



## Corporate Catering Menu

A handbook for catering any meeting or event  
*Serving New Jersey Since 2003*

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## Breakfast

(8 person minimum)

**Morning Glory** \$3.99 per person  
*An arrangement of muffins and bagels with cream cheese & jam*

**English Breakfast** 3.99 per person  
*Old fashioned raisin scones and sliced assorted tea breads served with jam*

**Smoked Salmon Display** 7.99 per person  
*Bagels, cream cheese, sliced boiled eggs, lettuce, onions, tomatoes & capers*

**Cinnamon French toast with maple syrup** 3.50 per person

**Pancakes** 3.50 per person  
*Plain, banana or chocolate chip with maple syrup*

**Italian Egg Frittata Wedges** (choose one) 3.99 per person  
*Tomato, spinach & goat cheese, Sausage & Broccoli Rabe or prosciutto, fontina & caramelized onion*

**Yogurt Parfaits** 4.25 each  
*Low fat & organic yogurt with fresh berries and homemade granola*

**Quiche & Tarts** (serves 8 to 10) \$28.00 each

Ratatouille Tart

Quiche Lorraine Tart (Bacon, onion, Swiss, ham)

Asparagus, Leek & Havarti tart

Spinach, Roasted Tomato, Olive & Goat Cheese Smoked Salmon,  
Potato & Leek Tart

### **Breakfast Sandwiches**

**Breakfast Burritos** (Minimum order 8 each) 4.50 each  
*Scrambled eggs with onion, tomato, jalapeño & cilantro wrapped in a flour tortilla*

**Egg & Cheese Sandwiches** (Minimum order 8 each) 3.99 each  
*Choice of Taylor ham or bacon on bagels or soft rolls*

**Hash Brown Wrap** (Minimum order 8 each) 4.75 each  
with egg, meat & cheese

**Ham, Egg, and Cheese Cupcakes (Gluten Free)** (Minimum order 8 each) 5.00 each

### **Additions** (8 person minimum)

**Cream cheeses: cinnamon walnut, scallion, horseradish bacon, vegetable, and smoked salmon spread (additional \$1.00)** 4.00 half pint

**Ham, sausage or hickory smoked bacon** 3.00 per person

**Home-style roasted potatoes** 1.75 per person

**Fruit salad** 3.50 per person

**Sliced fruit platter** 4.00 per person

**Scrambled eggs** 3.00 per person

**\*\* Egg Whites Available (add \$1 per person)**

## Sandwich Luncheon Packages

*(8 person minimum)*

<b>Working Lunch</b> Assorted Sandwiches and a choice of a prepared salad	\$8.75 per person
<b>Conference Lunch</b> Assorted sandwiches, mixed green salad and choice prepared salad	11.00 per person
<b>Power Lunch</b> Assorted sandwiches, choice of a green salad and a prepared salad includes a big cookie and Poland spring water	12.95 per person
<b>Executive Lunch</b> Assorted sandwiches, choice of one green salad and one prepared salad, miniature cookies, assorted sodas & Poland spring water	15.50 per person
<b>VIP Lunch</b> Assorted sandwiches, choice of one green salads and two prepared salad, assorted sodas, Poland spring water and our Outrageous Bars & cookies	18.50 per person
<b>Serving utensils and disposable products included</b>	

### Additions

<b>Assorted Chips - individual</b>	1.50 per person
<b>Sliced breads</b>	1.00 per person
<b>Dinner rolls with butter</b>	1.50 per person
<b>Cup of soup</b> <i>(8 person minimum)</i>	3.50 each
<b>Sliced fruit platter</b>	4.00 per person
<b>Fruit salad</b>	3.50 per person
<b>Chocolate Covered Strawberries</b> <i>(3 Dozen Minimum)</i>	1.75 each
<b>Tropical Fruit Skewers</b>	4.50 per person
<b>Miniature cookie tray</b>	2.75 per person
<b>Outrageous bars &amp; cookies</b>	3.75 per person

