



Ready To Eat

Buffet Catering Choices

Minimum of 6 Guests

Breakfast: Packages starting at \$6.50 per person

- Entrees:
 - Bagels with Cream Cheese, Butter and Jelly
 - Continental: Bagels, Muffins, Danish, Croissant,
 - Vanilla Yogurt with Granola (Berries optional)
 - Apple Cinnamon Oatmeal (Gluten Free)
 - Scrambled Eggs and Bacon
 - Assorted Egg Wraps
 - Fitattas – Spinach, Mushroom and Goat Cheese or Potato, Onion and Pepper
 - Assorted Quiches
 - *Custom Vegan or Vegetarian Hot Meals*
- Coffee, half & half, sugar, stir sticks
- Tea Service
- Orange Juice
- Plasticware, Paper Goods, Serving Utensils

Lunch and Dinner Buffet:

Two Forks: One Entrée and One Side \$13.95 per person

Three Forks: One Entrée and Two Sides \$15.95 per person

Four Forks: Two Entrées and Two Sides \$17.95 per person

Five Forks: Two Entrées and Three Sides \$19.95 per person

Includes: Plasticware, Paper Goods, Serving Utensils, and Wire Racks and Sternos for Hot Dishes
Custom Vegan or Gluten Free Meals add \$2.00 per person (Main meals will be structured to meet specialized dietary requirements whenever possible)

MAIN COURSES

POULTRY

Chicken Parmesan

Fajita Chicken with Red and Green Peppers

Chicken Marsala with Mushrooms

Tuscan Chicken with Fennel and Artichoke
Grilled Chicken Breast with Roasted Red Pepper Sauce
Chicken Tajine
Chicken Shawarma
Chicken Meatballs with Gravy
Chicken Taco Meat
Chicken Marrakesh with Potato, Chick Peas and Tomato
Rotisserie Chicken
Chicken Lo Mein
Chicken Milanese
Chicken Hawaij
Ground Chicken Chili
Pomegranate Chicken
Hungarian Chicken Paprikash
Ground Chicken Chili with Cheddar Cheese and Sour Cream
Ground Turkey Chili with Cheddar Cheese and Sour Cream

BEEF

Fajita Steak with Red and Green Peppers (Add \$3.00 per person)
Baked Ground Beef Senia with Eggplant, Tomato and Tahini Sauce
Ground Beef Stew with Mushroom, Potato and Carrot
Italian Beef Meatballs with Marinara Sauce
Ground Beef Taco Meat
Southwestern Beef Meatloaf with Red Wine Gravy
Ground Beef Chili with Cheddar Cheese and Sour Cream
Rigatoni with Meat Sauce (Counts as Main plus Side)
Beef Moussaka (Counts as Main plus Side)
Shepard's Pie with Ground Beef (Counts as Main plus Side)
Ground Beef Moussaka (Counts a main and side)

FISH

Moroccan Cod

Roasted Cod with Red Grape Tomatoes & Oregano

Moroccan Tilapia with Roasted Red Peppers & Cilantro

Miso-Saki Glazed Tilapia

Fish Stew with Turmeric & Preserved Lemon

PASTA MAINS

Farfalle with Creamy Mushrooms and Peas

Baked Jalapeno Macaroni & Cheese

Creamy Penne Pesto

Baked Ziti

Pasta Primavera

Ravioli - with choice of sauce - Roasted Tomato & Garlic or Creamy Parmesan

Vegetable and Tofu Lo Mein

Tortellini

Penne Pesto with Sun-dried Tomatoes & Mozzarella

Farfalle with Spinach, Sun-dried Tomatoes, Feta & Pinenuts

Fusilli with Sun-dried Tomatoes, Olives & Feta

Sesame Chinese Noodles with Peanuts & Sprouts

VEGETABLE

Vegetarian Chili with Sour Cream and Cheddar Cheese

Vegetarian Moussaka (Counts a Main and Side)

