



Catering Guide

Breakfast

Cinnamon Pancakes served with Spiced Apple
Compote

Eggs Scrambled with Fresh Chives

Golden Hash Browns

Poached Eggs on an English Muffin served with
Corned Beef Hash

Chef's Quiche of the Day

Hickory Smoked Bacon and Sausage Patties

Lunch

Seasonal greens with toasted pumpkin seeds,
gorgonzola cheese, and spicy toasted pecans tossed
with light raspberry vinaigrette

Roasted honey-dijon pork loin with rosemary roasted
potatoes, chef's choice of vegetable, and dinner rolls
with butter

Apple cinnamon cobbler with vanilla ice cream

Lemonade

Individual Celery and Carrot packs with Ranch Dressing

Cracker Jacks

Rice Krispy Treats

Dinner

Hors de Oeuvres

Smoked Irish Salmon Crostini with Lemon Mascarpone
and Fresh Chives

Hoisin BBQed Meatballs

Buffet

Mixed Field Greens tossed with Feta Cheese,
Toasted Pine Nuts, Oven Roasted Tomatoes, and a
Balsamic-Basil Vinaigrette
Assorted Dinner Rolls and Butter

Jerusalem Couscous Salad with Butternut Squash,
Roasted Peppers, and A Fresh Lemon-Olive Oil
Dressing

Lobster, Mushroom and Artichoke Penne Pasta with a
Creamy Basil Tomato Ragout

Grilled Summer Vegetables Kebobs with Basil Pesto

Carved Peppercorn Crusted Prime Rib of Beef with
Creamy Horseradish Sauce and a Wild Mushroom au Jus

Dessert

White Chocolate Mousse with Dark Chocolate
Strawberries

Morning

Cereal with Milk
Blueberry-Lemon Muffins
Bagels and English Muffins
Cream Cheese
Sliced Fruit
Coffee, Decaf, Hot Tea's
Chilled Juices

Afternoon

Assorted Cookies
Assorted Bags of Chips
Fresh Fruit including Bananas, Oranges, Apples and
Grapes
Power Bars

