





Thirst Quenchers

Fresh Brewed Coffee and Tea Service

Regular and Decaf

\$1.49 per person

Hot Chocolate

\$1.19 per person

Bottled Water

\$1.49 per person

Lemonade, Iced Tea, Fruit Punch

\$1.05 per person

Assorted Juices

\$1.59 per person

Assorted Sodas

\$1.49 per person

Fancy Punch (min. 15)

Several flavors available

Please call Catering

\$1.89 per person non-alcoholic

\$2.79 per person w/ champagne

Lemonade dressed w/ Raspberries' (min. 8)

\$1.69 per person

Two great flavors collide for a refreshing beverage

Hydration Station (min. 8)

\$1.69 per person

Iced Water topped off with fresh citrus slices



Sweets and Pastries

Freshly Baked Muffins

\$1.49 per person

Assorted Danish

\$1.39 per person

Assorted Donuts

\$.99 per person

Plain Croissants

\$1.59 per person

Chocolate Croissants

\$1.89 per person

Assorted Bagels

\$1.49 per person

Assorted Scones

\$1.59 per person

MINIS ARE ALSO AVAILABLE

\$1.69 per person

Seasonal Fresh Fruit Tray

\$2.09 per person

Chocolate Dipped Strawberries

\$2.99 per person

Chocolate Brownies

\$1.59 per person

Assorted Crumb Cakes

\$2.09 per person

Assorted Decadent Dessert Bars

\$1.99 per person

Mini Pastries

\$2.39 per person

Fresh Baked Cookies (2 per person)

\$1.10 per person





More Treats

Garden Fresh Crudité's

Assorted Fresh Cut Vegetables served with
Ranch Dressing

\$2.99 per person

Gourmet Cheese Tray

Slices of Domestic & Imported Cheeses with Grilled Baguettes & Assorted Crispy
Flatbreads

\$3.09 per person

Mediterranean Platter

Seasoned Roasted Vegetables and Marinated Olives surround Fresh Greek Salad with
Feta Cheese, and Tasty Hummus served with Pita Chips

\$3.89 per person

Antipasto Platter

Marinated Vegetables served with Assorted Italian Meats and Fresh Mozzarella
Accompanied by Marinated Mushrooms served with Crisp Breadsticks

\$3.99 per person

Seasonal Fresh Fruit Platter

Small 20-22 guests \$42.99

Large 30-32 guests \$63.99

Cheese & Cracker Platter

Small 18-20 guests \$58.99

Large 28-30 guests \$88.99

Happy Hour (min. 10)

Have a “pub” break with your favorite Happy Hour Finger Foods
Chilled Spinach Dip w/ Pita Chips, Buffalo Chicken Tenders served with Celery & Bleu
Cheese Dressing, Mini Cheese Steak Sandwiches

&

Mini Brownie Bites

8.99 per person





Sunrise Starters

Morning Agenda (min. 8)

Scones, Crusty Bagels, Assorted Muffins, Seasonal Fresh Fruit, assorted Juices and Specialty Coffee

\$6.99 per person

Buffet Country Breakfast (min. 12)

Assorted Juices, Scrambled Eggs, Hash Browns

Choice of one:

Bacon or Sausage

Choice of one:

Bagels, Muffins, Croissant or Danish

Coffee, Decaffeinated Coffee and Tea

\$8.95 per person

Griddle Breakfast Buffet (min. 12)

Assorted Juices

Scrambled Eggs

Choice of one:

Fluffy Buttermilk Pancakes, Cinnamon French Toast or Hot Crispy Waffles

Choice of one:

Bacon or Sausage

Choice of one:

Bagels, Muffins, Croissants or Danish

Coffee, Decaffeinated Coffee and Tea

\$10.29 person

New York Morning (min. 8)

