

## Choose a Buffet Style or Individual Lunch Boxes Menu / Price List

### BREAKFAST

<p><u>Continental Breakfast</u> Breakfast pastry tray, Croissants, Butter, Jam, Juice, Water &amp; Coffee.</p>	<p><b>\$8.5</b></p>	<p><u>The Signature</u> Scrambled eggs, bacon or sausage, potatoes, Juice, Fruit tray, Water and Coffee.</p>	<p><b>\$14</b></p>
<p><u>Chef's Continental</u> Breakfast pastry tray, Croissants, Butter, Jam, Fruit tray, Juice, Water &amp; Coffee.</p>	<p><b>\$9.5</b></p>	<p><u>Morning Start</u> Yogurt, bagels &amp; cream cheese, fresh fruit tray, Water and Coffee</p>	<p><b>\$9.5</b></p>
<p><u>Egg Burritos</u> Breakfast Burritos stuffed with meat or veggies, Yogurt parfait, Juice, Water &amp; Coffee.</p>	<p><b>\$13</b></p>		

### DAZZLING DISPLAYS

<p><u>La Fromagerie</u> An assortment of cheeses from around the world with fruits and nuts.</p>	<p><b>\$175</b></p>	<p><u>Fresh Fruit Platter</u> A wonderful display packed with seasonal fresh fruits. Regular 5 lbs. / Large 8 lbs.</p>	<p><b>\$70</b> <b>\$85</b></p>
<p><u>Cheese &amp; Crackers</u> Variety of cubed cheeses, served with fancy crackers &amp; nuts. Regular 4 lbs. / Large 6 lbs.</p>	<p><b>\$85</b> <b>\$110</b></p>	<p><u>Crudités (Vegetables)</u> A selection of raw vegetables served with Gourmet dip. Regular 4lbs. Large 6lbs.</p>	<p><b>\$45</b> <b>\$70</b></p>
<p><u>Charcuterie</u> Mixture of cold cut meats, served with cheeses, pickles, peppers, olives, and freshly baked bread.</p>	<p><b>\$150</b></p>	<p><u>9 Layer Mexican Dip</u> Layers of refried beans, spicy Salsa and sour cream mixture, avocado, lettuce, cheese, fresh tomatoes, green onions, and olives.</p>	<p><b>\$95</b> <b>\$120</b></p>
<p><u>Antipasto Platter</u> A combination of Italian meats, cheeses, &amp; more, creates a fabulous appetizer display. The perfect showpiece for any gathering.</p>	<p><b>\$150</b></p>	<p><u>Mediterranean Display</u> Fried kibbe balls, spinach pies, meat pies, vegetarian grape leaves, and Hummus dip. Medium: 25-30 guests. Large: 40-50 guests.</p>	<p><b>\$180</b> <b>\$210</b></p>
<p><u>Panachée Tray</u> A wonderful display packed with a variety of ingredients. Regular / Medium.</p>	<p><b>\$85</b> <b>\$110</b></p>	<p><u>Saumon Fumé</u> Fresh smoked salmon with cream cheese, capers &amp; crackers. Perfect for any occasion.</p>	<p><b>\$135</b></p>
<p><u>Shrimp Tray</u> A generous portion of Jumbo shrimps served with cocktail sauce.</p>	<p><b>\$135</b></p>		

ALL DISPOSABLES ARE INCLUDED AT NO EXTRA CHARGE. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE, RESTRICTIONS MAY APPLY. [1]

## HORS D'OEUVRES

<u>Hummus</u> Homemade style Hummus served with pita triangles. Regular 4 lbs. / Large 6 lbs.	\$53 \$78	<u>Baba Ganouj</u> Traditional smoked eggplants dip served with pita triangles. Regular 4 lbs./ Large 6 lbs.	\$60 \$90
<u>Vegetarian Grape Leaves</u> Per Dozen	\$18	<u>Fried Kibbeh Shells</u> Per Dozen	\$48
<u>Bite Size Pizza</u> Per Dozen	\$24	<u>Cheese Pies</u> Per Dozen	\$24
<u>Meat Pies</u> Per Dozen	\$24	<u>Spinach Pies</u> Per Dozen	\$24
<u>Spanakopita</u> Small 24 Count / Large 48 Count	\$72 \$130	<u>Italian Sausage</u> Bite size sausages. Medium and Large.	\$60 \$100
<u>Mini Chicken Kebabs</u> Per Skewer	\$7	<u>Mini Beef Kebabs</u> Per Skewer	\$10
<u>Chicken Wings</u> 24 pcs, 48 pcs.	\$48 \$90	<u>Silver Dollar Sandwich</u> Per Dozen	\$36

