CORPORATE CATERING MENU

GLOBALLY INSPIRED CUISINE
SERVING NEW JERSEY SINCE 2003

CONTACT US
973-865-8057
DREW@THEFRUITEDPLAIN.COM
WWW.THEFRUITEDPLAIN.COM
BREAKFAST

8 PERSON MINIMUM PER ITEM

MORNING GLORY
AN ARRANGEMENT OF MUFFINS AND BAGELS WITH CREAM CHEESE AND JAM — 3.99 PER PERSON
+ Add flavored cream cheeses $4 half pint
Cinnamon walnut, scallion, horseradish bacon, vegetable, and smoked salmon

ENGLISH BREAKFAST
OLD FASHIONED RAISIN SCONES AND SLICED TEA BREADS SERVED WITH BUTTER & JAM — 4.50 PER PERSON

CHOCOLATE CHIA PUDDING PARFAIT
HOUSE-MADE ALMOND GRANOLA, BANANA & STRAWBERRY — 5.75 EACH

OVERNIGHT OATMEAL PARFAIT
MADE WITH STEEL CUT OATS AND YOGURT, TOPPED WITH DRIED FRUIT, ALMONDS AND APPLES — 5.75 EACH

YOGURT PARFAIT
LOW FAT ORGANIC YOGURT WITH FRESH BERRIES AND HOUSE-MADE GRANOLA — 4.75 EACH

ITALIAN EGG FRITTATA WEDGES
TOMATO, SPINACH & FETA
SAUSAGE, PROVOLONE & CARAMELIZED ONION
SPINACH, LEEK, SWEET POTATO & GOAT CHEESE
PROSCIUTTO, FONTINA & CARAMELIZED ONION — 3.99 PER PERSON
+ Choice of one, 8 person minimum each

HAM, EGGS & CHEESE CUPS
SEASONED EGGS BAKED IN MUFFIN MOLDS WITH HAM AND CHEESE — 4.75 PER PERSON

SCRAMBLES EGGS
+ Egg Whites for $1 additional

PANCAKES
PLAIN, BANANA, BLUEBERRY OR CHOCOLATE CHIP WITH MAPLE SYRUP — 3.99 PER PERSON

CINNAMON BROCHOE FRENCH TOAST
SERVED WITH MAPLE SYRUP — 3.99 PER PERSON

SMOKED SALMON DISPLAY
BAGELS, CREAM CHEESE, LETTUCE, SHAVED RED ONIONS, SLICED TOMATOES & CAPERS — 7.99 PER PERSON

✓ SOME ITEM REQUIRES 24 TO 48 HR NOTICE

"ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK FOR MORE INFORMATION PLEASE CONTACT US."
QUICHES, TARTS AND STRATA
SERVES 8 TO 10 — 30.00 EACH

QUICHE LORRAINE TART
BACON, Caramelized ONION, GRUYERE, AND HAM

SPINACH, SUN-DRIED TOMATO, OLIVE & GOAT CHEESE

ROSEMARY FOCACCIA STRATA
CASSEROLE LAYERED WITH EGGS, SAUSAGE, PEPPERS & PROVOLONE

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

BREAKFAST SANDWICHES
8 PERSON MINIMUM PER ITEM

HEALTHY BREAKFAST SANDWICH
EGG WHITES, SPINACH & GOAT CHEESE ON WHOLE GRAIN BREAD — 4.75 EACH

BREAKFAST QUESADILLA WEDGES
SCRAMBLED EGGGS, HAM, SCALLION, BLACK BEAN & CHEDDAR — 4.75 EACH

DOUBLE EGG & CHEESE SANDWICHES
ON A SOFT ROLL WITH KETCHUP
+ Add Taylor ham, bacon or sausage for $1.25

BREAKFAST BURRITOS
SCRAMBLED EGGS WITH CHEDDAR, ONION, TOMATO, JALAPENO & CILANTRO
+ add bacon, ham or sausage for 1.25

BEVERAGES

TROPICANA JUICES
APPLE, ORANGE OR CRANBERRY JUICE BOTTLES — 2.00 EACH

POLAND SPRING WATER
INDIVIDUAL 16 OZ BOTTLES — 1.29 EACH

SODA
COKE & PEPSI PRODUCTS REGULAR AND DIET — 1.29 EACH

REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE
SERVED FROM PUMP POTS OR URNS WITH MILK, SWEETENERS, CUPS AND STIRRERS
— 2.50 EACH, PER PERSON

