

BREAKFAST

8 person minimum per item

MORNING GLORY – An arrangement of muffins and bagels with cream cheese and jam » Add flavored cream cheeses \$4 half pint Cinnamon walnut, scallion, horseradish bacon, vegetable, and smoked salmon	\$3.99
ENGLISH BREAKFAST – Old Fashioned raisin scones and sliced tea breads served with butter & jam	\$4.50
VEGAN GF DF CHOCOLATE CHIA PUDDING PARFAIT – with granola almond coconut crunch	\$3.50
OVERNIGHT OATMEAL PARFAIT – Blended with oats, yogurt, topped with dried fruit, almonds and apples	\$3.95
GF YOGURT PARFAIT – Low fat vanilla yogurt with seasonal berries and our house-made granola	\$3.50
ITALIAN EGG FRITTATA WEDGES – Tomato, spinach & feta Sausage, provolone & caramelized onion Spinach, Leek, sweet potato & Goat cheese Prosciutto, Fontina & caramelized onion » Choice of one, 8 person minimum each	\$3.95
GF HAM, EGGS & CHEESE CUPS – Seasoned eggs baked in muffin molds with ham and cheese	\$4.75
SCRAMBLES EGGS » Egg Whites for \$1 additional	\$3.00
PANCAKES – Plain, banana, blueberry or chocolate chip with maple syrup	\$3.99
CINNAMON BRIOCHE FRENCH TOAST – Maple syrup	\$4.50
SMOKED SALMON DISPLAY – Bagels, cream cheese, lettuce, shaved red onions, sliced tomatoes & capers ✓ some Item requires 24 to 48 hr notice	\$7.99

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 POWER WRAP – Egg white, fresh baby spinach, feta, green pepper Cholula sauce	\$5.75
SMOKED SALMON BIALY SANDWICH – Cream cheese, capers, tomato & red onion on house made Bialy	\$6.95
BREAKFAST QUESADILLA WEDGE – Eggs, scallion, black bean, corn, red pepper, cilantro & cheddar	\$4.50
EGG & CHEESE SANDWICH – on Kaiser roll or bagel » Add Taylor ham, bacon or sausage for \$1.50	\$4.00
HOUSE-CURED CANADIAN BACON SANDWICH – Egg, cheddar and Honey-mustard on house made Bialy	\$5.95
BREAKFAST BURRITO – Eggs, cheddar, Pico de gallo, avocado	\$4.50

BEVERAGES

TROPICANA JUICES – Apple, orange or cranberry juice bottles	\$2.50
POLAND SPRING WATER – Individual 16 oz bottles	\$1.25
SODA – Coke & Pepsi products regular and diet cans	\$1.50
REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE – Served from pump pots or urns with milk, sweeteners, cups and stirrers	\$2.50 EACH
BOX OF COFFEE – includes cups, sweeteners, milk, stirrers » serves up to 10 cups	\$25.00

ADDITIONS

SAUSAGE, HICKORY BACON OR GRILLED HAM	\$3.00
HOME STYLE HASH-BROWN POTATOES	\$2.50
SLICED FRUIT PLATTER	\$4.50
FRESH FRUIT & BERRY CUPS	\$3.95
FRUIT SALAD	\$3.50

STATIONARY APPETIZERS

Small serves up to 15 guests, Large up to 25 guests

VEGETARIAN

VEGAN VEGAN CROSTINI – \$60 SM, \$120 LG
spiced carrot spread, truffled mushroom
caviar, white bean & spinach, with crisp
seasoned crostini breads

CHEESE, NUTS & FRUIT – \$75 SM, \$150 LG
International cheeses with dried
fruit, fresh grapes & berries, roasted nuts &
crackers

BAKED BRIE IN BRIOCHE – \$70
garnished with grapes, dried fruits sliced
breads
» serves up to 15

VEGAN GF Df VEGETABLE SUSHI ROLLS – \$75 SM, \$145 LG
sweet potato,
spinach & shiitake / cucumber, pepper &
avocado with pickled ginger, wasabi & soy

CHIPS & DIPS – Smoked \$40 SM, \$75 LG
chipotle aioli, guacamole, & salsa fresca with
corn tortilla chips

MEDITERRANEAN DIPS – \$65 SM, \$125 LG
hummus, baba ghanoush &
cucumber raita with olives, spiced pita chips
and vegetable crudites

GARDEN VEGETABLE CRUDITES – \$45 SM, \$85 LG
a variety of seasonal
vegetables served with roasted red onion dip

