Continental Breakfasts
Include:
Aspretto Brand Coffee, Numi Brand Hot Teas
Orange, Apple, and Cranberry Juice
Bottled Water

Good Morning
Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit Flavored Muffins

Add Seasonal Fresh Fruit

Great Beginnings
Assortment of Tea Breads
Almond and Chocolate Biscotti
Croissants with Jellies and Butter
Savory and Sweet Bagels with Cream Cheese and Butter

European Style
Apricot Jalousie
Cinnamon Rolls
Apple and Blueberry Strudel
Peach Breakfast Tart
Chocolate Almond Strudel
Fresh Seasonal Berries

Savory and Sweet
Italian Style Meats and Cheeses
French Baguette, Biscuits
Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit Flavored Muffins
Butter and Jam
American
- Fruit and Cheese Danish
- Orange-Cranberry, Blueberry, and Cinnamon Scones
- Fruit Flavored Muffins
- Seasonal Fresh Fruit
- Scrambled Eggs, Crispy Bacon
- Potatoes with Green Peppers and Onions

English
- Assortment of Tea Breads, Almond and Chocolate Biscotti
- Croissants with Jellies and Butter
- Savory and Sweet Bagels with Cream Cheese and Butter
- Ham, Potato and Cheese Frittata, Roasted Vegetable Frittata,
- English Banger Sausage, Shredded Hash Browns

Virginian
- Fruit and Cheese Danish
- Orange-Cranberry, Blueberry, and Cinnamon Scones
- Fruit Flavored Muffins
- Cheddar Grits, Belgian Waffles with Strawberry Topping,
- Bacon or Ham, Home Fried Potatoes, Seasonal Fresh Fruit

Add Chef Presentation of Omelets with toppings of your choice
- Cheddar Cheese, Onions, Green Peppers, Tomatoes,
- Mushrooms, Ham, Bacon,
- Asparagus, Roasted Red Pepper, Wild Mushrooms, Spicy Sausage,
- Shrimp, Bacon, Monterey Jack, Smoked Gouda, Onions

Add Chef Presentation of Crepes
- Served with Oranges, Strawberries, Apples, Cherries, Whipped Cream
Breakfast Sandwich
Ham, Sausage, or Bacon, with Egg and Cheese on Croissant
Pan-Fried Shredded Potatoes
Seasonal Fresh Fruit Salad

Traditional
Fluffy Scrambled Eggs
Thick-Cut Smoked Ham Steak
Home Fried Potatoes with Peppers and Onions
Seasonal Fresh Fruit Salad

Country
Vegetable or Ham and Cheese Quiche
Cheese Blintz with Strawberry Topping
Thick-Cut Bacon
Seasonal Fresh Fruit Salad

European
Crepes with Herbed Cream Cheese and Smoked Salmon
Croissant and Biscuit
Banger Sausage
Seasonal Fresh Fruit Salad
Luncheon Buffets

**Wrap Buffet**
- Italian Deli, Chicken Cordon Bleu,
- Turkey Club, and Vegetarian Mozzarella and Arugula Wraps
- Soba Noodle Salad with Fresh Vegetables and Ginger-Soy Vinaigrette
- Fresh Fruit Salad
- Pretzels or Potato Chips

**Sandwich Board**
- Ham and Brie Cheese with Dijon Sauce on Focaccia Bread
- Smoked Chicken with Smoked Gouda and Cilantro Mayonnaise on Ciabatta
- Roasted Vegetables with Hummus on Focaccia
- Cheese Tortellini Salad with Julienne Vegetables
- Fresh Fruit Salad
- Pretzels or Potato Chips

**Soup and Salad**
**Select Two Soups:**
- Our Signature Crab Bisque, Beef Barley with Wild Mushrooms,
- Butternut Squash Bisque, Roasted Vegetable, Potato and Cheddar,
- Cream of Tomato and Basil, Classic Chicken Noodle

**Select Three Salads:**
- Orange Pecan Salad, Cobb Salad, Chicken Caesar, Garden, or Chef
- Breads and Butter

Luncheon Buffets Include:
- Selection of Luncheon Buffet Dessert
- Assortment of Sodas and Bottled Water
- Asprettos Brand Coffee, Numi Brand Hot Teas
Luncheon Buffets Include:

- Selection of Luncheon Buffet Dessert
- Assortment of Sodas and Bottled Water
- Aspretto Brand Coffee, Numi Brand Hot Teas

**Madison Lunch**
- Garden Salad with Two Dressing Selections
- Grilled Rosemary Breast of Chicken
- Our Signature Cheese Tortellini and Wild Mushrooms with Romano Sauce
- Saffron Risotto
- Steamed Green Beans with Red Pepper

**Sandwich and Salad**

Choose Two Salads:
- Orange Pecan, Cobb, Chicken Caesar, Garden, or Chef

Choose Two Sandwiches:
- Roast Beef with Boursin Cheese on Herbed Baguette
- Ham and Brie Cheese with Dijon Sauce on Focaccia Bread
- Smoked Chicken with Smoked Gouda and Cilantro Mayonnaise on Ciabatta
- Roasted Vegetables with Hummus on Focaccia

- Chips and Pretzels

**Deli Platter**

Sliced Meats and Cheeses including Honey Ham, Roasted Turkey Breast, Roast Beef, Swiss and Provolone Cheese, served with Breads, Tortillas, Pita, and Appropriate Condiments. Accompanied by Penne Pasta Salad with Roasted Vegetables in a Balsamic Vinaigrette, Dijon Red Bliss Potato Salad, and Potato Chips.

**Luncheon Buffet Desserts** (choose one)

- Miniature Cookies, Dessert Bars, and Bite-Sized Cheesecake
- Pound Cake with Strawberries and Whipped Cream
- Individual Fresh Fruit Tarts with Vanilla Custard
St Albans School

Served Luncheon Salads

- Grilled Romaine Lettuce with Marinated Chicken Breast
  Chopped Tomatoes and Shredded Parmesan Cheese
  Caesar Dressing with a Hint of Chipotle Peppers

- Spring Greens with Fresh Orange Slices, Gorgonzola Cheese
  Grilled Chicken Breast and topping of Candied Pecans
  Our Signature Orange-Pecan Dressing

- Sesame Chicken Breast presented over Chopped Romaine Lettuce
  Topped with Crispy Noodles, Mandarin Oranges, Sesame Seeds
  Sesame-Ginger Dressing

- Vietnamese-Style Shrimp and Pork Spring Roll
  Thai Salad of Tomatoes, Cilantro, Lettuce,
  Bean Sprouts, and Shredded Chicken
  Served over Rice Vermicelli
  Thai Table Sauce Dressing

- Spinach Salad tossed with Crispy Bacon, Walnuts and Blue Cheese
  Topped with Sautéed Beef Tenderloin Tips
  Blue Cheese Dressing

- Spring Greens with Grilled Citrus Chicken Breast
  Roasted Seasonal Miniature Vegetables
  Balsamic Vinaigrette Dressing

Served Lunches Include:
- Selection of Served Luncheon Dessert
- Iced Tea and Iced Water
- Aspreto Brand Coffee,
  Numi Brand Hot Teas
St Albans School

Served Lunch

Served Lunches Include:

- Garden Salad with Two Dressings
- Iced Tea and Iced Water
- Aspretto Brand Coffee, Numi Brand Hot Teas

Add any Dinner Salad Selection to a Served Lunch for an Additional $2.00 Per Person

Served Luncheon Dessert (choose one)

- Cheesecake, Key Lime Pie, Apple Pie, Carrot Cake, Tiramisu
- Mocha Bread Pudding with Vanilla and Caramel Sauce, Pecan Pie, Norwegian Hazelnut Cake, Upside-Down Gingerbread Cake

Country Ham and Swiss Cheese Stuffed Chicken Breast with Dijon Sauce
Sautéed Julienne Vegetables
Steamed Basmati Rice

Grain-Mustard Crusted Chicken with Champagne Shallot Sauce
Roasted Miniature Vegetables
Garden Blended Rice

London Broil with Wild Mushroom Demi Glace
Mashed Red Potatoes with Chives
Steamed Julienne Carrots

