



# BREAKFAST

10 person minimum per item

## MORNING GLORY

\$4.50

• An arrangement of muffins and bagels with cream cheese and jam

## ENGLISH BREAKFAST

\$4.95

• Scones and sliced tea breads served with butter & jam

## SCRAMBLES EGGS

\$3.95

EGG WHITES FOR \$2 ADDITIONAL

## ITALIAN EGG FRITTATA WEDGES

\$4.95

• Tomato, spinach & feta  
\*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

\$4.75

• Seasoned eggs baked in muffin molds with ham and cheese

## **Gf** YOGURT PARFAIT

\$4.25

• Low fat organic yogurt with fresh berries and house-made granola

## SMOKED SALMON DISPLAY

\$11.95

• Bagels, cream cheese, lettuce, shaved red onions, sliced tomatoes & capers

## **VEGAN Gf Df** CHOCOLATE CHIA PARFAIT

\$4.25

• Topped with granola almond coconut crunch

## CINNAMON BRIOCHE FRENCH TOAST

\$4.50

• Maple syrup

## OVERNIGHT OATMEAL PARFAIT

\$4.25

• Blended with oats, yogurt, topped with dried fruit, almonds and apples

## PANCAKES

\$4.95

• Plain, banana, blueberry or chocolate chip with maple syrup

# QUICHES & TARTS

• \$36 each - Serves 8 to 10 •

## QUICHE LORRAINE

• Bacon, caramelized onion, Gruyere, and ham

## SPINACH, SUN-DRIED TOMATO, OLIVE & GOAT CHEESE

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

✓ some Item requires 24 to 48 hr notice

# BREAKFAST SANDWICHES

10 person minimum per item

<b>BREAKFAST QUESADILLA WEDGES</b> • Eggs & cheddar with peppers & onion	\$5.50	<b>SMOKED SALMON SANDWICH</b> • Cream cheese, capers, tomato & red onion on toasted English muffin	\$7.50
<b>BREAKFAST BURRITO</b> • Eggs, cheddar, Pico de gallo, avocado	\$5.95	<b>EGG &amp; CHEESE SANDWICH</b> • Kaiser roll, wrap or bagel TAYLOR HAM, BACON OR SAUSAGE \$1.50	\$4.50
<b>HASHBROWN WRAP</b> • Eggs & cheese with peppers and onion TAYLOR HAM, BACON OR SAUSAGE \$1.50	\$6.50		

## BEVERAGES

<b>BOX OF COFFEE</b> • Includes cups, sweeteners, milk, stirrers SERVES UP TO 10 CUPS	\$26.00	<b>TROPICANA JUICES</b> • Apple, orange or cranberry juice bottles	\$2.50
<b>REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE</b> • Served from pump pots or urns with milk, sweeteners, cups and stirrers	\$2.50 each	<b>SANPELLEGRINO SODA</b> • Assorted flavors	\$2.00
<b>POLAND SPRING WATER</b> • Individual 16 oz bottles	\$1.25	<b>SODA</b> • Coke & Pepsi products regular, diet cans	\$1.50
<b>SNAPPLE</b> • Assorted flavors	\$2.50	<b>JOES TEAS</b> • Assorted regular & diet flavors	\$2.79

## ADDITIONS

<b>SAUSAGE, HICKORY BACON OR GRILLED HAM</b>	\$3.95	<b>FRESH FRUIT &amp; BERRY CUPS</b>	\$3.95
<b>HOME STYLE HASH-BROWN POTATOES</b>	\$3.00	<b>SLICED FRUIT PLATTER</b>	\$4.50
<b>SOUP OF THE DAY, 12 OZ</b>	\$3.95	<b>CHOCOLATE COVERED STRAWBERRIES</b> • Three dozen minimum	\$1.75
<b>DINNER ROLLS WITH BUTTER</b>	\$2.00	<b>BLONDIES &amp; BROWNIES</b>	\$3.95
<b>FRUIT SALAD BOWL</b>	\$3.50	<b>CHOCOLATE CHIP COOKIES</b>	\$1.75
<b>POTATO CHIPS, ASSORTED</b>	\$2.00		

