

Breakfast

	per guest
Continental	4.95
Assorted Breakfast Breads: Muffins, House Scones, Danish Chilled Assorted Juices, Jam and Butter	
Executive	6.95
Assorted Large Bagels, Cream Cheese, Assorted Danish Seasonal Fruit and Chilled Assorted Juices	
Hot Breakfast Sandwiches	7.95
Served with Chilled Juice and Fresh Fruit Ham & Cheese Croissant or Biscuit, Sausage Biscuit, Ham Pancake Rolls, Egg or Sausage English Muffin	
Burrito	5.75
2 Scrambled Eggs, Potato, Queso Fresco, Salsa Choice of Meat: Bacon, Sausage, Smoked Turkey Served with Fresh Fruit	
Sausage & Cheese Strata	7.95
Choice of Side: Seasonal Fruit, Breakfast Potato or Creamy Grits	
Quiche Me	5.95
Broccoli & Cheese, Lorraine, du Jour. Served with Muffins and Fresh Fruit	
Southern Baked Toast	5.75
Peach-n-Pecan Custard Casserole, Maple Syrup, Bacon	
The Scramble	7.95
Eggs, Grits, Sausage or Bacon and Biscuits	

Breakfast Compliments

Bacon, Sausage, Potato or Grits	1.85
Salad, Sliced or Whole Fruits	1.85
Breakfast Bakeries	1.85
NY Style Bagels & Cream Cheese	1.50
Biscuits & Gravy	1.50
Cheese Blintzes or Lox Platter	3.00
Blintz Soufflé with Preserves	3.75

Beverages

Premium Coffee Service	1.50
Columbian Blend Coffee, Cream, Sugar & Sweeteners	
Chilled Bottles	1.25
Water & Juices: Apple, Orange, Cranberry	
Iced Teas, Lemonade	1.00
Chilled Can Soda	1.00
Coke, Diet Coke, Sprite	

15 guest minimum for Breakfast Menus
10 guest minimum for Lunch Menus

Boxed or Platter-ed

Served with one side & sweet selection

Platter of Choice	7.95
Prepared Sandwiches of Roast Turkey, Roast Beef, Ham, Chicken Salad and Tuna Salad Sandwich, Dill Pickle Spear	
The Corner Deli	7.95
Favorite carved lunchmeats, cheeses, tomato, crisp lettuces, and condiments. Served with bakery fresh breads to "build your own"	
Grilled Salad Sandwich	7.95
Grilled and Chilled Vegetables and Provolone scented with Herb infused Olive Oil on a bakery fresh Baguette	
French Café	8.95
Rosemary marinated Peppered Roast Beef, thinly sliced and piled high on Sun-dried Tomato Focaccia Roll with roasted Red Pepper Rouille	
Turkey B.L.T.	8.25
Slow Roasted Breast of Turkey, Honey Ham, Hickory Smoked Bacon & Pepper Jack Cheese, with Lettuce and Tomato	
Fresh Blackened Tuna	8.95
Grilled Blackened Tuna with Wasabi Mayonnaise served on Grilled Focaccia with Lettuce and Tomato	
Our Special Chicken Salad	8.25
Tender diced Breast, Red Grapes and Pecans served on a freshly baked Croissant	
Mardi-Gras Po-Boy	8.45
A hedonistic combination of Genoa Salami, Ham, Turkey and Provolone with Tomato Slices and Zydeco Sauce	
Petite Sandwiches	5.95
Assortment of: Tarragon Chicken, Dilled Tuna, Turkey Breast & Dijon Cranberry, Ham & Honey Mustard, Roast Beef & Horseradish Served on a variety of Petite Breads Accompanied by today's side salad, Two per guest	

Wraps

Served with Fruit & Chips **7.95**

Very Veggie

Roasted garden Vegetables and Rice Pilaf with shredded
Jack Cheese and Pesto Dressing

Santa Fe Chicken

Southwest spiced Chicken strips with Fiesta Rice, Salsa,
and Sour Cream

Chipotle Beef

Tender marinated Beef with fresh Southwestern
Vegetables, Rice and Guacamole Spread

Entrée Salads

All with Greens, Dressing, Rolls & Butter

Spinach	7.75
Hard Boiled Egg, Mushroom, Bacon, Tomatoes	
Chicken Caesar	7.95
Traditional Salad with grilled Chicken, Caesar Dressing	
Salmon Caesar	8.75
Traditional Salad with grilled Salmon, Caesar Dressing	
Sesame Crusted Chicken	8.25
Mandarin Oranges, Cashews, Chow Mien Noodles, Sesame-Ginger Dressing	
Fire Grilled Salmon	8.95
Spicy Pecans, Black Beans, Cucumbers, Red Grapes, Tortilla Straws, Citrus Vinaigrette	
Greek	7.95
Nicoise Olives, Red Onion, Feta, Cherry Tomatoes	
Greek Antipasti	8.95
Ham, Salami, Mozzarella, Olives, Feta, Italian Dressing	
Chicken Pesto Pasta	8.50
Juicy grilled Chicken over Gemmeli Pasta (instead of greens), Provincial Vegetables all lightly tossed in traditional Pesto	
Curried Chicken	8.75
Diced Tender Breast tossed with Toasted Coconut, Almo Slivers and Raisins served with a cluster of Red Grapes	

Sterling Salads **9.95**

Tuna Steak

Grilled to Medium Rare, Water Chestnuts, Sesame Seeds
Scallions, Wasabi

Black & Bleu

Shaved Roasted Top Round of Beef, Tomatoes, Braised
Wild Mushrooms, Maytag Bleu Cheese

