

Ann Howard @ The Bond Ballroom

EXECUTIVE CONTINENTAL BREAKFAST

EXECUTIVE (minimum of 75 guests)

Fresh Fruit Platter to include Sliced Melons, Oranges, Pineapple and Fresh Assorted Berries
Assorted Miniature Plain and Filled Croissant
Assorted New York Style Bagels and Fresh Baked Muffins
Whipped Honey Butter, Cream Cheese and Preserves
Fresh Orange Juice and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
\$12.50 per person

EXECUTIVE MORNING BUFFETS

DIRECTOR I (minimum of 75 guests)

Fresh Fruit Platter to include Sliced Melons, Oranges, Pineapple and Fresh Assorted Berries
Scrambled Eggs with Chives and Gruyere Cheese
Smoked Maple Bacon or Spicy Breakfast Sausage
Roasted Baby Bliss Breakfast Potatoes
Assorted New York Style Bagels and Fresh Baked Muffins
Whipped Honey Butter, Cream Cheese and Preserves
Fresh Orange Juice and Cranberry Juice
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas
\$19.50 per person

DIRECTOR II (minimum of 75 guests)

Fresh Fruit Platter to include Sliced Melons, Oranges, Pineapple and Fresh Assorted Berries
Eggs Hollandaise with Canadian Bacon
Extra Thick Challah French Toast with Strawberries
Chicken Picatta
Baby Field Greens with Gourmet Dressing
Smoked Nova Scotia Salmon with Capers, Hard Boiled Eggs and Red Onions
Assorted New York Style Bagels
Whipped Honey Butter and Cream Cheese
Fresh Orange Juice and Cranberry Juice
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas
\$26.00 per person

ALL HOT BUFFETS CAN BE SERVED SEATED FOR AN ADDITIONAL FEE

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EXECUTIVE COLD BUFFETS

EXECUTIVE I (minimum of 75 guests)

Gourmet Deli Platter to include:

Sliced Roasted Turkey; Roast Beef; Black Forest Ham and Select Cheeses

Selection of Mixed Garden Salad, Pasta Salad or Country Potato Salad

A Selection of Baked Breads and Specialty Condiments

Assorted Gourmet Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$18.00 per person

EXECUTIVE II (minimum of 75 guests)

Classic Caesar Salad with Garlic Croutons

Choice of Two:

**Chicken Breast Stuffed with Spinach and Cheese with a Delicate Lemon Chantilly Sauce*

**Chilled Poached Salmon with Citrus Salsa*

**Sliced Grilled Black Angus Sirloin*

Accompanied by Marinated Vegetables and Chilled Indonesian Wild Rice

A selection of Baguettes and Sweet Butter

Lemon Mousse Cake with Vanilla Custard Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$24.00 per person

ALL COLD BUFFETS CAN BE SERVED FOR AN ADDITIONAL FEE

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EXECUTIVE HOT BUFFETS

DIRECTOR I (minimum of 75 guests)

Mesclun Baby Field Green Salad with Grapefruit, Candied Walnuts and Balsamic Vinaigrette

Choice of Two:

**Baked Apricot Chicken*

**Wild Mushroom Lasagna*

**Fresh Pork Loin with Cider Reduction*

Accompanied by Orzo Pilaf and Seasonal Vegetables

Chocolate Mousse Profiteroles

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$24.00 per person

DIRECTOR II (minimum of 75 guests)

Spinach Salad with Crumbled Bleu Cheese and Bacon Vinaigrette

Choice of Two:

**Seafood Newburg*

**Chicken Picatta*

**Roast Sliced Boneless Prime Rib with Horseradish Sauce*

Accompanied by Orzo Pilaf and Seasonal Vegetable

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$28.00 per person

ALL HOT BUFFETS CAN BE SERVED SEATED FOR AN ADDITIONAL FEE

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ELEGANT COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRE SELECTIONS (minimum of 75 guests)

(all hors d'oeuvres are butler passed by uniformed waitstaff)

\$12.00 per person (Please select five items)

MEAT ITEMS

Tenderloin Au Poivre Crostini

Miniature Beef Wellington

Baby Rack of Lamb

BBQ Pulled Pork in Phyllo Baskets

Grilled Lamb with Apple Chutney Crostini

POULTRY ITEMS

Curried Turkey Salad in A Profiterole

Oriental Chicken Salad in A Phyllo Basket

Chicken Sate with Thai Peanut Sauce

Sliced Duck Breast with Sweet Corn Relish

Pecan Chicken with Fruit Chutney

Scallion Chicken

SEAFOOD ITEMS

Asian Scallops wrapped in Bacon

Classic Shrimp Cocktail with Spicy Cocktail Sauce

Smoked Salmon with Black Bread and Capers

Pan Seared Cajun Shrimp Skewers

Crab Salad Profiterole

Seared Scallops on a Potato Crisp, with Minted Pea Puree

Crab Cakes with Remoulade Sauce

California Rolls (Sushi) with Wasabi

VEGETARIAN ITEMS

Roasted Red Pepper and Artichoke Heart Tartlets

Baked Brie and Caramelized Onion with Blue Cheese Tarts

Duxelles Stuffed Mushroom Caps

Potato Pancakes with Apple Onion Compote

Tomato Bruschetta with Basil Pesto

Russian Blinis with Caviar and Crme Fraiche

Vegetable Terrine with Tahini Sauce

Assorted Quesadillas

Stuffed Cherry Tomatoes with Boursin Cheese

Miniature Asparagus Quiche

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CONVERSATIONAL FOOD STATIONS (minimum of 75 guests)

