



BoulevardFive72 Sample Buffet Menu

Cold Buffet Items

Fresh Mozzarella and Tomato | Grilled Vegetable Platter | Artichoke Hearts
Antipasto Cured Meats | Baby Mixed Greens w/ Balsamic Vinaigrette |

Hot Buffet Items

Spinach and Ricotta Stuffed Chicken Breast Chef's Choice Rice and Veg or

Goat Cheese Stuffed Chicken Breast Risotto | Spinach

Grilled Salmon Lentils | Basmati Rice | Coconut Curry Broth or

Almond Crusted Cod Mashed Potatoes | Tomato Broth

Rigatoni Veal & Beef Ragout | Ricotta Cheese Or

Cavatelli Pulled Braised Short Ribs | Asparagus | Mushrooms or

Cavatelli Asparagus | Peas | Pesto

Mini Pastries | Coffee | Tea | Soft Drinks

Special Occasion Cake



Boulevard**Five**72 Sample Plated Menu

Host Choose One

Baby Mixed Greens w/ Balsamic Vinaigrette | Caesar Salad | Soup

Entrees

Spinach and Ricotta Stuffed Chicken Breast Chef's Choice Rice and Veg or

Goat Cheese Stuffed Chicken Breast Risotto | Spinach

Grilled Salmon Lentils | Basmati Rice | Coconut Curry Broth or

Almond Crusted Cod Mashed Potatoes | Tomato Broth

Rigatoni Veal & Beef Ragout| Ricotta Cheese Or

Cavatelli Pulled Braised Short Ribs | Asparagus | Mushrooms or

Cavatelli Asparagus | Peas | Pesto

Grilled Strip Loin Asparagus| Green Peppercorn Brandy Reduction or

Grilled Rib-Eye Steak Chanterelle & Blue Foot Mushrooms| Pistachio Green Beans

Mini Pastries | Coffee | Tea | Soft Drinks

Special Occasion Cake



Buffet Brunch Menu

Bagels

Smoke salmon | Capers | Onions | Chopped Egg

Fresh Fruit Display

Pineapple | Watermelon | Cantaloupe | Honeydew | Strawberries

Assorted Salads

Caesar | Baby Mix Green | Tomato Mozzarella | Chop Salad

Grilled Vegetable Platter

Zucchini | Yellow Squash | Eggplant | Roasted Peppers

Carving Station

Omelet Station

Ham | Cheese | Mushrooms | Tomato | Onion | Peppers

Poach Eggs

Canadian Bacon | English Muffin | Hollandaise

Salmon Cakes | Hollandaise

Pancakes and French Toast

Blue Berry | Banana | Buttermilk

Cinnamon French Toast

Oranges | currants | vanilla

Crepes

Honey | Ricotta | Fresh Berries

Chicken Franchise

Capers | Artichoke | Lemon Butter Sauce

Rigatoni Bolognese

Ricotta | Beef | Veal | Pancetta

Seafood Paella

Chicken | Chorizo | Shrimp | Mussels | English Peas

Yukon Gold Potatoes O'Brien | Honey Glazed Ham | Apple Smoke Bacon | Country Sausage

Mini Pastries | Three Tier Wedding Cake | Coffee | Tea



BoulevardFive72 Sample Plated Shower Menu

Upon Arrival – Cold Displays

Fresh Mozzarella and Tomato | Fresh Fruit |

Antipasto Cured Meats | Grilled Vegetables

Host Choose One

Baby Mixed Greens w/ Balsamic Vinaigrette | Caesar Salad | Soup

Entrees

Spinach and Ricotta Stuffed Chicken Breast Chef's Choice Rice and Veg or

Goat Cheese Stuffed Chicken Breast Risotto | Spinach

Grilled Salmon Lentils | Basmati Rice | Coconut Curry Broth or

Almond Crusted Cod Mashed Potatoes | Tomato Broth

Rigatoni Veal & Beef Ragout | Ricotta Cheese or

Cavatelli Pulled Braised Short Ribs | Asparagus | Mushrooms or

Cavatelli Asparagus | Peas | Pesto

Mini Pastries | Coffee | Tea | Special Occasion Cake

Unlimited Champagne | Mimosa | Soft Drinks

BoulevardFive72

SAMPLE

Family style Appetizers with your choice of Entree.

Sautéed Lump Crab Cakes Caper Citrus Butter | Fine Herbs

Pork & Shrimp Dumplings Soy Ginger Dipping Sauce

Caesar Salad Garlic Croutons | Parmesan | White Anchovies

Antipasto Cured Meats | Asparagus | Provolone | Ratatouille

Fava Bean Ravioli Morel & Oyster Mushrooms | Truffle Froth

Grilled Seafood Salad Kalamata Olives | Artichokes | Roast Red Peppers

Entrees choose 3 plus Vegetable Risotto will be available

Grilled Organic Salmon Lentil & Basmati Rice Pilaf | Spinach | Coconut Curry Broth

Roasted Almond Crusted Cod Garlic Mashed Potato | Little Neck Clams | Roasted Tomato

Roasted Goat Cheese Stuffed Chicken Breast Wild mushroom Risotto | Swiss Chard | Balsamic Reduction

