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

8 person minimum per item

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MORNING GLORY</strong></td>
<td>$4.50</td>
</tr>
<tr>
<td>- An arrangement of muffins and bagels</td>
<td></td>
</tr>
<tr>
<td>- with cream cheese and jam</td>
<td></td>
</tr>
<tr>
<td><strong>SCRAMBLES EGGS</strong></td>
<td>$4.95</td>
</tr>
<tr>
<td>- Egg Whites for $2 additional</td>
<td></td>
</tr>
<tr>
<td><strong>ENGLISH BREAKFAST</strong></td>
<td>$4.95</td>
</tr>
<tr>
<td>- Scones and sliced tea breads served</td>
<td></td>
</tr>
<tr>
<td>- with butter &amp; jam</td>
<td></td>
</tr>
<tr>
<td><strong>ITALIAN EGG FRITTATA WEDGES</strong></td>
<td>$4.50</td>
</tr>
<tr>
<td>- Tomato, spinach &amp; feta</td>
<td></td>
</tr>
<tr>
<td>- *Sausage, provolone &amp; caramelized onion</td>
<td></td>
</tr>
<tr>
<td>- *Spinach, Leek, sweet potato &amp; Goat cheese</td>
<td></td>
</tr>
<tr>
<td>- *Prosciutto, Fontina &amp; caramelized onion</td>
<td></td>
</tr>
<tr>
<td>- Choice of one, 8 person minimum each</td>
<td></td>
</tr>
<tr>
<td><strong>HAM, EGGS &amp; CHEESE CUPS</strong></td>
<td>$4.75</td>
</tr>
<tr>
<td>- Seasoned eggs baked in muffin molds</td>
<td></td>
</tr>
<tr>
<td>- with ham and cheese</td>
<td></td>
</tr>
<tr>
<td><strong>SCRAMBLES EGGS</strong></td>
<td>$3.95</td>
</tr>
<tr>
<td>- Egg Whites for $2 additional</td>
<td></td>
</tr>
<tr>
<td><strong>HM, EGGS &amp; CHEESE CUPS</strong></td>
<td>$4.75</td>
</tr>
<tr>
<td>- Seasoned eggs baked in muffin molds</td>
<td></td>
</tr>
<tr>
<td>- with ham and cheese</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED SALMON DISPLAY</strong></td>
<td>$10.95</td>
</tr>
<tr>
<td>- Bagels, cream cheese, lettuce, shaved red onions, sliced tomatoes &amp; capers</td>
<td></td>
</tr>
<tr>
<td><strong>CHOCOLATE CHIA PARFAIT</strong></td>
<td>$4.25</td>
</tr>
<tr>
<td>- Topped with granola almond coconut crunch</td>
<td></td>
</tr>
<tr>
<td><strong>OVERNIGHT OATMEAL PARFAIT</strong></td>
<td>$4.25</td>
</tr>
<tr>
<td>- Blended with oats, yogurt, topped with dried fruit, almonds and apples</td>
<td></td>
</tr>
<tr>
<td><strong>HAM, EGGS &amp; CHEESE CUPS</strong></td>
<td>$4.75</td>
</tr>
<tr>
<td>- Seasoned eggs baked in muffin molds</td>
<td></td>
</tr>
<tr>
<td>- with ham and cheese</td>
<td></td>
</tr>
<tr>
<td><strong>YOGURT PARFAIT</strong></td>
<td>$4.25</td>
</tr>
<tr>
<td>- Low fat organic yogurt with fresh</td>
<td></td>
</tr>
<tr>
<td>- berries and house-made granola</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED SALMON DISPLAY</strong></td>
<td>$10.95</td>
</tr>
<tr>
<td>- Bagels, cream cheese, lettuce, shaved red onions, sliced tomatoes &amp; capers</td>
<td></td>
</tr>
<tr>
<td><strong>CINNAMON BRIOCHE FRENCH TOAST</strong></td>
<td>$4.50</td>
</tr>
<tr>
<td>- Maple syrup</td>
<td></td>
</tr>
<tr>
<td><strong>PANCAKES</strong></td>
<td>$4.95</td>
</tr>
<tr>
<td>- Plain, banana, blueberry or chocolate chip with maple syrup</td>
<td></td>
</tr>
</tbody>
</table>

