



Lexington 2017 Menu

Alternate, substitutions, and enhancements available See "ALA CARTE SELECTIONS" or visit our website

SAMPLE Captains Menu

**Hors D'oeuvres, Passed Butler Style on decorated trays,
Select 5 included (add additional passed hors d'oeuvres and/or stationary displays @ 5.00pp)**

Fig, Pistachio, and Manchego Bruschetta with Balsamic glaze
Smoked Salmon on Blini with Onion Caper Relish
Roasted New Potatoes w/ Pancetta, Cheddar Cheese & Sour Cream
Black & White Sesame Crusted Beef Skewers w/ Soy Cream
Cremini Mushrooms Stuffed w/ Braised Merlot Chicken

**Elaborate Buffet Presentation Or
Seated Service with each guest presented with main course option
Dinner Rolls & Sweet Butter**

Salad (select 1, add additional salad selections @ 5.00pp)
Strawberry Almond Salad w/ Crispy Romaine, Sunflower Seeds, Parmesan & Red Wine Vinaigrette

Main Course (select 2 entrees, add additional @ 12.00pp)
Marinated Asian Flank Steak with thai slaw
Grilled Filet of Salmon with Tropical fruit Chutney
(Add Pasta for an Additional \$5.00 pp.)

Accompaniments: select 1 vegetable and 1 starch (add additional @ 4.00pp)
Chef Select Roasted Vegetable medley
Herb Roasted Potatoes

Dessert, select 1 (add additional at \$5.00pp each)
Served with fresh brewed Coffee, Decaf, & fine assortment of Teas
Decorated Occasion Cake
Tropical Fresh Fruit Display
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate
Chocolate Mousse Cake w/ Raspberry Melba Sauce
Warm Apple Crisp w/ Vanilla Bean Ice Cream
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce
NY Style Cheese Cake w/ Assorted Fresh Berries
Assorted Mini Pastries & Fruit Tarts
Assorted Gourmet Cookies & Fudge Brownies
Coconut Flan w/ Caramel Sauce
Ice cream sundae bar
Specialty Cakes, pies, and desserts available upon request

Lexington 2017 Cocktail Reception Menu

**Alternate, substitutions, and enhancements available,
See attached "ALA CARTE SELECTIONS" or visit our website
Ideal for Corporate Networking and Stylized Social Entertaining**

Hors D'oeuvres, Passed Butler Style on decorated trays,

Select 6 included (add additional passed hors d'oeuvres and/or stationary displays @ 5.00pp)

- Gorgonzola Fondue & Wild Mushroom Tart
- Crab & Avocado Salad on Brioche w/ Chili Lime Aioli
- Blackened Shrimp Kabobs w/ Horseradish Crème
- BBQ Beef Sliders w/ Gruyere Cheese
- Sesame Crusted Chicken Sate w/ Szechuan Cream
- Au Poivre Filet Tips w/ Brandy Cream
- Baked Clams w/ Crispy Bacon & Manchego Cheese
- California Rolls w/ Soy Ginger Sauce
- Lamb Kebobs w/ Yogurt Cumin
- Wild Mushroom & Roquefort Strudel
- Long Island Duck Tartlets w/ Blood Orange Glaze
- Pan Seared Crab Cakes w/ Lemon Crème
- Leek & Potato Pancakes w/ Lemon Cumin Yogurt Sauce
- Cannellini Bean & Rosemary Bruschetta
- Crispy Vegetable Spring Roll w/ Ponzu Sauce
- Sushi-style Tuna Cubes w/ Scallion Soy Sauce
- Chicken, Spinach & Feta Empanadillas
- Parmesan Chicken Skewers w/ White Balsamic Glaze
- Roasted Heirloom Tomato & Ricotta Tartlet Mini Ham, Roasted Pepper & Mozzarella Ciabatta Pizza
- Brie, Poached Pears & Toasted Almonds in Phyllo Tarts
- Coconut Crusted Shrimp w/ Pineapple Curry Broth
- Watermelon & Feta with Fig Balsamic Aioli
- (Alternate Hors D' Oeuvres Available)

