Catering Menu

**Beverages**
- Dole Juices - $1.69 each
- Canned Soda (12 oz.) - $1.25 each
- Bottled Water/Soda - $1.79/each
- Coffee - $.80 per person
- Hot Tea - $.80 per person
- Iced Tea - $.80 per person
- Bulk Lemonade - $.80 per person
- Apple Cider - $.80 per person
- Bulk Juices - $.99 per person
- Beverage Fountain - $55.00/ each
- Punch – $1.00 per person
- Punch with Sherbet - $1.25 per person

**Breakfast Menu**
- Assorted Muffins - $1.19 each
- Assorted Doughnuts - $.65 each
- Assorted Danish/Pastries - $1.69 each
- Assorted Bagels - $1.39 each
- Stuffed Croissants - $1.89 each
- Whole Fresh Fruit - $.60 each
- Yogurts - $1.09 each
- Cereal & Milk Combo - $1.29 each person
- Fruit Tray - $1.00 per person
- Dollar Roll or Biscuit w/ Bacon or Sausage - $1.25 each
- Dollar Roll Biscuit w/ Egg, Cheese, Bacon or Sausage - $1.69 each
- Croissant w/ Egg, Bacon or Sausage - $1.79 each
Bundled Breakfast

**Continental Breakfast** – Assorted Muffins, Danish, Bagels and donuts served w/ Cream Cheese, butter, jelly, fresh fruit, served w/ coffee, assorted juices and water
$4.75/ person

**Breakfast Buffet** – Scrambled Eggs, Bacon, Sausage, Hash browns, Biscuits, Gravy, Coffee & Assorted Juices  $5.50/person
Add Cut Fruit  $6.10/person
Add Pancakes or Waffles  Add $1.00 per person

**Buffet Add On Options (there will be a $1.50 surcharge add onto the buffet price):**

* Eggs Benedict
* Pre-made omelettes – Cheddar Cheese and Ham

* Omelettes made to order – this will be an additional $2.50 per person

* Baked Quiche – Lorraine
  Cheddar, Broccoli and Ham
  Crab & Asparagus

* Stuffed Crepes – Sweet Ricotta filling & Fresh fruit topping
  Crab, Asparagus, Swiss and Hollandaise

**Yogurt Bar** – Strawberry and Peach Yogurt, Assorted Berries, Granola, Raisins
$2.25 per person
**Lunch and Snacks**
Snack Crackers - $.59 each
Nutra Grain Bars - $1.09 each
Assorted Chips - $.75 each
Brownies - $.75
Otis Spunkmeyer Cookies - $.49 each
Gourmet Mints - $6.00 per pound
Mixed Nuts – $9.50 per pound
Assorted Petit Fours - $.55 each

**Boxed Lunches or Trayed**
Deli Sandwich – Meats – Roast Beef, Ham, Turkey, Tuna or Chicken salad
Cheeses – Provolone, Cheddar, Swiss, American or Pepper jack
Breads – White, Wheat, 6” Hoagie, Spinach or Tomato Herb Wrap

Sides Items - Chips, Pretzels, Pasta Salad, Potato Salad, Coleslaw, Fresh Fruit, Fruit Salad, Cookies (2 per), Brownie
Beverages - Canned Soda, Bottled Water or Soda

Sandwich only – $3.49 each
Sandwich and two Sides – $4.99 each
Sandwich and two Sides w/ Canned Beverage - $5.45 each
Sandwich and two Sides w/ Bottled Beverage – $5.99 each
**Cold Salads (can be entrée or bulk)**

Spinach Salad  
Grilled Chicken Salad  
Neptune Salad  
Thai Chicken Salad  
Santa Fe Salad  
Buffalo Chicken salad  
BLT Cobb Salad  
Chicken Caesar  
Chicken Salad Supreme  
Fruit Salad  
Greek Salad  
Chef Salad  
Italian Chop Chop  

$4.59 per person (includes assorted Dressings and Canned Soda). Bottled Soda or Water can be substituted for $.54.

