

BREAKFAST	V/VG	Gluten	Dairy	Nuts
Assorted Breakfast Platter	VG	X	X	X
Assorted Bagel and Cream Cheese	VG	X	X	
Breakfast Sandwiches (VG IF NO MEAT)	*	X	X	
Challah French Toast	VG	X	X	
Homemade Buttermilk Pancakes	VG	X	X	
Deep Dish Quiche- TYPE MAY ALTER	*	X	X	
Norwegian Smoked Salmon Platter	*	X	X	
BREAKFAST COMBOS				
The Continental Breakfast	VG	X	X	X
VIP Breakfast	*	X	X	
Healthy Start Breakfast	VG	X	X	
Quick Start Breakfast	VG	X	X	X
ACCOMPANIMENTS				
Fresh Fruit Platter- <i>Most Popular!!</i>	V			
Fresh Fruit Salad	V			
Whole Fruit	V			
Individual Yogurts add granola on side	VG	X	X	X
Yogurt Parfaits with fruit and granola	VG	X	X	X
Farm Fresh Scrambled Eggs	VG		X	
Premium applewood bacon slices (3)				
Country breakfast sausage links (3)				
Grilled Maple Ham Steaks				
Hash Brown Potatoes	V			

1 VG- Vegetarian V- Vegan X- Ingredient Present *- Components may have Allergen, please call to inquire

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BEVERAGES				
Sensational Fresh Brewed Coffee, Decaf, or Tea	VG			
Nantucket Nectar Juices (12 oz) Apple, Cranberry, Orange				
Fresh Squeezed Orange Juice Gallon	VG			
Individual Soda, Sparkling Water, Spring Water	VG			
Nantucket Nectar Lemonade, Half and Half, Ice Tea				

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SANDWICHES & WRAPS	V/VG	Gluten	Dairy	Nuts
Traditional Sandwich Platter- Can request GF	*	X	*	
Sensational Specialty Wraps & Traditional Sandwiches Platter	*	X		
Deli Platter	*	X	*	
		X		
“On the Go” BOX Lunches	*	X	*	*
Finger Sandwiches	*	X	X	
Sandwich Choices: * CAN request GF Bread!!		X		
Chicken Caesar		X	X	
California Turkey Club*		X	X	
Thai Chicken		X		X
Thanksgiving Turkey Buffalo Chicken		X	X	
French Turkey		X	X	
Asian Chicken		X		X
California Dream	VG	X		
Asian Tofu	V	X		X
Grilled Vegetable Hummus	V	X		
Garden Vegetable Avocado	V	X	X	
Sicilian Salad		X	X	
(Chicken) Cobb*		X		
Horseradish Heaven*		X	X	
Steak Gyro *		X	X	
Mexican Steak *		X		
BBQ Roast Beef *		X	X	
Country Ham		X	X	
Italiano		X	X	
Hawaiian Ham		X	X	

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HOT PANINI SANDWICHES	V/VG	Gluten	Dairy	Nuts
Cubano- Roast pork, smoked ham, Swiss cheese, pickles, and dijon mustard		X	X	
Sensational Steak and Cheese- Seared steak, aged cheddar, peppers, onions, mushrooms, and garlic aioli		X	X	
BBQ Roast Beef- House roasted beef, spicy bbq sauce, aged cheddar, & cole slaw		X	X	
Red Hot Chicken- Buffalo Chicken, shredded carrots, celery, & blue cheese dressing		X	X	
Chicken Fajita- Fajita spiced chicken, pepper jack cheese, sautéed peppers, onions, and avocado (salsa on side)		X	X	
Pesto Chicken- Roasted chicken breast, sweet peppers, Swiss cheese, and basil pesto mayonnaise		X	X	
Thanksgiving Turkey- Roast turkey breast, homemade stuffing, cheddar cheese, and cranberry orange relish		X	X	
Sicilian - Genoa salami, hot cappi ham, prosciutto, provolone, pickles, olive oil, balsamic, and hot peppers		X	X	
Zesty Pulled Pork- Bbq pulled pork, aged cheddar, grilled onions, & chipotle sauce		X	X	
Vegetarian Delight- Grilled Eggplant, roasted zucchini, red peppers, Swiss cheese, and sun-dried tomato aioli	VG	X	X	
Asian Tofu- Seared teriyaki tofu, Asian style vegetables, and Sirachi mayo	VG	X		

