



Beverages

Coffee Break (one hour of service)

Coffee, Decaf, Hot Tea and Iced Water

Includes Cream, Sugar and Sugar Substitute

\$1.95 pp

Infused Water

Seasonal Infused Water

\$1.00 pp

Juice Service

Chilled Orange and Cranberry

\$1.75 pp

Dasani Bottled Water

\$2.10 each

Canned Soda

Coke, Diet Coke, Sprite, Dasani Sparkling

\$1.50 each

Bottled Juice

Orange, Cranberry, Apple

\$1.95 each

Continental Breakfast

Mini Continental Breakfast

Coffee, Decaf, Hot Tea and Iced Water

Your choice of fresh Baked Good

(Muffins, Danish, Scones, Croissant's or Cinnamon Rolls)

\$3.25 pp

Traditional Continental Breakfast

Coffee, Decaf, Hot Tea and Iced Water

Your choice of fresh Baked Good

(Muffins, Danish, Scones or Cinnamon Rolls)

Fresh Fruit Platter or Whole Fruit

\$4.95 pp

Sunrise Mini Breakfast

Coffee, Decaf, Hot Tea and Iced Water

Yogurt Bar **OR**

Oatmeal Bar

Includes Chocolate Chips, Raisins, Milk and Brown Sugar

Chefs choice of Fruit Topping

Your choice of fresh Baked Good

(Muffins, Danish or Scones)

\$5.95 pp

Fresh Fruit Platter

\$1.95 pp

Individual Baked Goods

Muffins, Danish, Muffins

Croissants, Scones, Cinnamon Rolls

\$1.55 - \$1.95 each

Breakfast Buffets**Breakfast Buffet #1**

Seasonal Fresh Fruit

Fluffy Scrambled Eggs

Sausage Links or Crispy Bacon

Lightly Seasoned Potatoes GF

Fresh Baked Muffins

Chilled Juice and Iced Water

Coffee, Decaf and Hot Tea

\$8.25 pp

Breakfast Buffet #2

Seasonal Fresh Fruit Salad

Strata Egg Bake

OR French Toast Bake with Caramel Sauce

Sweet Potato Hash

Sausage Links or Crispy Bacon

Chilled Juice and Iced Water

Coffee, Decaf and Hot Tea

\$8.75 pp

Signature Luncheon

All Sandwich platters a choice of any three sandwiches and includes homemade potato chips, Brads Cookies and your choice of Lemonade or Iced Tea and Infused Water

\$8.25 pp

Turkey Ciabatta Club

Classic club combination with Turkey, Bacon, Lettuce and Tomato with Mayo on Ciabatta Roll

Pesto Chicken Ciabatta

Grilled Chicken with Pesto, Romaine Lettuce and Tomato on Ciabatta Roll

Ham and Swiss on Pretzel Roll

Sliced Ham and Swiss with Honey Mustard on a Pretzel Roll

Curried Chicken Salad on Croissant

Curried seasoned Chicken with Romaine, Craisins and Apples on a Croissant

Classic Vegetarian

Herbed Ricotta with Seasonal Grilled Vegetables on Wheat Baguette

Vegan Specialty

Hummus spread with Seasonal Grilled Vegetables on a Spinach Wrap

Gourmet Salad Luncheon

All Salads include Artisan Rolls, Brads Cookies and your choice of Lemonade or Iced Tea and Infused Water

\$8.25

Grilled Chicken Caesar

A Classic; with Crisp Romaine, Grated Parmesan Cheese, House made Croutons and traditional Creamy Caesar Dressing

Thai Chopped

Thai seasonings, Crisp Romaine, Kale, Red Pepper, Carrots, Cabbage, sliced Almonds, Sesame Seeds with Crispy Won Ton Strips, Cilantro and Ginger Sesame Dressing

Seasonal Harvest

Field Greens with Seasonal Fruits and Vegetables, Crumbled Bleu Cheese and House made New York State Maple Balsamic Vinaigrette

South Western Cobb

Crisp Romaine, Old Bay Roasted Corn, Black Beans, Hard Boiled Eggs, Tomatoes, Bacon and Tortilla Crisps with Avocado Ranch Dressing