### Beverages

<b>Soda by the can</b>	1.29 each
<b>Poland spring water - Individual</b>	1.29 each
<b>Apple, orange, grapefruit or cranberry juices</b>	2.00 each
<b>Regular coffee</b>	2.00 per person
<b>Decaf Coffee</b>	2.00 per person
<b>Assorted Tea</b>	2.00 per person
<b>Regular coffee, assorted Teas &amp; decaffeinated coffee</b>	4.25 per person

\*all coffee service includes cups, stirrers, milk & sweeteners

## **Specialty Sandwich Menu**

### **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*

### **Balsamic Eggplant**

*Roasted peppers, mozzarella, pesto, and 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*

### **Grilled Chicken**

*Preserved lemon, arugula, and roasted garlic aioli*

### **Honey Baked Ham**

*Brie cheese, field greens & honey mustard dressing*

### **Moroccan Veggie**

*Hummus, grilled vegetables, greens, black olive tapenade*

### **Mediterranean Tuna**

*Tuna salad, tomato, preserved lemon, onion, greens, and olive tapenade*

### **Prosciutto Di Parma**

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

### **Roast Beef**

*Horseradish Cheddar, lettuce & mayo*

### **Sicilian**

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

### **Smoked Turkey**

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

### **Tuna Salad**

*Greens & 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, greens, red onion, tomato, Pommery mustard*

### **Smoked Salmon Stack**

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

## Sandwich Presentations

(8 person minimum order)

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

<b>The Fruited Plain Platter</b>	<b>\$7.95 per person</b>
<i>Four choices from our specialty sandwiches menu, arranged on an assortment of breads</i>	
<b>Whole Wheat Wraps</b>	<b>6.95 per person</b>
<i>Four choices from our specialty sandwiches menu (half cuts)</i>	
<b>French Baguette Platter</b>	<b>7.95 per person</b>
<i>Four choices from our specialty sandwiches menu, uniquely presented</i>	
<b>American Deli Tray</b>	<b>7.95 per person</b>
<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>	
<b>Sloppy Joes (Triple Decker)</b>	<b>7.95 per person</b>
<i>Your choice of roast beef, turkey or ham layered with Swiss, tomato &amp; coleslaw. Choice of sliced New York rye or sourdough</i>	
<b>Picnic Platter (Three per person)</b>	<b>7.95 per person</b>
<i>Miniature sandwiches with turkey, baked ham and oven roasted beef on miniature rolls with swiss, greens &amp; honey mustard. Served with coleslaw on the side</i>	
<b>Tea Sandwiches (Minimum 36 pieces each filling)</b>	<b>\$39/36 pieces</b>
<i>Smoked salmon, curry chicken salad, tarragon chicken salad, egg salad, tuna salad, ham &amp; Swiss, turkey &amp; Cheddar, cucumber &amp; watercress</i>	
<b>Focaccia Squares</b>	<b>7.95 per person</b>
<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>	

## Prepared Salads

Summer Pasta Salad (tomato, spinach & fresh Mozzarella) ~ Red Cabbage Health Slaw ~ German Potato Salad ~ Farfalle with Cannellini Beans & Broccoli ~ Mexican Black Beans & Jicama ~ Pesto Pasta with 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 with Asparagus, Tomato & Basil ~ Balsamic White Bean Salad with Dried Tomato & Arugula ~ Tabbouleh with Mint & Parsley ~ Dilled Cucumber & Tomato salad ~ Panzanella Bread Salad ~ Blue Cheese Potato Salad

## Green Salads

(8 person minimum)

