



Continental Breakfast

Priced per Guest, Based on a 90-Minute Service, Requires No Minimum, and Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Hot Teas

CLASSIC CONTINENTAL

\$28.00 Per Guest

- **Orange and Cranberry Juice**
- **Seasonal Whole and Sliced Fruits and Mixed Berries**
- **Freshly Baked Breakfast Pastries and Muffins** | Assorted Preserves, Butter

THE EXECUTIVE CONTINENTAL

\$32.00 Per Guest

- **Orange and Cranberry Juice**
- **Seasonal Whole and Sliced Fruits and Mixed Berries**
- **Freshly Baked Breakfast Pastries and Muffins** | Assorted Preserves, Butter

Choice of Two:

- **Assorted NY Style Bagels** | Whipped Butter, Regular and Flavored, Cream Cheeses
 - Sliced Smoked Salmon | Add 5
- **A Medley of Breakfast Cereals** | Whole and 2% Milk (Oat, Almond and Soy Milk Available Upon Request)
- **Individual Flavored Greek Yogurts**
- **Fruit Yogurt Parfait** | Granola and Berries

CONTINENTAL BREAKFAST ENHANCEMENTS

Pricing is Per Guest and Available with Purchase of Continental or Breakfast Buffet

Breakfast Sandwiches | 12

- **Fresh Baked Croissant** | Scrambled Egg, Applewood Bacon, Cheddar
- **Classic New Jersey Breakfast Sandwich** | Egg and Cheese on a Kaiser Roll
- **Jersey Bagel** | Fried Egg, Taylor Ham, America Cheese
- **English Muffin** | Fried Egg, Bacon, Swiss Cheese
- **Egg White Wrap (V)** | Scrambled Egg Whites, Spinach, Feta, Roasted Tomato, Whole Wheat Tortilla

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- **Fluffy Scrambled Eggs or Scrambled Egg Whites (V, GF)** | 5
 - **Choice of Hardwood Smoked Bacon or Pork Sausage Links (GF)** | 8
 - **Turkey Sausage Links or Turkey Bacon (GF)** | 8
 - **Steel Cut Oatmeal (V)** | 7 Raisins, Brown Sugar, Glazed Walnuts, 2% Milk
 - **Overnight Oats (V)** | 8 Honey, Cinnamon, Peanut Butter
 - **Individual Fruit Yogurt Parfait** | 6 Granola and Berries
 - **Chilled Hard-Boiled Eggs (GF, DF)** | 36/Dozen
 - **Smoothie Shooters (V)** | 5 Banana Strawberry and Mixed Berry

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues, products and prices may be altered. Reasonable and comparable substitutions will be offered. All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, 8% taxable event fee on food and beverage and applicable sales tax. Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Breakfast Tables

Priced per Guest, Based on a 90-Minute Service, Requires a 20 Guest Minimum, and Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Hot Teas

BREAKFAST BUFFET

\$42.00 Per Guest

- **Orange and Cranberry Juice**
- **Sliced Seasonal Fruits and Mixed Berries**
- **Freshly Baked Breakfast Pastries and Muffins** | Assorted Preserves, Butter
- **An Assortment of Breakfast Cereals** | Bananas, Whole and 2% Milk
(Oat, Almond and Soy Milk Available Upon Request)
- **Individual Flavored Greek Yogurts** | Granola
- **Fluffy Scrambled Eggs** (V, GF)

Substitute Scrambled Eggs:

- **Scrambled Egg Whites** (V, GF, DF) | Roasted Peppers
- **Scrambled Eggs** (V, GF) | Goat Cheese, Scallions | Add 3
- **Denver Scramble** (GF) | Onion, Pepper, Ham | Add 3
- **Mediterranean Scramble** (V, GF) | Egg Whites, Spinach, Roasted Tomato, Feta | Add 4

Choice of Two: (GF)

- Applewood Smoked Bacon
- Country Pork Sausage Links
- Turkey Sausage Links
- Chicken Apple Sausage | Add 3
- Country Smokehouse Ham

Choice of One: (VE, GF, DF)

- Oven Roasted Breakfast Potatoes
- Hash Browns Casserole

Choice of One:

Served with Powdered Sugar, Warm Maple Syrup, Whipped Butter

- Brioche French Toast
- Buttermilk Pancakes
- Belgian Waffles

BREAKFAST TABLE ENHANCEMENTS

Available in Conjunction with Any Breakfast

Made to Order Farm Fresh Eggs and Omelets | 15
Proteins | Diced Smokehouse Ham, Jersey Pork Roll, Bacon
Cheeses | Cheddar, Swiss
Toppings | Sliced Mushrooms, Roasted Bell Peppers, Avocado, Chopped Sweet Onions, Spinach Leaves, Tomatoes, Jalapeños
Egg Whites Available Upon Request
Requires an Attendant | 200 per Station

Smoked Salmon Display | 16
NY Style Bagels, Capers, Red Onion, Sliced Tomatoes, Chopped Egg, Cream Cheese

Avocado Toast Bar | 12
Fresh Crushed Avocado and Assorted Toasts
Toppings | Crumbled Feta, Cucumber, Grape Tomatoes, Pickled Red Onions, Roasted Red Pepper, Spinach, Balsamic Glaze

- Sliced Smoked Salmon | Add 5

BRUNCH IT UP!

\$15.00 Per Guest

*Only Available with the Purchase of Breakfast Buffet | Select Two Salads,
One Entrée and Two Desserts*

Choice of Two Salads:

- **Rolling Hills House Salad** (VE, GF, DF) | Field Greens, Shredded Carrots, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
- **Traditional Caesar Salad** (V) | Romaine Hearts, Shredded Parmesan, Garlic Crostini, Caesar Dressing
- **Mediterranean Quinoa Salad** (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Tuscan Tortellini Salad** (V) | Spinach, Tomato, Artichoke Hearts, Olives, Shaved Parmesan, Balsamic Vinaigrette
- **Caprese Salad** (V, GF) | Ciliegine, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Antipasto Display** (GF) | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions

Choice of One Entrée:

- **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- **Grilled Flank Steak** (GF, DF) | Peppers, Green Onion, Balsamic Jus
- **Italian Sausage and Peppers & Onions** (GF, DF) | Tomatoes, Roasted Peppers, Grilled Onions
- **Grilled Salmon** (GF) | Herbed Garlic Butter | Add 4
- **Eggplant Rollatini** (V) | Lemon Ricotta Stuffed, Fresh Mozzarella, Traditional Marinara Sauce
- **Penne Pasta alla Vodka** (V) | Marinara Cream Sauce, Petit Green Peas

Chef's Selection of Sweet Endings

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Morning Breaks

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

COLD BEVERAGES | Pepsi's® Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

ENHANCED BEVERAGES | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

BEVERAGE SERVICE

90-Minute Beverage Service

- Hot Beverages | 9
- Cold Beverages | 5
- Enhanced Beverages | 7
- Hot and Cold Beverages | 14
- Hot and Enhanced Beverages | 16

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 15
- Cold Beverages | 8
- Enhanced Beverages | 12
- Hot and Cold Beverages | 23
- Hot and Enhanced Beverages | 27

All-Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 25
- Cold Beverages | 14
- Enhanced Beverages | 19
- Hot and Cold Beverages | 39
- Hot and Enhanced Beverages | 44

Enhanced Beverage Selection

Must Select Three

- Gatorade | G Zero
- CELSIUS Energy Drinks
- Pure Leaf Iced Teas
- Starbucks Frappuccino
- Naked Brand Fruit Smoothies
- Coconut Water
- Red Bull
- San Benedetto Still and Sparkling Water

DESIGNER INFUSED WATER STATION

\$5.00 Per Guest

Refreshed up to Four Hours | Select up to Three Flavors

Orange, Lemon, Lime, Green Apple, Strawberries, Cucumber, Mint, Basil, Ginger

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AM BOOST

Based on up to 90 Minutes of Service

Price for up to 3 | 19

Price for up to 5 | 24

- **Designer Trail Mix Station** | Housemade Granola, Sunflower Seeds, Almonds, Dried Fruits, Banana Chips, Yogurt Covered Pretzels
- **Assorted Granola, Fruit and Nut Bars**
- **Season's Picked Fresh Whole Fruit**
- **Sliced Seasonal Fruit and Berries**
- **Fruit and Brie Skewers**
- **Fruit Yogurt Parfait** | Granola and Berries
- **Fruit Smoothie Shooters** | Strawberry Banana, Mixed Berry
- **Assorted NY Style Bagels** | Plain and Flavored Cream Cheeses
- **Freshly Baked Breakfast Pastries and Muffins** | Assorted Preserves, Butter
- **Chef's Selection Pound Cake Trio**
- **Assorted Fresh Baked Scones** | Preserves
- **Buttery Crumbly Coffee Cake**
- **Chilled Hard-Boiled Eggs**
- **Avocado Toast** | Avocado Spread, Feta, Pickled Red Onion, Arugula, Balsamic Glaze | Add 4

PROCURE IMPACT BREAK

\$26.00 Per Guest

****Must Order At Least Two Weeks In Advance****

Each approved vendor in the Procure Impact Marketplace employs individuals with barriers to work and each purchase creates meaningful jobs and supportive services that help vulnerable populations build a brighter future – including survivors of trafficking, refugees, individuals with disabilities, veterans and individuals who have experienced trauma, poverty, homelessness, and incarceration.

