



CATERING MENU

Kitchen Provance Offers Two Presentations

Basic: Disposable white plastic trays

Boardroom: Returnable porcelain platters and wicker baskets

Event Services

Catering manager available to assist with menus

Wait Staff and bartenders available

China, flatware, linens and other rentals

Ordering and Payment

Some items may require 24 hours notice

One full business day's notice required to cancel without penalty

Payment may be made by cash, company check, house account or major credit card



BREAKFAST

MINIMUM 6 PEOPLE * *except where noted* *

Miniature Pastry Tray

An assortment of mini muffins, bagels and danishes, served with preserves, cream cheese and butter

\$4.95 per person

Breakfast Bread Tray *

An arrangement of mini sourdough rolls, mini seven grain bread, raisin rolls and biscotti served with preserves, cream cheese and butter

\$7.95 per person * *12 person minimum*

Low-Fat Breakfast Selection *

A selection of fruit breads, health muffins, low fat yogurt cakes served with low-sugar jams and low-fat cream cheese

\$6.95 per person * *12 person minimum*

Avocado Toast

Avocados, lemon juice, jalapeno & cilantro on grain toast

\$9.95 per person

Yogurt & Granola

Greek yogurt cups with granola and seasonal berries

\$5.95 per person

Mini Breakfast Sandwich Tray

Mini size rolls and croissants with ham & brie, smoked salmon and cream cheese, smoked turkey with gruyere cheese, and a tomato with avocado and white irish cheddar

\$7.95 per person

Smoked Salmon Platter

Smoked Salmon served with cream cheese, tomatoes, onions and an assortment of breads and bagels

\$14.95 per person

Fresh Sliced Fruit Tray

A selection of seasonal fruits

\$5.95 per person

HOT BREAKFAST OPTIONS

MINIMUM 12 PEOPLE * *except where noted* *

Scrambled Eggs served with bacon or sausage, oven roasted potatoes, rolls and butter

\$10.95 per person

Egg Sandwiches*, including bacon, sausage, ham and cheeses on an assortment of breads and wraps

**6 person minimum*

\$7.95 per person

Baked Roasted Vegetable Frittata with gruyere cheese

\$13.95 per person

Baked Spinach & Egg White Frittata with goat cheese

\$13.95 per person

French Toast or Pancakes

served with maple syrup & berries

\$10.95 per person

BEVERAGES

MINIMUM 6 PEOPLE * *except where noted* *

Fresh Squeezed Orange Juice - \$3.95

Orange Juice - \$2.25

Water or assorted soft drinks - \$1.95

Snapple - \$2.75

Hot Beverage Service * *Minimum 10 people*

Coffee, or decaffeinated coffee, or tea served with creamers and sweeteners

\$2.25 per person



FOOD IN A BOX

MINIMUM 6 PEOPLE-
CUSTOM BOXES AVAILABLE UPON
REQUEST

Breakfast Box

A freshly baked muffin or bagel, served with
jam, cream cheese and/or butter and seasonal
fresh fruit

\$8.95 per person

Lunch Box

A choice from our sandwich menu, served with
chips, seasonal fresh fruit salad and cookies.

\$18.95 per person

SOUPS

MINIMUM 12 PEOPLE WITH 48 HOURS NOTICE
CUSTOM SOUPS ARE AVAILABLE UPON
REQUEST

Broccoli Cheddar Soup

\$6.95 per person

Vegetable Puree Soup

\$6.95 per person

LUNCH- SANDWICH PACKAGES

MINIMUM 6 PEOPLE * *except where noted* *

Assorted Sandwiches

(Panini's & pressed sandwiches
available upon request)
Choice of sandwiches and wraps

\$10.95 per person

**Prix Fixe Sandwich
Package**

Includes assorted sandwich tray,
choice of two side salads* and
sweet tray

\$18.95 per person
With Fresh Fruit \$20.95 per
person

**Meat & Cheese Platter
(Make Your Own Sandwiches)**

Imported cheeses with fresh turkey,
smoked turkey, smoked ham, eye
round of beef, grilled chicken breast,
and white tuna salad served with
assorted breads and rolls