### **Mixed Field Greens**

*carrots, cucumber, tomato, sesame ginger vinaigrette*

### **Caesar Salad**

*romaine lettuce, parmesan cheese, Caesar dressing*

### **Baby Spinach**

*toasted walnuts, blue cheese, apples, shallot vinaigrette*

### **Mediterranean Arugula Salad**

*grilled vegetables & goat cheese, Balsamic vinaigrette (Add \$1 per person)*

### **Greek Salad**

*Feta cheese, tomato, cucumber, black olives, peppers and red onion over romaine with red wine vinaigrette (Add \$1 per person)*

**\*Ala carte pricing \$3.00 per person**

**(Add chicken to any salad for \$ 2.50 per person)**

## Entrée Salad Bowls

(\$4.99 per person 8 person minimum)

### **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 (15 person minimum)*

### **Salmon Nicoise**

*Tomato, green beans, potato, cucumber, olive, onion, egg & mesclun greens with Dijon vinaigrette add \$3 per person (15 person minimum)*

### **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*

### **Chicken Caesar**

*Romaine lettuce, Parmesan cheese, croutons with creamy Caesar dressing*

### **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*

## Hot Entrée Package

*(10-person minimum)*

Choice of 1 entrée, 1 pasta, 1 side dish, a mixed green salad and assorted miniature cookies  
(Includes assorted sodas, water, sliced breads and disposable products)

\*Add a second entrée or side dish for an additional fee

### Poultry Entrées

(18.95 per person)

Chicken Francese with Lemon, Parsley & Wine Sauce

Chicken Piccata with Lemon Caper Wine Sauce

Chicken Milanese: Breaded Cutlets with Fresh Tomato & Basil

Chicken Cacciatore (boneless thighs) with Red Peppers, Mushrooms & Olives

Herb Roasted Turkey Roulade & 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

Baked Picnic Chicken (Skinless)

Southern Buttermilk Fried Chicken

Chicken Savoy (boneless thighs) 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

(\$18.95 per person)

Sweet Italian Sausage with Sautéed Bell Peppers & Onions

Meatballs & Marinara

Baked Ham with Bourbon & Brown Sugar Glaze

(\$20.95 per person)

Medallions of Pork with Portobello Marsala Sauce

Breaded Honey Mustard Crusted Pork Cutlets

Pork Scaloppini with green peppercorn demiglace

Chinese Five Spice Pork Loin with scallion, garlic & sesame

Roast Pork with Rosemary, Caramelized Apple & Shallot Cider Sauce





Hot Entrée Package (cont'd)

(\$23.95 per person)

**Beef Stroganoff with Buttered Egg Noodles**

**Beef Bourguignon Braised with Mushrooms, Vegetable & Red Wine**

**Balsamic Grilled Sliced London Broil with caramelized onions**

**Lamb Tangine braised with plum tomato, carrots almonds & raisins**

(\$25.95 per person)

**BBQ Baby Back Ribs**

**Grilled Soy Ginger Marinated Flank Steak with Caramelized Onions**

(28.95 per person)

**Roasted Garlic & Rosemary Roasted Tenderloin of Beef**

**Red Wine Braised (Premium First Cut) Brisket of Beef with Country Gravy**

**Seafood Entrées**

(\$21.95 per person)

**Flounder with Plum Tomatoes, Olives & Capers**

**Flounder Piccata with Lemon Wine Sauce and Capers**

**Flounder Francese with Lemon & Basil Wine Sauce**

**Coconut Flounder with Soy Ginger Dipping Sauce**

**Maryland Crab Cakes with Caper or Chipotle Remoulade**

**Cajun Salmon Cakes with Mustard Vin Blanc**

(\$23.95 per person)

**Mustard Crusted Salmon with Lemon Wine Sauce**

**Beer Battered Cod with Caper Remoulade**

**Shrimp and Vegetable Stir Fry**

**Asian BBQ Salmon Fillet**

**Wasabi Crusted Salmon with Soy Ginger**

(\$27.95 per person)

**Shrimp Scampi**

**Vegetarian Entrées**

(\$16.95 per person)

