Eiffel Tower's Menu Items

Prices based on groups of 50 people

Cold Hors d'oeuvres

Vegetable Tray with Herb Dip	$4.00	per person
Grilled Vegetable Antipasto Platter with Eggplant, Zucchini, Sweet Bell Peppers, Marinated Mushrooms, Greek Olives, Fresh Mozzarella and Dry Salami	$7.00	per person
Charcuterie and Imported Cheeses Board w/ Fruit and Sliced Baguette	$9.50	per person
Grilled & Chilled Asparagus with Roasted Red Pepper Aioli	$5.00	per person
Domestic Cheeses with Seasonal Fruit and Crackers	$4.50	per person
Imported Cheeses with Seasonal Fruit and Crackers	$7.75	per person
Roasted Red Pepper Hummus with Toasted Pita	$3.50	per person
Caprese Skewers (Fresh Mozzarella & Marinated Tomatoes with Basil Vinaigrette)	$4.00	per person
Shrimp Cocktail w/ Fresh Dill	$8.00	per person
Grilled & Chilled Spicy Garlic Shrimp with Romesco Sauce	$8.00	per person
Whole Poached and Decorated Salmon Filet with Lemon Aioli	$8.00	per person
House Smoked Salmon with Crème Fraiche, Capers, Onion & Crostini	$9.00	per person
Seared Ahi Tuna Medallions with Ginger Relish	$10.00	per person
Rare Roast Beef Dollar Sandwiches with Horseradish Cream	$7.50	per person
Ham & Swiss Dollar Sandwiches	$4.25	per person
Mini Chicken Salad Croissants	$4.25	per person
Endive Leaves with Fig, Gorgonzola & Candied Walnuts	$4.25	per person
Caramelized Onion Tarts with Gruyere	$4.00	per person
Beef Carpaccio Canapés with Arugula Pesto & Parmigiana Reggiano	$9.50	per person
Prosciutto & Melon	$4.50	per person
Smoked Salmon Canapés with Dill Cream	$4.50	per person
Guacamole, Fresh Salsa & Tortilla Chips	$4.50	per person
Tortilla Chips with Black Bean and Corn Salsa	$4.00	per person

Hot Hors d'oeuvres

House Spanakopita Triangles	$4.00	per person
Bruschetta with Pesto, Slow Roasted Tomatoes & Parmesan	$4.00	per person
Crab Cakes with Lemon Dill Aioli	$9.50	per person
Sausage or Spinach & Cheese Stuffed Mushrooms	$4.50	per person
Bacon Wrapped Water Chestnuts	$3.50	per person
Cocktail Meatballs with Cranberry BBQ or Marinara Sauce	$5.50	per person
Herb Crusted Rack of Lamb Lolli-Chops	$10.50	per person
Rack of Lamb Lolli-Chops Vindaloo w/ Raita	$10.50	per person
Chimichurri Beef Skewers	$8.00	per person
Teriyaki Beef Skewers	$8.00	per person
Herbed Chicken Skewer with Balsamic Reduction	$4.00	per person
Souvlaki Skewers Chicken, Pork or Lamb (add $1.50) with Tzatziki Sauce	$5.00	per person
Tandoori Chicken Skewers with Fig Chutney	$4.00	per person
Chicken or Pork al Pastor Skewer with Avocado Crème	$5.00	per person
Kielbasa Skewers with Honey Mustard Glaze	$4.00	per person

Green Salads

Basic Green Salad w/ Choice of Dressings	$4.50	per person
Spinach Salad with Grapefruit, Fennel and Orange Vinaigrette	$5.00	per person
Caesar Salad, Crisp Romaine, Parmesan Cheese and Croutons Tossed with Creamy Caesar Dressing	$4.50	per person
Green Salad with Poached Pears, Toasted Pecans, Sun Dried Cranberries and Spiced Wine Vinaigrette	$5.50	per person
Spring Greens with Roasted Red Peppers, Pine Nuts, Shaved Parmesan And Lemon Basil Vinaigrette	$5.50	per person
Baby Spinach with Pomegranate, Blue Cheese, Candied Pecans and Pomegranate-Balsamic Vinaigrette (Seasonal)	$5.50	per person
Field Greens with Candied Walnuts, Gorgonzola and Raspberry Vinaigrette	$5.50	per person
Street Corn Salad with Roasted Corn, Cotija Cheese, Pico de Gallo, Spring Greens and Chipotle Ranch or Cilantro-Lime Vinaigrette	$5.50	per Person
Roasted Beet & Arugula Salad with Toasted Pistachios, Goat Cheese and Red Wine Vinaigrette	$5.50	per person

For an additional $8.00 all salads can be upgraded to entrée size with grilled chicken, rolls and butter.