Add a Grilled Protein

Salmon	+ \$4.00
Shrimp	+ \$4.00
Chicken	+ \$3.00
Tofu	+ \$3.00
Steak	+ \$4.00

Salad Bar Buffet

Salad Bars includes Artisan Rolls, Brads Cookies and your choice of Lemonade or Iced Tea and Infused Water
\$12.55

Crisp Romaine
Mixed Garden Greens
Grilled Chicken
Grilled Steak
Tofu
Chick Peas
Grape Tomatoes
Shredded Carrots
Sliced Cucumbers
Pepper Strips
Shredded Cheese
Croutons
Craisins
Balsamic Dressing
Ranch Dressing

Sandwich Luncheon Buffet

All-time favorite sandwich platter of Turkey, Ham, Hummus and Tuna or Chicken Salad on mixture of deli rolls and wraps with Lettuce and Tomato. Included Potato Chips, Fruit Salad, Pasta or Potato Salad, Brads Cookies and Lemonade or Iced Tea and Infused Water.
\$9.50 pp

Make it your own by adding to any Sandwich or Salad Buffet

Side Salad	\$1.35 pp
Potato, Macaroni, Pasta, Mixed Green	
Individual bags of Assorted Frito Lay Products \$1.35 each	
Soup Du Jour	\$1.65 pp
Fresh Fruit Salad	\$1.75 pp
Canned Soda	\$1.50 each

Express Lunch Service: Drop off Service to any location

Executive Boxed Lunch

Choice of Turkey Bacon with Avocado Ranch, Chicken Caesar, Ham and Swiss with Honey Mustard or Grilled Vegetable Hummus on Wheat or Spinach Wraps. Includes Fruit Salad, Brownies or Rice Krispy Treat and a mixture of Canned Soda and Bottled Water

\$7.95

Gourmet Boxed Lunch

Choice of a mixture of 3 Signature Sandwiches or Gourmet Salads. Includes Dessert Bar, Homemade Chips, Fresh Fruit or 1 side Salad and a mixture of Canned Soda and Bottled Water

\$9.50 pp

Buffet Dinners

Dinner Buffets are served with one Entrée, Choice of salad, two accompaniments, dinner rolls, dessert and a choice of Lemonade or Iced Tea and Infused Water

\$14.25 per person

Add on an additional entrée for \$3.00 pp

Add on Coffee Table (self-serve) \$1.75 pp

Entrees:

Tuscan Style Roast Chicken with Local White Wine, Olive and Capers

Grilled Cilantro Lime Salmon with Pineapple Mango Salsa

Tommasos Eggplant Stack with Fresh Mozzarella, Marinara and Basil Pesto

Ravioli with White Wine Brown Butter, Sage Sauce

Skirt Steak Roulade with Local Red Wine Mushroom Ragout

Local Honey Grilled Tofu with Quinoa, Kale and Seasonal Pilaf

Tofu Aloo Gobi (Potato & Cauliflower Curry) with Basmati Rice

Carved Bourbon Brined Roasted Turkey Breast with Cranberry and Apple Chutney

Carved Slow Roasted Beef Brisket with Blackberry Chipotle BBQ Sauce

Carved Ham with Mustard and NY State Maple Syrup Glaze

Salad Selections:

Traditional Caesar

Garden Greens with Carrots, Cucumbers and Tomatoes

Ask about our seasonal choice

Accompaniments:

Garlic Smashed Potatoes

Oven Roasted Potatoes

Oven Roasted Sweet Potatoes

Seasonal Vegetable:

Fall: Oven Roasted Squash with Fresh Spinach and Cranberries or Roasted Cauliflower

Spring: Oven Roasted Asparagus

Summer: Zucchini and Summer Squash

Winter: Cinnamon butter Acorn Squash or Roasted Brussel Sprouts

Oven Roasted Green Beans

Rice Pilaf

Sea Salted Crusted Baked Potato

Dessert Selections:

Cheesecake with Fruit Topping and Fresh Whipped Cream

Triple Layered Tuxedo Cake

Gourmet Carrot Cake

Italian Tiramisu

Red Velvet Cake

Flourless Chocolate Torte with Raspberry Sauce \$1.25 additional

Receptions**Hot Hors d' Oeuvres**

Vegetable Pot Stickers

Spanakopita

Asparagus wrapped in Phyllo

Stuffed Mushroom Choice of Spinach or Sausage GF

Grilled Chicken Satay with Peanut Dipping Sauce GF

Bourbon BBQ Meatballs

Cheese and Pepperoni Pizza Dip with Sliced Baguette Bread (minimum of 30 guests)

Spinach Artichoke Dip with House made Tortilla Chips (minimum of 30 guests)

Beer Cheese Dip with warm Pretzel Nubs (minimum of 30 guests)

Cold Hors d' Oeuvres

Antipasto Skewers

Cilantro Shrimp and Avocado on Cucumber

Tomato Mozzarella Skewers

Fruit Salsa with Cinnamon Won ton Chips

Artichoke Bruschetta with Crostini

Goat Cheese in Phyllo Cup with Grape and Honey drizzle

Crisp Lettuce Wraps Chicken or Tofu

Curry Chicken Salad on Crostini

Mini Reception Package **\$7.95 per person**

Choose one Hot Hors d'Oeuvres
Choose one Cold Hors d'Oeuvres
Choice of one Platter
Lemonade, Iced Tea or Infused Water

Traditional Reception Package **\$11.25 per person**

Choose two Hot Hors d'Oeuvres
Choose one Cold Hors d'Oeuvres
Choice of one Platter
Lemonade, Iced Tea or Infused Water

Gold Reception Package **\$12.95 per person**

Choose two Hot Hors d'Oeuvres
Choose one Cold Hors d'Oeuvres
Choice of two platters
Lemonade, Iced Tea or Infused Water

Build your own Reception

Hot Hors d'Oeuvres **\$3.25 per person**
Cold Hors d'Oeuvres **\$2.75 per person**

Platters:

Crudités and Dip	\$2.00 per person
Hummus Pesto and Olive Tapenade with Vegetables and Flatbreads	\$2.25 per person
Fresh Fruit Platter with Cheesecake Dip	\$2.50 per person
Domestic Cheese and Crackers	\$2.25 per person
Palmier with Sundried Tomato, Basil and Feta or Cranberry Bleu Cheese	\$2.00 per person
Cannoli Dip with Cinnamon Won ton Chips (Seasonal Flavors available)	\$2.25 per person
Brads Cookie Platter	\$1.85 per cookie
Antipasto Platter	\$2.50 per person

Sweet Treats platters of 25 each

Mini Cannoli	\$42.00
Mini Cheesecakes	\$32.00
Lemon Lime Meringue Tarts	\$35.00
Chocolate Caramel Sea Salted Bites	\$32.00
Mini Éclairs	\$42.00
Chocolate Peanut Butter Mousse Cups GF	\$45.00
Ghirardelli Brownies	\$25.00
Vegan Mexican Hot Chocolate Cookies	\$40.00

Picnic Menus

All American BBQ

Includes Hamburgers, Zweigles Hot Dogs and Veggie Burgers
Rolls

Lettuce and Tomato Platter

American Cheese

Potato Chips

Condiments

Choice of 1 Picnic Side

Brownies

Lemonade or Iced Tea and Infused Water

\$9.95 pp

Country BBQ

Brisket or Pulled Pork with Deli Roll

Black Bean Cakes

BBQ Sauce

Condiments

Corn Bread and Butter

Choice of 2 Picnic Sides

Cookies or Brownies

Lemonade or Iced Tea and Infused Water

\$13.95 pp

Classic BBQ

Marinated Grilled Chicken Breast

Italian Sausage

Veggie Burger

Deli Rolls

Condiments

Choice of 2 Picnic Sides

Potato Chips

Brownies or Cookies

Lemonade or Iced Tea and Infused Water

\$12.50 pp

Picnic Sides

Salt Potatoes

Black Bean and Corn Salad

Cajun Green Beans

Potato Salad

Seasonal Fresh Fruit Salad

Macaroni Salad

Pasta Salad

Roasted Vegetable Platter

Baked Beans

Cole Slaw

Add additional sides for \$1.25 per person