**Stuffed Portobellos with Ratatouille**

**Eggplant Rollatini**

**Greek Spinach & Feta Pie**

**Asian Vegetable Stir Fry with Seared Tofu**

(\$17.95 per person)

**Eggplant & Pesto Lasagna**

**Tofu & Grilled Vegetable Lasagna (dairy free)**

Hot Entrée Package (cont'd)

Hot Sides

Pasta

Penne with choice of sauces:

(Vodka, Puttanesca, Primavera, Carbonara, Bolognese, or Prosciutto and Peas in a Light Cream Sauce)

Penne Pasta, Fresh Plum Tomato, Basil, Garlic & Romano Cheese

Tuscan Farfalle Pasta, Grilled Vegetables, Arugula & Pesto

Classic Baked Macaroni & Cheddar Cheese

Orzo with Roasted Vegetables & Pesto

Cavatelli with Creamy Basil Pesto & Romano

Cavatelli with Marinara & Fresh Ricotta Cheese

Orecchiette with Broccoli Rabe, Sausage & Garlic

Grains

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

Vegetable Fried Rice

Baked Polenta al forno with Tomato & Mozzarella

Wild Mushroom Rissotto Add \$1 per person

Potatoes

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 Add \$1 per person

Vegetables

Sesame Snow Peas with Carrot & Ginger Zucchini Provençal with Tomato & Basil Maple Roasted Seasonal Vegetables Sautéed Green Beans with Almonds

Sautéed Broccoli & Garlic

Honey Glazed Carrots

Creamed Spinach

Grilled Vegetables

Braised Red Cabbage with Bacon, Onion and Apples

## Appetizer Platters and Trays

### Vegetarian

<b>International Cheeses</b>	<b>\$75 sm</b>	<b>\$140lg</b>
<i>Smoked gouda, dilled havarti, goat cheese, brie, sharp cheddar and Piave Garnished with grapes, assorted crackers and sliced French bread</i>		
<b>Vietnamese Vegetable Spring Rolls</b>	<b>55 sm</b>	<b>105 lg</b>
<i>Julienne vegetables, spicy peanut sauce, fresh mint &amp; cilantro wrapped in rice paper</i>		
<b>Garden Vegetable Crudités</b>	<b>39 sm</b>	<b>69 lg</b>
<i>A variety of seasonal, fresh cut vegetables served with roasted red onion dip</i>		
<b>Tomato Basil Bruschetta</b>	<b>39 sm</b>	<b>60 lg</b>
<i>Grilled Italian bread drizzled with extra virgin olive oil &amp; pecorino</i>		
<b>Baked Brie in Brioche</b>	<b>30 sm</b>	<b>60 lg</b>
<i>Garnished with fresh grapes, sliced French bread &amp; crackers</i>		
<b>Vegetable Sushi Rolls</b>	<b>65 sm</b>	<b>110 lg</b>
<i>Served with pickled ginger, wasabi &amp; soy</i>		
<b>Vegetarian Focaccia Finger Sandwiches</b>	<b>75 sm</b>	<b>140lg</b>
<i>Grilled vegetables with pesto, oven dried tomato, smoked mozzarella, arugula &amp; balsamic on rosemary focaccia</i>		
<b>Quesadilla Wedges</b>	<b>30 sm</b>	<b>60 lg</b>
<i>Filled with black beans, corn, grilled vegetables, cheese, scallions &amp; seasonings</i>		
<b>Mediterranean Dipping Platter</b>	<b>68 sm</b>	<b>128lg</b>
<i>Hummus, baba ghanoush, tapenade, cucumber raita with spiced pita chips and crudités</i>		
<b>Deviled Egg Display</b>	<b>35 sm</b>	<b>70 lg</b>
<b>Fire Roasted Vegetable Skewers</b>	<b>60 sm</b>	<b>115 lg</b>
<i>Zucchini, mushroom, eggplant &amp; red peppers charred with olive oil, skewered with fresh mozzarella.</i>		
<b>Antipasto Skewers</b>	<b>60 sm</b>	<b>115 lg</b>
<i>Roasted pepper, marinated mushrooms, olive, fresh mozzarella &amp; basil</i>		
<b>Mozzarella &amp; Tomato Caprese Skewers</b>	<b>60 sm</b>	<b>115 lg</b>
<i>Marinated in balsamic vinegar, extra virgin olive oil, fresh basil &amp; cracked pepper</i>		
<u>Meat &amp; Poultry</u>		
<b>Tuscan Antipasto</b>	<b>89 sm</b>	<b>160 lg</b>
<i>Prosciutto, soppressata, fresh mozzarella, smoked mozzarella, provolone, eggplant caponata, roasted peppers, marinated artichokes &amp; mushrooms, olives &amp; sliced breads</i>		
<b>Focaccia Finger Sandwiches</b>	<b>75 sm</b>	<b>140 lg</b>
<i>Choice of two: Tuscan Chicken, Baja Chicken, Sicilian or Roast Beef &amp; horseradish cheddar</i>		
<b>Quesadilla Wedges</b>	<b>30 sm</b>	<b>60 lg</b>
<i>Chicken, black beans, corn, cheese, scallions and seasonings</i>		
<b>Thai Beef Spring Rolls</b>	<b>78 sm</b>	<b>143lg</b>
<i>Glass noodles, julienne vegetables, cilantro &amp; spicy peanut sauce wrapped in rice paper</i>		
<b>Mini Asian Turkey Meatballs with Orange Ginger Glaze</b>	<b>48 sm</b>	<b>96 lg</b>