- **Pretzel Rods Tri Pack** by Cameron's Coffee and Chocolates
- **Dark Chocolate & Sea Salt Granola** by Out of the Blue
- **Cameron's Trail Mix** by Cameron's Coffee and Chocolates
- **Sugar and Cinnamon Almonds** by Cameron's Coffee and Chocolates
- **Freshly Baked Breakfast Pastries and Muffins** | Assorted Preserves, Butter

Afternoon Breaks

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

COLD BEVERAGES | Pepsi's® Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

ENHANCED BEVERAGES | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

BEVERAGE SERVICE

90-Minute Beverage Service

- Hot Beverages | 9
- Cold Beverages | 5
- Enhanced Beverages | 7
- Hot and Cold Beverages | 14
- Hot and Enhanced Beverages | 16

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 15
- Cold Beverages | 8
- Enhanced Beverages | 12
- Hot and Cold Beverages | 23
- Hot and Enhanced Beverages | 27

All-Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 25
- Cold Beverages | 14
- Enhanced Beverages | 19
- Hot and Cold Beverages | 39
- Hot and Enhanced Beverages | 44

Enhanced Beverage Selection

Must Select Three

- Gatorade | G Zero
- CELSIUS Energy Drinks
- Pure Leaf Iced Teas
- Starbucks Frappuccino
- Naked Brand Fruit Smoothies
- Coconut Water
- Red Bull
- San Benedetto Still and Sparkling Water

DESIGNER INFUSED WATER STATION

\$5.00 Per Guest

Refreshed up to Four Hours | Select up to Three Flavors

Orange, Lemon, Lime, Green Apple, Strawberries, Cucumber, Mint, Basil, Ginger

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PM RECHARGE

Based on up to 90 Minutes of Service

Price for up to 3 | 19

Price for up to 5 | 24

- **Sliced Seasonal Fruit and Berries**
- **Individual Bags of White Cheddar Popcorn and Cracker Jacks**
- **Individual Bags of Potato Chips, Corn Chips, Pretzels**
- **Designer Trail Mix Station** | Dried Fruits, Sunflower Seeds, Mixed Nuts, Pretzels, M&Ms
- **Assorted Granola, Fruit and Nut Bars**
- **Crudit  Display** | Buttermilk Ranch (GF) and Blue Cheese Dips (GF)
- **Hummus Trio** (VE, GF, DF) | Toasted Pita Chips, Vegetables
- **Lemon Bars**
- **Decadent Chocolate Brownies and Blondies**
- **Assorted House Baked Cookies**
- **Tortilla Chips** (VE, GF, DF) | Salsa, Guacamole
 - Warm Queso Cheese Dip | Add 2
- **Warm Ballpark Pretzels** | Course Ground Mustard and Yellow Mustard
 - Warm Spicy Beer Cheddar Dip | Add 2
- **Tomato Caprese Kabobs** (V, GF)
- **Assorted Domestic Cheeses** | Mustard, Preserves, Crackers | Add 4

PROCURE IMPACT BREAK

\$26.00 Per Guest

****Must Order At Least Two Weeks In Advance****

Each approved vendor in the Procure Impact Marketplace employs individuals with barriers to work and each purchase creates meaningful jobs and supportive services that help vulnerable populations build a brighter future – including survivors of trafficking, refugees, individuals with disabilities, veterans and individuals who have experienced trauma, poverty, homelessness, and incarceration.

- **Chocolate Chip Oatmeal Cookies** by Women's Bean Project
- **Maple Walnut Ice Cream Popcorn** by Prospector Popcorn
- **Summer Harvest Gummies** by Women's Bean Project
- **Gochujang BBQ Cashews** by Cameron's Coffee and Chocolates
- **Seasonal Crudit ** | Hummus and Caramelized Onion Dip

Plated Luncheon

Plated Luncheons Require a Minimum of 10 Guests and Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Hot Teas on Request
Split Menus | Chef's Choice of Starch and Vegetable | Highest Price Prevails | Counts Required At Least 3 Business Days in Advance

FIRST COURSE

Please Select One Salad or Soup

Select Salad and Soup | Add 4

- **Rolling Hills House Salad** (VE, GF, DF) | Field Greens, Shredded Carrots, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
- **Traditional Caesar Salad** (V) | Romaine Hearts, Shredded Parmesan, Garlic Crostini, Caesar Dressing
- **Strawberry Fields** (VE, GF, DF) | Mixed Greens, Fresh Strawberries, Toasted Pine Nuts, Red Onions, Balsamic Vinaigrette
- **Baby Spinach Salad** (V, GF) | Roasted Pecans, Sliced Apples, Blue Cheese Crumbles, Balsamic Vinaigrette
- **Traditional Chicken Noodle** (DF)
- **Roasted Tomato Bisque** (V) | Crostini, Basil Oil
- **Pasta Fagioli** (V)
- **Creamy Wild Mushroom** (V)

MAIN COURSE

Please Select One Hot or Chilled Entrée

Chilled Entrées

- **Traditional Chopped Cobb** (GF) | 39
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- **Chicken Caesar Salad** (V) | 39
Hearty Romaine, Shaved Parmesan, Garlic Parmesan Croutons, Caesar Dressing
 - Substitute Blackened Jumbo Shrimp (3) (GF) | Add 6
 - Substitute Grilled Flank Steak (GF) | Add 8

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MAIN COURSE (CONT)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

- **Lemon Cilantro Chicken Bruschetta** (GF, DF) | 47
Oven-Roasted Potatoes, Jersey Tomatoes, Red Onions, Fresh Basil
- **Grilled Flank Steak Chimichurri** (GF, DF) | 54
Roasted Fingerling Potatoes
- **Marinated Pork Loin** (GF) | 47
Whipped Sweet Potatoes, Rosemary and Balsamic Jus
- **Blackened Salmon** (GF) | 49
Rice Pilaf, Parmesan Sauce

Vegetarian Entrée Selections:

Please Select One

- **Penne Primavera** (V) | Seasonal Vegetables, Fresh Tomatoes, Herbs, Light Pesto Cream Sauce
- **Zucchini Fritter** (V) | Garlic Chive Yogurt Sauce
- **Mushroom Tower** (VE, GF, DF) | Portobello, Zucchini, Yellow Squash, Bell Pepper, Tofu, Balsamic Glaze

FINAL COURSE

Please Select One

- **New York Style Cheesecake** | Strawberry Coulis
- **Bread Pudding** | Caramel Sauce, Whipped Sweet Cream
- **Chocolate Mousse Cake** | Berry Coulis
- **Carrot Cake** | Cream Cheese Frosting
- **Lemon Cream Cake**
- **Flourless Chocolate Cake** (GF) | Raspberry Coulis
- **Platter of Assorted Mini Desserts for the Table** | Add 4

Chilled Lunch Tables

Buffet Luncheons Require a Minimum of 20 Guests and Include Freshly Brewed Regular Coffee and Decaffeinated Coffee, a Selection of Specialty Hot Teas and Freshly Brewed Iced Tea
Value Pricing is Available on the Indicated Day

SIMPLY SANDWICHES

\$56.00 Per Guest

Monday and Thursday Value Price | 51

- **Chef's Handcrafted Seasonal Soup**
- **Traditional Caesar Salad** (V) | Romaine Hearts, Shredded Parmesan, Garlic Crostini, Caesar Dressing
- **Caprese Salad** (V, GF) | Spinach, Ciliegine, Roasted Tomatoes, Basil Chiffonade, Balsamic Vinaigrette
- **Carolina Roasted Turkey Club on Sourdough Bread** | Applewood Smoked Bacon, Lettuce, Jersey Tomato, Mayonnaise
- **The Jersey Italian Sub** | Aged Provolone, Genoa Salami, Smoked Ham, Shredded Iceberg Lettuce, Jersey Tomatoes, Oil & Vinegar
- **Tuna Salad on Croissant** | Lettuce, Jersey Tomato, Onion
- **Eggplant on Focaccia** (V) | Mozzarella, Tomato, Balsamic Aioli
- **Housemade Potato Chips, Pickles Spears**

