

Breakfast

Prices Based Per Person

Assorted Baked Goods \$2.99

Mini Danishes, Chocolate Croissants, Cinnamon Rolls, Muffins

Mixed Muffin Platter \$2.99

Blueberry, Banana Nut, Cinnamon Streusel & Corn

Assorted Bagels with Butter and Cream Cheese \$2.99

Fresh Fruit Cup \$2.99 /\$4.50

Served in a Large Bowl / Individually

Yogurt & Granola Parfait \$2.75 /\$ 4.25

Served in a Large Bowl / Individually

Fresh Berries, Yogurt, and Granola \$ 4.50

Coffee \$1.75 / Box of Coffee \$14.99

Assorted Juices and Waters \$1.75

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 \$2.75

Roasted Potatoes \$2.00

French Toast \$2.99

Sandwich Platter or Boxed Lunch

Assorted Sandwich Platter \$6.99

All Natural Turkey, Honey Roasted Ham, Roast Beef each with Cheese, Tuna Salad, Egg Salad, Chicken Salad, Hummus & Veggie, 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	1.25
Cole Slaw	1.50	Granny Smith Apple	1.25
Cucumber Salad	1.50	Veggie Orzo Salad	3.00
Pasta Salad	1.50	Cookies	.85
Side Salad	2.75	Brownies	1..25
Cup of Soup	3.74	Bowl of Soup	5.29
Can Soda, Bottle Water	1.75	Bottle Drink	2.25

Creative

Inspired

Customized

Everything Made from Scratch

This is the Foundation for Everything We Create.

Entrées

10 Person Minimum

Pasta Primavera \$7.99

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

Cheese, Meat, Veggie or Spinach Lasagna \$7.99

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

Meatballs and Pasta \$8.50

Eggplant Parmesan \$8.50

Breaded Eggplant Layered with Marinara and Mozzarella Cheese

Pesto Pasta \$7.00

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

Add Chicken \$2.00 Shrimp \$4.00

Shrimp Scampi over Pasta \$14.00

Sautéed in an Herbed Butter and Olive Oil Garlic Sauce

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

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 \$8.99

Over Pasta in a Parmesan Garlic Cream Sauce

Chicken Parmesan \$8.99

Breaded and Layered with Marinara Sauce and Cheese

Bruschetta Chicken \$8.00

Grilled with Homemade Bruschetta and Baked with Provolone Cheese

Port Roasted Pork Loin \$9.50

Slow Roasted and Finished with a Port Reduction

Red Wine Marinated Steak Tips \$15.00

Beef Stew \$10.00

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

Beef Stroganoff \$12.00

Tender Slices of Beef Smothered in a Mushroom Cream Sauce

Shepard's Pie \$9.00

Seasoned Ground Meat, Vegetables and Mashed Potatoes Layered and Baked

Chicken, Sausage or Vegetarian Jambalaya \$7.00

Sides Added to Entrées

Garlic Mashed Potatoes	\$2	Steamed Veggies	\$2
Oven Roasted Potatoes	\$2	Creamed Spinach	\$2
Sweet Potato Purée	\$2	Steamed Broccoli	\$3
Roaster Brussel Sprouts	\$3	Pasta Marinara	\$2
Rice Pilaf	\$2	Pasta Alfredo	\$3
White Rice	\$1	Pasta Aglio e Olio	\$2
Mushroom Risotto	\$4	Pasta Salad	\$2
Cucumber Salad	\$2	Cheese Grits	\$2

Dessert

Tiramisu	\$3	Cheesecake	\$4
Strawberry Shortcake	\$2	Carrot Cake	\$2
Brownies	\$1	Assorted Cookies	\$.85
Chocolate CupCakes	\$3	Lemon Bars	\$2

Platters & Dips

Prices are Based Per Person with a 10 person Minimum

Luscious Fresh Fruit Platter \$4.00

Fresh Fruit Bowl \$2.99

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 \$4.50

A Variety of Cheeses with Crackers, and Fresh Grapes

Grilled and Chilled Shrimp \$5.75

With Homemade Cocktail and Rémoulade 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

Hummus Platter \$2.75

Served with Carrots, Celery, and Homemade Bread and Pita

Spinach Artichoke Bread Bowl \$4.00

Served with Tortilla Chips and Bread Bites

Sweet Tomato Bruschetta Dip \$3.00

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 Pico De Gallo 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 \$2.99

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

Classic Caesar \$2.75

Romaine Lettuce, Croutons and Parmesan Cheese

Spinach Apple Walnut Salad \$2.99

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

Garden Salad \$2.50

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

Chopped Blue Cheese Salad \$2.99

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

Avocado Goat Cheese \$3.25

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

Greek Salad \$2.99

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 Rémoûlade 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