# 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

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## BREAKFAST SANDWICHES

**8 person minimum per item**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAKFAST QUESADILLA WEDGES</td>
<td>$5.50</td>
</tr>
<tr>
<td>- Eggs &amp; cheddar with peppers &amp; onion</td>
<td></td>
</tr>
<tr>
<td>BREAKFAST BURRITO</td>
<td>$5.95</td>
</tr>
<tr>
<td>- Eggs, cheddar, Pico de gallo, avocado</td>
<td></td>
</tr>
<tr>
<td>HASHBROWN WRAP</td>
<td>$6.50</td>
</tr>
<tr>
<td>- Eggs &amp; cheese with peppers and onion</td>
<td></td>
</tr>
<tr>
<td>- Taylor ham, bacon or sausage $1.50</td>
<td></td>
</tr>
<tr>
<td>SMOKED SALMON SANDWICH</td>
<td>$7.50</td>
</tr>
<tr>
<td>- Cream cheese, capers, tomato &amp; red onion on toasted English muffin</td>
<td></td>
</tr>
<tr>
<td>EGG &amp; CHEESE SANDWICH</td>
<td>$4.50</td>
</tr>
<tr>
<td>- Kaiser roll, wrap or bagel</td>
<td></td>
</tr>
<tr>
<td>TAYLOR HAM, BACON OR SAUSAGE $1.50</td>
<td></td>
</tr>
</tbody>
</table>

## BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BOX OF COFFEE</td>
<td>$26.00</td>
</tr>
<tr>
<td>- Includes cups, sweeteners, milk, stirrs serves up to 10 cups</td>
<td></td>
</tr>
<tr>
<td>REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>- Served from pump pots or urns with milk, sweeteners, cups and stirrs</td>
<td></td>
</tr>
<tr>
<td>POLAND SPRING WATER</td>
<td>$1.25</td>
</tr>
<tr>
<td>- Individual 16 oz bottles</td>
<td></td>
</tr>
<tr>
<td>SNAPPLE</td>
<td>$2.50</td>
</tr>
<tr>
<td>- Assorted flavors</td>
<td></td>
</tr>
<tr>
<td>TROPICANA JUICES</td>
<td>$2.50</td>
</tr>
<tr>
<td>- Apple, orange or cranberry juice bottles</td>
<td></td>
</tr>
<tr>
<td>SANPELLEGRINO SODA</td>
<td>$2.00</td>
</tr>
<tr>
<td>- Assorted flavors</td>
<td></td>
</tr>
<tr>
<td>SODA</td>
<td>$1.50</td>
</tr>
<tr>
<td>- Coke &amp; Pepsi products regular, diet cans</td>
<td></td>
</tr>
<tr>
<td>JOES TEAS</td>
<td>$2.79</td>
</tr>
<tr>
<td>- Assorted regular &amp; diet flavors</td>
<td></td>
</tr>
</tbody>
</table>

## ADDITIONS

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

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# SANDWICH LUNCHEON PACKAGES

**10 person minimum order**

## 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**

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

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

## BOX LUNCH
- Wrapped specialty sandwich, a prepared salad, cookie and chips. Includes napkin and fork
- **$14.50**

## CONFERENCE LUNCH
- Specialty sandwiches, mixed green salad and choice of prepared salad
- **$13.95**

## WORKING LUNCH
- Specialty sandwich platter and choice of a prepared salad
- **$11.95**

## 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

BABY SPINACH SALAD
• Toasted walnuts, Danish blue cheese,
  apples & shallot vinaigrette

MEDITERRANEAN ARUGULA SALAD
• Grilled vegetables & Feta cheese with
  balsamic vinaigrette (Add $1)

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

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 $3.95 per person
(10 person minimum)