Desserts

- **Decadent Chocolate Brownies**
- **Assorted House Baked Cookies**

RUTHERFORD DELI

\$56.00 Per Guest

Wednesday Value Price | 51

- **Chef's Handcrafted Seasonal Soup**
- **Rolling Hills House Salad** (VE, GF, DF) | Field Greens, Shredded Carrots, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
- **Tuscan Tortellini Salad** (V) | Spinach, Roasted Tomato, Marinated Artichoke Hearts, Olives, Shaved Parmesan, Balsamic Vinaigrette
- **Roast Beef on Baguette** | Wisconsin Cheddar, Horseradish Cream, Greens, Grilled Onion
- **Buffalo Chicken Salad Wrap on Homemade Tortilla Wrap** | Lettuce, Jersey Tomato, Onion
- **Smoked Virginia Ham on Baguette** | Swiss, Dijon Mustard, Arugula
- **Caprese Wrap** (V) | Mozzarella, Tomato, Basil Leaves, Spinach, Balsamic Reduction
- **Housemade Potato Chips, Pickles Spears**

Desserts

- **Cheesecake Bites**
- **Blondies**

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FROM THE FARMERS PRODUCE STAND

\$56.00 Per Guest

Tuesday and Friday Value Price | 51

- **Chef's Handcrafted Seasonal Soup**
- **Mediterranean Quinoa Salad** (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Greens** | Romaine Hearts, Mixed Greens, Baby Spinach
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Mushrooms, Pecans, Sunflower Seeds, Parmesan, Blue Cheese Crumble, Smoked Bacon, Eggs, Housemade Croutons
- **Proteins** (GF) | *Select Three* | Roasted Chicken, Grilled Flank Steak, Seared Salmon, Crispy Tofu (VE), Sautéed Rock Shrimp
- **Dressings** (GF) | Buttermilk Ranch and Blue Cheese Dressings, Herb and Balsamic Vinaigrettes
- **Artisanal Rolls and Butter**

Desserts

- **Lemon Cream Cake**
- **Carrot Cake** | Cream Cheese Frosting

Hot Lunch Tables

Buffet Luncheons Require a Minimum of 20 Guests and Include Freshly Brewed Regular Coffee and Decaffeinated Coffee, a Selection of Specialty Hot Teas, and Freshly Brewed Iced Tea

Value Pricing is Available on the Indicated Day

LITTLE ITALY

\$61.00 Per Guest

Monday and Thursday Value Price | 56

- **Traditional Caesar Salad** (V) | Romaine Hearts, Shredded Parmesan, Garlic Crostini, Caesar Dressing
- **Caprese Salad** (V, GF) | Arugula, Ciliegine, Roasted Tomatoes, Basil Chiffonade, Balsamic Vinaigrette
- **Chicken Francaise** | Egg-Dipped Chicken Breast, Lemon White Wine Sauce
- **Italian Sausage and Peppers & Onions** (GF, DF) | Sweet Italian Sausage, Tomatoes, Roasted Peppers, Grilled Onions
- **Penne alla Vodka** (V) | Marinara Cream Sauce, Petit Green Peas
- **Eggplant Rollatini** (V) | Lemon Ricotta Stuffed, Fresh Mozzarella, Traditional Marinara Sauce
- **Broccolini** (VE, GF, DF) | Garlic
- **Focaccia** | Herb Infused EVOO

Desserts

- **Assorted Italian Pastries and Cakes**

+ Select One Stromboli | Sausage, Pepperoni or Spinach | Add 9

FIRE GRILLED FIESTA

\$61.00 Per Guest

Wednesday Value Price | 56

- **Street Corn Salad** (V, GF) | Romaine, Roasted Corn, Cotija Cheese, Tomatoes, Spicy Ranch Dressing, Tortilla Strips
- **Fajitas**
 - + **Warm Flour Tortillas**
 - + **Proteins** (GF) | Cilantro Lime Chicken, Marinated Flank Steak
 - + **Salsas** | Salsas Roja and Pico de Gallo
 - Add Ranchero Shrimp | Add 8
 - + **Toppings** | Roasted Onions, Sweet Bell Peppers, Shredded Lettuce, Jalapeños, Diced Tomatoes, Cheddar and Pepper Jack Cheeses, Sour Cream, Guacamole
- **Cheese Enchiladas** (V) | Salsa Verde
- **Blue Corn Tortilla Chips** (VE, GF, DF)
- **Pinto Fiesta Rice** (VE, GF, DF)
- **Beans Ranchero** (GF)

Desserts

- **Tres Leches Cake**
- **Flan**

FLAVOR OF THE MEDITERRANEAN

\$61.00 Per Guest

Tuesday and Friday Value Price | 56

- **Greek Salad** (V, GF) | Romaine, Pepperoncini, Olives, Cucumber, Tomatoes, Feta, Lemon Vinaigrette
- **Mediterranean Quinoa Salad** (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- **Grilled Salmon** (GF) | Herbed Garlic Butter
- **Grilled Flank Steak** (GF, DF) | Peppers, Green Onion, Balsamic Jus
- **Orzo** (V, DF) | Sundried Tomatoes, Spinach, Garlic, Lemon Oil
- **Artisan Rolls and Butter**
- **Marinated and Grilled Vegetables** (VE, GF, DF)

Desserts

- **Seasonal Fresh Cut Fruit**
- **Carrot Cake** | Cream Cheese Frosting

SOUTHERN COMFORT

\$61.00 Per Guest

- **Rolling Hills House Salad** (VE, GF, DF) | Field Greens, Shredded Carrots, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
- **Memphis-Style Coleslaw** (V, GF)
- **Bone-In BBQ Chicken** (GF, DF)
- **Carolina Pulled Pork** (GF, DF)
- **Texas Smoked Sausage** | Pepper and Onions
- **Home Style Mac & Cheese** (V)
 - New Orleans-Style Shrimp | Add 8
- **Crispy Brussels Sprouts** (VE, GF, DF)
- **Corn Soufflé** (V)
- **Assorted Rolls and Fresh Hoagie Rolls** | Butter

Desserts

- **Seasonal Fresh Cut Fruit**
- **Warmed Fruit Cobbler**

SOUP ENHANCEMENT

Choice of Any Soup | Add 3

- **Chicken Tortilla Soup** (GF)
- **Slow Roasted Vegetable Chili** (V)
- **Traditional Chicken Noodle** (DF)
- **Roasted Tomato Bisque** (V) | Crostini, Basil Oil
- **Pasta Fagioli** (V)
- **Creamy Wild Mushroom** (V)
- **Black Bean** (VE, GF, DF)

THE TAILGATE

\$61.00 Per Guest

- **Chef's Spicy Chili** | Cheddar, Tortilla Chips, Sour Cream, Chives
- **Grilled Vegetable Platter** (VE, GF, DF) | Zucchini, Yellow Squash, Eggplant, Peppers
- **Tailgate Hoagies** | Carolina Roasted Turkey, Virginia Smoked Ham, Aged Provolone, Lettuce, Tomato, Onion, Signature Dressing
- **Chicken Wings** (GF) | Buffalo, Barbeque or Thai Chili Sauce
- **Mini Cheeseburger Sliders** | Ketchup
- **Hot Dog Sliders** | Ketchup, Mustard and Relish
- **Slow Roasted Carolina Style Pork Ribs** (GF, DF)
- **Backyard Baked Beans** (GF, DF)

Desserts

- **Sliced Watermelon**
- **Funnel Cake**

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Grab and Go Lunch

Dine in or Deconstructed Fee | Add 5

Deconstructed box lunches allow the guest to customize what is included in their lunch. All elements will be presented as they would be found in a prepackaged box lunch: wrapped sandwich and cookie, portion packed salad, whole fruit, and an individual bag of chips

BOXED LUNCH TO GO

\$42.00 Per Box

All Lunches Include the Following:

- Individual Bag of Potato Chips
- Seasonal Hand-Picked Whole Fruit
- Chocolate Chip Cookie
- Bottled Water

Choice of One:

- Housemade Potato Salad (V, GF)
- Vegetable Pasta Salad (V)

SANDWICH SELECTION

Select Two Sandwiches

Add Additional Sandwich Choice | 2 per Guest per Addition

- **Carolina Roasted Turkey Club on Sourdough Bread** | Applewood Smoked Bacon, Lettuce, Jersey Tomato, Mayonnaise
- **Buffalo Chicken Salad Wrap on Homemade Tortilla Wrap** | Lettuce, Jersey Tomato, Onion
- **The Jersey Italian Sub** | Aged Provolone, Genoa Salami, Smoked Ham, Shredded Iceberg Lettuce, Jersey Tomatoes, Oil & Vinegar
- **Roast Beef on Baguette** | Wisconsin Cheddar, Horseradish Cream, Greens, Grilled Onion
- **Smoked Virginia Ham on Baguette** | Swiss, Dijon Mustard, Arugula
- **Tuna Salad on Croissant** | Lettuce, Jersey Tomato, Onion
- **Eggplant on Focaccia** (V) | Mozzarella, Tomato, Balsamic Aioli
- **Caprese Wrap** (V) | Mozzarella, Tomato, Basil Leaves, Spinach, Balsamic Reduction

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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ENHANCEMENTS