# SANDWICH LUNCHEON PACKAGES

10 person minimum order

## VIP LUNCH

\$19.95

• Specialty sandwiches, choice of green salad & two prepared salads. Includes miniature bars & cookies with strawberries, regular & diet sodas, Poland spring water

## EXECUTIVE LUNCH

\$17.95

• Specialty Sandwiches, choice of a green salad & prepared salad. Includes miniature cookies, diet & regular sodas & Poland spring water

## WORKING LUNCH

\$12.95

• Specialty sandwich platter and choice of a prepared salad

## POWER LUNCH

\$15.95

• Specialty Sandwiches, choice of a green salad & prepared salad. Includes a chocolate chip cookie and Poland Spring water

## BOX LUNCH

\$14.95

• Wrapped specialty sandwich, a prepared salad, cookie and chips. Includes napkin and fork

## CONFERENCE LUNCH

\$13.95

• Specialty sandwiches, mixed green salad and choice of prepared salad

# SPECIALTY SANDWICHES

## JERSEY JOE

• Turkey, ham or roast beef with swiss, Cole slaw & Russian dressing on rosemary square

## YELLOW FIN TUNA SALAD

• Greens and tomato on multigrain, rye or Brioche

## GRILLED CHICKEN CAESAR WRAP

• Romaine, parmesan and Caesar dressing

## BALSAMIC EGGPLANT

• Roasted peppers, mozzarella, pesto, and arugula

## SICILIAN

• Ham, provolone, sopressata, romaine, tomato, red onion, oil & vinegar on baguette

## TURKEY & AVOCADO

• Cheddar cheese, dijon mayo & greens on rosemary square

## CHICKEN MILANESE

• Chicken Cutlet with tomato, pesto, mozzarella, greens, oil & vinegar

## BAJA CHICKEN

• Grilled chicken, avocado, romaine, red onion, tomato, chipotle mayo

## HARTS FAVORITE

• Roast turkey, brie cheese, cranberry mustard and greens on rosemary square

## TUSCAN VEGGIE

• Roasted vegetables, smoked mozzarella, pesto and arugula on rosemary square

## TURKEY COBB WRAP

• Danish Blue cheese, bacon, avocado, onion, tomato, romaine & balsamic Vinaigrette

## ROAST BEEF

• Cheddar, romaine & horseradish mayo on baguette

# GREEN SALADS

A LA CARTE \$3.95 PER PERSON  
(10 PERSON MINIMUM)

ADD GRILLED CHICKEN \$4.00 PER PERSON

## MEDITERRANEAN ARUGULA SALAD

• Grilled vegetables & Feta cheese with balsamic vinaigrette (Add \$1)

## HARVEST GREENS

• Greens with quinoa, butternut squash, cranberry, toasted pecans, feta cheese & Sherry-Dijon vinaigrette (Add \$1)

## COUNTRY GREENS

• Diced apples, cranberries, hickory bacon, danish Blue cheese, and toasted walnuts over mixed greens with sherry-shallot vinaigrette (Add \$1)

## BABY SPINACH SALAD

• Toasted walnuts, Danish blue cheese, apples & shallot vinaigrette

## MIXED FIELD GREENS

• Carrots, cucumber, tomato, sesame ginger vinaigrette

## CAESAR SALAD

• Romaine, parmesan, croutons and Caesar dressing

## GREEK SALAD

• Feta cheese, tomato, cucumber, olives, pepper, red onion, romaine, red wine vinaigrette

# UNIQUELY PREPARED SALADS

A LA CARTE \$3.95 PER PERSON  
(10 PERSON MINIMUM)

