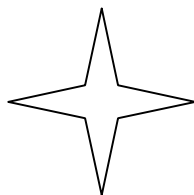


CATERING-4-YOU!!



MENU SELECTION



Break Enhancements

Freshly Brewed Regular and Decaffeinated Coffee, Tea
Hot Chocolate
Chilled Fruit Juices
Assorted Sodas, Bottled Water, Individual Fruit Juices
Lemonade, Fruit Punch, Iced Tea
Assorted Breakfast Pastries
Bagels with Cream Cheese and Fruit Preserves
Sliced Fresh Fruit (in season)
Fresh Baked Cookies
Fudge Brownies and Assorted Fruit Bars
Granola Bars or Individual Low Fat Yogurts
Individual Ice Cream, Frozen Fruit and Yogurt Bars
Large Soft Pretzels with Mustard

Specialty Breaks

“Eye Opener”
Assorted Breakfast Pastries
Freshly Brewed Regular and Decaffeinated Coffee, Tea
Assorted Chilled Juices



“Deluxe Continental Breakfast”

Assorted Breakfast Pastries, Bagels with
Cream Cheese
and Fruit Preserves, Fresh Sliced Fruit
Freshly Brewed Regular and Decaffeinated
Coffee, Tea
Bottled Water, Assorted Chilled Juices

“To Your Health”

Individual Low-Fat Yogurts, Granola Bars
Sliced Fresh Fruit
Freshly Brewed Regular and Decaffeinated
Coffee, Tea,
Herbal Teas, Bottled Water

“Take Me Out To The Ballgame”

Popcorn, Peanuts, Cracker Jacks,
Individual
Bags of Potato Chips, Warm Pretzels with
Mustard
Freshly Brewed Regular and Decaffeinated
Coffee, Tea
Bottled Water, Assorted Sodas



“After School Snack”

Assorted Fresh Baked Cookies and
Brownies,
Caramel Corn, Peanut Butter and Jelly
Sandwiches
Freshly Brewed Regular and Decaffeinated
Coffee, Tea
Bottled Water, Assorted Sodas

“South of the Border”

Nachos with Cheese Sauce, Sour Cream and
Salsa
Tomato Quesadillas, Stuffed Jalapeno
Poppers
Freshly Brewed Regular and Decaffeinated
Coffee, Tea
Bottled Water, Assorted Sodas

“Chocoholic”

Double Chocolate Cookies, Brownies,
Miniature Chocolate Candy Bars, Chocolate
Dipped Strawberries
Freshly Brewed Regular and Decaffeinated
Coffee, Tea
Bottled Water, Assorted Sodas

“Fruit and Taco Bar”

Fill Your Own Fried Tortillas with Fresh
Pineapple Strawberries, Melon, Banana,
Sweetened Cottage Cheese Pecans, Coconut,
Raisins, Hot Fudge, Whipped Cream
Freshly Brewed Regular and Decaffeinated
Coffee, Tea
Bottled Water, Assorted Sodas



“Everyday is Sundae”

Gobs of Vanilla and Chocolate Ice Cream
Caramel, Strawberry and Chocolate
Toppings, Nuts Cherries, Whipped Cream
Freshly Brewed Regular and Decaffeinated
Coffee, Tea
Bottled Water, Assorted Sodas

Lunch Selections

Please choose one entrée for your entire group. All selections are served with soup, or salad, chef's choice of fresh cooked vegetable, rolls and butter, chef's choice of dessert, and coffee, tea or iced tea.

Chicken Teriyaki

Tender Chicken Breast Baked in Brown
Sugar, Soy Sauce and Pineapple
Served with Polynesian Rice

