



CONTINENTAL BREAKFAST

Chilled Orange and Grapefruit Juice
Mini Croissants, Assorted Muffins and Danish
Assorted Bagels with Cream Cheese
Seasonal Sliced Fruit and Berries
Sweet Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$22.95 per person

BREAKFAST BUFFET

(Minimum 25 people)
Chilled Orange and Grapefruit Juice
Seasonal Sliced Fruit and Berries
Assorted Yogurts
Individual Cereals served with Low Fat or Skim Milk
Scrambled Eggs
Smoked Bacon and Country Link Sausage
Hash Brown Potatoes
Mini Croissants, Assorted Muffins and Danish
Assorted Bagels with Cream Cheese
Sweet Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$27.50 per person

THE CANYON BUFFET

(Minimum 25 people)
Chilled Orange and Grapefruit Juice
Mini Croissants, Assorted Muffins and Danish
Bagels with Cream Cheese
Smoked salmon with Capers, chopped Onion Tomato and Egg
Seasonal Sliced Fruit and Berries
Eggs Benedict
French Toast with Maple Syrup
Cheese Blintzes with Fruit Preserves
Individual Yogurts with Granola
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted teas
\$30.95 per person



BREAKFAST SELECTIONS

All Breakfasts are accompanied with a Choice of Juice or Seasonal Sliced Fruit Plate,
Assortment of Breakfast Pastries, Sweet Butter and Preserves,

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Scrambled Eggs
with your choice of Smoked Bacon or Country Link Sausage
Breakfast Potatoes
Turkey Link Sausage available upon request
\$18.95 per person

Eggs Benedict
with Hash Brown Potatoes
\$19.95 per person

Eggs Florentine
with Hash Brown Potatoes
\$22.95 per person

Smoked Salmon Benedict
with Hash Brown Potatoes
\$26.95 per person

Spinach and Mushroom Quiche
with Asparagus and Oven-Dried Roma Tomatoes
\$21.95 per person

Cheese Blintzes
with Fresh Fruit Garnish
\$21.95 per person

Skillet Breakfast
Cottage Potatoes with Ground Sausage and Grated Cheddar Cheese
topped with Poached Eggs
\$23.95 per person



Sunday BRUNCH

Selection of Freshly Squeezed Juices
Sliced Seasonal Fruit and Berries
Assorted Bagels with Cream Cheese
Croissants, Danish, Muffins and Breakfast Breads
Served with Sweet Butter and Preserves
Smoked Salmon Display
Chopped Onion, Egg, Tomato and Capers
Whipped Cream Cheese
California Field Greens with Champagne Vinaigrette
Penne Pasta Salad with Grilled Vegetables and Balsamic Vinegar
Roasted Chicken Lemon Caper Sauce
Prime Rib or Carved Roasted Turkey or Honey Ham
Ricotta Cheese Blintzes with Raspberry Sauce
Eggs Benedict, Poached Eggs, and Canadian bacon on an English Muffin
Topped with Hollandaise Sauce
Link Sausage
Roasted Garlic Mashed Potatoes
Cottage fries
French Pastries
Assorted Cakes and Pies
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Omelet Station

Omelet Items to Include:
Cheddar, Swiss Cheese
Diced Ham, Wild Mushrooms, Green Onions, and Bell Peppers
Chopped Tomatoes and Fresh Spinach

Waffle Station

Fresh Fruit in Season
Whipped Cream and Vanilla Bean Ice Cream with Maple Syrup



BREAKS

KIDS CORNER

Individually Wrapped Assorted Candy Bars and M&Ms
Assorted Ice Cream Bars
Sundae Bar to include the following:
Vanilla Ice Cream, Fudge and Strawberry Sauce
Nuts Sprinkles, Jimmies and Crushed Oreos
Assorted Soft Drinks, and Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Teas
\$18.00 per person

CALIFORNIA BREAK

Whole Fruit and Fruit Kabobs with Honey Yogurt Dressing
Cranberry and Pineapple Juice
Individual Fresh Fruit Smoothies and Individual Yogurts
Assorted Granola and Protein Bars
Passion Fruit Iced Tea, Sodas and Mineral Waters
\$16.00 per person

STRAWBERRY BREAK

(Seasonal)
Sliced Fresh Strawberries
Brown Sugar and Whipped Cream
Sponge Cake
Fresh Fruit Tarts
Frozen Strawberry Juice Bars
\$14.00 per person

CHOCOLATE LOVERS BREAK

Triple Layer Chocolate Cake
Chocolate Chip Cookies and Fudge Brownies
Seasonal Fresh Cut Fruit and Berries with Chocolate Fondue
Lemonade, Assorted Soft Drinks and Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Teas
\$18.50 per person