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SALADS	V/VG	Gluten	Dairy	Nuts
(D MARKED FOR DRESSING ONLY)				
Classic Garden Salad with Italian & Ranch dressing	V		D	
Caesar Salad with homemade croutons and dressing Add marinated grilled chicken breast Add grilled Shrimp	VG	*	X	
Greek Salad with feta, tomato, cucumbers, and olives in herb vinaigrette	VG		X	
Baby Spinach Salad with bacon, hard eggs, red onion, and tomato in lemon vinaigrette				
Mesclun Filed Greens with dried cranberries, goat cheese, and a balsamic vinaigrette	VG		X	
Mexican Salad with grilled corn, black bean salsa, and crispy tortilla strips	VG	X		
Baby Arugula Salad with parmesan cheese, cherry tomato and fresh lemon dressing	VG		X	
Iceberg Wedge Salad with bacon, tomato, scallion and blue cheese dressing			D	
MIXED PROTEIN PLATTERS				
Mediterranean Souvlaki beef skewers, rosemary chicken, stuffed grape leaves, kalamata olives, feta cheese, tsatsiki, hummus, and fresh pita wedges		X-PB	X	
Asian Teriyaki chicken, spicy Thai beef, ginger scallion tofu, golden lo-mein, pacific slaw and fried wonton noodles		X		*
Spanish Tapas		X	X	

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Garlic shrimp, chorizo, beef empanadas, Spanish potato salad, manchego cheese, roasted pepper bruschetta and olive croustade				
Tex Mex BBQ chicken breast, chipotle marinated steak, grilled pineapple salad, black bean corn salsa, and jalapeño corn bread		X	X-CB	
Atlantic Pan seared salmon fillet, lemon pepper shrimp, grilled jicama slaw, cous cous salad, fresh mango salsa		X		
RUSTIC PIZZETTAS Portobello Mushroom, caramelized onions, goat cheese and sun dried tomato Garlicky Shrimp, fresh tomato, ricotta cheese, fresh basil and parmesan (white pizza) Fig, gorgonzola, roasted sweet onions and prosciutto Grill chicken roast peppers, mushrooms, and basil pesto Sausage, fresh tomato, basil, spinach and feta cheese	*V	X	X	

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COMPOSED ENTRÉE SALADS & SALAD BARS

	V/VG	Gluten	Dairy	Nuts
Cobb Salad Grilled chicken, bacon, avocado, red onion, cherry tomatoes, hard boiled eggs, over romaine lettuce with blue cheese dressing on the side			D	
Lemon Dill Chicken Salad Cucumbers, red onion, tomatoes, feta cheese, champagne vinaigrette over Mesclun greens			X	
Spicy Steak Fajita Salad Avocado, peppers, onions, & cilantro with black bean & corn salad		X		
Jamaican Chicken Salad Spiced chicken with corn, peppers, black beans, served with pineapple coconut rice				
Grilled Salmon Salad Asparagus, peppers, onions, and cherry tomatoes in a lemon vinaigrette over Mesclun greens				
Caesar Salad Bar Crisp romaine lettuce with grilled steak, grilled chicken, jumbo shrimp, cherry tomatoes, cucumbers, shredded parmesan, homemade croutons, Caesar dressing, and French bread		*	X	
Greek Salad Bar Oregano chicken, souvlaki steak, jumbo shrimp, cherry tomatoes, olives, pepperoncini, cucumber, feta cheese, Greek dressing, romaine/iceberg blend, and French bread		*	X	