FULL SERVICE COFFEE & TEA SERVICE
SERVED FROM PUMP POTS OR URNS WITH MILK, SWEETENERS, CUPS AND STIRRERS
— 4.50 PER PERSON

BOX OF COFFEE
INCLUDES CUPS, SWEETENERS, MILK, STIRRERS
+ serves up to 10 cups

— 24.00 EACH

ADDITIONS

SAUSAGE, HICKORY BACON OR GRILLED HAM — 3.00 PER PERSON

HOME STYLE HASH-BROWN POTATOES — 2.50 PER PERSON

SLICED FRUIT PLATTER — 4.50 PER PERSON

FRUIT & BERRY CUPS — 5.00 EACH

FRUIT SALAD — 3.50 PER PERSON
STATIONARY APPETIZERS
SMALL SERVES UP TO 15 GUESTS, LARGE UP TO 25 GUESTS

VEGETARIAN

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

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

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

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

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

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

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

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

CRANBERRY & PECAN CHEESE BALL
SERVED WITH GRAPES & CRACKERS — 40 EACH + Serves 10 to 15

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

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

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

TOMATO-BASIL BRUSCHETTA
SERVED WITH ITALIAN BREAD CROSTINI WITH OLIVE OIL & HERBS — 35 SMALL, 70 LARGE

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

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

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

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

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

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

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

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

MEAT & POULTRY

LONDON BROIL CROSTINI
SLICED BEEF WITH RED ONION CONFIT ON GARLIC CROSTINI WITH HORSERADISH SAUCE — 60 PER ORDER
+ three dozen per order

CHORIZO & BACON STUFFED MINI TRI-COLOR PEPPERS — 52 PER ORDER
+ three dozen per order

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

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

FOCACCIA FINGER SANDWICHES
ROAST BEEF & HORSERADISH CHEDDAR SMOKED HAM & GRUYERE TURKEY & HAVARTI — 80 SMALL, 155 LARGE
+ choose two

CHICKEN WINGS
HONEY-SRIRACHA / TRADITIONAL BBQ / KOREAN / BUFFALO / CHIPOTLE BBQ — 60 SMALL, 120 LARGE
+ served with celery and choice of blue cheese or ranch dips

CHICKEN & LEMONGRASS POT-STICKERS
SOY-GINGER DIPPING SAUCE — 42 PER ORDER
+ three dozen per order

TURKEY, POBLANO & QUINOA STUFFED MINI PEPPERS TOPPED WITH MELTED CHEDDAR — 52 PER ORDER
+ three dozen per order

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

MINI ASIAN TURKEY MEATBALLS
TOASTED SESAME, SCALLION AND APRICOT GLAZE — 45 SMALL, 90 LARGE

SEAFOOD

SALMON RILLETTE SPREAD
MADE WITH POACHED AND SMOKED SALMON, SHALLOT, LEMON, DILL & SLICED FRENCH BAGUETTES — 60 EACH
+ serves up to 15

CRISPY COCONUT SHRIMP SPRING ROLLS
SOY-GINGER DIPPING SAUCE — 48 PER ORDER
+ three dozen per order

CLASSIC JUMBO SHRIMP COCKTAIL PREMIUM GULF SHRIMP WITH LEMON & COCKTAIL SAUCE — 80 PER ORDER
+ three dozen per order

MOROCCAN CHARMOULA CHILLED SHRIMP
GRILLED JUMBO SPICED SHRIMP WITH LEMON AND TZATZIKI SAUCE — 80 PER ORDER
+ three dozen per order

BACON WRAPPED SEA SCALLOPS SKEWERED WITH ORANGE SESAME DIPPING SAUCE — 80 PER ORDER
+ three dozen per order

TEMPURA SHRIMP TAMARIND GINGER SAUCE — 52 PER ORDER
+ three dozen per order
SANDWICH LUNCHEON PACKAGES
8 PERSON MINIMUM ORDER

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

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

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

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

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

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

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

BEVERAGES

SNAPPLE
ASSORTED REGULAR & DIET FLAVORS — 2.00 EACH

FLAVORED SPARKLING WATER
— 1.89 EACH

POLAND SPRING WATER
INDIVIDUAL 16 OZ BOTTLES — 1.29 EACH

SODA
COKE & PEPSI PRODUCTS REGULAR AND DIET — 1.29 EACH

FULL SERVICE COFFEE & TEA SERVICE
SERVED FROM PUMP POTS OR URNS WITH MILK, SWEETENERS, CUPS AND STIRRERS — 4.50 PER PERSON

REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE
SERVED FROM PUMP POTS OR URNS WITH MILK, SWEETENERS, CUPS AND STIRRERS — 2.50 EACH, PER PERSON

TROPICANA JUICES
APPLE, ORANGE OR CRANBERRY JUICE BOTTLES — 2.00 EACH

ADDITIONS

BARS & COOKIES GARNISHED WITH BERRIES — 3.75 PER PERSON

BLONDIES & BROWNIES — 3.00 PER PERSON

MINIATURE COOKIE TRAY — 2.75 PER PERSON

CHOCOLATE CHIP COOKIES — 1.50 EACH

FRUIT SALAD — 3.50 PER PERSON

CHOCOLATE COVERED STRAWBERRIES — 1.75 EACH

+ three dozen minimum order

SLICED FRUIT PLATTER — 4.50 PER PERSON

SESAME DINNER ROLLS WITH BUTTER — 1.50 PER PERSON

CHIPS, ASSORTED FLAVORS — 1.00 SMALL 1.75 LARGE

HOMEMADE SOUP — 3.50 PER PERSON
SPECIALTY SANDWICHES

VEGETARIAN
GRILLED VEGETABLES, SMOKED MOZZARELLA, PESTO AND ARUGULA

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

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

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

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

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

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

ROAST BEEF
HORSERADISH CHEDDAR, ROMAINE & MAYO

PROSCIUTTO DI PARMA
FRESH MOZZARELLA, OLIVE OIL, BALSAMIC GLAZE AND GREENS

MOROCCAN VEGGIE
HUMMUS, GRILLED VEGETABLES, GREENS AND OLIVE TAPENADE

BLACK FOREST HAM
GRUYERE CHEESE, THIN SLICED APPLES, GREENS, AND WHOLE GRAIN MUSTARD

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

SALAMI, HAM & HAVARTI MUFFALETTA
OLIVE SALAD AND ROMAINE

HARTS FAVORITE
ROAST TURKEY, BRIE CHEESE, CRANBERRY MUSTARD AND GREENS

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

SMOKED TURKEY
AVOCADO, CHEDDAR CHEESE, DIJON MAYO & GREENS

BALSAMIC EGGPLANT
ROASTED PEPPERS MOZZARELLA, PESTO, AND ARUGULA

CHICKEN SALAD
LIGHTLY CURRIED WITH ROMAINE LETTUCE

ITALIAN ROAST BEEF
ITALIAN FONTINA, ROASTED PEPPERS, ARUGULA, ROASTED GARLIC AIOLI

HONEY BAKED HAM
DILLED HAVARTI, COLE SLAW, HONEY MUSTARD

BAJA CHICKEN
GRILLED CHICKEN, AVOCADO, ROMAINE, RED ONION, TOMATO, CHIPOTLE MAYO
GREEN SALADS

MIXED FIELD GREENS
CARROTS, CUCUMBER, TOMATO, SESAME GINGER VINAIGRETTE

CAESAR SALAD
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING

BABY SPINACH SALAD
TOASTED WALNUTS, DANISH BLUE CHEESE, APPLES & SHALLOT VINAIGRETTE

HARVEST GREENS
GREENS WITH QUINOA, BUTTERNUT SQUASH, CRANBERRY, TOASTED PECANS, FETA CHEESE & SHERRY-DIJON VINAIGRETTE

MEDITERRANEAN ARUGULA SALAD
GRILLED VEGETABLES & GOAT CHEESE WITH BALSAMIC VINAIGRETTE

GREEK SALAD
FETA CHEESE, TOMATO, CUCUMBER, OLIVES, PEPPER, RED ONION OVER ROMAINE WITH RED WINE VINAIGRETTE

+ Add grilled chicken to any salad for $2.50 per person
+ A La Carte ordering $3.95 per person

