



A Great Start

10 person minimum on all items.

Early Riser

An assorted basket of muffins, tea breads, mini cinnamon buns, a bottled juice assortment of orange, apple and cranberry.

Eye Opener

An assorted basket of muffins, tea breads, mini cinnamon buns, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal fruit salad.

Sunrise Start

An assortment of bagels and muffins with accompaniments of fruit yogurt, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal fruit salad.

Breakfast A la Carte

Mushroom Cheese Strata

Ham and Potato Frittata

Cereal with Milk

Individual Yogurt

Scrambled Eggs

Bacon

Sausage Links

French Toast

Waffles

Pancakes

Home Fried Potatoes

Hash Browns

Bagels with Cream Cheese

Mini Croissants (2)

Mini Cinnamon Buns (2)

Mini Pecan Rolls (2)

Assorted mini Scones (2)

Assorted Mini Muffins (2)

Assorted Muffins

Assorted Muffin Tops

Tea Breads

Cereal with Milk

Seasonal Whole Fresh fruit

Seasonal Fresh Sliced Fruit

Seasonal Fresh Fruit Salad

Coffee Cake (Serves 16)

Lemon Poppy Seed, Cinnamon, Blueberry or Chocolate Walnut



JAZZMAN'S Pastries.

Specialty Pastries from our own bake shop.

Blueberry or Chocolate Muffins

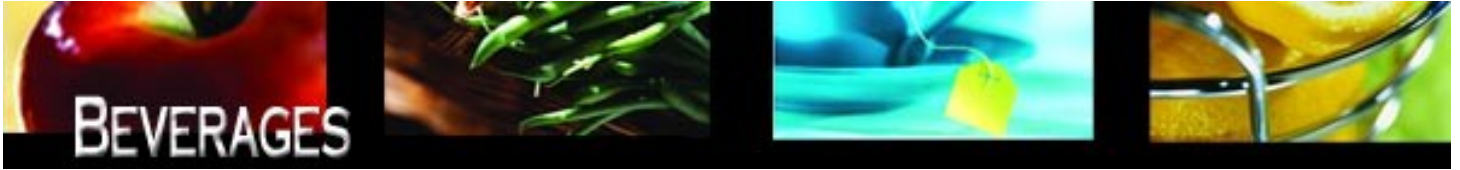
Blueberry Scones

Croissants

THE BREAKFAST BOARD

Minimum of Ten Guests

1. Scrambled Eggs, Bacon, Hash Browns and Fruit Cup
2. Scrambled Eggs, Sausage Links, Hash Browns and Fruit Cup
3. Scrambled Eggs with Cheddar, Hash Browns and Fruit Cup
4. Scrambled Eggs with Seasonal Veggies, Hash Browns and Fruit Cup



Beverages

Assorted Sodas

Bottled Iced Tea or Lemonade

Bottled Water

Assorted Bottled Juices

Poland Springs Water Station

 3 Gallon (serves 30)

 5 Gallon (serves 50)

Apple Cider (hot or cold)

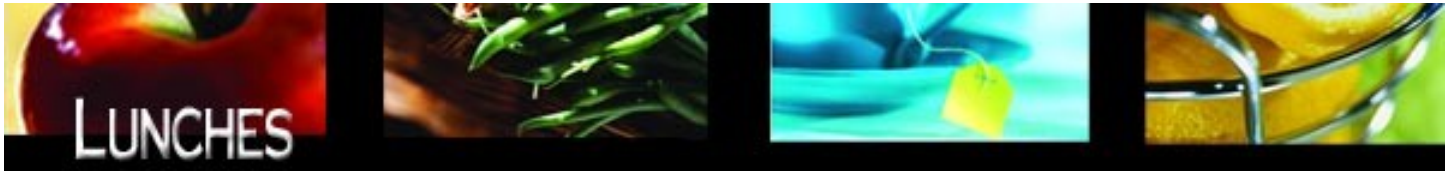
Hot Chocolate

Assorted Flavored Teas

Fresh Brewed Coffee (includes decaf, hot water and tea)

Bulk Beverages

 Fruit Punch, Lemonade, Iced Tea



BOXED LUNCHEON SALAD

All Salads are served with a Fresh Roll, Butter, Freshly Baked Cookie or a Brownie and a Soda. Served Buffet Style on Request

1. GRILLED CHICKEN CAESAR

Julienne of Grilled Breast of Chicken on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese and Traditional Caesar Dressing

2. MARGARITA CHICKEN SALAD

Tender breast of chicken brushed with tequila and Grand Marnier and then grilled. Served over baby greens with grilled tomato, asparagus, carrot, caramelized sweet red and yellow peppers, onions and garlic. Garnished with fresh orange slices and served a citrus and roasted shallot vinaigrette

3. SPINACH SALAD

Fresh baby spinach with sliced mushrooms, finely sliced red onions, sweet red pepper strips, crispy bacon or smoked chicken, and mandarin orange segments; served with our sweet and sour sesame vinaigrette.

