CORPORATE CATERING MENU

GLOBALLY INSPIRED CUISINE

SERVING NEW JERSEY SINCE 2003

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

9 ENTIN ROAD PARSIPPANY NEW JERSEY 07054
BREAKFAST

**MORNING GLORY**
- An arrangement of muffins and bagels with cream cheese and jam

**SCRAMBLES EGGS**
- Egg Whites for $1 additional

**HAM, EGGS & CHEESE CUPS**
- Seasoned eggs baked in muffin molds with ham and cheese

**YOGURT PARFAIT**
- Low fat vanilla yogurt with seasonal berries and our house-made granola

**CHOCOLATE CHIA PARFAIT**
- Granola almond coconut crunch

**OVERNIGHT OATMEAL PARFAIT**
- Blended with oats, yogurt, topped with dried fruit, almonds and apples

**ENGLISH BREAKFAST**
- Raisin scones and sliced tea breads served with butter & jam

**ITALIAN EGG FRITTATA WEDGES**
- Tomato, spinach & feta
  - Sausage, provolone & caramelized onion
  - Spinach, Leek, sweet potato & Goat cheese
  - Prosciutto, Fontina & caramelized onion

**SMOKED SALMON DISPLAY**
- Bagels, cream cheese, lettuce, shaved red onions, sliced tomatoes & capers

**YOGURT PARFAIT**
- Low fat vanilla yogurt with seasonal berries and our house-made granola

**CINNAMON BRIOCHE FRENCH TOAST**
- Maple syrup

**PANCAKES**
- Plain, banana, blueberry or chocolate chip with maple syrup

**QUICHES & TARTS**

**QUICHE LORRAINE**
- Bacon, caramelized onion, Gruyere, and ham

**SPINACH, SUN-DRIED TOMATO, OLIVE & GOAT CHEESE**
- Roasted Vegetable Tart with Mozzarella

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

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BREAKFAST SANDWICHES

8 person minimum per item

HEALTHY POWER WRAP  $5.75
• Egg white, fresh baby spinach, feta, green pepper Cholula sauce

BREAKFAST QUESADILLA WEDGE  $4.50
• Eggs, scallion, black bean, corn, red pepper, cilantro & cheddar

HOUSE-CURED CANADIAN BACON SANDWICH  $5.95
• Egg, cheddar and honey-mustard on toasted bialy

SMOKED SALMON BIALY SANDWICH  $6.95
• Cream cheese, capers, tomato & red onion

EGG & CHEESE SANDWICH  $4.00
• Kaiser roll, wrap or bagel

BREAKFAST BURRITO  $4.50
• Eggs, cheddar, Pico de gallo, avocado

BEVERAGES

POLAND SPRING WATER  $1.25
• Individual 16 oz bottles

TROPICANA JUICES  $2.50
• Apple, orange or cranberry juice bottles

SODA  $1.50
• Coke & Pepsi products regular and diet cans

REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE  $2.50 each
• Served from pump pots or urns with milk, sweeteners, cups and stirrers

BOX OF COFFEE  $25.00
• Includes cups, sweeteners, milk, stirrers serves up to 10 CUPS

SANPELLEGRINO SODA  $2.00
• Assorted flavors

ADDITIONS

SAUSAGE, HICKORY BACON OR GRILLED HAM  $3.00

HOME STYLE HASH-BROWN POTATOES  $2.50

SLICED FRUIT PLATTER  $4.50

FRESH FRUIT & BERRY CUPS  $3.50

FRUIT SALAD  $3.50
SANDWICH LUNCHEON PACKAGES

8 person minimum order

BOX LUNCH $13.95
• Wrapped sandwich, a prepared salad, a cookie and chips. Includes napkin and fork

CLASSIC LUNCH $8.95
• 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

CONFERENCE LUNCH $12.95
• Specialty sandwiches, mixed green salad and choice of prepared salad

WORKING LUNCH $10.95
• Specialty sandwich platter and choice of a prepared salad

EXECUTIVE LUNCH $16.95
• Specialty Sandwiches, choice of a green salad & prepared salad. Includes miniature cookies, diet & regular sodas & Poland spring water

POWER LUNCH $14.95
• Specialty Sandwiches, choice of a green salad & prepared salad. Includes a chocolate chip cookie and Poland Spring water

