



AT



Catering Menu - Fall 2025

Breakfast Buffets

*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

CONTINENTAL | \$11.00/PP

Assorted Breakfast Pastries, Granola Bars

Seasonal Whole Fruit, Bottled Orange Juice

Regular and Decaffeinated Coffee, Assorted Hot Teas & Water Dispenser

DELUXE CONTINENTAL | \$16.50/PP

Fresh Baked Mini Muffins with Butter

Scrambled Eggs with Chives and Cheddar Cheese

Home Fried Potatoes with Onions and Peppers

Pork or Turkey Bacon

Fresh Fruit Salad

Regular and Decaffeinated Coffee

Assorted Hot Teas, Bottled Assorted Juices & Water Dispenser

FARMERS BREAKFAST | 20.50/PP

French Toast Casserole Served with Syrup and Butter

Scrambled Eggs with Chives and Cheddar Cheese

Pork or Turkey Bacon

Home Fried Potatoes with Onions and Peppers

Fresh Fruit Salad, Bowls of Yogurt and Granola

Regular and Decaffeinated Coffee

Assorted Hot Teas, Bottled Assorted Juices & Water Dispenser

15 person minimum required on all orders

Disposable flatware and plates \$1pp

Breakfast Additions

INDIVIDUAL CEREALS WITH MILK | \$3.00/EA

ASSORTED PASTRIES | \$3.50/PP

ASSORTED MINI MUFFINS | \$3.50/PP

ASSORTED FULL SIZE BAGELS | \$2.00PP

PLAIN MINI BAGELS | \$2.25PP

FRESH WHOLE FRUIT | \$2.25/PP

CUT FRUIT DISPLAY | \$3.50/PP

WARM OATMEAL WITH CRAISINS | \$5.50/PP

BREAKFAST SANDWICHES | \$9.00/EA

sausage or ham, egg, cheese

veggie scramble | tofu scramble

biscuit or english muffin

CHEESY SCRAMBLED EGGS | \$6.00/PP

VEGGIE TOFU SCRAMBLE | \$6.75/PP

PORK OR TURKEY BACON | \$5.75/PP

CHICKEN SAUSAGE PATTIES | \$5.75/PP

ASSORTED JUICES OR SODAS | \$2.50/EA

ASSORTED SPARKLING OR BOTTLED WATER | \$2.00/EA

REGULAR, DECAF COFFEE OR HOT TEA | \$3.60/EA



15 person minimum required on all orders

Disposable flatware and plates \$1pp

Break Time

*Optional Break Attendant Fee at \$75

MORNING

DIY PARFAIT | **\$9.25/PP**

Fresh Cut Fruit Display

Granola & Yogurt

Assorted Juices and Bottled Waters

SWEET TOOTH #1 | **\$9.00/PP**

Assorted Coffee Cakes and Cookies

Regular and Decaffeinated Coffee

Assorted Hot Teas

AFTERNOON

ICE CREAM SOCIAL | **\$10.00/PP**

Strawberry, Chocolate and Vanilla
Ice Cream

Rainbow Sprinkles, Chocolate Fudge,
Caramel Sauce, M&Ms,
Cherries & Whipped Cream
Water Dispenser

SNACK BASKETS | **\$6.50/PP**

Assorted Chips, Pretzels, Granola
Bars, Oranges & Bananas
Assorted Sparkling and Bottled
Water

SWEET TOOTH #2 | **\$11.50/PP**

Sugar, Chocolate Chip and Oatmeal
Cookies
Assorted Fresh Baked Pies
Regular and Decaffeinated Coffee
Assorted Hot Teas

SMOOTHIE BAR | **\$7.00/PP**

Strawberry Banana
Green Monster
Almond Brother

15 person minimum required on all orders

Disposable flatware and plates \$1pp



Cold Buffets

*Optional Cold Buffet Attendant Fee at \$75 each

DAWSON'S DELI STATION

\$19.50/PP

Select one Side Salad:

Classic Mixed Green Salad

Mediterranean Salad

Kale Caesar

Sliced:

Roasted Turkey | Roast Beef

Tuna Salad | Black Forest Ham

Cheddar and Swiss Cheese

Assorted Breads and Rolls

Condiments to include:

Mayonnaise, Mustard, Lettuce,

Tomatoes, Red Onions

Assorted Potato Chips

Assorted Cookies and Brownies

Lemonade or Iced Tea & Water

WRAP DISPLAY

\$16.50/PP

Classic Mixed Green Salad

Choose 3:

Ham & Swiss | Turkey & Cheddar

Tuna Salad | Chicken Salad

Roast Beef & Cheddar

Margalo (mozzarella, tomato, arugula, pesto, balsamic)

Veggie & Hummus

Eggless Egg Salad

Assorted Potato Chips

Fresh Baked Cookies and Brownies

Lemonade or Iced Tea & Water

ADDITIONAL SIDES

Tarragon Chicken Salad | \$5.75/pp Zesty Cucumber Salad | \$3.50/pp

Tuna Salad | \$5.75/pp

Quinoa Feta | \$3.50/pp

Mediterranean Orzo | \$3.50/pp

Mom's Potato Salad | \$3.50/pp

Pesto Orecchiette Salad | \$3.50/pp

Smoked Bacon & Corn | \$3.50/pp

15 person minimum required on all orders

Disposable flatware and plates \$1pp

Boxed Lunches

\$15.00/PP

Choose up to 3 Wrap Options:

Ham & Swiss

Turkey & Cheddar

Tuna Salad

Tarragon Chicken Salad

Roast Beef & Cheddar

Caesar Chicken Salad

Margalo (mozzarella, tomato, arugula, pesto, balsamic)

Veggie & Hummus

Eggless Egg Salad

Bagged Potato Chip

Chocolate Chip Cookie

ADDITIONAL SIDES | \$2.50PP

Mediterranean Orzo

Pesto Orecchiette Salad

Zesty Cucumber Salad

Quinoa Feta

Whole Apple, Orange, or Banana



Hot Buffets

*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

TACO BAR | \$23.00/PP TASTE OF ITALY | \$26.00/PP

Smoked Corn & Bacon Salad
Mexican Seasoned Ground Beef
Fajita Grilled Chicken Breast
Peppers & Onions
Cilantro Lime Rice & Black Beans
Tortillas & Taco Shells
Taco Toppings:
Salsas, Sour Cream, Guacamole,
Lettuce, Shredded Cheese
Tortilla Chips
Tres Leche Cake
Chocolate Chip Cookies
Lemonade or Iced Tea & Water

Mediterranean Salad
Cheese Tortellini with Marinara
Fettuccini Alfredo
Chicken Parmesan
Tuscan Flank Steak
Garlic Green Beans
Ratatouille
Garlic Bread
Tiramisu
Fresh-Baked Breads and Butter
Lemonade or Iced Tea & Water

CHEF'S TABLE | \$32.00/PP

Kale Caesar Salad
Toasted Almond Pesto Chicken Breast
Citrus Grilled Salmon
Balsamic Brussels Sprouts
Roasted Fingerling Potatoes
Warm Rolls & Butter
Limoncello Cake
Flourless Chocolate Cake
Lemonade or Iced Tea & Water

SILK ROAD | \$28.00/PP

Classic Mixed Green Salad
Vegetarian Samosas
Butter Chicken
Chana Masala
Vegetable Korma
Basmati Rice
Naan
Assorted Dessert Bars
Lemonade or Iced Tea & Water

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp

China is available upon request. Please inquire for pricing

Additional Entrees

Half Pan (6-8 ppl) | Full Pan (12-15 ppl)

Poultry

ROTISSEURIE CHICKEN WITH MOJO SAUCE

\$39.99 | **\$59.99**

Bone-in chicken, seasoned & roasted, topped with spicy herbed mojo sauce

HONEY CHIPOTLE CHICKEN THIGHS

\$37.99 | **\$67.99**

Baked & seasoned and baked, topped with honey chipotle sauce, fresh lime & scallions

TOasted ALMOND PESTO CHICKEN BREAST

\$44.99 | **\$74.99**

Grilled & topped with lemon almond basil pesto

COCONUT CURRY CHICKEN BREAST

\$44.99 | **\$74.99**

Grilled & topped with spicy coconut chili curry sauce, fresh cilantro, lime & jalapeño

Beef & Pork

MOLASSES RUBBED FLANK STEAK WITH CHIMICHURRI

\$69.99 | **\$129.99**

Marinated in molasses jerk rub, grilled & topped with an herby chimichurri sauce

CLASSIC BEEF MEATBALLS

\$49.99 | **\$89.99**

Ground beef blended with herbs, garlic, and parmesan & topped with fresh made tomato sauce

CLASSIC MEAT LASAGNA

\$44.99 | **\$84.99**

Layers of ground beef, ricotta, parmesan & tomato sauce

BBQ BABY BACK RIBS

\$69.99 | **\$129.99**

Bone-in pork ribs, baked & smothered in a sweet and savory BBQ sauce

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp China is available upon request. Please inquire for pricing

