



# Breakfast



our menus are designed with seasonal ingredients and we are committed to using the very best products from local farms & artisanal producers. individual menu items may be subject to adjustments based on their availability.


## Buffet

all buffet breakfasts are served with orange, grapefruit & cranberry juices, freshly brewed house blend coffee, decaffeinated coffee & tazo teas. our buffet breakfasts are designed for a minimum of 20 guests.

### Rise & Shine

- assorted sliced seasonal fruits, melons
- individual heart healthy breakfast cereals
- miniature muffins, danish, croissants and bagels
- butter, cream cheese, jams, marmalade
- individual yogurt parfaits 
- chewy granola, nutrigrain & kashi bars

### Saratoga

- assorted sliced seasonal fruits, melons
- individual heart healthy breakfast cereals
- assorted low fat muffins
- individual yogurt parfaits 
- chewy granola, nutrigrain & kashi bars

### New York State of Mind

- assorted sliced seasonal fruits, melons
- individual heart healthy breakfast cereals
- miniature muffins, danish, croissants and bagels
- butter, cream cheese, jams, marmalade
- individual yogurt parfaits 
- artful display of domestic and imported cheeses

### Adirondack

- assorted sliced seasonal fruits, melons
- assorted whole wheat breakfast breads
- vegetable egg white frittatas
- oven roasted turkey sausage
- oven roasted red bliss potatoes
- steel-cut oats with raisins, walnuts, brown sugar and warm milk
- chewy granola, nutri grain & kashi bars

### Classique

- assorted sliced seasonal fruits, melons
- assorted bagels
- butter, cream cheese, jams, marmalade
- farm fresh eggs or egg whites only
- applewood bacon
- country pork sausages
- oven roasted red bliss potatoes
- french toast, vermont maple syrup

#### sentry signature selections





## Let's enhance...

our enhancements are priced individually: select one or more

### Low Carb Friendly

- hard boiled eggs
- low fat cottage cheese
- low fat yogurt or granola parfaits
- assorted fresh seasonal berries with whipped cream

### The Goodie Basket

- cinammon sticky buns
- assorted biscotti
- chewy granola, nutrigrain & kashi bars
- steel-cut oats with craisins, walnuts, brown sugar and warm milk
- applewood smoked bacon
- oven roasted turkey sausage
- old fashioned country pork sausages
- oven roasted red bliss potatoes
- truffle fries
- farm fresh eggs or whites only
- creamy cheddar grits
- egg & cheese croissant sandwiches
- assorted fresh whole seasonal fruits

### Delightful Temptations

- breakfast sandwich wraps
- chocolate covered strawberries
- buttermilk, blueberry or chocolate chip pancakes, vermont maple syrup
- french toast, vermont maple syrup
- spanish frittata, manchego cheese, serrano ham
- classic eggs benedict, hollandaise sauce\*
- lox box, capers, sliced tomatos, red onions, bagels, cream cheese\*
- artful display of domestic and imported cheeses\*

## Plated breakfast

all plated breakfasts are served with orange or grapefruit juice, freshly brewed house blend coffee, decaffeinated coffee & tazo teas.

our plated breakfasts are designed for a minimum of 20 guests.

### American

- grapefruit salad, honey-mint glaze 🍷
- miniature muffins, danish, croissants, bagels
- butter, cream cheese, jams, marmalade
- farm fresh scrambled eggs or poached eggs, coach farm goat cheese, toasted baguette
- applewood bacon or country pork sausages
- truffle fries

🍷 sentry signature selections

\* premium enhancements



# Refreshments



our menus are designed with seasonal ingredients and we are committed to using the very best products from local farms & artisanal producers. individual menu items may be subject to adjustments based on their availability.

## Sweet & Savory

all refreshments are served with freshly brewed house blend coffee, decaffeinated coffee, tazo teas, assorted soft drinks, iced teas & mineral waters.

our refreshments are designed for a minimum of 10 guests

### Grandma's Cookie Jar

~select three~

- chocolate chip
- peanut butter
- oatmeal & raisins
- m&m's
- brownies

### Soho Vibe

- assorted sliced seasonal fruits, berries
- individual yogurt parfaits
- chewy granola, nutri grain & kashi bars

### The Stadium

- warm soft new york pretzels, spicy mustard
- hebrew national beef hot dogs and all the fixin's
- assorted dime store candies

