

ENTREÉS

POULTRY

CLASSIC ROAST CHICKEN

ROAST CHICKEN WITH CREAMY ROSEMARY DIJON SAUCE

ROAST CHICKEN WITH TARRAGON CREAM SAUCE

GRILLED CHICKEN WITH MUSHROOMS & TRUFFLE

CHICKEN CORDON BLEU

CHICKEN COQ AU VIN

CHICKEN PICATTA

RUSTIC HERB CRUSTED CHICKEN

COUNTRY STYLE RANCH CHICKEN - SERVED IN CREAMY HERBED RANCH SAUCE

CHIPOTLE BBQ CHICKEN

CHICKEN MARSALA

GREEK CHICKEN - CHICKEN BREAST STUFFED WITH SPINACH, FETA CHEESE, FRESH DILL AND LEMON.
SERVED WITH LEMON CREAM SAUCE

SEAFOOD

SALMON WITH CHIVES AND DILL BUTTER AND LEMON AIOLI

WILD SALMON - CRISP BACON, BASIL AND LEMON AIOLI

SALMON WITH RED WINE AND DILL CREAM SAUCE

GRILLED SALMON WITH COOL, HERBED YOGURT SAUCE

SALMON WITH SMOKED BACON, SWEET CORN, BROWNED BUTTER AND THYME

FRESH WILD HALIBUT WITH BUERRE BLANC

FRESH WILD HALIBUT WITH CRUSHED FRESH HERB SALSA

FRESH WILD HALIBUT WITH MISO GLAZE AND SCALLION

JUMBO CRAB CAKES WITH ROASTED RED PEPPER AIOLI

JUMBO CRAB CAKES WITH ROASTED CORN SALSA

JUMBO CRAB CAKES WITH PARSLEY CAPER AIOLI

SEARED JUMBO SEA SCALLOPS WITH BASIL AIOLI

SEARED JUMBO SEA SCALLOPS WITH PARSLEY CAPER AIOLI

SEARED SEA SCALLOPS WITH SHALLOTS AND WARM BACON VINAIGRETTE

JUMBO PRAWN SCAMPI

SEAFOOD RISOTTO

BAKED ROCK FISH WITH ORANGE AND FENNEL



MEATS

GRILLED FLANK STEAK WITH GORGONZOLA CREAM SAUCE
CHIMICHURRY MARINATED HANGER STEAK (6OZ) -MINT, BASIL,
ROSEMARY CHILI DEMI-GLACE, SUMMER CORN RELISH
ASIAN GRILLED FLANK STEAK WITH GINGER ORANGE GLAZE
PEPPER AND HERB CRUSTED FLANK STEAK WITH HORSERADISH
CREAM SAUCE
GRILLED BEEF TENDERLOIN WITH BERNAISE SAUCE
GRILLED BEEF TENDERLOIN WITH RED WINE, ROSEMARY AND
MUSHROOMS
BBQ BEEF RIBS
BEEF BOURGUIGNON
RED WINE BRAISED BEEF SHORT RIBS
GRILLED LAMB CHOPS WITH MINT GREMOLATA
HERB CRUSTED LEG OF LAMB - ROSEMARY, MINT, GARLIC, DIJON
COFFEE CRUSTED LAMB CHOPS
BRAISED LAMB WITH BUTTER BEANS, BASIL AND SUN-DRIED TOMATOES
BRAISED LAMB SHANK WITH GREMOLATA
GRILLED HERB-RUBBED PORK CHOPS
BBQ PORK RIBS
FIG AND GARLIC STUFFED PORK LOIN WITH FIG COGNAC SAUCE
APPLE STUFFED PORK LOIN - BACON, CARAMELIZED ONION, SAGE

