



"The Fruited Plain gets my vote for the finest food I've eaten all year."
Brooke Tarabour – The Star-Ledger

Corporate Catering

www.thefruitedplain.com
973.808.8862



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Breakfast

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

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

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

Cinnamon French toast with maple syrup 3.50 per person

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

Italian Egg Frittata Wedges (choose one) 3.99 per person
Tomato, spinach & goat cheese, quattro formaggio or prosciutto, fontina & caramelized onion

Yogurt Parfaits 4.75 each
Low fat & organic yogurt with fresh berries and homemade granola

Quiche & Tarts (serves 8 to 10) 26.00 each
Quiche Lorraine Tart

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

Sandwiches (8 person minimum)

Huevos Rancheros Burritos 4.50 each
Scrambled eggs with onion, tomato, jalapenos & cilantro wrapped in a flour tortilla

Egg & Cheese Sandwiches 3.99 each
Choice of Taylor ham or bacon on bagels or French baguette

Additions

Flavored cream cheese: cinnamon walnut, scallion or vegetable 4.00 half pint

Ham, sausage or hickory smoked bacon 2.99 per person

Home-style roasted potatoes 1.75 per person

Chocolate Covered Strawberries (3 Dozen Minimum) 1.75 each

Tropical Fruit Skewers with yogurt dipping sauce 4.50 per person

Fruit salad 3.50 per person

Sliced fruit platter 3.99 per person

Scrambled eggs, poached eggs or French omelets 2.99 per person

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

Sandwich Luncheon Packages

(8 person minimum)

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

Additions

Gourmet chips <i>lightly salted, sour cream & onion, Chipolte & sweet potato</i>	1.79 per person
Sliced breads	1.00 per person
Dinner rolls with butter	1.50 per person
Cup of soup (8 person minimum)	3.50 each
Sliced fruit platter	3.99 per person
Fruit salad	3.50 per person
Chocolate Covered Strawberries (3 Dozen Minimum)	1.75 each
Tropical Fruit Skewers with yogurt dipping sauce	4.50 per person
Miniature cookie tray	2.75 per person
Outrageous bars & cookies	3.75 per person

Beverages

Pellegrino - 1 liter	3.00 each
Soda by the can and bottled water	1.29 each
Soda by the bottle	1.69 each
Boylan's bottle soda	1.89 each
"Teany" all natural iced teas	2.00 each
Regular coffee, assorted Teas & decaffeinated coffee	2.50 per person
Apple, orange, grapefruit or cranberry juices	2.00 each

Specialty Sandwich Menu

(We have Wraps, Ciabatta, French, 7 Grain, Rye, Sourdough, Bagels, Focaccia & Pumpernickel)

Baja Chicken

Chicken breast, avocado, romaine, grilled onions, tomato, chipotle mayo

Black Forest Ham

Dilled havarti, coleslaw, honey mustard

Chicken Salad

Lightly curried with romaine lettuce on seven grain

Christina's Special

Grilled vegetables, smoked turkey, balsamic & arugula on seven grain

Deviled Egg Salad

Tomato & romaine on pumpernickel

Fresh Mozzarella

Portobello mushrooms, arugula, roasted plum tomatoes, virgin olive oil on baguette

Hart's Favorite

Roast turkey breast, Brie cheese, cranberry mustard with greens on French bread

Herb Roasted Turkey

Romaine, tomato & pesto on whole wheat

Honey Baked Ham

Brie cheese, field greens & honey mustard dressing on French bread

Moroccan Veggie

Hummus, grilled vegetables, sprouts, black olive tapenade on Ciabatta

Nicoise

Tuna salad, olives, oven dried tomato, red onion, cucumber, romaine lettuce on black bread

Prosciutto Di Parma

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

Roast Beef

Horseradish Cheddar, lettuce & mayo on a baguette

Sicilian

Ham, provolone, sopressata, romaine, tomato, red onion, red wine vinaigrette on ciabatta

Smoked Turkey

Hickory smoked bacon, tomato, romaine lettuce, avocado & mayo on sourdough

Tuna Salad

Sprouts & tomato on whole wheat

Turkey Cobb

Blue cheese, bacon, avocado, onion, tomato, romaine & balsamic dressing on French bread

