



## CORPORATE CATERING MENU

GLOBALLY INSPIRED CUISINE  
SERVING NEW JERSEY SINCE 2003

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# BREAKFAST

8 person minimum per item

- MORNING GLORY** – An arrangement of muffins and bagels with cream cheese and jam **\$3.99**  
» 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**
- 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 **\$3.95**  
Sausage, provolone & caramelized onion  
Spinach, Leek, sweet potato & Goat cheese  
Prosciutto, Fontina & caramelized onion  
» Choice of one, 8 person minimum each
- GF HAM, EGGS & CHEESE CUPS** – Seasoned eggs baked in muffin molds with ham and cheese **\$4.75**
- SCRAMBLES EGGS** **\$3.00**  
» Egg Whites for \$1 additional
- 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 **\$7.99**  
✓ some Item requires 24 to 48 hr notice

# 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

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

# BEVERAGES

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

# ADDITIONS

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

# SANDWICH LUNCHEON PACKAGES

8 person minimum order

<b>CLASSIC LUNCH</b> – 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	<b>\$8.95</b>
<b>WORKING LUNCH</b> – Specialty Sandwich platter and choice of a prepared salad	<b>\$10.95</b>
<b>CONFERENCE LUNCH</b> – Specialty sandwiches, mixed green salad and choice of prepared salad	<b>\$12.95</b>
<b>POWER LUNCH</b> – Specialty Sandwiches, choice of a green salad & prepared salad. Includes a chocolate chip cookie and Poland Spring water	<b>\$14.95</b>
<b>EXECUTIVE LUNCH</b> – Specialty Sandwiches, choice of a green salad & prepared salad. Includes miniature cookies, diet & regular sodas & Poland spring water	<b>\$16.95</b>
<b>VIP LUNCH</b> – Specialty sandwiches, choice of green salad & two prepared salads. Includes Miniature Bars & cookies with strawberries, regular & diet sodas, Poland spring water	<b>\$19.95</b>
<b>BOX LUNCH</b> – Wrapped Sandwich, a prepared salad, a cookie and chips Includes napkin and fork	<b>\$13.50</b>

## BEVERAGES

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

## ADDITIONS

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



## SPECIALTY SANDWICHES

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

## GREEN SALADS

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

» 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

<b>SOUTHERN CHICKEN</b> – Cajun spiced grilled chicken with avocado, pecan, cheddar cheese, black beans, corn, green onion, tomato over romaine with cilantro-ranch dressing	<b>\$4.99</b>
<b>SALMON OR TUNA NICOISE</b> – Mixed greens with green beans, tomato, potato, cucumber, Egg, olive, & red onion with Dijon vinaigrette	<b>\$7.99</b>
<b>ASIAN SHRIMP</b> – Edamame, mango, quinoa, avocado, scallion, cabbage, red pepper & almonds over mixed greens with creamy ginger vinaigrette	<b>\$7.99</b>
<b>TOMATO BASIL BRUSCHETTA</b> – Grilled chicken, fresh mozzarella and topped with seasoned tomatoes over romaine with balsamic vinaigrette	<b>\$4.99</b>
<b>TURKEY COBB</b> – roasted turkey breast with bacon, egg, tomato, cucumber, danish blue cheese, corn & red pepper over romaine with balsamic vinaigrette.	<b>\$4.99</b>
<b>COUNTRY GREENS</b> – Diced apples, cranberries, hickory bacon, danish Blue cheese, and toasted walnuts over mixed greens with sherry-shallot vinaigrette	<b>\$4.99</b>
<b>KOREAN STEAK HOUSE SALAD (GO CHU JANG)</b> – Mixed greens with cucumber, green onion, red pepper, radish, Mango, fried shallot and sesame-ginger vinaigrette	<b>\$7.99</b>

# BOWLS

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

# 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

# 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

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

**V 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

# DESSERTS

eight person minimum

<b>MINIATURE COOKIES</b>	<b>\$2.75</b>
<b>BARS &amp; COOKIES</b> – Lemon bars, pecan bars, brownies and blondies with assorted miniature cookies	<b>\$3.75</b>
<b>CHOCOLATE CHIP COOKIES</b>	<b>\$1.50</b>
<b>BLONDIES &amp; BROWNIES</b>	<b>\$3.00</b>
<b>CHOCOLATE COVERED STRAWBERRIES</b> » three dozen minimum order	<b>\$1.75</b>
<b>FRESH FRUIT SALAD</b>	<b>\$3.50</b>
<b>SLICED FRUIT DISPLAY</b>	<b>\$4.50</b>
<b>MINI CANNOLIS</b> » three dozen per order	<b>\$79.00</b>
<b>NEW YORK STYLE CHEESE CAKE</b> – Serves up to 14	<b>\$34</b>
<b>CHOCOLATE LAYER CAKE</b> – serves up to 14	<b>\$35.00</b>
<b>CARROT CAKE WITH CREAM CHEESE FROSTING</b> – serves up to 14	<b>\$34.00</b>
<b>TIRAMISU CAKE</b> – serves up to 14	<b>\$35.00</b>



## 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.

