



"The Fruited Plain gets my vote for the finest food I've eaten all year."

Brooke Tarabour – The Star-Ledger

Prepared Fine Foods & Catering

www.thefruitedplain.com

973.808.8862



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Appetizers

Small serves 10 to 15 guests Large serves 20 to 25 guests

Vegetarian

International Cheeses <i>Smoked gouda, dilled havarti, goat cheese, brie, sharp cheddar and Piave Garnished with grapes, assorted crackers and sliced French bread</i>	\$68 sm	\$128 lg
Vietnamese Vegetable Spring Rolls <i>Julienne vegetables, spicy peanut sauce, fresh mint & cilantro wrapped in rice paper</i>	55 sm	105 lg
Garden Vegetable Crudités <i>A variety of seasonal, fresh cut vegetables served with roasted red onion dip</i>	39 sm	69 lg
Tomato Basil Bruschetta <i>Grilled Italian bread drizzled with extra virgin olive oil & pecorino</i>	39 sm	60 lg
Baked Brie in Brioche <i>Garnished with fresh grapes, sliced French bread & crackers</i>	30 sm	60 lg
Vegetable Sushi Rolls <i>Served with pickled ginger, wasabi & soy</i>	65 sm	110 lg
Vegetarian Focaccia Finger Sandwiches <i>Grilled vegetables with pesto, oven dried tomato, smoked mozzarella, arugula & balsamic on rosemary focaccia</i>	75 sm	140 lg
Quesadilla Wedges <i>Filled with black beans, corn, grilled vegetables, cheese, scallions & seasonings</i>	30 sm	60 lg
Mediterranean Dipping Platter <i>Hummus, baba ghanoush, tapenade, cucumber raita & roasted red onion dip served with spiced pita chips and crudités</i>	68 sm	128 lg
Deviled Eggs	29 sm	55 lg
Fire Roasted Vegetable Skewers <i>Zucchini, mushroom, eggplant & red peppers charred with olive oil, skewered with fresh mozzarella. Served with balsamic vinaigrette.</i>	\$59/36 pieces	
Antipasto Skewers <i>Roasted pepper, marinated mushrooms, olive, fresh mozzarella & basil</i>	59/36 pieces	
Mozzarella & Tomato Caprese Skewers <i>Marinated in balsamic vinegar, extra virgin olive oil, fresh basil & cracked pepper</i>	59/36 pieces	
Gorgonzola, Pear & Walnut Phyllo with Balsamic	45/36 pieces	
Spinach, Oven Dried Tomato & Goat Cheese Phyllo Tartlets	39/36 pieces	
Asian Vegetable Pot Stickers with Ginger Soy Dipping Sauce	29/36 pieces	
Stuffed Mushrooms with Smoked Mozzarella	33/36 pieces	
Truffled Wild Mushroom & Goat Cheese Phyllo Tartlets	39/36 pieces	
Truffled Risotto Croquettes	45/36 pieces	
Artichoke Parmesan Crostini	29/36 pieces	
Miniature Black Bean Veggie Burgers	29/36 pieces	
Miniature Frittatas	29/36 pieces	
Spinach & Feta Tarts	33/36 pieces	