UNIQUELY PREPARED SALADS

PENNE CAPRESE WITH TOMATO, BASIL & MOZZARELLA

GERMAN POTATO SALAD

SPICED BASMATI RICE SALAD WITH CASHEW & RAISIN

TOASTED COUSCOUS WITH BLACK BEANS, CORN, TOMATO & PEPPER

ASIAN QUINOA & EDAMAME

CHIPOTLE POTATO SALAD

STILTON BLUE CHEESE POTATO SALAD

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

PEANUT SESAME NOODLES

TUSCAN FARFALLE PASTA WITH GRILLED VEGETABLES & PESTO

CHICKPEA, CUCUMBER & TOMATO

SOUTHERN STYLE COLESLAW

DILLED RED BLISS POTATO

ZUCCHINI PANZANELLA

OLD FASHIONED POTATO & EGG SALAD

BULGAR WHEAT WITH LEMON, TOMATO, MINT & PARSLEY

CRUNCHY THAI VEGGIE QUINOA SLAW WITH PEANUT

FARFALLE WITH CANNELLINI BEANS, TOMATO & BROCCOLI

COCONUT CABBAGE & VEGETABLE SLAW

CURRIED LENTIL WITH SPICED EGGPLANT & MANGO

WHOLE WHEAT PASTA WITH PESTO, FETA, BUTTERNUT & PEAS

ROASTED VEGETABLE ORZO & WILD RICE

DILLED CUCUMBER & TOMATO

LEMON ORZO WITH SPINACH, TOMATO & OLIVE

FRENCH LENTILS WITH ROASTED VEGETABLES & SPINACH

GREEK FARRO WITH FETA, CUCUMBER & OLIVE

CLASSIC MACARONI

WALDORF WHEAT BERRY WITH CRANBERRY, APPLE & GINGER

BEET, TOASTED WALNUT & APPLE

PENNE VERDE WITH PESTO, SPINACH & FETA

CANNELLINI BEAN WITH DRIED TOMATO & ARUGULA

+ A La Carte ordering $3.50 per person
A LA CARTE  SANDWICH PRESENTATIONS
8 PERSON MINIMUM ORDER

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

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

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

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

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

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

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

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

A LA CARTE SPECIALTY SALADS
8 PERSON MINIMUM ORDER

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

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

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

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

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

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

KOREAN STEAK HOUSE SALAD (GO CHU JANG)
MIXED GREENS WITH CUCUMBER, GREEN ONION, RED PEPPER, RADISH, MANGO, FRIED SHALLOT AND SESAME-GINGER VINAIGRETTE — 7.99 PER PERSON

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# HOT ENTRÉE PACKAGE

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

## POULTRY ENTRÉES

$18.95 PER PERSON

<table>
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<tr>
<th>Entrée</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>INDONESIAN GINGER CHICKEN</strong></td>
<td>SOY SAUCE AND HONEY</td>
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<tr>
<td><strong>CHICKEN POT PIE</strong></td>
<td>A CASSEROLE WITH CARROTS, ONIONS, PEAS, MUSHROOM, POTATO &amp; BISCUIT TOPPING</td>
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<tr>
<td><strong>CHICKEN MILANESE</strong></td>
<td>BREADED CHICKEN CUTLETS TOPPED WITH FRESH TOMATO, BASIL &amp; ARUGULA</td>
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<tr>
<td><strong>CHICKEN TIKKA MASALA</strong></td>
<td>MARINATED CHICKEN IN A SPICED CREAMY SAUCE</td>
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<tr>
<td><strong>HERB ROASTED TURKEY BREAST ROULADE</strong></td>
<td>AND COUNTRY GRAVY</td>
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<tr>
<td><strong>SALTIMBOCCA CHICKEN</strong></td>
<td>CHICKEN BREAST ROLLED WITH PROSCIUTTO, FONTINA, SAGE &amp; MERLOT SAUCE</td>
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<tr>
<td><strong>CHICKEN PARMESAN</strong></td>
<td>MARINARA, MOZZARELLA &amp; ROMANO CHEESE</td>
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<tr>
<td><strong>CHICKEN SAVOY</strong></td>
<td>GARLIC, HERBS, PARMESAN &amp; RED WINE VINEGAR</td>
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<tr>
<td><strong>SOUTHERN BUTTERMILK FRIED CHICKEN</strong></td>
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<tr>
<td><strong>COQ AU VIN</strong></td>
<td>BRAISED WITH CARROTS, ONIONS, CELERY, HERBS AND RED WINE</td>
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<td><strong>TANDOORI STYLE CHICKEN</strong></td>
<td>MARINATED IN YOGURT AND GARAM MASALA</td>
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<tr>
<td><strong>CHICKEN FRANCAISE</strong></td>
<td>LEMON, PARSLEY &amp; WINE SAUCE</td>
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<tr>
<td><strong>CHICKEN CACCIATORE</strong></td>
<td>TOMATO, MUSHROOM, RED PEPPER &amp; OLIVES</td>
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<tr>
<td><strong>PORCINI CHICKEN</strong></td>
<td>IN A PORCINI MUSHROOM &amp; BRANDY CREAM SAUCE</td>
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<tr>
<td><strong>CHIPOTLE BBQ CHICKEN</strong></td>
<td>SLOW COOKED &amp; BASTED WITH OUR HOUSE MADE SAUCE</td>
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<td><strong>MOM’S TURKEY MEATLOAF WITH GRAVY</strong></td>
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<tr>
<td><strong>SAUTÉED CHICKEN MEDALLIONS</strong></td>
<td>PORTOBELLO MUSHROOMS &amp; MARSALA WINE SAUCE</td>
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<tr>
<td><strong>SICILIAN CHICKEN</strong></td>
<td>CHICKEN PIECES BRAISED WITH FIGS, APRICOTS, OLIVES, GREEN PEPPERCORNS AND MADEIRA WINE</td>
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<tr>
<td><strong>TURKEY, POBLANO &amp; QUINOA STUFFED MINI PEPPERS</strong></td>
<td>TOPPED WITH MELTED CHEDDAR — 52 PER ORDER + three dozen per order</td>
</tr>
<tr>
<td><strong>LEMON &amp; HERB ROASTED CHICKEN</strong></td>
<td>CUT INTO EIGHTS</td>
</tr>
</tbody>
</table>