Other Salads Pasta and Such

Tortellini Salad w/ Fresh Vegetable and Asiago Cheese in Fresh Herb Vinaigrette	$5.50	per person
Wild Rice Salad with Roasted Nuts Dried Apricots and Cranberries	$6.00	per person
Mediterranean Orzo Salad with Artichoke Hearts, Tomatoes, Red Onions, Sweet Bell Peppers, and Basil with Lemon Vinaigrette	$5.00	per person
Don Don Noodle Salad with Fresh Asian Vegetables and Ginger-Soy Vinaigrette	$5.00	per person
Black Bean and Sweet Potato Salad with Tomatoes & Red Peppers with Cilantro-Lime Vinaigrette	$5.50	per person
Pasta Prima Vera Salad, Rotini Pasta with Vegetables, Parmesan Cheese And Lemon Basil Vinaigrette	$4.50	per person
Fresh Fruit Salad	$4.50	per person
New Potato Salad	$4.50	per person
German Potato Salad	$4.50	per person
Cole Slaw	$3.00	per person

Entrées

*All Entrees come with your choice of two sides unless noted with an**
Two or more main dishes available at an extra cost

Poultry Entrées

Rosemary Chicken with Roasted Garlic Sauce	$15.50 per person
Roasted Chicken Breast with Mushroom Marsala Sauce	$15.50 per person
Herbed Chicken Breast w/ Wild Mushroom Stuffing and Porcini Gravy	$16.50 per person
Coq au Vin (Traditional French Chicken Braised in Red Wine)	$16.50 per person
Tandoori Chicken with Fig Chutney	$15.50 per person
Turkey Breast with Fresh Sage Gravy, Stuffing & Home-Made Cranberry Sauce	$17.50 per person
Seared Duck Breast with Dried Cherry Demi-Glace	Market Price

Seafood Entrées

Broiled Salmon with Apple Cider-Ginger Glaze	$19.00 per person
Roasted Salmon with Mango Salsa	$19.00 per person
Sesame Crusted Salmon with Pickled Ginger Salsa	$19.00 per person
Steelhead Trout Almondine	$19.50 per person
Poached Salmon w/ Dill Cream	$19.00 per person

Meat Entrées

Roasted Beef Tenderloin with Herbed Jus and Horseradish Cream	Market Price
Prime Rib Carving Station	Market Price
Beef Bourguignon or Traditional Pot Roast	$23.50 per person
Beef Tri Tip Steak Strips with Chimichurri Sauce	$22.00 per person
Herb Crusted Rack of Lamb	Market Price
Rosemary & Garlic Roasted Leg of Lamb	$20.00 per person
Pork Tenderloin with a Dried Fruit Compote or Mango Salsa	$18.00 per person
BBQ Chicken & Ribs	$19.00 per person

Pasta Entrées*

Vegetable Lasagna with Italian Sausage Pomodoro Sauce on the side	$14.50 per person
Roasted Butternut Lasagna with Bechamel Sauce available with chicken or vegetarian	$14.50 per person
Baked Penne Vegetarian or Chicken & Alfredo or Meat Balls & Marinara	$14.00 per person

Vegetarian Entrées

Vegetable Tagine (Served with Pumpkin Seed Cous Cous or Basmati Rice) *	$13.50 per person
Wild Mushroom Bourguignon	$14.50 per person

On the Side

Wild Rice Pilaf
Basmati Rice
Pumpkin Seed Cous Cous
Roasted New Potatoes with Fresh Parsley
Potatoes Au Gratin with Gruyere**
Roasted Garlic Mashed Potatoes
French Green Beans
Roasted Vegetable Medley with Tarragon**
Roasted Brussel Sprouts w/ Balsamic Glaze**
Candied Baby Carrots
Boston Baked Beans
Corn on the Cob

