

Continental Breakfasts



All Continental breakfast selections include Coffee, Tazo Hot Tea display, and assorted juice.

All prices are per person unless otherwise specified and are subject to an 18% service charge

Bagel Treats Buffet

Freshly baked bagels with slicer and toaster.
Served with Honey Butter, Seasonally Flavored
Cream Cheese, and Plain Cream Cheese

\$5.99

Full Continental Breakfast

Assorted muffins and pastries, fresh cut fruit
display, fresh berry coconut and walnut yogurt
parfaits, with assorted cereal and granola bars

\$8.99

The Executive Continental

Assorted muffins and pastries, fresh cut fruit
display, fresh berry coconut and walnut yogurt
parfaits, lox and bagels with capers, red onions and
a dill sauce, hard boiled eggs, and whole seasonal
fruit

\$10.99

Hot Breakfasts



*All hot breakfast selections include Coffee, Tazo Hot Tea display, and assorted juice.
All prices are per person unless otherwise specified and are subject to an 18% service charge*

St Clare Breakfast Buffet

Fluffy scrambled eggs, bacon, sausage, breakfast potatoes seasoned with rosemary and chives, muffins, pastries, and fresh fruit

\$10.99

International Breakfast Buffet

Fluffy scrambled eggs with chives, French toast with berry compote, potatoes O'Brien, bacon, sausage, cheese display with sliced breakfast meats, Fruit tray, and freshly baked pastries and croissants

\$11.99

St Joseph Breakfast Buffet

Turkey, Tomato, & Fresh Basil Eggs Benedict, Cheese Blintzes with Fruit compote, Scrambled Eggs with Fresh Chives, Skillet Breakfast Potatoes with Onion and Rosemary, Bacon, Sausage, Yogurt Parfaits, Sliced Fruit Display, Fresh Berries and Cream, and Seasonal Fruit and Herb compote

\$13.99

Cold Buffet Presentations



All buffet presentations include soda and iced tea station.

All prices are per person unless otherwise specified and are subject to an 18% service charge

New York Deli Buffet

A variety of deli classics including chicken and tuna salads, fresh sliced lean deli meats, and gourmet cheeses all pile to the ceiling on fresh bread. Served with all the accompaniments, sweet baby pickles, and your choice of potato salad, Cole slaw, macaroni salad, or hummus and pita bread.

With New York cheesecake for dessert

\$11.99

Market Fresh Soup & Salad Buffet

Choice of two: turkey and rice, fire roasted tomato bisque, New England clam chowder, baked potato, or cream of broccoli soups. Served with composed salads of baby spinach with bacon, egg, bleu cheese crumbles, tomatoes and a honey Dijon vinaigrette; romaine lettuce with diced red peppers, provolone cheese, red onions, and a red wine vinaigrette; and a chopped salad featuring Genoa salami, diced tomatoes, mozzarella cheese, scallions and ranch dressing

\$13.99

Tuscany Buffet

Chopped salad with Genoa salami, mozzarella cheese, kalamata olives, chickpeas, and roasted red peppers, grilled and chilled vegetable platter with balsamic glaze, fusili pasta salad, Pesto marinated chicken with parmesan and sun dried tomato mayonnaise Panini, pulled pork on foccacia with a basil berry compote, and fresh mozzarella with roma tomatoes, basil and balsamic glaze Panini

\$12.99

Themed Hot Buffets



All buffet presentations include soda and iced tea station.

