

A La Carte

Coffee by the Cup
Starbucks by the Cup
Tazo Tea
Juice
Tropicana Juice 6 oz.
Milk by Carton
Can Soda
Bottled Water
Snapple Beverage
Nantucket Nectars
Gourmet Pastries
Bagels
Sliced Fruit per person
Whole Fruit Piece
Cookies/Brownies
Bag of Chips
Gourmet Chowder / Cup
Soup du Jour / Cup
Yogurt Cup

Hors d'oeuvres Party

Gold Service:
 Sauteéd Tortellini Pasta in Fresh Garlic, Hand Carved Beef Tenderloin, Served on Garlic Toast with Horseradish Sauce, Sauteéd Shrimp with Cherry Tomatoes a la Scampi, Imported Cheese and Crackers (Cheddar, Gouda, Brie), Fresh Fruit Cascade

Silver Service:
 Breaded Chicken Tenders with Assorted Dips, Italian Meatballs, Mini Quiche, Assorted Marinated Mushrooms, Imported Cheese and Stone Ground Crackers, Vegetable Crudités with Dip, Coffee and Tea

Hot Hors d'oeuvres:
 Stuffed Mushroom Caps, Baked Raspberry and Brie, Chicken Quesadilla, Quiche Lorraine, Italian Meatballs, Peking Ravioli, Pigs in a Blanket, Buffalo Chicken Wings, Miniature Burritos or Tacos, Mozzarella Sticks w/Marinara Sauce, Teriyaki Chicken or Beef Strips **Prices By Request**

Cold Hors d'oeuvres:
 Deviled Eggs, Hummus w/Pita, Assorted Cold Canapés, Guacamole Dip w/Nacho Chips, Marinated Mushrooms, Stuffed Cherry Tomatoes, Marinated Beef Roulades, Cucumber Rounds w/Crabmeat, Shrimp Cocktail, Raw Bar

Afternoon Refreshments

Health Bar:
 Assorted Yogurt, Whole Fresh Fruit, Granola Bars, Fresh 100% Fruit Drinks, Sparkling Waters

Ice Cream Sunday Bar:
 Chocolate and Vanilla Ice Cream, Hot Fudge, Butterscotch and Strawberries, Whipped Cream, Walnuts and Cherries, Assorted Additional Toppings

Frozen Yogurt Sundae Bar:
 Non-Fat Frozen Yogurt with Strawberry or Blueberry Toppings, with Granola Bits, Sliced Almonds, Raisins, and of course, a Cherry on Top

Healthy Sweet and Salty:
 Assorted Granola Bars, Individual Bags of Baked Chips, Pretzels and Corn Chips, Assorted Sparkling Waters

The Traditional ISO Break:
 Assorted Natural Water with Whole Fresh Fruit and Brownies/Cookies

Cheese and Fruit Breaks:
 Specialty Cheese and Crackers, Sliced Fruit and Sparkling Waters

Summertime Specials:
 Sliced Watermelon, Freshly Popped Pop Corn, Iced Tea, Lemonade and Bottled Water

As Always, Breaks May Be Customized to Accommodate Your Group. Please plan your meeting breaks with care; many of the items listed will not hold up very well if your meeting runs late.

Catering Guidelines

Placing an order
 The following information is necessary when placing an order: name of group, number of people, date, time, location, menu desired, account number, name of person authorized to sign for payment.

Advanced Ordering Time Requirements
 Corporate Chefs requires a 24 hour notice for all cold food functions, i.e., coffee breaks, deli lunches. Corporate Chefs will respond to last minute function needs to the best of our abilities. Corporate Chefs requests a 72 hour notice on all hot food functions.

Extras
 If rental equipment is required, the cost of rental will be added to the price of the function. Linen, flowers, ice carvings, etc. can be ordered at a nominal charge.

Special Charges

- All functions are priced for daytime service. Cocktail parties & dinner receptions are also available.
- A labor charge will be added on functions that take place after normal operating hours: Monday through Friday after 3 p.m. and all day Saturday and Sunday.
- Prices do not include State Meal Tax.
- All events are attended to by Management Personnel and other staff as needed.
- Waitress service is available for sit down luncheons.

These menus are offered as suggestions in planning your food selections. We would be happy to assist you in tailoring a menu to your specific needs.