Carve Station

Select 2 Carve Items and 1 side dish served with assorted mini breads and rolls

- Over Roasted Turkey w/ Dried cranberry Slaw
- Pan Seared Pork Tenderloin w/ Wild Mushroom Madeira
- Beef Negimaki w/ Soy Ginger Teriyaki
- Honey Apricot Glazed Ham w/ Dijon Mustard
- BBQ Beef Roast
- Grilled Asian Flank Steak w/ Thai Slaw
- Cold Poached salmon with Dill cucumber
- Grilled Salmon with Tropical Fruit Salsa

Side Dishes:

- Endive and Radicchio Salad w/ Roasted Pears, Pistachios, Tear Drop Tomatoes & Pomegranate Port Vinaigrette
- Mixed Greens w/ Watermelon Goat Cheese, Celery Root & Tear Drop Tomatoes w/ Balsamic Maple Vinaigrette
- Grilled Vegetable Platter w/ Balsamic Glaze
- Buffalo Mozzarella with Roasted Red & Yellow Peppers, Fresh Basil, & Herb Infused Olive Oil

Ethnic Station, select 1 (add additional stations @ 10.00pp)

Italian Station

- Penne Ala Vodka // Farfalle Pasta w/ Roasted Vegetables & Spinach Pesto Cream (Alternate Pastas Available)

Mediterranean Station

Grilled Pitas, Marinated Shrimp, Red Onions, Feta, Chopped Greens, Plum Tomatoes,
Stuffed Grape Leafs & Dill Cucumber Sauce
Asian Station Display in Bamboo Steamers
Steamed Chicken & Vegetable Dumpling, Shrimp Shumai and Pork & Vegetable Thai Spring Rolls w/ Asian dipping Sauces

Taste of Spain

Saffron Rice // Red Bean Stew w/ Chorizo & Bacon // Sweet Plantains

**Dessert Station Included with Fresh Brewed Coffee, Team decaf, Select teas
(Additional desserts can be added @ 5.00pp each)**

Assorted Petite Dessert Sweets

Lexington Sample Premier Menu

Alternate, substitutions, and enhancements available// See attached "ALA CARTE SELECTIONS" or visit our website

Displayed upon Boarding for Cocktail Hour

Select 2 included (add additional passed hors d'oeuvres and/or stationary displays @ 5.00pp)

Assortment of Domestic and International Cheeses with Seedless Grapes, assorted Crisps
Mediterranean assortment: marinated peppers, olives, feta, Mango Chutney, Hummus, Warm pita breads

Hors D'oeuvres, Passed Butler Style on decorated trays,

Select 5 included (add additional passed hors d'oeuvres and/or stationary displays @ 5.00pp)

Buffalo Chicken Quesadillas w/ Blue Cheese
Mini Crab & Corn Cakes w/ Mango Salsa
Thai BBQ Shrimp Skewers
BBQ Beef & Cheddar Burger Sliders
Mini Tuscan Panini w/ Roasted Yellow Peppers, Plum Tomatoes, Fresh Mozzarella & Basil

Elaborate Buffet Presentation Or Seated Service with each guest presented with main course option

Dinner Rolls & Sweet Butter

Salad (select 1, add additional selection @ 4.00pp)

Mix Greens w/ Watermelon, Feta & Cherry Tomatoes w/ Port Vinaigrette

Main Course (select 2 entrees, add additional @ 12.00pp)

Herb Crusted Top Round of Beef Carve with Wild Mushroom Au jus and Chimichuri sauce
Sesame crusted Grilled Filet of Salmon with Ginger Teriyaki Glaze

(Add Pasta for an Additional \$5.00 pp.)

