



**BREAKFAST OPTIONS**

Continental Breakfast \$14.95 (10 Person Minimum)  
*Served with Cream Cheese, Sweet Butter & Preserves*  
Full Size Bagels, assorted mini pastries, sliced fruit, and orange juice

Full Breakfast \$18.95 (10 Person Minimum)  
*Served with Syrup, Sweet Butter & Preserves*  
Cinnamon Brioche French Toast or Buttermilk Pancakes, scrambled eggs, bacon, seasonal fruit, and orange juice

RISE & SHINE \$23.95(10 Person Minimum)  
*Served with Syrup, Sweet Butter & Preserves*  
Waffles or pancakes, mini pastries, scrambled eggs, bacon or sausages, house made potatoes, seasonal fruit and orange juice

**A LA CARTE**

BUTTERMILK PANCAKES \$9.95 (10 Person Minimum/2 Pieces Per Person)  
*Served with Syrup, Sweet Butter & Preserves*  
*Gluten Free (+\$1.00)*

FRESHLY BAKED BRIOCHE FRENCH TOAST \$9.95 (10 person minimum/2 pieces per person)  
*Served with Syrup, Sweet Butter & Preserves*

HOMEMADE WAFFLES \$9.95 (10 Person Minimum | 2 Pieces Per Person)  
*Served with Syrup, Sweet Butter & Preserves*

MORNING BAKERY PLATTER \$7.95 (10 person minimum)  
*Served with Syrup, Sweet Butter & Preserves*  
*Assorted full size bagels, homemade mini muffins, Nutella bombolini, croissants, pastries*

NOVA LOX & MINI BAGELS \$18.95pp (10 Person Minimum)  
*Served with Cream Cheese, Cucumbers, capers & sliced tomatoes*  
*Nova smoked salmon, mini bagels*

YOGURT PARFAIT \$6.95 (10 Person Minimum)  
Individual Cups of Yogurt Layered with house made Granola, Fresh Fruit and Berries

VEGAN PARFAIT \$8.95 (10 Person Minimum)  
Overnight oats with homemade granola & berries

HOMEMADE WAFFLES \$6.95 (10 Person Minimum/2 Pieces Per Person)  
*Served with Syrup, Sweet Butter & Preserves*

OVERNIGHT OATMEAL \$6.95(10 Person Minimum)  
Overnight oats, brown Sugar, raisins, seasonal Berries

MINI QUICHES (PER DOZEN) \$30.00 (2 Dozen Minimum)  
Assortment of homemade egg & cheese, vegetable or Lorraine

MINI FRITTATA \$7.95 (10 Person Minimum/2 per Person)  
Assortment of bacon, vegetable, egg and cheese  
*Vegan option is available*

Additional items available, per person.

Scrambled or fried eggs	\$4.95
Smoke bacon	\$5.95
Sausage links	\$4.95
House made breakfast potatoes	\$4.95
Fresh seasonal fruit	\$7.95
Olive oil cake	\$3.95

**\*\*Arepas breakfast service available upon request\*\***

*Customized menus available upon request*



## CREPES SELECTIONS

**\$9.95 (10 Person Minimum | 2 Pieces Per Person)**

***Gluten-free & vegan available upon request***

### Sweet crepes selections

- Peanut butter cup crepes with sugar crystals
- Vanilla bean diplomat with peaches & crème
- Bananas Foster crepes
- Chai late crepes topped with sprinkles
- Chocolate with strawberries and cream
- Black forest crepes topped with chocolate sauce
- Boston cream pie crepes
- Cinnamon and mascarpone crepes
- Orange ricotta with blueberry compote
- Cannoli crepes with chocolate chips
- Nutella with hazelnuts crepes
- Montecristo crepes
- Pear and hazelnuts with crème
- Lemon curd and berries crepes
- Dulce de leche crepes

### Savory Crapes Selections

- Turkey, mushrooms & cream cheese
- Ham & cheese
- Herbs with Hollandaise
- Spinach & mushrooms
- Florentine
- Shrimp
- Huevos rancheros
- Mushroom, spinach & cheese
- Mushrooms & goat cheese
- Sliced beef & chimichurri
- Corned beef hash
- The Skinny girl-spinach tofu & mushrooms
- The Philadelphia-Smoked salmon & cream cheese

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*Customized menus available upon request*



**DAILY LUNCH PACKAGES**  
**\$45.95 per person (10 person minimum)**

**Include 2 proteins, soup, salad, vegetables, starch, dessert & seasonal berries**

GF=Gluten Free  
 V=Vegan  
 VG=Vegetarian

**MONDAY**

- Roasted tomato soup (GF, V)
- Baby arugula with farmers goat cheese, caramelized walnuts & mango vinaigrette (GF)
- Chicken a la marsala (GF)
- Roasted vegetables with coconut milk & tofu (GF, V)
- Toasted farro with mushrooms & shallots (V)
- Organic beef meatballs with spicy marina (GF)
- Chicken with lemon & capers (GF)
- Crema Catalana (GF)