VEGAN GF Df GRILLED VEGETABLES – \$55 SM, \$110 LG
A variety of fresh
vegetables with garnished with pesto and
balsamic glaze

CRANBERRY & PECAN CHEESE BALL – \$40
served with grapes & crackers
» Serves 10 to 15

FLATBREAD WEDGES – \$55
Caramelized
onion, arugula, Gruyere / Pear, walnut,
spinach & Gorgonzola
» three dozen per order

VEGAN VEGGIE SUMMER ROLLS – \$65 SM, \$130 LG
julienne vegetables with fresh
cilantro & mint wrapped in rice paper served
with spicy peanut sauce

CURRIED VEGETABLE SAMOSA – \$49
Spicy Cilantro Yogurt Chutney
» three dozen per order

TOMATO-BASIL BRUSCHETTA – \$35 SM, \$70 LG
served with Italian bread
crostini with olive oil & herbs

VEGETABLE POT STICKERS – \$36
soy-ginger dipping sauce
» three dozen per order

FOCACCIA FINGER SANDWICHES – \$75 SM, \$145 LG
Fried eggplant with
pesto, roasted peppers, smoked mozzarella,
arugula & balsamic.

QUESADILLA WEDGES – \$40 SM, \$80 LG
filled with black beans, corn,
cheese, green onion & seasoning

DEVILED EGGS – \$39
traditional or Truffled
(choose one)
» three dozen per order

ANTIPASTO SKEWER – \$59
roasted
pepper, marinated mushroom, olive,
mozzarella & basil
» three dozen per order

FALAFEL – \$45 SM, \$75 LG
Make your
own mini falafel pita with cucumber, lettuce,
peppers, tomato and raita sauce

MOZZARELLA & TOMATO CAPRESE SKEWER – \$45
extra virgin olive
oil, fresh basil, cracked pepper & balsamic
glaze
» three dozen per order

STATIONARY APPETIZERS

Small serves up to 15 guests, Large up to 25 guests

MEAT & POULTRY

LONDON BROIL CROSTINI – sliced \$60
beef with red onion confit on garlic crostini
with horseradish sauce
» three dozen per order

TUSCAN ANTIPASTO \$95 SM, \$185 LG
– Cured meats, cheeses, marinated
vegetables, olives and sliced semolina bread

FOCACCIA FINGER \$80 SM, \$155 LG
SANDWICHES – roast beef & horseradish
cheddar Smoked ham & Gruyere turkey &
Havarti
» choose two

CHICKEN & LEMONGRASS \$42
POT-STICKERS – Soy-Ginger dipping
sauce
» three dozen per order

MINI ASIAN TURKEY \$45 SM, \$90 LG
MEATBALLS – toasted sesame, scallion
and Apricot Glaze

CHORIZO & BACON STUFFED \$52
MINI TRI-COLOR PEPPERS
» three dozen per order

CHARCUTERIE – \$95 SM, \$185 LG
Mortadella, chorizo, prosciutto, soppressata,
pickled peppers, cornichons, olives, grain
mustard, grapes & sliced breads

CHICKEN \$40 SM, \$75 LG
QUESADILLA WEDGES – Chicken,
black beans, corn, cheese, scallions and
seasonings

CHICKEN WINGS – \$60 SM, \$120 LG
honey-sriracha / traditional BBQ / Korean /
buffalo / chipotle BBQ / Lemon pepper
parmesan
» served with celery and blue cheese

TURKEY, POBLANO & QUINOA \$52
STUFFED MINI PEPPERS – Topped
with melted cheddar
» three dozen per order

SEAFOOD

SALMON RILLETTE SPREAD – \$4.50
Made with poached and smoked salmon,
shallot, lemon, dill & sliced French baguettes

CRISPY COCONUT SHRIMP \$52
SPRING ROLLS – Soy-Ginger dipping
sauce
» three dozen per order

CLASSIC JUMBO SHRIMP \$80
COCKTAIL – Premium Gulf shrimp with
lemon & cocktail sauce
» three dozen per order

MOROCCAN CHARMOULA \$80
CHILLED SHRIMP – Grilled Jumbo
spiced shrimp with lemon and tzatziki sauce
» three dozen per order

BACON WRAPPED SEA \$80
SCALLOPS – Skewered with orange
sesame dipping sauce
» three dozen per order

