

## Nibbles & Trays

*Menu designed as a guideline*

Fresh Seasonal Fruit – *Beautifully presented with yogurt dip*

Fresh Tropical Fruit Platter - *with fruit salsa dip*

Gourmet Cheese and Cracker Tray - *Domestic & Imported*

Fresh Crudités Tray *with Chef's Herb Garden Dip*

Surf & Turf Platter

*Grilled Lobster tail, jumbo steamed shrimp and tender slices of Filet Mignon au poivre*

Appetizer Platter

*Handmade assortment may include Sesame Chicken Crisp, Coconut Shrimp, Sesame-Lime Chicken Satay, Pineapple Beef Brochette, Berry Brie Puffs*

Sushi Platter

*A variety of fresh sushi to include Maki, Spicy Tuna, Shrimp, California Rolls and Nigiri*

Sesame Chicken Crisp - (Our Award Winner)

*Roulade of Chicken with roast peppers & spinach, crusted with sesame seeds on a crisp tortilla round, with an intense sauce...flavors explode!*

Filet Platter

*Perfectly seasoned and hand sliced Filet served with our chef's spicy horseradish and crostini*

Baked Brie

*A five-inch Brie round baked in a savory pastry with gourmet crackers and baguette*

Insalata Caprese - *Roma Tomato & Buffalo Mozzarella with Basil and Virgin Olive Oil*

Tuscan Antipasto Platter

*Selection of quality Italian meats including cappicola, sopressata, Genoa salami, Prosciutto di grissini, Pate en Croute, Grilled Polenta Crostini, Asiago Cheese*

Seafood Platter

*A beautiful selection of Lobster Tail, Jumbo Shrimp, Crab Legs, Mussels, Crab Cakes with Pesto Aioli. (Selection varies seasonally)*

Beluga or Osetra Caviar - *Traditional presentation*

Hummus with Vegetable Crudités or Pita Chips

*Traditional recipe, Red Pepper, Spinach or Sun-dried*

*Tomato with pita chips or Vegetable Crudités*

Grilled Vegetable Platter

*Grilled Seasonal fresh vegetables may include Portobello and field mushrooms, summer zucchini and yellow squash, bell peppers, Vidalia onion, Mexican chilies, eggplant, corn, Yukon Gold potato wedges, with Southwestern Aioli and Sun-dried Tomato Blue Cheese sauces*

*Floral Arrangements*



## Continental Breakfast

Classic Continental Breakfast

*Two full-sized breakfast baked items, fresh fruit & berry bowl, fresh squeezed orange juice, spreads and Dickinson Preserves*

Cereal Breakfast

*Individual cereal or granola with milk, fresh squeezed orange juice and fresh fruit cup, berries or banana*

Mini Breakfast Sampler

*Assortment of mini Danish, strudel bites, cinnamon rolls, croissants or muffins with Dickinson preserves*

Lo Carb Breakfast

*Ham & Herb Cream Cheese Rolls, Hard Boiled Eggs, Cottage Cheese Cup*

## Hot Breakfast

Omelettes – Name it, we Create it

*Three farm fresh eggs with your choice of fillings. Served with hynonnaise potato or potato pancake, raisin toast with butter and Dickinson preserves*

Breakfast Strudel

*Eggs and your choice of fillings in a flaky pastry. Served with fresh fruit and breakfast potatoes*

Stuffed Berry French Toast

*Cinnamon-swirled bread, stuffed with fresh berries, sweet mascarpone cheese and fresh berry compote and syrup*

Ranchero Casserole

*Layered Casserole with Spicy Sausage, Fresh Eggs, Tortilla and Peppers with sour cream and fresh pico de gallo*

Garden Vegetable Frittata

*It looks like a tall omelette filled with fresh sautéed vegetables and cheese*

Breakfast Sandwiches

*Filled with Egg, your choice of meats and cheese on English muffin or Croissant*

Ranchero Breakfast Burrito

*Tortilla filled with egg, sautéed peppers and onions, sharp cheese, sour cream and fresh pico de gallo*

*Shopping Service*



Custom Cold Breakfast Box

*Selection of four breakfast items, fresh squeezed orange juice and condiments.*

Bagel & Lox	Assorted Bagels
Breakfast Breads	Gourmet Yogurt Muffin
Fresh Baked Danish	Fruit Yogurt
Strawberries and cream	Fresh Fruit Salad
Brown Shell Boiled Eggs	Yogurt and granola
Granola and Skim	Tropical Fruit Salad
Yogurt Parfait	Special K, Banana & Skim

