



## Breakfast Menus

*All breakfasts include assorted cereals, house-made granola, dairy and non-dairy milk options, yogurt cups, fresh-cut fruit platters, boiled eggs, two fruit juices, locally roasted coffee, assorted hot teas plus one of our options below. Vegan, vegetarian, nut-free, dairy-free and gluten-free replacements can be provided where applicable with advanced notice by Client. Please schedule a pre-event consultation for all other dietary and allergy concerns.*

### Saturday Options (Also available everyday)

#### ☐ **The Continental**

Assorted Muffins and Breakfast Breads, Biscuits and Butter

#### ☐ **Casserole Combo (GF)**

Layered Egg, Vidalia Onion, Sharp Cheddar Cheese, Vine-Ripe Tomato Casserole w/ Hashbrowns Casserole

#### ☐ **Middle Eastern-Style Breakfast (+\$5/person)**

Fresh Pita, House-Made Labneh, Chopped Israeli Salad, Hummus, Shakshuka, Paprika Roasted Potatoes

#### ☐ **The Brooklyn (+\$10/person)**

New York Bagels, Cream Cheese (Plain, Garden), Whitefish Salad, House-Made Lox w/ Onion, Tomato and Caper Platter

#### ☐ **Southern Breakfast**

Scrambled Farm Fresh Eggs, Freshly Baked Biscuits, Cheese Grits, Soysage Gravy

#### ☐ **From the Griddle**

Freshly Made Pancakes, Syrup, Blueberry Compote, Hashbrown Potatoes, Scrambled Eggs

#### ☐ **Frittata Casserole (GF)**

Layered Eggs, Potato, Vegetable and Cheese Casserole w/ Crispy Hashbrowns

#### ☐ **Add Breakfast Soysage Patties (+\$3/person)**

#### ☐ **Add Assorted Muffins & Breakfast Breads (+\$3/person)**



## Lunch Menus: Dairy Options

*All lunches include garden salad with light vinaigrette and ranch dressings. Vegan, vegetarian, nut-free, dairy-free and gluten-free replacements can be provided where applicable with advanced notice by Client. Please schedule a pre-event consultation for all other dietary and allergy concerns.*

*Ritual challah and grape juice are provided on Saturdays with advanced request by Client.*

### ☐ **Vegetarian Chili Mac**

Traditional Mac and Cheese, Impossible Chili, Roasted Broccoli w/ Garlic and Roasted Peppers, Cornbread, Assorted Ice Cream Novelties

### ☐ **Grilled Cheese 2 Ways**

w/ Tomato Soup, Roasted Broccoli w/ Lemon, Chocolate Chip Cookies

### ☐ **Taco Bar**

Flour Tortillas and Corn Tostadas, Impossible Picadillo, Fajita Vegetables, Grated Cheese, Shaved Lettuce, Yellow Rice, Black Beans, Gringo Salsa, Chocolate Cake

### ☐ **Pasta Bar**

Spaghetti and Penne Pastas, San Marzano Plum Tomato Sauce and Creamy Parmesan Sauce, Roasted Vegetable Medley, Garlic Bread, Italian Cream Torte

### ☐ **Flatbread Pizzas**

Italian Spiced Impossible-Cheeseburger Flat Bread w/ Mozzarella and Tomato Sauce, Pizza Bianca w/ Ricotta, Caramelized Onion, Parmesan and Mozzarella, Brownies

### ☐ **Light Salmon Lunch (+\$5/person)**

Salmon Fillets w/ Tomato Thyme Butter Sauce, Green Beans w/ Blistered Tomatoes and Olive Oil, Herb Brown and Wild Rice Blend w/ Mushrooms, Pound Cake w/ Lemon Blueberry Topping

### ☐ **Add Soup (+\$5/person) See page 6**



## Lunch Menus: Meat Options

*All lunches include garden salad with light vinaigrette and Italian dressings. Vegan, vegetarian, nut-free and gluten-free replacements can be provided where applicable with advanced notice by Client. Please schedule a pre-event consultation for all other dietary and allergy concerns.*

***Ritual challah and grape juice are provided on Saturdays with advanced request by Client.***

### ☐ **Deli Salad or Sandwich Medley**

w/ Bread, LTO Platter, Coleslaw, Potato Salad, Potato Chips, Chocolate Chip Cookies,  
Add House-Roasted Chicken Salad, Tuna Salad, Egg Salad