Fillet of Atlantic Salmon with Orange Glaze
Sautéed Fresh Spinach
Roasted Fingerling Potatoes

Red Snapper Fillet with Lemon Butter and Capers
Orzo Pasta
Zucchini Squash sautéed with Shallots

Seared Yellowfin Tuna
Mild Wasabi Sauce
Pan Seared Sushi Rice Cake
Sautéed Baby Bok Choy
Chicken Salad with a Hint of Fresh Tarragon on Croissant
Orzo Pasta Salad with Fresh Spinach, Tomato, and Feta Cheese
Miss Vicky’s Potato Chips

Cuban Sandwich
Country Style Ham, Pork, Dill Pickles, Swiss Cheese and Mustard
Red Bliss Potato Salad with Fresh Herbs and Capers
Pretzels

Sweet Roast Beef
Medium-Rare Roast Beef with Caramelized Onions on a Kaiser Roll
Lettuce, Tomato and Horseradish Sauce
Salad
Miss Vicky’s Potato Chips

Southwest Turkey Sandwich
Smoked Turkey, Provolone, Bacon, Lettuce and Tomato
Focaccia Bread with Chipotle Mayonnaise
Three Cheese Tortellini Salad with Roasted Vegetables
Pretzels

Smoked Ham and Creamy Brie Cheese with Tomato and Lettuce
Focaccia Bread with Dijon Mustard
Fresh Fruit Salad
Miss Vicky’s Potato Chips
## Packaged Lunches

Packaged Lunches include:

- Chocolate Chip Cookie and Fruit Dessert Bar
- Bottled Water and Assorted Sodas

### St Albans School

<table>
<thead>
<tr>
<th>Description</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey Ham and Swiss on Marbled Rye</td>
<td>Tomato, Lettuce, Mayonnaise</td>
</tr>
<tr>
<td>Cheese Tortellini Pasta Salad with Fresh Vegetables</td>
<td>Pretzels</td>
</tr>
<tr>
<td>Roasted Turkey Breast and Provolone on Ciabatta</td>
<td>Tomato, Lettuce, Cranberry Mayonnaise</td>
</tr>
<tr>
<td>Orzo Pasta Salad with Fresh Spinach, Tomatoes, and Feta Cheese</td>
<td>Miss Vicky’s Potato Chips</td>
</tr>
<tr>
<td>Roast Beef and Provolone on Kaiser Roll</td>
<td>Tomato, Lettuce, Horseradish Sauce</td>
</tr>
<tr>
<td>Red Bliss Potato Salad with Fresh Herbs and Capers</td>
<td>Miss Vicky’s Potato Chips</td>
</tr>
<tr>
<td>Grilled Chicken and Cheddar in Pesto Wrap</td>
<td>Shredded Lettuce, Tomato, Bacon, Ranch Sauce</td>
</tr>
<tr>
<td>Cucumber and Tomato Salad</td>
<td>Pretzels</td>
</tr>
<tr>
<td>Roasted Vegetables and Hummus in a Sun-dried Tomato Wrap</td>
<td>Shredded Lettuce, Tomato, Pesto Mayonnaise</td>
</tr>
<tr>
<td>Cheese Tortellini Pasta Salad with Fresh Vegetables</td>
<td>Miss Vicky’s Potato Chips</td>
</tr>
</tbody>
</table>
Executives Catering

St. Albans School

Dinner Salads

Served Dinners Include:

Selection of Dinner Salad
Iced Tea and Iced Water
Asprettos Brand Coffee, Numi Brand Hot Teas
Selection of Served Dinner Dessert

Pacific Salad
Blanched Asparagus and Star Fruit over Micro Greens Vietnamese Style Vinaigrette

Tomato Panzanella Salad
Parmesan Crisp, Fresh Heirloom Tomato, Frisee Lettuce Balsamic Reduction and Olive Oil

Madison Salad
Baby Garden Greens, Candied Pecans, Red Onion, Blue Cheese
Raspberry Vinaigrette

Oscar Salad
Shaved Fennel and Fresh Oranges with Artichokes
Dill Orange Vinaigrette

Summer Salad
Butter Lettuce Cup filled with Spring Greens and Julienne Vegetables
Tomato Basil Vinaigrette