All prices are per person unless otherwise specified and are subject to an 18% service charge

Pacific Rim Buffet

Featuring chicken fried rice, vegetable spring rolls with spicy plum dipping sauce, shrimp and scallops in a spicy red sauce with angel hair pasta, salad of Napa cabbage, daikon, and red cabbage with mandarin oranges, crisp wontons, and Asian dressing and chocolate coconut cake for dessert

\$15.99

Little Italy Buffet

Baked lasagna, chicken saltimbocca with a white wine caper cream sauce, Italian salad, freshly baked garlic breadsticks, antipasto platter, and tiramisu for dessert

\$15.99

South of the Boarder Buffet

Chicken soft tacos, beef and cheese enchiladas, fiesta black beans, Spanish rice, nacho chips with salsa, Pico de Gallo, sour cream and guacamole, jicama orange and cilantro salad and fried churros for dessert

\$14.99

Build Your Own Hot Buffet



All buffet presentations include soda and iced tea station. On the Build Your Own select your proteins, then starch, and finally vegetable for a completely customized menu! All prices are per person unless otherwise specified and are subject to an 18% service charge

1 Protein:

\$13.99

Protein Options

Sun-Dried Tomato Basil Chicken

Boneless skinless chicken breast marinated in olive oil, salt, and pepper then roasted and topped with baby spinach, fresh basil, and sun dried tomatoes

Chicken Roulade

Chicken breast stuffed with spinach, garlic, pine nuts, and onions topped with a roasted red pepper cream sauce

Teriyaki Salmon

Fresh Atlantic salmon filet marinated in teriyaki sauce, scallions, and ginger then grilled and topped with a light teriyaki broth

Asiago Encrusted Pork Tenderloin

Pork tenderloin seasoned with fresh rosemary, salt and pepper then encrusted with Asiago cheese and panko bread crumbs and roasted

Bourbon & Brown Sugar Flank Steak

Flank steak marinated in Kentucky bourbon, brown sugar, Dijon mustard, and soy sauce then grilled over an open flame

Steak Au-Poive

Classic recipe includes a peppered tri tip sirloin with a brandied demi glace sauce

Pesto Chicken with Orzo

Chicken thighs marinated in pesto & roasted atop orzo pasta with green peas & onions in a garlic Alfredo sauce

2 Proteins:

\$15.99

Starch Options

Sour Cream & Dill Smashed Potatoes

Red skinned potatoes steamed and smashed skin on then enhanced with fresh dill and sour cream

Loaded Mashed Potatoes

Yukon gold potatoes mashed with cream and garlic and loaded with bacon, cheddar cheese, and fresh chives

Pearl Cous Cous

Israeli cous cous with wild mushrooms, roasted red peppers, and green onions

Lemon Thyme Risotto

Risotto rice slow cooked with wild mushrooms, onions, and garlic and finally accented by fresh thyme and lemon zest

Roasted Fingerling Potatoes

Fingerling potatoes tossed in olive oil, salt, pepper, and fresh rosemary then slow roasted until tender

Roasted Sweet Potatoes

Fall harvest sweet potatoes cubed and roasted with brown sugar and allspice garnished with fresh chives

Roasted Baby Red Potatoes

Red skinned new potatoes tossed with paprika, salt, pepper, and olive oil and slowly roasted

3 Proteins:

\$18.99

Vegetable Options

Roasted Butternut Squash

Butternut squash cubed and roasted with garlic, sage, and pine nuts

Grilled Asparagus

Fresh asparagus marinated in balsamic vinegar and grilled over an open flame

Fresh Green Beans

Steamed and glazed with clover honey then tossed with salt, pepper, and fresh thyme

Caramelized Baby Carrots

Seasoned with salt, pepper, butter, and poppy seeds and slowly roasted to bring out the natural sugars

Fresh Vegetables of the Season

Chefs choice farm fresh vegetables

Roasted Squash and Zucchini

Sliced and tossed with olive oil, salt, and pepper and roasted until al dente

Braised Belgian Endive

Slowly braised whole and season with butter, salt and pepper

Boxed Sandwiches & Salads



*All Boxed meals include choice of drink, cookie or apple, deli chips for the sandwiches and a garlic breadstick for the salads
All prices are per person unless otherwise specified and are subject to an 18% service charge*