Additional Entrees

Half Pan (6-8 ppl) | Full Pan (12-15 ppl)

Seafood

SWEET HARISSA GLAZED SALMON

\$79.99 | **\$149.99**

Grilled & with house-made sweet Moroccan chili sauce & fresh cilantro

CURRIED PINEAPPLE MAHI MAHI

\$59.99 | **\$119.99**

Coriander lime marinade, grilled & topped with house-made curried pineapple salsa

MARYLAND STYLE CRAB CAKES

\$99.99 | **\$189.99**

Blue crab with our own secret blend of spices, hand balled and baked

PESTO SHRIMP

\$74.99 | **\$139.99**

Jumbo tail-on shrimp, grilled and tossed with a house made pesto sauce

Vegan & Vegetarian

GINGER SOY SEITAN FRIED RICE

\$39.99 | **\$69.99**

Eggless fried rice with ginger soy marinated seitan, fresh veggies, scallions & cilantro

PESTO TOFU RISOTTO WITH PARMESAN

\$39.99 | **\$69.99**

Pesto grilled tofu, atop creamy spinach parmesan risotto

FAJITA SEITAN WITH ROASTED PEPPERS

\$39.99 | **\$69.99**

Fajita seasoned seitan & roasted peppers with fresh herbs, garlic & lime

GREEN CURRY THAI TOFU STIR-FRY

\$34.99 | **\$59.99**

Green curry marinated tofu with brown basmati rice, fresh veggies, coconut milk, toasted peanuts & cilantro

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

Additional Sides

HOMESTYLE MASHED POTATOES | \$3.50/PP

With cream, butter & garlic

HOMESTYLE SWEET POTATO MASH | \$3.50/PP

With soy milk, margarine, cinnamon & brown sugar

ROASTED FINGERLING POTATOES | \$3.50/PP

With garlic & rosemary

CITRUS BASMATI RICE | \$3.50/PP

With citrus zest & parsley

SOBA NOODLE LO MEIN | \$4.50/PP

With tofu, kimchi, scallion, soy sauce & sesame oil

COCONUT HARISSA SQUASH | \$4.50/PP

With spinach, tomatoes, chickpeas, coconut milk & fresh herbs

BALSAMIC BRUSSELS SPROUTS | \$4.50/PP

GRILLED VEGETABLES WITH BASIL OIL | \$4.50/PP

RATATOUILLE | \$4.50/PP

HARICOT VERTS WITH ROASTED SHIITAKE | \$4.50/PP

PARMESAN ROASTED CAULIFLOWER | \$4.50/PP

LEMON GRILLED ASPARAGUS | \$5.75/PP



25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

Student Buffets

*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

All Selections Include:

Classic Mixed Green Salad, Assorted Soft Drinks, Water
Chefs Choice of Dessert

Chicken Tenders | \$16.00/pp

Mac & Cheese | \$15.00/pp

Vegan Mac & Cheese | \$16.00/pp

Spaghetti & Meatballs (Beef or Vegan) | \$16.00/pp

Pizza Party | \$16.00/pp

Cheese, Pepperoni and Veggie~16 Inch Pizzas

THE GRILL TENT | \$24.00/PP

Classic Mixed Green Salad

Vegan Potato Salad

Vegan Coleslaw

Baked Beans

Steamed Corn

Hamburgers, Hot Dogs and Chicken Breasts

Buns

Lettuce, Tomato, Red Onion, Sweet Relish

Fresh Seasonal Fruit

Lemonade or Iced Tea & Water

Additional selections | \$4.00/pp

Impossible Burger

Gluten Free Rolls

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

Reception Displays

*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

GARDEN VEGETABLE CRUDITÉ | \$5.25/PP

Hummus, Artichoke Dip, Pita

INTERNATIONAL AND DOMESTIC CHEESE | \$8.00/PP

Baguettes, Crackers

MEDITERRANEAN SPREADS | \$5.25/PP

Assorted Hummus and Dips, Pita

ANTIPASTO | \$10.00/PP

Cured Meats, Italian Cheeses, Olives, Crackers

CHICKEN WINGS | \$10.00/PP

Old Bay, Buffalo, Honey BBQ, Garlic Parmesan, or Teriyaki

Ranch & Bleu Cheese, Carrots & Celery

OLD BAY STEAMED SHRIMP | \$11.50/PP

Warm seasoned Shrimp, Cocktail Sauce

SHRIMP COCKTAIL | \$11.50/PP

Cold Shrimp, Lemon, Cocktail Sauce

ROASTED BEEF ON TOAST POINTS | \$16.00/PP

Rare Roast Beef, Horseradish Cream

ALL BEEF MEATBALLS | \$5.50/PP

Marinara, Swedish, Korean BBQ, Sweet & Sour, or Honey BBQ



15 person minimum required on all Display orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