## Sandwiches & Wraps

Choice of subs, Croissants, Ciabatta bread or wraps. Served with pasta salad and a bag of chips.

<u>Turkey Continental</u> Fresh sliced turkey, Swiss cheese, romaine lettuce and tomatoes.	\$14	<u>CHICKEN CAESAR</u> Grilled seasoned chicken, lettuce, fresh shredded Parmesan and Caesar dressing.	\$14
<u>BUFFALO CHICKEN</u> Grilled chicken, lettuce, tomatoes, banana pepper, provolone cheese with buffalo sauce.	\$14	<u>GRILLED CHICKEN</u> Grilled chicken served on a Kaiser Roll with Swiss cheese, lettuce, tomatoes, and onions.	\$14
<u>FAJITALICIOUS</u> Grilled seasoned chicken, Cheddar cheese, pepper, lettuce, tomatoes, and guacamole.	\$14	<u>HAM CONTINENTAL</u> Fresh sliced ham, Swiss cheese, romaine lettuce and tomatoes.	\$14
<u>BLT</u> Ham, Bacon, Lettuce, Tomatoes and Mayo.	\$14	<u>BBQ PORK, BEEF OR CHICKEN</u> Thinly sliced meat served on a Kaiser Roll with Swiss cheese.	\$14
<u>TUNA</u> Tuna, Lettuce, tomatoes, and cucumber.	\$14		

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## Lebanese Entrees

<u>Chicken Kebabs</u> Served with Mediterranean Rice, Hummus, Salad & Pita Bread.	\$17	<u>Beef Kebabs</u> Served with Mediterranean Rice, Hummus, Salad & Pita Bread.	\$20
<u>Chicken Shawarma</u> Chicken marinated with Mediterranean spices, on a bed of rice. Served with Humus and pita along with a house salad.	\$15.5	<u>Kafta</u> Beef Kafta cooked with tomato sauce and potatoes over rice. Served with Humus, pita, and a salad.	\$15
<u>Hashweh</u> Rice cooked with ground beef, topped with shredded chicken, and roasted nuts. Served with Humus, pita bread and a salad.	\$15.5	<u>Beef Shawarma</u> Beef marinated with Mediterranean spices, onions, and parsley on a bed of rice. Served with Humus, pita along with a house salad.	\$20
<u>Shepperd's Pie</u> Two layers of potatoes with a meat or Vegetarian filling in between. Served with a Garden Salad.	\$15.5	<u>Souvlaki (Beef Or Chicken)</u> 8 oz. Try this one, you will not regret it. Served Over Rice & Special Sauce, Humus, Pita, and a salad.	\$20
<u>Ablama</u> Squash, zucchini, or Eggplant, stuffed with ground meat cooked in tomato sauce. Served with rice, Humus, Pita, and a salad.	\$15.5	<u>Burghul pilaf</u> Lebanese recipe based on cracked wheat "burghul", meat & chickpeas, topped with chicken. Served with Humus & a salad.	\$15
<u>Sayadieh (Fish)</u> Seasoned fish & rice dish from Lebanese cuisine, made with special spices, garnished with nuts. Served with Humus, pita & a salad.	\$18	<u>Falafel (Veg)</u> Deep-fried ball fritter, made from Fava Beans & Chickpeas. Topped with salads, pickled vegetables, and drizzled with Tahini sauce.	\$12
<u>Vegetarian Burghul</u> A tasty Lebanese dish made of burghul, tomatoes, chickpeas, and onions. Served with Humus, pita, and a Lebanese salad.	\$12	<u>Mujadara (Veg)</u> Mujadara is a lentil-based dish combined either with rice or bulgur wheat. Served with Humus, pita, and a Lebanese salad.	\$12

