BREAKFAST

CHAMPIGNON BREAKFAST PLATTER

5.75 Per Person

An Appetizing Arrangement of Freshly Baked Muffins, Cheese and Fruit Danish, All-Butter Croissants, Cinnamon Buns, & New York Bagels Accompanied by Sweet Butter, Preserves & Plain Cream Cheese

NEW YORK BAGELS

5.50 Per Person

A Variety of Large Bagels & Bialys. Served with Plain, Scallion, & Vegetable Cream Cheese, Sweet Butter & Preserves

SLICED NOVA SCOTIA SALMON PLATTER WITH BAGELS & ROLLS

12.75 Per Person

Served with Tomato, Cucumber, Bermuda Onions, Capers & Lemon Wedges *Add Smoked Whitefish for an Additional 4.00 Per Person*

BREAKFAST PACKAGES

10 Person Minimum

ALL INCLUSIVE CHAMPIGNON CONTINENTAL

Champignon Breakfast Platter, Premium Coffee & Herbal Tea Service, Freshly Squeezed Orange Juice & Fresh Fruit Platter

14.75 Per Person

EXECUTIVE BREAKFAST

Scrambled Eggs, Home Style Potatoes, Bacon & Sausage. Toast and Fresh Fruit, Champignon Breakfast Platter, Premium Coffee & Herbal Tea Service, Freshly Squeezed Orange Juice & Fresh Fruit Platter

21.00 Per Person

MEETING PLEASER

Hot Egg Sandwiches Served Burrito Style, Champignon Breakfast Platter, Premium Coffee & Herbal Tea Service, Freshly Squeezed Orange Juice & Fresh Fruit Platter 18,95 Per Person

To Complete Your Breakfast

- Premium Coffee & Herbal Tea Service
- 3.25 Per Person
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- Freshly Squeezed Orange Juice
 3.00 Per Person
- Fresh Fruit Platter 5.50 Per Person
- Cheese Platter with Fresh Fruit 9,50 Per Person

- Individual Fresh Fruit, Yogurt & Granola Parfaits 4.25pp.Greek Parfait 6.95pp
- Bowl Of Boiled Eggs 1.25 each
- Assorted Canned Carbonated Beverages 1.75 Per Person
- Bottled Water 1.75 Per Person

HEARTIER BREAKFAST FARE

10 PEOPLE MINIMUM

FULL AMERICAN HOT BREAKFAST

12.75 Per Person

Scrambled Eggs, Home Style Potatoes, Bacon & Sausage. Toast and Fresh Fruit.

OMELET BUFFET

13.95 Per Person

Our Own Variety of Specialty Omelet's, Filled with Fresh Vegetables, Imported & Domestic Cheeses and Specialty Meats. Served with Home Style Potatoes, Bacon & Sausage and Our New York Bagel Platter.

HOT BREAKFAST SANDWICHES

8.50 Per Person

Hot Egg Sandwiches Served Burrito Style.

VAsk Us About Using Egg Whites**V** \$1 extra

VARIETY OF MINI SANDWICHES

8.50 Per Person

- Roasted Veggies, Mozzarella& Pesto
- Tomato, mozzarella & Basil
- Chicken Breast Avocado, Sprouts & Mayo
- Cucumber & veggie Cream Cheese
- Roasted beef Watercress & Horseradish cream
- Dilled Egg Salad
- Genoa Salami & provolone With Butter
- Smoked Salmon With Butter & Chives
- Traditional Chicken Salad
- Tuna Salad With Cucumber
- Prosciutto di Parma, Arugula
 & butter

- Roasted Eggplant, Arugula, parmigiano & Tomato
- And Also pb&j for Kids!

CHAMPIGNON SANDWICH

Packages Are Priced Per-Ten people Minimum

SANDWICH PACKAGE #1 – 10.25

Platter of Assorted Sandwiches and Wraps Garnished with Gourmet Chips

SANDWICH PACKAGE #2 – 12.95

Platter of Assorted Sandwiches and Wraps Garnished with Gourmet Chips Choice of Mixed Greens **or** Pasta **or** Potato Salad

SANDWICH PACKAGE #3 – 16.95

Platter of Assorted Sandwiches and Wraps Garnished with Gourmet Chips Mixed Greens, Choice of Pasta **or** Potato Salad Dessert Bar and Butter Cookie Platter

SANDWICH PACKAGE #4 – 17.95

Platter of Assorted Sandwiches and Wraps Garnished with Gourmet Chips Mixed Greens, Choice of Pasta **or** Potato Salad, Dessert Bar and Butter Cookie Platter or Fresh Fruit Platter and Carbonated Canned Beverages & Bottled Water

