



Breakfast and Brunch Selections

All Breakfasts include Hot Coffee, Decaf,
Orange Juice, Cranberry Juice, Hot Tea & Hot Chocolate
20 Person Minimum

Continental

An Assortment of Freshly Baked Muffins, Danish Pastries, Glazed Cinnamon Rolls,
Buttery Croissants, Scones, Fresh Sliced Fruit, Butter & Jams

Traditional

Farm Fresh Scrambled Eggs, Applewood Sliced Bacon OR Sausage Links, Home Fries,
Fresh Sliced Fruit, Assorted Pastries, Butter & Jams

French Toast

French Toast with Butter & Warm Maple Syrup, Farm Fresh Scrambled Eggs,
Sliced Bacon, Sausage Links & Fresh Sliced Fruit

Ultimate Breakfast

Bakery: An Assortment of Freshly Baked Muffins, Danish Pastries, Glazed Cinnamon Rolls,
Buttery Croissants, Scones, Yogurt, Fresh Sliced Fruit, Granola, with Butter & Jams

Choice of 2:

Farm Fresh Scrambled Eggs
Scrambled Eggs with Tomatoes & Scallions
Scrambled Eggs with Diced Virginia Ham & Cheddar Cheese
Spinach & Cheddar Quiche
Quiche Lorraine

Choice of 2:

Sliced Bacon
Sliced Turkey
Sliced Virginia Ham
Sausage Links
Sausage Patties
Turkey Hash

Choice of 2:

Home Fries
Biscuits & Gravy
Oatmeal & Accompaniments
French Toast with Warm Maple Syrup

Add an Omelet Station



Boxed Breakfasts

Fresh Baked Pastry, Canned Juice, Granola Bar, Whole Fruit, Yogurt & Utensils

Elegant Brunch

Includes Hot Coffee, Decaf,
Orange Juice, Cranberry Juice, Hot Tea, Hot Chocolate & Iced Tea
20 Person Minimum

Includes Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Sausage Links, an Assortment of Freshly Baked Danish Pastries with Butter & Jams, Fresh Sliced Fruit And:

Choice of 1 Salad:

Spring Mix with Walnuts & Dried
Cranberries
Garden Salad with Cucumbers & Tomatoes
Caesar Salad with Parmesan & Garlic
Croutons
Spinach Salad with Strawberry, Red Onion, &
Almonds

Choice of 2 Entrees:

Roasted Chicken with Garlic & Rosemary
Chicken Florentine
Chicken Caprese
Chicken Cordon Bleu
Sliced Roasted Beef with Rosemary Au Jus
Beef Bourguignon
Virginia Ham with Dijon Pineapple

Roasted Pork Loin with a Apples & Caraway
Poached Salmon in a Creamy Dill Sauce
South West Tilapia

Choice of 1 Starch:

Buttermilk Mashed Potatoes
Cheesy Scalloped Potatoes
Rice Pilaf
Rosemary Roasted Red Potatoes
Garlic Herbed Linguine

Choice of 1 Vegetable:

Green Beans & Carrots
Sweet Buttered Corn
Broccoli, Cauliflower & Carrots
Country Style Green Beans

Additions

Mimosas
Champagne
Bloody Marys

Add An Omelet Station

11.3% Sales Tax and 20% Gratuity Added

Break Selections

10 Person Minimum

Virginia Is For Lovers

Virginia Ham & Buttermilk Biscuits,
Kettle Style Chips, Apple Turnovers & Apple Cider

Ice Cream Shoppe

Chocolate & Vanilla Ice Cream, Chocolate &
Caramel Syrup, Rainbow Sprinkles, Mini Chocolate
Chips, Peanuts,
Whipped Cream & Maraschino Cherries

The Campfire

Warm Smores, Grilled Hot Dog Bites & Hot Cocoa

It's A Jungle Out There!