**THURSDAY**

- Butternut squash soup (GF, V)
- Baby kale salad with roasted plums, pineapple-pistachio vinaigrette (GF, V)
- Colossal shrimp stuffed with parmesan (GF)
- Roasted brussels sprouts with pearl onions (GF, V)
- Winter wild rice with herbs (GF, V)
- Fragrant quinoa with vegetables & cilantro (GF, V)
- Blueberry and peach cobbler with whipped cream (GF)
- Fresh seasonal berries with passion fruit curd (GF)

**TUESDAY**

- Chicken noodle soup
- Chef's salad with corn & shaved vegetables (GF, V)
- Vegetable paella (GF, V)
- Slow braised black beans (GF, V)
- Slow simmered chipotle chicken (GF)
- Red snapper with coconut milk (GF)
- Traditional Mexican condiments
- Corn & flour tortillas
- Tres leches cake

**FRIDAY**

- Roasted corn & shrimp soup
- Baby spinach with cranberries, onions, goat cheese & roasted pears (GF, VG)
- Organic wild rice with fines herbs (GF, V)
- Roasted vegetables with shallots (GF, V)
- Roasted peewee potatoes (GF, V)
- Duck breast a l'orange (GF)
- Pan roasted halibut à la basquaise (GF)
- Vegan stuffed peppers with spicy tomato
- Vegan chocolate cake

**WEDNESDAY**

- Lentil & vegetable soup (GF, V)
- Burrata, basil & mozzarella (GF)
- Vegetable jambalaya (GF, V)
- Garlic mashed potatoes (GF)
- Sautéed cabbage with herbs (GF, V)
- Hawaiian pineapple chicken (GF)
- Roasted pork shoulder with mojo sauce (GF)
- Vegan Buddha bowl (GF, V)
- Chocolate & raspberry mouse cake

*Additional items available, per person, 10 minimum*

Sliced Black Angus Beef	\$10.95
Grilled Salmon teriyaki	\$9.95
Roasted Branzino	\$9.95
Soft shell crabs	\$11.99
Pan seared scallops	\$13.99
Barramundi fillets	\$9.95



## HORS D'OEUVRES

**\$6.95 per hors d'oeuvre, Choose 6 for \$37.95 per person**

**Minimum 10 person order**

**\*Includes 2 mini desserts**

- Mini crab cakes with chipotle remoulade
- Fragrant coconut shrimp
- Tuna tartar on blue chip points topped with mango-cilantro
- Slow braised chicken borracho on plantain points
- Warm crab meat on points
- Beet and walnut salad on endive points
- Chilean sea bass crudo with pistachios and pomegranate on lentil chips
- Tenderloin of beef on toasted points topped with salsa verde
- Short rib mini empanadas
- Chicken and roasted fig mini empanadas
- Vegan, wild mushroom & cheese empanadas
- Tenderloin of beef mini empanadas served with guacamole
- Cheese quesadillas topped with cilantro and tomato salsa
- Lobster and mango salad on toasted brioche
- Crab meat and mango salad on toasted brioche
- Spicy meatballs with marinara
- Vegan stuffed mushrooms
- Bacon wrapped apricots with sage
- Roasted tomato and ricotta tartlets
- Prosciutto crostini with lemony fennel
- Angus beef sliders topped with chipotle
- Tomato, basil and mozzarella mini skewers
- Bacon wrapped scallops
- White bean salad on crostini
- Grilled vegetable spring rolls
- Thai salad beef rolls with scallions & cilantro
- Roasted chicken wings with double ranch
- Bacon wrapped chicken bites
- Prosciutto wrapped asparagus

## STATIONARY HORS D'OEUVRES SELECTIONS

**Cheese board                    \$14.95 per person (10 person minimum)**

Selection of 4 champion cheeses with dried fruit, nuts, guava paste & artisanal crackers (GF available)

**Seafood display                    \$22.95 per person (10 person minimum)**

Fish ceviche, shrimp, crabmeat with tartar & cocktail sauce

*Maine lobster & caviar available upon request for an additional cost*

## DESSERTS

**\$5.00 per dessert (10 person minimum)**

- Mini passion fruit mousse on cups with rosemary raspberry coulis
- Mini chocolate mousse cake on cups topped with white chocolate shavings
- Mini gluten free strawberry short cake
- Mini flourless chocolate cake with whipped cream
- Mini vegan chocolate cake
- Mini gluten free chocolate Chile cakes
- Mini coconut crème caramel on cups
- Mini pineapple upside down cake
- Mini pear & almond tarts
- Mini coconut cakes
- Tres leches in cups
- Tiramisu in cups
- Vegan cupcakes
- Regular cupcakes
- French macaroons
- Coconut macaroons dip with chocolate sauce

*Customized menus available upon request*