

Freshly Baked Peach Cream Cheese Muffins
Freshly Baked Miniature Chocolate Filled Croissants
Fresh Seasonal Fruit Salad
Freshly Squeezed Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees
\$8.95 per person

Freshly Baked Cherry Cheese Coffee Cake
European Style Miniature Cheese and Fruit Filled Danish
Fresh Seasonal Fruit Salad
Freshly Squeezed Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees
\$8.95 per person

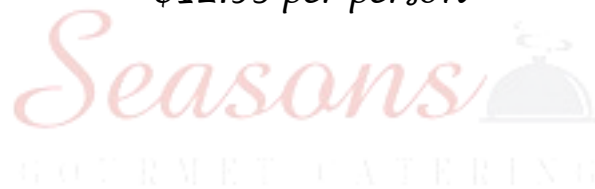
Homemade Frittata with Bacon, Gruyere Cheese and Chives
Seasoned Breakfast Potatoes
Fresh Seasonal Fruit Salad
Freshly Squeezed Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees
\$9.95 per person

Freshly Baked Chocolate Chip Walnut Scones
Freshly Baked Spiced Pear Breakfast Breads
Fresh Seasonal Fruit Salad
Freshly Squeezed Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees
\$8.95 per person

Homemade Sausage, Spinach, Mushroom and
Bell Pepper Breakfast Casserole
Seasoned Hash Browns
Fresh Seasonal Fruit Salad
Freshly Squeezed Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees
\$10.50 per person

*Freshly Baked Rosemary Parmesan Focaccia Bread and Butter
Caesar Salad with Fresh Romaine, Toasted Croutons & Parmesan
Tender Stuffed Chicken with Fresh Spinach and Mushrooms
Served in Homemade Sundried Tomato Cream Sauce
Fresh Orzo Pilaf with Lemon Butter and Snipped Chives
Miniature Freshly Baked Frangipán Tartlets with Seasonal Berries
\$12.95 per person*

*Assorted Freshly Baked Dinner Rolls and Butter
Romaine Salad with Grape Tomatoes, Bleu Cheese and
Almonds Served with Homemade Bacon Vinaigrette
Char-Broiled Flank Steak with Porcini
Mushroom Gravy and Swiss Chard
Roasted Yukon Gold and Sweet Potato Medley with Garlic & Herbs
Miniature Chocolate Cups Filled with Fresh Raspberry Mousse
\$12.95 per person*



*Assorted Freshly Baked Dinner Rolls and Butter
Stuffed Tomato Salad with Cous Cous, Wheat Berries and Avocado
Homemade Classic Chicken Salad with Walnuts and Grapes
Fresh Seasonal Fruit Salad
Assorted Freshly Baked Miniature Dessert Bars
\$12.50 per person*

*Assorted Freshly Baked Dinner Rolls and Butter
Field Greens Salad with Apricots, Jicama and Gouda
Cheese Served with Fresh Lemon Pepper Dressing
Ginger and Orange Glazed Roasted Pork
Loin with Fresh Sugar Snap Peas
Seasoned Roasted Red and White Fingerling Potatoes
Freshly Baked Miniature Pear Almond Tarts
\$12.95 per person*

*Tender Grilled Chicken Wrap with Sweet Summer Slaw
Homemade Seasoned Red, Gold and Rainbow Beet Chips
Fresh Asparagus Salad with Red Peppers, Pine Nuts and Shredded Parmesan Served
with Caramelized Shallot Dressing
Fresh Sliced Seasonal Berries Served with Fresh Vanilla Cream
\$11.95 per person*

*Assorted Freshly Baked Dinner Rolls and Butter
Tossed Salad with Fresh Garden Vegetables Served with Homemade Summer Cherry
Vinaigrette
Spinach Stuffed Seared Beef Braciolo with Homemade Marinara
Warm Noodles Tossed in Olive Oil, Parmesan and Fresh Parsley
Freshly Baked Miniature Tiramisu Tartlets
\$12.50 per person*

Seasons

*Assorted Freshly Baked Dinner Rolls and Butter
Field Greens Salad with Yellow Tomatoes, Goat Cheese, Cranberries and Walnuts
Served with Homemade Pink Grapefruit Vinaigrette
Sautéed Chicken with Asparagus, Mushrooms and Crispy Pancetta Served in
Homemade Port Wine Reduction Sauce
Roasted Fresh Seasonal Vegetable Medley
Freshly Baked Miniature Lemon, Lime and Raspberry Bars
\$12.50 per person*

*Assorted Freshly Baked Dinner Rolls and Butter
Homemade Tomato Tart with Goat Cheese and Fresh Basil
Tender Almond Crusted Chicken in Fresh Chive Beurre Blanc
Roasted Red Potatoes Seasoned with Chopped Garlic & Parmesan
Miniature Mocha Crème Filled Barquettes
\$12.95 per person*

*Maple Glazed Turkey Wraps with Lettuce, Tomato, Bacon,
Fontina Cheese and Orange Cranberry Compote
Homemade Gemelli Pasta Salad with Fresh Seasonal Vegetables
Fresh Seasonal Fruit Salad
Assorted Freshly Baked Cookies
\$10.95 per person*

*Shredded Beef or Chicken Sandwiches with Homemade
Whiskey Barbecue Sauce and Freshly Baked Kaiser Rolls
Homemade Red Bliss Potato Salad with
Green Onions and Tarragon Mayo
Tropical Fruit Salad with Papaya, Pineapple, Mango and Kiwi
Homemade Warm Peach Cobbler
Served with Bourbon Whipped Cream
\$12.50 per person*

Seasons 
GOURMET CATERING