Meat & Poultry

Tuscan Antipasto	\$89 sm	\$160 lg
<i>Prosciutto, soppressata, fresh mozzarella, smoked mozzarella, provolone, eggplant caponata, roasted peppers, marinated artichokes & mushrooms, olives & sliced breads</i>		
Focaccia Finger Sandwiches	75 sm	140 lg
<i>Choice of two: Tuscan Chicken, Baja Chicken, Sicilian or Roast Beef & horseradish cheddar</i>		
Quesadilla Wedges	30 sm	60 lg
<i>Chicken, black beans, corn, cheese, scallions and seasonings</i>		
Thai Beef Spring Rolls	78 sm	143 lg
<i>Glass noodles, julienne vegetables, cilantro & spicy peanut sauce wrapped in rice paper</i>		
Mini Asian Turkey Meatballs with Orange Ginger Glaze	48 sm	96 lg
Charmoula Chicken Kabobs	\$58/36 pieces	
<i>Moroccan spiced chicken with tamarind ginger dipping sauce</i>		
Sesame Chicken Skewers	58/36 pieces	
<i>Soy marinated chicken with panko sesame crust & apricot dipping sauce</i>		
Brioche Wrapped Cocktail Franks with Cheddar	29/36 pieces	
Buffalo Chicken	95/100 pieces	
<i>Boneless chicken with Buffalo sauce (Add blue cheese dip 10/pint)</i>		
Coconut Chicken	112/100 pieces	
<i>Lightly breaded coconut chicken strips with soy ginger dipping sauce</i>		
Miniature Quiche Lorraine	39/36 pieces	
<i>Bacon, ham, Swiss & caramelized onion quiche baked in Phyllo cups</i>		
Miniature Cuban sandwiches	42/36 pieces	
<i>Roast pork, ham & Swiss with chipotle mayo & pickles on grilled flatbread</i>		
Buffalo Wings with Louisiana Hot Sauce (hot)	95/100 pieces	
<i>(Add blue cheese dip 10/pint)</i>		
Asian BBQ Wings with Teriyaki Marinade	95/100 pieces	
Chipotle BBQ Wings (medium heat)	95/100 pieces	
<i>(Add blue cheese dip 10/pint)</i>		
Traditional BBQ wings	95/100 pieces	
<i>(Add blue cheese dip 10/pint)</i>		
 Seafood		
Jumbo Shrimp Cocktail	89/36 pieces	
<i>Premium white Gulf shrimp peeled and displayed with lettuce, lemon & cocktail sauce</i>		
Bacon Wrapped Sea Scallops	89/36 pieces	
<i>Skewered with orange sesame dipping sauce</i>		
Miso Glazed Nori Salmon	79/36 pieces	
<i>Skewered Asian marinated salmon wrapped with nori & sesame</i>		
American Caviar with Buckwheat Blinis & Traditional Garnishes	market price	
Thai Spiced Chilled Shrimp with Mint, Cilantro & Coconut Glaze	79/36 pieces	
Coconut Shrimp with Spicy Tamarind Ginger Sauce	89/36 pieces	
Maryland Crab Cakes with Chipotle Remoulade	63/36 pieces	

Smoked Salmon Canapés with Caper Remoulade on Black Bread	69/36 pieces
Cajun Salmon Cakes with Caper Remoulade	63/36 pieces
Cajun Crab Cakes with Chipotle Remoulade	63/36 pieces
Clams Oreganata <i>Little neck clams baked with herb garlic breading</i>	79/36 pieces
Oysters Rockefeller <i>Gulf Coast oysters lightly baked with watercress & spinach topped with Pastis liqueur and melted Gruyere</i>	89/36 pieces

Sandwich Presentations

(8 person minimum order)

Six choices for 15 person displays. Eight choices for 25 person displays

The Fruited Plain Platter <i>Four choices from our specialty sandwiches menu, arranged on an assortment of breads</i>	\$7.95 per person
Whole Wheat Wraps <i>Four choices from our specialty sandwiches menu (half cuts)</i>	6.95 per person
French Baguette Platter <i>Four choices from our specialty sandwiches menu, uniquely presented</i>	7.95 per person
American Deli Tray <i>Roast beef, Black Forest ham, smoked turkey and salami with Swiss, American and Cheddar cheeses with lettuce, tomatoes, onions, pickles and sandwich breads</i>	7.95 per person
Sloppy Joes <i>Your choice of roast beef, turkey or ham layered with Swiss, tomato & coleslaw. Choice of sliced New York rye or sourdough</i>	7.95 per person
Picnic Platter <i>(Three per person)</i> <i>Miniature sandwiches with smoked turkey, baked ham and oven roasted beef on miniature rolls with greens & honey mustard. Served with coleslaw</i>	7.95 per person
Tea Sandwiches <i>(Minimum 36 pieces each filling)</i> <i>Smoked salmon, curry chicken salad, tarragon chicken salad, egg salad, tuna salad, ham & Swiss, turkey & Cheddar, cucumber & watercress</i>	\$39 / 36 pieces
Focaccia Squares <i>Italian focaccia bread, flavored with olive oil and herbs, filled with up to four choices: Sicilian, Baja, Fresh Mozzarella, Vegetarian, Prosciutto or Tuscan Sandwiches</i>	7.95 per person
Panini Style Hot Trays <i>Minimum order of 6 for each choice: Herb Roasted Turkey, Vegetarian, Texas Steak, Chicken Cutlet, Black Forest Ham & Swiss, Monte Cristo, The Soho, Corned Beef Reuben, Italian Grilled Cheese, or Cuban</i>	7.50 each