Tuscan Chicken

Grilled chicken breast, roasted peppers, arugula, basil mayo on focaccia

Vegetarian

Grilled vegetables, smoked mozzarella, pesto, mixed greens on focaccia

Vermont Cheddar

Avocado, sprouts, red onion, tomato, Pommery mustard on seven grain roll

Smoked Salmon Stack

Dilled havarti, cucumber, red onion, lettuce, tomato, caper mayo on pumpernickel

Sandwich Presentations

(8 person minimum order)

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

The Fruited Plain Platter	\$7.95 per person
<i>Four choices from our specialty sandwiches menu, arranged on an assortment of breads</i>	
Whole Wheat Wraps	6.95 per person
<i>Four choices from our specialty sandwiches menu (half cuts)</i>	
French Baguette Platter	7.95 per person
<i>Four choices from our specialty sandwiches menu, uniquely presented</i>	
American Deli Tray	7.95 per person
<i>Roast beef, Black Forest ham, smoked turkey and salami with Swiss, American and Cheddar cheeses with lettuce, tomatoes, onions, pickles and sandwich breads</i>	
Sloppy Joes	7.95 per person
<i>Your choice of roast beef, turkey or ham layered with Swiss, tomato & coleslaw. Choice of sliced New York rye or sourdough</i>	
Picnic Platter (Three per person)	7.95 per person
<i>Miniature sandwiches with smoked turkey, baked ham and oven roasted beef on miniature rolls with greens & honey mustard. Served with coleslaw</i>	
Tea Sandwiches (Minimum 36 pieces each filling)	\$39/36 pieces
<i>Smoked salmon, curry chicken salad, tarragon chicken salad, egg salad, tuna salad, ham & Swiss, turkey & Cheddar, cucumber & watercress</i>	
Focaccia Squares	7.95 per person
<i>Italian focaccia bread, flavored with olive oil and herbs, filled with up to four choices: Sicilian, Baja, Fresh Mozzarella, Vegetarian, Prosciutto or Tuscan Sandwiches</i>	
Panini Style Hot Trays	7.50 each
<i>Minimum order of 6 for each choice: Herb Roasted Turkey, Vegetarian, Texas Steak, Chicken Cutlet, Black Forest Ham & Swiss, Monte Cristo, The Soho, Corned Beef Reuben, Italian Grilled Cheese, or Cuban</i>	

Prepared Salads

Summer Pasta Salad ~ Red Cabbage Health Slaw ~ German Potato Salad
Farfalle, Cannellini Beans & Broccoli ~ Mexican Black Beans & Jicama ~ Pesto Pasta, Peas & Pignoli Quinoa & Edamame ~ Sesame Snow Pea Salad ~ Chipotle Potato Salad
Roasted Vegetable Orzo & Wild Rice ~ Sesame Noodles ~ Asian Sweet Potato Salad
Mediterranean Orzo ~ Celery Root Remoulade ~ French Lentil Salad With Roasted Vegetables
Tuscan Farfalle Pasta ~ Antipasto Pasta Salad ~ Chickpea, Cucumber & Tomato
Old-Fashioned Macaroni ~ Home-Style Coleslaw ~ Wheat Berry Waldorf With Apples & Ginger
Gingered Carrot & Apple Slaw ~ Red Bliss Potato Salad ~ Beet & Shallot Salad
Penne Verde with Spinach & Feta ~ Old-Fashioned Potato Salad ~ Penne, Asparagus, Tomato & Basil
Balsamic White Bean Salad, Oven-Dried Tomato & Arugula ~ Tabbouleh, Mint & Parsley
Dilled Cucumber & Tomato ~ Panzanella Bread Salad ~ Blue Cheese Potato Salad

Green Salads

Mixed Field Greens

carrots, cucumber, tomato, sesame ginger vinaigrette

Caesar Salad

romaine lettuce, parmesan cheese, Caesar dressing

Baby Spinach

toasted walnuts, blue cheese, apples, shallot vinaigrette

Mediterranean Arugula Salad

grilled vegetables & goat cheese, Balsamic vinaigrette (Add 1.25 per person)

Greek Salad

Feta cheese, tomato, cucumber, black olives, peppers and red onion over romaine with red wine vinaigrette (Add 1.25 per person)

(Add chicken to any salad for 3.50 per person)

