SIMPLY SMOOTH
EVENTS OF DISTINCTION

CORPORATE LUNCHEON

CONTINENTAL BREAKFAST

DOUBLE CRUMB COFFEE CAKE
FRESH BAKED CRANBERRY ORANGE MUFFINS
ASSORTED BAGELS WITH WHIPPED CREAM CHEESE & BUTTER
SEASONAL FRESH FRUIT SALAD WITH FRESH BERRIES
ORANGE JUICE, APPLE JUICE & BOTTLED WATER
REGULAR COFFEE, DECAF & TEAS
FROM $18.95 PER GUEST

HYBRID BREAKFAST

DOUBLE CRUMB COFFEE CAKE
SLICED FRESH BAKED BANANA BREAD
GREEK VANILLA YOGURT PARFAITS WITH ALMOND GRANOLA & FRESH BLUEBERRIES
PETITE ASSORTED FRITTATAS WITH KETCHUP & HOT SAUCES
APPLEWOOD SMOKED BACON
ASSORTED BAGELS WITH WHIPPED CREAM CHEESE & BUTTER
SEASONAL FRESH FRUIT SALAD WITH FRESH BERRIES
ORANGE JUICE, APPLE JUICE & BOTTLED WATER
REGULAR COFFEE, DECAF & TEAS
FROM $20.95 PER GUEST

TRADITIONAL LUNCHEON

CAESAR SALAD WITH FRESH TOMATO, CROUTONS & SHAVED PARMESAN
WITH CREAMY CAESAR DRESSING
SOFT ROLLS WITH WHIPPED BUTTERS
PENNE PASTA WITH HOUSE VODKA SAUCE
GRILLED SEASONAL VEGETABLE PLATTERS WITH AGED BALSAMIC REDUCTION
PAN SEARED CHICKEN PICCATA OR MARSALA
ASSORTED FRESH BAKED COOKIES
MYER LEMON MOUSSE SHOOTERS WITH RASPBERRIES
ASSORTED SODA AND BOTTLED WATER
FROM $24.95 PER GUEST

FOOD COST ONLY
25 GUEST MINIMUM
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

SIMPLY SMOOTH
EVENTS OF DISTINCTION

CORPORATE LUNCHEON

DELI LUNCHEON

ARCADIAN GREEN GARDEN SALAD WITH FRESH SEASONAL VEGETABLES
WITH ASSORTED DRESSINGS
HIERLOOM TOMATO & FRESH MOZZARELLA SALAD
WITH FRESH BASIL & WHITE BALSAMIC VINAIGRETTE
OVEN ROASTED TURKEY WITH APPLEWOOD BACON
ON ROSEMARY FOCCACIA WITH ROASTED GARLIC AIOLI & BABY GREENS
TAVERN HAM & CREAMY SWISS ON SOURDOUGH ROLLS
WITH WHOLE GRAIN HONEY MUSTARD AIOLI & BABY GREENS
GRILLED VEGETABLE BAGUET WITH FRESH MOZZARELLA & AGED BALSAMIC
CRISP DELI PICKLES & ASSORTED CHIP BAGS
ASSORTED FRESH BAKED COOKIES
ASSORTED SODA AND BOTTLED WATER

FROM $22.95 PER GUEST

OUR DAILY BREAD

ARCADIAN GREEN GARDEN SALAD WITH GORGONZOLA, DRIED CHERRIES
AND TOASTED PUMPKIN SEEDS WITH MAPLE BALSAMIC VINAIGRETTE
SOURDOUGH ROLLS WITH WHIPPED BUTTERS
SEA SALT & ROSEMARY ROASTED RED BLISS POTATOES
GRILLED SEASONAL FRESH VEGETABLES WITH AGED BALSAMIC REDUCTION
TENDER COFFEE RUBBED BEEF BRISKET WITH CABERNET DEMI-GLACE
GRILLED CHICKEN BREAST WITH ROASTED TOMATOES
AND FRESH MOZZARELLA WITH AGED BALSAMIC
ASSORTED FRESH BAKED COOKIES - HANDMADE CHOCOLATE DIPPED CREME PUFFS
ASSORTED SODA AND BOTTLED WATER

FROM $29.95 PER GUEST

ECO FRIENDLY DISPOSABLE PAPER PRODUCTS AND DISPOSABLE CHAFING DISHES INCLUDED.

MINIMUM OF 25 GUESTS
CHINA, LINENS, FLATWARE, STEMWARE, STAFFING, RENTALS, DELIVERY & SALES TAX ARE ADDITIONAL.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
DUE TO VARYING FACILITY FEES, GUESTS COUNTS, AND MARKET COSTS, OUR MENUS ARE PRICED ON A SLIDING SCALE. AS NO TWO EVENTS OR VENUES ARE THE SAME, SO PLEASE ACCEPT OUR APOLOGIES, BUT WE NEED TO KNOW MORE BEFORE WE CAN PROPERLY PRICE YOUR EVENT!