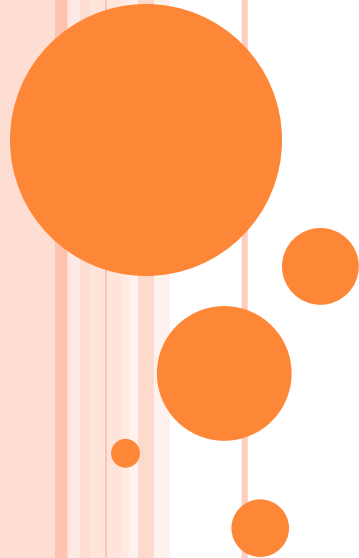


Catering Menu

Canon USA
Headquarters



Breakfast Packages:

Continental Breakfast *

\$5.15 per guest

Assorted Bagels

Muffins & Danish

Fresh Squeezed Orange Juice, Coffee and Tea



Conference Breakfast *

\$6.44 per guest

Continental Breakfast with Sliced Fresh Fruit



Healthy Breakfast *

\$7.16 per guest

Sliced Fresh Fruit

Low Fat Yogurt, Granola

Reduced Fat Muffins

Fresh Squeezed Orange Juice

Coffee and Tea



*All items are priced a la carte, on a per person basis, and based on a minimum of 6 guests.

Breakfast a La Carte *

Whole Fruit	\$1.39 each
Scones	\$2.01 each
Yogurt Cups	\$2.01 each
Fruit and Yogurt Parfait	\$3.04 each
Fresh Fruit Smoothie	
\$3.75 per guest	
Sliced Fresh Fruit	
\$2.95 per guest	

Pastry Basket

\$4.25 per guest

Danish, Croissants, Muffins, Butter and Preserves

Bagel Basket

\$3.35 per guest

Assorted Bagels, Butter, Cream Cheese and Preserves

Smoked Salmon

\$7.73 per guest

Freshly Baked Bagels & Traditional Accompaniments

Beverages *

Fresh Squeezed Orange Juice

\$2.32 per guest

Coffee and Tea Service

\$2.58 per guest

Coffee, Tea, Fresh Squeezed Orange Juice

\$3.61 per guest

*All items are priced a la carte, on a per person basis, and based on a minimum of 6 guests.



Lunch Packages:

Pre-Made Sandwiches*

\$10.82 per guest

Roast Turkey, Black Forrester Ham, Roast Beef, Tuna Salad
Swiss, Cheddar and American Cheese, Lettuce & Sliced
Tomato

Assorted Rolls & Wraps

Mesclun Salad, Balsamic Vinaigrette

Bags of Chips & Pretzels

Cookies & Brownies

Assorted Sodas

Chef's Sandwich Lunch*

\$14.42 per guest

Chef's Selection of Four Sandwiches to include
Vegetarian option

Mesclun Salad

Chef's Selection Grain Salad

Bags of Chips & Pretzels

Cookies & Brownies

Assorted Sodas

*All items are priced a la carte, on a per person basis,
and based on a minimum of 6 guests.



Sample Sandwich Selections:

Mediterranean Tuna

Extra Virgin Olive Oil, Lemon Juice, Red Onions, Chopped Capers, Dill, Ciabatta Bread

Black and Blue

Blackened Chicken Breast, Crumbled Blue Cheese, Lettuce, Tomato, Whole Wheat Roll

Ranch Chicken

Crispy Buttermilk Fried Chicken, Ranch Aioli, Lettuce, Tomato, Soft Brioche Roll

Reuben

NY Deli Style Corned Beef, Swiss, Dijon

Rotisserie Turkey

Thin Sliced Roasted Turkey, Apple Chutney, Rosemary Focaccia Bread

American Wrap

Virginia Ham, Swiss Cheese, Lettuce, Tomato, Honey Mustard Dressing

El Paso Wrap

Turkey, Applewood Smoked Bacon, Avocado, Baby Greens, Tomato

Slow Roasted Beef

Cheddar Cheese, Red Pepper Mayo, Lettuce, Tomato, Pumpernickel Roll

Vegetarian

Hummus, Olive Oil, Parmesan Cheese, Arugula, 7 Grain Roll

Garden Sandwich

Olive Tapenade, Thin sliced Cucumber, Mesclun Greens, Shredded Carrot, Roasted Peppers



Three Foot Hero*

\$10.82 per guest

American, Italian & Roasted Vegetable with Fresh Mozzarella
Mesclun Salad, Balsamic Vinaigrette
Chefs Choice Grain or Pasta Salad
Bags of Chips & Pretzels
Cookies & Brownies
Assorted Sodas

Boxed Lunches*

\$14.42 Per guest

Boxed Lunches to include the following:

Bag of Chips
Hand Fruit
Granola Bar
Bottle of Water

Sample Sandwich Selections:

Roast Turkey
Black Forrest Ham
Roast Beef
Tuna
Grilled Vegetable

*All items are priced a la carte, on a per person basis, and based on a minimum of 6 guests.



