



CORPORATE CATERING MENU

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GLOBALLY INSPIRED CUISINE
SERVING NEW JERSEY SINCE 2003

CONTACT US
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WWW.THEFRUITEDPLAIN.COM

BREAKFAST

8 PERSON MINIMUM PER ITEM

MORNING GLORY

AN ARRANGEMENT OF MUFFINS AND BAGELS WITH CREAM CHEESE AND JAM — 3.99 PER PERSON

+ Add flavored cream cheeses \$4 half pint

Cinnamon walnut, scallion, horseradish bacon, vegetable, and smoked salmon

ENGLISH BREAKFAST

OLD FASHIONED RAISIN SCONES AND SLICED TEA BREADS SERVED WITH BUTTER & JAM

— 4.50 PER PERSON

CHOCOLATE CHIA PUDDING PARFAIT

HOUSE-MADE ALMOND GRANOLA, BANANA & STRAWBERRY

— 5.75 EACH

OVERNIGHT OATMEAL PARFAIT

MADE WITH STEEL CUT OATS AND YOGURT, TOPPED WITH DRIED FRUIT, ALMONDS AND APPLES

— 5.75 EACH

YOGURT PARFAIT

LOW FAT ORGANIC YOGURT WITH FRESH BERRIES AND HOUSE-MADE GRANOLA

— 4.75 EACH

ITALIAN EGG FRITTATA WEDGES

TOMATO, SPINACH & FETA

SAUSAGE, PROVOLONE & CARAMELIZED ONION

SPINACH, LEEK, SWEET POTATO & GOAT CHEESE

PROSCIUTTO, FONTINA & CARAMELIZED ONION

— 3.99 PER PERSON

+ Choice of one, 8 person minimum each

HAM, EGGS & CHEESE CUPS

SEASONED EGGS BAKED IN MUFFIN MOLDS WITH HAM AND CHEESE

— 4.75 PER PERSON

SCRAMBLES EGGS

— 3.00 PER PERSON

+ Egg Whites for \$1 additional

PANCAKES

PLAIN, BANANA, BLUEBERRY OR CHOCOLATE CHIP WITH MAPLE SYRUP

— 3.99 PER PERSON

CINNAMON BRIOCHE FRENCH TOAST

SERVED WITH MAPLE SYRUP

— 3.99 PER PERSON

SMOKED SALMON DISPLAY

BAGELS, CREAM CHEESE, LETTUCE, SHAVED RED ONIONS, SLICED TOMATOES & CAPERS

— 7.99 PER PERSON

✓ SOME ITEM REQUIRES 24 TO 48 HR NOTICE

"ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK FOR MORE INFORMATION PLEASE CONTACT US."

QUICHES, TARTS AND STRATA

SERVES 8 TO 10 — 30.00 EACH

QUICHE LORRAINE TART

BACON, CARAMELIZED ONION, GRUYERE, AND HAM

SPINACH, SUN-DRIED TOMATO, OLIVE & GOAT CHEESE

ROSEMARY FOCACCIA STRATA

CASSEROLE LAYERED WITH EGGS, SAUSAGE, PEPPERS & PROVOLONE

ROASTED VEGETABLE TART WITH MOZZARELLA, SUN-DRIED TOMATO & PESTO

BREAKFAST SANDWICHES

8 PERSON MINIMUM PER ITEM

HEALTHY BREAKFAST SANDWICH

EGG WHITES, SPINACH & GOAT CHEESE ON WHOLE GRAIN BREAD

— 4.75 EACH

BREAKFAST QUESADILLA WEDGES

SCRAMBLED EGGS, HAM, SCALLION, BLACK BEAN & CHEDDAR

— 4.75 EACH

DOUBLE EGG & CHEESE SANDWICHES

ON A SOFT ROLL WITH KETCHUP

— 4.00 EACH

+ Add Taylor ham, bacon or sausage for \$1.25

BREAKFAST BURRITOS

SCRAMBLED EGGS WITH CHEDDAR, ONION, TOMATO, JALAPENO & CILANTRO

— 4.50 EACH

+ add bacon, ham or sausage for 1.25

BEVERAGES

TROPICANA JUICES

APPLE, ORANGE OR CRANBERRY JUICE BOTTLES

— 2.00 EACH

POLAND SPRING WATER

INDIVIDUAL 16 OZ BOTTLES

— 1.29 EACH

SODA

COKE & PEPSI PRODUCTS REGULAR AND DIET

— 1.29 EACH

REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE

SERVED FROM PUMP POTS OR URNS WITH MILK, SWEETENERS, CUPS AND STIRRERS

— 2.50 EACH, PER PERSON

FULL SERVICE COFFEE & TEA SERVICE

SERVED FROM PUMP POTS OR URNS WITH MILK, SWEETENERS, CUPS AND STIRRERS

— 4.50 PER PERSON

BOX OF COFFEE

INCLUDES CUPS, SWEETENERS, MILK, STIRRERS

— 24.00 EACH

+ serves up to 10 cups

ADDITIONS

SAUSAGE, HICKORY BACON OR GRILLED HAM

— 3.00 PER PERSON

HOME STYLE HASH-BROWN POTATOES

— 2.50 PER PERSON

SLICED FRUIT PLATTER

— 4.50 PER PERSON

FRUIT & BERRY CUPS

— 5.00 EACH

FRUIT SALAD

— 3.50 PER PERSON

STATIONARY APPETIZERS

SMALL SERVES UP TO 15 GUESTS, LARGE UP TO 25 GUESTS

VEGETARIAN

VEGAN VEGAN CROSTINI

SPICED CARROT SPREAD, TRUFFLED MUSHROOM CAVIAR, WHITE BEAN & SPINACH, WITH CRISP SEASONED CROSTINI BREADS — 60 SMALL, 120 LARGE

