



*Creative
Caterers*
Corporate & Cocktails

Breakfast Menu

"I'M A NATIVE NEW YAWKER" BAGELS PLATTER, \$4.95 PER GUEST, SIX PEOPLE MINIMUM

Full or Mini Sized Bagels and Bialys. Served with Butter, Fruit Preserves and Assorted Cream Cheeses

"I ATE BREAKFAST AT THE RITZ ONCE" BREAKFAST PASTRIES PLATTER (MINI-SIZE TRAY \$6.95, LARGE PASTRIES \$5.95 PER GUEST), SIX PEOPLE MINIMUM

An Assortment of Bagels, Muffins, Danishes, Croissants, Scones, and Homemade Breakfast Bread Served with Fruit Jam, Butter and Assorted Cream Cheeses

"I'M REALLY NOT A SWEETS KIND OF PERSON" SAVORY PASTRIES PLATTER \$6.95 SIX PEOPLE MINIMUM

An Assortment of Bagels, Hand Pies, Savory Muffins, Pinwheels, Mini Quiches, Scones and More!

"MAY I BORROW A PIECE OF GUM?" SMOKED SALMON TRAY, \$16.95 PER GUEST, SIX PEOPLE MINIMUM

Smoked Salmon, Hard Boiled Eggs, Red Onion, Caper Berries, Sliced Tomatoes, Lemon Wedges, Sliced Cucumbers, With A Tray of Assorted Miniature Bagels, Flavored Cream Cheeses and Sweet Butter.

"I'VE HEARD THE QUEEN LOVE THESE" SAVORY MINIATURE SANDWICHES & PINWHEELS (TWO PER GUEST), \$9.95 PER GUEST, SIX PEOPLE MINIMUM

- Brie, Bacon and Grilled Apricot on Mini Croissant
- Chicken Cordon Bleu "Sliders" on Mini Brioche
- Quail Eggs, Tomatoes, Lettuce and Bacon on Honey Bread
- Turkey, Swiss cheese and Sundried Tomato Spread Pinwheel
- Sriracha Spiked Egg salad with Celery Pinwheel
- Ham, Cheddar and Tomato Chutney Wrap

🎵 EVERY NOW AND THEN I FALL APART 🎵 " BREAKFAST MEXICAN TOSTADAS \$10.95 PER GUEST, EIGHT PEOPLE MINIMUM

- Scrambled Eggs or Fried Eggs
- Corn Tostadas
- Pico de Gallo
- Guacamole
- Salsa
- Sour Cream

"EDIBLE BATTERIES" BREAKFAST EGG SANDWICHES (CHOICE OF BRIOCHE, WHOLE WHEAT ROLLS, WRAPS OR ENGLISH MUFFINS), \$7.95 PER PERSON, EIGHT PEOPLE MINIMUM

- Plain Fluffy Eggs
- Black Forest Ham, Aged Cheddar Cheese & Double Smoke Bacon
- Mexican: Jack Cheese, Tomatoes, Peppers and Chorizo
- Grilled Seasonal Vegetables
- Baby Spinach & Wild Mushrooms, White Cheddar Cheese

"THIS IS SO CUTE, PLL PIN IT ON MY BOARD" INDIVIDUAL YOGURT PARFAITS, \$6.95 PER PERSON, WITH GREEK YOGURT \$7.95 PER PERSON.

Individual Cups of Yogurt Layered with Seasonal Berries, Bananas and Homemade Granola

"IF YOU BUILD IT, THEY WILL COME (AND EAT IT)" YOGURT BAR, \$9.95 PER GUEST, SIX PEOPLE MINIMUM

California Breakfast Parfait, Bowl of Organic Low-Fat Plain, Strawberry and Vanilla Yogurt, Homemade Granola, Sliced Bananas and Seasonal Berries

"THIN FRENCH PANCAKES GIVES ME THE CREPES". SWEET & SAVORY CREPES, \$9.95 PER GUEST, SIX PEOPLE MINIMUM

CHOOSE UP TO 3 OPTIONS:

- Nutella and Banana
- Strawberry and Chocolate
- Berries and Cream
- Cinnamon Apple
- Seasonal Vegetables and Asiago Cheese
- Mushroom, Gruyere Cheddar & Spinach
- Ham and Cheddar Cheese

"DID YOU HEAR ABOUT THE ANGRY PANCAKE? IT JUST FLIPPED!" PANCAKES, \$7.95 PER PERSON, 8 PEOPLE MINIMUM

Choice of Stack of Buttermilk, Strawberry, Banana Pancakes or Grand Marnier Cinnamon French toast. Served with Pure Maple Syrup and Sweet Butter Served Warm in A Chafing Dish

"YOU'RE NOT BEING A SWEET POTATO?" "YES, I YAM!" SWEET POTATO TOAST BAR (A GLUTEN-FREE BREAKFAST OPTION). EIGHT PEOPLE MINIMUM \$12.95

CHOOSE UP TO 8 OPTIONS:

- Smashed Avocado
- Black Bean Spread
- Micro Greens
- Smoked Salmon
- Brie
- Sliced Turkey
- Chopped Tomatoes
- Peanut Butter
- Arugula
- Kimchi
- Soft Cooked Eggs
- Sliced Ham
- Edamame
- Chopped Bacon
- Feta Spread
- Cucumber
- Shredded Cheddar
- Soft Tofu

"THIS CALLS FOR A TOAST!" AVOCADO TOAST BAR. EIGHT PEOPLE MINIMUM \$11.95

CHOOSE UP TO 8 OPTIONS:

- Chopped Roasted Vegetables
- Black Bean Spread
- Micro Greens
- Smoked Salmon
- Brie
- Sliced Turkey
- Chopped Tomatoes
- Peanut Butter
- Arugula
- Kimchi
- Soft Cooked Eggs
- Sliced Ham
- Edamame
- Chopped Bacon
- Feta Spread
- Cucumber
- Shredded Cheddar
- Soft Tofu

"I'VE GOT 99 PROBLEMS BUT FIBER AIN'T ONE" VEGAN OVERNIGHT OATS OR CHIA SEED PUDDING, 6 PEOPLE MINIMUM \$7.95

CHOOSE UP TO 3 OPTIONS:

- Almond, Chia and Strawberry
- Banana, Pecan and Hazelnut
- Chocolate Chip
- Peanut Butter and Banana
- Orange Cream (with Coconut Milk)
- Apple Pie with Cinnamon
- Pineapple and Coconut

"I STARTED DOING CROSSFIT AND I WON'T STOP TALKING ABOUT IT" KETO FRIENDLY EGG CUPS. \$9.95 PER PERSON, 6 PEOPLE MINIMUM

CHOOSE UP TO 3 OPTIONS:

- Eggs, Bacon & Cheddar
- Eggs, Mozzarella and Basil
- Eggs, Roasted Vegetables & Asiago Cheese
- Eggs, Broccoli & Cheddar Cheese
- Eggs, Bacon & Ham
- Eggs & Cheese

BREAKFAST PACKAGES (FOR THE LOW BUDGET INCLINED):

Breakfast Combo #1. Six People Minimum: \$9.95

- Assorted Breakfast Pastries and Bagels. Served with Butter, Fruit Preserves and Assorted Cream Cheeses
- Fruit Salad

Breakfast Combo #2. Six People Minimum: \$11.95

- Assorted Breakfast Pastries and Bagels. Served with Butter, Fruit Preserves and Assorted Cream Cheeses
- Fruit Salad
- Orange Juice or Coffee

Breakfast Combo #3. Six People Minimum: \$13.95

- Assorted Breakfast Pastries and Bagels. Served with Butter, Fruit Preserves and Assorted Cream Cheeses
- Fruit Salad
- Orange Juice
- Coffee

Breakfast Combo #4. Six People Minimum: \$16.95

- Assorted Breakfast Pastries and Bagels. Served with Butter, Fruit Preserves and Assorted Cream Cheeses
- Fruit Salad
- Assorted Mini Parfaits (4oz)
- Orange Juice
- Coffee

"It Was an Epic Last Night, Need Heavy Food Now!" American Breakfast, \$21.95 Per Guest, Eight People Minimum

- Scrambled Eggs
- Bacon OR Sausage
- Home Fried Potatoes
- Assorted Toasts
- Breakfast Pastries and Bagels
- Served with Butter and preserves
- Fresh Fruit Salad
- Freshly Squeezed Orange Juice

"New Year, New Me!" Healthy Menu Package, \$24.95 Per Guest, Eight People Minimum

- Assorted Whole Grain Bagels, Muffins and Croissants
- Green Shots (Celery, Spinach, Kale & Green Apple) or Berry Smoothie Shots (Berries & Coconut Milk) (4 oz)
- Hard Boiled Eggs
- Seasonal Fruit Salad
- Low Fat Yogurt Parfaits
- Strawberry and Quinoa Power Bar

Beverages

- Medium Roasted Coffee (Milk, Skim, Half & Half, Sugars, Sweeteners, Stirrers & Cups) \$2.75 per Person
- Decaf Roasted Coffee (Milk, Skim, Half & Half, Sugars, Sweeteners, Stirrers & Cups) \$2.75 per Person
- Iced Coffee (Ice, Milk, Skim, Half & Half, Sugars, Sweeteners, Straws & Cups) \$3.25 Per Person
- Freshly Brewed Iced Tea with Lemon (Sweetened or Unsweetened) \$3.95 per person
- Tea Service (Assorted Herbal and Lipton Tea, Sugars, Sweeteners, Stirrers & Cups) \$2.75 per Person
- Hot Chocolate (with Marshmallow) \$3.95
- Full Coffee Service (Regular Coffee, Decaf Coffee and Tea Service, Milk, Skim, Half & Half, Sugars, Sweeteners, Stirrers & Cups) \$5.95 per Person
- Freshly Squeezed Orange Juice \$3.95 per Person
- Bottled Juices (Orange, Cranberry, Apple and Ruby Red) \$3.95 per Bottle
- Bottled Water \$2.50 per Person
- Canned Sodas (Coca Cola and Pepsi Products) \$2.50 per Person
- Snapple Iced Teas (Assorted) \$3.95 per Person

Lunch Packages

LUNCH BOX A \$16.95 PER GUEST

-A Sandwich or Wrap -Potato Chips -Cookies

LUNCH BOX B \$21.95 PER GUEST

-A Sandwich or Wrap -Side Salad -Fruit Salad -Cookies

LUNCH BOX C \$24.95 PER GUEST

A Sandwich or Wrap - Side Salad - Fruit Salad -Potato Chips -Cookies

SANDWICHES PACKAGES (8 Guests Minimum Order)

SANDWICH A LA CARTE

\$10.95 PER GUEST

-Assorted Sandwiches and Wraps

SOUP AND SANDWICH

\$12.95 PER GUEST

-½ Sandwiches and Wraps
-One Soup Selection

SANDWICH COMBO 1

\$13.95 PER GUEST

-Assorted Sandwiches and Wraps
-One side of Your Choice Pasta of the Day, Grain of the Day, Potato of the Day or Mixed Greens Salad

SANDWICH COMBO 2

\$17.95 PER GUEST

-Assorted Sandwiches and Wraps
-One side of Your Choice Pasta of the Day, Grain of the Day, Potato of the Day or Mixed Greens Salad
-Dessert Platter or Fruit Salad