**Gourmet Sandwiches**

Balsamic Glazed Chicken & Sundried Tomato Spread  
California Wrap  
American Hoagie  
Chef Salad Wrap  
Chicken Caesar Wrap  
Chicken Cordon Bleu  
Chicken Salad Croissant  
Fajita Panini  
Italian Grinder  
Pesto Grilled Chicken Foccacia  
Roast Beef, Swiss, Red Onion and Horseradish Mayo  
Rustic Italian Panini  
Southwest Chicken Wrap  
Steak Salad Wrap  
Texas BLT  
Triple Decker Club  
Turkey & Swiss Croissant  

Sandwich only – $4.49 each  
Sandwich and two Sides – $5.99 each  
Sandwich and two Sides w/ Canned Beverage - $6.45 each  
Sandwich and two Sides w/ Bottled Beverage – $6.99 each
**Gourmet Side Salads** ( $1.25 per person)

* Cucumber, Grape Tomatoes, Fresh Mozzarella & Basil (optional additions: pepperoni, cappicola)
* Potato Salad (Mustard, German, Loaded, Red Potato)
* Sesame Noodle Salad
* Cucumber, Tomato, Onion
* Roasted Vegetable w/ Shredded Parmesan (optional with orzo, cranberries, sunflower seeds & feta)
* Artichoke, Tomato, Calamata Olives
* Grilled Bread
* Barley & Mushroom Salad
* Asparagus & Mushroom Salad
* Celery & Soppressata Salad
* Green Bean & Bacon Salad
* Sesame Noodle Salad
* Antipasto Salad
* Toasted Barley Salad w/ Red Pepper, Corn & Grilled Portobello
* Marinated Asparagus Salad
* Thai Noodle Salad
* Black Bean Salad
* Green Bean & Fingerling Potato Salad
* Antipasta Pasta Salad
* Crunchy Thai Salad
* Orzo Salad
* Roasted Potato, Red Onion, Green Bean & Rosemary Vinaigrette
* Apricot Barley Salad

They can be added to box lunches but count as two sides with at least 48 hours notice.
**Appetizers (Tier 1) $2.00 per person**
* Buffalo Style Chicken Wings
* Hot Spinach Artichoke Dip w/ Tortilla Leaves
* Assorted Mini Ham & Turkey Rolls
* Fried Chicken Strips w/ Assorted Sauces
* Mini Quiche
* BBQ or Sweet Sour Meatballs
* Italian Sausage Stuffed Mushrooms
* Nacho Chips & Queso
* Nacho Chips & Salsa
* Breaded Mushrooms
* Mini Egg Rolls w/ Sweet N Sour or Sweet Spicy Mustard
* Toasted Ravioli w/ Fresh Marinara
* Seasonal Fruit Display
* Fruit & Cheese Display
* Cold Spinach Dip w/ Tortilla Leaves or Gourmet Crackers
* Vegetable Crudite Tray

**Appetizers (Tier 2) $2.50 person**
* Shrimp & Black Bean Quesadilla
* Crab Cakes w/ Chipotle Aioli
* Chicken Satay w/ Sweet Chili Sauce
* Thai Chicken Spring Roll
* Mini or Large Brie Encrouté
* Four Cheese Roasted Garlic Bouches
* Spiced Chili w/ Cheddar Asiago Straws
* Boursin & Shrimp Fillo Purses
* Mini Beef Wellington
* Carved Beef, Turkey or Ham w/ Sweet Rolls or Biscuits served with Horseradish, Honey Mustard and Pesto Aioli
* Coconut Breaded Chicken
* **Gourmet** Cheese and Fruit Display
* Cucumbers Cups Stuffed w/ Smoked Salmon & Caper Cream Cheese
* Seared Ahi Tuna w/ Wasabi and Pickled ginger
* Grilled Asparagus wrapped with Proscuitto (served w/ lemon aioli)
* Shrimp Cocktail w/ Zesty Horseradish
* Antipasta Platter (Olives, Gourmet Meats & Cheeses, Roasted Peppers, etc.)
* Assorted Canapés
* Crab Rangoons w/ Lemon Soy Dipping Sauce
*All entrée are served with a starch, vegetable and a roll.

