



CATERING MENU

Kitchen Provance Offers Two Presentations

Basic: Disposable white plastic trays

Boardroom: Returnable porcelain platters and wicker baskets

Event Services

Catering manager available to assist with menus

Wait Staff and bartenders available

China, flatware, linens and other rentals

Ordering and Payment

Some items may require 24 hours notice

One full business day's notice required to cancel without penalty

Payment may be made by cash, company check, house account or major credit card



- BREAKFAST -

MINIMUM 6 PERSONS * *Except where noted **

Miniature Pastry Tray

An assortment of mini muffins, bagels and danishes, served with preserves, cream cheese and butter

\$4.25 per person

Breakfast Bread Tray *

An arrangement of mini sourdough rolls, mini seven grain bread, raisin rolls and biscotti served with preserves, cream cheese and butter

\$4.95 per person *12 person minimum

Low-Fat Breakfast Selection *

A selection of fruit breads, health muffins, low fat yogurt cakes served with low-sugar jams and low-fat cream cheese

\$4.95 per person * 12 person minimum

Yogurt & Granola

Greek yogurt cups with granola and seasonal berries

\$5.50 per person

Mini Breakfast Sandwich Tray

Mini size rolls and croissants with ham & brie, smoked salmon and cream cheese, smoked turkey with gruyere cheese and zucchini egg whites with chevre on grain bread

\$4.95 per person

Smoked Salmon Platter

Smoked Salmon served with cream cheese, tomatoes, onions and an assortment of breads and bagels

\$10.95 per person

Fresh Sliced Fruit Tray

A selection of seasonal fruits

\$4.95 per person

Hot Breakfast Options

- **Scrambled Eggs** served with bacon or sausage, oven roasted potatoes, rolls and butter – **\$8.95 per person**

- **Egg Sandwiches**, including bacon, sausage, ham and cheeses on an assortment of breads and wraps
\$5.95 per person

- **French Toast or Pancakes**, served with maple syrup & berries – **\$8.95 per person**

- **Baked Roasted Vegetable Frittata** with gruyere cheese
\$9.95 per person * 10 person minimum *

- **Baked Spinach & Egg White Frittata** with goat cheese
– **\$10.95 per person** * 10 person minimum *

Fresh Squeezed Juices

\$2.25 per person

Hot Beverage Service * *Minimum 10 persons*

Coffee, or decaffeinated coffee, or tea served with creamers and sweeteners

\$1.95 per person

Cold Beverages

Snapple, water, assorted soft drinks

FROM \$1.25 per person

- FOOD IN BOX -

MINIMUM 6 PERSONS

Breakfast Box

A freshly baked muffin or bagel, served with jam, cream cheese and/or butter and seasonal fresh fruit

\$8.95 per person

Lunch Box

A choice from our sandwich menu, served with chips, seasonal fresh fruit salad and cookies.

\$15.95 per person

Custom Boxes Available Upon Request



- LUNCH -

- LUNCH SANDWICH PACKAGES -

MINIMUM 6 PERSONS

Assorted Sandwich (Panini's & pressed sandwiches available upon request)

Choice of sandwiches and wraps

\$9.75 per person

Prix Fixed Sandwich Package

Includes assorted sandwich tray, choice of two side salads and sweet tray

\$15.95 per person – With Fresh Fruit \$18.95 per person

Meat & Cheese Platter (Make your own Sandwiches)

Imported cheeses with fresh turkey, smoked turkey, smoked ham, eye round of beef, grilled chicken breast, and white tuna salad served with assorted breads and rolls

\$11.95 per person

- SANDWICHES & WRAPS -

PANINI & PRESSED SANDWICHES AVAILABLE UPON REQUEST - ALL WRAPS ARE LOW CARB WHOLE WHEAT

Roasted Vegetables and Chevre

Balsamic vinaigrette on foccacia or seven grain

Roasted Shiitake Mushroom

Chevre cheese, roasted tomatoes field greens on ciabatta

Fresh Mozzarella & Tomato

Basil, extra virgin olive oil on ciabatta

White Tuna

Dill, shallots, watercress and tomatoes on seven grain

Roasted Salmon

Herb mayonnaise and watercress on pumpernickel

Smoked Salmon

Goat cheese, capers and sun dried tomatoes on pumpernickel

Grilled Chicken Breast

Roasted vegetables and pesto sauce on rosemary ciabatta

Roasted Chicken Avocado

Avocado, tomato, cilantro pesto, apple slices and white cheddar on rosemary focaccia