PASTA

CRAB AND SWEET CORN CANNELLONI-TENDER CANNELLONI PASTA STUFFED WITH CRAB, RICOTTA,
SWEET CORN FILLING
GNOCCHI - WITH BACON, PEAS, MUSHROOMS AND CREAMY GORGONZOLA SAUCE
BUTTERNUT SQUASH LASAGNA - LAYERS OF PASTA, ROASTED SQUASH, ROSEMARY SCENTED BÉCHAMEL
CREAM SAUCE, RICOTTA AND CHEESES
CLASSIC LASAGNA BOLOGNESE - LAYERS OF PASTA, CLASSIC MEAT BOLOGNESE, FRESH RICOTTA,
BÉCHAMEL AND IMPORTED PARMESAN CHEESE
FETTUCCHINE
GARDEN LASAGNA - LAYERS OF ZUCCHINI, SPINACH, CARROTS, FRESH RICOTTA AND FONTINA WITH
BÉCHAMEL AND HERBS
GOURMET 3 CHEESE MAC
IVORY TABLE BAKED RIGATONI - CREAMY FONTINA CHEESE SAUCE, BAY SHRIMP, FRESH TARRAGON,
PARMESAN
CREAMY PESTO PENNE - RICH PESTO CREAM SAUCE, GARLIC, CHERRY TOMATOES, PARMESAN
CLASSIC BOLOGNESE - RICH MEAT SAUCE WITH BEEF, PORK & PANCETTA
CLASSIC FETTUCCHINE ALFREDO (OR PENNE) - FEEL FREE TO ADD CHICKEN OR PRAWNS
SPINACH AND CHEESE FILLED JUMBO PASTA SHELLS WITH MARINARA SAUCE





SIDE DISHES

STARCHY SIDES

CLASSIC MASHED POTATOES
GARLIC MASHED POTATOES
BUTTERED NEW POTATOES
SOUR CREAM AND CHIVE MASHED POTATOES
TRUFFLED MASHED POTATOES
POTATOES AU GRATIN
POTATOES LYONNAISE - SAUTÉED POTATOES, ONIONS AND FRESH BUTTER
SMASHED BABY RED POTATOES WITH ROSEMARY
SHREDDED POTATO CASSEROLE
CLASSIC BAKED POTATOES - WITH ALL THE FIXINGS
FINGERLING POTATOES WITH WILTED ARUGULA - FRESH DILL, SCALLION, PARSLEY AND CREAMY DIJON VINAIGRETTE
MASHED YAMS
SWEET POTATO "ROASTIES" - ROASTED SWEET POTATOES, GORGONZOLA & ROSEMARY
ROASTED ROOT VEGETABLES
SLOW COOKED SOFT POLENTA
CRISPY POLENTA CORN CAKES
CHEDDAR GRITS
CLASSIC RISOTTO
WILD MUSHROOM RISOTTO
SAFFRON RISOTTO
SPRING PEA RISOTTO
LONG GRAIN JASMINE RICE
WILD RICE WITH HERBS AND BUTTER
GOURMET MACARONI AND CHEESE
SLOW BAKED WHITE BEANS WITH BACON AND THYME
CLASSIC BBQ BAKED BEANS
SLOW COOKED PINTO BEANS
CURRIED LENTILS

VEGGIE SIDES

CAULIFLOWER AU GRATIN
BUTTER BEANS SAUTÉED WITH SUMMER SQUASH, ROSEMARY AND BROWNED BUTTER
MARKET GRILLED VEGETABLES
SIMPLY STEAMED BROCCOLI
BROCCOLI WITH SHARP CHEDDAR SAUCE
BRAISED KALE
SAUTÉED SPINACH
CREAMED SPINACH

BLANCHED GREEN BEANS
CLASSIC GREEN BEAN CASSEROLE
OVEN ROASTED ASPARAGUS
STEAMED ASPARAGUS
CAULIFLOWER GRATIN
ROASTED CARROTS
ROASTED BRUSSELS SPROUTS - WITH BACON, STONE GROUND MUSTARD,
CREAM AND THYME
MAPLE ROASTED BRUSSEL SPROUTS - BACON, MAPLE, THYME
CORN ON THE COB
CREAMED CORN
ROASTED WINTER SQUASH
MAPLE ROASTED ACORN SQUASH - MAPLE GLAZE, FRESH THYME
ARTISAN FOCACCIA BREAD - WITH GARLIC, HERBS AND SEA SALT, FRESH BUTTER



SIGNATURE SALADS

IVORY TABLE SIGNATURE POTATO SALAD - RED POTATOES, BACON, HERBS, ONIONS,
CREAMY VINAIGRETTE.

