



Light Buffet

\$65 plus tax/person & service charge

(Cold buffet, 6 person minimum | Available Monday through Friday)

Beverages: Coffee, tea, still & sparkling water, soda

Assortment of Artisanal Sandwiches & Wraps Garnished with Homemade Potato Chips

(Chef's Assortment or Select 2-3 choices)

TRENDS VEGGIE

Avocado, sliced cucumbers, carrots, sun-dried tomatoes, plum tomatoes, & baby greens with hummus (vg)

FRESH MOZZARELLA

Roasted vegetables, field greens, tomatoes, roasted peppers & pesto (vg)

FRESH TURKEY

Havarti cheese, lettuce & tomatoes

APPLEWOOD SMOKED TURKEY

Brie, plum tomatoes, & baby greens with honey mustard

PECAN CRUSTED CHICKEN

Tomatoes, Arugula, & red onion with Creole aioli

ROAST BEEF

Cheddar cheese, plum tomatoes, & leaf lettuce with Russian dressing

ITALIAN

Cappicola ham, prosciutto, salami, provolone, roasted peppers, lettuce & tomatoes

TUNA SALAD

Mixed greens & Tomatoes

GRILLED FLANK STEAK

Crispy onions, roasted red peppers, provolone, mixed greens & wasabi aioli

GRILLED CHICKEN

Grilled chicken with mixed greens, tomatoes & provolone

SALAD

(Select one)

TOSSED SALAD

Baby field greens, tomatoes, carrots & cucumbers

SOUTHWEST SALAD

Roasted corn, avocado, cherry tomatoes & romaine

CITRUS SALAD

Baby field greens, apples, oranges, grapes & goat cheese rolled in crushed walnuts

PARADISE SALAD

Baby greens, grape tomatoes, sundried cranberries, walnuts & feta cheese

PASTA

(Select one)

BOWTIE

With grape tomatoes, baby arugula, fresh mozzarella & sundried tomatoes

CREAMY ORECCHIETTE

With roasted garlic, peas, shitake mushrooms, arugula & parmesan twills

ORZO

With spinach, garden vegetables & feta cheese

TORTELLINI

With broccoli & a sundried tomato dressing

DESSERT PLATTER

Assortment of homemade cookies, brownies macaroons & mini pastries



Build-Your-Own Story

\$70 plus tax/person & service charge

(Hot buffet, 5 person minimum | Available Monday through Saturday)

Beverages: Coffee, tea, still & sparkling water, soda

STARTERS

(Select two)

CRISPY PHYLLO ROLLS

Filled with Turkish white cheese, served with yogurt cacik

PORTUGUESE FRIED CALAMARI

Golden calamari crisped with chickpea flour, beef sausage, assorted pickled peppers

MEDITERRANEAN MEATBALLS

Herbed beef meatballs, served atop yogurt cacik

PERA-STYLE TOMATO AND ONION

Tomatoes, chopped onions & parsley, walnuts, pomegranate-lemon dressing (gf, vg)

MAROUL SALAD

Shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive oil (gf, vg)

MEDITERRANEAN OLIVE PLATE

WARM HUMMUS (gf, vg)

HOMEMADE GRAPE LEAVES (gf, vg)

SMOKED EGGPLANT (vg)

ENTREES

(Select two)

PERA TWIST SANDWICHES

Your choice of hand-ground lamb or chicken, rolled in our homemade lavash, garnish salad on the side (gf without bread)

CHICKEN BROCHETTE

Spiced fire-roasted tender cubes of marinated chicken (gf)

PAN-ROASTED CITRUS SALMON

Orzo and bulghur tabouleh with dill, garlic and scallions (gf)

PASTA MOUSSAKA

Artisan egg pappardelle, roasted eggplant, mushroom, tomato confit and allspice béchamel (vg)

ROASTED EGGPLANT CIABATTA

Toasted ciabatta with roasted eggplant, garlic, tomato, olive oil and spices, feta, pine nut and oregano pesto

SAUTEED HARICOT VERT TURKISH STYLE (gf, vg)

With zucchini, eggplant, fave beans, cumin, tomato broth & francala crostini

SIDES

(Select one)

BULGHUR PILAF

YOGHURT "CACIK"

ROASTED GARLIC HARICOT VERT W/ SHAVED PARMESAN CHEESE

DESSERT

(Select one)

BAKLAVA

Peeled ground Turkish pistachios and light syrup

SEASONAL FRESH FRUITS

With fresh mint and rose petal syrup



American Novels

\$90 plus tax/person & service charge

(Hot buffet, 5 person minimum | Available Monday through Sunday)

Beverages: Coffee, tea, still & sparkling water, soda

SALAD

(Select one)

SESAME BOK CHOY

Napa cabbage, daikon, apple, cucumber, ginger dressing,
& crushed peanuts (gf, vg)

CLASSIC SPINACH

Applewood smoked bacon, mushrooms, sliced egg,
and sherry vinaigrette (gf)

HERB ROASTED BEET SALAD

Shaved fennel, pickled red onion, bitter greens, goat
cheese cream, & sherry shallot vinaigrette (gf)

KALE CAESAR SALAD

Pickled anchovies, garlic toast, parmesan frico, topped
with grilled chicken (gf without croutons)

MIXED GREEN

Roasted shallot balsamic vinaigrette

COBB

Mixed greens, bacon, roasted chicken with blue cheese
and avocado (gf without croutons)

ENTREES

(Select two)

PIPE RIGATE

Short rib bolognese, san marzano tomato, sheep's milk
whipped ricotta, & lemon zest

PENNE A LA VODKA

With prosciutto

MACARONI AU GRATIN

Baked with gruyere cheese, bacon, truffles
and toasted bread crumbs

LEMON & HERB CHICKEN

Sautéed with lemon, fresh herbs, white wine and
shallots (gf)

SAUTEED CHICKEN WITH WILD MUSHROOMS

Served with a delicate marsala wine sauce (gf if grilled)

GRILLED VEGETABLE SANDWICH

Pesto, ciabatta bread (vg upon request)

CAVATAPPI

Black kale, charred heirloom tomatoes, roasted fennel,
dried chilies, & garlic breadcrumbs (vg without cheese)

FISH & CHIPS

TURKEY CLUB SANDWICH

Roasted turkey, gruyere cheese, applewood smoked
bacon, beefsteak tomato, butter lettuce and spicy mayo
on toasted pullman bread

ROASTED ATLANTIC SALMON

With a shallot, dill and dijon mustard sauce
(gf without sauce)

SIDES

(Select one)

(All can be v/gf except pasta)

MASHED POTATOES

SAUTEED VEGETABLES WITH HERB BUTTER

PASTA SALAD WITH ROASTED VEGETABLES

GRILLED VEGETABLE PLATTER

DESSERT

(Select one)

COOKIE & BROWNIE TRAY

SEASONAL FRUIT PLATTER