TEMPURA SHRIMP – tamarind ginger \$52
sauce
» 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
WORKING LUNCH – Specialty Sandwich platter and choice of a prepared salad	\$10.95
CONFERENCE LUNCH – Specialty sandwiches, mixed green salad and choice of prepared salad	\$12.95
POWER LUNCH – Specialty Sandwiches, choice of a green salad & prepared salad. Includes a chocolate chip cookie and Poland Spring water	\$14.95
EXECUTIVE LUNCH – Specialty Sandwiches, choice of a green salad & prepared salad. Includes miniature cookies, diet & regular sodas & Poland spring water	\$16.95
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
BOX LUNCH – Wrapped Sandwich, a prepared salad, a cookie and chips Includes napkin and fork	\$13.50

BEVERAGES

JOES TEAS – Assorted regular & diet flavors	\$2.75
FLAVORED SPARKLING WATER	\$2.00
POLAND SPRING WATER – Individual 16 oz bottles	\$1.25
SODA – Coke & Pepsi products regular and diet cans	\$1.50
COFFEE & TEA	
REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE – Served from pump pots or urns with milk, sweeteners, cups and stirrers	\$2.50 EACH
TROPICANA JUICES – Apple, orange or cranberry juice bottles	\$2.50

ADDITIONS

BLONDIES & BROWNIES	\$3.00
MINIATURE COOKIE TRAY	\$2.75
CHOCOLATE CHIP COOKIES	\$1.50
FRUIT SALAD	\$3.50
CHOCOLATE COVERED STRAWBERRIES » three dozen minimum order	\$1.75
SLICED FRUIT PLATTER	\$4.50
SESAME DINNER ROLLS AND BUTTER	
CHIPS, ASSORTED FLAVORS	\$2.00
HOMEMADE SOUP, CUP	\$3.95



SPECIALTY SANDWICHES

BAJA CHICKEN – Grilled chicken, avocado, romaine, red onion, tomato, chipotle mayo on Baguette	\$8.50
 BALSAMIC EGGPLANT – Roasted peppers, mozzarella, pesto, and arugula on Baguette	\$7.50
CHICKEN MILANESE – Chicken Cutlet with tomato, pesto, fresh Mozzarella, greens, oil & vinegar on Baguette	\$8.50
HARTS FAVORITE – Roast turkey, Brie cheese, cranberry mustard and greens on rosemary square	\$7.95
HONEY BAKED HAM – Dilled Havarti, cole slaw, honey mustard on rosemary square	\$7.95
 MOROCCAN VEGGIE – Hummus, grilled vegetables, greens and olive tapenade	\$7.50
ROAST BEEF – Cheddar, romaine & Horseradish Mayo on Baguette	\$8.95
SICILIAN – Ham, provolone, sopressata, romaine, tomato, red onion, oil & vinegar on Baguette	\$8.50
SMOKED TURKEY – Avocado, cheddar cheese, Dijon mayo & greens on rosemary square	\$7.95
TURKEY COBB – Blue cheese, bacon, avocado, onion, tomato, romaine & balsamic Vinaigrette	\$8.95
BALSAMIC CHICKEN – Grilled Chicken, roasted peppers, fresh mozzarella, arugula, basil mayo	\$8.50
 TUSCAN VEGGIE – Roasted vegetables, smoked mozzarella, pesto and arugula on Rosemary square	\$7.50

GREEN SALADS

MIXED FIELD GREENS – Carrots, cucumber, tomato, sesame ginger vinaigrette	
CAESAR SALAD – Romaine, Parmesan, croutons and Caesar dressing	
BABY SPINACH SALAD – Toasted walnuts, Danish blue cheese, apples & shallot vinaigrette	
MEDITERRANEAN ARUGULA SALAD – grilled vegetables & goat cheese with balsamic vinaigrette	ADD \$1
HARVEST GREENS – Greens with quinoa, butternut squash, cranberry, toasted pecans, feta cheese & Sherry-Dijon vinaigrette	ADD \$1
GREEK SALAD – Feta cheese, tomato, cucumber, olives, pepper, red onion over romaine with red wine vinaigrette	ADD \$1

» Add grilled chicken to any salad for \$3.00 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 ASIAN QUINOA & EDAMAME