Garden Salad
Romaine and Iceberg Lettuces with Cucumber, Tomato, Croutons, Carrots
Selection of Dressing
St Albans School

Chef Presentation of Prime Rib with Horseradish and Au Jus
Grilled Rosemary Chicken Breast
Signature Cheese Tortellini with Wild Mushrooms Romano Cream Sauce
Sautéed Julienne Vegetables
Garden Blended Rice

Grilled Flank Steak with Roasted Red Pepper Sauce
Pesto Chicken Breast with Pine Nuts
Polenta with Roma Tomato Sauce
Sautéed Baby Vegetables
Roasted Red Bliss Potatoes

Grilled Filet Mignon with Cherry Chive Sauce
Salmon with Dill Butter
Portabella Mushroom Cap with Wilted Spinach
Steamed Broccoli
Rice Pilaf

Red Snapper with Creole Sauce
Pork Loin with Apple Cherry Glaze
Signature Cheese Tortellini with Wild Mushrooms Romano Cream Sauce
Asparagus and Red Pepper Bundle
Roasted Fingerling Potatoes

Garden Salad with Antipasti Display of Italian Style Meats and Cheeses
Fresh Mozzarella and Tomato drizzled with Olive Oil and Basil
Italian Sausage Lasagna
Baked Penne Pasta with Roasted Vegetables and White Wine Sauce
Garlic Bread and Shredded Parmesan Cheese
Cannolis and Cheesecake with Fresh Fruit Topping
<table>
<thead>
<tr>
<th>Served Dinner Entrees</th>
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</thead>
<tbody>
<tr>
<td>Served Dinners Include:</td>
</tr>
<tr>
<td>Selection of Dinner Salad</td>
</tr>
<tr>
<td>Iced Tea and Iced Water Asprettobrand Coffee, Numi Brand Hot Teas</td>
</tr>
<tr>
<td>Selection of Served Dessert</td>
</tr>
</tbody>
</table>

- **Roasted Chicken Breast with Tarragon Tomato Marsala Sauce**
- **Mashed Potatoes and Steamed Asparagus**

- **Crab and Spinach stuffed Chicken Breast with Champagne Sauce**
- **Risotto Cake and Baby Carrots**

- **Grilled Breast of Chicken with Citrus Butter**
  - Garden Blended Rice and Sautéed Julienne Vegetables

- **Grilled Filet Mignon with Bordelaise Sauce**
  - Potato Latke and Haricot Verts Carrot Bundle

- **Spinach and Swiss Stuffed flank Steak with Port Wine sauce**
  - Steamed Jasmine Rice and Sautéed Julienne Vegetables

- **Roasted Pork Tenderloin with Orange Wine Sauce**
  - Yukon Gold Potatoes and Fennel Slaw

- **Pork Chops with Apple and Fig Compote**
  - Root Vegetables and Spinach Soufflé

- **Sesame Seared Tuna with Tomato Fondue**
  - Creamed Leeks and Parmesan Potatoes

- **Veal Chops with Rosemary Merlot Sauce**
  - Braised Baby Fennel and White Beans
<table>
<thead>
<tr>
<th>Entrees</th>
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</thead>
<tbody>
<tr>
<td>Sea Bass with Homemade Chutney</td>
</tr>
<tr>
<td>Coconut Rice and Baby Zucchini</td>
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<tr>
<td>Red Snapper with Caper Sauce</td>
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<tr>
<td>Basmati Rice and Sautéed Leeks</td>
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<tr>
<td>Rainbow Trout with Lobster Almond Butter</td>
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<tr>
<td>Jasmine Rice and Herbed Spaghetti Squash</td>
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<tr>
<td>Twin Jumbo Lump Crab Cakes with Cilantro</td>
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<tr>
<td>Lemon Aioli</td>
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<tr>
<td>Broiled Tomato and Roasted Rosemary Potato</td>
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<tr>
<td>Cold Water Lobster Tail with Garlic Infused</td>
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<tr>
<td>Butter</td>
</tr>
<tr>
<td>Risotto and Steamed Snow Peas</td>
</tr>
<tr>
<td>Filet and Jumbo Shrimp with Béarnaise Sauce</td>
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<tr>
<td>Signature Potato Grantinee and Sautéed</td>
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<tr>
<td>Miniature Vegetables</td>
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<tr>
<td>Rosemary Garlic Lamb Chops with Minted Pinot</td>
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<tr>
<td>Noir Sauce</td>
</tr>
<tr>
<td>Haricot Verts and Jasmine Rice</td>
</tr>
<tr>
<td>Grilled Veal Tenderloin with Demi-Glace</td>
</tr>
<tr>
<td>Mashed Potato Dauphine and Roasted Root</td>
</tr>
<tr>
<td>Vegetables</td>
</tr>
</tbody>
</table>

