



Winter Continental Breakfast Buffet

- *fresh seasonal sliced fruit
- *assorted bagels
with plain & maple walnut cream cheese
- *assorted danish, muffins & scones
- *assorted bottled juices

serves 20 guests
\$125.00

Winter Breakfast Buffet

- *fresh seasonal sliced fruit
- *assorted danish, muffins & scones
- *tomato florentine egg strata
&
*ham & sausage egg strata
- *skillet browned red potatoes with sautéed onions
- *assorted bottled juices

serves 20 guests
\$200.00

*Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event*





All signature boxes include fresh baked bread, seasonal fruit cup, deli style potato chips or flat bread & chef's choice of dessert.

Winter Spinach Salad

spiced nuts, dried cranberries, frizzled sweet potatoes sprinkled with feta cheese
served with your choice of grilled salmon or grilled chicken
and balsamic dressing

Winter Sandwich

smoked chicken and G&W black forest ham with red leaf lettuce,
swiss cheese, tomatoes & basil aioli served on a pretzel bun

Smoked Salmon on Herb Foccacia

sliced apple, horseradish mayonnaise, a bed of red leaf lettuce

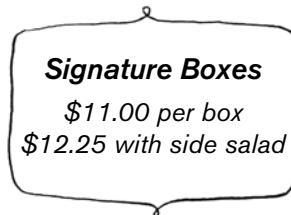
Oven Roasted Turkey on Sundried Tomato Foccacia

topped with roasted peppers and provolone cheese
served with country mustard on the side

Optional Side Salad

Winter Fruit Couscous

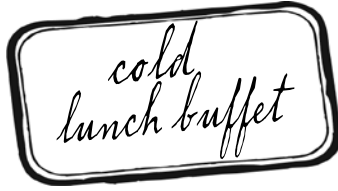
basil, dried cranberries, apples, & apricots



Delivery fees are based on location.

Orders must be placed by 1:00pm on the business day prior to your event





Sunshine Salad

spinach, orange & grapefruit segments,
red onions & feta
with poppy seed dressing

Deli Style Potato Chips

Winter Chicken Salad

cranberries and spiced walnuts
on croissant

&

Beef Tenderloin

caramelized onion and bleu cheese
on herb foccacia

Winter Dessert Box

*blondies, white chocolate chip & cherry cookies,
chocolate goey butter, rocky road cookies & ginger spice bars*

\$15.75 per guest
based on a minimum of 10 guests

*Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event.*



hot lunch buffet

Cape Cod Salad

*crisp romaine, dried cranberries,
frizzled sweet potatoes & feta
with cranberry vinaigrette*

Oven Roasted Turkey

with bread dressing

OR

Roasted Pork

with whipped sweet potatoes

Mashed Potatoes

with pan gravy

Green Beans

with shallot butter

Assorted Bread Box

with whipped butter

Winter Dessert Box

*blondies, white chocolate chip & cherry cookies,
chocolate gooey butter, rocky road cookies & ginger spice bars*

\$16.25 per person

based on a minimum of 10 guests

*Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event.*





Garden Salad

chef's choice of ingredients
with vinaigrette and buttermilk ranch dressing

Soup Of The Day

may include:

potato & leek chowder
acorn squash bisque
roasted tomato bisque

Petite Bistro Sandwiches

*winter chicken salad
*maple ham & lorraine swiss
*top round, cheddar & caramelized onions
served with country mustard & creamed horseradish sauce

Winter Dessert Box

*blondies, white chocolate chip & cherry cookies,
chocolate gooey butter, rocky road cookies & ginger spice bars*

\$12.95 per guest
based on a minimum of 10 guests

*Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event.*



terms of service

- 1. Timing for placing an event order:**

We encourage you to call and reserve the date and time of your event as soon as possible and do suggest that all orders be made 24 hours in advance of the event. We recommend that you place your order as early as possible to ensure your choice of delivery time.
- 2. Methods for placing an event order:**

All orders may be placed via phone, fax or email. All orders require a verbal or written confirmation to be considered valid. Our office hours are Mon-Fri 8:30 a.m. - 5:00 p.m. Next day orders should be made by 2:00 p.m. the day before. Any calls, faxes or emails received after 4:30 p.m. will be considered as if sent the next business morning. All efforts will be made to accommodate orders made after 3:00 p.m., but cannot not be guaranteed.
- 3. Minimum Guarantees:**

All guaranteed counts are due no later than 24 hours prior to the event. Decreases to guest counts will not be accommodated after 24 hours or on the day of the event.
- 4. Pricing:**

Current local sales tax applies. A 15% service charge is added to buffets, and snacks. Fifty cents is added to box lunches for individual name stickers.
- 5. Delivery:**

Delivery is available from 7:30 a.m. - 4:30 p.m. daily Monday through Friday. The delivery fee is \$50 for orders prior to 7:30 a.m. and later than 4:30 p.m.
- 6. Payment Terms:**

Acceptable payment types include: Cash, Credit Card (Visa, Master Card, Discover, and American Express), *Butler's Boardroom* accounts, as well as corporate checks.
- 7. Loyalty Program:**

Earn Boardroom Bucks for all food orders of \$100 or more. When redeeming bucks, simply mention the amount of bucks you will be using and give them to the driver upon delivery. (Bucks are not applied to tax, delivery or service charge.) Boardroom Bucks expire 90 days after event date.
- 8. Cancellations:**

All cancellations must be done by phone. No emailed or faxed cancellations will be accepted. Cancellations within 24 hours of event will be charged 100% of total event contract.

