



# CATERING MENU

## Kitchen Provance Offers Two Presentations

**Basic:** Disposable white plastic trays

**Boardroom:** Returnable porcelain platters 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 PEOPLE \* *except where noted* \*

### **Miniature Pastry Tray**

An assortment of mini muffins, bagels and danishes, served with preserves, cream cheese and butter

**\$4.95 per person**

### **Breakfast Bread Tray \***

An arrangement of mini sourdough rolls, mini seven grain bread, raisin rolls and biscotti served with preserves, cream cheese and butter

**\$7.95 per person** \* *12 person minimum*

### **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

**\$6.95 per person** \* *12 person minimum*

### **Avocado Toast**

Avocados, lemon juice, jalapeno & cilantro on grain toast

**\$9.95 per person**

### **Yogurt & Granola**

Greek yogurt cups with granola and seasonal berries

**\$5.95 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 a tomato with avocado and white irish cheddar

**\$7.95 per person**

### **Smoked Salmon Platter**

Smoked Salmon served with cream cheese, tomatoes, onions and an assortment of breads and bagels

**\$14.95 per person**

### **Fresh Sliced Fruit Tray**

A selection of seasonal fruits

**\$5.95 per person**

## **HOT BREAKFAST OPTIONS**

MINIMUM 12 PEOPLE \* *except where noted* \*

**Scrambled Eggs** served with bacon or sausage, oven roasted potatoes, rolls and butter

**\$10.95 per person**

**Egg Sandwiches\***, including bacon, sausage, ham and cheeses on an assortment of breads and wraps

*\*6 person minimum*

**\$7.95 per person**

**Baked Roasted Vegetable Frittata** with gruyere cheese

**\$13.95 per person**

**Baked Spinach & Egg White Frittata** with goat cheese

**\$13.95 per person**

**French Toast or Pancakes**

served with maple syrup & berries

**\$10.95 per person**

## **BEVERAGES**

MINIMUM 6 PEOPLE \* *except where noted* \*

**Fresh Squeezed Orange Juice** - \$3.95

**Orange Juice** - \$2.25

**Water or assorted soft drinks** - \$1.95

**Snapple** - \$2.75

**Hot Beverage Service** \* *Minimum 10 people*

Coffee, or decaffeinated coffee, or tea served with creamers and sweeteners

**\$2.25 per person**



**FOOD IN A BOX**

MINIMUM 6 PEOPLE-  
CUSTOM BOXES AVAILABLE UPON  
REQUEST

**Breakfast Box**

A freshly baked muffin or bagel, served with  
jam, cream cheese and/or butter and seasonal  
fresh fruit

**\$8.95 per person**

**Lunch Box**

A choice from our sandwich menu, served with  
chips, seasonal fresh fruit salad and cookies.

**\$18.95 per person**

**SOUPS**

MINIMUM 12 PEOPLE WITH 48 HOURS NOTICE  
CUSTOM SOUPS ARE AVAILABLE UPON  
REQUEST

**Broccoli Cheddar Soup**

**\$6.95 per person**

**Vegetable Puree Soup**

**\$6.95 per person**

**LUNCH- SANDWICH PACKAGES**

MINIMUM 6 PEOPLE \* *except where noted* \*

**Assorted Sandwiches**

(Panini's & pressed sandwiches  
available upon request)  
Choice of sandwiches and wraps

**\$10.95 per person**

**Prix Fixe Sandwich  
Package**

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

**\$18.95 per person**  
**With Fresh Fruit \$20.95 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

**\$13.95 per person**

**LUNCH - 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

**Roasted Shiitake Mushroom**

Chevre cheese, roasted tomatoes field greens on ciabatta

**Fresh Mozzarella & Tomato**

Basil, extra virgin olive oil on ciabatta

**Black Pepper Crusted Eye Round of Beef**

Dijon cream, tomatoes, red onion and arugula on  
ciabatta

**Wood Smoked Ham & Brie**

Honey mustard, tomatoes and watercress on pumper-  
nickel



**White Tuna**

Dill, shallots, watercress and tomatoes on seven grain

**Roasted Salmon**

Herb mayonnaise and watercress on pumpnickel

**Smoked Salmon**

Goat cheese, capers and sun dried tomatoes on pumpnickel

**Grilled Chicken Breast**

Roasted vegetables and pesto sauce on rosemary ciabatta

**Roasted Chicken Avocado**

Avocado, tomato, cilantro pesto, apple slices and white cheddar on rosemary focaccia