SANDWICH COMBO 3

\$21.95 PER GUEST

-Assorted Sandwiches and Wraps
-Two Sides of Your Choice Pasta of the Day, Grain of the Day, Potato of the Day or Mixed Greens Salad
-Dessert Platter

SANDWICH COMBO 4

\$24.95 PER GUEST

-Assorted Sandwiches and Wraps
-Two Sides of Your Choice Pasta of the Day, Grain of the Day, Potato of the Day or Mixed Greens Salad
-Fruit Salad
-Dessert Platter

AFTERNOON TEA SANDWICHES \$10.95 PER GUEST

-Smoked Turkey, French Brie
-Hand Carved Smoked Salmon with Chives Cream Cheese
-Devilled Eggs Salad and Grain Mustard
-Chicken Tarragon Salad
-Black Forest Ham, French Brie and Honey Cup Mustard

HEARTY SOUPS

\$6.95 per Guest for Vegetable, Chicken or Beef, \$8.95 per Guest for Seafood
Served with Homemade Rolls and Sweet Butter

- Vegetable Jambalaya
- Lentil
- Broccoli Cheddar
- Classic Minestrone
- Ten Vegetable
- Roasted Butternut Squash
- Vegetarian Split Pea ...
- Tuscan White Bean with Spinach
- And Many More...

Heroes by the Foot \$42.95 PER FOOT

Minimum 3- Feet One Foot Serves Approximately 6 Guests

GRILLED CHICKEN Provolone Cheese, Lettuce and Tomato with Rosemary Mayonnaise

AMERICAN Roast Beef, Roast Turkey, Baked Virginia Ham with Swiss Cheese, American Cheese, Lettuce and Tomato

TURKEY Sliced Roast Turkey, Crispy Bacon, Jarlsberg Cheese, Lettuce, Tomato, and Roasted Onion Mayonnaise

ITALIAN Capicola, Genoa Salami, Pepperoni, Provolone, Onion, Oil & Vinegar, Lettuce and Tomato

VEGETARIAN Roasted Vegetables, Lettuce, Tomato, Fresh Mozzarella, Roasted Peppers, Sun-dried Tomatoes and Balsamic Vinegar

SANDWICHES \$10.95

GOURMET SANDWICHES (Mini Sandwiches- Add \$1.00 Per Person)

TURKEY BLT – Oven Roasted Turkey, Crispy Bacon Lettuce and Tomato with Mayo

OVEN GOLD TURKEY & ROAST BEEF – Thinly Sliced Red Onion, Oil & Vinegar, Provolone, Lettuce and House Mustard

FRESH BAKED TURKEY - Apple Slices, Butter, Swiss , Arugula and Mayo

TURKEY MEATLOAF – Lettuce, Tomato and Cranberry Spread

HERB GRILLED CHICKEN – Dijon Mustard, Sliced Pickles with Tomato and Fennel

MOROCCAN CHICKEN - Thinly Sliced Red Onions, Spinach and Olive Mayo

BBQ CHICKEN - Bacon, Cheddar, Cole Slaw, Lettuce and Tomato

MISO GLAZED CHICKEN – Sliced Cucumber, Asian Slaw, Lettuce and Spicy Asian Spread

CHICKEN PARMESAN - Chicken Cutlet, Traditional Marinara Sauce, Fresh Mozzarella and Romaine Lettuce

HAM – Caramelized Onions, Cheddar, Lettuce, Tomato, Mustard

BLACK FOREST HAM – Brie Cheese, Honey Mustard, Lettuce and Tomato

HAM – Cucumber, Alfalfa Sprouts, Avocado, Sriracha Mayo

ITALIAN SANDWICH – Salami, Ham, Prosciutto, Provolone, Roasted Peppers, Arugula, Olive Oil & Red Wine Vinegar

REUBEN - Corned Beef, Butter, Swiss Cheese, Sauerkraut and Thousand Island Spread

ROAST BEEF - Watercress, Tomato, Havarti Cheese with Chipotle Mayo

ROAST BEEF – Caramelized Mushroom & Shallots, Blue Cheese & Spinach

ROAST BEEF -Sliced Cucumber, Arugula, Tomatoes and Horseradish Mayo

BBQ TOFU – Asian Slaw and Leaf Lettuce

PORTOBELLO STACK - Grilled Portobello with Balsamic, Fresh Mozzarella, Roasted Peppers & Arugula

GREEN GODDESS – Watercress, Cucumber, Sprouts , Tomato, Garden Greens, Avocado & Green Goddess Spread

GRILLED VEGETABLE – Grilled Eggplant, Yellow & Green Zucchini, Roasted Peppers, Goat Cheese and Pesto

VEGETABLE LOAF – with Lettuce, Tomato and Marinara

CLASSIC DELI STYLE

TURKEY -Turkey, American cheese, Tomato and Mixed Greens with Mayo

HAM -Ham with Leaf Lettuce and Tomato with Mayo

BLACK FOREST HAM Aged Cheddar, Lettuce, Vine Ripen Tomato

EGG SALAD CLASSIC Egg Salad, Radishes, Chives and Alfalfa Sprouts

CHICKEN SALAD Old Fashioned Chicken Salad with Tomato and Leaf Lettuce

TUNA -Tuna Salad with Lettuce, Tomato and Mayo

CORNED BEEF (Extra Lean) Imported Swiss Cheese, Dijon Mustard

PASTRAMI (Extra Lean) Imported Provolone Cheese, Dijon Mustard

PREMIUM SANDWICHES (ADD \$6.00 PER PERSON)

LEMON HERB GRILLED JUMBO SHRIMP Arugula, Sun Dried Tomatoes and Yogurt Dill Dressing

