

## Eiffel Tower's Menu Items

*Prices based on groups of 50 people*

### Hors d'oeuvres

Vegetable Tray with Herb Dip	\$2.75 per person
Watercress & Cucumber Tea Sandwiches	\$2.25 per person
Mini Chicken Salad Croissants	\$3.75 per person
Prosciutto & Melon	\$4.00 per person
Seafood Canapés (a mix of Shrimp & Smoked Salmon Canapés)	\$3.50 per person
Signature Spanakopita	\$2.00 per person
Traditional Bruschetta	\$2.00 per person
Sausage or Spinach & Cheese Stuffed Mushrooms	\$3.00 per person
Bacon Wrapped Water Chestnuts	\$3.00 per person
Cocktail Meatballs	\$3.00 per person
Caprese Skewers (fresh mozzarella & marinated tomatoes with Basil Vinaigrette)	\$3.00 per person
Deluxe Antipasto Platter with Grilled Vegetables, Marinated Mushrooms, Greek Olives, Cucumber, Fresh Mozzarella and Dry Salami Curls	\$6.00 per person
Domestic Cheeses with Seasonal Fruits and Crackers	\$4.50 per person
Imported Cheeses with Seasonal Fruits and Crackers	\$6.00 per person
Shrimp Cocktail w/ Fresh Dill	\$6.75 per person
Grilled Prawns with Chipotle Cocktail Sauce	\$6.75 per person
Whole Poached and Decorated Salmon Filet with Lemon Aioli	\$5.75 per person
Whole Maple Cured Smoked Salmon with Crème Fraiche	\$5.75 per person
Seared Ahi Tuna Medallions with Ginger Relish	\$8.00 per person
Herb Crusted Rack of Lamb Chops with Roasted Garlic Aioli	\$7.50 per person
Rack of Lamb Chops Vindaloo w/ Raita	\$7.50 per person
Roast Beef Tenderloin Toasts with Horseradish Cream & Chives	\$6.50 per person
Herbed Chicken Skewers with Balsamic Reduction	\$4.00 per person
Tandori Chicken Skewer w/ Fig Chutney	\$4.00 per person
Fajita Chicken Skewer w/ Avocado & Ancho Cream	\$4.00 per person
Chicken Satay w/ Peanut Sauce	\$4.00 per person
Roasted Red Pepper Hummus with Toasted Pita	\$2.00 per person
Chile & Cheese Tamales	\$3.00 per person
Guacamole, Fresh Salsa & Tortilla Chips	\$2.50 per person
Blue Corn Tortilla with Black Bean and Corn Salsa	\$2.50 per person
Sun Dried Tomato Polenta Bites with Fresh Sage	\$2.00 per person
Pot Stickers w/ Hoisin Sauce	\$2.50 per person
California Rolls	\$3.25 per person
Vietnamese Spring Rolls	\$3.25 per person

### Green Salads

Basic Green Salad w/ Choice of Dressing	From	\$3.50 per person
Spinach Salad with Orange, Grapefruit and Fennel in a Citrus Vinaigrette		\$4.25 per person
Caesar Salad, Crisp Romaine, Parmesan Cheese and Croutons Tossed with Creamy Caesar Dressing		\$3.50 per person
Green Salad with Poached Pears, Toasted Pecans, Sun Dried Cranberries and Spiced Wine Vinaigrette		\$4.50 per person
Baby Spinach with Shredded Red Cabbage, Crispy Noodles and Ginger-Soy Vinaigrette		\$4.00 per person
Field Greens with Candied Walnuts, Gorgonzola and Raspberry Vinaigrette		\$4.50 per person
Crisp Romaine Hearts with Mandarin Oranges, Sliced Almonds And Cranberry Vinaigrette		\$4.50 per person

\*All green salads served with sliced baguette or rolls with butter.

