

CATERING MENU

**If You are Planning an Event from a Wedding to an Informal Dinner Party,
Please allow us to assist YOU developing a menu and plan for Your Special Event.**
(Rehearsal, anniversary, birthday, communion, office party, graduation, intimate
wedding, family event, lunch fundraising & dinner buffet...)

COLD HORS D'OEUVRE*

- Endive filled, Blue Cheese Creme Toasted Walnuts \$1.50
- Cucumber Canapé, Humus \$1.50
- Tomato Brushetta Crostini \$1.50
- Olive Tapenade Crostini \$1.50
- Stuffed Fig w/ Ricotta & Toasted Pecans \$2.50 (seasonal)
- Cheese Stuffed Mini Bell Pepper \$2.00
- Mediterranean Skewer \$2.00
- Creamed Goat Cheese, Sun Dried Tomato Cup \$2.00
- Blue Cheese Cream Canapé, Toasted Walnuts \$1.50 Party
- Pinwheel \$1.50
- Pate Canapé \$1.50
- Mini Sandwich Roll \$2.00
- Prosciutto Wrapped Mozzarella \$2.00
- White Bean Spread & Prosciutto Crostini \$2.00
- Prosciutto Wrapped Asparagus \$2.50
- Prosciutto Wrapped Bread Finger \$2.50
- Seared Ahi Tuna Canapé \$2.50
- (There are some risks to eat raw fish, consult your doctor for advice)
- Mini Cup, Crab Salad \$2.50
- Salmon Curry Rillettes Cup \$2.00
- Smoked Salmon Canapé, Herbs Spread \$2.00
- Fresh Fruits Skewer \$2.25

*Minimum 20 pieces per order

BREAD & ROLL BASKET serves 15 ppl \$2.00pp

GARLIC BREAD serves 15 ppl \$17.50

SALADS

- Classic Caesar Romaine, Croutons \$3.00pp
- Garden Salad, Mix Greens, Tomato, Cucumber \$2.50pp
- Greek Salad, Mix Greens, Pepper, Cucumber, Tomato,
Olives, Onion, Feta Cheese \$3.00pp
- Baby Greens, Cranberries, Pecans, Gorgonzola, Balsamic
Vinaigrette \$3.50pp
- Greek Pasta Salad \$3.00pp
- Mediterranean Pasta Salad, Cheese & Nuts \$3.50pp
- Mediterranean Rice Salad \$3.00pp
- Mediterranean Orzo Salad w/ Feta Cheese \$3.50
- Mexican Beans and Corn Salad \$3.00pp
- Salade "Sante", Edamame Beans, Haricot Verts, Carrots,
Olive Oil, Lemon, Fresh Herbs \$3.50pp
- Zucchini Salad, Toasted Pine Nuts, Raisins \$3.50
- Potato Salad \$2.50pp
- Cole Slaw \$2.00pp
- Tabouli Salad \$3.00
- Fish Ceviche* \$5.00 pp

HOT HORS D'OEUVRE*

- Falafel \$1.50
- Stuffed Grape Leave \$1.50
- Baked Bacon Wrapped Scallop \$2.50
- Mushroom Cream Cup \$2.50
- Mini Quiche \$1.50
- Spinach & Feta Fillo \$1.50
- Mini Sausage Pastry Roll \$1.50
- Cocktail Meat Ball \$1.50
- Mini Crab Cake, Mustard Dipping Sauce \$2.50
- Nordic Bite, Tartar Dipping Sauce \$2.00
- Baked Shrimp Wrapped in Prosciutto \$3.00
- Marinated Herbs De Provence Chicken Skewer \$2.00
- Chicken Pattie, Soy Dipping Sauce \$1.50

SPREAD & DIPS

- Roasted Peppers and Feta Cheese Dip
- Clam Dip
- Smoked Fish Dip
- Hummus Tahini
- Baba Ganoush
- Tzatziki
- Spinach Artichoke Dip
- Black Bean Dip
- Spicy Squash Dip
- From \$2.50pp (Order from 12p)
- Served, celery, carrots or crackers/chips

PARTY PLATTERS

- Assorted Deli Sandwiches \$6.50pp (From 8)
- Assorted Gourmet Sandwiches \$7.50pp (From 8)
- Gourmet Wrap \$8.00 pp (From 8)
- Cold Cut, Cheeses Platter \$6.00pp (From 12)
- (Ham, Turkey, Roast beef, Provolone & American Cheeses)
- Roast Beef Platter, Horseradish Sauce & Rolls (mp)
- Smoked Salmon Tray, condiments 12 ppl \$89.00
- (Capers, Onion, Chopped Egg, Lemon, Cream, Melba Toast)
- Shrimp Cocktail Sauce (mp)
- Snow Crab Claw, Mustard Sauce (mp)
- Seafood Platter *(mp)
- (Selection of Oyster, Crab Claw, Shrimp, Clams Condiments &
Dipping Sauce)
- Fruit Tray Small for 8: \$32.50 Large for 14 ppl : \$47.50
- Cheese Platter small 12-15 ppl \$55 Large 18-20 ppl \$75
- Antipasto Platter serves 10-12 ppl \$47.50
- Mediterranean Platter serves 10-12 ppl \$47.50

