

M E N U S

Great American Breakfast Buffets

Traditional Continental Breakfast Buffet . . . \$14.50 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Chef's Selection of Assorted Breakfast Pastries, Muffins and Breads, Butter and Preserves, Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas.

Healthy Harvest Breakfast Buffet . . . \$16.50 per person

Assorted Chilled Juices, Fruit Yogurt, Oat Bran Muffins, Sliced Seasonal Fresh Fruit, Granola, Skim Milk, Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas.

Farm Fresh Breakfast Buffet \$22.00 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit and Berries, Scrambled Eggs Garnished with Cheddar Cheese, Chives and Tomato Concasse, Sausage and Hickory Pit Smoked Ham, Breakfast Potatoes, Danishes, Muffins, Fresh Bagels Served with Cream Cheese, Creamery Butter and Preserves, Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas, and Milk.

Henry Ford Bagel Bar \$13.00 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Assorted Fresh Bagels with Flavored Cream Cheeses, Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas.

(Add lox for an additional \$3.50 per person)

Presidential Breakfast Buffet \$32.00 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Granola and Yogurt Parfaits, Scrambled Eggs with Cheddar Cheese. Choice of Three: Crisp Smoked Bacon, Sausage, Grilled Ham, Seared Chicken with Wild Mushroom Sauce or Poached Salmon with Tarragon Butter. Choice of Three: French Toast with Powdered Sugar, Cheese Blintzes with Fruit Compote, Belgian Waffles, Breakfast Potatoes or Three Cheese Ravioli with Roasted Garlic Parsley Sauce. Assorted Breakfast Pastries, Creamery Butter and Preserves, Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas, and Milk.

Enhance Your Breakfast Buffet

Scrambled Eggs, Ham and Cheese Filled Croissant \$4.00 per person

Crêpe Station* \$5.00 per person
Filled with Cheese, Served with Warm Fruit Compote and Cream

Omelet Station (Made to Order)* \$6.50 per person
Mushrooms, Cheese, Peppers, Tomatoes, Scallions, Ham, Onions,
Bacon Bits and Egg Beaters

***Chef fee \$75.00 per 50 guests**

Minimum 25 guests for buffet.

Under 25 guests, additional charge of \$2.00 per person.

All buffets are priced for a maximum of one hour.

*Above prices are subject to 6% sales tax and 20% service charge.
Prices and policies are subject to change.*

M E N U S

Great American Plated Breakfast

American Pride \$13.75 per person

Four Thickly Sliced Pieces of Cinnamon Bread Dipped in Egg Batter. Grilled to a Golden Brown and Sprinkled with Powdered Sugar. Served with Warm Maple Syrup and Fresh Seasonal Berries.

Your Choice of Smoked Bacon or Ham.

Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas.

Country Salute. \$14.00 per person

Scrambled Eggs

Your Choice of Thick Sliced Ham, Crisp Smoked Bacon or Sausage. Biscuits Served with Breakfast Potatoes.

Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas.

For Plated Breakfasts to be set up buffet style, add \$3.00 per person

Bakery and A La Carte Selections

Oven Baked Cinnamon Rolls \$39.00 per dozen

Assorted Muffins \$39.00 per dozen

Assorted Danishes \$39.00 per dozen

**Assorted Fresh Bagels
with Flavored Cream Cheeses** \$39.00 per dozen

Assorted Whole Fresh Fruit. \$2.00 each

**Granola and Yogurt Parfaits
with Fruit Garnish** \$4.25 each

M E N U S

Innovators Meeting Package

\$44.50 PER PERSON

Traditional Continental Breakfast

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit Display
Chef's Selection of Assorted Breakfast Pastries, Muffins and Breads,
Butter and Preserves
Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas

Midmorning Coffee Refresh

Deli Buffet

Sliced Roast Beef, Turkey Breast and Smoked Ham
Sliced Cheddar, Swiss and Provolone Cheeses
Assortment of Bread and Rolls with Condiments
Coleslaw, Country Potato Salad, Shrimp Pasta Salad
Spring Mixed Greens with Choice of Dressings
Whole Fresh Fruit
Freshly Brewed Coffee, Iced Tea, Assorted Soft Drinks and Spring Water

Midafternoon Break

Assorted Freshly Baked Cookies and Brownies
Assorted Soft Drinks and Spring Water