Lemon Basil Chicken

Roasted vegetables, fresh mozzarella, arugula, lemon pesto on ciabatta

Roasted Breast of Turkey

Roasted tomatoes, red leaf lettuce and herb mayonnaise on whole wheat hero

Smoked Turkey Breast

Apple slices, gruyere cheese, tomatoes and herb mayonnaise on whole wheat

Black Pepper Crusted Eye Round of Beef

Dijon cream, tomatoes, red onion and arugula on ciabatta

Corned Beef

Sautéed apples, jarlsberg, radicchio and onions on rye

Wood Smoked Ham & Brie

Honey mustard, tomatoes and watercress on pumpernickel

Prosciutto di Parma

Fresh mozzarella, roasted peppers and arugula on tuscan bread

Salami & Provolone

Roasted peppers, lettuce and olive oil on semolina

Vegetable Wrap

Shiitake Mushrooms with roasted vegetables

Chicken Salad Wrap

Roast chicken, apples, pecans, cranberries, cilantro and Greek yogurt

Mediterranean Chicken Wrap

Sautéed red peppers, black olives, artichoke, watercress and olive oil

Mediterranean Tuna Wrap

Roasted tomatoes, black olives, artichoke, watercress and olive oil

Shrimp Wrap

Julienne vegetables, cilantro and mango sauce

Salmon Salad Wrap

Baked salmon and goat cheese



- LUNCH ENTREE PACKAGES -

MINIMUM 6 PERSONS

AVAILABLE SERVED HOT UPON REQUEST (HOT ENTRÉE PACKAGES REQUIRE 10 PERSON MINIMUM)

Prix Fixe Entrée Package

Includes two entrées (choice of one chicken entrée & one salmon entrée), choice of two side salads, fresh sliced fruit and assorted sweet tray

\$25.00 per person

Executive Prix Fixe Entrée Package

Customize your menu with **ANY** two entrée selections (including filet mignon, NY sliced steak, Chilean sea bass, halibut and jumbo shrimp), choice of two side salads, fresh sliced fruit and assorted sweet tray.

Price available upon request

- ENTRÉE SELECTIONS A LA CARTE-

MINIMUM 6 PERSONS

AVAILABLE SERVED HOT UPON REQUEST

Vegetarian Entrée Selections

Roasted Vegetable Napoleon with Mozzarella

\$11.95 per person

Spinach & Goat Cheese Strudel **\$10.95 per person**

Seafood Entrée Selections

Norwegian Roasted Salmon in Phyllo

\$14.95 per person

Mango Salmon with Julienne Vegetables

\$14.95 per person

Teriyaki Glazed Salmon **\$14.95 per person**

Dijon and Parmesan Glazed Salmon Fillets

\$14.95 per person

Poached Salmon with Leeks and Celery Sauce

\$14.95 per person

Seared Yellow Fin Tuna with Wasabi Glaze

\$17.95 per person

Sautéed Halibut with Citrus Glaze *-mp*

Chilean Sea Bass with White Wine, Fresh Tomatoes and Thyme *- mp*

Grilled Jumbo Shrimp with Lemon, Basil, Sun Dried Tomatoes - **\$19.95 per person**

Poultry & Beef Entrée Selections

Roast Turkey Breast with Homemade Cranberry Sauce

\$14.95 per person

Roasted Chicken Breast with Wild Mushrooms

\$10.95 per person

Citrus Marinated Grilled Breast of Chicken with Seasonal Vegetables – **\$10.95 per person**

Parmesan Crusted Chicken – **\$10.95 per person**

Mediterranean Crusted Chicken – **\$10.95 per person**

Maple Glazed Chicken Sautéed with Caramelized Apples & Cranberries – **\$10.95 per person**

Medallions of Chicken with Julienne Vegetables in Phyllo **\$11.95 per person**

Stuffed Chicken Breast with Goat Cheese, Spinach & Roast Tomatoes – **\$11.95 per person**

Filet Mignon with Sautéed Wild Mushrooms **\$19.95 per person**

New York Sliced Steak – **\$17.95 per person**

Bread Tray - **\$1.75 per person**



- SALADS, SIDES & PASTA -

MINIMUM 6 PERSONS

Mixed Field Greens

With balsamic roasted tomato vinaigrette

\$4.00 per person

Caesar Salad

Romaine lettuce, parmesan cheese and parmesan toast with a creamy anchovy dressing

\$4.50 per person

Mediterranean Salad

Romaine lettuce, feta, chick peas, olives, cucumber & tomato with olive oil and balsamic vinegar

