



THE
GLOVER
MANSSION

CATERING MENU

BREAKFAST | 1 LUNCH | 5 RECEPTIONS & PARTIES | 9 DINNER | 16

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BREAKFAST & BRUNCH MENUS

BREAKFAST & BRUNCH BUFFETS

Continental Breakfast Buffet

Fresh seasonal fruit display

Assorted yogurt with granola

Assorted cereals with ice cold milk

Assorted breakfast breads, scones and muffins

Premium fruit preserves and sweet butter

Beverage station with fresh roasted Starbucks coffee (regular and decaf)

Assorted Tazo teas

Assorted juices

\$10.95

Premium Breakfast Buffet

Fresh seasonal fruit display

Assorted breakfast breads, scones and muffins

Premium fruit preserves and sweet butter

Scrambled eggs

Orange honey glazed black forest ham

Herb roasted fresh cut breakfast potatoes

Roasted asparagus and snap peas with lemon zest

Warm buttermilk, white cheddar and sage biscuits with house country gravy

Beverage station with fresh roasted Starbucks coffee (regular and decaf)

Assorted Tazo teas

Assorted juices

\$18.50

Other menu options available to fit your needs 19% service charge and 8.7% sales tax will be applied.

ALA CARTE BREAKFAST ADDITIONS:

Omelet Station

Chef attended omelet station prepared in front of your guests with their choice of the following ingredients:

Spinach

Peppers

Scallions

Diced ham

Diced tomatoes

Onions, Mushrooms

Cheddar or Feta cheese

Salsa and sour cream

Sausage or bacon

\$11.25

Crepe Station

Chef attended crepe station prepared in front of your guests with their choice of the following ingredients:

Fresh strawberries

Fresh blueberries

Fresh raspberries

Whipped cream

Cinnamon

\$8.75

Muffins by the dozen - **\$14.00**

Scones by the dozen - **\$16.00**

Danishes by the dozen - **\$15.00**

Coffee by the gallon - **\$30.00**

Juices per bottle - **\$2.00**

Other menu options available to fit your needs 19% service charge and 8.7% sales tax will be applied.

BRUNCH MENUS

Elegant Brunch Buffet

Fresh seasonal fruit display with whipped cream and chocolate sauce

Orange honey glazed black forest ham with buttermilk and white cheddar sage biscuits

Roasted asparagus and sugar snap peas with lemon zest and butter glaze

House made quiche: smoked salmon quiche or vegetarian

Croissants and scones with sweet butter

Chocolate dipped strawberries

Mimosas and strawberry champagne

Beverage station with fresh roasted Starbucks coffee (regular and decaf)

Assorted Tazo teas

\$23.75

Classic Brunch

Fresh fruit skewers with whipped cream and chocolate sauce

Assorted breakfast breads, sweet scones, croissants, and bagels with cream cheese

Assorted tea sandwiches to include: Chicken salad on whole wheat,
Watercress tuna salad on sour dough, Cucumber on rye, and Egg salad on white

Imported and domestic cheeses with crackers and baguette

Fresh cut vegetables with ranch and onion dip

Beverage station with fresh roasted Starbucks coffee (regular and decaf)

Assorted Tazo teas

\$24.75

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PLATED BREAKFAST

Classic Plated Breakfast

Fresh sliced fruit

Assorted breakfast breads, scones and muffins

Premium fruit preserves and sweet butter

Scrambled eggs topped with cheddar cheese served with sliced bacon or sausage patties and baby red breakfast potatoes

Choice condiments

Beverage service with fresh roasted Starbucks coffee (regular and decaf)

Assorted Tazo teas

\$15.25

Vegetarian Plated Breakfast

Fresh sliced fruit

Assorted breakfast breads with premium fruit preserves and sweet butter

Scrambled eggs with diced peppers and onions with cheddar cheese served alongside fresh cottage cheese, sliced tomatoes, and baby red breakfast potatoes.

