



CATERING

AT SADDLEBROOKE TWO

2025 CATERING MENU
REVISED JAN 25



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MEETING BREAKS

The Roadrunner \$19 vegetarian

Assorted yogurts, cream cheese and bagels, seasonal fresh fruit, mini muffins, chef's choice frittata, orange or apple juice, Regular coffee and decaf coffee.

Minimum Break \$15

Freshly baked cinnamon rolls, orange or apple juice, seasonal fresh fruit, Regular & decaf coffee.

The Power Up \$18

Egg white frittata, fresh cut vegetables with low fat dip, Greek yogurt, granola bars, salmon lox on cucumber slices, assorted juices, V8 juice and bottled water.

Lox and Bagel \$25

Elegant lox and fresh bagels served with sliced tomato, red onion, capers, cream cheese and seasonal fresh fruit, regular and decaf coffee, orange or apple juice.

Home Base \$20

Fresh baked cinnamon rolls with cream cheese icing, assorted muffins and Danishes, seasonal fresh fruit, orange or apple juice, regular coffee and decaf coffee.

MINIMUM OF 20 People. Price is per person, unless otherwise noted.

A 6.7% sales tax and 20% gratuity will be added.

ALA CARTE OPTIONS

Coffee \$40/per Urn (24-8oz Servings)

Fresh brewed coffee, reg or decaf 1.5 gal.

Assorted Hot Tea \$30

Juice \$50

Orange, Cranberry, or Apple, 1 gal.

Lemonade \$35

1.5 gallon.

Bottled Water \$3

Price is per bottle.

Soft Drinks \$4

Price is per can.

Brownies \$25

One dozen.

Cookies \$20

One dozen.

Lemon Squares \$25

One dozen.

Fruit \$6

Price is per person. Seasonal diced fruit

Parfait Cups \$8

SNACKS Per Pound

Serves Approx 4-6 Guests

Potato Chips \$18

Snack Mix \$20

Pretzels \$20

BREAKFAST

Breakfast includes regular coffee and decaf, juice (choice of orange, apple or cranberry)
Additional bacon or sausage may be added for an additional \$3 per person.

PLATED BREAKFAST

Chef's Choice Frittata \$18

Frittata with chef's choice of fillings, served with seasoned home fries, and choice of bacon or sausage.

The Lumberjack \$17

Buttermilk pancakes, warm maple syrup, sweet cream butter, strawberry compote, Chantilly whipped cream

Lox Bagel Sandwich \$18

Elegant lox and fresh bagel served with sliced tomato, red onion, capers, arugula, cream cheese served with fresh fruit

BUFFET BREAKFAST

All buffets must have a minimum of 50 people guaranteed, groups under 50 incur an additional charge of \$2 per person.

Supreme Breakfast Buffet \$22

Fresh diced fruit, scrambled eggs, bacon and sausage, home fried potatoes, biscuits and home-made country gravy.

Early Riser \$18

Scrambled eggs with parsley, seasoned home fries and choice of bacon or sausage (both for +\$1 per person).

Southwestern Breakfast Buffet \$20

Fresh diced fruit, southwestern scrambled eggs with roasted green Chile and onions, aged cheddar

home fries, smoked ham steaks and local flour tortillas, salsa and guacamole.

The Sweet and Savory \$20

Cinnamon battered French toast, warm maple syrup, seasonal berry compote, vanilla Chantilly whipped cream, sweet cream butter, bacon and sausage, scrambled eggs, diced seasonal fresh fruit.

SANDWICHES AND WRAPS CHOOSE ONE SIDE

Choice of sides include pasta salad, potato salad, potato chips, coleslaw.

The Ranchero \$19

Mesquite smoked barbequed pulled pork, choice of barbeque sauce, crispy tobacco onions, southwestern coleslaw on a brioche roll.

Roast Beef & Cheddar \$20

Thinly sliced roast beef with sharp cheddar, caramelized onions, and horseradish mayo on a brioche roll

Turkey Club \$19

Thick sliced applewood smoked bacon, sliced oven roasted turkey breast, Boston bibb lettuce, sliced tomato, avocado spread on sourdough bread.

Caesar Wrap \$18

Marinated grilled chicken, parmesan Reggiano, house-made Caesar, crisp romaine wrapped in a whole wheat wrap.

The Harvest \$20 vegetarian

Grilled and marinated balsamic garden vegetables, red onions, portobello mushroom, yellow squash, zucchini, red bell pepper with avocado hummus spread, wrapped in a whole wheat wrap.

LUNCH ENTRÉES

All lunch entrées are served with warm rolls and butter.

Country Style Meatloaf \$22

Comforting blend of ground beef, fresh herbs, and savory spices, baked to perfection. Served with mashed potato gravy and chef's vegetables.

Chicken Cordon Bleu \$22

Lightly breaded chicken breast stuffed with Black Forest ham and sliced Swiss cheese all topped with a Dijon cream sauce. Served with chef's vegetable and whipped Yukon potatoes.

