

## Breakfast

Prices Based Per Person

### Assorted Baked Goods \$2.50

Mini Danishes, Chocolate Croissants, Cinnamon Rolls, Muffins

### Mixed Muffin Platter \$2.00

Blueberry, Banana Nut, Cinnamon Streusel & Corn

### Assorted Bagels with Butter and Cream Cheese \$2.50

### Fresh Fruit Cup \$2.50 / \$ 3.75

Served in a Large Bowl / Individually

### Yogurt & Granola Parfait \$2.00 / \$ 3.50

Served in a Large Bowl / Individually

### Fresh Berries, Yogurt, and Granola \$ 3.75

### Coffee \$1.40 / Box of Coffee \$13.50

### Assorted Juices and Waters \$1.40

### Quiche Serves 6-8 \$27.00

A Moist and Fluffy Egg and Cheese Blend with Your choice of Filling in a Flaky Pastry Crust

### Scrambled Eggs \$4.25

### Bacon or Sausage \$2.50

### Roasted Potatoes \$2.00

## Sandwich Platter or Boxed Lunch

### Assorted Sandwich Platter \$6.25

All Natural Turkey, Honey Roasted Ham, Roast Beef each with Cheese, Tuna Salad, Egg Salad, Chicken Salad, Hummus & Veggie. For larger Platters: Tomato Mozzarella, BLT & Chicken Caesar. Sandwiches served with Lettuce and Tomato. Condiments on the Side

Breads include a variety of Homemade White, Wheat, and Multi Grain. Also: Rye, Ciabatta, Focaccia, Bulkies, and Wraps.

## Create Your Perfect Lunch with These Additions

Potato Salad	1.50	Assorted Potato Chips	1.00
Cole Slaw	1.50	Granny Smith Apple	1.25
Cucumber Salad	1.50	Veggie Orzo Salad	3.00
Pasta Salad	1.50	Cookies	.65
Side Salad	2.25	Brownies	1.00
Cup of Soup	2.75	Bowl of Soup	4.20
Can Soda, Bottle Water	1.40	Bottle Drink	1.87

Creative

Inspired

Customized

Everything Made from Scratch

This is the Foundation for Everything We Create.

## Entrées

10 Person Minimum

**Pasta Primavera \$6.50**

A Wonderful Blend of Vegetables Seasoned and Sautéed in Olive Oil and Garlic Sauce

**Cheese, Meat, Veggie or Spinach Lasagna \$6.50**

Rich Layers of Cheese, Pasta and Homemade Marinara with Spinach or Veggies

**Meatballs and Pasta \$7.50**

**Roasted Vegetable Napoleon \$11.00**

Thick Slices of Roasted Vegetables Layered with Fresh Mozzarella and Balsamic Glaze