Upgraded Beverage Selections | Add 2

Please Select Two

- Gatorade | G Zero
- CELSIUS Energy Drinks
- Pure Leaf Iced Teas
- Naked Brand Fruit Smoothies
- Coconut Water
- Red Bull
- San Benedetto Still and Sparkling Water

Snack Enhancement | Add 2

Please Select One

- Granola Bar
- Energy Bar
- Fruit Trail Mix

Small Group Lunch

Small Group Buffet Luncheons Require a Minimum of 10 Guests and Include Freshly Brewed Regular Coffee and Decaffeinated Coffee, a Selection of Specialty Hot Teas and Freshly Brewed Iced Tea

SMALL GROUP COLD BUFFET

\$61.00 Per Guest

- **Chef's Handcrafted Seasonal Soup**
- Choice of One Leaf Salad:**
- Crisp Caesar Salad (V)
 - Rolling Hills House Salad (VE, GF, DF)
- Choice of Composed Salad:**
- Housemade Potato Salad (V, GF)
 - Vegetable Pasta Salad (V, DF)
 - Deli Style Coleslaw (V, GF)
 - Tuscan Tortellini Salad (V)
 - Mediterranean Quinoa Salad (V, GF)
- Choice of Two Sandwiches:**
- **Roast Beef on Baguette** | Wisconsin Cheddar, Horseradish Cream, Greens, Grilled Onion
 - **Buffalo Chicken Salad Wrap on Homemade Tortilla Wrap** | Lettuce, Jersey Tomato, Onion
 - **Smoked Virginia Ham on Baguette** | Swiss, Dijon Mustard, Arugula
 - **Carolina Roasted Turkey Club on Sourdough Bread** | Applewood Smoked Bacon, Lettuce, Jersey Tomato, Mayonnaise
 - **The Jersey Italian Sub** | Aged Provolone, Genoa Salami, Smoked Ham, Shredded Iceberg Lettuce, Jersey Tomatoes, Oil & Vinegar
 - **Tuna Salad on Croissant** | Lettuce, Jersey Tomato, Onion
 - **Eggplant Parmesan on Focaccia** (V) | Mozzarella, Tomato, Balsamic Aioli
 - **Caprese Wrap** (V) | Mozzarella, Tomato, Basil Leaves, Spinach, Balsamic Reduction
- Chef's Selection of Desserts**

SMALL GROUP HOT BUFFET

\$66.00 Per Guest

- **Assorted Artisanal Rolls and Sweet Creamery Butter**
 - **Chef's Selection of Seasonal Vegetables and Starches**
 - **Chef's Seasonally Inspired Soup**
- Choice of One Salad:**
- Crisp Caesar Salad (V)
 - Rolling Hills House Salad (VE, GF, DF)
- Choice of Composed Salad:**
- Vegetable Pasta Salad (V, DF)
 - Caprese Salad (V, GF)
 - Tuscan Tortellini Salad (V)
 - Mediterranean Quinoa Salad (V, GF)
- Choice of Two Entrées:**
- **Chicken Francaise** | Egg-Dipped Chicken Breast, Lemon White Wine Sauce
 - **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
 - **Chicken Fajitas** | Warm Flour Tortillas, Cilantro Lime Chicken, Roasted Onions, Sweet Bell Peppers, Jalapeños, Diced Tomatoes, Cheddar and Pepper Jack Cheeses, Sour Cream, Guacamole, Housemade Salsa
 - **Grilled Flank Steak** (GF, DF) | Peppers, Green Onion, Balsamic Jus
 - **Italian Sausage and Peppers & Onions** (GF, DF) | Sweet Italian Sausage, Tomatoes, Roasted Peppers, Grilled Onions
 - **Grilled Salmon** (GF) | Herbed Garlic Butter
 - **Penne alla Vodka** (V) | Marinara Cream Sauce, Petit Green Peas
 - **Cheese Enchiladas** (V) | Salsa Verde
 - **Eggplant Rollatini** (V) | Lemon Ricotta Stuffed, Fresh Mozzarella, Traditional Marinara Sauce
- Chef's Selection of Desserts**

SMALL GROUP WORKING LUNCH

\$44.00 Per Guest

Available Every Day for Groups of Less than 10 Guests

Rolling Hills House Salad (VE, GF, DF) | Field Greens, Shredded Carrots, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
Served Family Style

Each Guest to Select an Individual Entrée and Side

Orders Must Be Submitted by 10am on the Day of Your Event

- **CLASSIC FINCH’S BURGER** | 8oz Black Angus Patty, Green Leaf Lettuce, Tomato, Red Onion, Sliced Dill Pickle, Brioche Roll
- **BACON CHEDDAR BURGER** | 8oz Black Angus Patty, Applewood Smoked Bacon, Cheddar Cheese, Green Leaf Lettuce, Tomato, Red Onion, Sliced Dill Pickle, Roasted Garlic Aioli, Brioche Roll
- **JERSEY GRILLED CHICKEN SANDWICH** | Marinated and Grilled Boneless Chicken Breast, Fresh Mozzarella, Mixed Greens, Tomato, Red Onion, Orange Balsamic Reduction
- **FRENCH DIP STEAK SANDWICH** | Sliced Steak, Caramelized Onions, Mushrooms, Provolone on Baguette, Au Jus
- **TURKEY CLUB** | Sliced Roasted Turkey, Applewood Smoked Bacon, Romaine Lettuce, Sliced Jersey Beefsteak, Aioli on Toasted Whole Wheat
- **CAPRESE SANDWICH** (V) | Fresh Mozzarella, Beefsteak Tomato, Basil, Arugula, Balsamic Reduction on Ciabatta

Assorted Soft Drinks

Choice of Side | French Fries or Fruit Cup

Chef’s Selection of Dessert | *Served Family Style*

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Reception Tables

Priced per Guest, Based on 60/up to 120 Minutes of Service, and Requires a Minimum of 25 Guests

TRADITIONAL DISPLAYS

Artisanal Cheese | 19/29

Chef's Selection of Domestic and Imported Cheeses
Dried Fruits, Almonds, Fresh Berries, Honey, Preserves
Assorted Crackers, Sliced Baguettes

Market Crudit  | 14/21

Display of Crisp Raw Garden Vegetables
Buttermilk Ranch (GF), House Made Hummus and Roasted Onion Dip

Seasonal Fruit Table | 12/18

Assorted Hand Cut Seasonal Melons, Fruits and Berries
Honey Yogurt Dip

Italian Trattoria | 22/33

Prosciutto, Pepperoni, Soppressata, Salami
Mozzarella, Aged Provolone and Gorgonzola Cheeses
Marinated Olives and Artichokes, Grilled Vegetables, Roasted Tomatoes
Dijon and Grain Mustards
Crusty Country Bread, Crackers

Signature Sweets | 18/27

Collection of European Style Pastries, Bakery Cakes, Assorted Miniature Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas, Flavored Creamers

Chips & Dips | 18/27

House-made Potato Chips, Tortilla Chips, Pita Chips
Roasted Onion Dip and Chipotle Ranch, Hummus, Homemade Salsa, Guacamole

Chef's Grazing Table | 41/61

Assorted Imported Meats
Selection of Domestic and Imported Cheeses
Crisp Garden Vegetables | Buttermilk Ranch and Hummus
Grilled Vegetable Display | Marinated Olives and Artichokes, Grilled Vegetables
Grilled Crostini and Toasted Pita Chips
Dried Fruits and Grapes

SIGNATURE DISPLAYS

Mini Sliders | 21

Select Three | One of Each Slider per Guest
Unless Otherwise Specified, Served on Slider Rolls and Housemade Potato Chips

- **Angus Beef** | Cheddar, Pickle, Roasted Garlic Aioli
- **Southern Fried Chicken** | Honey Mustard, Pickle Chip
- **Pulled Pork** | Crunch Slaw, BBQ Sauce
- **Quinoa & Black Bean** | Avocado Mash, Sprouts, Pickled Onions, Roasted Corn Relish (VE, V)
- **Blackened Salmon** | Baby Arugula, Roma Tomato, Lemon Aioli
- **Maryland Style Crab Cake** | Remoulade | Add 6

Mezza Table | 18/28

Roasted Garlic Hummus (V, GF), Tzatziki, Baba Ghanoush
Spinach and Feta Spanakopita (V) and Dolma
Tomato and Parsley Tabbouleh
Herb Marinated Mediterranean Olives
Marinated Feta with Virgin Oil | Toasted Pine Nuts, Mint
Focaccia, Pita and Tuscan Breads

Flatbreads | 21/31

Please Select Three

- **Margherita** | Roma Tomato, Basil, Mozzarella (V)
- **Buffalo Chicken** | Scallions, Blue Cheese, Ranch
- **Meat Lover** | Pepperoni, Sausage, Marinara, Mozzarella
- **Shrimp Scampi** | Garlic Cream, Shrimp, Arugula, Basil
- **Wild Mushroom** | Roasted Wild Mushrooms, Mozzarella, Pecorino Romano, Truffle Oil