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

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

SMOKED 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
# Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Joes Teas</strong></td>
<td>$2.75</td>
<td>Assorted regular &amp; diet flavors</td>
</tr>
<tr>
<td><strong>Poland Spring Water</strong></td>
<td>$1.25</td>
<td>Individual 16 oz bottles</td>
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<tr>
<td><strong>Snapapple</strong></td>
<td>$2.50</td>
<td>Regular, decaffeinated</td>
</tr>
<tr>
<td><strong>Flavored Sparkling Water</strong></td>
<td>$2.00</td>
<td>Served from pump pots or urns with milk, sweeteners, cups and stirrers</td>
</tr>
<tr>
<td><strong>Soda</strong></td>
<td>$1.50</td>
<td>Coke &amp; Pepsi products regular and diet cans</td>
</tr>
<tr>
<td><strong>Tropicana Juices</strong></td>
<td>$2.50</td>
<td>Apple, orange or cranberry juice bottles</td>
</tr>
<tr>
<td><strong>Sanpellegrino Soda</strong></td>
<td>$2.00</td>
<td>Assorted flavors</td>
</tr>
</tbody>
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# Additions

<table>
<thead>
<tr>
<th>Addition</th>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Blondies &amp; Brownies</strong></td>
<td>$3.00</td>
<td></td>
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<tr>
<td><strong>Miniature Cookie Tray</strong></td>
<td>$2.75</td>
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<tr>
<td><strong>Chocolate Chip Cookies</strong></td>
<td>$1.50</td>
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<tr>
<td><strong>Dinner Rolls with Butter</strong></td>
<td>$2.00</td>
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<tr>
<td><strong>Chocolate Covered Strawberries</strong></td>
<td>$1.75</td>
<td>Three dozen minimum</td>
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<tr>
<td><strong>Fruit Salad</strong></td>
<td>$3.50</td>
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</tr>
<tr>
<td><strong>Sliced Fruit Platter</strong></td>
<td>$4.50</td>
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</tr>
<tr>
<td><strong>Potato Chips, Assorted</strong></td>
<td>$2.00</td>
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<tr>
<td><strong>Soup of the Day, 12 oz</strong></td>
<td>$3.95</td>
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GREEN SALADS

A La Carte ordering $3.95 per person
Add grilled chicken $4.00 per person

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

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)

UNIQUELY PREPARED SALADS

A La Carte $3.50 per person

FARFALLE WITH CANNELLINI BEANS, TOMATO & BROCCOLI

GERMAN POTATO SALAD

LEMON ORZO WITH SPINACH, TOMATO & OLIVE

DILLED RED BLISS POTATO

CLASSIC MACARONI SESAME SOBA NOODLE SALAD

CHIPOTLE POTATO SALAD

OLD FASHIONED POTATO & EGG SALAD

FRENCH LENTIL WITH ROASTED VEGETABLE & SPINACH

PASTA VERDE WITH PESTO, SPINACH & FETA

MEDITERRANEAN COUSCOUS WITH FETA & TOMATO

MEXICAN BLACK BEAN & CORN SALAD

TUSCAN FARFALLE PASTA WITH GRILLED VEGETABLES & PESTO

ASIAN CABBAGE SLAW

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# A LA CARTE SANDWICH PRESENTATIONS

**8 person minimum order**

## THE FRUITED PLAIN PLATTER

- 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**

## PICNIC PLATTER

- Turkey, ham, and roast beef sandwiches on Brioche roll with Swiss, greens & honey mustard

**$7.95**

## LITTLE SALAD SANDWICHES

- Brioche rolls with tuna salad, deviled egg salad & chicken salad

**$7.95**

## TRADITIONAL TEA SANDWICHES

- Smoked salmon / curried chicken salad / tarragon chicken salad / deviled egg salad / tuna salad / ham & Swiss / turkey & cheddar / cucumber & watercress

**$7.95**

### THREE DOZEN MINIMUM ORDER FOR EACH FILLING

## PICNIC PLATTER

- Turkey, ham, and roast beef sandwiches on Brioche roll with Swiss, greens & honey mustard

**$7.95**

## FOCACCIA SQUARES

- (Choose two) Sicilian / balsamic eggplant / roast beef & cheddar / turkey & Havarti / Chicken Milanese

**$8.95**

## BOWLS - INDIVIDUAL

- Minimum of 6, each choice

### TURKEY COBB BOWL

- Turkey breast with bacon, egg, tomato, cucumber, danish blue cheese, corn & red pepper over romaine with balsamic vinaigrette.