BAJA SHRIMP Lime Cilantro Grilled Shrimp, Avocado, Tomatoes, Red Onions and Salsa Verde

GRILLED AHI TUNA Asian Slaw, Mixed Greens and Wasabi Cream

GRILLED FLANK STEAK Grilled Portobello mushroom, Roasted Tomatoes, Sautéed Spinach and Blue Cheese

PANINI SANDWICHES \$11.95

ASSORTED WRAPS \$10.95

THE LUNCH BUFFET SECTION

Assorted Dinner Rolls & Butter

VIP Buffet (ROOM TEMPERATURE) \$32.95

-Sliced Chicken Breast -Grilled Salmon Fillet -Sliced Sirloin
-Rosolli Potato Salad (Beets & Yukon) -Grilled Seasonal Vegetables -House Garden Salad

Fully Loaded Potato Bar \$21.95

10 GUESTS MINIMUM

-Beef Chili -Chopped Broccoli -Sautéed Mushrooms -Sour Cream
-Shredded Cheese -Chopped Tomatoes -Bacon -Scallion -Butter

Burger and Hot Dog Bar \$24.95

10 GUESTS MINIMUM

-Beef Burger -Veggie burger -Turkey burger -All Beef Hot Dogs
-Regular Fries -Sweet Potato Wedges -Coleslaw or Potato Salad
-Platters of Onion, lettuce, Tomato, pickles, salt, pepper, burger buns, and cheeses
-Ketchup, mustard, Mayo, Pesto, Chipotle Aioli and BBQ Sauce

Salad Bar \$18.95

8 GUESTS MINIMUM -Assorted Dinner Rolls & Butter

- Three Greens (Romaine, spinach, arugula and Organic Greens)
- Eight Combination of Vegetables & Cheeses
- Four Dressings
- Three Proteins
- Homemade Croutons

SELECT UP TO SIX (7) ITEMS FROM THE FOLLOWING VEGETABLES

- Mushrooms -Roasted Corn -Green Peas -Grilled Eggplant -Roasted Brussels sprouts -Roasted zucchini -Carrots
- Roasted Sweet potatoes -Roasted Cauliflower -Asparagus -Fresh Avocado- -Edamame -Steamed Broccoli
- Bell Peppers -Red Onions -Pickled Radish -Artichoke hearts -Tomatoes -Water chestnut -Sliced Almond
- Walnuts -Sunflower Seeds -Peanut -Sesame Noodles -Cheddar -Mozzarella -Goat Cheese -Feta
- Pepper Jack -Crumbled Blue Cheese -Parmesan Cheese

PICK UP TO THREE (3) ITEMS FROM THE FOLLOWING MEATS & PROTEINS

- Grilled Chicken - Italian Tuna (no mayo), Tuna Salad (with Mayo), -Fresh Turkey, -Tofu
- Grilled Ahi Tuna (add \$3.00 pp)- Grilled Steak (add \$3.00 pp)

Grain Salads \$6.95

- VEGETARIAN COUS-COUS SALAD
- KALE & QUINOA RAINBOW SALAD – Red Beets, Sweet Potato, Almonds, Avocado
- SIMPLE QUINOA SALAD – with Spinach walnuts and Olive Oil
- LENTIL SALAD W/QUINOA – French Green Lentil, Quinoa, Cilantro, Ginger, Carrots with a Lemony Madras Redd Wine Vinaigrette
- SPRING WHEAT BERRY SALAD – Asparagus, Radish, Shallots, Dried Fruit, Red Pepper Flakes, Olive Oil and Red Wine Vinegar
- FARRO W/BUTTERNUT SQUASH – Wilted Arugula, Olive Oil and Roasted Butternut Squash
- BASMATI RICE SALAD Sautéed Mushrooms, Sundried Cranberries, Scallions and Orange Champagne Vinaigrette
- WILD RICE SALAD - Wild Rice Blend with Tarragon Oil, Walnuts, Sweet Green Peas, Red Bell Peppers and Corn Kernels
- THREE BEAN SALAD W/WILD RICE - Wild Rice Blend with Kidney Beans, Garbanzo Beans, Black Beans, and Green Peas
- BLACK BEAN and CORN SALAD - with Chipotle Honey Vinaigrette

Pasta and Noodles Salads \$6.95

(Choose Between Penne, Fusilli, Orzo, Rigatoni, Orecchiette, Gnocchi, Cheese Tortellini, Elbow or Bowtie Pastas)

- FARMHOUSE PASTA SALAD Carrots, Bell Pepper, Apple, Mushrooms & Scallions, w/Rosemary-Thyme Vinaigrette
- AVOCADO CAPRESE SALAD – Cherry Tomatoes, Mozzarella, Avocado, Spinach w/Garlic -Basil Vinaigrette
- BROWNED BUTTER PASTA – Broccoli Rabe, Toasted Pine Nuts, Shaved Parmesan
- ITALIAN PASTA SALAD – Artichoke, Hearts, Mozzarella, Chopped Cucumber, Cherry Tomatoes, Red Onions, Green Olives, Scallion, Sliced Radishes, Celery, Parsley with an Artichoke, Dijon, Basil Vinaigrette
- PASTA SALAD PRIMAVERA Roasted Seasonal Vegetables, Tri-Color Peppers, Cherry Tomatoes, Parmesan Cheese and Olive Oil
- SUN DRIED PESTO with Fresh Mozzarella, Fresh Basil and Shaved Parmesan Cheese
- TRADITIONAL MACARONI SALAD- Peas, Carrots, Celery and Ranch Mayo
- RAINBOW ANTI PASTA Cubed Italian Meats, Provolone, Tomatoes, Kalamata Olives, Roasted Peppers, Artichoke Hearts, Red Onions, Sliced Pepperoncini, Italian Vinaigrette
- GRILLED TUSCAN VEGETABLE House Mozzarella, Broccoli and Portobello