**For an additional \$6.00 all salads can be up graded to Entrée size with grilled Chicken.**

### Other Salads Pasta and Such

Tortellini Salad w/ Fresh Vegetable and Asiago Cheese in Fresh Herb Vinaigrette		\$5.00 per person
Wild Rice Salad with Roasted Nuts Dried Apricots and Cranberries		\$4.00 per person
Mediterranean Orzo Salad with Artichoke Hearts, Tomatoes, Red Onions, and Basil with Lemon Vinaigrette		\$4.00 per person
Black Bean and Corn Salad with Tomatoes & Red Peppers with Cilantro-Lime Vinaigrette		\$4.00 per person
Pasta Prima Vera Salad, Rotini Pasta with Vegetables & Parmesan Cheese tossed in lemon Basil Vinaigrette		\$4.00 per person
Fresh Fruit Salad	From	\$3.00 per person
New Potato Salad		\$3.00 per person
German Potato Salad		\$3.00 per person
Cole Slaw		\$2.00 per person

### Entrees

Rosemary Chicken with Roasted Garlic Sauce	\$7.00 per person
Herb Crusted Rack of Lamb	\$15.00 per person
Roasted Beef Tenderloin with Herbed Jus and Horseradish Cream	\$16.00 per person
Prime Rib Carving Station (requires Chef)	\$16.00 per person
Pork Tenderloin with a Dried Fruit Compote	\$11.00 per person
Maple Glazed Spiral Cut Ham	\$8.00 per person
Broiled Salmon with Apple Cider-Ginger Glaze	\$10.00 per person
Roasted Salmon with Mango Salsa	\$10.00 per person
Poached Salmon w/ Dill Cream	\$10.00 per person
BBQ Chicken & Ribs	\$13.00 per person
Italian Sausage in Marinara w/ Ravioli in Olive Oil & Basil	\$8.00 per person
Vegetarian Baked Ziti	\$6.50 per person
Vegan Moroccan Vegetable Tagine	\$6.00 per person

### On the Side

Wild Rice Pilaf	\$4.00 per person
Pumpkin Seed Cous Cous	\$4.00 per person
Roasted New Potatoes with Fresh Parsley	\$4.00 per person
Potatoes Au Gratin	\$5.50 per person
Toasted Orzo with Rosemary and pine nuts	\$5.00 per person
Roasted Vegetable Medley with Fresh Tarragon	\$4.50 per person
Haricot Vert with Toasted Almonds	\$4.00 per person
Spinach au Gratin	\$4.00 per person
Corn on the Cob	\$2.00 per person
Boston Baked Beans	\$2.00 per person

### Desserts, Fruits & Sweets

Assorted Mini Pastries	From	\$5.00 per person
Cranberry Pear Tart		\$4.00 per person
Fresh Fruit Tart		\$4.75 per person
Pumpkin Cheesecake		\$4.75 per person
Chocolate Decadence		\$5.00 per person
Cappuccino Mocha Mousse		\$5.00 per person
Chocolate Pecan Tart		\$5.00 per person
Coconut Macadamia Tart		\$5.25 per person
Fresh Fruit Towers / Platters	From	\$3.00 per person
Fresh Fruit Skewer	From	\$2.50 per person
Chocolate Truffles & Strawberries (Seasonal)	From	\$3.00 per person
Assorted Cookies	From	\$2.00 per person

Fresh Seasonal Berries (Seasonal) From \$3.00 per person

**Breakfast Items**

Skiers French Toast \$4.00 per person  
Chicken & Apple Sausage \$3.25 per person  
Maple Cured Bacon \$3.00 per person  
Quiche Any Style \$4.75 per person  
Omelet Station (requires chef/s) From \$7.50 per person  
Breakfast Burrito \$5.50 per person  
Country Style Potatoes \$3.50 per person  
Granola w/ Fruit & Yogurt \$4.50 per person  
Assorted Muffins & Danish \$2.75 per person  
Bagels w/ Cream Cheese \$3.00 per person  
Lox & Bagels w/ All the Trimmings \$7.50 per person