Assorted Bagels served with

A 2 oz. portion of Smoked Salmon per person, Sliced Hard Boiled Eggs, Tomato,

Capers & Onion

Cream Cheese

Orange Juice and Coffee Service

\$9.69 per person



Lunch Time

Classic Designer Collection

Assortment of our Classic Sandwiches served with Seasonal Tossed Green Salad, Signature Side Salad, Chips, Decadent Dessert Bars, Cookies, Soda/Bottled Water

Classic Designer includes:

Roma Basil Baguette with Pepper crusted Prosciutto and Aged Provolone
Portobello Focaccia with Fresh Spinach and Roasted Red Pepper Sauce
Grilled Chicken with Crisp Arugula and Caramelized Onions
Toasted Cashew Chicken Salad on a Roll

Choice of 1 Signature Side Salad:

Bowtie Pasta Salad with Mozzarella, Sun-dried tomatoes & Spinach
Orzo Salad with Kalamata Olives, Diced Tomatoes & Feta Cheese
Mesclun Greens with Choice Dressings
Red Bliss Potato Salad with Dill
Roasted Garden Vegetable Pasta Salad

\$12.59 per person

Classic Bistro

Variety of Classic Sandwiches
Accompanied by a Side Salad, Chips, Cookie & Soda/Bottled Water

Classic Sandwiches, includes:

Turkey Breast Caesar Wrap
Shaved Roast Beef & Smoky Ham with Cheddar on a Croissant
Stuffed Greek Salad Pita

Albacore Tuna with Sun-dried Tomato Spread on a Crusty Multi-Grain roll

Choice of 1 Side Salad:

Macaroni Salad, Potato Salad, Coleslaw, Pasta Salad

\$10.29 per person

Assorted A la Carte Sandwiches

\$5.99 per person

Assorted A la Carte Wraps

\$8.09 per person





All Day Meeting

New Full Day Classic (min. 8)

Breakfast Agenda:

Scones, Crusty Bagels, Assorted Muffins, Seasonal Fresh Fruit, assorted Juices and Coffee Service

Lunch Agenda

Assortment of Sandwiches served with Tossed Green Salad, Signature Side Salad, Chips, Decadent Dessert Bars, and Cookies & Soda/Bottled Water

Turkey breast Caesar Wrap

Roast beef & Cheddar on Croissant w/ Horseradish Mayo

Grilled Vegetables on Focaccia

Albacore Tuna with Sun-dried Tomato Spread on a Kaiser Roll

Choice of 1 Signature Side Salad

Old Fashioned Cole Slaw

Roasted Garden Vegetable Salad

Red Bliss & Dill Potato Salad

Bowtie Pasta Salad w/ Mozzarella & Sun Dried Tomato & Spinach

\$18.79 per person



On The Go

Bistro Classic Box

Choose a Classic Sandwich or Entrée Salad

Includes: Side Salad, Chips, a Fresh-Baked Cookie and a Soda

Classic Sandwiches, includes:

Turkey Breast Caesar Wrap

Shaved Roast Beef & Smoky Ham with Cheddar on a Croissant

Stuffed Greek Salad Pita

Albacore Tuna with Sun-dried Tomato Spread on a Crusty Multi-Grain roll

Fresh Mozzarella & Basil Penne Salad

Chicken Caesar Salad

Choice of 1 Side Salad:

Macaroni Salad, Potato Salad, Coleslaw, Pasta Salad

\$9.79 per person

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On the Lighter Side

American Tea Time (min. 8)

Assorted Finger Sandwiches, 2 per person, accompanied by Scones served w/ Jelly and Honey Cream Cheese, Petit Fours & Fresh Strawberries
Gourmet Tea's

\$7.99 per person

The Calorie Counter (min. 8)

Choose Two

Asian Chicken Salad Topped w/ Walnuts on a Fresh Bed of Greens
With Tasty Orange Wedges

Orange Thyme Turkey Sandwich

Sliced Turkey w/ Lettuce, Tomato & Red Onion topped off w/ a smear of Orange Thyme marmalade served on Fresh Baked Ciabatta accompanied by Fresh Sliced Cucumber

