

planner packages

breakfast

breaks

lunch

reception

dinner

beverage

PLANNER PACKAGES

technology

info



SMART

all day service

breakfast

breaks

lunch

simple

easy

All Day Planner Package #1

continental, breaks & lunch | \$44.95

early morning

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas

selection of chilled juices

assortment of fresh baked breakfast pastries

butter and fruit preserves

rainbow of seasonal fruits

mid-morning

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas

assortment of soft drinks and bottled waters

selection of package lunch

mid-afternoon

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas

assortment of soft drinks and bottled waters

chocolate chip cookies and premium ice cream



package buffet lunch selections

all american deli buffet

roast beef, turkey, ham, swiss, white and yellow cheddar cheeses, tomatoes, bermuda onions, lettuce, pickles, olives and peppers, mayonnaise, dijon mustard

housemade cole slaw, albacore tuna salad, new fashion potato salad, sliced breads & rolls and big chocolate cake, fresh coffees and tea

(minimum 25 people)

package plated lunch selections

club wrap with fresh fruit and kettle chips

cobb salad with rolls & butter

steak salad with rolls & butter

all entrées include chef's selection of dessert, fresh coffees & tea

All Day Planner Package #2

breakfast, breaks & lunch | \$62.95

early morning

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas
 selection of chilled juices | flavored yogurts
 fresh seasonal fruits and berries
 assorted dry cereals with 2% and skim milk
 farm fresh scrambled eggs with fine herbs
 challah french toast with warm maple syrup
 maple pepper bacon and link sausage
 breakfast potatoes

assorted breakfast pastries with sweet creamery butter and fancy preserves

mid-morning

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas
 assortment of soft drinks and bottled waters

selection of package lunch

mid-afternoon

selection of flavored syrups, shaved chocolate, whipped cream, cinnamon sticks, orange zest, rock candy swizzle sticks, biscotti



package buffet lunch selections

little italy buffet

minestrone
 caesar salad with garlic croutons
 antipasto tray
 vegetable lasagna
 baked basil chicken ziti
 classic chicken piccata
 breadsticks with marinara
 grilled vegetables
 cheesecake brulee

(minimum 25 people)

all selections include fresh market salad, fresh baked rolls & butter, fresh coffees & tea, iced tea, soft drinks and bottled waters

package plated lunch selections

traditional caesar salad with grilled chicken
 breast of chicken with brown rice, asparagus tips and english peas, citrus tarragon
 top sirloin with yukon gold garlic mash and grilled asparagus
 ginger grilled mahi mahi over asian soba noodles and oriental vegetables, hoisin Sauce
 chef's selection of dessert

All Day Planner Package #3

lunch & mid-afternoon break | \$40.95

selection of package lunch
fresh brewed iced tea

mid-afternoon

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas, assortment of soft drinks and bottled waters
selection of gourmet cookies and double chocolate brownies



package buffet lunch selections

- fresh fruit salad
 - vegetable crudite
 - salad of seasonal greens with assorted dressings
 - selection of two entrées:
 - roast pork loin
 - roasted chicken breast with grain mustard sauce
 - north atlantic salmon with citrus butter
 - roasted top sirloin of beef jardiniere
 - roasted red skin potatoes | seasonal vegetables
 - rolls and creamery butter
 - assorted pastries and tortes
- (minimum 25 people)*

package plated lunch selections

- grilled chicken breast with spicy couscous, glazed carrots, fennel-apple marmalade, cumin jus
- grilled fresh atlantic salmon with french beans, basmati rice, red pepper coulis
- above two entrées include fresh market salad, fresh baked rolls, butter and dessert



No Lunch Planner Package #1

morning & afternoon breaks | \$23.95

early morning

fresh brewed coffee, decaffeinated coffee
and selection of bigelow teas

selection of chilled juices

assortment of fresh baked breakfast pastries

butter and fruit preserves

rainbow of seasonal fruits

mid-morning

fresh brewed coffee, decaffeinated coffee
and selection of bigelow teas

assortment of soft drinks and bottled waters



No Lunch Planner Package #2

continental breakfast, mid-morning & mid-afternoon breaks | \$25.95

early morning

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas

selection of chilled juices

assortment of fresh baked breakfast pastries

butter and fruit preserves

rainbow of seasonal fruits

croissants and new york style bagels with cream cheese

selection of cold cereals with seasonal berries and bananas

assortment of fruit yogurts and housemade almond granola

mid-morning

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas

assortment of soft drinks and bottled waters

mid-afternoon

fresh brewed coffee, decaffeinated coffee and selection of bigelow teas

assortment of soft drinks and bottled waters

selection of gourmet cookies & double chocolate brownies



all packages include cocktail reception, cheese and fruit display, vegetable crudite, 4 hour open bar with unlimited name brand cocktails, imported & domestic beer and wine selections, champagne or sparkling cider toast, and a seated plated or buffet dinner

Special Event Packages

butlered hors d'oeuvres

trays passed with white glove and white jacket service

seared sesame tuna | beef satay | coconut shrimp
smoked salmon on toast points | tomato, basil bruschetta
thai chicken & cashew spring rolls
spinach and feta stuffed mushrooms

buffet dinner selection | \$76.00

chef's seasonal vegetables and desserts

selection of three salads:

field greens | seafood couscous | grilled vegetable salad
fresh fruit salad | caesar salad | mediterranean rotini salad

selection of one side item:

garlic mashed potatoes | oven roasted yukon potatoes
spinach risotto | wild rice blend | rosemary red potatoes

selection of two entrées:

roast prime rib with au jus* | atlantic salmon with light herbs
pecan/mustard crusted chicken with madeira
chicken filled with mushrooms, provolone and prosciutto
grilled swordfish with a citrus vinaigrette | seafood fettuccine

Special Event Packages (cont'd)

plated dinner selections

sea bass | \$76.00

served with spinach risotto and dill butter sauce

new york strip steak | \$75.00

served with garlic mashed potatoes

grilled chicken breast | \$69.00

served with rosemary potatoes

grilled filet of beef | \$78.00

served with horseradish mashed potatoes

grilled salmon | \$76.00

served with wild rice blend

french roast regular and decaffeinated coffee,
selection of bigelow teas and iced tea, rolls and butter

ice carvings | starting at \$375

our executive chef will be pleased to create a replica of
your company "logo" or a specialty design in ice for your event



all prices are based per person with
a minimum of 50 people for buffet

*\$85.00 attendant fee if carved