CHEESE, NUTS & FRUIT

INTERNATIONAL CHEESES WITH DRIED FRUIT, FRESH GRAPES & BERRIES, ROASTED NUTS & CRACKERS — 75 SMALL, 150 LARGE

BAKED BRIE IN BRIOCHE

GARNISHED WITH GRAPES, DRIED FRUITS SLICED BREADS — 60 EACH
+ serves up to 20

VEGAN **Gf Df** VEGETABLE SUSHI ROLLS

SWEET POTATO & SHIITAKE, CUCUMBER PEPPER & AVOCADO WITH PICKLED GINGER, WASABI & SOY — 75 SMALL, 145 LARGE

CHIPS & DIPS

SMOKED CHIPOTLE AIOLI, GUACAMOLE, & SALSA FRESCA WITH CORN TORTILLA CHIPS — 40 SMALL, 75 LARGE

MEDITERRANEAN DIPS

HUMMUS, BABA GHANOUSH & CUCUMBER RAITA WITH OLIVES, SPICED PITA CHIPS AND VEGETABLE CRUDITES — 65 SMALL, 125 LARGE

GARDEN VEGETABLE CRUDITES

A VARIETY OF SEASONAL VEGETABLES SERVED WITH ROASTED RED ONION DIP — 45 SMALL, 85 LARGE

VEGAN **Gf Df** GRILLED VEGETABLES

A VARIETY OF FRESH VEGETABLES WITH GARNISHED WITH PESTO AND BALSAMIC GLAZE — 55 SMALL, 110 LARGE

CRANBERRY & PECAN CHEESE BALL

SERVED WITH GRAPES & CRACKERS — 40 EACH
+ Serves 10 to 15

FLATBREAD WEDGES

CARAMELIZED ONION, ARUGULA, GRUYERE / PEAR, WALNUT, SPINACH & GORGONZOLA — 55 PER ORDER
+ three dozen per order

VEGAN VEGGIE SUMMER ROLLS

JULIENNE VEGETABLES WITH FRESH CILANTRO & MINT WRAPPED IN RICE PAPER SERVED WITH SPICY PEANUT SAUCE — 60 SMALL, 115 LARGE

CURRIED VEGETABLE SAMOSA

SPICY CILANTRO YOGURT CHUTNEY — 49 PER ORDER
+ three dozen per order

TOMATO-BASIL BRUSCHETTA

SERVED WITH ITALIAN BREAD CROSTINI WITH OLIVE OIL & HERBS — 35 SMALL, 70 LARGE

VEGETABLE POT STICKERS

SOY-GINGER DIPPING SAUCE — 33 PER ORDER
+ three dozen per order

FOCACCIA FINGER SANDWICHES

FRIED EGGPLANT WITH PESTO, ROASTED PEPPERS, SMOKED MOZZARELLA, ARUGULA & BALSAMIC. — 75 SMALL, 145 LARGE

QUESADILLA WEDGES

FILLED WITH BLACK BEANS, CORN, CHEESE, GREEN ONION & SEASONING — 35 SMALL, 65 LARGE

DEVILED EGGS

TRADITIONAL OR TRUFFLED (CHOOSE ONE) — 39 PER ORDER
+ three dozen per order

ANTIPASTO SKEWER

ROASTED PEPPER, MARINATED MUSHROOM, OLIVE, MOZZARELLA & BASIL — 59 PER ORDER
+ three dozen per order

FALAFEL

MAKE YOUR OWN MINI FALAFEL PITA WITH CUCUMBER, LETTUCE, PEPPERS, TOMATO AND RAITA SAUCE — 45 SMALL, 75 LARGE

MOZZARELLA & TOMATO CAPRESE SKEWER

EXTRA VIRGIN OLIVE OIL, FRESH BASIL, CRACKED PEPPER & BALSAMIC GLAZE — 45 PER ORDER
+ three dozen per order

STATIONARY APPETIZERS

SMALL SERVES UP TO 15 GUESTS, LARGE UP TO 25 GUESTS

MEAT & POULTRY

LONDON BROIL CROSTINI

SLICED BEEF WITH RED ONION CONFIT ON
GARLIC CROSTINI WITH HORSERADISH SAUCE
— 60 PER ORDER

+ three dozen per order

TUSCAN ANTIPASTO

CURED MEATS, CHEESES, MARINATED
VEGETABLES, OLIVES AND SLICED SEMOLINA
BREAD — 95 SMALL, 185 LARGE

FOCACCIA FINGER SANDWICHES

ROAST BEEF & HORSERADISH CHEDDAR
SMOKED HAM & GRUYERE
TURKEY & HAVARTI — 80 SMALL, 155 LARGE

+ choose two

CHICKEN & LEMONGRASS POT-STICKERS

SOY-GINGER DIPPING SAUCE
— 42 PER ORDER

+ three dozen per order

MINI ASIAN TURKEY MEATBALLS

TOASTED SESAME, SCALLION AND APRICOT
GLAZE — 45 SMALL, 90 LARGE

CHORIZO & BACON STUFFED MINI TRI-COLOR PEPPERS

— 52 PER ORDER

+ three dozen per order

CHARCUTERIE

MORTADELLA, CHORIZO, PROSCIUTTO,
SOPPRESSATA, PICKLED PEPPERS,
CORNICHONS, OLIVES, GRAIN MUSTARD,
GRAPES & SLICED BREADS — 95 SMALL, 185 LARGE