**Lemon Basil Chicken**

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

**Roasted Breast of Turkey**

Roasted tomatoes, red leaf lettuce and herb mayonnaise on whole wheat hero

**Smoked Turkey Breast**

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

**Turkey Pesto Mozzarella**

With roasted peppers on ciabatta

**Prosciutto di Parma** - Fresh mozzarella, roasted peppers and arugula on tuscan bread

**Salami & Provolone**

Roasted peppers, lettuce and olive oil on semolina

**Vegetable Wrap**

Shiitake Mushrooms with roasted vegetables

**Chicken Salad Wrap**

Roast chicken, apples, pecans, cranberries, cilantro and Greek yogurt

**Mediterranean Chicken Wrap**

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

**Mango Chicken Wrap**

Grilled chicken with fresh mango salsa

**Mediterranean Tuna Wrap**

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

**Shrimp Wrap**

Julienne vegetables, cilantro and mango sauce

**Salmon Salad Wrap**

Baked salmon and goat cheese

**LUNCH ENTREE PACKAGES**

MINIMUM 6 PEOPLE

AVAILABLE SERVED HOT UPON REQUEST (HOT ENTRÉE PACKAGES REQUIRE 10 PERSON MINIMUM)

**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

**\$25.00 per person**

**Executive Prix Fixe Entrée Package**

Customize your menu with ANY two entrée selections (including filet mignon,  
NY sliced steak, 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 PEOPLE

AVAILABLE SERVED HOT UPON REQUEST (HOT ITEMS REQUIRE A 10 PERSON MINIMUM)

### VEGETARAN ENTREE SELECTONS

Roasted Vegetable Napoleon with Mozzarella  
**\$14.95 per person**

Mediterranean Vegetable Pie with Feta  
**\$18.95 per person**

Spinach & Goat Cheese Strudel  
**\$14.95 per person**

Butternut Squash Macaroni & Cheese  
Squash, Pamersan, Bechamel Sauce  
**\$24.95 per person**

### SEAFOOD ENTREE SELECTIONS

Poached Salmon with Leeks and Celery  
Sauce  
**\$19.95 per person**

Norwegian Roasted Salmon in Phyllo  
**\$21.95 per person**

Roasted Salmon with Lemon  
**\$19.95 per person**

Seared Yellow Fin Tuna with Wasabi Glaze  
**\$19.95 per person**

Mango Salmon with Julienne Vegetables  
**\$19.95 per person**

Grilled Jumbo Shrimp with Lemon, Basil, Sun  
Dried Tomatoes  
**\$22.95 per person**

Teriyaki Glazed Salmon  
**\$19.95 per person**

Shrimp Saganaki with Tomatoes & Feta  
**\$34.95 per person**

Dijon and Parmesan Glazed Salmon Fillets  
**\$19.95 per person**

Sautéed Halibut with Citrus Glaze – *mp*

Chilean Sea Bass with White Wine,  
Fresh Tomatoes and Thyme – *mp*

### POULTRY & BEEF ENTREE SELECTIONS

Roasted Chicken Breast with Wild  
Mushrooms - **\$14.95 per person**

Medallions of Chicken with Julienne Vegetables  
in Phyllo  
**\$18.95 per person**

Grilled Chicken Breast with Mango Salsa -  
**\$14.95 per person**

Stuffed Chicken Breast with Gruyere Goat  
Cheese, Spinach & Roast Tomatoes  
**\$18.95 per person**



Citrus Marinated Grilled Breast of Chicken  
with Seasonal Vegetables -  
**\$14.95 per person**

Maple Glazed Chicken Sautéed with  
Caramelized Apples & Cranberries -  
**\$14.95 per person**

Parmesan Crusted Chicken -  
**\$14.95 per person**

Mediterranean Crusted Chicken -  
**\$14.95 per person**

Roast Turkey Breast with Homemade  
Cranberry Sauce (seasonal) -**\$24.95 per  
person**

Organic Roasted Chicken Breast with Wild  
Mushrooms  
**\$20.95 per person**

Chicken Saganaki - Chicken with Tomatoes &  
Feta - **\$24.95 per person**

New York Sliced Steak  
**\$22.95 per person**

Filet Mignon with Sautéed Wild Mushrooms  
**\$25.95 per person**

Bread Tray - **\$1.75 per person**

## **SALADS, SIDES & PASTA**

MINIMUM 6 PEOPLE

SOME ITEMS AVAILABLE HOT UPON REQUEST (HOT ITEMS REQUIRE A 10 PERSON MINIMUM)

**Mixed Field Greens**  
With balsamic roasted tomato vinaigrette  
**\$4.50 per person**

**Caesar Salad with Parmesan Crisps**  
Romaine lettuce, parmesan cheese and parmesan toast  
with a creamy anchovy dressing  
**\$5.50 per person**

**Mediterranean Salad**  
Romaine lettuce, feta, chick peas, olives, cucumber &  
tomato with olive oil and balsamic vinegar  
**\$6.50 per person**

**Baby Spinach Salad**  
With goat cheese, cranberries, apples & walnuts  
**\$5.95 per person**

**Chick Pea Salad**  
With feta cheese & sun-dried tomatoes  
**\$5.95 per person**

**Roasted Potato Salad**  
Yukon gold potatoes with artichoke hearts, sun dried  
tomatoes, lemon peel and thyme  
**\$4.95 per person**

