



Corporate Catering: All Day Packages

PACKAGE ONE \$45 per person

CONTINENTAL BREAKFAST

Selection of freshly baked European pastries and breakfast breads

Served with fruit preserve and whipped cream cheese

Fresh sliced seasonal fruit and yogurt parfaits

MID-MORNING BEVERAGE BREAK

Freshly brewed regular and decaffeinated coffee with assorted

Teas and sodas, and bottled water

AMERICA'S DELI LUNCH

Rustic Caesar salad or rainbow garden salad served with favorite dressings

Farm vegetable crudité, fresh fruit salad and Aroma potatoes salad

Grilled marinated seasonal vegetable with aged balsamic E.V.O.O

Assorted classic American sliced breads and crackers

Slow roasted roast beef, turkey and sliced porchetta

Assorted domestic favorite cheeses

Sliced tomatoes, leaf lettuce, kosher dill and red onions pickles, whole grain and Dijon
mustards, mayonnaise, and dried tomato aioli

Brownies and lemon bars

AFTERNOON BREAK

Fresh brewed coffee and teas, freshly squeezed lemonade, iced tea,

Freshly baked cookies and brownies



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ALL DAY PACKAGE TWO

\$55 per person

START THE DAY

Freshly squeezed orange juice, freshly brewed coffee, and a selection of teas.

Selection of freshly baked European pastries and breakfast breads

Served with fruit preserve and whipped cream cheese

Fresh sliced seasonal fruit and yogurt parfaits

MID-MORNING BEVERAGE BREAK

Freshly brewed regular and decaffeinated coffee with assorted hot teas, bottled water, and sodas

HOT BUFFET LUNCH (CHOOSE ONE)

ITALIAN TABLE

Classic Caesar salad or Caprese salad or Italian tricolor salad

Rigatoni Boscaiola with Italian sausage, meatballs with Bolognese meat sauce

Your choice of chicken mushroom marsala or lemon cappers or Parmesan.

Oven roasted root vegetables or Balsamic soya infuse vegetables

Artisan bread with herbs garlic and sea salt

Tiramisu or Cannoli or Crema cotta

SOUTHWEST TABLE

Tortilla chips with roasted tomato chipotle salsa

Organic Spanish salad with serrano lime vinaigrette

Marinated chicken or beef fajitas with caramelized onions, peppers

Accompanied by pico de gallo, guacamole, sour cream, warm tortillas

Spanish rice and slow cooked cantina beans

Tres leches cake or churros dipped in chocolate or flan de leche



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ALL DAY PACKAGE TWO CONTINUED

SOUTHERN BARBEQUE

Corn bread and biscuits
Southern coleslaw and down home potatoes salad
Fried chicken and waffle succulent pork ribs
Corn on the cob and slow cooked cowboy beans
Pecan pies or apple pie or peach cobbler

AFTERNOON BREAK (Choose One):

PRETZEL STATION

Freshly baked pretzels with spicy mustard and cheese, infused lemonade or iced tea

COOKIE CRAZE

Your favorite freshly baked cookies, novelty ice cream bars, and bottled chocolate milk



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ALL DAY PACKAGE THREE

\$65 per person

BREAKFAST ON THE RUN

Assorted breakfast sandwiches tray: bagel with cheese & sausage omelet, English muffin with egg, cheese and hickory smoked bacon. Croissant with vegetarian Italian frittata and seasonal fresh fruit tray

MID-MORNING BEVERAGE BREAK

Fresh baked cookies, house mixed trail mix, whole fruit; Freshly brewed regular and decaffeinated coffee with assorted hot teas, bottled water, and assorted sodas

FAMILY STYLE BUFFET LUNCH

Choice of Salad: classic iceberg wedge, romaine wedge, southwest slaw, Sorrento pasta salad, red bliss potato salad, tomato cucumber salad, seasonal fresh fruit salad or traditional panzanella salad

Two Accompaniments: Roasted root vegetables with garlic, sea salt, and rosemary, Roasted garlic mascarpone mashed potatoes, Aroma rice pilaf, creamy au gratin potatoes, farm vegetables soya balsamic infused, chef prepared dessert