Choice condiments

Beverage service with fresh roasted Starbucks coffee (regular and decaf)

Assorted Tazo teas

\$15.25

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LUNCH MENUS

LUNCH BUFFETS

Soup and Salad Buffet

Choice of soup: New England Clam Chowder,
Classic Chicken Noodle, Mushroom and Brie or Tomato Basil Bisque
Penne Pasta Salad with cherry tomatoes, olives, onions, cheeses and herb vinaigrette
Mixed Green Salad with apples, cranberries, candied walnuts, apple vinaigrette, feta cheese
and topped with balsamic glaze
Specialty assorted rolls with sweet butter
Assorted dessert bars
Beverage station with fresh roasted Starbucks coffee (regular and decaf)

Assorted Tazo teas

\$16.75

Hot Lunch Buffet

Grilled chicken Picatta and linguine noodles with picatta sauce
Classic Caesar salad with house made sourdough croutons,
Caesar dressing and parmesan cheese
Fire roasted seasonal vegetables
Freshly baked cookies and brownies
Beverage station with fresh roasted Starbucks coffee (regular and decaf)
Assorted Tazo teas

\$

Sandwich Buffet

Fresh seasonal fruit
Assorted sandwiches:
Roast beef and cheddar with lettuce, tomato and horseradish aioli on whole wheat bread
Turkey and provolone with cranberry aioli, lettuce and tomato on whole wheat bread
Vegetarian sandwich with avocado, cucumbers, sprouts, lettuce and tomato
with pesto herb cream cheese spread on whole wheat bread
Garden green salad with assorted dressings
Freshly baked chocolate chip cookies and brownies
Beverage station with fresh roasted Starbucks coffee (regular and decaf)
Assorted Tazo teas

\$16.75

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SALAD CHOICES

Glover Mansion Mixed Green Salad

Mixed Green salad with apples, cranberries, candied walnuts and feta cheese, tossed in Apple Vinaigrette and topped with Balsamic Glaze

Glover Mansion Spinach Salad

Fresh spinach salad with fresh strawberries, toasted almonds, chopped kiwi, roasted red peppers, gorgonzola cheese, tossed in Herb Vinaigrette and topped with Strawberry Glaze

Classic Caesar Salad

Fresh chopped romaine with house made sourdough croutons, house made Caesar Dressing and freshly shaved parmesan cheese and garnished with a fresh lemon wedge

PLATED AND SERVED LUNCH

All served lunches are served with choice of salad, entrée, dessert, fresh rolls, butter and coffee service

ENTRÉE CHOICES

Grilled Chicken with Tamarind Honey Sauce

\$18.95

Top Choice Sirloin with Red Wine Demi

\$24.95

King Salmon with Lemon Bur Blanc

\$23.95

Stuffed Chicken Breast with Feta & Spinach

Topped with Gorgonzola Tomato Cream Sauce

\$20.95

Shrimp Fettuccini with Classic Alfredo Sauce & Parmesan

Sauteed shrimp with fettuccini tossed in Glover's Classic Alfredo Sauce and parmesan cheese

\$23.95

Other menu options available to fit your needs 19% service charge and 8.7% sales tax will be applied.

All entrees come with your choice of herb roasted baby red potatoes, creamy garlic mashed potatoes or jasmine rice, and fire roasted seasonal vegetables, lemon thyme butter snap peas, or grilled asparagus with Lemon Butter Glaze

DESSERT CHOICES

Double Chocolate Torte with white chocolate shavings and fresh berries
New York Cheese Cake with raspberry glaze whipped cream and fresh mint
Tiramisu with chocolate glaze

PLATED AND SERVED LUNCH ENTREE SALADS

All Entrée salads come with your choice of dessert and coffee service.
Soup can be added before salad at additional cost

Soba Noodle Salad

Grilled chicken breast fanned over chilled marinated soba noodles in soy, lime and ginger, tossed with roasted red peppers, water chestnuts, water cress, carrots and sprouts, served with house made vegetable spring roll

\$15.95

Smoked Duck Salad

Smoked duck over mixed greens with herb lemon vinaigrette, cherry tomatoes and feta cheese, served with award winning honey pear bruschetta topped with Balsamic Glaze

\$21.95

Blackened Salmon Caesar

Blackened salmon served atop classic Caesar salad with house made sourdough croutons, Caesar Dressing and topped with parmesan cheese

Served with grilled garlic baguette

\$20.95

Grilled Sirloin Spinach Salad

Grilled top sirloin steak sliced and fanned atop spinach salad tossed with roasted red peppers, marinated mushrooms and chevre cheese tossed in a Herb Vinaigrette, served with a roll

\$22.95

Other menu options available to fit your needs 19% service charge and 8.7% sales tax will be applied.

