****

**BREAKFAST**

**served for up to 90 minutes**

**Continental Breakfast| $30.00 per person**

**for 10 guests or more**

Orange juice and grapefruit juice

Fresh-baked assorted Danishes, croissants, bagels and muffins

Fruit preserves, cream cheese and butter

Starbucks coffee and hot Tazo tea service

**Healthy Start | $35.00 per person**

**for 10 guests or more**

Orange juice and grapefruit juice

Assorted apples with peanut butter

Individual assorted flavored yogurts

Low-fat Greek yogurt

Granola

Cottage cheese with fruit preserves

Cranberry bread and bran muffins

Oatmeal with brown sugar and assorted dried fruits

Seasonal sliced fruits

Starbucks coffee and hot Tazo tea service

**BREAKFAST HOT BUFFET | $42.00 per person**

**for 15 guests or more; under 15, add $5.00 per guest**

Orange juice and grapefruit juice

Scrambled eggs with chives

Applewood smoked bacon and farmer’s sausage

Roasted breakfast potatoes

Fresh-baked assorted breads, Danishes, croissants, bagels and muffins

Starbucks coffee and premium Tazo hot tea service

**BREAKFAST ACCOMPANIMENTS | priced per person**

Yogurt with granola $5.00

Seasonal sliced fruits $8.00

Whole fruit $4.00

Assorted cereals and choice of milk $4.00

Cottage cheese with fruit preserves $4.00

Traditional breakfast sandwich; croissant, egg and cheddar cheese $5.00

Oatmeal with brown sugar, dried fruit and choice of milk $5.00

Pancakes with fruit toppings $5.00

Smoked salmon with miniature bagels and traditional accompaniments $8.00

(or $140 per ½ side of smoked salmon)

**BREAKFAST**

**Omelet Station| $11.00 per person**

Create your own omelet or have your eggs cooked to order. Choose from traditional eggs, egg

substitute or egg whites and an array of fillings and toppings.

\*Requires one culinary attendant per 50 guests, with a $125 attendant fee.

**A LA CARTE OPTIONS**

Whole fruit, per dozen $42.00

Assorted Danish and/or muffins, per dozen $42.00

Yogurt parfait with berries and granola, each $ 7.00

Assorted bagels with cream cheese, butter and preserves, per dozen $42.00

**PLATED BREAKFAST**

All plated breakfasts are served with a variety of breads and pastries plus your

choice of orange or grapefruit juice with Starbucks coffee, decaffeinated coffee and premium Tazo hot teas.

***Scrambled Eggs* | $30.00 per person**

Breakfast potatoes, roasted vine tomatoes and your choice of applewood smoked bacon or farmer’s sausage

***House Omelet* | $32.00 per person**

Ham, Swiss cheese and roasted vine tomatoes, served with a choice of applewood smoked bacon or farmers sausage and breakfast potatoes

***Short Stack Pancakes* | $29.00 per person**

Choice of fruit topping

Served with a choice of applewood smoked bacon or farmers sausage and breakfast potatoes

***“Steak and Eggs”* | $36.00 per person**

A petite NY strip steak with scrambled eggs a choice of applewood smoked bacon or farmers sausage and breakfast potatoes

**BEVERAGES**

Freshly brewed Starbucks regular coffee, per gallon $90.00

Freshly brewed Starbucks decaffeinated coffee, per gallon $90.00

Iced tea, per gallon $90.00

Hot premium Tazo tea, per gallon $90.00

Soft drinks, each $ 5.00

Still water, each $ 5.00

Sparkling water, each $ 5.00

Red Bull, each $ 5.00

Coconut water, each $ 5.00

Gatorade, each $ 5.00

All-Day Beverage Service | $32.00 per person (up to 8 hours)

Half-Day Beverage Service | $18.00 per person (up to 4 hours)

Enjoy unlimited beverages, refreshed all day, for the duration of the meeting.

Beverages include Starbucks coffee, decaffeinated coffee, premium Tazo hot

teas, assorted soft drinks and sparkling and still bottled waters.

**BREAKS**

**for 12 guests or more; served for up to 30 minutes**

***Energy Break* | $14.00 per person**

Red Bull and Starbucks Frappuccino

Bananas

Energy bars

Miniature fruit smoothie

***Fruit Break* | $14.00 per person**

Fruit kebobs with a yogurt dipping sauce

Berries and whipped cream

Miniature fruit tarts

***Health Nut* | $16.00 per person**

Build your own trail mix with assorted nuts and dried fruits

Whole fruit

Miniature fruit smoothie

***Everything Cake* | $14.00 per person**

Miniature cupcakes

Miniature strawberry shortcakes

**LUNCH**

**CUSTOM PLATED LUNCH**

**Served with rolls and butter, Starbucks coffee, decaffeinated coffee and premium Tazo hot teas.**

**\*choose either a soup or salad; for both, add $8.00 per person**

**Soups (select one)**

Sweet potato soup sprinkled with Toasted almonds
Tomato Bisque garnished with crimini mushrooms and cilantro

