



Additional Menu Options

Continental Breakfast Buffet

-Fresh Brewed Regular and Decaffeinated Coffee

-Assortment of Freshly Baked Muffins, Croissants and Danishes

-Assorted Bagels

-Regular Cream Cheese

-Hot Tea

-Iced Water

Orange Juice

Sliced Fruit Is Available At an Additional Cost

The Continental Plus Breakfast

Thierry's Freshly Baked Pastries, Assorted Danishes And & Muffins

Assorted Bagels Accompanied With Cream Cheese, Butter And Home Made Jellies

Fresh Fruit Display

Assorted Yogurts

Assorted Cereals With Dried Fruits, Nuts & Milk

Fresh Brewed Regular & Decaffeinated Coffee

Hot Tea

Orange Juice

Mineral Water



The Complete Breakfast Bar

*Thierry's Freshly Baked Pastries, Assorted Danishes, Croissants & Muffins
Assorted Bagels Accompanied With Cream Cheese, Butter and Home Made Jellies*

Fresh Fruit Display

Assorted Cereals with Dried Fruits, Nuts & Milk

Assorted Yogurts

*Omelet Station With Diced Ham, Bacon, Chopped Onions, Sausages,
Chopped Tomatoes, Mushrooms, Red Peppers, Green Peppers,
Cheddar Cheese and Monterrey Jack Cheese*

Country Style Potatoes

Freshly Made Belgium Waffles with Warm Maple Syrup

Fresh Brewed Regular & Decaffeinated Coffee

Hot Tea

Orange Juice

Grapefruit Juice

Cranberry Juice

Mineral Water



The European Breakfast

*Norwegian Smoke Salmon and Sable Display With
Chopped Onions, Capers and Lemon Wedges*

Assorted Bagels With Cream Cheese, Butter And Home Made Jellies

Fresh Baked Croissants

Assorted Whole Fresh Fruit Display

Eggs Benedict

Sausages

Bacon

Roasted Potatoes With Onions And Paprika

Fresh Brewed Regular And Decaffeinated Coffee

Hot Tea

Orange Juice

Mineral Water

Breakfast Stations

Traditional Egg Benedict

*Poached Egg Served Over an English Muffin Topped With Canadian Bacon And Accompanied
With A Hollandaise Sauce*

Waffles

*Home Made Belgian Waffles Prepared At the Buffet and Accompanied With Strawberries,
Honey, Whipped Cream and Maple Syrup and Butter*



Omelet Station

*Our Attendant Will Prepare Eggs Cooked To Order With
Bacon, Smoked Ham, Diced Peppers, Diced Onions, Diced Tomatoes,
Swiss Cheese, Cheddar Cheese, Mushrooms And Scallions*

Accompanied By Roasted Red Bliss Potatoes

Smoked Fish Display

*A Display of Smoked Fish on A Mirror Featuring
Salmon, Sable And White Fish
Garnished With Capers, Red Onions, Cream Cheese and Lemon Wedges*

Gourmet Tea Sandwiches

*Brie Walnut and Watercress
Cucumber
Smoked Salmon Pinwheels
Curried Chicken with Shaved Coconuts and Pine Nuts
Asparagus and Alfalfa*

Crepes

Our Uniformed Chef Will Prepare Crepes With The Following Fillings...

*Dulce De Leche, Diced Fresh Fruit, Passion Fruit Mousse, Nutella, Chocolate Sauce, Whipped
Cream, Maple Syrup and Blueberry Sauce*



Breaks

AM Break (Beverages Only)

-Refill And Refresh Coffee, Tea, And Iced Water Service

PM Break Beverages And Snack

Freshly Brewed Regular & Decaffeinated Coffee

Hot Tea Service

Iced Water, Assorted Soda and Bottled Water

Assorted Cookies And Brownies

Bags Of Potato Chips

Add Fresh Fruit At An Additional Cost

Cold Lunch Deli Buffet

(Includes Iced Water & Assorted Soda)

Assortment of Deli Cut Meats Featuring

Sliced Roast Beef, Turkey Breast, and Smoked Ham

Accompanied By...

...American & Swiss Cheese...

*Sliced Tomatoes, Iceberg Lettuce, Onions, Pickles, Mayonnaise, Mustard, Kaiser Rolls, and
Wheat & Pumpernickel Bread*

**Tuna Salad*

**Red Bliss Potato Salad*

**Primavera Farfalle Salad*

**Sliced Fresh Fruit Display*

**Assorted Cookies & Brownies*



Gourmet Boxed Lunch

*Choice of the Following Sandwich:
Salmon, Tuna Salad, Chicken, Roast Beef, Ham and Cheese, Turkey or Vegetarian*

Potato Salad

Fruit

Cookie

Soda

Hot Plated Luncheon

MENU "A"

Salad

Thierry's Traditional Caesar Salad with Croutons and Shaved Parmigiano Reggiano

Entrée

Pecan Crusted Chicken Breast Accompanied With Mashed Potatoes and French Green Beans

Assortment of Homemade Breads And Butter

Dessert

Chocolate Mousse Cake

MENU "B"

Salad

Garden Salad with Your Choice Of Italian Balsamic Vinaigrette

Entrée

Grilled Salmon Filet Topped With Tropical Salsa, Orzo Primavera, and Garden Vegetables

