



## The 6<sup>th</sup> Avenue Package

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### To Start

Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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### Working Lunch

*(Choice of Three)*

Turkey and Brie with Lettuce, Tomato and Honey Mustard Dressing  
Fresh Roast Beef with Cheddar Cheese, Greens, Tomato and Horseradish Mayo  
Albacore Tuna Salad with Lettuce and Tomato  
Fresh Tomato, Mozzarella and Basil with a Balsamic Glaze  
Chicken Caesar Wrap  
Grilled Vegetable Wrap

-Served With-

Mesclun Greens with Walnuts, Craisins, and Crumbled Roquefort  
Rare's Home Made Cole Slaw  
Assortment of Fresh Baked Cookies  
Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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### Mid-Afternoon Break

Assorted Beverages and Freshly Baked Brownies

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### Presentation Package

Pads, Pencils, Wireless Internet Access, one Flipchart with Markers



## The 7<sup>th</sup> Avenue Package

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### Continental Breakfast

Fresh Squeezed Orange Juice

An Assortment of Breakfast Pastries, Muffins, New York Style Bagels  
Sweet Butter, Fruit Preserves & Cream Cheese

Seasonal Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Soft Drinks

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### Mid-Morning Break

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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### Lighter Fair Lunch

Selection of Mini Sandwiches and Wraps  
(Choose Three)

Turkey and Brie with Lettuce, Tomato and Honey Mustard Dressing

Fresh Roast Beef with Cheddar Cheese, Greens, Tomato and Horseradish Mayo

Albacore Tuna Salad with Lettuce and Tomato

Fresh Tomato, Mozzarella and Basil with a Balsamic Glaze

Chicken Caesar Wrap

Grilled Vegetable Wrap

-Served With-

Mesclun Greens with Walnuts, Craisians & Crumbled Roquefort

Caesar Salad with Garlic Croutons & Parmesan

Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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### Mid-Afternoon Break

Assorted Beverages and Freshly Baked Cookies

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### Presentation Package

Pads, Pencils, Wireless Internet Access, One Flipchart with Pens



## Breakfast

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### Continental

*Fresh Squeezed Orange Juice*

*An Assortment of Breakfast Pastries, Muffins, New York Style Bagels  
Sweet Butter, Fruit Preserves & Cream Cheese*

*Sliced Fresh Fruit with Seasonal Berries*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Soft Drinks*

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### Spa

*Fresh Squeezed Orange Juice*

*Sliced Fresh Fruit with Seasonal Berries*

*Homemade Granola & Assorted Cold Cereals*

*Soy Milk & Skim Milk*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tea & Soft Drinks*

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### Hearty Sunrise

*Fresh Squeezed Orange Juice*

*Scrambled Eggs*

*Home Fried Potatoes*

*Hickory Smoked Bacon & Grilled Breakfast Sausage*

*Cinnamon French Toast with Maple Syrup*

*An Assortment of Breakfast Pastries, Muffins, New York Style Bagels*

*Sweet Butter, Fruit preserves & Cream Cheese*

*Sliced Fresh Fruit with Seasonal Berries*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Soft Drinks*

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## Breaks

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### Thirst Quencher

Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Herbal Teas

Assorted Soft Drinks

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### Like Mom Used to Make

Freshly Baked Homemade Cookies

Assorted Soft Drinks

Fresh Squeezed Lemonade

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### The Health Nut

Granola & Yogurt Parfait with Fresh Seasonal Berries

Protein Bars

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Herbal Teas

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### Snacks

Air Popped Pop Corn, Pretzel Rods, Mixed Nuts & Assorted Candy

Assorted Soft Drinks

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### A Sweet Escape

Freshly Baked Cookies

Dessert Bars & Chocolate Brownies

Assorted Soft Drinks, Coffee & Tea Service

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## Brunch

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Fresh Squeezed Orange Juice  
New York Style Bagels  
Sweet Butter, Fruit Preserves and Cream Cheese  
Assorted Muffins  
Sliced Fresh Seasonal Fruit  
Freshly Brewed Coffee, Tea Service & Soft Drinks

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### Choice of Four

New York Strip Steak & Scrambled Eggs  
Brioche French Toast  
Buttermilk Pancakes  
Belgium Waffles  
Lox Platter  
Grilled Breast of Chicken  
Grilled Salmon

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### Choice of Three

Home Fried Potato  
Grilled Breakfast Sausage  
Applewood Smoked Bacon  
Mesclun Greens / Roasted Red Peppers / Parmesan



## Cocktail Party

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Artisanal Cheese & Seasonal Fruit Platter

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*Choice of 6 Hors D'oeuvres*

### Hot Selection

Famous Rare Mini Burgers  
Lollipop Wings Roquefort Fondue  
Spinach & Artichoke Dip Homemade Tortilla Chips  
Grilled Baby Lamb Chops Tzaziki Sauce (supp. \$5 pp)  
Chicken Satay Peanut Sauce  
Cocktail Franks Dijon Dipping Sauce  
Vegetable Spring Rolls Sweet Chili Sauce

