



DUE DIECI BUSINESS CATERING MENUS

ALL DAY MEETING PACKAGE \$120 per person

Served buffet style & includes, juice, coffee, tea, soft drinks & bottled waters

Breakfast Buffet

Please choose two (2) of the following. For additional choices, please add \$6.00pp per item

- Fresh Sliced Fruit Display
- Muffins, Croissants & Bagels; Served with assorted preserves and spreads
- Assorted Pastries; Assorted house-made pastries with various fillings
- Scrambled eggs and bacon or breakfast sausage, served with roasted potatoes
- Yogurt with thyme honey and berries
- The Italian Frittata; Fluffy eggs with tomato, arugula, oregano, parmesan, scallions

Lunch Buffet

Salad - please choose one (1) of the following.

- Romaine; Parmigiano Reggiano, Caesar's dressing, herb croutons
- Mixed greens, tomatoes, onions, green beans, herb vinaigrette
- Caprese; Tomato, mozzarella, arugula, aged balsamic, pinenuts

Main Course- please choose two (2) of the following. For additional choices, please add \$10.00pp per item

- Grilled chicken breast; Pistachio, Onion, Au jus
- Mushroom Ravioli... Sicilian cream, Baby Spinach, Parmigiano-Reggiano (VEG)
- Lamb Chops, mesquite-grilled with traditional seasonings (\$18.00pp)
- Assorted Wraps, turkey, roast beef and veggies
- Assorted Italian sandwiches on a ciabatta bread
- Grilled Mediterranean Sea Bass, Swiss chard, lemon emulsion
- Penne; Tomato sugo, seasonal garden vegetables, pecorino

Side- Please choose one (1) of the following. For additional choice add \$6.00pp per item

- Chef's selection of seasonal vegetables
- Lemon roasted potatoes
- Caramelized mushrooms
- Rice pilaf

A \$250.00 service fee applies to all groups of 20 and less. 9.25 % sales tax and 25% service charge apply to all prices. Prices are subject to change without notice.



Dessert - please choose one (1) of the following. For additional choice add \$6.00pp per item.

- Tiramisu
- Lemon Tart
- Homemade Assorted Cookies

Morning OR Afternoon Break

Please choose one (1) of the following. For additional choices, please add \$6.00pp per item

- Fresh Fruit
- Individual Yogurts Parfaits
- Brownies
- Potato Kettle Chips individually packaged
- Trail Mix, dried fruits, nuts, and seeds

A LA CARTE MENU

-Total service of three (3) hours-
Served buffet style.

A La Carte Breakfast Buffet \$45 per person (Includes orange juice, freshly brewed coffee & hot tea)

Please choose one (2) of the following. For additional choices, please add \$6.00pp per item

- Fresh Sliced Fruit Display
- Muffins, Croissants & Bagels; Served with assorted preserves and spreads
- Assorted Pastries; Assorted house-made pastries with various fillings
- Scrambled eggs and bacon or breakfast sausage, served with roasted potatoes
- Yogurt with thyme honey and berries
- The Italian Frittata; Fluffy eggs with tomato, arugula, oregano, parmesan, scallions

A La Carte Lunch Buffet \$80 per person (Includes freshly brewed coffee & hot tea)

Appetizers - please choose one (1) of the following. For additional choices, please add \$6.00pp per item

- Tomato, mozzarella, basil bruschetta
- Artichoke beignet & pesto
- Meatballs with tomato compote
- Chicken skewer with grilled onion & pepper

A \$250.00 service fee applies to all groups of 20 and less. 9.25 % sales tax and 25% service charge apply to all prices. Prices are subject to change without notice.



Salad- please choose one (1) of the following

- Romaine; Parmigiano Reggiano, Caesar's dressing, herb croutons
- Mixed greens; tomatoes, onions, green beans, herb vinaigrette
- Caprese; Tomato, mozzarella, arugula, aged balsamic, pinenuts

Main Course - please choose two (2) of the following. For additional choices, please add \$10.00pp per item.

- Grilled chicken breast; Pistachio, Onion, Au jus
- Mushroom Ravioli... Sicilian cream, Baby Spinach, Parmigiano-Reggiano (VEG)
- Lamb Chops, mesquite-grilled with traditional seasonings (\$18.00pp)
- Assorted Wraps, turkey, roast beef and veggies
- Grilled Mediterranean Sea Bass, Swiss chard, lemon emulsion
- Penne; Tomato sugo, seasonal garden vegetables, pecorino
- Assorted Italian sandwiches on a ciabatta bread

Side- Please choose one (1) of the following. For additional choices add \$6.00pp per item.

- Chef's Selection of Seasonal Vegetables
- Lemon Roasted Potatoes
- Caramelized mushrooms
- Rice Pilaf

Dessert - please choose one (1) of the following. For additional choices, please add \$6.00pp per item.

- Tiramisu
- Lemon tart
- Assorted cookies

A La Carte Morning or Afternoon Break \$40 per person (Includes freshly brewed coffee & hot tea)

Please choose two (2) of the following. For additional choices, please add \$6.00pp per item

- Fresh Fruit
- Individual Yogurts Parfaits
- Brownies
- Potato Kettle Chips individually packaged
- Trail Mix, dried fruits, nuts, and seeds

A \$250.00 service fee applies to all groups of 20 and less. 9.25 % sales tax and 25% service charge apply to all prices. Prices are subject to change without notice.



Groups on the Go \$47 per person (*\$250.00 service fee applies*)

Please choose three (3) of the following:

*Client to Specify Amount of Each Sandwich/Wrap.

- Mixed greens; tomatoes, onions, green beans, herb vinaigrette
- Romaine; Parmigiano Reggiano, Caesar's dressing, herb croutons
- Roasted Turkey Spinach wrap, Tomato, Lettuce, Onion, Avocado
- Ham, Tomato, Mozzarella and Basil, served on Ciabatta with Red Bell Pepper Spread
- Salami, Mortadella, Provolone Cheese, Lettuce, Tomatoes & Peppercorn Peppers, Olive Tapenade Spread on a Ciabatta
- Grilled Portabello Mushroom, Roasted Bell Pepper, Spinach, Herb aioli on Brioche Roll
- Grilled Vegetable Wrap, Zucchini, Onions, Sun Dried Tomatoes, Mushrooms, Hummus

One cookie per person, bottled of water, and soft drinks station (Included In package)

Beverage Packages - For A La Carte meals (3-hour limit)

- Soft drink station (Coca-Cola products, water bottles) \$10.00 per person
- Coffee/ Tea station \$9.00 per person