

## BRUNCH SELECTIONS

Minimum 50 guests / price per person

### THE ALL AMERICAN

#### STARTERS

- orange, apple and cranberry juice
- freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- assorted fruit yogurts, granola and oatmeal served with dried fruits and nut garnish
- sliced seasonal fresh fruit and berries
- chef's seasonal pasta salad
- field greens with crisp garden vegetables, assorted dressings
- red bliss potato salad

#### EGGS PREPARED TO ORDER \*

- selections to include: tomatoes, green peppers, mushrooms, onions, smoked salmon, ham, spinach, sausage, grated cheddar and swiss cheese
- egg beaters and egg whites available on request

#### HOT ITEMS

- scrambled eggs
- grilled sausage and applewood smoked bacon
- cinnamon brioche french toast, warm maple syrup
- breakfast potatoes
- herb marinated rotisserie chicken
- lemon herb orange roughy
- chef's selection of seasonal vegetables

#### THE CARVER'S BOARD\* (CHOICE OF ONE ITEM)

- bourbon and vanilla glazed ham, whole grain mustards
- roasted breast of turkey, pan gravy and cranberry relish
- roasted top sirloin, au jus, creamy granny smith horseradish sauce, dijon mustard, assorted country rolls

#### FROM THE BAKERY

- selection of miniature pastries and cakes
- freshly baked croissants, muffins, danish and assorted bagels
- flavored cream cheeses, sweet butter, marmalade and preserves

\*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests

# THE PREMIER BRUNCH

## STARTERS

- freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- assorted fruit yogurts, granola and oatmeal served with dried fruits and nut garnish
- sliced seasonal fresh fruit and berries
- domestic cheese display with grapes, assorted crackers and breads
- hearts of romaine lettuce, garlic croutons, asiago cheese and caesar dressing
- tossed field greens, cherry tomatoes, candied pecans, apple vinaigrette
- display of smoked salmon, cream cheese, capers, tomatoes, cucumbers and sliced bermuda onions

## EGGS PREPARED TO ORDER\*

- selections to include: tomatoes, green peppers, mushrooms, onions, smoked salmon, ham, spinach, sausage, grated cheddar and swiss cheese
- egg beaters and egg whites available on request

## HOT ITEMS

- eggs benedict
- maple sausage links and crisp bacon
- cinnamon brioche french toast, warm maple syrup
- cheese blintzes, warm strawberry compote
- orange basil breast of chicken on grilled asparagus
- honey dijon salmon
- chef's selection of seasonal vegetables
- lyonnaise potatoes

## THE CARVER'S BOARD\* (CHOICE OF TWO ITEMS)

- bourbon glazed ham, whole grain mustards
- roasted breast of turkey, pan gravy and cranberry relish
- roasted new york sirloin, au jus, creamy granny smith horseradish sauce, dijon mustard, assorted country rolls

## FROM THE BAKERY

- selection of French and Viennese pastries and cakes
- freshly baked croissants, muffins, danish and assorted bagels
- sweet butter, flavored cream cheeses, marmalade and preserves
- orange, apple and cranberry juice

\*Uniformed Chef's fee \$100.00. (2 hour maximum) One Chef required for every 100 guests

## LUNCHEONS

(price per guest)

Luncheon service includes freshly baked artisan rolls and sweet butter, freshly brewed Aliante signature coffee, decaffeinated coffee, selection of Harney & Sons teas and iced tea

### THE FLORENTINE

- pasta fagioli or radicchio and romaine with parmesan shards and balsamic vinaigrette
- rotisserie chicken on garlic spinach and sage polenta
- tiramisu

### THE CENTENNIAL

- cream of roasted garlic and potato soup or classic caesar salad with parmesan shards
- meyer lemon glazed chicken, roasted garlic mashed potatoes and haricot verts
- raspberry tart

### THE PASO ROBLES

- spicy tortilla soup or southwestern chopped salad
- maple chipotle seared salmon, swiss chard and poblano rice
- Tia Maria flan

