



DARTCOR

CATERING MENU

2025

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OUR PHILOSOPHY

Dartcor's philosophy on catering is simple: procure the freshest, local seasonal ingredients in the market, have our talented culinary team prepare incredibly delicious food in our state-of-the-art commissary and serve our food with warm hospitality.

DETAILS

Inclusive with all selections are biodegradable eco-friendly plates, cups and cutlery. China Service details (Additional cost per person):

- All food served and presented on China / Glass / Ceramic / Wood Platters
- Service ware to include all appropriately sized plates, glassware and flatware.

Service & Transportation Fee of \$40-\$60 for single drop off delivery and a second fee will be applied if a pick-up is needed for any materials such as China. Includes delivery of all items ordered, elegantly presented in the space you desire for you and your guests to enjoy.

CONTACT US

You may contact your on-site manager directly to coordinate your next event.

Mathew Addorisio | harborterrace@dartcor.com

BREAKFAST OFFERINGS

MORNING BREAKFAST **\$12.95 per person**

An elegant assortment of mini bagels, croissants, danish, and scones.

HOT BREAKFAST SANDWICHES **\$6.95 per person**

- Applewood Smoked Bacon, Cage Free Fried Eggs, White Cheddar, Brioche
- Chicken Apple Sausage, Scrambled Egg, Swiss, Wrap
- Cage Free Fried Eggs, White Cheddar, Brioche
- Mediterranean Egg White Wrap, Spinach, Tomato, Green Onion & Feta Cheese

HOT BREAKFAST BUFFET **\$16.95 per person**

Scrambled Eggs, Herbs & Crème Fraiche, Mini Buttermilk Pancakes

Choice of Applewood Smoked Bacon or Chicken Apple Sausage, Herb Roasted Fingerling Potatoes, Individual Fruit Cups

MINI EGG BITES (TWO PER PERSON – CHOOSE 1 FLAVOR) **\$5.95 per person**

- Egg White & Vegetables
- Egg White, Bacon, Chive & Cheddar
- Egg, Vegetables, Cheddar
- Egg, Ham, Pepper, Cheddar

INDIVIDUAL FRUIT WITH BERRIES **\$4.95 each**

GREEK YOGURT PARFAIT **\$4.25 each**

Fresh Berries, Granola

HARD BOILED EGGS (TWO PER PERSON) **\$3.50 each**

BEVERAGES

COFFEE SERVICE **\$4.00 per person**

Coffee, Decaffeinated Coffee, Tea and Hot Water

BOTTLED WATER **\$2.75 per person**

ASSORTED SODAS **\$2.50 per person**

ASSORTED SELTZERS **\$2.75 per person**

ASSORTED ICED TEA **\$4.00 per person**

ORANGE JUICE **\$3.00 per person**

SNACKS MINIMUM OF 10 PEOPLE

ASSORTED FRENCH MACAROONS **\$5.95 per person**

LEMON BARS & COCONUT MAGIC BARS **\$5.25 per person**

COOKIES & BROWNIES **\$3.95 per person**

BAGS OF PRETZELS & CHIPS **\$3.00 per person**

BREAKS

AVOCADO TOAST BAR

\$8.95 per person

Mini Toast Rounds – Multigrain & Sourdough

- **TOPPINGS:**

Mashed Avocado, Bacon Bits, Goat Cheese, Marinated Tomato, Roasted Red Peppers, Sliced Strawberries, Watermelon Radish, Toasted Pumpkin Seeds, Everything Bagel Seasoning, Balsamic Glaze & Pomegranate Glaze

ARTISINAL TOASTS (2 TOASTS PER PERSON - CHOOSE 2 OPTIONS)

\$7.95 per person

HUMMUS

Marinated Tomato & Cucumber, Feta, Olive Salad, Za'atar Spice

AVOCADO SMASH

Pomegranate, Citrus, Spiced Pumpkin Seeds

BURRATA

Slow Roasted Tomato, Basil, Balsamic

CHIPS & DIPS

\$5.95 per person

CHOOSE 2 CHIPS:

Kettle Chips

Tortilla Chips

Sweet Potato Chips

Crispy Wontons

Pita Chips

CHOOSE 2 DIPS:

Edamame Hummus

Caramelized Onion Dip

Lemon & Roasted Garlic Hummus

Guacamole

Spinach & Artichoke Dip

Cantina Salsa

BOARDS MINIMUM OF 10 PEOPLE

MEZZE BOARD

\$10.95 per person

Hummus, Baba Ghanoush, Za'atar Chickpeas, Marinated Olives, Marinated Mushrooms, Pita Bread

CHEESE & CHARCUTERIE BOARD

\$15.95 per person

Cured Meats, Local & International Cheeses, Marinated Olives, Cornichons, Grain Mustard, Dried & Fresh Fruit, Local Honey, Cracker & Crostini Assortment

ANTIPASTI BOARD

\$17.95 per person

Thinly Shaved Prosciutto, Marinated Mozzarella, Heirloom Tomato, Roasted Seasonal Vegetables, Olives, House Made Giardiniera, Aged Balsamic, Rosemary Crostini & Breadsticks

TAPAS BOARD

\$21.95 per person

Manchego, Serrano Ham, Quince Paste, Tomato Bread, Marinated Olives, Paella Bites, White Truffle Potato Croquettes, Cauliflower Fritter, Salmon Roe, Lemon Crème Fraiche, Beef Pinchos, Salsa Verde

LUNCH OFFERINGS

EXECUTIVE SANDWICH PACKAGE

\$19.95 per person

Selection of Three Sandwiches, which change based on availability and seasonality.

