

Eiffel Tower's Menu Items

Prices based on groups of 50 people

Cold Hors d'oeuvres

Vegetable Tray with Herb Dip	\$2.50 per person
Deluxe Antipasto Platter with Grilled Vegetables, Marinated Mushrooms, Greek Olives, Cucumber, Fresh Mozzarella and Dry Salami Curls	\$5.00 per person
Grilled & Chilled Asparagus with Roasted Red Pepper Aioli	\$2.50 per person
Domestic Cheeses with Seasonal Fruits and Crackers	\$4.00 per person
Imported Cheeses with Seasonal Fruits and Crackers	\$5.00 per person
Roasted Red Pepper Hummus with Toasted Pita	\$1.75 per person
Caprese Skewers (fresh mozzarella & marinated tomatoes with Basil Vinaigrette)	\$2.50 per person
Shrimp Cocktail w/ Fresh Dill	\$6.00 per person
Grilled & Chilled Spicy Garlic Shrimp with Romesco Sauce	\$6.00 per person
Whole Poached and Decorated Salmon Filet with Lemon Aioli	\$5.00 per person
Whole Maple Cured Smoked Salmon with Crème Fraiche	\$5.00 per person
Seared Ahi Tuna Medallions with Ginger Relish	\$7.00 per person
Roast Beef Tenderloin Dollar Sandwiches with Horseradish Cream	\$5.00 per person
Ham & Swiss Dollar Sandwiches	\$2.50 per person
Mini Chicken Salad Croissants	\$3.50 per person
Endive Leaves with Figs Gorgonzola & Candied Walnuts	\$2.75 per person
Caramelized Onion Tarts with Gruyere	\$2.75 per person
Smoked Duck "D.L.T" Canapés	\$4.50 per person
Prosciutto & Melon	\$3.00 per person
Seafood Canapés (a mix of Shrimp & Smoked Salmon Canapés)	\$3.00 per person
California Rolls	\$3.00 per person
Vietnamese Spring Rolls	\$3.00 per person
Guacamole, Fresh Salsa & Tortilla Chips	\$2.50 per person
Tortilla Chips with Black Bean and Corn Salsa	\$2.00 per person

Hot Hors d'oeuvres

Signature Spanakopita	\$1.75 per person
Traditional Bruschetta	\$1.75 per person
Crab Cakes with Lemon Dill Aioli	\$4.50 per person
Sausage or Spinach & Cheese Stuffed Mushrooms	\$2.50 per person
Bacon Wrapped Water Chestnuts	\$2.50 per person
Cocktail Meatballs with Cranberry BBQ or Marinara Sauce	\$2.50 per person
Herb Crusted Rack of Lamb Chops with Roasted Garlic Aioli	\$7.00 per person
Rack of Lamb Chops Vindaloo w/ Raita	\$7.00 per person
Teriyaki Beef Skewers	\$4.00 per person
Herbed Chicken Skewers with Balsamic Reduction	\$3.00 per person
Tandori Chicken Skewer w/ Fig Chutney	\$3.00 per person
Fajita Chicken Skewer w/ Avocado & Ancho Cream	\$3.00 per person
Chicken Satay w/ Peanut Sauce	\$3.00 per person
Chile & Cheese Tamales	\$3.00 per person
Pot Stickers w/ Hoisin Sauce	\$2.50 per person

Green Salads

Basic Green Salad w/ Choice of Dressings	\$3.00 per person
Spinach Salad with Orange, Grapefruit and Fennel in a Citrus Vinaigrette	\$4.00 per person
Caesar Salad, Crisp Romaine, Parmesan Cheese and Croutons Tossed with Creamy Caesar Dressing	\$3.25 per person
Green Salad with Poached Pears, Toasted Pecans, Sun Dried Cranberries and Spiced Wine Vinaigrette	\$4.00 per person
Baby Spinach with Shredded Red Cabbage, Carrot, Crispy Noodles and Ginger-Soy Vinaigrette	\$4.00 per person
Field Greens with Candied Walnuts, Gorgonzola and Raspberry Vinaigrette	\$4.00 per person
Crisp Romaine Hearts with Mandarin Oranges, Sliced Almonds And Cranberry Vinaigrette	\$3.50 per person