**$10**

### NAKED BURRITO BOWL

- (Chicken or pulled pork) Brown rice, black beans & corn, pico de gallo, avocado, romaine, cheddar cheese and chipotle aioli

**$9.50**

### FALAFEL BOWL

- House made falafel over spinach, feta cheese, red cabbage, brown rice, cucumber, tomato, harissa & tzatziki sauce

**$9.00**

### NICOISE BOWL

- (Poached salmon or seared tuna) with mixed greens with green beans, tomato, potato, cucumber, egg, olive, & red onion with Dijon vinaigrette

**$12.50**

### KUNG PAO ZOODLE BOWL

- (Chicken or Tofu) Zucchini noodles topped with cucumber, pepper, edamame, red cabbage, carrot, scallion, peanut sauce & soy-ginger sauce,

**$10**

### GREEN GODDESS BUDDHA BOWL

- Sweet potato, Brussel sprouts, cauliflower, spinach, brown rice, chick peas, green goddess dressing

**$8.50**

### FALAFEL BOWL

- House made falafel over spinach, feta cheese, red cabbage, brown rice, cucumber, tomato, harissa & tzatziki sauce

**$9.00**

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

VEGETARIAN

VEGAN CROSTINI $60 sm, $120 lg
- Spiced carrot spread, truffled mushroom caviar, white bean & spinach, with crisp seasoned crostini breads

VEGGIE SUMMER ROLLS $70 sm, $140 lg
- Julienne vegetables with fresh cilantro & mint wrapped in rice paper served with spicy peanut sauce

CHEESE, NUTS & FRUIT $75 sm, $150 lg
- International cheeses with dried fruit, fresh grapes & berries, roasted nuts & crackers

CURRIED VEGETABLE SAMOSA $49
- Spicy cilantro yogurt chutney
THREE DOZEN PER ORDER

BAKED BRIE IN BRIO CHEE $70
- Garnished with grapes, dried fruits & sliced breads
SERVES UP TO 15

VEGETABLE SUMMER ROLLS $70 sm, $140 lg
- Julienne vegetables with fresh cilantro & mint wrapped in rice paper served with spicy peanut sauce

BAKED BRIE IN BRIO CHEE $70
- Garnished with grapes, dried fruits & sliced breads
SERVES UP TO 15

DISPLAY
- Pickled ginger, wasabi & soy

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 crudites

VEGETABLE SUSHI ROLL $70 sm, $140 lg
- Pickled ginger, wasabi & soy

VEGETABLE POT STICKERS $40 sm, $75 lg
- Soy-ginger dipping sauce
THREE DOZEN PER ORDER

GRILLED VEGETABLE UDF
- A variety of seasonal vegetables served with roasted red onion dip

DEVILED EGGS $39
- Traditional or Truffled (choose one)
THREE DOZEN PER ORDER
## STATIONARY APPETIZERS
Small serves up to 15 guests, Large up to 25 guests

### MEAT & POULTRY

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>LONDON BROIL CROSTINI</strong></td>
<td>$60</td>
</tr>
<tr>
<td>• Sliced beef with red onion confit on garlic crostini with horseradish sauce</td>
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<tr>
<td><strong>TUSCAN ANTIPASTO</strong></td>
<td>$95 sm, $185 lg</td>
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<tr>
<td>• Cured meats, cheeses, marinated vegetables, olives and sliced semolina bread</td>
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<tr>
<td><strong>FOCACIA FINGER SANDWICHES</strong></td>
<td>$75 sm, $145 lg</td>
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<tr>
<td>• (Choose two) Sicilian / balsamic eggplant / roast beef &amp; cheddar / turkey &amp; Havarti / Chicken Milanese</td>
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<tr>
<td><strong>CHICKEN &amp; LEMONGRASS POT-STICKERS</strong></td>
<td>$42</td>
</tr>
<tr>
<td>• Soy–Ginger dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CHARCUTERIE</strong></td>
<td>$95 sm, $190 lg</td>
</tr>
<tr>
<td>• Mortadella, chorizo, prosciutto, soppressata, pickled peppers, cornichons, olives, grain mustard, grapes &amp; sliced breads</td>
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<tr>
<td><strong>CHICKEN QUESADILLA WEDGES</strong></td>
<td>$40 sm, $80 lg</td>
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<tr>
<td>• Chicken, black beans, corn, cheese, scallions and seasonings</td>
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<tr>
<td><strong>CHICKEN WINGS</strong></td>
<td>$60 sm, $120 lg</td>
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<tr>
<td>• Honey-sriracha / Korean / buffalo / chipotle BBQ / Lemon pepper parmesan SERVED WITH CELERY AND BLUE CHEESE</td>
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### SEAFOOD