CHICKEN QUESADILLA WEDGES

CHICKEN, BLACK BEANS, CORN, CHEESE,
SCALLIONS AND SEASONINGS
— 40 SMALL, 75 LARGE

CHICKEN WINGS

HONEY-SRIRACHA / TRADITIONAL BBQ /
KOREAN / BUFFALO / CHIPOTLE BBQ
— 60 SMALL, 120 LARGE

+ served with celery and choice of blue cheese
or ranch dips

TURKEY, POBLANO & QUINOA STUFFED MINI PEPPERS

TOPPED WITH MELTED CHEDDAR
— 52 PER ORDER

+ three dozen per order

SEAFOOD

SALMON RILLETTE SPREAD

MADE WITH POACHED AND SMOKED
SALMON, SHALLOT, LEMON, DILL & SLICED
FRENCH BAGUETTES — 60 EACH

+ serves up to 15

CRISPY COCONUT SHRIMP SPRING ROLLS

SOY-GINGER DIPPING SAUCE
— 48 PER ORDER

+ three dozen per order

CLASSIC JUMBO SHRIMP COCKTAIL

PREMIUM GULF SHRIMP WITH LEMON &
COCKTAIL SAUCE — 80 PER ORDER

+ three dozen per order

MOROCCAN CHARMOULA CHILLED SHRIMP

GRILLED JUMBO SPICED SHRIMP WITH
LEMON AND TZATZIKI SAUCE — 80 PER ORDER

+ three dozen per order

BACON WRAPPED SEA SCALLOPS

SKEWERED WITH ORANGE SESAME DIPPING
SAUCE — 80 PER ORDER

+ three dozen per order

TEMPURA SHRIMP

TAMARIND GINGER SAUCE — 52 PER ORDER

+ three dozen per order

SANDWICH LUNCHEON PACKAGES

8 PERSON MINIMUM ORDER

CLASSIC LUNCH

TURKEY, HAM, ROAST BEEF & TUNA SALAD SANDWICHES ON SLICED BREADS WITH CHEESE, LETTUCE AND TOMATO. (MUSTARD & MAYO ON THE SIDE) CHOICE OF ONE PREPARED SALAD — 8.95 PER PERSON

WORKING LUNCH

SPECIALTY SANDWICH PLATTER AND CHOICE OF A PREPARED SALAD — 10.95 PER PERSON

CONFERENCE LUNCH

SPECIALTY SANDWICHES, MIXED GREEN SALAD AND CHOICE OF PREPARED SALAD — 12.95 PER PERSON

POWER LUNCH

SPECIALTY SANDWICHES, CHOICE OF A GREEN SALAD & PREPARED SALAD. INCLUDES A CHOCOLATE CHIP COOKIE AND POLAND SPRING WATER — 14.95 PER PERSON

EXECUTIVE LUNCH

SPECIALTY SANDWICHES, CHOICE OF A GREEN SALAD & PREPARED SALAD. INCLUDES MINIATURE COOKIES, DIET & REGULAR SODAS & POLAND SPRING WATER — 16.95 PER PERSON

VIP LUNCH

SPECIALTY SANDWICHES, CHOICE OF GREEN SALAD & TWO PREPARED SALADS. INCLUDES MINIATURE BARS & COOKIES WITH STRAWBERRIES, REGULAR & DIET SODAS, POLAND SPRING WATER — 19.95 PER PERSON

