

MENUS CATERING
by Occasions

CONFERENCE CATERING
MENUS

FOR

AED CONFERENCE CENTER

September 2009

BREAKFAST MENUS – A LA CARTE

Prices are per person unless otherwise noted

BREAKFAST SELECTIONS—SERVED AT ROOM TEMPERATURE

FRESHLY BAKED MUFFINS (1.5 PER PERSON)	\$2.75
cherry ricotta, pineapple coconut, mocha chocolate chip, blueberry, apple streusel and banana served with butter and fruit preserves	
HOME-BAKED FRUIT BREADS (1.5 PER PERSON)	\$2.00
cranberry lemon, banana date, zucchini, apricot cream cheese, lemon poppy and carrot served with butter and fruit preserves	
FRESHLY BAKED SCONES (1.5 PER PERSON)	\$3.50
cinnamon, blueberry and chocolate chip served with butter and fruit preserves	
FRESHLY BAKED BUTTERY CROISSANT (1.5 PER PERSON)	\$2.95
plain, chocolate and raspberry served with butter and fruit preserves	
SWEET PASTRIES (2 PER PERSON)	\$3.50
maple, raspberry, cheese, apple, cinnamon, pecan sticky buns and pain au raisin	
COFFEE CAKES (1.5 PER PERSON)	\$2.25
apple cinnamon, almond frangipane and cappuccino crumb	
ASSORTED BAGELS (1 PER PERSON)	\$2.75
served with cream cheese, butter and fruit preserves	
BAGELS AND SMOKED SALMON (1 PER PERSON)	\$9.50
served with cream cheese, capers, sliced red onions and tomatoes	
MINI SUNRISE SANDWICHES (2 PER PERSON)	\$6.50
<ul style="list-style-type: none">• mini bagel with smoked salmon and cream cheese• banana bread with honey peanut butter• croissant with hard-boiled egg, bacon and tomato• buttermilk biscuit with smoked turkey and pear compote• muffin with ham and maple mustard• zucchini bread with honey nut cream cheese	
EUROPEAN BREAKFAST	\$7.50
artful arrangement of deviled eggs with bacon, assorted cheese, ham, sliced baguette and butter garnished with grapes	
SLICED FRESH FRUIT AND BERRY DISPLAY	\$3.85
FRUIT SALAD	\$3.85
FRUIT KEBABS WITH YOGURT DIP	\$4.25
BASKET OF WHOLE FRUIT	\$1.50
HONEY VANILLA YOGURT	\$4.25
served with house-made granola and strawberries	
INDIVIDUAL ORGANIC YOGURT	\$2.50

ASSORTED INDIVIDUAL CERAL WITH MILK	\$4.75
ASSORTED ALL-NATURAL GRANOLA BARS	\$1.95
HARD-BOILED EGGS	\$0.95

HOT BREAKFAST MENUS – A LA CARTE

Prices are per person unless otherwise noted.

BREAKFAST SELECTIONS—SERVED WARM

EGG FRITTATAS (SERVES 10)	\$45.00
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- marinated tomatoes, potatoes and mozzarella cheese
- swiss cheese, fresh spinach, potatoes and chives
- cheddar cheese and bacon

DEEP DISH COUNTRY EGG PIES (SERVES 10)	\$40.00
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- tomato, arugula and swiss cheese
- sausage, assorted bell peppers, jack cheese and chives
- ham, broccoli and cheddar cheese

INDIVIDUAL BREAKFAST SOUFFLES	\$5.50
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- cherry
- chocolate
- dulce de leche
- bacon and cheddar
- goat cheese and pesto

EGG AND POTATO CUPS	\$4.50
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eggs cooked in hollowed potato halves with a choice of:

- sausage and jack cheese
- smoked bacon and cheddar cheese
- fresh spinach florentine

BREAKFAST BURRITOS	\$4.95
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scrambled eggs combined with the following choices:

- ham with swiss cheese, onions and red peppers in a spinach tortilla wrap
- egg whites and roasted zucchini with turkey sausage, tomatoes and parmesan cheese in a whole wheat wrap
- smoked pepper bacon, diced potatoes, fresh tomatoes and cheddar cheese in a tomato basil tortilla wrap
- refried beans, green onion, salsa and jack cheese in a chili tortilla wrap

BREAKFAST SIDES – SERVED WARM

HASHBROWN TORTE (SERVES 10)	\$25.00
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BREAKFAST POTATOES WITH CARAMELIZED ONIONS	\$2.95
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APPLEWOOD SMOKED BACON (3 PER PERSON)	\$2.50
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MAPLE BREAKFAST LINK SAUSAGE (2 PER PERSON)	\$2.95
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TURKEY BREAKFAST LINK SAUSAGE (2 PER PERSON)	\$3.25
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PRE-SET BREAKFAST MENUS – CONTINENTAL

CONTINENTAL BREAKFAST I

assorted muffins, fruitbreads and coffee cakes
with sweet butter and preserves

fresh seasonal fruit display

\$6.95 per person

CONTINENTAL BREAKFAST II

sweet pastries and scones

basket of whole fruit

\$5.00 Per Person

CONTINENTAL BREAKFAST III

assorted bagels
with cream cheese butter and fruit preserves

fresh seasonal fruit display

\$6.75 per person

CONTINENTAL BREAKFAST IV

bagels and smoked salmon
with cream cheese, capers, sliced red onions and
tomatoes

fruit salad

\$13.35 per person

CONTINENTAL BREAKFAST V

assorted cheeses, ham, sliced baguette and
butter, deviled eggs and bacon

croissants

basket of whole fruit

\$11.95 per person

CONTINENTAL BREAKFAST VI

assortment of sunrise sandwiches

fruit kebabs with yogurt dip

\$10.50 per person

PRE-SET BREAKFAST MENUS – HOT

HOT BREAKFAST I

scrambled eggs

applewood smoked bacon

breakfast potatoes with caramelized onions

fresh fruit display

fruit breads

\$15.30 per person

HOT BREAKFAST III

individual breakfast soufflés

fruit salad

\$9.95 per person

HOT BREAKFAST V

cheddar & bacon egg frittata

hasbrowne torte

maple breakfast sausage

fresh fruit & berry display

\$13.80 per person

HOT BREAKFAST II

egg & potato cups

fruit salad

assorted coffee cakes

\$11.00 per person

HOT BREAKFAST IV

breakfast burritos

fresh fruit & berry display

\$9.75 per person

HOT BREAKFAST VI

tomato, arugula and swiss cheese egg pie

breakfast potatoes

smoked bacon

fresh fruit & berry display

assorted bagels

\$16.25 per person

PRE-SET LUNCHEON MENUS – SANDWICHES

Substitute any side salad from our a la carte menu at no additional charge.

Add chips to any menu for \$1.50 per guest

Make it a Box Lunch for \$2.00 per Box

Executive Baskets Available for \$4.50 per Basket

SANDWICH MENU I

assorted classic sandwiches:

grilled chicken

egg salad

smoked turkey & swiss

ham & provolone

tomato & cucumber salad with hummus

southwestern chopped salad with romaine, black beans, roasted corn, peppers, jack cheese, tomatoes and honey lime vinaigrette

an assortment of

our freshly baked cookies, brownies and bars

\$11.75 per person

SANDWICH MENU II

assorted classic sandwiches:

roasted turkey breast

tuna salad

roast beef

rotisserie chicken salad

garden vegetables with herbed cheese

mixed greens with tomatoes, carrots and cucumbers with white balsamic vinaigrette

german potato salad with smoked bacon, red peppers, scallions, dill, garlic and grainy mustard

an assortment of

our freshly baked cookies, brownies and bars

\$14.85 per person

SANDWICH MENU III

assorted signature sandwiches:

island chicken

tuna bagel

caprese with balsamic syrup

southwestern turkey club

rosemary roast beef

cavatappi with goat cheese, peppers, zucchini and chive vinaigrette

an assortment of

our freshly baked cookies, brownies and bars

\$12.85 per person

SANDWICH MENU IV

assorted signature sandwiches:

turkey with feta spread

lemon pepper shrimp salad

tarragon chicken with currants and almonds

portobello and roasted tomato

alsatian ham & cheese

spinach and red grape with crumbled feta and pomegranate honey vinaigrette

crunchy green bean salad

with bacon and lemon mustard vinaigrette

an assortment of

our freshly baked cookies, brownies and bars

\$15.95 per person

LUNCHEON MENUS – SANDWICHES (cont'd.)

Substitute any side salad from our a la carte menu at no additional charge.

Add chips to any menu for \$1.50 per guest

Make it a Box Lunch for \$2.00 per Box

Executive Baskets Available for \$4.50 per Basket

SANDWICH MENU V

assorted wraps:
chicken cobb salad
vegan black bean
turkey and caramelized apple
tuna tabbouleh
smoky beef brisket

roasted potato salad with cherry tomatoes,
feta cheese, scallions and parsley
with mint vinaigrette

an assortment of
our freshly baked cookies, brownies and bars
\$12.50 per person

SANDWICH MENU VII

MENUS' deli board
of grilled chicken, roast beef,
roasted turkey, ham, swiss cheese, and provolone
lettuce, tomatoes, dijon mustard and mayonnaise
assorted sliced breads and rolls

grilled red bliss potato salad
with green beans, tomatoes, red onions
and balsamic dressing

an assortment of
our freshly baked cookies, brownies and bars
\$14.85 per person

SANDWICH MENU VI

assorted wraps:
louisiana cajun
vietnamese beef
mediterranean veggie
turkey avocado
chicken and black bean

toasted couscous salad with sun-dried apricots,
pistachios, currants and curried ginger dressing

cucumber, tomato and goat cheese salad

an assortment of
our freshly baked cookies, brownies and bars
\$15.50

SANDWICH MENU VIII

MENUS' salad platter
of chicken salad, tuna salad and egg salad
with lettuce, tomatoes,
dijon mustard and mayonnaise
assorted sliced breads and rolls

creamy dill potatoes
with lemon and scallions

tomato and mozzarella

an assortment of
our freshly baked cookies, brownies and bars
\$16.85 per person

ROOM TEMPERATURE PRE-SET LUNCHEON MENUS

LUNCHEON MENU I

balsamic roasted chicken
on a bed of seared spinach and red peppers
with shaved parmesan

lemon penne salad

freshly baked bread with butter

assorted miniature pastries & pick-up sweets

\$15.00 per person

LUNCHEON MENU III

grilled chicken caesar salad

farfalle with spinach, pinenuts
and sweet gorgonzola dressing

assorted rolls with butter

individual cheesecakes with fresh berries

\$17.00

LUNCHEON MENU V

molasses and orange salmon

wild rice pilaf salad

grilled vegetable medley

crusty bread with butter

mango strawberry roll

\$20.75

LUNCHEON MENU VII

lemon rosemary grilled chicken salad on mixed
greens with gruyere and tomato walnut dressing

orzo and roasted corn

assorted bars

\$15.95

LUNCHEON MENU II

oregano chicken
on a bed of cherry tomato,
olive and flat-leaf parsley with tzatziki sauce

tabbouleh salad

baby greens, tomatoes, olives and peppered goat
cheese with orange parsley vinaigrette

mini tartlets, biscotti and brownie truffles

\$18.50

LUNCHEON MENU IV

grilled duo of london broil & breast of chicken
with mustard sauce
and roasted tomato & olive salsa

chopped salad

rustic breads with butter

individual brownie tarts

\$16.75

LUNCHEON MENU VI

gazpacho grilled chicken

yukon gold potatoes with tomatoes, roasted corn,
jicama, cilantro and chili vinaigrette