**Tier 1 Entrees ($7.49 per person)**

* Chicken Breast Stuffed w/ Smoked Gouda wrapped in proscuitto
* Chicken Parmesan
* Roast Beef Served Gravy or Au Jus
* Roast Turkey w/ Pan Gravy
* BBQ Brisket of Beef
* Pesto Rubbed Pork Tenderloin
* Pork Chop Stuffed w/ Apple, Champagne Grapes and Brioche
* Lemon Pepper Tilapia
* Crab & Shrimp Stuffed Sole w/ Lemon Hollandaise
* Beef or Vegetable Lasagna
* Manicotti w/ Vodka Sauce
* Brown Sugar & Bourbon Glazed Pork Tenderloin w/ Balsamic Caramelized Onions
* Slow Roasted Flank Steak Asian Style, Southwest or Contemporary

**Tier 2 Entrees ($9.49 per person)**

* Beef Wellington
* Beef Tenderloin w/ Rosemary Jus
* Salmon w/ Caramelized Red Onion and Orange Glaze
* Lemon Artichoke Chicken
* Roasted Chicken Filled w/ Chevre Cheese & Sundried Tomatoes with Roasted Red Pepper Coulis
* Garlic Infused Prime Rib
* Herb Encrusted Lamb Chops
* Portobello Chicken
* Mahi or Halibut w/ Pineapple Salsa or Mediterranean Relish
* Horseradish and Potato Encrusted Salmon
* Fruitti Del Mar over Bow Tie
* East Coast Crab Cakes w/ Chipotle Aioli
* Grilled Salmon w/ Sundried Tomato Cream Sauce
* Grilled Fresh Seasonal Fish w/ Scampi of Shrimp & Scallops
Sides (if not ordering entrees $1.99/ person)
Grilled Asparagus w/ Lemon Butter
Roasted Baby Vegetables
Butternut Squash w/ Sweet Honey Butter
Garlic Mashed Red Potatoes
Caramelized Sweet Potatoes
Saffron Rice
Twice Baked Potatoes
Haricot Vert and Red Pepper Sauté
Gingered Fresh Green Beans
Chive Horseradish New Potatoes
Sautéed Zucchini, Yellow Squash and Baby Carrot w/ Fresh Thyme and Oregano
Sautéed Zucchini, Baby Carrots and Grape Tomatoes
Fresh Sautéed Green Beans w/ Baby Bellas and Sweet Peppers
**Desserts Tier 1 ($1.50 per person)**
* Carrot Cake w/ Lemon Infused Icing
* Key Lime Pie w/ Raspberry Coulis
* White Chocolate Bread Pudding
* Strawberry Shortcake w/ Lemon Curd
* Wild Berry or Apple Crostata
* Lemon Pound Cake w/ Fresh Berry Sauce
* Mini Chocolate Cups Filled Baileys or Kaluha (Must be 21)
* Chocolate Swirl Cheesecake w/ Shaved White Chocolate and Berries
* New York Style Cheesecake w/ Fresh Fruit Topping
* Chocolate Cake
* Assorted Fruit Pies
* German Chocolate Cake
* Pecan, Pumpkin, Chocolate Cream or Lemon Chiffon pie

**Desserts Tier 2 ($2.25 per person)**
* Raspberry Truffle Cake
* Double Chocolate Ganache Cake
* Chocolate Tiramisu
* White Chocolate Strawberry Amaretto cake
* Cappuccino Cake
* Chocolate Lava
* Raspberry Top Cascade
* Crème Caramel
* Trio of Chocolate Truffle Cakes
* Assorted Petit Fours
* Assorted Truffles

Sheet Cakes –
1/4th - $20.00
½ - $40.00
Full Sheet Cake - $75.00

These menu selections are limited only by our imagination. Our culinary team strives to exceed your every need.

Contact our Chef: Pete Combs
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