Hors D'OEuvres

*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

CHICKEN SATAY SKEWERS | **\$3.50/EA**

Teriyaki or Peanut Sauce

ASSORTED MINI QUICHE | **\$2.50/EA**

BACON WRAPPED SCALLOPS | **\$4.00/EA**

MINI BEEF WELLINGTONS | **\$5.00/EA**

PIGS IN A BLANKET | **\$2.50/EA**

Honey Mustard & Ketchup

MINI CRAB CAKES | **\$4.00/EA**

Cocktail & Tartar

AHI TUNA & MANGO SPOONS | **\$3.49/EA**

SPANAKOPITA | **\$2.50/EA**

Tzatziki

MUSHROOM RISOTTO CAKES | **\$2.50/EA**

CAPRESE SKEWERS | **\$2.25/EA**

Pesto Oil

SWEET & SOUR TOFU SKEWERS | **\$2.25/EA**



10 piece min per selection.

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

CROSTINI TRIO | \$9.50/PP

Choose 3:

Toasted Sliced Baguette Topped With:

Tomato-Basil | Berry Mascarpone | Garlic Gorgonzola

Raspberry Almond Brie | Kalamata Olive Tapenade

ASSORTED TEA SANDWICHES | \$38.00/DOZEN

Choose 3:

Veggie & Hummus | Turkey with Hot Pepper Jelly | Vegan Egg Salad

Ham & Honey Mustard | Roast Beef with Horse Radish

Tarragon Chicken Salad | Cucumber & Herbed Cream Cheese

CARVING STATIONS

BEEF TENDERLOIN | \$19.00/PP

Horseradish Cream, Dijon Mustard, Rolls

ROASTED PRIME RIB | \$21.00/PP

Prepared Horseradish, Dijon Mustard, Rolls

PORK LOIN | \$12.50/PP

Jerked Apples, Major Grey Chutney, Rolls

HONEY-BAKED HAM | \$10.50/PP

Honey Mustard, Rolls

ROASTED TURKEY BREAST | \$10.50PP

Cranberry Sauce, Rolls



All Carving Stations are Chef Attended and Require a fee of \$150

30 person minimum, 100 person maximum for Carving Stations.

China is available upon request. Please inquire for pricing.

Reception Stations

*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

ASIAN STATION

\$36.00/PP

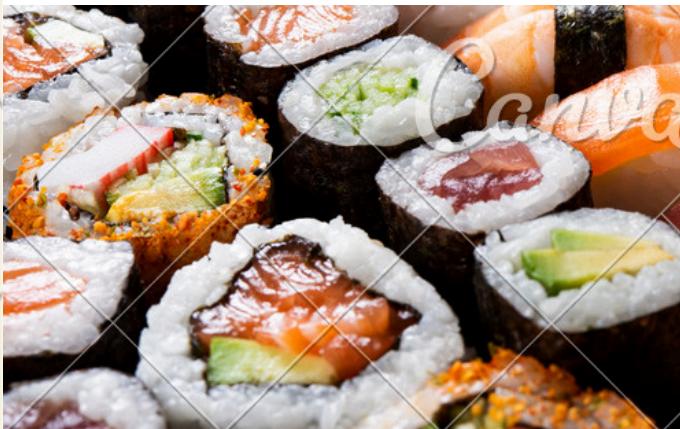
- Sushi Display
- Seaweed Salad
- Vegetable Spring Rolls
- Sesame Noodles
- Chicken Peanut Satay Skewers

MAC & CHEESE BAR

\$27.00/PP

Choose your Toppings: (Select 5)

- Broccoli | Caramelized Onions
- Sauteed Spinach | Zucchini | Peas
- Kimchi | Roasted Peppers
- Jalapenos | Ham | Diced Chicken
- Bacon | Andouille Sausage
- add Grilled Shrimp | \$5.00
- add BBQ Pulled Pork | \$4.00



MEDITERRANEAN STREET

FARE | \$38.00/PP

- Za'atar Chicken Breast
- Lamb Meatballs
- Falafel

Choose your Toppings: (Select 5)