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

For an additional \$4.00 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	\$4.50 per person
Wild Rice Salad with Roasted Nuts Dried Apricots and Cranberries	\$3.50 per person
Mediterranean Orzo Salad with Artichoke Hearts, Tomatoes, Red Onions, and Basil with Lemon Vinaigrette	\$3.50 per person
Don Don Noodle Salad with Fresh Asian Vegetables and Ginger-Soy Vinaigrette	\$3.50 per person
Black Bean and Corn Salad with Tomatoes & Red Peppers with Cilantro-Lime Vinaigrette	\$3.50 per person
Pasta Prima Vera Salad, Rotini Pasta with Vegetables & Parmesan Cheese tossed in lemon Basil Vinaigrette	\$3.50 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

Entrées

*All Entrees come with your choice of two sides unless noted**
Add a Green Salad \$2.00 Extra. Two or more main dishes available at an extra cost

Poultry Entrées

Rosemary Chicken with Roasted Garlic Sauce	\$10.00 per person
Roasted Chicken Breast with Mushroom Marsala Sauce	\$10.00 per person
Coq au Vin (Traditional French Chicken Braised in Red Wine)	\$11.00 per person
Chicken & Vegetable Thai Red Curry (Served with Basmati Rice)*	\$9.00 per person
Tandori Chicken with Fig Chutney	\$11.00 per person
Turkey Breast with Fresh Sage Gravy & Home Made Cranberry Gravy	\$11.00 per person
Seared Duck Breast with Sun Dried Cherry Demi Glace	\$17.00 per person

Seafood Entrées

Broiled Salmon with Apple Cider-Ginger Glaze	\$13.00 per person
Roasted Salmon with Mango Salsa	\$13.00 per person
Sesame Crusted Salmon with Pickled Ginger Salsa	\$14.00 per person
Poached Salmon w/ Dill Cream	\$13.00 per person
Shrimp & Vegetable Thai Green Curry (Served with Basmati Rice)*	\$15.00 per person
Seasonal Specials Available	Call for Pricing

Meat Entrées

Roasted Beef Tenderloin with Herbed Jus and Horseradish Cream	\$21.00 per person
Prime Rib Carving Station	\$23.00 per person
Beef Bourguignon	\$15.00 per person
Traditional Pot Roast	\$14.00 per person
Herb Crusted Rack of Lamb	\$19.00 per person
Rosemary & Garlic Roasted Leg of Lamb	\$17.00 per person
Pork Tenderloin with a Dried Fruit Compote or Fresh Corn Salsa	\$14.00 per person
BBQ Chicken & Ribs	\$16.00 per person

Pasta Entrées*

Vegetarian Baked Ziti	\$7.00 per person
Baked Penne with Chicken & Alfredo or Meat Balls and Marinara	\$7.00 per person

Vegetarian Entrées

Moroccan Vegetable Tagine (served with Pumpkin Seed Cous Cous)*	\$8.00 per person
Roasted Eggplant Parmigiana (Served with Buttered Penne Pasta)*	\$9.00 per person

On the Side

Wild Rice Pilaf	Roasted Vegetable Medley with Tarragon
Basmati Rice	French Green Beans with Toasted Almonds
Pumpkin Seed Cous Cous	Spinach au Gratin
Roasted New Potatoes with Fresh Parsley	Steamed Seasonal Vegetables
Potatoes Au Gratin	Boston Baked Beans
Roasted Garlic Mashed Potatoes	Corn on the Cob

Desserts, Fruits & Sweets

Assorted Mini Pastries	From	\$4.50 per person
Cranberry Pear Tart		\$4.00 per person
Fresh Fruit Tart		\$4.75 per person
Pumpkin Cheesecake (Seasonal)		\$4.75 per person
Vanilla Panna Cotta with Raspberry Sauce		\$4.00 per person
Chocolate Decadence		\$5.00 per person
Cappuccino Mocha Mousse Cake		\$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	\$1.50 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
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	\$8.00 per person
Custom Boxes Lunch, Your Choice of Sandwich, Salad, Chips & Dessert	From	\$10.00 per person

Beverages

Strawberry Lemonade		\$1.00 per person
Ginger Peach Punch		\$1.00 per person
Cranberry Fizz		\$1.00 per person
Citrus Water		\$.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

