



Corporate Banquet and Conference Menus

Breakfast Menus

(Prices quoted are for Monday-Thursday event dates / 50 guest minimum required)

Continental Breakfast

*Chilled Orange & Grapefruit Juice
Bakery Basket of Danish Pastries
Croissant and Muffins
Fruit Preserves, Marmalade & Butter
Sliced Fresh Seasonal Fruit
Brewed Coffee, Decaffeinated Coffee
and Selected Teas*

\$10.95 per person

American Breakfast

*Chilled Orange & Grapefruit Juice
Sliced Fresh Seasonal Fruit
Farm Fresh Scrambled Eggs
Choice of Bacon or Country Sausages
Home Fried Potatoes
Bakery Basket of Danish Pastries,
Croissants, Muffins and Toast
Fruit Preserves, Marmalade and Butter
Brewed Coffee, Decaffeinated Coffee
and Selected Teas*

\$15.95 per person

Executive Breakfast

*Chilled orange & Grapefruit Juice
Slice Fresh Seasonal Fruit
Choice of Eggs Benedict or Florentine
Home Fried Potatoes
Bakery Basket of Danish Pastries,
Croissant and Muffins
Fruit Preserves, Marmalade and Butter
Brewed Coffee, Decaffeinated Coffee
and Selected Teas*

\$18.95 per person

Healthy Choice Breakfast

*Chilled Orange & Grapefruit Juice
Basket of Whole Fresh Fruit
Assorted Cereals to include:
Muesli, Granola and All-Bran
Individual Fruit Yogurts
All-Brand, Cranberry & Carrot Muffins
Brewed Coffee, Decaffeinated Coffee
and Selected Teas*

\$15.95 per person

Enhance your menu with one of the following:

Priced per Person

<i>Assorted Fruit Yogurts</i>	<i>\$2.50</i>	<i>French Toast</i>	<i>\$2.50</i>
<i>Bagels & Cream Cheese</i>	<i>\$2.50</i>	<i>Pancakes & Syrup</i>	<i>\$2.50</i>
<i>Slice Ham or Bacon</i>	<i>\$2.50</i>	<i>Raison Scones</i>	<i>\$2.50</i>

All Prices are subject to 15% service charge and applicable taxes



Corporate Banquet and Conference Menus

Business Luncheon Buffets

(Prices quoted are for Monday-Thursday event dates. 50 Guest Minimum Required)

Keeping it Light

*Garden Salad in a Balsamic Vinaigrette
Continental Potato Salad
Traditional Sandwiches and Wraps to include:
Roast Beef, Turkey Breast, Tuna Salad
Egg Salad and Ham & Cheese
Fresh Fruit Platters
Brewed Coffee, Decaffeinated Coffee
and Selected Teas
\$21.95 per person*

Taste of Italy

*Garden Salad with Balsamic Vinaigrette
Fettuccini with Breast of Chicken,
Tri-Colour Tortellini, Tomato Basil Sauce
Penne Rosa with Garden Vegetables
Garlic Bread
Fresh Fruit Platters
Brewed Coffee, Decaffeinated Coffee
and Selected Teas
\$21.95 per person*

Hearty American

*Caesar Salad with creamy Dressing
Garden Salad with Balsamic Vinaigrette
Grilled Breast of Chicken
Sliced Prime Rib of Beef
Garden Fresh Vegetables & Potatoes
Rolls and Butter
Italian Pastries & Fresh Fruit Platters
Brewed Coffee, Decaffeinated Coffee
and Selected Teas
\$27.95 per person*

Asian Delight

*Garden Salad, Teriyaki & Citrus Dressing
Chicken or Beef Stir Fry
Stir Fry Vegetables
Steamed Rice
Rolls and Butter
Fresh Fruit Tartlets
Brewed Coffee, Decaffeinated Coffee
and Selected Teas
\$26.95 per person*

Add Penne A la vodka: \$3.00 per guest

Taste of Greece

*Pita Bread, Greek Salad, Chicken Souvlaki, Tzatziki, Lemon Roast Potatoes, Vegetable Rice,
Brewed Coffee, Decaffeinated Coffee and Selected Teas
\$26.95 per person*



Corporate Banquet and Conference Menus

Coffee Break & Themed Break Menus

(Following items can only be purchased as additions to full menus)

Beverages:

<i>Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas</i>	<i>\$80.00/1/2 urn (serves 40 cups)</i>
<i>Assorted Fruit Juices</i>	<i>\$2.95/person</i>
<i>Assorted Soft Drinks</i>	<i>\$2.95/person</i>
<i>Bottled Water</i>	<i>\$2.99 each 330ml</i>

Snacks:

<i>Assorted Bagels and Cream Cheese</i>	<i>\$29.95/dozen</i>
<i>Danish Pastries, Muffins and Croissants</i>	<i>\$24.95/dozen</i>
<i>Homemade Cookies</i>	<i>\$18.00/dozen</i>
<i>Granola and Energy Fruit Bars</i>	<i>\$3.49/each</i>
<i>Sliced Fresh Fruit</i>	<i>\$3.50/person</i>

