Freshly Ground Coffee, Decaffeinated Coffee, and Herbal Teas $2.95 per person
Freshly Ground Coffee, Decaffeinated Coffee and Tea $26.00 per gallon
Assorted Soft Drinks $2.00 per can
Assorted Fruit Juices $3.00 per bottle
Bottled Water $2.50 per bottle
Fresh Orange Juice, Tomato, Apple and Pineapple Juices $18.00 per carafe
Mulled Cider $18.00 per gallon
Assorted Fresh-Baked Cookies, Brownies or Lemon Bars $24.00 per dozen
Bagels with Cream Cheese $26.00 per dozen
Cheese and Fruit $3.50 per person
Whole Fruit $1.95 each
Cut Fresh Fruit $2.95 per person
Hot Pretzels with Mustard $22.00 per dozen
Danish Pastry with Coffee, Decaffeinated Coffee, Milk, Herbal Teas $5.95 per person
Coffee, Decaffeinated Coffee, Tea, Soft Drinks $4.95 per person
Coffee, Decaffeinated Coffee, Tea and Soft Drinks, Cookies $6.95 per person
Danish Pastries, Fruit Muffins, or Breakfast Breads $24.00 per dozen

Prices do not include service charge and applicable taxes
### The Continental
- Carafes of Freshly Squeezed Orange Juice and Assorted Fruit Juices
- Assorted Breakfast Pastries and Muffins
- Freshly Ground and Brewed European Blend
- Regular and Decaffeinated Coffees
- Select Herbal and Premium Teas

$12 per person  $13 per person with fresh fruit
Add Bagels, Cream Cheese: $2.00 per person

### The Weekday Bagel Break
- Carafes of Freshly Squeezed Orange Juice and Assorted Fruit Juices
- Assorted Flavored Bagels
- Cream Cheese Plain, Veggie, Butter, Jam
- Sliced Fresh Fruit
- Freshly Ground and Brewed European Blend
- Regular and Decaffeinated Coffees
- Select Herbal and Premium Teas

$13 per person  $12 per person without fruit

### Breakfast Sandwiches
- Carafes of Freshly Squeezed Orange Juice and Assorted Fruit Juices
- Bacon, Sausage, Ham, and Plain Egg
- Assorted Breakfast Breads
- Freshly Ground and Brewed European Blend
- Regular and Decaffeinated Coffees
- Select Herbal and Premium Teas

$14 per person  $15 per person with fresh fruit

### Executive Continental
- Carafes of Freshly Squeezed Orange Juice and Assorted Fruit Juices
- Assorted Breakfast Pastries
- Assorted Flavored Bagels
- Cream Cheese Plain, Veggie, Butter, Jam
- Assorted Yogurts and Granola
- Fresh Sliced Fruits
- Freshly Ground and Brewed European Blend
- Regular and Decaffeinated Coffees

$15 per person

### American Breakfast Buffet
(Minimum of 50 Guests)
- Display of Fresh Fruits
- Assorted Fruit Juices
- Homemade Granola and Milk
- Assorted Breakfast Pastries
- Scrambled Eggs
- Bacon and Sausage
- Hashbrown Potatoes
- Freshly Ground and Brewed Coffee
- Select Herbal and Premium Teas

$18 per person

*Add Belgian Waffles or Buttermilk Pancakes for an additional $2.50 per person*

*All prices do not include china or paper goods and are subject to applicable tax and service charge*

*Prices are subject to change without notice*

*A $50.00 Service Fee Will Be Added For Less Than 25 Guests*
**Brunch Buffet**

(Minimum of 75 guests)
International and Domestic Cheese and Fresh Sliced Fruit Display
Assorted Breakfast Pastries, and Breads
Belgium Waffle Station:
Belgium Waffles Accompanied by Fresh Fruits, Assorted Syrups, Whipped Butter and Whipped Cream
Bacon and Sausage
Attended Omelet Station:
Fluffy Omelets Made to Order with a Choice of Cheese, Onion, Bell Peppers, Mushrooms or Ham
Choice of One Carving Station:
Pesto Prime Rib
Oven Roasted Turkey
Honey Baked Ham
Beef Tenderloin (Add $5.95 per person)
Horseradish Mashed Potatoes
Fresh Seasonal Vegetables
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Juices
Assorted Miniature Pastries, Tartelettes, Pies

