



## CORPORATE LUNCH MENU

### SIGNATURE SANDWICHES 8

Maple Glazed Ham with Brie Cheese, Honey-Dijon Mustard, Vine Ripe Tomatoes and Crisp Romaine  
Hickory Smoked Turkey Breast, Gruyere Cheese, Garlic Confit Aioli, Vine Ripe Tomatoes, Baby Arugula  
Herb Crusted Rare Roast Beef with Gruyere Cheese, Aioli and onion compote  
Curry Grilled Chicken Salad, raisins, celery salt, Apple and Cilantro  
Grilled Garden Vegetable w/ Melted Fresh Mozzarella and a Humus-Basil Pesto Spread (Vegetarian)  
Albacore Tuna Salad with Shaved Red Onions, Celery, Dried Cranberries and Baby Arugula  
Egg Salad Seven Minute Eggs, Smoked Paprika, Garlic Confit Aioli, Myer Lemon Zest, Dill, Sea Salt and Fresh Cracked Black Pepper  
Hickory Smoked Turkey Breast Club, Applewood Smoked Bacon, Vine Ripe Tomatoes, Crisp Romaine and Garlic Confit Aioli  
Chicken Mexican Salad, Chipotle Mayonaise, Scallions, Cilantro, Sundried Tomato

### PREMIUM SANDWICHES 12

Smoked Salmon & Vine Ripe Tomato  
Caper- Myer Lemon Cream Cheese, Pickled Red Onions and Baby Arugula  
Ratatouille  
Herb Goat Cheese, Humus and Basil Pesto (Vegetarian)  
Croque Monsieur  
Classic French Grilled Ham and Cheese on Sourdough Bread with Bechamel sauce  
Louisiana Shrimp Po Bo  
Old Bay Battered Popcorn Shrimp, Horseradish Aioli, Lime Zest and Shredded Lettuce  
Lobster and shrimp Po Bo, Horseradish Aioli, Lime Zest and Shredded Letter (add \$3)

### PANINI STYLE 12

Italian Prosciutto, Blue Cheese, Tomato, Truffle Oil  
Lorraine French Ham, Gruyere, Creme Fraiche, Fresh Herbs  
Mozzarella, Tomato, Roasted Red Pepper, Pesto, Fresh Basil

## SALADS 4

Garden Salad: Shaved Red Onions, Carrots, Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette  
French Lentil Salad with Fresh Ginger and Balsamic Vinaigrette  
Tricolor Pasta Salad Provençale with Tomato, Basil, and Extra Virgin Olive Oil  
Dill Potato Salad Farm Fresh Potatoes, Homemade Mayo, Sour Cream and Fresh Dill  
Caesar Salad with Herb Croutons, Shaved Pecorino, Cherry Tomatoes, Homemade Caesar Dressing  
Kale Salad Fresh Kale, Cherry Tomatoes, Dried Cranberries, Walnuts and Apple Cider Vinaigrette  
Spring Salad Mixed Greens, Cherry Tomatoes, Dried Cranberries, Raisins and Goat Cheese with Raspberry Vinaigrette  
Pasta Pesto Salad Penne Pasta, Green Peas, Fresh Basil and Parmesan

## SIGNATURE SALADS 6

Kale and Roasted Beet Salad  
Quinoa, Toasted Pumpkin Seeds and Shaved Pecorino with a Red Wine Dijon Vinaigrette  
Grilled Watermelon and Feta Salad  
with Julienned Jalapeño, Radishes, Lime Zest and Balsamic Reduction  
Baby Spinach and Date Salad  
with Spiced Almonds, Gorgonzola and Lemon Vinaigrette  
Baby Arugula and Herb Salad  
with Mint, Basil, Fried Goat Cheese, Seared Artichoke Hearts and Green Goddess Dressing  
Papaya and Calamari Salad  
with Cilantro, Carrots and Lionfish Sauce Vinaigrette  
Baby Arugula Salad  
with Cherry Tomatoes, Toasted Pecans and Parmesan  
Roasted Garden Veggies and Curried Chickpea Salad  
with Lemon Tahini Dressing  
Beet and Feta Salad  
with Spiced Almonds, Micro Celery and Shallot Vinaigrette  
Mediterranean  
Tomato, Cucumber, Red Onion, Chopped Parsley, Lemon Vinaigrette  
Roasted Curry Cauliflower and Baby Spinach  
Blood Oranges, Shaved Red Onion, Ginger Coconut Vinaigrette  
Baby Spinach and Herb  
Apples, Brie, Sliced Almonds, Herb Vinaigrette  
Dandelion Greens, Kohlrabi and Pears  
Aged Parmesan, Market Carrots, Lemon Dijon Vinaigrette  
Grilled Kale and Kimchi  
Pickled Daikon, Rice Wine Vinaigrette  
Baby Arugula  
Sliced Pears, Cherry Tomatoes, Toasted Pecans, Crumbled Blue Cheese, Balsamic Vinaigrette  
Beet and Goat Cheese  
Spiced Almonds, Micro Celery, Shallot Vinaigrette

