



READY TO EAT FILM/TV PRODUCTION CATERING CHOICES







-MINIMUM OF 10 GUESTS-

BREAKFAST: PACKAGES STARTING AT \$10.95 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)