**Sandwiches**

Croissant Sandwiches (Ham & Cheese, Chicken Salad, etc.) \$4.50 per person  
Custom Deli Tray w/ all the trimmings From \$9.00 per person  
Philly Steak Sandwiches (Beef or Chicken) \$8.00 per person  
Meatball or Italian Sausage Subs \$7.00 per person

**Beverages**

Strawberry Lemonade \$1.25 per person  
Ginger Peach Punch \$1.25 per person  
Cranberry Fizz \$1.25 per person  
Spiced Apple Cider \$1.25 per person  
Assorted Sodas \$1.50 per person  
Fruit Juices \$2.00 per person  
Fair Trade Coffee \$2.00 per person  
Tea Service \$1.75 per person  
Ice Water Free

# Eiffel Tower's Vegetarian & Vegan Menu Items

*Prices based on groups of 50 people*

## Hors d'oeuvres

Vegetables Trays w/ Dip (can be vegan)	From	\$2.75 per person
Watercress & Cucumber Tea Sandwiches		\$2.25 per person
Signature Spanakopita		\$2.00 per person
Traditional Bruschetta (can be vegan)		\$2.00 per person
Spinach & Cheese Stuffed Mushrooms		\$3.00 per person
Caprese Skewers (fresh mozzarella & marinated tomatoes with Basil Vinaigrette)		\$3.00 per person
Deluxe Antipasto Platter with Grilled Vegetables, Marinated Mushrooms, Greek Olives, Cucumber & Fresh Mozzarella (can be vegan)		\$6.00 per person
Domestic Cheeses with Seasonal Fruits and Crackers		\$4.50 per person
Imported Cheeses with Seasonal Fruits and Crackers		\$6.00 per person
Roasted Red Pepper Hummus with Toasted Pita (vegan)		\$2.00 per person
Babaghanoush with Toasted Pita (vegan)		\$2.50 per person
Grilled Eggplant Roulade (vegan)		\$2.75 per person
Chile & Cheese Tamales		\$3.00 per person
Guacamole, Fresh Salsa & Tortilla Chips (vegan)		\$2.50 per person
Blue Corn Tortilla with Black Bean and Corn Salsa (vegan)		\$2.50 per person
Sun Dried Tomato Polenta Bites with Fresh Sage		\$2.00 per person
Spicy Cucumber Sushi Rolls		\$2.00 per person

## Green Salads

Basic Green Salad w/ Choice of Dressing	From	\$3.50 per person
Spinach Salad with Orange, Grapefruit and Fennel in a Citrus Vinaigrette (vegan)		\$4.25 per person
Green Salad with Poached Pears, Toasted Pecans, Sun Dried Cranberries and Spiced Wine Vinaigrette (vegan)		\$4.50 per person
Baby Spinach with Shredded Red Cabbage Crispy Noodles and Ginger-Soy Vinaigrette (vegan)		\$4.00 per person
Field Greens with Candied Walnuts, Gorgonzola and Raspberry Vinaigrette		\$4.50 per person
Crisp Romaine Hearts with Mandarin Oranges, Sliced Almonds And Cranberry Vinaigrette (vegan)		\$4.00 per person

\*All green salads served with sliced baguette or rolls.

### **Other Salads Pasta and Such**

Tortellini Salad w/ Fresh Vegetable and Asiago Cheese in Fresh Herb Vinaigrette	\$5.00 per person
Wild Rice Salad with Roasted Nuts Dried Apricots and Cranberries (vegan)	\$4.00 per person
Mediterranean Orzo Salad with Artichoke Hearts, Tomatoes, Red Onions, and Basil with Lemon Vinaigrette (vegan)	\$4.00 per person
Black Bean and Corn Salad with Tomatoes & Red Peppers with Cilantro-Lime Vinaigrette (vegan)	\$4.00 per person
Pasta Prima Vera Salad, Rotini Pasta with Vegetables & Parmesan Cheese tossed in lemon Basil Vinaigrette	\$4.00 per person
Fresh Fruit Salad (vegan)	From \$3.00 per person
New Potato Salad (vegan)	\$3.00 per person