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Mexican Salad Bar Fajita chicken, chipotle beef, jumbo shrimp, black bean salsa, grilled corn, cherry tomatoes, fried tortillas, red onion, lime-chili vinaigrette, and French bread		X		
Cobb Salad Bar Grilled chicken, bacon, avocado, red onion, cherry tomatoes, hard boiled eggs, romaine/iceberg blend, blue cheese dressing, and French bread		*	X	

VEGETABLE & PASTA SIDES	V/VG	Gluten	Dairy	Nuts
Grilled Seasonal Vegetables	V			
Pasta Primavera with creamy garlic dressing	VG	X	X	
Grilled Corn and Avocado Salad with black beans and cilantro	V			
Thai Rice Noodles with shitake mushrooms, snow peas, and red peppers	V	X		
Israeli Cous Cous with dried fruits and toasted almonds in citrus dressing	V	X		
Toasted Greek Orzo with feta, tomatoes, olives, and spinach	VG	X	X	
Wild Rice Salad with dried cranberries and toasted almonds	V	X	X	
English Cucumber, Tomato, and Feta Salad	VG		X	
Vegetable Antipasto Salad with fresh mozzarella and white balsamic			X	
Caprese Salad with fresh mozzarella, tomato, and basil	VG		X	

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Sesame Green Beans with carrots, red onion, bean sprouts and red pepper	V		X	
Vegetable Medley Salad with herbed red wine vinaigrette	V			
Golden Lo Mein Noodles with carrots, scallion, red bell pepper, and oriental peanut dressing	V	X		X
Gemelli Pasta with artichoke hearts, kalamata olives, roast peppers and fresh basil	VG	X	X	
Pesto Bowtie with tomato, red onion, and yellow pepper	V	X	X	
Red Bliss Potato Salad with vegetable confetti	VG			
Tidewater Cole Slaw	VG			
Cape Cod Potato Chips	V			
DESSERT TRAYS				
Assorted Cookie Tray- Chocolate chip, oatmeal raisin, and seasonal specialty cookies	VG	X	X	*
Brownie & Bars Tray- An assortment of homemade brownies and bars, rotating seasonal selection	VG	X	X	*
Dessert Tray- An assortment of homemade brownies, bars, and cookies	VG	X	X	*
Mini Pastry Platter- An assortment of miniature French pastries	VG	X	X	*

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APPETIZERS	V/VG	Gluten	Dairy	Nuts
Cold and Ready to Serve				
Chilled Jumbo Shrimp served with homemade cocktail sauce and lemon				
Grilled Beef Sirloin Roulade* with asparagus, boursin cheese, and sweet peppers			X	
Caprese Bites: Fresh mozzarella wrapped with prosciutto, tomato and basil			X	
Vietnamese Spring Roll: Oriental vegetables wrapped in rice paper	V			
Grilled Vegetable Skewers with sundried tomato aioli	VG			
Smoked Salmon Roulade with scallion, cucumber and cream cheese			X	
Goat Cheese Crostini with fresh herbs, basil pesto and sundried tomato	VG	X	X	
Hot Appetizers: (reheating required)				
Mini Maine Crab Cakes with lemon aioli		X		
Scallops wrapped in applewood Bacon with a maple-orange glaze				
Grilled Lemon Pepper Shrimp with horseradish aioli				
Beef Teriyaki Skewers* with fresh pineapple		X		
Chicken, Vegetable Dumplings, Spicy Beef or Pork Dumplings	*	X		
Chicken or Vegetable Quesadillas with guacamole, salsa, & sour cream	*	X	X	
Thai Chicken Tenderloin Satays with spicy		X		X