Gf CHIPOTLE POTATO SALAD

VEGAN LEMON ORZO WITH SPINACH, TOMATO & OLIVE

STILTON BLUE CHEESE POTATO SALAD

VEGAN ZUCCHINI PANZANELLA

SOUTHERN STYLE COLESLAW

TUSCAN FARFALLE PASTA WITH GRILLED VEGETABLES & PESTO

VEGAN Gf CHICKPEA, CUCUMBER & TOMATO

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

WALDORF WHEAT BERRY WITH CRANBERRY, APPLE & GINGER

VEGAN DILLED CUCUMBER & TOMATO

» A La Carte ordering \$3.50 per person

VEGAN Gf CRUNCHY THAI VEGGIE QUINOA SLAW WITH PEANUT

FARFALLE WITH CANNELLINI BEANS, TOMATO & BROCCOLI

VEGAN Gf CURRIED LENTIL WITH SPICED EGGPLANT & MANGO

VEGAN ROASTED VEGETABLE ORZO & WILD RICE

VEGAN Gf FRENCH LENTILS WITH ROASTED VEGETABLES & SPINACH

GREEK FARRO WITH FETA, CUCUMBER & OLIVE

CLASSIC MACARONI

VEGAN Gf BEET, TOASTED WALNUT & APPLE

VEGAN Gf CANNELLINI BEAN WITH DRIED TOMATO & ARUGULA

Gf OLD FASHIONED POTATO & EGG SALAD

PENNE VERDE WITH PESTO, SPINACH & FETA

DILLED RED BLISS POTATO

VEGAN PEANUT SESAME NOODLES

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**

WHOLE WHEAT WRAPS – four specialty sandwich choices up to 14 people, six choices up to 24 people, eight choices over 25 people **\$8.95**

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**

LITTLE SALAD SANDWICHES – mini rolls filled with choices of tuna salad, deviled egg salad & chicken salad **\$7.95**

PICNIC PLATTER – mini rolls with choices of turkey, baked ham, and roast beef with Swiss, mixed greens & honey mustard **\$7.95**

TRADITIONAL TEA SANDWICHES – smoked salmon / curried chicken salad / tarragon chicken salad / deviled egg salad / tuna salad / ham & Swiss / turkey & cheddar / cucumber & watercress **\$42.00**
» three dozen minimum order for each filling

FOCACCIA SQUARES – Italian focaccia bread filled with up to four choices: Sicilian / balsamic eggplant / roast beef & cheddar / turkey & Havarti / Tuscan chicken **\$8.95**

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
SALMON OR TUNA NICOISE – Mixed greens with green beans, tomato, potato, cucumber, Egg, olive, & red onion with Dijon vinaigrette	\$7.99
ASIAN SHRIMP – Edamame, mango, quinoa, avocado, scallion, cabbage, red pepper & almonds over mixed greens with creamy ginger vinaigrette	\$7.99
TOMATO BASIL BRUSCHETTA – Grilled chicken, fresh mozzarella and topped with seasoned tomatoes over romaine with balsamic vinaigrette	\$4.99
TURKEY COBB – roasted turkey breast with bacon, egg, tomato, cucumber, danish blue cheese, corn & red pepper over romaine with balsamic vinaigrette.	\$4.99
COUNTRY GREENS – Diced apples, cranberries, hickory bacon, danish Blue cheese, and toasted walnuts over mixed greens with sherry-shallot vinaigrette	\$4.99
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

BOWLS

KUNG PAO CHICKEN ZOODLES – Zucchini noodles topped with cucumber, pepper, edamame, red cabbage, carrot, scallion, peanut sauce & soy-ginger sauce,	\$9.25
KUNG PAO TOFU ZOODLES – Zucchini noodles topped with cucumber, pepper, edamame, red cabbage, carrot, scallion, peanut sauce & soy-ginger sauce,	\$8.25
NAKED BURRITO BOWL - CHICKEN – Brown rice, black beans & corn, pico de gallo, avocado, romaine, cheddar cheese and chipotle aioli	\$9.50
NAKED BURRITO BOWL - PULLED PORK – Brown rice, black beans & corn, pico de gallo, avocado, romaine, cheddar cheese and chipotle aioli	\$9.50
GREEN GODDESS BUDDHA BOWL – Sweet Potato, Brussel sprouts, cauliflower, spinach, brown rice, chick peas and avocado. Green Goddess dressing	\$8.50
FALAFEL BOWL – House made falafel over spinach, feta cheese, red cabbage, brown rice, cucumber, tomato, harissa & tzatziki sauce	\$9.00

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

- ✓ Additional side dish \$2.99 per person
- ✓ additional entrée of lesser value \$6.99 per person

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 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

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

MARYLAND CRAB CAKES – with chipotle aioli **\$27.95**

HARISSA & HONEY GLAZED FAROE ISLAND SALMON FILLET – lemon brown butter **ADD \$3**