### Smooth Breeze

- classic (strawberry, banana, orange juice)
- very berry (strawberries, cranberry juice, blueberries)
- tropical (pineapple, mango, orange juice)

### Chelsea Market

- assorted fresh whole seasonal fruits
- roasted nuts & wasabi peas mix
- artful display of domestic and imported cheeses, multi grain crackers

## Liquid Quenchers

our beverage service is offered in 2|4|8 hour increments

### Hot

- freshly brewed house blend coffee, decaffeinated coffee, tazo teas

### Cold

- assorted soft drinks, iced teas & mineral waters

### Hot & Cold

- freshly brewed house blend coffee, decaffeinated coffee, tazo teas
- assorted soft drinks, iced teas & mineral waters

### The Workings

- freshly brewed house blend coffee, decaffeinated coffee, tazo teas
- assortment of naked juices, energy drinks, vitamin waters, gatorade, assorted soft drinks, iced teas & mineral waters

**sentry signature selections**





## Boxed

### Third Avenue

~select three~

- assorted grilled vegetables, portobello mushroom, fresh mozzarella, red pepper aioli, focaccia
- smoked turkey, fontina, lettuce, tomato, dijonnaise, ciabatta
- roast beef, white cheddar cheese, field greens, horseradish cream, kaiser
- grilled chicken cobb, avocado, romaine, crumbled blue cheese, spinach tortilla
- black forest ham, brie, cranberry mayonnaise, 8 grain

#### accompanied by

- kettle chips, whole fresh fruit, homemade cookie, sentry spring water

🍏 sentry signature selections

\* premium enhancements





# Luncheon



our menus are designed with seasonal ingredients and we are committed to using the very best products from local farms & artisanal producers. individual menu items may be subject to adjustments based on their availability.

## Plated

each luncheon is based on a three course menu.

all plated luncheons are served with artisanal breads, butter, freshly brewed house blend coffee, decaffeinated coffee, tazo teas, assorted soft drinks, iced teas & mineral waters. requests for additional courses will be priced accordingly.

our plated luncheons are designed for a minimum of 10 guests.

### Beginnings

~select one~

- spinach salad, crumbled blue cheese, walnuts, sesame ginger dressing
- sentry salad, mixed organic greens, cherry tomatoes, glazed pears, crumbled blue cheese, raspberry vinaigrette 🍷
- cobb salad, shredded iceberg lettuce, crumbled bacon, cherry tomatoes, avocado, classic blue dressing
- hubbard squash soup, apples, croutons, chives oil
- potato~leek soup, truffle crème fraiche 🍷

### Main Course

~select one~

- french cut chicken breast, herbes de provence consommé
- pan-seared lemon chicken, au jus
- grilled petite filet, bleu aioli
- wild caught salmon, sunchoke purée
- herb crusted striped bass, papaya foam-sauce
- wild mushroom & asparagus risotto, truffle oil, shaved parmesan
- vegetarian napoleon, grilled portobello mushroom, eggplant, vine~ripened tomato, buffalo mozzarella 🍷

### Accompanied by

~select one~

- haricots verts
- roasted asparagus, lemon shavings
- sautéed broccoli rabe or sautéed baby spinach, roasted garlic
- honey glazed carrots
- grilled seasonal vegetable medley

~select one~

- wild rice pilaf
- garlic mashed potatoes
- oven roasted red bliss potatoes
- wild mushroom risotto
- creamy polenta

### Sweet Endings

~select one~

- sentry sampler, assorted petit fours, fresh berries
- raspberry opera cake, caramel drizzle
- classic ny cheesecake, graham cracker crust, sour cream, fresh seasonal berries
- chocolate ganache tart, raspberry coulis
- tiramisu, blood orange purée

🍷 sentry signature selections



## Buffet

all buffet luncheons are served with artisanal breads, french style butter, freshly brewed house blend coffee, decaffeinated coffee, tazo teas, assorted soft drinks, iced teas, mineral waters & sweet endings.

our buffet luncheons are designed for a minimum of 20 guests.

