



# SAMPLE MENU

## \*THE PRODUCTION INDUSTRY AND CORPORATE EVENTS

### BREAKFAST

#### Continental breakfast selection

Assorted muffins, croissants and bagels served with fresh fruits, crudités, Coffee, tea and freshly squeezed orange juice.

#### Full breakfast

Includes all of the above + eggs, bacon, sausages, Assorted cheese, Elegant fruit display, variety of Granola and cereal, Yogurt/fruit cups, Other items and services available upon request.

## DELI LUNCH:

3 assorted sandwiches (from list below), house salad, dirty chips, brownies and fruit

#### House Focaccia or French Baguettes

Pesto Grilled chicken, grilled vegetables, mozzarella de buffalo, sundried tomato spread

Buffalo Chicken, creamy gorgonzola, grilled onions, sliver slices of celery

House Tuna Salad, grilled onions Tapenade spread and sun dried tomatoes

Curry Chicken Salad

Turkey Breast Sausalito, Fire roasted peppers, Munster cheese, chipotle dressing

Turkey Breast, cheddar cheese, tomatoes, lettuce, Dijon

Prosciutto, Mozzarella de buffalo, tomatoes, pesto and a balsamic drizzle

Prosciutto, brie, tomato, walnuts/cilantro spread

House Roast beef, coleslaw, Parsley light mayo/mustard dressing

Smoked Ham, Cheddar cheese, iceberg lettuce tomatoes.

Vegetarian Sandwiches

Grilled vegetables, mozzarella de buffalo, alfalfa sprouts and pesto

Grilled Eggplant, goat cheese, lettuce, tomatoes and parsley

# SILVER PACKAGE

## Drop off

Includes: 2 Main Course, 1 Salad, 1 Accompaniment, Dessert, Fruit and Cookies

### Main Course-

Chicken Marsala  
Chicken Parmigianino  
Beef brisket in red wine reduction.  
Grilled Skirt steak, grilled onions with a Teriyaki glaze.  
Cameron Enchilada: shrimp cooked in a delicious Creole sauce.  
Beef or chicken brochettes  
Fish of the Day: in a fresh tomatoes cilantro sauce  
Baked Salmon with thyme and lemon zest  
Teriyaki Salmon, Scallions and sesame

### Accompaniments:

Yellow/ White fragrant Rice  
Couscous Sundried tomatoes  
Rosemary Roasted Potatoes

### Salads:

Garden Salad House Vinaigrette  
Greek Salad  
Caesar Salad

# GOLD PACKAGE

## Delivery, Set up and Pick up of Service Items (chafing dish and coolers)

Includes: 2 Main Course, 2 Salads, 1 Accompaniments, 1 warm Vegetable, Dessert, Fresh Focaccia and Herbed Butter, Fruit and Cookies

### Main course-

Churrasco or Chicken Fajitas  
Sate Chicken Skewers (peanut, chili, coconut milk sauce)  
Roast chicken Butter Lemon herbs  
Grilled beef steak, chimichurri sauce  
Chicken Breast scaloppini with mushrooms Sauce  
Sautéed chicken with Asparagus and green beans  
Grilled Salmon lightly creamed with dill and lemon,  
Salmon teriyaki orange pineapple ginger confi  
White fish Heirloom Tomatoes and Cilantro Sauce  
Beef patties in fresh tomatoes and basil  
Mixed Grill platter: Churrasco, Rosemary Chicken, Beef kebabs, Hot Dogs florets  
House special Burgers with all the condiments  
Vegetarian Lasagna

### Salads:

Thai Carrot Salad with Coriander, Scallions toasted Sesame Seeds and Pear  
Cherry tomatoes with Basil Chiffonade and Pine nuts  
Romaine, Artichoke Hearts and Walnuts in a Lemon – Herb Vinaigrette  
Bean sprouts, Mushrooms, tossed sesame, scallions in chine's dressing  
Crunchy Red Radish and Cucumber Salad  
Sliced Beefsteak Tomatoes with Scallions, Black Olives and Anchovies.  
French Country Grated Celery Root in a Traditional Mustard Sauce  
Fennel Salad with lemon and dill  
Arugula, Asparagus and Pomegranate with Thin Sliced marinated Lemons  
Creamy Dijon Potato Salad with dill  
Assorted Grilled Asian Cabbages Salad with A Sweet and hot Chili Dressing  
Corn mint salad , Garbanzo beans, scallions, lemon  
Arugula frisee and strawberries salad raspberry vinaigrette dressing  
Classic Caesar salad

### Accompaniments

Israeli couscous with pistachio and eastern spices  
Oven Roasted Thyme potatoes  
Bowtie Pasta with zucchini garlic and mint.  
Spaghetti pomodoro  
Fettuccini Matriciana- Wild mushrooms, chili-sundries tomatoes in Olive oil  
Couscous, sundries tomatoes  
Jasmine Fragrant rice/ Pilaf

### Warm Vegetables:

Sautéed Zucchini with Dill and Chick Peas  
Sautéed vegetables  
Green beans Almandine  
Caramelized Carrots  
Sweet potatoes, cinnamon and chili

### Desserts:

Elegant fruit platter  
Assorted Cookies and cakes

Layers of Arugula, slices of beef steak tomatoes, avocado, hearts of palm.  
Tubule Salad Italian parsley, Mint, tomatoes, pine nuts "Lemo'oil" dressing  
Beet, carrots, pineapple s and walnut salad  
Quinoa- Scallions, red peppers, mango, chili vinaigrette dressing  
Green classic salad Vinaigrette dressing,  
Asparagus, beet, Scallions and Gorgonzola  
Vegetable Platter with dips

## PLATINUM PACKAGE

Full service catering – Fancy Center dishes and Chafing Dishes,  
A Sample menu

### Hors d' oeuvres:

Cold tomato soup with cucumber and cantaloupe

Mini Puff pastry

Cozy sweet and spicy Shrimp wrapped with Smoked Bacon and seared Pear

### Appetizer: (please choose 1)

Mushroom caramelized onion and Nut Tarts

A TRIO OF Tuna tartar, Ceviche in Ginger and cilantro, Jumbo Shrimp cocktail / or

Crab and Beef Steak Napoleon

### Salads: (please choose 2)

Apple and Fennel Salad

Quinoa Tropical Tubule Salad

Indian style Carrot Salad

Carrot Sticks, cumin, assorted nuts and balsamic dressing

Baby greens, micro Greens and Mustard Leaves with a Balsamic reduction Dressing

### Fish: (Please choose 1)

Slow baked Cod with roasted red peppers and cilantro

Pepper and Fennel Crusted Salmon

Grilled Snapper with baby Bok Choy and soy ginger vinaigrette

### Meat: (please choose 1)

Lamb Shank Braised with Green Curry

Grilled Beef Tenderloin Cracked Pepper and Chimichurri

### Accompaniments: (please choose 1)

Roasted Fingerling potatoes

Moroccan Couscous Cinnamon -Silan glazed Vegetables

### Warm Vegetables:

Water chestnut, Sugar snaps peas, and Shitakes

Baby Whole Zucchini with

### Dessert (please choose 2)

Mint Soup with assorted fruits

Individual Tri-color Chocolate Parfait

Passion Fruit Soufflé

Charcuterri platter: Imported and domestic  
cheese and cured and aged meats, all  
accompanied with anti pesto and crackers