\$4.95 per person

Baby Spinach Salad

With goat cheese, cranberries, apples & walnuts

\$5.50 per person

Beet & Goat Cheese Salad

\$4.50 per person

Butternut Squash Salad (*seasonal*)

Glazed with sautéed apples & cranberries

\$4.95 per person

Chick Pea Salad

With feta cheese & sun-dried tomatoes

\$4.95 per person

Mediterranean Roasted Vegetables

Eggplant, zucchini, tomatoes, broccoli, cauliflower, peppers & asparagus

\$5.00 per person

Roasted Asparagus

With lemon zest & extra virgin olive oil

\$5.50 per person

Fresh Mozzarella & Beefsteak Tomatoes

With fresh basil & olive oil

\$4.95 per person

Roasted Potato Salad

Yukon gold potatoes with artichoke hearts, sun dried tomatoes, lemon peel and thyme

\$4.50 per person

Dijon Potato Salad

Yukon gold potatoes and capers with creamy dijon vinaigrette

\$4.50 per person

Yukon Gold Chive Mashed Potatoes

\$4.50 per person, served hot

Rice Pilaf with Julienne Vegetables

\$4.00 per person

Wild Mushroom Risotto

\$4.50 per person

Wild Rice Salad

With dried cranberries, almonds, apricots with raspberry vinaigrette

\$4.50 per person

Moroccan Couscous

With roasted mediterranean vegetables

\$4.00 per person

Rigatoni Pasta

Tossed with fresh mozzarella & sun dried tomato pesto

\$4.50 per person

Mediterranean Farfalle

Bowtie pasta with mediterranean vegetables, goat cheese and a dash of balsamic vinegar

\$3.95 per person

Farfalle Pasta

Bowtie pasta with sautéed spinach, goat cheese, leeks and grape tomatoes

\$3.95 per person



- DESSERTS -

MINIMUM 6 PERSONS

SWEET BARS, FRUIT TARTS & SPECIALTY CAKES AVAILABLE WITH 24 HOUR NOTICE

Sweet Tray

A selection of cookies, loaf cakes, brownies and orange bars

\$4.50 per person

Sweet Bar Tray

A selection of dessert bars and brownies

\$4.95 per person

Assorted Fruit Platter

An arrangement of sliced seasonal fruit

\$4.95 per person

Chocolate Covered Strawberries, Fruit Tarts & Specialty Cakes

Available upon request

- CATERED EVENTS -

MINIMUM 6 PERSONS

Tea Sandwiches

Smoked salmon with goat cheese and capers

White tuna dill with lemon peel

Cucumber with cream cheese and dill

Smoked ham & brie

Prosciutto with provolone slices

Smoked turkey with sliced apples

\$5.50 per person

Smoked Salmon Platter

Served with cream cheese, capers and red onions with black bread

\$10.95 per person

Crudités with Dip

\$4.95 per person

Crudités with Imported Cheese

Served with crackers and dip

\$9.95 per person

Cheese & Fruit Board

Served with imported cheeses, strawberries, grapes and crackers

\$9.95 per person

Italian Antipasto

Fresh mozzarella, provolone cheese, pepperoni, soppressata, olives, roasted peppers

\$12.95 per person

Mediterranean Chips & Dips

Hummus, cucumber dill yogurt, roasted vegetable dip served with pita chips

\$5.50 per person

Southwestern Chips & Dips

Guacamole, salsa, and sour cream served with blue and corn tortilla chips

\$5.50 per person

HORS D'OEUVRES - * Minimum 12 persons * - Choice of 6 hors d'oeuvres - \$15.95 per person

Assorted focaccias and brushettas

Roasted vegetables with chevre on focaccia toast

Vegetable quiche

Goat cheese and hot pepper jam crostini

Belgium endive with apple, blue cheese & toasted hazelnuts

Zucchini goat cheese rolls

Spinach feta triangles

Smoked cheese rolls with eggplant

Crimini mushrooms stuffed with crab meat

Grilled tuna crostini with pineapple salsa

Arugula wrapped with prosciutto

Mini Crab Cakes with mango salsa

Prosciutto with artichoke puree on toast

New York steak batons

Filet mignon on toast

Hoisin beef scallion rolls

Mini chicken kabobs and provencal vegetables

Skewered parmesan crusted chicken

Lemon basil skewered shrimp

Smoked salmon on Belgium endive with herb goat cheese

Smoked salmon cucumber canapé

Teriyaki Glazed Salmon Skewers

Seared Tuna with mango salsa crostini

Chicken Satay with peanut sauce