Accompaniments: select 1 vegetable and 1 starch (add additional @ 4.00pp)

Chef Select Roasted Vegetable medley
Garlic and Herb Roasted Potatoes

Dessert, Select 1 (add additional at \$5.00pp each)

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas

Decorated Occasion Cake
Tropical Fresh Fruit Display
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate
Chocolate Mousse Cake w/ Raspberry Melba Sauce
Warm Apple Crisp w/ Vanilla Bean Ice Cream
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce
NY Style Cheese Cake w/ Assorted Fresh Berries

Assorted Mini Pastries & Fruit Tarts
Assorted Gourmet Cookies & Fudge Brownies
Coconut Flan w/ Caramel Sauce
Ice cream sundae bar
Specialty Cakes, pies, and desserts available upon request

Lexington 2017 Sample Prestige Menu

Alternate, substitutions, and enhancements available// See attached "ALA CARTE SELECTIONS" or visit our website

Displayed upon Boarding for Cocktail Hour

Select 2 included (add additional passed hors d'oeuvres and/or stationary displays @ 5.00pp)

Assortment of Fresh Seasonal Berries, Artisanal Cheeses, and assorted Crisps
Mediterranean assortment: marinated peppers, olives, feta, Mango Chutney, Hummus, Warm pita breads

Hors D'oeuvres, Passed Butler Style on decorated trays,

Select 6 included (add additional passed hors d'oeuvres and/or stationary displays @ 5.00pp)

Cashew Chicken Skewers w/ Mango Chutney
Belgian endive w/ Pistachio, Goat Cheese and Pickled Beets
Mahi Mahi Tacos w/ Sour Cream
BBQ & Cheddar Sliders
Ahi Tuna, Avocado & Mango Salad over Fried Wonton
Spinach, Fried Eggplant, Roasted Garlic Mascarpone & Tomato Pizza

Elaborate Buffet Presentation Or Seated Service with each guest presented with main course option

Dinner Rolls & Sweet Butter

Salad (select 1, add additional selection @ 5.00pp)

Arugula, Marinated White Beans, Red Onion, Basil & Cherry Tomatoes w/ Balsamic & Olive Oil

Main Course (select 3 entrees, add additional @ 12.00pp)

Grilled Teriyaki Flank Steak with Asian Slaw
Pan Seared Lump Meat Crab Cakes w/ Celery Root & Garlic Aioli
Chicken Chausser with Artichoke, Tomato, Mushroom and Red Wine Reduction

Accompaniments: select 1 vegetable and 1 starch (add additional @ 4.00pp)

Honey & Tarragon Julienne Carrots
White Truffle and Herb Mashed Potatoes

Dessert, Select 1 (add additional at \$5.00pp each)

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas

Decorated Occasion Cake
Tropical Fresh Fruit Display
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate
Chocolate Mousse Cake w/ Raspberry Melba Sauce
Warm Apple Crisp w/ Vanilla Bean Ice Cream
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce
NY Style Cheese Cake w/ Assorted Fresh Berries
Assorted Mini Pastries & Fruit Tarts
Assorted Gourmet Cookies & Fudge Brownies
Coconut Flan w/ Caramel Sauce
Ice cream sundae bar

Specialty Cakes, pies, and desserts available upon request

Lexington 2013 Sample Platinum Menu

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Displayed upon Boarding for Cocktail Hour

Select 2 from the standard list and 1 from the upgraded list*

Mediterranean assortment: marinated peppers, olives, feta, Mango Chutney, Hummus, Warm pita breads
Seasonal Assortment of Berries with Artisan Cheeses and Crostini Breads
Jumbo Shrimp with Horseradish Cocktail Sauce Displayed over ice with Lemon & Lime*

Hors D'oeuvres, Passed Butler Style on decorated trays,

Select 4 from the standard list and 2 from the upgraded list*

Lobster & Corn Quesadillas w/ Creme Fraiche
Poached Fuji Apple, Brie & Pistachio Tart
Grilled Chicken Sliders w/ Fresh Mozzarella, Plum Tomato & Basil
Mini Veggie Pizzas
Lamb Chop Medallions w/ Mint & Garlic Oil*
Sesame Tuna Skewers w/ Soy Ginger Glaze*