A LA CARTE SELECTIONS

Coffee, Tea or Decaffeinated Coffee at \$42.00 Per Gallon or \$4.00 Per Person

Coffee, Tea, Decaffeinated Coffee, Sodas and Mineral Waters at \$7.50 Per Person

Assorted Mineral Waters and Evian at \$4.50 each

Iced Tea at \$35.00 Per Gallon

Passion Fruit Iced Tea at \$40.00 Per Gallon

Assorted Regular and Diet Soft Drinks at \$4.00 each

Chilled Fresh Fruit Juices at \$22.00 Per Pitcher

Assorted Bagels with Cream Cheese at \$28.00 Per Dozen

Assorted Muffins, Danish and Breakfast Breads at \$32.00 Per Dozen

Whole Fresh Fruit at \$2.50 Per Piece

Sliced Seasonal Fresh Fruit at \$7.50 Per Person

Assorted Yogurts at \$4.00 Each

Granola Bars at \$4.00 Each

Assorted Home Style Cookies at \$28.00 Per Dozen

Fudge Brownies at \$30.00 Per Dozen

Chocolate-Dipped Cookies at \$32.00 Per Dozen

White and Dark Chocolate Dipped Strawberries at \$6.00 Each

Haagen-Dazs and Dove Bars at \$5.75 Each

Candy Bars 32.00 Each Doz

Mixed Nuts at \$18.00 Per Pound



LUNCHEON SELECTIONS

Luncheon Entrees include your selection of a First Course, Main Course,
Market Vegetables and Appropriate Starch
Fresh Selection of Breads served with Sweet Butter

First Course Selections

Boston Clam Chowder

Chilled Potato and Leek Soup

Caesar Salad with Garlic Crouton and Shaved Parmesan

Citrus Salad with Boston Lettuce, Endive, Watercress Citrus Vinaigrette

Spinach Salad with Stilton Cheese, Caramelized Walnuts and Raspberry Vinaigrette

Red Oak and Romaine with Yellow and Red Tomato, Tarragon Dressing

Bibb Lettuce with Grilled Asparagus, Goat Cheese Crouton, Roasted Pepper Vinaigrette

Mixed Greens with Traditional Balsamic Vinaigrette



LUNCHEON ENTREES

Crusted Chicken Breast and Mashed Potato, Merlot Essence
\$28.00 per person

Grilled Salmon Steak, Papaya and Cilantro Salsa, Jasmine Rice Pilaf and Steamed
Asparagus \$42.00 per person

Egg Fettuccine, Black Pepper, Proscuitto and Basil
\$28.00 per person

Three Cheese Ravioli Tomato and Vegetable Julienne
\$32.00 per person

Grilled Pork Tenderloin, Polenta Cake, Apricot Jus
\$29.00 per person

French Cut Chicken, Pan Seared Potato Gnocchi, Ginger Carrot Jus
\$32.00 per person

Cold Items

Chilled Atlantic Salmon, Mango Mustard Sauce with Orzo Pasta Salad
And Grilled Vegetable
\$36.00 per person

Oriental Glazed Chicken Breast with Okinen Noodle with Baby Corn and Snow Peas,
Daikon Sprout, Sesame Oil
\$28.00 per person

Traditional Nicoise Salad with Pan Seared Ahi Tuna
\$32.00 per person

Caesar Salad with Grilled Scallops and Gulf Shrimp
\$37.00 per person



DESSERT SELECTIONS

Trio of Sorbet with Fresh Seasonal Berries
\$9.50 per person

Decadent Chocolate Fudge Cake
\$11.00 per person

Vanilla Crème Brule with Raspberries
\$9.00 per person

Cherry Cobbler with Vanilla Ice Cream
\$9.50 per person

Classic New York Cheesecake
\$8.50 per person

Tiramisu
\$11.00 per person

Vanilla Bean Ice Cream with Seasonal Berries
\$9.95 per person

Apple Tart Tatin with Vanilla Bean Ice Cream
\$12.50 per person

Sampler Plate
Chocolate Covered Strawberry, Tiramisu and Mini Cheesecake
13.00 per person

White Chocolate Box
Filled with Chocolate Mousse
Laced with Raspberry Sauce
\$14.00 per person



BUFFET SELECTIONS

TASTE OF ITALY

(Minimum 25 People)