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### Cold Selections

Jumbo Shrimp Cocktail, Horseradish Tomatillo & Spicy Cocktail Sauce  
Prosciutto Wrapped Melon  
Tomato Mozzarella & Basil Crostini  
Tuna Tartar on a Cucumber Coin  
Guacamole & Salsa Homemade Chips  
Fresh Maine Lobster Guacamole (supp. \$12pp)

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### Bar Service

Premium Bar  
Assorted Juices, Soft Drinks, Tonic and Club Soda  
Selected Red & White Wine  
Imported & Domestic Beer

*\$100.00 per person for 2 hours*



## The Designer Package

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### Hearty Sunrise Breakfast

Fresh Squeezed Orange Juice

Scrambled Eggs

Home Fried Potatoes

Hickory Smoked Bacon & Grilled Breakfast Sausage

Cinnamon French Toast with Maple Syrup

New York Style Bagels, Muffins & Pastries

Sweet Butter, Fruit Preserves & Cream Cheese

Seasonal Fruit Platter

Freshly Brewed Coffee & Tea Service

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### Mid-Morning Break

Freshly Brewed Coffee, Assorted Herbal Teas & Soft Drinks Selection

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### Buffet Luncheon

Mesclun Greens Salad / Roasted Red Peppers / Parmesan

Grilled Breast of Chicken French Cut with Garlic and Rosemary

Roasted Herbed Salmon with Fresh Lemon Zest

Penne Alla Vodka

Grilled Seasonal Vegetables & Herbed Couscous

Fresh Homemade Baked Cookies

Soft Drink Selection

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### Mid-Afternoon Break

Assorted Soft Drinks, Air-popped Pop Corn, Assorted Candies, Snack Mix

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### Presentation Package

Pads, Pencils, Wireless Internet Access, one Flipchart with Markers



## Lunch/Dinner Sit Down

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### Salads

Mesclun Greens with Walnuts, Craisins  
and Crumbled Roquefort with Raspberry Vinaigrette

or

Classic Caesar Salad Topped with Shaved Reggiano Parmesan Cheese  
and Homemade Garlic Croutons

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### Entrées

Grilled Salmon

White Wine Butter, Rice Pilaf

or

Filet Mignon

Red Wine Reduction Served, Garlic Mashed Potatoes

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### Dessert

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

House Cabernet and Chardonnay

Assorted Soda and Juices

*\$85.00 per person*



## Lunch Buffet

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### Option 1: Lighter Fair

Mesclun Greens with Walnuts, Craisians & Crumbled Roquefort  
Caesar Salad with Garlic Croutons & Parmesan  
Grilled Breast of Chicken French Cut with Garlic and Rosemary  
Roasted Herbed Salmon with Fresh Lemon Zest  
Fresh Sliced Seasonal Fruit Platter  
Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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### Option 2: Working Lunch

Selection of Mini Sandwiches and Wraps  
(Choose Three)  
Turkey and Brie with Lettuce, Tomato and Honey Mustard Dressing  
Fresh Roast Beef with Cheddar Cheese, Greens, Tomato and Horseradish Mayo  
Albacore Tuna Salad with Lettuce and Tomato  
Fresh Tomato, Mozzarella and Basil with a Balsamic Glaze  
Chicken Caesar Wrap  
Grilled Vegetable Wrap  
-Served With-  
Mesclun Greens with Walnuts, Craisians & Crumbled Roquefort  
Homemade Cole Slaw with Pesto Dressing  
Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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### Option 3: Hot Luncheon

Buffalo Mozzarella & Beefsteak Tomato Salad with Balsamic Reduction  
Classic Caesar Salad with Garlic Croutons & Parmesan  
Grilled Breast of Chicken French Cut with Garlic and Rosemary  
Sliced New York Strip Steak with Chimichurri Sauce  
Penne Ala Vodka  
Grilled Seasonal Vegetables  
Fresh Homemade Baked Cookies  
Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



## Rare Platters

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### **Mediterranean Chopped Salad**

Grilled Chicken, Cucumber, Kalamata Olives,  
Feta Cheese, Red Onion, Tomato, Chick Peas,  
And Iceberg Lettuce tossed in a Red Wine Vinaigrette

*\$12.00 per person*

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### **Artisanal Cheese Platter**

Platter of Domestic and Imported Cheeses

*\$10.00 per person*

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### **Fresh Vegetable Crudité**

Carrots, Celery, Broccoli, Cauliflower

Cherry Tomato and Red Bell Pepper

Served with Bleu Cheese and Basil Pesto Dipping Sauces

*\$6.00 per person*

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### **Fresh Fruit Platter**

Sliced Fruit and Seasonal Berries

*\$10.00 per person*

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### **Dessert Platter**

Fresh Baked Cookies, Dessert Bars and Crumbs Cupcakes

*\$12.00 per person*