CATERING MENU
ALL PRICES LISTED ARE PER PERSON. MINIMUM REQUIRED GUEST COUNT WILL VARY PER PARTY PACKAGE.

SERVICE TIME WILL VARY PER EVENT FOR ALL MEALS.

ECO-FRIENDLY BIODEGRADABLE PLATES, AND ECO-FRIENDLY CUTLERY ARE PROUDLY USED DURING EVENTS. LINENS, CHINA, SILVERWARE, AND GLASSWARE MAY BE REQUESTED AT AN ADDITIONAL COST.

BOTTLED WATER CAN BE ADDED TO ANY MEAL FOR $1.99 PER PERSON.

FULL BAR SERVICES AVAILABLE. PLEASE ASK THE CATERING MANAGER FOR DETAILS. BARTENDERS WILL BE BILLED AT A RATE OF $75 EACH. FOR OPTIMAL SERVICE, WE REQUIRE ONE BARTENDER FOR EVERY 75 GUESTS.

PAYMENT POLICY
Service System Associates, Inc. (SSA) accepts company checks, American Express, MasterCard, Visa and Discover as payment for products and services. If the guest prefers to pay by company check the credit card authorization is required. Credit card authorization is also required to facility on site orders. SSA’s policy requires full payment in advance of all events. Upon the execution of the contract the client shall pay to cater a reservation deposit of 50% of the projected cost of the event. Based upon the event type and our attached guarantee policy, the balance of the monies due shall be paid to caterer no later than seven days prior to the event. Any expenses incurred on the day of the event or cost not covered by the reservation deposit and the final payment shall be due at the completion of the event.

SERVICE CHARGE & TAX
All food and beverage items are subject to a 22% management fee and applicable sales tax at 8.75%

STAFFING
Each event requires specific staffing, additional fees may be necessary to meet the needs of the event. We will determine number of staffing required for the event based on the anticipated number of guests.

ALLERGY
Please inform all guests that allergies must be told to our team members during service. Please also tell our catering department of any food allergies during event booking.

ALCOHOLIC BEVERAGE POLICY
All guests must be at least 21 years of age and possess valid ID to purchase and consume alcohol. Catering services has first right of refusal on sales and service of alcoholic beverages. For the safety and enjoyment of all of our guests, we do not sell shots. Quality disposal service where is used for all beverages. Bars must close at least 30 minutes prior to the close of the event.

ADDITIONAL INFORMATION
We use eco-friendly biodegradable plates and cutlery for our events. Linens China silverware and glassware may be requested at an additional cost. All license and permit fees associated with the event will be the responsibility of the client.
Each boxed lunch will include the following:

- Artisan sandwich or salad
- Piece of fresh fruit
- Bottled water
- Kettle chips
- Freshly baked cookie
- Condiments and utensils

**BOXED LUNCH ~ $15.95 per person**

Please choose two selections from the choices below:

**SALAD CHOICES**

**MEDITERRANEAN**
Petite lettuces, roasted tomatoes, grilled artichokes, pickled red onions, olives, feta cheese and greek dressing

**SOUTHWEST CHICKEN CAESAR**
Chipotle grilled chicken with crisp romaine lettuce, roasted corn, black beans, asiago cheese, garlic croûtons and a southwest caesar dressing

*Exclude croutons for gluten free*

**SANDWICH CHOICES**

**SMOKED TURKEY**
Smoked turkey with bacon and sundried tomato aioli, swiss cheese, and arugula on artisan bread

**CHICKEN CLUB**
Grilled chicken with applewood smoked bacon, spinach, and asiago aioli on artisan bread
Each breakfast buffet is served for one hour and includes set-up, display materials, staffing, and compostable tableware. Minimum of 25 guests or subject to $150.00 additional fee.