"Breakfast Break"

*Assorted Fruit & Nut Breads
Assorted Chilled Juices
Brewed Coffee, Decaffeinated
Coffee, and selected Teas*

\$8.50 per person

"Afternoon Break"

*Delicious Homemade Cookies
Assorted Soft Drinks
Brewed Coffee, Decaffeinated
Coffee, and Selected Teas*

\$8.50 per person

"Chocolate Break"

*Chocolate Chip and
Double Chocolate Cookies
Chocolate Fudge Brownies
Hot Chocolate or Chocolate
Milk*

\$8.50 per person

All Prices are subject to 15% service charge and applicable taxes



Corporate Banquet and Conference Menus

(For detailed dinner pricing and menu customizations, please inquire)

Dinner Menu

Hot Hors D'Oeuvres

*Cheese Balls, Baby Meatballs, Sausage Diamonds, Breaded Baby Shrimp
Breaded Chicken Strips, Cheese & Spinach Pies, Vegetable Spring Rolls,
Bruschetta, Satay Chicken and Beef Skewers*

Enhancements:

*Assorted Cold Canapés, Mushroom Caps, Mini Pizza
Mini Quiche, Salmon Rosettes, Assorted Sushi, Beef Sliders*

Antipasto

Plate or Platters Service

Shrimp Cocktail

4 Jumbo Shrimp accompanied by Cocktail Sauce

Prosciutto Melone Deluxe

*Prosciutto, Melon, Bocconcini & Olives
Accompanied by Grilled Vegetables*

Spirale

*Prosciutto, Melon, Bocconcini & Olives accompanied by
Grilled Vegetables and Fruite de Mare*

Mediterranean

Marinated Grilled Squid, Grilled Octopus, Shrimp, and Smoked Salmon

Aegean

Feta & Tomato, Grilled Vegetables, Rice Stuffed Grape Leaf & Grilled Octopus

Fruite de Mare

*Half Tomato stuffed with Marinated Seafood,
with Smoked Salmon, Shrimp & Bocconcini*

Mezze Platter

*Tarama, Humous, and Tiropiperia accompanied by
Grilled Vegetables and Pita Diamonds*

Antipasto Buffet

*Assorted Cold Cuts, Prosciutto & Melon
Bocconcini & Tomato, Assorted Olives
Marinated Grilled Vegetables
Poached and Smoked Salmon
Shrimp Cocktail, Button Mushrooms
Fruite de Mare, Mussels, Assorted Breads*

Buffet Enhancements:

Baby Lobster Platters, Saganaki Station, Grilled Octopus, Grilled Calamari,

Deep Fried Calamari, Oysters, Sushi, Broiled Lamb Chops



Corporate Banquet and Conference Menus

Soups

*Minestrone Milanaise, cream of Asparagus
Cream of Mushroom, Cream of Broccoli
Cream of Leek & Potato
Chicken Broth and Cheese Tortellini
Butternut Squash, Lobster or Shrimp Bisque
Carrot & Ginger, Fresh Vegetables, Caldo Verde*

Salads

Garden Balsamic

Mixed Baby Greens, Boston Bibs, Radicchio, Curly Endives & Romaine Lettuce, in a Honey Balsamic Vinaigrette

Alternative Dressings: Raspberry, Mandarin, Citrus Vinaigrette

Enhancements: Glazed Pecans, Dried Cranberries, Mandarins

Caesar

*Romaine Lettuce, Croutons, Parmesan Cheese
in our Homemade Creamy Caesar Dressing*

Greek

*Romaine Lettuce, Tomatoes, Cucumbers, Black Olives, Red Peppers
in an Olive Oil Wine Vinaigrette*

Garden Vinaigrette

*Mixed Baby Greens & Romaine Lettuce, Field Tomatoes, English Cucumbers, Assorted Bell Peppers
& Bermudian Onions in a Lemon Vinaigrette*

Pasta

Penne

Agnelotti

Cheese or Meat Tortellini

Fettuccini

Gnocchi

Cheese or Meat Cannelloni

Spinach Rotolo

Farfalle (Bowtie Pasta)

Fusilli

Risotto (Wild Mushrooms, Asparagus, White Wine, Seafood)

Pasta Sauces

*Tomato Basil, A la Vodka, Rlose, Arabiata, Cream,
Pesto Cream, Sundried Tomato Cream*



Corporate Banquet and Conference Menus

Main Entrees

Beef

Veal Scaloppini (8 oz)
Provimi Veal Chop (Bone In) (12 oz)
Roast Tenderloin Richelieu (8 oz)
N.Y Striploin (10 oz)
Filet Mignon (8 oz)
Roast Prime Rib (12 oz)
Rib Eye (10 oz)