Nacho Bar | 22/33

House Fried Tortilla Chips
Proteins | Chicken Tinga, Al Pastor
Toppings | Guacamole, Jalape os, Sour Cream, Shredded Cheese, Queso, Refried Beans
Salsa | House-made Salsa and Pico de Gallo

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Interactive Stations

Priced per Guest, Based on 60/up to 120 Minutes of Service, and Requires a Minimum of 25 Guests
3-4 oz Portions
Attendant Fee | 200

ATTENDED STATIONS

Requires an Attendant | One Attendant per 75 Guests

- Gourmet Mac N Cheese** | 24/36
Penne | Smoked Gouda Cheese Sauce
Cavatappi | Cheddar Cheese Sauce
Proteins | Grilled Chicken, Pork Belly, Brisket
Toppings | Spring Onions, Spinach, Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild Mushrooms, Fresh Peas, Toasted Panko Crumbs
- Farm Stand “Chop Chop” Salad** | 30/30
Greens | Romaine Hearts, Mixed Greens, Baby Spinach
Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Spiced Nuts, English Peas, Parmesan, Bleu Cheese, Smoked Bacon, Eggs, Housemade Croutons
Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Herb and Balsamic Vinaigrettes
Fresh Rolls and Sweet Butter

- Street Tacos** (GF) | 28/42
Corn and Flour Tortillas
Proteins | *Select Two* | Pork Carnitas, Carne Asada, Chicken Tinga, Blackened Mahi Mahi
Toppings | Shredded Lettuce, Chopped Onion, Cilantro, Queso, Cotija, Shredded Monterrey Jack, Pickled Jalapeno, Guacamole
Salsa | Roja, Pico de Gallo

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MADE TO ORDER STATIONS

Requires a Chef Attendant | One Attendant per 50 Guests

- Custom Pasta Creations** | 24/36
Pastas | Mezza Rigatoni, Penne, Tortellini
Sauces | *Select Two* | Marinara, Tomato Cream, Pesto Cream, Alfredo
Proteins | *Select Two* | Sweet Italian Sausage, Sliced Grilled Chicken, Mini Meatballs
Toppings | Sundried Tomatoes, Mushrooms, Peas, Roasted Peppers, Baby Spinach, Broccoli, Artichokes, Garlic Confit, Crushed Red Pepper, Parmesan
Italian Garlic Bread
- Stir Fry** | 28/42
Fried Rice, Lo Mein Noodles
Proteins | *Select Three* | Beef, Chicken, Pork, Shrimp, Tofu
Toppings | Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Bamboo Shoots, Scallions, Shiitake Mushrooms, Red Pepper
Sauces | Szechuan Sauce, Teriyaki, Hoisin, Thai Sweet Chili

Carving Stations

Priced per Item
Includes Rolls Appropriate to the Station and Whipped Butter
All Stations Require an Attendant | 200 per Station

TABLESIDE CARVERY

Herb Roasted Whole Breast of Turkey | 375
Cranberry Relish, Herb Mayonnaise
~ Serves 25 Guests

Slow Roasted Prime Rib of Beef | 775
Horseradish Sauce, Au Jus
~ Serves 30 Guests

Root Beer Glazed Smokehouse Ham | 375
Pineapple Relish, Spicy Honey Mustard Sauce
~ Serves 35 Guests

Roasted Peppercorn-Crusted Tenderloin of Beef | 525
Port Wine & Shallot Demi
~ Serves 15 Guests

Marinated Pork Loin | 325
Apple Raisin Chutney, Whole Grain Mustard Cream
~ Serves 45 Guests

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ENHANCEMENTS

- 5 per Guest per Item
- Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)
 - Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)
 - Garlic Mashed Potatoes (GF)
 - Grilled Mixed Vegetable (GF, DF)
 - Steamed Seasonal Vegetables (V, GF, DF)
 - Roasted Root Vegetables (V, GF, DF)
 - Long Grain Rice (GF, DF)
 - Mac & Cheese

Passed Hors d'oeuvres

Priced per Item | Minimum Order of 25 Pieces per Item
One Server per 50 Guests

CHILLED SPECIALTIES

Priced Per Item | 5

- **Deviled Egg** (GF) | Candied Bacon
- **Tomato and Basil Bruschetta** (V, DF)
- **Pita and Hummus Bites** (VE)
- **Antipasti Skewers** (GF) | Basil Vinaigrette
- **Charcuterie Bites** | Soppressata, Prosciutto, Pickled Onion, Mozzarella on Crostini
- **Caprese Skewer** (V, GF) | Ciliegine, Tomato, Basil Pesto
- **Smoked Salmon** (GF) | Dark Rye, Dill Cream

Priced Per Item | 7

- **Seared Ahi Tuna Wontons** | Japanese Seaweed Salad & Wasabi Aioli
- **Beef Tenderloin Crostini** | Whipped Boursin Cheese, Caramelized Onion
- **Marinated Shrimp & Guacamole in Blue Corn Tortilla Cup** (GF, DF)
- **Jumbo Shrimp Cocktail** (GF) | Cocktail Sauce

RECEPTION PACKAGES

Passed Hors d'oeuvres
Priced Per Guest | Minimum 30 Guests
Based on 60 Minutes of Service
Excludes Market Priced Items

- 4 Pieces per Guest (Select 2 Hot and 2 Cold) | 24
- 6 Pieces per Guest (Select 3 Hot and 3 Cold) | 34
- 8 Pieces per Guest (Select 4 Hot and 4 Cold) | 44

Add a Display Table with Yours Hors d'oeuvres Package:

Based on 60 Minutes of Service

- **Artisanal Cheese Display** | Add 17
- **Crudités** | Add 12

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HOT SPECIALTIES

Priced Per Item | 5

- **Spanakopita** (V)
- **Vegetable Spring Rolls** (VE, DF) | Sweet Chili Sauce
- **Stuffed Mushrooms** (V, GF) | Garlic Boursin Cheese
- **Brie & Raspberry en Croute** (V)
- **Chicken Sesame Skewer** (GF, DF) | Peanut Dipping Sauce
- **Buffalo Chicken Bites** | Creamy Blue Cheese Dip
- **Spinach & Artichoke Tartlet** (V)
- **Edamame Dumpling** (VE, DF)
- **Pork Pot Stickers** (DF) | Soy Glaze
- **Beef Empanada** | Avocado Cream
- **All-Beef Cocktail Franks en Croute** | Dijon Mustard
- **Assorted Mini Quiche**

Priced Per Item | 7

- **Hibachi Beef Skewers** (GF, DF) | Sweet Chili Sauce
- **Bacon Wrapped Scallops** (GF, DF)
- **Coconut Shrimp** | Thai Dipping Sauce
- **Mini Beef Wellington** (DF)

Market Price

- **Mini Crab Cakes** | Old Bay Aioli
- **Baby Lamp Chop** (GF, DF) | Mint Chimichurri

Reception Package

Roaming Reception Package | 97

Priced Per Guest, Based on 90 Minutes of Service, Inclusive of (2) Chef Attendants. Minimum of 50 Guests

SELECT TWO DISPLAYS

Artisanal Cheese

Chef's Selection of Domestic and Imported Cheeses
Dried Fruits, Almonds, Fresh Berries, Honey, Preserves
Assorted Crackers, Sliced Baguettes

Market Crudit 

Display of Crisp Raw Garden Vegetables
Buttermilk Ranch, House Made Hummus and Roasted Onion Dip

Mezza Table

Roasted Garlic Hummus (V, GF), Tzatziki, Baba Ghanoush
Spinach and Feta Spanakopita (V) and Dolma
Tomato and Parsley Tabbouleh
Herb Marinated Mediterranean Olives
Marinated Feta with Virgin Oil | Toasted Pine Nuts, Mint
Focaccia, Pita and Tuscan Breads

Chips & Dips

House-made Potato Chips, Tortilla Chips, Pita Chips
Roasted Onion Dip and Chipotle Ranch, Hummus, Homemade Salsa,
Guacamole

Italian Trattoria | Add 4

Prosciutto, Pepperoni, Soppressata, Salami
Mozzarella, Aged Provolone and Gorgonzola Cheeses
Marinated Olives and Artichokes, Grilled Vegetables, Roasted
Tomatoes
Dijon and Grain Mustards
Crusty Country Bread, Crackers

Nacho Bar | Add 4

House Fried Tortilla Chips
Proteins | Chicken Tinga, Al Pastor
Toppings | Guacamole, Jalape os, Sour Cream, Shredded Cheese,
Queso, Refried Beans
Salsa | House-made Salsa and Pico de Gallo

Chef's Grazing Table | Add 10

Assorted Imported Meats
Selection of Domestic and Imported Cheeses
Crisp Garden Vegetables | Buttermilk Ranch and Hummus
Grilled Vegetable Display | Marinated Olives and Artichokes, Grilled
Vegetables
Grilled Crostini and Toasted Pita Chips
Dried Fruits and Grapes

