

The Works..... 15.49/pp

Entrée, side dish, choice of house or caesar salad, homemade biscuit and dessert

Entrees

- Chicken Piccata**
lemon-caper sauce
- Crab Cakes (add 3/pp)**
red pepper aioli
- Chicken Florentine**
spinach cream sauce
- Sesame Chicken & Broccoli**
- Aneu Chicken *GF**
artichokes, spinach, oven roasted tomatoes, truffle cream sauce
- Meatloaf**
traditional beef, turkey or vegan
- Chicken Parmesan**
- Spaghetti Squash Bake *GF/V**
tomatoes, mozzarella and basil
- Salmon Provencal *GF**
(add 2/pp)
tomato-white wine and caper sauce
- Braised Short Ribs *GF**
(add 4/pp)
- Bruschetta Chicken Bake *GF**
- Chicken Roulade *GF**
spinach, cheese and pesto
- Chicken Cordon Blue**
ham, swiss cheese
- Stuffed Peppers *GF**
beef, turkey or vegan
- Lentil & Zucchini Curry *GF/V**
- Rosemary Pork Tenderloin *GF**

Side Dish Ideas

- Jasmine Rice *GF/V
- Wild Rice *GF
- Brown Rice Pilaf *GF
- Mexican Rice *GF
- Mashed Potatoes *GF
- Mashed Cauliflower *GF
- Roasted Vegetables *GF/V
- Roasted Potatoes *GF/V
- Roasted Sweet Potatoes *GF/V
- Green Beans Almondine *GF/V
- Sauteed Kale *GF/V
- Cauliflower Risotto *GF
- Roasted Brussels Sprouts *GF/V
- Steamed Vegetable Medley *GF/V
- Garlic-Parmesan Potatoes and Broccoli *GF
- Sauteed Zucchini and Onions *GF/V
- Pesto Pasta with Broccoli
- Penne Rosa

Themes

- The Bella**
chicken parmesan, baked ziti, caesar salad, garlic bread, mini cannolis 15.99/pp
- South of the Border**
choice of chicken or beef burritos, tacos or enchiladas. Served with rice and beans, garden salad and apple fajitas 16.99/pp
- Ciao Abruzzi**
chicken marsala, mashed potatoes, zucchini and onions, arugula salad, mini cannolis 17.99/pp
- Mardi Gras**
choice of traditional jambalaya or cheesy shrimp and grits. Served with ratatouille, signature salad, cornbread, pina colada cake 17.99/pp
- Tour de France**
chicken breast, Cognac creme sauce, Cauliflower Risotto, herb roasted potatoes, chopped salad, Avocado chocolate mousse 17.99/pp
- Asian Flair**
chicken stir fry served with jasmine rice, mandarin salad, chocolate covered fortune cookies 16.49/pp
- Mexican Fiesta**
choice of chicken or beef fajitas Served with Mexican rice, southwest salad, chips and salsa, apple fajitas 18.99/pp
- Brotherly Love**
choice of chicken or beef cheesesteaks with fried onions, ketchup and Liscios rolls, mini soft pretzels with mustard, traditional garden salad, picnic pasta salad, homemade potato chips and assorted homemade "TastyKakes" 16.99/pp
- Potato Bar**
baked potatoes with all the fixins: your choice of beef, turkey or vegan chili, chopped bacon, sour cream, scallions, shredded cheese, and broccoli. Served with garden salad, rolls and dessert 16.49/pp



Snacks (minimum 10 guests)

We can make any snack to fit your needs

- Soft Pretzel Station**3.49/pp
with an assortment of dips
- Homemade Salsa & Guacamole**.....4.49/pp
with homemade corn tortilla chips
- Artisan Cheese Tray** 5.49/pp
with grapes and strawberries
- Homemade Granola Bars** 4.59/pp
- Housemade Trail Mix *GF/V** 3.99/pp
- Fresh Vegetable Tray *GF** 4.49/pp
with creamy peppercorn dip
- Fresh Fruit Tray** 4.49/pp
- Hummus with Pita** 2.99/pp
- Homemade Cookies & Bars** 2.99/pp
- Energy Bites**2.59/pp
- Mediterranean Tray** 8.99/pp
- Charcuterie and Cheese Tray** 8.99/pp