Poultry

Grilled Breast of Chicken (8 oz)
Chicken Cordon Bleu (8 oz)
Mediterranean Stuffed Chicken (8 oz)
Chicken Supreme (8oz)
Chicken Asiago Red Pepper (8 oz)

Fish

Grilled Atlantic Salmon (8 oz)
Chilean Sea Bass (8 oz)
Filet of Sole (8 oz)

Combinations

Veal Scaloppini (5 oz) & Grilled Breast of Chicken (5 oz)
Broiled Veal Chop (8 oz) & Grilled Breast of Chicken (4 oz)
Filet Mignon (6 oz) & Grilled Breast of Chicken (4 oz)
N.Y Striploin (8 oz) & Grilled Breast of Chicken (4 oz)
Roast Tenderloin (6 oz) & Grilled Breast of Chicken (4 oz)
Filet Mignon (6 oz) & Jumbo Shrimp or Lobster Tail (4 oz)
N.Y Striploin (8 oz) & Jumbo Shrimp or Lobster Tail (4 oz)
Grilled Salmon (5 oz) & Grilled Breast of Chicken (5 oz)

All Entrees Served with choice of:

Vegetables - Green Beans, Baby Carrots, Broccoli, Asparagus, Red Peppers, Snow Peas
Mixed Julienne Cut (four seasonal Vegetables), or Grilled Vegetable Skewers

Potatoes: Roasted Red Potato, Lemon Roasted Potato, Parisienne,
Baked Potato or Garlic Mash

Rice: Vegetable Rice or Wild Mushroom Rice



Corporate Banquet and Conference Menus

Seafood

Spirale Platter

*Lobster Tails (2-3 oz) or King Crab Legs
Marinated & Steamed in a olive oil butter garlic
Deep Fried Calamari
Baby Lobster
Mussels
A La Marinara
Shrimps
Sautéed in a White wine sauce*

Midnight Buffet

*Steamed Baby Lobster
Deep Fried Calamari
Baby Lobster
Mussels
A La Marinara
Shrimps
Sautéed in a White wine sauce
Steamed Crab*

Additional Items:

*Marinated Grilled Octopus
Shrimp Skewers
Smoked Salmon
Grilled Calamari
Sautéed Scallops*



Corporate Banquet and Conference Menus

Desserts

Tartufo

(Choice of: Chocolate, Vanilla, Chocolate raspberry, Vanilla Almond)

Spirale Crepes

*Filled with French Vanilla Ice Cream & garnished with seasonal berries
in a warm raspberry dressing*

Spirale Gelato

Pistachio, Mango and Raspberries Gelato with a wafer garnish

Cuare Freddo (Frozen Heart)

*A creamy hazelnut ice cream heart
coated in a decadent combination of white and dark Chocolate*

Caramel Chocolate Cluster

*Frozen dessert featuring Chocolate ice Cream, Walnuts & Caramel
over hot Caramel Sauce*

Choice of Assorted Cheese Cakes

Baileys, Taffy Apple, Mango Raspberry, White & Dark chocolate

Strawberries Jubilee

French Vanilla ice cream topped with fresh Strawberries

Tiramisu Mocha

Assorted Fresh Fruit and Pastry Platter

Sweet and Fresh Fruit Table

*French and Italian Cakes & Pastries
With Assorted Fresh Seasonal Fruits and Berries
Sweet Table Enhancements:
Chocolate Fountain, Waffle Station, Crepe Station*

Ask about Savoury options



Corporate Banquet and Conference Menus

Reception Menus

(Prices quoted are for Monday-Thursday event dates)

Spirale Standard Reception Menu - 2 Hour Service

*Assortment of Hors D' Oeuvres to include:
Vegetarian Spring Rolls, Mini Quiche & Cheese Balls,
Beef & Chicken Satays, Breaded Chicken Strips
Sausage Diamonds, Swedish Meatballs,
Breaded Baby Shrimp, Bruschetta,
Quarter Sandwich Platters
Domestic Cheese Trays with Crackers
Fresh Garden Crudités & Dips
Seasonal Fruit Trays
\$21.95 per person*

*Add Antipasto Platters of Grilled Vegetables, Bocconcini & Tomatoes, Prosciutto & Melon,
\$27.95 per person*

Spirale Deluxe Reception Menu - 2 Hour Service

Antipasto Station
*Grilled Vegetables, Bocconcini & Tomatoes, Prosciutto & Melon
Smoked Salmon, Olives & Marinated Mushrooms
Garden Balsamic, Caesar Salad & Garden Vinaigrette*

Pasta Station
*Fusilli in Tomato Basil, Penne A la Vodka, Cheese Tortellini in Cream
Garlic Bread*

Entree Station
*Carved Hip of Beef au Jus, Carved Roast Breast of Turkey
Assorted Gourmet Breads*

Sweet & Fresh Fruit Station
*French & Italian Cakes, Pastries, Fresh Platters, Coffee and Tea
\$54.95 per person*

Prices are subject to 15% service charge and applicable taxes