BOX LUNCH

WRAPPED SANDWICH, A PREPARED SALAD, WHOLE FRUIT AND A COOKIE OR CHIPS INCLUDES NAPKIN AND FORK — 13.50 PER PERSON

BEVERAGES

SNAPPLE

ASSORTED REGULAR & DIET FLAVORS — 2.00 EACH

FLAVORED SPARKLING WATER

— 1.89 EACH

POLAND SPRING WATER

INDIVIDUAL 16 OZ BOTTLES — 1.29 EACH

SODA

COKE & PEPSI PRODUCTS REGULAR AND DIET — 1.29 EACH

FULL SERVICE COFFEE & TEA SERVICE

SERVED FROM PUMP POTS OR URNS WITH MILK, SWEETENERS, CUPS AND STIRRERS — 4.50 PER PERSON

REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE

SERVED FROM PUMP POTS OR URNS WITH MILK, SWEETENERS, CUPS AND STIRRERS — 2.50 EACH, PER PERSON

TROPICANA JUICES

APPLE, ORANGE OR CRANBERRY JUICE BOTTLES — 2.00 EACH

ADDITIONS

BARS & COOKIES GARNISHED WITH BERRIES — 3.75 PER PERSON

BLONDIES & BROWNIES — 3.00 PER PERSON

MINIATURE COOKIE TRAY — 2.75 PER PERSON

CHOCOLATE CHIP COOKIES — 1.50 EACH

FRUIT SALAD — 3.50 PER PERSON

CHOCOLATE COVERED STRAWBERRIES — 1.75 EACH

+ three dozen minimum order

SLICED FRUIT PLATTER — 4.50 PER PERSON

SESAME DINNER ROLLS WITH BUTTER — 1.50 PER PERSON

CHIPS, ASSORTED FLAVORS — 1.00 SMALL 1.75 LARGE

HOMEMADE SOUP — 3.50 PER PERSON



SPECIALTY SANDWICHES

VEGETARIAN

GRILLED VEGETABLES, SMOKED MOZZARELLA, PESTO AND ARUGULA

TUSCAN BALSAMIC CHICKEN

GRILLED CHICKEN, ROASTED PEPPERS, FRESH MOZZARELLA, ARUGULA, BASIL MAYO

TURKEY COBB

BLUE CHEESE, BACON, AVOCADO, ONION, TOMATO, ROMAINE & BALSAMIC VINAIGRETTE

MEDITERRANEAN TUNA

TUNA SALAD, TOMATO, PRESERVED LEMON, RED ONION, GREENS, AND OLIVE TAPENADE

BANH MI CHICKEN

GRILLED CHICKEN, PICKLED CUCUMBER & CARROT WITH CILANTRO AND SRIRACHA AIOLI

CHICKEN MILANESE

CHICKEN CUTLET WITH TOMATO, PESTO, FRESH MOZZARELLA, GREENS, OIL & VINEGAR

SICILIAN

HAM, PROVOLONE, SOPRESSATA, ROMAINE, TOMATO, RED ONION & OIL & VINEGAR

ROAST BEEF

HORSERADISH CHEDDAR, ROMAINE & MAYO

PROSCIUTTO DI PARMA

FRESH MOZZARELLA, OLIVE OIL, BALSAMIC GLAZE AND GREENS

MOROCCAN VEGGIE

HUMMUS, GRILLED VEGETABLES, GREENS AND OLIVE TAPENADE

BLACK FOREST HAM

GRUYERE CHEESE, THIN SLICED APPLES, GREENS, AND WHOLE GRAIN MUSTARD

HARISSA GRILLED CHICKEN

PRESERVED LEMON, OLIVE TAPENADE, ARUGULA, TOMATO, AND HARISSA MAYO

SALAMI, HAM & HAVARTI MUFFALETTA

OLIVE SALAD AND ROMAINE

HARTS FAVORITE

ROAST TURKEY, BRIE CHEESE, CRANBERRY MUSTARD AND GREENS

PORTOBELLO MOZZARELLA

SMOKED MOZZARELLA & MUSHROOM WITH BALSAMIC GLAZE, ARUGULA & SUN-DRIED TOMATOES

SMOKED TURKEY

AVOCADO, CHEDDAR CHEESE, DIJON MAYO & GREENS

BALSAMIC EGGPLANT

ROASTED PEPPERS MOZZARELLA, PESTO, AND ARUGULA

CHICKEN SALAD

LIGHTLY CURRIED WITH ROMAINE LETTUCE

ITALIAN ROAST BEEF

ITALIAN FONTINA, ROASTED PEPPERS, ARUGULA, ROASTED GARLIC AIOLI

HONEY BAKED HAM

DILLED HAVARTI, COLE SLAW, HONEY MUSTARD

BAJA CHICKEN

GRILLED CHICKEN, AVOCADO, ROMAINE, RED ONION, TOMATO, CHIPOTLE MAYO

GREEN SALADS

MIXED FIELD GREENS

CARROTS, CUCUMBER, TOMATO, SESAME GINGER VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING

BABY SPINACH SALAD

TOASTED WALNUTS, DANISH BLUE CHEESE, APPLES & SHALLOT VINAIGRETTE

HARVEST GREENS

GREENS WITH QUINOA, BUTTERNUT SQUASH, CRANBERRY, TOASTED PECANS, FETA CHEESE & SHERRY-DIJON VINAIGRETTE — ADD \$1.00 PER PERSON

MEDITERRANEAN ARUGULA SALAD

GRILLED VEGETABLES & GOAT CHEESE WITH BALSAMIC VINAIGRETTE — ADD \$1.00 PER PERSON

GREEK SALAD

FETA CHEESE, TOMATO, CUCUMBER, OLIVES, PEPPER, RED ONION OVER ROMAINE WITH RED WINE VINAIGRETTE — ADD \$1.00 PER PERSON

+ Add grilled chicken to any salad for \$2.50 per person

+ A La Carte ordering \$3.95 per person

UNIQUELY PREPARED SALADS

PENNE CAPRESE WITH TOMATO, BASIL & MOZZARELLA

Gf GERMAN POTATO SALAD

VEGAN Gf SPICED BASMATI RICE SALAD WITH CASHEW & RAISIN

TOASTED COUSCOUS WITH BLACK BEANS, CORN, TOMATO & PEPPER

VEGAN Gf ASIAN QUINOA & EDAMAME

Gf CHIPOTLE POTATO SALAD

STILTON BLUE CHEESE POTATO SALAD

VEGAN GINGER SWEET POTATO WITH WILD RICE, SPINACH, ALMONDS & CRANBERRY

VEGAN PEANUT SESAME NOODLES

TUSCAN FARFALLE PASTA WITH GRILLED VEGETABLES & PESTO

VEGAN Gf CHICKPEA, CUCUMBER & TOMATO

SOUTHERN STYLE COLESLAW

DILLED RED BLISS POTATO

VEGAN ZUCCHINI PANZANELLA

Gf OLD FASHIONED POTATO & EGG SALAD

VEGAN BULGAR WHEAT WITH LEMON, TOMATO, MINT & PARSLEY

VEGAN Gf CRUNCHY THAI VEGGIE QUINOA SLAW WITH PEANUT

FARFALLE WITH CANNELLINI BEANS, TOMATO & BROCCOLI

VEGAN Gf COCONUT CABBAGE & VEGETABLE SLAW

VEGAN Gf CURRIED LENTIL WITH SPICED EGGPLANT & MANGO

WHOLE WHEAT PASTA WITH PESTO, FETA, BUTTERNUT & PEAS

VEGAN ROASTED VEGETABLE ORZO & WILD RICE

VEGAN DILLED CUCUMBER & TOMATO

VEGAN LEMON ORZO WITH SPINACH, TOMATO & OLIVE

VEGAN Gf FRENCH LENTILS WITH ROASTED VEGETABLES & SPINACH

GREEK FARRO WITH FETA, CUCUMBER & OLIVE

CLASSIC MACARONI

WALDORF WHEAT BERRY WITH CRANBERRY, APPLE & GINGER

VEGAN Gf BEET, TOASTED WALNUT & APPLE

PENNE VERDE WITH PESTO, SPINACH & FETA

VEGAN Gf CANNELLINI BEAN WITH DRIED TOMATO & ARUGULA

+ A La Carte ordering \$3.50 per person

A LA CARTE SANDWICH PRESENTATIONS

8 PERSON MINIMUM ORDER

THE FRUITED PLAIN

FOUR SPECIALTY SANDWICH CHOICES UP TO 14 PEOPLE, SIX CHOICES UP TO 24 PEOPLE, EIGHT CHOICES OVER 25 PEOPLE — 8.95 PER PERSON