### Upper Eastside

#### Beginnings

- sentry salad, organic greens, cherry tomatoes, glazed pears, crumbled blue cheese, raspberry vinaigrette 🍓
- tomato & mozzarella salad, basil oil

### Deconstructed Deli Counter

- seared roast beef
- oven roasted turkey
- black forest ham
- house made egg salad
- albacore tuna salad

#### accompanied by

- assorted sliced breads, homemade rolls
- aged cheddar & gruyere cheeses, sliced tomatoes, field greens
- kosher barreled pickles, deli style brown mustard, mayonnaise, dijonnaise

### Bryant Park Picnic

#### Beginnings

- goat cheese salad, boston lettuce, warm sherry bacon vinaigrette
- pasta salad, broccoli, red peppers, artichoke, sesame ginger dressing

#### Between the Bread

- grilled seasonal vegetable wrap, balsamic glaze
- chicken cobb, crumbled bleu cheese, avocado, egg, bacon, tomatoes, thousand island dressing, pesto wrap
- sliced peppercorn roast beef, gruyere cheese, horseradish cream
- sauce, sourdough baguette
- miniature croque-monsieur, french style grilled ham & cheese, brioche

### NoLita Sandwich Shop

#### Beginnings

- arugula, radicchio, grape tomatoes, kalamata olives, balsamic vinaigrette
- slow roasted shallot & red bliss potato salad

#### Between the Bread

- roast beef, cheddar, horseradish mayonnaise, multigrain bread
- portobello mushroom, provolone, roasted red peppers, grilled eggplant, spinach wrap
- prosciutto, fresh mozzarella, roasted peppers, kalamata olives, ciabatta
- milanese style chicken wrap, tomato~garlic bruschetta, provolone

### Chinatown

#### Beginnings

- chilled soba noodle salad, bean sprouts, snow peas, shiitake mushrooms, orange ginger dressing
- assorted california rolls, wasabi dipping sauce
- crispy shrimp dumplings, thai chili sauce

#### Main Course

- coriander crusted petite filet, ginger braised hon shimeji mushrooms, black bean sauce
- soy-sake marinated chicken, vegetable stir-fry
- teriyaki glazed salmon, baby bok choy

#### accompanied by

- vegetable fried rice, sticky white rice, crispy noodles



## South of the Border

### Beginnings

- latin caesar, chili rojo, spicy tortilla croutons, sun-dried tomato ranch
- watercress, orange, cilantro, corn salad, lemon~lime vinaigrette
- taco salad, shredded lettuce, tomato, avocado, zesty salsa

### Main Course

- chicken fajitas, flour tortilla, peppers, onions, jalapeno mole
- grilled dry rubbed shrimp, rice, avocado, pico de gallo
- skirt steak nachos, tortilla chips, shredded cheese

### accompanied by

- yellow & blue corn tortilla chips, salsa, sour cream, guacamole, refried beans

## Little Italy

### Beginnings

- classic caesar, shaved parmesan cheese, white anchovies, country croutons
- sicilian antipasti, assorted italian cheeses, cured meats
- grilled assorted vegetables, balsamic drizzle

### Main Course

- traditional herb dusted chicken milanese, plum tomato sauce
- penne a la vodka, pink~parmesan cream
- pan seared basil~rosemary crusted black cod, capers, white wine~lemon glaze

### accompanied by

- garlic~mozzarella bread, focaccia rolls

## Sweet Endings

~ select three ~

- miniature seasonal fruit tarts
- assorted petit fours
- miniature italian pastries
- apple bread pudding 🍏
- homemade brownies
- homemade cookies
- butter cream cupcakes
- assorted mousse parfaits

🍏 sentry signature selections





# Cocktail Reception



our menus are designed with seasonal ingredients and we are committed to using the very best products from local farms & artisanal producers. individual menu items may be subject to adjustments based on their availability.

## Without A Fork

requests for additional hors d'oeuvres or to extend your one hour cocktail reception will be priced accordingly.

our cocktail receptions are designed for a minimum of 25 guests.

### Hot

~select three~

- shrimp wonton, scallion~jalapeno jam
- fried oyster, avocado~red pepper remoulade
- prosciutto, tallegio, fig pizzette
- miniature hot dog bites, spicy mustard
- wild mushroom purses
- creamy braised beef profiterols, micro arugula
- vegetable samosas, coriander dip
- truffled orzo & cheese croquettes
- lamb bites, saffron yogurt\*
- crab cakes, citrus aioli\*
- kobe beef slider, truffle mayonnaise\*
- filet of beef crostini, horseradish crème\*

### Cold

~select three~

- endive stuffed maytag bleu, candied walnuts
- caviar deviled eggs
- assorted bruschettas & tapenades
- smoked salmon mousse canapés\*
- tomato tartlets, balsamic caviar\*
- lavender crusted goat cheese, honey~tangerine
- assorted california rolls, ginger soy dip
- duck rillettes, mango, crispy wonton
- yukon gold blini, osetra caviar, crème fraîche\*
- tuna & salmon tartar, demi tasse spoons\*
- seared ahi tuna rolls, wasabi aioli 🍏\*
- bloody mary fried oyster shots\*

## Sensationals

recommended to further enhance your one hour cocktail reception and served on small plates. these offerings are to be complemented with your passed hors d'oeuvres.