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peanut sauce				
Coconut Chicken Skewers with tropical mango sauce		X	X	
PLATTERS, DIPS, & SNACKS	V/VG	Gluten	Dairy	Nuts
Crisp Vegetable Crudite	V		D	
Harvest Roasted Crudite	V		D	
Fresh Fruit Platter	V			
International Cheese Board	VG	*	X	
Antipasti Platter		*	X	
Middle Eastern Display	VG	*	X	
Super Shrimp Platter			D	
Spinach and Artichoke Dip		*	X	
Imported Baked Brie En Croute	VG	X	X	
Ultimate Nacho Dip	VG	*	X	
Chicken Wing Party Platter		X	X	
Hummus Platter	VG	*	X	
Guacamole, Salsa, & Sour Cream Platter	VG	*	X	

ENTREES	V/VG	Gluten	Dairy	Nuts
Sensational Grilled Boneless Chicken Breast Teriyaki marinated with honey mustard sauce Rosemary garlic with fresh tomato relish Zesty BBQ with fresh corn salsa Thai marinated with spicy peanut sauce Jamaican Jerk with pineapple salsa		X		X
Sensational Grilled Chicken Medley rosemary garlic, teriyaki and Thai chicken		X		X
Southern Fried Chicken with butter milk biscuits and home-style gravy		X	X	

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Chicken Parmesan with marinara over linguini or penne		X	X	
Chicken Marsala with wild mushrooms demi glace		X	X	
Chicken Piccata with fresh lemon caper white wine sauce		X	X	
Chicken Cordon Bleu with black forest ham, gruyere, and chive velouté		X	X	
Tuscan Chicken with sundried tomatoes, artichokes, and basil		X	X	
Chicken Roulade with spinach, goat cheese, sweet peppers and a wild mushroom sauce		X	X	
Schezuan Chicken Stir Fry with Asian vegetables and ginger		X		
Roast Turkey Breast Platter: House roasted all natural turkey breast sliced and served with honey mustard, cranberry-orange relish, sage mayonnaise and soft finger rolls		*	X	
Turkey Roulade with wild rice, wild mushroom and pistachio filling. Served with a cranberry-port wine gravy		X	X	
Southwestern Pork Loin char-grilled with spicy chilis, lime and cilantro. Served with a black bean salsa				
Rosemary-Mustard Pork Tenderloin with apple-cranberry chutney				
Spiral Ham with Brown Sugar Glaze Bone-in spiral ham served with grilled pineapple, cranberry-orange relish, assorted mustards, sage mayonnaise, and soft finger rolls		*		
Sensational Meatloaf with a wild mushroom gravy		X	X	
Schezuan Beef Stir Fry with Asian vegetables and ginger		X		
Shepherd's pie Loaded with vegetables, mashed potatoes and mushroom gravy		X	X	

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Grilled Steak Tips* : Teriyaki or Zesty BBQ with peppers and onions		*		
Texas Style BBQ Baby Back Ribs with sweet cornbread				
Mexican Flank Steak* with sautéed peppers and onions		X		
Grilled Sirloin of Beef* with shitake mushroom demi glace		X	X	
Rosemary Beef Tenderloin* with cabernet demi glace		X	X	
Salmon Fillet fresh from the Atlantic * <ul style="list-style-type: none"> ❖ Citrus Marinated Salmon Fillet with fresh topical salsa ❖ Poached Salmon with dill crème fraiche ❖ Pesto Encrusted Salmon with fresh tomato bruscetta ❖ Teriyaki Salmon with sesame and daikon radish slaw ❖ Pan Seared Salmon with fresh herbs and roasted vegetable ratatouille 		X	X X	
Spanish Paella with chicken breast, chorizo, shrimp and clams, in saffron rice				
Seafood Fra Diablo: Shrimp, scallops, mussels, and clams in a spicy marinara over linguini		X	X	
Shrimp Scampi with fresh lemon and garlic over linguini		X	X	
Seasonal Seafood* Available: Swordfish, Tuna, Halibut, Striped Bass, Red Snapper, Chilean Sea Bass, etc. Prepared to your liking.				
	V/VG	Gluten	Dairy	Nuts
Vegetarian's Dream: A seasonal selection of roasted & marinated vegetables arranged beautifully on a platter and served with garlic crostinis & an herbed vinaigrette	VG	*	X	