Sandwiches

Tijuana Turkey Chipotle

Oven roasted turkey, bacon, pepper jack cheese, lettuce, tomatoes and chipotle lime mayonnaise on Ciabatta roll

\$9.95

Tomato Mozzarella Caprese

Fresh mozzarella and sliced tomatoes with roasted red pepper, fresh basil, spinach and balsamic vinaigrette on hoagie roll

\$9.95

Shaved Ham & Brie Croissant

Shaved ham and brie with mixed greens and Dijon mustard on a flaky croissant

\$9.95

Roasted Turkey Club

Oven roasted turkey, crisp bacon, cheddar cheese, tomato, and green leaf lettuce with raspberry Dijon sauce served on Ciabatta roll

\$8.95

Roast Beef with Cheddar and Caramelized Onions

Shaved roast beef, cheddar cheese, mixed greens and caramelized onions on savory focaccia bread

\$9.95

Roast Garlic Chicken Caesar Wrap

Marinated chicken breast with Parmesan, romaine and mellow roasted garlic Caesar dressing wrapped in a sun-dried tomato tortilla

\$8.95

Sandwich Basics

Straightforward, simple flavors all served with lettuce, tomato, and mayonnaise on the side

Ham and Swiss on Rye

Turkey and Cheddar on Whole Grain

Tuna or Chicken Salad on Country White

\$8.95 ea.

Salads

Grilled Chicken Caesar Salad

Crisp romaine greens topped with grilled chicken breast, shredded parmesan and crunchy croutons. With Caesar dressing on the side

\$9.59

Apple, Cheddar and Walnut Salad

Fresh spring mix tossed with dried cranberries, toasted walnuts, cheddar cheese, granny smith apples and Dijon cider dressing on the side

\$9.59

St Clare Specialty Salad

Baby spinach, Mandarin oranges, strawberries, candied walnuts, feta cheese, and Raspberry vinaigrette dressing

\$8.99

Honey Mustard Wonton Chicken Salad

Mixed greens with seared chicken, Asian vegetables, Mandarin oranges, crispy wontons, toasted almonds and honey mustard vinaigrette

\$9.59

Classic Chef Salad

Mixed greens with julienned roast turkey, smoked ham, Swiss & cheddar cheese, cucumber, tomatoes, hard boiled egg, sliced black olives and balsamic vinaigrette dressing

\$9.59

Mykonos Chicken Green Salad

Grilled chicken breast spice with fresh fennel and oregano over mixed greens, tomato wedges, red onions, feta cheese, kalamata olives, and sliced banana peppers, with a lemon thyme vinaigrette

\$9.59

Build Your Own Hor D'oeuvres Menu



All buffet presentations include soda and iced tea station.

All prices are per person unless otherwise specified and are subject to an 18% service charge

3 Items:
\$13.99

4 Items:
\$15.99

5 Items:
\$18.99

Cold Presentations

Teriyaki Beef Lettuce Cups

Marinated flank steak in crisp bib lettuce cups with diced cucumbers, red onions, and red bell peppers

Fruit & Cheese Tray

Assortment of fresh seasonal sliced fruit with domestic cheeses all arranged attractively and served with crackers

Crudités Display

Assortment of fresh seasonal vegetables, dips, and hummus with pita chips

Fruit Brochettes

Fresh fruit cubed and skewered served with a honey cinnamon yogurt dipping sauce

Antipasto Tray

Assortment of Italian cheeses, smoked meats, dried fruits, and olives with sliced bread

Roasted Tomato Tart

Roma Tomatoes roasted and presented on flaky puff pastry with goat cheese

Crab Stuffed Belgian Endive

Fresh fall endive stuffed with a tarragon cream sauce and lump crab meat

Grilled and Chilled Jumbo Prawns

(add \$1.50 per person)

Fresh jumbo prawns marinated in pesto and grilled, then chilled and served with cocktail sauce as well as a red pepper aioli and lemon