Chocolate & Peanut Covered
Frozen Bananas, Animal Crackers,
Dried Fruit & Mounds Bars

Light and Fit

Fresh Fruit Kabobs, Mixed Nuts,
Fruit & Yogurt Parfaits, Granola &
Vitamin Waters

Rabbit Food

Veggie & Ranch Shots, Vegetarian Lettuce Wraps
with Sesame Sauce & Cucumber Infused Water

Cheese Board

Assorted Cheeses, Gourmet Crackers, And Dried
Fruits

7th Inning Stretch

Cracker Jacks, Peanuts, Jumbo Soft Pretzels With
Mustard & Cheese Dip

Snack Bar

****Choice of 6****

Jars Of M&Ms, Pretzels, Peanuts, Chocolate Chips,
Dried Fruits, Animal Crackers, Gummy Bears,
Mixed Nuts, Chex Mix, Granola, Yogurt Covered
Raisins, & Sunflower Kernels

The Sicilian

Caprese Skewers with Fresh Tomato & Mozzarella,
Olive Tapenade Crustines, & Pizzettes

Chips & Dips

Potato Chips, Pita Chips & Fresh Vegetables With
Spinach & Artichoke Dip, Hummus & Queso

Grandma's Cookies

Fresh Baked Cookies & Brownies With Individual
Ice Cold Milk Cartons

Who Has The Munchies?

Potato Chips, Pretzels, Fun Sized
Candy Bars & Ice Cream Bars

State Fair

Mini Corn Dogs with Mustard & Ketchup, Jumbo
Soft Pretzels with Mustard & Cheese Dip & Fruit
Kabobs

On a Power Trip

Energy Bars, Red Bull, Gatorades, Mixed Nuts &
Fresh Fruit

Intermission!

Buttered Popcorn Served in Concession Style Bags,
Nachos with Queso & M&Ms

11.3% Sales Tax and 20% Gratuity Added



Lunch Buffets

Includes Iced Tea, Water, Coffee, Decaf, Hot Tea & Chef's Choice Dessert
20 Person Minimum

The Sandwich Shop

Chef's Choice Soup du Jour
Sliced Turkey Breast, Virginia Ham &
Roasted Beef
Sliced American, Cheddar & Swiss Cheese
Lettuce, Tomatoes & Dill Pickles
Whole Wheat Bread, Sub Rolls &
Pita Bread
Potato Chips

It's Always Sunny in Philadelphia

"Philly-Style" Sliced Beef Steak
Sliced Grilled Chicken Breast
Grilled Onions & Peppers
Sliced American, Cheddar &
Provolone Cheese
Lettuce, Tomatoes & Dill Pickles
Sub Rolls
Potato Chips

Soup & Salad Bar

Romaine, Baby Spinach & Spring Mix
Cucumbers & Grape Tomatoes
Red Onion
Shredded Cheese & Croutons
Grilled Chicken
Grilled Tuna
Choice Of Two Dressings
Soup Du Jour

Build A Wrap Workshop

Fresh Grilled Tuna Salad
Grilled Chicken Breast
Seasonal Grilled Vegetables
Flour Tortillas
Lettuce, Tomatoes. Red Onion
Condiments

Yo Quiero Taco Bar

Chips & Salsa
Seasoned Ground Beef
Grilled Sliced Chicken Breast
Flour Tortillas & Taco Shells
Refried Beans
Shredded Cheese and Lettuce
Pico de Gallo
Guacamole
Sour Cream

Home Cookin'

Southern Style Fried Chicken
Meatloaf with Gravy
Creamy Baked Mac and Cheese
Country Style Green Beans
Garden Salad with Ranch Dressing
Warm Buttermilk Biscuits

Viva la Italia!

Garden Salad with Balsamic Vinaigrette
Grilled Herb Chicken Breast
Italian Seasoned Meatballs
Cheese Ravioli
Penne
Garlic Basil Marinara Sauce
Creamy Alfredo Sauce
Garlic Bread

Under the Boardwalk

Choose 1: Nathan's Famous Hot Dogs or
Corn Dogs
Fried Fish with Tartar Sauce
Boardwalk Fries with Malt Vinegar
Fruit Skewers
Old Tyme Lemonade



Dessert Options

Carrot Cake
Caramel Apple Pie
NY Style Cheesecake with A Seasonal Berry Sauce
Pineapple Upside Down Cake
Hazelnut Cappuccino Torte
Coconut Cream Pie
Lemon & Ginger Crunch Bar

