



Be My Guest

Catering and Events...Expect the Best

CORPORATE BREAK

MORNING

Coffee Cake
Assorted Bagels w/ cream cheese butter & jelly
Fresh Fruit Bowl
Yogurt Bars
Beverages
Coffee Decaf & Regular, Hot Tea
Cream Sugar Equal
Orange Juice

~

LUNCH

Sandwich Selections

Craisin' Chicken Salad on Croissant

Dried Cranberries, Celery & Walnuts tossed w/ Chicken and mayo on Mini Croissants

Rare Roast Beef on Mini Kaisers

W/ Tiger sauce & arugula

Assorted Wraps Sandwiches

Smoked Ham & Swiss Wraps, w/greens, herb cheese & roasted red pepper
Roasted Turkey & Provolone Wraps w/greens & herb cheese
Veggie, Vegan Wraps, can be gluten free options with:
Spinach, peppers, tomato, cucumber, banana peppers, lettuce, muenster cheese. Cream cheese smear

Sriracha Chicken Salad-Stuffed Pita Sandwiches

Pita Stuffed Spicy Sriracha Chicken Salad
W/Red Onion, Cilantro & Avocado

Santa Fe Chicken Wrap

Oven roasted chicken breast, jalapeno cheese, romaine lettuce, red onion, chipotle mayo



Be My Guest

Catering and Events...Expect the Best

Roasted Turkey BLT

On whole grain bread

Caprese: Tomato Mozzarella & Fresh Basil

On baguette w/ balsamic drizzle (add Parma ham)

Roast Beef & Arugula

White cheddar, Dijon mustard on Croissant

Tuna Salad

Capers, Kalamata's, fresh spinach on Whole Wheat

Shrimp Salad

Large shrimp w/ mayo celery & old bay on Croissants

Roasted Turkey Club

Turkey w/ ham, lettuce tomato, cheddar cheese & mayo

Three slices of white or wheat bread

Mediterranean Chicken

Grilled Marinated chicken, goat cheese, roasted red peppers, red pepper mayo, on Baguette

Traditional Italian

Mortadella, Salami, Capicola, Peppered ham, Provolone, Romaine, Tomato Chopped Hot Peppers, Red wine Vinagrette on Ciabatta or sub roll

Salad Selections

Fiesta Salad

Mixed greens w/ black bean, diced tomato, yellow corn, Avocado, Red onion, Cilantro dressing

Seared Ahi Tuna on a bed of greens

Mixed Greens, Arugula, Tomato, Cucumber, Mango, Sesame Vinagrette

Citrus Salad

Romaine, avocado, orange & grapefruit sections, Goat cheese, sugared walnuts, Citrus Vinagrette



Be My Guest

Catering and Events...Expect the Best

Greek Salad

Romaine, Feta, Kalamata olives, Cucumber, Tomato, Pepperoncini's, Greek Dill dressing

House Garden Salad

W/ Balsamic Vinaigrette or Ranch dressing

Caesar Salad

(Add Grilled Chicken, Salmon or Steak to any of the above)

Spinach Salad

Hard cooked egg, Bacon, Croutons Red Onion Dijon Vinaigrette

Asian Garden Salad

Mixed greens, mandarin oranges, red pepper, carrot, almonds & crunchy ramen w/ Ginger soy dressing

Guest House Salad

Crisp chopped romaine, blanched green beans, white cannellini beans, red onion, tomato wedges, and Crumbled blue w/ Dijon wine vinaigrette

Chinese Chicken Salad

Chicken breast sliced tossed in a peanut vinaigrette sauce
W/ Julienne red pepper, blanched asparagus tips, scallion & snap peas

Fingerling Potato Salad

Green Beans, Dijon Vinaigrette

Red skinned Potato Salad

Summer Grilled Vegetable Pasta Salad

Fresh herbs balsamic Vinaigrette

Kale & Quinoa Salad

W/ roasted butternut squash, dried fruit & nuts, Vinaigrette

Greek Orzo Pasta Salad

Orzo, Feta, Kalamata's, cucumber, tomato, white balsamic Vinaigrette



Be My Guest

Catering and Events...Expect the Best

Hot Lunch Selections

Grilled Salmon Filet

Mango Salsa optional

Grilled Filet of Beef Tenderloin

Served sliced & Plattered w/ Horseradish cream sauce on the side

Grilled Peppered Chicken Breast Medallion

Sweet mustard sauce

Zesty Lime & Cilantro Chicken Breast Medallions

W/ Fiesta sour cream sauce & Pita breads

Herb Grilled Chicken Breasts

W/ Mango Salsa on the side

Grilled Asian Flank Steak

Marinated Flank Steak, sliced w/ rolls & horseradish sauce

Lemon Caper Chicken

Pounded Sautéed Chicken Breasts in Lemon Caper Sauce

Maryland Crab Cakes Tray

W/ cocktail sauce & lemon wedges

Thai Noodles with Peanuts, Carrot & Cilantro

Thai Vinagrette

Pasta w/ Pesto, Pine Nuts & Peas

Creamy Pesto sauce

Chicken or Eggplant Parmesan

Vegetable or Cheese Lasagna

Meatballs, Italian Sausage, Peppers & Onion in Marinara

Baked Ziti, Italian Sausage, Spinach or Cheese



Be My Guest

Catering and Events...Expect the Best

Baked Penne w/ Bacon, Asiago, Peas & Sage

Golden Baked Macaroni & Cheese

Cheddar, Parmesan & Gruyere

Assorted Quiche

Broccoli & Cheddar, Spinach & Cheddar Quiche, Crab & Cheddar, Sausage & Red Pepper

Desserts

Gourmet Cookies

*Salted Dark Chocolate Chip, White Chocolate Oat, Fudge Brownie, Oatmeal Raisin
White Chocolate dipped Ginger Snap, Raspberry Linzer,*

Mini Tarts

*Chocolate Mousse, White Chocolate Mousse, Peanut Butter Mousse, Key Lime, Fresh Fruit,
Pecan, Lemon Meringue*

Pies & Mini Pies

*Peach, Strawberry, Crack, Apple, Chocolate Cream, Mixed Berry
Blackberry, Blueberry, Lemon Meringue, Key Lime, Pecan*

Bars

Chocolate Iced Brownies, Chocolate Chip Bars, Lemon, Raspberry, Cheesecake, Blondies

Cupcakes & Sheet or Round Cakes

*Choc/choc buttercream, Vanilla/vanilla buttercream, Lemon/lemon buttercream, Carrot/cream
cheese, Red Velvet/cream cheese, Fresh Strawberry/strawberry buttercream, Chocolate/peanut
buttercream*

Spice/cream cheese, Carrot/cream cheese

(We offer mini & regular size cupcakes)

Fresh Fruit Display

Add Imported or Domestic cheeses & baguettes

Fresh Fruit Bowl

Assorted cut seasonal fruit



Be My Guest

Catering and Events...Expect the Best

AFTERNOON SNACK

Cheese and Fruit Tray

Cookies & Brownies

Vegetable Crudité w/ hummus

Assorted Scones

Yogurt Parfait

Biscotti

Artisan Cheeses w/ crackers

Charcuterie Board

Seasonal Fruit

All Breaks Served with Lemonade and Water Service

~