Beurre Blanc Salmon \$25

6oz grilled salmon, topped with a lemon beurre blanc. Served with chef's vegetable and herbed wild rice.

Chicken Parmesan \$21

Breaded chicken breast, house-made marinara, linguine noodles, fresh mozzarella, topped with parsley.

Spaghetti Squash Pomodoro \$23 vegan

Roasted spaghetti squash topped with a house made pomodoro sauce, roasted beet & basil pesto

SALADS

Chicken Tortilla Salad \$19

Garden greens, grape tomatoes, black bean corn pico, pickled red onions, grilled herbed lime chicken breast, jack & cheddar cheeses, tortilla strips, chipotle ranch.

Asian Chicken Salad \$20

Chopped napa cabbage, spring mix, basil, mint, cilantro, shredded carrots & purple cabbage. Topped with seasoned chicken breast, wonton strips and served with orange sesame soy dressing on the side.

Salmon Niçoise Salad \$22

Butter lettuce, herb grilled salmon, blanched green beans, boiled baby potatoes, hard-boiled eggs, ripe cherry tomatoes, green olives, and capers. Served with a Dijon herb vinaigrette.

Cobb Salad \$19

Chopped applewood smoked bacon, diced tomato, shredded cheddar cheese, bleu cheese crumbles, diced grilled chicken breast, hardboiled egg, sliced avocado all on a bed of crisp romaine and ranch or balsamic dressing.

BUFFETS

All buffets must have a minimum of 50 people guaranteed. \$2 Additional charge per person for groups under 50 people. Lunch is from 11:00 am - 2:00 pm, dinner begins at 2:00 pm. All buffets include beverage station including 2 beverages iced tea, lemonade, coffee, decaf, or hot tea. Additional beverages are available for an additional \$3 per person. All lunch buffets include assorted cookies.

The Cold Cut | Lunch Only \$19

An assortment of artisanal cold cuts and thinly sliced domestic cheese that include honey-baked ham, house smoked turkey breast, tender sliced roast beef, aged cheddar, Swiss, provolone and thinly sliced asadero. Includes crisp butter lettuce, vine-ripened sliced tomato, thinly sliced red onion, pickle spears and appropriate accoutrements. Served with potato chips and pasta salad.

BBQ Bliss Lunch | \$25 / Dinner \$29

Choice of two protein selections: 1/2 lb. Certified Angus Beef burger, 6 oz. all natural grilled, glazed chicken breast, pulled pork, beer braised bratwurst, smoked brisket, or dry rubbed riblets slathered in your choice of BBQ sauce.

Please pick 2 of the following sides: potato salad, baked beans, corn on the cob, bacon braised green beans, garden salad, cornbread, macaroni and cheese and coleslaw.

BBQ Sauce flavors choose 2: Espresso BBQ, Sweet and Smokey, Carolina Yellow.

All American | Lunch \$22/ Dinner \$26

1/3 lb Burger with American cheese and 1/4lb all beef hot dog. Please pick 2 of the following sides: coleslaw, potato salad, pasta salad, potato chips, or baked beans.

The Fiesta | Lunch \$24 / Dinner \$28

Choice of red chile beef enchiladas or green chile chicken enchiladas. Choice of machaca chicken tacos or ground beef tacos with locally sourced flour tortillas. Served with fire-roasted fajita vegetables, Spanish rice, refried beans, multi-colored tortilla chips, mild salsa rojo, sour cream, shredded cheddar jack, diced tomatoes, shredded iceberg lettuce. **add guac. for \$5 per person**

The Italiano | Lunch \$25 / Dinner \$29

Served with a side Caesar salad and grilled garlic toast.

Choice of two of the following selections: Spaghetti alla Puttanesca, 3 meat lasagna, vegetable lasagna with a white sauce, three cheese ravioli with pomodoro sauce, lemon-ricotta stuffed shells with vodka sauce, chicken & asparagus over creamy fettucine alfredo or sausage & clam linguine with garlic butter.

*Gluten free options available for bread, tortillas, buns, and pasta for a \$2 upcharge.

HORS D'OEUVRES

Sold in increments of 50 pieces

Artisanal Cheese Platter \$130

With domestic & imported cheeses, candied nuts, seasonal berries and assortment of crackers.

Classic Vegetable Platter \$100 vegetarian

Served with house-made buttermilk ranch dip.

Vegetable & Hummus Platter \$110 vegan

Crisp seasonal vegetables, chef's choice hummus, herbed pita bread and kalamata olives.

Antipasti Platter \$160

Freshly sliced imported meats, domestic & imported sliced cheese, marinated artichoke hearts, fire roasted red peppers and pepperoncini.

Pinwheels \$75

Choice of: Turkey and cheddar, ham and Swiss or roast beef and provolone.

Stuffed Dates \$125

Bacon wrapped blue cheese stuffed dates.