Entrée Salad Bowls

(\$4.75 per person 8 person minimum)

Turkey Cobb

Turkey, egg, bacon, cucumber, tomato, red onions, avocado, blue cheese, carrot, corn & red peppers with balsamic vinaigrette

Chicken Chopped

Grilled chicken, blue cheese, bacon, avocado, hard boiled egg, diced veggies & greens with balsamic vinaigrette

Yellow Fin Tuna Nicoise

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

Salmon Nicoise

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

Antipasto

Romaine salad, sliced meats, sharp provolone, roasted peppers, red onion, olives & tomatoes with red wine vinaigrette

Tomato Basil Bruschetta

Fresh mozzarella, grilled chicken & romaine with balsamic vinaigrette

Chicken Caesar

Romaine lettuce, Parmesan cheese, croutons with creamy Caesar dressing

Baby Spinach

Toasted walnuts, blue cheese, julienne apples & baby spinach with shallot vinaigrette

Mediterranean Arugula

Grilled vegetables, goat cheese & baby Arugula with balsamic vinaigrette

Country Greens

Apples, grapes, walnuts, hickory smoked bacon, blue cheese & field greens with shallot vinaigrette

Greek

Feta cheese, tomato, cucumber, black olives, peppers, red onion & romaine with red wine vinaigrette



Hot Entrée Package

(10-person minimum)

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

Add a second entrée choice of lesser value for just 4.95 per person

All Entrees are available à la carte as half or full trays inquire for pricing

Poultry Entrées

(19.95 per person)

Chicken Francese with Lemon, Parsley & Wine Sauce

Chicken Piccata with Lemon Caper Wine Sauce

Chicken Milanese: Breaded Cutlets with Fresh Tomato & Basil

Chicken Cacciatore (white meat only) with Red Peppers, Mushrooms & Olives

Herb Roasted Turkey Roulade with Stuffing & Country Gravy

Mom's Turkey Meatloaf with Gravy

Chicken Saltimbocca: Medallions with Prosciutto, Fontina & Sage

Sautéed Chicken Medallions with Portobello Mushrooms & Marsala Wine Sauce

Provencal Chicken Breast with Fresh Plum Tomato, Basil & Garlic

Chicken Parmesan with Marinara

Balsamic Chicken Breast

Italian Chicken Cutlets

Sicilian Chicken with Figs, Apricots, Green Peppercorn & Olives

Chicken Cacciatore with Red Peppers, Mushrooms & Olives

Baked Picnic Chicken (Skinless)

Southern Buttermilk Fried Chicken

Chicken Savoy with Garlic, Herbs, Parmesan & Red Wine Vinegar

Honey Mustard Roasted Chickens (cut in eighths)

Lemon & Herb Roasted Chickens (cut in eighths)

Chipotle BBQ Chicken

Meat Entrées

(\$19.95 per person)

Sweet Italian Fennel Sausage with Sautéed Bell Peppers & Onions

Meatballs & Marinara

Baked Ham with Bourbon & Brown Sugar Glaze

(\$21.95 per person)

Medallions of Pork with Portobello Marsala Sauce

Breaded Honey Mustard Crusted Pork Cutlets

Pork Scaloppini with green peppercorn demiglace

Chinese Five Spice Pork Loin with scallion, garlic & sesame

Roast Pork with Rosemary, Caramelized Apple & Shallot Cider Sauce

Hot Entrée Package (cont'd)

(\$24.95 per person)

Beef Stroganoff with Buttered Egg Noodles

Beef Bourguignon Braised with Mushrooms, Vegetable & Red Wine

Balsamic Grilled Sliced London Broil with caramelized onions

Lamb Tangine braised with plum tomato, carrots almonds & raisins

(\$26.95 per person)

BBQ Baby Back Ribs

Grilled Soy Ginger Marinated Flank Steak with Caramelized Onions

(29.95 per person)

Roasted Garlic & Rosemary Roasted Tenderloin of Beef

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

Seafood Entrées

(\$22.95 per person)

Flounder or Tilapia Vera Cruz with Plum Tomatoes, Olives & Capers

Flounder or Tilapia Piccata

Tilapia or Flounder Francese with Lemon & Basil Wine Sauce

Coconut Tilapia with Soy Ginger Dipping Sauce

Maryland Crab Cakes with Caper or Chipotle Remoulade

Cajun Salmon Cakes with Mustard Vin Blanc

(\$24.95 per person)