### THE SILVERSTONE

- french onion soup or spinach and mushroom salad with fresh oranges, crisp bacon and balsamic vinaigrette
- grilled tiger prawns on cannellini beans, plum tomatoes, haricot vert and fingerling potatoes
- caramelized apple tart, caramel sauce

### THE GARDENS

- seafood bisque or tender greens with roasted vegetables, tomatoes and spanish sherry vinaigrette
- filet mignon, cabernet demi, dauphinoise potatoes, asparagus, baby carrots
- triple chocolate cake with hazelnut whipped cream

## SOUP AND SALAD / SOUP AND SANDWICH LUNCHEONS

(price per guest)

Our three-course luncheon menu includes your choice of soup, salad or sandwich, dessert, freshly brewed Aliante signature coffee, decaffeinated coffee, selection of Harney & Sons teas and iced tea

### SOUPS (Choose one)

- tuscan pasta fagioli soup with grated romano
- corn chowder
- southwestern tortilla soup
- cream of roasted garlic and potato soup
- New England clam chowder

### SALADS / SANDWICHES

The following selections can be prepared as a salad, sandwich or wrap

#### CLASSIC CHICKEN OR TUNA SALAD

Boston bibb lettuce and tomatoes

#### GRILLED VEGETABLE PANNINI

crisp organic mesclun mix and endive leaves with diced cucumbers, tomatoes, zucchini, yellow squash, artichoke bottoms and kalamata olives – tossed with our own balsamic vinaigrette

#### GRILLED CHICKEN CAESAR SALAD

grilled breast of chicken, romaine lettuce, parmesan shards, garlic croutons and classic caesar dressing

#### COBB SALAD

crisp greens, avocado, tomato, smokehouse bacon, turkey, hard boiled eggs, crumbled blue cheese and herb vinaigrette

#### CHINESE CHICKEN SALAD

chiffonade of iceberg lettuce and cabbage tossed in a ginger soy vinaigrette with shredded carrots, snow peas, bamboo shoots, scallions, cilantro, fried noodles with grilled chicken

## GRILLED GARDEN CHICKEN

tossed greens, shredded carrots, mushrooms, tomato, cucumber, sunflower and pumpkin seeds, asparagus, avocado, garbanzo beans, tomato basil vinaigrette with grilled chicken

## CHARDONNAY POACHED SALMON

chilled marinated salmon with spinach, roasted beets and fennel with a tarragon and chive reduction

## SANTA FE STEAK or CHICKEN SALAD

garden greens and cilantro tossed in a spicy “south-of-the border” ranch style dressing, tomatoes, scallions, jalapeños, spicy jack cheese, avocado, southwest marinated beef and fried tortilla strips

available with southwest marinated chicken upon request

## DESSERTS

please choose one of the following

- tiramisu
- raspberry tart
- Tia Maria flan
- caramelized apple tart, caramel sauce
- triple chocolate cake with hazelnut whipped cream

## BOX LUNCHES

### THE DELI COUNTER

all sandwiches and wraps come with lettuce and sliced tomato and are available on hoagie roll, baked croissant or wrap

- black forest ham with swiss cheese
- sliced roast beef with sliced red onion and cheddar cheese
- turkey with havarti cheese
- chef's choice of whole fresh fruit
- individual bag of chips
- chocolate chip cookie

### THE ITALIAN

- sliced ham, salami, capicola, mortadella and provolone cheese, crisp lettuce, tomatoes and Italian dressing on a soft hoagie roll
- chef's choice of whole fresh fruit
- individual bag of chips
- chocolate chip cookie

### ENHANCEMENTS:

assorted candy bars (each)

assorted Pepsi brand soft drinks and Aliante bottled water (each)

assorted flavors of Izze Soda (each)

Starbucks Frappuccinos and Doubleshot (each)

assorted Naked Juices (each)

## LUNCHEON BUFFETS

Minimum of 20 guests / price per guest

### WRAP IT UP

- chef's selection of hot soup of the day
- seasonal garden salad, assorted dressings
- chilled pickled cucumber and red onion salad
- grilled vegetable and pasta salad, tomato basil vinaigrette