WHOLE WHEAT WRAPS

FOUR SPECIALTY SANDWICH CHOICES UP TO 14 PEOPLE, SIX CHOICES UP TO 24 PEOPLE, EIGHT CHOICES OVER 25 PEOPLE — 8.95 PER PERSON

AMERICAN DELI

ROAST BEEF, HAM, TURKEY & SALAMI WITH SWISS, AMERICAN & CHEDDAR CHEESE WITH LETTUCE, TOMATO, ONION & PICKLES. SERVED WITH BREAD ASSORTMENT AND CONDIMENTS — 9.95 PER PERSON

TRIPLE DECKER

CHOICE OF ROAST BEEF, HAM OR TURKEY LAYERED WITH SWISS, COLESLAW & RUSSIAN DRESSING ON RYE. — 9.95 PER PERSON

LITTLE SALAD SANDWICHES

MINI ROLLS FILLED WITH CHOICES OF TUNA SALAD, DEVILED EGG SALAD & CHICKEN SALAD — 7.95 PER PERSON

PICNIC PLATTER

MINI ROLLS WITH CHOICES OF TURKEY, BAKED HAM, AND ROAST BEEF WITH SWISS, MIXED GREENS & HONEY MUSTARD — 7.95 PER PERSON

TRADITIONAL TEA SANDWICHES

SMOKED SALMON / CURRIED CHICKEN SALAD / TARRAGON CHICKEN SALAD / DEVILED EGG SALAD / TUNA SALAD / HAM & SWISS / TURKEY & CHEDDAR / CUCUMBER & WATERCRESS — 42.00 PER ORDER
+ three dozen minimum order for each filling

FOCACCIA SQUARES

ITALIAN FOCACCIA BREAD FILLED WITH UP TO FOUR CHOICES: SICILIAN / BALSAMIC EGGPLANT / HAM & GRUYERE / ROAST BEEF & HORSERADISH CHEDDAR / SALAMI & HAVARTI / TUSCAN CHICKEN / PROSCIUTTO & FRESH MOZZARELLA — 8.95 PER PERSON

A LA CARTE SPECIALTY SALADS

8 PERSON MINIMUM ORDER

SOUTHERN CHICKEN

CAJUN SPICED GRILLED CHICKEN WITH AVOCADO, PECAN, CHEDDAR CHEESE, BLACK BEANS, CORN, GREEN ONION, TOMATO OVER ROMAINE WITH CILANTRO-RANCH DRESSING — 4.99 PER PERSON

SALMON OR TUNA NICOISE

MIXED GREENS WITH GREEN BEANS, TOMATO, POTATO, CUCUMBER, EGG, OLIVE, & RED ONION WITH DIJON VINAIGRETTE — 7.99 PER PERSON

ASIAN SHRIMP

EDAMAME, MANGO, QUINOA, AVOCADO, SCALLION, CABBAGE, RED PEPPER & ALMONDS OVER MIXED GREENS WITH CREAMY GINGER VINAIGRETTE — 7.99 PER PERSON

TOMATO BASIL BRUSCHETTA

GRILLED CHICKEN, FRESH MOZZARELLA AND TOPPED WITH SEASONED TOMATOES OVER ROMAINE WITH BALSAMIC VINAIGRETTE — 4.99 PER PERSON

TURKEY COBB

ROASTED TURKEY BREAST WITH BACON, EGG, TOMATO, CUCUMBER, DANISH BLUE CHEESE, CORN & RED PEPPER OVER ROMAINE WITH BALSAMIC VINAIGRETTE. — 4.99 PER PERSON

COUNTRY GREENS

DICED APPLES, CRANBERRIES, HICKORY BACON, DANISH BLUE CHEESE, AND TOASTED WALNUTS OVER MIXED GREENS WITH SHERRY-SHALLOT VINAIGRETTE — 4.99 PER PERSON

KOREAN STEAK HOUSE SALAD (GO CHU JANG)

MIXED GREENS WITH CUCUMBER, GREEN ONION, RED PEPPER, RADISH, MANGO, FRIED SHALLOT AND SESAME-GINGER VINAIGRETTE — 7.99 PER PERSON

HOT ENTRÉE PACKAGE

10 PERSON MINIMUM
CHOICE OF ONE ENTRÉE, TWO SIDE DISHES & ONE GREEN SALAD
INCLUDES MINIATURE COOKIES, BREADS, SODA, POLAND SPRING WATER, ALL DISPOSABLES & SERVE-WARE