$29.95 per person

$75.00 per Attendant and Carver

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Plated Luncheon Entrees

All Lunch Entrées are served with Choice of Starter, Chef’s Selection Seasonal Accompaniments and Assorted Miniature Pastries and Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea

Starters (Select One)
- Garden Salad
- Classic Caesar Salad

Baby Greens, Cinnamon Walnuts, Dried Cherries, Chopped Veggies, Maple Vinaigrette

Fresh Fruit

Chicken Breast
- Rosemary
- Marsala
- Francaise
- Parmesan
- $18 per person

New York Strip Steak Sandwich
- Served with French Fries, Cole Slaw, and Tobacco Onions
- $19 per person (minimum 20 Guests)

Garlic Crusted Pork Loin
- Drizzled with a Wild Blueberry Demi
- Served with Whipped Sweet Potatoes
- $19 per person

Sautéed Chicken Piccata
- Boneless Breast of Chicken
- Sautéed with Lemon and Capers
- Served with Wild Rice Pilaf
- $19 per person

Balsamic Roasted Salmon
- OR
- Potato Crusted Salmon, Sauce Beurre Blanc
- $22 per person

Traditional London Broil
- Wild Mushroom Demi Glace
- Chef’s Accompaniments
- $20 per person

Broiled Salmon Florentine
- Served with White Wine, Spinach and Fresh Lemon Garnish, Dill Butter
- $30 per person

Stuffed Chicken Breast
- Spinach, Portabella Mushroom, Roasted Red Peppers, Goat Cheese
- $22 per person

Boneless Beef Shortrib
- With Bordelaise Sauce, and Whipped Potatoes
- Seasonal Vegetable
- $29 per person

(Department $3 per person)

Desserts

Our Famous Assorted Mini Pastries
- OR

Crème Brule Cheesecake
- Cheesecake with Choice of Topping
- Flourless Chocolate Torte
- White or Dark Chocolate Truffle Cake

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*A $50.00 Service Fee Will Be Added For Less Than 25 Guests
Soup and Salad Buffet
Mixed Greens with a variety of Dressings
Fresh Vegetable Salad Toppings
Tomato, Carrots, Cauliflower, Broccoli,
Mushrooms, Julienne of Turkey and Ham,
Swiss and Cheddar Cheeses
Freshly Made Deli Style Salads
Potato, Pasta, Cole Slaw and Fruit
Assorted Condiments
Soup Du jour
Warm Rolls and Butter
(Minimum of 25 Guests)
$17 per person

Pretty Pasta Lunch Buffet
Chef’s Soup Creation
Caesar Salad
w/ Grilled Chicken Strips

Selection of Pastas
Baked Penne Mozzarella
Blackened Chicken Alfredo
with Cheese Tortellini
Garlic Bread and Butter
(Minimum of 25 Guests)
$21 per person

New York, New York
Display of Sliced Meats to Include:
Roast Beef, Corned Beef, Salami,
Turkey and Ham
With Sliced International Cheeses
Breads, Rolls and Traditional Condiments
New Potato Salad, Pasta Salad, Fruit Salad,
and Chefs Salad Du jour
(Minimum of 25 Guests)
$19 per person
Add Soup for an Additional $2.50 per person

Ready Made Fastwiches
Ham and Swiss on Rye
Roast Beef and Cheddar on Roll
Turkey Breast on Whole Wheat Bread
Chicken Breast Salad on Croissant
Albacore Tuna Salad Wrap
Condiment Tray; Lettuce, Tomatoes,
Pickles, Cheese spread and Crackers
Pasta Salad and Chips
Mustard-Mayonnaise
$18 per person