Specialty Sandwich Menu

(Choose from Wraps, Ciabatta, French, 7 Grain, Rye, Sourdough, Bagels, Focaccia & Pumpernickel)

Baja Chicken

Chicken breast, avocado, romaine, grilled onions, tomato, chipotle mayo

Black Forest Ham

Dilled havarti, coleslaw, honey mustard

Chicken Salad

Lightly curried with romaine lettuce on seven grain

Christina's Special

Grilled vegetables, smoked turkey, balsamic & arugula on seven grain

Deviled Egg Salad

Tomato & romaine on pumpernickel

Fresh Mozzarella

Portobello mushrooms, arugula, roasted plum tomatoes, virgin olive oil on baguette

Hart's Favorite

Roast turkey breast, Brie cheese, cranberry mustard with greens on French

Herb Roasted Turkey

Romaine, tomato & pesto on whole wheat

Honey Baked Ham

Brie cheese, field greens & honey mustard dressing on French

Moroccan Veggie

Hummus, grilled vegetables, sprouts, black olive tapenade on Ciabatta

Nicoise

Tuna salad, olives, oven dried tomato, red onion, cucumber, romaine lettuce on black bread

Prosciutto Di Parma

Fresh mozzarella, basil pesto, extra virgin olive oil & balsamic vinegar

Roast Beef

Horseradish Cheddar, lettuce & mayo on a baguette

Sicilian

Ham, provolone, sopressata, romaine, tomato, red onion, red wine vinaigrette on ciabatta

Smoked Turkey

Hickory smoked bacon, tomato, romaine lettuce, avocado & mayo on sourdough

Tuna Salad

Sprouts & tomato on whole wheat

Turkey Cobb

Blue cheese, bacon, avocado, onion, tomato, romaine & balsamic dressing on French

Tuscan Chicken

Grilled chicken breast, roasted peppers, arugula, basil mayo on focaccia

Vegetarian

Grilled vegetables, smoked mozzarella, pesto, mixed greens on focaccia

Vermont Cheddar

Avocado, sprouts, red onion, tomato, Pommery mustard on seven grain roll

Smoked Salmon Stack

Dilled havarti, cucumber, red onion, lettuce, tomato, caper mayo on pumpernickel

Salad Bowls

Small serves 6 to 8 guests \$24 Medium serves 10 to 15 \$45
Large serves 20 to 25 guests \$75

Turkey Cobb

Turkey, egg, bacon, cucumber, tomato, red onions, avocado, blue cheese, carrot, corn & red peppers with balsamic vinaigrette

Chicken Chopped

Grilled chicken, blue cheese, bacon, avocado, hard boiled egg, diced veggies & greens with balsamic vinaigrette

Yellow Fin Tuna Nicoise

Tomato, green beans, potato, cucumber, olive, onion, egg & mesclun greens with Dijon vinaigrette add 3 per person (medium & Large only)

Salmon Nicoise

Tomato, green beans, potato, cucumber, olive, onion, egg & mesclun greens with Dijon vinaigrette add 3 per person (medium & Large only)

Antipasto

Romaine salad, sliced meats, sharp provolone, roasted peppers, red onion, olives & tomatoes with red wine vinaigrette

Tomato Basil Bruschetta

Fresh mozzarella, grilled chicken & romaine with balsamic vinaigrette

Mixed Field Greens

Julienne carrots, cucumber, tomato & mesclun greens with sesame ginger vinaigrette

Caesar

Romaine lettuce, Parmesan cheese, croutons with creamy Caesar dressing

Baby Spinach

Toasted walnuts, blue cheese, julienne apples & baby spinach with shallot vinaigrette

Mediterranean Arugula

Grilled vegetables, goat cheese & baby Arugula with Balsamic vinaigrette

Country Greens

Apples, grapes, walnuts, hickory smoked bacon, blue cheese & field greens with shallot vinaigrette

Greek

Feta cheese, tomato, cucumber, black olives, peppers, red onion & romaine with red wine vinaigrette