### **Entrees**

Vegetarian Baked Ziti	\$6.50 per person
Portabella Mushroom Stroganoff	\$7.00 per person
Ratatouille (vegan)	\$6.50 per person
Grilled Eggplant Parmigiana	\$6.75 per person
Tofu and Vegetables in Chile Plum Sauce (vegan)	\$7.00 per person
Vegetable Red Thai Curry (vegan)	\$6.50 per person
Moroccan Vegetable Tagine (vegan)	\$6.00 per person
Curry Vindaloo (vegan)	\$6.00 per person

### **On the Side**

Wild Rice Pilaf (vegan)	\$4.00 per person
Basmati Rice	\$2.50 per person
Pumpkin Seed Cous Cous (vegan)	\$4.00 per person
Roasted New Potatoes with Fresh Parsley (vegan)	\$4.00 per person
Potatoes Au Gratin	\$5.50 per person
Toasted Orzo with Rosemary and pine nuts (vegan)	\$5.00 per person
Roasted Vegetable Medley with Fresh Tarragon (can be vegan)	\$4.50 per person
Haricot Vert with Toasted Almonds (vegan)	\$4.00 per person
Spinach au Gratin	\$4.00 per person

### **Desserts, Fruits & Sweets**

Assorted Mini Pastries	From	\$5.00 per person
Cranberry Pear Tart		\$4.00 per person
Fresh Fruit Tart		\$4.75 per person
Pumpkin Cheesecake		\$4.75 per person
Chocolate Decadence		\$5.00 per person
Cappuccino Mocha Mousse		\$5.00 per person
Chocolate Pecan Tart		\$5.00 per person
Coconut Macadamia Tart		\$5.25 per person
Fresh Fruit Towers / Platters	From	\$3.00 per person
Fresh Fruit Skewer	From	\$3.00 per person
Chocolate Truffles & Strawberries (Seasonal)	From	\$3.00 per person
Assorted Cookies	From	\$2.00 per person
Fresh Seasonal Berries	From	\$3.00 per person

### **Breakfast Items**

Skiers French Toast		\$4.00 per person
Quiche Any Style		\$4.75 per person
Omelet Station (requires chef/s)	From	\$7.50 per person
Breakfast Burrito (can be vegan)		\$5.50 per person
Country Style Potatoes (vegan)		\$3.50 per person
Granola w/ Fruit & Yogurt		\$4.50 per person
Assorted Muffins & Danish		\$2.75 per person
Bagels w/ Cream Cheese		\$3.00 per person

### **Sandwiches**

Mushroom Philly "Steak" Sandwiches		\$7.00 per person
Hummus & Veggies On Whole Grain Bread (vegan)		\$6.50 per person

### **Beverages**

Strawberry Lemonade		\$1.25 per person
Ginger Peach Punch		\$1.25 per person
Cranberry Fizz		\$1.25 per person
Spiced Apple Cider		\$1.25 per person
Assorted Sodas		\$1.50 per person
Fruit Juices		\$2.00 per person
Coffee		\$2.00 per person
Tea Service		\$1.75 per person
Ice Water		Free

## **Eiffel Tower's Sample Wedding Menus**

### **The Sweet Tooth**

Mini Chocolate Decadence  
Seasonal Fruit Tartlets  
Assorted Mini Cheesecakes  
Mexican Wedding Cookies  
Coconut Macaroons  
\$5.00

### **Garden Party**

Lemon Orzo & Artichoke Heart Salad  
Summer Vegetables w/ Herb Dip  
Mini Chicken Salad Croissant  
Caprese Skewers w/ Balsamic Reduction  
Fresh fruit Tower  
\$12.50

### **The Mediterranean**

Deluxe Antipasto Platter  
Spanakopita  
Primavera Pasta Salad  
Polenta Bites w/ Asiago & Fresh Sage  
Prosciutto & Melon  
\$15.00

