

### Hors D'oeuvres Platters

Small (serves 8-10) / Medium (serves 15-20) / Large (serves 25-30)

Vegetable Platter w/ dip.

Small \$50 Medium \$80

Large \$100

Continental Cheese Platter

Small \$55 Medium \$85 Large \$110

Shrimp Cocktail Platter.

Served w/ cocktail sauce & lemons Small (4 dozen) \$70 Medium (8 dozen) \$120 Large (12 dozen) \$180

**Buffalo Chicken Dip** 

Served w/ grilled pita and tortilla chips Small pan \$50 Medium pan \$90 Large pan (serves 35-40) \$160 Fresh Fruit Platter

Small \$60 Medium \$90 Large \$120

Antipasto Platter

Small \$80 Medium \$120 Large \$150

Spinach Artichoke Dip

Served w/ grilled pita and tortilla chips Small pan \$40 Medium pan \$70 Large pan (serves 50-60) \$120

Hot Crab Dip

Served w/ grilled pita and tortilla chips Small pan \$50 Medium pan \$90 Large pan (serves 35-40) \$160



### Hors D'oeuvres

(minimum 50 pieces of each type)

#### Meat

Pigs in a blanket - \$2 each
Italian sausage and mozzarella stuffed mushrooms - \$2 each
Meatballs – choice of Swedish, Italian marinara or BBQ - \$2 each
Mini Yukon potatoes stuffed w/ bacon, chives, sour cream & cheddar cheese - \$2 each
Ropa Vieja in a plantain cup, topped w/ cilantro - \$3 each
Chicken satays – w/ peanut sauce, cilantro & lime wedges - \$3 each
Chicken Wings – buffalo, Honey BBQ, Garlic Parmesan or Jerk Spice - \$3 each
Sliders – choice of mini burgers, pulled pork or boneless chicken thighs - \$3 each

### Seafood

Salmon Arancini – stuffed w/ risotto, spinach, sun-dried tomatoes, ricotta & parmesan
- served w/ Sweet Chili Sriracha Honey Aioli - \$2 each
Crab stuffed mushrooms - \$3 each
Crab Cakes w/ remoulade sauce \$3 each

### Vegetarian

Caprese Skewers – fresh mozzarella, fresh basil, tomato, balsamic glaze - \$3 each Spinach & sun-dried tomato frittata - \$2 each Zucchini & Feta Fritters w/ Tzatziki Sauce \$2 each Harissa Hummus Grilled Cheese Pita – Gouda cheese, buttered and grilled - \$2 each



#### Salads

Small (serves 8-10) / Medium (serves 15-20) / Large (serves 25-30)

Classic Caesar – romaine, Caesar dressing, croutons & parmesan cheese Small \$40 / Medium \$60 / Large \$80

Mixed Greens – grape tomatoes, cucumber, shredded carrots w/ Italian dressing Small \$40 / Medium \$60 / Large \$80

Blueberry & Walnut – spring mix, blueberries, walnuts & balsamic dressing Small \$45 / Medium \$65 / Large \$85

Greek Salad – mixed greens, kalamata olives, tomatoes, pepperoncini, feta & Greek dressing

Small \$45 / Medium \$65 / Large \$85

Spinach Salad – fresh strawberries, toasted sliced almonds & Balsamic Vinaigrette Small \$45 / Medium \$65 / Large \$85

### Vegetarian Entrees

Half Pan (serves 9) / Full Pan (serves 18)

Eggplant Parmesan- sliced & breaded, marinara sauce, mozzarella & parmesan Half Pan \$60 / Full Pan \$110

Roasted Vegetable Lasagna – marinated vegetables, lasagna sheets, homemade tomato sauce, mozzarella & parmesan cheese and herbs
Half Pan \$60 / Full Pan \$110



### **Poultry Entrees**

Half Pan (serves 10) / Full Pan (serves 20)

Parmesan encrusted Chicken – w/ lemon butter sauce Half pan \$70 / Full Pan \$130

Chicken Caprese – grilled, topped w/ fresh mozzarella, sun dried tomatoes & fresh basil Half Pan \$75 / Full Pan \$140

Chicken Florentine – seared and topped w/ spinach cream sauce Half Pan \$70 / Full Pan \$135

Chicken Parmesan – breaded, fried and topped w/ marina, mozzarella & parmesan Half Pan \$75 / Full Pan \$140

### **Beef Entrees**

Half Pan (serves 10) / Full Pan (serves 20)

Ropa Vieja – shredded & stewed in a tomato base w/ peppers & onion Half Pan \$120 / Full Pan \$230

Beef Churrasco – skirt steak, grilled and topped w/ chimichurri sauce Half Pan \$160 / Full Pan \$300

Beef Stew – diced and braised w/ onions, carrots and potatoes Half Pan \$100 / Full Pan \$180