Elaborate Buffet Presentation Or Seated Service with each guest presented with main course option

Dinner Rolls & Sweet Butter

Salad, (select 1, add additional selections @ 5.00pp)

Endive and Radicchio Salad w/ Roasted Pears, Pistachios, Tear Drop Tomatoes Pomegranate Port Vinaigrette

Main Course Select 2 from the standard list and 1 from the upgraded list*

Pecan Crusted Atlantic Salmon with Roasted red pepper Coulis
Fontina Stuffed Chicken Breast w/ Roasted Plum Tomatoes & Black Olives
Beef Tenderloin Medallions w/ Roasted Garlic & Herb Compound Butter*

(Add Pasta for an Additional \$5.00 pp.)

Accompaniments: select 1 vegetable and 1 starch (add additional @ 4.00pp)

Rosemary Roasted Potatoes & Julienned Vegetable Medley

Dessert, Select 3 (add additional at \$5.00pp each)

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas

Decorated Occasion Cake
Tropical Fresh Fruit Display
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate
Chocolate Mousse Cake w/ Raspberry Melba Sauce
Warm Apple Crisp w/ Vanilla Bean Ice Cream
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce
NY Style Cheese Cake w/ Assorted Fresh Berries
Assorted Mini Pastries & Fruit Tarts
Assorted Gourmet Cookies & Fudge Brownies
Coconut Flan w/ Caramel Sauce
Ice cream sundae bar

Specialty Cakes, pies, and desserts available upon request

Lexington 2017 Italian Menu

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**Hors D'oeuvres, Passed Butler Style on decorated trays,
Select 5 included (add additional passed hors d'oeuvres and/or stationary displays @ 5.00pp)**

Baked Clams with Pancetta
Asparagus Tips wrapped with Prosciutto di Parma
Parmesan Crusted Chicken Sate w/ Tomato & Basil Marinara
Bruschetta w/ Spicy Sausage, Garlic, & Sharp Provolone
Classic Stuffed Mushroom Oreganata

Elaborate Buffet Presentation

Crusty Italian Bread & Rolls w/ infused Olive Oil, & Sweet Butter

Salads

(Select 1, add additional @ 5.00pp each)

Marinated Mushroom & Artichoke
Green Bean, Gorgonzola & Roasted Walnut
Classic Caesar with Creamy Anchovy Dressing
Plum Tomato & Baby Mozzarella with Balsamic Glaze
Salad of Mixed Greens w/ Walnuts, Crumbled Feta, & Raspberry Vinaigrette

Buffet Entrees

(Select 2, add additional @ 12.00pp)

Chicken Marsala, Francaise, or Parmesan
Tilapia Provencal with Black Olives, Tomato, and Garlic
Classic Sausage & Peppers
Braised Beef Brocciale
Baked Eggplant w/ Roasted Red Peppers & Mozzarella
Garlic & Herb Crusted Top Round of beef with Au Jus

Accompaniments: select 2 (add additional @ 4.00pp)

Grilled Marinated Vegetables
Garlic & Herb Potatoes
Fusili w/ Bolognese Sauce
Tri-Colored Tortellini w/ Pesto Sauce
Farfali w/ Summer Vegetables & Pecorino Romano

Dessert, Select 1 (add additional at \$5.00pp each)

**Served with fresh brewed Coffee, Decaf, & fine assortment of Teas
Biscotti & Mini Italian Pastries**

Lexington 2017 Cold Lunch Buffet

Alternate, substitutions, and enhancements available
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Buffet Presentation

Endive & Radicchio Salad w/ Roasted Pears, Pistachios, Tear Drop Tomatoes & Pomegranate Vinaigrette
Yukon Gold Potato Salad
Orzo w/ Fresh Cilantro, Cranberries & Glazed Pecans
Condiment platter with marinated olives & gourmet pickles