SELECT ONE INTERACTIVE STATION

Gourmet Mac N Cheese

Penne | Smoked Gouda Cheese Sauce
Cavatappi | Cheddar Cheese Sauce
Proteins | Grilled Chicken, Pork Belly, Brisket
Toppings | Spring Onions, Spinach, Broccoli, Roasted Red Pepper,
Tomatoes, Roasted Wild Mushrooms, Fresh Peas, Toasted Panko
Crumbs

Farm Stand "Chop Chop" Salad

Greens | Romaine Hearts, Mixed Greens, Baby Spinach
Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion,
Sliced Cucumbers, Julienne Peppers,
Spiced Nuts, English Peas, Parmesan, Bleu Cheese, Smoked Bacon,
Eggs, Housemade Croutons
Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Herb and
Balsamic Vinaigrettes
Fresh Rolls and Sweet Butter

Street Tacos (GF) | Add 5

Corn and Flour Tortillas
Proteins | Select Two | Pork Carnitas, Carne Asada, Chicken Tinga,
Blackened Mahi Mahi
Toppings | Shredded Lettuce, Chopped Onion, Cilantro, Queso, Cotija,
Shredded Monterrey Jack, Pickled Jalapeno, Guacamole
Salsa | Roja, Pico de Gallo
Made to Order Stations
Requires a Chef Attendant | One Attendant per 50 Guests

Custom Pasta Creations | Add 5

Pastas | Mezza Rigatoni, Penne, Tortellini
Sauces | Select Two | Marinara, Tomato Cream, Pesto Cream, Alfredo
Proteins | Select Two | Sweet Italian Sausage, Sliced Grilled Chicken,
Mini Meatballs
Toppings | Sundried Tomatoes, Mushrooms, Peas, Roasted Peppers,
Baby Spinach, Broccoli, Artichokes, Garlic Confit, Crushed Red Pepper,
Parmesan
Italian Garlic Bread

Stir Fry | Add 5

Fried Rice, Lo Mein Noodles
Proteins | Select Three | Beef, Chicken, Pork, Shrimp, Tofu
Toppings | Shredded Carrots, Snow Peas, Bean Sprouts, Garlic,
Ginger, Water Chestnuts, Bamboo Shoots, Scallions, Shiitake
Mushrooms, Red Pepper
Sauces | Szechuan Sauce, Teriyaki, Hoisin, Thai Sweet Chili

Mini Sliders

Select Three | One of Each Slider per Guest

Unless Otherwise Specified, Served on Slider Rolls and Housemade Potato Chips

- **Angus Beef** | Cheddar, Pickle, Roasted Garlic Aioli
- **Southern Fried Chicken** | Honey Mustard, Pickle Chip
- **Pulled Pork** | Crunch Slaw, BBQ Sauce
- **Quinoa & Black Bean** | Avocado Mash, Sprouts, Pickled Onions, Roasted Corn Relish (VE, V)
- **Blackened Salmon** | Baby Arugula, Roma Tomato, Lemon Aioli
- **Maryland Style Crab Cake** | Remoulade | Add 6

Flatbreads

Please Select Three

- **Margherita** | Roma Tomato, Basil, Mozzarella (V)
- **Buffalo Chicken** | Scallions, Blue Cheese, Ranch
- **Meat Lover** | Pepperoni, Sausage, Marinara, Mozzarella
- **Shrimp Scampi** | Garlic Cream, Shrimp, Arugula, Basil
- **Wild Mushroom** | Roasted Wild Mushrooms, Mozzarella, Pecorino Romano, Truffle Oil

SELECT ONE CARVING STATION

- **Herb Roasted Whole Breast of Turkey** | Cranberry Relish, Herb Mayonnaise
- **Marinated Pork Loin** | Apple Raisin Chutney, Whole Grain Mustard Cream
- **Root Beer Glazed Smokehouse Ham** | Pineapple Relish, Spicy Honey Mustard Sauce
- **Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Au Jus | Add 10
- **Roasted Peppercorn-Crusted Tenderloin of Beef** | Port Wine & Shallot Demi | Add 10

Select One Enhancement

- Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)
- Garlic Mashed Potatoes (GF)
- Grilled Mixed Vegetable (GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Roasted Root Vegetables (V, GF, DF)
- Long Grain Rice (GF, DF)
- Mac & Cheese

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SELECT FOUR PASSED HORS D'OEUVRES

Chilled Specialties

- Deviled Egg | Candied Bacon
- Tomato and Basil Bruschetta (V)
- Pita and Hummus Bites (V)
- Antipasti Skewers | Basil Vinaigrette
- Charcuterie Bites | Soppressata, Prosciutto, Pickled Onion, Mozzarella on Crostini
- Caprese Skewer | Ciliegine, Tomato, Basil Pesto (V)
- Smoked Salmon | Dark Rye, Dill Cream
- Seared Ahi Tuna Wontons | Japanese Seaweed Salad & Wasabi Aioli
- Beef Tenderloin Crostini | Whipped Boursin Cheese, Caramelized Onion
- Marinated Shrimp & Guacamole in Blue Corn Tortilla Cup | Add 2
- Jumbo Shrimp Cocktail | Cocktail Sauce | Add 2

Hot Specialties

- Spanakopita
- Vegetable Spring Rolls | Sweet Chili Sauce (V, VE)
- Stuffed Mushrooms | Garlic Boursin Cheese (V)
- Brie & Raspberry en Croute (V)
- Chicken Sesame Skewer | Peanut Dipping Sauce
- Buffalo Chicken Bites | Creamy Blue Cheese Dip
- Spinach & Artichoke Tartlet (V)
- Edamame Dumpling (VE)
- Pork Pot Stickers | Soy Glaze
- Beef Empanada | Avocado Cream
- All-Beef Cocktail Franks en Croute | Dijon Mustard
- Assorted Mini Quiche
- Priced Per Item | 7
- Hibachi Beef Skewers | Sweet Chili Sauce
- Bacon Wrapped Scallops
- Coconut Shrimp | Thai Dipping Sauce
- Mini Beef Wellington | Add 2
- Mini Crab Cakes | Old Bay Aioli | Add 4
- Baby Lamp Chop | Mint Chimichurri | Add 4

Plated Dinners

Plated Dinners Require a Minimum of 10 Guests and Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas, and Iced Tea
Split Menus | Chef's Choice of Starch and Vegetable | Highest Price Prevails | Counts Required At Least 3 Business Days in Advance

FIRST COURSE

Please Select One Salad or Soup

Select One Salad and Soup | Add 4

- **Rolling Hills House Salad** (VE, GF, DF) | Field Greens, Shredded Carrots, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
- **Traditional Caesar Salad** (V) | Romaine Hearts, Shredded Parmesan, Garlic Crostini, Caesar Dressing
- **Strawberry Fields** (VE, GF, DF) | Mixed Greens, Fresh Strawberries, Toasted Pine Nuts, Red Onions, Balsamic Vinaigrette
- **Baby Spinach Salad** (V, GF) | Roasted Pecans, Sliced Apples, Blue Cheese Crumbles, Balsamic Vinaigrette
- **Iceberg Wedge** (GF) | Tomatoes, Bleu Cheese, Crumbled Bacon, Ranch and Blue Cheese Dressings
- **Roasted Tomato Bisque** (V) | Crostini, Basil Oil
- **Creamy Wild Mushroom** (V)
- **Lobster Bisque** | Lump Lobster, Sherry | Add 4

MAIN COURSE

Please Select One

Includes Chef's Choice of Seasonal Vegetables

- **Oven Roasted Airline Breast of Chicken** (GF) | 58
Whipped Potatoes, Lemon Beurre Blanc
- **Chicken Piccata** | 60
Roasted Fingerling Potatoes, Lemon Caper Sauce
- **Red Wine Braised Short Ribs** (GF) | 68
Crispy Polenta Cakes, Pan Jus
- **Grilled Filet Mignon** (GF) | 71
Tri-Color Fingerling Potatoes, Red Wine Demi Glaze
- **Cedar Plank Grilled Salmon** (GF) | 61
Rice Pilaf, Honey Dijon Cream
- **Miso Crusted Sea Bass** (GF) | 68
Jasmine Rice

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DUET ENHANCEMENT

Add to Any Entrée

- **Pan Seared Salmon** (GF) | 10
Beurre Blanc
- **Jumbo Grilled Seasoned Shrimp** (3) (GF) | 12
Lemon Butter
- **Jumbo Lump Crab Cake** | MP
Lemon Butter
- **Petite Filet** (GF, DF) | MP
Red Wine Demi

VEGETARIAN SELECTIONS

Please Select One

- **Penne Primavera** | Seasonal Vegetables, Fresh Tomatoes, Herbs, Light Pesto Cream Sauce
- **Eggplant Parmesan** | Spinach Fettuccini, Tomato Basil Marinara Sauce
- **Zucchini Fritter** | Garlic Chive Yogurt Sauce
- **Mushroom Tower** (VE) | Portobello, Zucchini, Yellow Squash, Bell Pepper, Tofu, Balsamic Glaze

