



## A La Carte Menu

We strive everyday to make our customers happy!! These menus are meant to reflect a fraction of what we are capable of. If you are looking for something specific, Chef Alex has spent his entire career gaining as much knowledge as he can in a vast amount of cuisines. We will work as hard as possible to give you the culinary experience you are looking for!

### Appetizer Trays

**Prices based off 25 pieces. [c] denotes cold appetizer**

Hoisin-Soy Chicken Skewers w/ teriyaki glaze **\$28**

Baked Brie and Balsamic Marinated Strawberry Puffs **\$31.5**

Spanakopita **\$22**

Asian Pork Meatballs **\$36**

**[c]** Smoked Crab Dip with Sourdough Crostini **\$48**

Vegetable Dumpling w/ lemongrass dipping sauce **\$32**

Squash Rangoon w/ sweet and sour sauce **\$34**

**[c]** Potato Latkes w/ salmon mousse and dill **\$38**

**[c]** Seared Sesame Tuna on sushi rice cakes **\$45**

Asparagus and Asiago Quiche Bites **\$34**

Bacon wrapped scallops w/ horseradish crema **\$42**

Moroccan Chicken Skewers w/ tzatziki **\$29**

Smoked Sausage en croute **\$25**

**[c]** Spanish Shrimp Skewers w/ tomato and olives **\$55**

**[c]** Prosciutto wrapped Melon and Provolone **\$39**

Black Bean and Charred Corn Empanada **\$32**

Award Winning Beer Mac 'n' Cheese Fritters **\$38**

**[c]** Tomato and Basil Bruschetta on crostini **\$24**

**[c]** Roasted Mushroom Bruschetta **\$26**

Crispy Four Cheese ravioli w/ tom sauce **\$31**    Lamb Skewers w/ tzatziki, mint and tahini **\$41**

# Platters

Pricing denotes small/large

Small platters feed approx. 12-16ppl

Large platters feed approx. 18-24ppl

## Sliced Fruit

**\$52/\$96**

Cantelope  
Honeydew  
Pineapple  
Seasonal Stonefruit  
Granny Smith Apples  
Seasonal Berries

## Crudite

**\$45/\$82**

Carrot  
Celery  
Red peppers  
Cherry tomatoes  
Broccoli  
House-made Ranch Dipping sauce

## Charcuterie

**\$75/\$135**

Assorted cured meats  
(Salami, Pepperoni, Capicola and Soppressata)  
Roasted Red Peppers  
Mixed Marinated Olives  
Pepperoncini  
Marinated Vegetables  
(artichokes, mushrooms and asparagus)  
Roasted Garlic Cloves  
Marinated Mozzarella  
Crostiti

## Fruit and Cheese

**\$55/105**

Honeydew  
Cantelope  
Watermelon  
Grapes  
Seasonal Berries  
Dried Cherries and Cranberries  
White Cheddar  
Pepperjack  
Colby Jack  
Swiss

## International Cheese and Meat

**\$68/125**

Brie  
Porter Cheddar  
Feta  
Gorgonzola  
Prosciutto  
Spanish Chorizo  
Giardiniera  
Amarena Cherries  
Fresh Fruit and Mixed Nuts

## Mediterranean

**\$58/\$110**

Dolmas  
Roasted Red Pepper Hummus  
Tzatziki  
Fresh Cucumbers  
Roasted Garlic Cloves  
Marinated Feta  
Mixed Olives  
Pita, Naan and Sesame Crackers

## Entrees

**Price denotes half/full tray**

**-Half Tray feeds approx. 16-20 ppl-**

**-Full tray feeds approx. 35-40 ppl-**

### **Chicken and Pork**

Chicken Parmigiana **\$55/\$105**

Chicken Marsala **\$50/\$100**

Pork Loin Picatta **\$55/\$105**

Italian Sausage and Peppers(hot or mild) **\$54/\$102**

Pit BBQ Chicken Thigh **\$45/\$95**

Tandoori Chicken **\$58/\$110**

Nashville Hot Fried Chicken **\$65/\$125**

Herb Roasted Pork Tenderloin **\$58/\$110**

Roasted Tomato and Goat Cheese Chicken Breast **\$68/\$118**

### **Beef**

Meatballs(smoked/notsmoked) in marinara **\$62/\$120**

Shimpy's Pit BBQ Brisket **\$144/\$210**

Braised Short Rib **\$124/\$205**

### **Seafood**

Maryland Style Crabcakes **\$145/\$185**

### **Pasta**

Tortelloni Alfredo **\$89/\$160**

Pesto Tortellini **\$45/\$85**

Seasonal Vegetable Lasagna **\$68/\$118**

Bolognese Lasagna **\$74/128**

Crab Gravy Spaghetti **\$94/\$172**

# Sandwich Trays

## Hoagies

### CHOICE OF 3 OPTIONS

#### \$1/PP FOR EACH ADDT'L OPTION

All hoagies trays are based off 2 pcs per person and come with a side of mustard, mayo and herb oil on request

**\$8/pp**

Honey Roasted Turkey and Swiss

Black Forest Ham and Cheddar

Italian (Genoa Salami, Soppressata, Capicola, Aged Provolone, Italian long hot peppers, lettuce, tomato and herb oil)

Herb Roasted Pork, broccoli rabe, roasted red peppers, aged provolone and garlic aioli

Roast Beef, Tomatoes, Sautéed Spinach, aged cheddar and Horseradish Cream

Smoked Turkey, Gouda, lettuce, cranberry mayo

Grilled Vegetables, shaved parmesan and rosemary aioli

## Artisan Sliced Bread

### CHOICE OF 2 OPTIONS

#### \$1/PP FOR EACH ADDT'L OPTION

All sliced bread trays are based off 4 quarters per person and come with a side of mustard, mayo and herb oil on request

**\$7/pp**

Honey Roasted Turkey Club

Black Forest Ham Club

BLT

Roasted Beef Club

Three Cheese Club

## Tea Sandwiches

### CHOICE OF 3 OPTIONS

#### \$1/PP FOR EACH ADDT'L OPTION

All tea sandwich trays are based off 4 pcs per person and come with a side of mustard, mayo and herb oil on request

**\$9/pp**

Smoked Salmon and dill

Cucumber and caper

Smoked Whitefish Salad

Smoked Salmon Salad

Waldorf Chicken Salad

Smoked Paprika Egg Salad

Cream Cheese and Heirloom Tomato

Hummus and Red Pepper

## Wraps

### CHOICE OF 2 OPTIONS

#### \$1/PP FOR EACH ADDT'L OPTION

All wrap trays are based off 2 pcs per person and come with a side of mustard, mayo and herb oil on request

**\$8/pp**

Chicken Caesar

Guacamole Chicken

Roasted Squash, Goat Cheese and Arugula

Ancho Pepper Chicken with pico de gallo, cheddar and lettuce

## Assorted Hoagie and Wrap Tray

### CHOICE OF 5 SANDWICH OPTIONS

(not including sliced bread or tea sandwiches)

#### \$1/PP FOR EACH ADDT'L OPTION

All Assorted trays are based off 2 pcs per person and come with a side of mustard, mayo and herb oil on request

**\$9/pp**

**\*\*All orders require a minimum of 20 people**

**\*\*Prices Effective 8/31/20 and are subject to change without notice**

**\*\*Prices are based off PICK-UP ONLY. Any Deliveries are subject to a delivery fee**

**\*\*Prices are not valid with a service package**

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**