THE ALL INCLUSIVE CHAMPIGNON SANDWICH PACKAGE - \$21.50 PER PERSON

Assorted Sandwiches and Wraps Garnished with Gourmet Chips
Mixed Greens & Pasta Salad
Dessert Bar and Butter Cookie Platter & Fresh Fruit Platter
Carbonated Canned Beverages & Bottled Water
Our Sandwich Variety is Abundant; Allow Us To Make Your Selection Or
When Placing Your Order Choose By Number

Heroes By The Foot

Your Hero Selection Includes Mixed Greens and Pasta Salad Three-Foot (Serves up to 10 pp) \$125.00 Six-Foot (Serves up to 25 pp) \$275.00

AMERICAN: Roast Beef, Roast Turkey, Baked Virginia Ham, American Cheese, Lettuce, Tomato & Russian Dressing

ITALIAN: Ham, Genoa Salami, Cappicola, Pepperoni, Provolone Cheese, Lettuce, Tomato, Onion, Oil & Vinegar.

VEGETARIAN: Roasted Vegetables, Roasted Peppers and Balsamic Vinaigrette. **MILANESE:** Breaded Pan-sautéed chicken Cutlet, Provolone, Lettuce and Tomato with Rosemary Mayonnaise

SOUTHWESTERN: Sliced Marinated Steak with Caramelized Onion, Romaine Lettuce and Tomato.

PILGRIM: Sliced Roast Turkey, Crispy Bacon, Jarlsberg cheese, Lettuce, Tomato and Roasted Onion Mayonnaise.

SPECIALTY SANDWICH

- s1 Fresh Mozzarella & Tomato with Basil, Olive Oil & Vinegar on French Baguette
- S2 SMOKED TURKEY, SLICED GREEN APPLE, BRIE CHEESE & HONEY MUSTARD ON A BAGUETTE
- S3 Fresh Roasted Turkey Breast with Cranberry Sauce, Romaine Lettuce & Plum Tomato on a Dutch Roll
- S4 ROASTED TURKEY & PROVOLONE, LETTUCE, PLUM TOMATO ON JEWISH RYE
- S5 GOAT CHEESE, CUCUMBER, SPROUTS, SUNDRIED TOMATO ON A BAGUETTE
- S6 GENOA SALAMI, BLACK FOREST HAM, ROASTED TURKEY, PROVOLONE CHEESE WITH ROMAINE LETTUCE, SUNDRIED TOMATO, RED ONIONS AND OLIVE OIL AND VINEGAR ON BAGUETTE
- S7 SMOKED TURKEY, ROMAINE LETTUCE & CHEDDAR CHEESE WITH HONEY MUSTARD ON SEVEN GRAIN BREAD
- S8 ROAST BEEF, HAM & TURKEY WITH PROVOLONE LETTUCE, PLUM TOMATO, VIRGIN OLIVE OIL AND BALSAMIC VINEGAR ON BAGUETTE
- S9 PROSCIUTTO DE PARMA, ROASTED RED PEPPERS, FRESH MOZZARELLA, TOMATOES & PESTO WITH HINT OF BALSAMIC ON TOASTED CIABATTA
- S10 DILL CHICKEN SALAD WITH CRISPY LETTUCE ON PUMPERNICKEL BREAD
- S11 Egg Salad on Whole Wheat with Lettuce
- S12 ROAST BEEF, MONTEREY JACK CHEESE, RUSSIAN DRESSING, ROASTED PEPPERS ON SEVEN GRAIN BREAD
- S13 Tuna Italian no Mayonnaise Mustard, Lemon, Vegetables & Lettuce on Jewish Rye
- S14 SMOKED SALMON, CREAM CHEESE, ONIONS, CAPERS, TOMATOES ON PUMPERNICKEL
- S15 Smoked Turkey, Asiago Cheese, Herbed Mayonnaise, Tomatoes, Cornichons & Lettuce on Brioche
- S16 SMOKED TURKEY WITH BACON, TOMATOES, LETTUCE WITH MAYONNAISE ON SOUR DOUGH BREAD S17 TUNA SALAD, WATERCRESS, PLUM TOMATO, LETTUCE ON JEWISH RYE