## Seafood

**Jumbo Shrimp Cocktail** \$89 sm \$172 lg

*Premium white Gulf shrimp peeled and displayed with lettuce, lemon & cocktail sauce*

**Bacon Wrapped Sea Scallops** 89 sm 172 lg

*Skewered with orange sesame dipping sauce*

## 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

*Sliced chicken breast served with greens, sliced tomato, honey mustard sauce Served with miniature rolls*

**Herb Roasted Turkey Breast** 96 sm 192 lg

*Tender breast of turkey sliced and presented with greens, cranberry mustard Served with miniature rolls*

**Chicken Souvlaki** 105 sm 210 lg

*Grilled sliced chicken breast with feta cheese, tomatoes, cucumbers, onions and kalamata olives, lemon and olive oil. Served with pita & tzatziki sauce*

**Sesame Chicken** 96 sm 192 lg

*Sesame crusted chicken breast with greens, sliced tomato and hoisin BBQ sauce Served with miniature rolls*

**Italian Chicken Cutlets** 96 sm 192 lg

*Pan fried seasoned chicken breast with lettuce, tomato, onion & basil mayo Served with miniature rolls*

**Mediterranean Chicken and Grilled Vegetables** 122 sm 228 lg

*Lemon marinated grilled chicken breast, sliced with assorted grilled vegetables, fresh basil pesto & miniature rolls*

## Meat

**Cracked Pepper Tenderloin** 160 sm 286 lg

*Sliced and presented with dilled horseradish sauce & miniature rolls*

**Roasted Tenderloin with Roasted Garlic & Rosemary** 160 sm 286 lg

*Sliced and presented with a dilled horseradish sauce & miniature rolls*

**Mustard Glazed Tenderloin** 160 sm 286 lg

*Char grilled tenderloin brushed with coarse grain mustard Served with a honey mustard sauce & miniature rolls*

**Rosemary & Garlic Crusted Pork Tenderloin** 105 sm 210 lg

*Thinly sliced with balsamic onion, hot cherry peppers, provolone & miniature rolls*

**Soy Ginger London Broil** 149 sm 279 lg

*Grilled and sliced thin, served with balsamic onion confit, smoked gouda, greens & miniature rolls*

**Maple Glazed Ham** 96 sm 192 lg

*Sliced smoked ham with maple glaze. Served with coleslaw, honey mustard sauce & miniature rolls*