POULTRY ENTRÉES

\$18.95 PER PERSON

INDONESIAN GINGER CHICKEN
SOY SAUCE AND HONEY

CHICKEN POT PIE
A CASSEROLE WITH CARROTS, ONIONS, PEAS,
MUSHROOM, POTATO & BISCUIT TOPPING

CHICKEN MILANESE
BREADED CHICKEN CUTLETS TOPPED WITH
FRESH TOMATO, BASIL & ARUGULA

CHICKEN TIKKA MASALA
MARINATED CHICKEN IN A SPICED CREAMY
SAUCE

HERB ROASTED TURKEY BREAST ROULADE
AND COUNTRY GRAVY

SALTIMBOCCA CHICKEN
CHICKEN BREAST ROLLED WITH PROSCIUTTO,
FONTINA, SAGE & MERLOT SAUCE

CHICKEN PARMESAN
MARINARA, MOZZARELLA & ROMANO CHEESE

CHICKEN SAVOY
GARLIC, HERBS, PARMESAN & RED WINE
VINEGAR

SOUTHERN BUTTERMILK FRIED CHICKEN

COQ AU VIN
BRAISED WITH CARROTS, ONIONS, CELERY,
HERBS AND RED WINE

TANDOORI STYLE CHICKEN
MARINATED IN YOGURT AND GARAM MASALA

CHICKEN FRANCAISE
LEMON, PARSLEY & WINE SAUCE

CHICKEN CACCIATORE
TOMATO, MUSHROOM, RED PEPPER & OLIVES

PORCINI CHICKEN
IN A PORCINI MUSHROOM & BRANDY CREAM
SAUCE

CHIPOTLE BBQ CHICKEN
SLOW COOKED & BASTED WITH OUR HOUSE
MADE SAUCE

MOM'S TURKEY MEATLOAF WITH GRAVY

SAUTÉED CHICKEN MEDALLIONS
PORTOBELLO MUSHROOMS & MARSALA WINE
SAUCE

SICILIAN CHICKEN
CHICKEN PIECES BRAISED WITH FIGS,
APRICOTS, OLIVES, GREEN PEPPERCORNS
AND MADEIRA WINE

**TURKEY, POBLANO & QUINOA STUFFED MINI
PEPPERS**

TOPPED WITH MELTED CHEDDAR
— 52 PER ORDER

+ three dozen per order

LEMON & HERB ROASTED CHICKEN
CUT INTO EIGHTS

SEAFOOD ENTRÉES

\$23.95 PER PERSON

SAUTÉED FLOUNDER FILLET
WITH PLUM TOMATO, OLIVE & CAPER

FLOUNDER FRANCAISE
LEMON & BASIL WINE SAUCE

COD PUTTANESCA
TOMATO, CAPER, OLIVE AND FENNEL

HARISSA SALMON
LEMON BROWN BUTTER SAUCE

HOISIN BBQ SALMON
SESAME, GINGER, SCALLION & RED PEPPER

SHRIMP SCAMPI
GARLIC, LEMON, BUTTER AND LIGHT CREAM
— 27.95 PER PERSON

MISO COD
WITH SESAME, GINGER, SCALLION & SOY

CRISPY COCONUT FLOUNDER
WITH SOY-GINGER DIPPING SAUCE

MUSTARD CRUSTED SALMON
LEMON WINE SAUCE

GRILLED LEMON HERB SALMON
DILLED HORSERADISH SAUCE

MARYLAND CRAB CAKES
WITH CHIPOTLE AIOLI — 27.95 PER PERSON

VEGETARIAN ENTRÉES

\$17.95 PER PERSON

EGGPLANT ROLLATINI
MARINARA & ROMANO

POLENTA GRATIN WITH SPINACH, TOMATO &
MOZZARELLA

EGGPLANT & PESTO LASAGNA

VEGAN  GRILLED VEGETABLE & TOFU RICOTTA
LASAGNA

GREEK SPINACH & FETA PIE

INDIAN VEGETABLE KORMA
SIMMERED IN COCONUT CURRY SAUCE

 RATATOUILLE & QUINOA STUFFED
PORTOBELLO

VEGETARIAN MEXICAN LASAGNA
BLACK BEANS, CORN, PEPPERS, SALSA, RE
FRIED BEANS & CHEESE WITH CORN
TORTILLA

MEAT ENTRÉES

\$18.95 PER PERSON

BAKED HAM
GRAIN MUSTARD, BOURBON & BROWN
SUGAR GLAZE

SPICY PORK VINDALOO
BRAISED PORK IN TRADITIONAL SPICES

MEATBALLS & MARINARA

SWEET ITALIAN SAUSAGE
SAUTÉED PEPPERS & ONIONS LITE TOMATO
SAUCE

SHEPHERD'S PIE
GROUND BEEF BRAISED WITH CARROTS,
ONIONS & PEAS TOPPED WITH MASHED
POTATO

\$20.95 PER PERSON

MEDALLIONS OF PORK
PORTOBELLO MARSALA WINE SAUCE

PORK SCHNITZEL
THINLY BREADED CUTLETS WITH MUSTARD
AND FRESH LEMON

HOISIN BBQ PORK LOIN
CHINESE FIVE SPICE, SCALLION, GARLIC &
SESAME

STUFFED ROAST PORK LOIN
SAUSAGE, APPLE & CRANBERRY STUFFING
WITH SHALLOT CIDER SAUCE

— 21.95 PER PERSON

SLOW COOKED PULLED PORK
CHIPOTLE BBQ SAUCE

PORK SCALOPINI AU POIVRE
GREEN PEPPERCORNS & BRANDY CREAM
SAUCE

THAI RED COCONUT CURRIED BEEF
SIMMERED WITH PEPPERS, ONIONS AND
CILANTRO

\$23.95 PER PERSON

BEEF STROGANOFF
MUSHROOMS, MUSTARD & SOUR CREAM
OVER BUTTERED EGG NOODLES

SOY-GINGER GRILLED LONDON BROIL
SLICED WITH CARAMELIZED ONIONS

BEEF BOURGUIGNON
BRAISED WITH MUSHROOMS, VEGETABLES &
RED WINE

LAMB TAGINE
BRAISED WITH PLUM TOMATO, CARROTS,
ALMONDS & RAISINS

\$25.95 PER PERSON

BBQ BABY BACK RIBS

