HORS D'OEUVRES (APPETIZERS)

These dishes do not include serving utensils, chafing dishes, & Sternos in the price. These items can be added for \$10.00/ tray of food. Table ware may be added for \$1.50/ person.

COLD ITEMS:

- Assorted Finger Roll Sandwiches: (\$3.49/sandwich)
- Fresh Assorted Fruit Platter (Seasonal MKT Price)
- Fresh Vegetable platter with dip (Seasonal MKT Price)
- Cheese & Cracker Platter (\$60.00- feeds up to 15 ppl)
- Cheese, Italian meats, & cracker platter (\$75.00 Feeds up to 15 ppl)
- Shrimp Cocktail (MKT Price)

HOT ITEMS:

- Assorted Mini Quiche (50 pieces \$75.00 or 100 pieces \$140)
- Coconut Battered Shrimp(50 pieces \$120.00 or 100 pieces \$170.00)
- Seafood Stuffed mushrooms (50 pieces \$130.00 or 100 pieces \$170.00)
- Sausage Stuffed mushrooms (50 pieces \$120.00 or 100 pieces \$150.00)
- Cauliflower "wings" (Buffalo, Honey BBQ) (\$50.00 Feeds 15ppl)
- Honey BBQ or Buffalo Chicken wings (50 pieces \$90.00 or 100 pieces \$150.00)
- Eggplant Rollatini (\$2.49/ piece)
- Aranchini Balls (\$2.25 /piece)









ITEMS FOR PICK UP

These dishes do not include serving utensils, chafing dishes, & Sternos in the price. These items can be added for \$10.00/ tray of food. Table ware may be added for \$1.50/ person.

Salads:	(Medium) <u>20 ppl</u>	(Large) <u>50- ppl</u>
• Garden Salad	\$50.00	\$75.00
• Chef Salad	\$50.00	\$75.00
• Cesar Salad	\$60.00	\$95.00
• Chicken Cesar Salad	\$80.00	\$110.00
• Antipasto Salad	\$70.00	\$95.00
• Pasta Salad	\$70.00	\$95.00
• Tomato Cucumber Salad	\$70.00	\$95.00
• Red Bliss Potato Salad	\$70.00	\$95.00
• Quinoa Veggie Salad	\$70.00	\$95.00
Vegetables • Grilled Zucchini	\$75.00	\$110.00
• Green Bean Almandine	\$75.00	\$115.00
• Italian Style Green Beans	\$75.00	\$115.00
• Grilled Veggie Medly	\$75.00	\$115.00
• Honey Glazed Carrots	\$70.00	\$115.00
• Wine Roasted Broccoli	\$70.00	\$100.00
• Lemon Asparagas	\$70.00	\$100.00

ITEMS FOR PICK UP

These dishes do not include serving utensils, chafing dishes, & Sternos in the price. These items can be added for \$10.00/ tray of food. Table ware may be added for \$1.50/ person.

PASTAS:	(Medium) 20 ppl	(Large) <u>50-ppl</u>
• Penne w/ Sauce	\$50.00	\$75.00
• Penne w/ Bolognese Sauce	\$70.00	\$120.00
• Penne Ala Vodka	\$50.00	\$75.00
• Baked Ziti	\$60.00	\$100.00
• Tortellini Alfredo	\$60.00	\$100.00
• Stuffed Shells (cheese)	\$3.00/ piece	(min. 15pcs)
• Manicotti (cheese)	\$3.00/ piece	(min. 15pcs)
• Mac N Cheese	\$50.00	\$100.00
• Buffalo Chicken Mac N Cheese	\$70.00	\$120.00
• <u>Vegan & Gluten Free</u> Penne w/	\$70.00 (feeds up to 10	
veggies, Almond Milk Ricotta, & Sauce Lasanga:	people)	
• Cheese Lasagna	\$55.00	\$100.00
• Meat & Cheese Lasanga	\$65.00	\$120.00
• Penne ala Vodka	\$65.00	\$120.00
Starch:		
• Scalloped Potatoes	\$70.00	\$100.00
• Traditonal Baked potato	\$70.00	\$100.00
• Rosemary Roasted Potatoes	\$70.00	\$100.00
• Wild Rice Pilaf	\$70.00	\$100.00
• Fresh Vegetable Risotto	\$70.00	\$100.00
• Creamy Risotto	\$70.00	\$100.00

These Serving sizes feed up up to the amount stated above. If needed for more than the number stated it will be an additional charge per person

For example, if you have 23 people we would charge for medium tray plus charge per extra serving.