## SEAFOOD ENTRÉES

$23.95 PER PERSON

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAUTÉED FLOUNDER FILLET</strong></td>
<td>WITH PLUM TOMATO, OLIVE &amp; CAPER</td>
</tr>
<tr>
<td><strong>FLOUNDER FRANCAISE</strong></td>
<td>LEMON &amp; BASIL WINE SAUCE</td>
</tr>
<tr>
<td><strong>COD PUTTANESCA</strong></td>
<td>TOMATO, CAPER, OLIVE AND FENNEL</td>
</tr>
<tr>
<td><strong>HARISSA SALMON</strong></td>
<td>LEMON BROWN BUTTER SAUCE</td>
</tr>
<tr>
<td><strong>HOisin BBQ SALMON</strong></td>
<td>SESAME, GINGER, SCALLION &amp; RED PEPPER</td>
</tr>
<tr>
<td><strong>SHRIMP SCAMPI</strong></td>
<td>GARLIC, LEMON, BUTTER AND LIGHT CREAM — 27.95 PER PERSON</td>
</tr>
<tr>
<td><strong>MISO COD</strong></td>
<td>WITH SESAME, GINGER, SCALLION &amp; SOY</td>
</tr>
<tr>
<td><strong>CRISPY COCONUT FLOUNDER</strong></td>
<td>WITH SOY-GINGER DIPPING SAUCE</td>
</tr>
<tr>
<td><strong>MUSTARD CRUSTED SALMON</strong></td>
<td>LEMON WINE SAUCE</td>
</tr>
<tr>
<td><strong>GRILLED LEMON HERB SALMON</strong></td>
<td>DILLED HORSERADISH SAUCE</td>
</tr>
<tr>
<td><strong>MARYLAND CRAB CAKES</strong></td>
<td>WITH CHIPOTLE AIOLI — 27.95 PER PERSON</td>
</tr>
</tbody>
</table>

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## VEGETARIAN ENTRÉES

**$17.95 PER PERSON**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGGPLANT ROLLATINI</td>
<td>MARINARA &amp; ROMANO</td>
</tr>
<tr>
<td>POLENTA GRATIN WITH SPINACH, TOMATO &amp; MOZZARELLA</td>
<td></td>
</tr>
<tr>
<td>EGGPLANT &amp; PESTO LASAGNA</td>
<td></td>
</tr>
<tr>
<td>GRILLED VEGETABLE &amp; TOFU RICOTTA LASAGNA</td>
<td></td>
</tr>
<tr>
<td>GREEK SPINACH &amp; FETA PIE</td>
<td></td>
</tr>
<tr>
<td>INDIAN VEGETABLE KORMA SIMMERED IN COCONUT CURRY SAUCE</td>
<td></td>
</tr>
<tr>
<td>RATATOUILLE &amp; QUINOA STUFFED PORTOBELLO</td>
<td></td>
</tr>
<tr>
<td>VEGETARIAN MEXICAN LASAGNA</td>
<td>BLACK BEANS, CORN, PEPPERS, SALSA, REFRIED BEANS &amp; CHEESE WITH CORN TORTILLA</td>
</tr>
</tbody>
</table>

