

CONTINENTAL BREAKFAST

All Continental Breakfast prices are based on 2 hours of service and do not include table service. Enhancements are only available when accompanying full Breakfast Buffet or Continental Breakfast menus.

A minimum of 50 guests is required.

Executive Continental | 15

Orange Juice and Cranberry Juice

Regular and Decaffeinated Coffee,
Hot Tea, Flavored Creamer

Seasonal Melons, Berries, and Pineapple

Baked Breakfast Pastries, Bagels and Muffins
served with Fruit Preserves, Butter, and
Cream Cheese

Steel-Cut Oatmeal served with Brown Sugar,
Pecans, Raisins, and Cinnamon

Greek Yogurt served with Granola

Classic Continental | 12

Orange Juice

Regular and Decaffeinated Coffee,
Hot Tea, Flavored Creamer

Seasonal Melons, Berries, and Pineapple

Baked Breakfast Pastries and Muffins,
served with Fruit Preserves, and Butter

BREAKFAST BUFFET

All Breakfast Buffets include Orange Juice, Regular and Decaffeinated Coffee and Hot Tea served at a station.

Breakfast Buffet | 18

Seasonal Melons, Berries, and
Pineapple

Baked Muffins and Pastries with
Fruit Preserves and Butter

Scrambled Eggs

Country Sausage Links

Applewood-Smoked Bacon

Breakfast Potatoes with Bell Peppers,
Onions, and Garlic



Prices are subject to a 20% service charge. State and local sales tax applies; please confirm with your sales manager. All menus and prices are subject to change.

BRUNCH

All Brunch Buffets include orange and cranberry juice, regular and decaffeinated coffee, hot tea, iced tea, and ice water served at a station.

A minimum of 50 guests is required.

Brunch Buffet | 24

Fruit Salad

Field Greens with Garnishes, Raspberry and Balsamic Vinaigrettes

Baked Pastries and Muffins served with Fruit Preserves, Butter

Assorted Bagels served with Cream Cheese, Smoked Salmon, Chopped Egg, Red Onion, and Capers

Buttermilk Biscuits with Sausage Gravy

Hash Brown Casserole with Onions, Chives, and Gloucester Cheese

Cheese Blintz served with Berry Compote, Powdered Sugar

Applewood-Smoked Bacon

Quiche with Ham, Applewood-Smoked Bacon, Gruyere, and Chives

Challah French Toast with Egg, Vanilla, Cinnamon, Maple Syrup, and Fresh Berries

Carved Ham or Turkey (choice of one)

Enhancements

Pork Sausage Patty, Scrambled Egg, Jack Cheese, and Buttermilk Biscuit
| +5 per person

Applewood-Smoked Bacon, Scrambled Egg, Cheddar Cheese, and Croissant
| +5 per person

Breakfast Potatoes
| +3 per person

Sausage Links
| +3 per person

Applewood-Smoked Bacon
| +4 per person

Quiche with Smoked Bacon, Ham, Gruyere, Chives
| +5 per person

Omelet and Egg Station
Ham, Bacon, Peppers, Onions, Spinach, Tomatoes, Mushrooms, Assorted Cheeses, and Salsa
| +8 per person

Carved Honey Glazed Ham –
Requires Chef Attendant
| +5 per person



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LUNCH BUFFET

Available from 11am - 3pm. All lunch buffets include iced tea, regular and decaffeinated coffee.

A minimum of 50 guests is required.

Lunch Buffet | 25

CHOICE OF ONE STARTER

Vegetable Minestrone with Orzo, Zucchini, Beans, Squash, and Tomato

Tomato Bisque with Tomato, Cream, Basil, and Shaved Parmesan

Traditional Caesar with Chopped Romaine, Shaved Parmesan, and Focaccia Croutons

Mixed Greens with Cherry Tomatoes, Banana Peppers, Feta Cheese, Sunflower Seeds, Balsamic Vinaigrette, and Ranch Dressing

CHOICE OF TWO ENTREÉS

Additional Entrée | +\$4 per person

Parmesan Crusted Chicken
in Lemon Wine Sauce

Chicken Piccata with Artichokes, Capers, Lemon, Roasted Tomato

Chicken Madeira with Mozzarella, Asparagus, Cremini Mushroom

Roasted Pork Loin with Apple-Rosemary Marinade

Alaskan Cod served English Style with Béchamel Sauce

Roast Sirloin with Peppers and Caramelized Onion, Demi-Glace

Beef Burgundy Filet Tips with Mushrooms, Beef Onion Gravy

Seared Salmon with Orange-Ginger Glaze

Pork Milanese Fried Cutlet with Lemon Butter, and Parsley

CHOICE OF THREE ACCOMPANIMENTS

Baked Penne with Ricotta, Bell Pepper, Onion, Mozzarella

Roasted Red Potatoes with Rosemary and Garlic

Smashed Potatoes with Boursin Cheese and Green Onion

Roasted Cauliflower with Garlic, Lemon, and Parmesan

Whole Green Bean Almondine

Broccoli Gratin with Cheddar and Onions

Parsley Redskin Potatoes



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BOXED LUNCH

All boxed lunches include soda and bottled water.

Boxed Lunch | 18

ENTREE - CHOICE OF ONE

Smoked Turkey Sandwich

with Smoked Gouda, Bacon, Arugula, Tomato, and Pepper Jelly on Ciabatta

Italian Hoagie

with Ham, Salami, Capicola, Provolone, and Basil Pesto on a Sub Roll

Roast Beef Sandwich

with Swiss Cheese, Watercress, Tomato, and Horseradish Aioli on a Kaiser Roll

Mixed Green Salad with

Grilled Chicken

Strawberries, Feta, Candied Walnuts, Red Onion, and Dressing

SIDES - CHOICE OF ONE

Italian Pasta Salad

Fresh Fruit Salad

Potato Salad

Cucumber Dill Salad

Tomato, Feta, and Basil Salad

ACCOMPANIMENTS - CHOICE OF TWO

Kettle Chips

Fresh Whole Fruit

Double-Fudge Brownie

Chocolate Chip Cookie

Trail Mix



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OUR POLICIES

PAYMENTS & BOOKING

Deposit

To reserve a date, Stratwood Caterers requires a \$300 deposit upon signing the Catering Agreement. Any deposits made to Stratwood Caterers may be transferred one time within one year if your event date needs to be changed. If your event is canceled, all deposits are non-refundable.

Remaining Balance Payment

Any balance due to Stratwood Caterers must be paid in full three (3) days prior to the event. If payment is not received, Stratwood Caterers may terminate the agreement, retain all deposits, and will not provide catering services.

Deposits and payments may be made by personal check up to thirty (30) days prior to the event date. All final payments must be made by certified check, bank money order, or major credit card.

Final Arrangements

Final arrangements and the final guest count are due ten (10) days prior to the event date. This number will be considered guaranteed and is not subject to reduction.