\$13.95 per person

LUNCH - SANDWICHES & WRAPS

PANINI & PRESSED SANDWICHES AVAILABLE UPON REQUEST
ALL WRAPS ARE LOW CARB WHOLE WHEAT

Roasted Vegetables and Chevre

Balsamic vinaigrette on foccacia or seven grain

Roasted Shiitake Mushroom

Chevre cheese, roasted tomatoes field greens on ciabatta

Fresh Mozzarella & Tomato

Basil, extra virgin olive oil on ciabatta

Black Pepper Crusted Eye Round of Beef

Dijon cream, tomatoes, red onion and arugula on
ciabatta

Wood Smoked Ham & Brie

Honey mustard, tomatoes and watercress on pumper-
nickel

**White Tuna**

Dill, shallots, watercress and tomatoes on seven grain

Roasted Salmon

Herb mayonnaise and watercress on pumpnickel

Smoked Salmon

Goat cheese, capers and sun dried tomatoes on pumpnickel

Grilled Chicken Breast

Roasted vegetables and pesto sauce on rosemary ciabatta

Roasted Chicken Avocado

Avocado, tomato, cilantro pesto, apple slices and white cheddar on rosemary focaccia

Lemon Basil Chicken

Roasted vegetables, fresh mozzarella, arugula, lemon pesto on ciabatta

Roasted Breast of Turkey

Roasted tomatoes, red leaf lettuce and herb mayonnaise on whole wheat hero

Smoked Turkey Breast

Apple slices, gruyere cheese, tomatoes and herb mayonnaise on whole wheat

Turkey Pesto Mozzarella

With roasted peppers on ciabatta

Prosciutto di Parma - Fresh mozzarella, roasted peppers and arugula on tuscan bread

Salami & Provolone

Roasted peppers, lettuce and olive oil on semolina

Vegetable Wrap

Shiitake Mushrooms with roasted vegetables

Chicken Salad Wrap

Roast chicken, apples, pecans, cranberries, cilantro and Greek yogurt

Mediterranean Chicken Wrap

Sautéed red peppers, olives, artichoke, watercress, olive oil

Mango Chicken Wrap

Grilled chicken with fresh mango salsa

Mediterranean Tuna Wrap

Roasted tomatoes, black olives, artichoke, watercress, olive oil

Shrimp Wrap

Julienne vegetables, cilantro and mango sauce

Salmon Salad Wrap

Baked salmon and goat cheese

LUNCH ENTREE PACKAGES

MINIMUM 6 PEOPLE

AVAILABLE SERVED HOT UPON REQUEST (HOT ENTRÉE PACKAGES REQUIRE 10 PERSON MINIMUM)

Prix Fixe Entrée Package

Includes two entrées (choice of one chicken entrée & one salmon entrée),
choice of two side salads, fresh sliced fruit and assorted sweet tray

\$25.00 per person

Executive Prix Fixe Entrée Package

Customize your menu with ANY two entrée selections (including filet mignon,
NY sliced steak, Chilean sea bass, halibut and jumbo shrimp),
choice of two side salads, fresh sliced fruit and assorted sweet tray.

Price available upon request



ENTRÉE SELECTIONS A LA CARTE

MINIMUM 6 PEOPLE

AVAILABLE SERVED HOT UPON REQUEST (HOT ITEMS REQUIRE A 10 PERSON MINIMUM)

VEGETARAN ENTREE SELECTONS

Roasted Vegetable Napoleon with Mozzarella
\$14.95 per person

Mediterranean Vegetable Pie with Feta
\$18.95 per person

Spinach & Goat Cheese Strudel
\$14.95 per person

Butternut Squash Macaroni & Cheese
Squash, Pamersan, Bechamel Sauce
\$24.95 per person

