



FLAVOR CATERING

Breakfast

EVERY DAY

Breakfast Breads

*Chocolate, Butter & Almond Croissants
Banana Walnut, Blueberry, Cranberry Orange & Corn Muffins
English Muffins, Seven Grain & White Country Breads
Assorted Jams & Butter*

Assorted Cereals

*Granola, Corn Flakes & Cheerios
Honey & Brown Sugar
Bananas, Raspberries, Blueberries, Strawberries & Blackberries
Walnuts, Apricots, Cranberries & Golden Raisins
Shaved Coconut
Milk (2% and Skim) & Greek Yogurt*

Fresh Fruit

*Selections may include
Honeydew, Cantaloupe & Pineapple with Chiffonade of Basil
Salad of Pear, Apple, Grapes & Orange with Fresh Coconut
Fresh Watermelon
Papaya, Mango & Starfruit
Fresh Berries
Grilled Peaches with Honey & Mint
Red & White Grapes*

Hardboiled Organic Brown Eggs

Sea Salt

Breakfast

DAY 1 ADDITION

Flavor Organic Egg Scramble

*Your guests choice of accompaniments
Virginia Ham, Applewood Smoked Bacon
Wild Mushroom, Sautéed Baby Spinach, Vegetable Ratatouille
Aged Cheddar, Gruyere, Fresh Herbs*

DAY 2 ADDITION

French Toast

*Housemade Brioche
New York Maple Syrup
Fresh Strawberries, Blackberries & Raspberries*

DAY 3 ADDITION

Breakfast Wraps

*Egg, Peppers, Spiced Potato in a Traditional Tortilla
Egg & Aged Cheddar in a Red Pepper Tortilla
Egg, Ham & Gruyere in a Spinach Tortilla*

AM Break

DAY 1, 2 & 3

Fresh Whole Fruit

Apples, Oranges, Bananas

Sliced Fruit

*Cantaloupe, Honeydew & Pineapple
Papaya, Mango, Kiwi & Shaved Coconut*

Sweet Breads

Apple Nut, Banana & Lemon

Beverages

*Coffee & Tea
Cranberry & Apple Juice
Bottled Water
Assorted Sodas*

Lunch

DAY 1

Baby Arugula Salad

*Blue Cheese, Red Grapes Toasted Pistachios
Red Wine Vinaigrette*

Market Greens

*Roasted Tomatoes, Grilled Onions, Shaved Radish, Turnip
Black Pepper Vinaigrette*

Three Bean & Pecorino

*Cannellini and Kidney Beans & Chic Peas
Celery, Parsley, Rosemary & White Balsamic Vinaigrette*

Chicken Cacciatore

*Stewed with White Wine, Tomatoes, Garlic, Capers
Fresh Herbs*

Seared Shrimp & Whole Wheat Penne

*Julienne Summer Squash, Green Zucchini & Red Bell Peppers
White Wine, Fresh Basil
Grated Parmesan*

Mascarpone Polenta

Wild Mushrooms, Rosemary

Antipasti

*Grilled Fennel, Eggplant, Artichoke Hearts, Summer Squash & Zucchini
Asiago Pressatto
Dried Italian Salami
Marinated Olives
Focaccia & Ciabatta Breads*

Dessert

*Almond Jewels, Double Chocolate Cookies
Smores Squares
Coconut Key Lime Cheesecake Bars
Sliced Melon, Pineapple & Berries*

Lunch

DAY 2

12:00pm

Mixed Bean & Wild Grains

Chick Peas, Green Lentils, Bulgar, Sundried Tomatoes & Flatleaf Parsley, Walnut Vinaigrette

Market Greens

*Grape Tomatoes, Scallion, Cucumber & Shaved Heirloom Carrot
Creamy Summer Herb Dressing*

Nicoise Salad

*Green & Yellow Snap Beans, Nicoise Olives
Grape Tomatoes, Hard Boiled Egg, Chive, Capers Berries & Anchovy
Lemon Vinaigrette*

Mediterranean Grilled Chicken Kabobs

*Tomato, Red Onion, Bell Pepper & Cremini Mushroom
Garlic Oregano Marinade
Warm Flatbreads, Shredded Lettuce, Sliced Tomato, Roasted Pepper Oil*

Roasted Salmon

*Dill, Olive Oil & Lemon
Broccolini & Cucumber Tatziki Sauce*

Saffron Orzo

*Sautéed Tomatoes, Roasted Fennel, Roasted Peppers, Chick Peas
Crumbled Greek Feta & Parsley*

Lemon Garlic Hummus & Baba Ganouj

Pita Chips

Marinated Olives

Grilled Vegetables

*Zucchini, Squash, Portobello Mushrooms & Eggplant
Drizzled with Aged Vinegar, Extra Virgin Olive Oil
Greek Feta (on the side)*

Dessert

*Chocolate Chip, Butter Walnut & Orange Raisin Cookies
Lemon Bars
Rich Chocolate Brownies
Sliced Melon, Pineapple & Berries*

Lunch

DAY 3

12:00pm

BOXED LUNCH

Mediterranean Wrap

Radicchio, Grilled Zucchini & Squash, Cucumber, Roasted Peppers & Hummus
Spinach Wrap

Grilled Honey Lime Chicken

Avocado, Red Leaf Lettuce & Salsa Verde

All Lunches to Include

Rich Chocolate Brownie

Baby Spinach & Arugula Salad

Sliced Fruit Bowl

Toasted Pita Chips with Hummus

Bottled Water

PM Break

DAY 1

10:30am

Fresh Whole Fruit

Apples, Oranges, Bananas

Assorted Snacks

*Individually Packaged Snacks that may include
Kashi Granola Bars, Sea Salt Kettle Chips, Mixed Nuts, Oatmeal Cookies*

Beverages

*Coffee & Tea
Cranberry & Apple Juice
Bottled Water
Assorted Sodas*

PM Break

DAY 2

10:30am

Fresh Whole Fruit

Apples, Oranges, Bananas

Assorted Snacks

*Individually Packaged Snacks that may include
Kashi Granola Bars, Sea Salt Kettle Chips, Mixed Nuts, Oatmeal Cookies*

Individual Greek Yogurt

*Honey & Granola
Fresh Berries*

Beverages

*Coffee & Tea
Cranberry & Apple Juice
Bottled Water
Assorted Sodas*

Cocktail Party

DAY 1

4:45-6:15pm

ARTFULLY DESIGNED BUFFET

Spring Colored Cloths & Overlays

Centerpiece Floral Arrangement

Candles & Decorative Wooden & Metal Trays & Bowls

HORS D' OEUVRES

Beef Wellington

Cranberry Relish

Vegetable Empanadas

Chipotle Aioli

Chicken Pouches

Creamy Chive

Crab Cakes

Remoulade

Goat Cheese Tarts

Olive & Artichoke

Sliders

Homemade miniature brioche buns

Salmon Burger with Remoulade & Onion Confit

Sirloin Burgers with Bacon, Chipotle Aioli, Gruyere, Lettuce & Tomato

Braised Beef Shortrib with Red Wine Glace

BBQ Pulled Pork with Creamy Slaw

Spiced Potato Chips with Roasted Yellow Onion Dip

Skewers

Chicken, Beef & Vegetable Skewers

Rosemary Garlic Marinade

Wild Grain Salad, Frisee, Tomato

Warm Flatbread

Yogurt Sauce