Prepared Salads

(Priced by the pound 3 lb minimum)

Summer Pasta Salad ~ Red Cabbage Health Slaw ~ German Potato Salad
Farfalle, Cannellini Beans & Broccoli ~ Mexican Black Beans & Jicama ~ Pesto Pasta, Peas & Pignoli
Quinoa & Edamame ~ Sesame Snow Pea Salad ~ Chipotle Potato Salad
Roasted Vegetable Orzo & Wild Rice ~ Sesame Noodles ~ Asian Sweet Potato Salad
Mediterranean Orzo ~ Celery Root Remoulade ~ French Lentil Salad With Roasted Vegetables
Tuscan Farfalle Pasta ~ Antipasto Pasta Salad ~ Chickpea, Cucumber & Tomato
Old-Fashioned Macaroni ~ Home-Style Coleslaw ~ Wheat Berry Waldorf With Apples & Ginger
Gingered Carrot & Apple Slaw ~ Red Bliss Potato Salad ~ Beet & Shallot Salad
Penne Verde with Spinach & Feta ~ Old-Fashioned Potato Salad ~ Penne, Asparagus, Tomato & Basil
Balsamic White Bean Salad, Oven-Dried Tomato & Arugula ~ Tabbouleh, Mint & Parsley
Dilled Cucumber & Tomato ~ Panzanella Bread Salad ~ Blue Cheese Potato Salad

Main Entrée Displays

Served at Room Temperature

Small serves 10 to 15 guests Large serves 20 to 25 guests

Poultry

Dijon Chicken	\$96 sm	\$192 lg
<i>Sliced chicken breast served with greens, sliced tomato, honey mustard sauce Served with miniature rolls</i>		
Herb Roasted Turkey Breast	96 sm	192 lg
<i>Tender breast of turkey sliced and presented with greens, cranberry mustard Served with miniature rolls</i>		
Chicken Souvlaki	105 sm	210 lg
<i>Grilled sliced chicken breast with feta cheese, tomatoes, cucumbers, onions and kalamata olives, lemon and olive oil. Served with pita & tzatziki sauce</i>		
Sesame Chicken	96 sm	192 lg
<i>Sesame crusted chicken breast with greens, sliced tomato and hoisin BBQ sauce Served with miniature rolls</i>		
Italian Chicken Cutlets	96 sm	192 lg
<i>Pan fried seasoned chicken breast with lettuce, tomato, onion & basil mayo Served with miniature rolls</i>		
Mediterranean Chicken and Grilled Vegetables	122 sm	228 lg
<i>Lemon marinated grilled chicken breast, sliced with assorted grilled vegetables, fresh basil pesto & miniature rolls</i>		

Meat

Cracked Pepper Tenderloin	160 sm	286 lg
<i>Sliced and presented with dilled horseradish sauce & miniature rolls</i>		
Roasted Tenderloin with Roasted Garlic & Rosemary	160 sm	286 lg
<i>Sliced and presented with a dilled horseradish sauce & miniature rolls</i>		
Mustard Glazed Tenderloin	160 sm	286 lg
<i>Char grilled tenderloin brushed with coarse grain mustard Served with a honey mustard sauce & miniature rolls</i>		
Rosemary & Garlic Crusted Pork Tenderloin	105 sm	210 lg
<i>Thinly sliced with balsamic onion, hot cherry peppers, provolone & miniature rolls</i>		
Soy Ginger London Broil	149 sm	279 lg
<i>Grilled and sliced thin, served with balsamic onion confit, smoked gouda, greens & miniature rolls</i>		
Maple Glazed Ham	96 sm	192 lg
<i>Sliced smoked ham with maple glaze. Served with coleslaw, honey mustard sauce & miniature rolls</i>		
Honey Mustard Pork Cutlets	96 sm	192 lg
<i>Pan fried seasoned pork cutlet medallions with lettuce, tomato, onion & honey mustard sauce. Served with miniature rolls</i>		

Seafood

Smoked Salmon Display	79 sm	159 lg
<i>Served with bagels, cream cheese, sliced boiled eggs, lettuce, onions, tomatoes & capers</i>		
Poached Salmon Fillet	149 sm	270 lg
<i>Delicate poached salmon medallions with sliced Roma tomatoes, romaine, cucumber, onion and horseradish sauce.</i>		