Ranch Style Tuna Sandwich served on a multigrain roll w/ Alfalfa Sprouts, Tomato & Fat Free Ranch dressing, with Carrot Sticks

Shanghai Lettuce Wraps

Rice Noodles, Asian Slaw, Szechuan Chicken to be wrapped in Crisp Lettuce Leaves
Accompanied by Soy ginger Dipping Sauce & Delicious Pineapple Slices

Above served with 20 oz. Bottled Water & Fresh Whole Fruit

\$9.29 per person

Pioneer Sandwich Petites (min. 8)

By Popular Demand

Choose Two & One Side

Served w/ Iced Tea or Lemonade

Apple Bacon Chicken Salad

Fresh Mozzarella w/ Fresh Tomato, Basil & Pesto Dressing

Ham w/ Freshly Sliced Pear & Honey Mustard

Turkey w/ Swiss & Sliced Apple w/ Traditional Mayo

Sides

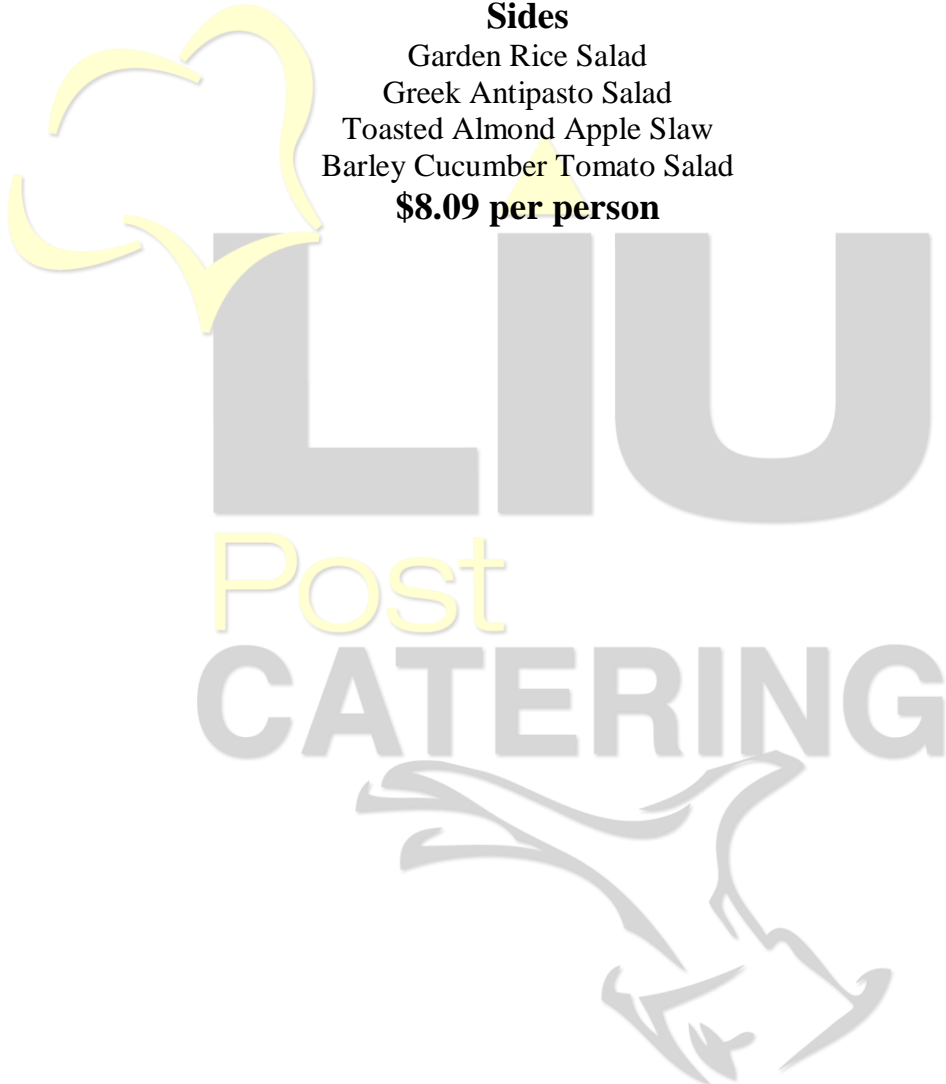
Garden Rice Salad

Greek Antipasto Salad

Toasted Almond Apple Slaw

Barley Cucumber Tomato Salad

\$8.09 per person





Super Subs

Heroes are available in 3 and 6-foot lengths serving 3 to 4 people per foot

American Hero

Oven Roast Breast of Turkey, Virginia Ham, and Thin Sliced Roast Beef topped with American Cheese, Swiss Cheese, and Sliced Tomatoes and Leaf Lettuce

\$12.45 per foot

Italian Hero

Genoa Salami, Ham, Capicola, Pepperoni, Provolone, Fresh Tomatoes, Lettuce
Finished with Italian Dressing

\$12.99 per foot

Grilled Vegetable Hero

Marinated Zucchini, Eggplant, Yellow Squash and Green Peppers grilled to perfection, topped with Sliced Ripe Tomatoes and Lettuce

\$13.49 per foot

Grilled Chicken Caesar Hero

Marinated Grilled Chicken topped with Plum Tomatoes, Fresh Romaine Lettuce and Finished with Caesar Dressing

\$13.99 per foot

Chicken Cordon Bleu Hero

Grilled Chicken, Swiss Cheese, Thinly Sliced Ham topped with Lettuce & Tomato and Finished with a Dijon Mayo Spread

\$14.39 per foot

Stuffed Turkey Hero