Eggplant Rollatini

Eggplant Parmesan

Greek Salad

RICE

Chicken Fried Rice

Vegetable Tofu Fried Rice

Miscellaneous Accompaniments

Hummus

Buns
 Hard Taco Shells
 Large Flour Tortillas
 Black Bean and Corn Chili (Hot)
 Cheddar Cheese
 Sour Cream
 Guacamole (Add \$2.00 per person)

SIDE DISHES

VEGETABLE SIDES

REG VEG SIDES

Roasted Garden Vegetables
 Roasted Butternut Squash
 Candied Orange Carrots
 Steamed Broccoli with Roasted Red Peppers
 Sautéed Broccoli with Garlic
 Sautéed Green Beans with Shallots & Slivered Almonds
 Sautéed Kale with Garlic
 Sautéed Spinach with Garlic
 Roasted Yellow & Green Zucchini
 Grilled Zucchini & Eggplant with Roasted Red Peppers
 Sugar Snap Peas with Shallots & Mint
 Roasted Parsnips
 Mama's Roasted Brussels Sprouts

Special Veg Sides (Add \$1.00 per person)

Asian Green Bean & Mushroom Salad with Soy Vinaigrette
 Cauliflower, Lentil, Shaved Brussels Sprouts with Dijon-Mustard Vinaigrette
 Green Beans with Mushrooms, Red Onion, Whole-Grain Mustard & Blue Cheese

GRAINS, PASTAS AND RICE SIDES

GRAINS

Couscous

Couscous with Onions

Couscous with Fresh Herbs

Tabbouleh

Couscous with Lima-beans, Feta, & Crushed Tomatoes (Special)

LEGUMES

Black Bean & Corn Salsa

RICE

Rice Pilaf

Brown Rice & Edamame Salad with Bean Sprouts & Parsley (Special)

Butter-Bean Salad with Crushed Tomatoes, Celery & Balsamic (Special)

POTATOES

Roasted Potatoes with Rosemary

Roasted Sweet Potatoes

Red Bliss Potato Salad with Mustard Dill Vinaigrette

PASTA

Vegetable Lo Mein

Farfalle with Mushrooms & Balsamic Vinaigrette

Fusilli Puttanesca with Olives, Capers, Red Onion & Tomato

Penne with White Beans, Tomato & Basil

Sesame Chinese Noodles with Peanuts & Sprouts

Elbow Macaroni with Corn, Green & Red Peppers, Cilantro in a Yogurt Sauce

Pearl Pasta with Sautéed Mushrooms, Onions & Parsley

Orecchiette Pasta with Pesto, White Beans, Cherry Tomatoes & Parmesan

Wild Rice with Orzo, Dried Cranberries & Pinenuts

Couscous with Dried Cranberries, Wheatberries & Mint

Chick Peas & Orzo with Mint & Scallions

Quinoa Salad with Lentils

Baked Jalapeno Macaroni & Cheese

SALADS

Field Greens with Tomato, Cucumber, Carrot with Balsamic Vinaigrette

Israeli Salad with Tomato, Cucumber, Cabbage & Artichoke Vinaigrette

Caesar Salad with Croutons and Shredded Parmesan

Greek Salad with Field Greens, Cucumber, Tomato, Feta, Black Olives and Chickpeas with Lemon

Arugula and Beet Salad with Goat Cheese with Red Wine Vinaigrette

Asian Salad with Sprouts, Cucumbers, Carrots, Peanuts, Chinese Noodles and Spinach

Kale Salad with Hearts of Palm, Kidney Beans, Pickled Red Peppers & Onions in a Lemon Vinaigrette

Baby Spinach with Cucumber, Tomato, Onions with Blue Cheese w/ Stone Ground Mustard

Additional Dressing Choices:

Balsamic Vinaigrette

Blue Cheese

Lemon Vinaigrette

Caesar

Sesame Soy Vinaigrette

Blue Cheese and Stone Ground Mustard Vinaigrette

Red Wine Vinaigrette

Raspberry Vinaigrette

French