SEAFOOD ENTREE SELECTIONS

Poached Salmon with Leeks and Celery
Sauce
\$19.95 per person

Norwegian Roasted Salmon in Phyllo
\$21.95 per person

Roasted Salmon with Lemon
\$19.95 per person

Seared Yellow Fin Tuna with Wasabi Glaze
\$19.95 per person

Mango Salmon with Julienne Vegetables
\$19.95 per person

Grilled Jumbo Shrimp with Lemon, Basil, Sun
Dried Tomatoes
\$22.95 per person

Teriyaki Glazed Salmon
\$19.95 per person

Shrimp Saganaki with Tomatoes & Feta
\$34.95 per person

Dijon and Parmesan Glazed Salmon Fillets
\$19.95 per person

Sautéed Halibut with Citrus Glaze – *mp*

Chilean Sea Bass with White Wine,
Fresh Tomatoes and Thyme – *mp*

POULTRY & BEEF ENTREE SELECTIONS

Roasted Chicken Breast with Wild
Mushrooms - **\$14.95 per person**

Medallions of Chicken with Julienne Vegetables
in Phyllo
\$18.95 per person

Grilled Chicken Breast with Mango Salsa -
\$14.95 per person

Stuffed Chicken Breast with Gruyere Goat
Cheese, Spinach & Roast Tomatoes
\$18.95 per person



Citrus Marinated Grilled Breast of Chicken
with Seasonal Vegetables -
\$14.95 per person

Maple Glazed Chicken Sautéed with
Caramelized Apples & Cranberries -
\$14.95 per person

Parmesan Crusted Chicken -
\$14.95 per person

Mediterranean Crusted Chicken -
\$14.95 per person

Roast Turkey Breast with Homemade
Cranberry Sauce (seasonal) -**\$24.95 per
person**

Organic Roasted Chicken Breast with Wild
Mushrooms
\$20.95 per person

Chicken Saganaki - Chicken with Tomatoes &
Feta - **\$24.95 per person**

New York Sliced Steak
\$19.95 per person

Filet Mignon with Sautéed Wild Mushrooms
\$25.95 per person

Bread Tray - **\$1.75 per person**

SALADS, SIDES & PASTA

MINIMUM 6 PEOPLE

SOME ITEMS AVAILABLE HOT UPON REQUEST (HOT ITEMS REQUIRE A 10 PERSON MINIMUM)

Mixed Field Greens
With balsamic roasted tomato vinaigrette
\$4.50 per person

Caesar Salad with Parmesan Crisps
Romaine lettuce, parmesan cheese and parmesan toast
with a creamy anchovy dressing
\$5.50 per person

Mediterranean Salad
Romaine lettuce, feta, chick peas, olives, cucumber &
tomato with olive oil and balsamic vinegar
\$5.95 per person

Baby Spinach Salad
With goat cheese, cranberries, apples & walnuts
\$5.95 per person

Chick Pea Salad
With feta cheese & sun-dried tomatoes
\$5.95 per person

Roasted Potato Salad
Yukon gold potatoes with artichoke hearts, sun dried
tomatoes, lemon peel and thyme
\$4.95 per person

Dijon Potato Salad
Yukon gold potatoes and capers with creamy Dijon
vinaigrette
\$4.95 per person

Yukon Gold Chive Mashed Potatoes
\$4.50 per person, served hot

Rice Pilaf with Julienne Vegetables
\$4.50 per person

Wild Mushroom Risotto
\$5.50 per person

Wild Rice Salad
With dried cranberries, almonds, apricots with raspberry
vinaigrette
\$5.95 per person



Mediterranean Roasted Vegetables
 Eggplant, zucchini, tomatoes, broccoli, cauliflower,
 peppers & asparagus
\$5.95 per person / \$1.50 surcharge in package

Roasted Asparagus
 With lemon zest & extra virgin olive oil
\$5.95 per person / \$1.50 surcharge in package

Fresh Mozzarella & Beefsteak Tomatoes
 With fresh basil & olive oil
\$6.50 per person / \$1.50 surcharge in package

