



REGULAR COFFEE BREAK

Freshly brewed coffee with flavored creamers.

Includes regular, decaf, and tea assortment in cups with spill-proof lids.

SPECIAL COLD BREW COFFEE BREAK

Our special cold brew in regular, mocha, or latte.

DELUXE COFFEE BREAK

Freshly brewed Joe's coffee with flavored creamers.

Includes regular, decaf, and tea assortment in cups with spill-proof lids.

CONTINENTAL BREAKFAST

Includes Deluxe Coffee with pastries, fresh cut fruit, and juice.

CONTINENTAL AFTERNOON BREAK

Includes Deluxe Coffee with cookies & brownies, fresh cut fruit, and juice.

THE COMMUTER COFFEE BREAK

Includes Deluxe Coffee with pastries.

THE COMMUTER AFTERNOON BREAK

Includes Deluxe Coffee with cookies & brownies.

DELUXE ICE CREAM SOCIAL

Vanilla, chocolate, and strawberry ice cream with various toppings: chocolate sauce, strawberry sauce, caramel sauce, nuts, whipped cream, and cherries. 15 guests minimum

ADD: Root beer, bananas, or other special toppings for an additional charge

All breaks include ice water



FRUIT PLATTER

Freshly cut fruit

Large platter serves 50

Small platter serves 25

ADD: Dip for an additional charge

PASTRY PLATTER

Includes assorted bagels & cream cheese, muffins, cinnamon rolls, Danish, and scones

Large platter serves 15

Small platter serves 10

DESSERT PLATTER

Appetizer-sized assorted desserts

Large platter serves 15

Small platter serves 10

COOKIE PLATTER

Fresh baked variety of cookies

Large platter serves 40 (60 cookies)

Small platter serves 20 (30 cookies)

MIXED NUTS

CHEF JON'S CARAMEL CORN

Delicious homemade buttery caramel corn or Chicago mix.

Large Batch – 75 servings

Small Batch – 30 servings



CHEESE BALL & CRACKER PLATTER

Featuring our signature herb cheese ball and an assortment of crackers

Large platter serves 50

Small platter serves 20

CUBED CHEESE & CRACKER PLATTER

Includes a variety of cubed cheese and grapes with assorted crackers

Large platter serves 50

Small platter serves 20

VEGETABLE PLATTER

Fresh vegetables served with ranch dip

Large platter serves 50

Small platter serves 20

GRILLED VEGETABLE PLATTER W/ BLUE CHEESE DRESSING

Grilled vegetables including baby carrots, mixed peppers and zucchini with blue cheese dip

Large platter serves 50

Small platter serves 20

BRUSCETTA

A savory Italian favorite of tomatoes, fresh basil, and Parmesan cheese served with crisp bread

Serves 20

TOASTED RAVIOLI W/ SAUCES

Tangy cheese-filled ravioli bites toasted and served with your choice of 2 sauces: Pesto, Marinara, or Alfredo

Serves 20



HOT ARTICHOKE DIP

Made with artichoke hearts and melted cheese served hot with crisp pita chips

Serves 40

HUMMUS & PITA CHIPS

Regular and roasted red pepper hummus dip with homemade pita chips

Serves 20

MINI QUICHE

A variety of egg and cheese quiche in a mini crust

Serves 20 (60 count)

MOZZARELLA STICKS

Crunch on the outside, soft and melted on the inside, served with marinara sauce

Serves 20 (60 count)

BONELESS CHICKEN TENDERS

All white meat in a crunchy crust, served with honey mustard and ranch dip

Serves 20 (60 count)

MINI HAMBURGERS

Mini bun with a bite-sized hamburger, cheese slice, caramelized onions and a special sauce

Serves 20 (40 count)

POPCORN CHICKEN

Served with hot sauce and cool ranch dip

Serves 20



CONTINENTAL BREAKFAST

Includes Deluxe Coffee with juice, fresh cut fruit, and pastries

*ADD: cold cereal and milk for an additional charge

HOT AMERICAN BREAKFAST

Includes freshly made scrambled eggs, served with your choice of sausage or bacon, hash browns, regular coffee service (regular, decaf, hot tea), and assorted juices.