Beef Tenderloin – roasted and served w/ red wine demi-glace Half Pan \$220 / Full Pan \$420

Classic Meatloaf – peppers & onions, baked and Half Pan \$65 / Full Pan \$120

### Pork Entrees

Half Pan (serves 10) / Full Pan (serves 20)

Honey Garlic Glazed Pork Tenderloin – roasted and glazed to perfection Half Pan \$60 / Full Pan \$110

Maple Mustard Glazed Pork Tenderloin – roasted and glazed to perfection Half Pan \$60 / Full Pan \$110



#### Seafood Entrees

Half Pan (serves 10) / Full Pan (serves 20)

Seared Salmon – marinated and topped with Mango salsa Half Pan - \$110 / Full Pan \$210

Tilapia – blackened or herb crusted w/ garlic herb butter Half Pan (serves 5) \$40 / Full Pan (serves 10) \$75

Baked Cod – w/ butter crumb topping w/ lemon butter sauce Half Pan \$100 / Full Pan \$190

Shrimp & Grits – Cajun cheddar grits w/ blackened shrimp & sriracha butter Half Pan \$60 / Full Pan \$110

Shrimp Scampi – white wine butter sauce with fresh herbs Half Pan \$50 / Full Pan \$95

### Sides

Small (serves 6-8) / Medium (serves 10-15) / Large (serves 25-30)

Garlic Mashed Potatoes \$30 / \$55 / \$100
Roasted Yukon Potatoes \$30 / \$55 / \$100
Herb Roasted Red Potatoes \$30 / \$55 / \$100.
Au Gratin Potatoes \$35 / \$60 / \$110
Herbed Risotto \$30 / \$55 / \$100
Wild Rice Pilaf \$30 / \$55 / \$100
Rice pilaf \$30 / \$55 / \$100
Sweet Potato Casserole \$35 / \$60 / \$110
Herbed Buttered Noodles \$20 / \$35 / \$60

Roasted Asparagus \$35 / \$65 / \$120 Buttered Broccoli \$30 / \$55 / \$100 Sauteed Green Beans \$30 / \$55 / \$100 Honey Glazed Carrots \$30 / \$55 / \$100 Roasted Garlic Cauliflower \$30 / \$55 / \$100 Roasted Vegetable Medley \$35 / \$60 / \$110 Butternut Squash \$40 / \$70 / \$130

Penne Pasta w/ Alfredo or Marinara Sauce \$35 / \$65 / \$120



#### **Pastas**

Half Pan (serves 8-10) / Full Pan (serves 15-20)

Tri-colored Cheese Tortellini – tossed in a creamy alfredo Sauce, w/ Parmesan & parsley Half Pan \$45 / Full Pan \$80

Spaghetti & Meatballs – simmered in marinara sauce, w/ Parmesan & parsley Half Pan \$50 / Full Pan \$90

Ham & Pea Carbonara – tossed in a creamy alfredo sauce, parmesan & parsley Half Pan \$50 / Full Pan \$ 90

#### Desserts

Brownies \$4 each Cheesecake \$6 each Gooey Buter Cake \$6 each Blondies \$4 each Carrot Cake \$6 each Chocolate Cake \$6 each

### **Deliveries**

Delivery fee – starts at \$10 per delivery within first 5 miles then \$20 after that

Disposable chafing dishes are available for \$15 each and include wire frame, water pan and canned heat.

Disposable serving tongs & spoons are available for \$1 each

High grade disposable plates, napkins and flatware are \$2 per person.

Prices do not include 7% tax or gratuity, service and administration fee (10% deliveries, 20% staffed events)



### Breakfast Items

Small (serves 8-10) / Medium (serves 15-20) / Large (serves 30-40)

Scrambled Eggs (w/ cheese)

Small \$ 25

Medium \$48

Large \$ 90

Sausage (patties or links, 2/ person)

**Small \$ 25** 

Medium \$45

Large \$80

Mini Danishes

\$20 per dozen

Muffins (Blueberry or Chocolate chip)

\$24 per dozen

Biscuits w/ butter

\$15 per dozen

Add Sausage Gravy \$

Applewood Smoked Bacon (3/ person)

**Small \$30** 

Medium \$58

Large \$ 110

Home fries potatoes

Small \$ 16

Medium \$30

Large \$ 58

Bagels w/ cream cheese

\$ 24 per dozen



### Sandwiches

Roasted Turkey & Cheddar on Whole Grain – lettuce, tomato & mayo

Smoked Ham & Swiss on Whole Grain – lettuce, tomato & Dijon Mustard

Chicken Salad on Croissant – lettuce & tomato

Tuna Salad on Whole Grain – lettuce & Tomato

These can also be made into box lunches w/ chips and cookies

### **Beverages**

Assorted soft drinks or bottled water \$2 each

Hot Coffee \$40 per gallon

Lemonade or Iced Tea \$15 per gallon