

# Corporate Services

## The Professional Touch In Party Planning

Grand Openings

Soft Openings

Wine Tastings

Cocktail Parties

Networking Events

Creative Themes

Company Picnics and Outings

Street Fairs

Sporting Events

Quarter Century Celebrations

Inaugurations

Fundraisers

Festivals

Open Houses

Product Launches

Conventions

Trade Shows

Meetings

Team Building/Sales

Employee Recognition/Incentive Events

Holiday Parties

Luncheons, Breakfast, Dinners

Award Presentations

Black Tie Galas

Movie Premier/Private Screenings

## We Can Assist You with Any Of The Following

Corporate Gifts

Employee Incentive Gifts

Promotional/Customer Gifts

Creative Theme Development

Site Selection

Vendor Relations

Raffles

Prizes

Media and Public Relations

Favors

Unusual Entertainment and Amusements

Wait Staff

Creative Theme Menus

Decorations/ Props/Flowers

# Break Room Breakfasts

#1

Assorted Fresh Baked Muffins with Whipped Butter  
Assorted Bagels with Flavored Cream Cheeses  
Orange Juice  
Freshly Brewed Gourmet Coffee, Cream and Sugar  
\$8.00

#2

Assorted Fruit Yogurt  
Assorted Gourmet Pastries  
Assorted Bagels with Flavored Cream Cheeses  
Choice of two (2) Juices  
Freshly Brewed Gourmet Coffee, Cream and Sugar  
10.00

#3

Scrambled Eggs  
Thick Sliced Bacon or Maple Sausage Links  
Breakfast Red Skin Potatoes  
Mini Croissants with Whipped Butter  
Seasonal Fruit Platter  
Orange Juice  
Freshly Brewed Gourmet Coffee, Cream and Sugar  
\$12.00

#4

Fluffy Pancakes with Maple Syrup  
Scrambled Eggs  
Mini Croissants with Whipped Butter  
Seasonal Fruit Platter  
Freshly Brewed Gourmet Coffee, Cream and Sugar  
Orange Juice

#5

Assorted Fresh Baked Muffins  
Assorted Gourmet Pastries  
Miniature Apple and Blueberry Stuffed Pancake Rolls  
Seasonal Fruit Platter  
Orange Juice  
Freshly Brewed Gourmet Coffee, Cream and Sugar  
12.00

## Brunch Buffet Menu

\$19.99 per person

Fresh Raw Vegetables of Carrots, Celery, Broccoli, Cauliflower and Cucumbers

Served with Ranch Dip

Colby, Baby Swiss, Pepper Jack and Mozzarella Cheeses

Served with Assorted Gourmet Crackers and Wafers.

Marinated Mushrooms

Fresh Fruit Spears of Cantaloupe, Honeydew and Pineapple Garnished with Strawberries, Kiwi and Grapes

Served with Kahlua Dip

Chef Carved Choice Roast Beef served with Mini Croissants, Silver Dollar Buns, Dijon and Yellow Mustard,

Ketchup, Hellmann's Mayonnaise, and Horseradish

Scrambled Eggs, Au gratin Potatoes

Waffle Bar with Cherries, Raspberries, Strawberries, Blueberries, Sliced Peaches Whipped Cream,

Powdered Sugar, Chocolate and Flavored Syrups, and Sprinkles

Assorted Danish and Bagels with Flavored Cream Cheeses

Above Price Includes Paper Service, Plastic Flatware and Paper Napkins.

\$15.00 per person

**Salads**

Tossed Mixed Greens with Assorted Toppings and Dressings  
Old Fashion Potato Salad  
Vegetable Pasta Salad

**Deli**

Sliced Ham, Turkey and Beef,  
American and Swiss Cheese Slices,  
White, Wheat and Rye Bread  
Condiments of Mustard, Ketchup, Mayonnaise,  
Shredded Onion, Sliced Tomato, Leaf Lettuce  
Variety of Pickles and Relishes  
Potato Chips  
Assorted Miniature Gourmet Pastries – Family Style  
Colombian Regular and De-Caf Coffees with Cinnamon Sticks,  
Chocolate Shavings, Flavored Syrups, Whipped Cream,  
Cream and Sugar

Price Includes Deluxe Paper Service, White Linen Tablecloths for Food Tables, Paper Napkins and Linen Table Skirting for Food Tables.

Minimum of 35 Guests Required.

## Portable Lunches - \$9.00 per person

*#1*

Roast Beef and Cheddar Bistro

Oven Roasted Beef, Cheddar Cheese, Sliced Tomato, Red Onion and Leaf Lettuce all presented on thick slices of Wheat Bread with Horseradish Sauce.