Choice of Two Family Style Entrees: Salmon with classic sauces, Slow roasted Porchetta roman style or braised pork Osso Buco style, Rigatoni Boscaiola with meatballs sausages bolognese sauce, Calabrese lasagna, Eggplant parmigiana, Your style of Chicken: farm mushroom marsala, lemon cappers, or Parmesan



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ALL DAY PACKAGE THREE CONTINUED

AFTERNOON BREAK CHOICE (Choose One)

IT'S FRUITY

Assorted seasonal fruit kabobs with honey yogurt and fruit flavored yogurt sauce, assorted granola bars and infused lemonade

OR

SOUTH OF THE BORDER

Homemade tortilla chips with guacamole, pico de gallo, roasted tomatoes chipotle salsa, warm churros dipped in chocolate, and virgin margaritas



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A LA CARTE BREAK REFRESHMENTS

All la Carte items may be added to enhance breaks

SNACKS

(priced per item or person)

WHOLE FRESH FRUIT	\$2
ASSORTMENT CANDY AND NUTS	\$3
ASSORTED GRANOLA BARS AND TRAIL MIX	\$3
YOGURT AND GRANOLA PARFAIT STATION	\$8
TORTILLA CHIPS WITH SALSA AND GUACAOMLE	\$5
SICIALIAN BRONTE PISTACHIOS CANNOLI	\$5

FRESHLY BAKED

(priced per dozen unless otherwise noted)

WARM CHURROS WITH VANILLA HONEY	\$6 each
FRESH HOUSE BAKED COOKIES OR BROWNIES	\$25
PLAIN OR CHOCOLATE-DIPPED BISCOTTI	\$28
JUMBO PRETZELS WITH SPICY MUSTARD AND CHEESE	\$36

BEVERAGES

INFUSED LEMONADE OR ICE TEA	\$30 gal.
FRESHLY BREWED COFFEES AND TEAS	\$38 gal.
MILK OR CHOCOLATE MILK	\$2.00 each
ASSORTED JUICES	\$2.75 each
ASSORTED SOFT DRINK	\$2.75 each
BOTTLE SPARKLING OR STILL WATER	\$2.75 each
ENERGY DRINKS	\$3.00 each



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HOT HORS DOVRS

Lollipop grilled lamb chops	\$350
Homemade meatballs with gnocchi skewers	\$225
Mushroom cups with mascarpone and sausage	\$325
Chipotle buffalo wings with savory dip	\$245
Grilled chicken quesadilla	\$225
Maryland crab cake Aroma Remoulade	\$325
Mediterranean hummus and caramelized peppers and onions	\$225
Pancetta-wrapped sea scallops	\$350
Sausage and caramelized peppers and onions	\$250
Israeli falafel with tahini sauce	\$245
Middle Eastern chicken or beef kebabs	\$325
Shrimp Scampi garlic herb	\$325
Braised meatballs cherry tomatoes sauvignon blanc	\$225
Heirloom tomatoes pizzette margherita	\$225
Traditional Arancini Calabrese	\$250
Stuffed shell sausage spinach mascarpone	\$325
Mongolian chicken or beef satay skewer	\$325
Roman-style porchetta sliders	\$325

COLD HORS DOVRS

Prosciutto wrapped melon	\$225
Classic deviled eggs	\$230
Classic Roman tomatoes bruschetta	\$195
Salami cornets with brie cheese	\$275
House cured salmon mascarpone crostino	\$285
Assorted panini & croissants finger sandwiches	\$325
Sicilian Caponata with Burrata and prosciutto crostino	\$325
Traditional Ceviche shooter with plantain chips	\$325
Tortellini caprese skewer	\$250
Classic Italian antipasto skewer	\$275
Grilled chicken almond cranberry lettuces wrap	\$225
Vegetable crudité shooter classic vinaigrette	\$225
Infused drunken fruit skewer	\$225
Mason jar Aroma salads	\$325
Endive boat beets feta cranberry walnut	\$325

PRICES PER 100 PIECES