



# CATERING MENU

## **Kitchen Provance Offers Two Presentations**

**Basic:** Disposable white plastic trays

**Boardroom:** Returnable porcelain platter and wicker baskets

## **Event Services**

Catering manager available to assist with menus

Wait Staff and bartenders available

China, flatware, linens and other rentals

## **Ordering and Payment**

Some items may require 24 hours notice

One full business day's notice required to cancel without penalty

Payment may be made by cash, company check, house account or major credit card



**- BREAKFAST -**  
MINIMUM 6 PERSONS

**Miniature Pastry Tray**

An assortment of mini muffins, bagels, danishes and scones served with appropriate preserves, cream cheese and butter  
**\$4.25 per person**

**Breakfast Bread Tray**

An arrangement of mini sourdough rolls, mini seven grain bread, raisin rolls and biscotti served with appropriate preserves, cream cheese and butter  
**\$4.95 per person**

**Low-Fat Breakfast Selection**

A selection of fruit breads, health muffins, low fat yogurt cakes served with low-sugar jams and low-fat cream cheese  
**\$4.95 per person**

**Yogurt & Granola**

Organic yogurt cups with granola, seasonal berries and honey  
**\$5.50 per person**

**Mini Breakfast Sandwich Tray**

Mini size rolls and croissants with ham & brie, smoked salmon and cream cheese, smoked turkey with gruyere cheese and zucchini egg whites with chevre on grain bread  
**\$4.95 per person**

**Smoked Salmon Platter**

Smoked Salmon served with cream, tomatoes, onions and an assortment of breads and bagels  
**\$9.50 per person**

**Fresh Sliced Fruit Tray**

A selection of seasonal fruits  
**\$4.95 per person**

**Hot Breakfast Options**

Scrambled eggs, bacon or sausage, oven baked fries, with rolls and butter – **\$8.50 per person**

Egg sandwiches, including bacon, sausage, ham and cheeses on an assortment of breads and wraps - **\$5.75 per person**

French toast or pancakes powered with sugar, served with maple syrup & berries – **\$8.50 per person**

Baked roasted vegetable omelet with gruyere cheese – **\$8.95 per person**

Baked spinach & zucchini egg white omelet with goat cheese – **\$9.95 per person**

**Fresh Squeezed Juices**

**\$2.25 per person**

**Hot Beverage Service** Minimum 10 persons

Coffee and/or decaffeinated coffee and/or tea served with creamers and sweeteners  
**\$1.95 per person**

**Cold Beverages**

Snapple, water, assorted soft drinks  
**FROM \$1.25 per person**

**- FOOD IN BOX -**  
MINIMUM 6 PERSONS

**Breakfast Box**

A freshly baked muffin, scone or bagel, served with jam, cream cheese and/or butter and seasonal fresh fruit  
**\$6.95 per person**

**Custom Boxes Available Upon Request**

**Lunch Box**

A choice from our sandwich menu, served with chips and seasonal fresh fruit  
**\$12.95 per person – With Cookies \$13.95 per person**



**- LUNCH -**

**- LUNCH SANDWICH PACKAGES -**

MINIMUM 6 PERSONS

**Assorted Sandwich (Panini's & pressed sandwiches available upon request)**

Choice of sandwiches and wraps

**\$9.75 per person**

**Prix Fixed Sandwich Package**

Includes assorted sandwich tray, choice of two side salads and sweet tray

**\$15.95 per person – With Fresh Fruit \$18.95 per person**

**Meat & Cheese Platter (Make your own Sandwiches)**

Imported cheeses with fresh turkey, smoked turkey, smoked ham, eye round of beef, grilled chicken breast, and white tuna salad served with assorted breads and rolls