Boxed 16" House made Pizzas

Your Choice of Cheese or Pepperoni with House made Sauce And Mozzarella Cheese

Boxed Lunches

Includes Potato Chips, Brownie & Bottled Water/Soda

Turkey Croissant

Sliced Turkey on a Buttery Croissant with Lettuce, Tomato & Swiss Cheese

Spicy Roast Beef

Sliced Roasted Beef on a Kaiser Roll with Lettuce, Tomato, Horseradish Mayo & Cheddar Cheese

Virginia Ham & Cheese

Virginia Ham & American Cheese on Soft White Bread with Lettuce & Tomato

Chicken Waldorf

House-Made Chicken Salad with Pecans, Grapes & Lettuce on Whole Wheat Bread

Fresh Ahi Tuna Salad

House-Made Tuna Salad with Crunchy Celery & Spices on Sesame Crusted Whole Grain Bread

11.3% Sales Tax and 20% Gratuity Added



Plated Soups, Sandwiches & Salads

Soup & Salad
Salad & 1/2 Sandwich
Soup & 1/2 Sandwich

Sandwiches

All sandwiches are prepared with
fresh Kaiser rolls, lettuce,
tomatoes & condiments.

Smoked Deli Ham & American Cheese
Roasted Beef & Cheddar Cheese
Smoked Turkey & Swiss Cheese
Vegetarian: Roasted Italian Vegetables &
Provolone Cheese

Soups

Potato Leek Soup
Tomato Basil Bisque
Cream Sherry Mushroom Soup

Salads

Mixed Green Salad with
House Dressing
Traditional Caesar Salad
Spinach Salad with Vinaigrette

Chef's Choice Lunch Buffet

Includes Iced Tea, Water, Coffee, Decaf, Hot Tea & Chef's Choice Dessert

Chef's Choice 1 Entrée Buffet with accompanying sides
Chef's Choice 2 Entrée Buffet with accompanying sides

11.3% Sales Tax and 20% Gratuity Added



Virginia Classic Lunch Buffet

Includes Iced Tea, Water, Hot Coffee, Decaf, Hot Tea
20 Person Minimum
Choice of 1 Entrée or 2 Entrees

Choice of 1: Salad

Spinach Salad Topped With Fresh
Strawberry, Red Onion and Sliced Almonds

Fresh Mixed Green Salad Topped With
Orange Segments, Cucumber, Tomatoes, and
Walnuts

Fresh Spring Mix With Walnuts
& Dried Cranberries

Garden Salad with Cucumbers, Tomatoes
& Onion

Spinach Salad with Crumbled Bacon,
Onions, and Bleu Cheese

Apple and Spinach Salad With Dried
Cranberries And Toasted Almonds

Caesar Salad with Parmesan
& Garlic Croutons

Choice of 2: Sides

Green Beans & Carrots

Scalloped Potatoes

Sweet Buttered Corn

Rice Pilaf

Broccoli, Cauliflower & Carrots

Rosemary Roasted Red Potatoes

Country Style Green Beans

Garlic Herbed Linguini

Buttered Parsley Potatoes

Baked Macaroni And Cheese

Cheddar & Chive Mashed Redskin Potatoes

Stuffing With Fresh Thyme

Buttermilk Mashed Potatoes

Choice of 1 or 2: Entrees

Potato Crusted Salmon

Fresh Atlantic Caught Salmon, Crusted With
Shredded Red Potatoes Then Topped With A
Lemon And Chive Butter Sauce



Roasted Chicken

Slow Roasted Chicken Quarters with
Garlic and Fresh Rosemary

Chicken Florentine

Chicken Breasts Sautéed in a
Creamy Spinach Sauce

Chicken Caprese

Chicken Breasts Smothered With Fresh
Virginia Grown Tomatoes, Basil, Garlic,
And Mozzarella Cheese

Roasted Apple Pork Loin

Slow Roasted Pork Loin Smothered With
an Apple Caraway Glaze

Poached Salmon

Fresh Atlantic Caught Salmon, Slowly
Poached With a Lemon Dill Cream Sauce

Pasta Primavera

Spring Vegetables Tossed In A Basil
Marinara Sauce With Penne Pasta

Roasted Pork Chasseur

Roasted Pork Loin Smothered In A
Mushroom & Sherry Cream Sauce

Vodka & Chicken Penne

Grilled Chicken Tossed In a Blush Vodka
Sauce with Penne Pasta Then Topped With
Mozzarella Cheese