FINAL COURSE

- **Chocolate Mousse Parfait** (GF) | Seasonal Berries
- **NY Style Cheesecake** | Fresh Fruit Compote
- **Dolce de Leche Cake**
- **Red Velvet Cake** | Cream Cheese Frosting
- **Classic Tiramisu**
- **Lemon Cream Cake**
- **Platter of Assorted Mini Desserts for the Table** | Add 4

Dinner Tables

Buffet Dinners Require a Minimum of 20 Guests and Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Specialty Teas and Iced Tea

NO PLACE LIKE ROME

\$69.00 Per Guest

- **Pasta Fagioli** (V)
- **Classic Caesar Salad** (V) | Romaine Hearts, Shredded Parmesan, Garlic Croutons, House Caesar Dressing
- **Caprese Display** (V, GF) | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil
- **Chicken Parmesan** | Breaded & Fried, Tomato Basil Sauce, Melted Mozzarella
- **Grilled Salmon Puttanesca** (GF) | Chopped Tomatoes, Olives, Capers
- **Grilled Flank Steak** (GF, DF) | Balsamic Glaze, Fresh Herbs
- **Penne Pasta alla Vodka** (V) | Creamy Pink Sauce, Petit Peas
- **Sautéed Broccolini** (VE, GF, DF) | Garlic
- **Rosemary Roasted Potatoes** (V, GF)
- **Garlic Bread**

Desserts

- **Assorted Cannoli's, Italian Butter, Pizzelle Cookies and Biscotti**

NUEVO LATINO

\$69.00 Per Guest

- **Chicken and Tortilla Soup** (GF) | Cotija Cheese, Tortilla Strips
- **Southwest Salad** (V, GF) | Mixed Greens, Grape Tomatoes, Black Beans, Roasted Corn, Red Bell Pepper, Jicama, Croutons, Lime Yogurt Dressing
- **Char-Grilled Marinated Flank Steak Chimichurri** (GF, DF) | Garlic, Onions, Fresh Herbs
- **Seared Mahi Mahi** (GF, DF) | Pineapple Mango Relish, Grilled Lemon
- **Chile-Rubbed Slow Roasted Pork Loin** (GF, DF) | Poblano and Sweet Corn Relish, Pan Jus
- **Frijoles Borrachos** | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
- **Spanish Rice** (VE, GF, DF)
- **Roasted Squash, Tomatoes, Onions** (VE, GF, DF)
- **Flour Tortillas**

Desserts

- **Churros** | Chocolate Sauce
- **Tres Leches Cake**

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CHOP HOUSE

\$89.00 Per Guest

- **French Onion Soup** | Shredded Gruyere, Parmesan Crostini
- **Wedge Salad** (GF) | Iceberg, Tomato, Bacon, Blue Cheese Crumbles, Red Onion, Ranch and Red Wine Vinaigrette
- **Marinated Vegetable Display** (VE, GF, DF) | Wild Mushrooms, Roasted Peppers Red Onions, Seasonal Squash, Red Wine Vinaigrette
- **Fire-Grilled Sliced Sirloin** (GF) | Horseradish Cream
- **Pan-Roasted Atlantic Salmon Fillets** (GF) | Lemon Aioli
- **Grilled Marinated Bone-in Pork Chop** (GF, DF) | Whole Grain Mustard
- **Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar, Soft Butter
- **Oven Roasted Steakhouse Asparagus** (VE, GF, DF)
- **Artisanal Rolls** | Butter

Desserts

- **Chocolate Mousse Cake** | Berry Coulis
- **NY Style Cheesecake** | Strawberry Compote

Traditional Bars

Bartender Fees | Flat 200 per Bartender up to 2 Hours, 75 Each Additional Hour
Staffing | One Bar Required For Every 100 Guests

TRADITIONAL BRANDS

- **Spirits** | Bols Vodka, New Amsterdam Stratusphere, Bacardi Superior, El Jimador Blanco, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea, Ghost Hawk Seasonal

TRADITIONAL BARS

Package Bar | *Priced Per Guest*

- First Hour | 29
- Additional Hours | 13

Hosted Bar | *Priced Per Drink*

- Mixed Drinks | 14
- Premium Drinks | 17
- Imported and Craft Beer | 10
- Domestic Beer | 9
- Wine by the Glass | 11
- Soft Drinks and Water | 5

Cash Bar | *Priced Per Drink*

Inclusive of Service Charge and Tax

Cashier Fees May Apply

Minimum Sales | 400

- Mixed Drinks | 18
- Premium Drinks | 22
- Imported and Craft Beer | 13
- Domestic Beer | 12
- Wine by the Glass | 15
- Soft Drinks and Water | 7

Beer, Wine, Soft Drinks Bar | *Priced per Guest*

First Hour | 21

Additional Hours | 10

PREMIUM SPIRIT UPGRADES

Select Any (3) Premium Spirits to Enhance Your Traditional Bar.

Add \$3 | Per Cocktail or Each Package Bar Hour

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Casamigos Blanco, Corazón Blanco, Don Julio Silver, Espolón Blanco, Herradura Reposado, LALO, Mijenta, Maestro Dobel Blanco, Siete Leguas, Del Maguey Vida Mezcal, Illegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye
- **Scotch and Cognac** | Johnnie Walker Red, Johnnie Walker Black, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black
- **Cordials** | Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

WINE UPGRADE

Add \$2 to Package Prices per Hour and by the Glass Price

Select One Red and One White

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

Add \$4 to Package Prices and by the Glass Price

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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Bar Specialties

All Specialty Cocktails Sold by the Batch of 25 Cocktails | 400

MARGARITA COCKTAILS

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Mixers Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Reposado, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Dropped Raspberries, Peach Slices

BOURBON COCKTAILS

- **Bourbon Twist** | Jack Daniel's, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- **Spiked Fruit** | Maker's Mark Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Mixers Ginger Beer, Peach Slice, Mint Sprig
- **Apple of My Eye** | Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

SPARKLING COCKTAILS

- **Sweet and Berrilicious** | Veuve du Vernay Brut, Hendrick's, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | Veuve du Vernay Brut, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

ULTIMATE BLOODY MARY BAR

Priced per Guest

First Hour | 17

Additional Hours | 13

Minimum Sales | 400

- **Poison** | *Select Two* | Bols, Absolut, Tito's Handmade
- **Garden** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions
- **Protein** | Candied Bacon, Cheese Cubes, Cooked Shrimp
- **Flavor** | Lemons, Limes, Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce, Pickle Juice, Olive Brine
- **Season** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts

MIMOSAS

Select Two

Package Bars | Add 2 per Guest, per Hour

Host Bars | 12 per Drink

- **The Cure** | Blueberry, Lemon, Veuve du Vernay Brut
- **Pomelo** | Grapefruit Juice, Veuve du Vernay Brut
- **Kir Royale** | Crème de Cassis, Veuve du Vernay Brut
- **Bellini** | Peach, Veuve du Vernay Brut
- **French 75** | Gin, Lemon Juice, Veuve du Vernay Brut, Simple Syrup

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Bubbles & Wine

SPARKLING

- Bollinger Special Cuvée, **Brut**, Champagne, France | 188
- Chandon, **Garden Spritz***, CA | 68
- Decoy Brut Cuvée, **Sparkling**, CA | 58
- Moët & Chandon, **Rosé Imperial**, Épernay, France | 160
- Villa Sandi NV Il Fresco, **Prosecco**, Prosecco DOC | 46
- Veuve Clicquot Yellow Label, **Brut**, Champagne, France | 170

WHITE + ROSÉ

- Benziger Running Wild, **Chardonnay**, Paicines, San Benito County, CA | 58
- Cakebread Cellars, **Chardonnay**, Napa Valley, CA | 88
- Chateau Montelena, **Chardonnay**, Napa Valley, CA | 162
- Far Niente, **Chardonnay**, Napa Valley | 170
- Talbott Kali Hart, **Chardonnay**, Santa Lucia Highlands, CA | 54
- Wente Vineyards Riva Ranch Single Vineyard, **Chardonnay**, Arroyo Seco, Monterey, CA | 61
- Alto Vento, **Pinot Grigio**, delle Venezie IGT, Italy | 34
- August Kessler "R", **Riesling**, Rheingau, Germany | 50
- AIX, **Rosé**, Provence, France | 56
- Duckhorn Vineyards, **Sauvignon Blanc**, North Coast, CA | 79
- JUSTIN, **Sauvignon Blanc**, Central Coast, CA | 54
- The Crossings, **Sauvignon Blanc**, Awatere Valley/Malborough, New Zealand | 40
- Twomey Cellars, **Sauvignon Blanc**, Napa Valley / Sonoma County, CA | 95