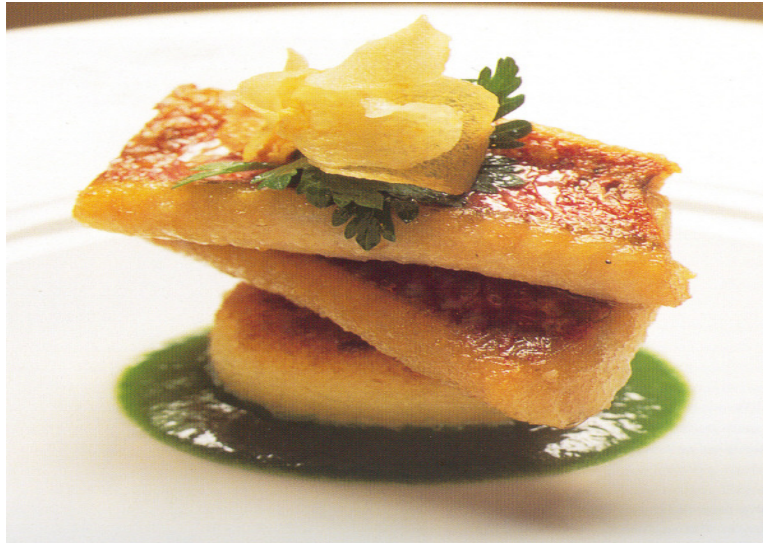
Chicken Piccata

Tender Chicken Breast Sautéed with
Garlic, Lemon, Wine and Capers
Served with Artichoke Pasta

London Broil

Grilled Marinated Flank Steak, Sliced and
Topped with Sauce Bordelaise
Served with Oven Roasted Potatoes and
Root Vegetables

Tenderloin Tips Stroganoff
Braised with Mushrooms and Onions and
Complimented
with Sour Cream
Served with Parsley Buttered Noodles



Florida Red Snapper
Broiled with Lemon Butter, White Wine and
Capers
Served with Rice Barbados

Roast Pork Loin Hampshire
Sliced Roast Pork Loin served over
cornbread dressing
with Maple Pan Gravy and Chunky Cinnamon
Apples

Pasta Mediterranean
Penne Pasta Tossed with Prosciutto Ham,
Romano and Parmesan Cheeses, Braised
Spinach, Mushrooms and Shrimp, Topped
with a Sliced Grilled Chicken Breast

Lasagna Primavera
Tender Noodles Layered with Imported
Cheeses and Fresh Vegetables in a Cream
Sauce
Served with Tomato Bruchetta

Monte Cristo Dijon
Thinly Sliced Roast Turkey served over sliced tomatoes,
open faced on a Kaiser Roll topped with
Swiss Cheese and a Creamy Dijon Mustard Sauce

accompanied by Lyonnais Potatoes

Light Lunch Selections

Please choose one entrée for your entire group. All selections are served with house made soup, or salad, chef's choice of fresh cooked vegetable, rolls and butter, chef's choice of dessert, and coffee, tea or iced tea.

Big Fat Greek Wedding Plate

Chicken breast seasoned with Garlic, Lemon and Greek Seasoning Grilled and then sliced

Served over a bed of Seasonal Greens with Chilled Marinated Shrimp, Plum Tomatoes,

Red Onions, Calamata Olives, Fetta Cheese, Potato Salad and sliced melon with lime accompanied with Pita Bread and Balsamic Vinaigrette

Box Lunches

Available to Go or Pick Up Only –No Maximum Required

Summer Picnic

Southern Fried Chicken Wings,

Potato Salad, Fresh Fruit,

Blueberry Muffin and Brownie, Soda or Bottled Water

Goda Go

Half Chicken Salad Croissant, Half Ham & Swiss,
Pasta Salad, Bag of Chips, Granola Bar and Fresh Fruits,
Soda or Bottled Water

(Maximum of 50 People for Above Selections)

California Wrap

Roast Turkey, Smoked Gouda Cheese

Sliced Tomato, Buttery Bib Lettuce

Wrapped in a Tortilla Shell

Served with Ranch Dressing

Pasta Salad, Fresh Fruit



Plow Man's Lunch

Slices of Ham, Turkey, Corn Beef, and assorted cheese served with a Cole Slaw, Potato Salad, fresh fruits and assorted peppers and pickles accompanied by an assortment of breads and condiments

Vale Vegetarian

Roasted Vegetables and Grilled Portabello Mushrooms piled high on Field Greens and Sliced Plum Tomatoes served open faced on a Garlic Toast with shredded Mozzarella Cheese and Roasted Garlic Balsamic Vinaigrette accompanied by Redskin Potato Salad

Shrimp or Chicken Caesar Salad

Grilled Chicken or Shrimp with Crisp Romaine Lettuce, Garlic Croutons and Plum Tomatoes served with Traditional Caesar Salad Dressing
Warm Rolls & Butter

