



DISTINCTIVE CATERING • SOCIAL GATHERINGS

## A LA CARTE MENU

**\*ENTREES ARE ORDERED IN QUANTITIES OF 12.**

### **BEEF- Starting at \$12**

Asian Flank Steak with Peppers, Artichokes & Onion  
Beef Bolognese Over Pasta  
Beef Bourguignon  
Beef in Mushroom Wine Sauce  
Grilled Flank Steak with Chimichurri  
Home-style Meatloaf with Gravy  
Pot Roast  
Mediterranean Beef  
Mustard & Herbs Beef  
Spanish Mustard Flank Steak  
Steak Pizzaiola  
Sweet Beef Bowl

### **CHICKEN – Starting at \$9**

Baked Parmesan Chicken  
Balsamic Chicken & Pears  
Chicken Balsamico  
Chicken Biscuit Bake  
Chicken Broccoli Divan  
Chicken Cordon Bleu  
Chicken Florentine  
Chicken Alfredo Lasagna  
Crunchy Baked Chicken  
Fresca Chicken  
Grilled Chicken with Waldorf Salsa  
Lemon Almond Chicken  
Pesto Chicken  
Rice Krispy Chicken

### **PASTA \$8 ENTRÉE / \$4 SIDE**

Bowtie, Gemelli, Cavatappi, or Penne  
with choice of one of the following sauces:  
\* GLUTEN FREE PASTA AVAILABLE  
Alfredo  
Artichoke with Roasted Red Pepper  
Cheese & Spinach Stuffed Shells (2 shells)  
Herbed Garlic & Olive Oil with Spinach  
Home-style Macaroni & Cheese  
Marinara  
Peppers & Onions  
Roasted Red Pepper Alfredo  
Tomato Basil  
Cheese and Potato Pierogies with Sauteed Onions or Haluski \$ 4.50 per serving

### **PORK – Starting at \$8**

Barbeque Ribs  
French Herb Crusted Pork  
Pork Loin with Fruit Compote  
Roasted Cuban Pork  
Southwest Pork Lion with Black Bean Salsa  
Spicy Thai Pork  
Pulled Pork

### **SEAFOOD – Market Price**

Baklava Salmon  
Beer Battered Cod  
Butter Crumb Cod  
Potato Crusted Cod  
Jumbo Crab Cakes  
Lemon Herb Tilapia  
Pecan Crusted Tilapia  
Tortilla Crusted Tilapia  
Salmon Filet in a Lemon & Dill Sauce  
Salmon with Pineapple Salsa  
Shrimp Kabobs  
Shrimp New Orleans

### **VEGETARIAN / VEGAN \$8**

Baked Ratatouille  
Black Bean Butternut OR Sweet Potato Ragout  
Balsamic Portobellos with Peppers  
Buffalo Cauliflower Bites  
Caponata over Spaghetti Squash  
Cauliflower Tangine(Stew)  
Eggplant Steaks with Tuscan Ragout  
Fall Vegetable Curry  
Greek Casserole  
Ginger Cauliflower  
Meat- LESS Loaf  
Mediterranean Stuffed Zucchini  
Moroccan Stuffed Acorn Squash  
Pumpkin Tortilla Bake  
Seasonal Vegetarian Stew  
Spinach Stuffed Mushrooms  
Stuffed Peppers with Vegetables or Grains



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**\*SIDES ARE ORDERED IN QUANTITIES OF 12.**

**SIDES - VEGETABLES \$3.50**

Asian Vegetables  
Beans & Greens  
Broccoli with Walnut Garlic Butter  
Cinnamon Ginger Carrots  
Dilled Baby Carrots  
Dilled Tomatoes & Green Beans  
Garden Medley  
Green Beans Amandine  
Green Beans with Pineapple Vinaigrette  
Roasted Asparagus with Lemon & Goat Cheese  
Roasted Brussels Sprouts with Bacon & Walnuts  
Rosemary Vegetable Medley  
Seasonal Vegetables  
Tuscan Beans

**SIDES – GRAINS & STARCHES \$3.50**

Cranberry Almond Quinoa  
Dirty Smashed Potatoes  
Greek Lentils & Quinoa  
Garlic & Herb Couscous  
Glazed Sweet Potatoes  
Herbed Potatoes  
Moroccan Couscous  
Quinoa Pilaf  
Sautéed Spinach & Rice  
Savory Pilaf  
Wild Rice with Vegetables