Green Salads \$5.95

- ARUGULA SALAD, with Avocado, Grapefruit, Plum Tomato Wedges, Fried Shallots and Grapefruit Sections
- GRILLED WATERMELON SALAD with Arugula, Pistachios, Fresh Mint, Feta Cheese, English Cucumber
- OVEN ROASTED YELLOW AND RED BEETS with Arugula, Chopped Walnuts, Avocado, Goat Cheese & Cranberries
- HOUSE GREENS Mixed Greens, Watercress, Frisee, Grape Tomatoes, Endives, Cucumbers and Radishes
- GREEK Romaine Hearts topped with Red and Green Peppers, Cucumbers, Tomatoes, Red Onions, Kalamata olives, Stuffed Grape Leaves & Feta Cheese, Sprinkled with Fresh Oregano
- CLASSIC CAESAR Our Own Homemade Croutons and Shaved Fresh Parmesan Cheese over Romaine Hearts
- CHOPPED Diced Cucumber, Bell Peppers, Avocado, Corn, Black Olives and Tomatoes over Chopped Romaine
- BABY KALE CAESAR SALAD with Shaved Pecorino, Brioche Croutons
- SPINACH SALAD Fresh Berries, Feta Cheese, Cherry Tomatoes, and Crushed Walnuts
- ROASTED CAULIFLOWER Spinach, Roasted Butternut Squash, Parmesan Cheese, Fresh Mint and Tomatoes
- ASIAN SALAD Over Baby Spinach, Mandarin Oranges, Grilled Mushrooms, and Roasted Carrots with Toasted Black and White Sesame Seeds
- MEXICAN Baby Greens, Tomatoes, Cucumber, Avocado, Black Bean and Corn Relish Topped with Tortilla Strips
- PEAR SALAD Arugula, Endive, Anjou Pears, Cherry Tomatoes, Walnuts and Goat Cheese Croquettes
- The ABLT SALAD Multi Colored Cherry Tomatoes, Arugula, Crumbled Bacon and Avocado
- PANZANELLA GOAT CHEESE SALAD Cucumber Medallions, Wedge Plum Tomatoes, Red Onions, Goat Cheese, Kalamata Olives, and House Croutons

Potato Salads \$5.95

- ROASTED HERB POTATOES SALAD Dijon Mustard, Champagne Vinaigrette, Olive Oil, Chopped Shallots & Herbs
- CLASSIC POTATO SALAD Mayo, Celery and Green Peas, Carrots
- TEXAS STYLE NEW POTATO SALAD with Red Wine Vinegar and Cilantro
- DOWN SOUTH POTATO SALAD Bacon, Scallions, Roasted Corn, Chopped Tri-color Peppers and Chipotle Aioli
- ROASTED SWEET POTATO SALAD with Cilantro, Lime, Olive Oil, Edamame and Chopped Onions
- GRILLED BABY POTATO SALAD with Sliced Red Onion Champagne Vinegar, Parsley, Salt & Vinegar
- MEDITERRANEAN NEW POTATO SALAD with Asparagus and Basil – Almond Pesto and Shaved Parmesan

THE ENTREES

Served with One (1) Choice of Starch & One (1) Choice of Vegetable Side,
Mixed Green Salad & Basket of Rolls with Sweet Butter

Choose One Entrée (1) \$22.95

Choose Two Entrées (2) \$26.95

Choose Three Entrées (3) \$32.95

POULTRY ENTREES

- SOY GINGER GLAZED ROULADE OF CHICKEN with Spinach and Shiitake Mushrooms
- PECAN CRUSTED CHICKEN MEDALLIONS with Shallots, Fennel with a Bourbon Reduction
- COCOA RUBBED CHICKEN THIGHS with Orange-Pomegranate Salsa
- ROASTED GARLIC LEMON HERB CHICKEN Fresh Lemon Zest, Roasted Garlic and Herbs
- CHICKEN MILANESE Parmesan Crusted Chicken Breast Garnished with Baby Spinach, Tomatoes and Balsamic Sauce
- SESAME CRUSTED TERIYAKI CHICKEN with Sautéed Bok Choy
- FOUR HERB CHICKEN AND MUSHROOMS Rosemary, Thyme, Tarragon, Sage, Mushrooms with Beurre Blanc Sauce
- HERB "FAUX-TISSERIE" CHICKEN – (Bone In)
- SOUS VIDE CHICKEN Dillweed, Paprika, Garlic and Lemon Zest with a Creamy Chardonnay Reduction
- HERB GRILLED CHICKEN BREAST with Roasted Shallots & White Wine Reductions
- KOREAN STICKY CHICKEN (BONE IN) with BBQ Sauce & Honey with Scallions & Sesame Seeds
- SAUTEED TURKEY IN MUSTARD CREAM SAUCE with Tarragon, Garlic and White Wine
- CHICKEN TIKKA MASALA – Chicken Marinated in Yogurt and Spices in a Tomato Cream Sauce
- EXTRA CRISPY SOUTHERN FRIED CHICKEN - Homemade Fried Crispy Chicken with Southern-Style Seasoning
- GARLIC & PAPRIKA CHICKEN LEGS- Deliciously Baked Crispy, Juicy and Tender Chicken Drumsticks with a Garlic and Smoked Paprika Spice