**VEGAN** ROASTED VEGETABLE  
ORZO & WILD RICE

PENNE CAPRESE WITH  
TOMATO, BASIL &  
MOZZARELLA

**VEGAN** **Gf** CANNELLINI BEAN  
WITH DRIED TOMATO &  
ARUGULA

STILTON BLUE CHEESE  
POTATO SALAD

WALDORF WHEAT  
BERRY WITH  
CRANBERRY, APPLE &  
GINGER

SOUTHERN STYLE  
COLESLAW

FARFALLE WITH  
CANNELLINI BEANS,  
TOMATO & BROCCOLI

**VEGAN** LEMON ORZO WITH  
SPINACH, TOMATO &  
OLIVE

CLASSIC MACARONI

SESAME SOBA NOODLE  
SALAD

**Gf** OLD FASHIONED  
POTATO & EGG SALAD

PASTA VERDE WITH  
PESTO, SPINACH & FETA

MEXICAN BLACK BEAN  
& CORN SALAD

**Gf** GERMAN POTATO  
SALAD

DILLED RED BLISS  
POTATO

**Gf** CHIPOTLE POTATO  
SALAD

**VEGAN** **Gf** CHICKPEA, CUCUMBER  
& TOMATO

**VEGAN** **Gf** FRENCH LENTIL WITH  
ROASTED VEGETABLE &  
SPINACH

TUSCAN FARFALLE  
PASTA WITH GRILLED  
VEGETABLES & PESTO

**VEGAN** **Gf** ASIAN QUINOA &  
EDAMAME

# A LA CARTE SANDWICH PRESENTATIONS

10 person minimum order

<b>THE FRUITED PLAIN PLATTER</b> \$10.95	<b>LITTLE SALAD SANDWICHES</b> \$9.95
• Four specialty sandwich choices up to 14 people, six choices up to 24 people, eight choices over 25 people	• Slider Brioche rolls with tuna salad, deviled egg salad & chicken salad
<b>AMERICAN DELI</b> \$10.95	<b>TRADITIONAL TEA SANDWICHES</b> \$60
• Roast beef, ham, turkey & salami with Swiss, American & cheddar cheese with lettuce, tomato, onion & pickles. served with bread assortment and condiments	• Smoked salmon / curried chicken salad / tarragon chicken salad / deviled egg salad / tuna salad / ham & Swiss / turkey & cheddar / cucumber & watercress
<b>PICNIC PLATTER</b> \$9.95	THREE DOZEN MINIMUM ORDER FOR EACH FILLING
• Turkey, ham, and roast beef sandwiches on Brioche roll with Swiss, greens & honey mustard	<b>FOCACCIA SQUARES</b> \$10.95
	• (Choose two) Sicilian / balsamic eggplant / roast beef & cheddar / turkey & Havarti / Chicken Milanese

## BOWLS - INDIVIDUAL

• Minimum of 6, each choice •

<b>NAKED BURRITO BOWL</b> \$10.95	<b>NICOISE BOWL</b> \$14.95
• (Chicken or pulled pork) Brown rice, black beans & corn, pico de gallo, avocado, romaine, cheddar cheese and chipotle aioli	• (Poached salmon or seared tuna) with mixed greens with green beans, tomato, potato, cucumber, egg, olive, & red onion with Dijon vinaigrette
<b>GREEN GODDESS BUDDHA BOWL</b> \$10.95	<b>KUNG PAO ZOODLE BOWL</b> \$10.95
• Sweet potato, Brussel sprouts, cauliflower, spinach, brown rice, chick peas, green goddess dressing	• (Chicken or Tofu) Zucchini noodles topped with cucumber, pepper, edamame, red cabbage, carrot, scallion, peanut sauce & soy-ginger sauce,
<b>FALAFEL BOWL</b> \$10.95	<b>TURKEY COBB BOWL</b> \$11.95
• House made falafel over spinach, feta cheese, red cabbage, brown rice, cucumber, tomato, harissa & tzatziki sauce	• Turkey breast with bacon, egg, tomato, cucumber, danish blue cheese, corn & red pepper over romaine with balsamic vinaigrette.
<b>SHRIMP POKE BOWL</b> \$12.95	<b>QUINOA &amp; VEGGIE POWER BOWL</b> \$10.95
• Seasoned sushi rice, edamame, tomato, cucumber, green onion, cilantro, crispy shallot, Sriracha aioli and ponzu	• Smokey butternut squash, edamame, Avocado, Black beans, red pepper & mixed greens - Honey Dijon Vinaigrette

# STATIONARY APPETIZERS

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

## VEGETARIAN

### CHEESE, NUTS & FRUIT \$80 sm, \$160 lg

• International cheeses with dried fruit, fresh grapes & berries, roasted nuts & crackers