Turkey Ala King

Roasted Turkey Breast Topped With A
Creamy Mushroom Sauce, Roasted Red
Peppers And Peas

Chicken Pot Pie

Slow Simmered Chicken in A Thickened
Broth With Carrots, Onions, And Celery,
Topped With Puff Pastry

Beef Stirfry

Seasonal Vegetables Sautéed in Asian Sauces
and Tossed With Grilled Beef Tips

Orange Chicken

Lightly Breaded Chicken Breast Tossed With
Seasonal Vegetables and a Zesty Orange
Sauce

Roasted Beef

Roasted and Sliced Beef with Au Jus

Beef Bourguignon

Beef Tips with Onions & Mushrooms in a
Red Wine Reduction

Virginia Baked Ham

Virginia ham Baked With A Dijon And
Fresh Pineapple Glaze

South West Tilapia

Smoky, Seasoned Tilapia Topped With a
Roasted Corn & Red Pepper Chutney

Blackened Salmon

Fresh Atlantic Caught Salmon, Seasoned
With Cajun Spices, and Clarified Butter

11.3% Sales Tax and 20% Gratuity Added



Virginia Classic Dinner Buffet

Includes Iced Tea, Water, Hot Coffee, Decaf, Hot Tea, Rolls & Butter, & Chef's Choice Dessert
25 Person Minimum
Choice of 1 Entrée or 2 Entrees

Choice of 1: Soup Or Salad

Fresh Spring Mix With Walnuts & Dried Cranberries	Fresh Mixed Green Salad Topped With Orange Segments, Cucumber, Tomatoes, and Walnuts
Garden Salad with Cucumbers, Tomatoes & Onion	Potato Leek Soup
Tomato Basil Bisque	Spinach Salad with Crumbled Bacon, Onions, And Bleu Cheese
Cream Sherry Mushroom Soup	Caesar Salad with Parmesan & Garlic Croutons
Apple and Spinach Salad With Dried Cranberries And Toasted Almonds	Spinach Salad Topped With Fresh Strawberry, Red Onion and Sliced Almonds
Seasonal Vegetable Soup	

Choice of 2: Sides

Green Beans & Carrots	Buttermilk Mashed Potatoes
Sweet Buttered Corn	Scalloped Potatoes
Grilled Asparagus + \$1	Rice Pilaf
Broccoli, Cauliflower & Carrots	Rosemary Roasted Red Potatoes
Country Style Green Beans	Garlic Herbed Linguini
Buttered Parsley Potatoes	Baked Macaroni And Cheese
Cheddar & Chive Mashed Redskin Potatoes	Stuffing With Fresh Thyme



Choice of 2: Entrees

Potato Crusted Salmon

Fresh Atlantic Caught Salmon, Crusted With Shredded Red Potatoes Then Topped With A Lemon And Chive Butter Sauce

Roasted Chicken

Slow Roasted Chicken Quarters with Garlic and Fresh Rosemary

Chicken Florentine

Chicken Breasts Sautéed in a Creamy Spinach Sauce

Chicken Caprese

Chicken Breasts Smothered With Fresh Virginia Grown Tomatoes, Basil, Garlic, and Mozzarella Cheese

Chicken Cordon Bleu

Chicken Breasts Stuffed with Virginia Ham & Swiss Cheese

Roasted Apple Pork Loin

Slow Roasted Pork Loin Smothered With an Apple Caraway Glaze

Salmon Your Way

Fresh Atlantic Caught Salmon, Slowly Poached, Grilled, Or Blackened. Grilled & Poached Served With A Lemon Dill Sauce

Pasta Primavera

Spring Vegetables Tossed In A Basil Marinara Sauce With Penne Pasta

Transform Your Turkey, Ham, Or Roast Beef

Vodka & Chicken Penne

Grilled Chicken Tossed In a Blush Vodka Sauce with Penne Pasta Then Topped With Mozzarella Cheese

Chicken Pot Pie

Slow Simmered Chicken in A Thickened Broth With Carrots, Onions, And Celery, Topped With Puff Pastry

