

For Fifty (50) Guests

\$100.00 Labor Fee for under Fifty (50) Guests

## Chilled Selections

*select five*

*\$3.00 per person for each additional selection*

### Salad Bar Style

*mixed greens, romaine & iceberg lettuce, tomatoes, cucumbers, onions, carrots, red peppers, ripe & queen olives, broccoli, raisins, sunflower seeds, almonds, raisins, croutons, mushrooms, chick peas, feta cheese crumbles balsamic vinaigrette, pomegranate cranberry vinaigrette, honey mustard & fat-free ranch dressings*

### Quinoa Salad

*craisins, pimentos, parsley, roasted red pepper dressing*

### Waldorf Chicken Salad

*diced chicken, granny smith apples, celery, walnuts, honey dressed with lite mayonnaise*

### Tuna Salad

*albacore tuna, celery, herbs & spices, dressed with lite mayonnaise*

### Salmon Salad

### Egg Salad

### Caprese Salad

*fresh buffalo mozzarella yellow & red tomatoes, bermuda onions, roasted peppers, ripe olives, balsamic drizzle*

### Gluten Free Vegetable Pasta Salad

*zucchini, squash, pimentos, carrots, parsley, cabernet dressing*

### Tabbouleh Salad

*wheat rice, diced tomatoes, cucumbers, scallions, mint, parsley, lemon dressing*

### Couscous Salad

*golden raisins, sliced almonds, parsley, pimentos, italian dressing*

### Whole Hard Boiled Eggs

## Hot Selections

*from silver chafing dishes*

*select four*

*\$5.00++ per person for each additional selection*

### Potato Pancakes

*sour cream, applesauce*

### Breakfast Potatoes

### Cheese Blintzes

*sour cream, bing cherry sauce*

### Smoked Bacon

### Breakfast Sausage

### Challah French Toast

*warm maple syrup*

### Corned Beef Hash

## Sliced Deli Meats

### Platters of Roast Beef, Ham, Roasted Turkey Breast

*iceberg lettuce, tomatoes, onions, sweet & dill pickles, relish, american, swiss & cheddar cheese coleslaw & health salad*

*deli, spicy & pommery mustard, mayonnaise, horseradish sliced white, rye, pumpernickel, wheat, five grain, pita, mini rolls*

## Omelet Station

\$125.00 chef fee

(1) chef required per (50) guests

*whole eggs, egg whites, egg beaters, sausage, bacon, salami, ham, nova, mushrooms, tomatoes, spinach, broccoli, scallions, bermuda onions, american cheese, swiss cheese, cheddar cheese*

## Fresh Fruit Display

### Fresh Diced Tropical Fruits, Melons, & Berries

*strawberry yogurt*

### Whole Fruit Display

*apples, oranges, bananas*

### Yogurt & Granola Martinis

### Cottage Cheese

## Bagel Station

### Assorted Bagels & Bialys

*regular, fat-free, & herbed cream cheese, whipped sweet butter, margarine, assorted fruit compotes, jams, preserves*

### Platters of Sliced Norwegian Smoked Salmon

*sliced tomatoes, lettuce, minced eggs, onions, capers, lemon wedges*

## Dry Cereals

### Assorted Dry Cereals

*whole milk, low fat milk, skim milk sliced california strawberries & bananas*

## Beverage Service

*included with all meals*

### Coffee & Tea

*freshly brewed regular & decaffeinated coffees, assorted tea company herbal teas, iced tea, lemonade*

### Fresh Juice

*orange, grapefruit, tomato, cranberry, apple*

## Breakfast Bakeries & Dessert Table

*Pastry Chef's Selection of*

### Mini Danish

### Rugelach

### Mini Croissants

### Sticky Buns

### Mini Home Baked Muffins

### Assorted Scones

### Mini Pastries

### Assorted Continental Cookies

### Gluten Free & Dietetic Desserts

\$50.00++ per person

*All prices are subject to 20% Service Charge and 7% Florida State Sales Tax*

1/5/19

## Chef Attended Stations

A Chef Fee of \$125.00 per chef will be applied to all Chef Attended Stations

### Breakfast Station

**Breakfast Sandwiches** (*Does Not Require Chef Attendant*)

*boca west sausage & egg mcmuffins  
bacon, egg & cheese croissants  
skinny muffin (egg whites, spinach, turkey bacon)*  
\$8.00 ++ per person

**Breakfast Flatbreads** (*1 Chef Required per 100 Guests*)

(*from the ovens*)  
*herbed cream cheese & smoked salmon  
bacon, sausage, egg & cheese  
vegetables, egg & cheese*  
\$8.00 ++ per person

**Waffles** (*1 Chef Required per 50 Guests*)

*buttermilk & chocolate waffles, bananas, seasonal berries, powdered sugar, whipped sweet butter, warm maple syrup, whipped cream*  
\$6.00 ++ per person

**Pancakes** (*1 Chef Required per 50 Guests*)

*buttermilk & whole grain pancakes, bananas, seasonal berries, powdered sugar, whipped sweet butter, warm maple syrup, whipped cream*  
\$6.00++ per person

### Pasta Station

(*1 Chef Required per 100 Guests*)

*select three*

**Penne Pasta**

*marinara*

**Spinach Fettucine**

*alfredo*

**Lobster Ravioli**

*veronique*

**Ricotta & Spinach Ravioli**

*parmesan cream*

**Jumbo Lump Crab Agnolotti**

*chive butter with lemon*

**Pear & Cheese Purses**

*asiago cream sauce*

**Rigatoni Bolognese**

\$12.00++ per person

### Stir Fry Station

(*1 Chef Required per 100 Guests*)

**Sweet & Sour Chicken, Beef & Broccoli,  
Garlic Ginger Shrimp**

*chinese, napa & red cabbage, bok choy, yellow & green peppers, bamboo shoots, baby corn, bean sprouts, straw mushrooms, carrots, ginger, sesame seeds, peanuts, cashews*

served with cantonese style fried rice, steamed white rice & vegetable spring rolls from silver chafing dishes

\$15.00 ++ per person

### Deli Carving Station

(*1 Chef Required per 100 Guests*)

*select three*

**Roasted Turkey Breast**

*orange cranberry sauce*

**Roasted Pork Loin**

*calvados brandy sauce*

**Honey Glazed Ham**

**Pepper Crusted Sirloin**

*juniper wine sauce*

**Corned Beef**

**Beef Brisket**

**Pastrami**

served with cole slaw, health slaw, potato salad, assorted pickles & relish

sliced white, rye, pumpernickel, wheat, five grain, pita, mini rolls  
deli, spicy & pommery mustard, mayonnaise, horseradish

\$15.00 ++ per person

### Hand Carved Meats

(*1 Chef Required per 100 Guests*)

*select one*

*\$10.00 per person for each additional selection*

**Roasted Turkey Breast**

*orange cranberry sauce*

**Honey Glazed Ham**

*select one*

*\$20.00 per person for each additional selection*

**Herb Crusted Marinated Rack of Lamb**

*rosemary sauce, mint jelly*

**Roasted Beef Tenderloin**

*perigourdine sauce*

served with assorted bakery fresh mini rolls  
deli, spicy & pommery mustard, mayonnaise, horseradish

\$30.00 ++ per person