

# *Private Hot Breakfast Buffet Menu*

## *Beverage Station*

*Orange Juice, Apple Juice, Cranberry Juice  
Freshly Brewed Coffee, Decaf & a Selection of Hot Tea's*

## *Breakfast Buffet*

*Scrambled Eggs*

*Western Scrambled Eggs with Peppers, Onions & Cheese*

*Challah French Toast*

*Warm Maple Syrup, Seasonal Berries, Fresh Whipped Cream*

*Home Fried Potatoes*

*Breakfast Sausage Links*

*Regular Bacon*

*Assorted Bagels, Breakfast Breads, Danish & Muffins*

*Fresh Seasonal Sliced Fruit*

*Assorted Fruit Flavored Yogurts*

*\$27.95 per adult plus 6% sales tax & 22% service charge*

*Minimum 35 Guests Required*

# *Private Brunch Menu Option #1*

## *Passed as Guests Arrive*

*White Wine Spritzers & Mimosa's*  
Alcoholic Beverages Billed on a Consumption Basis

## *Brunch Buffet*

### ***Omelet Station with Chef Attendant***

*Freshly Grated Cheeses, Diced Vegetables, Tidbits of Nova,  
Crumbled Bacon, Caviar & Sour Cream, Lightly Toasted Assorted Bagels & Breads*

### ***Warm Belgian Waffles or Glazed Challah French Toast***

*Warm Maple Syrup, Seasonal Berries, Fresh Whipped Cream,  
Toasted Pecans, Almonds and Chef's Array of Fresh Toppings*

*Home Fried Potatoes*

*Regular Bacon & Turkey Bacon*

*Hand Carved Nova Scotia Salmon, Chopped Egg, Capers, Chopped Onions  
Caviar, Sliced Cucumber, Assorted Bagels*

*Assorted Danish, Muffins & Schneckens*

*Fresh Seasonal Sliced Fruit Platter*

*Freshly Brewed Coffee, Decaf & a Selection of Hot Tea's*

*\$36.95 per adult plus 6% sales tax & 22% service charge*  
*Minimum 35 Guests Required*



# *Private Brunch Menu Option #2*

## *Passed as Guests Arrive*

*White Wine Spritzers & Mimosa's*  
Alcoholic Beverages Billed on a Consumption Basis

## *Brunch Buffet*

### *Omelet Station with Chef Attendant*

*Freshly Grated Cheeses, Diced Vegetables, Tidbits of Nova,  
Crumbled Bacon, Caviar & Sour Cream, Lightly Toasted Assorted Bagels & Breads*

*Home Fried Potatoes*

### *Fresh Garden Salad*

*Mixed Baby Greens with Assorted Toppings to include  
Candied Pecans, Pear Tomatoes, Cucumbers, Shredded Carrots, Roasted Beets,  
Sundried Cranberries, Goat Cheese, Shredded Cheddar and Monterey Jack Cheese,  
House Made Balsamic Vinaigrette Dressing & Tillman Dressing*

*Grilled Sliced Chicken Breast*

*Poached Salmon*

*Roasted Vegetable and Quinoa Salad*

*Fresh Seasonal Sliced Fruit Platter*

*Assorted Danish, Muffins & Schneckens*

*Freshly Brewed Coffee, Decaf & a Selection of Hot Tea's*

*\$39.95 per adult plus 6% sales tax & 22% service charge  
Minimum 35 Guests Required*

# *Private Brunch Menu Option #3*

## *Passed as Guests Arrive*

*White Wine Spritzers & Mimosa's*  
Alcoholic Beverages Billed on a Consumption Basis

## *Brunch Buffet*

### *Omelet Station with Chef Attendant*

*Freshly Grated Cheeses, Diced Vegetables, Tidbits of Nova,  
Crumbled Bacon, Caviar & Sour Cream, Lightly Toasted Assorted Bagels & Breads*

### *Warm Belgian Waffles or Glazed Challah French Toast*

*Warm Maple Syrup, Seasonal Berries, Fresh Whipped Cream,  
Toasted Pecans, Almonds and Chef's Array of Fresh Toppings*

*Regular Bacon & Turkey Bacon*

*Lyonnaise Potatoes or Shredded Home Made Potato Pancakes*

*Apple-Cinnamon Kugel or Grilled Cheese Blintzes with Sour Cream*

*Hand Carved Nova Scotia Salmon, Chopped Egg, Capers, Chopped Onions  
Caviar, Sliced Cucumber, Assorted Bagels*

*Kipperd Fillet of Salmon, Whitefish and Whitefish Salad  
Sliced Vine Ripened Tomatoes, Spanish Hearts of Onion and Cucumbers  
Muenster, Swiss and American Cheeses*

*Assorted Danish, Muffins & Schneckens*

*Freshly Brewed Coffee, Decaf & a Selection of Hot Tea's*

*\$49.95 per adult plus 6% sales tax & 22% service charge  
Minimum 50 Guests Required*



# Private Plated Lunch Menu

Menu Pricing includes Artisan Rolls & Butter, Assorted Soft Drinks, Iced Tea, Coffee, Decaf and Hot Tea