** Premium side dish adds $1.50

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Desserts, Fruits & Sweets

Assorted Mini Pastries	From	$6.00	per person.
Your choice of three: Mini Chocolate Decadence, Fresh Fruit Tartlets, Chocolate Mousse, Mini Crème de Caramel, Mini Panna Cotta with Raspberry Sauce, Mini Pumpkin Pies, French Macarons, or Molasses Ginger Snaps			
Cranberry Pear Tart		$6.50	per person
Fresh Fruit Tart		$5.75	per person
Pumpkin Cheesecake (Seasonal)		$5.75	per person
Vanilla Panna Cotta with Raspberry Sauce		$5.50	per person
Chocolate Decadence		$6.50	per person
Crème de Caramel		$6.00	per person
Individual Chocolate Mousse		$5.50	per person
Fresh Fruit Platters		$4.50	per person
Assorted Cookies	From	$3.00	per person
Fresh Seasonal Berries (Seasonal)	From	$3.00	per person

Breakfast Items

Quiche or Frittatas Any Style	From	$6.50	per person
Country Style Breakfast Potatoes with Red Bell Peppers & Onion		$3.50	per person
Chicken & Apple Sausage		$5.00	per person
Applewood Smoked Bacon or Link Pork sausage		$5.00	per person
House-made Granola w/ Fruit & Yogurt		$5.50	per person
Baked Mixed Berry Skiers French Toast		$4.75	per person
Fresh Fruit Tray or Salad		$4.50	per person
Assorted Homemade Muffins		$3.50	per person
Bagels w/ Cream Cheese		$3.50	per person
Lox & Bagels w/ All the Trimmings		$10.50	per person

Beverages

Strawberry or Blueberry Lemonade	$2.50	per person
Blackberry Limeade	$3.50	per person
Ginger Peach Punch	$2.50	per person
Cranberry Fizz	$2.50	per person
Citrus Water	$1.00	per person
Assorted Sodas `	$3.000	per person
Fruit Juices	$3.50	per person
Fair Trade Coffee	$3.00	per person
Tea Service	$2.50	per person
Ice Water	Free	

Boxed Meal Menu

Entrée Salads

Greek Salad with Tomatoes, Cucumber, Sweet Bell Peppers, Feta Cheese, Red Onion, Garbanzos, Kalamata Olives and Greek Vinaigrette (CV)	$14.00
With Grilled Chicken Breast instead of Garbanzo Beans	$16.00
Cobb Salad, Turkey, Bacon, Grape Tomatoes, Hard Boiled Egg, Cheddar Cheese and Blue Cheese Dressing	$14.50
Grilled Chicken Caesar Salad, Romaine, Parmesan Cheese, Croutons, with Creamy Caesar Dressing and Grilled Chicken Breast	$14.50
Baby Spinach with Shredded Red Cabbage, Carrot, Ginger-Soy Vinaigrette and Grilled Chicken Breast	$14.50
Roasted Beet with Arugula Toasted Pistachios, Goat Cheese, Red Wine Vinaigrette and Grilled Chicken Breast	$15.50
Seared Ahi Tuna or Poached Salmon Niçoise Salad, with French Green Beans, Kalamata Olives, Hard Boiled Egg, Potatoes and Pickled Red Onion.	$18.50

Boxed Sandwich Lunches

Boxed Sandwich Lunch, Your Choice of Sandwich, Served with Chips & a Cookie.	$14.50
Sandwich Choices: Turkey and Avocado, Roast Beef & Swiss, Chicken Salad Croissant, Ham & Swiss or Roasted Vegetable & Hummus (V)	
Add a Salad, Green Salad with Ranch or Balsamic (CV), Potato Salad (CV) Or Pasta Prima Vera Salad (CV)	$16.00

Bottled & Canned Beverages

Assorted Sodas: Coke, Diet Coke & Sprite	$3.00
Iced Tea: Sweet or Unsweetened	$2.50
Bottled Water	$1.50

(V) Vegan (CV) Can be Vegan on request

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