Vine Ripened Tomato with Buffalo Mozzarella
Green Bean and Yellow Wax Bean with Mushroom and Dijon Vinaigrette
Grilled Vegetable Display and Balsamic Dressing
Grilled Salmon with Tomato Basil Crust on White Bean Ragout
Grilled Chicken Breast Fillet with Soft Sun-Dried Tomato Polenta
Luncheon Rolls with Sweet Butter
Tiramisu
Chocolate Amaretto Mousse
Almond and Chocolate Biscotti
\$42.00 per person

COUNTRY FRENCH

(Minimum 25 People)

Caesar Salad
Mixed Green Salad with Balsamic Vinaigrette
Imported and Domestic Cheeses
Fresh Cut Seasonal Fruit
Assorted Croissant Sandwiches
Mushroom, Artichoke and Sundried Tomato Quiche
Potato Leek Soup
\$28.00 per person

THE DELI

(Minimum 35 People)

Soup du Jour
Vegetable Pasta Salad, Red Potato Salad with Green Onion
Mixed Field Greens
Turkey, Honey Roast Ham, Roast Beef
Swiss, American, and Cheddar Cheeses
Assorted Sliced Breads to Include: Wheat, Rye, Kaiser and Onion Rolls
Mustard, Mayonnaise, Ketchup, Pickles, and Olives
Platter of Lettuce, Tomato and Sliced Red Onions
Potato Chips
Fresh Fruit Tart, Brownies and Apple Pie
\$32.00 per person



BUFFET SELECTIONS

MEDITERRANEAN

(Minimum 50 People)

Nicoise Salad with Charred Pepper and Nicoise Olives
Antipasto Salad with Salami Gruyere Cheese and Haricot Vert
Cucumber Greek Salad
Chilled Penne Pasta Salad Primavera
Veal Medallion Saltimboca with Eggplant Compote
Halibut with Caper Lemon Tomato Sauce
Luncheon Rolls with Sweet Butter
Pear Almondine Tart
Rosemary Apple Galette
Orange Crème Brulee
\$48.00 per person

CALIFORNIA

(Minimum 50 People)

Grilled Corn Salad with Chicken, Cilantro and Lettuce
Smoked Salmon , Sliced Tomato and Green Onion Salad
California Mesclun Mix ,Grilled Asparagus and Zucchini
Jicama, Fennel and Orange Salad
Swordfish Steak with Jasmine Rice and Mango Salsa
Roasted Chicken Breast with Vegetable Ruban and Saffron Emulsion
Rolls with Sweet Butter
Cappuccino Chocolate Mousse Cake
New York Style Cheesecake
Lemon Mousse Torte with Fresh Raspberries
\$44.00 per person



DINNER SELECTIONS

Dinner Entrees include your selection of First Course and Main Course

First Course

New England Clam Chowder

Roasted Corn and Crab Bisque

Cream of Fennel and Butternut Squash Soup

Leek and Potato Soup
With Sautéed Scallops \$2.50 additional per person

Classic Maine Lobster Bisque Armagnac and Lobster Medallion
\$7.00 additional per person

Citrus Poached Gulf Shrimp Cocktail with Tomato Horseradish Sauce
\$8.50 additional per person

Spinach Salad with Shiitake Mushroom and Pine Nuts with Raspberry Vinaigrette

Hearts of Romaine, Marinated Mushrooms with Tomato and Red Pepper Dressing

Scottish Smoked Salmon, Caviar, Vodka Crème Fraiche, Toasted Brioche
\$5.50 additional per person

Caesar Salad with Garlic Croutons and Shaved Parmesan

California Greens, Roasted Peppers, Hearts of Palm and Sundried Tomato Vinaigrette



DINNER SELECTIONS

Main Course

Seared Beef Tenderloin and Sweet Onion Marmalade, Served with Braised Endive \$49.00

Veal Rib Eye on top of Tomato and Zucchini, Horseradish Potato Gratin \$52.00

Parmesan Crusted Chilean Sea Bass and Basil Tomato Coulis (Market Price)

Salmon Steak with Risotto, Ginger Sauce \$48.00

Chicken Breast Filled with Spinach and Kula Onion, Oven Dried Tomato \$38.00

Seared Halibut, Rice Pilaf and Corn Cake \$46.00

Veal Medallion, Wild Rice Pancake and Sweet Apricot Jus \$48.00

Provençal Herbed Rack of Lamb, Potato Shiitake \$60.00

Filet Mignon Blue Cheese Crusted \$56.00

Grilled Beef Tenderloin, Potato Rosti. and Leeks \$51.00

Pan Seared Chicken Breast topped with Proscuitto Carmalized Onions and Porto Wine
Sauce \$41.00

Duets

Beef Medallion and Petite Salmon \$63.00

Marinated Chicken and Jumbo Shrimp \$58.00

Veal Medallion and Sautéed Shrimp \$65.00

Grilled Beef Tenderloin and Lobster Tail, Potato Au Gratin,
Morel Madeira Jus and Drawn Butter \$72.00