Served Dinner Entrees Include:
- Selection of Dinner Salad
- Iced Tea and Iced Water
- Aspretto Brand Coffee, Numi Brand Hot Teas
- Selection of Dinner Dessert
Vegetarian Entrees

Vegetarian Options are Available upon Request for Lunch and Dinners

Eggplant Ravioli with Roma Tomato Sauce
Fluffy Striped Ravioli topped with Fresh Roma Tomato and White Wine Sauce, Finished with Fresh Herbs and Grated Parmesan

Mushroom Neapolitan
Grilled Portabella Mushroom Cap topped with Sautéed Fresh Spinach and Topped with Red Beans and Feta Cheese

Eggplant Roulade
Fresh Eggplant Wrapped around Roasted Garden Vegetables and Tofu, served over Polenta and topped with Roma Tomato Sauce

Tomato Tart
Sun-dried Tomatoes and White Wine with Lightly Beaten Eggs in a Flaky Crust, Topped with Toasted Parmesan Cheese and Savory Tomato Whipped Cream

Wild Mushroom Cheese Tortellini
Three Cheese Tortellini tossed with Romano Cream Sauce and Wild Porcini and Portabella Mushrooms, Topped with Grated Parmesan Cheese
Select one item to be served after Dinner

Poached Pear
   Bartlett Pear Lightly Poached in Sweet Wine, Presented on Spice Cake and Drizzled with White and Dark Chocolate

Deep Dish Berry Tart
   Blackberries, Red Raspberries, and Strawberries
   Baked in a Butter Lattice Crust

Key Lime Tart
   Yellow Sponge Layers with Key Lime Custard Filling
   Topped with Candied Lime Wedge

Caramel Fudge Pecan
   Chocolate Cake with Caramel, Chocolate Mousse
   Topped with Caramel, Toffee, and Pecans.

Chocolate Lava Cake
   Chocolate Sponge Cake Filled with Molten Chocolate Ganache

Midas Truffle
   Chocolate Sponge Cake with Brilliant Poured Chocolate Glaze
   Finish, Topped with a Golden Truffle

Raspberry White Chocolate
   White Chocolate Raspberry Cheesecake with Marbled Raspberry, Topped with Raspberry Glaze and White Chocolate

Turtle Cheesecake
   Traditional New York Style Cheesecake with Chunks of Brownie and Caramel, with Dark Chocolate Ganache and Toasted Pecans
Hors d’oeuvres
Receptions

- International Cheese Display with an Assortment of Crackers
- Warm Artichoke Dip with Breads and Pita
- Sweet and Sour Meatballs
- Tomato Mozzarella Bruschetta on Crostini

- International Cheese Display with an Assortment of Crackers
- Fresh Fruit Display
- Warm Crab Dip with Breads and Pita
- Panko Chicken Skewers with Orange Sauce
- Fresh Mozzarella Roulade with Vegetables

- International Cheese Display with an Assortment of Crackers
- Fresh Fruit Display
- Roasted Vegetable Display with Balsamic Drizzle
- Warm Crab Dip with Breads and Crackers
- Sesame Panko Chicken Skewer

- Thai Beef Roll with Fresh Julienne Vegetables
- Pork Tenderloin with Chile Mango Chutney
- Beef Sate with Peanut Sauce
- Antipasto Display of Italian Style Meats, Cheese, Marinated Vegetables
- Warm Spinach Dip with Breads and Crackers
- Artichoke Dip with Sun-dried Tomato Jam
### Hors d’oeuvres Reception #1