Midafternoon Coffee Refresh

Minimum 10 people

Under 10, additional charge of \$5.00 per person

M E N U S

The Village Sandwich Board

Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas, and Iced Tea

Shaved Smoked Turkey Sandwich \$15.00 per person

Shaved Smoked Turkey with Dijon Aioli, Bibb Lettuce, Tomatoes and Wisconsin Cheddar on Kaiser Roll. Served with Potato Salad or Henry's Health Salad and Fresh Grapes

Vegetarian Sandwich \$15.00 per person

Fresh Avocado, Roasted Red Peppers, Leaf Lettuce, Alfalfa Sprouts, Red Onions, Roma Tomatoes, Pepperoncini, Cucumber on Whole Wheat Lavash. Served with Potato Salad or Henry's Health Salad and Fresh Grapes

Add Roasted Breast of Chicken, \$3.00 per person

Chicken Caesar Sandwich \$15.50 per person

Roasted Breast of Chicken on Focaccia Bread. Topped with Romaine Hearts and Caesar Dressing. Served with Potato Salad or Henry's Health Salad and Fresh Grapes

Black Forest Ham Sandwich \$17.00 per person

Sliced Ham with Munster Cheese, Lettuce, Tomato, Red Onion and Whole Grain Mustard on Pretzel Roll. Served with Potato Salad or Henry's Health Salad and Fresh Grapes

Boxed Lunches

Chef's Selection of Composed Salad, Whole Fruit
Chocolate Chip Cookie, Chips and Bottled Water

Grilled Chicken Breast \$19.00 per person

Arugula, Sliced Tomatoes and Caramelized Onions on Freshly Baked Focaccia Bread

OR

Hoagie Sandwich on Italian Bread. \$19.00 per person

Dried Salami, Ham, Provolone, Lettuce, Tomatoes, Pepperoncini, Italian Dressing

Desserts may be selected from specialty dessert menu for an additional charge.

All sandwiches may be adapted to Box Lunch, add \$3.00 per person.

M E N U S

Liberty Luncheon Salads

Assorted Rolls and Butter

Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas, and Iced Tea

Roasted Chicken Caesar Salad \$15.50 per person

Hearts of Romaine Topped with Roasted Chicken, Shredded Parmigiano Reggiano Cheese, Herb Croutons and Caesar Dressing

Chicken Breast Roulade \$16.50 per person

Chicken Breast Filled with Herb Boursin Cheese and Vegetables. Served with Honey Mustard Pasta Salad, Asparagus and Bibb Lettuce

Spinach and Poached Salmon Salad \$16.50 per person

Spinach Greens, Mandarin Oranges, Fresh Strawberries, Candied Walnuts, Red Onion and Goat Cheese, Puff Pastry Straw served with Lemon Poppyseed Vinaigrette

Hoisin Barbecued Flank Steak \$17.00 per person

Barbecued Lean Flank Steak sliced over Mixed Greens with Mandarin Orange, Red Pepper, Carrot, Scallion, Cucumber and Crispy Wonton Garnish with Toasted Sesame Vinaigrette

Tuna Nicoise Salad \$17.00 per person

Seared Tuna, Haricot Vert, Steamed Red Potatoes, Teardrop Tomatoes, Boiled Egg, Nicoise Olives and Sun-Dried Tomato Tapenade on Toasted Crouton, served on Baby Greens with Balsamic Vinaigrette

Desserts may be selected from specialty dessert menu for an additional charge.

M E N U S

Hearty Plated Lunches

Mesclun, Caesar or Garden Salad (Select One)
Chef's Selection of Accompaniments, Assorted Rolls and Butter
Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas, and Iced Tea

Vegetable Strudel \$17.00 per person
Puff Pastry with Julienne Vegetables, Herb Cheese, Roasted Tomato Coulis

Grilled Marinated Chicken Breast \$20.00 per person
Grilled Portobello Port Wine Sauce, Fried Onions

Baked Chicken Breast \$22.00 per person
Stuffed with Roasted Vegetables, Tomato Coulis, Saffron Rice

Pan Fried Whitefish \$22.00 per person
Tomato Caper Sauce

Herb Roasted Salmon \$24.00 per person
Cassis Onion Marmalade, Roasted Garlic Cream

Seared Beef Tenderloin \$26.00 per person
Shiitake Fricassee, Madeira Wine Sauce, Horseradish Redskin Mashed Potatoes

Desserts may be selected from specialty dessert menu for an additional charge.