ITALIAN STATION

Served with Fresh Focaccia Bread with Bleu Cheese and Carmelized Onion Topping, Grated Parmesan Cheese and Crushed Red Pepper Seeds

PENNE PASTA

Served with two of the following sauces...
Sun-dried Tomatoes, Pine Nuts in a Light Cream Sauce
Spicy Fra Diavolo Sauce
A Light Mushroom Sauce with Wild Mushrooms

\$12.00 per person

CARVING STATIONS

(Carved by uniformed servers \$75.00 Carver Fee)
All served with miniature baked rolls, assorted breads and gourmet condiments
Select two choices

Roasted Tenderloin of Beef
Roasted Turkey Breast
Black Forest Ham
Black Angus Sirloin
Rack of Lamb
Pork Tenderloin
Barbeque Brisket

\$12.00 per person

SOUTHWESTERN FIESTA

Grilled Sliced Chicken Breast or Sliced Black Angus Sirloin served with Grilled Onions and Peppers, Sour Cream, Spicy Salsa and Fresh Guacomole
Homemade Beef Chili served from Toasted Bread Bowls
Chili Con Queso served with authentic Blue Corn Chips

\$12.00 per person

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NOSHING STATION

An Array of Crisp Colorful Vegetables Overflowing from Baskets Garnished with Garden Greens Served with Dipping Sauces ; Vermont Cabot Cheese Displayed on a Wooden Cutting Board Whole Wheel of Brie with Toasted Pecans and Caramel Sauce Garnished with Plump Grapes and Strawberries Served with Fresh Baked Sliced Baguettes

\$10.00 per person

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THE BOND BALLROOM SEATED DINNERS

All dinner selections are served with a choice of Salad and Dessert. Chefs choice of accompaniments, Breads and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas (minimum of 75 guests)

SALAD SELECTIONS

Please select one from the following

Garden Greens with Chopped Vegetables

Classic Caesar Salad

Baby Spinach Salad with Sliced Strawberries

Mesclun Field Greens with Grapefruit and Candied Walnuts Served with Appropriate Gourmet Dressings

ENTRE SELECTIONS

BEEF ENTRES LONDON BROIL
with a Wild Mushroom Sauce **\$28.50**

10 OZ GRILLED FILET MIGNON
with a Classic Bernaise **\$41.00**

SLICED ROAST TENDERLOIN OF BEEF
with a Red Wine Reduction **\$38.00**

RACK OF LAMB
with Minted Demi Glaze **\$39.00**

VEAL CHOP
with a Veal Reduction Sauce **\$44.00**

POULTRY ENTRES DUXELLES STUFFED CHICKEN BREAST
with a Wild Mushroom Demi Glaze **\$28.00**

CHICKEN MARSALA
with a Marsala Wine and Mushroom Sauce **\$26.00**

ARTICHOKE CHICKEN
with Lemon, Butter, Garlic, Wine, Capers and Artichoke Hearts **\$26.00**

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SEAFOOD ENTRES

ROASTED SALMON FILET
with a Citrus Salsa **\$32.00**

ROASTED SEA BASS
with Tomato Buerre Blanc **\$36.00**

BAKED STUFFED SHRIMP
with Drawn Butter and Lemon Market Price

STUFFED LOBSTER TAIL
with Drawn Butter and Lemon

DESSERT SELECTIONS

Please select one from the following

Chocolate Mousse Cake

Chocolate Marquis with Raspberry Sauce

Warm Fruit Beggars Purses with Vanilla Custard Sauce

Tiramisu New York Style Cheesecake

THE BOND BALLROOM CORPORATE DINNER BUFFETS

EXECUTIVE 1

Baby Field Greens with Grapefruit Sections, Crumbled Bleu Cheese and Candied Walnuts

Balsamic Vinaigrette

Choice of Two...

*Chicken Picatta

*Sliced Stuffed Roast Pork with Creamy Sherry Sauce

*Sliced Black Angus Sirloin with Bordelaise Sauce

Accompanied by Rice Orzo Pilaf or Roasted Red Bliss Potatoes and Seasonal Vegetable

Molten Lava Cake with Vanilla Custard Sauce

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$35.00 per person

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EXECUTIVE 2

Caesar Salad or Baby Spinach Salad

Choice of Two...

*Roasted Sea Bass with a Tomato Buerre Blanc

*Roasted Salmon Saki Yaki

*Sliced Roast Tenderloin of Beef with a Roasted Shallot Demi

*Sliced Roast Lamb

Accompanied by Rice Orzo Pilaf, Garlic Mashed Potatoes, Roasted Red Bliss Potatoes or Potatoes Au Gratin and Seasonal Vegetable Triple Mousse Tower with Vanilla Custard Sauce

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$42.00 per person