**Chef Carving Station**

- Carved Beef Tenderloin
- Petite Rolls, Horseradish Sauce and Grain Mustard

**Table Presentations**

- Warm Spinach and Artichoke Dip with Pita and Artisan Bread
- Panko Breaded Sesame Chicken Skewer
- Antipasti of Italian Style Meats, Cheeses, and Marinated Vegetables
- Baked Brie with Raspberry and Almond Filling
- Canapé of Shrimp Mousse on Brioche Toast Point
- Gazpacho in Cucumber Cup

**Butlered Hors d’oeuvres**

- Garlic Hummus on Cucumber Slice
- Miniature Crab Cake with Red Pepper Aioli
- Sliced Crisp Duck on Orange Risotto Cake
- Dates Wrapped with Bacon

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Coffee Beverage Station
Additional
$2.95 per person
Hors d’oeuvres Reception #2

Butlered Hors d’oeuvres

Baby Vegetables with Ranch Dip
Skewered Scallop with Orange-Sesame Dipping Sauce
Basil Infused Sweet Grape Tomatoes
and Fresh Mozzarella Skewers

Chef Carving Station

Herb Encrusted Roast Tenderloin of Beef
Horseradish Cream, Whole Grain Mustard
Miniature Crusty Rolls

Chef Presentation

Onion, Herb, and Potato Encrusted Side of Salmon
Cucumber Dill Crema

Table Presentation

Imported Cheeses with Dried Fruit and Nuts
Gourmet Crackers, Flatbreads, and Baguettes
Country Ham on Buttered Biscuit
Panko Chicken Sesame Skewer
Toasted Goat Cheese on Roasted Garlic Cheese Toast
Chicken, Apple, and Cheddar Cheese Empanada
Hors d'oeuvres Reception #3

Chef Presentations

Filet Mignon
Blue Cheese Butter and Demi Glace
Miniature Vegetable Bundle

Potato, Onion and Sage Crepe
Chicken, Sweet Corn, and Red Pepper Crepe

Sea Bass
Broiled Beefsteak Tomato and Donatello Coulis
Cilantro Sour Cream

Table Presentations

Shrimp Avocado Salsa Martini
Roasted Vegetable Empanadas with Chayote Squash Relish
Artichoke Bottom Cup with Sundried Tomato Jam
Mozzarella Roulade with Fresh Pesto Coulis
Yellow Curry Chicken on Skewer with Coconut Sauce
Dates Wrapped with Bacon

Coffee Beverage Station
Additional
$2.95 per person
St Albans School

Hors d’oeuvres Reception #4

Chef Carving Station
Dijon Mustard Glazed Ham
Silver Dollar Yeast Rolls

Table Presentations
International Cheese Display
Assortment of Breads and Crackers
Roasted Vegetable Display
Antipasto Display of Italian Style Meats, Cheeses and Marinated Vegetables
Signature Warm Artichoke Dip
Assortment of Crackers and Pita
Sweet and Sour Meatballs
Red Pepper Hummus, Kalamata Olive Tapenade,
Tomato Basil Bruschetta, Herbed Feta Cheese Spread
Artisan Breads and Crackers
Crab Stuffed Mushroom

Coffee Beverage Station
Additional
$2.95 per person
St Albans School

English Style Tea

A Selection of Tea will be served tableside in Silver Tea Service. The menu will be presented on platters for each table.

Sparkling Water is available upon request.

Windsor Tea

First Course
Shrimp Mousse on Brioche Toast Points
Carolina Pork BBQ with Honey Butter on Biscuits

Second Course
Cinnamon Scones
Orange-Cranberry Scones
Fresh Biscuits
Whipped Butter, Raspberry Jam, Devonshire Cream

Third Course
Lemon Cookies
Fresh Fruit Tarts
Banana Nut Bread

Fourth Course
Key Lime Pie
A Selection of Tea will be served tableside in Silver Tea Service. The menu will be presented on platters for each table.

Sparkling Water is available upon request.