Taste the Difference



Catering Guide



Morning Samplers

Combos

- Coffee, Tea, Decaf, and Fresh Cut Fruit
- Coffee, Tea, Decaf, Juice, and Assorted Low Fat Muffins
- Coffee, Tea, Bagels and Lite Cream Cheese
- Coffee, Tea, Juice, Bagels and Lite Cream Cheese
- Coffee, Tea, Decaf, Juice, Assorted Pastries / Low Fat Muffins.....
- Add Sliced Fresh Fruit.....
- Coffee, Tea, Decaf, Fresh Cut Fruit and Assorted Columbo Yogurt Cups

All morning combos include 1½ cups coffee per person
 We proudly brew Starbucks Coffee upon request. Add \$0.50/person for Starbucks.

Breakfast Buffets

Continental

Chilled Juices, Assorted Homemade Muffins and Pastries, Whole Fresh Fruit, Coffee and Tea.....

The Oatmeal Zone

Piping Hot Oatmeal, Accompanied by a Variety of Toppings and Fresh Bananas, Fresh Coffee, Tea and Decaf.....

Traditional

Chilled Juices, Scrambled Eggs, Crisp Bacon and Sliced Ham, Grilled Sausages, Home-Fried Potatoes, Assorted Pastries, Muffins and Danishes, Coffee and Tea.....

Specialty Buffet

Fresh Fruit of the Season, Breakfast Sausages, Crisp Bacon, O'Brien Potatoes, Assorted Pastries and Muffins, Croissants and Muffins, Selection of Dry Cereals, Chilled Juices, Coffee and Tea
Choose Two: Scrambled Eggs with Herbs, Belgian Waffles with Toppings, Cheese Blintzes with Fruited Sauces, Eggs Benedict with Canadian Bacon, Omelette with Chives, Silver Dollar Pancakes, French Toast.....

Luncheon Deli Buffet

Minimum 10 Persons

Traditional Deli: Sliced Ham, Turkey Breast, Roast Beef, Salami, Assorted Cheeses, Choice of Salad, Potato Chips, Pickles, Pepperoncini, Lettuce, Tomato, Assorted Breads and Rolls, 1/2 Cookies or Brownies, 1/2 Whole Fresh Fruit, Assorted Waters

Chef's Super Deli: Roast Beef, Turkey, Ham, Salami, Assorted Cheeses, Seafood and Tuna Salad, Relish Tray, Choice of Two of the Following Salads, Macaroni, Pasta, Potato or Cole Slaw, Assorted Breads and Rolls, Potato Chips, 1/2 Cookies or Brownies, 1/2 Whole Fresh Fruit, Assorted Waters.....

Chef's Croissants: Fresh-baked croissants filled with sliced roast beef and garlic herb cheese, sliced, turkey breast topped with cheddar cheese and alfalfa sprouts, served buffet style, with Waldorf Salad, Potato Chips, Choice of Potato, Macaroni or Pasta Salad, 1/2 Cookies or Brownies, 1/2 Whole Fresh Fruit, Assorted Waters

Pick-A-Pocket: Seafood, tuna, chicken, or egg salad, packed in Syrian pockets with shredded lettuce, sliced tomatoes, pickles, alfalfa sprouts, and fresh vegetable garnish, served buffet style with Choice of Potato or Macaroni Salad Potato Chips, 1/2 Cookies or Brownies, 1/2 Whole Fresh Fruit, Assorted Waters

Royalty Buffet: Curried Baby Shrimp Salad, Chicken and Walnut Salad, Sliced Turkey Breast, Sliced Roast Beef, Sliced Virginia Ham, Swiss and Cheddar Cheeses, Potato Salad, Waldorf Salad, Pineapple Cole Slaw, Olives, Gherkins and Half Sour Pickles, Assorted Breads and Rolls, Whole Fruit, Assorted Waters

The "Litre" Fare

Roasted Veggie Sandwich Platter

Roasted Vegetable Tray, Potato Vinaigrette Salad, Relish Tray, Mixed Cheese Tray, Salad of Fresh Baby Greens with Crumbled Bleu Cheese, Plum Tomatoes & Black Olives. Fresh Baked Rolls, Light Borsin Cheese Spread, Light Dill Mayo, Whole Fruit and Assorted Waters

Per Person, Minimum 20 People

Caesar Salad Bar

Fresh Romaine Lettuce, Tossed with Parmesan Cheese and Crutons. Choice of Chicken, Beef and Shrimp, Lite Caesar Dressing, Bacon Bits, Black Olives, Red Onion, Roasted Red Peppers, Bread Sticks, Whole Fruit and Assorted Waters.