CURRIED PEA SALAD - PEAS, SUGAR SNAP PEAS, WATER CHESTNUTS, BACON, CREAMY CURRIED DRESSING

MOROCCAN CHICKPEA SALAD - CHICKPEAS, RED ONION, FIG, PARSLEY, HONEY AND SMOKED PAPRIKA
VINAIGRETTE

WATERMELON AND FETA SALAD - WITH FRESH MINT, RED ONION AND BALSAMIC VINAIGRETTE

WILD ARUGULA AND FRESH PEACH SALAD (SEASONAL) - BALSAMIC VINAIGRETTE

WILD ARUGULA, FENNEL & STRAWBERRY SALAD - STRAWBERRY CHAMPAGNE VINAIGRETTE

WILD ARUGULA, ENDIVE & SHAVED APPLE SALAD - PEPITAS, APPLE CIDER VINAIGRETTE

IVORY CAFE SALAD - BABY SPINACH, STRAWBERRIES, TOASTED ALMONDS, RED ONION, POPPYSEED
DRESSING

FIELD GREENS SALAD - LOCAL GREENS, SHALLOTS, CHAMPAGNE VINAIGRETTE

CRANBERRY QUINOA SALAD - CRANBERRIES, WALNUTS, BELL PEPPERS, FRESH THYME, HONEY CUMIN
VINAIGRETTE

CAPRESE SALAD - TOMATOES, FRESH MOZZARELLA AND BASIL SALAD, BALSAMIC VINAIGRETTE

TOMATO AND ARTICHOKE SALAD - RED ONION, FRESH MOZZARELLA, CHOPPED BASIL, BALSAMIC
VINAIGRETTE

MARINATED BEET SALAD - ROASTED BEETS AND THIN-SHAVED RED ONION IN BALSAMIC VINAIGRETTE

GREEK SALAD - CUCUMBERS, TOMATOES, CHICKPEAS, RED ONION, BELL PEPPERS, FETA, MINT, DILL, LEMON
VINAIGRETTE

CLASSIC MACARONI SALAD - IN A CREAMY AND TANGY DRESSING

MEDITERRANEAN PASTA SALAD - ARTICHOKE HEARTS, KALAMATA OLIVES, RED PEPPER, ONION,
PARMESAN CREAMY PESTO VINAIGRETTE

CLASSIC CAESAR SALAD - ROMAINE, GARLIC CROUTONS, PARMESAN, CAESAR DRESSING

SUMMER GARDEN SALAD - MIXED GREENS, TOMATO, CUCUMBER, CARROTS, RED ONION

CLASSIC BROCCOLI SALAD - FRESH BROCCOLI, BACON, CHEDDAR, SCALLIONS, CREAMY STONE-GROUND MUSTARD DRESSING

IVORY TABLE SWEET AND SOUR CABBAGE SLAW

KALE AND QUINOA SALAD - KALE, QUINOA, WALNUTS, CRANBERRIES, HONEY VINAIGRETTE

TAHINI AND KALE SALAD - FRESH KALE, SCALLIONS, SWEET AND GARLICKY TAHINI DRESSING

JICIMA AND MANGO SALAD - CILANTRO, ONION, CUCUMBER AND CHILI LIME DRESSING



PARTY PLATTERS

BAKED BRIE - 6" OR 12" WHEEL, RUSTIC BREAD, SEASONAL PRESERVES

CHARCUTERIE - SELECTION OF CURED MEATS, MIXED OLIVES, HOUSE PICKLED VEGGIES, MUSTARD AND RUSTIC CROSTINI

SMOKED SALMON - HOUSE PICKLED VEGGIES, WHIPPED DILL & CHIVE CREAM CHEESE, RUSTIC CROSTINI

JUMBO PRAWN COCKTAIL - COOKED AND CHILLED JUMBO PRAWNS, COCKTAIL SAUCE, HOUSE PICKLED VEGGIES

MEZZE PLATTER - MARINATED OLIVES, ARTICHOKE HEARTS, FETA, HUMMUS, ROASTED AND MARINATED SEASONAL VEGETABLES, FLATBREAD

FARMERS VEGETABLES - LOCAL VEGGIES, ROASTED AND SERVED WITH GARLIC WHITE BEAN DIP

ARTISAN CHEESES - SELECTION OF ARTISANAL CHEESES, SEASONAL FRUIT, CANDIED NUTS, HOUSE PRESERVES, BAGUETTE

FRESH FRUIT - ASSORTMENT OF BEAUTIFULLY ARRANGED FRESH FRUITS, VANILLA DIP

GARDEN CRUDITÉS - ASSORTMENT OF FRESH FARM VEGETABLES, HOUSE-MADE BUTTERMILK DILLED RANCH

JUMBO FRESH PRAWNS - SERVED WITH CHILLED COCKTAIL SAUCE

CILANTRO LIME PRAWNS - CILANTRO, LIME, CUMIN

SPREADS

PLATTER OF TOASTED FRENCH BREAD CROSTINI, SERVED WITH YOUR CHOICE OF ANY 3 TOPPINGS: TOMATO BASIL SALAD, ROASTED GARLIC SPREAD, OLIVE TAPENADE, PESTO SPREAD, WHITE BEAN HERB SPREAD, ROASTED RED PEPPER SPREAD, SUN-DRIED TOMATO SPREAD, HUMMUS