- Tabbouleh | Olive Tapenade
- Marinated Feta | Tomato and Onion Salad | Pickled Onions
- Cucumber with Lemon Olive Oil
- Cabbage Slaw | Roasted Peppers

Choose 2 Spreads:

- Roasted Garlic Hummus
- Red Pepper Hummus
- Baba Ghanoush
- Tzatziki

Served with:

- Classic Mixed Green Salad
- Basmati Rice
- Pita

*all Reception Stations include
Cookies, Iced Tea, Lemonade, and
Water*

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

Desserts

TRES LECHES CAKE | **\$55/ 15 SLICES**

TIRAMISU CAKE | **\$55/ 15 SLICES**

FLOURLESS CHOCOLATE CAKE | **\$55/ 16 SLICES**

LIMONCELLO CAKE | **\$50/ 14 SLICES**

SEASONAL VEGAN PIE | **\$70/ 14 SLICES**

Please inquire with the kitchen for our seasonal selection

BOSTON CREAM PIE | **\$25**

APPLE PIE | **\$25**

CHERRY PIE | **\$25**

PECAN PIE | **\$25**

MINI FRENCH MACARONS | **\$2.49/EA**

MINI FRENCH PETIT FOURS | **\$2.49/EA**

COOKIE PLATTER | **\$2.25/PP**

Chocolate Chip, Sugar, Oatmeal Raisin



Bar Options

All bars require a 4 hour minimum
prices per drink

HOSTED BEER AND WINE

DOMESTIC BEERS | \$7.00

Budweiser

Bud Light

Miller Light

Coors Light

Sam Adams

Stella Artois

IMPORTED/ LOCAL | \$8.00

Heineken

Amstel Light

Denizens

Brookville

HOUSE WINES | \$9.00

Chardonnay

Sauvignon Blanc

Merlot

Cabernet Sauvignon

PREMIUM WINES | \$14.00

Chardonnay

Sauvignon

Pinot Noir

Cabernet Sauvignon

PREMIUM HOST BAR OFFERINGS

\$11.00

Smirnoff

Captain Morgan

Beefeater

Seagrams Seven

Jack Daniels

Bacardi Sauza Gold

TOP SHELF HOST BAR \$14.00

Skyy

Mount Gay

Johnnie Walker Red

Crown Royal

Gentlemen Jack

Jose Cuervo Gold

BOTTLED WATER & SODA

\$3.00



All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at \$125 each (2hrs).
1 Bartender/cashier per 75 people. All Cash Bars incur a Bartender and Cashier Fee at \$125 each (2hrs).
Cash Bars require 50% in Guest Revenue (based on 1 \$7 average drink)

HOSTED PACKAGE BARS - PER PERSON

Beer and Wine Bar

House wines

Domestic beers

Imported

Soft drinks

Bottled waters

1 hour | \$11.00

Additional hours | \$8.00

Premium Liquors

House wines

Domestic beers

Imported Soft drinks

Bottled waters

1 hour | \$17.00

Additional hours | \$9.00

Top Shelf Liquors

Top shelf wines

Domestic beers

Imported

Soft drinks

Bottled waters

1 hour | \$20.00

Additional hours | \$13.00

Additional beverage options are available. Please work with our catering staff to create the perfect beverage package for your event.

Sparkling Wine or Champagne Toast

Red or White Sangria

Custom Featured Cocktails

Non Alcoholic Cocktails

Fresh Juices and Smoothies

All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at \$125 each (2hrs).

1 Bartender/cashier per 75 people. All Cash Bars incur a Bartender and Cashier Fee at \$125 each (2hrs).

Cash Bars require 50% in Guest Revenue (based on 1 \$7 average drink)

Catering Policies and Information

- Orders for 75 or more require 1 week advance notice.
- All other orders require a minimum of 3 business days' advanced notice. Final numbers and selections must be received 3 business days prior.
- Missing or incomplete menu selections will be the chef's choice.
- \$75 Attendant fees are for 2 hours.
- All events of 50 or more require 1 attendant per 50 people.
- Minimum of 10 people for all orders. (Orders for under 10 will incur a small order fee.)
- To-Go containers will NOT be provided unless ordered with the contract. Provided plates and cups can not be used for to-go food or beverages.
- All leftover food at completion of event is the property of the caterer and will be removed at the scheduled event end time. Cater will not delay removal due to remaining food.
- For per-person orders, we will not provide additional food, beverage, or disposables beyond the contracted number of attendees.
- Any cancellations, deletions, or changes must be provided at least 72 hours before the event.
- Any issues with catered food or service should be communicated immediately so corrective action can be taken.