

ONE STATE STREET CAFÉ

CATERING MENU



RA
CATERS



BREAKFAST

CONTINENTAL BREAKFAST 15.95 per guest

Mini Muffins, Fresh Baked Pastries, Fresh Fruit Salad, OJ, Coffee, Tea, Water

CONFERENCE BREAKFAST 17.95 per guest

Fresh Baked Bagels, Scones, Muffins, Cream Cheese, Butter, Fresh Fruit Salad, Spinach Tomato Parmesan Egg Frittata, Orange Juice, Coffee, Tea, Water

MEDITERRANEAN 15.95 per guest

Smoky White Bean & Egg Shakshuka, Crispy Lebanese Potatoes, Yam & Garbanzo Hash, Citrus & Almond Salad, Warm Local Pita, Grilled Ciabatta, Coffee, Tea, Water

HOT BREAKFAST BUFFET *minimum 15 guests* 22.95 per guest

Scrambled Eggs, Smoked Bacon, Turkey Sausage, Rustic Potato Hash, Buttermilk Pancakes, Seasonal Fruit Compote, Fresh Fruit Salad, OJ, Coffee, Tea, Water

OAT & YOGURT BOWLS 12.95 per guest

Maple Chia Overnight Oats, Greek Yogurt, Roasted Apple, Fresh Berries, Granola, Nuts, Honey, Coffee, Decaf, Tea, Bottled Water

BREAKFAST SANDWICH BUFFET 15.95 per guest

Smoked Bacon, Fried Egg, Hashbrown, Vermont Cheddar, Sriracha Honey on Brioche Pork Sausage, Fried Egg, Smoked Gouda, Peppercorn Gravy on a Housemade Biscuit Whole Grain Toast, Smashed Avocado, Heirloom Tomato, Flaked Sea Salt, Aleppo Chili

Includes:

Roast Potato & Spinach Salad, Pickled Red Onion, Feta
Fresh Fruit Salad
Orange Juice, Coffee, Tea, Water

BETTER FOR YOU BREAKFAST 16.95 per guest

Hudson Bakery Health Whole Grain Bread, Peanut Butter, Roasted Apple, Preserves, Quinoa Breakfast Salad (Baby Spinach, Walnut, Apple, Cranberry), Greek Yogurt & Granola, Seasonal Egg White Frittata, Fresh Fruit Salad, Coffee, Tea, Cucumber Citrus Water

AM BREAK 11.95 per guest

Parfait, Fruit, Coffee, Tea, Water

ADD-ONS

Fresh Fruit Salad 4.50 per guest

Fruit & Yogurt Parfait 3.75 per guest

Overnight Oats 3.50 per guest

House Scone 4.50 per guest

Fresh Baked Bagel, Cream Cheese 4.00 per guest

Breakfast Pastry, Mini Muffin 4.50 per guest

Cereal Cup & Milk 4.00 per guest

Granola Bar 2.25 per guest

Orange Juice 2.75 per guest

Coffee & Tea Service 3.50 per guest

Water (12 oz) 1.75 per guest



LUNCH

CONFERENCE LUNCH

14.95 per guest

Chef's Selection of Classic Sandwiches, Garden Salad with House Balsamic, Assorted Chips, Dessert Tray, Water and Assorted Soft Drinks

EXECUTIVE LUNCH

19.95 per guest

Four Daily Selections of Featured Sandwiches, Garden Salad with House Balsamic, Seasonal Side Salad, House Chips, Dessert Tray, Water and Assorted Soft Drinks

PANINI LUNCH

24.95 per guest

Chef's Selection of Hot Paninis, Garden Salad with House Balsamic, Seasonal Soup, House Chips, Seasonal Fruit, Dessert Tray, Water and Assorted Soft Drinks

Packages Include:

Dessert Tray

Water, AHA Sparkling Water, Soda

FEATURED SANDWICHES

MEAT

Black Forest Ham, Alpine Swiss, Pineapple Relish, Scallion Mayo, Baby Greens
Smoked Bacon, Smashed Avocado, Garlic Aioli, Lettuce, Tomato
Prosciutto di Parma, Aged Provolone, Fig Mustarda, Baby Arugula
Slow Roast Beef, Alpine Swiss, Roasted Red Pepper, Horseradish Crema
Muffuletta – Ham, Salami, Provolone, Olive Relish, Hot Pepper, Lettuce, Tomato

POULTRY

Smoked Turkey, Avocado, Bacon, Blue Cheese, Lettuce, Garlic Aioli
New England Chicken Salad, Gala Apple, Cranberry, Tarragon, Baby Greens
Cajun Chicken, Pimento Cheese, Iceberg Lettuce
House Roast Turkey, Sharp Cheddar, Chipotle BBQ, Crispy Onion
Hand-Breaded Chicken, Provolone, Roasted Pepper, Caper Aioli, Baby Arugula

VEGETARIAN

Smoked Portobella, Caramelized Onion, Chipotle Molasses BBQ, Shaved Cabbage
Heirloom Tomato, Fresh Mozzarella, Basil, Baby Arugula, Balsamic Reduction
Grilled Eggplant, Roasted Tomato, Shaved Cucumber, Feta Labneh
Egg & Avocado Salad, Everything Spice, Baby Greens

SEAFOOD

Chili Lime Tuna, Smashed Avocado, Fresh Cilantro, Iceberg Lettuce
New England Shrimp Salad, Lemon, Iceberg Lettuce
Flaked Salmon, Dill Yogurt, Shaved Cucumber, Baby Arugula
Garden Tuna, Fresh Herbs, Shaved Cucumber, Carrot, Breakfast Radish



ROOM TEMP BUFFET

ROOM TEMPERATURE BUFFET

minimum 12 guests | 28.95 per guest

Includes:

Dessert Tray
Water, Assorted Soft Drinks

CHOOSE 2

Chicken Milanese, Lemon, Parmesan Cheese
Cedar Plank Roasted Salmon, Charred Corn Relish ga
Peppercorn Petit Filet, Pickled Red Onion ga
Grilled Cauliflower Steak, Chimichurri vg, ga
Herb Grilled Chicken, Roasted Artichoke ga
Cajun Pork Tenderloin, Gorgonzola ga
Smoked Portobella Mushroom, Roasted Pepper Romesco v, ga

CHOOSE 2

Roasted Yukon Potato Salad, Grain Mustard, Fresh Herbs vg, ga
Grilled Eggplant Caponata, Kalamata Olives, Capers vg, ga
Honey Roasted Carrot, Baby Kale, Lemon Vinaigrette v, ga
Bulghur Wheat, Cucumber, Tomato, Fresh Mint vg
Roasted Beets, Montchevre Cheese, Arugula v, ga

CHOOSE 1

Baby Greens, Cherry Tomato, Cucumber, Balsamic Vinaigrette vg, ga
Pasta Salad, Roasted Vegetable, Pesto Parmesan Cheese v
Baby Spinach, Toasted Walnut, Blue Cheese, Sherry Vinaigrette v, ga
Heirloom Cherry Tomato, Fresh Mozzarella Cheese, Basil v, ga

BUILD YOUR OWN SALAD BUFFET

minimum 12 guests

Includes:

Dessert Tray
Water and Assorted Soft Drinks

COBB SALAD

21.95 per guest

Herb Grilled Chicken, Crispy Bacon, Avocado, Cherry Tomato, Cucumber, Hard Boiled Egg, Blue Cheese Crumbles, Baby Greens, Buttermilk Ranch and House Balsamic Vinaigrette

CAESAR SALAD v

19.95 per guest

Herb Grilled Chicken, Lemon Roast Shrimp, Roasted Tomato, Grilled Seasonal Vegetables, Shaved Parmesan, Garlic Crouton, Kale Power Mix, Caesar & Avocado Yogurt Caesar



HOT BUFFET

HOT BUFFETS

minimum 12 guests | 29.95 per guest

Includes:

Dessert Tray
Water, AHA Sparkling Water, Soda

JAPANESE

Chicken Katsu, Lemon, Japanese BBQ
Teriyaki Pork Tenderloin, Charred Scallion
Yaki Udon, Zucchini, Carrot, Sesame v
Miso Honey Roast Eggplant v
Iceberg Salad, Cucumber, Carrot, Avocado, Edamame,
Ginger Vinaigrette v
Quick Pickled Napa Cabbage, Radish vg, ga

SOUTHERN BBQ

Maple Thyme Smoked Chicken ga
Smoked Boneless Pork Shoulder ga
BBQ Baked Beans vg, ga
Braised Collard Greens v, ga
Traditional Potato Salad v, ga
Creamy Cole Slaw v, ga
House-Made Cornbread v

TAQUERIA

Grilled Achiote Chicken ga
Roja Braised Beef ga
Cilantro & Lime Rice vg, ga
Slow Cooked Pinto Beans vg, ga
Pico de Gallo, Guacamole vg, ga
Sour Cream, Queso Fresco v, ga
Hard Shell, Soft Tortilla, Tortilla Chips

ITALIAN

Chicken Parmigiana, Mozzarella Cheese
Braised Beef & Ricotta Meatballs
Roasted Broccolini, Toasted Garlic vg, ga
Penne Marinara, Parmesan Cheese, Fresh Herbs v
Panzanella, Cucumber, Tomato, Garlic Crouton vg

CHINESE

Sweet & Sour Chicken
General Tso's Tofu, Chilis
Steamed Jasmine Rice vg, ga
Ginger Roasted Broccoli vg, ga
Vegetable Egg Rolls vg
Sesame Shaved Cucumber & Radish Salad vg, ga
Chilled Vegetable Lo Mein Noodle Salad v
Crispy Won Ton, Soy Dipping Sauce



VEGETABLE CRUDITES

Seasonal Local Vegetables, Chef Selection of Dips

8.00 per guest

AFTERNOON BREAK

Fresh Baked Cookies, House Chips, Soda, Water, AHA Sparkling Water

8.50 per guest

HUMMUS & PITA

Baked Pita Chips, Everything Local Hummus, Crispy Garbanzo

6.50 per guest

BETTER FOR YOU BREAK

Greek Yogurt Parfait, Fresh Sliced Fruit, Toasted Mixed Nuts, Water, AHA Sparkling Water

8.50 per guest

PRETZEL BAR

Fresh Baked Pretzels, Spicy Honey Mustard, IPA Cheddar Sauce

8.00 per guest

CHIPS & DIPS

House Chips, Tortilla Chips, Charred Tomato Salsa, Guacamole, Pimento Cheese

8.50 per guest



GENERAL INFORMATION

HOURS OF OPERATION

Monday-Friday, 7 a.m. to 3 p.m.

For any questions, please call 860.722.5144 or email Jesse Alward at Jesse.Alward@compass-usa.com.

DELIVERIES AND SERVICE FEES

There are no service fees for any in-house catered service provided during normal operating hours. After business hours may require a service charge. Fees may apply for service needed for off premise service.

DEADLINES

Order must be received at least two business days prior to the event. A limited menu will be available for orders placed less than two business days prior to the event.

CANCELLATION POLICY

Events cancelled less than two business days prior to the event may incur charges.

Individually packaged meals available upon request. Additional charges may apply.

DIETARY RESTRICTIONS & ALLERGENS

Please let us know of any dietary restrictions in advanced. While we take steps to minimize the risk of cross-contact, we cannot guarantee that any of our products are safe for people with peanut, tree nut, soy, milk, egg, shellfish, wheat or any other potential allergens.

SPECIAL EVENTS

We will be happy to assist you with your next special function. Please contact us to discuss your upcoming event.

- Menu Pricing does not include event staffing and rental costs. Costs will be determined upon confirmation of the size and nature of your event.
- Staffing and equipment rental will vary depending on the size and format of your event.
- Upgraded or special ordered rental equipment (linen and china) are available at an additional cost.
- Weekend events will incur additional labor charges based on the nature of your event.