**\$10.95 per person**

**- SANDWICHES & WRAPS -**

PANINI & PRESSED SANDWICHES AVAILABLE UPON REQUEST - ALL WRAPS ARE LOW CARB WHOLE WHEAT

**Roasted Vegetables and Chevre**

Balsamic vinaigrette on foccacia or seven grain bread

**Roasted Shitake Mushroom**

Chevre cheese, roasted tomatoes field greens on ciabatta bread

**Fresh Mozzarella & Tomato**

Basil, extra virgin olive oil on ciabatta bread

**White Tuna**

Dill, shallots, watercress and tomatoes on seven grain bread

**Roasted Salmon**

Herb mayonnaise and watercress on pumpernickel bread

**Smoked Salmon**

Goat cheese, capers and sun dried tomatoes on pumpernickel bread

**Grilled Chicken Breast**

Roasted vegetables and pesto sauce on triple ficelle

**Roasted Chicken Avocado**

Avocado, tomato, cilantro apple slices on rosemary focaccia

**Lemon Basil Chicken**

Roasted vegetables, fresh mozzarella, arugula, lemon pesto on ciabatta bread

**Roasted Breast of Turkey**

Roasted tomatoes, red leaf lettuce and herb mayonnaise on paris peasant bread

**Smoked Turkey Breast**

Apple slices, gruyere cheese, tomatoes and herb mayonnaise on whole wheat bread

**Black Pepper Crusted Eye Round of Beef**

Dijon cream, tomatoes, red onion and arugula on ciabatta bread

**Grilled Filet Mignon**

Beefsteak tomatoes, green peppercorn and arugula on sourdough baguette

**Wood Smoked Ham & Brie**

Honey mustard, tomatoes and watercress on pumpernickel bread

**Prosciutto di Parma**

Fresh mozzarella, roasted peppers and arugula on tuscan bread

**Salami & Provolone**

Roasted peppers, lettuce and olive oil on semolina bread

**Vegetable Wrap**

Shitake Mushrooms with roasted vegetables

**Chicken Mango Wrap**

Roast chicken, mango, cilantro with balsamic vinaigrette

**Mediterranean Chicken Wrap**

Sautéed red peppers, black olives, artichoke, watercress and olive oil

**Mediterranean Tuna Wrap**

Roasted tomatoes, black olives, artichoke, watercress and olive oil

**Shrimp Wrap**

Julienne vegetables, cilantro and mango sauce

**Salmon Salad Wrap**

Baked salmon and goat cheese



**- LUNCH ENTREE PACKAGES -**

MINIMUM 6 PERSONS

ALL ENTREES SERVED WITH BREAD TRAY. AVAILABLE HOT UPON REQUEST

**Prix Fixe Entrée Package**

Includes two entrées (choice of one chicken entrée & one salmon entrée), choice of two side salads, fresh sliced fruit and assorted sweet tray

**\$24.00 per person**

**Executive Prix Fixe Entrée Package**

Customize your menu with **ANY** two entrée selections (including filet mignon, NY sliced steak, rack of lamb, Chilean sea bass, halibut and jumbo shrimp), choice of two side salads, fresh sliced fruit and assorted sweet tray.

**Price available upon request**

**- ENTRÉE SELECTIONS A LA CARTE-**

MINIMUM 6 PERSONS

ALL ENTREES INCLUDE BREAD TRAY. SERVED HOT AVAILABLE UPON REQUEST

**Vegetarian Entrée Selections**

Roasted Vegetable Napoleon with Mozzarella

**\$10.95 per person**

Spinach & Goat Cheese Strudel

**\$10.95 per person**

**Seafood Entrée Selections**

Norwegian Roasted Salmon wrapped in Phyllo

**\$13.95 per person**

Mango Salmon with Julienne Vegetables

**\$13.95 per person**

Teriyaki Glazed Salmon

**\$13.95 per person**

Dijon and Parmesan Glazed Salmon Fillets

**\$13.95 per person**

Poached Salmon with Leeks and Celery sauce

**\$13.95 per person**

Seared Yellow Fin Tuna with Wasabi Glaze

**\$14.95 per person**

Grilled Mediterranean Swordfish with Olive Oil Lemon

Dressing **\$14.95 per person**

Sautéed Halibut with Citrus Glaze

**\$17.95 per person**

Chilean Sea Bass with White Wine, Fresh Tomatoes and

Thyme – **\$17.95 per person**

Grilled Jumbo Shrimp with Lemon, Basil, Sun Dried

Tomatoes - **\$16.95 per person**

**Poultry & Beef Entrée Selections**

Roast Turkey Breast with Homemade Cranberry Sauce

**\$11.95 per person**

Roasted Chicken Breast with Wild Mushrooms

**\$10.95 per person**

Citrus Marinated Grilled Breast of Chicken served with

Summer Vegetables – **\$10.95 per person**

Parmesan Crusted Chicken – **\$10.95 per person**

Mediterranean Crusted Chicken – **\$10.95 per person**

Medallions of Chicken with Julienne Vegetables wrapped  
in Phyllo Pastry – **\$10.95 per person**

Stuffed Chicken Breast with Goat Cheese, Spinach & Roast  
Tomatoes – **\$10.95 per person**

Maple Glazed Chicken Sautéed with Caramelized Apples  
& Cranberries – **\$10.95 per person**

Filet Mignon with Sautéed Wild Mushrooms and Green  
Pepper Aioli – **\$17.95 per person**

New York Sliced Steak – **\$15.95 per person**

Rack of Lamb – **\$19.95 per person**



**- SALADS, SIDES & PASTA -**  
MINIMUM 6 PERSONS

**Mixed Field Greens**

With balsamic roasted tomato vinaigrette

**\$3.95 per person**

**Caesar Salad**

Romaine lettuce, parmesan cheese and parmesan toast with a creamy anchovy dressing

**\$3.95 per person**

**Mediterranean Salad**

Romaine lettuce, feta, chick peas, olives, cucumber & tomato with olive oil and balsamic vinegar