Mustard Crusted Salmon with Lemon Wine Sauce

Beer Battered Cod with Caper Remoulade

Asian BBQ Salmon Fillet

Wasabi Crusted Salmon with Soy Ginger

(\$27.95 per person)

Shrimp Scampi

Vegetarian Entrées

(\$17.95 per person)

Stuffed Red Peppers with brown rice & Feta

Eggplant Rollatini

Greek Spinach & Feta Pie

Asian Vegetable Stir Fry with Seared Tofu

(\$18.95 per person)

Eggplant & Pesto Lasagna

Tofu & Grilled Vegetable Lasagna (dairy free)

Hot Entrée Package (cont'd)

Pasta

Penne with choice of sauces:

Vodka, Puttanesca, Primavera, Carbonara or Bolognese

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

Tuscan Farfalle Pasta, Grilled Vegetables, Arugula & Pesto

Classic Baked Macaroni & Cheddar Cheese

Orzo, Roasted Vegetables & Pesto

Cavatelli, Creamy Basil Pesto & Romano

Cavatelli, Marinara & Fresh Ricotta Cheese

Orecchiette, Broccoli Rabe, Sausage & Garlic

Hot Sides

(Add a second hot side dish for \$2.95 per person)

Grains

Mediterranean Couscous

Wild Rice Pilaf with Cranberries & Scallion

Vegetable Rice Pilaf with Carrots, Peas, Onion & Corn

Mixed Grain Pilaf (Barley, Brown Rice & Quinoa) with Lentil & Herbs

Mexican Spiced Black Beans with Rice, Corn & Peppers

Baked Polenta al forno with Tomato & Mozzarella

Risotto Cakes Wild Mushroom or Truffled Prosciutto Add \$1 per person

Potatoes

Maple Whipped Sweet Potatoes

Garlic Mashed Potatoes

New Potatoes with Parsley & Butter

Smashed Red Bliss Potatoes with Sour Cream, Butter & Scallions

Rosemary Roasted Idaho Potatoes

Mashed Potatoes

Maple Roasted Sweet Potato Wedges

Herbed Potato & Gruyere Gratin Add \$1 per person

Vegetables

Sesame Snow Peas with Carrot & Ginger

Zucchini Provencal with Tomato & Basil

Maple Roasted Seasonal Vegetables

Green Beans, Toasted Shallots or Almonds

Sautéed Broccoli & Garlic

Honey Glazed Carrots

Spinach & Gruyere Gratin

Grilled Vegetables



Appetizers

(Small serves 10 to 15 guests Large serves 20 to 25 guests)

Vegetarian

International Cheeses <i>Smoked gouda, dilled havarti, goat cheese, brie, sharp cheddar and Piave Garnished with grapes, assorted crackers and sliced French bread</i>	\$68 sm	\$128 lg
Vietnamese Vegetable Spring Rolls <i>Julienne vegetables, spicy peanut sauce, fresh mint & cilantro wrapped in rice paper</i>	55 sm	105 lg
Garden Vegetable Crudités <i>A variety of seasonal, fresh cut vegetables served with roasted red onion dip</i>	39 sm	69 lg
Tomato Basil Bruschetta <i>Grilled Italian bread drizzled with extra virgin olive oil & pecorino</i>	39 sm	60 lg
Baked Brie in Brioche <i>Garnished with fresh grapes, sliced French bread & crackers</i>	30 sm	60 lg
Vegetable Sushi Rolls <i>Served with pickled ginger, wasabi & soy</i>	65 sm	110 lg
Vegetarian Focaccia Finger Sandwiches <i>Grilled vegetables with pesto, oven dried tomato, smoked mozzarella, arugula & balsamic on rosemary focaccia</i>	75 sm	140 lg
Quesadilla Wedges <i>Filled with black beans, corn, grilled vegetables, cheese, scallions & seasonings</i>	30 sm	60 lg
Mediterranean Dipping Platter <i>Hummus, baba ghanoush, tapenade, cucumber raita & roasted red onion dip served with spiced pita chips and crudités</i>	68 sm	128 lg
Deviled Egg Display	29 sm	55 lg
Fire Roasted Vegetable Skewers <i>Zucchini, mushroom, eggplant & red peppers charred with olive oil, skewered with fresh mozzarella. Served with balsamic vinaigrette.</i>	60 sm	115 lg
Antipasto Skewers <i>Roasted pepper, marinated mushrooms, olive, fresh mozzarella & basil</i>	60 sm	115 lg
Mozzarella & Tomato Caprese Skewers <i>Marinated in balsamic vinegar, extra virgin olive oil, resh basil & cracked pepper</i>	60 sm	115 lg
Meat & Poultry		
Tuscan Antipasto <i>Prosciutto, soppressata, fresh mozzarella, smoked mozzarella, provolone, eggplant caponata, roasted peppers, marinated artichokes & mushrooms, olives & sliced breads</i>	89 sm	160 lg
Focaccia Finger Sandwiches <i>Choice of two: Tuscan Chicken, Baja Chicken, Sicilian or Roast Beef & horseradish cheddar</i>	75 sm	140 lg
Quesadilla Wedges <i>Chicken, black beans, corn, cheese, scallions and seasonings</i>	30 sm	60 lg
Thai Beef Spring Rolls <i>Glass noodles, julienne vegetables, cilantro & spicy peanut sauce wrapped in rice paper</i>	78 sm	143 lg
Mini Asian Turkey Meatballs with Orange Ginger Glaze	48 sm	96 lg