Hoisin BBQ Salmon <i>Seared Asian marinated salmon medallions with mango salsa</i>	149 sm	270 lg
Nicoise Platter <i>Grilled Tuna Steak sliced medium rare with tomatoes, hard boiled eggs, field greens, cucumbers, potatoes, green beans, olives and dijon vinaigrette. Served with French baguettes.</i>	160 sm	286 lg

Hot Entrées

Small serves 10 to 15 guests Large serves 20 to 25 guests

Pasta

Penne with choice of sauces: <i>Vodka, Puttanesca, Primavera, Carbonara or Bolognese</i>	\$30 sm	\$60 lg
Penne, Fresh Plum Tomato, Basil, Garlic & Romano Cheese	30 sm	60 lg
Tuscan Farfalle Pasta, Grilled Vegetables, Arugula & Pesto	30 sm	60 lg
Classic Baked Macaroni & Cheddar Cheese	30 sm	60 lg
Orzo, Roasted Vegetables & Pesto	30 sm	60 lg
Cavatelli, Creamy Basil Pesto & Romano	30 sm	60 lg
Cavatelli, Marinara & Fresh Ricotta Cheese	30 sm	60 lg
Orecchiette, Broccoli Rabe, Sausage & Garlic	30 sm	60 lg
Eggplant & Pesto Lasagna	40 sm	80 lg
Meat Lasagna	40 sm	80 lg
Spinach & Four Cheese Lasagna	40 sm	80 lg
Penne, Shrimp & Pink Sauce	40 sm	80 lg

Poultry

Chicken Francese with Lemon, Parsley & Wine Sauce	48 sm	96 lg
Chicken Piccata with Lemon Caper Wine Sauce		
Chicken Milanese: Breaded Cutlets with Fresh Tomato & Basil		
Chicken Cacciatore (white meat only) with Red Peppers, Mushrooms & Olives		
Herb Roasted Turkey Roulade with Stuffing & Country Gravy		
Mom's Turkey Meatloaf with Gravy		
Chicken Saltimbocca: Medallions with Prosciutto, Fontina & Sage		
Sautéed Chicken Medallions with Portobello Mushrooms & Marsala Wine Sauce		
Provencal Chicken Breast with fresh plum tomato, basil & garlic		
Chicken Parmesan with Marinara		
Balsamic Chicken Breast		
Italian Chicken Cutlets		
Sicilian Chicken with Figs, Apricots, Green Peppercorn & Olives		
Chicken Cacciatore with Red Peppers, Mushrooms & Olives		
Baked Picnic Chicken (Skinless)		
Southern Buttermilk Fried Chicken		
Chicken Savoy with Garlic, Herbs, Parmesan & Red Wine Vinegar		
Honey Mustard Roasted Chickens (cut in eighths)		
Lemon & Herb Roasted Chickens (cut in eighths)		
Chipotle BBQ Chicken		



Meat Entrées

Grilled Soy Ginger Marinated Flank Steak with Caramelized Onions	\$75 sm	\$145 lg
Red Wine Braised (<i>Premium First Cut</i>) Brisket of Beef with Country Gravy	95 sm	190 lg
Beef Bourguignon Braised with Mushrooms, Vegetable & Red Wine	72 sm	135 lg
Roasted Garlic & Rosemary Roasted Tenderloin of Beef	95 sm	190 lg
Sweet Italian Fennel Sausage with Sautéed Bell Peppers & Onions	48 sm	96 lg
Balsamic Grilled Sliced London Broil with caramelized onions	72 sm	135 lg
Lamb Tangine braised with plum tomato, carrots almonds & raisins	72 sm	135 lg
Medallions of Pork with Portobello Marsala Sauce	48 sm	96 lg
Breaded Honey Mustard Crusted Pork Cutlets	65 sm	120 lg
Pork Scaloppini with green peppercorn demiglace	65 sm	120 lg
Chinese Five Spice Pork Loin with scallion, garlic & sesame	65 sm	120 lg
Beef Stroganoff with Buttered Egg Noodles	72 sm	135 lg
Chipotle BBQ Pulled Pork	72 sm	135 lg
BBQ Baby Back Ribs	75 sm	145 lg
Meatballs & Marinara	48 sm	96 lg
Roast Pork with Rosemary, Caramelized Apple & Shallot Cider Sauce	65 sm	120 lg
Baked Ham with Bourbon & Brown Sugar Glaze	48 sm	96 lg