**\$4.95 per person**

**Baby Spinach Salad**

Baby spinach with goat cheese, cranberries, apple cubes and walnuts

**\$4.95 per person**

**Beet & Goat Cheese Salad**

**\$4.50 per person**

**Butternut Squash Salad**

Glazed with sautéed apples & cranberries

**\$4.95 per person**

**Chick Peas & Root Vegetables**

With feta cheese

**\$4.95 per person**

**Mediterranean Roasted Vegetables**

Eggplant, zucchini, sun dried tomatoes, mushrooms, squash, broccoli with balsamic vinegar

**\$4.95 per person**

**Roasted Asparagus**

With lemon zest and extra virgin olive oil

**\$5.00 per person**

**Sautéed Spinach**

With garlic oil and pine nuts

**\$4.50 per person**

**Fresh Mozzarella & Beefsteak Tomatoes**

With fresh basil and olive oil

**\$4.50 per person**

**Roasted Potato Salad**

Yukon gold potatoes with artichoke hearts, sun dried tomatoes, lemon peel and thyme

**\$3.95 per person**

**Dijon Potato Salad**

Yukon gold potatoes and capers with creamy dijon vinaigrette

**\$3.95 per person**

**Yukon Gold Chive Mashed Potatoes**

**\$4.50 per person**

**Rice Pilaf with Julienne Vegetables**

**\$4.00 per person**

**Wild Mushroom Risotto**

**\$4.50 per person**

**Wild Rice Salad**

With dried cranberries, almonds, apricots with raspberry vinaigrette

**\$4.00 per person**

**Moroccan Couscous**

With roasted Mediterranean vegetables

**\$4.00 per person**

**Penne Pasta**

With grilled chicken, arugula and roma tomatoes

**\$4.95 per person**

**Rigatoni Pasta**

Tossed with fresh mozzarella and sun dried tomato pesto

**\$3.95 per person**

**Mediterranean Farfalle**

Bowtie pasta with mediterranean vegetables and a dash of balsamic vinegar

**\$3.95 per person**

**Farfalle Pasta**

Bowtie pasta with sautéed spinach, leeks and grape tomatoes

**\$3.95 per person**



**- DESSERTS -**

MINIMUM 6 PERSONS

SWEET BARS, FRUIT TARTS & SPECIALTY CAKES AVAILABLE WITH 24 HOUR NOTICE

**Sweet Tray**

A selection of cookies, loaf cakes, brownies and blondies

**\$4.50 per person**

**Sweet Bar Tray**

A selection of various dessert bars and brownies

**\$4.95 per person**

**Assorted Fruit Platter**

An arrangement of sliced seasonal fruit

**\$4.95 per person**

**Chocolate Covered Strawberries, Fruit Tarts & Specialty Cakes**

Available upon request

**- CATERED EVENTS -**

MINIMUM 6 PERSONS

**Tea Sandwiches**

*Smoked salmon with goat cheese and capers*

*White tuna dill with lemon peel*

*Cucumber with cream cheese and dill*

*Smoked ham & brie*

*Prosciutto with provolone slices*

*Smoked turkey with sliced apples*

**\$5.50 per person**

**Smoked Salmon Platter**

Served with cream cheese, capers and red onions with black bread

**\$9.50 per person**

**Crudités with Dip**

**\$4.95 per person**

**Crudités with Imported Cheese**

Served with crackers and dip

**\$9.95 per person**

**HORS D'OEUVRES - Minimum 10 persons**

*Assorted focaccias and brushettas*

*Roasted vegetables with chevre on focaccia toast*

*Vegetable quiche*

*Goat cheese and hot pepper jam crostini*

*Belgium endive with apple, blue cheese & toasted hazelnuts*

*Zucchini goat cheese rolls*

*Spinach feta triangles*

*Smoked cheese rolls with eggplant*

*Crimini mushrooms stuffed with crab meat*

*Grilled tuna crostini with pineapple salsa*

*Arugula wrapped with prosciutto*

*Prosciutto with artichoke puree on toast*

**Cheese & Fruit Board**

Served with imported cheeses, strawberries, grapes and crackers

**\$9.95 per person**

**Italian Antipasto**

Fresh mozzarella, provolone cheese, pepperoni, soppressata, olives, roasted peppers

**Per Person \$10.95**

**Mediterranean Chips & Dip**

Hummus, cucumber dill yogurt, roasted vegetable dip served with pita chips

**Per Person \$4.50**

**Southwestern Chips & Dip**

Guacamole, salsa, and sour cream served with blue and corn tortilla chips

**Per Person \$4.50**

**Choice of 6 hors d'oeuvres - \$13.95 per person**

*New York steak batons*

*Filet mignon on toast*

*Hoisin beef scallion rolls*

*Mini chicken kabobs and provencal vegetables*

*Skewered parmesan crusted chicken*

*Lemon basil skewered shrimp*

*Smoked salmon on Belgium endive with herb goat cheese*

*Smoked salmon cucumber canapé*

*Teriyaki Glazed Salmon Skewers*

*Searred Tuna with Mango Salsa Crostini*

*Chicken Satay with Peanut Sauce*