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>SALMON RILLETTE SPREAD</strong></td>
<td>$60 sm, $120 lg</td>
</tr>
<tr>
<td>• Made with poached and smoked salmon, shallot, lemon, dill &amp; sliced French baguettes</td>
<td></td>
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<tr>
<td><strong>CLASSIC JUMBO SHRIMP COCKTAIL</strong></td>
<td>$80</td>
</tr>
<tr>
<td>• Premium Gulf shrimp with lemon &amp; cocktail sauce</td>
<td></td>
</tr>
<tr>
<td><strong>BACON WRAPPED SEA SCALLOPS</strong></td>
<td>$80</td>
</tr>
<tr>
<td>• Skewered with orange sesame dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>MOROCCAN CHARMOULA CHILLED SHRIMP</strong></td>
<td>$80</td>
</tr>
<tr>
<td>• Grilled jumbo spiced shrimp with lemon and tzatziki sauce</td>
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<tr>
<td><strong>SUSHI ROLL DISPLAY</strong></td>
<td>$90 sm, $180 lg</td>
</tr>
<tr>
<td>• An assortment of tuna, salmon &amp; tempura shrimp rolls with seaweed salad, pickled ginger, wasabi &amp; soy</td>
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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

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

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 ISLAND SALMON FILLET add $3
• Lemon brown butter
VEGETARIAN ENTRÉES

$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

MEAT ENTRÉES

$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

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SIDE DISHES

PASTA

- **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

- **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

- **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

- **BROCCOLI RABE WITH TOASTED GARLIC**
- **ZUCCHINI PROVENÇAL 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

HERB ROASTED TURKEY
• Served sliced with dilled Havarti, cranberry mustard and rolls

MEDITERRANEAN CHICKEN
• Lemon marinated grilled chicken breast with grilled vegetables, pesto, balsamic glaze & rolls (Add $2)

ITALIAN CHICKEN CUTLETS
• Displayed with lettuce, tomato, shaved red onion, & basil mayo with rolls

MEAT DISPLAYS

$34.95

FILET MIGNON AU POIVRE
• Sliced tenderloin with horseradish sauce & rolls

FILET MIGNON WITH GARLIC & ROSEMARY
• Sliced roasted tenderloin with horseradish sauce & rolls

HERB CRUSTED PORK LOIN
• Sliced & served with broccoli rabe, cherry peppers, stone ground mustard, provolone & rolls

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

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

$22.95

MEAT DISPLAYS

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

MINIATURE COOKIES $2.75

BARS & COOKIES $3.75
- Lemon bars, pecan bars, brownies and blondies with assorted miniature cookies

CHOCOLATE CHIP COOKIES $1.50

BLONDIES & BROWNIES $3.00

CHOCOLATE COVERED STRAWBERRIES $1.75
- Three dozen minimum

FRESH FRUIT SALAD $3.50

SLICED FRUIT DISPLAY $4.50

MINI CANNOLIS $79.00
THREE DOZEN PER ORDER

NEW YORK STYLE CHEESE CAKE $34
- Serves up to 14

CHOCOLATE LAYER CAKE $35.00
- Serves up to 14

CARROT CAKE WITH CREAM CHEESE FROSTING $34.00
- Serves up to 14

TIRAMISU CAKE $35.00
- Serves up to 14

Allergy Statement: Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, milk, soy, fish and shellfish. For more information please contact us.

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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. 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 by the day of delivery. We accept all major credit cards, checks and cash. A 3.5% service charge will be added to all credit payments.