DELI MEAT AND CHEESE

A SELECTION OF CHEDDAR, SWISS, PROVOLONE, ROAST HAM, ROAST TURKEY & ROAST BEEF, SERVED WITH GRAPES AND DIJON MUSTARD

PARTY DIPS: COMPLETE WITH CRACKERS AND SLICED BAGUETTE

SPINACH DIP
ARTICHOKE DIP
BACON CHEDDAR DIP
ROASTED ONION DIP
SAVORY SUN-DRIED TOMATO DIP
HUMMUS



HORS D'OEUVRES

TUNA TARTARE CROSTINI - TUNA TARTARE, WITH SHALLOTS & FRESH DILL ON RUSTIC TOAST

SMOKED SALMON CROSTINI - SMOKED SALMON MOUSSE WITH NEUFCHÂTEL, FRESH DILL, VODKA, CAPER AND RED ONION ON A CRISPY TOASTED CROSTINI

ROASTED MUSHROOM CROSTINI - ROASTED MUSHROOM, TRUFFLE OIL, SHAVED REGGIANO

SPRING PEA AND BURRATA CROSTINI - GREEN ONION, MINT, AND LEMON OIL

SMOKED BLUE CHEESE CROSTINI - LAVANDER TOMATO JAM

BRIE CROSTINI - BRIE WITH GOLDEN RAISIN CHUTNEY ON RUSTIC TOAST

HOUSE ROAST BEEF CROSTINI - BABY ARUGULA, SHAVED PARMESAN AND HORSERADISH CRÈME FRAÎCHE

HEIRLOOM TOMATO CROSTINI - FRESH MOZZARELLA, BASIL PESTO

ROASTED BEET CROSTINI - LOCAL GOAT CHEESE, MICRO GREENS

BUTTERNUT, RICOTTA AND SAGE CROSTINI - CRUSHED SPICY N' SWEET PECAN

FRESH PEACH AND RICOTTA CROSTINI - LOCAL HONEY, PROSCIUTTO

WALDORF SALAD SPEARS - APPLES, GRAPES, CELERY, WALNUTS, TANGY CREAMY DRESSING IN BELGIAN ENDIVE LEAF

CHIVE & DILL GOUGERES - SAVORY CHOUX PASTRY CHEESE PUFFS WITH GRUYERE AND FRESH HERBS

MINI TRUFFLED GRILLED CHEESE - GRUYERE GRILLED CHEESE MINI SANDWICHES, WHITE TRUFFLE OIL

PROSCIUTTO - ROASTED ASPARAGUS SPEARS (SEASONAL) OR MELON WEDGES WRAPPED WITH PROSCIUTTO

CHARCUTERIE BITES - ASSORTMENT OF CURED MEATS AND CHEESE BITES, CORNISHON, DIJON

PORK RILLETTE - SLOW COOKED PORK PATE, TRUFFLE OIL ON MINI TOAST

PAN FRIED PETITE CRAB CAKES - PAN FRIED AND SERVED WITH LEMON AIOLI

PETITE CRAB CAKES WITH ROASTED CORN SALSA - PAN FRIED AND SERVED WITH JALAPEÑO AND LIME SCENTED CORN SALSA

MAPLE BACON-WRAPPED PRAWNS - THICK CUT BACON, FRESH THYME, MAPLE

JUMBO PRAWN COCKTAIL "SHOOTER" - JUMBO PRAWN, COCKTAIL SAUCE. HORSERADISH, FRESH CUCUMBER

MINI PRAWN CEVICHE - CITRUS-CURED, FRESH SHRIMP, CHILLS, CUCUMBER, TOMATO, AVOCADO, CILANTRO SERVED IN A MINI CUP

SEARED JUMBO SEA SCALLOP - SWEET CORN, BACON VINAIGRETTE

SEA SCALLOP CEVICHE - MANGO, JALEPEÑO, BELL PEPPER, LIME, CILANTRO

AHI TUNA POKE - AHI TUNA, CUCUMBER, SESAME, SOY, GINGER, GREEN ONION

JALEPEÑO

SMOKED SALMON BITE- WITH FENNEL, PICKLED ONION, CORIANDER YOGURT

ENGLISH CUCUMBER SALMON BITE - SMOKED SALMON AND DILL MOUSSE IN ENGLISH CUCUMBER CUP, CAPER, LEMON

PRAWN AND AVOCADO SPRING ROLLS - FRESH LETTUCE, CUCUMBER, CILANTRO, SWEET JALEPEÑO LIME SAUCE

THAI FRESH GARDEN SPRING ROLLS - RICE VERMICELLI NOODLES, JULIENNED RED PEPPER, CARROTS, CUCUMBER, CILANTRO & MINT WITH SPICY PEANUT & SWEET CHILI SAUCE