**Luncheon Tea**

*Tea Sandwiches*
- Daikon Radish and Watercress on Brioche Toast
- Sliced Cucumber with Fresh Basil and Mint Butter on Thin Sliced French Baguette
- Shrimp Mousse on Brioche Toast Points

*Canapes*
- Smoked Trout with Onion Relish on Brioche
- Thinly Sliced Roast Beef with Horseradish Butter on Pumpernickel Rye
- Ham with Orange Marmalade on Southern Sally Lunn Rolls

*Lemon Cookies*

**Afternoon Tea**

- Daikon Radish and Watercress on Brioche Toast
- Sliced Cucumber with Fresh Basil and Mint Butter on Thin Sliced French Baguette
- Shrimp Mousse on Brioche Toast Points
Chef Presentation Stations

Maki Sushi
Spicy Tuna – Sarachi Chile Mayo Sauce Mixed with Tuna
California Style – Avocado, Surimi, Red Pepper, Carrot, and Cucumber
Philadelphia Roll - Smoked Salmon and Cream Cheese

Mashed Potato Martini
Garlic, Sweet Potato, and Red Bliss Mashed Potatoes
Chives, Bacon, Creole Chicken or Shrimp, Cheddar Cheese,
Candied Pecans, and Marshmallows

Pasta
Tri-Color Tortellini, Porcini Mushroom Ravioli, and Penne Pasta
Chicken, Asparagus, Artichokes, Kalamata Olives,
Grated Parmesan Cheese, Oven Roasted Plum Tomatoes
Pesto, Roma Tomato, and Romano Cream Sauce
Chef Presentations

One of our Chefs will prepare and present your guest’s meals during the event.

50 Guest Minimum

Chef Presentation Stations

Savory Crepes
Fresh Chive Crepes
Potato, Sage, and Onion
Chicken, Red Pepper, and Sweet Corn

Raw Bar
Steamed Black Mussels, Cocktail Shrimp, Steamed Clams,
Two Varieties of Oysters on the Half Shell, Snow Crab Claws
Served with Cocktail Sauce, Fresh Lemons,
Sake Lime Sauce, and Classic Champagne Mignonette
Chef Carving Presentation Stations

Apricot Glaze Ham
Fresh Herb Turkey Breast
Dijon Crusted Top Round of Beef
Pistachio Crusted Roasted Pork Loin
Fresh Herb Mint Lamp Rack
Peppercorn Beef Tenderloin
St Albans Prime Rib

All carving stations are accompanied by an assortment of petite rolls and complementary condiments

One of our Chefs will prepare and present your guest’s meals during the event.

50 Guest Minimum
<table>
<thead>
<tr>
<th>Afternoon and Morning Breaks</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beverage Station Refresh</strong></td>
</tr>
<tr>
<td><strong>Dried Fruits, Trail Mix, Granola Bars, Selection of Whole Fruit</strong></td>
</tr>
<tr>
<td><strong>Assortment of Cookies, Brownies, and Dessert Bars</strong></td>
</tr>
<tr>
<td><strong>Snack Bags of Goldfish Crackers, Pretzels, Potato Chips, and Popcorn</strong></td>
</tr>
<tr>
<td><strong>Baby Vegetable Crudité with Ranch Dip</strong></td>
</tr>
<tr>
<td><strong>Premium Beverage Break featuring Assorted Stewart’s Sodas and Snapple Teas</strong></td>
</tr>
<tr>
<td><strong>Zucchini, Banana, and Date Nut Tea Breads with Whipped Butter and Whipped Cream Cheese</strong></td>
</tr>
<tr>
<td><strong>Fresh Seasonal Fruit Kabobs</strong></td>
</tr>
<tr>
<td><strong>Domestic Cheese Display with an Assortment of Gourmet Crackers</strong></td>
</tr>
</tbody>
</table>
Final Guest Count

The guaranteed minimum number of guests expected, or Final Guest Count, is due three days prior to the event.

If fewer than the expected number of guests attend the event, billing will be based on the Final Guest Count, not the actual number attending.

If more than the expected number of guests attend, the increase will be reflected in the final bill.

Until one day prior to the event, and at the discretion of the Director of Catering, additional guests may be added.

Catering Policies

Excess food and beverage items, including alcohol, may not be removed from the event site without permission from St. Albans or Sodexo Inc.