



Expert Event Hosting and Planning

Luncheons

Selections, except box lunches and grain bowls, include locally made artisan rolls and butter, coffee/hot tea service, and dessert platters of assorted cookies/brownies or miniature French pastries. All selections may be modified to accommodate dietary restrictions such as gluten free, religious prohibitions, allergies, food intolerances and spice preferences.

Luncheon Buffets

Trio of salads buffet

Select 3:

Mixed greens, smoked Gouda or blue cheese, cherry tomatoes and red onion
Salmon (or chicken), spinach, fennel, red potatoes and peas
Shrimp pasta salad with confetti vegetables Spicy Asian noodles with warm teriyaki
Flank steak, water chestnuts and snow peas Greek salad with romaine, Feta cheese
cucumbers, pepperoncini and olives

Includes choice of soup, rolls and assorted breads
\$49 /pp, minimum 25



Soup and Deli Sandwich Buffet

Display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas.

Select 3:

Grilled chicken Turkey and cheese
Ham and cheese Grilled vegetables
Tuna salad

Includes soup du jour *or* mixed green salad and bags of potato chips (+\$6 for both soup and salad) \$49/pp, minimum 25



Boxed Lunch

Select 3:

Grilled chicken Turkey and cheese
Ham and cheese Grilled vegetables
Tuna salad

Served with tomato/lettuce or spinach/sprouts, bag of chips, fruit and cookie/brownie
\$34/pp, \$36 /pp replace cookie/brownie or fruit with peanut butter and celery sticks

Grain Bowls

Mixed greens, spinach, wild rice, quinoa, cucumbers, tomatoes, pickled red onion, dried cranberries, Feta cheese and herb vinaigrette. Served with pita bread and cookie/brownie
Grilled chicken *or* Portobello mushroom \$38/pp, beef *or* salmon \$43/pp

Prices are subject to 20% Service Charge plus 10% D.C. Tax





Expert Event Hosting and Planning

Luncheon Buffets



Hot luncheon

Select 2:

Chicken piccata
Grilled seasonal fish
Vegetarian butternut squash lasagna
Mediterranean pasta with kalamata olives, tomato and basil, portabella mushrooms

Includes choice of soup du jour or mixed green salad (+\$6 for both soup and salad options)

Includes rice and seasonal vegetables

\$54 /pp, minimum 25

Hot sandwich with soup du jour or mixed green salad

Warm display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas

Select 3:

Reuben with corned beef, Swiss and sauerkraut (turkey Reuben available)
Grilled chicken, bacon and pepper-jack
Ham and cheddar
Southwest turkey melt
Tuna melt
Vegetarian chickpea falafel

Includes choice of soup du jour or mixed green salad, potato chips

\$47 /pp, minimum 25



Two Course Luncheon

Price indicates service of entrée salad and dessert. Selections include locally made artisan rolls and butter, coffee/hot tea service.

All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

Grilled Chicken Cobb Salad

Grilled chicken breast, trio of greens, hard boiled egg, red potatoes, avocado, bacon, blue cheese and scallions.

Choice of ranch dressing or herb vinaigrette.

\$38/pp; substitute for salmon \$43/pp

Caesar Salad

Romaine Lettuce, Parmesan cheese, herb croutons and house-made Caesar dressing.

Add grilled chicken \$38/pp, marinated flank steak or salmon \$43/pp

Greek Salad

Romaine Lettuce, Feta cheese, cucumbers, pepperoncini, olives and house-made Greek dressing.

Add grilled chicken \$38/pp, marinated flank steak or salmon \$43/pp

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Expert Event Hosting and Planning

Three Course Luncheon

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

First Course

Select first course from Soup or Salad

Soups - limit to 50 people

All soups are made from scratch. All are gluten free.

Choices include:

- | | |
|---------------------------|--------------------------------|
| New England clam chowder | Chilled cantaloupe ginger |
| Coconut chicken soup | Potato and leek |
| Butternut squash cream | Roasted tomato |
| Lentil or bean with bacon | (can be prepared without pork) |



Salads

All available gluten free.