Cream of mushroom decorated with aged Balsamic Oil

Cucumber Gazpacho with a dollop of crème fraiche

Wild Berry Chowder with a touch of Chambord

**Salads (select one)**

Seasonal mixed field greens with a choice of dressings (Balsamic, Blue Cheese or Ranch)

Caesar salad with tapenade croutons and shavings of Romano cheese

Fingerling potato salad with scallions and chives marinade, caramelized coppola bacon bites

Ziti pasta salad with grilled green and yellow zucchinis, eggplants and roma tomatoes in pesto aioli vinaigrette

Cherry Tomatoes and Baby Buffalo Mozzarella marinated in extra virgin olive oil and aged cedar wood white balsamic and balsamic chiffonade

Assorted Bitter greens tossed in chipotle dressing and roasted elephant garlic chips

**Entrées | priced per person**

Pan seared Alaskan Salmon served with saffron, sage and teardrop heirloom

tomato risotto  $35.00

Fried Beer Battered Superior White Fish Fillets on truffle steak fries and malted

vinegar dipping sauce   $32.00

Grilled skirt steak sandwich over cilantro pesto and ciabatta bread served with

truffle fries  $36.00

Roasted chicken breast with grilled vegetables and fingerling potatoes $30.00

Tri color tortellini served in roasted bell pepper coulis, tossed with asparagus

tips and yellow teardrop tomatoes   $31.00

Grilled sirloin steak on red onion marmalade and served with sweet potato fries

and grilled asparagus  $43.00

Wagu Beef Burger served on Brioche Bun topped with Goat Cheese Gouda,

truffle fries and Asian pear slaw  $38.00

Chicken Caesar salad with polenta croutons and Parmesan cheese $26.00

Grilled shrimp Caesar salad with polenta croutons and Parmesan cheese $28.00

**Desserts (select one) | $9.00 per person**

Ferries & Jack’s “A-Mason Jar Cake”

Tira Misu

Assortment of Cookies (with Ice Cream add $ 3.00)

Marbled cheese cake with fresh raspberry sauce

Mixed fruit tart with vanilla whipped cream

**LUNCH**

**LUNCH BUFFETS**

**For 15 guests or more. Served for up to 90 minutes. Entrées are served with rolls and butter, Starbucks coffee, decaffeinated coffee and premium Tazo hot teas.**

Choice of one from each category | $46.00 per person

Choice of one soup, two salads, two sides and two entrées | $53.00 per person

Choice of one soup, two salads, two sides and three entrées | $59.00 per person

**Soups, Cold and Hot**

Sweet potato soup sprinkled with Toasted almonds
Tomato Bisque garnished with crimini mushrooms and cilantro

Cream of mushroom decorated with aged Balsamic Oil

Cucumber Gazpacho with a dollop of crème fraiche

Wild Berry Chowder with a touch of Chambord

**Salads**

Seasonal mixed field greens with a choice of dressings (Balsamic, Blue Cheese or Ranch)

Caesar salad with tapenade croutons and shavings of Romano cheese

Fingerling potato salad with scallions and chives marinade, caramelized coppa bacon bites

Ziti pasta salad with grilled green and yellow zucchinis, eggplants and roma tomatoes in pesto aioli vinaigrette

Cherry Tomatoes and Baby Buffalo Mozzarella marinated in extra virgin olive oil and aged cedar wood white balsamic and balsamic chiffonade

Assorted Bitter greens tossed in chipotle dressing and roasted elephant garlic chips

**Sides**

Pencil Asparagus topped with almonds

Roasted redskin Potatoes with cracked black pepper

Creamy mashed potatoes with choice of roasted garlic

Green beans and yellow Wax Beans medley tossed in olive oil and fresh parsley

Au gratin potatoes with a touch of truffle oil

Assorted seasonal baby vegetables (add $3.00 per person)

**Entrees**

Skirt steak with red bell pepper sabayon

Roasted chicken braised in green tea fond

Marinated grilled pork chop on a sauce of grilled apples and figs

Sautéed White Fish Fillet with Parsley Citrus Butter Sauce

Grilled salmon with basil oil

Grilled Chicken Breast topped with morel sauce

Chicken Tortellini served in Chipotle Pesto Sauce

**Dessert $9 per person**

Ferries & Jack’s “A-Mason Jar Cake”

Tira Misu

Assortment of Cookies (with Ice Cream add $ 3.00)

Marbled cheese cake with fresh raspberry sauce

Mixed fruit tart with vanilla whipped cream

**LUNCH**

**MileNorth DELI BUFFET | $50.00 per person**

Seasonal mixed field greens with a choice of dressings (Balsamic, Blue Cheese or Ranch)