Seafood

Jumbo Shrimp Cocktail <i>Premium white Gulf shrimp peeled and displayed with lettuce, lemon & cocktail sauce</i>	\$89 sm	\$172 lg
Bacon Wrapped Sea Scallops <i>Skewered with orange sesame dipping sauce</i>	89 sm	172 lg
American Caviar with Buckwheat Blinis & Traditional Garnishes	market price	

Main Entrée Displays

(Served at Room Temperature)

Small serves 10 to 15 guests Large serves 20 to 25 guests

Poultry

Dijon Chicken <i>Sliced chicken breast served with greens, sliced tomato, honey mustard sauce Served with miniature rolls</i>	96 sm	192 lg
Herb Roasted Turkey Breast <i>Tender breast of turkey sliced and presented with greens, cranberry mustard Served with miniature rolls</i>	96 sm	192 lg
Chicken Souvlaki <i>Grilled sliced chicken breast with feta cheese, tomatoes, cucumbers, onions and kalamata olives, lemon and olive oil. Served with pita & tzatziki sauce</i>	105 sm	210 lg
Sesame Chicken <i>Sesame crusted chicken breast with greens, sliced tomato and hoisin BBQ sauce Served with miniature rolls</i>	96 sm	192 lg
Italian Chicken Cutlets <i>Pan fried seasoned chicken breast with lettuce, tomato, onion & basil mayo Served with miniature rolls</i>	96 sm	192 lg
Mediterranean Chicken and Grilled Vegetables <i>Lemon marinated grilled chicken breast, sliced with assorted grilled vegetables, fresh basil pesto & miniature rolls</i>	122 sm	228 lg
Meat		
Cracked Pepper Tenderloin <i>Sliced and presented with dilled horseradish sauce & miniature rolls</i>	160 sm	286 lg
Roasted Tenderloin with Roasted Garlic & Rosemary <i>Sliced and presented with a dilled horseradish sauce & miniature rolls</i>	160 sm	286 lg
Mustard Glazed Tenderloin <i>Char grilled tenderloin brushed with coarse grain mustard Served with a honey mustard sauce & miniature rolls</i>	160 sm	286 lg
Rosemary & Garlic Crusted Pork Tenderloin <i>Thinly sliced with balsamic onion, hot cherry peppers, provolone & miniature rolls</i>	105 sm	210 lg
Soy Ginger London Broil <i>Grilled and sliced thin, served with balsamic onion confit, smoked gouda, greens & miniature rolls</i>	149 sm	279 lg
Maple Glazed Ham <i>Sliced smoked ham with maple glaze. Served with coleslaw, honey mustard sauce & miniature rolls</i>	96 sm	192 lg
Honey Mustard Pork Cutlets <i>Pan fried seasoned pork cutlet medallions with lettuce, tomato, onion & honey mustard sauce. Served with miniature rolls</i>	96 sm	192 lg