- Spinach, seasonal fruit, Feta cheese and candied walnuts with balsamic vinaigrette
- Arugula, cilantro marinated mushrooms, goat cheese, peppered almonds and mint vinaigrette
- Array of greens, mandarin oranges, mozzarella, spiced pecans and citrus vinaigrette
- Mixed greens with carrots, tomatoes, frisee, jicama, and herb vinaigrette

Main Course

Select one main course. \$5 surcharge per person if more than one entrée option per person is selected for the event



Poultry \$54 /pp

- Leek and spinach stuffed chicken breast, red pepper sauce, potatoes and chickpea Swiss chard sauté
- Moroccan chicken with fruit/vegetable couscous, olives and Mediterranean ratatouille
- Peruvian roasted chicken, rice pilaf, Chimichurri sauce, roasted sweet onions and tri-color peppers
- Oven-crisped boneless Parmesan chicken breast, tomato basil sauce, orzo and vegetables

Seafood \$65 /pp

May substitute fish in season

- Grilled salmon, lemon caper butter, grilled asparagus, rice pilaf
- Grilled seasonal white fish, mushroom risotto and grilled vegetables
- Roasted cod, lemon couscous and Moroccan ratatouille with dates

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Expert Event Hosting and Planning

Three Course Luncheon



Vegetarian \$54 /pp

Vegan modifications available

Butternut squash lasagna with ricotta, cranberries, spinach, béchamel over braised greens
Eggplant Napoleon w/goat cheese, tomato oregano sauce & soy meat, orzo & lemon/garlic green beans
Fiery marinated tofu stir-fry, sesame spinach, ginger, broccoli, edamame rice pilaf (vegan)
Roasted acorn squash, wild rice, quinoa, apricots, sautéed greens and apple cider reduction

Dessert Course

Select a final course from the following individual plated desserts

Individual pastries

Dark chocolate mousse "swag" bag
Mocha royale with French macaron
Flourless chocolate volcano
Napoleon
Chocolate raspberry mousse cake

Cakes and pies

Key lime tart
Passion fruit tart
French tarts: apple, lemon or pear
New York style cheesecake
Pumpkin cheesecake
Strawberry fraiser

Platters for the table

Assorted frosted cupcakes
Miniature French pastries or French macarons
Brownies and cookies (available without nuts)
Custom logo cookies, \$1 surcharge/pp

Comfort

Crème brulee with berries -Limit to 100
House made bread pudding with caramel sauce (warm)
Flourless chocolate torte with hazelnut anglaise
Warm apple, berry, peach or pear crisp (seasonal)



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Beverages

Infused Water Station

Iced water infused with lemons
\$30 per three-gallon dispenser

Coffee, Decaffeinated Coffee, Selection of Herbal and Black teas, Iced Tea or Lemonade

Includes dairy and plant based beverages, sweeteners, sugar and lemon wedges
\$75 per gallon (~25 cups); or \$40 per half-gallon (~12 cups)

Pitchers of Juice

Orange or cranberry *\$24 per pitcher (~10 juice glasses)*

Soft Drinks

Coke products, Spindrift flavored sparkling water
\$4.25 each. Assortment presented and charged by consumption

Sparkling & Still Waters

Saratoga effervescent or NPC still bottled water
\$4.25 each. Assortment presented and charged by consumption

Assorted Bottled Teas

\$4.25 each. Assortment presented and charged by consumption

Canned Cold Brew Coffee

\$4.25 each. Assortment presented and charged by consumption

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Expert Event Hosting and Planning

Mid-Morning or Mid-Day Breaks

Healthy snack and fruit assortment

Breakfast, protein and other energy bar assortment; selection of dried fruit, peanut butter, carrot /celery sticks, hummus with pita, and trail mix
\$16.50/per person

Petite sandwiches

Deli meat sandwiches including ham and cheese, turkey, roast beef, and grilled vegetables with lettuce and tomato on freshly made petite-croissants. Mustard and mayonnaise on the side
\$65 per dozen



Mid-morning or afternoon tea

☕ Selection of black and herbal teas, coffee and decaffeinated coffee, Chef's selection of savory bite-size sandwiches, tea cookies, chocolate dipped strawberries, and miniature French pastries
\$27 /per person, minimum 25

Frosted mini cupcakes

Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon or German chocolate.
\$65 per dozen



Miniature French pastries or French macarons

Chef's selection of mini French pastries
\$55 per dozen
 Assorted chocolate, almond, and lemon French macarons
\$32 per dozen

Brownies and cookies

Chocolate chip, oatmeal, and sugar cookies; Brownies include chocolate and butterscotch blondies.
\$48 per dozen
 Custom logo cookies
\$58 per dozen



Platters:

Cheese

American and International selection with fruit garnish and crackers on the side, including gluten free
Serves 25/ \$375 Serves 50/\$750 Serves 100/\$1,500

Crudité

Assortment of sliced vegetables with seasonal dips
Serves 25/ \$275 Serves 50/\$550 Serves 100/\$1,100

Fruit

Fresh, sliced seasonal fruits, to include honeydew, cantaloupe, pineapple and strawberries
Serves 25/ \$350 Serves 50/\$700 Serves 100/\$1,400

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