



# READY TO EAT FILM/TV PRODUCTION CATERING CHOICES







*-MINIMUM OF 10 GUESTS-*

## BREAKFAST: PACKAGES STARTING AT \$9.95 P/P

- CHOICES: (PLEASE INQUIRE TO RECEIVE PRICE ESTIMATE)
  - 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
  - PANCAKES AND SYRUP
  - FRENCH TOAST
  - SMOKED SALMON PLATTER
  - FRUIT PLATTER/BOWL
  - BREAKFAST SAUSAGES
  - ISRAELI "SHAKSHUKA"
  - ASSORTED EGG WRAPS
  - FRITTATAS – SPINACH, MUSHROOM AND GOAT CHEESE OR POTATO, ONION AND PEPPER
  - ASSORTED QUICHES
  - ASSORTED BAKED PASTRIES
  - *CUSTOM VEGAN OR VEGETARIAN HOT MEALS*
- COFFEE, HALF & HALF, SUGAR, STIR STICKS
- TEA SERVICE
- ORANGE JUICE(OTHER FRESH JUICES- PLEASE INQUIRE )
- PLASTICWARE, PAPER GOODS, SERVING UTENSILS, AND SETUP

## LUNCH AND DINNER BUFFET OPTIONS:

-  "ONE FORK": ONE ENTRÉE AND ONE SIDE \$13.95 P/P
-  "TWO FORKS": ONE ENTRÉE AND TWO SIDES \$15.95 P/P
-  "THREE FORKS": TWO ENTRÉES AND TWO SIDES \$17.95 P/P
-  "FOUR FORKS": TWO ENTRÉES AND THREE SIDES \$19.95 P/P

**INCLUDES: PLASTICWARE, PAPER GOODS, SERVING UTENSILS, WIRE RACKS AND STERNOS, AND SETUP**

***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 HAWAII

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 HANGER STEAK WITH RED AND GREEN PEPPERS (ADD \$3.00 P/P)  
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**

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 – CREAMY, TOMATO, ECT.  
VEGETABLE AND TOFU LO MEIN  
CHEESE TORTELLINI W/ VARIOUS SAUCES  
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**

## **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**

- **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 & PINE NUTS**

**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 (\$2.00 EXTRA PER PERSON)**

**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:**

- 1) BALSAMIC VINAIGRETTE
- 2) BLUE CHEESE
- 3) LEMON VINAIGRETTE
- 4) CAESAR
- 5) SESAME SOY VINAIGRETTE
- 6) BLUE CHEESE AND STONE GROUND MUSTARD VINAIGRETTE
- 7) RED WINE VINAIGRETTE
- 8) RASPBERRY
- 9) FRENCH

**MISCELLANEOUS ACCOMPANIMENTS AND DIPS:**

1. HUMMUS
2. BUNS
3. HARD TACO SHELLS
4. LARGE FLOUR TORTILLAS
5. CHEDDAR CHEESE
6. SOUR CREAM
7. GUACAMOLE (ADD \$2.00 PER PERSON)