Assorted Gourmet Sandwiches on wraps, whole grain breads, and crusty rolls

Smokey Turkey w/ Currants, Arugula & Apricot Mustard in a Tomato Wrap
Roast Beef w/ Jack Cheese, Guacamole, Sour Cream & Sprouts
Grilled Vegetables w/ Avocado & Sprouts with balsamic fig spread - vegan
Ham & Dill Havarti w/ Dijon Mustard in a Spinach Wrap
Grilled Chicken, Dried Apricot & Pistachio Salad
Shrimp Salad w/ Tarragon & Lemon Zest

Dessert, Select 1 (add additional at \$5.00pp each)

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas

Decorated Occasion Cake
Tropical Fresh Fruit Display
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate
Chocolate Mousse Cake w/ Raspberry Melba Sauce
Warm Apple Crisp w/ Vanilla Bean Ice Cream
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce
NY Style Cheese Cake w/ Assorted Fresh Berries
Assorted Mini Pastries & Fruit Tarts
Assorted Gourmet Cookies & Fudge Brownies
Coconut Flan w/ Caramel Sauce
Ice cream sundae bar

Specialty Cakes, pies, and desserts available upon request

Lexington 2017 Sample Brunch Menu

Alternate, substitutions, and enhancements available
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Display on Boarding

Bakery Assortment of Fresh Breads, Muffins, Brunch Sweets, Bagels & Croissants w/
Gourmet Cream Cheese, Assorted Spreads & Jams
Roasted Fennel Rubbed Smoked Salmon w/ Shaved Lemons & Olive & Caper Relish
Coffee, Tea & Juice Bar

Buffet Presentation

Spinach Salad, Candied Walnuts, Gorgonzola & Golden Raisins w/ Champagne Vinaigrette
Pecan Crusted French Toast w/ assorted seasonal berries & Warm Maple Butter
Oven Roasted Turkey Carving w/ Jicama & Dried Cranberry Slaw
Hickory Smoked Bacon & Assorted Gourmet Sausages
Tropical Fruit Salad tossed w/ Kiwi Puree

Rustic Baby Potatoes w/ Caramelized Onions & Tri-Peppers
Brie & Maple Ham Frittata (substitute omelets made to order for 8.00pp + 250.00 for the chef)

Dessert, Select 1 (add additional at \$4.00pp each)
Served with fresh brewed Coffee, Decaf, & fine assortment of Teas
Truffle Brownies, Pastries, Fruit Tarts & Italian Cookies
Coffee, Decaf, & Selected Teas

Catering provided exclusively by Chef Jorge Luis Feliciano of ...



Lexington 2017 Premium Bar

Liquors

Grey Goose Vodka
Absolut Vodka
Tanqueray Gin
Dewars Scotch
Seagrams 7 Rye
Jack Daniels Bourbon
Bacardi Light Rum
Captain Morgan Spiced Rum
Malibu Pineapple Rum
Cuervo Gold Tequila

Mixers- Triple Sec, Dry & Sweet Vermouth

House Wines- Specialty wines available at an additional fee- ask for our wine list

Vin Du Val (Spain) Red & White Dry table wine
House Rose (varies)
Paul Bernard Bubbly

Beer (bottled)

Heineken, Coors Light, Budweiser, Corona
O'douls non-alc-by request only

Soft Drinks Cola, Diet Cola, Ginger Ale, Lemon Up, Seltzer, Sweet & Sour Mix
Cranberry, Orange, Pineapple, Grapefruit

Cordials (available at an additional charge of 8.00pp)

Hennessy, Courvoisier, Kahlua, Frangelica, Baileys Irish Cream, Sambuca, Amaretto Di Sarano

Martini Bar served in Chilled martini glasses (available at an additional fee of 5.00pp, special requests accepted)

Ketel One Citron Vodka
Grey Goose Vodka
Apple Martinis
Bombay Sapphire Gin
Appropriate garnishes
(Apple slice, cherries, lime wedge, lemon peel twists)

Specialty Spirits available upon request, may incur additional fees

**All brands based on availability and may change without notice.
Please indicate any specific requests prior to your event.**