Pizza*

\$9.79 per guest

2 slices of Cheese Pizza per guest

Caesar Salad

Cookies & Brownies

Assorted Sodas

Build Your Own Salad *

\$11.85 per guest

2 Assorted Seasonal Greens

Grilled Chicken Breast

Flaked Tuna Fish

8 Assorted Crudité Toppings:

Shredded Cheese, Garbanzo Beans, Broccoli

Cherry Tomatoes, Cucumbers, Shredded Carrots

Bell Peppers, Red Onions, Croutons

3 Assorted Salad Dressings

Dinner Rolls

Cookies & Brownies

Assorted Sodas



*All items are priced a la carte, on a per person basis, and based on a minimum of 6 guests.

VIP/Special Event Lunch Buffets

Minimum 6 guests with 24 hour-notice

Served with Assorted Breads, Sliced Fresh Fruit, Dessert and Soda & Bottled Water

Mediterranean

\$26.21 Per guest

Served at Room Temperature

Roasted Salmon, Braised Lentils

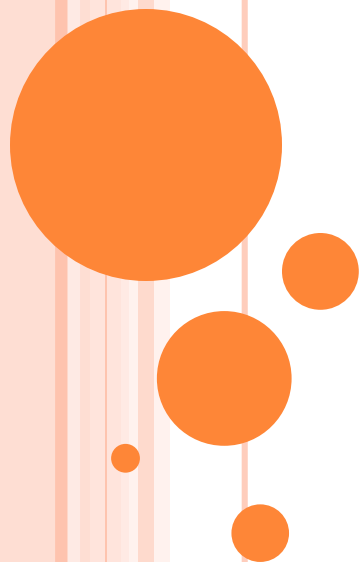
Lemon Chicken, Marinated Olives, Feta Cheese, Pine Nuts

Moroccan Couscous Salad, Chickpeas, Almonds

Fennel and Orange Salad

Mesclun Greens, Red Wine Vinaigrette

Grilled Seasonal Vegetables



New American

\$39.14 per guest

Served at Room Temperature

Shrimp, Watercress and Mango Salad

Tenderloin of Beef Wild Mushrooms

Fingerling Potato Salad, Whole Grain Mustard Dressing

Grilled Asparagus, Shaved Parmesan

Roasted Plum Tomatoes

Mesclun Greens, Balsamic Vinaigrette

Nuevo Latino

\$32.96 Per guest

Served at Room Temperature

Salmon, Tomato Tequila Salsa

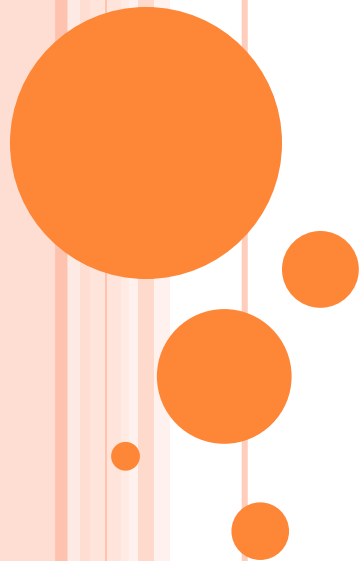
Chipotle Garlic Rubbed Tenderloin, Chimichuni Sauce

Roasted Peruvian Potatoes

Fris6e, Roasted Poblano Peppers, Mango Vinaigrette

Tomato, Avocado, Onion Salad

Fried Plantains, Papaya Chili Relish



Asian

\$23.64 per guest

Served at Room Temperature

Sesame Seared Tuna Loin, Napa Cabbage Slaw

Five Spice Chicken

Seared Tofu, Sweet Chili Hanger Steak

Peanut Lo Mein Noodle Salad

Spinach and Carrot Salad with Ginger Dressing

Spicy Long Bean Salad

PM Break & Beverage Service

Afternoon Break

\$5.15 Per guest

Freshly Baked Cookies & Brownies

Coffee & Tea

Assorted sodas & bottled water

Add seasonal sliced Fruit

\$3.09 per guest

Beverages

\$4.12 per guest

Freshly Brewed Coffee and Tea, Assorted Sodas &

Bottled Water

Assorted Sodas and Bottled Water

\$2.58 per guest

Kosher:

Kosher meals are available upon request with 48 hours notice. Please inquire with the catering department.



Policy Guide

To provide you with the best catered services, we request two days notice. Service on less than 24hour notice will be based on product and staff availability. We also request that you guarantee the number of guests attending your event at least 24 hours in advance.

We know that at times you may need to cancel an event with short notice. Please notify us 24 hours in advance to avoid any charges due to our advance preparation.

All items are priced a la carte, on a per person basis, and based on a minimum of 6 guests.

We must recover all catering equipment, so if you move any equipment from the delivery location, please notify the Cafe of the new location at ext. 2267. Any catering equipment that is not recovered will be billed to your order.

Deliveries are available from 7:00 am - 4:00 pm.
Additional charges apply for earlier or later deliveries
8.625% sales tax applies to all services.

We are happy to customize any menu, please contact the catering team for your special event needs at extension 2267
Restaurant Associates @ Canon USA
Phone: 631--330-2267



Restaurant Associates
DELIVERING HOSPITALITY EXCELLENCE
TO PREMIER CLIENTS