### BAKED BRIE IN BRIOCHE \$75

• Garnished with grapes, dried fruits & sliced breads  
SERVES UP TO 12

### **VEGAN GF Df** VEGETABLE SUSHI ROLL DISPLAY \$80 sm, \$160 lg

• Pickled ginger, wasabi & Tamari soy  
\*NOT AVAILABLE ON WEEKENDS

### CHIPS & DIPS \$40 sm, \$75 lg

• Smoked 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 crudités

### GARDEN VEGETABLE CRUDITES \$60 sm, \$120 lg

• A variety of seasonal vegetables served with roasted red onion dip

### **VEGAN GF Df** GRILLED VEGETABLE DISPLAY \$70 sm, \$140 lg

• A variety of fresh vegetables with garnished with pesto and balsamic glaze

### DEVEILED EGGS \$49

• Traditional or Truffled (choose one)  
THREE DOZEN PER ORDER

### **VEGAN** VEGGIE SUMMER ROLLS \$70 sm, \$140 lg

• Julienne vegetables with fresh cilantro & mint wrapped in rice paper served with spicy peanut sauce  
\*NOT AVAILABLE ON WEEKENDS

### CURRIED VEGETABLE SAMOSA \$50

• Spicy cilantro yogurt chutney  
THREE DOZEN PER ORDER

### TOMATO-BASIL BRUSCHETTA \$40 sm, \$80 lg

• Served with Italian bread crostini with olive oil & herbs

### VEGETABLE POT STICKERS \$45

• Soy-ginger dipping sauce  
THREE DOZEN PER ORDER

### VEGETARIAN QUESADILLA WEDGES \$40 sm, \$80 lg

• Filled with black beans, corn, cheese, green onion & seasoning

### MOZZARELLA & TOMATO CAPRESE SKEWER \$46

• Extra virgin olive oil, fresh basil, cracked pepper & balsamic glaze  
THREE DOZEN PER ORDER

### **V GF** ANTIPASTO SKEWER \$62

• Roasted pepper, marinated mushroom, olive, mozzarella & basil  
THREE DOZEN PER ORDER

# STATIONARY APPETIZERS

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

## MEAT & POULTRY

**LONDON BROIL CROSTINI** \$70  
• Sliced beef with red onion confit on garlic crostini with horseradish sauce  
THREE DOZEN PER ORDER

**TUSCAN ANTIPASTO** \$100 *sm*, \$200 *lg*  
• Cured meats, cheeses, marinated vegetables, olives and sliced semolina bread

**FOCACCIA FINGER SANDWICHES** \$80 *sm*, \$160 *lg*  
• (Choose two) Sicilian / balsamic eggplant / roast beef & cheddar / turkey & Havarti / Chicken Milanese

**CHICKEN & LEMONGRASS POT-STICKERS** \$65  
• Soy-Ginger dipping sauce  
THREE DOZEN PER ORDER

**CHARCUTERIE** \$100 *sm*, \$200 *lg*  
• Mortadella, chorizo, prosciutto, soppressata, pickled peppers, cornichons, olives, grain mustard, grapes & sliced breads

**CHICKEN QUESADILLA WEDGES** \$40 *sm*, \$80 *lg*  
• Chicken, black beans, corn, cheese, scallions and seasonings

**CHICKEN WINGS** \$70 *sm*, \$140 *lg*  
• Korean or buffalo or Lemon pepper parmesan  
SERVED WITH CELERY AND BLUE CHEESE

**MINI ASIAN TURKEY MEATBALLS** \$55 *sm*, \$110 *lg*  
• Toasted sesame, scallion and apricot glaze

## SEAFOOD

**SALMON RILLETTE SPREAD** \$60 *sm*  
• Made with poached and smoked salmon, shallot, lemon, dill & sliced French baguettes

**CLASSIC JUMBO SHRIMP COCKTAIL** \$90  
• Premium Gulf shrimp with lemon & cocktail sauce  
THREE DOZEN PER ORDER

**BACON WRAPPED SEA SCALLOPS** \$90  
• Skewered with apricot glaze  
THREE DOZEN PER ORDER

**MOROCCAN CHARMOULA CHILLED SHRIMP** \$90  
• Grilled jumbo spiced shrimp with lemon and tzatziki sauce  
THREE DOZEN PER ORDER

