

Catering Menu



BREAKFAST

Continental Breakfast: Assorted muffins & pastries, bagels, fresh fruit, granola, yogurt, coffee, and juice \$19/per person

Premier Kitchen Special Breakfast: Spinach & Cheese Frittata, bagels, fresh fruit, cream cheese, jelly, coffee, and juice \$18/per person

BUFFETS

Italian: Penne Pasta, Marinara, Bolognese Sauces & Alfredo Sauces, Steamed Broccoli, Garlic Bread \$17/per person

Tex-Mex: Tacos (Beef, pulled chicken, pulled pork, fish, or tempeh), Rice, black beans, soft flour tortillas, guacamole, salsa, cheddar, sour cream, simple slaw, pickled onions, lettuce. \$19/per person

Southern Comfort: BBQ Chicken or BBQ Pulled Pork, Cornbread, Macaroni & Cheese, Baked Beans, Braised Collard Greens, Cole Slaw. \$19/per person

SALADS

Add Chicken +\$6 | Add Salmon + \$10

House Salad: Spring Mix, cucumber, tomato, carrots, onions, signature balsamic vinaigrette \$9/per person

Caesar Salad: Romaine, Classic Caesar Dressing, Croutons, Parmesan, Lemon \$9/per person

Mediterranean Salad: Kalamata Olives, Cucumber, Tomato, Red Onion, Feta, and Chickpeas over Mixed Greens with Greek Dressing \$14/per person

Cobb Salad: Chicken, tomato, egg, bacon, avocado, and blue cheese over Romaine lettuce with Dijon vinaigrette \$19/per person



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STATIONS (10 people)

Charcuterie & Cheese Board: Assorted cured meats and cheeses, mustard, pickles, nuts, preserves, breads, and crackers. \$150

Mediterranean Platter: Olives, grape leaves, hummus, whipped feta, baba ganouj, pita and pita chips, crisp vegetables. \$100

Fruit Platter: An assortment of fresh seasonal fruit. \$60

Cheese Platter: Imported and domestic cheeses, with assorted crackers, strawberries & grapes. \$120

DESSERTS (10 people)

Brownies & Blondies \$25

BEVERAGES

Soft Drinks \$3/per person

Complimentary Water Dispenser

Coffee and Tea \$3.50

Bottled Water \$1.50