Includes House Salad, Chips, Cookies, Assorted Soda and Water Service.

DARTCOR CLASSIC LUNCH PACKAGE

\$13.95 per person

A Selection of Three Always Available Sandwiches

DAILY SANDWICH OPTIONS

- Roasted Turkey & Swiss with Little Leaf Farms Baby Greens, Beefsteak Tomato
- Rotisserie Chicken Salad Wrap, Little Leaf Farms Baby Greens, Beefsteak Tomato
- Classic Tuna Salad with Lemon, Crisp Romaine, Beefsteak Tomato
- Black Forest Ham & Provolone Cheese with Little Leaf Farms Baby Greens, Tomato
- Slow Roasted Tomato Caprese with Fresh Mozzarella, Pesto, Baby Arugula, Balsamic

ADDITIONAL SANDWICH OPTIONS

- Roasted Turkey, Brie, Shaved Honey Crisp Apple, Rocket,
- Roasted Chicken, Fresh Mozzarella, Rapini, Roasted Tomato, Balsamic
- Pulled Buffalo Chicken Wrap, Sliced Cucumber, Julienne Carrots, Tomato, Romaine, Ranch
- Roast Beef, White Cheddar, Sweet Horseradish Pickles & Caramelized Onion Aioli
- Prosciutto Cotto, Soppressata, Provolone, Radicchio, Tomato & Red Onion Salad
- Maple Sugar Ham, Vermont White Cheddar, Fennel & Apple Slaw, Honey Dijon
- ABLT with Avocado, Applewood Smoked Bacon, Beefsteak Tomato, Lettuces, Herb Aioli
- New England Shrimp Salad, Little Leaf Farms Baby Greens
- Tandoori Spiced Cauliflower, Raita, Cilantro Chutney, Baby Spinach
- Falafel Wrap, Feta, Crisp Romaine, Chopped Tomato, Feta Cheese, Tahini Green Goddess

CLASSIC SALADS

A variety of seasonal salads served Family Style.

MINIMUM OF 10 PEOPLE

HOUSE SALAD

\$5.25 per person

Cherry Tomatoes, Shredded Carrot, Cucumber, Shaved Radish, Sherry Shallot Vinaigrette

ROCKET ARUGULA

\$5.25 per person

Shaved Fennel & Radicchio, Shaved Parmesan, Black Garlic Caesar Vinaigrette

GREEK ORZO SALAD

\$6.00 per person

Marinated Tomato, Olives, Feta, Fresh Herbs, Charred Lemon Vinaigrette

CLASSIC POTATO SALAD

\$5.25 per person

TOMATO CAPRESE SALAD

\$6.00 per person

Balsamic, Olive Oil, Basil

TUSCAN PASTA SALAD

\$5.25 per person

ROOM TEMPERATURE BUFFET

SPRING / SUMMER

Choose 2 Main Dishes, Served with Two Seasonal Salads

CHICKEN MILANESE Arugula, Marinated Tomato, Shaved Parmesan, Balsamic	\$21.95 per person
SWEET & SPICY ROASTED SALMON Heirloom Baby Carrots, Brussel Sprout Leaves, Grapefruit Relish	\$22.95 per person
LEMON & HERB GRILLED SHRIMP Quinoa Tabouleh, Tomato & Cucumber, Black Olive, Labneh & Harissa	\$21.95 per person
TOASTED QUINOA & FETA PILAF STUFFED PORTOBELLO MUSHROOMS Labneh & Zhoag	\$19.95 per person

HOT BUFFET

ITALIAN BUFFET **\$25.00 per person**

- Choice of Chicken Marsala or Chicken Scallopini with Meyer Lemon Caper Sauce
- Baked Eggplant Rollatini
- Pasta Vodka
- Lemon & Garlic Broccolini with Charred Baby Peppers
- Caesar Salad

PAN ASIAN BUFFET **\$35.00 per person**

- Teriyaki Chicken
- Choice of Korean Pork Buns or General Tso's Cauliflower
- Steamed Jasmine Rice
- Wok Sauteed Snow Pea, Carrot, & Napa Cabbage with Chili Crunch
- Japchae Noodle Salad with Seasonal Vegetables

CANTINA BUFFET **\$25.00 per person**

- Choose Two | Pollo Asado, Pork Carnitas, Cilantro & Lime Shrimp or Sofrito Roasted Vegetables
- Yellow Rice & Stewed Beans
- Corn & Flour Tortilla Shells
- Pico de Gallo, Salsa Verde, Cantina Salsa, Guacamole, Crema, Queso Fresco, Shredded Marinated Cabbage, Fresh Lime, Pickled Jalapenos, & Tortilla Chips

MEDITERRANEAN BUFFET **\$30.00 per person**

- Chicken Kebabs
- Choice of Lamb Kofta or Chickpea Falafel
- Spanakopita
- Stewed Eggplant
- Lemon Hummus, Tzatziki, Harissa, Shredded Lettuce, Tomato, Pickled Red Onion, Feta & Warm Pita