## SOUPS 3

Classic Chicken Noodle with Garden Vegetables & Fresh Herbs  
Curried Green Lentil with Carrots, Celery, Garlic Chips and Fire Roasted Tomatoes (Vegan)  
Tomato Basil with Garlic Confit, Fresh Herbs De Provence & Shaved Pecorino (Vegetarian)  
White Bean & Kale with Homemade Vegetable Broth, Caramelized Onions & Red Pepper Flakes (Vegan)  
Garden Vegetable Minestrone with Fire Roasted Tomatoes, Kidney Beans, Pasta, Baby Spinach (Vegan)  
Split Pea with Smoked Ham and Fresh Parsley  
Fire Roasted Tomato Bisque with Fresh Herbs and Garlic Confit (Vegetarian)  
Apple Pumpkin with Toasted Pumpkin Seeds, Maple Syrup, Balsamic Reduction (Vegan)  
Mushroom Barley with Grilled Garden Vegetables and Baby Spinach (Vegan)  
Four Bean Chili with Smoked Paprika, Garlic, Onions, Fire Roasted Tomatoes (Vegan)  
Chili Con Carne Four Bean Chili with Grass Fed Ground Beef  
New England Clam Chowder with Applewood Smoked Bacon, White Wine, Idaho Potatoes and a dash of Cream  
Potato Leek with Smoked Gouda, Caramelized and Green Onions  
Curry Roasted Cauliflower and Granny Smith Apple with Coconut Milk & Red Pepper Flakes  
Italian Wedding with Berkshire Pork Meatballs, Shaved Pecorino, Orzo, Garlic Confit and Baby Spinach

## CHILLED SOUPS 3

Green Gazpacho with Grapes, Tomatoes, Jalapenos, Grilled Tomatillos, Garlic Confit  
Cucumber Soup with Avocado, Candied Lemon Zest and Diced Red Onion

## HOT LUNCH ENTRÉES

Includes a Garden or Caesar salad with a choice of two sides.  
Served with French Baguette and butter  
(Lunch Entrees priced at 25 people minimum)

## PASTA MAIN ENTREES

Baked Ziti 10  
Penne A La Vodka 10  
Rigatoni Bolognese with Meat Sauce 12  
Cheese Tortellini 11  
Penne Primavera with Seasonal Grilled Vegetables 12  
Homemade Meat Lasagna 13

## CHICKEN ENTREE 18

Chicken Marsala Sautéed crimini mushrooms, sweet Marsala wine and chopped fresh parsley  
Buttermilk Fried Chicken Crispy hand-breaded fried chicken  
Chicken Parmigiana Lightly fried and covered with our homemade mozzarella cheese and marina sauce

## BEEF OR PORK ENTREE 21

Sirloin Steak Sautéed with sautéed Spanish onions and peppers  
Beef & Broccoli Sautéed beef, broccoli in a light teriyaki sauce  
Grilled 6oz Fillet Mignon In a Merlot mushroom sauce  
Add 5.00

## **SEAFOOD AND FISH ENTREE 22**

Market Fish with Garlic Herb Panko Crust and Shallot White Wine Sauce 17

Asian Shrimp Stir Fry Sautéed shrimp with vegetables in a sesame ginger sauce

Shrimp Scampi Sautéed in a lemon Italian parsley garlic sauce served over linguini

Shrimp Fra Diablo Lightly fried in a spicy marina sauce served over wild rice

Tilapia Fried tilapia in a White wine sauce.

Grilled Salmon In a white wine butter garlic sauce

Add 4.00

## **SIDES**

Garlic herb mashed potatoes

Roasted rosemary potatoes

Oven Baked Mac & Cheese

Wild Rice

Yellow Rice and Beans

String Beans Almandine

Roasted Corn & Red Peppers

Steamed Mixed Veggies

Sweet Plantains

Roasted Brussel Sprouts

## **CORPORATE LUNCH PACKAGES**

Sandwich Buffet Package 12

Choice of Two Types of Signature Sandwiches, Homemade Chips and Garden Salad with your choice of dressing.