Napa Valley

Shaved Slow Roasted Turkey Breast, Sliced Strawberries,
Walnuts, Feta Cheese

Hold the Bread

Choice of our Special Chicken Salad or Dilled Tuna
generously mounded on the Garden, Served with Fruit

Side Salads **1.85**

Garden, Caesar, Old Fashion Potato, Aegean Pasta, Fruit
Orzo Primavera, Tuscan Pasta, Nutty Wild Rice, Singapor
Noodle, Herb Roasted New Potato, Roasted Vegetables,
Cole Slaw: Asian, Southern & Raspberry Apple

Silver Southern Comfort

For Groups of 10 or more 9.95

With your choice of Garlic Bread, or Rolls

Chicken and Dumplings

Tender pieces of White Breast Meat and Hand Made Dumplings, with one side

Chicken Pot Pie

Tender Chicken and a variety of Market Fresh Vegetables, topped with a Golden Brown Pastry Crust, with one side

Smothered Oven-Fried Chicken

Boneless Breasts of Chicken fried to a Golden Brown and smothered with Caramelized Onions, with one side

Meatloaf

Everyone's Favorite Comfort Meal; with two side dishes

Beef Tips

Served with Rice and one side

Beef Stroganoff

Served with Buttered Noodles and one side

Baked Spaghetti

Noodles and Rich Meat Sauce topped with Cheese and baked Golden Brown. Served with Garden Salad

Sides

Cole Slaw, Green Beans, Macaroni & Cheese, Corn, Garden or Caesar Salad, Vegetable Medley, Au Gratin, Smashed Potato, Broccoli Rice Bake, Roasted New Potato

Somethin' Sweet

Sweet Selections 1.85

Assorted Bakeries, Cookie Platter, Chocoholic Platter, Petite Pastries, Southern Cobbler, Banana Pudding

Chocolate Dipped Strawberries 2.25

Whole Sliced Pies & Cakes 2.95

Menu upon request

Snacks

Zapp's* Chips 1.00

BBQ, Cajun, Dill, Regular, Salt & Vinegar, Sour Cream

Crudités 1.85

Crisp Vegetables with a Duo of Sauces

Seasonal Fruit Platter 1.85

Trail Mix or Popcorn 2.25

Latin Layers 2.25

Traditional 7 layer dip, Multi-Colored Tortillas

Say Cheese 3.50

Imported & Domestic flavors, Assorted Crackers Beautifully garnished with fresh Fruit and Herbs

Pretzel Extravaganza 3.95

Sweet & Savory selections Dipped and Rolled in an Array of Delightful Flavors

Hot Buffets

Served with Chef's daily sides

Chicken and Shrimp Valencia 13.95

Sautéed Breast Slices of boneless Chicken and Gulf Shrimp over Yellow Rice Pilaf

Roasted Breast of Turkey 9.95

Pecan Bread Dressing and Sage Pan Gravy

Penne Pasta Alfredo 7.95

Add Chicken 9.95, Shrimp 12.50 or Salmon 11.95

Basil Grilled Chicken 9.95

Always a Favorite at The Silver Platter - Quick seared Boneless Breast lightly sauced with Basil Cream

Pulled Beef or Pork B.B.Q. 12.25

Slow Hickory Cooked and Served with Texas Garlic Toast

Seared Pork Loin 13.25

Fanned over Gingered Sweet Potato with Peach and Scotch Bonnet, A Taste of the New South

Mahogany Chicken 9.95

Oven roasted with a Glaze of Honey, Teriyaki, and Candied Orange Zest

Smoked Salmon Bowtie Pasta 10.25

Ribbons of Hardwood Smoked Salmon and Egg Bowtie Pasta in a light Lemon-Chive Cream Sauce

Virginia Farm Sliced Ham 9.95

Four-Cheese Macaroni Gratin

Redefining Southern Comfort Food

Deep Pan Lasagna 8.75

Layered wide Egg Noodles, Beef, Herbed Tomato Sauce, and Cheese, Portioned for your guests' convenience

Roast Beef & Turkey Breast 11.95

Slow Roasted Beef, Wine Merchants Sauce and Breast of Turkey with Rosemary Jus and Creamy Mashed Potatoes A perfect way to please a variety of tastes

*Bourbon Street Shuffle 13.95

Blackened Chicken, Andouille and Artichokes over Corkscrew Pasta in Creole Cream Sauce, Hot Skillet Corn Muffins, Simple Chopped Salad and Mini Po-Boys

*The Traveling Cantina 12.50

Make Your Own Beef Tacos or Chicken Fajitas with Soft Flour Tortillas, Refried Beans, Shredded Cheese, Grilled Peppers and Onions, Lettuce, Diced Tomato, and Sour Cream, Spanish Rice, Tortilla Chips and Salsa

*Soup, Salad, and Potato Bar 9.75

Hot Foil Wrapped Idaho Potatoes, Sour Cream, Salsa, Butter, Bacon, Diced, Scallions, Grated Cheese and Market Garden Salad with Assorted Dressings

*Island Carnivale 12.95

Citrus Stung Chicken and Shrimp with Tropical Salsa, Island Time Rice and Peas with Roasted Red Peppers, Multi Colored Corn Crisps, Jumby Bay Fruit Salad

*Please enjoy 1.00 per guest discount on Themed Luncheons when ordering for 20 guests or more.