Seafood Entrées

Flounder or Tilapia Vera Cruz with Plum Tomatoes, Olives & Capers	96 sm	176 lg
Sesame Crusted Tuna with Soy Ginger Sauce	140 sm	260 lg
Beer Battered Cod with Caper Remoulade	120 sm	220 lg
Coconut Tilapia with Soy Ginger Dipping Sauce	96 sm	176 lg
Tilapia or Flounder Francese with Lemon & Basil Wine Sauce	96 sm	176 lg
Asian BBQ Salmon Fillet	120 sm	220 lg
Wasabi Crusted Salmon with Soy Ginger	120 sm	220 lg
Flounder or Tilapia Piccata	96 sm	176 lg
Mustard Crusted Salmon with Lemon Wine Sauce	120 sm	220 lg
Shrimp Scampi	120 sm	220 lg
Maryland Crab Cakes with Caper or Chipotle Remoulade	6.50 each	
Cajun Salmon Cakes with Mustard Vin Blanc	6.50 each	

Vegetarian Entrées

Stuffed Red Peppers with Brown Rice & Feta	30 sm	60 lg
Eggplant Rollatini	40 sm	80 lg
Greek Spinach & Feta Pie	40 sm	80 lg
Asian Vegetable Stir Fry with Seared Tofu	35 sm	70 lg
Eggplant & Pesto Lasagna	40 sm	80 lg
Tofu & Grilled Vegetable Lasagna (<i>dairy free</i>)	40 sm	80 lg

Hot Sides

Grains	\$30 sm	\$60 lg
Mediterranean Couscous		
Wild Rice Pilaf with Cranberries & Scallion		
Vegetable Rice Pilaf with Carrots, Peas, Onion & Corn		
Mixed Grain Pilaf (<i>Barley, Brown Rice & Quinoa</i>) with Lentil & Herbs		
Mexican Spiced Black Beans with Rice, Corn & Peppers		
Baked Polenta al forno with Tomato & Mozzarella		
Risotto Cakes : Wild Mushroom or Truffled Prosciutto	\$3.50 each, 10 minimum	
Potatoes	30 sm	60 lg
Maple Whipped Sweet Potatoes		
Garlic Mashed Potatoes		
New Potatoes with Parsley & Butter		
Smashed Red Bliss Potatoes with Sour Cream, Butter & Scallions		
Rosemary Roasted Idaho Potatoes		
Mashed Potatoes		
Maple Roasted Sweet Potato Wedges		
Herbed Potato & Gruyere Gratin	40 sm	80 lg
Vegetables		
Sesame Snow Peas with Carrot & Ginger	30 sm	60 lg
Zucchini Provencal with Tomato & Basil	30 sm	60 lg
Maple Roasted Seasonal Vegetables	30 sm	60 lg
Green Beans, Toasted Shallots or Almonds	30 sm	60 lg
Sautéed Broccoli & Garlic	25 sm	50 lg
Honey Glazed Carrots	25 sm	50 lg
Spinach & Gruyere Gratin	40 sm	80 lg
Grilled Vegetables	40 sm	80 lg

Breakfast

Morning Glory	48 sm	88 lg
<i>An arrangement of muffins and bagels with cream cheese & jam</i>		
English Breakfast	48 sm	88 lg
<i>Old fashioned raisin scones and sliced assorted tea breads served with jam</i>		
Smoked Salmon Display	79 sm	159 lg
<i>Bagels, cream cheese, sliced boiled eggs, lettuce, onions, tomatoes & capers</i>		
Warm Challah French Toast with maple syrup	29 sm	58 lg
Whole Wheat Pancakes	29 sm	58 lg
<i>Plain, banana or chocolate chip with maple syrup</i>		
Italian Egg Frittata Wedges (<i>choose one</i>)	30 sm	60 lg
<i>Tomato, spinach & goat cheese, quattro formaggio or prosciutto, fontina & caramelized onion</i>		

Breakfast Sandwiches

(8 person minimum)