All Lunch Menus are Served with Assorted Freshly Baked Cookies & Brownies
Freshly Ground and Brewed Coffee,
and Select Herbal and Premium Teas and Iced Tea

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**Asian Lunch Buffet**
- Ginger Beef and Vegetable Soup
- Asian Noodle Salad
- Mixed Greens with Ginger Dressing
- Mongolian Beef
- Ginger Chicken
- Vegetable Stir Fry
- Steamed Oriental or Fried Rice
- Almond Cookies

$23 per person for 51 guests or more
$25 per person for 25-50 guests

**Southwestern Buffet**
- Gazpacho Soup
- Blue and Yellow corn Chips with Guacamole and Pico DeGallo
- Fruit Slaw
- Shrimp Quesadillas
- Build Your Own Taco Station to Include: Chicken and Beef,
  Lettuce, Tomato, Cheddar Cheese, Olives,
  Salsa and Guacamole
- Soft and Hard Taco Shells
- Mexican Rice
- Sopapillas

$21 per person for 51 guests for more
$23 per person for 25-50 guests

**Taste of Philly**
- Philly Cheese steaks with “Whiz”
- Chicken Cutlet, Broccoli Rabe
- Italian Hoagies
- Philly Pretzels
- Chips
- Fresh Fruit
- TastyKakes OR Homemade Brownies

$23 per person for 51 guests or more
$25 per person for 25-50 guests

**Hawaiian Luau**
- Martinique Green Bean Salad
- Tropical Fruit Salad
- Baked Mahi Mahi with Pineapple Salsa
- Coconut BBQ Chicken
- Grilled Vegetable Skewers
- Island Blended Rice
- Coconut Cream Cake

$25 per person for 51 guests or more
$27 per person for 25-50 guests

**Back-Yard Barbecue**
- Traditional Cole Slaw
- American Potato Salad
- Honey Barbecued Chicken
- Pulled Pork
- Or Substitute Baby Back Ribs ($3pp)
- Add Grilled Flank Steak ($3.95pp)
- Baked Beans
- Corn on the Cobb
- Corn Bread
- Fruit Cobbler

$23 per person for 51 guest or more
$25 per person for 25-50 guests

All Lunch Suggestions are served with Freshly Ground and Brewed Coffee, And Select Herbal and Premium Teas

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**Deli Plate**
Rolled Ham, Salami, Roast Beef, Turkey
American and Swiss Cheeses
Potato Salad, Cole Slaw
Assorted Breads and Rolls
Dessert and Condiments
Iced Tea & Coffee
$17 per person

**Club Croissant**
Turkey, Ham, Bacon, Tomato, Lettuce
on a Croissant with Cheese
Pasta Salad
Fruit Garnish
Condiments
Dessert
Iced Tea & Coffee
$17.50 per person

**New York Strip Salad**
Assorted Field Greens topped with
Chilled Sliced
New York Strip Steak
and Grilled Portabella Mushroom
and Served with a Herb Vinaigrette Dressing
Warm Rolls and Butter
Dessert
Iced Tea & Coffee
$18 per person

**Chicken, Tuna, Egg Salad**
Or **Grilled Veggies with Hummus**
Pasta Salad
Fruit Garnish
Dessert
Iced Tea & Coffee
$17 per person

**Chicken Caesar Salad**
Romaine Lettuce with Home Baked Croutons
and Fresh Parmesan Cheese
topped with Grilled and Chilled Chicken Strips
and served with Caesar Dressing
Warm Rolls and Butter
Dessert
Iced Tea & Coffee
$16 per person

**Norwegian Salmon Salad**
Assorted Field Greens
topped with Chilled Norwegian Salmon
served with a Fresh Vegetables and a
Raspberry Vinaigrette Dressing
Warm Rolls and Butter
Dessert
Iced Tea & Coffee
$18 per person