### Pasta Basta

chef prepares to order

one culinary attendant is required per 75 guests.

- penne & tri-color fusilli
- pink~vodka, bolognese, filetto di pomodoro sauces
- stuffed tortellini\*
- mushroom lobster ravioli\*
- sautéed garlic shrimp, prosciutto\*
- herb grilled chicken breasts, porcini mushrooms\*

accompanied by

- grilled artichokes, marinated olives & mushrooms
- rosemary~olive rolls, garlic knots

### Artisanal Cheeses

- selection of domestic & imported cheeses
- fresh cut seasonal fruits skewers
- assorted gourmet crackers, cheese straws, spiced nuts

### Bar Bites

~select three~

- parmesan cheese straws
- wasabi peas
- assorted lavash crisps
- savory biscotti\*
- cinnamon sugar crisps
- sweet & spicy peanuts
- smoked paprika pretzels
- truffled rosemary popcorn\*

🍏 sentry signature selections

\* premium enhancements



## Everything Crispy

- fresh seasonal baby vegetables
- homemade kettle chips, root vegetable crisps
- crab~spinach & black bean~chorizo dip

## Mezze

~select three~

- fresh mozzarella, tomato banderilla
- lamb, pine nut, pomegranate empanada
- homemade falafel, tahini~yogurt dip
- tzatziki fondue or olive tapenade
- sun~dried beef wrapped asparagus, sherry almond dip
- fennel pesto grilled shrimp, red~pepper dip\*

accompanied by

- toasted baguettes, pita crisps

## Antipasti 🍷

~select three~

- aged pecorino, parmigiano reggiano
- prosciutto, genoa salami, sopressata
- tear drop tomatoes, fresh mozzarella, basil oil drizzle
- marinated olives, artichoke hearts, white beans
- grilled asparagus, shaved parmesan cheese, balsamic glaze
- eggplant caponata

accompanied by

- herbed focaccia, grissinis

## Rik Shaw

~select three~

- smoked salmon maki roll
- chili~lime grilled shrimp, sugarcane skewers
- vietnamese beef, scallions
- sesame chicken tea sandwich, cucumber
- edamame, yuzu, sea salt
- summer vegetable roll, sweet chili dip
- pappadum & shrimp chips

accompanied by

- steamed pork buns, vegetable fried rice

## Sliced

chef prepares to order

one culinary attendant is required per 75 guests.

~select two~

- slow roasted turkey breast, gravy, cranberry relish
- honey glazed pork loin, pear chutney
- cedar planked wild alaskan salmon, capers, lemon~dill crème\*
- coriander~peppercorn crusted ahi tuna loin, kalamata olive aioli\*
- beef skirt steak, chimichurri, guacamole, salsa, warm tortillas
- lemon herb crusted leg of lamb, chianti demi
- oven roasted beef tenderloin, truffle hollandaise\*
- niman ranch rack of lamb, rosemary~garlic crust, caramelized shallot mint emulsion\*

accompanied by

- artisanal rolls, hearth~baked breads

## J-Town

chef prepares to order

one japanese culinary attendant is required per 75 guests.

- assorted maki rolls, nigiri sushi, sashimi
- pickled ginger, wasabi~soya dipping sauce

## Butlered Miniature Treats & Sweets

~select three~

- warm sugar'n'spice donuts, chocolate~praline anglaise
- warm chocolate chunk cookies
- assorted ice cream novelties
- assorted cheesecake bites
- classic black & white chocolate cookies

🍷 sentry signature selections

\* premium enhancements



## Dinner



our menus are designed with seasonal ingredients and we are committed to using the very best products from local farms & artisanal producers. individual menu items may be subject to adjustments based on their availability.

## Plated

each dinner is based on a three course menu.

all plated dinners are served with artisanal breads, butter, freshly brewed house blend coffee, decaffeinated coffee & tazo teas. requests for additional courses will be priced accordingly.

our plated dinners are designed for a minimum of 20 guests.