mixed green salad

freshly baked bread with butter

assorted cookies

\$18.95

LUNCHEON MENU VIII

grilled teriyaki salmon

thai noodle salad

assorted cake and cheesecake slices

\$22.25

HOT PRE-SET LUNCHEON MENUS

LUNCHEON MENU IX

chicken parmesan

caesar salad

basil foccacia with butter

tiramisu

\$15.50

LUNCHEON MENU XI

sesame beef and broccoli

thai noodles

fried wonton crisps

chocolate mousse timbales

\$19.25

LUNCHEON MENU XIII

beef and chicken fajitas

corn, black bean and tomato salad

tortilla chips and guacamole

assorted bars

\$17.75 per person

LUNCHEON MENU XV

pasta bolognese

bibb and mixed greens

Italian bread and butter

individual cheesecakes with fresh berries

\$17.25

LUNCHEON MENU X

pulled pork barbecue sandwiches

cole slaw

old fashioned potato salad

mini cupcakes, marshmallow treats
and chocolate dipped strawberries

\$16.75

LUNCHEON MENU XII

rosemary tenderloin

classic spinach salad

crusty breads with butter

red velvet cake

\$19.25

LUNCHEON MENU XIV

salmon with mustard and brown sugar

green beans amandine

rustic breads with butter

angel food cake with lemon curd and fresh berries

\$17.75 per person

LUNCHEON MENU XVI

herb roasted chicken

mixed green salad

steamed seasonal vegetables

biscuits with butter

boston cream pie

\$18.00

AFTERNOON BREAK AND RECEPTIONS A LA CARTE MENU

Prices are per person unless otherwise noted.

BREAKS & RECEPTIONS

A wide variety of reception items and snacks that is ideal for afternoon meetings and company functions. Prices are per person, unless otherwise indicated.

IMPORTED AND DOMESTIC CHEESE DISPLAY garnished with seasonal fruit. served with an assortment of breads and crackers	\$4.95
WHOLE WHEEL OF BRIE (SERVES 20) topped with dried fruit and nuts. served with baguette slices and crackers	\$62.00
VEGETABLE CRUDITES DISPLAY choice of red pepper & basil dip or lemon garlic aioli	\$3.25
ASSORTED MINIATURE SANDWICHES (2 PER PERSON) miniature croissant with roast beef and oven-dried tomato pesto mini pretzel roll with black forest ham, gouda, and honey mustard silver dollar roll with turkey and brie roasted vegetable and goat cheese in a mini wrap mini pita pocket with tarragon and almond chicken salad	\$7.00
ZEN PLATTER colorful display of asian crudités, seared beef with julienne snow peas and wasabi dipping sauce, cucumber cups filled with thai chicken salad and a ginger noodle salad	\$6.75
MEZZE PLATTER baba ghanouj, cherry tomatoes, marinated vegetables, olives, and tzatziki. served with pita chips and flat bread	\$5.75
ANTIPASTO DISPLAY salami, ham, turkey, muenster and provolone cheese, roasted red peppers, grilled asparagus, white bean salad, olives, and oregano vinaigrette with sliced baguette	\$6.75
SMOKED SALMON DISPLAY with lemon, capers, chopped onions, black bread and grainy mustard	\$6.75
CRAB AND ARTICHOKE DIP (SERVES 15) with assorted crackers	\$60.00
SPINACH AND LEEK DIP (SERVES 15) with pita bread and flat bread	\$42.00
CARAMELIZED ONION DIP (SERVES 15) with potato chips and mini pretzels	\$38.00
FRESH TOMATO SALSA & GUACAMOLE (SERVES 15) with tortilla chips	\$36.00
NEW MEXICO LAYER DIP (SERVES 15) refried beans, guacamole, sour cream, chopped tomatoes, scallions, and cheeses with tortilla chips	\$38.00