**Add Ons—Each pan/tray serves 25:**

\_\_\_Vegetarian Cholent (+\$75/pan)    \_\_\_Meat Cholent (+\$125/pan)  
\_\_\_Potato Kugel (+\$60/pan)    \_\_\_Jerusalem-Style Sweet Noodle Kugel (+\$60/pan)  
\_\_\_Sliced Turkey and Pastrami Deli Platter (+\$125/tray)

### ☐ **Cookout**

All-Beef Patties and Hot Dogs Off-the-Grill, Buns, LTO Platters, Potato Chips,  
Bean and Corn Salad, Sliced Watermelon

### ☐ **Spaghetti Bolognese**

Noodles w/ Tomato-based Meatsauce and Italian Vegetable Pomodoro Sauce  
w/ Roasted Vegetables, Garlic Bread, Brownies

### ☐ **Chicken Tenders** (Available Sunday-Friday)

All-White Meat Tenders, French Fries, BBQ and Honey Mustard Sauces, Coleslaw, Lemon Bars

### ☐ **Jerk Chicken Thighs**

Crispy Chicken Thighs w/ Avocado Ranch Sauce, Caribbean Black Beans, Rice, Cucumber  
Salad, Spiced Rum Cake

### ☐ **Taco Bar**

Flour Tortillas and Corn Tostadas, Mexican Ground Beef, Fajita Vegetables, Shaved Lettuce,  
Yellow Rice, Black Beans, Gringo Salsa, Chocolate Cake

### ☐ **Ginger Lime Tilapia**

w/ Steamed Jasmine Rice Garnished w/ Toasted Sesame Seeds, Hibachi-Style Vegetables,  
Pickled Cucumbers, Brown Sugar Cake w/ Sea Salt Caramel Frosting

### ☐ **Add Soup (+\$5/person)** See page 6



## Dinner Menus: Dairy Options

All dinners come with a main course, sides and choice of one salad and dessert (see page 6). Vegan, vegetarian, nut-free, dairy-free and gluten-free replacements can be provided where applicable with advanced notice by Client. Please schedule a pre-event consultation for all other dietary and allergy concerns. **Ritual challah and grape juice are provided on Friday nights with advanced request by Client.**

- ☐ **Baked Ziti w/ House Made Tomato Sauce & Basil**  
w/ Italian Style Broccoli, Grated Parmesan, Garlic Bread
- ☐ **Penne Noodle & Spaghetti Pasta Bar**  
w/ Creamy Parmesan and Tomato Sauces, Mixed Vegetables, Garlic Bread
- ☐ **Salmon Cakes w/ Dill Shallot Tartar Sauce**  
w/ Chilled Pesto Pasta, Roasted Mixed Vegetables, Garlic Bread
- ☐ **Cauliflower Steak w/ Ginger, Garlic & Sweet & Spicy Sauce**  
w/ Steamed Jasmine Rice, Stir Fry Veggies, Fortune Cookies, Fresh Oranges
- ☐ **Crispy Falafel & Pita**  
w/ Israeli Salad, Hummus, Tzatziki, Tahini, Mediterranean Rice
- ☐ **Roasted Salmon Fillet w/ Dill Butter Sauce**  
w/ Garlic Sautéed Green Beans, Mashed Potatoes, Fresh Lemon, Dinner Rolls
- ☐ **Portobello Vegetable Stack w/ Tomatoes & Basil**  
w/ Couscous, Israeli Salad, Root Vegetable Blend, Dinner Rolls
- ☐ **Seared Tilapia w/ Citrus Butter Sauce**  
w/ Mixed Vegetables, Herb Roasted Potatoes, Dinner Rolls
- ☐ **Five Spice Seared Tuna w/ Sweet Soy Ginger Glaze (+\$5/person)**  
w/ Far Eastern Rice, Vegetables, Sesame Cucumbers, Dinner Rolls
- ☐ **Add Salmon (+\$6/person)**
- ☐ **Add Soup (+\$5/person) See page 6**



## Dinner Menus: Meat Options

*All dinners come with a main course, sides and choice of one salad and dessert (see page 6). Vegan, vegetarian, nut-free and gluten-free replacements can be provided where applicable with advanced notice by Client. Please schedule a pre-event consultation for all other dietary and allergy concerns. **Ritual challah and grape juice are provided on Friday nights with advanced request by Client.***