### **Los Nuptiales**

Black Bean and Corn Salad  
Fajita Chicken Skewers  
Guacamole, Fresh Salsa & Chips  
Chile & Cheese Tamales  
Pineapple & Strawberry Tower  
\$13.00

### **Dim Sum Delight**

Pot Stickers w/ Hoisin Sauce  
California Rolls  
Chicken Satay w/ Peanut Sauce  
Vietnamese Spring Rolls  
\$12.00

### **The Sunrise Brunch**

Assorted Mini Quiche  
Country Style Potatoes  
Glazed Spiral Ham  
Fresh Fruit Bowl  
Assorted Danish & Muffins  
\$12.50

### **Backyard BBQ**

BBQ Chicken & Ribs  
German Potato Salad  
Cole Slaw  
Corn on the Cob  
Boston Baked Beans  
Potato Rolls  
Sliced Melon  
\$19.00

### **The Deluxe Dinner**

Roasted Prime Rib w/ Horse Radish  
Poached Salmon w/ Dill Cream  
Mixed Greens w/ Lemon Vinaigrette  
Potatoes Au Gratin  
Roasted Vegetable Medley  
\$28.00

### **Simply Elegant**

Roasted Chicken w/ Rosemary Gravy  
Caesar Salad  
Wild Rice Pilaf  
Green Beans w/ Toasted Almonds  
\$14.00

### **Is This Vegan?**

Moroccan Vegetable Tagine  
Pumpkin Seed Cous Cous  
Spinach Salad w Fennel & Citrus  
Fresh Fruit Skewers  
\$14.00

# Eiffel Tower's Open House Party Menus

## Gallery Stroll

Imported Cheeses w/ Crackers & Grapes  
Seafood Canapés  
Sausage Stuffed Mushrooms  
\$11.50

## Office After Hours

Polenta Bites w/ Asiago & Fresh Sage  
Shrimp Cocktail w/ Fresh Dill  
Domestic Cheeses and Crackers  
Bacon Wrapped Water Chestnuts  
Cocktail Meatballs  
Chocolate Truffles & Strawberries  
\$19.50

## Fiesta Grande

Fajita Chicken Skewers  
Grilled & Chilled Prawns w/ Chile Dip  
Tamales Con Queso  
Guacamole & Tortilla Chips  
\$14.50

## Feng Shui

Vietnamese Spring Rolls  
Chicken Satay w/ Peanut Sauce  
California Rolls  
Seared Ahi w/ Ginger Relish  
Chilled Vegetables w/ Miso Dip  
Fortune Cookies  
\$18.50

## Country Home

Glazed Ham & Swiss Platter  
Dollar Rolls & Condiments  
New Potato Salad  
Garden Vegetables w/ Herb Dip  
Assorted Cookies  
\$14.00

## Summer Shower

Tortellini Salad  
Watercress & Cucumber Tea Sandwich  
Fresh Fruit Skewers  
Greek wedding Cookies  
\$11.00

## Backyard Retreat

BBQ Chicken Wings & Baby Back Ribs  
Garden Pasta Salad  
Corn on the Cob  
Boston Baked Beans  
Kettle Chips & Dip  
Fruit Tartlets  
\$20

## Taj Mahal

Tandori Chicken Skewer w/ Fig Chutney  
Rack of Lamb Chops Vindaloo w/ Raita  
Marinated Vegetables & Paneer Cheese  
Naan w/ Mint Chutney  
\$16.00

## Tuscan Tastes

Bruschetta w/ Tomato, Pesto & Asiago  
Deluxe Antipasto Platter  
Polenta Bites w/ Fresh Sage  
Italian Sausage in Marinara  
Ravioli w/ Olive Oil & Fresh Basil  
\$17.00

## Just Desserts

Coconut Macadamia Torte  
Chocolate Decadence  
Fresh Fruit Tart  
Fresh Seasonal Berries  
\$8.50



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