Fingerling potato salad with scallions and chives marinade, caramelized coppa bacon bites

Deli meats: oven-roasted turkey breast, black forest ham, turkey pastrami, roast beef, salami

and prosciutto

Deli cheeses: cheddar, provolone, Manchego and Swiss

Assorted bakery breads and baguettes

Accompaniments: mustard, mayonnaise, sun-dried tomato aioli, sliced tomatoes, red onions,

leaf lettuce, pickles and potato chips

Assortment of lemon squares and turtle brownies

**BOX LUNCHES | $38.00 per person**

All selections are served with your choice of whole fruit or potato chips and a choice of dessert.

Salad and dessert choices must be the same per order.

Salads

Fingerling potato salad with scallions and chives marinade, caramelized coppa bacon bites

Ziti pasta salad with grilled green and yellow zucchinis, eggplants and roma tomatoes in pesto aioli vinaigrette

Cherry Tomatoes and Baby Buffalo Mozzarella marinated in extra virgin olive oil and aged cedar wood white balsamic and balsamic chiffonade

**Sandwiches**

Grilled zucchini and asparagus with sun-dried tomato pesto in a spinach wrap

Traditional turkey club sandwich with lettuce, tomato and bacon on white bread

Roast beef with lettuce, tomato, Swiss cheese and horseradish mayo on sourdough bread

Grilled cilantro-lime marinated chicken breast with lettuce, tomato and bacon on wheat bread

“Ham and cheese” sandwich with black forest ham, aged cheddar and mustard dressing on

brioche bread

**Desserts**

Granola bar

Lemon square

Turtle brownie

**DINNER**

**SEATED DINNER SELECTIONS**

**Seated dinners include your choice of soup or salad, rolls and butter, Starbucks coffee, decaffeinated coffee and premium Tazo hot teas.**

**Serve both soup and salad for an additional $8 per person**

**Soups, Cold and Hot**

Truffle potato leek soup sprinkled with chives

Curried shrimp bisque

White bean soup topped with tomato foam

Zucchini flower soup served with chicken dumplings

**Salads**

Mesclun field greens with a choice of dressings (raspberry, balsamic and maytag bleu cheese vinaigrette)

Chilled asparagus salad served with yellow bell pepper vinaigrette

Bib lettuce, radicchio, Belgium endive and arugula salad tossed in sherry dressing

**Sides**

Pencil asparagus topped with almonds

Roasted purple potatoes tossed in fresh butter

Creamy mashed potatoes served in gaufrette basket

Haricot verts in parsley oil

Au gratin potatoes with a touch of truffle oil

Assorted seasonal baby vegetables (add $3.00 per person)

**Entrees**

Prime aged filet of beef cooked to perfection on wild mushroom ragout $65.00

free range Moscovy duck breast, blackberry cumin coulis $57.00

Chicken breast stuffed with crab and served with basil emulsion $58.00

Grilled pork tenderloin brushed with hoisin sauce and served with plum

wasabi hollandaise $62.00

Souffléd Superior white fish fillet served on a bed of polenta cakes and

saffron coulis $54.00

Grilled Alaskan Halibut on pernod infused red beet sauce $63.00

Broiled Colorado rack of lamb with minted garlic jus $70.00

NY Delmonico steak served with gorgonzola sauce $61.00

**Dessert $ 9.00 a person**

Salted caramel and chocolate tart with dark and white chocolate

White chocolate basil dome with strawberry compote

Kiwi and apricot charlotte royal

Raspberry Napoleon with chocolate Kahlua sauce

Wild berry gratin with Campari sabayon

\*Assorted artesian cheese platter with dried fruits and nuts $19.00

**DINNER**

**CUSTOM DINNER BUFFET**

**For 15 guests or more. Served for up to 90 minutes. Entrées are served with rolls and butter, Starbucks coffee, decaffeinated coffee and premium Tazo hot teas.**

Choice of one from each category | $58.00 per person

Choice of one soup, two salads, two sides and two entrées | $63.00 per person

Choice of one soup, two salads, two sides and three entrées | $70.00 per person

**Soups, Cold and Hot**

Truffle potato leek soup sprinkled with chives

Curried shrimp bisque

White bean soup topped with tomato foam

Zucchini flower soup served with chicken dumplings

**Salads**

Mesclun field greens with a choice of dressings (raspberry, balsamic and maytag bleu cheese vinaigrette)

Chilled asparagus salad served with yellow bell pepper vinaigrette

Bib lettuce, radicchio, Belgium endive and arugula salad tossed in sherry dressing