## MEAT ENTRÉES

**$18.95 PER PERSON**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAKED HAM</td>
<td>GRAIN MUSTARD, BOURBON &amp; BROWN SUGAR GLAZE</td>
</tr>
<tr>
<td>SPICY PORK VINDALOO</td>
<td>BRAISED PORK IN TRADITIONAL SPICES</td>
</tr>
<tr>
<td>MEATBALLS &amp; MARINARA</td>
<td></td>
</tr>
<tr>
<td>MEDALLIONS OF PORK</td>
<td>PORTOBELLO MARSALA WINE SAUCE</td>
</tr>
<tr>
<td>PORK SCHNITZEL</td>
<td>THINLY BREADED CUTLETS WITH MUSTARD AND FRESH LEMON</td>
</tr>
<tr>
<td>HOISIN BBQ PORK LOIN</td>
<td>CHINESE FIVE SPICE, SCALLION, GARLIC &amp; SESAME</td>
</tr>
<tr>
<td>STUFFED ROAST PORK LOIN</td>
<td>SAUSAGE, APPLE &amp; CRANBERRY STUFFING WITH SHALLOT CIDER SAUCE — 21.95 PER PERSON</td>
</tr>
<tr>
<td>SLOW COOKED PULLED PORK</td>
<td>CHIPOTLE BBQ SAUCE</td>
</tr>
<tr>
<td>PORK SCALOPINI AU POIVRE</td>
<td>GREEN PEPPERCORNS &amp; BRANDY CREAM SAUCE</td>
</tr>
<tr>
<td>THAI RED COCONUT CURRIED BEEF</td>
<td>SIMMERED WITH PEPPERS, ONIONS AND CILANTRO</td>
</tr>
</tbody>
</table>

**$20.95 PER PERSON**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF STROGANOFF</td>
<td>MUSHROOMS, MUSTARD &amp; SOUR CREAM OVER BUTTERED EGG NOODLES</td>
</tr>
<tr>
<td>SOY-GINGER GRILLED LONDON BROIL</td>
<td>SLICED WITH CARAMELIZED ONIONS</td>
</tr>
<tr>
<td>BEEF BOURGUIGNON</td>
<td>BRAISED WITH MUSHROOMS, VEGETABLES &amp; RED WINE</td>
</tr>
<tr>
<td>LAMB TAGINE</td>
<td>BRAISED WITH PLUM TOMATO, CARROTS, ALMONDS &amp; RAISINS</td>
</tr>
</tbody>
</table>

**$23.95 PER PERSON**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ BABY BACK RIBS</td>
<td></td>
</tr>
<tr>
<td>ROASTED GARLIC &amp; ROSEMARY FILET MIGNON</td>
<td></td>
</tr>
<tr>
<td>ROASTED GARLIC &amp; ROSEMARY FILET MIGNON RED WINE DEMI GLACE</td>
<td></td>
</tr>
<tr>
<td>MERLOT BRAISED BRISKET OF BEE</td>
<td>BRAISED WITH CARROTS, ONIONS AND HERBS</td>
</tr>
<tr>
<td>FILET MIGNON AU POIVRE</td>
<td>RED WINE DEMI GLACE</td>
</tr>
<tr>
<td>TAMARIND BRAISED SHORT RIBS</td>
<td>WITH GINGER, TOMATO AND WINE</td>
</tr>
</tbody>
</table>

**$25.95 PER PERSON**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>ADDITIONAL ENTRÉE OF LESSER VALUE $6.99 PER PERSON</td>
<td></td>
</tr>
</tbody>
</table>
## Side Dishes

### Pasta

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Garganelli Pasta</strong></td>
<td>Peas, Prosciutto, Tomato-Garlic Cream Sauce</td>
</tr>
<tr>
<td><strong>Penne with Vodka Sauce</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Penne Bolognese</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Four Cheese Baked Macaroni &amp; Cheese</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mezzi Rigatoni</strong></td>
<td>Fresh Spinach, Porcini &amp; Portobello Mushroom Cream Sauce</td>
</tr>
<tr>
<td><strong>Tuscan Farfalle Pasta</strong></td>
<td>Grilled Vegetables, Arugula &amp; Pesto Cream</td>
</tr>
<tr>
<td><strong>Orzo</strong></td>
<td>Roasted Vegetables &amp; Pesto Cream</td>
</tr>
<tr>
<td><strong>Orecchiette</strong></td>
<td>Ground Sausage, Broccoli Rabe, Garlic &amp; Parmesan</td>
</tr>
<tr>
<td><strong>Rigatoni</strong></td>
<td>Italian Sausage, Eggplant, Peppers, Onions &amp; Marinara Sauce</td>
</tr>
<tr>
<td><strong>Thai Curry Rice Noodles</strong></td>
<td>Coconut Milk and Julienne Vegetables</td>
</tr>
</tbody>
</table>