REDS

- Austin Hope, **Cabernet Sauvignon** (1L), Paso Robles, CA | 105
- Beringer, **Cabernet Sauvignon**, Knights Valley, CA | 76
- DETAILS by Sinegal, **Cabernet Sauvignon**, Sonoma County, CA | 100
- Greenwing, **Cabernet Sauvignon**, Columbia Valley, WA | 42
- Roth Estate, **Cabernet Sauvignon**, Alexander, Valley, CA | 54
- Silver Oak, **Cabernet Sauvignon**, Alexander Valley, CA | 212
- Unshackled by The Prisoner Wine Company, **Cabernet Sauvignon**, CA | 70
- Viña Cobos Felino, **Malbec**, Mendoza, Argentina | 58
- Robert Hall, Merlot, Paso Robles, CA | 46
- Rutherford Hill, **Merlot**, Rutherford, CA | 90
- Argyle Bloom House, **Pinot Noir**, Willamette Valley, OR | 62
- Belle Glos Las Alturas, **Pinot Noir**, Santa Lucia Highlands, CA | 128
- Calera, **Pinot Noir**, Central Coast, CA | 58
- Gary Farrell, **Pinot Noir**, Russian River Valley, CA | 130
- Goldeneye, **Pinot Noir**, Anderson Valley, CA | 125
- Joseph Faiveley, **Bourgogne Pinot Noir**, Burgundy, France | 100
- Sanford Estate, **Pinot Noir**, Sta. Rita Hills, CA | 114
- The Prisoner, **Pinot Noir**, Sonoma Coast, CA | 139
- Trimbach Reserve, **Pinot Noir**, Alsace, France | 86
- Orin Swift 8 Years in the Desert, **California Red Blend**, CA | 120
- Intercept, **Red Blend**, Paso Robles, CA | 54
- Marqués de Cáceres "Excellens" Cuvée Especial, **Rioja**, Rioja, Spain | 60
- Albert Bichot Santenay 1er Cru "Clos Rousseau", **Burgundy**, Cote de Beaune | 151

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Day Meeting Package

The Day Meeting Package Provides All the Critical Elements of a Total Meeting Experience. These Elements Include: All-Day Food And Beverage, Meeting Space, Technology And Meeting Support Services. **The Items Below are an Example of the Variety And Quantity That Can Be Expected.** Your Conference Services Manager Can Provide Menu Details For The Day Of Your Meeting.

ALL DAY FOOD AND BEVERAGE

Continuous Service

- Freshly Brewed Coffee and Decaffeinated Coffee Hot Cocoa and a Selection Specialty Teas
- Assorted Pepsi Soft Drinks and Bottled Water
- Seasonal Hand-Picked Fruit

Executive Continental Breakfast

- Orange and Grapefruit Juice
- Sliced Melons, Seasonal Fruits and Berries
- An Assortment of Breakfast Cereals | Bananas, Whole, 2% and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Flavored and Regular Cream Cheese
- Freshly Baked Morning Pastries

Mid-Morning Refresh

- Designer Trail Mix Station
- Assorted Granola and Energy Bars
- Buttery Crumbly Coffee Cake

Lunch | Menu Based on Group Size (See DMP Lunch Tab)

Afternoon Break

- Assorted Bite Sized Candies
- Assortment of House Made Cookies
- Crudité and Dips Display

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriate Screen
- (1) Easel Flipcharts Assorted Markers and Pads
- (1) Wireless High Speed Internet Access Connection
- (3) Power Strips with Extension Cords

MEETING SUPPORT SERVICES

- Dedicated Executive Meeting Manager on Site
- General Session Meeting Room (Breakouts Subject to Rental Charges)
- Complimentary Storage of Materials up to 5 Standard Boxes
- Up To 150 B/W Complimentary Copies
- NO EVENT FEE

BREAKFAST ENHANCEMENTS

Priced per Guest

Breakfast Sandwiches | 12

- **Fresh Baked Croissant** | Scrambled Egg, Applewood Bacon, Cheddar
- **Classic New Jersey Breakfast Sandwich** | Egg And Cheese on a Kaiser Roll
- **Jersey Bagel** | Fried Egg, Taylor Ham, America Cheese
- **English Muffin** | Fried Egg, Bacon, Swiss Cheese
- **Egg White Wrap** | Scrambled Egg Whites, Spinach, Feta, Roasted Tomato, Whole Wheat Tortilla

Fluffy Scrambled Eggs or Scrambled Egg Whites (GF) | 5
Choice of Hardwood Smoked Bacon or Pork Sausage Links | 8
Turkey Sausage Links or Turkey Bacon | 8

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DMP Lunch

MONDAY AND THURSDAY LUNCH

- **Chef's Handcrafted Seasonal Soup**
- **Traditional Caesar Salad (V)** | Romaine Hearts, Shredded Parmesan, Garlic Crostini, Caesar Dressing
- **Caprese Salad (V, GF)** | Spinach, Ciliegine, Roasted Tomatoes, Basil Chiffonade, Balsamic Vinaigrette
- **Carolina Roasted Turkey Club on Sourdough Bread** | Applewood Smoked Bacon, Lettuce, Jersey Tomato, Mayonnaise
- **The Jersey Italian Sub** | Aged Provolone, Genoa Salami, Smoked Ham, Shredded Iceberg Lettuce, Jersey Tomatoes, Oil & Vinegar
- **Tuna Salad on Croissant** | Lettuce, Jersey Tomato, Onion
- **Eggplant on Focaccia (V)** | Mozzarella, Tomato, Balsamic Aioli
- **Housemade Potato Chips, Pickles Spears**
- **Decadent Chocolate Brownies**
- **Assorted House Baked Cookies**

WEDNESDAY LUNCH

- **Chef's Handcrafted Seasonal Soup**
- **Rolling Hills House Salad (VE, GF, DF)** | Field Greens, Shredded Carrots, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
- **Tuscan Tortellini Salad (V)** | Spinach, Roasted Tomato, Marinated Artichoke Hearts, Olives, Shaved Parmesan, Balsamic Vinaigrette
- **Roast Beef on Baguette** | Wisconsin Cheddar, Horseradish Cream, Greens, Grilled Onion
- **Buffalo Chicken Salad Wrap on Homemade Tortilla Wrap** | Lettuce, Jersey Tomato, Onion
- **Smoked Virginia Ham on Baguette** | Swiss, Dijon Mustard, Arugula
- **Caprese Wrap (V)** | Mozzarella, Tomato, Basil Leaves, Spinach, Balsamic Reduction
- **Housemade Potato Chips, Pickles Spears**
- **Cheesecake Bites**
- **Blondies**

TUESDAY AND FRIDAY LUNCH

- **Chef's Handcrafted Seasonal Soup**
- **Mediterranean Quinoa Salad (V, GF)** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Greens** | Romaine Hearts, Mixed Greens, Baby Spinach
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Mushrooms, Pecans, Sunflower Seeds, Parmesan, Blue Cheese Crumble, Smoked Bacon, Eggs, Housemade Croutons
- **Proteins (GF)** | Roasted Chicken, Grilled Flank Steak, Crispy Tofu (VE)
- **Dressings (GF)** | Buttermilk Ranch and Blue Cheese Dressings, Herb and Balsamic Vinaigrettes
- **Artisanal Rolls and Butter**
- **Lemon Cream Cake**
- **Carrot Cake** | Cream Cheese Frosting

DMP SMALL GROUP LUNCH

Served to Groups of Fewer Than 15

Rolling Hills House Salad (VE, GF, DF) | Field Greens, Shredded Carrots, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
Served Family Style

Each Guest to Select an Individual Entrée and Side

Orders Must Be Submitted by 10am on the Day of Your Event

- **CLASSIC FINCH'S BURGER** | 8oz Black Angus Patty, Green Leaf Lettuce, Tomato, Red Onion, Sliced Dill Pickle, Brioche Roll
- **BACON CHEDDAR BURGER** | 8oz Black Angus Patty, Applewood Smoked Bacon, Cheddar Cheese, Green Leaf Lettuce, Tomato, Red Onion, Sliced Dill Pickle, Roasted Garlic Aioli, Brioche Roll
- **JERSEY GRILLED CHICKEN SANDWICH** | Marinated and Grilled Boneless Chicken Breast, Fresh Mozzarella, Mixed Greens, Tomato, Red Onion, Orange Balsamic Reduction
- **FRENCH DIP STEAK SANDWICH** | Sliced Steak, Caramelized Onions, Mushrooms, Provolone on Baguette, Au Jus
- **TURKEY CLUB** | Sliced Roasted Turkey, Applewood Smoked Bacon, Romaine Lettuce, Sliced Jersey Beefsteak, Aioli on Toasted Whole Wheat
- **CAPRESE SANDWICH (V)** | Fresh Mozzarella, Beefsteak Tomato, Basil, Arugula, Balsamic Reduction on Ciabatta

Choice of Side | French Fries or Fruit Cup

Assorted Soft Drinks

Chef's Selection of Dessert | *Served Family Style*

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