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**\*SALADS ARE ORDERED IN QUANTITIES OF 12.**

**LEAFY GREEN SALADS \$3.50**

Crunchy Asian Salad with Ginger Dressing  
• mixed greens • cabbage • carrots • mandarin orange • edamame • roasted red peppers • chow mien noodles  
Chopped Herbed Tomato Salad  
• chopped lettuce • sautéed tomatoes • balsamic vinaigrette • crumbled bacon • blue cheese • fresh parsley • dill  
Garden Potpourri with House Vinaigrette  
• mixed greens • assorted garden vegetables  
Spinach Strawberry Salad with Honey Poppy Dressing  
• spinach • mushrooms • thinly sliced red onion • strawberries • toasted almonds  
Spinach Pecan Salad with Creamy Onion Dressing  
• spinach • apples • gorgonzola • pecans  
Winter Fruit Salad with Lemon Dressing  
• mixed greens • apples • pears • dried cranberries • pecans • swiss cheese  
Mediterranean Mix with Rosemary Vinaigrette  
• mixed greens • olives • artichoke hearts • roasted red peppers • feta  
Fabled Caesar with Caesar Vinaigrette  
• chopped romaine • sundried tomatoes • shredded parmesan • seasoned croutons.  
Parisian Salad with White Balsamic Vinaigrette  
• mixed baby greens • shredded carrots • dried cranberries • goat cheese  
Harvest Salad with White Balsamic Vinaigrette  
• mixed greens • purple cabbage ribbons • kale ribbons • shredded brussel sprouts • shredded carrots  
Simple Garden Toss  
• mixed greens • carrots • grape tomatoes • cucumber  
Mixed Greens  
• mixed greens • shredded red cabbage • shredded carrots



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## BEVERAGES

### **PUNCH - \$36 per 3-gallon dispenser**

Citrus  
Ginger Snap  
Mixed Berry  
Peach

Sparkling Punch  
Tart & Bubbly  
Very Berry

### **ICED TEA - \$36 per 3-gallon dispenser**

**\*Sweeteners on the Side**

Unsweetened  
Bengal Spice  
Berry

Green Tea Berry  
Peach  
Peppermint

### **COFFEE SERVICE - \$22 per 1 gallon dispenser, 16 – 8 ounce servings .**

Includes – Sweeteners, Creamers, Stirrers, and Paper Cups.

\*Disposable coffee mugs available for \$ .75 per mug.

Decaf  
French Roast  
House Blend  
Specialty Flavors

### **HOT TEA SERVICE - \$15 per pumper, approximately 10 - 8 ounce servings.**

Hot Water for Tea Service Assorted Teas, Milk, Lemon, Sweeteners, Honey Stick, Stirrers and Paper Cups.

## DESSERTS

**\*DESSERTS ARE ORDERED IN QUANTITIES OF 12.**

Bread Pudding  
Cheesecake  
Fruit Cobblers  
Fruit Crumbles

Individual Desserts  
Specialty Desserts  
Specialty Tarts  
Trifle

### **Gourmet Cookies, Blondies, Brownies & Bars - \$10 per dozen**

### **Cupcakes – \$24 per dozen**

Chocolate or Vanilla batter with a variety of frostings and decorations.

## ASSORTED DESSERT PLATTERS & TRAYS

**Triple Tiered Dessert**  
Approximately 100 pieces  
\$175

**Double Tiered Dessert Tray**  
Approximately 50 pieces for a Small \$90  
Approximately 75 pieces for a Large \$125

**Assorted Dessert Platter**  
Approximately 30 pieces.  
\$55

## **ADDITIONAL OFFERINGS**

### **Disposables**

Pricing for disposable cutlery, plates and cups start at \$1.50 per person.

### **Rentals**

Tables, Chairs, Cutlery, Tableware and Stemware. Contact us for more details on selection and pricing.

### **Linens**

#### **Solid White or Black, Banquet**

54" x 114"- \$7

72" x 120" Floor length for 6-foot table - \$10

90" x 156" Floor Length for 8-foot table - \$12

#### **Solid White or Black, Round**

90" - \$7

108" - \$10

120" - \$12

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