



"The Fruited Plain gets my vote for the finest food I've eaten all year."
Brooke Tarabour – The Star-Ledger

In-Home Catering Menu

www.thefruitedplain.com

973.808.8862



Contents

| | |
|---------------------------------|-------|
| Appetizers | 1,2,3 |
| Vegetarian | 1 |
| Meat & Poultry | 2 |
| Seafood | 2,3 |
| Sandwich Presentations | 3 |
| Sandwich Menu | 4 |
| Salad Bowls | 5 |
| Prepared Salads | 5 |
| Entrees | 6,7,8 |
| Room Temperature Displays | 6,7 |
| Hot Trays | 7,8 |
| Sides Dishes | 9 |
| Breakfast | 9,10 |
| Desserts | 10 |
| Information | 11 |
| Directions | 12 |

Appetizers

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

Vegetarian

| | | |
|--|-----------------------|-----------------|
| International Cheeses | \$ 75 sm | \$140 lg |
| <i>Smoked gouda, dilled havarti, goat cheese, brie, sharp cheddar and Piave Garnished with grapes, assorted crackers and sliced French bread</i> | | |
| Vietnamese Vegetable Spring Rolls | 55 sm | 105 lg |
| <i>Julienne vegetables, spicy peanut sauce, fresh mint & cilantro wrapped in rice paper</i> | | |
| Garden Vegetable Crudités | 39 sm | 69 lg |
| <i>A variety of seasonal, fresh cut vegetables served with roasted red onion dip</i> | | |
| Tomato Basil Bruschetta | 39 sm | 60 lg |
| <i>Grilled Italian bread drizzled with extra virgin olive oil & pecorino</i> | | |
| Baked Brie in Brioche | 30 sm | 60 lg |
| <i>Garnished with fresh grapes, sliced French bread & crackers</i> | | |
| Vegetable Sushi Rolls | 65 sm | 110 lg |
| <i>Served with pickled ginger, wasabi & soy</i> | | |
| Vegetarian Focaccia Finger Sandwiches | 75 sm | 140 lg |
| <i>Grilled vegetables with pesto, oven dried tomato, smoked mozzarella, arugula & balsamic on rosemary focaccia</i> | | |
| Quesadilla Wedges | 30 sm | 60 lg |
| <i>Filled with black beans, corn, grilled vegetables, cheese, scallions & seasonings</i> | | |
| Mediterranean Dipping Platter | 70 sm | 135 lg |
| <i>Hummus, baba ghanoush, tapenade, cucumber raita & roasted red onion dip served with spiced pita chips and crudités</i> | | |
| Deviled Eggs | 35 sm | 70 lg |
| Fire Roasted Vegetable Skewers | \$59/36 pieces | |
| <i>Zucchini, mushroom, eggplant & red peppers charred with olive oil, skewered with fresh mozzarella. Served with balsamic vinaigrette.</i> | | |
| Antipasto Skewers | 59/36 pieces | |
| <i>Roasted pepper, marinated mushrooms, olive, fresh mozzarella & basil</i> | | |
| Mozzarella & Tomato Caprese Skewers | 59/36 pieces | |
| <i>Marinated in balsamic vinegar, extra virgin olive oil, fresh basil & cracked pepper</i> | | |
| 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 cakes with chipotle remoulade | 29/36 pieces | |
| Miniature Frittatas | 29/36 pieces | |
| Spinach & Feta Tarts | 33/36 pieces | |

Meat & Poultry

| | | |
|---|-------------------------|---------------|
| Tuscan Antipasto <i>Prosciutto, soppressata, fresh mozzarella, smoked mozzarella, provolone, eggplant caponata, roasted peppers, marinated artichokes & mushrooms, olives & sliced breads</i> | \$89 sm \$160 lg | |
| Focaccia Finger Sandwiches <i>Choice of two: Tuscan Chicken, Baja Chicken, Sicilian or Roast Beef & horseradish cheddar</i> | 75 sm | 140 lg |
| Quesadilla Wedges <i>Chicken, black beans, corn, cheese, scallions and seasonings</i> | 30 sm | 60 lg |
| Thai Beef Spring Rolls <i>Glass noodles, julienne vegetables, cilantro & spicy peanut sauce wrapped in rice paper</i> | 78 sm | 143 lg |
| Mini Asian Turkey Meatballs with Orange Ginger Glaze | 48 sm | 96 lg |
| Charmoula Chicken Kabobs <i>Moroccan spiced chicken with tamarind ginger dipping sauce</i> | 58/36 pieces | |
| Sesame Chicken Skewers <i>Soy marinated chicken with panko sesame crust & apricot dipping sauce</i> | 58/36 pieces | |
| Pastry Wrapped Cocktail Franks with Cheddar | 33/36 pieces | |
| Buffalo Chicken <i>Boneless chicken with Buffalo sauce (Add blue cheese dip 10/pint)</i> | 58/36 pieces | |
| Coconut Chicken <i>Lightly breaded coconut chicken strips with soy ginger dipping sauce</i> | 58/36 pieces | |
| Miniature Quiche Lorraine <i>Bacon, ham, Swiss & caramelized onion quiche baked in Phyllo cups</i> | 39/36 pieces | |
| Miniature Cuban sandwiches <i>Roast pork, ham & Swiss with chipotle mayo & pickles on grilled flatbread</i> | 42/36 pieces | |
| Buffalo Wings with Louisiana Hot Sauce (hot) <i>(Add blue cheese dip 10/pint)</i> | 48 sm | 96 lg |
| Asian BBQ Wings with Teriyaki Marinade | 48 sm | 96 lg |
| Chipotle BBQ Wings (medium heat) <i>(Add blue cheese dip 10/pint)</i> | 48 sm | 96 lg |
| Traditional BBQ wings <i>(Add blue cheese dip 10/pint)</i> | 48 sm | 96 lg |
| Seafood | | |
| Jumbo Shrimp Cocktail <i>Premium white Gulf shrimp peeled and displayed with lettuce, lemon & cocktail sauce</i> | 89/36 pieces | |
| Bacon Wrapped Sea Scallops <i>Skewered with orange sesame dipping sauce</i> | 89/36 pieces | |
| Miso Glazed Nori Salmon <i>Skewered Asian marinated salmon wrapped with nori & sesame</i> | 79/36 pieces | |
| 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>Top 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 (Three per person) <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 (Minimum 36 pieces each filling) <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 |