**Eggplant Parmesan \$8.50**

Breaded Eggplant Layered with Marinara and Mozzarella Cheese

**Pesto Pasta \$6.50**

A Classic Homemade Blend of Fresh Basil, Parmesan, Olive Oil, and Garlic

Add Chicken \$2.00 Shrimp \$4.00

**Shrimp Scampi over Pasta \$12.00**

Sautéed in an Herbed Butter and Olive Oil Garlic Sauce

**Creole Crab Cakes \$12.00**

Maryland Blue Crab Cakes Topped with a Rémoûlade Sauce

**Stuffed Salmon \$12.00**

Wild Alaskan Baked Stuffed Salmon with Lemon Butter

**Soy Ginger Salmon \$12.00**

With Dill Cream Tossed Mixed Greens

**Seared Tuna Steak \$15.00**

8 oz. Ahi Tuna with Wasabi Tossed Spinach

**Slightly Spicy Shrimp \$12.50**

Grilled and Served over Roasted Vegetables and Smothered Corn

**Baked Stuffed Haddock \$11.50**

Stuffed with a White Wine Herbed Stuffing

**Chicken Marsala \$8.00**

Sautéed with Mushrooms in a Rich Marsala Wine Sauce

**Chicken Picatta \$8.00**

Sautéed in a Creamy Lemon Caper Sauce

**Chicken & Broccoli Alfredo \$8.50**

Over Pasta in a Parmesan Garlic Cream Sauce

**Chicken Parmesan \$8.50**

Breaded and Layered with Marinara Sauce and Cheese

**Mushroom Stuffed Chicken Breast \$8.50**

With a Hearty Mushroom Stuffing

**Chicken Pot Pie \$8.50**

A Classic Blend of Chicken, Gravy, and Vegetables in a Flaky Pastry Crust

**Chicken Cordon Bleu \$8.50**

Grilled with Ham and Swiss Cheese Baked and Topped with Honey Mustard

**Bruschetta Chicken \$8.00**

Grilled with Homemade Bruschetta and Baked with Provolone Cheese

**Apple & Caramelized Onion Stuffed Pork \$8.50**

Whole Pork Loin Filled with a Sweet Blend of Apples and Onions

**Port Roasted Pork Loin \$9.50**

Slow Roasted and Finished with a Port Reduction

**Red Wine Marinated Steak Tips \$13.00**

**Salisbury Steak \$8.00**

Juicy 8 oz. Steak Served with Caramelized Onions and Gravy

**Filet Mignon \$15.00**

8 oz. Hand Trimmed Filet Cooked to Perfection with Hollandaise Sauce

**Stuffed Beef Tenderloin \$15.00**

Whole Beef Tenderloin Filled with a Moist White Wine Stuffing

**Beef Stew \$9.00**

A Hearty Blend of Slow Cooked Beef and Root Vegetables over Egg Noodles

**Beef Stroganoff \$11.00**

Tender Slices of Beef Smothered in a Mushroom Cream Sauce

**Shepard's Pie \$8.50**

Seasoned Ground Meat, Vegetables and Mashed Potatoes Layered and Baked

**NY Strip Steak \$13.00**

10 oz. Strip Seasoned and Grilled and Finished with a Red Wine Reduction

**Chicken, Sausage or Vegetarian Jambalaya \$6.50**

## Sides

Garlic Mashed Potatoes	\$2	Steamed Veggies	\$2
Potatoes Au Gratin	\$3	Pepper & Onion Corn	\$2
Oven Roasted Potatoes	\$2	Creamed Spinach	\$2
Sweet Potato Purée	\$2	Broccoli Hollandaise	\$3
Twice Baked Potatoes	\$4	Pasta Marinara	\$2
Rice Pilaf	\$2	Pasta Alfredo	\$3
White Rice	\$1	Pasta Aglio e Olio	\$2
Mushroom Risotto	\$3	Pasta Salad	\$2
Wild Rice	\$2	Cucumber Salad	\$2
Cheese Grits	\$2	Side Salad	\$2
Polenta Cake	\$2	Side Caesar Salad	\$2

## Dessert

Tiramisu	\$3	Cheesecake	\$3
Strawberry Shortcake	\$2	Carrot Cake	\$3
Assorted Brownies	\$1	Assorted Cookies	\$.65
Chocolate Cake	\$3	Crème Brulée	\$5
Chocolate Covered Strawberries	Market	Cupcakes	\$1.5
Key Lime Pie	\$2.5	Lemon Bars	\$2
Chocolate Mousse	\$3	Seasonal Pies	Market
Bread Pudding	\$3	Pralines	\$2
Fresh Fruit Tartlet	\$4	Pecan Pie	\$3
		Bananas Foster	\$4

