

# **Nomura Conference Dining & Catering Menu**

# Beverages

<b>Assorted Smoothies</b>	<b>4.95 per guest</b>
<b>Coffee, Decaf &amp; Tea Service</b>	<b>2.75 per guest</b>
<b>Fresh Squeezed OJ,</b>	
<b>Cranberry or Apple Juice</b>	<b>2.75 per guest</b>
<b>Bottled Water</b>	<b>2.50 each</b>
<b>Assorted Canned Sodas</b>	<b>2.75 each</b>
<b>Assorted Snapple</b>	<b>2.75 each</b>
<b>Assorted Vitamin Water</b>	<b>2.75 each</b>



## Breakfast A La Carte

Whole Fresh Fruit	1.75 each
Sliced Fresh Fruit / Fruit Bowl	6.55 per guest
Individual Yogurt	3.25 each
Mixed Berry Yogurt Parfait	4.70 per guest
Chia Pudding	5.25 per guest
Overnight Oats	5.25 per guest
Granola & Fruit and Nut Bars	3.85 per guest
Mini Donuts	2.50 per guest
Mini Danish & Muffins	4.15 per guest
Assorted Mini Bagels & Spreads	3.85 per guest



# Breakfast Bundles

*Minimum 5 guest*

## **Bagel and Smoked Salmon** 16.55 per guest

New York Bagels with Smoked Salmon, Chopped Egg, Red Onion, Sliced Tomato, Capers, and Cream Cheese

## **Continental Breakfast** 8.75 per guest

Assorted Mini Bagels, Pastries, Muffins, Coffee & Tea Service, and Small Bottled Water

## **Conference Breakfast** 12.05 per guest

Assorted Mini Bagels, Pastries, Muffins, Sliced Fresh Fruit, Fresh Squeezed Orange Juice, Coffee & Tea Service, and Small Bottled Water

## **Light 'n' Fresh Breakfast** 13.50 per guest

Avocado Toast w. Hard Boiled Eggs & Salad Greens, Mixed Berry Yogurt Parfait, Sliced Fruit, Orange Juice, Coffee & Tea Service, Small Bottled Water

## **Morning Break** 8.95 per guest

Coffee & Tea Service, Small Bottled Water, Granola Bars, Fruit & Nut Bar, Seasonal Whole Fruit



# Hot Breakfast Buffets

*Minimum 10 Guests*

*All Buffets to include Fresh Sliced Fruit, Orange Juice, Coffee, Tea, and Small Bottled Water*

## **Breakfast Sandwich Buffet**

**15.35 per guest**

Ham, Egg & Cheese Croissant, Bacon, Egg  
& Cheese English Muffin, Egg, Pepper,  
Onion & Jack Cheese Wrap

## **Better For You Breakfast Buffet**

**17.50 per guest**

Egg White Frittata w. Spinach and Blistered Heirloom Tomatoes,  
Turkey Sausage, Artisan Whole Grain Bread and Spreads,  
Wheatberry Breakfast Salad w. Chopped Kale, Berries, &  
Sunflower Seeds

## **Classic Breakfast Buffet**

**16.45 per guest**

Scrambled Eggs, Bacon, Sausage Patties, Home Fries, French  
Toast, Maple Syrup, Bagel and Pastry Tray



# Sandwich Luncheons

*Minimum of 5 guest*

*All Luncheons to include Cookies & Brownies, Assorted Soda, and Bottled Water*

## **Working Lunch** **15.70 per guest**

Platter of Mini Sandwiches & Wraps, Potato Chips, Pretzels

## **Bistro Deli Lunch** **16.50 per guest**

Individual Deli Bags, containing Gourmet Sandwich, Chef Selection of two Specialty Side Salads, Gourmet Potato Chips

## **Gourmet Sandwich Lunch** **19.80 per guest**

Assorted Gourmet Mini Sandwiches & Wraps, Chef Selection of two Specialty Side Salads

## **Hot Sandwich Lunch** **21.50 per guest**

Assorted Hot Sandwiches (Grilled Cheese, Croque Monsieur, Hot Roast Beef, Oven Roasted Turkey), Two Chef Choice Specialty Salad, Fruit

***Minimum of 10 guests***

## **Panini Lunch** **21.50 per guest**

Assorted Hot Paninis, (Caprese, Chicken Cutlet, Cuban, Grilled Veggie), Two Chef Choice Specialty Salad, Fruit

***Minimum of 10 guests***



# Hot Lunch Buffets

*Minimum of 10 guest*

*All Luncheons to include Sliced Fruit, Cookies & Brownies, Assorted Soda, and Bottled Water*

## **All American**

**30.80 per guest**

Lemon Grilled Chicken Breast, Tamarind Glazed Salmon, Chef's Selection of Three Seasonal Market Salads

## **Classic Southern**

**36.30 per guest**

BBQ Pulled Pork, Cajun Spiced Baked Chicken, Green Chili Mac & Cheese w. Toasted Breadcrumbs, Sugar Snap Peas, Mushroom & Spring Onions, Creamy Red & Green Cabbage Slaw

## **Korean**

**29.70 per guest**

Bulgogi Grilled Hanger Steak, Korean Fried Chicken, Kimchi Scallion Pancakes, Jap Chae (Clear Noodles, Mushroom, Carrots, Kale, Sesame Dressing, Marinated Cucumber Salad, Green Beans & Aged Tofu, Soy Dressing

## **Tex Mex**

**20.60 per guest**

Beef Enchiladas, Chicken Flautas, Elote Corn, Mexican Rice and Beans, Guacamole, Pico de Gallo, Lime Crema, Tortilla Chips



# Hot Lunch Buffets

*Minimum of 10 guest*

*All Luncheons to include Sliced Fruit, Cookies & Brownies, Assorted Soda, and Bottled Water*