## Beef Entrees

<u>Rib Eye Steak</u> 8 oz. Fresh hand cut Meat and Grilled to perfection. Served with Two Sides.	\$25	<u>New York Strip Steak</u> 8 oz. Fresh Seasoned Meat Grilled to Perfection. Served with 2 Sides & a Salad.	\$22
<u>Beef Pot Roast</u> Beef Pot Roast with vegetables, mashed potatoes & gravy. Served with a Garden Salad.	\$19	<u>Beef Stir Fry</u> Fresh and flavorful dish, served over rice with a salad.	\$20

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## Italian & Pasta Entrees

<u>Grilled Rosemary Chicken</u> 6 oz. Served with Roasted Potatoes, a Salad, Rolls & Butter.	\$15.5	<u>Baked Garlic Chicken</u> 6 oz. Served with Potato, Salad, and a Dinner Roll with Butter.	\$15.5
<u>Baked Cilantro Lime Chicken</u> 6 oz. Served with Rice, Salad, Dinner Roll and Butter.	\$15.5	<u>Honey Soy Chicken</u> Seasoned chicken thighs served with rice and a salad.	\$15.5
<u>Grilled Chicken with Apricot sauce</u> 6 oz. Served with Broccoli, Carrots, a Salad, Rolls & Butter. (Great Low-Fat Dish)	\$15.5	<u>Chicken Parmesan</u> 6 oz. chicken breast over pasta. Served with a Caesar salad, Rolls & Butter.	\$15.5
<u>Chicken Française</u> Lemony, sautéed chicken thighs finished with a smooth white wine over pasta. Served with roasted potatoes and a salad.	\$15.5	<u>Chicken Cordon Bleu</u> Thin chicken breast layered with ham and cheese, rolled into a log. Served with Roasted Potatoes and a Salad.	\$18
<u>Chicken Stir Fry</u> Seasoned chicken thighs with pasta, cream, and sun-dried tomato. Served with a salad.	\$15.5	<u>Chicken Milano</u> Seasoned chicken thighs with pasta, cream, and sun-dried tomato. Served with a salad.	\$15.5
<u>Chicken Fettuccini Alfredo</u> Served with Bread Sticks and a Caesar Salad.	\$15.5		
<u>Meat Lasagna</u> Served with Bread Sticks and a Caesar Salad.	\$14.5	<u>Vegetarian Lasagna</u> Served with Bread Sticks and a Caesar Salad.	\$14.5
<u>Meat Roll-up Lasagna</u> Stuffed with ground beef and 3 cheeses. Served with garlic bread and a Caesar salad.	\$17	<u>Vegetarian Roll-up Lasagna</u> Stuffed with spinach and 3 cheeses. Served with garlic bread and a Caesar salad.	\$17

## Mexican Entrees

<u>Taco Bar</u> Served with everything you need to build your Own Tacos. Beef or chicken. (Chicken add \$1.00 Per serving)	\$16	<u>Baked Potato Bar</u> Served with everything you need to load your delicious potato. Comes with a nice and hot chili.	\$14.5
<u>Chicken Fajitas</u> 6 oz. Served with everything you need to build your Own.	\$17		

## Seafood Entrees

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<p><u>Grilled Tilapia</u> Served with Rice and mixed vegetables.</p>	\$17	<p><u>Grilled Fresh Salmon</u> Served with Rice, Mixed Vegetables, and a salad.</p>	\$20
<p><u>Sayadieh</u> Seasoned fish and rice dish from Lebanese cuisine, made with cumin and other spices and garnished with nuts. Served with Humus, pita, and a Lebanese salad.</p>	\$18	<p><u>Shrimp Stir Fry</u> Shrimp and Vegetable Stir Fry, paired with your choice of Rice or Noodles. Served with a Salad.</p>	\$20