**SUSHI ROLL DISPLAY** \$100 *sm*, \$200 *lg*  
• An assortment of tuna, salmon & tempura shrimp rolls with pickled ginger, wasabi & soy  
\*NOT AVAILABLE ON WEEKENDS



# HOT ENTRÉE PACKAGE

Choice of one entrée, two side dishes & one green salad with fresh breads, dessert platter

10 person minimum

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

## POULTRY ENTRÉES

\$19.95 per person

### MILANESE

- Breaded chicken cutlets topped with fresh tomato, basil & Arugula

### TIKKA MASALA

- Marinated chicken in a spiced creamy sauce

### TURKEY BREAST ROULADE

- Herb roasted and sliced with country gravy

### SALTIMBOCCA

- Chicken breast with prosciutto, fontina, sage & Merlot sauce

### PARMESAN

- Chicken breast topped with marinara, mozzarella & Romano cheese

### SAVOY

- Seared chicken pieces with garlic, herbs, Parmesan & red wine vinegar

### SOUTHERN BUTTERMILK FRIED CHICKEN

### GRILLED LEMON CHICKEN BREAST

- Drizzled with balsamic glaze

### TANDOORI STYLE

- Chicken marinated in yogurt and garam masala

### FRANCAISE

- Chicken breast sautéed with a lemon, parsley & wine sauce

### INDONESIAN GINGER CHICKEN

- Soy sauce and honey

### CACCIATORE

- Chicken braised with tomato, mushroom, red pepper & olives

### CHIPOTLE BBQ

- Slow cooked & basted with our house made sauce

### TURKEY MEATLOAF WITH GRAVY

### MARSALA

- Sautéed chicken medallions with mushrooms & Marsala wine sauce

### SICILIAN

- Chicken pieces braised with figs, apricots, olives, green peppercorns and Madeira wine