PORK ENTREES

- GRILLED PORK CHOPS: with Fresh Plum Sauce, Red Onions, Garlic, Rosemary and Worcestershire Sauce
- BRAISED PORK: with Sherry Port Wine Gravy, Leeks and Fennel
- PORK CHOPS: With Creamy Garlic and Herb Wine Sauce
- LATIN STYLE ROAST PORK "PERNIL": With A Special Mojo Sauce
- HONEY-GLAZED BABY BACK RIBS: with a Whiskey Marinade
- SOUTHERN STYLE BBQ RIBS: With House Special BBQ Sauce

BEEF, LAMB AND VEAL ENTREES

- BEEF BOURGUIGNON Pearl Onions, Carrots, Potatoes and Dry Red Wine and Cognac
- BULGOGI BEEF BBQ
- SHERRY & BALSAMIC GLAZED SIRLOIN Topped with Sautéed Mushrooms and Caramelized Onion
- GRILLED STEAK WITH GREEN CHIMICHURRI SAUCE with Smoked Paprika, Red Sweet Peppers, Parsley, Olive Oil and Red Wine Vinegar
- BEEF STEAK with Chipotle and Herb Butter, Onions and Pepper Sauté
- PARMESAN & HERB CRUSTED BEEF TENDERLOIN
- BABY LAMB CHOPS with Rosemary and Modena Balsamic Reduction
- SPICY CUMIN LAMB SKEWERS with Cucumber, Mint and Yogurt Dipping Sauce
- TUSCAN STYLE VEAL CHOPS with Sage, Garlic, Thyme, Rosemary and Olive Oil
- “GALBI-JJIM” – Braised Short Ribs, Carrots, Dates and Chestnuts
- MEAT LOAF Stuffed with Prosciutto and Spinach
- BRISKET OF BEEF with Roasted Potatoes and Baby Carrots
- MARINATED ROTISSERIE ROAST BEEF Slow Roasted Beef Rib Roast with Rosemary & Garlic

SEAFOOD

- PAN-SEARED SALMON with Caramelized and Braised Shallots on A Bed of Fennel and Spinach
- MISO GLAZED COD with Wasabi Pea Dust and Sesame Seeds
- SESAME-SOY SALMON with Fresh Chives and Snap Peas
- POTATO CRUSTED SALMON FILLETS Seasonal Potato Crusted Salmon Fillet garnished with Lemon
- HOISIN GLAZE SALMON with Sweet Mini Peppers Relish
- ROASTED CITRUS HERB SNAPPER with Lemon, Herbs with White Wine Reduction
- SPICY PESTO SALMON Pesto, Garlic, Red Pepper Flakes, Fresh Basil and Wild Mushrooms
- CLASSIC SHRIMP SCAMPI Garlic, Parsley, Butter, Italian Herbs, White Wine and Parmesan Cheese
- NEW ORLEANS STYLE SHRIMP Cajun Seasoning, Worcestershire Sauce, Hot Sauce and Lemon Juice
- BRANZINO LIVORNESE with Tomato, Caper and Taggiasca Olive Relish
- PAN-FRIED FLOUNDER with Poblano-Corn Relish

VEGETARIAN AND VEGAN ENTREES

- VEGAN MEATLESS “MEAT” LOAF Chickpeas, Lentils, Panko Breadcrumbs, Onions, Peppers, Flaxseed
- PUMPKIN LASAGNA with Ricotta Cheese and Swiss Chard
- CAULIFLOWER CAKES with Brown Rice, Corn and Cheddar
- QUINOA AND EGGPLANT STUFFED ZUCCHINI BOATS with Marinara Sauce and Herbs
- GENERAL TSO’S TOFU -Tofu, Broccoli, Red Peppers, Onions, Whole Chili Peppers, Soy Sauce and Sesame Seeds
- CRISPY PARMESAN TOFU with a Tomato & Onion Salad

SIDE DISHES

POTATOES \$5.95

- Mashed Potatoes Cakes
- Italian Roasted Garlic and Parmesan Potatoes
- Balsamic Roasted Potatoes with Chopped Asparagus
- Potatoes Au Gratin
- Twice Baked Potatoes with Crème Fraiche, Scallions and Bacon
- Brown Butter and Thyme Torte
- Smashed Sweet Potatoes with Garlic Parmesan Cheese

RICE \$5.95

- Mushrooms and Onions Rice Pilaf
- Cilantro and Lime Rice
- Cheddar and Broccoli Rice Casserole
- Traditional Mexican Rice
- Basmati Rice Pilaf with Chopped Vegetables
- Japchae – Lightly Cooked Fresh Vegetables with Sweet Potato Glass Noodles

VEGETABLES \$6.95

- Roasted Tricolor Carrots, Baby Beets and Sliced Radishes (Room Temp)
- Italian Roasted Vegetables
- Grilled Vegetables with Herbs and EVOO
- Honey and Balsamic Roasted Brussel Sprouts
- Sautéed Haricot Verts with Almonds
- Garlic Snow Peas and Carrots
- Chard Sesame Shishido Peppers with EVOO and Sesame Seeds

SALAD ENTREES

(Served With Assorted Rolls)

CALIFORNIA CHICKEN \$17.95

Grilled Chicken, Avocado, Asparagus, Alfalfa Sprouts, Cucumber, Carrots, Goat Cheese, Red Onion and Tomato on a Bed of Mixed Greens

GRILLED CHICKEN CAESAR \$15.95

Marinated Chicken Breast, Crisp Romaine Lettuce, Garlic Parmesan Croutons, Roma Tomatoes and Served with Caesar Dressing

GRILLED JUMBO SHRIMP \$19.95

Over Baby Greens, Toasted Hazelnuts, with Goat Cheese, Roasted Fennel, Grilled Asparagus, Grilled Eggplant and Kalamata Olives

SESAME SEARED TUNA \$21.95

Sashimi Grade Tuna, Portobello Mushrooms, Roasted Tomatoes, Caper Berries, Cellophane Noodles