**Dijon Potato Salad**  
Yukon gold potatoes and capers with creamy Dijon  
vinaigrette  
**\$4.95 per person**

**Yukon Gold Chive Mashed Potatoes**  
**\$4.50 per person, served hot**

**Rice Pilaf with Julienne Vegetables**  
**\$4.50 per person**

**Wild Mushroom Risotto**  
**\$5.50 per person**

**Wild Rice Salad**  
With dried cranberries, almonds, apricots with raspberry  
vinaigrette  
**\$5.95 per person**



**Mediterranean Roasted Vegetables**  
 Eggplant, zucchini, tomatoes, broccoli, cauliflower,  
 peppers & asparagus  
**\$5.95 per person / \$1.50 surcharge in package**

**Roasted Asparagus**  
 With lemon zest & extra virgin olive oil  
**\$5.95 per person / \$1.50 surcharge in package**

**Fresh Mozzarella & Beefsteak Tomatoes**  
 With fresh basil & olive oil  
**\$6.50 per person / \$1.50 surcharge in package**

**Radicchio, Endive, & Arugula Salad**  
 With shaved manchego cheese  
**\$7.50 per person / \$2.00 surcharge in package**

**Penne with Roasted Vegetables**  
**\$5.95 per person**

**Organic Roasted Baby Carrots**  
 With cumin, lemon juice & dijon mustard  
**\$5.95 per person**

**Quinoa Salad with Broccoli**  
**\$5.95 per person**

**Moroccan Couscous**  
 With roasted Mediterranean vegetables  
**\$5.95 per person**

**Rigatoni Pasta**  
 Tossed with fresh mozzarella & sun dried tomato pesto  
**\$5.95 per person**

**Farfalle Pasta**  
 Bowtie pasta with sautéed spinach, goat cheese, leeks  
 and grape tomatoes  
**\$5.95 per person**

**Brussell Sprouts**  
 Sliced apples, radishes, and lemon vinaigrette  
**\$5.95 per person**

**French Lentil Salad**  
 With Lemon Vinaigrette  
**\$5.95 per person**

**Baby Arugula with Shaved Manchego**  
 With Lemon Olive Oil Vinaigrette  
**\$6.95 per person**

**DESSERTS**

MINIMUM 6 PEOPLE

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

<p><b>Sweet Tray</b>          A selection of cookies, loaf cakes,          brownies and orange bars  <b>\$4.95 per person</b></p>	<p><b>Assorted Fruit Platter</b>          An arrangement of sliced seasonal          fruit  <b>\$5.95 per person</b></p>	<p><b>Chocolate Covered          Strawberries, Fruit Tarts &amp;          Specialty Cakes</b>          Available upon request</p>
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## **CATERED EVENTS**

MINIMUM 6 PEOPLE

### **Tea Sandwiches**

*Smoked Salmon with Goat Cheese & Capers*  
*White Tuna Dill with Lemon Peel*  
*Roasted Turkey Breast with Cucumber & Herbed Mayo*  
*Smoked Ham & Brie with Sliced Apples*  
*Parmesan-Crusted Chicken Breast with Fresh Mozzarella*  
*Smoked Turkey with Gruyere*  
*Roasted Vegetables with Chevre*  
**\$7.95 per person**

### **Smoked Salmon Platter**

Served with cream cheese, capers and red onions with black bread  
**\$14.95 per person**

### **Crudités with Dip**

**\$5.95 per person**

### **Crudités with Imported Cheese**

Served with crackers and dip **\$9.95 per person**

### **Cheese & Fruit Board**

Served with imported cheeses, strawberries, grapes and crackers  
**\$10.95 per person**

### **Italian Antipasto**

Fresh mozzarella, provolone cheese, pepperoni, soppressata, olives, roasted peppers  
**\$14.95 per person**

### **Mediterranean Chips & Dips**

Hummus, cucumber dill yogurt, roasted vegetable dip served with pita chips  
**\$6.50 per person**

### **Southwestern Chips & Dips**

Guacamole, salsa, and sour cream served with blue and corn tortilla chips  
**\$9.95 per person**

## **HORS D'OEUVRES**

MINIMUM 12 PEOPLE

### **CHOICE OF 6 HORS D'OEUVRES - \$20.95 per person**

*Assorted Focaccias and Bruschettas*  
*Roasted Vegetables with Chevre on Focaccia Toast*  
*Goat Cheese and Hot Pepper Jam Crostini*  
*Spinach Feta Triangles*  
*Crimini Mushrooms Stuffed with Crab*  
*Grilled Tuna Crostini with Pineapple Salsa*  
*Mini Crab Cakes with Mango Salsa*  
*Mango Shrimp in Endive*  
*Prosciutto with Artichoke Puree on Toast*  
*New York Steak Batons*

*Filet Mignon on Toast*  
*Mini Chicken & Provencal Vegetables Kabobs*  
*Skewered Parmesan Crusted Chicken*  
*Lemon Basil Skewered Shrimp*  
*Smoked Salmon Cucumber Canapé*  
*Teriyaki Glazed Salmon Skewers*  
*Seared Tuna with Mango Salsa Crostini*  
*Chicken Satay with Peanut Dipping Sauce*  
*Wild Mushroom Tartlets with Onions & Parmesan*  
*Bacon Wrapped Dates*