**Honey Mustard Pork Cutlets** 96 sm 192 lg

*Pan fried seasoned pork cutlet medallions with lettuce, tomato, onion & honey mustard sauce. Served with miniature rolls*

## Seafood

<b>Smoked Salmon Display</b>	<b>\$105 sm</b>	<b>\$210 lg</b>
<i>Served with bagels, cream cheese, sliced boiled eggs, lettuce, onions, tomatoes &amp; capers</i>		
<b>Poached Salmon Fillet</b>	<b>149 sm</b>	<b>270 lg</b>
<i>Delicate poached salmon medallions with sliced Roma tomatoes, romaine, cucumber, onion and horseradish sauce.</i>		
<b>Hoisin BBQ Salmon</b>	<b>149 sm</b>	<b>270 lg</b>
<i>Seared Asian marinated salmon medallions with mango salsa</i>		
<b>Nicoise Platter</b>	<b>160 sm</b>	<b>286 lg</b>
<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>		

## Desserts

<b>Miniature Cookies</b>	<b>(8 person min)</b>	<b>\$2.75 per person</b>
<b>Sliced Seasonal Fresh Fruits</b>	<b>(8 person min)</b>	<b>\$3.99 per person</b>
<i>Arranged with berries and grapes</i>		
<b>Tropical Fruit Skewers</b>	<b>(8 person min)</b>	<b>\$4.50 per person</b>
<b>Chocolate Chip Brownies</b>	<b>(8 person min)</b>	<b>\$3.75 per person</b>
<b>Outrageous Bars &amp; Cookie Platter</b>	<b>(8 person min)</b>	<b>\$3.75 per person</b>
<i>Bite sized assorted bars &amp; cookies garnished with fruit</i>		
<b>Tiramisu</b>	<b>(8 person min)</b>	<b>\$3.99 per person</b>
<b>Chocolate Covered Strawberries</b>	<b>(3 Dozen Minimum)</b>	<b>\$1.75 each</b>
<b>Chocolate Lava Cakes</b>	<b>(8 person min)</b>	<b>\$3.99 per person</b>

## Specialty Cakes, Tarts & Pies

*We offer a variety of house prepared deserts. Three days advance notice required please call 973.808.8862*

<b>Pecan Torte</b>	<b>(serves 12)</b>	<b>\$33 each</b>
<b>Carrot Cake with Cream Cheese Frosting</b>	<b>(serves 14)</b>	<b>\$35 each</b>
<b>Chocolate Layer Cake</b>	<b>(serves 14)</b>	<b>\$33 each</b>
<b>Apple Streusel Pie</b>	<b>(serves 6 to 8)</b>	<b>\$18 each</b>
<b>Other Seasonal Pies</b>	<b>(inquire with us)</b>	
<b>Red Velvet Layer Cake</b>	<b>(serves 14)</b>	<b>\$33 each</b>
<b>Strawberry Apple &amp; Rhubarb Crisp</b>	<b>(serves 6 to 8)</b>	<b>\$22 each</b>
<b>Cheese Cake</b>	<b>(serves 14)</b>	<b>\$28 each</b>
<b>Vanilla-Almond Cake</b>	<b>(serves 14)</b>	<b>\$35 each</b>

*Celebration cakes designed for all occasions Please call 973.808.8862*

## Cocktail Parties and Dinner Events

### Butlered Hors D'oeuvres

(50 person minimum)