Beverages

- HOT Beverages**
Our famous Douwe Egbert Coffee served with cream and sugars or Tea Assortment (6 person min)...2.49/pp
Decaf2.49/pp
Hot Tea 1.99/pp
- COLD Beverages**
Fresh Pressed Green & Specialty Juices4.00/pp
Fresh Pressed Orange & Apple Juice2.00/pp
Homemade Iced Teas & Lemonades2.00/pp
Bottled Water1.65/pp
Soda1.65/pp

Our mission at Aneu Catering is to serve our clients with the highest level of personal attention. Our focus revolves around exceeding your expectations with cutting edge menus and presentations, as well as caring and professional service.

With over 28 years of experience behind the company and an extensive menu unlike any other caterer, we promise to satisfy your every need. We will gladly customize any menu to meet your taste, dietary restriction, and budget!

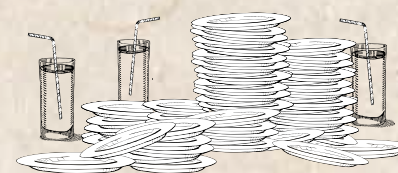
We understand last minute meetings and events and will always accommodate same day orders!

Our minimum order for cold catering is 6 guests and 10 guests for hot catering. A delivery and set up charge of 12% will be added to catering orders during our normal business hours (Monday - Friday, 6am-3pm) and 18% after hours. All catering orders include disposable plates, utensils, and napkins. Please ask us if you are interested in tablecloths, ice, formal dinnerware and/or on-site staff.

Please Note: We can customize any order to meet your preferences and/or dietary needs. We are ALWAYS creating... and adding new items weekly, so if you don't see what you'd like, please ask!



KITCHEN + JUICERY



Locations

- 1556 E. Lancaster Avenue | Paoli, PA 19301
610.251.9600 | catering@aneucatering.com
- 1225 Montrose Avenue | Rosemont, PA 19010
610.525.1711
- COMING SOON | King of Prussia
ANEUCATERING.COM

Follow us: @aneucatering @aneukitchen



Corporate Catering Menu

1556 E. Lancaster Avenue
Paoli, PA 19301
610.251.9600
catering@aneucatering.com

ANEUCATERING.COM





Vegan Energy Wrap

Breakfast

Just Bagels

Assorted freshly baked bagels served with butter, plain cream cheese, preserves and peanut butter 4.49/pp

Just Pastries

An assortment of our homemade tea breads, pastries, seasonal scones and croissants 5.49/pp

Healthy Start

Individual parfaits with housemade granola, vanilla-almond yogurt, fresh berries served with homemade scones. 5.49/pp
Greek Yogurt add 1.00/pp

Breakfast Sandwich

Egg and cheese with your choice of bacon, sausage, turkey sausage on a kaiser roll, bagel, croissant or English muffins 6.99/pp

Traditional Breakfast

Scrambled eggs or veggie frittata, choice of bacon, sausage or turkey sausage, potatoes o'brien, fresh fruit and homemade scones 12.49/pp

Lox and Bagels

Smoked salmon, hard boiled eggs, diced onions, diced tomatoes, and capers served with cream cheese and bagels 9.99/pp

Breakfast add-ons

Monkey Bread 5.99/pp

Energy Bites *GF/V 2.59/pp

Mini Scones 1.50/pp

Fresh Fruit Salad 3.99/pp

Breakfast Meat 3.49/pp

Continental Deluxe

Assorted bagels, tea breads, and seasonal scones served with butter, plain cream cheese, preserves and fresh fruit salad 7.99/pp

Vegan Energy Wraps

peanut butter, banana, honey and granola in a whole wheat wrap 5.49/pp

Continental

Assorted bagels, tea breads, pastries and scones served with cream cheese and preserves 4.99/pp