BACON WRAPPED BLUE CHEESE STUFFED DATES

GOAT CHEESE STUFFED FIGS - PROSCIUTTO AND ARUGULA

TERIYAKI BEEF BITES - TENDER BEEF BITES WITH TERIYAKI GLAZE, SESAME SEEDS AND SCALLION

SKIRT STEAK & GORGONZOLA BITES - BALSAMIC REDUCTION

COFFEE CRUSTED LAMB LOLLIPOPS - MINI LAMB CHOPS RUBBED IN ORGANIC COFFEE, ROSEMARY, THYME, GARLIC, SEA SALT, BLACK PEPPER AND SEARED TO PERFECTION

JALAPEÑO POPPER BITES - CREAMY JALAPEÑO FILLING BAKED INTO GOLDEN PUFF PASTRY

GOAT CHEESE FONDU - APPLES AND TORN RUSTIC BREAD

DEVILED EGGS - WITH TARRAGON, AND CHIVE

ROASTED SAVORY CHICKEN WINGS CHOOSE FROM 3 VARIETIES, BUFFALO STYLE, BBQ GLAZED OR TERIYAKI GLAZED

GRILLED SRIRACHA CHICKEN BITES - WITH CILANTRO YOGURT SAUCE

CHICKEN TIKKA BITES - SAVORY CHICKEN BITES WITH WARM INDIAN INSPIRED SPICES

MINI QUICHE SQUARES - MINI SAVORY QUICHES SQUARES WITH SEASONAL INGREDIENTS, FRESH CHEESES AND EGG CUSTARD

STUFFED MUSHROOMS - MUSHROOM CAPS FILLED WITH CREAMY MUSHROOM DUXELLE

GARDEN VEGETABLE CRUDITÉS IN MINI GLASS WITH BUTTERMILK DILL DIP

GARDEN VEGETABLE CRUDITÉS IN MINI GLASS WITH HUMMUS

SWEET POTATO GNOCCHI - WITH BROWN BUTTER SAGE SAUCE, PECORINO

MINI MEATBALLS

CHOOSE 1 MEATBALL: TURKEY OR BEEF & PORK

CHOOSE 1 SAUCE: MARINARA, SWEET AND SOUR, BBQ, SWEET CHILI, TERIYAKI, ROSEMARY MUSTARD

PUFFED PASTRY BITES

BUTTERY, FLAKEY PASTRY WRAPPED AROUND YOUR CHOICE OF SAVORY FILLING:

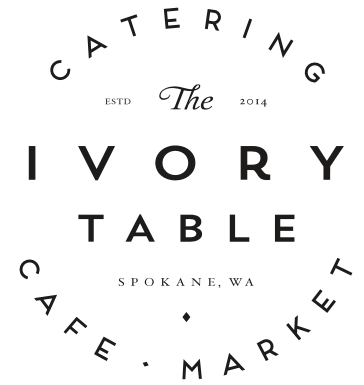
SPINACH & FETA

HERBED CHICKEN

GOAT CHEESE AND FIG JAM

BRIE AND APPLE

CREAMY JALAPEÑO





SKEWERS / SATAY

THAI LEMONGRASS CHICKEN - WITH PEANUT SAUCE

CHICKEN SHAWARMA - WITH COOL YOGURT DIPPING SAUCE

TERIYAKI BEEF OR CHICKEN

CHILI RUBBED BEEF SKEWERS - WITH CHILI LIME SAUCE

PORK LOIN SKEWERS - GREEN ONION, CHILI APPLE CHUTNEY

FRESH MOZZARELLA WITH TOMATO - WITH BASIL PESTO

LEMONGRASS TOFU - WITH CHILI DIPPING SAUCE

MISO GLAZED ZUCCHINI

ROASTED MUSHROOMS SKEWERS - WITH THAI PEANUT SAUCE

GOURMET SLIDERS

IVORY LAMB SLIDER - ARUGULA, HARISSA AIOLI, PICKLED ONION

BACON & BLUE, BEEF SLIDER - SMOKEY BACON, BLUE CHEESE, TOMATO, AIOLI
ROAST BEEF SLIDER - AGED CHEDDAR, HORSERADISH SAUCE

KOREAN PORK SLIDER - WITH KIMCHEE SLAW AND SRIRACHA MAYO

SIGNATURE MEATLOAF SLIDER - WITH CARAMELIZED ONIONS, CHIPOTLE KETCHUP AND PROVOLONE

ALBACORE TUNA SALAD SLIDER - OUR SIGNATURE TUNA SALAD WITH FRESH DILL AND CAPERS,
PICKLED CHERRY PEPPERS AND SHARP CHEDDAR CHEESE