MEXICAN SHRIMP SALAD ENTRÉE \$19.95

Jumbo Imported Shrimp Tossed with Homemade BBQ Sauce, Sweet Corn, Black Beans, Diced Tomatoes and Lime Vinaigrette on a Bed of Organic Field Greens

NY STYLE STRIP STEAK \$21.95

Served with Roasted Potato Salad and Champagne Dijon Vinaigrette

ASIAN GINGER IMPORTED JUMBO SHRIMP \$19.95

Served with Asian Slaw and Cellophane Noodles

GRILLED TUNA OR SALMON NICOISE \$21.95

Served with Green Beans with Lemon Zest and Shallots, Roasted Potatoes, Plum Tomatoes, Hard-Boiled Eggs and Olives

BALSAMIC GLAZED CHICKEN \$18.95

Served with Roasted Vegetables

TANDOORI CHICKEN \$17.95

Served with Basmati Rice Salad, Pea and Mint

GRILLED CHICKEN COBB \$15.95

Grilled Marinated Breast of Chicken, Avocado, Roma Tomatoes, Bacon and Blue Cheese on A Bed of Greens

THEMED BUFFETS

Served with Dinner Rolls & Butter

ITALIAN MENU PACKAGE \$25.95

- Grilled Salmon Fillet with Eggplant Caponata
- Stuffed Breast of Chicken with Baby Arugula, Roasted Peppers and Mozzarella
- Rosemary Roasted Potatoes Broccoli Salad with Sun dried Tomatoes
- Traditional Caesar Salad or Tossed Garden Salad
- Assorted Rolls, Sweet Butter or Garlic Bread

KOREAN MENU PACKAGE \$26.95

- Bulgogi – Korean Traditional Stir-Fried Soy Marinated Ribeye with Truffle Essence
- Korean Stir Fried Soy Marinated Chicken with Vegetables
- Korean Buns (Choice of Crispy Chicken /Galbi /Fish
- Brown Rice
- Spicy Soba Buckwheat Noodles, Spring Greens, Golden Beets, Half Boiled Egg, Ponzu Sauce
- Nutty Greens-Frisee, Romaine, Baby Spinach, Hazelnut, Peanut with Sweet Soy Vinaigrette

MEDITERRANEAN MENU PACKAGE \$28.95

- Chicken Kabobs – Grilled Cubed Marinated Breast of Chicken, Onions, Assorted Peppers
- Tzatziki (Cucumber, Yogurt and Dill Dip)
- Vegetable Kabobs or Shish Kabob (* Beef add \$3.00 more)
- Assorted Seasonal Grilled Vegetables or Sirloin Marinated Steak with Pepper and Onions
- Hummus - Ground Chic Peas, Sesame, Spices, Garlic, Extra Virgin Olive Oil, Lemon, Fine Herbs
- Babaghanough Ground Oven Baked Eggplant, Sesame, Spices, Garlic, Extra Virgin Olive Oil, Lemon, Fine Herbs
- Assorted Toasted Pita and Flat Breads
- Cous Cous - with Sautéed Grilled Vegetables, Fried Shallots
- Spanakopita - Feta Cheese & Spinach Turnover Traditional Greek Salad with Stuffed Grape Leaves

MEXICAN MENU PACKAGE \$29.95

- Chicken Fajitas
- Vegetable Fajitas
- Chicken Taquitos
- Burritos with Chicken,
- Rice and Refried Beans
- Assorted Quesadillas
- Yellow Rice
- Refried Beans
- White & Blue Corn Chips
- Guacamole, Pico de Gallo, Salsa & Sour cream
- Mexican Salad – Iceberg & Romaine Lettuce, Avocado, Cucumbers, Tomatoes & Jalapenos

TUSCANY MENU PACKAGE \$29.95

- Tuscan Style Roasted Chicken with Sage, Garlic, Thyme, Rosemary and Olive Oil
- Parmesan & Herb Crusted Beef Tenderloin
- Rigatoni Pasta Primavera with Roasted Seasonal Vegetables, Tri-Color Peppers, Cherry Tomatoes, Parmesan Cheese and Olive Oil
- Tuscany House Salad with Chopped Romaine, Bell Peppers, Cucumbers, Cherry Tomatoes, Black Olives, Hard Boil Eggs & Oregano Served with a Lemon-Thyme Vinaigrette
- Roasted Garlic Italian Baguette Crostini

MOROCCAN MENU PACKAGE \$28.95

- Grilled Lamb Kabobs with Moroccan Tomato Jam
- Roasted Atlantic Cod with Chermoula (Almond and Fresh Herb Sauce)
- Briks – Olive, Sun dried Tomato, Potato and Almond Turnovers
- Tunisian Cous Cous Salad with Cucumbers, Tomatoes, Olives, Parsley and Mint Carrot Salad with Cinnamon, Lemon and Honey
- Chopped Salad with Feta, Fava Beans and Scallion

AMERICAN MENU PACKAGE \$31.95

- Texas Smokey B.B.Q Chicken
- or Southern Fried Buttermilk Chicken (Bone In)
- B.B.Q Baby Back Ribs or Brisket of Beef
- Old Fashion Potato Salad
- Country Roasted Vegetables
- Classic Creamy Coleslaw
- Buttermilk Corn Bread with Sweet Butter

THAI MENU PACKAGE \$27.95

- Skewered Thai Chicken Satay with peanut sauce
- Skewered Red Curry Shrimp with Coconut Milk
- Pad Thai Noodles with Stir Fried Vegetables, Eggs and Spicy Chilly Sauce Topped with Peanuts
- Fresh Summer Rolls , Rice Paper Filled with Tofu, Carrots, Napa Cabbage, Basil, Coriander and Peanuts
- Thai Salad , Lettuce carrots, cucumber, Onions, Red cabbage, Peanuts
- Assorted Rolls, Sweet Butter

