

# Sample Menus

## Brunch

### **Bagel and Lox Platter**

Accompanied by Sliced Tomatoes, Cucumbers, Sliced Onions, and Nova Lox,  
Served with Chive and Regular Cream Cheeses

### **Noodle Kugel**

Our Famous Noodle Pudding with Cinnamon, Nutmeg, Apples, & Golden Raisins

### **Potato Pancakes**

Served with Sour Cream and Raspberry Applesauce

### **Fresh Fruit Display**

Sliced Seasonal Melons with Fresh Hawaiian Pineapples,  
Strawberries and Red Grapes

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### **Assorted Individual Quiches**

Spinach & Mushroom                      Grilled Vegetable with Goat Cheese                      Lorraine

### **Nantucket Field Green Salad**

Mixed Organic Baby Field Greens with Dried Cherries, goat cheese  
Caramelized Walnuts, and Mandarin Oranges, In Vinaigrette Dressing

### **Fresh Fruit Basket**

to include Sliced Seasonal Melons, Red Grapes, Pineapples, & Fresh Strawberries

### **An Assortment of Freshly Baked Muffins**

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### **Brunch Open House Menu**

#### **Baked Brie en Croute**

With Apricot-Almond Glaze,  
Garnished with Fresh Strawberries and Served with English Water Crackers

#### **Chilled Poached Salmon with Cucumber-Dill Sauce**

#### **Miniature Bagels with Assorted Cream Cheeses**

To include Plain, Chive, and Strawberry Cream Cheeses

#### **Summer Field Green Salad**

Mixed Greens with Fresh Strawberries, Mandarin Oranges, Goat Cheese,  
and Caramelized Walnuts, in Lite Vinaigrette

#### **Freshly Sliced Fruit Basket**

To include Sliced Seasonal Melons, Red Grapes, Pineapples,  
And Fresh Strawberries

#### **An Assortment of Freshly Baked Miniature Muffins**

To include Apple-Carrot, Lemon Poppyseed, Cranberry-Walnut, & Seasonal Selections

#### **Eggs Florentine**

With Fresh Mushrooms, Sautéed Spinach, and Cheeses

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## Lunch

### **An Apple a Day Roasted Chicken Salad**

Garnished with Seasonal Vegetables

### **Summer Field Green Salad**

Mixed Organic Baby Field Greens with Fresh Strawberries, Mandarin Oranges,  
Caramelized Walnuts, and Goat Cheese, in Lite Vinaigrette

### **An Assortment of Petite Rolls and Miniature Muffins**

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**Assorted Miniature Sandwiches**

To include Raspberry Glazed Ham, Roasted Turkey Breast,  
And Mustard Glazed Rare Roast Beef  
Served with Dijon, Mayonnaise, & Horseradish Sauce on the Side

**Nantucket Harvest Salad**

Mixed Organic Baby Field Greens with Dried Cherries, Mandarin Oranges,  
Caramelized Walnuts, and Goat Cheese, in Vinaigrette Dressing

**Lemon-Basil Pasta Salad**

Cavattappi Pasta Salad Tossed in Lemon-Basil Dressing with Fresh Vegetables

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**Miniature Grilled Tenderloin of Beef Sandwiches**

with Condiments of Horseradish and Dijon Mustard (on side)

**Insalata Caprese**

Fresh Buffalo Mozzarella, Cherry Tomatoes, and Fresh Basil with Balsamic Vinaigrette

**Display of Balsamic Marinated Grilled Vegetables**

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**Bang Bang Salad with 4oz Grilled Salmon**

Mixed Greens with Roasted Almonds,  
Mandarin Oranges, Tomatoes, Red Peppers, Green Onions, and Chow Mein Noodles,  
With Soy-Ginger Dressing

**Freshly Sliced Fruit Basket**

Sliced Seasonal Melons, Pineapple, Strawberries, and Red Grapes

**Oriental Pasta Salad**

Angel Hair Pasta with Fresh Vegetables with a Thai Peanut Dressing

## ***Cocktail Party***

**Artisan Cheese Display with Berries and Grapes**

The Best Cheeses International and Domestic Cheeses, Garnished with Red Grapes and Fresh Strawberries,  
Served with Carr's English Water Crackers

**Mediterranean Basket**

Sliced Tomatoes, Cucumbers, Olives, Marinated Artichokes  
Served with Red-Pepper Hummus, Tzaziki & Herbed Pita

**Smoked Scottish Salmon**

with Capers, Sliced Lemon, Green Onions, and Russian Pumpernickel

**Assorted Appetizer Wraps**

Turkey with Guacamole, Roast Beef with Horseradish,  
Grilled Veggie with Roasted Red Pepper Spread

**Assorted Miniature Desserts**

to include Selection of Homemade Cookies, Double Chocolate Brownies, and Petite Tarts

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**Fun Party Sliders**

Black Angus Sliders  
Grilled Atlantic Salmon Sliders  
Black Bean Sliders

**Condiments to Include**

Ketchup, Mustard, Cheddar Cheese, Summer Tomato Slices, Sliced Onion,  
Cilantro Aioli, Cucumber Dill Sauce and Crisp Leaf Lettuce

**Basket of Homemade Kettle Chips**

Served with Honey Mustard and Chipotle Ketchup Dipping Sauces

**Chopped Salad**

Freshly Chopped Romaine Lettuce Topped with Red Peppers, Broccoli, Cucumbers,  
Artichokes, Red Onion, Tomatoes, & Goat Cheese, with Lite Vinaigrette

# **Dinner**

## **Lemon Chicken Picatta**

Boneless Breast of Chicken Sautéed in Lemon Caper Buerre Blanc

## **Chopped Salad**

Freshly Chopped Romaine Lettuce Topped with Red Peppers, Broccoli, Cucumbers, Artichokes, Red Onion, Tomatoes, & Goat Cheese, with Lite Vinaigrette

## **Angel Hair Pasta**

## **Roasted Brussel Sprouts**

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## **Grilled Tenderloin of Beef**

With Sour Cream-Horseradish Sauce

## **House Salad**

Mixed Organic Baby Field Greens with Carrots, Cucumber, Beets, and Cherry Tomatoes, In Lite Vinaigrette

## **Herb Roasted Quarter Potatoes**

## **Steamed Green Beans with Almonds**

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## **Pecan Crusted Salmon**

With Orange Rosemary Buerre Blanc

## **Nantucket Harvest**

Mixed Organic Baby Field Greens with Dried Cherries, Mandarin Oranges, Caramelized Walnuts, and Goat Cheese, in Lite Vinaigrette

## **Wild Mushroom Rice**

## **Broccolini with Lemon Zest**