**Assortment of Homemade Breads And Butter*

Dessert

Carrot Cake with Cream Cheese Icing



Sit Down Dinner Menus

(Menu Include Iced Water, Coffee & Tea Service, Dinner Rolls & Butter)

“Menu A”

Tropical Salad with Tomato, Hart of Palm, Oranges, Kiwi And Cashew

Roasted Chicken “Fra Diavolo” (Hot Red Sauce) Served With Grilled Roasted Mediterranean Vegetables

Peach Almond Tarte “Bourdaloue” Style (Almond)

“Menu B”

Garden Salad Of American Field Greens, Shredded Carrots, Cherry Tomatoes, Sliced Cucumber,

Sliced Vidalia Onions Dressed With Italian Vinaigrette

Sautéed Ligurian Rolled Salmon Stack Served With a Red Wine Reduction with a Roasted Caribbean Root Mash...And Oven Roasted Heirloom Tomatoes

Triple-Layer Chocolate Cake

(Menu Include Iced Water, Coffee & Tea Service, Dinner Rolls & Butter)

“Menu C”

Traditional Spinach Salad Served With Crispy Bacon, Cherry Tomatoes, Cucumber In A Dijon-Mustard Dressing

Potato Crusted Tilapia Topped With A Lobster Sauce, Accompanied With Rice Pilaf And Stir Fried Vegetables

Crème Caramel



“Menu D”

Caprese Salad: Fresh Mozzarella with Vine Ripped Tomatoes, Fresh Basil, Aged Balsamic Vinaigrette

Beef and Vegetable Lasagna Served With Sautéed Spinach

Traditional Italian Tiramisu

Cocktail Receptions

The Following Hors D’ Oeuvres Will Be Passed Butler Style to the Guests Presented In Gleaming Silver Trays, Beautifully Decorated With Fresh Herbs and Exotic Flowers...

MENU “A”

**Petit Filet Mignon of Beef on Sun-Dried Tomato Brioche Topped With Béarnaise Sauce*

**Short Grain Rice Cake Topped With Grilled Swordfish Drizzled With Soy Reduction and Wasabi Sabayon*

**Grilled Shrimp with Tamarind on a Sugar Cane Spear*

**Goat Cheese Parcels with Crushed Macadamia Nuts Topped With Aged Balsamic Syrup*

**Passion Seared Tuna on Crisp Wonton Topped With Mango-Black Beans Salsa*

**Leek and Saint Andre Fondue*

**Curried Chicken Medallions with Shaved Coconut and Crushed Peanuts*

**Thierry’s Famous “Golden Lips”*

(Imported Valhrona Chocolate with Praline Hazelnut Mousse In A Homemade Chocolate Cup)

**Caribbean Chocolate Fondant*



MENU "B"

- *Lemon-Chives Tuiles Topped With Smoked Salmon and Crème Fraiche*
- *Pan-Seared Foie Gras on Toasted Ficelle with a Pinch of Guerande Salt*
- *Macadamia Crusted Lamb Medallions on Crisp Saffron Risotto Cakes*
- *Roasted Portobello on Garlic Crostinis with Chiffonade of Basil*
- *Maryland Crab Cakes Accompanied With Fire-Roasted Red Pepper Aioli*
- *Mini Tartlets Of Boursin Cheese Topped With Sweet Yellow And Red Peppers Confit*
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- *Tuxedo Strawberries*
- *Raspberry Tartlet with Lime Mousseline*

MENU "C"

- *Jumbo Shrimp with Cocktail Sauce*
- *Miniature Beef Wellington Accompanied With Béarnaise Sauce*
- *Baked Brie Tartlet with Raspberry Relish and Toasted Hazelnuts*
- *Grilled Chicken Quesadillas with Green Chiles and Melted Monterrey Jack*
- *Assortment Of Sushi Rolls Featuring Alaska, California And Tekka Rolls
Accompanied With: Soy Sauce, Wasabi and Pickled Ginger*
- *Fresh Snapper Carpaccio with Sun-Dried Tomato Mousse, Capers And
A Splash of Lemon Juice on Toasted Rounds*
- *Veal Medallions on Grilled Polenta Topped With Rosemary-Marsala Scented Reduction*
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- *Mini Florida Key Lime Pie*
- *Passion-Fruit Mousse Velvet with Candied Guava*



MENU "D"

**Hot California Rolls with Kona Lobster Mousse (No Rice)
Accompanied With Soy Sauce, Wasabi and Pickled Ginger*

**Mole Grilled Tenderloin on Garlic-Parmigiano Bruschetta with Tartar Sauce*

**Thai Chicken on a Skewer with Coconut-Chiles Sauce*

**Tostones Topped With Caviar, Salmon Roe and Crème Fraiche*

**Flambéed Shrimp Scampi*

**Vegetable Spring Rolls with Cilantro-Soy Dipping Sauce*

**Sliced Peking Duck On Tapioca Chips With Asian Guacamole*

**Vanilla and Chocolate Ice Cream Covered With Ganache On A
Pretzel Stick*

**Lemon Tartlet Topped With Meringue*

MENU "E"

**(Includes The Following Menu And Full Open Bar Minimum 100 People And
Max 2 Hrs)**

**BBQ Chicken Wings*

**Spicy Caicos Conch Fritters with Creole Sauce*

**Mini Crab Cake with Island Sauce*

**Miniature Home Made Quiche Lorraine*

**Pig in a Blanket*

Caramel Mini Cheese Cake