Grilled Pear and Bleu Cheese Salad

Grilled pear atop garden greens with toasted candied almonds, crumbled blue cheese, strawberries, Classic Vinaigrette and garnished with a Balsamic Glaze.

Served with toasted baguette

\$14.95

SOUP CHOICES can be added to any meal

Wild Mushroom and Brie **\$3.75**

New England Clam Chowder **\$3.25**

Classic Minestrone **\$2.95**

Classic Chicken Noodle **\$2.75**

Tomato Basil with gorgonzola **\$3.25**



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RECEPTIONS & PARTIES

HOT APPETIZERS BY THE DOZEN

Bacon Wrapped Sea Scallops
\$24.00 per dozen

Mini Crab and Shrimp Melts
on Sourdough Baguette
\$26.00 per dozen

Mini Crab Cakes
with Orange Butter Glaze
\$26.00 per dozen

Chicken Satay
with Thai Peanut Sauce
\$24.00 per dozen

Chicken Satay
with Teriyaki Sauce
\$24.00 per dozen

Beef Satay
with Sweet Plum Sauce
\$28.00 per dozen

Vegetable Spring Rolls
with Sweet and Sour Sauce
\$23.00 per dozen

Mini Beef Wellington
\$28.00 per dozen

Sausage and Cheese Stuffed Mushrooms
\$24.00 per dozen

Feta and Spinach Stuffed Mushrooms
\$23.00 per dozen

Salmon Satay
with Teriyaki Sauce
\$27.00 per dozen

Chicken Potstickers
with Soy Lime Dipping Sauce
\$18.00 per dozen

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DISPLAY APPETIZERS BY THE TRAY

Trays serve 50 guests

Vegetable Crudités
with Ranch and Onion Sauces
\$100.00

Fresh Seasonal Fruit display
with Devonshire Cream
\$150.00

Imported and Domestic Cheese
with assorted crackers and baguette
\$175.00

Whole Poached Salmon display
with cucumbers, cream cheese, capers and lemon
\$275.00

Smoked Salmon
with herb cream cheese, cucumbers and assorted crackers
\$

Grilled Pita
with hummus, romesco and tapenade
\$185.00

COLD APPETIZERS BY THE DOZEN

Award Winning Honey Pear Bruchetta
with Balsamic Glaze
\$18.00 per dozen

Smoked Salmon on a Cucumber
with herb cream cheese and fresh dill
\$23.00 per dozen

Jumbo Shrimp
with Cocktail Sauce
\$30.00 per dozen

Bacon and Blue Cheese on a Cucumber
\$18.00 per dozen

Apple, blue cheese and hazelnut on an Endive
\$20.00 per dozen

Tomato Basil Canapé
with Balsamic Glaze
\$18.00 per dozen

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Blackened Pork Tenderloin
with Cajun Aioli
\$20.00 per dozen

Beef Sirloin
with Pesto Aioli
\$22.00 per dozen

Smoked Salmon on Baguette
with Cucumber Dill Sauce
\$23.00 per dozen

Seared Ahi Tuna
on Asian Slaw
\$23.00 per dozen

Smoked Duck
on Asian slaw
\$23.00 per dozen

Shrimp Ceviche
with Wasabi Aioli
\$22.00 per dozen

Chinese BBQ Pork
with Dipping Sauces
\$25.00 per dozen

HEAVY HORS D'OEUVRES STATION

ASIAN STATION

Choice of one main menu item:

Thai Lettuce Chicken Wraps made to order or
Mooshu Pork in Won Ton Wraps made to order with Hoisen Sauces

Choice of three items listed below:

California Rolls with Wasabi and fresh Ginger

Chicken Pot Stickers with Soy Lime Dipping Sauce

Vegetable Spring Rolls with Sweet and Sour Sauces

Pork Spring Rolls with Sweet and Sour Sauces

Chinese BBQ Pork with Dipping Sauces

Marinated Soba Noodles in Soy Lime Ginger Dressing
with fresh vegetables

Chicken Satay with Thai Peanut Sauce

Chicken Satay with Teriyaki Sauce

Salmon Satay with Teriyaki Sauce

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Pork Fried Rice
Jasmine White Rice
\$15.95

MASHED POTATO STATION

House made creamy garlic cheese mashed potatoes
served in a martini glass with guest's choice of toppings
Choose six of the following toppings for your mashed potato bar:

Cheddar cheese ◇ Sour cream ◇ Salsa ◇ Chives ◇ Guacamole
Chopped ham ◇ Chopped bacon ◇ Diced tomatoes ◇ Fried onions

Steamed vegetables ◇ Sautéed herb mushrooms

Caramelized onions and roasted red peppers

Demi glaze ◇ Horseradish ◇ Basil pesto

Gorgonzola cheese ◇ Feta cheese

\$8.25

ITALIAN PASTA STATION

Choice of two pasta options for guests to choose from:
Bow Tie, Penne, Fettuccini, Linguini or Spaghetti noodles

With choice of three sauces to include:
house made Marinara Sauce, house made Classic Alfredo Sauce, or Pesto Cream Sauce

Topped with two protein options listed below:

Grilled Sliced Marinated Chicken Breast

Smoked Salmon

Bay Shrimp

Meatballs

Topped with freshly shaved parmesan

Grilled garlic bread

\$12.95

Additional add on items to pasta station

Classic Caesar Salad \$2.75

Pasta with Sautéed Vegetables \$2.50

Other menu options available to fit your needs 19% service charge and 8.7% sales tax will be applied.

MEDITERRANEAN STATION

Choose four of the following items:

Grilled Pita with Hummus, Romesco and Tapenade spreads

Antipasto Platter with assorted meats and cheeses, peppers, artichokes, kalamata olives, mini corn, cherry tomatoes, black olives and green olives

Chicken Kabobs with onion, peppers, cherry tomatoes and grilled chicken

Beef Kabobs with onion, peppers, cherry tomatoes and grilled sirloin steak

Grilled and Chilled Asparagus with Balsamic Glaze

Grilled and Chilled Assorted Vegetables with Balsamic Glaze

House Made Orzo Salad with fresh basil, feta, roasted tomatoes in a Lemon Garlic Dressing

Sliced Tomato with fresh mozzarella, fresh basil leaf and Balsamic Glaze

\$12.95

SALAD STATION

Choose three of the following Salads:

Classic Caesar Salad

Chopped romaine with house made sour dough croutons, and parmesan cheese with Caesar Dressing

Glover's Mixed Green Salad

Mixed Greens with apples, cranberries, candied walnuts, and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze

Spinach Salad

Fresh spinach with strawberries, chopped kiwi, roasted red peppers, and feta cheese, tossed in Strawberry Vinaigrette

Romaine Mandarin Orange Salad

Chopped romaine with candied almonds, mandarin oranges, and feta cheese tossed in a Sweet Honey Vinaigrette

Pasta Salad

Penne or bowtie pasta with cherry tomatoes, feta cheese, sliced olives, onions, and artichokes tossed in house made Herb Vinaigrette

Spiced Cucumber Salad

Sliced cucumbers marinated in fresh herbs and spices, with chopped mangos, onions, peppers, fresh basil, cilantro, and garlic, tossed in Sweet Vinaigrette

\$8.25

Additional items to add to salad station

Grilled Chicken Breast \$2.50

Bay Shrimp \$3.25

Smoked Salmon \$2.95

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CARVING STATION

All Carving stations are served with warm rolls with butter and condiments

Whole Roasted Turkey with Honey Mustard Au Jus \$6.95

Prime Rib with Demi Glaze \$13.95

Honey Glazed Ham \$5.95

Choice Sirloin with Au Jus \$7.95

Book Salmon with Béarnaise \$10.95

If you choose two proteins the price would increase **\$3.50** per person

SEAFOOD STATION

Choice of four of the following items:

Jumbo Prawns with Cocktail Sauce

Book Smoked Salmon with herb cream cheese, cucumbers, capers and crackers

Jumbo Snow Crab Claws with Cocktail Sauce

Crab Fondue with dippers and crackers

Smoked Salmon on a Cucumber with herb cream cheese and fresh dill

Crab Cakes with Orange Butter Sauce

Crab and Shrimp Melts on Sour Dough Baguette

Shrimp Ceviche with Wasabi Aioli

Bacon wrapped scallops

Calamari with Dipping Sauce

Oysters with Butter Sauce

Pricing starting at **\$18.95**, subject to market price

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DINNER BUFFET MENUS

All dinners come with a beverage station with iced tea, strawberry lemonade, and fresh roasted Starbucks coffee (regular and decaf), and warm rolls with butter