ITEMS FOR PICK UP

These dishes do not include serving utensils, chafing dishes, & Sternos in the price. These items can be added for \$10.00/ tray of food. Table ware may be added for \$1.50/ person.

Beef &Pork:	(Medium)	(Large)	
Deel Grufk:	<u>20 ppl</u>	<u> 50- ppl</u>	
 Meatballs loz. w/ Sauce 	\$80.00	\$120.00	
• Italian Sausage & Peppers	\$80.00	\$120.00	
• BBQ Ribs	\$80.00	\$120.00	
Chicken:			
• Oven Roasted Wine Potato & Chicken	\$70.00	\$120.00	
• Chicken Stemperata	\$70.00		
• Chicken Francaise	\$5.99/piece		
• Baked Stuffed Chicken Breast	\$6.99/piece		
• Chicken Marsala	\$5.99/piece		
• Chicken Picatta	\$5.99/piece		
• Chicken Cutlets	\$5.99/piece		
• Chicken Parm	\$5.99/piece		
• Cheesy Buffalo Chicken	\$5.99/piece		
Seafood:			
• Baked Stuffed Shrimp	All Seafood	All Seafood Options are	
• Lemon & Dill Salmon	Based on M	Based on Market Price	

These Serving sizes feed up up to the amount stated above. If needed for more than the number stated it will be an additional charge per person

For example, if you have 23 people we would charge for medium tray plus charge per extra serving.

BRUNCH CATERING

Cold Breakfast

- \$11.99 per guest (12-35 guests)
- \$10.99 per guest (35-50 guests)
- \$8.99 per guest (50 or more guests)
- Mini Danish
- · Bakery Style Muffins
- Assorted Bagels
- Cream cheese, Butter, & Jelly
- Coffee & Orange Juice

Hot Breakfast

- \$14.99 per guest (12-35 guests)
- \$13.99 per guest (35-50 guests)
- \$12.99 per guest (50 or more guests)
 - Scrambled Eggs
- Breakfast Sausage & Bacon
- Home fries or Hash browns
- Mini Danish
- Coffee & Orange Juice

Additional Add Ons:

- Pancakes with butter & syrup (\$2.50/
- guest)
 French Toast with butter & syrup (\$2.50/ guest)
- Fresh Fruit Salad (seasonal fruit \$3.00/ guest)
- Yogurt with Granola & Berries (\$3.00/ guest)





CORPERATE LUNCH

Did you know when Food in the office, productivity increases?

Order your staff delicious lunch sandwiches to get them out of a mid day slump!

\$19.99/ Guest

This package deal comes with sandwiches, chips, soda, salad, & dessert.

- Sandwiches come on choice of wheat, white, or rye bread, Roll, or Wrap
- Lettuce, Tomato, & Cheese
- Mayo & Mustard Packets
 - Turkey
 - Ham
 - Roast Beef
 - Chicken Cutlet
 - Buffalo Chicken
- Steak and Cheese
- Italian combo
- · Chicken Salad
- Tuna Salad
- Veggie
- Bags of assorted chips
- 2 liter bottle of sodas
- Green Salad of choice
- Chicken on the side (\$2.00/person)
- Mini Italian Pastry (one/ person)
- Plates/ napkins/ Silverware/cups
- Add Individual Fruit cups for \$3.00/ person

IF you are looking to alter or swap any options please speak to Kayla, Patty, or David