### CHOICE OF THREE ITEMS:

- white albacore tuna salad
- grilled chicken
- shaved turkey, avocado salsa and lettuce
- rare roast beef, cheddar cheese, sun-dried tomato and red onion
- marinated shrimp caesar salad
- grilled garden vegetable
- asian chicken salad
- thai beef salad
- whole fresh fruit
- freshly baked jumbo cookies and brownies
- assorted rice krispy treats
- freshly brewed Aliante signature coffee, decaffeinated coffee, selection of Harney & Sons teas and iced tea

## FIELD OF GREENS

- chef's selection of hot soup of the day
- savory baby spinach and mixed seasonal greens
- baby shrimp, chopped grilled chicken, julienne of ham, roast beef
- yellow and red teardrop tomatoes, chopped egg, sliced mushrooms, cucumber, sliced peppers
- chopped bacon, shredded cheese, black olives, scallions, crumbled blue cheese, garlic croutons
- assorted vinaigrettes and dressings
- display of seasonal sliced fresh fruit and berries
- chilled cavatelli pasta with capponata
- roasted potato salad with red peppers
- assorted freshly baked country rolls
- freshly baked cookies and double fudge brownies
- freshly brewed Aliante signature coffee, decaffeinated coffee, selection of Harney & Sons teas and iced tea

## THE NEW YORK DELI

- chef's selection of hot soup of the day
- country potato salad
- cole slaw
- pasta salad tossed with black olives, cherry tomatoes, sharp provolone cheese and pesto
- mixed greens, assorted dressings and herbed croutons
- display of carved deli meats to include: roast beef, honey smoked ham, roast turkey and genoa salami
- choice of egg salad, white albacore tuna salad or classic chicken salad
- olives, deli pickles, sliced bermuda onions and tomatoes
- american, swiss, pepper jack, cheddar and provolone cheese
- dijon and yellow mustard, creamy horseradish and mayonnaise
- wheat, white, sourdough, marble rye bread and kaiser rolls
- new york cheese cake and black and white cookies
- freshly brewed Aliante coffee, decaffeinated coffee, a selection of Harney & Sons teas and iced tea

### ENHANCEMENTS:

hot pastrami or corned beef (per guest)

### ENHANCEMENTS:

baked potato bar (per guest)

## THE PICNIC

- cole slaw
- yukon gold potato salad with horseradish and sour cream
- mixed green salad with assorted dressings
- display of seasonal sliced fresh fruit and berries
- penne pesto salad

### CHOICE OF THREE ITEMS:

- buttermilk fried chicken
  - pan seared salmon fillet
  - wisconsin bratwurst with beer braised sauerkraut
  - barbecue breast of chicken
  - freshly ground grilled sirloin steak, with buns
  - hot dogs, sauerkraut with buns
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- assorted sliced cheddar, American and Swiss cheeses
  - bermuda onions, sliced beefsteak tomatoes, deli pickles, relish, ketchup, mustards, A-1 sauce and mayonnaise
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- barbecued honey baked beans
  - maple and chipotle spiced yam spears
  - corn cobbettes
  - berry shortcake with whipped cream, chocolate cake and cheesecake
  - freshly brewed Aliante signature coffee, decaffeinated coffee, selection of Harney & Sons teas and iced tea

## THE STREETS OF VENICE

- minestrone soup with grated romano
- Italian meats with marinated grilled vegetables
- buffalo mozzarella and sliced tomatoes, fresh basil and extra virgin olive oil
- romaine lettuce with shaved asiago, garlic croutons and classic caesar dressing
- orange roughly francaise, lemon butter
- parmesan dusted chicken breast
- roasted eggplant roulade stuffed with red peppers, ricotta cheese, fresh basil, tomato, garlic and spinach
- fresh cavatelli, sausage ragout
- garlic polenta with sautéed mushrooms
- broccoli, crushed red pepper and lemon chicken broth
- assorted freshly baked focaccia with dipping oils
- tiramisu, strawberry pistachio tart
- freshly brewed Aliante signature coffee, decaffeinated coffee, selection of Harney & Sons teas and iced tea