Roasted Turkey Topped with Stuffing
And Cranberry Sauce

\$14.29 per foot



Out Door Events

Picnic Barbecue (min. 12)

Hamburgers, Cheese Burgers

Hot Dogs

Corn on the Cob

Cole Slaw

Potato Chips

Lettuce, Tomato, Onions and Pickles

Slice Watermelon

Brownies

Lemonade and Iced Tea

\$16.09 per person

BBQ Chicken

Additional \$2.00 per person

Veggie Burger

Additional \$2.00 per person

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Dinner Buffets

Requires a minimum of 15 persons

Hot Italian Buffet

Choice of:

Chicken Marsala or Chicken Piccata
Braised Steak Pizzaiolla or Baked Fish Oreganatta

Choice of:

Baked Ziti, Penne ala Vodka or Farfalle Alfredo

Served with:

Rosemary and Garlic Roasted Potatoes and Sautéed Italian Blend Vegetables
Caesar Salad and Fresh Italian Bread
Mini Pastries and Coffee Service

\$24.99 per person

All American Buffet

Tossed Green Salad and Pasta Salad
Sliced Turkey with Pan Gravy
Sliced London Broil with Mushroom Jus

Served with:

Baked Russet Potatoes, Macaroni and Cheese
Fresh Vegetable Medley, Fresh Dinner Rolls
Homemade Apple Pie and Coffee Service

\$24.99 per person

Hot Chinese Buffet

Chicken Breast Stir Fry with Vegetables, Tender Pepper Steak,
Stir Fry Vegetables with Tofu

Served with:

Steamed White Rice, Vegetable Eggrolls with Duck Sauce, Fortune Cookies, and
Pineapple Chunks, Orange Wedges and Sherbet

\$23.99 per person



Single Entrée Buffets

All served with your choice of Caesar or Tossed Salad, Assorted Fresh Baked Dinner Rolls, Cookies, Brownies, Soda and Water

\$17.29 per person

Add Spinach, Pear & Goat Cheese Salad to any Entrée

\$3.39 per person

Chicken Dijon

A Boneless Breast of Chicken topped with Tangy Dijon sauce and served with Wild Rice & Sautéed Garden Vegetables