*#2*

Italian Pesto

A combination of Shaved Honey Ham and Smoked Turkey Breast, Mozzarella Cheese, Sliced Tomato, Red Onion and Leaf Lettuce all presented on thick slices of Sourdough Bread with Pesto Sauce

*#3*

*Reuben Stacker*

all presented on thick slices of Dark Rye Bread with Thousand Island Sauce.

*#4*

Ranch Style Smoked Turkey

Oven Roasted Smoked Turkey Breast, Monterey Jack Cheese, Sliced Tomato, Red Onion and Leaf Lettuce all presented on thick slices of Sour Dough Bread with Ranch Sauce

*#5*

*Dijon Style Honey Ham*

Shaved Honey Ham, Baby Swiss Cheese, Sliced Tomato, Red Onion and Leaf Lettuce,  
All presented on thick slices of Wheat Bread with Honey Dijon Sauce.

*#6*

Jerk Chicken

Oven Roasted Breast of Chicken Sprinkled lightly with jerk Seasoning, Cream Cheese, Sliced Tomato, Red Onion and Leaf Lettuce all presented on thick slices of Wheat bread with Cajun Sauce

*#7*

Vine Ripe Tomato Stuffed with Chicken or Tuna Salad

Served with Red Skin Potato Salad or Vegetable Pasta Salad and Fresh Fruit Spears.

Above Menus Includes Choice of Red Skin Potato Salad or Vegetable Pasta Salad, Assorted Chips, Pickle and Chocolate Chip Cookie.

## Island Flavors' signature Wraps - \$ 12.00

#1

California Vegetarian Wrap  
A Spinach Herb Pillow Flatbread Stuffed  
and Rolled with Provolone, Julienne Carrots,  
Cucumbers, Tomato, Romaine Lettuce,  
Mushrooms, Red Peppers and Finished Off  
with a Peppercorn Dressing

#3

BLT Wrap  
Crumbled Bacon, Romaine Lettuce, Tomato and Mayonnaise all  
Rolled into our Original Flat-out Bread.

#5

Roast Beef and Cheddar Wrap  
Sliced Roast Beef, Cheddar Cheese,  
Mild Pepper Rings, Red Onion, Romaine Lettuce and a Horseradish  
French Dressing rolled tight in our Italian Herb Flat-out Bread.

#2

Chicken Caesar Wrap  
Tender Strips of Chicken Breast, Romaine Lettuce,  
Parmesan Cheese and Caesar Dressing all rolled up in Italian  
Herb Flat-out Wrap.

#4

San Helena Wrap  
Our Original Flat-out Bread Stuffed and Rolled with Thin  
Sliced Carved Beef, Baby Swiss Cheese,  
Black Olives, Red Onion, Tomato, Romaine Lettuce and  
Horseradish Sauce

#6

Caribbean Jerk Wrap  
It all starts with our Original Flatbread  
then filled with Jerk Chicken or pork, Provolone Cheese, Tomato,  
Red Onion, Romaine Lettuce and Jerk Mayo.

Above Menus Include Choice of Red Skin Potato Salad or Vegetable Pasta Salad, Assorted Chips, and Chocolate Chip Cookies.

Above Menus Also Include Appropriate Plastic Ware, Paper Napkins and Paper Service.

Minimum of 24 Guests per Wrap Choice.

## Hot Entrée Lunches

#1  
Jerk Chicken

#2  
Curry Vegetables

#3  
Curry Chicken

#4  
Curry Goat \*\*

#5  
Peppered Steak

#6 \*\*  
Oxtails

#7  
Brown Stewed Chicken

#8 \*\*  
Jamaican Roast Beef

Second Entrée Available for An Additional Charge  
\*\* Add \$2.00

Starch /Vegetable

**Choose One:**

Herb Roasted Red Skin Potatoes

California Mix Steamed Vegetables

Rice and Peas

Above Menus Include Garden Salad with Two Dressings, Entrée, Choice of Starch and Vegetable,  
Rolls and Butter, Chocolate Chip Cookie,

Chaffing Dishes, Plastic Plates, Silverware, Napkins, Wet Naps, Salt, Pepper, and Mints.



"Just Something to Snack" Menu - \$8.00

Fresh Raw Vegetables of Carrots, Celery, Broccoli,  
Cauliflower and Cucumbers, Served with Ranch Dip  
Cheddar, Baby Swiss, Pepper Jack and Mozzarella Cheeses  
Served with Assorted Gourmet Crackers and Wafers

Fresh Fruit Spears of Cantaloupe, Honeydew and Pineapple  
Garnished with Strawberries, Kiwi and Grapes Served with Kahlua Dip

Chips and Pretzels  
Oversized Chocolate Chip Cookies,  
Blondes and Brownies

Regular and De-Caf Coffee  
Creamers and Sugar  
Water and Iced Tea

