



**CATERING PACKAGES**  
**BREAKFAST AND LUNCH**  
**2025-2026**

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# Breakfast & Brunch

Offered 7:00am-11:00am

A Minimum of 25 guests 20% Service and Tax added to price  
All Breakfast includes assorted fruit juices, freshly brewed coffee, decaf, and hot teas

## Continental Breakfast

Choice of Three \$14 per Person

Choice of Four \$16 per Person

### Danishes

Assortment of cheese and fruit filled pastries

### Bagels

Assortment of Bagels with cream cheese

### Fruit Bowl

Seasonal fresh fruit

### Cereal

Assortment of cereal with chilled milk

### Muffins

Assortment of Muffins

### Yogurt Parfait

Vanilla yogurt with granola and berries

### Oatmeal

Oatmeal served with dried fruit, nuts, chilled milk, honey & brown sugar

## Traditional Breakfast

Choice of Four Items \$16 per Person

Choice of Five Items \$18 per Person

Choice of Six Items \$20 per Person

*\*Can also choose any option from Continental Breakfast\**

### Scrambled Eggs

*Fresh-cracked scrambled eggs with choice of plain or with cheddar cheese*

### Western Scrambled Eggs (\$1)

*Fresh-cracked scrambled eggs with diced smoked ham, onions & bell peppers*

### Eggs Benedict

*English Muffins topped with poached eggs, Canadian bacon & hollandaise sauce*

### Red Skin Breakfast Potatoes

Classic red skin breakfast potatoes fried & seasoned

### Heavenly Potatoes

Shredded potato breakfast casserole

### Sliced Ham

### Bacon

Apple wood smoked bacon

### Sausage

Choice of pork sausage or turkey sausage links

### Biscuits & Gravy

Creamy sausage gravy served over fresh-baked biscuits

### Belgian Waffles (\$1)

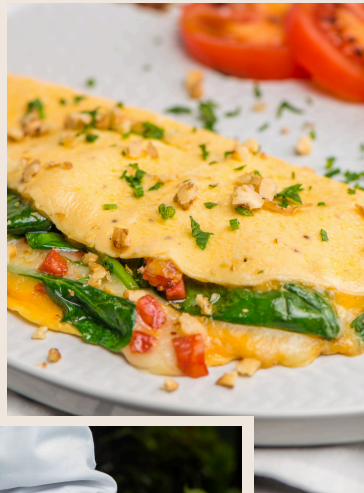
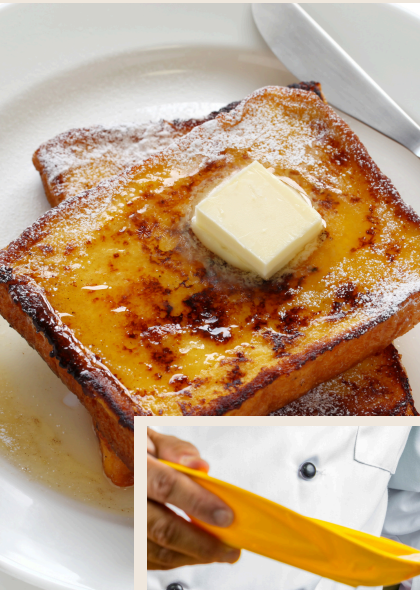
Served with butter, warm maple syrup & assorted toppings

# Action Station Upgrades

## Omelet Station

*\$8 per person*

Fresh-cracked eggs cooked to order with cheddar cheese, sautéed mushrooms, diced bell peppers, diced onions, ham, turkey sausage, bacon & diced tomatoes



## French Toast Station

*\$6 per person*

French toast cooked to order topped with choice of flambéed peaches, bananas or berries with warm maple syrup and whipped cream

# Lunch Themed Buffet

Offered from 11:00am to 3:00pm

Minimum of 25 guests Coffee and Iced Tea Service  
Included

Microphone, Podium and Screen if needed

Plus 20% Service and tax

## **Soup and Salad Bar**

**\$17 per guest**

*Add Sandwich Upgrade \$4 per person*

### **Your Choice of 2 Soups:**

*Tomato Basil, Italian Wedding Soup, Chicken Noodle, Broccoli Cheddar, Lobster Bisque, New England Clam Chowder, or Vegetable Soup*

*Fresh Garden Greens, Fresh Fruit, Hard Cooked Eggs, Bell Peppers, Carrots, Cucumbers, Onions, Tomatoes, Bacon, Ham, Turkey, Mixed Salads, Cottage Cheese, Dressings, and Assorted Rolls*

## **Edwards Deli Buffet**

**\$17 per guest**

*Shaved Ham, Turkey, Salami, Swiss, American and Provolone Cheese; Served with fresh rolls and breads. Potato Chips, Leaf Lettuce, Tomatoes, Onion, Mustards, and Mayonnaise.*

*Your choice of a House Salad Bowl, Potato Salad or Coleslaw*

## **Italian Feast Buffet**

**\$18 per guest without chicken**

**\$21.95 per guest with chicken**

*House Salad Bowl with Dressings, Assorted rolls and butter*

*Old World Style Chicken Parmesan, Penne Pasta in marinara sauce, Bow-tie Pasta in creamy alfredo sauce, Sweet Italian Sausage with peppers and onions, Meatballs Marinara, Steamed Italian Vegetables, Herbed Olive Oil Potatoes, and Chefs Choice Dessert Display*