For a more complete selection and pricing please inquire

#### MEAT & POULTRY

Tamarind bbq short rib tacos

Moroccan ground lamb skewers with cucumber raita

Buffalo chicken with blue cheese dip

Coconut chicken with soy-ginger dip

Sesame chicken skewers with apricot dipping sauce

Indonesian chicken satay with spicy peanut dipping sauce

Beef satay with spicy peanut dipping sauce

Asian ground turkey meatballs with apricot glaze

Tandoori chicken with cucumber raita

Sausage and romano stuffed mushrooms with thyme

Peking duck scallion pancake with hoisen and shittake mushrooms

Thai beef rice paper spring rolls

Mini hotdogs in cheddar phyllo with mustard

Sirloin burgers on brioche buns

Asian turkey burgers on brioche buns

Cuban panini wedge

Southwestern chicken and black bean quesadilla

Korean pork taco with ginger bok choy slaw

Mexican BBQ pork arepas with cheddar and slaw

Mini spaghetti and meat ball parmesan

Mini Mom's turkey meatloaf wedge with chipotle sauce

Grilled New Zealand lamp chops with lemon aioli

#### SPOONS

Moroccan lamb and orange ginger Couscous - Scallops ceviche

Mango crab salad- Thai spiced chilled shrimp with coconut glaze - Cajun

shrimp and sweet potato puree

#### SHOOTERS

Roasted butternut squash-Tomato bisque with grilled cheese

Shrimp with cocktail sauce or wasabi remoulade

Cucumber tomato gazpacho

#### TARTLETS

Miniature quiche lorraine- Mac & cheese- Smoked bacon, leek & goat

cheese- Wild mushroom, leek and goat cheese

Ratatouille tart with gruyere and balsamic

Gorgonzola, pear & walnut Tart

*Discount Pricing Available for Groups Over 100 Please call 973.808.8862*

## **Cocktail Parties and Dinner Events**

### **CROSTINIS**

Corned beef reuben crostini  
Philly cheesesteak - Artichoke parmesan crostini  
Chipotle bbq pulled pork crostini - Southwestern miniature quesadillas  
Truffled mushroom crostini with goat cheese - Filet mignon with horseradish crème on onion crostini  
Filet mignon with roasted shallots on roquefort crostini - Hoisin BBQ pulled pork and pineapple  
Thanksgiving crostini (Pulled turkey, mashed potato & cranberry)

### **SEA**

Mango crab salad in wonton taco  
Clam casino with chorizo - Smoked salmon with caper remoulade on black bread  
Charmoula shrimp with baba ghanouj on sesame wonton  
Coconut shrimp with spicy tamarind ginger sauce  
Maryland crab cakes with chipotle remoulade - Asian tuna tartar on wonton crisp  
Spicy tuna maki rolls - Spicy blue crab maki rolls - California roll  
Smoked salmon on potato pancake - Seared ahi tuna on black sesame crouton  
Hickory bacon wrapped sea scallops with balsamic glaze - Miso glazed nori salmon skewers  
Moroccan salmon skewer - Sesame ginger tuna skewers

### **VEGETARIAN**

Mini pesto & provolone panini- Vegetable maki rolls  
Duxelle stuffed mushrooms with smoked mozzarella  
Vegetable rice paper spring rolls with peanut sauce - Truffled risotto croquette with lemon aioli  
Vegetable pot stickers with soy ginger dipping sauce - Balsamic eggplant and smoked mozzarella panini  
Eggplant parmesan skewer - Chickpea falafel with cucumber raita on spiced pita  
Mini Mexican black bean burger on brioche bun - Mini endive chopped salad  
Grilled vegetable brochettes with balsamic - Antipasto of mozzarella, roasted peppers, basil and olives  
Mini Mozzarella Tomato Caprese

### **Passed Mini Deserts**

Chocolate covered strawberries  
Cannoli  
Whoopi pies  
Carrot cakes with cream cheese frosting  
Double hot chocolate shots with whipped cream  
Red velvet cakes with cream cheese frosting  
Miniature tropical fruit skewers  
Chocolate eclairs  
Lemon tarts  
Raspberry tarts  
Chocolate "Hostess-like" cupcakes  
Strawberry shortcake cupcakes

## Cocktail Parties and Dinner Events

### Small Plates

(Let us custom a menu to your tastes! Just ask and we'll make it.)