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Grilled Marinated Tofu Stir Fry with Asian vegetables, ginger and scallion	V	X		
Portabella Mushroom Napoleon with roasted vegetables, basil pesto, & goat cheese	VG		X	X
Eggplant Parmesan over linguini with homemade marinara & three cheese blend	VG	X	X	
Vegetarian Risotto with roasted vegetables and pecorino Romano	VG		X	
Vegetable Moussaka: eggplant, portabella mushroom, and tomato with béchamel sauce	VG	X	X	
Asian Rice Noodles with seared tofu, snow peas, and shitake mushrooms	V			
Grilled Eggplant Involttinni with butternut squash, ricotta and marinara	V		X	
Lentil Sheppard's Pie with simmered lentils, vegetables and olive oil mashed potatoes	V			
	V/VG	Gluten	Dairy	Nuts
Cheese Lasagna	VG	X	X	
Roasted Vegetable Lasagna with fresh herbs	VG	X	X	
Hearty Beef and Sweet Italian Sausage Lasagna		X	X	
Penne with Wild Mushrooms and roasted tomatoes and fresh basil	VG	X	X	
Chicken Broccoli and Ziti with creamy alfredo sauce		X	X	
Gemelli pasta with roasted vegetables and vodka cream sauce	VG	X	X	
Three Cheese Raviolis in homemade marinara, basil and parmesan	VG	X	X	
Wild Mushroom Raviolis with shitake mushrooms, spinach in a chardonnay cream	VG	X	X	
Butternut Squash Raviolis with roasted root vegetables and maple cream	VG	X	X	
Tortellini Bolognese with sweet peppers and roasted onions		X	X	

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MACARONI AND CHEESE	V/VG	Gluten	Dairy	Nuts
Homemade Macaroni and Cheese	VG	X	X	
Buffalo Chicken Macaroni and Cheese		X	X	
Bacon , Peas, and Mushroom Macaroni and Cheese		X	X	
ACCOMPANIMENTS	V/VG	Gluten	Dairy	Nuts
Roasted Red Bliss Potatoes with rosemary and garlic	VG			
Three Potato Medley: Red, Sweet, and Yukon with five onion relish	VG			
Traditional Mashed Potatoes or with Roasted Garlic	VG		X	
Saffron New Potatoes with sweet peppers and chervil butter	V		X	
Rice Pilaf with confetti vegetables	V	X	X	
Wild and Long Grain Rice with toasted almonds and dried cranberries	V		X	X
Wild Mushroom and Lemon Risotto with peas and parmesan	V		X	
Basmati Rice with lemon, scallion and pignoli nuts	V		X	X
Wild Mushroom Rice with roasted sweet onions	V			
Asian Fried Rice with peas, bean sprouts and egg	VG			
Israeli Cous Cous with fire roasted vegetables, scallion and mint	V	X		
Roasted Asparagus with lemon and cracked black pepper	V			
Green Beans Almondine with roasted red pepper	V			
Steamed Vegetable Medley with fresh herbs	V			
Grilled Seasonal Vegetables	V			
Haricot Verts with julienne carrots and a lemon thyme butter	VG		X	

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Steamed Broccoli with wild mushrooms, and parmesan	VG		X	
Broccoli Rabe with lemon and garlic	V			
Roasted Zucchini with cherry tomato and fines herbs	V			
Honey Glazed Baby Carrots with currants and chive	V		X	
Snow Peas and Shitake Mushrooms with ginger and scallion				
French Dinner Roll Platter	V	X	*	*
European Roll Basket: An assortment of French rolls and specialty breads	V	X	*	*
KID'S CORNER	V/VG	Gluten	Dairy	Nuts
Homemade Chicken Fingers with ketchup		X	X	
Penne Pasta with homemade marinara sauce	VG	X		
Macaroni and Cheese	V	X	X	
Cheese Raviolis with homemade marinara sauce	V	X	X	
Kid's Taco Bar (ten person minimum) Beef or Chicken		X	*	

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