COLD BUFFETS

CONTINENTAL BREAKFAST ~ $9.95 per person

- Slices of seasonal fresh fruit, topped with sweet berries
- Fresh muffins, toasted bagels, and buttery soft danishes
- Berry preserves, freshly whipped butter, cream cheese
- Orange juice, herbal teas, regular and decaffeinated coffee

HEALTHY START ~ $13.95 per person

- Slices of seasonal fresh fruit topped with sweet berries
- Low fat yogurt with granola, strawberries and blueberries
- Fresh muffins, toasted bagels, and buttery soft danishes
- Berry preserves, freshly whipped butter, light cream cheese
- Orange juice, herbal teas, regular and decaffeinated coffee

HOT BUFFETS

TRADITIONAL BREAKFAST ~ $17.95 per person

- Slices of seasonal fresh fruit topped with sweet berries
- Freshly baked fruit scones and buttery soft danishes
- Farm raised scrambled eggs with grated cheddar and green onions
- Caramelized red roasted potatoes and red onions
- Steel-cut oatmeal with assorted fresh berries
- Crispy applewood smoked bacon
- Orange juice, herbal teas, regular and decaffeinated coffee

DELUXE COUNTRY BREAKFAST ~ $20.95 per person

- Slices of seasonal fresh fruit topped with sweet berries
- Low fat yogurt with granola, strawberries and blueberries
- Freshly baked fruit scones and buttery soft danishes
- Farm raised scrambled eggs with grated cheddar and green onions
- Caramelized country potatoes with onions and bell peppers
- Chicken and waffles
- Maple sausage links
- Crispy Applewood smoked bacon
- Orange juice, herbal teas, regular and decaffeinated coffee

Upgrade beverages to canned soda and ice water for $3.50 per person

Vegetarian  Vegan  Gluten Free

Due to the nature of our industry, prices are subject to change. Prices exclude a 22% service charge and a 8.75% sales tax.
Small yet exquisite bites, Hors D’oeuvres can be butler passed, displayed, or combined with choices from our Stations menu. In order to satisfy the appetite of your guests, we recommend the following:

**Pre-dinner drink reception:** Three Hors D’oeuvre selections per person  
**Stand-alone cocktail party:** Three Hors D’oeuvre selections and three Stations per person (pg. 8)

<table>
<thead>
<tr>
<th>TIER 1 ~ $3.95 per hors d’oeuvre selection</th>
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<tbody>
<tr>
<td>DEVILED EGGS 🍴</td>
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<td>MUSHROOMS 🍄</td>
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<td>MEATBALLS 🍽</td>
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<th>TIER 2 ~ $4.95 per hors d’oeuvre selection</th>
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<td>SPRING ROLL 🍬</td>
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<td>FILO WRAPPED ASPARAGUS 🍫</td>
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<td>MAC N’ CHEESE BITES 🍴</td>
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<th>TIER 3 ~ $5.95 per hors d’oeuvre selection</th>
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**Butler Passed Only**

| CRAB CAKE 🍽️ | Maryland style crab cake with a caper mustard sauce |
| SCALLOPS 🍽️ | Pan seared scallops wrapped in applewood smoked bacon |
| BEEF WELLINGTON 🍽️ | Beef filet with mushroom duxelle in puff pastry served with Dijon horseradish sauce |
| AHI TUNA TARTARE ON SESAME WONTON CRISPS 🍤 | Sushi-grade tuna, green onions, sesame seeds, soy sauce, sesame oil, ginger, garlic, orange zest, cilantro, and avocado on top of a sesame wonton |
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**LUNCH BUFFET**

Each of our lunch buffets can be served up to two hours and include display materials, staffing, and compostable tableware. Minimum of 25 guests or subject to $150.00 additional fee.

**WRAP LUNCH ~ $15.95 per Person**

- Buffalo chicken wrap with lettuce, tomato, and a blue cheese carrot slaw
- California turkey wrap with bacon, avocado, provolone and spinach
- Mediterranean wrap with grilled vegetables, feta, tomatoes, mixed greens and a balsamic dressing
- Traditional potato salad
- Pasta primavera salad
- Homemade kettle chips
- Fresh baked cookies and brownies
- Service of sweet tea, unsweet tea, and water

