Selective Insurance Catering Menu

SERVING 40 WANTAGE AVENUE & 2 BROAD STREET

BREAKFAST PACKAGE OFFERINGS

CONTINENTAL | $7.50 per person
assorted mini bagels, muffins, croissants & danish, butter, cream cheese & assorted spreads

PARFAIT BAR | $4.95 per person
greek yogurt parfait, house made granola, gourmet honey, toppings: fresh berries, roasted apples, toasted pumpkin seeds

SMOKED SALMON PLATTER | $10.50 per person
smoked salmon, tomato, red onion, chive cream cheese, caper, mini bagels & pumpernickel bread

CLASSIC HOT BREAKFAST BUFFET | $13.50 per person
select two items: scrambled eggs, frittata, or brioche french toast with maple syrup and berry compote, all served with sausage, breakfast potatoes, and applewood smoked bacon

SLICED SEASONAL FRUITS & BERRIES | $3.50 per person

COFFEE SERVICE | $2.95 per person

AM / PM BREAKS

HUMMUS WITH PITA CHIPS (VG) | $3.95 per person

CHIPS | $1.75 per person

PRETZELS WITH MUSTARD & CHEESE SAUCE | $3.95 per person

FRUIT CUPS OR PLATTER PER PERSON | $3.50

YOGURT PARFAIT | $4.50 per person

COOKIES (2 PER PERSON | $2.50 per person
ask for vegan options

BROWNIES | $2.95 per person

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LUNCH PACKAGE OFFERINGS

Conference Lunch #1:
$15.50 per person
Includes 3 Sandwich Choices, 1 Salad, Dessert and Assorted Beverages

Conference Lunch #2:
$16.50 per person
Includes 4 Sandwich Choices, 2 Salad, Dessert and Assorted Beverages

Conference Lunch #3:
$17.50 per person
Includes 5 Sandwich Choices, 3 Salad, 2 Desserts and Assorted Beverages

***ADD ASSORTED BAGGED CHIPS FOR $1.75 PER PERSON**

SANDWICHES

Grilled Zucchini, Eggplant Caponata, Basil, Heirloom Tomato, Wrap (V)

Country Smoked Ham, Dijon Mustard, Brie Cheese, Baguette

Roasted Chicken, Pesto, Sun Dried Tomato Relish, Fresh Mozzarella, Rosemary Roll

Crispy Eggplant, Balsamic Glaze, Tomato, Fresh Basil, Kale, Semolina (V)

Fresh Mozzarella, Basil, Heirloom Tomato, Balsamic Glaze, Focaccia (V)

Turkey, Manchego Cheese, Grilled Onion, Arugula, Fresh Oregano, Wrap

Shrimp Salad, Bibb Lettuce, Heirloom Beefsteak Tomato, Lemon-Dill Aioli, Croissant

Herb Roasted Chicken, Roasted Red Peppers, Baby Spinach, Provolone, Roasted Garlic Aioli, Wrap

Marinated Flank Steak, Alpine Swiss, Sauteed Peppers and Onions, Horseradish Aioli, Arugula, Hero Roll

Turkey Club, Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Aioli, Sourdough

Caprese, Heirloom Tomato, Fresh Mozzarella, Baby Greens, Balsamic Glaze, Basil Pesto, Rosemary Focaccia (V)

Grilled Portobello, Mixed Greens, Marinated Eggplant, Artichoke Pesto, Ciabatta Club (V)

Chicken Cutlet, Fresh Mozzarella, Prosciutto, Arugula, Cerignola Olive Spread, Hero Roll

Falafel, Hummus, Tzatziki Sauce, Cucumber, Dill, Shredded Lettuce, Heirloom Cherry Tomatoes, Wrap (V)

SALADS

Tortellini Salad with Pesto, Sun Dried Tomato, and Parmesan

Heirloom Local Tomatoes, Fresh Mozzarella, Basil, and Sweet Onion

Classic Caesar Salad with House-Made Dressing

Roasted Fingerling Potato Salad with Fresh Herbs

Quinoa Salad with Lemon Vinaigrette, Heirloom Tomato, and Cucumber

Grilled Corn Salad, with Red Peppers, Cilantro, Scallion, and Tomato

Tricolor Pasta Salad with Spinach, Kale Pesto, and Roasted Carrot

Bulghur Wheat Tabouleh with Fresh Herbs, Cucumber, and Tomato

Orzo Salad with Fresh Herbs, Halloumi Cheese, Diced Tomato, Cucumber, Toasted Chickpeas, Shaved Fennel, Oregano Vinaigrette

Roasted Beet Salad with Endive, Baby Arugula, Grapes, Toasted Walnuts, Gorgonzola

Bowtie Pasta with Roasted Peppers, Haricot Vert, Basil, Heirloom Cherry Tomatoes, Cilengine Mozzarella, Lemon Vinaigrette

Greek Salad with Romaine, Baby Spinach, Feta, Toasted Chickpeas, Tomato, Pepperoncini, Cucumber, Red Wine Vinaigrette

DESSERTS

Root 9 Cookies

Assorted Dessert Bars

Chocolate Cake

Cupcakes

Fresh Fruit Platter

SELECTIVE
BE UNIQUELY INSURED®

DARTCOR

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SERVING 40 WANTAGE AVENUE & 2 BROAD STREET

HOT LUNCH BUFFET OPTIONS

$20.50 / person

Includes 2 Entrée Selections, 2 Sides, Dessert, Assorted Beverages & Garden Salad