HOISIN BBQ SALMON – sesame, ginger, scallion & red pepper **\$85 SM \$169 LG**

SHRIMP SCAMPI – garlic, lemon, butter and light cream **\$27.95**

SOY-MISO GLAZED COD LOIN

CRISPY COCONUT FLOUNDER – with soy-ginger dipping sauce

MUSTARD CRUSTED SALMON – lemon wine sauce

GRILLED LEMON HERB SALMON – Dilled horseradish sauce

COD PUTTANESCA – tomato, caper, olive and fennel

VEGETARIAN ENTRÉES

\$17.95 per person


**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**

EGGPLANT ROLLATINI – marinara &
Romano

MEAT ENTRÉES

\$18.95 per person

BAKED HAM – grain mustard, Bourbon &
brown sugar glaze

SPICY PORK VINDALOO – braised pork in
traditional spices

MEATBALLS & MARINARA

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

BEEF STROGANOFF – mushrooms, mustard
& sour cream over buttered egg noodles

SOY-GINGER GRILLED LONDON BROIL
– sliced with caramelized onions

\$23.95 per person

SWEET ITALIAN SAUSAGE – sautéed
peppers & onions lite tomato sauce

SHEPHERD'S PIE – ground beef braised with
carrots, onions & peas Topped with mashed potato

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

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**

INQUIRE FOR PRICING

ROAST TRI-TIP OF BEEF – Asian
chimichurri sauce

\$28.95 per person

**ROASTED GARLIC & ROSEMARY FILET
MIGNON** – Red wine demi glace

FILET MIGNON AU POIVRE – red wine
demi glace

MERLOT BRAISED BRISKET OF BEEF
– braised with carrots, onions and herbs

TAMARIND BRAISED SHORT RIBS –
with ginger, tomato and wine

SIDE DISHES PASTA

GARGANELLI PASTA – peas, prosciutto, tomato-garlic cream sauce

PENNE WITH VODKA SAUCE

PENNE BOLOGNESE

BAKED MACARONI & FOUR CHEESE

» \$16 small 4-6 , \$32 Large 10-15

MEZZI RIGATONI – Fresh spinach, porcini & portobello mushroom cream sauce

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

CREAMY 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 CRISPY 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

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

CHICKEN SOUVLAKI – displayed with lettuce, feta cheese, tomato, cucumber, onions, olives & tzatziki sauce with pita bread

MEDITERRANEAN CHICKEN – lemon marinated grilled chicken breast with grilled vegetables, pesto, balsamic glaze & rolls **\$20.95**

HERB ROASTED TURKEY – served sliced with dilled Havarti, cranberry mustard and rolls

ITALIAN CHICKEN CUTLETS – displayed with lettuce, tomato, shaved red onion, & basil mayo with rolls

MEAT DISPLAYS

FILET MIGNON AU POIVRE – sliced tenderloin with horseradish sauce & rolls **\$28.95**

HERB CRUSTED PORK LOIN – sliced & served with broccoli rabe, cherry peppers, stone ground mustard, provolone & rolls **\$20.95**

MAPLE GLAZED HAM – sliced smoked ham with maple glaze served with southern coleslaw, honey mustard sauce & rolls **\$18.95**

FILET MIGNON WITH GARLIC & ROSEMARY – sliced roasted tenderloin with horseradish sauce & rolls **\$28.95**

VIETNAMESE BEEF LETTUCE WRAPS – sliced Soy-ginger grilled beef, pickled vegetables, mint, cilantro & sriracha aioli with Boston lettuce cups **\$22.95**

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
BARS & COOKIES – Lemon bars, pecan bars, brownies and blondies with assorted miniature cookies	\$3.75
CHOCOLATE CHIP COOKIES	\$1.50
BLONDIES & BROWNIES	\$3.00
CHOCOLATE COVERED STRAWBERRIES » three dozen minimum order	\$1.75
FRESH FRUIT SALAD	\$3.50
SLICED FRUIT DISPLAY	\$4.50
MINI CANNOLIS » three dozen per order	\$79.00
NEW YORK STYLE CHEESE CAKE – Serves up to 14	\$34
CHOCOLATE LAYER CAKE – serves up to 14	\$35.00
CARROT CAKE WITH CREAM CHEESE FROSTING – serves up to 14	\$34.00
TIRAMISU CAKE – serves up to 14	\$35.00



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.