BBQ PULLED PORK SLIDER - WITH FRESH CABBAGE SLAW

SLOW-COOKED HOISIN BBQ PORK SLIDER - TENDER PULLED PORK, PRETZEL BUN, SWEET SOUR
CABBAGE SLAW

MINI REUBEN SLIDER - HOUSE MADE CORNED BEEF, SWISS CHEESE, SAUERKRAUT, HOMEMADE 1000
ISLAND AND HORSERADISH MUSTARD ON A PRETZEL BUN

IVORY CHICKEN SLIDER - GRILLED CHICKEN BREAST WITH PARSLEY CAPER AIOLI

DAISY SLIDER (VEGETARIAN) - CUCUMBER, TOMATO, CLOVER SPROUTS, DILL AND SCALLION CREAM
CHEESE ON PRETZEL BUN



“BUILD YOUR OWN” FEAST BARS

OUR “BUILD-YOUR-OWN” FEAST BARS OFFER GUESTS A FUN AND DELICIOUS ALTERNATIVE. OUR FEAST BARS ARE BEAUTIFULLY ARRANGED WITH THE FRESHEST INGREDIENTS, ALLOWING GUEST TO CREATE ENDLESS FLAVOR COMBINATIONS.

RUSTIC FLAT BREAD BARS

HEAPING PILES OF WARM FLATBREAD SERVED WITH A GORGEOUS ASSORTMENT OF TOPPINGS. FLAT BREAD BARS ARE SERVED WITH 2 SIGNATURE SALADS OF YOUR CHOICE. ASK FOR SELECTIONS

“ARTISAN” FLAT BREAD BAR

ARTISANAL CHEESES, CURED MEATS, FIG JAM, MARINATED OLIVES, HOUSE-MADE PICKLED VEGETABLES, ROSEMARY & WHITE BEAN SPREAD

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“SAVORY STEAK” FLAT BREAD BAR

SLICED STEAK, CARAMELIZED ONIONS, BLUE CHEESE CRUMBLES, FIG JAM, SLICED FONTINA, FRESH ARUGULA, HOUSE-MADE PICKLED VEGETABLES, ROSEMARY & WHITE BEAN SPREAD

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“SANTA FE BBQ” FLAT BREAD BAR

MARINATED CHICKEN, SWEET FRESH CORN SALSA, SHREDDED CABBAGE, CILANTRO LIME CREAM, CHIPOTLE BBQ SAUCE, BLACK BEANS, TOMATOES, CILANTRO

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“CAPRESE CHICKEN” FLAT BREAD BAR

GARLIC MARINATED CHICKEN, FRESH SUMMER TOMATOES, FRESH MOZZARELLA, BASIL PESTO, RED ONIONS, BALSAMIC GLAZE, ARUGULA

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“THAI PEANUT CHICKEN” FLAT BREAD BAR

LEMONGRASS MARINATED CHICKEN, SLICED CUCUMBER, RED ONION, CARROT AND CABBAGE SLAW, CILANTRO, THAI PEANUT SAUCE

GARDEN FLATBREAD BAR

WHITE BEAN SPREAD, ROASTED RED PEPPER HUMMUS, OLIVE TAPENADE, ROASTED GARDEN VEGETABLES, SPROUTS, MIXED GREENS, TOMATOES, BALSAMIC VINAIGRETTE

GOURMET TACO BAR

YOUR CHOICE OF SLOW COOKED SEASONED PORK, CHIPOTLÉ CHICKEN, SEASONED GROUND BEEF OR MEXICAN TOFU, TOMATOES, FRESH LETTUCE, SHARP CHEDDAR, FLOUR OR CORN TORTILLAS, PICO DE GALLO, SALSA VERDE, SOUR CREAM, SERVED WITH MEXICAN SPICED RICE AND SLOW COOKED, SAVORY PINTO BEANS