BLUEBERRY PECAN FRENCH TOAST BAKE

French toast bread diced and mixed with blueberries and pecans. Baked to perfection.

Serves 24

HAM & CHEESE FRENCH TOAST BAKE

French toast bread diced and mixed with diced tavern ham and a mix of grated cheeses. Baked to perfection.

Serves 24

STUFFED FRENCH TOAST

2 slices of cranberry nut bread stuffed with fruit infused sweet cream cheese.

Then baked, topped with confectioner's sugar, served with sausage or Hickory smoked bacon.

Includes regular coffee service and assorted juices.

CLASSIC FRENCH TOAST

3 cinnamon swirl slices of bread, French toasted to a light brown and served with Hickory smoked bacon or sausage.

All breakfasts can be buffet or served.



GRILLED PRIME RIB

8 oz. portion of tender grilled prime rib steak served with a baked potato, steamed broccoli and carrots, fresh bread and your choice of salad. Top it off with apple pie for the ideal American meal.

GRILLED STRIP STEAK

8 oz. portion of tender grilled strip steak served with a baked potato, roasted green beans with cranberries, fresh bread and your choice of salad.

SLICED BEEF ROAST with MUSHROOM GRAVY

Oven roasted beef roast served with creamy mashed potatoes, mushroom gravy, and roasted green beans, fresh bread and your choice of salad.

BEEF TENDERLOIN MEDALLIONS

Beef tenderloin sliced into medallions with mushroom sauce served with garlic mashed potatoes and steamed baby carrots, fresh bread and your choice of salad.

All meals may be served or buffet style. 15 people minimum for a buffet. All meals plated as single portions and served with a side salad, a fresh-baked bread basket, water, iced tea or punch, and a dessert of your choice. Prices include any dessert off the dessert menu. Entrée selections are listed with our recommended sides; however, you may also substitute from our list of sides.



APRICOT GLAZED CHICKEN

Grilled chicken breast topped with sweet and tangy apricot glaze served with rice blend and roasted green beans.

CHICKEN MARSALA

Chicken breast sautéed with mushrooms and onions in a Marsala sauce, served with garlic mashed potatoes and roasted cranberry green beans

COCONUT CHICKEN

Our specialty dish with a tropical flavor. Coconut crusted chicken breast served with a Pina colada sauce, steamed broccoli & carrots, and a flavorful rice pilaf (maximum 25 guests please)

ROASTED CHICKEN QUARTERS

Oven roasted chicken quarters until the skin becomes crisp and flavorful and the meat is tender and juicy, with BBQ sauce on the side, served with roasted potatoes and roasted green beans with cranberries.

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CHICKEN PICCATA

Chicken breast with lemon, butter, and capers, served with a tomato pesto couscous and sautéed zucchini

GRILLED CHICKEN KABOBS

Marinated chicken grilled with vegetables and served with a Spanish infused rice
(For groups under 50 guests)

CHICKEN CACCIATORE

Chicken breast topped with a red sauce, green peppers, onions, mushrooms, and Parmesan cheese served with a penne pasta and sautéed fresh vegetables

PULLED CHICKEN OR TURKEY SANDWICH

Choose either pulled chicken or pulled chicken tossed in a tangy barbecue sauce and served on a corn dusted Kaiser Roll for the ultimate handheld meal. A vegetable coleslaw with creamy dressing is served on the side.

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AUTUMN STUFFED PORK CHOPS

10 oz. portion of tender pork chops stuffed with home style bread stuffing and dried cranberries. Served with mashed potatoes and gravy and fall vegetables

ROAST PORK LOIN

Roasted pork loin served with roasted cinnamon apples, flame roasted black beans, corn and sweet potato casserole

BARBEQUED PORK RIBS

Sweet and spicy barbequed pork ribs served with sweet potato casserole and Key West blend vegetables

PARMESAN CRUSTED PORK CHOP

Boneless pork loin chop with a Parmesan crust served with penne pasta topped with red sauce and served with Italian green beans

PULLED PORK SANDWICHES

Sweet and smoky barbequed pulled pork served on a Kaiser bun with seasoned curly fries and coleslaw

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PARMESAN CRUSTED TILAPIA

Tender Brazilian tilapia with a crunchy Parmesan crumb coating served with garden wild rice and Key West blend vegetables

FLAME BARBEQUED SALMON

Salmon served with a spicy barbeque sauce, herb roasted potatoes, and sautéed fresh vegetables

GRILLED SALMON with MANGO SALSA

Large salmon fillet grilled and topped with mango salsa, served with rice pilaf and grilled asparagus (seasonal)

SOUTHERN FRIED CATFISH

Fried catfish served with garlic mashed potatoes, oven roasted broccoli with yogurt cream sauce, fresh bread and your choice of salad.