Panini

- P1 New Yorker: Roast Beef, American Cheese, Caramelized onion, Thousand Island Dressing
- P2 CUBAN- HAM, SMOKED TURKEY, SWISS CHEESE, PICKLES& MUSTARD
- P3 MADISON– GOAT CHEESE, BERMUDA RED ONIOIN PORTOBELLO MUSHROOM, SPINACH, VIRGIN OLIVE OIL & BALSAMIC VINEGAR
- P4 ITALIANO GRILLED CHICKEN, ROASTED PEPPERS, FRESH MOZZARELLA & PESTO SAUCE
- P5— COPENHAGEN— HOME -MADE\ ROASTED TURKEY, SWISS CHEESE, CARAMELIZED ONION & TOMATO
- P6— TUNA MELT— GRADE A WHITE TUNA SALAD, MELTED SWISS, RED ONION & PLUM TOMATO

HOT HERB FOCCACIA

- F1 MONTERREY CHICHEN: SPICY ROASTED CAJUN CHICKEN BREAST, AVOCADO, MIX GREENS, MILDLY SPICED MONRERREY JACK CHEESE & SUNDRIED TOMATO AIOLI
- F2 ROSEMARY: TENDER GRILLED LEMON & ROSEMARY CHICKEN BREAST, FRESH MOZZARELLA, PLUM TOAMTOE, BERMUDA ONION TOPPED WITH BASIL PESTO SAUCE
- F3 The Three Musketeers: Crispy Chicken cutlet, roamine lettuce, Plum Tomatoes, Red Onion & Horseradish Sauce
- F4 HOT NYC: ROASTED BEEF, CHEDDAR CHEESE, BERMUDA ONION & HORSERADISH SAUCE
- F5 VEGETARIAN ALTERNATIVE: SAUTÉED EGGPLANT WITH PLUM TOMATO, MOZZARELLA, OVEN ROASTED RED PEPPERS & BASIL PESTO SAUCE
- F6 Portobello: Marinated Grilled Portobello Mushroom, Roasted Peppers, Fresh Basil, Fresh Mozzarella With Balsamic Vinegar & Virgin Olive Oil

WRAPS

- W1 CHICKEN CAESAR– GRILLED CHICKEN MIXED WITH ROMAINE LETTUCE, CROUTONS WITH CAESAR DRESSING IN SPINACH OR PLAIN WRAP
- W2 CALIFORNIA CHICKEN FREE RANGE LEMON GRILLED CHICKEN OVER ROASTED PEPPERS, AVOCADO AND PLUM TOMATO, MIXED GREENS, LOW-FAT ITALIAN DRESSING IN A WHEAT WRAP

W3 – Champignon Chicken – Spicy Cajun Grilled Chicken, Grilled Vegetables, Avocado and Tomato on Sundried Tomato Wrap

W4 – Chunky – White Meat Dill Chicken Salad, Mixed Baby Green, Alfalfa Sprouts on Sundried Tomato or Plain Wrap

W5 – CHEESY VEGGIE – GRILLED & MARINATED SEASONAL VEGETABLES, MONTERREY JACK CHEESE WITH BASIL PESTO SAUCE ON WHEAT OR SPINACH WRAP

W6 - Tuna Salad - Mixed Greens, Tomatoes & Cucumber

W7 - FRENCH WRAP - SMOKED TURKEY, BRIE CHEESE, LETTUCE & HONEY MUSTARD

W8 – PALERMO – FRESH MOZZARELLA WITH MIXED GREEN SALAD, PLUM TOMATO AND SUNDRIED TOMATO AIOLI ON PLAIN WRAP

W9 – AMERICAN WRAP – ROAST BEEF WITH AMERICAN CHEESE, BERMUDA ONION AND LETTUCE WITH MAYONNAISE ON PLAIN WRAP

Side Salads (Ten People Minimum)

Garden Salad: Romaine Lettuce, Tomato And Cucumber, Garnished With Carrots **\$4.25pp Mesclun Salad:** The Freshest Mixed Greens Garnished With Tomato And Cucumber **\$4.25pp Caesar Salad:** Romaine Lettuce, Home-Made Croutons And Shredded Parmesan Cheese **\$4.75pp**

Spinach Salad: Baby Spinach Topped With Mushrooms, Tomato & sweet Peppers **\$5.25pp Feta Salad:** Crispy Romaine Lettuce, Tomato, Bermuda Onion And Feta Cheese **\$5.25pp**

Add Chicken To Any Of The Above Salads \$3.75 pp

Gourmet Side Salads

(Eight People Minimum)

Tri-Color Pasta Salad: Mixed With Vegetables & Lemon Dressing \$4.75pp

New Potato Salad \$4.75pp

Pasta With Pesto Sauce. \$4.95 pp

Tomato & Cucumber: Diced Red Onion, Green & Red Peppers, Parsley In Italian Citrus

\$5.25pp

CHAMPIGNON EXPRESS EASY TO ORDER MENUS WITH WIDE CROWD APPEAL

10 Person Minimum

ALL MENUS INCLUDE DESSERT BAR & COOKIE PLATTER!