## SEAFOOD ENTRÉES

\$24.95 per person

### BEER BATTERED COD

- Remoulade sauce and lemon

### HOISIN BBQ SALMON

- Seared marinated salmon medallions with toasted sesame, pepper & scallion

### FLOUNDER FRANCAISE

- lemon & basil wine sauce

### STUFFED SHRIMP SCAMPI

*add \$2*

- Chorizo & pepper stuffing with a garlic-lemon butter

### MARYLAND CRAB CAKES

*add \$3*

- Chipotle aioli

### SOY-MISO GLAZED COD LOIN

### MUSTARD CRUSTED SALMON

- lemon wine sauce

### LEMON HERB SALMON FILLET

- Dilled horseradish sauce

### TERIYAKI SALMON CAKES

- Chipotle Aioli

### HARISSA & HONEY GLAZED FAROE

*add \$3*

### ISLAND SALMON FILLET

- lemon brown butter

# VEGETARIAN ENTRÉES

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\$18.95 per person

**POLENTA GRATIN WITH SPINACH, TOMATO & MOZZARELLA**

**EGGPLANT ROLLATINI**

• Marinara & Romano

**EGGPLANT & PESTO LASAGNA**

**INDIAN VEGETABLE KORMA**

• Simmered in coconut curry sauce

**Gf RATATOUILLE & QUINOA STUFFED PORTOBELLO**

**GREEK SPINACH & FETA PIE**

# MEAT ENTRÉES

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\$20.95 per person

**BAKED HAM**

• Grain mustard, Bourbon & brown sugar glaze

**SHEPHERD'S PIE**

• Ground beef braised with carrots, onions & peas topped with mashed potato

**SWEET ITALIAN SAUSAGE**

• Sautéed peppers & onions lite tomato sauce, Italian bread

**MEATBALLS & MARINARA**

• Italian bread

\$24.95 per person

**MEDALLIONS OF PORK**

• Portobello Marsala wine sauce

**SOY-GINGER GRILLED LONDON BROIL**

• Sliced with caramelized onions

**SPICY PORK VINDALOO**

• Braised pork in traditional spices

**PORK SCHNITZEL**

• Thinly breaded cutlets with mustard and fresh lemon

**SLOW COOKED PULLED PORK**

• Chipotle BBQ sauce, Slider buns

**PORK SCALOPINI AU POIVRE**

• Green peppercorns & brandy cream sauce

**THAI RED COCONUT CURRIED BEEF**

• Simmered with peppers, onions and cilantro

\$29.95 per person

**FILET MIGNON BEEF STROGANOFF**

• Mushrooms, mustard & sour cream over buttered egg noodles

**LAMB TAGINE**

• Slow braised with plum tomato, carrots, almonds & raisins

**BEEF BOURGUIGNON**

• Braised with mushrooms, vegetables & red wine

**FLANK STEAK CHIMICHURRI**

\$34.95 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

**BONELESS SHORT RIBS**

• Braised with tomato and red wine

# SIDE DISHES

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## PASTA

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✓ Available with gluten free Penne Pasta

### PENNE PASTA

• Peas, prosciutto, tomato-garlic cream sauce

### PENNE WITH SPICY VODKA SAUCE

### RIGATONI BOLOGNESE

### BAKED MACARONI & FOUR CHEESE

### RIGATONI

• Porcini & mushroom cream sauce with fresh spinach

### TUSCAN 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

## GRAINS

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### MEXICAN RED RICE WITH SCALLION

### VEGETABLE RICE PILAF

• Carrots, peas, onion & corn

### VEGETABLE FRIED BROWN RICE

### BLENDED WILD RICE PILAF

• Green onion & cranberry

### BASMATI RICE

• Scallion, ginger & cilantro

## POTATOES

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### CANDIED SWEET POTATO

### GREEK POTATO

• Roasted red potato with lemon, olive oil & oregano

### ROSEMARY & GARLIC ROASTED IDAHO POTATO

### POTATO GRATIN

• Baked with herbs, shallots, Gruyere cheese & Cream

### ROASTED GARLIC MASHED POTATO

### SMASHED RED BLISS

• Sour cream, butter & scallion

### CLASSIC HOME-STYLE MASHED POTATO

## VEGETABLES

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### BROCCOLI RABE WITH TOASTED GARLIC

### ZUCCHINI PROVENCAL WITH TOMATO & BASIL

### STIR FRIED VEGGIES

### RATATOUILLE OF VEGETABLES

### CURRIED ROASTED CAULIFLOWER

### HONEY GLAZED ROASTED CARROTS

### SAUTÉED GREEN BEANS WITH CRISPY SHALLOTS & THYME

### SAUTÉED BROCCOLI & GARLIC

### SICILIAN PANELLE

• Chickpea fritters with fresh lemon

## 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, two prepared salad & one green salad, fresh breads and dessert platter

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

## POULTRY DISPLAYS

\$19.95 per person

### GRILLED BALSAMIC CHICKEN

• Served with fresh mozzarella, tomato, roasted garlic aioli & rolls

### MEDITERRANEAN CHICKEN

• lemon marinated grilled chicken breast with grilled vegetables, pesto, balsamic glaze & rolls (Add \$2)

### 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

\$34.95

• Sliced tenderloin with horseradish sauce & rolls

### HERB CRUSTED PORK LOIN

\$20.95

• Sliced & served with broccoli rabe, cherry peppers, stone ground mustard, provolone & rolls

### MAPLE GLAZED HAM

\$18.95

• Sliced smoked ham with maple glaze served with southern coleslaw, honey mustard sauce & rolls

### FILET MIGNON WITH GARLIC & ROSEMARY

\$34.95

• Sliced roasted tenderloin with horseradish sauce & rolls

### VIETNAMESE BEEF LETTUCE WRAPS

\$22.95

• Sliced Soy-ginger beef, pickled vegetables, mint, cilantro & sriracha aioli with Boston lettuce cups

## SEAFOOD DISPLAYS

\$24.95 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

# 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, coconut, seafood 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 fist serve. Your business is important to us and we will make every effort to accommodate last minute requests. Sandwich luncheon orders placed after 12pm for the next business day may have menu limitations. Most Items require 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. Cancellations within 12 hours will require full payment. 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. Gratuity is appreciated and can be added to your invoice when ordering.

### PAYMENT TERMS

• All products, rentals and services must be paid in full, one business day before the delivery. We accept all major credit cards, checks and cash. A 3.5% service charge will be added to all credit payments.