Box Lunch 14

Choice of a Sandwich or Wrap, A Piece of Fruit, Chips, Cookie and Bottled Water.

Executive Lunch 16

An Assortment of Four Signature Sandwiches and/or Wraps, Garden Salad, Fresh Fruit Salad With Seasonal Berries, Chocolate Chunk Cookie and Brownie Tray and Bottled Water

CEO Lunch 21

An Assortment of Six Sandwiches and/or Wraps, Seasonal Salad, Fresh Fruit Salad with Seasonal Berries, Homemade Potato Chips, Spiced Mixed Nuts, Assorted Hummus, Crudités Platter, Chocolate Chunk And Brownie Platter

# “VOILA” CATERERS- BUFFET SELECT PACKAGES

*Packages priced at 25 people minimum*

## **FRENCH BISTRO BUFFET 25**

- Niçoise Salad with Tomato, Hard-Boiled Eggs, Niçoise Olives, Anchovies, Dressed w/Olive Oil
- Pan Roasted Free Range Chicken Breast with Wild Mushroom Sauce
- Market Fish with Garlic Herb Panko Crust and Shallot White Wine Sauce
- Brown and Wild Rice Pilaf
- Steamed Broccoli Salad with Roasted Garlic
- Sweets -Mini Crème Brulée, Mini Double Chocolate Brownie, and Mini Fresh Fruit Tarts
- French Baguette and Butter

## **ITALIAN AND MEDITERRANEAN BUFFET 30**

- Caesar Salad with Grilled Chicken or Shrimp ( Add \$5.00 p/p for Shrimp) Romaine Lettuce with Sourdough Croutons, Parmesan Cheese, and Classic Caesar Dressing
- Salumeria Platter: Assorted Custom Cured Salamis, Saucisson, Prosciutto di Parma, Breadsticks and Olives
- Antipasto Platter: Grilled Zucchini and Yellow Squash, Roasted Peppers, Grilled Portobello Mushrooms, Marinated Artichoke Hearts, Assorted Olives, and Parmesan Cheese, Served with Italian Breadsticks
- Baked Penne Pasta with Chicken, Fresh Mozzarella, and Tomato Sauce (Vegetarian option available)
- Sweets - Classic Tiramisu, Mixed Berries with Marsala Zabaglione, and Italian Butter Cookies .
- Rustic Sourdough Bread and Herb Infused Extra Virgin Olive Oil

## DESSERTS

### COOKIE PLATTER 3

Freshly baked homemade chocolate chip, oatmeal raisin, macadamia nut, and an assortment of butter cookies garnished with sliced strawberries and assorted berries.

### COOKIE & BROWNIE PLATTER 4

Freshly baked chocolate chip, oatmeal raisin, macadamia nut cookies, freshly baked brownies and an assortment of butter cookies garnished with sliced strawberries and berries.

### DESSERT AND COFFEE BREAK 6

Freshly baked chocolate chip, oatmeal raisin, macadamia nut cookies, freshly baked brownies and an assortment of butter cookies garnished with sliced strawberries and berries. Served with freshly brewed coffee.

### MORNING OR AFTERNOON BREAK

Mix & Match 10

Please select 2 items

- Assorted Mini Pastries and Muffins
- Assorted Cookies and Brownies
- Granola Snack Bars
- Fresh Fruit Salad
- Whole Fruit Basket Apples, Banana and Clementine's

Served with fresh brewed coffee.

### DESSERT AND FRUIT PLATTER 8

Freshly baked chocolate chip, oatmeal raisin, macadamia cookies, freshly baked brownies and an assortment of butter cookies, fresh sliced fruit or fruit skewers garnished with sliced strawberries and berries.

### MINI CHEESECAKE PLATTER 5

Garnished with assorted fruit toppings.

### HEALTH BREAK 8

Trail mix, granola bars and fresh fruit salad.

FRUIT SALAD \$3.95

SLICED FRUIT PLATTER \$4.95

## AFTERNOON TEA 16

### ASSORTED TEA SANDWICHES

- Mozzarella, Roasted Pepper, Tomato and Pesto on Mini Brioche Rolls
- Smoked Salmon Salad on Pumpkin Bread
- Ham, Brie, Sun-dried Tomato, Dijon Mayonnaise on Mini 7-grain Rolls
- Curried Chicken Salad on Mini Croissants

Accompanied by:

- Assorted Cookies
- Pastries with homemade strawberry preserves and whipped cream
- Assorted Herbal Teas