## **Mediterranean Lunch Buffet**

**\$21.95 per guest**

*Fattoush Salad Bowl, Hummus and Pita Points, Lebanese Green Beans, Mediterranean Rice Pilaf, Homemade Roasted Kibbee, Chicken Shawarma Kabobs (Add Beef Kabobs \$3 per person), and Chefs Choice Dessert*

# Lunch Buffet Selections

Choice of Four Items: two entrees & two sides \$19 per guest

Choice of Five Items: two entrees , one pasta & two sides \$21 per guest

Choice of Six Items: three entrees, one pasta, & two sides \$25 per guest

## **Poultry**

*Chicken Parmesan*  
*Chicken Marsala*  
*Chef Carved Roasted Chicken*  
*Chicken Piccata*

## **Seafood**

*Crab Stuffed Sole*  
*Atlantic Salmon*  
*Potato Crusted Cod*

## **Beef**

*Chef Carved Herbed Sliced Top Round*  
*Mongolian Style Beef*  
*Filet Tips*

## **Pork**

*Chef Carved Ham*  
*Oven Roasted Pork Loin*  
*Smoked Suffed Pork Loin*

## **Vegetarain**

*Vegan Stuffed Peppers*  
*Vegetable Lasagna*

## **Pasta**

*Bowtie Alfredo Pasta*  
*Penne Marinara Pasta*  
*Tomato and Basil Pesto Carbonara*

## **Accompaniments**

*Mediterranean Rice Pilaf*  
*Roasted Red Skin Potatoes*  
*Roasted Sweet Potatoes*  
*Garlic Mashed Potatoes*  
*Corn Succotash*  
*Snow Peas and Mushrooms*  
*California Fresh Vegetable*  
*Medley Whole Green Almandine*



# Plated Lunch Selections

## Pre-set Salad and Sandwich

\$18 per person

*Includes Angel Food Cake with Fresh Seasonal Berries for Dessert*

*\*Can substitute for house chips\**

Fresh Garden Salad with a Turkey Club

Tangiers Famous Caesar Salad with a Chicken Pesto Sandwich

Arugula and Tomato Salad with Vegetarian Mediterranean Wrap

Wedge Salad with a Prime Rib Dip Sub +\$2

Add Served Soup for \$4 per guest

## Hot Lunch Selections

\$22 per person

*Includes a Served Salad of your choice with delicious honey rolls. A choice of one plated entrée for all your guests or three entrees for each guest to choose from pre-ordered.*

### Salad Selections (Choose 1)

***Tangier House Salad*** - A lettuce blend of fresh baby greens, iceberg & romaine lettuce garnished with cucumbers and grape tomatoes

***Caesar Salad*** - Romaine tossed in our Balsamic Caesar dressing with garlic toasted croutons and parmesan cheese

***California Field Greens Salad*** - Field greens, Arugula & baby spinach topped with cinnamon roasted walnuts & served with a raspberry vinaigrette

## Plated Entrée Selections

**Chicken Marsala-** Boneless breast, pan seared in olive oil, in a delicate sauce of hand sliced moonlight mushrooms reduced with garlic, white wine, chicken stock and finished with sweet Marsala wine.

**Chicken Piccata-** Pan seared boneless breast of chicken simmered with capers, parsley, white wine, and lemon juice then finished with whole butter, a timeless classic.

**Chicken Romano-** Boneless breast of chicken dredged in a batter of eggs, white wine, lemon juice, Romano and Asiago cheeses then sautéed to a golden brown and served on a pool of marinara sauce.

**Chicken Provencal-** Boneless, skinless chicken breast seared in olive oil to assure tenderness then oven baked crumbled Feta cheese and flat leaf Italian parsley.

**Twin Chicken Kabobs-** Twin Kababs with a Honey Mustard and Garlic Shawrma Sauce

**Salmon N’Orleans-** Our Farm Raised Salmon is baked in a wine and drawn butter sauce then dusted with New Orleans style Cajun seafood seasoning and finished with a spice and herb butter.

**Lobster Stuffed Sole (+\$2)-** Grilled vegetables and Lobster meat stuffing in a delicate Sole fillet served with Roasted Garlic & Lobster Cream Sauce

**Baked Eggplant-** Lightly breaded Eggplant cutlets pan seared in olive oil and topped with our fresh marinara, Provencal vegetables and fresh Mozzarella cheese oven baked to perfection



# Plated Lunch Selections

## Cold Lunch Selections

**Chopped Salad Monte Cristo-** Mixed greens, turkey breast, smokehouse ham, Swiss and cheddar cheeses, tomato, sautéed bread bites and ranch dressing with a hint of raspberry. \$ 16 per person

**Grilled Salmon Salad Grilled-** Salmon served over romaine & spring greens with raspberry vinaigrette, seasonal fruit, honey roasted pecans, and crumbled feta cheese. \$18 per person

**Chicken Salad Delight-** House made chicken salad served over lettuce and topped with sliced almonds, accompanied by assorted fruits and Banana Bread. \$16 per person

**Turkey, Bacon and Avocado Wrap-**Sliced turkey, diced avocado, chopped bacon, romaine lettuce, Pepper Jack cheese, tomatoes, and diced red onions tossed in Chipotle Ranch dressing and wrapped in a tomato basil tortilla. Your choice of house salad or house chips. \$16 per person

**Veggie Wrap** -Fresh veggies, avocado, lettuce, Pepper Jack cheese, tomato, and Chipotle Ranch dressing wrapped in a tomato basil tortilla. Your choice of house salad or house chips. \$15

**Grilled Chicken Caesar Salad-** Romaine tossed in our Balsamic Caesar dressing with garlic toasted croutons, parmesan cheese topped with grilled chicken.



# TANGIER CATERING