ROAST TRI-TIP OF BEEF
ASIAN CHIMICHURRI SAUCE

\$28.95 PER PERSON

ROASTED GARLIC & ROSEMARY FILET MIGNON
RED WINE DEMI GLACE

MERLOT BRAISED BRISKET OF BEEF
BRAISED WITH CARROTS, ONIONS AND
HERBS

FILET MIGNON AU POIVRE
RED WINE DEMI GLACE

TAMARIND BRAISED SHORT RIBS
WITH GINGER, TOMATO AND WINE

✓ ADDITIONAL ENTRÉE OF LESSER VALUE \$6.99 PER PERSON

SIDE DISHES

PASTA

GARGANELLI PASTA

PEAS, PROSCIUTTO, TOMATO-GARLIC CREAM SAUCE

PENNE WITH VODKA SAUCE

PENNE BOLOGNESE

FOUR CHEESE BAKED MACARONI & CHEESE

MEZZI RIGATONI

FRESH SPINACH, PORCINI & PORTOBELLO MUSHROOM CREAM SAUCE

THAI CURRY RICE NOODLES

COCONUT MILK AND JULIENNE VEGETABLES

TUSCAN FARFALLE PASTA

GRILLED VEGETABLES, ARUGULA & PESTO CREAM

ORZO

ROASTED VEGETABLES & PESTO CREAM

ORECCHIETTE

GROUND SAUSAGE, BROCCOLI RABE, GARLIC & PARMESAN

RIGATONI

ITALIAN SAUSAGE, EGGPLANT, PEPPERS, ONIONS & MARINARA SAUCE

CAVATELLI

ROMANO, BASIL-PESTO CREAM

✓ AVAILABLE WITH GLUTEN FREE PENNE PASTA

GRAINS

MEXICAN RICE WITH BLACK BEANS & SCALLION

VEGETABLE RICE PILAF

CARROTS, PEAS, ONION & CORN

HOPPIN' JOHN

RICE WITH BLACK EYED PEAS, GREEN ONION & BACON

CHINESE STYLE VEGETABLE FRIED RICE

WILD RICE PILAF

GREEN ONION & CRANBERRY

COCONUT BASMATI RICE

SCALLION, GINGER & CILANTRO
+ Available without coconut

RISOTTO WITH WILD MUSHROOM & TRUFFLE

POTATOES

CANDIED KAHLUA SWEET POTATO

GREEK POTATO

ROASTED RED POTATO WITH LEMON, OLIVE OIL & OREGANO

ROSEMARY & GARLIC ROASTED IDAHO POTATO

MAPLE ROASTED SWEET POTATO

MISO GLAZED SWEET POTATO

ROASTED GARLIC MASHED POTATO

SMASHED RED BLISS

SOUR CREAM, BUTTER & SCALLION

CLASSIC HOME-STYLE MASHED POTATO

POTATO GRATIN

BAKED WITH HERBS, SHALLOTS & GRUYERE CHEESE

VEGETABLES

BROCCOLI RABE WITH TOASTED GARLIC

ZUCCHINI PROVENCAL WITH TOMATO & BASIL

RATATOUILLE OF VEGETABLES

SESAME GREEN BEANS

SAUTÉED GREEN BEANS WITH TOASTED SHALLOTS & THYME

CURRIED ROASTED CAULIFLOWER

CORN SUCCOTASH

LIMA BEANS, PEAS, PEPPERS & TOMATO

HONEY GLAZED ROASTED CARROTS

HERB GRILLED VEGETABLES WITH BALSAMIC

CREAMED SPINACH

SAUTÉED BROCCOLI & GARLIC

✓ ADDITIONAL SIDE DISH \$2.99 PER PERSON

COLD ENTRÉE PACKAGE

THESE ROOM TEMPERATURE DISPLAYS ARE PERFECT FOR NO-FUSS BUFFETS INDOORS OR OUTDOORS. DESIGNED TO "MAKE YOUR OWN" SANDWICHES OR AN EASY-SERVE LUNCH OR DINNER

10 PERSON MINIMUM
CHOICE OF ONE ENTRÉE, ONE PREPARED SALAD & ONE GREEN SALAD
INCLUDES MINIATURE COOKIES, SODA, POLAND SPRING WATER, ALL DISPOSABLES & SERVE-WARE

POULTRY DISPLAYS

\$19.95 PER PERSON

GRILLED BALSAMIC CHICKEN

SERVED WITH FRESH MOZZARELLA, TOMATO,
ROASTED GARLIC AIOLI & ROLLS

HERB ROASTED TURKEY

SERVED SLICED WITH DILLED HAVARTI,
CRANBERRY MUSTARD AND ROLLS

CHICKEN SOUVLAKI

DISPLAYED WITH LETTUCE, FETA CHEESE,
TOMATO, CUCUMBER, ONIONS, OLIVES &
TZATZIKI SAUCE WITH PITA BREAD

ITALIAN CHICKEN CUTLETS

DISPLAYED WITH LETTUCE, TOMATO, SHAVED
RED ONION, & BASIL MAYO WITH ROLLS

MEDITERRANEAN CHICKEN

LEMON MARINATED GRILLED CHICKEN
BREAST WITH GRILLED VEGETABLES, PESTO,
BALSAMIC GLAZE & ROLLS

— 20.95 PER PERSON

MEAT DISPLAYS

FILET MIGNON AU POIVRE

SLICED TENDERLOIN WITH HORSERADISH
SAUCE & ROLLS — 28.95 PER PERSON

FILET MIGNON WITH GARLIC & ROSEMARY

SLICED ROASTED TENDERLOIN WITH
HORSERADISH SAUCE & ROLLS
— 28.95 PER PERSON

HERB CRUSTED PORK LOIN

SLICED & SERVED WITH BROCCOLI RABE,
CHERRY PEPPERS, STONE GROUND MUSTARD,
PROVOLONE & ROLLS — 20.95 PER PERSON

VIETNAMESE BEEF LETTUCE WRAPS

SLICED SOY-GINGER GRILLED BEEF, PICKLED
VEGETABLES, MINT, CILANTRO & SRIRACHA
AIOLI WITH BOSTON LETTUCE CUPS
— 22.95 PER PERSON