4. ROASTED VEGETABLE SALAD

Marinated and roasted garlic, baby zucchini, shallot, sweet yellow and red pepper, asparagus, grape tomatoes, gourmet baby carrots and shave Pecorino Romano, Served over baby mixed greens, lightly dressed with our fresh lemon-herb vinaigrette.

5. SANTORINI FIELD SALAD

Traditional vegan Falafel, lemon Bulgur wheat, hummus, local tomatoes and grilled red onions on shredded Romaine lettuce Topped with a Roasted Garlic Rosemary Infused Dressing.

6. ARGENTINIAN RUBBED BEEF SALAD WITH CREAMY LIME LEAF DRESSING

Tender beef rubbed with smoked paprika, chili powder and cumin. Grilled over an open flame, and served with roasted garlic slices and julienne roasted red pepper over baby greens. Topped with fried shallot rings and sliced scallion.

7. BABSON SALAD

Boston lettuce and baby greens topped with tender chicken breast, roasted sweet potato, asparagus, red and yellow pear tomatoes, Chevre cheese, candied cranberries and fried sweet potato strings.

8. BABSONS FAMOUS CHICKEN SALAD

Our signature chicken salad served over a bed of baby greens garnished with fresh seasonal fruit.

9. SESAME SHRIMP NOODLE SALAD

Pan seared garlic marinated Shrimp cooled and tossed with traditional Lo Mein noodles in a ginger-sesame dressing, water chestnuts, scallions, sweet red peppers and match stick carrots



LUNCHES

GOURMET BOXED SANDWICHES

10 Person minimum with a minimum of 5 of each item.

All sandwiches include Your Choice of: Roasted Herb Vegetable Salad or Caramelized Shallot Pasta Salad, Soda and a choice of Homemade Cookies or Brownies.

1. TURKEY CAPE CODDER

Roasted turkey, preserved cranberry relish, honey roasted onions & cheddar cheese on a wrap

2. SMOKED CHICKEN AND APPLES

Tender smoked chicken topped with caramelized apple and shallot chutney and melted Gouda cheese with fresh baby spinach and Honey-Dijon mayonnaise served on an onion roll.

3. CHICKEN BRUSCHETTA SANDWICH

Herb marinated chicken breast flame broiled then chilled topped with fresh mozzarella and a fresh Italian style salsa finished with fresh basil served on Focaccia bread

4. BABSON'S FAMOUS CHICKEN SALAD CLUB

Our signature chicken salad with crisp bacon, lettuce, tomato and mayonnaise on a bulky roll

5. SWEET BEEF BAGUETTE

Roast beef with caramelized onion and Dijon mayonnaise.

6. GRILLED PORTOBELLO WITH PROVOLONE

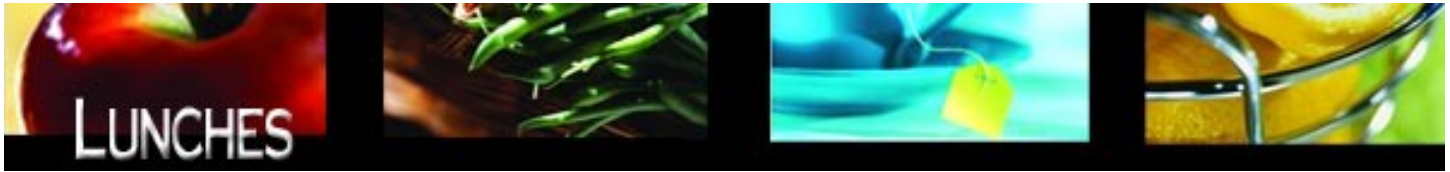
Grilled Marinated Portobello Mushrooms on Focaccia with Provolone, Lettuce, Tomato and Pesto Mayo

7. ROASTED VEGGIE CLUB SANDWICH

Roasted Eggplant, Zucchini and Red Pepper with Fresh Mozzarella and Artichoke Tapenade on Focaccia

8. PICNIC LUNCH

Assorted deli meats served with your choice of two homemade breads. Meats include tuna or chicken salad, Roast Turkey, Ham and Swiss, condiments, potato chips, cookies and a 12 oz. can of soda



Pizza

Pizza

1. 16" WHOLE CHEESE PIZZA

Our home made 16" pizza topped with traditional pizza sauce and mozzarella cheese

2. 16" PIZZA WITH ONE TOPPING

Our home made 16" pizza topped with traditional pizza sauce and mozzarella cheese and one topping of your choice. Add additional toppings for \$1.00 each.

Choice or Regular or Whole Wheat Dough

Entrees & Salads

A LA CARTE SALADS

A la carte salads are priced per person.

1. TOSSED GARDEN SALAD

A mix of fresh lettuce with tomatoes, cucumbers, red onions, croutons and your choice of dressing.

2. CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing.

3. WARM APPLE AND GOAT CHEESE SALAD

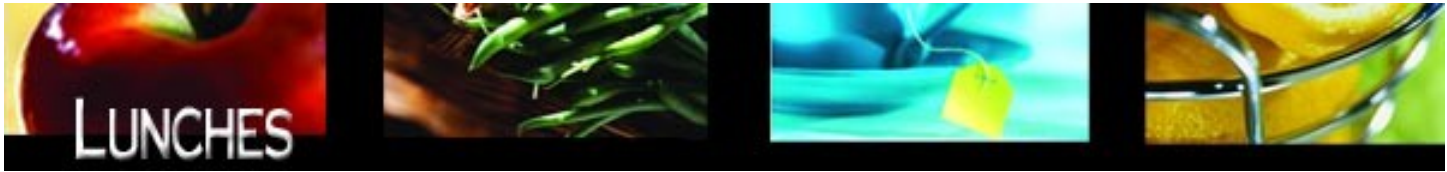
Fresh native apples broiled with honey butter served over fresh watercress and spinach, topped with a bit of mild Chevre goat cheese and served with a blackberry reduction

4. CUCUMBER SWEET PEPPER GRAPEFRUIT SALAD

Field Greens topped with fresh cucumbers, sweet red peppers, grapefruit sections and a pineapple & four citrus vinaigrette.

5. FRESH MESCLUN SALAD

Mesclun salad greens topped with seasonal fresh vegetables.



BUFFET FEASTS

10 Person Minimum

All Buffets are served on Quality Plastic Products. Service is also available on environmentally friendly compostable products or China for an additional charge.

1. BASIC BARBEQUE

Grilled hamburgers, hot dogs, garden burgers, traditional condiments, choice of pasta salad, potato salad, cole slaw, served with lettuce, tomatoes, onions, pickles, potato chips, cookies, brownies, watermelon, lemonade, iced tea and water.

- Add clam chowder
- Add corn on the cob
- Add grilled chicken
- Add grilled Italian sausages
- Add grilled garlic and cilantro shrimp

Add grilled sirloin steak

2. TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken breasts, corn on the cob, vegetarian baked beans, hot dogs, veggie burgers, choice of cole slaw, potato salad or macaroni salad, relish tray with lettuce, tomato, pickles, onions, condiments, cookies, brownies, watermelon, lemonade, iced tea and water.

3. BBQ FIESTA

Choice of two of the following entrees served with chipotle rice and beans, warm tortillas, cucumber-papaya pico de gallo, tortilla chips and churros de azucar

Shrimp and Scallop Guadalajara

Fresh shrimp and scallops marinated in fresh lime and cilantro with just a bit of spice, naturally cooked in the tangy juices served with tomatoes and onions.

Pollo En Cervezas

Tender chicken breast marinated in Dos Equis Amber Beer then flame broil to perfection

Carne Asada

Tender marinated steak tips grilled to perfection.

Pulled Pork Picante

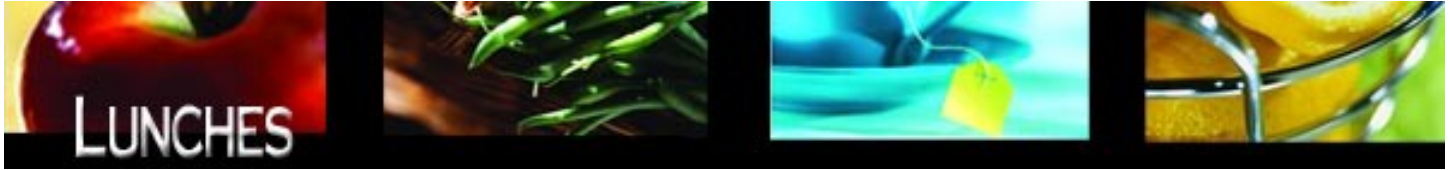
Pork round rubbed with garlic and fresh ground coriander, slowly roasted then finished over an open flame wrapped in flour tortillas

4. NORTH END BUFFET

Bolognese, Cheese or Veggie lasagna, along with sautéed green beans with roasted garlic, Caesar salad, garlic bread, and tiramisu. Includes 12oz. can of soda and/or Poland Spring water station.

5. HOLIDAY DINNER

Tossed garden salad with tomatoes, cucumbers, red onion, croutons and your choice of two dressings. Roast turkey with whipped potatoes, gravy, country stuffing, peas or corn, cranberry sauce, rolls, butter, pumpkin pie and 12 oz. can of soda and/or Poland Spring water station



6. SOUTHWESTERN FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas with warm flour tortillas, Spanish rice, lettuce, tomatoes, olives, sour cream, salsa, shredded cheese, and fresh tortilla chips served with a 12oz. can of soda and/or Poland Spring water station

Dessert: *Key Lime pie or Traditional Mexican Style flan*

7. DELUXE SLICERS BUFFET

Honey baked ham, smoked turkey and roast beef, smoked gouda, Boursin, American and Swiss cheese, a variety of whole breads and rolls, condiments, relish tray with lettuce, tomato, pickles, onions with potato chips, cookies and brownies. Served with a 12 oz can of soda and/or Poland Spring water station ***Please select one of the following salads: Pasta, Potato, Caesar or Garden.***