*PLEASE NOTE THAT THERE WILL BE A STAFFING CHARGE FOR ANY AFTER-HOURS EVENT

Additional Entrees: $7.00 / person

ENTRÉE SELECTIONS

Chicken Francaise / Marsala / Parmesan

Chicken Milanese topped with Bruschetta over Arugula

Roasted Pork Loin with Caramelized Onions and Roasted Apples

Basil Marinated Flank Steak served with Roasted Cremini Mushrooms

Braised Boneless Beef Short Ribs with Rosemary Demi-Glace

Eggplant Rollatini (V)

Roasted Salmon with Braised Fennel, Cerignola Olives, Tarragon

Grilled NY Strip, Seared Oyster Mushrooms, Sauteed Spinach, Port Wine Reduction

Pan Seared French Cut Chicken Breast, Roasted Artichokes, Lemon Caper Sauce

Cheese Tortellini, English Peas, Basil, Shaved Parmesan, Meyer Lemon Cream

Butternut Squash Ravioli, Toasted Pumpkin Seeds, Roasted Squash, Sage, Pecorino (V)

SIDES

Seasonal Roasted Vegetable Medley
Green Beans Almondine
Twice Baked Potato with Bacon and Herbs
Sable Potatoes with Onions and Garlic
Fresh Herbed Rice Pilaf
Lemon Roasted Broccoli
Mushroom Risotto
Rosemary Potatoes
Potatoes Au Gratin
Thyme Roasted Cauliflower

HOT LUNCH PACKAGES

$23.50/person

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(10 PERSON MINIMUM)

TACO BAR

corn or flour tortillas

choice of two: carne asada, carnitas, shredded chicken tinga, or roasted vegetables, toppings and sauces: pico de gallo, shredded jack cheese, shaved radish, shredded lettuce, jalapeno, lime wedges, cilantro, salsa roja, guacamole, salsa verde

INDIAN RICE BAR

curried chicken, garam masala chickpeas, pickled onions, cilantro, tomato, jasmine rice, vegetable samosa, red lentil salad, aloo chaat (cold Indian potato salad), toasted naan with raita dipping sauce, tomato chutney or tamarind dip

GREEK PITA BAR

mint marinated flank steak, chicken, and falafel, served with fattoush salad, pita pockets, toppings: kalamata ollves, shredded lettuce, lemon-za'atar hummus, sliced cucumber, tzatziki, heirloom cherry tomatoes, feta, shaved red onion

ASIAN RICE BAR

sesame or sweet chili chicken, grilled orange beef, and ginger hoisin glazed tofu, with jasmine rice and toppings: shanghai shoots, snow peas, baby corn, julienned peppers, sliced red finger chili, shredded carrots, edamame, shredded napa cabbage, teriyaki sauce, ginger soy, sweet and sour

ITALIAN BAR

chicken piccata, eggplant rollatini, basil pesto cheese tortellini, tomato confit and garlic broccolini, rigatoni bolognese, caesar salad, caprese salad, toasted herb garlic bread

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CATERING SELECTIONS

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HORS D'OEUVRES

Tuna Tartare, avocado mousse, tobiko, serrano, sesame, cucumber cup (GF) | $3.50 per person

Bruschetta on Mini Crostini with Fresh Scallion (V) | $2.50 per person

Chicken Satay, tangy peanut sauce (GF) | $2.50 per person

Mini Crabcake with Lemon Dill Aioli | $3.50 per person

Sliced Beef Tenderloin, horseradish cream, caramelized onions, toasted brioche | $3.50 per person

Braised Short Rib Slider, 5 spice, watermelon radish slaw, brioche | $3.50 per person

Classic Slider, angus beef, American, cornichon, house sauce, potato bun | $3.50 per person

Retro Pigs in a Blanket, everything crust, dijon | $2.50 per person

Petite Lobster Roll, smoked paprika aioli, pea shoot, lemon, potato bun | $3.95 per person

Mac and Cheese Bites, black truffle oil | $1.95 per person

Fried Chicken Slider, bread + butter pickles, old bay aioli, bibb lettuce | $3.50 per person

Mini Fish Taco, lime crema, shredded red cabbage slaw, micro cilantro | $3.50 per person

Chicken Tostada Bite, shredded chipotle-lime chicken, guac, queso, salsa roja | $2.50 person

Hamachi Crudo, shiitake vinaigrette, scallions, shiso (V) | $3.50 per person

SHARING PLATTERS

SMALL SERVES 10–15 / LARGE SERVES 20-25

RUSTIC CHEESE BOARD $125 / $250
selection of local hard + soft cheeses, marcona almonds, berries, mixed dried fruit, marinated olives, seasonal fruit chutney spread, fig spread+ crackers

CHARCUTERIE BOARD $150 / $300
with hard salami, capicola, prosciutto, provolone, oregano marinated ciliegine mozzarella, balsamic pearl onions, fig jam, grapes + crackers

MEZZA DIPS + GRILLED FLATBREADS & PITA $65 / $130
includes hummus, spinach-artichoke dip, marinated olives + grilled onions, baba ganoush, stuffed grape leaves, pepperoncini, tomato and cucumber salad with lemon-dill vinaigrette, marinated white bean salad

VEGETABLE CRUDITE $60 / $100
seasonal raw vegetables, herb spinach dip, garlic hummus, ranch

GRILLED VEGGIE PLATTER $75 / $150
grilled seasonal veggie platter, pesto, mozzarella, fresh basil, balsamic glaze, flatbread, multigrain bread points, herbed olive oil