MAPLE GLAZED HAM

SLICED SMOKED HAM WITH MAPLE GLAZE
SERVED WITH SOUTHERN COLESLAW, HONEY
MUSTARD SAUCE & ROLLS
— 18.95 PER PERSON

SEAFOOD DISPLAYS

\$23.95 PER PERSON

POACHED SALMON FILLET

DELICATE POACHED SALMON MEDALLIONS
WITH SLICED ROMA TOMATOES, ROMAINE
CUCUMBER, SHAVED RED ONION, & DILLED
HORSERADISH SAUCE

HOISIN SALMON

SEARED ASIAN MARINATED SALMON
MEDALLIONS WITH SESAME BOK CHOY &
MANGO SALSA

✓ ADDITIONAL ENTRÉE OF LESSER VALUE \$6.99 PER PERSON

✓ ADDITIONAL SIDE DISH OR SALAD \$2.99 PER PERSON

DESSERTS

EIGHT PERSON MINIMUM

MINIATURE COOKIES	— 2.75 PER PERSON
BARS & MINI COOKIES GARNISHED WITH BERRIES	— 3.75 PER PERSON
CHOCOLATE CHIP COOKIES	— 1.50 EACH
BLONDIES & BROWNIES	— 3.00 PER PERSON
CHOCOLATE COVERED STRAWBERRIES + three dozen per order	— 65.00 PER ORDER
FRESH FRUIT SALAD	— 3.50 PER PERSON
SLICED FRUIT DISPLAY	— 4.50 PER PERSON
MINI CANNOLIS + three dozen per order	— 79.00 PER ORDER
NEW YORK STYLE CHEESE CAKE SERVES UP TO 14	— 30.00 EACH
CHOCOLATE LAYER CAKE SERVES UP TO 14	— 35.00 EACH
CARROT CAKE WITH CREAM CHEESE FROSTING SERVES UP TO 14	— 35.00 EACH
STRAWBERRY, APPLE & RHUBARB CRISP SERVES UP TO 12 PEOPLE	— 35.00 EACH
TIRAMISU CAKE SERVES UP TO 14	— 35.00 EACH



INFORMATION

"ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK FOR MORE INFORMATION PLEASE CONTACT US."

EVENT PLANNING

WE WILL CUSTOMIZE A MENU THAT MEETS YOUR NEEDS FOR ANY TYPE OF EVENT. WE PROVIDE PROMPT DELIVERY & SETUP AS WELL AS STAFFING AND RENTAL NEEDS.

ORDER PLACEMENT

FIRST COME FIRST SERVE. YOUR BUSINESS IS IMPORTANT TO US AND WE WILL MAKE EVERY EFFORT TO ACCOMMODATE LAST MINUTE REQUESTS. ORDERS PLACED AFTER 12PM FOR THE NEXT BUSINESS DAY MAY HAVE MENU LIMITATIONS. SOME ITEMS CAN REQUIRE UP TO 72 HOURS NOTICE. PLEASE BOOK YOUR EVENT AS FAR IN ADVANCE AS POSSIBLE TO RESERVE YOUR DATE AND TIME. WE ONLY ACCEPT A FEW ORDERS EACH DAY.

PRESENTATION, RENTALS & DISPOSABLES

UNLESS OTHERWISE COORDINATED FOODS WILL BE PRESENTED IN DISPOSABLE TRAYS AND BOWLS WITH PLASTIC SERVING UTENSILS. UPSCALE DISPOSABLES ARE AVAILABLE AT AN ADDITIONAL CHARGE DISPLAY EQUIPMENT LIKE SILVER CHAFFING DISHES, CHINA OR SILVER PLATTERS MAY HAVE ADDITIONAL CHARGES. WE CAN FACILITATE ANY RENTALS YOU MAY NEED AS WELL.

CANCELLATIONS

CANCELLATIONS RECEIVED IN WRITING WITH MORE THAN 24 HOURS NOTICE BEFORE DELIVERY TIME WILL NOT INCUR ANY FEES. CANCELLATIONS RECEIVED IN WRITING WITHIN 24 HOURS OF DELIVERY WILL INCUR A 50% CHARGE. MONDAY ORDER CANCELLATIONS MUST BE PLACED BEFORE 5PM ON SATURDAY

DELIVERY

MINIMUM ORDER FOR DELIVERY \$100 DELIVERY CHARGES ARE BASED ON DISTANCE TRAVELED. WE PRIDE ON BEING PROMPT HOWEVER, PLEASE ALLOW 15 MINUTES BEFORE OR AFTER CONTRACTED DELIVERY TIME FOR EXTREME TRAFFIC CONDITIONS. DRIVER GRATUITY IS APPRECIATED AND SHOULD BE ADDED TO YOUR INVOICE WHEN ORDERING.

PAYMENT TERMS

ALL PRODUCTS, RENTALS AND SERVICES MUST BE PAID IN FULL BY THE DAY OF DELIVERY. WE ACCEPT ALL MAJOR CREDIT CARDS, CHECKS AND CASH. HOUSE ACCOUNT TERMS ARE 15 DAYS NET BY DIRECT DEPOSIT OR CHECK.