Classic Caesar Salad with house made sourdough croutons,
Caesar Dressing and parmesan cheese

Baked Green Beans and Snap Peas with Lemon Butter Sauce

Herb Roasted Red Potatoes

Grilled Chicken Breast with Champagne Garlic Sauce

Pacific King Salmon with creamy Garlic Lemon Sauvignon Blanc Sauce

\$26.95

GLOVER'S CLASSIC DINNER BUFFET

Mixed Green Salad with apples, cranberries, candied walnuts and feta cheese
tossed in Apple Vinaigrette and topped with Balsamic Glaze

Fire Roasted Seasonal Vegetables

Creamy Garlic Mashed Potatoes

Bone in Stuffed Chicken Breast, stuffed with feta and spinach
and topped with garlic and Chardonnay Cream Sauce

Sirloin Carver rubbed with house seasoning and slow roasted to perfection
with choice of Demi Glaze or beef Au Jus and Creamy Horseradish.

\$27.95

GLOVER'S ELEGANT DINNER BUFFET

Spinach Salad with strawberries, candied almonds, chopped kiwi and roasted red peppers
tossed in Strawberry Vinaigrette and topped with feta cheese

Grilled Asparagus with Lemon Butter Glaze

Twice Baked Potatoes with cheddar cheese and chives

Alaskan King Salmon with Grapefruit Lemon Bur Blanc

Prime Rib Carver rubbed with house seasoning and slow roasted to perfection
with choice of Demi Glaze or beef Au Jus and Creamy Horseradish

\$32.95

Other menu options available to fit your needs 19% service charge and 8.7% sales tax will be applied.

DINNER

GLOVER MANSION PLATED DINNERS

Three course meal:

all plated dinners are served with choice of salad, choice of entrée,
choice of dessert, fresh rolls, butter and coffee service

SALAD CHOICES

Glover's Mixed Green Salad

Mixed Greens with apples, cranberries, candied walnuts, and feta cheese
tossed in Apple Vinaigrette and topped with Balsamic Glaze

Spinach Salad

Fresh spinach with strawberries, chopped kiwi, roasted red peppers, and feta cheese,
tossed in Strawberry Vinaigrette

Classic Caesar Salad

Chopped romaine with house made sour dough croutons, and parmesan cheese
with Caesar Dressing

Romaine Mandarin Orange Salad

Chopped romaine with candied almonds, mandarin oranges and feta cheese
tossed in a Sweet Honey Vinaigrette

ENTRÉE CHOICES

All entrees come with your choice of herb roasted baby red potatoes, creamy garlic mashed potatoes,
jasmine rice, twice baked potatoes or creamy asiago polenta.

And your choice of fire roasted seasonal vegetables, lemon thyme butter green beans
and snap peas, or grilled asparagus with Lemon Butter Glaze

Halibut

Macadamia nut encrusted halibut with Huckleberry Sauce

\$32.95

Rack of Lamb

Slow roasted lamb marinated in fresh herbs and spices
and topped with Mint Demi Glaze

\$33.95

Alaskan King Salmon

Fresh salmon marinated in butter and herbs, baked to perfection
and topped with Grapefruit, Tangerine Bur blanc

\$28.95

Top Sirloin Oscar

Grilled top sirloin topped with Dungeness crab
and topped with Béarnaise Sauce

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\$33.95

Stuffed Chicken Breast

Bone in chicken breast stuffed with blue cheese and spinach
and topped with Creamy Garlic Sauvignon Blanc Sauce

\$26.95

Seafood Fettuccini

Garlic shrimp and crab tossed with fettuccini noodles
with house made Classic Alfredo Sauce

\$25.95

Bistro Steak

Grilled bistro steak with Gorgonzola Cream Sauce

\$28.95

Grilled Chicken Breast

Grilled chicken breast with Champagne Creamy Garlic Sauce

\$24.95

Crackling Pork Shank

Pork shank marinated in butter and fresh herbs and spices baked to perfection
with a Fire Cracker Apple Sauce

\$26.95

If you choose two options for your guests
the price will increase by **\$3.25**

Choosing a duet plate with two protein
choices on one plate for everyone
increases price by **\$3.00**

DESSERT CHOICES

Double Chocolate Torte with white chocolate shavings and fresh berries
New York Cheese Cake with raspberry glaze whipped cream and fresh mint
Tiramisu with chocolate glaze

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