**SOUP & SALAD BAR ~ $16.95 per person**

- Build your own salad featuring: Marinated chicken, flank steak, applewood smoked bacon, field baby greens and romaine mix, sharp cheddar, aged bleu cheese, shaved parmesan, olives, red onion, cucumbers, cherry tomatoes and house croûtons. Accompanied by ranch and balsamic dressing
- Chef’s choice of soup (requests welcome)
- Fresh baked breads and rolls with butter
- Assortment of fresh baked cookies
- Service of sweet tea, unsweet tea, and water

Add two sandwiches ~ $8.95 upgrade

Exclude meat for vegetarian option
Exclude Meat and cheese for Vegan option
Exclude Croutons for GF option

**SANDWICH LUNCH ~ $18.95 per person**

- Smoked turkey with spinach, swiss cheese, tomato, and red onion on artisan bread
- Black forest ham with cheddar cheese, tomato, and green leaf lettuce on artisan bread
- Waldorf chicken salad with bacon onion marmalade on a fresh buttery croissant
- Pasta primavera salad
- Homemade kettle chips served with creamy bleu cheese and malt vinegar
- Fresh baked cookies and brownies
- Service of sweet tea, unsweet tea and water

Add a soup ~ $4.00 upgrade

Upgrade beverages to canned soda and ice water for $3.50 per person

Vegetarian  Vegan  Gluten Free

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Each grill menu includes 2 hour service, in-house picnic tables, buffet display materials, staffing and compostable tableware. Minimum of 25 guests or subject to $195.00 additional fee.

## OFF THE GRILL

### THE CLASSIC ~ $16.95 per person
- Angus beef burgers
- All beef hot dogs
- Traditional potato salad
- BBQ baked beans
- Fresh toppings and condiments
- Freshly baked cookies
- Sweet tea, unsweet tea and lemonade

*Veggie Burgers upon request for $1.99 each

### THE SOUTHERN ~ $18.95 per person
- BBQ pulled chicken (or pulled pork upon request)
- Angus beef burgers
- All beef hot dogs
- American style coleslaw
- Traditional potato salad
- Southern braised green beans
- Fresh toppings and condiments
- Freshly baked cookies and brownies
- Sweet tea, unsweet tea and lemonade

*Veggie Burgers upon request for $1.99 each

### BACKYARD PICNIC ~ $19.95 per person
- Grilled Chicken Breast
- BBQ pulled pork
- All beef hot dogs
- French green beans
- American-style coleslaw
- Macaroni and cheese
- Fresh toppings and condiments
- Freshly baked cookies and brownies
- Sweet tea, unsweet tea, and lemonade

*Veggie Burgers upon request for $1.99 each

## ADDITIONS

### MEATS
- Grilled jerk chicken
- Bratwurst with onions and peppers
- BBQ pulled chicken
- BBQ pulled pork
- Grilled shrimp kabobs
- Slow smoked beef brisket
- Shaved Roast Beef & Horsadish

### SIDES
- Homemade potato chips
- American-style coleslaw
- BBQ baked beans
- Roasted vegetable medley
- Macaroni and cheese

### SALADS
- Seasonal fresh fruit salad
- Traditional potato salad
- Garden salad
- Pasta primavera salad
- Greek-style salad

### DESSERTS
- Assorted cookies and brownies
- Seasonal fruit crisp

### BARS & BEVERAGES
- Soft drinks and water
- Beer and Wine only Cocktail Hour
- Full Bar Cocktail Hour
- Additional Hour Beer and Wine
- Additional Hour Full Bar

### NOVELTY STATIONS
- Popcorn
- Cotton candy station
- Cinnamon sugar and salted pretzel station

Upgrade beverages to canned soda and ice water for $3.50 per person
Each of our refreshment breaks served for 1.5 hours and include display materials, staffing, and compostable tableware. Minimum of 25 guests or subject to $125.00 additional fee.

