab Three Tomato Fresh Mozzarella Bruschetta (V) 90 Cal

Beet Jam Toasty, Crème Fraiche (V) 110 Cal

Boursin & Sautéed Onion Crostini (V) 110 Cal

Burrata & Peach Chutney Crostini (V) 120 Cal

Watermelon Feta Basil Skewer, French Onion Soup Boule (V) 60 Cal

BEVERAGES

ORANGE OR GRAPEFRUIT JUICE

\$3.00 Per Guest

LEMON INFUSED WATER

\$1.50 Per Guest

AGUA FRESCA

Watermelon Mint, Melon Basil, Sparkling Pineapple

\$2.00 Per Guest

EVIAN WATER

\$56.00 Per Case/ \$3.50 Per Guest

STRAWBERRY & BASIL INFUSED WATER

\$2.00 Per Guest

PERRIER SPARKLING MINERAL WATER

\$44.50 Per Case

CLASSIC ICED TEA

Lemon, Mint, or Arnold Palmer

\$2.50 Per Guest

COLD BEVERAGE BREAK

Assorted Soda & Lemon Water

\$5.50 Per Guest

COFFEE BREAK

Starbucks Coffee, Tazo Tea, Lemon Infused Water

\$6.00 Per Guest