## Platters & Dips

Prices are Based Per Person with a 10 person Minimum

**Luscious Fresh Fruit Platter \$4.00**

**Fresh Fruit Bowl \$2.50**

A Beautiful Assortment of Fresh Seasonal Fruits

**Crisp Veggie & Assorted Dips \$3.00**

Crisp Vegetables with our Homemade Dill and Spinach Dips

**Assorted Artisan Cheese \$4.00**

A Variety of Cheeses with Crackers, and Fresh Grapes

**Grilled and Chilled Shrimp \$4.00**

With Homemade Cocktail and Rémooulade Sauces

**Classic Antipasto \$5.00**

A Wonderful Array of Marinated and Roasted Vegetables, Meats and Cheeses

**7 Layer Dip Served Hot or Cold \$3.00**

Served with Tortilla Chips

**Hot & Creamy Crab Dip \$3.50**

Served with Toast Points

**Hummus Platter \$2.50**

Served with Carrots, Celery, and Homemade Bread and Pita

**Spinach Artichoke Bread Bowl \$3.50**

Served with Tortilla Chips and Bread Bites

**Sweet Tomato Bruschetta Dip \$2.50**

Served with Tortilla Chips and/or Toast Points

**Decadent Smoked Salmon \$4.50**

With Toast Points, Red Onion, Tomato, Capers, Hard Boiled Egg & Lemon Wedges

**Traditional Home Made Salsa and Guacamole \$4.00**

Served with Tortilla Chips

**Bite Size Sandwich Wrap Platter \$3.50**

**Mini Croissant Sandwiches \$3.50**

**Orzo, Veggie, Feta Salad \$3.00**

**Black Bean Veggie Salad \$3.00**

## Salads

### Poached Pear Salad \$2.75

Mixed Greens, Poached Pears, Red Grapes, Goat Cheese and Sweet Wine Reduction

### Classic Caesar \$2.25

Romaine Lettuce, Croutons and Parmesan Cheese

### Spinach Apple Walnut Salad \$2.50

Baby Spinach, Candied Walnuts, Apples, Raisins with Balsamic Vinaigrette

### Garden Salad \$2.25

Mixed Greens with Tomatoes, Cucumbers, and Croutons with Your Choice of Dressing

### Chopped Blue Cheese Salad \$2.50

Iceberg with Blue Cheese, Tomatoes, Bacon with Blue Cheese Dressing

### Avocado Goat Cheese \$2.75

Baby Spinach, Avocado, Goat Cheese, Tomatoes with Balsamic Vinaigrette

### Greek Salad \$2.50

Iceberg, Tomato, Cucumber, Onion, Olives, Feta with Greek Dressing

Chicken, Tuna, or Egg Salad, Chicken, Salmon or Shrimp can be added to any Salad

## Sample Hors D' Oeuvre Menu Options

Prices are Based per Piece with a 24 Piece Minimum

Prices Range from 1 - 5 Per Piece

### Served Cool

Parmesan, Red Pepper & Artichoke Phyllo Cup	Creamy Dill Stuffed Cucumber
Grilled Shrimp Crostini with Avocado Cream Sauce	Antipasto Skewer
Goat Cheese & Herb Stuffed Cherry Tomato	Roast Beef & Horseradish
Poached Pear with Whipped Blue Cheese	Bacon & Chicken Salad Cup
Tomato, Mozzarella & Basil Toast or Skewer	Mini Caesar Salad Pickups
Poached Pear with Cream Cheese & Cinnamon	Smoked Salmon & Dill

### Served Hot

Spinach & Cheese Stuffed Phyllo	Crab Cake with Rémooulade Sauce
Cheese Stuffed Phyllo	Cheese Grits and Shrimp Spoon
Stuffed Mushrooms	Bacon Wrapped Scallops
Margarita Chicken	BBQ Meatballs
Chicken Cordon Bleu	Teriyaki Meatballs
Prosciutto Wrapped Grilled Asparagus	Burger Sliders
Honey Chicken Wrapped in Phyllo	Beef Satay
BBQ Pulled Pork Sliders	Chicken Satay
Grilled Pineapple Wrapped with Hot Pastrami	Reuben Sliders
Grilled Asparagus Wrapped with Hot Pastrami	Mini Beef Wellington
Coconut Shrimp with Sweet Chili Sauce	Spring Rolls with Sweet & Sour
Raspberry & Brie Stuffed Phyllo	Fig & Mascarpone Purse