ROASTED VEGETABLE ORZO & WILD RICE

PENNE CAPRESE WITH TOMATO, BASIL & MOZZARELLA

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

GERMAN POTATO SALAD

DILLED RED BLISS POTATO

LEMON ORZO WITH SPINACH, TOMATO & OLIVE

CHIPOTLE POTATO SALAD

CLASSIC MACARONI

CHICKPEA, CUCUMBER & TOMATO

SESAME SOBA NOODLE SALAD

FRENCH LENTIL WITH ROASTED VEGETABLE & SPINACH

OLD FASHIONED POTATO & EGG SALAD

TUSCAN FARFALLE PASTA WITH GRILLED VEGETABLES & PESTO

PASTA VERDE WITH PESTO, SPINACH & FETA

ASIAN QUINOA & EDAMAME

MEXICAN BLACK BEAN & CORN SALAD

TUSCAN FARFALLE PASTA WITH GRILLED VEGETABLES & PESTO

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A LA CARTE SANDWICH PRESENTATIONS

10 person minimum order

THE FRUITED PLAIN PLATTER $10.95
• Four specialty sandwich choices up to 14 people, six choices up to 24 people, eight choices over 25 people

AMERICAN DELI $10.95
• Roast beef, ham, turkey & salami with Swiss, American & cheddar cheese with lettuce, tomato, onion & pickles, served with bread assortment and condiments

PICNIC PLATTER $9.95
• Turkey, ham, and roast beef sandwiches on Brioche roll with Swiss, greens & honey mustard

LITTLE SALAD SANDWICHES $8.95
• Slider Brioche rolls with tuna salad, deviled egg salad & chicken salad

TRADITIONAL TEA SANDWICHES $60
• Smoked salmon / curried chicken salad / tarragon chicken salad / deviled egg salad / tuna salad / ham & Swiss / turkey & cheddar / cucumber & watercress

THREE DOZEN MINIMUM ORDER FOR EACH FILLING

FOCACCIA SQUARES $10.95
• (Choose two) Sicilian / balsamic eggplant / roast beef & cheddar / turkey & Havarti / Chicken Milanese

BOWLS - INDIVIDUAL

• Minimum of 6, each choice

NAKED BURRITO BOWL $11.95
• (Chicken or pulled pork) Brown rice, black beans & corn, pico de gallo, avocado, romaine, cheddar cheese and chipotle aioli

GREEN GODDESS BUDDHA BOWL $10.95
• Sweet potato, Brussel sprouts, cauliflower, spinach, brown rice, chick peas, green goddess dressing

FALAFEL BOWL $10.95
• House made falafel over spinach, feta cheese, red cabbage, brown rice, cucumber, tomato, harissa & tzatziki sauce

SHRIMP POKE BOWL $13.95
• Seasoned sushi rice, edamame, tomato, cucumber, green onion, cilantro, crispy shallot, Sriracha aioli and ponzu

NICOISE BOWL $14.95
• (Poached salmon or seared tuna) with mixed greens with green beans, tomato, potato, cucumber, egg, olive, & red onion with Dijon vinaigrette

KUNG PAO ZOODLE BOWL $10.95
• (Chicken or Tofu) Zucchini noodles topped with cucumber, pepper, edamame, red cabbage, carrot, scallion, peanut sauce & soy-ginger sauce,

TURKEY COBB BOWL $11.95
• Turkey breast with bacon, egg, tomato, cucumber, danish blue cheese, corn & red pepper over romaine with balsamic vinaigrette.

QUINOA & VEGGIE POWER BOWL $10.95
• Smokey butternut squash, edamame, Avocado, Black beans, red pepper & mixed greens - Honey Dijon Vinaigrette

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HOT ENTRÉE PACKAGE - 10 PERSON MINIMUM

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

✓ Additional side dish $3.95 per person
✓ Additional entrée of lesser value $7.95 per person