Bruschetta \$90 *vegan*

Tomatoes, red onion, kalamata olives, sweet basil, garlic, lightly tossed in olive oil on a crostini finished with a balsamic glaze

Prosciutto Skewers \$90 *gluten free*

Melon prosciutto skewers.

Shrimp Cocktail \$150

Shot glass shrimp cocktail.

Truffle Prosciutto Asparagus \$100

Prosciutto wrapped asparagus steamed and finished with truffle oil.

Teriyaki Meatballs \$80

Sweet teriyaki meatballs finished with scallions and sesame seeds.

Swedish Meatballs \$80

Savory Swedish meatballs finished with parsley.

Crab Rangoon's \$95

Cream cheese and crab Rangoon's with a sweet Thai Chile dipping sauce.

Spanakopita \$85 *vegetarian*

Spanakopita in phyllo cups.

Spring Rolls \$85 *vegetarian*

Vegetable spring rolls, sweet Thai Chile dipping sauce.

Beef Carpaccio \$105

Seared coffee rubbed beef carpaccio garlic crostini, sundried tomato basil relish.

Sausage Stuffed Mushrooms \$85

Sausage and cornbread stuffed mushrooms.

Boursin Stuffed Mushrooms \$85

Boursin and spinach stuffed mushrooms.

Mini Beef Wellington \$200

Tender beef cube & wild mushroom duxelle wrapped in a light flaky puff pastry

Mini crabcakes \$150

Topped with cajun remoulade

DINNER

All dinner entrees will include a salad, fresh warm rolls with sweet cream butter, choose 2 for beverage station with water, iced tea, lemonade, coffee or hot tea.

SALAD

STARTER SALAD SELECTION: CHOOSE 1

Garden Salad *gluten free*

Mixed greens, cherry tomatoes, sliced cucumber, carrots with house-made buttermilk ranch dressing.

Classic Caesar

Fresh hearts of romaine, shredded parmesan Reggiano, fresh baked garlic croutons tossed with house-made Caesar dressing.

POULTRY

Chicken Piccata \$33

Herb seasoned 6oz all-natural chicken breast with a lemon caper white wine sauce.

Italian Herbed Breaded Chicken \$33

Italian herbed breaded chicken cutlet topped with a basil roasted garlic mushroom cream sauce.

Chicken Parmesan \$33

Tenderized 6oz chicken breast breaded and fried, topped with house-made marinara, fresh mozzarella and finished with fresh basil.

Chicken Marsala \$33

Pan seared chicken breasts simmered in a rich Marsala wine sauce with mushrooms and fresh herbs.

BEEF

All beef options are cooked to medium temperature unless otherwise specified.

6 oz Filet Mignon \$40

Served with a red wine demi-glace.

Beef Short Ribs-\$37

Braised in a rich wild mushroom beef stock, truffle demi-glace topped with Sauteed wild mushrooms.

Steak Diane \$36

Pan seared beef medallions served with a rich and creamy cognac and mushroom sauce.

Pan Seared 8oz NY Steak \$38

Bourbon peppercorn demi-glace.

PORK

Herb-Crusted Pork Tenderloin \$33

Juicy pork tenderloin coated in a mixture of fresh herbs and garlic served with a balsamic glaze

Pork Loin with Apple Cider Reduction \$32

Roasted pork loin paired with a sweet and tangy apple cider reduction

Pork Roulade \$33

Pork loin wrapped with a mixture of spinach, feta, and sundried tomato topped with a tomato fig reduction

FROM THE SEA

Shrimp Agilio Olio \$33

Sauteed jumbo shrimp and garlic, finished with fresh squeezed lemon, white wine, and flat leaf parsley.

6 oz Seared Mahi Mahi loin \$34

Citrus Caribbean jerk mango salsa

Beurre Blanc Salmon \$33

6oz herbed salmon, lemon beurre blanc.

SIDES

Starches:

Roasted fingerling potatoes, Butter Whipped Yukon

Potatoes, Herb Steamed Rice, Wild Rice Pilaf, or Linguini Pasta

Vegetables:

Seasonal mixed vegetables, charred broccolini, garlic green beans, brown sugar glazed carrots, seared summer squash, seasoned blanched asparagus.

Price is per person, unless otherwise noted. A 7.2% sales tax and 20% gratuity will be added.

VEGETARIAN

Vegan Spaghetti Squash Pomodoro \$31 *vegan*

Roasted spaghetti squash topped with a house made pomodoro sauce, kale pesto

Stuffed Portobello Mushroom \$29 *vegetarian*

Ricotta, artichoke, spinach stuffed portobello

mushroom, served over sauteed seasonal chef's vegetables, balsamic herbed chimichurri

Mushroom Fricassee \$31 *vegetarian*

Grilled asparagus & Wild mushroom fricassee, parmesan stone ground polenta, mushroom jus, red pepper relish

DESSERTS

Apple Blossom \$10

Strawberry Angel Food Cake \$10

Red Velvet Cake \$10

Chocolate Torte (GF) \$10

Raspberry Swirl NY Cheesecake \$10

Chocolate Layer Cake \$10