*If you would like to offer your guests a selection of two lunch entrées in advance,
price will be based on highest priced entrée.*

*Clients are responsible for providing name cards that identify meal selection,
final count and seating chart seven days in advance.*

M E N U S

Landmark Lunch Buffets

Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas and Iced Tea

Deli Style Buffet \$20.00 per person
Sliced Roast Beef, Turkey Breast, Smoked Ham, Cheddar, Swiss and Provolone Cheeses, Assortment of Breads and Rolls with Condiments, Country Potato Salad, Bowtie Pasta Salad, Garden Salad with Choice of Dressings, and Sliced Fresh Fruit

The Clocktower Buffet \$29.00 per person
Mixed Garden Lettuce, Assorted Dressings and Condiments, Grilled Asparagus, Tomatoes, Mandarin Oranges and Feta Cheese, Stone Ground Mustard Potato Salad, Seasonal Vegetables and Starch

Choice of Two Entrees:

- Seared Gruyere Crusted Chicken with Parsley Butter Sauce
- Salmon Tapenade
- Cheese Ravioli with Pesto Cream
- Grilled Flank Steak with Roasted Cipollini Jus

Firestone Buffet \$31.00 per person
Classic Spinach Salad with Candied Pecans, Crumbled Blue Cheese, Beet and Bermuda Onion Salad with Orange Ginger Vinaigrette, Cantaloupe and Tomato Salad with Fresh Mint, Seasonal Vegetables and Starch

Choice of Two Entrees:

- Broiled Halibut with Creamy Leek and Corn Ragout
- Chicken Breast Coq-Au-Vin Style
- Jack Daniel's BBQ Sirloin with Crispy Chili Onions
- Vegetable Strudel with Boursin Cheese and Roasted Red Pepper Coulis

Salad and Pasta Buffet \$21.00 per person
Garden Salad with Choice of Dressings, Greek Salad, Tuna Salad, Pasta Salad, Penne Pasta with Spicy Sausage, Cheese Tortellini with Tomato Relish and Gorgonzola Cream, Assorted Breads and Rolls

Add Roasted Breast of Chicken, \$3.00 per person

Desserts may be selected from specialty dessert menu for an additional charge.

Minimum of 25 guests.

If less than 25, add \$3 per person.

Menu prices are based on one-hour buffet service.

M E N U S

A La Carte Collection

Beverages

Pint of Whole or Skim Milk	\$1.50 each
Assorted Canned Soft Drinks, Pepsi.	\$2.50 each
Assorted Bottled Juices	\$2.75 each
24-oz. Bottled Spring Water	\$3.00 each
Lemonade	\$20.00 per gallon
Citrus Punch	\$20.00 per gallon
Freshly Brewed Coffee	\$28.00 per gallon
Orange, Apple, Cranberry and Grapefruit Juices	\$28.00 per gallon
Assorted Hot Herbal Teas	\$28.00 per gallon
Hot Chocolate	\$28.00 per gallon
Apple Cider (Warm or Cold)	\$28.00 per gallon

One gallon = approximately 16 servings

Midday or Afternoon Treats

Whole Fresh Fruit	\$2.00 each
Assorted Individual Yogurt	\$2.50 each
Novelty Ice Cream Bars	\$2.50 each
Boxed Popcorn	\$3.00 per box
Better Made Potato Chips	\$1.50 per bag
Rainbow Corn Chips with Fresh Salsa and Guacamole	\$4.50 per person
Potato Chips or Pretzels	
small (serves 10)	\$13.50
large (serves 25)	\$27.50
Bar Mix or Mixed Nuts	
small (serves 10)	\$16.50
large (serves 25)	\$27.50
Jumbo Cookies	\$24.00 per dozen
Oatmeal, Chocolate Chip, Peanut Butter	
Assorted Granola Bars	\$24.00 per dozen
Double Fudge Brownies	\$26.00 per dozen
Soft Jumbo Pretzels	
with French Mustard	\$26.00 per dozen
Miniature French Pastries	\$36.00 per dozen
Soft Grilled Cheese Pretzels	\$45.00 per dozen