Huevos Rancheros Burritos **\$4.50 each**
Scrambled eggs with onion, tomato, jalapenos & cilantro wrapped in a flour tortilla

Egg & Cheese Sandwiches **3.99 each**
Choice of Taylor ham or bacon on bagels or French baguette

Breakfast Additions

Yogurt Parfaits **4.75 each**
Low fat & organic yogurt with fresh berries and homemade granola

Quiche & Tarts (serves 8 to 10) **26 each**

Quiche Lorraine Tart

Asparagus, Leek & Havarti tart

Spinach, Roasted Tomato, Olive & Goat Cheese Tart

Smoked Salmon, Potato & Leek Tart

Dessert Platters

Sliced Seasonal Fresh Fruits **\$48 sm \$95 lg**
Arranged with berries and grape

Chocolate Covered Strawberries (3 Dozen Minimum) **1.75 each**

Tropical Fruit Skewers **48 sm 95 lg**
Arranged with yogurt dipping sauce

Outrageous Bars & Cookie Platter **48 sm 95 lg**
Bite sized assorted bars & cookies garnished with fruit

Specialty Cakes, Tarts & Pies
We offer a variety of house prepared deserts. Three days advance notice required.

Lemon Shortbread Tart

Chocolate Hazelnut Ganache Tart

Raspberry Linzer Tart

Carrot Cake with Cream Cheese Frosting

Southern Lemon Coconut Layer Cake

Old Fashioned Apple Bundt Cake with Caramel Glaze

Chocolate Zucchini Bundt Cake with Chocolate Glaze

Banana Bourbon Cake with Toasted Pecan & Caramel Glaze

Cheesecake with Strawberries

Apple Streusel Pie

Pumpkin pie

Chocolate Pecan pie

Strawberry Apple & Rhubarb crisp

Peach Cobbler

German Chocolate Pie

Maple Walnut Bread Pudding

Lemon Coconut cupcakes



Celebration cakes designed for all occasions Please call 973.808.8862

Event Planning and Custom Catering

Professional event & wedding planners will work with you to customize a menu that meets your needs. Our professional service staff, bartenders and chefs will make your party or lifetime event trouble free and easy.

Delivery

Our minimum order for delivery is 150.00.

Drop off charges will be applied to all deliveries based on distance, amount of product, and post event equipment pick up. We will deliver your meal within one hour of serving depending on our schedule. We provide complimentary set up of your buffet at no charge, however our drivers must be in and out of your facility within 20 minutes. Prices quoted in this menu are for drop off or carry out only. Surcharges may be assessed for early, late or weekend deliveries.

Order Placement

24 Hours notice is requested for delivery, however we will do our best to serve your last minute needs.

To place your order, call 973 808 8862 or e mail us at info@thefruitedplain.com. Please call our office for expedited orders, and we will do our best to accommodate your request. Please note that orders being placed after 12:00pm for the next business day may have menu limitations based on our inventory. Changes to any order cannot be guaranteed if not received at least 12 hours prior to event.

Presentation

Unless otherwise coordinated, all food will be presented on upscale disposable bowls and trays with disposable serving utensils. Equipment and displays such as chafing dishes, platters, china, glassware and linens are available at an additional charge.

Disposable Goods & Heating Equipment

Breakfast disposables include serving utensils, 9 inch plates, napkins, coffee cups, forks, knives and spoons at 1.50 per person.

Lunch and dinner disposables include serving utensils, napkins, 10 inch plates, plastic cups, forks, knives, and spoons at 1.99 per person. Disposable chafing dishes with fuel are available at 15.00 each. (Note: these are reusable)

Sales tax

Applicable state sales tax will be assessed to the final bill unless a tax exempt certificate is received.

Substitutions

In the event a product or ingredient is unavailable or unsatisfactory to our team of chefs, we reserve the right to substitute for similar items of equal or greater quality.

Cancellations

Cancellations received in writing with more than 24 hours notice before delivery or pick up will incur no penalty. Cancellations received in writing within 24 hours of delivery or pick up will incur a 50% charge. If we have not received a cancellation in writing, the event will be charged in full. The above policy applies to events canceled due to inclement weather.

Payment Options

We accept Cash, Visa, MasterCard, Discover and American Express. All services must be paid in full prior to delivery.

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