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## Salad Choices (Add a Salad \$4/ Person)

*Dressing Choices: Ranch, Italian, Caesar, Greek, Balsamic Vinaigrette, Raspberry Vinaigrette.*

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<p><u>Toss Salad</u> Romaine lettuce, tomatoes, cucumbers, shredded carrots, and broccoli.</p>		<p><u>Greek Salad</u> Lettuce, tomatoes, cucumbers, red onions, olives, with feta cheese.</p>	
<p><u>Caesar Salad</u> Fresh romaine, fresh shredded Parmesan &amp; croutons.</p>		<p><u>Lebanese Fattoush</u> Authentic Lebanese Fattoush seasoned with Sumac and olive oil.</p>	
<p><u>Lebanese Salad</u> A healthy "Lebanese Salata", light and the perfect addition to any meal.</p>		<p><u>Lebanese Taboulé</u> Finely chopped parsley, mint, tomatoes, onions &amp; burghul. (Additional charge)</p>	\$60
<p><u>Lemony Cabbage Salad</u> Shredded cabbage seasoned with dry mint and fresh lemon juice.</p>		<p><u>Apple Harvest Salad</u> Mixed greens, sliced apples, dried cranberries, pecan, and blue cheese.</p>	
<p><u>Mandarin Avocado Salad</u> Romaine lettuce, onions, mandarin, avocado, and dried cranberries.</p>		<p><u>Spinach Strawberry Salad</u> Fresh spinach, fresh strawberries, and toasted pecans.</p>	
<p><u>Pasta Salad</u> Pasta, tomatoes, cucumbers, carrots, corn, celery, broccoli &amp; more.</p>		<p><u>Creamy Potato Salad</u> There is no way around it; the best part of picnics is the potato salad.</p>	

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## Sides

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Vermicelli Rice	Pasta	Steamed Vegetables
Plain Rice	Roasted Potatoes	Steamed Asparagus
Quinoa	Sweet Potatoes	Green Beans
Noodles	Mashed Potatoes	

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## Soups

Homemade soups, made from scratch.

Chicken Noodle Soup	\$5	Chicken & Rice Soup	\$5
Vegetable Soup	\$5	Cream of Potato Soup	\$5
Cream of Broccoli Soup	\$5	Yellow Lentil Soup	\$5
Classic Lentil Soup	\$5	Chili (Veg. or Beef)	\$5

## Desserts

<u><b>Cookies</b></u>		<u><b>Brownies</b></u>	
Three Dozen	\$28	Two Dozen	\$18
Two Dozen	\$18	Three Dozen	\$28
<u><b>2" Assorted Tarts</b></u>		<u><b>9" Pies</b></u>	
2" Tarts with fresh fruits or Chocolate Mousse.	\$5	Apple, Pumpkin, Pecan.	\$20
<u><b>Baklawa</b></u>		<u><b>Premium Baklawa</b></u>	
Small	\$40	Small	\$50
Large	\$70	Large	\$90
<u><b>Cheesecake</b></u>		<u><b>Mini Cheesecake</b></u>	
One Serving	\$4	24 Pieces	\$48
One Dozen	\$49	48 Pieces	\$85
<u><b>French Macarons</b></u>		<u><b>Mini Eclairs &amp; Cream Puffs</b></u>	
24 Pieces	\$48	100 Pieces	\$48
48 Pieces	\$85		
<u><b>Banana Nut Cupcake</b></u>			
One Dozen	\$30		

## Drinks

<b>Orange / Cranberry Mocktail</b>	\$30	<b>Coffee</b>	\$15
14 to 16 Servings.		8 to 10 Servings	
<b>Juice</b>	\$30	<b>Soft Drinks</b>	\$6
Orange or Cranberry Juice. 14 to 16 Servings.		2 Liters	
<b>Iced Tea</b>		<b>Soft Drinks</b>	\$1.5
Black tea sweetened or unsweetened.	\$30	12 Oz Cans	
22 to 25 Servings.			
<b>Lemonade</b>	\$30	<b>Bottled Water</b>	\$1
22 to 25 Servings			