



# MARKETVIEW CATERING MENU

## BREAKFAST

### **Continental Breakfast**

- ✂ Assorted Bagels, Muffins and Danish served with butter and cream cheese.
- ✂ Fruit Salad
- ✂ Individual yogurts


### **Executive Continental**

- ✂ Assorted bagels, muffins, Danish, yogurt loaf breads, croissants, scones, served with butter flavored cream cheeses and fruit preserves. Fresh sliced smoked salmon display. Fresh fruit salad and assorted biscotti.

### **Executive Hot Breakfast Buffet**

- ✂ Fresh scrambled eggs or egg whites, Breakfast Sausages and Smoked Bacon, Fresh baked Rolls and Bagels. Fruit preserves, butter and cream cheese.
- ✂ Add French Toast
- ✂ Add Pancakes

### **Cheese Frittata Primavera**

- ✂ Fresh eggs baked with Herb Cheese, peppers, zucchini, mushrooms, tomatoes, onions. Accompanied with sliced fresh banquettes or rolls
  - ✂ Sausages
  - ✂ Smoked Bacon
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## **APPETIZER TRAYS**

Crudités  
Fresh Fruit  
International Cheese Display  
Greek Delight: Hummus, Pita and Olive Bar  
Italian Antipasto  
Tex-Mex: Chips, Salsa, Guacamole  
Hot Appetizers available upon request

## **EXECUTIVE LUNCH**

### **Gourmet Wraps and Baguettes**

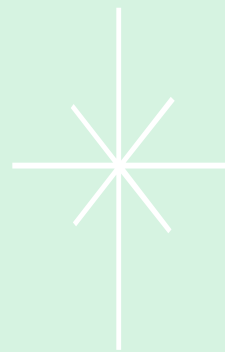
- ✂ Turkey and Ham BLT, Grilled Chicken and Brie,
- ✂ Roast Beef, Mushrooms & Horseradish Sauce,
- ✂ Grilled Chicken Breast & Brie,
- ✂ Grilled Salmon with Pesto Mayonnaise,
- ✂ Sliced Sirloin Filet with Sautéed Mushrooms,
- ✂ hand-carved Turkey Breast with cranberry mayo, and
- ✂ Roasted Portobello & Fresh Mozzarella.

### **Panini Buffet**

- ✂ Garden Greens Salad and Farfalle Pasta Salad
- ✂ Chafers\_of (Southwestern, Vegetarian and Cuban Panini's)

### **Side Salads/Dishes**

- ✂ Garden Greens Salad
- ✂ Tri-Color Rotini Pasta Salad
- ✂ Organic Mesclun Green Salad
- ✂ Greek Salad
- ✂ Caesar Salad



## Dinner

### Entrees:

- ✂ Grilled Herb Chicken in an Herb Au Jus
- ✂ Parmesan Crusted Chicken
- ✂ Chicken Francese in a White Wine Lemon Sauce
- ✂ Chicken Marsala
- ✂ Chicken Parmigiana with Basil Marinara
- ✂ Chicken Piccata in a Caper Lemon Sauce
- ✂ Sesame Chicken, Apricot Plum Sauce
- ✂ Roast Breast of Tom Turkey Pan Gravy
- ✂ Filet of Salmon in Oriental Sesame Sauce
- ✂ Filet of Salmon with Mediterranean Salsa
- ✂ Cold Poached Salmon Caper Vinaigrette
- ✂ Tilapia Francese White Wine Lemon Sauce
- ✂ Herb-Crusted Salmon with Beurre Blanc
- ✂ Cajun Blackened Sirloin of Beef in a Tomato Coulis
- ✂ Sirloin of Beef Medallions - Brandy Sauce
- ✂ Sirloin of Beef Medallions with Caramelized Onion
- ✂ Asian Pork Loin with soy ginger sauce
- ✂ Filet Mignon Peppercorn Brandy Sauce
- ✂ Pineapple Glazed Honey Roasted Ham

## Dinner

### Pasta and Sides:

- ✂ Boursin-Stuffed Portobello Mushrooms
- ✂ Thai Vegetable Curry Casserole
- ✂ Tortellini Puttanesca, Capers, Olives, Fresh Tom
- ✂ Eggplant Rolletini
- ✂ Baked Rigatoni
- ✂ Penne Ala Vodka
- ✂ Vegetable Mélange
- ✂ Israeli Couscous
- ✂ Asian-marinated Vegetable
- ✂ Oven-Roasted Potato New Potato Salad
- ✂ Pasta Primavera Italian Herb Vinaigrette
- ✂ Rosemary Roasted Red Potatoes

## Desserts

Cookies  
Brownies  
European Pastries  
Cheesecake  
Sorbet  
Layer Cakes (Chocolate, Vanilla, Cannoli)