Lunch Buffets

Subs, Heroes & Hoagies

House made Chowder
Sliced Roast Beef, Turkey Breast, Ham and Corned Beef
American, Swiss and Provolone Cheeses
Sliced Tomato, Lettuce, Onions
Dill Pickles, Pepper Assortment
Tuna Salad, Potato Salad, Pasta Salad,

Cole Slaw
Assorted Chips
Assorted Breads and Rolls, Condiments
Chef's Selection of Desserts
Coffee, Tea, Iced Tea

Tex Mex Buffet

Southwest Chicken Breast
Grilled Tomato Basil Quesadillas
Beef Tacos with Lettuce and Tomato
Cheese, Onions, Sour Cream
Spanish Rice, Border Beans
Sliced Fresh Fruit
Corn Bread and Rolls
Chef's Selection of Desserts
Coffee, Tea, Iced Tea



Pizza & Pasta Buffet

Caesar Salad
Chicken and Escarol Soup
Sliced Melon with Lime
Chicken Breast Cacciatore with Penne
Pasta
Lasagna Supreme
Tortellini with Shrimp Picatta Sauce
Assorted Pizzas
Warm Bread Sticks
Assorted Desserts and Italian Ice

Steak and Potato Soup
Tossed Garden Salad with assorted
Dressings
Dill Pickle Spears
Assortment of Peppers and Pickled Eggs
Tavern Potato Salad and Cole Slaw
Traditional Buffalo and Honey Garlic

Wings served with Celery Sticks and Blue
Cheese
Hot Roast Beef Sandwiches on Mini Keyser
Rolls served with Au Jus
Fish & Chips with Malt Vinegar
Warm Apple Pie and Cheese Cake

West Indian Tour Buffet

Black Bean Soup
Tossed Mixed Green Salad With Assorted Dressings
Red Skin Potato Salad, Key Lime Slaw, Fresh Melon Wedges
Chicken Breast Teriyaki
Jamaican Jerk Pork
Broiled Caribbean Snapper
Stir Fry Vegetables
Island Curry Rice
Assorted Breads And Rolls
Chef Selection of Desserts
Coffee, Tea & Iced Tea

(Minimum of 25 People for Above Selections)

Packages

“The Executive”

Early Morning

Freshly Brewed Regular and Decaffeinated Coffee, Tea
Assorted Chilled Fruit Juices

Mid-Morning

Freshly Brewed Regular and Decaffeinated Coffee, Tea
Bottled Water, Assorted Sodas
Assorted Breakfast Pastries

Afternoon

Freshly Brewed Regular and Decaffeinated Coffee, Tea
Bottled Water, Assorted Sodas
Fresh Baked Cookies, Fudge Brownies and Fruit Bars

“The Presidential”

Early Morning

Freshly Brewed Regular and Decaffeinated Coffee, Tea
Assorted Chilled Fruit Juices

Mid-Morning

Freshly Brewed Regular and Decaffeinated Coffee, Tea
Bottled Water, Assorted Sodas
Assorted Breakfast Pastries

Lunch

Choose Any Item from our Luncheon Selections
(excludes buffets)

Afternoon

Freshly Brewed Regular and Decaffeinated Coffee, Tea
Bottled Water, Assorted Sodas
Fresh Baked Cookies, Fudge Brownies and Fruit Bars

Dinner Selections

Please choose one entrée for your entire group. All selections are served with Tossed Garden Salad or Caesar Salad, chef's selection of a fresh cooked vegetable, dessert, rolls and butter, and coffee, tea or iced tea.

Chicken Breast Teriyaki

Tender Chicken Breast Baked in Brown
Sugar, Soy Sauce and Pineapple
Served with Polynesian Rice

Hunter's Beef

Slow Roasted and Sliced, Simmered with
Tomatoes, Forest Vegetables and Rosemary
Served with Garlic Mashed Potatoes



Chicken Breast Saltimbocca

Sautéed and Topped with Imported Ham &
Provolone Cheese, on a Bed of Fresh
Spinach with a Sherry Mushroom Sauce
Served with Pasta Alfredo

