

Brunch Packages

20 PERSON MINIMUM // ALL PACKAGES INCLUDE COFFEE, TEA & ASSORTED JUICE STATION

PACKAGE 1

Fresh Fruit Platter

Pastry Basket with Assorted Mini Muffins & Breakfast Breads

Yogurt & Granola

\$15.50 per person

PACKAGE 2

Fresh Fruit Platter

Pasty Basket with Assorted Mini Muffins & Breakfast Breads

Scrambled Eggs

Breakfast Potatoes

Bacon & Turkey Sausage

\$22.95 per person

PACKAGE 3

Fresh Fruit Platter

Pasty Basket with Assorted Mini Muffins & Breakfast Breads

Assorted Bagels with Cream Cheese

Sides of Poached Salmon with traditional Accouterments

Vegetable Quiche

Breakfast Potatoes

Bacon & Turkey Sausage

\$30.95 per person

Sit Down Luncheon

25 PERSON MINIMUM // INCLUDES BREAD BASKET
& COFFEE AND TEA SERVICE

PACKAGE 1 - CHOICE OF 1 SALAD

Chicken Milanese with White Balsamic Vinaigrette & Shaved Parmesan Reggiano Cheese

Grilled Chicken Caesar Salad with Oliver's Signature Caesar Dressing

Cobb Salad with Honey Roasted Turkey Breast & Cumin Vinaigrette

Grilled Steak Salad with Roasted Fingerling Potatoes & Creamy Horseradish Dressing

Thai Shrimp Salad with Serrano Peppers & Garlic-Lime Vinaigrette

Faroe Island Salmon Salad with Crispy Shallots & Balsamic Vinaigrette

Tofu & Butternut Squash Salad with Honey Mustard Vinaigrette

Mediterranean Salad with Falafel & Honey-Mint Dressing

\$22.95 per person

PACKAGE 2 - CHOICE OF 1 ENTREE

Sun Dried Tomato, Spinach & Goat Cheese Stuffed Chicken Breast with Roasted Tomato Demi Glace

Chicken Cordon Bleu with Mornay Sauce

Grilled N.Y. Strip Steak with Roasted Mushrooms

Seared Faroe Island Salmon with Chimichurri Sauce

Baked Cod with Lemon, Garlic & Fresh Herbs

Bone-In Pork Chop stuffed with Mushroom Duxelle

Oven Roasted Crispy Porchetta

\$25.95 per person (all entrees accompanied with Mixed Field Greens salad)

PRESET COOKIE PLATTER - \$5.95 PER PERSON

PRESET PETITE PASTRY PLATTER - \$8.50 PER PERSON

Drop Off Catering

20 PERSON MINIMUM // INCLUDES ASSORTED SODAS,
BOTTLED WATER & PLASTICWARES

GOURMET SANDWICHES

Oven Roasted Turkey with Bacon, Cheddar Cheese & Honey Mustard on Multigrain Rolls

Grilled Chicken with Mozzarella Cheese, Roasted Red Peppers & Pesto on Ciabatta Bread

Roast Beef with Horseradish Cream Sauce & Romaine Lettuce on Kaiser Rolls

Buffalo Chicken with Frank's Hot Sauce, Shaved Celery & Blue Cheese on Kaiser Rolls

Grilled Vegetables with Pesto & Goat Cheese on Multigrain Rolls

Spicy Italian with Cappicola, Hot Peppers and Provolone on Ciabatta Bread

Roasted Eggplant with Garlic, Basil, Sun Dried Tomatoes and Feta Cheese on Ciabatta Bread

SIDE DISHES

Buttermilk Potato Salad

Tri-Colored Pasta Salad with Mozzarella Cheese
& White Balsamic Vinaigrette

Farro Salad with Apples, Sweet Potatoes &
Apple Cider Vinaigrette

Cous Cous Salad with Arugula, Feta Cheese, Olives
& Grilled Lemon Vinaigrette

Green Beans with Toasted Almonds & Raspberry
Vinaigrette

Grilled Vegetable Platter

Asian Noodle Salad

Baby Greens Salad with White Balsamic Vinaigrette

**PACKAGE #1 // \$17.95 PER PERSON - CHOICE OF ONE SANDWICH, ONE SIDE AND ASSORTED
COOKIES & BROWNIES**

**PACKAGE #2 // \$20.95 PER PERSON - CHOICE OF TWO SANDWICHES, TWO SIDES AND ASSORTED
COOKIES & BROWNIES**

**PACKAGE #3 // \$25.95 - CHOICE OF TWO SANDWICHES, THREE SIDES, FRUIT PLATTER, AND
ASSORTED COOKIES & BROWNIES**

Displays & Stations

CONTINUED

CARVING*

Grilled Beef Tenderloin // **\$19.75 per person**
Roasted Manhattan Strip Loin // **\$18.50 per person**
Slow Roasted Top Round // **\$15.00 per person**
Grilled Flank Steak // **\$17.00 per person**

Slow Roasted Turkey Breast // **\$12.00 per person**

Honey Glazed Country Ham or Roasted Pork Loin // **\$14.95 per person**

Roasted Leg of Lamb or Rack of Lamb // **\$16.50 per person**

Sauce Options: Horseradish Cream Sauce,
Bearnaise Aioli, Chimichurri, Romesco, Cranberry Aioli,
Whole Grain Mustard, Red Wine & Pear Sauce,
Espresso BBQ, Pineapple Mango Salsa, Tzatziki,
Cilantro Mint Aioli

Roll Options: Mini Kimmelweck, Kaiser or Brioche Rolls

***PLEASE NOTE THERE IS A \$125.00
CHEF CARVING FEE FOR THIS STATION**

PASTA

Rigatoni Bolognese
Cheese Tortellini with Marinara or Pesto Sauce
Baked White Cheddar & Smoked Gouda Mac-n-Cheese
Shrimp Scampi with Linquni
Penne with Vodka Cream Sauce
Cavatelli with Mushrooms, Spinach & Truffle Cream Sauce
Farfalle Arrabiatta with Hot Peppers & Pomodoro Sauce
Seasonal Pasta Primavera
\$9.50 per person (choice of 1 selection)
\$12.50 per person (2 selections)

**ACCOMPAINED WITH GARLIC BREADSTICKS
& GRATED PARMESAN CHEESE**

PETITE PASTRIES

Cranberry White Chocolate Blondies
Mixed Berry Shortbread Bars
Cinnamon Shortbread Sandwich Cookies
Lemon Bars
Brownie Bites
Iced Pumpkin Cookies
Hello Dolly Bars
Toffee Blondies
Apple Cinnamon Coffee Cake Bites
Raspberry Crumble Bars
Chocolate Crinkle Cookies
Mini Cupcakes
Flourless Chocolate Cake Bites
Coconut Cream Puffs
Pecan Bars
Ginger & Vanilla Cutout Cookies
Peppermint Shortbread Bark
Assorted Mousse Cups
Assorted Cheesecake Bites
Assorted Tarts
Assorted Cookies

\$9.00 per person (4 selections)