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DELI PLATTER

Includes 3 varieties of meats, 3 varieties of cheese, a variety of rolls (Kaiser, Wheat Kaiser, Onion Roll, and Hamburger Roll), lettuce, tomato slices, dill pickles, olives, and packets of mustard and mayonnaise.

Large platter serves 15

Small platter serves 5

GOURMET SANDWICH PLATTER (please select 5)

Chef's choice or by request; may include five of the following:

1. Cranberry nut bread with a pesto and cream cheese spread, granny smith apple slices, turkey, romaine lettuce leaves and provolone cheese.
2. Whole wheat submarine bread with roast beef or steak slices, tomato, leaf lettuce, Colby-jack cheese and a horseradish mayonnaise with a hint of Dijon mustard.
3. Pretzel bread with ham, Swiss cheese, tomato slices, leaf lettuce, red onion, and a cranberry mayonnaise.
4. Italian ciabatta bun with ham, salami, provolone cheese, Italian spices, leaf lettuce, tomato slices, red onion, spinach and Italian dressing.
5. Mediterranean vegetable with spinach leaves, tomato slices, feta cheese, olives, and red onion on a multigrain loaf.
6. The French Club – Ham, turkey breast, hickory smoked bacon, leaf lettuce, tomatoes, mayonnaise and spicy mustard on a croissant.
7. Veggie Wrap – Creamy hummus with avocado spread, crisp shredded lettuce, and tomatoes rolled in a four tortilla.
8. Mexican Wrap – Chipotle seasoned chicken strips, grated cheddar cheese, crisp leaf lettuce, tomato, and black bean & corn salsa, with a sour cream & green salsa.

All sandwiches include a variety of chips, bottled water, and cookies, bars or brownies with a casual set-up. Check buffet salad prices to add a salad.



BRUSCHETTA CHICKEN

An Italian style salad with mixed lettuces, spinach, and fresh basil topped with grilled chicken, fresh bruschetta (tomatoes, basil, and Parmesan cheese with olive oil and balsamic vinegar), and sliced olives.

ASIAN CHICKEN

Grilled chicken served atop a bed of crisp romaine leaves and sweet bok choy with mandarin oranges, slivered almonds, chow mein noodles and our specialty orange sesame dressing.

CHICKEN CAESAR SALAD

Romaine lettuce with Parmesan cheese, croutons, and grilled chicken served with Caesar dressing.

GARDEN HARVEST SALAD

Chicken breast and bacon on mixed greens of spinach and iceberg lettuce with carrot shreds, candied walnuts, apple/pear slices, and dried cranberries topped with our balsamic vinaigrette dressing. Served with a side of blue cheese crumbles.

STEAK SALAD

Mixed greens topped with tomato wedges, roasted seasonal vegetables, and sliced steak, with blue cheese crumbles on the side, served with either parmesan peppercorn ranch or balsamic vinaigrette dressing.

GRILLED SALMON SALAD

Grilled salmon mixed with sweet crisp bok choy, roasted carrots, roasted zucchini, and mango salsa on a bed of romaine lettuce and drizzled with our signature orange sesame dressing.

COBB SALAD

Diced turkey, cheddar cheese, bacon, chopped eggs, chopped celery, shredded carrots, and tomatoes, served on a bed of iceberg lettuce with ranch dressing.

All salads plated as single portions as served with a fresh-baked bread basket (unless noted in the individual salad description), a dessert of your choice, and water, iced tea or punch. Prices include any dessert off the dessert menu.



BREAKFAST BOX

Includes either a bagel with cream cheese and jelly, a cinnamon roll, or a croissant with jelly; and a granola bar, a piece of fruit, and a bottle of juice.