Crispy polenta with goat cheese and provencal cherry tomato - Crab, avocado & asparagus Salad  
Thai beef spring roll with peanut dressing - Broiled Asian eggplant with teriyaki beef  
Shrimp & vegetable hand roll with brown rice - Rice noodle bowl with chicken and lemon grass  
Chicken or eggplant parmesan - Tamarind bbq short ribs with celery root puree  
Grilled octopus chorizo, and cannellini beans - Dim Sum three ways with sauce  
Tandoori chicken with couscous and naan - Maki rolls your way  
Pork tenderloin with sweet potato purée and bourbon glaze. - Lamb tangine with basmati rice  
Turkey roulade with combread stuffing & country gravy -  
Sliced strip steak with smoked gouda macaroni with truffle oil.  
Thyme seared salmon with herbed butter - Chicken galantine with garlic mashed  
Baby lamb chops with parsnip puree - Miso glazed nori salmon with braised bok choy  
Tuna tartar with accouterments - Beef negamaki with scallions

### Plated Dinner Selections

(Just a few shown here. Let's get creative!)

Tenderloin of beef with roasted garlic & rosemary Whipped yukon potato, batons of vegetable  
Herb crusted cod fillet Sautéed french beans, creamed horseradish potato  
Salmon fillet with dijon and panko Grilled asparagus, lentil and quinoa pilaf  
Breast of chicken with fontina & parma ham Ratatouille, sweet garlic polenta  
Filet mignon with béarnaise Potato gratin and vegetable provencal  
Soy-ginger seared salmon Brown rice, soy beans, julienne vegetables  
Halibut fillet with parsley & lemon Smashed red potatoes with olive oil, grilled asparagus with carrot

### Beverage Packages

#### **NON ALCOHOLIC STATION**

Diet coke, coke, sprite, ginger ale, bottled water, white cocktail napkins and basic bar supplies

2.95 PER PERSON

*Ice Service*

(Includes coolers and ice for bar and table service)

2.95 PER PERSON (only with mixer bar and non-alcoholic station)

*Disposable Cup Service* 1.50 PER PERSON

#### **MIXER BAR**

Tonic water, club soda, sour mix, orange juice, grapefruit juice, apple juice, cranberry juice, lemons, limes, cherries, onions

& olives, and Basic Bar Supplies

2.95 PER PERSON

Add on Coffee & Tea Service (for ala cart ordering)

2.50 PER PERSON



## Information

### Meetings & Event Planning

We will work with you to customize a menu that meets your needs for a hot or cold breakfast or luncheon, themed buffet, holiday party, company bbq or other affairs. We provide prompt delivery, set up, service staff and equipment rentals to make your events trouble free and easy.

### Order Placement

First come first serve. Book your orders well in advance to guarantee a spot on the calendar. 24 Hours minimum notice is requested for delivery; however we will do our best to serve your last minute needs. 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.

### Presentation

Unless otherwise coordinated, all food will be presented in 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.

### Rentals & Disposable Products

Disposable goods included with each order at no charge: Serving utensils, plates, napkins, coffee cups\*, forks, knives and spoons. Upscale disposables are available for an additional \$3.50 person. Wire rack chafing dishes with fuel are available at \$15.00 each. (Note: these are reusable) China, flatware, beverage glasses, tables ect. can be arranged for renting. Please call us to discuss your needs.

### 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

Monday order cancelations must be placed on Saturday before 5pm. 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.

### Delivery

Our minimum order for delivery is \$75. Delivery time is based on first call first serve. Please place your orders as soon as possible for your selected delivery time.

A delivery charge will be applied to all deliveries based on distance, amount of product, and post event equipment pick up. Driver gratuity is appreciated and at clients discretion. 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. Surcharges may be assessed for early, late or weekend deliveries.

### Payment Options

We accept Cash, Visa, MasterCard, Discover and American Express. All services must be paid in full by day of delivery.