



CATERING @ SADDLEBROOKE TWO

MEETING BREAKS

The Roadrunner \$19

Assorted yogurts, cream cheese and bagels, seasonal fresh fruit, breakfast breads, chef's choice frittata, assorted chilled juices, Citavo coffee, decaf coffee, and assorted hot tea.

Minimum Break \$15

Freshly baked cinnamon rolls, assorted chilled juices, seasonal fresh fruit, Citavo coffee, decaf coffee and assorted hot teas.

The Power Up \$16

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 sliced fresh fruit, Citavo coffee, decaf, and assorted hot teas

Home Base \$20

Fresh baked cinnamon rolls with cream cheese icing, assorted muffins and danishes, seasonal fresh fruit, assorted juices, Citavo coffee, decaf coffee assortment of hot teas.

Price is per person, unless otherwise noted. A 6.7% sales tax and 19% gratuity will be added.

ALA CARTE OPTIONS

Coffee \$30

Citavo fresh brewed coffee, reg or decaf 1.5 gal.

Assorted Juices \$5

Price is per bottle.

Assorted Teas \$30

1.5 gallon.

Lemonade \$30

1.5 gallon.

Bottled Water \$3

Price is per bottle.

Soft Drinks \$3

Price is per can.

Brownies \$20

One dozen.

Cookies \$18

One dozen.

Lemon Squares \$18

One dozen.

Fruit \$6

Price is per person. Seasonal sliced fruit.

SNACKS

Parfait Cups \$8

Potato Chips \$18

4 Bowls.

Tortilla Chips \$18

Per pound.

Salsa \$15

Per quart. Let us know your heat tolerance.

Guacamole \$35

Per quart.

Snack Mix \$20

Per pound.

Pretzels \$20

4 Bowls.

BREAKFAST

All breakfast include Citavo coffee regular and decaf, hot tea and choice of orange, apple or cranberry juice. Additional pieces of 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.

Healthy Choice \$18

Cup of fresh fruit, egg white vegetable frittata, sliced tomatoes and bran muffin.

Early Riser \$15

Scrambled eggs with parsley, seasoned home fries and choice of bacon or sausage

(both for +\$1 per person).

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 sliced fruit, scrambled eggs, bacon and sausage, home fried potatoes, biscuits and homemade country gravy.

The Lumberjack \$18

Buttermilk pancakes, warm maple syrup, sweet cream butter, strawberry compote, Chantilly whipped cream, bacon and sausage.

Southwestern Breakfast Buffet \$20

Fresh sliced 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, sliced seasonal fresh fruit.

GROUP RETREATS

These packages are intended for corporate groups that require more than one meal period. These may include long lectures and extended seminars. Beverages will be refreshed as needed, staff will be available for the duration of your event. Pens, paper, mints and a beverage station will be available. Includes 1 screen, 1 podium, 1 microphone and LCD projector.

ALL INCLUSIVE

**BREAKFAST BREAK, CHOICE OF LUNCH AND AFTERNOON BREAK
\$33 PER PERSON**

Morning Rollout

Freshly baked cinnamon rolls, assorted chilled juices, seasonal fresh fruit, Citavo coffee, decaf coffee and assorted hot teas.

Interlude

Selection of brownies, cookies, petit fours, fresh fruit, assorted seasonal pies and berry tarts, assorted canned soft drinks, iced tea and lemonade.

CHOICE OF LUNCH: CHOOSE 1

The Tuscano

Grilled seasoned chicken breast on toasted sourdough bread with sun-dried tomatoes, fresh mozzarella, artichoke hearts and a pesto aioli.

The Ranchero

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

The Bird

Smoked sliced turkey breast, basil aioli, fresh sliced tomato, onion and lettuce, crisp bacon slices, aged cheddar cheese on thickly sliced whole wheat bread.

BLTA

Thick sliced applewood smoked bacon, Boston Bibb lettuce, thickly sliced tomato, Hass avocado spread, on thickly sliced toasted whole wheat bread.

Cobb Salad

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

Asian Chicken Salad

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

SANDWICHES AND WRAPS

CHOOSE ONE SIDE

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

The Tuscano \$18

Marinated chicken breast on toasted sourdough bread with sun-dried tomatoes, fresh mozzarella, artichoke hearts and a pesto aioli.

The Ranchero \$19

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

The Bird \$19

Smoked sliced turkey breast, basil aioli, fresh sliced tomato, onion and lettuce, crisp bacon slices, aged cheddar cheese on thickly sliced whole wheat bread.

The Club \$19

Thick sliced applewood smoked bacon, sliced oven roasted turkey breast, sliced cured ham, Boston bibb lettuce, sliced tomato, avocado spread on a 9-grain toasted whole wheat bread.

Caesar Wrap \$18

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

The Harvest \$20

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

LUNCH ENTRÉES

All lunch entrées are served with warm rolls and butter.

Country Style Meatloaf \$22

Smoked bacon wrapped meatloaf- Monterey jack cheese, green chiles, roasted tomato, served with mashed potato gravy & brandy.

Chicken Fried Steak \$22

Breaded beef cutlet, creamy buttery mashed potatoes and sautéed sweet corn served with country gravy.

Berebere Salmon \$25

6oz berebere spiced salmon, lime & bail 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.

Pasta Diabla \$23

Whole wheat pasta, roasted vegetable, house made cauliflower & cashew alfredo, garnished with Calabrian pepper mix.