Chicken Piccata

Tender Chicken Breast Sautéed with

Garlic, Lemon, Wine and Capers
Served with Artichoke Pasta

Game Hen Ala Orange

Roasted Game Hen split and semi de boned
accompanied by a Tangy Orange Sauce and
served with Wild Rice and Cornbread
Stuffing



Florida Red Snapper

Broiled with Lemon and Caper Butter
Served with Barbados Rice

Roasted Grouper St. Kits

Filet of Grouper Roasted with Coconut,
Pineapple
and Myers Rum Butter, served with
Barbados Rice

New York Strip

Broiled with Mushrooms and Cognac Butter
Served with Twice Baked Potatoes

Roast Prime Rib of Beef

Slowly Roasted with Crushed Herbs and Au
Jus
Served with Roasted Potatoes and Root
Vegetables

Tournedos Captiva

Twin Medallions of Beef Tenderloin
with Sauce Merlot and Jumbo Shrimp
Served with Caribbean Rice

Surf and Turf

Prime Rib Slowly Roasted with Crushed Herbs
A Skewer of Grilled Shrimp
Served with Rice Pilaf

Mixed Grill

Petit Filet Caramelized with Shallots, Merlot & Roasted Garlic and a Half a Roasted Duck Breast wrapped in Apple Wood Bacon in Citrus Sauce with Three Jumbo Grilled Jack Daniels Shrimp, Served with Rice Pilaf



Dinner Buffets

Dolphin Buffet

Mixed Field Greens, Fresh Tropical Fruits
Antipasto Selection, Pasta Salad
Choice of Three Entrees:
Chicken Teriyaki, Chicken Piccata, Prime Rib of Beef, Hunters Beef, Tenderloin Tips
Stroganoff, Broiled Snapper, Lasagna Supreme, Pasta Saltimbocca, Mediterranean Grilled Pork
Served with Chef's Selection of Two Fresh Vegetables
Potato or Rice
Bakery Rolls, Butter
Assorted Desserts
Coffee, Tea, Iced Tea
(Prime Rib requires carver fee)

Islands in the Stream

Selection of Tropical Fruits
Fresh Green Salad with Assorted Dressings
Smoked Fish Salad
Red Skin Potato Salad, Key Lime Slaw
Black Bean Soup with Sherry and Diced Onions
Spiced Shrimp Steamed in Beer, Fried Grouper Fingers
Captain Morgan Chicken, Grilled Jerk Pork Loin
Barbados Rice, Stir Fry Vegetables
Oven Roasted Yams and Bananas
Assorted Breads and Rolls
Key Lime Pie
Coffee, Tea, Iced Tea

Western Bar-B-Q Buffet

Sliced Melon, Cole Slaw, Potato Salad, Garden Green Salad
Spicy Chili with Cheese, Onions and Sour Cream
Bar-B-Q Pork Ribs, Grilled Chicken Quarters, Chuck Wagon Flank Steak
Corn on the Cob, Beans with Bacon, Smoked Baked Potatoes
Muffins and Cornbread
Assorted Desserts
Coffee, Tea, Iced Tea
(Chuck Wagon Flank Steak requires carver fee)

(Minimum of 25 People for Above Selections)



Hors d'Oeuvres

Domestic and Imported Cheese Display

A Selection of Domestic and Imported Cheeses, served with a Variety of Crackers and Fresh Fruit

Large / Serves 80 people

Small / Serves 40 people

Crudite Presentation

Cauliflower and Broccoli Florets, Carrot and Celery Sticks, Zucchini Spears, Mushrooms

Accompanied by Assorted Dips

Large / Serves 80 people

Small / Serves 40 people

Gulf Shrimp

Iced Gulf Jumbo Shrimp on a Bed of Ice, Served with Cocktail Sauce
100 pieces

Dry Snacks

To Include: Pretzels, Mixed Nuts, Potato Chips, Tortilla Chips
Assorted Dips



Hors d'Oeuvres

Hot Selections

Please select individual items from the listing below. The selections listed below may be chosen in increments of 50 pieces per selection.