**Sides**

Pencil asparagus topped with almonds

Roasted purple potatoes tossed in fresh butter

Creamy mashed potatoes with choice of garlic /option for mashed yams

Haricot verts in parsley oil

Assorted seasonal baby vegetable (carrots, zucchinis, squash, beets, turnips, etc)

Au gratin potatoes with a touch of truffle oil

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**Entrees**

Prime aged tenderloin of beef cooked to perfection on wild mushroom ragout

(add $3 per person)

Chicken ballantine stuffed with rangoon crab and served with oregano sauce

Grilled pork tenderloin brushed with hoisin sauce and served with plum wasabi hollandaise

Broiled Alaskan halibut on pernod infused red beet sauce

Broiled Colorado rack of lamb with minted garlic jus

New York strip loin served with gorgonzola sauce

Salmon wellington with sautéed fennel and mushrooms

**Dessert $9 per person**

Salted caramel and chocolate tart with dark and white chocolate

White chocolate basil dome with strawberry compote

Kiwi and apricot charlotte royal

Raspberry Napoleon with chocolate Kahlua sauce

Assorted fruit tartlets

Strawberry short cake

Marbled cheese cake

**ENHANCEMENTS**

**BUTLER PASSED HORS D’OEUVRES**

**Cold Selection | priced per piece**

Baby tomato bruschetta with buffalo mozzarella on garlic toast $4.50

Brie and apple crostini with spiced pecans $4.50

Chilled gazpacho with micro-green garnish $5.00

Spicy poached jumbo shrimp with cocktail sauce $5.00

Watermelon and feta cheese served on a skewer with balsamic drizzle $4.50

Sesame crusted seared ahi tuna with wasabi aioli $5.50

Chilled slices of medium rare steak with bleu cheese sauce on a sourdough crouton $6.00

**Hot Selection | priced per piece**

Swiss chard and feta cheese in phyllo $4.00

Chicken or beef satay $4.50

Diver scallops wrapped in applewood smoked bacon $5.00

Sesame crusted chicken with wasabi honey mustard $4.50

Shrimp with coconut and a roasted pineapple cilantro sauce $5.00

Oysters Rockefeller (on the half shell baked with spinach and creamy parmesan) $8.00

Dates wrapped in applewood smoked bacon $4.50

**RECEPTION DISPLAYS**

Market-fresh vegetable crudités with herb dipping sauce and hummus $12.00

Smoked salmon platter, croustini, capers, onion, lemon, and cream cheese $15.00

Charcuterie platter, coppa secca, prosciutto, pancetta with an array of aged $17.00

cheeses and artisan breads.

Artisan cheese platter, with breads, crackers and dried fruits $14.00

Grilled flatbreads (choose two) $15.00

* pesto chicken, sundried tomatoes, pecans, parmesan and mixed greens
* margherita, marinara, fresh mozzarella, tomatoes, and fresh basil
* vegetable, marinara, mushrooms, peppers and spinach
* steak, pesto, corn, bleu cheese and spinach

**DELUXE CARVING STATIONS**

$125 chef attendant fee per station. All deluxe carving stations are accompanied by dinner rolls and complimentary sauce.

Rack of lamb (approximately 6 dinner servings) $120.00

Whole roasted turkey (approximately 15 dinner servings) $200.00

Alaskan salmon wrapped in puff pastry (approximately 15 dinner servings) $250.00

Prime rib (approximately 15 dinner servings) $275.00

**THE BAR COLLECTION**

**PREMIUM PACKAGE**

one hour/person $32.00

each additional hour $17.00

Premium Liquors; Kettle One, Bombay Sapphire, Bacardi, Seagram’s 7,

Johnny Walker Black, Jack Daniels, Crown Royal, Patron Silver

Domestic and imported beers; Miller Light, Coors Light, Corona, Stella Artois

Red, white & sparkling wine selections

Still and sparkling waters, soft drinks, juices, mixers

**BAR SERVICE SELECT PACKAGE**

One hour/person $25.00

Each additional hour $13.00

Select liquors; Stolichnaya, Beefeater, Bacardi, Seagram’s 7 Dewar’s White

Label, Sauza Gold,

Domestic and imported beers; Miller Light, Coors Light, Corona, Stella Artois

Red, white & sparkling wine selections

Still and sparkling waters, soft drinks, juices, mixers

**WINE & BEER PACKAGE**

One hour/person $22.00

Each additional hour $11.00

Domestic and imported beers

Red & white wine selections

Sparkling wine selections

Still and sparkling water, soft drinks, juices

**HOSTED BEVERAGES BY THE GLASS**

Non-alcoholic juice, each $ 5.00

Still water, each $ 5.00

Mineral water, each $ 5.00

Soft drinks, each $ 5.00

Domestic beer, each $ 6.00

Imported beer, each $ 7.00

Sparkling wine, bottle $50.00

House white wine, bottle $50.00

House red wine, bottle $50.00