Per Person, Minimum 20 People

Luncheon Salads

Tenderloin Steak Salad

A bed of mixed greens with slices of chilled roasted eggplant, summer squash, zucchini and Spanish onion, with thinly sliced tenderloin beef. Topped with fresh basil and a red wine vinaigrette (2 day notice required)

The Oriental Salad

A bed of Chinese cabbage mixed with bell peppers, pea pods, scallions, bean sprouts and baby corn. Topped with shrimp or chicken and served with honey ginger dressing.

Lime-Cilantro Grilled Chicken Salad

A mix of romaine and iceberg lettuce with vine-picked tomato, black olives, red Bermuda onion, shredded cheddar cheese and sliced grilled chicken with lime-cilantro vinaigrette.

Roasted Eggplant Neapolitan

Layers of roasted eggplant, smoked provolone cheese, fire-roasted tomato slices and fresh basil. Set on a bed of mixed greens with points of focaccia bread on the sides. Topped with pesto vinaigrette.

The above salads are served with fresh baked bread, cookie or brownie, a piece of fruit, chocolate mint and assorted bottled water. per person - Minimum 10 person per salad

Uppercrust Sandwiches

The Montreal: Sliced Montreal Flank Steak seasoned with cracked pepper, caramelized Bermuda onions, green leaf lettuce, plum tomato, and a balsamic and basil dressing piled between crusty French bread

The Vegetarian Wrap: Roasted Vegetables with seasoned eggplant, zucchini, summer squash, red pepper, red onion, feta cheese, green leaf lettuce, plum tomato and balsamic honey dressing in a spinach wrap

Thai Chicken Wrap: Grilled chicken strips, leaf lettuce, chopped scallions, julienne bell pepper strips and a Thai peanut sauce

The Earthy Crunchy Wrap: Tabouleh, olive oil, homemade humus, cucumbers, crumbled feta cheese, wrapped in a tortilla

The Basily Nut: Grilled chicken breast, romaine lettuce, plum tomato and Parmesan pesto spread served on a wrap or roll

The Tuscany: Italian cold cuts, roasted red pepper, grilled onions, and our provolone pesto spread served sub style

Peppered Turkey: Peppered turkey with Monterey Jack cheese, onion, tomato, and herbed mayonnaise on focaccia bread

The Californian: Roasted sliced turkey with marinated artichoke hearts, alfalfa sprouts, sliced cucumbers, shredded carrots, red leaf lettuce with lemon citrus salsa

Honey Dijon Chicken sandwich: Grilled Chicken breast and smoked ham with Swiss cheese, honey Dijon sauce, tomatoes and fresh crisp romaine lettuce on a French baguette

Albacore Tuna Salad sandwich: White tuna (dolphin safe) topped with Havarti dill cheese, alfalfa sprouts, crisp romaine lettuce, sliced Bermuda onion, and fresh tomato

per person - Minimum 10 per sandwich

Includes Choice of Side Salad, Assorted Chips, Bottled Water and Dessert (1/2 Cookies / Brownies, 1/2 Whole Fresh Fruit)

Lunches To Go

Traditional Bag Lunch:

Choice of Sandwich (Roast Beef, Turkey, Ham & Cheese, Tuna, Chicken Salad, Served on Syrian Roll-up or Flavored Wraps), Bag of Chips, Cookie or Brownie, Fresh Whole Fruit, Canned Soda, Condiments, Chocolate Mint.....

Chef's Special Bag Lunch:

Choice of Sandwich (Roast Beef & Boursin, Turkey, Cheddar & Sprouts w/Honey Mustard, Tuna & Sprouts, Chicken & Walnut Salad, Served on Syrian Roll-up or Flavored Wraps), Bag of New England Home Style Chips, Cookie or Brownie, Whole Fruit, Snapple or Sparkling Water, Condiments, Chocolate Mint

Health Conscious Bag Lunch:

Choice of Sandwich (Roast Turkey & Sprouts with Honey Mustard on Whole Wheat Bread, Traditional Vegetarian Stroller) Bag of Potato Chips, Yogurt Cup, Whole Fruit, Condiments, Spring Water. .