**Box Lunch**
Choice of Sandwich (NY Strip add $3.00 pp)
Grilled Vegetable Wrap
All Boxes Include: Pickle, Pasta Salad, Fruit
and Cheese Skewer, Cookies, Condiment,
Silverware and Napkin
Bottled Water
$15 per person

**Children’s Box Lunch**
Choice of Sandwich; Smucker’s
Uncrustables, Ham and Cheese Wrap, Grilled
Cheese (served room Temp.), Turkey and
Cheese on White Bread
All Boxes Include; Potato Chips, Whole Fruit,
Cookies and Juice
$8 per child

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**Vegetarian Selections**

*All Entrees are Served with a Choice of Soup or Salad, Dessert, and Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea*

**Soup and Salads**
- Soup Du jour
- Gazpacho
- Autumn Bisque (in season)
- Garden Salad
- Classic Caesar Salad

Baby Greens, Cinnamon Toasted Walnuts, Dried Cherries, Chopped Veggies, Maple Vinaigrette

Fresh Fruit Coupe with Fresh Mint

- Fresh Vegetables Stir Fried in Teriyaki Sauce Served Over Rice and Presented with a Vegetable Spring Roll
  - $19 per person for Lunch
  - $25 per person for Dinner

- Grilled Tomato, Eggplant, Yellow Squash, Portobello Mushroom, and Asparagus Towered on a Tomato Polenta Cake and served with a Pesto Cream Sauce
  - $20 per person for Lunch
  - $26 per person for Dinner

- Cheese Tortellini with Roasted Red Pepper Coulis and Fresh Arugula
  - $19 per person for Lunch
  - $25 per person for Dinner

**Desserts**

Viennese Pastry Sampler

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Afternoon Breaks

Sweet Tooth
Freshly Ground Coffee, Decaffeinated Coffee, and Herbal Teas
Assorted Soft Drinks and Bottled Water
Assorted Juices
Cubed Fresh Fruit
Assorted Cookies and Brownies
$8.50 per person

Ice Cream Sundae Bar
Assorted Flavors of Ice Cream with Choice of Toppings: Chocolate Syrup, Caramel Sauce, Crushed Oreos, Chocolate Sprinkles, M&Ms, Chopped Nuts, and Whipped Cream
Freshly Brewed Coffee and Decaffeinated Coffee
$10 per person

Go Team!
Popcorn, Peanuts, Hot Pretzels
Mini Candy Bars, Lemonade, and Soft Drinks
$10 per person

To Your Health
A display of Freshly Cut Fruits, Juices, Yogurt, Fruit Breads, and Granola Bars
Freshly Ground Coffee, Decaffeinated Coffee, Herbal Teas, and Milk
$10 per person

All About Philly
Fresh Warm Philadelphia Pretzels, Tastykakes, Philly Cheese Steak Spring Rolls
Assorted dips and condiments; Don’t Forget the Whiz
Assorted Cream Soda and Root Beer
$11 per person

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More Afternoon Breaks

**Andreotti’s Favorites**

Seven Cheese Spread and Housemade French Bread Crackers  
Roasted Pepper Hummus with Pita Crisps  
Fresh Cut Vegetables with our own “Veggie” Dip  
Fresh Sliced Fruit  
Lemonade and Iced Tea  
$12 per person

**S&S**  
*(Sweet and Salty)*  
Popcorn, Pretzel Twists, Cookies and Brownies,  
Bottles Waters, Assorted Juices, Gatorade and  
Assorted Soft Drinks  
$9 per person

**Ole’ Ole’**

Baskets of Blue and Yellow Corn Tortillas  
Guacamole, Salsa, Sour Cream, and Pico DeGallo  
Jalapeno Poppers  
Crispy Sopapillas with Honey for Dipping  
Assorted Soft Drinks  
$9 per person

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All Day Break Packages

The Perfect Package

**Pre-Meeting**
Carafes of Freshly Squeezed Orange Juice and Assorted Fruit Juices
Freshly Ground and Brewed Regular and Decaffeinated Coffees
Danish, Muffins and Breakfast Breads
Butter, Jams, and Marmalades

