



Continental Breakfast

Assorted Pastries
Assorted Bagels
Assorted Cereals

WITH JUICE, COFFEE AND HOT TEA

\$12 per guest ++

++ plus tax and gratuity



Breakfast Buffet

Buffet Station

French Toast

Scrambled Eggs

Sausage

Bacon

Hash Browns or Home Fries

Assorted Pastries

Assorted Bagels

Assorted Cereals

WITH JUICE, COFFEE AND HOT TEA

**\$18 per guest
(plus tax and gratuity)**



LUNCH (OPTION 1)

TO START

CARLYLE SALAD

MIXED GREENS, GRANNY SMITH APPLES, GOAT CHEESE AND TOASTED WALNUTS WITH A SHERRY TRUFFLE VINAIGRETTE



MAIN COURSE

CHOICE OF

BROILED TILAPIA

WITH SAFFRON BASMATI IN A LIME CHILE OIL WITH PAPRIKA ESSENCE

ROAST CHICKEN PASTA PRIMAVERA

WITH FRESH VEGETABLES IN A BEURRE BLANC SAUCE

CARLYLE STEAK SALAD

SLICED GRILLED SIRLOIN SERVED OVER MIXED GREENS WITH HERBED GOAT CHEESE, TOMATOES, ONION, TOASTED PECANS & BALSAMIC VINAIGRETTE

BUTTERNUT SQUASH RAVIOLI

HOMEMADE RAVIOLI WITH BROWNEED BUTTER AND SAGE



DESSERT

CHOICE OF

ASSORTED FRESH BERRIES AND CREAM

TRIPLE CHOCOLATE CAKE



SOFT DRINKS, ICED TEA AND COFFEE INCLUDED

**\$26 per guest
(plus tax and gratuity)**



Lunch (option 2)

Main Course

All Entrees accompanied by Fries and a Pickle Spear

The Classic Burger

american cheese, onion, lettuce and tomato

Shrimp Salad Wrap

Buffalo Chicken Wrap

Portabella Mushroom

Classic Cheesesteak

marinated steak with onions, peppers and provolone

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Soft Drinks, Coffee and Tea Included

**\$16 per guest
(plus tax and gratuity)**