POULTRY ENTRÉES

$20.95 per person

MILANESE
• Breaded chicken cutlets topped with fresh tomato, basil & Arugula

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

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

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

SEAFOD ENTRÉES

$25.95 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

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VEGETARIAN ENTRÉES

$19.95 per person

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

**EGGPLANT ROLLATINI**
• Marinara & Romano

**EGGPLANT & PESTO LASAGNA**

**INDIAN VEGETABLE KORMA**
• Simmered in coconut curry sauce

**RATATOUILLE & QUINOA STUFFED PORTOBELLO**

**SICILIAN PANELLE**
• Chickpea fritters with fresh lemon

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

$25.95 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

**SLOW COOKED PULLED PORK**
• Chipotle BBQ sauce, Slider buns

**POKSCALOPINI AU POIVRE**
• Green peppercorns & brandy cream sauce

**POKSKNIHZEL**
• Thinly breaded cutlets with mustard and fresh lemon

$30.95 per person

**FILET MIGNON BEEF STROGANOFF**
• Mushrooms, mustard & sour cream over buttered egg noodles

**LAMB TATINE**
• Slow braised with plum tomato, carrots, almonds & raisins

**BEEF BOURGUIGNON**
• Braised with mushrooms, vegetables & red wine

**FLANK STEAK CHIMICHURRI**

$36.95 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

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

Farfalle
• 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

POTTATOES

Candied Sweet Potato

Greek Potato
• Roasted red potato with lemon, olive oil & oregano

Rosemary & Garlic Roasted 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

Honey Glazed Roasted Carrots

Sautéed Green Beans with Crispy Shallots & Thyme

Sautéed Broccoli & Garlic

Curried Roasted Cauliflower

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COLD ENTRÉE PACKAGE

(10 person minimum)

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

<table>
<thead>
<tr>
<th>Choice of one Entrée, two prepared salad &amp; one green salad, fresh breads and dessert platter</th>
</tr>
</thead>
</table>

✓ Additional side dish or salad $3.50 per person

✓ Additional entrée of lesser value $7.95 per person

POULTRY DISPLAYS

$19.95 per person

<table>
<thead>
<tr>
<th>GRILLED BALSAMIC CHICKEN</th>
<th>HERB ROASTED TURKEY</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Served with fresh mozzarella, tomato, roasted garlic aioli &amp; rolls</td>
<td>• Served sliced with dilled Havarti, cranberry mustard and rolls</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MEDITERRANEAN CHICKEN</th>
<th>ITALIAN CHICKEN CUTLETS</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Lemon marinated grilled chicken breast with grilled vegetables, pesto, balsamic glaze &amp; rolls (Add $2)</td>
<td>• Displayed with lettuce, tomato, shaved red onion, &amp; basil mayo with rolls</td>
</tr>
</tbody>
</table>

BEEF & PORK DISPLAYS

<table>
<thead>
<tr>
<th>FILET MIGNON AU POIVRE</th>
<th>FILET MIGNON WITH GARLIC &amp; ROSEMARY</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Sliced tenderloin with horseradish sauce &amp; rolls</td>
<td>• Sliced roasted tenderloin with horseradish sauce &amp; rolls</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HERB CRUSTED PORK LOIN</th>
<th>VIETNAMESE BEEF LETTUCE WRAPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Sliced &amp; served with broccoli rabe, cherry peppers, stone ground mustard, provolone &amp; rolls</td>
<td>• Sliced Soy-ginger beef, pickled vegetables, mint, cilantro &amp; sriracha aioli with Boston lettuce cups</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MAPLE GLAZED HAM</th>
<th>$19.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Sliced smoked ham with maple glaze served with southern coleslaw, honey mustard sauce &amp; rolls</td>
<td></td>
</tr>
</tbody>
</table>

SEAFOOD DISPLAYS

$25.95 per person

<table>
<thead>
<tr>
<th>POACHED SALMON FILLET</th>
<th>HOISIN SALMON</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Delicate poached salmon medallions with sliced roma tomatoes, romaine cucumber, shaved red onion, &amp; dilled horseradish sauce</td>
<td>• Seared Asian marinated salmon medallions with sesame bok choy &amp; mango salsa</td>
</tr>
</tbody>
</table>

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

VEGETARIAN

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

BAKED BRIE IN BRIOCHÉ $69
• Garnished with grapes, dried fruits & sliced breads
SERVES UP TO 15

VEGETABLE SUSHI ROLL $70 sm, $140 lg
DISPLAY
• Pickled ginger, wasabi & Tamari soy
*NOT AVAILABLE ON WEEKENDS

VEGIE 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 $49
• Spicy cilantro yogurt chutney
THREE DOZEN PER ORDER

TOMATO-BASIL $35 sm, $70 lg
BRUSCHETTA
• Served with Italian bread crostini with olive oil & herbs