CLASSIC HUMMUS (SERVES 15) with pita bread	\$35.00
FRESH FRUIT KEBABS WITH DARK CHOCOLATE SAUCE (2 PER PERSON)	\$4.25
SOFT PRETZELS WITH COUNTRY DIJON	\$1.75
SNACK MIX	\$1.75
MIXED NUTS	\$1.95
INDIVIDUALLY PACKAGED TRAIL MIX AND CANDY BARS	\$3.00

INDIVIDUAL RECEPTION ITEMS

Items delivered hot are indicated (*) Prices are per piece, with a minimum of 24 pieces

SHRIMP COCKTAIL	\$2.25
SPICY CHICKEN WINGS WITH BLUE CHEESE DIP *	\$1.50
VEGETABLE DUMPLINGS WITH HOISIN SAUCE *	\$1.50
BEEF QUESADILLAS WITH ROASTED TOMATO SALSA*	\$2.00
GRILLED SHRIMP WITH MANGO SAUCE	\$2.25
CRANBERRY MUSTARD CHICKEN KEBABS	\$1.75
POTATO SKINS WITH CHEDDAR, SOUR CREAM, SCALLIONS AND BACON*	\$1.50
COCKTAIL MEATBALLS WITH SWEET & SOUR SAUCE *	\$1.25
SESAME BEEF SKEWERS WITH PEANUT SOY SAUCE	\$1.75
CHILI CHICKEN SKEWERS WITH CILANTRO LIME GLAZE	\$1.75
ASSORTED MINI TARTLETS*	\$1.75
Roasted tomato, basil and mozzarella; salmon and dill; cubano with ham, pickles and mustard; tomato and tapenade; bacon, goat cheese and caramelized onion	
SCALLOPS WRAPPED IN BACON*	\$2.25
BAKED PHYLLO WITH SUNDRIED TOMATOES AND FETA*	\$1.50
MINI BEEF WELLINGTON*	\$2.00
CHICKEN BISTEEYA*	\$2.00
GRILLED SHRIMP WITH SESAME GINGER SAUCE	\$2.25
VEGETABLE SPRING ROLLS WITH APRICOT SAUCE *	\$1.75
SPANAKOPITA	\$1.50
MOLASSES BBQ BEEF KEBABS	\$1.75
CHICKEN & CHILI EMPANDAS WITH MONTEREY JACK CHEESE *	\$1.75

MINI HOT DOGS WITH KETCHUP AND YELLOW MUSTARD \$1.50

CHICKEN TENDERS WITH BBQ SAUCE * \$1.75

FROM OUR PASTRY KITCHEN

All of our desserts are freshly prepared each day by MENUS' pastry chefs.

COOKIES (1.5 PER PERSON) \$2.75
chocolate chip, peanut butter, oatmeal raisin, cappuccino chocolate chip, snicker doodles, maple pecan, chocolate chocolate chip and white chocolate macadamia

BROWNIES (1.5 PER PERSON) \$2.75
double fudge, chocolate chip walnut, turtle, white chocolate raspberry and cheesecake

BARS (1.5 PER PERSON) \$2.95
raspberry, lemon, coconut, smores and derby bars

JUST ONE BITE – MINI DESSERTS (3 PER PERSON) \$4.50

- fruit tartlets
- cupcakes
- brownie truffles
- raspberry financiers
- biscotti
- eclairs
- chocolate covered strawberries
- krispy rice treats drizzled with chocolate

CHEF'S CHOICE ASSORTED PICK-UP AND ONE-BITE DESSERTS \$4.00

INDIVIDUAL DESSERTS \$4.25

- brownie tart
- white chocolate and strawberry tart
- key lime tart
- apple frangipane pie
- cheesecake with fresh berries
- chocolate mousse timbale

WHOLE CAKES (SERVES 10-12) \$38.00

- angelfood cake with lemon curd and fresh berries
- carrot cake
- mango strawberry roll
- chocolate sin cake
- tiramisu
- red velvet cake with cream cheese frosting
- boston cream pie
- strawberry cream cake

CHEF'S CHOICE ASSORTED CAKE SLICES \$3.25