

Perfect Setting offers complete menu options for your corporate breakfast, lunch, dinner or cocktail reception. Below are some of our client's favorite selections.

Contact us today to discuss your particular event & request our complete corporate catering guide.

BREAKFAST

Heart Healthy Start

*Hard Boiled Eggs
Steel Cut Oatmeal with Raisins, Dried Cranberries,
Fresh Fruit & Cinnamon
Sliced Seasonal Fruit Display with Berries
English Muffin Avocado Toast*

Fresh from the Farm

*Rustic Seasonal Frittata
Thick Cut Bacon & Country Sausage
Warm Sticky Buns
Roasted Fingerling Potato with Herbs
Fresh Squeezed Orange Juice*



The Executive

*Eggs Your Way (choice of Scrambled, Hard Boiled or Egg Strata)
Perfect Setting Signature French Toast Casserole with Praline Topping
Hash Brown Potatoes with Peppers & Onions
Turkey Sausage Links
Assorted Bagels with Cream Cheese, Jam & Sweet Butter
Fresh Sliced Fruit Display with Berries*

Proudly Serving Brewed La Colombe Regular & Decaffeinated Coffee, & Assorted Tazo Teas



LUNCH / DINNER

**All Sandwiches are made using the freshest bread, rolls & wraps.
Vegan options available upon request.**

*Thinly Sliced Tenderloin of Beef with Caramelized Onions & Roasted Peppers
Roasted Turkey with Granny Smith Apple Slices, Cheddar & Honey Mustard
Cancun Chicken Salad*

*Caprese Stack with Spinach, Tomato, Mozzarella & Garden Pesto
Mediterranean Grilled Chicken with Tomato Olive Tapenade
Spicy Buffalo Chicken Sandwich with Bleu Cheese & Celery
Spring Goddess with Chickpea Salad, Sliced Carrot, Cucumber & Radish
Chicken Cutlet with Broccoli Rabe & Roasted Pepper
Grilled Balsamic Vegetables
Chorizo & Peppers with Lemony Cilantro Drizzle*

Healthy & Hearty

*Fennel & Orange Salad with Slivered Almonds & Red Wine Basil Vinaigrette
Mixed Berry, Baby Kale & Spinach Salad with Toasted Hazelnuts, Radish & Champagne Vinaigrette
Chopped Vegetable Salad with Kalamata Olive & Fresh Dill
Fattoush Salad with Chopped Romaine, Hearts of Palm, Spring Peas, Asparagus, Feta
& Lemon Mint Vinaigrette
Grilled Peach & Apricot Salad (Seasonal) with Feta, Shaved Romaine & Kale in a Citrus Dressing
Shaved Brussel Sprout & Kale with Focaccia Croutons & Slivered Almonds
Spring Mix, Grapefruit, Beets & Vidalia Onion Vinaigrette
Mixed Fall Greens with Hazelnuts, Diced Butternut Squash, Toasted Pumpkin Seeds & Cider Dressing
Baby Arugula, Chopped Romaine, Sliced Radish & Green Apple with Shaved Fennel*



Greens & Grille Salad Bar

Mixed Field Greens, Chopped Romaine & Fresh Spinach

<i>Grilled Mediterranean Chicken</i>	<i>Spicy Buffalo Chicken Bites</i>	<i>Breaded Chicken Cutlet</i>		
<i>Grilled Tuscan Flank Steak</i>	<i>Grilled Basil Shrimp</i>	<i>Tea Smoked Salmon</i>		
<i>Rosemary & Sage Turkey</i>	<i>Miso Grilled Tofu</i>	<i>Cauliflower Steak</i>		
<i>Baby Mushrooms</i>	<i>Sweet Peas</i>	<i>Asparagus Tips</i>	<i>Cucumber</i>	<i>Shredded Carrot</i>
<i>Broccoli Florets</i>	<i>Craisins</i>	<i>Sunflower Seeds</i>	<i>Chickpeas</i>	<i>Gourmet Olives</i>
<i>Red Onion</i>	<i>Croutons</i>	<i>Grape Tomato</i>	<i>Mozzarella</i>	<i>Shredded Cheddar</i>
	<i>Crumbled Feta</i>	<i>Candied Nuts</i>		

House Made Dressings

Lemon Basil Vinaigrette, Green Goddess, Creamy Blue Cheese, Buttermilk Ranch, White Balsamic, Honey Lemon Vinaigrette & Champagne Vinaigrette