ELEGANT DINNER BUFFET

(Minimum 50 People)

Grilled Asparagus Vinaigrette
Hearts of Palm and Baby Artichoke Salad
California Mixed Green Salad, Balsamic Dressing
Poached Atlantic Salmon
Domestic and Imported Cheese Display
Roasted Chicken Breast, Green Onion Corn and Crab Bisque
Shrimp Kabob Saffron Chardonnay Sauce
Tricolor Cheese Tortellini with Parmesan Cream
Seared Halibut, Tomato Confetti, Caper Butter Sauce
Seasonal Fresh Vegetables
Roasted Red Potatoes
Rice Pilaf
Dinner Rolls with Sweet Butter
Seasonal Fruit Tarts
Crème Brule

\$72.00 Per Person

PASTA STATION

Penne Pasta, Rock Shrimp, Peas, Italian Sausage, Walnut Cream
Ravioli with Porcini, Madeira Sauce
Tri-Color Rotini with Smoked Chicken, Roasted Peppers, Eggplant and Garlic Olive Oil
Cheese Tortellini with Roasted Pine Nuts, Lemon Cream
Served with Homemade Foccacia Bread with Pine nuts and Shaved Parmesan
Choice of two for \$22.00 per person
\$100.00 Attendant Fee
Minimum of two other stations required

SALAD STATION

Caesar Salad with Shaved Parmesan and Garlic Croutons
Grilled Asparagus with scented olive oil
Baby Spinach with Stilton Cheese and Caramelized Walnuts and Raspberry Vinaigrette
Vine Ripened Tomato and Buffalo Mozzarella
Antipasto Salad with Salami, Gruyere and Haricot Vert
Sliced Fresh Seasonal Fruit and Berries
\$16.00 per person
Minimum of two other stations required



RISOTTO STATION

Maine Lobster, Spinach, Lemon, Toasted Almonds and Parmesan Cheese
Baby Vegetables and Fresh Herbs Risotto
\$28.00 per person
\$100.00 Attendant fee

THE CARVING BOARD

Prime Rib with Au jus and Creamed Horseradish
Poached Whole Salmon with Dill Sauce
Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Miniature Rolls and Condiments
\$34.00 per person
\$100.00 Attendant Fee
Minimum of two other stations required

COLD TRAY PASSED HORS D'OEUVRES

(Minimum 25 pieces)

Home- Dried Pears & Cheese

\$4.50

Creamy Cheese Puffs

\$3.50

Stuffed Cherry Tomatoes

\$3.50

Thai Spring Rolls

\$3.50

Smoked Salmon Canape on Toasted Pumpernickel
With Dill Cream Cheese \$4.50 each

Spinach & Shrimp Rolls

\$4.00

Smoked Salmon Sushi

\$4.50

Lobster Medallion on Corn Chip with Mango Salsa \$4.50 each

\$4.50

Pink Seafood Croutes

\$4.00



COLD TRAY PASSED HORS D'OEUVRES (cont.)

Shaved Marinated Beef on Mustard Crouton \$3.50 each

Stilton Cream Cheese on Dried Apricot with Pistachio Nut \$3.50 each

Smoked Chicken on Blue Corn Chips and Guacamole \$3.50 each

California Roll, Wasabi and Soy Sauce \$4.00 each

Bread Stick with Proscuitto Ham and Herb Cream \$4.00 each

Plum Tomato Basil Bruschetta \$3.25 each

Buckwheat Blinis, Caviar and Crème Fraiche \$9.50 each

Roasted Beef Roulade, Boursin Cheese
Toasted Garlic Crouton \$4.00 each

Proscuitto and Melon \$3.50 each

Roasted Red Pepper and Goat Cheese on French Bread \$3.50 each

Buffalo Mozzarella with Basil on Baguette \$3.25 each



HOT TRAY PASSED HORS D'OEURVES

(Minimum 25 pieces)

Crisp Ricotta Gnocchi

\$3.50

Prawn Quesadilla \$4.50 each

Baked Potato Wedges

Mushrooms En Croute

\$3.75

Zucchini Drops

\$3.25

Homemade Mini Pizzas

\$3.75

Ginger Biscuits With Crab

\$4.00

Shrimp Toasts

\$4.00



HOT TRAY PASSED HORS D'OEURVES (cont.)