Georgia Peach Chicken

Boneless Breast of Chicken Grilled and Topped w/ a Sweet Peach Sauce
Served with Roasted New Potato's & Sautéed Green Beans w/ red Roasted Peppers

Salmon Vera Cruz

Salmon Seared to Perfection topped w/ Fresh Roasted Pepper Sauce served with
Rice Pilaf & Fresh Broccoli w/ Garlic

Pineapple Chicken

Boneless Breast of Chicken topped w/ a Chunky Pineapple glaze served w/
Ginger Vegetables & Coconut Rice

California Chicken

Boneless Breast of Chicken Sautéed & served w/ Fresh Mushrooms & Artichokes in a
Sherry Wine Sauce accompanied by sautéed Broccolini & Seasoned Orzo & Sundried
Tomato

Grilled Flank Steak

Marinated to perfection in our House BBQ Sauce, finished with Onion & Mushrooms
Served with Herb Roasted Potatoes & Creamed Spinach

Asian Beef

Marinated w/ Garlic, Scallions, Rice Wine vinegar, Cilantro & Honey
Served w/ Fried Rice & Oriental Vegetables

Chicken Marsala

Boneless Breast of Chicken in a Wild Mushroom Sauce
Served with Green Bean Almandine, and Herb Roasted Potatoes

Panko Breaded Tilapia

Baked with a White Wine Sauce, served with Sautéed Zucchini & Toasted Orzo Pilaf

Three Cheeses Lasagna *OR* Vegetable Lasagna

Served with Rosemary Roasted Potatoes and Medley of Fresh seasoned Vegetables

London Broil

Thinly sliced and served with Mushroom Sauce accompanied by Crispy Oven Roasted Potatoes, and a Fresh Broccoli & Cauliflower Medley

Stir Fried Chicken or Beef

Marinated then Stir Fried with a selection of Fresh Vegetables and Finished with our Special Sauce and served over White Rice

Please add \$5.99 per person for a Double Entrée Buffet (from items listed above)

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Cocktail Hour

Cold Hors d'Oeuvres

Smoked Salmon Roll on Cucumber Round
Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle
Roasted Vegetable & Curried Hummus on Pita Crisp
Sesame Chicken Won Ton Crisps
Scallop & Spicy Coconut Ceviche
Buffalo Mozzarella & Prosciutto Skewers
Southwestern Chicken in Phyllo Crisp
Sliced Apple & Brie

Hot Hors d'Oeuvres

Coconut Shrimp with Orange Dipping Sauce (please add \$1.99 per person)
Traditional Franks in a Jacket
Sesame Chicken w/ Maple Mustard Dipping Sauce
Chicken Sate w/ Lime Peanut Dressing
Assorted Dim Sum
Parmesan Artichoke Heart w/ Goat Cheese
Tamarind Pork Ribs
Vegetarian Spring Rolls w/ Ginger Soy Dressing
Skewered Beef w/ Teriyaki Sauce
Spanakopita

Choose 6 Hors d'Oeuvres

One Hour

Butler

\$9.99 per person

Stationary

\$12.39 per person

Choose 9 Hors d'Oeuvres

Two Hours

Butler

\$15.29 per person

Stationary

\$16.99 per person

Cocktail Hours require a minimum of 25 guests

One Server/Bartender for every 45 persons



Service Notes

Reception Stations & Carving Stations Available

All Buffets require a 12 person minimum

Any Buffet of 45-75 guests requires one server.

- 75-120 guests require 2 servers
- 120-150 guests require 3 servers.

Servers \$130.00 for 4 hours.... \$30.00 each additional hour
Bartenders 165.00 for 4 hours.....\$35.00 each additional hour
China Service \$5.00 per person
Fancy Plastic -\$2.75 per person

Linen Cloths -\$7.50
Linen Skirts-\$7.75
Custom Linen Rentals available

There will be a 20% Service Fee applied to all outside groups or persons.

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