

# CATERING MENU

## Dinner Buffets

Customizable based on your requests

### STANDARD

\$40/Per Person

Tossed Green Salad **GF**

Smoked Salmon

Chicken Vinaigrette

Seafood Pasta

Butter Rice or Avocado Dip with Bread

### DELUXE

\$55/Per Person

Tossed Green Salad **GF**

Smoked Salmon

Roasted Seasonal Vegetables **GF**

Chicken Vinaigrette

Seafood Pasta

Butter Rice or Avocado Dip with Bread

Assorted Small Desserts

### PREMIUM

\$65/Per Person

Tossed Green Salad **GF**

Smoked Salmon

Roasted Seasonal Vegetables **GF**

Chicken Vinaigrette

Roasted Beef with Gravy

Grilled Potatoes **GF**

Butter Rice or Avocado Dip with Bread

Assorted Small Desserts

Seasonal Fruits **GF**

**15 - 20% gratuity to be added for serving, Water and Coffee are included at no charge**

**Vegan/Vegetarian/Gluten-Free options are available**

Please ask us if you have any questions

# CATERING MENU

## Dinner Add Ons & Sides

Serves 10-12 people

### Salads

Caesar Salad	\$55.00
Pasta Salad	\$65.00

### Meats

Chicken Vinaigrette	\$80.00
Roasted Beef with Gravy	\$100.00

### Vegetables

Roasted Vegetables	\$50.00
Grilled Potatoes	\$40.00

### Rice and Bread

Butter Rice	\$55.00
Avocado Dip with Bread	\$55.00

### Pasta

Seafood Pasta	\$90.00
Spaghetti Napolitan	\$75.00

### Sides

French Fries	\$35.00
Rafute ( Japanese Braised Pork Belly )	\$70.00
Karaage ( Japanese Fried Chicken )	\$60.00
Chicken Wings	\$50.00

### Dessert/Fruit

Seasonal Fruit <b>GF</b>	\$50.00
Assorted Small Desserts	\$60.00

## Beverages

### Hot Beverages – by the pot

Hot Tea (Black/Green)	\$10.00
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### Soft Drinks – by the can/bottle

Sprite	\$3.50
Coca-Coke	\$3.50
Diet Coke	\$3.50
Red Bull	\$3.50
Gatorade	\$3.50
Pellegrino	\$3.50

### Beers & Wines – by the glass

Beers	
Cans	\$ 6.00
Draft	\$ 7.00
House Wines	
White/Red/Sparkling	\$ 8.00

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# CATERING MENU

## Breakfast and Lunch Buffets

Customizable based on your requests

### Light Breakfast

**\$10/Per person**

Selection of Pastries  
Seasonal Fruits

### Breakfast

**\$15/Per Person**

Bread (Toast or Croissant)  
Scrambled Eggs  
Bacon, Sausage  
Seasonal Fruits

### Lunch

**\$30/Per Person**

Tossed Green Salad  
Chicken Club Sandwich  
Roasted Beef Sandwich  
French Fries  
Assorted Small Desserts

### Reception

**\$25/Per Person (4 Appetizers)**

Caprese Skewers  
Fried Asparagus  
Seasonal Canape  
Assorted Small Desserts

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# CATERING MENU

## Side & Add ons

Serves 10-12 people

### Breakfast Add Ons Options

Hash browns	\$40.00
Seasonal Fruit <b>GF</b>	\$50.00
Bagel ( 8 Bagels ) (Cream Cheese)	\$40.00
Pastries	\$50.00

### Lunch Add Ons Options

#### Pasta

Seafood Pasta	\$90.00
Spaghetti Napolitan	\$75.00

#### Dessert/Fruit

Seasonal Fruit <b>GF</b>	\$50.00
Assorted Small Desserts	\$60.00

#### Salads

Caesar Salad	\$55.00
Pasta Salad	\$65.00
Tossed Salad <b>GF</b>	\$45.00

## Beverages

Hot Beverages – by the pot    Soft Drinks – by the can/bottle

Hot Tea (Black/Green)    \$10.00

Sprite    \$3.50

Coca-Coke    \$3.50

Diet Coke    \$3.50

Juices/Milk – by the pitcher

Red Bull    \$3.50

Orange, Apple    \$ 10.00

Gatorade    \$3.50

Milk    \$ 10.00

Pellegrino    \$3.50

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