

CORPORATE BREAKS & LUNCHES

Breaks **Build Your Own Break**

Assorted Bagels with Cream Cheese Fresh

Baked Muffins

Assorted Pastries

Assorted Low Fat & Fruit Yogurts

Assorted Granola Bars or Candy Bars

Sliced & Whole Fruit Platter

Vegetable Crudités with Dip

Cheese & Crackers

Tortilla Chips & Salsa

Mixed Nuts

Roasted Garlic Hummus with Pita & Veggies

Fresh Baked Cookies & Brownies

Assorted Sodas, Juices & Bottled Water Freshly Brewed
Coffee, Decaffeinated Coffee & Assorted Teas

Any Three Items \$7

Additional items \$2

All Day Beverage Break

(Replenished Throughout the Day)

\$8

Bottled Water Freshly Brewed Coffee

Decaffeinated Coffee

Assorted Teas

Assorted Juices in the Morning

Assorted Sodas in the Afternoon



CORPORATE BREAKS & LUNCHES

Deli Lunch Buffet Options

Mixed Lettuce Salad

With Fresh Vegetables, Goat Cheese and
Lemon Vinaigrette

German Potato Salad

Artisan Rolls & Bread

Sliced Meats & Cheeses
Fresh Lettuce, Tomatoes, Red Onions,
Pickles & Roasted Peppers

Homemade Potato Chips

Assorted Fresh Baked Cookies
\$18

Soup & Salad Buffet

Fresh Baked Bread

Soup of the Day

Mixed Greens Salad with Grilled Vegetables
& Balsamic Vinaigrette

Hearts of Romaine Ala Caesar with Grilled
Chicken, Parmesan & Kalamata Olives

Sliced Fresh Fruit
\$18



BBQ Buffet

Fresh Baked Corn Bread

Cucumber & Tomato Salad with Feta Cheese,
Fresh Basil & Red Wine Vinaigrette

Creamy Cole Slaw

BBQ Baked Beans

Slow Cooked BBQ Chicken

Assorted Fresh Baked Cookies
\$17

CORPORATE BREAKS & LUNCHES

Classic Lunch Buffet

Fresh Baked Bread

Bib Lettuce with Pumppernickel Croutons
& Buttermilk Dressing

Seasonal Vegetables

Farfalle Pasta with Roasted Eggplant, Baby Spinach,
Kalamata Olives, & Olive Oil Braised Tomatoes

Roasted Pork Loin
with Sauce Robert

Chocolate & Croissant Bread Pudding
with Bourbon Cream
\$20

Executive Lunch Buffet

Fresh Baked Bread

Caprese Salad
With Tomatoes, Fresh Mozzarella
With Sweet Basil & Balsamic Reduction

Spinach Salad with Smoked Bacon,
Gorgonzola Cheese & Candied Pecans

Seasonal Vegetables

Grilled Marinated Flank Steak
With Wild Mushroom Sauce

Seared Atlantic Salmon with Smashed Red Skin
Potatoes & Lemon Beurre Blanc Sauce

Baked Apple Crisp with fresh whipped cream
\$22

Working Lunch

Choice of Two Sandwiches
(served with lettuce & tomato)

Apple Wood Smoked Turkey
With New York State Cheddar & Honey Wheat Bread
Smoked Pit Ham with Swiss Cheese & Dijon Aioli
Roast Beef with Pickled Red Onions,
Horseradish & Ciabatta Bread
Albacore Tuna Wrap with Cucumber, Arugula &
Cheddar Cheese
Grilled Vegetable Wrap with Mozzarella & Garlic
Hummus

Includes:
Homemade Potato Chips
Freshly Baked Cookies
Whole Fruit
Appropriate Condiments
Soft Drink OR Bottled Water
\$17

(All Lunch Buffets are served with
freshly brewed coffee & assorted teas.)

All prices are subject to a 20% taxable service charge & 8% state sales tax. Prices listed per person.