STANDARD LUNCH BOX

Turkey and Swiss on a pretzel roll, spicy mustard and mayonnaise, packaged dessert, potato chips, apple, granola bar, bottled water or soda, mints, and dinnerware.

CONFERENCE BOX

Turkey and Swiss on a pretzel roll, Grey Poupon mustard, olive oil mayonnaise, Eli's Cheesecake, Pringles or potato chips, Gala apple, KIND bar, bottled water or soda, mints, and dinnerware packet.



GARDEN SIDE SALAD

Individual salad with lettuce, cucumbers, tomatoes, and dressing

CAESAR SALAD

Chopped Romaine tossed with Caesar dressing, parmesan cheese, and croutons.

SPINACH SIDE SALAD

Individual serving of fresh spinach, mandarin oranges, and almond slices, served with raspberry vinaigrette or poppy seed dressing.

INSALATA CAPRICE*

A specialty salad of vine-ripened tomatoes, fresh mozzarella, and basil leaves topped with and balsamic vinegar.

STRAWBERRY WALNUT SALAD*

A specialty salad of strawberries, candied walnuts, feta cheese, spinach and topped with poppy seed dressing.

*additional charge

Side salads are included with the selection of an entrée or can be ordered a la carte.



Your choice of one Vegetable and one of either Potato or Grain:

Vegetables

- | | |
|--|------------------------------------|
| Key West Blend of Vegetables | Steamed broccoli and carrots |
| Grilled asparagus (seasonal)* | Roasted Green beans w/cranberries |
| Roasted Fresh Vegetables: | Steamed baby carrots |
| <i>Zucchini, yellow squash, red onions & peppers</i> | Sautéed Zucchini & parmesan cheese |
| <i>Mix may change according to availability</i> | Fried Corn with Parmesan Cheese |

Potatoes

- | | |
|--------------------------------------|--|
| Herb Roasted Potatoes | Garlic Mashed Potatoes |
| Candied Sweet Potato | Mashed Potatoes |
| Baked Potato with Butter, Sour Cream | Loaded Baked Potato, <i>Butter, Sour Cream, Bacon, Cheese*</i> |

Grains

- | | |
|----------------------------|------------|
| Roasted Red Pepper Alfredo | Wild Rice |
| Quinoa/Butternut Squash | Brown Rice |
| Couscous | |

*additional charge

All meals may be served or buffet style. 15 people minimum for a buffet. All entrees are priced with a mixed salad, rolls, dessert, water, and iced tea or punch. Entrée selections are listed with recommended sides; however, you may also pick from the sides listed above.



REGULAR COFFEE

DELUXE COFFEE

COLD BREW COFFEE

ASSORTED BOTTLED SODAS

ASSORTED PREMIUM BOTTLED BEVERAGES

ASSORTED JUICE

Bottles

Decanters

BOTTLED WATER

BOTTLED COFFEE

MOODY PUNCH

Sparkling red punch with lemonade and cranberry juice

SPARKLING WHITE PUNCH

Sparkling white grape juice and green tea with a hint of lime and mint

CRANBERRY OR STRAWBERRY LEMONADE

HOT CHOCOLATE

HOT CIDER



HOT APPLE CRISP

Tangy apples baked in cinnamon and topped with a crispy, cinnamon oatmeal topping.
(ADD: cinnamon ice cream for additional charge)

MOUSSE

Chocolate or vanilla

GOURMET COOKIES

White Chocolate macadamia nut, chocolate chunk, Oatmeal Raisin, Peanut Butter, Double Chocolate Chunk, and sugar.

STRAWBERRY SHORTCAKE

With frozen strawberries, fresh in season

CHEESECAKE

Eli's Plain w/ fruit topping, Eli's Chocolate Chip,
Father's Table assorted Cheesecake, Sweet Street assorted Cheesecake

TIRAMISU

LAYER CAKE

Chocolate w/ cherry topping, Carrot, Lemon, Strawberry, Orange

PIES

French Silk

Sweet Street Key Lime Pie

Sweet Potato Pie

Fruit Pie (Apple, Blueberry, Caramel Apple, Cherry, Fruit of the Forest, Peach, or Pecan Pie)

*Any dessert is available as a whole cake or pie for your event. Specialty pricing is available.
Call for prices based on purchasing a whole cake or pie.*