Citrus Pork Tenderloin \$25

6oz chipotle lime marinated pork tenderloin, topped off with a charred leek & grape tomato honey compote. Served with whipped Yukon gold potato, chef's vegetable.

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, chile spiced fried rice noodles and served with orange sesame soy dressing on the side.

Cranberry Kale Salad \$21

Baby kale, dried cranberries, lavender goat cheese crumbles, roasted sunflower seeds, raspberry vinaigrette, Jamaican jerk spiced chicken breast.

Grilled Salmon Salad \$22

Baby spinach, heirloom grape tomatoes, roasted cilantro corn, asparagus, papaya seed dressing

Cobb Salad \$19

Chopped applewood smoked bacon, diced tomato, shredded cheddar cheese, bleu cheese crumbles, diced grilled chicken breast, hard boiled egg, sliced avocado all on a bed of crisp romaine and a side of either ranch or bleu cheese 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 beverage available for additional \$2 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.

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

Choice of two protein selections: ½ 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 3 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 corn and flour tortillas. Served with fire-roasted fajita vegetables, Spanish rice, refried beans, multi-colored tortilla chips, mild salsa rojo, house-made guacamole, sour cream, shredded cheddar jack, diced tomatoes, shredded iceberg lettuce.

BUFFETS CONTINUED

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, 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 an assortment of crackers.

Classic Vegetable Platter \$100

Served with house-made buttermilk ranch dip.

Vegetable & Hummus Platter \$110

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.

Salmon Canape \$125

Hard wood smoked salmon, garlic crostini, caper tomato dill relish, chive cream cheese spread.

Prosciutto Skewers \$90

Melon prosciutto skewers.

Shrimp Cocktail \$150

Shot glass shrimp cocktail.

Truffle Prosciutto Asparagus \$100

Prosciutto wrapped asparagus steamed and finished with a truffle oil.

Teriyaki Meatballs \$80

Sweet teriyaki meatballs finished with scallions and sesame seeds.

Swedish Meatballs \$80

Savory Swedish meatballs finished with parsley.

Tomato Arancini \$80

Tomato mozzarella arancini, pesto balsamic.

Crab Rangoon's \$95

Cream cheese and crab rangoon's with a sweet Thai chile dipping sauce.

Samosa \$85

Artichoke, spinach & Swiss samosas with a fig chutney.

Spanakopita \$85

Spanakopita in phyllo cups.

Spring Rolls \$85

Vegetable spring rolls, sweet Thai chile dipping sauce.

Ahi Wonton \$105

Sesame seared ahi tuna, wonton cracker, cucumber, red cabbage napa slaw, unagi sriracha aioli

Edamame Herbed Naan \$85

Edamame & artichoke puree on a naan bread crostini.

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.

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, Citavo coffee or hot tea.

SALAD

STARTER SALAD SELECTION: CHOOSE 1

Garden Salad

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.

Belgian Endive Salad

Belgian endive & mixed green, gorgonzola, spiced pears, sundried tomato, champagne tarragon vinaigrette.

POULTRY

Chicken Piccata \$33

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

Italian Herbed Breaded Chicken \$31

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

Chicken Parmesan \$31

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

Airline Chicken \$33

Balsamic airline chicken breast served with a balsamic onion tomato basil relish.

BEEF

All beef options are cooked to medium temperature unless otherwise specified, excluding prime rib. Please choose one cut of beef and one sauce selection.

Ribeye \$47

10oz Ribeye.

NY Steak \$42

10oz herb rubbed grilled New York

Filet Mignon \$39

6oz Filet Mignon.

Herb Crusted Prime Rib

Serves 12 guests. Market Price.

Add a petite lobster tail to any dish for \$30 per plate (minimum of 30 people)

SAUCE SELECTION

Beef au jus, horseradish cream sauce, Argentinian chimichurri, garlic herb compound butter, béarnaise sauce, Charon sauce, gorgonzola cream sauce, garlic shallot demi-glace or peppercorn cream sauce.

DINNER

PORK

Citrus Pork Tenderloin \$31

8oz chipotle lime marinated pork tenderloin- topped with a charred leek & grape tomato honey compote.

Citrus Herb Brined Pork \$35

12oz grilled brined pork chop

Lemongrass Pork Loin \$29

Black pepper herb crusted pork loin served with a ginger lemongrass orange glaze.

FROM THE SEA

Shrimp Agilio Olio \$33

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

Brown Butter Mahi Mahi \$33

Grilled mahi mahi, minted mango relish, lime beurre noisette.

Berebere Salmon \$30

6oz berebere spiced salmon, lime & bail beurre blanc.

SIDES

Starches:

Parmesan and herbed scalloped potatoes, roasted fingerling potatoes, butter whipped mashed potatoes, herb steamed rice, wild rice pilaf, herbed cous-cous, baked potato, and rosemary roasted butternut squash.

Vegetables:

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

Price is per person, unless otherwise noted. A 7.2% sales tax and 19% gratuity will be added.

VEGETARIAN

Pasta Diabla \$28

Whole wheat pasta, roasted vegetable, house made cauliflower & cashew alfredo, garnished with Calabrian pepper mix.

Quinoa Stuffed Squash \$28

Tri-colored quinoa stuffed acorn squash, herbed roasted garden vegetables, spinach, lavender truffle vinaigrette

Stuffed Portobello Mushroom \$29

Ricotta, artichoke, spinach stuffed portobello mushroom, served over sauteed seasonal chef's vegetables