- Available with gluten free penne pasta

### Grains

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mexican Rice with Black Beans &amp; Scallion</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Rice Pilaf</strong></td>
<td>Carrots, Peas, Onion &amp; Corn</td>
</tr>
<tr>
<td><strong>Hoppin’ John</strong></td>
<td>Rice with Black Eyed Peas, Green Onion &amp; Bacon</td>
</tr>
<tr>
<td><strong>Chinese Style Vegetable Fried Rice</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Wild Rice Pilaf</strong></td>
<td>Green Onion &amp; Cranberry</td>
</tr>
<tr>
<td><strong>Coconut Basmati Rice</strong></td>
<td>Scallion, Ginger &amp; Cilantro</td>
</tr>
<tr>
<td></td>
<td>+ Available without coconut</td>
</tr>
<tr>
<td><strong>Risotto with Wild Mushroom &amp; Truffle</strong></td>
<td></td>
</tr>
</tbody>
</table>

### Potatoes

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Candied Kahlua Sweet Potato</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Greek Potato</strong></td>
<td>Roasted Red Potato with Lemon, Olive Oil &amp; Oregano</td>
</tr>
<tr>
<td><strong>Rosemary &amp; Garlic Roasted Idaho Potato</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Maple Roasted Sweet Potato</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Miso Glazed Sweet Potato</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Garlic Mashed Potato</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Smashed Red Bliss</strong></td>
<td>Sour Cream, Butter &amp; Scallion</td>
</tr>
<tr>
<td><strong>Classic Home-Style Mashed Potato</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Potato Gratin</strong></td>
<td>Baked with Herbs, Shallots &amp; Gruyere Cheese</td>
</tr>
</tbody>
</table>

### Vegetables

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Broccoli Rabe with Toasted Garlic</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Zucchini Provençal with Tomato &amp; Basil</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Ratatouille of Vegetables</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Sautéed Green Beans</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Sautééd Green Beans with Toasted Shallots &amp; Thyme</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Curried Roasted Cauliflower</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Corn Succotash</strong></td>
<td>Lima Beans, Peas, Peppers &amp; Tomato</td>
</tr>
<tr>
<td><strong>Honey Glazed Roasted Carrots</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Herb Grilled Vegetables with Balsamic</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Creamed Spinach</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Sautééd Broccoli &amp; Garlic</strong></td>
<td></td>
</tr>
</tbody>
</table>

- Additional Side Dish $2.99 per person
COLD ENTRÉE PACKAGE

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

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

POULTRY DISPLAYS
$19.95 PER PERSON

<table>
<thead>
<tr>
<th>ENTRÉE NAME</th>
<th>DISH DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED BALSAMIC CHICKEN</td>
<td>SERVED WITH FRESH MOZZARELLA, TOMATO, ROASTED GARLIC AIOLI &amp; ROLLS</td>
</tr>
<tr>
<td>HERB ROASTED TURKEY</td>
<td>SERVED SLICED WITH DILLED HAVARTI, CRANBERRY MUSTARD AND ROLLS</td>
</tr>
<tr>
<td>CHICKEN SOUVLAKI</td>
<td>DISPLAYED WITH LETTUCE, FETA CHEESE, TOMATO, CUCUMBER, ONIONS, OLIVES &amp; TZATZIKI SAUCE WITH PITA BREAD</td>
</tr>
<tr>
<td>HERB ROASTED TURKEY</td>
<td>SERVED SLICED WITH DILLED HAVARTI, CRANBERRY MUSTARD AND ROLLS</td>
</tr>
<tr>
<td>MEDITERRANEAN CHICKEN</td>
<td>LEMON MARINATED GRILLED CHICKEN BREAST WITH GRILLED VEGETABLES, PESTO, BALSAMIC GLAZE &amp; ROLLS</td>
</tr>
<tr>
<td>— 20.95 PER PERSON</td>
<td></td>
</tr>
</tbody>
</table>