☐ **Roasted Bone-In Chicken Breast w/ Fresh Herbs, Lemon & Olive Oil**

w/ Roasted Gold Potatoes, Garlic Green Beans, Dinner Rolls, Add Kugel – Each pan serves 25  
\_\_\_\_ Potato Kugel (+\$60/pan)      \_\_\_\_ Jerusalem-Style Sweet Noodle Kugel (+\$60/pan)

☐ **Slow Cooked BBQ Chicken Legs & Thighs**

w/ Potato Salad, Slaw, Thick Cut Fries, Corn on the Cob, Dinner Rolls

☐ **General Tso's Chicken w/ Ginger, Garlic and Sweet & Spicy Sauce**

w/ Fried Rice, Steamed Jasmine Rice, Stir Fry Veggies, Fortune Cookies, Fresh Oranges

☐ **Salmon Fillet w/ Roasted Tomato, Olives & Basil**

w/ Roasted Potatoes, Mediterranean Vegetables, Dinner Rolls

☐ **Meatloaf**

w/ Celery Root Mashed Potatoes, Green Beans, Dinner Rolls

☐ **Ginger Lime Tilapia**

w/ Stir Fry Broccoli and Shiitakes, Seasoned Sticky Rice, Pickled Cucumber, Radish, Dinner Rolls

☐ **Chicken Piccata-Style w/ Lemon, Parsley, White Wine & Capers (+\$3/person)**

Boneless Chicken Breasts w/ Rice Pilaf, Steamed Broccoli, Dinner Rolls

☐ **Korean Grilled Flanken Style Short Ribs w/ Ginger, Garlic, Sesame (+\$9/person)**

w/ Steamed Jasmine Rice, Quick Kimchi, Steamed Vegetables, Dinner Rolls

☐ **Grandma's Slow Roasted Beef Brisket (+\$9/person)**

w/ Roasted Potatoes, Steamed Broccoli, Cauliflower and Carrots, Dinner Rolls

☐ **Add Soup (+\$5 /person) See page 6**



## Salads: Select 1/Meal

All salads come with house-made ranch dressing and vinaigrette unless otherwise noted.

- ☐ **Signature:** Mixed Greens, Cucumbers, Red Onions and Cherry Tomatoes (GF)
- ☐ **Harvest:** Spinach, Dried Cranberry, Sliced Apple, Pickled Red Onions and Carrot Strips (GF)
- ☐ **Garden:** Arugula, Cucumber, Cherry Tomato, Shaved White Onions and Blueberries (GF)
- ☐ **Asian Steakhouse:** Romaine, Carrots, Cucumbers and Tomatoes w/ Ginger Dressing (GF)
- ☐ **Caesar:** Romaine, Parmesan, Croutons w/ Caesar Dressing (w/ Dairy Meals ONLY, GF by request)
- ☐ **Build Your Own Salad Bar (+\$5/person)**

Lettuce, Tomatoes, Cucumbers, Shredded Carrots, Olives, Dried Fruit, Beans, Shredded Cheese (Dairy Meals Only), Toasted Nuts or Seeds

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## House-Made Soups (+\$5/person)

### DAIRY MEAL SELECTIONS (VEG)

- ☐ **Yam & Corn Chowder** (GF)
- ☐ **Cream of Broccoli & Cheddar Soup** (GF)
- ☐ **Creamy Potato Leek Soup** (GF)
- ☐ **Tomato Basil Bisque** (GF)

### MEAT MEAL SELECTIONS (DF)

- ☐ **Chicken Matzo Ball Soup**
  - ☐ **Beef Barley Stew**
  - ☐ **Tuscan White Bean Soup w/ Chicken** (GF)
  - ☐ **Minestrone Soup** (GF)
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## House-Made Desserts: Select 1/Dinner

(GF available by request)

### DAIRY MEAL SELECTIONS (VEG)

- ☐ **Assorted Cookies**
- ☐ **Chocolate Cake w/ Chocolate Icing**
- ☐ **Yellow Cake w/ Vanilla Icing**
- ☐ **Italian Cream Torte**
- ☐ **Ice Cream Novelties**
- ☐ **Brownies**

### MEAT MEAL SELECTIONS (DF)

- ☐ **Double-Dark Chocolate Cake**
- ☐ **Assorted Cookies**
- ☐ **Lemon Bars**
- ☐ **Dark Chocolate Brownies**
- ☐ **Apple Crisp** (GF)
- ☐ **Wild Berry Cobbler**



## Packout Meals

Please select one of the following pack-out options for your departure day. Pack-it-yourself buffets with food platters, to-go containers and utensils will be provided or premade boxes can be put together for you for \$5/person. Vegan, vegetarian, nut-free, dairy-free and gluten-free replacements can be provided where applicable with advanced notice by Client. Please schedule a pre-event consultation for all other dietary and allergy concerns.