CARIBBEAN TACO BAR

YOUR CHOICE OF SLOW COOKED SEASONED PORK, GRILLED CHICKEN, SEASONED GROUND BEEF OR TOFU, TOMATOES, FRESH LETTUCE, FRESH CORN SALSA, MANGO - AVOCADO SALSA, PICO DE GALLO, BLACK BEANS, FLOUR OR CORN TORTILLAS

BAKED POTATO BAR

HOT, BAKED, RUSSET POTATOES, SERVED WITH HEARTY CHILI, CHEDDAR BROCCOLI, SOUR CREAM, BACON BITS, GREEN ONION, BLACK OLIVES. SERVED WITH FRESHLY BAKED BREAD AND GREEN SALAD

FRESH SALAD BAR

CRISP LETTUCE, TOMATOES, BROCCOLI FLORETS, CUCUMBER, CARROTS, MUSHROOMS, PEPPERS, BABY CORN, BACON BITS, SHREDDED CHEESE, YOUR CHOICE OF ROASTED HAM, TURKEY, TOFU OR ASIAN CHICKEN. HOUSE-MADE CROUTONS, CREAMY GREEN GODDESS DRESSING OR BALSAMIC VINAIGRETTE. SERVED WITH FRESHLY BAKED BREAD

PASTA BAR

FRESHLY COOKED PENNE PASTA SERVED WITH ANY TWO SAUCES OF YOUR CHOICE. SERVED WITH FRESHLY BAKED BREAD AND GARDEN GREEN SALAD.
CLASSIC MARINARA / TOMATO CAPER AND BASIL / HEARTY MEAT SAUCE / CREAMY ALFREDO / CREAMY PESTO / CREAMY TOMATO / WHITE WINE AND MUSHROOM / CREAMY GORGONZOLA

MEDITERRANEAN PITA POCKET BAR

WARM FLATBREAD, LEMON CHICKEN, CREAMY YOGURT DILL SAUCE, HUMMUS, FETA, OLIVES, CUCUMBERS, TOMATOES, PEPPERONCINNIS. SERVED WITH LONG GRAIN RICE AND GARDEN GREEN SALAD

SIGNATURE SANDWICHES

IVORY CHICKEN SANDWICH - HERB-MARINATED CHICKEN BREAST, HOUSE-MADE GARLIC & CAPER AIOLI, FIELD GREENS ON PAIN AU LEVAIN

SIGNATURE MEATLOAF SANDWICH - HOUSE MEATLOAF, PROVOLONE, CARAMELIZED ONIONS, LETTUCE, CHIPOTLE-KETCHUP ON BAGUETTE

ALBACORE TUNA MELT - OUR SIGNATURE HERBED TUNA SALAD WITH FRESH DILL AND CAPERS, PICKLED PEPPERS, LETTUCE, TOMATO, CHEDDAR CHEESE ON BAGUETTE

ROASTED HAM & PESTO - HERB CREAM CHEESE, LETTUCE, TOMATOES

SMOKED TURKEY - CHEDDAR, TOMATO, LETTUCE, HOUSE-MADE DILLED RANCH

TURKEY AVOCADO SPROUT - ROAST TURKEY, AVOCADO, FRESH SPROUTS, TOMATO, HERBED CREAM CHEESE

TURKEY & CRANBERRY - LETTUCE, TOMATO, CRANBERRY SPREAD

TUNA SALAD - OUR SIGNATURE HERBED TUNA SALAD, LETTUCE, TOMATO, CHEDDAR

BLAT - THICK-CUT BACON, FRESH LETTUCE, AVOCADO, TOMATO, HERB CREAM CHEESE

DAISY - CUCUMBER, TOMATOES, SPROUT, AVOCADO, HERBED CREAM CHEESE SPREAD

CAPRESE - VINE RIPENED TOMATOES, FRESH MOZZARELLA, PESTO

IVORY GRINDER - ROAST TURKEY, SALAME, PEPPERONI, PROVOLONE, LETTUCE, TOMATO, KALAMATA OLIVE TAPENADE, BALSAMIC VINAIGRETTE