Entrées

The below suggestions are available as a buffet or seated meal

*Grilled Mediterranean Chicken
Pecan Chicken with Sun Dried Cherry Chutney
Roasted Chicken with Fava Beans, Lemon & Capers
Braised Chicken with Peas, Asparagus & Melted Leeks
Chicken Breasts with Dried Fig & Port Wine Sauce
Cider Braised Chicken with Cranberry Apple Salsa
Grilled Rosemary Turkey Breast with Plum Chutney
Tea Smoked Salmon with Fuji Apple Slaw
Maple Mustard Glazed Salmon
Fire Grilled Flank Steak with House Made Chimichurri
Grilled Zucchini & Eggplant Parmesan with Fresh Ricotta (V)
Braised Carrot Osso Bucco (V, GF, DF)
Penne Pasta with Cannellini Beans & Escarole (VEG)
Espresso Crusted Tenderloin of Beef with Bourbon Demi
Boneless Braised Short Ribs over Gorgonzola Polenta
Jumbo Lump Crab Cakes with Remoulade Sauce
Mahi Mahi with Lemon Beurre Blanc
Herb Crusted Sea Bass with Prosecco Cream*



Side Dishes

*Roasted Sweet Potatoes with Apples & Cranberries
Oven Risotto with Kale Pesto
Roasted Brussel Sprouts with or without Candied Bacon
Grilled Asparagus with Garlic Blistered Heirloom Tomatoes
Green Bean Sauté with Red & Yellow Peppers
Honey Glazed Baby Carrots
Squash & Cous Cous with Raisins & Pistachio
Grilled Assorted Vegetables Drizzled with Balsamic Reduction
Thai Asparagus with Lemon Grass & Ginger
Baked Beans with Pomegranate Molasses
Wilted Spinach with Garlic & Olive Oil
Haricot Vert with Carrot Ribbon
Creamy Au Gratin Potatoes*



Contact our sales team discuss complete menu selections

Happy Hour | Cocktail Receptions



Welcome Boards

Mediterranean – Falafel, Tzatziki, Hummus, Tabbouleh & Quinoa Salad with Pita & Olives

Charcuterie – with Smoked & Cured Meats, Cheese, Olives & Rustic Breads

Antipasti- with Imported Meats, Cheese, Roasted & Marinated Vegetables & Artisan Breads

Seafood Bar

Grilled Basil Shrimp or Bloody Mary Cocktail Shrimp

Jumbo Crab Claws with Cocktail Sauce

Scallop Gratin with French Baguette

Crab & Artichoke Dip with Crackers & Flatbreads

Classic Clams Casino

Hot Smoked Salmon Side with Lemon Caper Aioli & Black Bread

Sushi & Dumpling

A Selection of Seafood & Vegetable Sushi

Pan Seared Chicken, Shrimp, Pork & Vegetable Dumplings

Asian Slaw, House Made Wonton Crisps, Soy Sauce, Ginger & Wasabi

Dips & Chips

Smokey Eggplant Dip

Caramelized Onion Dip with Frizzled Leeks

House Made Guacamole

Salsa Ranchera

Accompanied by Dippers to Include: Sea Salt Lattice Chips, Adobo Spiced Corn Tortilla, Zahtar Spiced Flatbread, Sliced Cucumber & Carrot

Tijuana Street Cart

Crunchy Tortilla or Flour Tortilla Boats Filled with Baja Chicken, Adobo Short Ribs & Poblano, Corn, Chile & Squash

Mexican Street Corn Salad

Toppings to Include: Shredded Cheddar, Mexican Crema, Guacamole, Napa Slaw, Diced Jalapeno & Salsa Ranchera

Slider Bar

Black & Bleu Beef Burger with Tomato Jam

California Turkey Burger with Avocado Relish

Grilled Eggplant Slider with Mozzarella, Pesto & Arugula

Served with Fried Pickles



Passed Hors D' Oeuvres

A few Crowd favorites...

*Lemon Ricotta Toast with Pistachio & Honey
Risotto Cake with Olive & Artichoke Tapenade
"Figs in a Blanket" w/ Goat Cheese
Endive Petal with Avocado Relish (V)
Brie & Raspberry Tart
Hawaiian Chicken with Pineapple Papaya Sambal
Moroccan Chicken with Harissa Sauce
Chicken Wontons with Blood Orange Chili Sauce
Crispy Sriracha Chicken with Hoisin Bao Buns
Crab Cakes with Spicy Remoulade
Shrimp Cakes with Avocado Aioli
Lobster & Corn Fritters with Basil Mayo
Marinated & Grilled Basil Shrimp
Seared Scallops with Saffron Dipping Sauce
Lobster Quesadilla with Mexican Crema
Tea Smoked Salmon with Red Onion Marmalade
Thai Shrimp & Corn Fritters with Sweet Chile
Lobster Mac & Cheese
Saffron Crab Deviled Eggs
Corn Cups with BBQ Pork & Slaw
Asparagus Fritters Wrapped with Prosciutto
Black & Bleu Beef Sliders with Tomato Jam
Petit Sheppard's Pie with Lamb
Mushrooms Stuffed with Chorizo & Dried Cherries
Pork Carnitas with Verde Sauce in Corn Cups
Cranberry Brie & Prosciutto Crostini
Five Spice Duck Tostadas with Cranberries & Chipotle Crema*