Acai Bowl *V/GF

topped with toasted coconut, sliced strawberries and toasted almonds 6.49/pp

Ultimate Breakfast

Scrambled eggs, choice of breakfast meat, potatoes o'brien, homemade scone and choice of pancakes or french toast 16.49/pp

Egg "McNuffins" *GF

Nothing but healthy! Inside out egg and cheese sandwiches with turkey sausage, avocado, tomato, and vegan sriracha aioli served with fruit and gluten free scones 11.99/pp

Individual Egg Stratats *GF

Choose from bacon-cheddar, roasted veggie-feta, or egg whites with sweet potatoes, black beans and corn 6.99/pp

Pancakes/French Toast 4.99/pp

Oatmeal with Bananas, Brown Sugar, Almonds and Toasted Coconut 3.99/pp

Cold Lunch

available as buffet or individual bags - add gluten free bread 1.25/pp

Aneu Lunch - Top Seller!

assorted sandwiches/wraps, our famous homemade potato chips, caesar or house salad, seasonal pasta salad and desserts 14.49/pp

Build Your Own Sandwich & Wrap Tray

(minimum of 15 ppl) choice of 3 meats: sliced grilled chicken, boar's head turkey, roast beef, ham, tuna salad or chicken salad with lettuce, tomato, onions, assorted cheese, bread, croissants, wraps and condiments with caesar or house salad, seasonal pasta salad, homemade potato chips and dessert 16.99/pp

Just Sandwiches

Assorted sandwiches and wraps with our famous homemade potato chips 9.99/pp

Specialty Hoagies

Includes traditional Italian, turkey, tuna, roast beef, grilled chicken, ham and vegetarian with our home-made potato chips, caesar or house salad, seasonal pasta salad and dessert 14.99/pp

Croissant Deluxe

Roast beef, ham and brie, tuna salad, chicken salad and caprese all on our homemade croissants served with caesar or house salad, seasonal pasta salad, homemade potato chips and dessert 14.99/pp

Impress Package

(minimum of 15 ppl) Mini turkey, chicken salad, and roast beef sandwiches, broccoli salad, spinach-tomato dip with homemade tortilla chips, cheese and veggie tray, and dessert 18.99/pp



Assorted Sandwiches & Wraps

Chef's Sandwich Ideas

prepared as a chef's assortment on locally made breads, rolls and wraps unless otherwise specified (minimum 10 guests)

Chicken Caesar Wrap

Chicken Pesto

Organic Egg Salad

Roast Beef

Ham and Brie

Blackened Chicken Wrap

Tuna Salad

Ham and Swiss

Curried Chicken Salad

Turkey & Cheddar

California Turkey

Mango Chicken Wrap

Richard's Chicken Salad

Shrimp Salad

And More!

Vegetarian Options

Roasted Veggie

Tuscan Eggplant

Caprese

Greek Goddess



Homemade Potato Chips

Salad Stackers14.99/pp

Served as individual salads or as a big bowl with rolls and dessert

Cobb *GF

romaine and leaf lettuce with grilled chicken, bacon, hard boiled eggs, tomatoes, and bleu cheese dressing

Spinach *GF

baby spinach, grilled shrimp, strawberries, almonds, goat cheese and bacon, balsamic vinaigrette

Southwestern *GF

field greens, blackened chicken, black bean and corn salsa, cheddar jack cheese, avocado, fried tortilla strips, cilantro vinaigrette

Aneu Signature *GF

field greens, grilled chicken, apples, pistachios, cran raisins, bleu cheese, strawberry vinaigrette

Arugula *GF

arugula, grilled chicken, tomatoes, pine nuts, parmesan, citrus vinaigrette

Chopped *GF

chopped greens, salmon, red peppers, corn, chick peas, red onions, cucumbers, feta cheese, citrus vinaigrette

Asian

field greens, sesame chicken, purple cabbage, mandarin oranges, almonds, soy vinaigrette