Seafood

Smoked Salmon Display <i>Served with bagels, cream cheese, sliced boiled eggs, lettuce, onions, tomatoes & capers</i>	\$79 sm	\$159 lg
Poached Salmon Fillet <i>Delicate poached salmon medallions with sliced Roma tomatoes, romaine, cucumber, onion and horseradish sauce.</i>	149 sm	270 lg
Hoisin BBQ Salmon <i>Seared Asian marinated salmon medallions with mango salsa</i>	149 sm	270 lg
Nicoise Platter <i>Grilled Tuna Steak sliced medium rare with tomatoes, hard boiled eggs, field greens, cucumbers, potatoes, green beans, olives and dijon vinaigrette. Served with French baguettes.</i>	160 sm	286 lg

Dessert

Specialty Cakes, Tarts & Pies

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

Lemon Shortbread Tart
Chocolate Hazelnut Ganache Tart
Raspberry Linzer Tart
Carrot Cake with Cream Cheese Frosting
Southern Lemon Coconut Layer Cake
Old Fashioned Apple Bundt Cake with Caramel Glaze
Chocolate Zucchini Bundt Cake with Chocolate Glaze
Banana Bourbon Cake with Toasted Pecan & Caramel Glaze
Cheesecake with Strawberries
Apple Streusel Pie
Pumpkin pie
Chocolate Pecan pie
Strawberry Apple & Rhubarb crisp
Peach Cobbler
German Chocolate Pie
Maple Walnut Bread Pudding
Lemon Coconut cupcakes

Dessert Platters

Sliced Seasonal Fresh Fruits <i>Arranged with berries and grapes</i>	\$48 sm	\$95 lg
Chocolate Covered Strawberries (3 Dozen Minimum)	1.75 each	
Tropical Fruit Skewers <i>Arranged with yogurt dipping sauce</i>	48 sm	95 lg
Outrageous Bars & Cookie Platter <i>Bite sized assorted bars & cookies garnished with fruit</i>	48 sm	95 lg

Celebration cakes designed for all occasions Please call 973.808.8862

Event Planning and Custom Catering

We will work with you to customize a menu that meets your needs for a themed buffet or any holiday party. We can provide service staff; bartenders and chefs to make your party trouble free and easy.

Order Placement

24 Hours notice is requested for delivery, however we will do our best to serve your last minute needs. To place your order, call 973-808-8862 or fax us at 973-808-8863 Please call our office for expedited orders, and we will do our best to accommo-date your request. Please note that orders being placed after 12:00pm for the next business day may have menu limitations based on our inventory. Changes to any order cannot be guaranteed if not received at least 12 hours prior to event.

Presentation

Unless otherwise coordinated, all food will be presented on upscale disposable bowls and trays with disposable serving utensils. Equipment and displays such as chafing dishes, platters, china, glassware and linens are available at an additional charge.

Rentals & Disposable Products

China, flatware, beverage glasses, tables ect. can be arranged for renting. Please call us to discuss your needs. Disposable goods included with each order: Serving utensils, plates, napkins, coffee cups*, forks, knives and spoons at no added charge. Upscale disposables are available for an additional \$2.50 person Wire rack chafing dishes with fuel are available at \$15.00 each. (Note: these are reusable)

Sales tax

Applicable state sales tax will be assessed to the final bill unless a tax-exempt certificate is received.

Substitutions

In the event a product or ingredient is unavailable or unsatisfactory to our team of chefs, we reserve the right to substitute for similar items of equal or greater quality.

Cancellations

Cancellations received in writing with more that 24 hours notice before delivery or pick up will incur no penalty. Cancellations received in writing within 24 hours of delivery or pick up will incur a 50% charge. If we have not received a cancella-tion in writing, the event will be charged in full. The above policy applies to events canceled due to inclement weather.

Delivery

Our minimum order for delivery is \$75

Drop off charges will be applied to all deliveries based on distance, amount of product, and post event equipment pick up. We will deliver your meal within one hour of serving depending on our schedule. We provide complimentary set up of your buffet at no charge, however our drivers must be in and out of your facility within 20 minutes. Surcharges may be assessed for early, late or weekend deliveries.

Payment Options

We accept Cash, Visa, MasterCard, Discover and American Express. All services must be paid in full prior to delivery.

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