MEAT DISPLAYS

<table>
<thead>
<tr>
<th>ENTRÉE NAME</th>
<th>DISH DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>FILET MIGNON AU POIVRE</td>
<td>SLICED TENDERLOIN WITH HORSERADISH SAUCE &amp; ROLLS</td>
</tr>
<tr>
<td>— 28.95 PER PERSON</td>
<td></td>
</tr>
<tr>
<td>HERB CRUSTED PORK LOIN</td>
<td>SLICED &amp; SERVED WITH BROCCOLI RABE, CHERRY PEPPERS, STONE GROUND MUSTARD, PROVOLONE &amp; ROLLS</td>
</tr>
<tr>
<td>— 20.95 PER PERSON</td>
<td></td>
</tr>
<tr>
<td>HERB CRUSTED PORK LOIN</td>
<td>SLICED TENDERLOIN WITH HORSERADISH SAUCE &amp; ROLLS</td>
</tr>
<tr>
<td>— 28.95 PER PERSON</td>
<td></td>
</tr>
<tr>
<td>MAPLE GLAZED HAM</td>
<td>SLICED SMOKED HAM WITH MAPLE GLAZE SERVED WITH SOUTHERN COLESLAW, HONEY MUSTARD SAUCE &amp; ROLLS</td>
</tr>
<tr>
<td>— 18.95 PER PERSON</td>
<td></td>
</tr>
</tbody>
</table>

SEAFOOD DISPLAYS
$23.95 PER PERSON

<table>
<thead>
<tr>
<th>ENTRÉE NAME</th>
<th>DISH DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>POACHED SALMON FILLET</td>
<td>DELICATE POACHED SALMON MEDALLIONS WITH SLICED ROMA TOMATOES, ROMAINE CUCUMBER, SHAVED RED ONION, &amp; DILLED HORSERADISH SAUCE</td>
</tr>
<tr>
<td>HOisin SALMON</td>
<td>SEARED ASIAN MARINATED SALMON MEDALLIONS WITH SESAME BOK CHOY &amp; MANGO SALSA</td>
</tr>
<tr>
<td>— ADDITIONAL ENTRÉE OF LESSER VALUE $6.99 PER PERSON</td>
<td></td>
</tr>
<tr>
<td>— ADDITIONAL SIDE DISH OR SALAD $2.99 PER PERSON</td>
<td></td>
</tr>
</tbody>
</table>
## DESSERTS

**EIGHT PERSON MINIMUM**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINIATURE COOKIES</td>
<td>$2.75 PER PERSON</td>
</tr>
<tr>
<td>BARS &amp; MINI COOKIES GARNISHED WITH BERRIES</td>
<td>$3.75 PER PERSON</td>
</tr>
<tr>
<td>CHOCOLATE CHIP COOKIES</td>
<td>$1.50 EACH</td>
</tr>
<tr>
<td>BLONDIES &amp; BROWNIES</td>
<td>$3.00 PER PERSON</td>
</tr>
<tr>
<td>CHOCOLATE COVERED STRAWBERRIES</td>
<td>$65.00 PER ORDER</td>
</tr>
<tr>
<td><strong>+ three dozen per order</strong></td>
<td></td>
</tr>
<tr>
<td>FRESH FRUIT SALAD</td>
<td>$3.50 PER PERSON</td>
</tr>
<tr>
<td>SLICED FRUIT DISPLAY</td>
<td>$4.50 PER PERSON</td>
</tr>
<tr>
<td>MINI CANNOLIS</td>
<td>$79.00 PER ORDER</td>
</tr>
<tr>
<td><strong>+ three dozen per order</strong></td>
<td></td>
</tr>
<tr>
<td>NEW YORK STYLE CHEESE CAKE</td>
<td>$30.00 EACH</td>
</tr>
<tr>
<td>SERVES UP TO 14</td>
<td></td>
</tr>
<tr>
<td>CHOCOLATE LAYER CAKE</td>
<td>$35.00 EACH</td>
</tr>
<tr>
<td>SERVES UP TO 14</td>
<td></td>
</tr>
<tr>
<td>CARROT CAKE WITH CREAM CHEESE FROSTING</td>
<td>$35.00 EACH</td>
</tr>
<tr>
<td>SERVES UP TO 14</td>
<td></td>
</tr>
<tr>
<td>STRAWBERRY, APPLE &amp; RHUBARB CRISP</td>
<td>$35.00 EACH</td>
</tr>
<tr>
<td>SERVES UP TO 12 PEOPLE</td>
<td></td>
</tr>
<tr>
<td>TIRAMISU CAKE</td>
<td>$35.00 EACH</td>
</tr>
<tr>
<td>SERVES UP TO 14</td>
<td></td>
</tr>
</tbody>
</table>
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.