

STANDARD SAMPLE MENU ITEMS

Attachment 4

Please be advised this is a SAMPLE OF MENU ITEMS we typically serve for reference only.

The vendor shall provide alternative meal options that accommodate food allergies, vegetarians, vegans, and religious restrictions (e.g., Gluten-Free, Kosher and Halal). All menus come with freshly brewed regular & decaffeinated coffee, assorted teas, bottled water, and assorted soft drinks.

Breakfast:

Breakfast breads

Bagels

Diced fruit

Yogurts

Juices, coffee/tea, bottled water

Continental Breakfast Buffet

Fruit

Bakery selections: variety of muffins & croissants, Danishes

Selection of Bagels with butter, jelly, cream cheese

Selection of chilled juices

Yogurt bar separate toppings (example: granola and fruit)

Oatmeal with Brown Sugar and Raisins

Dairy free & gluten free options

Hot Breakfast Buffet

Fruit

Bakery selections muffins (variety of flavors available) & croissants

Cranberry & orange juices

Scrambled eggs

Pancakes & waffles

Pork sausage or applewood smoked bacon

Breakfast potatoes

Oatmeal bar separate toppings (example: brown sugar and raisins)

Dairy free & gluten free options (i.e.: tofu scramble, gluten free bread)

Breaks:

Whole fruit or cut fruit

Trail Mix

Assorted pretzels & chips

Granola bars

Cookies/brownies

Crudite in individual serving cups – grab and go snack

Kale chips

Hummus and chips

Chocolate covered fruit

hot tea, coffee/tea, bottled water/assorted soft drinks

Lunch & Dinner Buffet: *(Must include a minimum of three (3) entrées—one poultry, one red meat, and one fish option—as well as at least one (1) vegetarian side dish.)*

Soup

Green Salad

Warm/Cold Salad(s)

Entrées: Consist of gourmet sandwiches, hot entrées, or a combination of both. The selection may vary by event and is subject to specific requirements provided at the time of each order.

Starch & Vegetable

Dessert (3-4 options)

Assorted soft drinks, bottled water, coffee and tea

More detailed examples of lunch options include:

Soups:

Butternut squash

Mushroom bisque

Corn or potato chowder

Green Salads:

Build your own Salad - Arugula, spinach (separate bowls), romaine, mixed greens, sliced egg, grape tomatoes, chickpeas, crumbled blue cheese, feta, shaved asiago/parmesan, dried cranberries, cucumbers, shredded carrots, sliced fresh fruit; blueberries; sunflower seeds, with a choice of balsamic/olive oil/red wine vinaigrette and creamy dressing (Ranch, Caesar).

Romaine, toasted almonds, tomatoes, raisins, and creamy cider dressing

Simple greens salad, red wine vinaigrette

Warm salads:

Roasted sweet potato salad with anise vinaigrette.

Shaved Brussel sprout salad, apples, walnuts, and shaved parmesan cheese.

Toasted Orzo Pilaf with Tender Spinach, Sun-Dried Tomatoes and Parmesan Cheese

Cold salads:

Pasta salad (e.g., orzo feta; primavera)

Ancient grains salad (e.g., fall harvest salad with farro etc.)

Egg salad

Waldorf Salad

Tabbouleh

Hot Entrees:

Herb rubbed turkey with roasted garlic cream gravy

Roasted salmon, butter herb sauce

Ginger salmon

Grilled Flank Steak, house made chimichurri

Grilled chicken with tomato, lemon, olives in white wine reduction

Gourmet Sandwiches:

Grilled Chicken Sandwich – Fresh grilled chicken, arugula, charred peppers, lemon-artichoke spread on focaccia bread

Caprese Sandwich – Fresh mozzarella, basil, pesto, and tomato on ciabatta bread

Reuben – Corned beef, Swiss cheese, sauerkraut, and Russian dressing on grilled on rye bread

Assorted Flatbreads – Selection of artisan flatbread sandwiches

Starch & vegetables:

Green bean medley

Vegetable Medley Hash with Zucchini, Eggplant, Potatoes, Rosemary, and Garlic

Desserts:

Chocolate Covered Strawberries and other fruit.

Macaroons

Red Velvet Cake

Cheesecake

Chocolate Cake

Small tarts

Mini cupcakes

Fruit

Reception Catering Specs – Light Appetizer Stations

Event Type: Elevated PM Break / Light Reception

Duration: 2 hours

Style: Stationed, no formal seating, but should have some tables and chairs.

Food Stations (Sample Format – Substitutions Welcome)

Station 1: Fresh & Vegetarian

- Seasonal vegetables (crudités) with hummus or dips (e.g., red pepper, tzatziki)
- Assorted breads, pita chips, and/or crackers
- Marinated olives or pickled vegetables
- Optional: small seasonal fruit display

Station 2: Charcuterie-Inspired

- Assorted cured meats (e.g., salami, prosciutto)
- A mix of cheeses (1–2 hard, 1 soft, and 1 specialty/unique)
- Accompaniments: dried fruit, nuts, jam/honey, crostini or crackers

Station 3: Warm Appetizers

- Fried mac & cheese bites (or similar comfort item)
- Warm dip (e.g., spinach-artichoke or baked brie with jam, queso)
- Warm small bites (e.g., stuffed mushrooms, mini flatbreads, meatballs, vegetarian filo bites)

Note: Stations can be combined or adjusted depending on the caterer's strengths and pricing flexibility. Alternatives or equivalents are welcome. Shall Include vegetarian & gluten-free selections across stations