Beef Stirfry

Seasonal Vegetables Sautéed in Asian Sauces and Tossed With Grilled Beef Tips

Roasted Beef

Roasted and Sliced Beef with Au Jus

Beef Bourguignon

Beef Tips with Onions & Mushrooms in a Red Wine Reduction

Virginia Baked Ham

Virginia ham Baked With A Dijon And Fresh Pineapple Glaze

South West Tilapia

Smoky, Seasoned Tilapia Topped With A Roasted Corn & Red Pepper Chutney

White Vegetable Lasagna

Grilled Seasonal Vegetables Layered With Cheese, Lasagna Noodles & Alfredo Sauce



Choice of 1: Dessert

Carrot Cake

Pecan Pie

Caramel Apple Pie

Chef's Choice Bread Pudding

Granola & Brown Sugar Baked Stuffed Apples

Brownies

S'mores

Chocolate Cake

NY Style Cheesecake with A Seasonal Berry Sauce

Pineapple Upside down Cake

Hazelnut Cappuccino Torte

Coconut Cream Pie

11.3% Sales Tax and 20% Gratuity Added



Plated Dinners

Includes Iced Tea, Water, Hot Coffee, Decaf, Hot Tea, Rolls & Butter
20 Person Minimum

Choice of 1: Salad

Spring Mix with Walnuts & Dried Cranberries
Garden Salad with Cucumbers, Tomatoes, & Red Onion
Caesar Salad with Parmesan & Garlic Croutons
Spinach Salad with Crumbled Bacon, Onions, & Blue Cheese
Spinach Salad with Strawberries, Almonds, & Red Onion

Choice of 2 to offer Guests: Entrees

Pecan Crusted Chicken

Crunchy Pecan Crusted Chicken with a Saffron Cream Sauce paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Gorgonzola Stuffed Filet Mignon

Grilled 6 oz. Filet Mignon Stuffed with Gorgonzola Cheese then paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Poached Salmon & Creamy Dill

Poached Atlantic Caught Salmon with a Creamy Lemon Dill Sauce paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Roasted Vegetable Kabobs

Fresh Seasonal Vegetables, Skewered then lightly seasoned and cooked over an open flame paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Seared Scallops & Shrimp

Seared Scallops & Shrimp paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Roasted Prime Rib

Slow Roasted Angus Beef Prime Rib paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

NY Style Steak

Grilled 12 oz. NY Style Steak paired with Chef's Selection of Seasonal Vegetables & Complementing Starch



Bacon Wrapped Shrimp

Jumbo Tiger Shrimp Stuffed with a hint of Jalapeno & Wrapped in Bacon, served with a Fresh Fruit Salsa, paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Grilled Portobello Mushroom

Grilled Portobello Mushroom Stuffed with Baby Spinach and topped with Hollandaise Sauce, paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Crab Cakes

Jumbo Lump Crab Cakes and Remoulade Sauce paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Lamb Chops

Grilled Lamb Chops with a Roasted Garlic & Mint Pesto Glaze paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Surf N Turf

Grilled 6oz Sirloin Steak with a Grilled Shrimp Skewer paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Chicken Wellington

Chicken Breast in a Creamy Mushroom Sauce wrapped with Buttery Puff Pastry paired with Chef's Selection of Seasonal Vegetables & Complementing Starch

Choice of 1: Dessert

Carrot Cake

Chocolate Cake

Caramel Apple Pie

NY Style Cheesecake With A Seasonal Berry Sauce

Chef's Choice Bread Pudding

Granola & Brown Sugar Baked Stuffed Apples

Pineapple Upside Down Cake

Coconut Panacotta

Hazelnut Cappuccino Torte

Brownie Sundae

Coconut Cream Pie

1.3% Sales Tax and 20% Gratuity Added



Strolling Reception Package

Includes Hot Coffee, Hot Tea, Hot Chocolate, Iced Tea, Water and Lemonade
40 Person Minimum

Choice Any 3 Of The Following Passed Hors D'oeuvres

Cucumber Cups with Shrimp Salad
Salmon Ceviche on Whole Wheat Toast
Fresh Seasonal Fruit Kabobs
Smoked Salmon Tea Sandwiches
Chocolate Covered Strawberries
Olive & Roasted Red Pepper Tapenade
Crostini
Tomato & Basil Bruschetta
Virginia Ham & Buttermilk Biscuits
Cherry Tomato And Mozzarella Skewers