**Mid-Morning**
Coffee and Tea Refresh
Bottled Waters
Assorted Tropicana and Ocean Spray Juices

**Afternoon**
Freshly Ground and Brewed Regular and Decaffeinated Coffees
Soft Drinks
Bottled Waters
Assorted Gatorade and Specialty Juices
Freshly Cut Fruit
Baked Cookies and Brownies
$19 per person

Executive Perfect Package

**Pre-Meeting**
Carafes of Freshly Squeezed Orange Juice and Assorted Fruit Juices
Croissants, Danish, Muffins, Breakfast Breads and Bagels
Cream Cheese, Veggie Cream Cheese, Butter
Fresh Cut Fruit
Assorted Yoghurts and Granola

**Mid-Morning**
Coffee and Tea Refresh
Assorted Fruit Juices
Bottled Waters
Soft Drinks
Popcorn and Pretzels

**Afternoon**
Our Famous Seven Cheese Spread with Housemade Crackers
Freshly Ground and Brewed Regular and Decaffeinated Coffees
Soft Drinks
Bottled Waters
Assorted Gatorade and Specialty Juices
Fresh Fruit Assorted Sweets and Cookies
$21 per person

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Andreotti’s Duet Dinner Packages (Seated)

Choice of one Salad
- Classic Garden Salad, Mixed Lettuce, Chopped Veggies, Tomatoes, Croutons, 2 Dressings
- Baby Greens, Cinnamon Walnuts, Dried Cherries, Fresh Berries, Chopped Veggies, Maple Vinaigrette
- Classic Caesar Salad
  - Crisp Romaine with Fresh Parmesan Cheese, Croutons, and Caesar Dressing
- Arugula Salad
  - Baby Beets, Candied Almonds, Chopped Vegetables, Goat Cheese, Truffled Orange Dressing

Choice of One Duet Plate with Chef’s Selection Seasonal Accompaniments
- Filet of Beef Tenderloin, Sauce Bordelaise, Grilled Salmon with Dill Butter
  - $39 per person
- Stuffed Chicken Breast with Spinach, Wild Mushrooms, and Roasted Red Pepper along with Scallop and Crab Mousse
  - Stuffed Fluke served with a Roasted Red Pepper Sauce
  - $36 per person
- Filet of Beef Tenderloin along with Grilled Chicken Breast served with Mushroom Madeira Sauce and Sautéed Wild Mushrooms and Caramelized onions presented
  - $36 per person
- Mixed Grill of Garlic Crusted Pork Tenderloin along with Crab Stuffed Jumbo Shrimp
  - $35 per person

The Trio Grill
- Petite Filet, Chipotle Pork Tenderloin and Potato Crusted Salmon, Sauce Beurre Blanc
  - $39 per person

Choice of One Dessert
- Cheese Cake with Fruit or Chocolate Topping
- Crème Brule Cheese Cake
- Viennese Pastry Sampler
Seated Dinners

All Dinner Entrées are Served with Choice of Salad, Chef’s Starch Option, Seasonal Vegetable, Viennese Pastry Sampler and Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea

Salads (select 1)

* Andreotti Salad
  Baby Greens, Cinnamon Toasted Walnuts, Dried Cherries or Fresh Berries (Seasonal), Chopped Vegetables, Maple Vinaigrette

* Classic Caesar Salad
  Crisp Romaine Lettuce with Fresh Parmesan Cheese, Croutons, and Housemade Caesar Dressing

* Arugula Salad
  Baby Beets, Candied Almonds, Chopped Vegetables, Goat Cheese, Truffled Orange Dressing

Herb Feta Chicken
Boneless Breast of Chicken stuffed with a Herb Feta Cheese and Topped with a Champagne Cream Sauce
$30 per person

Scallop and Crab Mousse Stuffed Fluke
Baked and topped with a Lemon Beurre Blanc
$33 per person