**REFRESHMENTS**

**MEETING BREAKS**

**COOKIES & BROWNIES ~ $4.45 per person**
- Freshly baked cookies and brownies
- Assorted sodas, ice water, herbal teas, regular and decaffeinated coffees

**HEALTHY TIMEOUT ~ $5.45 per person**
- Slices of seasonal fresh fruit with honey yogurt sauce
- Nature Valley granola bars
- Orange juice, ice water, herbal teas, regular and decaffeinated coffees

**SIESTA FIESTA ~ $4.45 per person**
- Corn tortilla chips with salsas, pico de gallo, and guacamole
- Assorted sodas and iced water

**ENERGY BREAK ~ $4.95 per person**
- Chocolate covered pretzels
- Individual trail mix
- Mozzarella & colby jack cheese skewers
- Iced coffee and iced water

**BEVERAGE SERVICE**

**ORANGE JUICE ~ $2.95 per person**
- Fresh juice. Other flavors available upon request

**TEA & COFFEE ~ $3.95 per person**
- Service of locally roasted regular and decaffeinated coffee, and hot herbal teas

**SOFT DRINKS & SPRING WATER ~ $4.95 per person**
- Service of canned soft drinks and bottled water

**ICED TEA & LEMONADE ~ $2.95 per person**
- Service of both sweet and unsweet iced tea, and lemonade

**BOTTLED & SPARKLING WATER ~ $5.95 per person**
- Service of assorted sparkling waters and bottled water

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STATIONS

Stations are a stylish accompaniment to Hors D’oeuvres or an alternative to a seated Dinner Buffet. By choosing a selection from our displays, action stations and carveries below, your guests can sample a variety of different cuisines, while allowing your guests to socialize and help themselves throughout the event.

DISPLAY STATIONS

TRIO OF DIPS ~ $4.45 PER PERSON
Spinach artichoke dip, roasted red pepper hummus, and pimento cheese dip, accompanied by pita chips and tri-colored tortilla chips

CRUDITE DISPLAY ~ $5.45 PER PERSON
Assortment of fresh vegetables with a hummus dipping sauce

FRUIT DISPLAY ~ $6.45 PER PERSON
Assortment of fresh sliced fruits and berries

CHARCUTERIE ~ $6.95 PER PERSON
Chef selected assortment of sliced cured meats

CHEESE BOARD ~ $6.45 PER PERSON
Fine artisanal cheeses displayed with dried fruits and nuts

ACTION STATIONS

MASHED POTATO BAR ~ $7.95 PER PERSON
Yukon gold mashed potatoes accompanied by bacon bits, butter, sour cream, cheddar cheese, bleu cheese, scallions, and fried onions

MAC N’ CHEESE ~ $7.95 PER PERSON
Cavatapi pasta tossed with creamy cheddar sauce and accompanied by toppings of sautéed onions, bell peppers, bacon bits, buffalo chicken bites, cheddar cheese, bleu cheese, and garlic herb breadcrumbs

TACO STATION ~ $9.95 PER PERSON
Slow roasted pork carnitas, grilled chicken, cilantro lime rice, cumin black beans, flour tortillas, cotija cheese, lime crema, and salsa

Exclude Meat for Vegetarian Option

CARVING STATIONS

ROAST TURKEY ~ $6.95 PER PERSON
Roasted turkey breast, served with Chef’s zesty horseradish sauce, cranberry mayonnaise and freshly baked rolls

HERB CRUSTED PORK SIRLOIN ~ $7.95 PER PERSON
Roasted pork sirloin, accompanied by grain mustard aioli, sautéed apples, and sweet rolls

ROUND OF BEEF ~ $9.95 PER PERSON
Caramelized inside round of beef, infused with garlic and fresh herbs and accompanied by gorgonzola sauce, Dijon mustard, and freshly baked rolls

BEEF TENDERLOIN ~ $16.95 PER PERSON
Grilled filet of beef with rosemary sauce, Dijon mustard, and freshly baked rolls

SALAD STATION

BUILD YOUR OWN SALAD ~ $5.95 per person
Caramelized applewood bacon, field baby greens and romaine mix, sharp cheddar, aged bleu cheese, shaved Parmesan, olives, red onion, cucumbers, cherry tomatoes and house croutons. Accompanied by ranch and balsamic dressing

For Vegan/Vegetarian Option Exclude Meat
For Gluten Free, Exclude Croutons

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