

CATERING



Armstrong

BREAKFAST

Full Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Soda, Bottled Water and Tea

Healthy Start

Freshly Baked Low-Fat Muffins, Sliced Tea Bread, Low-Fat Yogurt Parfaits, Fresh Fruit Cups, Orange Juice, Strawberry Smoothie, Coffee and Tea Service

Greek Yogurt Bowls

Individual bowls of Greek Yogurt topped with House-Made Granola, Seasonal Berries Raisins, Dried Cranberries, Pure Maple Syrup, Orange Juice, Coffee and Tea Service

Avocado Toast

Individually plated thick-cut 7 Grain Bread topped with Mashed Ripe Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Smoked Salmon, Chopped Bacon, Cilantro Sprigs, Orange Juice, Coffee And Tea Service

Fresh Fruit and Berries

Individually plated freshly sliced seasonal fruits, straw berries, blueberries with Greek yogurt and Toast No-Nut Granola

Something Else

Fresh Fruit Granola Yogurt Parfaits Fresh Fruit Cups Individually Wrapped Bagels, Cream Cheese, Jam Assorted Bottled Juices and Water Full Coffee Service

Hot Breakfast Individual Containers of Your Favorite Hot Breakfast Combinations

Choose any (2) Varieties, minimum 10 people 24 Hour Notice for Hot Food Orders

Scrambled Eggs, Bacon, Pork Sausage, Home Fries

Canadian Bacon, Egg and Cheese English Muffin Sandwich

Breakfast Burrito – Scrambled Eggs, Tomatoes, Jack Cheese, Tomato Salsa

Vegetable Egg White, Low Fat Swiss Frittata

Country French Toast, Grilled Ham, Pure Maple Syrup



LUNCH - SANDWICHES

DELI SANDWICHES Design Your Own

choose any 4 sandwiches and 2 sides All sandwiched individually wrapped.

All American Favorites

House Roasted Turkey, Brie Cheese, Honey Mustard, Baguette

Smoked Ham, Arugula, Swiss Cheese, Ciabatta

Rare Roast Beef, Frizzled Onions, Horseradish Mayo, Baguette

Grilled Buffalo Chicken Wrap, Shredded Lettuce and Bleu Cheese

All-White Meat Waldorf Chicken Salad, Diced Apples, Celery



Italian

Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan Cheese

Grilled Chicken, Pesto Mayo, Fresh Mozzarella Cheese

Asian / Bahn Mi

With pickled vegetables, cilantro, Sriracha mayo

Roasted Curried Cauliflower

Grilled Sweet Chili Glazed Chicken

Vegetable

Caprese – Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Ciabatta Roll

Avocado Toast, 7 Grain Bread, Tomato, Cucumber, Cilantro

From the Sea

Tuna Salad, Cucumber, Whole-Grain Roll

Cajun Shrimp Salad, Toasted Roll

Smoked Salmon, Scallion Cream Cheese, Red Onion, Bagel

Sides choose any 2 items below

Baby Green Salad Caesar Salad Red Bliss Potato Salad Cole Slaw Fresh Fruit Salad House-made Potato Chips

All Sandwich Lunches include individually wrapped cookies and brownies or Signature Bars, Full Beverage Service

Lunch Additions

Individual Bowls of Soup House-Made Potato Chips Hummus and Vegetable Crudité Cups Guacamole and Chip Cups

LUNCH - SALADS

Salads

Individual Containers of Specialty Salads Choose 3 types

Grilled Chicken Caesar

Baby Spinach, Strawberry, Goat Cheese

Tomato Mozzarella Caprese over Arugula

Quinoa Grain Bowl, Roasted Vegetables and Parmesan Cheese

Barbecue Chicken Chop Salad, Buttermilk Ranch Dressing

Mediterranean Greek Salad with Grilled Chicken

Tuna Niçoise Salad, Lemon Thyme Vinaigrette

Seared Salmon, Sunflower Seed Salad, Strawberry Poppyseed Vinaigrette additional \$

Salad Additions

Individual Bowls of Soup House-Made Potato Chips Hummus and Vegetable Crudité Cups Guacamole and Chip Cups