### Beginnings

~select one~

- sentry salad, mixed organic greens, cherry tomatoes, glazed pears, crumbled blue, raspberry vinaigrette 🌱
- frisée, oranges, aged sherry vinaigrette
- endive, watercress, julienne of apple, smoked trout croûte, mustard~lemon vinaigrette\*
- classic caesar, shaved parmesan, white anchovies, country croutons
- maryland crab cakes, frisée, roasted tomato vinaigrette\*
- yellowfin tuna with ginger oil, cilantro, scallions, yuzu aioli\*
- shellfish ceviche, shrimp, calamari, mussels, clams, lobster, vegetables, chipotle~lemon twist\*
- portobello ravioli, ricotta salata, porcini mushrooms, red pepper coulisx
- red wine risotto, roasted mushrooms, pea sprouts, asiago cheese, truffle oil
- potato gnocchi, asparagus, roasted garlic, lemon~thyme broth
- roasted tomato soup, basil goat cheese crouton
- chilled cucumber soup, ginger yogurt
- potato~leek soup, truffle crème fraîche
- red & yellow tomato gazpacho, crème fraiche, cucumber~mint salad

### Main Courses

~select one~

- french cut chicken breast, herbes de provence consommé
- pan seared chicken breast, port wine reduction
- miso black cod, soy syrup
- southwestern mahi mahi, pineapple~mango salsa
- marcona almond crusted trout, beurre noisette
- beef medallion, wild mushroom demi glaze

- grilled lamb chop, spiced yogurt fondant
- wild mushroom & asparagus risotto, truffle oil, shaved parmesan
- vegetarian napoleon, portobello mushroom, eggplant, vine-ripe tomato, buffalo mozzarella
- the tasting plate, organic grains, grilled seasonal vegetables

### Accompanied by

~select one~

- haricot verts
- cauliflower purée
- sautéed spinach or sautéed broccoli rabe, roasted garlic
- grilled seasonal vegetable medley
- roasted asparagus, lemon shavings

~select one~

- wild rice pilaf
- roasted fingerling potatoes
- soba noodles, wakame
- truffled celery root purée
- pearl couscous pilaf

### Sweet endings

~select one~

- sentry sampler, assorted petit fours, fresh berries 🌱
- raspberry opera cake, caramel drizzle
- classic ny cheesecake, graham cracker crust, sour cream, fresh seasonal berries
- chocolate ganache tart, raspberry coulis
- tiramisu, blood orange purée

🌱 sentry signature selections



## Buffet

all buffet dinners are served with artisanal breads, butter, freshly brewed house blend coffee, decaffeinated coffee & tazo teas.

requests for additional courses will be priced accordingly.

our buffet dinners are designed for a minimum of 20 guests.

### Beginnings

~select two~

- sentry salad, mixed greens, cucumbers, tomatoes, walnuts, crumbled bleu cheese, poached pears, sesame ginger vinaigrette
- frisée, arugula, fennel, endive, honey~truffle vinaigrette
- sliced fresh buffalo mozzarella, vine ripened tomatoes, micro basil, balsamic vinaigrette
- classic caesar, shaved parmesan, white anchovies, country croutons
- grilled marinated seasonal vegetables, roasted sundried tomato aioli
- napa cabbage, daikon, wonton crisps, grilled shrimp, miso vinaigrette\*
- deconstructed antipasto plate, prosciutto, genoa salami, sopressata, provolone, artichokes hearts, roasted peppers, marinated olives\*

### Main Courses

~select two~

- tri-color tortellini or penne, pink~parmesan crème or chunky tomato sauce
- eggplant milanese, roasted garlic~tomato bruschetta
- grilled chicken breast, tomato broth, sweet herbs
- slow roasted salmon, beurre blanc
- herbed crusted fluke, meyer lemon-caper sauce\*
- basque seared tuna, piquillo peppers, olive oil\*
- grilled sirloin, wild mushrooms, demi glaze\*

### Accompanied by

~select two~

- seasonal vegetable ragout
- sautéed brussel sprouts & candied carrots
- green beans, caramelized shallots
- sweet potato hash
- whipped garlic mashed potatoes
- wild mushroom risotto
- creamed baby spinach

### Sweet Endings

~select two~

- miniature seasonal fruit tarts
- strawberry shortcake parfait
- miniature italian pastries
- assorted biscotti
- assorted cheesecake bites
- flourless chocolate tart
- flan shooters

🍷 sentry signature selections

\* premium enhancements