Chicken Caesar

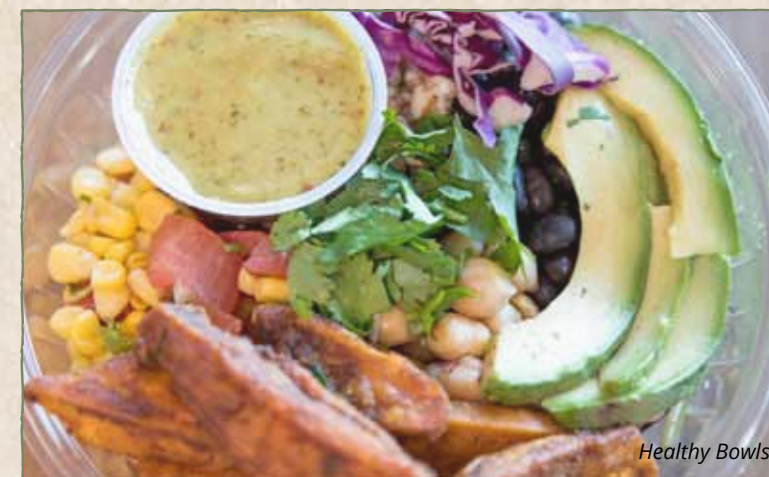
romaine, grilled chicken, sourdough croutons, parmesan cheese, homemade caesar dressing

Greek *GF

romaine, grilled chicken, green peppers, tomatoes, olives, cucumbers, feta cheese, balsamic vinaigrette

Build Your Own Salad Bar

(minimum 10 guests) with all the fixins 17.99/pp



Healthy Bowls

Healthy Bowls14.99/pp

served cold individually or hot as a buffet with a choice of homemade biscuit or chips and dessert

Sesame Noodle Bowl

grilled shrimp, cabbage, edamame, red peppers, sesame-peanut sauce

Black Bean and Sweet Potato Salad *GF

served over quinoa with avocado, cilantro crema

Vegan Crunch *V

butternut squash and farro salad with seasonal fruit and avocado over cabbage

Curried Lentil and Zucchini Bowl *GF/V

fresh spinach, roasted cauliflower over brown rice

Taco Bowl *GF

Mexican rice topped with our famous chicken, lettuce, cheese, salsa and avocado

Salad Trio *GF

mango chicken salad, black bean and corn salad, broccoli salad

Hot Sandwiches 13.49/pp

Served with chips and dessert.

Add a salad: 1.99/pp

Chicken or Beef Cheesesteaks

fried onions and ketchup

Hot Roast Beef

provolone and horseradish aioli

Pulled Pork

BBQ pork, provolone cheese with homemade coleslaw

Chicken Parmesan

breaded chicken cutlet, tomato sauce, provolone

Eggplant Parmesan

homemade eggplant parmesan

Mama's Meatballs

Homemade "Mama's Meatballs" served with marinara sauce and sharp provolone cheese

Hot Turkey Sandwiches

with a turkey jus

Sausage

grilled peppers and onions



Mama's Meatballs

Hot and Simple12.49/pp

Served with choice of house or caesar salad and dessert

Pesto Pasta

with chicken and roasted veggies

Baked Ziti

with homemade mozzarella and ricotta cheese

Aneu Chicken and Pasta

oven roasted tomatoes, spinach, truffle cream sauce

Turkey Sausage

pasta, broccoli rabe, sundried tomatoes, garlic-white wine sauce

Arroz con Pollo *GF

Mexican chicken and rice, monterey jack cheese

Cajun Chicken Pasta

Pasta Bolognese

Chicken Pot Pie

Chili *GF

turkey and white bean, traditional beef or vegan sweet potato, quinoa and black bean chili with sour cream and cheese

Lasagna

turkey, traditional ground beef, roasted veggie, or Mexican

Pollo Rustica *GF

turkey sausage, chicken, potatoes, red peppers, white wine garlic sauce

Spanikopita

Spaghetti Squash

Pad Thai *GF

egg, peanuts, scallions, carrots

Shepherds Pie *GF

traditional or vegetarian

Black Bean & Spaghetti

Squash Bake *GF/V

Penne Rosa

with Zucchini "Meatballs"



Soup 4.99/pp