VEGETABLE POT STICKERS $34
• Soy–ginger dipping sauce
THREE DOZEN PER ORDER

VEGETARIAN $40 sm, $80 lg
QUESADILLA WEDGES
• Filled with black beans, corn, cheese, green onion & seasoning

MOZZARELLA & TOMATO CAPRESE $45
SKEWER
• Extra virgin olive oil, fresh basil, cracked pepper & balsamic glaze
THREE DOZEN PER ORDER

GRILLED VEGETABLE $68 sm, $136 lg
DISPLAY
• A variety of fresh vegetables with garnished with pesto and balsamic glaze

ANTIPASTO SKEWER $59
• Roasted pepper, marinated mushroom, olive, mozzarella & basil
THREE DOZEN PER ORDER

DEVILED EGGS $49
• 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>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LONDON BROIL CROSTINI</strong></td>
<td>$60</td>
<td>Sliced beef with red onion confit on garlic crostini with horseradish sauce</td>
</tr>
<tr>
<td><strong>TUSCAN ANTIPASTO</strong></td>
<td>$95 sm, $185 lg</td>
<td>Cured meats, cheeses, marinated vegetables, olives and sliced semolina bread</td>
</tr>
<tr>
<td><strong>FOCCACIA FINGER SANDWICHES</strong></td>
<td>$75 sm, $145 lg</td>
<td>(Choose two) Sicilian / balsamic eggplant / roast beef &amp; cheddar / turkey &amp; Havarti / Chicken Milanese</td>
</tr>
<tr>
<td><strong>CHICKEN &amp; LEMONGRASS POT-STICKERS</strong></td>
<td>$49</td>
<td>Soy-Ginger dipping sauce</td>
</tr>
<tr>
<td><strong>CHICKEN QUESADILLA WEDGES</strong></td>
<td>$40 sm, $80 lg</td>
<td>Chicken, black beans, corn, cheese, scallions and seasonings</td>
</tr>
<tr>
<td><strong>CHICKEN WINGS</strong></td>
<td>$65 sm, $130 lg</td>
<td>Honey-sriracha / Korean / buffalo / chipotle BBQ / Lemon pepper parmesan served with celery and blue cheese</td>
</tr>
<tr>
<td><strong>MINI ASIAN TURKEY MEATBALLS</strong></td>
<td>$55 sm, $110 lg</td>
<td>Toasted sesame, scallion and apricot glaze</td>
</tr>
</tbody>
</table>

### SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SALMON RILLETTE SPREAD</strong></td>
<td>$60 sm</td>
<td>Made with poached and smoked salmon, shallot, lemon, dill &amp; sliced French baguettes</td>
</tr>
<tr>
<td><strong>CLASSIC JUMBO SHRIMP COCKTAIL</strong></td>
<td>$80</td>
<td>Premium Gulf shrimp with lemon &amp; cocktail sauce</td>
</tr>
<tr>
<td><strong>BACON WRAPPED SEA SCALLOPS</strong></td>
<td>$80</td>
<td>Skewered with apricot glaze</td>
</tr>
<tr>
<td><strong>MOROCCAN CHARMOULA CHILLED SHRIMP</strong></td>
<td>$80</td>
<td>Grilled jumbo spiced shrimp with lemon and tzatziki sauce</td>
</tr>
</tbody>
</table>
| **SUSHI ROLL DISPLAY**                    | $90 sm, $180 lg | An assortment of tuna, salmon & tempura shrimp rolls with pickled ginger, wasabi & soy  
*Not available on weekends*                                                                                                                                |

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DESSERTS
10 person minimum

MINIATURE COOKIES $2.95
BARS & COOKIES $3.95
  • Lemon bars, pecan bars, brownies and blondies with assorted miniature cookies
CHOCOLATE CHIP COOKIES $1.75
BLONDIES & BROWNIES $3.95
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 $36
  • Serves up to 14
CHOCOLATE LAYER CAKE $36
  • Serves up to 14
CARROT CAKE WITH CREAM CHEESE FROSTING $36
  • Serves up to 14
TIRAMISU CAKE $36
  • 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.
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.