Choice Any 2 Stationed Hors D'oeuvres

Mushrooms Stuffed with Smoked Sausage
Three Cheese Crab Dip with Grilled Pita
Warm Spinach Dip with Fried Tortillas
Grilled Asparagus & Red Pepper Bouquets
Personal Cheese And Pepperoni Pizza Bites
Italian or Swedish Meatballs
Pot Stickers with Peanut Dipping Sauce
Mini Vegetarian Spring Rolls
Southwestern Spring Rolls
Fried Cheese Ravioli with Marinara Sauce

Choice Any 2 Grand Displays

Fresh Fruit Platter With Yogurt Dipping Sauce
Vegetable Crudités Platter With Dipping Sauce
Gourmet Italian Cheese Platter
Mediterranean Platter With Hummus, Roasted Vegetables & Baba Ganoush
Antipasto Platter With Dried Italian Meats & Roasted Vegetables

11.3% Sales Tax and 20% Gratuity



Add an Action Station

Pasta Station:

Watch The Chef Toss Personal Pasta Dishes For Your Guests

Penne & Linguine Pasta

Marinara & Alfredo Sauce

Grilled Chicken & Meatballs

Bananas Or Pineapple Foster:

Watch The Chef Flambé Bananas Or Pineapple With Butter, Brown Sugar & Brandy

Vanilla Ice Cream

Whipped Cream

Maraschino Cherries

Carving Station:

Watch The Chef Delicately Carve Quality Meats For Your Guests

Your Choice Of 1 Of The Following:

Roast Beef With Horseradish Sauce, Chimichurri Sauce, & Au Jus

Roasted Turkey Breast With Gravy & Cranberry Chutney

Virginia Baked Ham With Ginger Dijon Sauce & Roasted Apple Sauce



Cold Hors d'oeuvres

25 Person Minimum

Choice of 1 of The Following

Cherry Tomato and Mozzarella Skewers
White Bean Hummus Crostini
Olive & Roasted Red Pepper Tapenade Crostini
Tomato & Basil Bruschetta
Virginia Ham & Buttermilk Biscuits

Choice Of 1 Of The Following

Cucumber Cups with Shrimp Salad
Salmon Ceviche on Whole Wheat Toast
Black Bean, Mango, & Cilantro Avocado Cups
Fresh Seasonal Fruit Kabobs
Smoked Salmon Tea Sandwiches
Chocolate Covered Strawberries
Red Bliss Potato Cups with Cheddar, Chive, & Sour Cream Mousse
Tuna Tartar on Sesame Seed Toast

Choice Of 1 Of The Following

Smoked Salmon Pate with Cream Cheese, Lemon, And Capers
Shrimp Cocktail
Crab & Avocado Cocktail
Smoked Tuna Mousse on a Crostini



Hot Hors d'oeuvres

25 Person Minimum

Choice Of 1 Of The Following

Bacon and Swiss Cheese Quiche
Spinach and Cheddar Cheese Quiche
Pot Stickers with Peanut Dipping Sauce
Mini Vegetarian Spring Rolls
Southwestern Spring Rolls
Fried Cheese Ravioli with Marinara Sauce

Choice Of 1 Of The Following

Mushrooms Stuffed with Smoked Sausage
Three Cheese Crab Dip with Grilled Pita
Warm Spinach Dip with Fried Tortillas
Spinach & Cream Cheese Stuffed Mushroom Caps
Grilled Asparagus & Red Pepper Bouquets
Personal Cheese And Pepperoni Pizza Bites
Italian or Swedish Meatballs

Choice Of 1 Of The Following

Bacon Wrapped Shrimp Skewer
Shrimp & Crab Stuffed Mushrooms
Mini Crab Cakes over Melba Toast with Dijon Mustard Sauce



Grand Displays

25 Person Minimum

Fresh Fruit Platter

Seasonal Fruits with Dipping Sauce

Vegetable Crudités Platter

Fresh Vegetables with Dipping Sauce

Gourmet Cheese Platter

Domestic & Imported Cheeses with Crackers & Bread

Mediterranean Platter

Roasted Vegetables, Hummus, Olives, Eggplant Dip & Pita Chips

Antipasto Platter

Dry Sausages, Salami, Cold Cuts, Marinated Vegetables & Focaccia

11.3% Sales Tax and 20% Gratuity Added