## SALADS

*Please Choose One*

Green Valley President's Salad - Baby Greens, Pine Nuts, Pear Tomatoes, Goat Cheese, Dried Cranberries, Granny Smith Apple, Balsamic Vinaigrette

Classic Caesar Salad - Crisp Romaine, Creamy Caesar Dressing, Romano Curls, Homemade Croutons

Garden Salad - Iceberg and Romaine Lettuce, Carrots, Tomatoes & Cucumbers; Your Choice of Two Dressings

## ENTRÉES

*Please Choose One or Two Selections*

*\*Higher priced entrée will be charged when giving a choice between entrees*

### **Chicken –**

Marsala – Wild Mushrooms and Marsala Wine Sauce

Piccata – Capers and Lemon

Tuscan – Sage, Roasted Peppers, Artichokes, Plum Tomatoes, White Wine Sauce

Santa Anna – Stuffed with Garlic Braised Spinach, Portabella Mushrooms and Sun-Dried Tomatoes, Rosemary Demi-Glace

### **Fish –**

Norwegian Salmon

Asian – Honey-Soy-Lime Glaze and Sesame Crust

Capri – Capers, Roasted Garlic, Red Onions, Kalamata Olives, Balsamic Reduction

Lemon – Seared Salmon with Pickled Fennel & Lemon Vinaigrette

### Tilapia

Pecan Encrusted with Citrus Buerre Blanc

Dijon-Herb Encrusted with Dijon White Wine Sauce

Parmesan Encrusted

### **Vegetarian -**

Three-Cheese Tortellini (Choice of Roasted Tomato-Basil, Vodka Rosa or Creamy Alfredo Sauce),

Farfalle Primavera, Vegetable Napoleon, Roasted Seasonal Vegetables and Quinoa

### **Beef, Lamb, Veal –**

*\$6.00 per person additional*

- Filet Mignon with Maître D' Butter or Rosemary Demi-Glace

- Chilean Sea Bass

- Jumbo Lump Crab Cake

## ACCOMPANIMENTS

**Starch – Please Choose One**

Roasted Fingerling Potatoes, Herb Mashed Potatoes, Garlic Mashed Potatoes, Parmesan and Herb Risotto, Wild Rice Pilaf

**Vegetable – Please Choose One**

Seasonal Medley, Haricots Verts, Asparagus Spears

## DESSERT

*Please Choose One*

Seasonal Cobbler, NY Style Cheesecake with Duet of Sauces & Homemade Whipped Cream, Lemon Layer Cake, Carrot Cake, Triple Chocolate Layer Cake, Family Style Chocolate Chip, Oatmeal Raisin Cookies and Homemade Fudge Brownies

*\$35.95 per adult plus 6% sales tax & 22% service charge*

# *Private Buffet Lunch Menu*

*Menu Pricing includes Artisan Rolls & Butter, Assorted Soft Drinks, Iced Tea, Coffee, Decaf and Hot Tea*

## **First Course**

*Please Select Two*

*Chef's Soup du Jour  
Presidents Salad*

*Mixed Baby Greens, Candied Pecans, Pear Tomatoes, Goat Cheese, Julienne Granny Smith Apples,  
Sundried Cranberries, Balsamic Vinaigrette, Toasted Herb Crostini*

*Traditional Caesar Salad*

*Romaine Lettuce, Homemade Caesar Dressing, Romano Curls, Herb Croutons*

## **Main Course**

*Please Select Three Entrees*

*Chicken Piccata – Lemon Caper Sauce*

*Chicken Marsala – Wild Mushroom Marsala Wine Sauce*

*Chicken Francaise – Citrus Beurre Blanc*

*Chicken Tuscan – Sage, Roasted Peppers, Artichokes, Plum Tomatoes, White Wine Sauce*

*Pecan Encrusted Tilapia - Citrus Buerre Blanc*

*Dijon-Herb Crusted Tilapia - Dijon White Wine Sauce*

*Vegetable Napoleon – Zucchini, Eggplant, Portobella Mushroom, Roasted Tomato*

*Wild Mushroom Ravioli – Garlic Cream Sauce*

*Asian Salmon – Honey Soy Lime Glaze, Sesame Crust*

*Capri Salmon – Capers, Roasted Garlic, Red Onions, Kalamata Olives, Balsamic Reduction*

*Asian Beef Short Rib – Hoisin Glaze*

*Sliced Flank Steak – Mushroom Demi-Glace*

## **Accompaniments**

*Please Select Three Accompaniments*

*Roasted Fingerling Potatoes, Herb Mashed Potatoes, Parmesan & Garlic Red Bliss Potatoes, Long Grain & Wild Rice Pilaf*

*Seasonal Vegetable Medley, Haricots Verts, Asparagus Spears, Glazed Baby Carrots*

## **Dessert**

*GVCC Homemade Chocolate Chip, Oatmeal Raisin, Assorted Mini Pastries and Fresh Seasonal Fruit Display*

*Freshly Coffee, Decaf and a Selection of Hot Tea's*

*\$38.95 per person plus 6% sales tax & 22% service charge*

*50 Guest Minimum*