GREEK MENU PACKAGE \$26.95

- Classic Moussaka - Eggplant Layered with Ground Beef, Potatoes, Tomato Sauce and Béchamel
- Marinated Seafood Salad with Shrimp, Calamari and Octopus
- Spanakopita – Spinach and Feta Turnovers
- Traditional Greek Salad with Stuffed Grape Leaves
- Skordalia – Potato and Garlic Dip
- Assorted Grilled Pita Breads

LATIN MENU PACKAGE \$28.95

- Grilled Skirt Steak with Chimichurri
- Garlic and Cilantro Roast Chicken
- Yuca with Mojo Garlic Sauce
- Pigeon Peas with Rice
- Sweet Plantains

PARTY HORS D'OEUVRES

(Please ask us about the Seasonal Selection Available)

\$24.95 per person for 6 selections

POULTRY HORS D' OEUVRES

Skewers of Lime and Rosemary Chicken with a Roasted Pepper Aioli
Empanadas with Herb Chicken and Olive
Spicy Orange Chicken Wings
Duck Confit and Caramelized Onion Tartlet
Buffalo Chicken Crusted Meatballs

BEEF/PORK HORS D' OEUVRES

Skewers: Argentinean Beef with Chimichurri Sauce
Mini Beef Wellington
Polynesian Beef Skewers
Ono Spareribs
Lamb Lollipop with Balsamic Reduction

FISH/SHELLFISH HORS D' OEUVRES

Ahi Tuna: Five Spiced on Crispy Rice Crackers Topped with Wasabi Aioli
Shrimp: Coconut Crusted Shrimp served with a Passion Fruit Chili Dipping
Chili Shrimp: Fried Shrimp with Sweet and Spicy Chili Sauce
Soft Shell Crab Rolls: served with Homemade Tartare Sauce

VEGETARIAN HORS D' OEUVRES

Phyllo Asparagus Bianco - Fresh Asparagus Wrapped with Phyllo and Asiago Cheese
Mini-Falafel with Spiced Hummus on Pita Crisps
Wild Mushrooms & Goat Cheese Tartlet Topped with Caramelized Shallots
Japanese Egg Plant with Goat Cheese & Basil
Mushroom Arancini Balls with Marinara Dipping Sauce
Veggie Pancake on a Bed (Veggie or Kimchi)

PARTY PLATTERS

CHEESE BOARD \$12.95

A Delicious Display of Imported and Domestic Cheese with A Variety of Dried and Fresh Fruit, Nuts, Crackers and Breadsticks

CRUDITÉS \$5.95

A Variety of The Season's Best Vegetables Beautifully Displayed and Served with A Variety of Dips and Spreads

HOMEMADE CHIPS & DIP \$5.95

Tortilla Chips with Homemade Guacamole & Salsa

ANTIPASTO PLATTER \$12.95

With Balsamic Grilled Vegetables, Marinated Tomatoes, Italian Cheeses and Prosciutto, Peppered Salami, Capicola, Pesto Grilled Shrimp with Olives and Marinated Artichokes Served with Toasted Focaccia Slices

CHARCUTERIE (cured meat & cheese) \$16.95

Sopressata, Dry-Cured Smoked Ham, Black Peppercorn Salami, Cheddar, Young Manchego, Aged Gouda, Mixed Olives & Roasted Peppers Served with Sliced Ciabatta

ASSORTED JUMBO SHRIMP PLATTER \$21.95

Coconut Shrimp, Classic Shrimp Cocktail, Grilled Thai Shrimp and Garlic and Herb Shrimp Accompanied by Cocktail Sauce, Orange Ginger Dip, Rémooulade Sauce

DIM SUM ASSORTMENT \$14.95

A Selection of Vegetarian Spring Rolls, Sesame Chicken Strips, Chicken Teriyaki Dumplings, Soy Sesame Skewered Beef; Appropriate Dips.

SKEWERS \$12.95

Lemon Herb Chicken with Roasted Pepper Dip, Skewered Soy Ginger Beef, and Skewered Seasonal Grilled Vegetables with Sun dried Tomato and Herb Dip (Add Shrimp Skewers for \$4.00 additional)

SUSHI PLATTER (P/A)

An Assortment of Nigiris, Rolls including California, Tuna, Yellowtail Scallion, Spicy Tuna, Crunchy Spicy Salmon, Salmon Avocado

DESSERTS

6 Guests Minimum

TRADITIONAL COOKIE PLATTER \$5.95

Freshly Baked Cookies

THE BAR PLATTER \$5.95

An Assortment of Brownies and Blondies Chocolate-Dipped Fruits and Berries

THE DESSERT PLATTER \$5.95

A Sampling of Homemade Cookies, Brownies and Mini Pastries With, Chocolate-Dipped Fruits and Berries

MINIATURE TARTS AND PASTRIES \$5.95

A Selection of Bite Sized Pastries and Fruit Tarts Garnished with Fresh Berries and Champagne Grapes

DEATH BY CHOCOLATE \$5.95

Chocolate Everything! Brownies, Cookies, Pastries and Dipped Fruits

CREATIVE CUPCAKES (BITE-SIZED & MEDIUM) \$5.95

Assorted Flavors

MINI CHEESECAKES \$5.95

An Assortment of our Mini Cheesecakes including Plain, Chocolate Swirl & Strawberry

SLICED FRUITS PLATTER \$5.95

Presentations of Seasonal Sliced Fruit with Decorative Garnish

ASSORTED CAKEPOPS \$5.95

Vanilla, Chocolate or Red Velvet Cake