Hot Presentations

Sliced Beef Tenderloin

Seasoned and roasted whole then sliced and served atop foccacia toast points with fresh arugula

Miniature Beef Wellington

Beef tenderloin wrapped in phyllo dough with duxelle and baked until golden

Hibachi Chicken Skewers

White meat chicken wrapped around green onions, jalapeno, bell peppers and Monterey jack cheese

Wild Mushroom Beggars Purse

Assortment of woodland mushrooms wrapped in flaky phyllo dough

Bacon Wrapped Scallops

Fresh bay scallops wrapped in smoky bacon and baked

Chicken Satay

Marinated skewered white meat of chicken grilled and served with a peanut sauce

Jerk Spiced Chicken Wings

Fresh wings dusted with jerk seasoning and grilled, served with a sweet jalapeno glaze for dipping

Grilled Lamb Lollipops

(add \$2.00 per person)

Frenched New Zealand lamb chops seasoned with rosemary and thyme and grilled

Catering Pizza Menu



*All prices are per pizza and are subject to an 18% service charge.
A Beverage Station may be added to your order for \$1.59 per person*

Specialty Pizzas

\$13.99 each

Tomato and Fresh Basil

Cherry tomatoes halved and baked with mozzarella cheese and finished with julienned fresh basil

Greek Pizza

Kalamata olives, sun dried tomatoes, fresh baby spinach, and feta cheese

Bar-be-Cued Chicken

Black olives, red onions, chicken breast smothered in smokey bar-be-cue sauce and mozzarella cheese

Vegetarian Pizza

Broccoli, squash, tomatoes, carrots, and mushrooms with mozzarella cheese

Philly Cheese Steak Pizza

Chopped rib eye steak with fresh onions and peppers and finished with mozzarella cheese

Build Your Own Pizza

\$10.99 each

For 2 toppings, \$.75 each additional topping after

16" New York Style brick oven pizza started with fresh dough and our homemade marinara sauce and your choice of the following toppings

Pepperoni
Sausage
Bacon
Mushrooms
Onions
Extra Cheese
Black Olives
Chicken
Green Peppers
Anchovies
Canadian Bacon
Salami

All Day Break Packages



All day packages include continuous refreshment of all beverages throughout the day, pads and pens for your attendees and unlimited usage of full AV services which include: Overhead Projectors, Drop Down Screens, PowerPoint advancers, Microphone and Sound system, Polycom Phone, Whiteboards, Flip Charts & Markers, and Laptops. All prices are per person unless otherwise specified and are subject to an 18% service charge

Beverage Package

Upon Arrival

Ronnoco regular, decaf, and flavored coffee, Pepsi, Diet Pepsi, Sierra Mist, Amp Energy and Amp Sugar Free Energy drinks, and iced tea station.

\$7.99

St. Joseph Package

Includes Beverage package plus:

Upon Arrival

Choice of:

Healthy Exchanges or Bagel Treats Buffet

Mid-Afternoon

Choice of:

At the Movies or Guilt Free Snack Buffet

\$12.99

St. Francis Package

Includes Beverage package plus:

Upon Arrival

Choice of:

Hot Breakfast Buffet or Full Continental Buffet

Lunch

Choice of:

Tuscany Buffet, Southwest Buffet, or Pacific Rim Buffet

Mid-Afternoon

Choice of:

At the Movies or Chocolate Snack Buffet

\$19.99

Krings Center Package

Includes Beverage package plus:

Upon Arrival

Choice of:

Hot Breakfast Buffet or Full Continental Buffet

Lunch

Choice of:

Little Italy Buffet, Southwest Buffet, or Pacific Rim Buffet

Mid-Afternoon

Individual bags of yogurt covered pretzels, chocolate covered raisins, banana split blend of dried fruits and nuts, gummy bears, ah soy blend as well as lindor chocolate bars and freshly backed scones

\$25.99