



The American Institute of Architects
2018 INTERNAL CATERING MENU

Breakfast

CONTINENTAL BREAKFAST - \$11.50 per person

assorted freshly baked breakfast pastries, muffins and bagels. served with cream cheese, preserves and whipped butter, fresh fruit, assorted juices, coffee and tea service

HOT! BREAKFAST BUFFET- \$18.00 per person (minimum of 10 people)

scrambled eggs, seasoned breakfast potatoes, choice of breakfast meat (bacon or sausage)

assorted freshly baked breakfast pastries served with cream cheese, preserves and whipped butter

fresh fruit, assorted juices, coffee and tea service

BREAKFAST ENHANCEMENTS

(may be added to any of the above breakfast selections)

**all enhancements priced at a minimum of 10 guests.

- traditional hot breakfast sandwiches - \$6 per person
- breakfast burritos - \$6 per person
- breakfast quiche - \$5 per person
- challah French toast, served with maple syrup, powdered sugar - \$8 per person
- yogurt parfaits with fresh fruit and crunchy granola - \$5 per person
- individual cereal cups with milk - \$5 per person
- smoked salmon and fresh bagels with traditional accompaniments - \$15 per person
- hard boiled eggs- \$2 each

Breaks a la carte

SIMPLE SUGAR RUSH - \$6 per person

homemade cookies, assorted dessert bars and assorted soft drinks

MID DAY BREAK PACKAGE - \$7.50 per person

granola bars, energy cookies, mixed nuts, whole fruit, assorted soft drinks & iced tea

FIT & HEALTHY SNACK - \$8 per person

vegetable crudites served with ranch dip, mixed nuts, assorted soft drinks & iced tea

MEDITERRANEAN PLATTER- \$10 per person

pita triangles, olives, hummus, fresh vegetables, and feta, assorted soft drinks & iced tea

CHIPS & DIPS - \$10 per person

Choice of homemade potato chips & French onion dip OR tortilla chips with salsa and guacamole, assorted soft drinks & iced tea

BREAK ENHANCEMENTS & A LA CARTE SELECTIONS

- coffee & tea service - \$3 per person (two-hour service)/ \$6 per person (all-day)
- assorted soft drinks - \$1.50 each
- traditional or strawberry lemonade - \$25 per gallon
- fresh sliced fruit and berries (minimum of 10 people)- \$5 per person
- assorted bagged potato chips and pretzels- \$1 per bag
- hummus with pita bread - \$5 per person
- assorted cupcakes - \$4.50 each

Lunch

SIGNATURE SANDWICH MEAL - \$18 per person

- assorted seasonal sandwich selections (vegetarian, vegan and gluten-free options available)
- seasonal side salad selection
- served buffet style and include assorted chips, cookies/dessert bars and assorted soft drinks & iced tea

'BUILD YOUR OWN' DELI BUFFET - \$20 per person

- includes (4) deli meat/salad selections, fresh breads, sliced cheeses, appropriate condiments
- seasonal side salad selection
- served buffet style and include assorted chips, cookies/dessert bars and assorted soft drinks & iced tea

CHOPPED COBB SALAD - \$20 per person

- chopped lettuce topped with avocado, bacon, blue cheese, scallions, tomatoes & croutons served with homemade ranch dressing
- served with fresh sliced fruit and a fresh bread basket
- cookies/dessert bars and assorted soft drinks & iced tea

'BUILD YOUR OWN' FAJITA SALAD - \$20 per person

- Cumin-scented chicken and Chili-rubbed flank steak
- Spring field greens, grilled peppers and onions, diced garden, tomatoes, lemon-marinated avocado, sharp cheddar, salty tortilla "croutons", cumin vinaigrette
- seasonal side salad selection and freshly baked breads
- cookies/dessert bars and assorted soft drinks & iced tea

Lunch

EXECUTIVE BOXED LUNCH - \$20 per person

- sandwich selection, pasta, fruit, or potato salad
- cookie and dessert bar, assorted chips, soft drink selection

' BUILD YOUR OWN' GREEK SALAD - \$20 per person

- Choice of two of the following proteins: chicken souvlaki morsels, flame-kissed jumbo shrimp or falafel bites
- A salad of chopped romaine, cherry tomato, Kalamata olive, diced cucumber & red onion; served alongside a selection of cucumber-dill yogurt, hummus, crunchy pita "croutons," herbed feta & spicy chickpeas
- seasonal side salad selection and freshly baked breads
- cookies/dessert bars and assorted soft drinks & iced tea

ALL AMERICAN MIXED GRILL (served room temperature) - \$22 per person

- Beef tenderloin medallions studded with rosemary, Gremolata chicken breasts, Lemon-dill salmon fillets, marinated broccoli with tomatoes and Italian seasonings, accompanied by horseradish-sour cream and salsa verde
- seasonal side salad selection and freshly baked bread board
- cookies/dessert bars and assorted soft drinks & iced tea

ASIAN MIXED GRILL (served room temperature)- \$22 per person

- Miso-glazed salmon, Hoisin-barbecued chicken, Mandarin-grilled flank steak, ginger carrot slaw, accompanied by wasabi aioli and teriyaki sauce
- Served with soba noodle salad and freshly baked bread board
- cookies/dessert bars and assorted soft drinks & iced tea

MEDITERRANEAN MIXED GRILL (served room temperature)- \$24 per person

- Grilled lemon oregano chicken breast, grilled shrimp with tomatoes, feta & dill, sliced flank steak with red wine reduction served with cucumber, mint & tomato salad
- Chopped Greek salad, Israeli couscous, grilled pita & tzatziki
- Assorted mini pastries, soft drinks & iced tea

GREEK ISLAND GRILL (served hot)- \$24 per person

- Greek marinated beef and chicken kebabs served with tzatziki sauce
- Served with Cardamon Basmati Rice and Cucumber Tomato Salad
- Assorted dessert bars, soft drinks & iced tea

Lunch

CITRUS DUET (served hot)- \$24 per person

- Seared filet of salmon in lemon brodetto sauce AND oven roasted chicken breasts in an orange reduction served over fluffy lemon & herb orzo
- seasonal side salad selection and freshly baked bread board
- cookies/dessert bars and assorted soft drinks & iced tea

LAND & SEA DUET (served hot)- \$24 per person

- Jumbo lump crab cakes topped with mustard crème sauce AND seared tenderloin of beef with rosemary demi-glace served over a medley of roasted root vegetables
- seasonal side salad selection and freshly baked bread board
- cookies/dessert bars and assorted soft drinks & iced tea

TRADITIONAL MAKE YOUR OWN FAJITAS (served hot)- \$22 per person

- Marinated chicken and flank steak, served over grilled peppers and onions, served with cilantro-lime rice, black beans, soft tortillas, cheddar, salsa guacamole & sour cream
- seasonal side salad selection and freshly baked bread board
- cookies/dessert bars and assorted soft drinks & iced tea

STIR FRY (served hot)- \$22 per person

- Choice of chicken, steak or vegetable stir fry with sesame fried rice and vegetables
- Served with citrus oriental salad and freshly baked bread board
- cookies/dessert bars and assorted soft drinks & iced tea

****seasonal hot buffet selection available each month!**