Rigatoni Veal & Beef Ragout | Ricotta Cheese

Cavatelli Pulled Braised Short Ribs | Portobello | Asparagus

Roasted Pork Tenderloin Corn Succotash | Polenta | Shitake Marsala

Braised Lamb Shank Parmesan Risotto | Broccoli Rabe | Red Wine Reduction

Fresh Fettuccine Gulf Shrimp | Arugula | Tomato | Chardonnay Butter

Vegetable Risotto Asparagus | Roast Tomato | English Peas | Pesto

Dessert

Assorted Mini Pastries | Soft Drinks | Coffee Tea

Available Sunday only



Meetings

Full Day Meeting

Package Price to Include

Full day meeting room use

Continuous morning and afternoon refreshment breaks

Upscale lunch plated or buffet

Wireless Internet access available

Conference Concierge

LCD Projector accessible from your lap top

All gratuities

An Extended Day Meeting Package including the following is also available

Continental Breakfast or Hot Breakfast Buffet

"Corporate Night Out" casual reception in our Wine Room or Lounge

Post-meeting Dinner or Reception

Service/Gratuity

1/2 Day Meetings

We will gladly accommodate a 1/2 Day meeting based on availability

CONTINENTAL BREAKFAST

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GRANOLA Yogurt | Dried Fruits | Honey

BAGELS Cream Cheese | Smoked Salmon | Capers | Onions | Chopped Egg

FRESH FRUIT DISPLAY Pineapple | Watermelon | Cantaloupe | Honeydew | Strawberries

ASSORTED HOME MADE MUFFINS

COFFEE / TEA / JUICE

HOT BREAKFAST

CONTINENTAL BREAKFAST PLUS

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POACH EGGS

Canadian Bacon | English Muffin | Hollandaise

CINNAMON FRENCH TOAST Oranges | Currants | Vanilla

CREPES Honey | Ricotta | Fresh Berries

YUKON GOLD POTATOES O'BRIEN

APPLE SMOKE BACON

COUNTRY SAUSAGE

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COLD LUNCH DISPLAY

Prepared on Baguette and sliced

Assorted Grilled Vegetables

Squash / Portobello / Roasted Red Peppers

Arugula / Pesto

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Prepared on Baguette and sliced

Prosciutto / Soppresata / Capicola /

Roasted Red Peppers / Arugula / Pesto Mayo

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Mixed Green Salad

w/ Pomegranate Vinaigrette

Chef's Side Salad

Assorted / Cookies / Brownies / Mini Pastries

Soft drinks | Coffee | Tea



Box Lunch

Individually Prepared

All served with

Fruit Salad / Chef's Side Salad / Voss Water / Cookie or Brownie

Choice of

Assorted Grilled Vegetables

Squash / Portobello / Roasted Red Peppers

Arugula / Pesto

Served on Baguette

or

Prosciutto / Soppresata / Capicola / Roasted Red Peppers

Arugula / Pesto Mayo

Served on Baguette

or

Box Lunch

Soup and Sandwich

Voss Water / Cookie or Brownie



Elegantly Presented Buffet Lunch or Dinner

Mixed Greens w/ Balsamic Vinaigrette

Mediterranean Display

Grilled Vegetable Platter

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Goat Cheese Stuffed Chicken Breast

Creamy Parmesan Polenta, Wild Mushrooms, Marsala Reduction

Grilled Salmon

Roasted Red / Yellow Beets, Leeks, Whole Grain Mustard Froth

Cavatelli with Braised Short Ribs

Includes Chef's choice / Potatoes and Vegetable

Dessert / Coffee / Tea

Plated Luncheon / Dinner

Chef's Daily Soup or Salad

Mixed Greens w/ Pomegranate Balsamic Vinaigrette

Guests Tableside Choice

Goat Cheese Stuffed Chicken Breast

Wild Mushroom Risotto, Spinach, Balsamic Reduction

Grilled Salmon

Roasted Red / Yellow Beets, Leeks, Whole Grain Mustard Froth

Cavatelli

Pulled Braised Short Ribs, Portobello, Asparagus

Dessert

Assorted Miniature Desserts or Chef's Dessert

Coffee and Tea



Off Premise Catered Lunch Menu

Winter 2009

Box Lunch

Individually Prepared

All served with

Fruit Salad / Chef's Side Salad / Voss Water / Cookie or Brownie

Choice of

Assorted Grilled Vegetables

Squash / Portobello / Roasted Red Peppers

Arugula / Pesto

Served on Baguette

or

Prosciutto / Soppresata / Capicola / Roasted Red Peppers

Arugula / Pesto Mayo

Served on Baguette

or

Box Lunch

Soup and 1/2 Sandwich

\$ 20.00 per person

Minimum 20 Guests

Delivery \$25.00



Off - Premise

Cold Lunch Display

Assorted Grilled Vegetables

Squash / Portobello / Roasted Red Peppers

Arugula / Pesto

Prepared on Baguette and Sliced

and

Prosciutto / Soppresata / Capicola / Roasted Red Peppers

Arugula / Pesto Mayo

Prepared on Baguette and Sliced

~

Mixed Green Salad

w/ Pomegranate Vinaigrette

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Chef's Side Salad

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Voss Water / Cookies / Brownies

\$ 20.00 Person

With Chef's Seafood Salad \$23.000 per person

Minimum 20 Guests

Delivery \$25.00



Off Premise

Hot Lunch Display

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Chef's Seafood Salad

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Mixed Green Salad

w/ Pomegranate Vinaigrette

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Choice of

Grilled Salmon

Roasted Beets / Leeks / Wild Mushroom Froth

OR

Goat Cheese Stuffed Chicken Breast

Creamy Parmesan Polenta / Wild Mushrooms / Marsala Reduction

Voss Water / Cookies / Brownies

20 person minimum \$25.00pp

30 persons include Chicken and Salmon

Delivery \$ 25.00

Chicken Stuffed with Spinach and Ricotta also available