ROASTED HAM - THIN-SHAVED HAM, HERBED CREAM CHEESE, SPICY-SWEET MUSTARD

HAM & SWISS - LETTUCE, TOMATOES, WITH DIJON MUSTARD

TURKEY CLUB - ROAST TURKEY, THICK-CUT BACON, FRESH LETTUCE, TOMATO, CHEDDAR

EGG SALAD - OUR CLASSIC EGG SALAD, CHEDDAR, FRESH LETTUCE

DAISY - CUCUMBER, TOMATOES, SPROUT, AVOCADO, HERBED CREAM CHEESE SPREAD



BREAKFAST ENTREES & PLATTERS

FRESH FRUIT PLATTER - FRESH AND SEASONAL HAND-CUT FRUIT

ASSORTED BAGELS AND CREAM CHEESE PLATTER - FRESH CHEWY BAGELS SERVED WITH CREAM CHEESE

ASSORTED ARTISAN PASTRIES PLATTER

SCONE AND HOUSE-PRESERVES PLATTER

SALMON LOX AND BAGELS PLATTER - GRAYLOX SALMON, FRESH BAGELS, CREAM CHEESE, RED ONION, CAPERS TOMATO ALL ARRANGE BEAUTIFULLY ON PLATTER

QUICHE - SERVED WITH FRESH FRUIT KEBOBS AND ASSORTED PASTRIES

QUICHE LORRAINE - HAM, SWISS, GREEN ONION / SPINACH FETA / HAM AND MUSHROOM / BACON AND ARTICHOKE / SAUSAGE AND MUSHROOM

RUSTIC HASH BROWN CASSEROLES - THESE FILLING AND DELICIOUSLY HEARTY BREAKFAST CASSEROLES ARE SURE TO BE A HIT! HASH BROWN POTATOES BAKED WITH EGGS AND SAVORY FILLINGS. HAM, CHEDDAR, SCALLION / BACON, CHEDDAR, SCALLION / SAUSAGE, ONION, CHEDDAR / MUSHROOMS, SCALLIONS, CHEESE

OATMEAL BAR - SLOW COOKED STEEL CUT OATS, MILK, BROWN SUGAR, RAISINS, ALMONDS, FRESH FRUIT KEBOBS

GRANOLA BAR - GRANOLA SERVED WITH FRESH FRUIT, YOGURT & MILK

CONTINENTAL BREAKFAST - ASSORTED FRESH PASTRIES, FRESH FRUIT, FRESH FRUIT JUICES, FRESHLY BREWED COFFEE

BASIC BREAKFAST - SCRAMBLED EGGS, YOUR CHOICE OF BACON OR SAUSAGE, ROSEMARY BREAKFAST POTATOES, FRESH FRUIT KEBOBS

DELUXE BREAKFAST BURRITO BAR - SOFT FLOUR TORTILLAS, SAUSAGE, BACON, EGGS, BREAKFAST POTATOES, SALSA, SOUR CREAM AND SHREDDED CHEESE, SERVED WITH FRESH FRUIT KEBOBS

FRENCH MARKET BREAKFAST SANDWICH - FLAKEY CROISSANT, SCRAMBLED EGG, OVEN-ROASTED HAM, SWISS CHEESE

FRENCH TOAST CASSEROLE - CUSTARD SOAKED FRENCH BREAD BAKED INTO A DELICIOUS BREAKFAST CASSEROLE, SERVED WITH BUTTER AND MAPLE SYRUP ON THE SIDE

FARMHOUSE BUTTERMILK PANCAKES - LIGHT AND FLUFFY HOMEMADE PANCAKES WITH BUTTER AND MAPLE SYRUP ON THE SIDE

IVORY'S FAMOUS GLUTEN FREE PANCAKES - THESE HOTCAKES ARE CRAFTED WITH OAT, CORN, BUCKWHEAT AND RICE FLOURS AND ARE ABSOLUTELY FABULOUS! SERVED BUTTER AND MAPLE SYRUP ON THE SIDE

STREUSEL TOP COFFEE CAKE

SWEETS

FUDGE BROWNIE - RICH CHOCOLATE BROWNIES WITH BITTERSWEET CHOCOLATE TOP

PEANUT BUTTER S'MORES BARS - GRAHAM CRACKER, CHOCOLATE & MARSHMALLOW BARS, DRIZZLED WITH MELTED PEANUT BUTTER CHOCOLATE FUDGE

LEMON BARS - THICK LEMON-CURD FILLED SHORTBREAD BARS

RICE CRISPY TREATS

PUMPKIN BREAD

BANANA BREAD

LEMON BREAD

SEASONAL SCONES

CHOCOLATE CHIP COOKIES

PEANUT BUTTER COOKIE

MOLASSES COOKIES

OATMEAL RAISINS COOKIES

GINGER OATMEAL COOKIES



SNICKER-DOODLE COOKIES

SUGAR COOKIES

CAKES - ASK ABOUT OUR SEASONAL SELECTION