ENTREES

Each order serves 12-14 people

Baked Ziti.....	\$40.00
Lasagna, Meat or Cheese.....	\$59/\$50.00
Eggplant Parmesan.....	\$55.00
Penne Basil Pesto, Spinach, Goat Cheese, Sun Dried Tomato, Nuts.....	\$57.50
Meatballs Marinara.....	\$45.00
Parmesan Crusted Chicken Cutlets.....	\$75.00
Chicken Marsala, Picatta.....	\$75.00
Chicken Mushroom Cream Sauce.....	\$85.00
Chicken Tenderloin, Herbs de Provence.....	\$75.00
Sliced Oven Roasted Turkey Breast, Gravy.....	\$70.00
Pork Tenderloin, Rosemary.....	\$75.00
Pork Tenderloin, Mushroom Cream Sauce.....	\$75.00
Veal Scallop, Mushroom Cream Sauce.....	\$95.00
Veal Scallop Picatta or Marsala.....	\$95.00
Beef Bourguignon	\$97.50
Beef Tenderloin, Mushroom Cream Sauce or Au Jus	\$225.00
Tilapia Filet Almondine.....	\$85.00
Salmon, Dill Sauce or Mustard Cream Sauce.....	\$115.00
Salmon, White Wine Lemon Sauce or Almandine.....	\$115.00
Salmon, Lobster Cream	\$155.00
Chilean Sea Bass, White Wine Lemon Sauce.....mp

CARVING STATION*

- Beef Tenderloin or Rib Eye Au Jus or Mushroom Sauce
- Baked Ham, Gravy
- Roasted Turkey, Gravy
- Rack of Lamb, Gravy
- Roasted Lamb Leg, Herbs De Provence, Gravy

*Carving station, Heating Lamp + \$35.00
Please refer to Chef for quote

BAKED GOODS

Gourmet Quiche.....	\$18
Spinach Crunchies dz.....	\$35
Provençal Crunchies dz.....	\$35
Mushroom Crunchies dz	\$35
Tomato Provençal Tart.....	\$15
Mushroom Tart.....	\$15

SWEET TREATS

Serves

8-10 16-20

Ass't Cookies & Brownies		
Gourmet Cookie Platter	\$42.50	\$62.50
Mini Pastry Platter	\$39.50	\$ 57.50
	\$47.50	\$ 67.50
Chocolate Covered Strawberry		
	\$3.50 each	
Cup Cake, Frosting		
	\$28.00 per dz	
	½ dz... \$15.00	

VEGGIES & SIDES

Penne Basil Pesto	\$32.50
Rigatoni A La Vodka	\$37.50
Creamy Mashed Potato	\$27.50
Oven Baked Potato, Herbs de Provence	\$27.50
Organic Brown & Wild Rice w/ Cranberries & Pecans	\$35.00
Curried Rice or Rice Pilaf	\$25.00
Spanish Saffron, Peas, Peppers, Onion	\$35.00
Creamy Potato Gratin	\$ 37.50
Gallo Pinto Rice & Beans	27.50
Toasted Orzo, Mushrooms	\$35.00
Roasted Asparagus, Pecan Butter	\$37.50
Roasted Vegetables	\$40.00
Basil Zucchini, Pine Nuts & Raisins	\$35.00
Baked Tomato Provençal	\$25.00
Green Beans Almandine	\$28.00
Greens Peas, Mint & Glazed Pearl Onions	\$27.50
Carrots Vichy, Snow Peas	\$27.50
Sautéed Bell Peppers, Almonds & Honey	\$ 40.00
Ratatouille	\$40.00

Each Order serves 12-14 people

DESSERTS

Key Lime Pie, Meringue (serves 6 to 8)	\$16.00
Apple Tart (serves 6 to 8)	\$18.00
Strawberry Tart (serves 6 to 8)	\$20.00
Raspberry Tart (serves 6 to 8)	\$25.00
Chocolate Ganache Tart (serves 10 to 16)	\$29.50
Creme Brulée Tart (serves 6 to 8)	\$25.00
Pear Tart Frangipane (serves 6 to 8)	\$18.00
Carrot Cake (serves 8 to 10)	\$22.00
Carrot Cake (serves up to 24)	\$57.50

COFFEE, Creamer, Sweeteners
Chocolates

\$2.50 pp

Fruit Tart (serves 6 to 8)

\$16.00

Delivery Fee Applies minimum \$15

RENTAL EQUIPMENT

Chafing Dish rectangle 8 quarts Stainless Steel \$ 15.00 include 2 Sterno and one food pan

Chaffing Dish Round 5 quarts; \$15.00 include 1 double food pan and 1 Sterno

Coffee Urn/percolator 45 cups: \$13.00

Serving plates and displays: \$5.00

Serving Utensils \$1.50

Buffet Setup and Cleanup \$50.00 minimum

Rental Agreement: All rentals are cash or C.O.D basis. Rental rate are quoted as daily/single use. An additional charge is made for each additional day of use. Food service equipment shall be returned rinsed properly. Customers are responsible for material during the rental period. Missing/ broken items are an accrue charge to client. Security deposit and damage waiver apply. If equipment is unavailable for pick-up, client agrees to pay additional pickup charge plus rental charges accrued.

STAFF

Servers, Busboy, Bartenders, Kitchen Assistant, Chef and Sous-Chef

Minimum of six hours , plus commute Gratuities at your discretion

Hourly Rate start at \$25.00

(Holiday service price vary)

Eating raw or undercooked meat, poultry, eggs or seafood can pose a health risk.
Prices and products are subject to change