LUNCH — HOT FOOD

Individual Containers of Your Favorite Hot Food Combinations

Choose any (2) Varieties, minimum 10 people 24 Hour Notice for Hot Food Orders

Poultry

Chicken Parmigiano, Linguini, Marinara Sauce

Roast Turkey, Mashed Potatoes, Rosemary Gravy

Chicken Masala Portobello Mushrooms, Rice Florentine

Chicken Teriyaki, Jasmine Rice

Meat

Southwestern Spiced Flank Steak Burrito Bowl, Cilantro Rice, Guacamole, Tomato Salsa

Turkey Meatloaf, Mushroom Gravy

Rosemary Rubbed Pork Loin, Apple Relish Roasted Red Bliss Potatoes

Seafood

Seared Salmon Filet, Corn Relish, Cous

Cajun Blackened Catfish, Red Beans and Rice

Shrimp Sampi with Tomatoes, Rice Pilaf

Vegetarian

Eggplant Parmigiano, Roasted Broccoli

Vegetable and Chickpea Curry, Basmati Rice

Quinoa and Vegetable Stuffed Peppers

Lunch Additions

Individual Bowls of Soup Tossed Baby Greens Salad



Desserts

Chocolate Chip Cookies Oatmeal Raisin Cookies Truffle Chocolate Brownies Lemon Bars Raspberry Linzer Bars Salted Caramel Vanilla Crunch Cake Raspberry White Chocolate Cheese Apple Strudel Sticks Marble Pound Cake

BREAKS

Greek Yogurt Parfaits

Greek Yogurt, Seasonal Berries, Seasonal Dried Fruits, Raisins, Toasted Pumpkin Seeds, Low-Fat Granola

Smoothie Shooters

Individual Shooters - Strawberry Banana, Golden Pineapple Ginger, Orange Creamsicle, Granola Bars

Power Break

Individually Packaged Dried Fruit, Nuts, Granola Bars, Berries and Pomegranate Juice





Latin Chips and Guacamole Cups

Freshly made Guacamole with Tomato Corn Salsa and Yucca and Plantain Chips

Hummus Crudité Cups

Traditional Chickpea Hummus with Broccoli Florets, Pear Tomatoes, Carrot and Celery Sticks

Air Popped Popcorn Break

Individual Popcorn Boxes with Sweet Caramel Spiced Popcorn, White Cheddar and Cinnamon Toast

Artisan Cheese Box

Individual Boxes with Local and Imported Cheeses, Dried Fruit, Grapes, Crackers and Crisps

RECEPTIONS

PASSED HORS D'OEUVRES

Cold

Vegetable

Goat Cheese Lollipops, Grapes Heirloom Tomato Avocado Toast, Balsamic Glaze Vietnamese Spring Roll, Shitake Mushrooms, Carrot Ginger Sauce Butternut Squash, Ricotta Bruschetta, Maple Honey

Sea

Mini Lobster Roll Smoked Salmon Crostini, Dill Cream Tuna Tartar, Sesame Cone

Land

Curried Chicken Salad, Toasted Coconut Sliced Tenderloin, Ciabatta Crisp, Tomato Basil Relish Prosciutto, Burrata Cheese, Pesto, Focaccia Crisp

Hot

Vegetable

Wild Mushrooms Ragu Tart, Reggiano Cheese Mini Cheddar Grilled Cheese, Tomato Dipping Sauce Vegetable Samosas, Curried Yogurt Carrot Ginger Shooter, Spiced Pepitas

Sea

Sesame Crusted Salmon Skewer, Yuzu Dipping Sauce Coconut Shrimp, Sweet and Sour Pineapple Dipping Sauce Maryland Crab Cakes, Remoulade Seared Yellowfin Tuna, Lotus Chip

Land

Chicken Teriyaki Dumplings, Tamari Chorizo Hushpuppy, Smoked Paprika Aioli Korean Bulgogi Grilled Flank Steak Skewers Mushroom Arancini, Truffle Parmesan Cream Indian Spiced Lamb Meatballs, Yogurt Mint Sauce