Executive Bag Lunch:

Choice of Sandwich (Roast Beef & Boursin, Turkey, Cheddar & Sprouts w/Honey Mustard, Tuna & Sprouts, Chicken & Walnut Salad, Chilled Grilled Chicken with Tarragon Mayonnaise or Honey Mustard, Served on a Syrian Roll-up, Croissant, Bulkie or Bagel), Marinated Pasta Salad, Bag of New England Home Style Chips, Cookie or Brownie, Whole Fruit, Snapple or Sparkling Water, Condiments, Chocolate Mint

Health Conscious, Small Meeting Lunch Options

Sunflower Baked Chicken Breast Sandwich on a Multigrain Roll, served with Julienne Carrot Sticks and Light Ranch Dressing on the Side.

Specialty Tuna Salad on a Low Carb Wheat Wrap, served with Alfafa Sprouts, Shredded Carrots and Provolone Cheese.

Mediterranean Rosemary Chicken Salad with Olives, Mushrooms, Red Peppers and Shredded Imported Parmesan Cheese, on a Bed of Field Greens with a Light Balsamic Vinaigrette Dressing.

The Healthy Chef Salad - Crisp Greens and Halved Hard Boiled Eggs, Julienne Honey Ham & Smoked Turkey, with Cherry Tomatoes, Cucumbers, Red Onion, Bell Peppers, & Shredded Carrot with your Choice of Fat Free Italian or Fat Free Ranch Dressing.

Per Person, Suitable for Under 10 People. All Options Served with Low Fat Yogurt Cups, Granola Dip, Fresh Cut Seasonal Fruit and Spring Water or Sparking Water.

Hot Luncheon Buffets

Boneless Breast of Chicken Florentine, Quiche Lorraine, Caesar Salad, Carrot and Raisin Salad, Seasoned Rice, Fresh Vegetable Du Jour, Rolls and Breads, 1/2 Cookies, 1/2 Fresh Fruit, Coffee and Tea

Roast Top Sirloin of Beef, Baked Ratatouille, Tossed Garden Salad, Relish Trays, Fruited Gelatin Mold, Delmonico Potatoes, Fresh Vegetable Du Jour, Rolls, Breads and Croissants, 1/2 Cookies, 1/2 Fresh Fruit, Coffee and Tea

London Broil with Mushroom Sauce, Baked Seafood Lasagna, Mixed Garden Greens, Green Bean and Almond Salad, Baked Potato, Fresh Vegetable Du Jour, Rolls, Breads and Croissants, 1/2 Cookies, 1/2 Fresh Fruit, Coffee and Tea.....

Baked Sole with Crabmeat Stuffing, Beef Bourguignon, Tossed Garden, Marinated Mushroom and Tomato Salad Poppy Seed Noodles, Delmonico Potatoes, Fresh Vegetable Du Jour, Rolls, Breads and Croissants, 1/2 Cookies, 1/2 Fresh Fruit, Coffee and Tea

Veal Cordon Bleu, Breast of Chicken Dijonaise, Caesar Salad, Fresh Pasta Salad, Marinated Italian Salad, Rice Pilaf, Fresh Vegetable Du Jour, Rolls, Breads and Croissants, 1/2 Cookies, 1/2 Fresh Fruit, Coffee and Tea

Roast New York Sirloin of Beef Bordelaise, Shrimp Scampi, Spinach Salad, Broccoli and Cheddar Cheese Salad, Seasoned Rice, Fresh Vegetable Du Jour, Rolls, Breads and Croissants, 1/2 Cookies, 1/2 Fresh Fruit, Coffee and Tea.....

Minimum 15 People. Waitress Service Available.

Specialty Offerings

The ISO Special:

Sliced Tenderloin Beef, Sliced Roasted Turkey, Herb Red Bliss Roasted Potatoes, Tomato Mozzarella Vinaigrette, Vegetable du Jour, Bread Basket, Mini Pastries, Assorted Waters

The Corporate Chefs Special:

Sliced Honey Ham, Sliced Ribeye Roast, with Sauces, Herb Red Bliss Potatoes, Tortellini Vegetable Salad, Caesar Salad, Bread Basket, Mini Pastries, Assorted Waters

Surf-n-Turf Special:

Sliced Roast Pork Loin, Seasoned Jumbo Shrimp Skewers, Wild Rice Salad with Vegetables, Grilled Portabello Mushrooms, Mini Pastries, Assorted Waters

Grilled Chicken Salad Topped Buffet:

Mixed Baby Greens Topped with Grilled Chicken Breast, Plum Tomatoes, Sliced Cucumbers, Shredded Mozzarella Cheese and a Light Burgundy Dressing, Fresh Rolls, Mini Pastries, Assorted Waters.....

Per Person