Express Menu A - 17.95 Per Person

- Champignon Sandwich & Wrap Platter
- Chicken Finger Platter with Honey Mustard & Barbecue Dipping Sauces
- Mesclun Greens Tossed With Balsamic Vinaigrette
- Dessert Bar & Cookie Platter

EXPRESS MENU B - 18.95 PER PERSON

- Sliced Marinated & Grilled Breast of Chicken and Grilled Jumbo Shrimp Over Mesclun Greens
- Hot Penne A La Vodka
- Platter of Miniature Pinwheel Sandwiches
- Dessert Bar & Cookie Platter

Express Menu C - 19.25 PFR PFRSON

- Champignon Sandwich & Wrap Platter
- Grilled Chicken Caesar Salad
- Hot Farfalle Pasta Primavera
- Dessert Bar & Cookie Platter

BOXED MEALS

Sandwich Box - 14.75

Your Choice of Sandwich or Wrap – Garden Salad or Pasta Salad, Two Cookies

BOXED LUNCH OPTIONS

Half Sandwich Available for \$2 Off
Fruit Salad – 3.00
Bag of Chips – 2.00
Fudge Brownie In Place Of Two Cookies – 2.50
Additional Side Salad – 2.95
Bottled Water or Canned Carbonated Beverage – 1.75

PARTY PLATTERS

These bountiful platters offer something for every appetite. Delicious foods are artfully displayed with just the right accompaniments to entice your guests.

Crudités Colorful crunchy vegetables arranged artfully on platter, served with blue cheese dip. Small: \$49.00 (serves up to 10 persons) Medium: \$75.00 (serves 15 to 20 persons) Large: \$95.00 (serves 25 to 30 persons)

Fruit Display Fresh sliced seasonal fruit. Small: \$49.00 (serves up to 10 persons) Medium: \$75.00 (serves 15 to 20 persons) Large: \$95.00 (serves 25 to 30 persons)

Cheese & Fruit Combination of sliced domestic and international cheeses, garnished with sliced seasonal fruit, accompanied by platter of water crackers and slices of French baguette. Small: \$45.00 (serves up to 10 persons) Medium: \$70.00 (serves 15 to 20 persons) Large: \$105.00 (serves 25 to 30 persons)

Cheese platter An assortment of domestic and imported cheeses, accompanied by platter of water crackers and slices of French baguette. Small: \$69.00 (serves up to 12 persons) Medium: \$105.00 (serves up to 30p) Large: \$175.00 (serves 35-50 pp)

Champignon Antipasto Featuring an Assortment of meats & Specialty Cheeses including Mortadella, Prosciutto Genoa Salami, Smoked Turkey, Roasted Beef, Beautifully Garnished. Accompanied by Fresh sliced bread and variety of dressings. Small: \$65.00 (serves up to 15 persons) Medium: \$95.00 (serves up to 25pp) Large \$105.00 (serves 30-40 pp)

Chicken Finger Platter An Assortment of Crispy Fried Chicken Strips with Barbecue, Honey Mustard & Buffalo-Style Dipping Sauces – 8.75 Per Person

Dessert Bar and Butter Cookie Platter An Assortment of Butter Cookies, Fudge Brownies, Fruit Bars, Bloodies, Chocolate Cheesecake Bars 5.50 Per Person

Assorted Homemade Cupcakes With Fresh Butter cream Frosting 4.50 Per Person.

Hors D'Oeuvres Prices Are Per Dozen (Two Dozens Minimum)

- Assorted Mini Quiches, \$18.00
- Mozzarella, Tomato, Fresh Basil On Italian Bruschetta \$20.00
- Grilled Chicken Fingers With Honey Mustard And BBQ Dip \$18.00
- Assorted Mini Wraps Filled With A Variety Of Meats \$20.00
- Avocado Toast 24.00
- Bruschetta with Pesto Sauce and Prosciutto De Parma 28.00
- Smoked Salmon & Cream Cheese On Pumpernickel Bread With Capers & Dill \$25.00
- Hummus Platter with Toasted Pita Bread Green Olives and Grape Tomatoes \$65SM - \$85M- \$105L