Mini Crab Cake \$4.25 each

Chicken or Pork Pot Stickers \$3.50 each

Vegetable Pot Stickers \$3.00 each

Chicken Satay with Spicy Peanut Sauce \$3.50 each

Sticky Chicken Lollipops

Moroccan Meatballs \$3.50

Shrimp with Goat Cheese Wrapped in Proscuitto \$4.50 each

Sweet Maui Onion Tartalette and Goat Cheese \$3.50 each

Spicy Italian Sausage in Puff Pastry \$3.50 each

Spinach and Feta Cheese in Phyllo Dough \$3.00 each

Vegetable Egg Roll with Honey Mustard Sauce \$3.50 each

Assorted Petite Quiche \$3.50 each

Maryland Crab Cakes

New Zealand Baby Lamb Chop with Thyme Jus \$5.50 each

Coconut Fried Shrimp

Wasabi and Orange Marmalade \$4.50 each

Seafood Newburg in Puff Pastry \$4.50 each

Cajun BBQ Shrimp Skewer \$3.75 each

Crab Stuffed Mushroom Cap \$3.75 each



CHINA TOWN

Chinese Chicken Salad
Egg Rolls with Chinese Mustard and Duck Sauce
Szechwan Beef and Snow Peas
Cashew Chicken
Vegetables with Hoisin Sauce
Fried Rice and Steamed Rice
38.00

NEW ORLEANS

Tossed Caesar Salad
Blackened Snapper
Jambalaya
Blackened Chicken Breast with Remoulade
Red Beans and Rice
Cornbread and Honey Butter
42.50

SANTE FE

Mexican Salad with Mixed greens, Corn, Olives, Garbanzo Beans and Tomatoes
Spicy Ranch Dressing
Marinated Beef and Chicken with Peppers on Onions
Paella with Seafood, Chicken, and Sausage Soft Corn and Flour Tortillas
Black Beans and Mexican Rice
Salsa, Guacamole and Sour Cream
45.00

VIENNESE STATION

Fruit Cobbler & Whipped Cream
Crème Brulee, Whole Cakes, Tiramisu
Fresh Sliced Fruit & Berries
Assorted Homemade Cookies, Brownies, and Biscotti
Chocolate Dipped Strawberries, Madeleines, Truffles and
Assorted Miniature Pastries
Cappuccino, Café au Lait & Espresso
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
22.00



FROM THE CARVING TABLE

Suggested Amounts of Carved Items will vary based on One Hour Cocktail Reception or
Two-Hour Dinner Reception \$100.00 Carver fee
All Items include Silver Dollar Rolls and Appropriate Condiments

Prime Rib of Beef with Rock Salt and Savory Herbs
Creamed Horseradish and Pinot Noir Sauce
\$450.00
Serves 30 Guests

Whole Roasted Turkey, Sage and Onion Sauce,
Cranberry Relish
\$295.00
Serves 30 Guests

Honey Baked Virginia Ham, Port Wine Currant Sauce
Dijon Mustard
\$295.00
Serves 50 Guests

Whole Roasted Baron of Beef
Horseradish Cream and Pommery Mustard Sauce
\$870.00
Serves 200 Guests

Rack of Lamb, Provence Herb Crust
Rosemary Essence
\$125.00 Each

Roasted Tenderloin of Beef, Peppercorn Merlot Sauce
\$450.00 Serves 25 Guests

Leg of Lamb Stuffed with Garlic and Thyme Jus
\$325.00 serves 40 Guests



RECEPTION STATIONS

Imported and Domestic Cheese Display including:
Brie, Roquefort, Goat Cheese, Boursin, Cheddar, Smoked Gouda
Crackers and French bread
\$12.50 per person

Seasonal Vegetable Crudités
with Pepper Cream and Honey Mustard Dressing
\$7.50 per person

Sliced Seasonal Fresh Fruit
\$7.50 per person

Assortment of Three Domestic Caviars
Presented on Ice
Toast Points, Buckwheat Blinis, Traditional Garniture
\$25.00 per person
(Imported Caviar Available at Market Price)

Assorted Smoked Fish
Trout, Mackerel, Salmon, Scallops and Mussels
With Garnishes
\$22.00 per person

Selection of Sushi
Salmon, Whitefish, Tuna, Smoked Eel, Octopus and California Roll
Wasabi, Pickled Ginger and Soy Sauce
Assorted Sushi
\$8.50 each
Sushi Chef at \$375.00
Sushi Attendent \$250.00

Warm Spinach and Artichoke Dip
Served with Blue and White Corn Tortilla Chips
\$10.50 per person

Jumbo Shrimp, Crab Claws, and Littleneck Clams on the Half Shell
\$875.00 per 100 pieces each
All Served on Crushed Ice with
Chilled Dijon Mayonnaise and Cocktail Sauce