Premium Selections

Swedish Meatballs, Mini Philly Cheese Steaks, Egg Rolls, Chicken Drumettes, Buffalo Wings, Dill Cheese Puff, Chicken Empandas, Spanakodita, Franks in a Blanket, Stuffed Jalapeno Poppers, Pot Stickers, Mini Quiche, Italian Sausage Kabobs, Thai Spring Roll,

Stuffed Mushrooms, Fried Grouper Fingers,

Deluxe Selections

Stuffed Artichoke Hearts Parmesan, Shrimp
Tostaditas

Steak and Shrimp Kabobs, Filet of Beef en
crouete

Baked Brie en crouete,

Grilled Baby Lamb Chops with Garlic
Marmalade

Maryland Crab Cakes, Crab Rangoon, Clams
Casino,

Crab Stuffed Mushrooms

Cold Selections

Premium Selections

Deviled Eggs, Finger Sandwiches, Assorted
Canapes

Stuffed Celery, Cucumber Rondelles,
Salami Covenetto

Fruit and Cheese Kabobs, Mini Croissant
Sandwiches



Deluxe Selections

Asparagus Wrapped in Prosciutto,
Artichoke Bottoms Stuffed with Crab,
California Wraps Smoked Salmon on Toast
with Caviar Setup

Chef's Choice

Assorted Hot and Cold Selections

Hors d'Oeuvres

Incredible Edible Spreadables

Caribbean Smoked Fish Spread
Cheese Spinach and Artichoke Dip
Cream Cheese w/ Rockin' Pepper Jam
Hot Chile con Queso served with Chips & Salsa
Served with Assorted Sliced Breads, Melba, Crackers and Pita Bread
Serves approximately 40

Marinated Grilled Vegetables

Grilled Vegetables Marinated in an Herb Dressing
Zucchini, Whole Mushrooms, Asparagus, Eggplant, Red Bell Peppers, Red Onions,
Artichoke Hearts
Scallions and Tomato Olive Mix
Grilled and Served with Crusty Bread and Pita Wedges
Large / Serves 80
Small / Serves 40



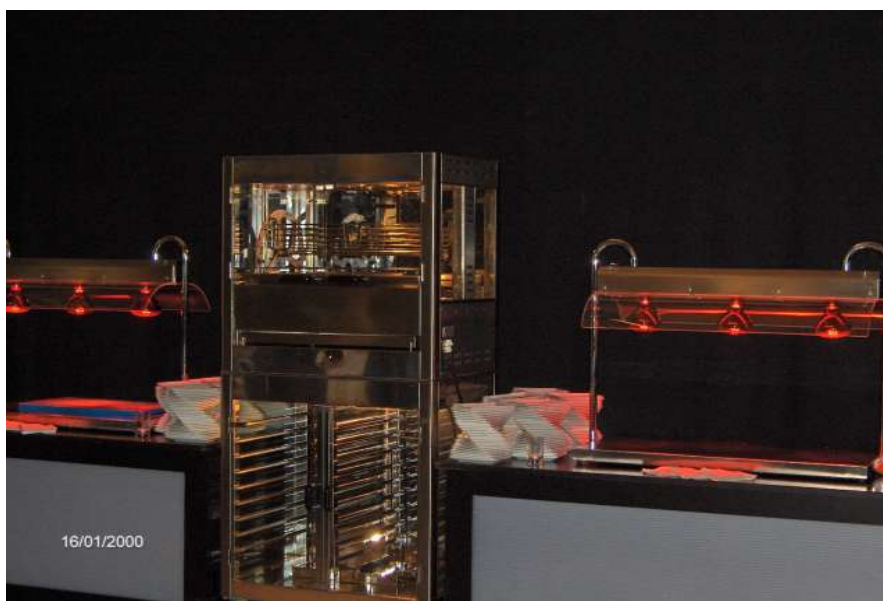
Pasta Station (minimum 20 people)

Assorted Pastas, Tossed with an Array of Meats, Cheeses, Seafood, Vegetables, and
Sauces
Attendant Fee



Oriental Wok Station (minimum 20 people)

Choose from Pork, Beef, Chicken and Seafood
Add Crisp Vegetables, Noodles or Perhaps Egg
Our Chef Will Stir-Fry It All In A Wok with the Appropriate Oriental Seasonings
Attendant Fee



Carving Station

All Selections are served with appropriate condiments and silver dollar rolls
Baked Virginia Ham Roast Turkey
Roast Round of Beef Roast Mediterranean Pork Loin
Serves approximately 50 people
Attendant Fee