Braised Beef Shortrib Bordelaise
With Tobacco Onions
$37 per person

Choice Cut New York Strip Steak
Grilled on an Open Flame with Choice of Horseradish Cream or Sauce Bordelaise
$33 per person

Broiled Salmon Florentine
Fresh Norwegian Salmon with Sautéed Spinach, Garlic, and White Wine With Dill Butter
$31 per person

Filet of Beef Tenderloin
With a Rosemary Merlot Reduction and Sweet Onions and Wild Mushrooms
$39 per person

Roasted Pepper Stuffed Chicken Breast
Boneless Breast of Chicken stuffed with Spinach, Roasted Red Pepper, and Wild Mushrooms
Topped with Roasted Red Pepper Coulis
$31 per person

Chicken Cordon Bleu
Stuffed Chicken Breast with Prosciutto, Finlandia Cheese Scallion Cream Sauce
$31 per person

Pork Loin
Boneless served with Peach Chutney or a Port Wine Demi Glace
$30 per person

Grilled Breast of Chicken
Rosemary, Francaise, Marsala or Parmesan
$29 per person

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Dinner Buffets

The Forecastle
Displays
Andreotti’s Famous Seven Cheese spread
Mediterranean Hummus with Pita Crisps
Spinach Artichoke Dip with Flatbreads
Colorful Crudité with Herb Dip
Salads
Andreotti Salad
Baby Greens, Cinnamon Toasted Walnuts, Dried Cherries or Fresh Berries (Seasonal), Chopped Vegetables, Maple Vinaigrette
Classic Caesar Salad
Crisp Romaine Lettuce with Fresh Parmesan Cheese, Croutons, and Housemade Caesar Dressing
Arugula Salad
Baby Beets, Candied Almonds, Chopped Vegetables, Goat Cheese, Truffled Orange Dressing
Selection of Main Entrée
Choice of Three Entrees
1 red meat, 1 white meat and 1 seafood
Potato and Pine nut Crusted New Zealand Baby Rack of Lamb with Lamb Jus
Carved Herb Roasted Beef Tenderloin
Horseradish and Bearnaise Sauces
Garlic Coated Pork Loin
Stuffed with Prosciutto, Roasted Red Peppers and Spinach Served with a Wild Blueberry Demi Glace
Sliced charred Striploin
Sauce Bordelaise

The Fantail
Salads
Classic Caesar
Cucumber, Tomato Salad
Dried Fruit and Almond Quinoa Salad
Selection of Main Entrée
Carved Pesto Coated NY Striploin of Beef with Creamy Horseradish Sauce
Bourbon Cured Pork Loin
Served with a Gala Apple and Pear Chutney
Carved Honey Roasted Ham
with Cranberry Relish, Pommery Mustard and Tarragon Mayonnaise
Chicken Breast
Your Choice of
Rosemary
Francaise
Marsala
Parmesan
Carved Herb Roasted Turkey
Cranberry Sauce, Tarragon Mayo
Potato Crusted Salmon, Citrus Beurre Blanc
Or Your Choice of Fluke
Française or Scallop and Crab Mousse Stuffed

Chicken Cordon Bleu
Topped with Scallion Cream Sauce
Potato Encrusted Salmon
Served with a Citrus Beurre Blanc
Sesame-Seared Tuna Loin
Wasabi Aioli and Spicy Mustard
Accompanied with
Potatoes Au Gratin
Cavatelli Pasta with Broccoli Rabe
Seasonal Fresh Vegetables
Desserts
Assorted Mini French Pastries and Cookies
$53 per person

Accompanied with
Marbled Whipped Potatoes
Seasonal Vegetables
Warm Rolls and Butter
Chef’s Selection of Delicious Desserts
Coffee, Decaffeinated Coffee
Herbal Teas and Iced Tea
Two Entrées $37 per person
Three Entrées $44 per person
Four Entrées $47 per person
$75.00 Fee Per Carver

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