### ☐ Packout Option 1 - Sandwich Box

- Tuna Salad, Egg Salad
- Lettuce, Tomato, Cucumber
- \_\_\_\_ Breads or \_\_\_\_ Wraps
- Condiments
- Whole Fruit
- \_\_\_\_ Chips or \_\_\_\_ Pretzels
- Chef's Choice Cookie
- Mini Water Bottles

#### ☐ Premade Boxes (+\$5/person)

Total # \_\_\_\_ Tuna Salad # \_\_\_\_ Egg Salad # \_\_\_\_

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### ☐ Packout Option 2 - Brunch Box

- Bagels, Cream Cheese
- Tomato & Cucumber
- Whole Fruit
- Chips or Pretzels
- Chef's Choice Cookie
- Mini Water Bottles

#### ☐ Premade Boxes (+\$5/person)

Total # \_\_\_\_

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### ☐ Packout Option 3 - Wrap Box

- Sliced Turkey Wrap
- Lettuce, Tomato & Onion
- Whole Fruit
- \_\_\_\_ Chips or \_\_\_\_ Pretzels
- Chef's Choice Cookie
- Mini Water Bottles

#### ☐ Premade Boxes (+\$5/person)

Total # \_\_\_\_



## Add Snack Breaks

*Your stay includes hot coffee and tea as well as baskets of hand fruit available throughout the day. You may choose to upgrade your itinerary by adding one or more of the following noshes and hors d'oeuvres anytime between breakfast and 10:00pm.*

### PER PERSON SNACKS

- ☐ **Popcorn** (\$3/person)  
Lightly salted and airpopped
- ☐ **Assorted Muffins & Breakfast Breads** (\$5/person)
- ☐ **S'mores Station** (\$5/person)  
w/ Marshmallows, Chocolate, Graham Crackers (Dairy or DF)
  - ☐ Individually Bagged (\$6/person)
  - ☐ Hot Beverage – Each Igloo Serves 50 (\$30/Igloo)  
\_\_\_\_Hot Chocolate    \_\_\_\_Apple Cider
- ☐ **Flatbread Pizzas** (Dairy) (Parve Options Available Upon Request) (\$9/person)  
Pizza Bianca w/ Ricotta, Caramelized Onion, Parmesan and Mozzarella  
Italian Spiced Impossible-Cheeseburger Flatbread w/ Mozzarella and Tomato Sauce

### PLATTER SNACKS

**\$125/Platter** (Serves 25-30 People)

*Passed trays available, subject to service charge*

- ☐ **Chips & Salsa w/ Fresh Guacamole** (GF/DF)
- ☐ **Pretzel Bites w/ Mustard Dipping Sauce** (DF)
- ☐ **Fresh Fruit Display**
- ☐ **Crudit  Platter** Fresh Cut Vegetables w/ Dip (GF)  
\_\_\_\_House Made Ranch (Dairy) or \_\_\_\_Hummus (DF)





## Plattered Hors D'Oeuvres

**\$24 Per/Dozen**

*(5 dozen minimum per item)*

*Passed trays available, subject to service charge*

- ☐ **Spanakopita** (Dairy)  
Spinach & Feta Filled Phyllo Pastries
  - ☐ **Salmon Cakes w/ Dill Dipping Sauce**
  - ☐ **Poke Style Tuna on Sesame Cucumber** (GF)
  - ☐ **Sweet & Sour Meatball Skewers** (Meat) (GF)
  - ☐ **Chicken Skewers w/ Thai Peanut Sauce** (Meat) (GF)
  - ☐ **Mini Beef Franks in Pastry w/ Spicy Mustard Dipping Sauce** (Meat)
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## Mini Dessert (Pareve)

**\$150/50 of 1 Item**

- ☐ **Dark Chocolate Covered Strawberries** (GF)

## SHOOTERS

- ☐ **Key Lime**
- ☐ **Snickerdoodle**
- ☐ **Flourless Chocolate Cake w/ Chocolate Ganache Topper** (GF)
- ☐ **Tiramisu**
- ☐ **Apple Crisp w/ Cinnamon Whipped Topping**
- ☐ **Vegan Chocolate Mousse** (GF)
- ☐ **Banana's Foster**