Specialty Sandwich Menu

(Wraps, Ciabatta, French, 7 Grain, Rye, 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

Christina's Special

Grilled vegetables, smoked turkey, balsamic & arugula

Deviled Egg Salad

Tomato & romaine

Fresh Mozzarella

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

Hart's Favorite

Roast turkey breast, Brie cheese, cranberry mustard with greens

Herb Roasted Turkey

Romaine, tomato & pesto

Honey Baked Ham

Brie cheese, field greens & honey mustard dressing

Moroccan Veggie

Hummus, grilled vegetables, romaine, black olive tapenade

Nicoise

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

Prosciutto Di Parma

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

Roast Beef

Cheddar, lettuce & Horseradish mayo

Sicilian

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

Smoked Turkey

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

Tuna Salad

Romaine & tomato

Turkey Cobb

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

Tuscan Chicken

Grilled chicken breast, roasted peppers, arugula, basil mayo

Vegetarian

Grilled vegetables, smoked mozzarella, pesto, mixed greens

Vermont Cheddar

Avocado, sprouts, red onion, tomato, Pommery mustard

Smoked Salmon Stack

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

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 ~ 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 with Asparagus, Tomato & Basil

Balsamic White Bean Salad with Oven-Dried Tomato & Arugula ~ Tabbouleh with 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 | 105 sm | 210 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 | | |
| Provençal 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 | \$95 sm | \$190 lg |
| Red Wine Braised Brisket of Beef with Country Gravy | 110 sm | 220 lg |
| Beef Bourguignon Braised with Mushrooms, Vegetable & Red Wine | 95 sm | 190 lg |
| Roasted Garlic & Rosemary Roasted Tenderloin of Beef | 125 sm | 250 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 | 95 sm | 190 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 | 95 sm | 190 lg |
| Chipotle BBQ Pulled Pork | 72 sm | 135 lg |
| BBQ Baby Back Ribs | 95 sm | 190 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 | 65 sm | 120 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 (dairy free) | 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 (Barley, Brown Rice & Quinoa) 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 | | |
| Red 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 Provençal 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 <i>An arrangement of muffins and bagels with cream cheese & jam</i> | 48 sm | 88 lg |
| English Breakfast <i>Old fashioned raisin scones and sliced assorted tea breads served with jam</i> | 48 sm | 88 lg |
| Smoked Salmon Display <i>Bagels, cream cheese, sliced boiled eggs, lettuce, onions, tomatoes & capers</i> | 79 sm | 159 lg |
| Warm Challah French Toast with maple syrup | 29 sm | 58 lg |
| Whole Wheat Pancakes <i>Plain, banana or chocolate chip with maple syrup</i> | 29 sm | 58 lg |
| Italian Egg Frittata Wedges (choose one) <i>Tomato, spinach & goat cheese, quattro formaggio or prosciutto, fontina & caramelized onion</i> | 30 sm | 60 lg |

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) **28 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 please call 973.808.8862

Pecan Torte **(serves 12) \$33 each**

Carrot Cake with Cream Cheese Frosting **(serves 14) \$35 each**

Chocolate Layer Cake **(serves 14) \$33 each**

Apple Streusel Pie **(serves 6 to 8) \$18 each**

Other Seasonal Pies **(inquire with us)**

Red Velvet Layer Cake **(serves 14) \$33 each**

Strawberry Apple & Rhubarb Crisp **(serves 6 to 8) \$22 each**

Cheese Cake **(serves 14) \$28 each**

Vanilla-Almond Cake **(serves 14) \$35 each**

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. 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

Place your order well in advance as we take limited orders on a daily basis. First come first serve policy. 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 Drew@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 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 to rent at an additional charge.

Disposable Goods & Heating Equipment

Breakfast disposables include serving utensils, 9 inch plates, napkins, coffee cups*, forks, knives and spoons at \$3.50 per person.

Lunch and dinner disposables include serving utensils, napkins, 10 inch plates, plastic cups*, forks, knives, and spoons at \$3.50 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.

www.thefruitedplain.com
973.808.8862