## **Mediterranean**

**30.80 per guest**

Lemon Herb Roasted Chicken with Green Beans & Romesco Sauce, Seared Salmon with Artichokes, Tomato, Olives, Herb Vinaigrette, Grilled Asparagus, Pickled Onions, Orange Sherry Dressing, Pearl Couscous with Kale, Chickpeas, Red Bell Pepper, Preserved Lemons, Watercress & Arugula Salad with Cucumbers, Tomato, Mint, and Balsamic

## **Surf & Turf**

**48.00 per guest**

Grilled Marinated Flank Steak w. Chimichurri, Garlic & Rosemary Shrimp. Roasted Fingerling Potatoes w. Fennel, Baby Kale Salad w. White Beans, Sunflower Seeds, Honey Balsamic Vinaigrette, Pear & Goat Cheese Salad w. Pecans and Arugula

## **When in Tuscany**

**39.00 per guest**

Panzanella Salad, Creamy Tuscan Chicken, Bistecca alla Fiorentina (Steak Florentine), Gnocchi di Ricotta, Tuscan Salad (romaine, green beans, cannellini beans, black olives, red onion, parmesan)



# Sushi & Bento Boxes

## **Omakase Sushi** 28.55 per guest

Chef Selection of Maki, Sashimi, and Nigiri

*10 pieces per guest*

## **Bentp Boxes**

*Includes Entree, Sushi Rice, California Roll, Green Salad w.*

*Carrot Ginger Dressing*

## **Vegetable Lo Mein Bento Box** 25.25 per guest

## **Teriyaki Chicken Bento Box** 27.95 per guest

## **Teriyaki Salmon Bento Box** 29.95 per guest

## **SIDES**

## **Edamame** 4.35 per guest

## **Miso Soup** 3.85 per guest

## **Seaweed Salad** 3.25 per guest

## **White Rice** 3.25 per guest

## **Brown Rice** 4.35 per guest



# Snacks

## **PM Snack Break**

**8.75 per guest**

Assortment of Potato Chips, White Cheddar Popcorn,  
Tiny Thin Pretzels, Trail Mix, Soda and Bottled Water

## **Sweet & Salty**

**6.55 per guest**

Granola Bars, Fruit & Nut Bars, Kind Bars, Miniature  
Candies, Mixed Nuts

## **Mediterranean Mezze**

**12.95 per guest**

Grilled Halloumi, Mixed Olives, Hummus,  
Babaganoush, Tzatziki, Toasted Pita Chips

## **Truffle Potato Chips & Dips**

**6.95 per guest**

Onion Dip and Chipotle Aioli



## Snacks cont.

### **Soft Pretzels**

*Served with Spicy Mustard*

**4.50 per guest**

### **Artisan Cheese with Flatbreads**

*Fresh Fruit, Dried Fruit, Nuts*

**9.95 per guest**

### **Charcuterie & Grazing Board**

*Artisan Cheese, Cured Meats, Fresh Fruit, Dried Fruit, Nuts, Crackers, Spreads*

**16.95 per guest**

### **Tortilla Chips, Salsa & Guacamole**

### **Vegetable Crudités with Dip**

### **Cookies & Chocolate Brownies**

### **Skewered Fruit**

**7.65 per guest**

**4.70 per guest**

**4.35 per guest**

**4.35 per guest**



# Dessert

<b>Assorted Pound Cake</b>	<b>4.35 per guest</b>
<b>Assorted Cupcakes</b>	<b>4.35 per guest</b>
<b>Assorted Dessert Bars</b>	<b>3.60 per guest</b>
<b>Chocolate Dipped Strawberries</b>	<b>33.00 per dozen</b>

**Mini Dessert Buffet** **14.25 per guest**  
Assorted Cookies, Brownies, Dessert Bars, Rainbow  
Cookies, Mini Fruit Tarts



# Specialty Cakes

## Round

<b>8 inch Round serves 10-12 people</b>	<b>33.00</b>
<b>10 inch Round serves 13-18 people</b>	<b>49.50</b>
<b>12 inch Round serves 19-25 people</b>	<b>71.50</b>

## Sheet Cakes

<b>Half Sheet Cake serves 19-25 people</b>	<b>99.00</b>
<b>Half Sheet Cake (2 Layers) serves 36-50 people</b>	<b>137.50</b>
<b>Full Sheet Cake serves 51-70 people</b>	<b>192.50</b>
<b>Full Sheet Cake (2 Layers) serves 71-100 people</b>	<b>275.00</b>



# Cocktail Receptions

## *Stationary Hors d' Oeuvres*

### **Three Items with beer, wine and soda 30.80**

with premium full bar	59.40 per guest
with standard full bar	37.50 per guest
with Soda and water only	17.60 per guest
additional hour	16.50 per guest

### **Five Items with beer, wine and soda 35.20**

with premium full bar	63.80 per guest
with standard full bar	41.80 per guest
with soda and water	20.90 per guest
additional hour	16.50 per guest



# Cocktail Receptions

## ***Passed Hors d' Oeuvres***

<b>Five Items with beer, wine and soda</b>	<b>35.20</b>
with premium full bar	63.80 per guest
with standard full bar	41.80 per guest
with soda and water	20.90 per guest
additional hour	16.50 per guest

## ***Bar Packages & Add Ons***

### ***Pricing based on two hour reception.***

Wine and Beer	19.80 per guest
<i>Additional hour</i>	<i>9.80 per guest</i>
Full Standard Bar	26.40 per guest
<i>Additional hour</i>	<i>13.20 per guest</i>
Full Premium Bar	37.50 per guest
<i>Additional hour</i>	<i>16.50 per guest</i>
Mocktail add on	4.00 per guest
Specialty Cocktail add on	10.00 per guest