Radicchio, Endive, & Arugula Salad
 With shaved manchego cheese
\$6.95 per person / \$1.50 surcharge in package

Penne with Roasted Vegetables
\$5.95 per person

Organic Roasted Baby Carrots
 With cumin, lemon juice & dijon mustard
\$5.95 per person

Quinoa Salad with Broccoli
\$5.95 per person

Moroccan Couscous
 With roasted Mediterranean vegetables
\$5.95 per person

Rigatoni Pasta
 Tossed with fresh mozzarella & sun dried tomato pesto
\$5.95 per person

Farfalle Pasta
 Bowtie pasta with sautéed spinach, goat cheese, leeks
 and grape tomatoes
\$5.95 per person

Brussell Sprouts
 Sliced apples, radishes, and lemon vinaigrette
\$5.95 per person

French Lentil Salad
 With Lemon Vinaigrette
\$5.95 per person

Baby Arugula with Shaved Manchego
 With Lemon Olive Oil Vinaigrette
\$6.95 per person

DESSERTS

MINIMUM 6 PEOPLE

SWEET BARS, FRUIT TARTS & SPECIALTY CAKES AVAILABLE WITH 24 HOUR NOTICE

<p>Sweet Tray A selection of cookies, loaf cakes, brownies and orange bars \$4.95 per person</p>	<p>Assorted Fruit Platter An arrangement of sliced seasonal fruit \$5.95 per person</p>	<p>Chocolate Covered Strawberries, Fruit Tarts & Specialty Cakes Available upon request</p>
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CATERED EVENTS

MINIMUM 6 PEOPLE

Tea Sandwiches

Smoked Salmon with Goat Cheese & Capers
White Tuna Dill with Lemon Peel
Roasted Turkey Breast with Cucumber & Herbed Mayo
Smoked Ham & Brie with Sliced Apples
Parmesan-Crusted Chicken Breast with Fresh Mozzarella
Smoked Turkey with Gruyere
Roasted Vegetables with Chevre
\$7.95 per person

Smoked Salmon Platter

Served with cream cheese, capers and red onions with black bread
\$14.95 per person

Crudités with Dip

\$5.95 per person

Crudités with Imported Cheese

Served with crackers and dip **\$9.95 per person**

Cheese & Fruit Board

Served with imported cheeses, strawberries, grapes and crackers
\$9.95 per person

Italian Antipasto

Fresh mozzarella, provolone cheese, pepperoni, soppressata, olives, roasted peppers
\$14.95 per person

Mediterranean Chips & Dips

Hummus, cucumber dill yogurt, roasted vegetable dip served with pita chips
\$6.50 per person

Southwestern Chips & Dips

Guacamole, salsa, and sour cream served with blue and corn tortilla chips
\$9.95 per person

HORS D'OEUVRES

MINIMUM 12 PEOPLE

CHOICE OF 6 HORS D'OEUVRES - \$20.95 per person

Assorted Focaccias and Bruschettas
Roasted Vegetables with Chevre on Focaccia Toast
Goat Cheese and Hot Pepper Jam Crostini
Spinach Feta Triangles
Crimini Mushrooms Stuffed with Crab
Grilled Tuna Crostini with Pineapple Salsa
Mini Crab Cakes with Mango Salsa
Mango Shrimp in Endive
Prosciutto with Artichoke Puree on Toast
New York Steak Batons
Bacon Wrapped Dates

Filet Mignon on Toast
Mini Chicken & Provencal Vegetables Kabobs
Skewered Parmesan Crusted Chicken
Lemon Basil Skewered Shrimp
Smoked Salmon on Belgium Endive with Herb Goat Cheese
Smoked Salmon Cucumber Canapé
Teriyaki Glazed Salmon Skewers
Seared Tuna with Mango Salsa Crostini
Chicken Satay with Peanut Dipping Sauce
Wild Mushroom Tartlets with Onions & Parmesan