



WINTER MENU

EVENTS OF EXCELLENCE

Green Salads

Side portion served on a Platter - 5.95 per person (Minimum order of 8 preferred) Any of the following Green Salads served "IN A BOX" - 12.95 per person (Minimum order of 8 preferred)

Grape Tomato and Fennel Salad

mixed with arugula and served with a goat cheese dressing.

Roasted Butternut Squash Salad

mixed with sliced pear over mixed greens and served with a spiced-pecan vinaigrette.

Grilled Vegetable Salad

with fennel, bell pepper, red onion, zucchini, yellow squash, grape tomatoes and feta with a basil chiffonade.

Green Salad with Protein

6.95-Side/13.95-Box per person

Winter Pomegranate Salad with Roasted Chicken

Escarole and mixed greens topped with pomegranate seeds, roasted chicken breast, toasted pecans and pomegranate balsamic dressing.

Rotisserie Pulled Chicken

Seasoned chicken pulled off the bone tossed with a three-lettuce blend, avocado, tomato, goat cheese, cranberries and toasted walnuts served with champagne vinaigrette.

Home-style Salads By The Quart

12.95 per quart (Serves 5)

Bulgur Salad

With Arugula, pomegranate seeds and toasted hazelnuts.

Tabbouleh Salad

Bulgur, chopped tomatoes, cucumber, parsley, mint, scallions, & spices. Olive oil & lemon juice dressing. Served on a bed of romaine lettuce.

Couscous Salad

With diced carrots & celery, lemon zest, chopped mint and parsley, with cumin & turmeric spiced oil and lemon juice dressing.

Mediterranean Crunch Salad

Bold flavored salad of garbanzo beans, cucumber, broccoli florets, grape tomatoes, sliced kale, chopped red onion, kalamata olives in a red wine herb vinaigrette

Chicken Waldorf Salad

Chopped crisp apple, celery & grapes with cut roasted chicken dates, and walnuts in a creamy peanut sauce.

Sandwiches, Wraps and Pitas on a Platter

*8.95 each sandwich (Minimum order of 8 preferred)
Any of the following Sandwiches or Wraps "IN A BOX" with Home-style Salad and Specialty Dessert - 13.95 per person (Minimum order of 8 preferred)*

Sandwiches

Roast Beef with Watercress Slaw on a French baguette

Layered roast beef with angel hair slaw, watercress thin green onions, fresh tarragon, & sliced tomato

Ham, Pear and Blue Cheese

Sliced ham, pears, arugula and blue cheese drizzled with balsamic vinaigrette.

Rotisserie Pulled Chicken

Pulled, seasoned chicken, avocado mash, Swiss cheese, lettuce and tomato on a fresh baked baguette.

Wraps

Teriyaki Beef Wrap

Thin slices of top round steak sauteed in a mild teriyaki sauce wrapped in a flour tortilla with a coleslaw blend including cilantro, ginger, sesame oil, & rice vinegar.

BLAT Wrap

The classic combination of bacon, lettuce, tomato and avocado and mayo served in a flour tortilla.

Pitas

Peanut-Sauced Chicken Pita

Shredded rotisserie chicken, green onion, bell pepper strips, bean sprouts, thinly-cut carrot, fresh chopped cilantro with Thai peanut satay sauce. Served in whole wheat pita.

Grilled Veggie and Goat Cheese Pita

Grilled portabella mushrooms, red onion, bell pepper, zucchini and herbed goat cheese with a balsamic vinaigrette dressing with herbed Served in whole wheat pita.

Soups

5.95 per person (Minimum order of 8 preferred)

Barley and Beef

Chicken Noodle or Chicken Orzo Rice

Clam Chowder

Winter Vegetable

Chili con carne

More than soup. Full flavored simmered cubes of beef chuck, onion, tomatoes, pinto beans in cumin, coriander, chile spices, poblano and jalapeno peppers garlic and lime juice. Served with an avocado, red onion and cilantro dice.

Any of the above Combination Soup & Half Sandwich or Half Salad

\$12.95 per person (Minimum order of 8 preferred)

Entrées

14.95 per person (Minimum order of 8 preferred)

Includes special seasonal salad with sliced fresh baked bread and butter.

(Seasonal Salad - Grape Tomato and Fennel Salad – mixed with arugula and served with a goat cheese dressing.)

Chicken

Pan Roasted Chicken with Le Gruyere and Sage

Thin chicken breast cutlets individually rolled with Gruyere cheese and sage leaves. Browned on the outside while moist and juicy with a superb, creamy flavor on the inside. Topped with pan juices and sautéed shallots. Served with a spicy Mayan couscous.

Pulled Chicken Tacos with the Works

Sautéed onion, tomatoes and roasted chicken in chili, chipotle and adobo sauce topped with an avocado lime mash. Served in white corn tortilla. This entrée comes with a south of the border cabbage salad.

Chicken and Vegetable Stir Fry

Marinated chopped chicken breast with julienned red bell pepper, onions, cremini mushrooms and bok choy, sautéed in garlic with soy and fish sauce.

Beef

Beef and Cremini Mushroom Sloppy Joes

A new take on an old favorite - Ground sirloin, fresh cremini mushroom, chopped onion with mixed herbs and spices cooked on a stove top and served on a fresh baked Kaiser bun.

Meatloaf (family recipe)

A very moist blend of ground beef, sausage, onion, bell pepper, egg & crushed saltines. Served with potato wedges and beef sauce.
Also try this cold on an artisan bun!

Meatloaf Sandwich

Our Family recipe of moist meatloaf served on fresh slice wheat bread with condiments of mustard, mayonnaise, lettuce & tomato. 10.95 pp

Pasta and Fish

Tomato and Basil Cream Ravioli

Cheese ravioli tossed in a light basil and fresh tomato cream sauce topped with a fresh basil chiffonade & grated parmesan cheese. Served with Garlic bread.

Grilled Tilapia with Roasted Tomato Relish

Seasoned filets rolled and pan seared in garlic and olive oil. Topped with a relish of oven roasted Roma tomato with thyme and garlic, mixed with green beans, diced red onion, red pepper and fresh corn kernels. Served with short linguini with olive oil and fresh basil chiffonade.

Desserts

Golden Tassies

Mini pastry cups baked with caramelized pecans 1.75 each

Chocolate Decadent Cake

Dense and lite chocolate cake with a thin smooth chocolate coating. Mint & raspberry garnish 3.95 each

German Apple Cake

Dense spiced apple cake served with homemade whipped cream. 4.95 each

Apple Torte

Bottom layer of oat and sugar streusel, a middle layer of sliced apples in a cinnamon spice syrup, topped with another layer a streusel. 4.95 each.

Platters

Crudite

Healthy vegetable selections served as a grilled and raw vegetable combination. Platter to include carrots, celery, green beans, jicama, grilled zucchini, bell pepper, mushrooms. Served with a red pepper aioli and hummus dip.

Small – 59.95 / Medium – 79.95 / Large – 99.95

Winter Fresh Fruit

Include grapes, pears, apples, oranges or tangelos, grapefruit (small portion of grapefruit) melon, berries, pistachios, dried apricots & dates for garnish.

Small – 64.95 / Medium – 84.95 / Large – 104.95

Hors d'oeuvres

Minimum orders of 25 each.

Mushroom Croustades

Herb-buttered crostini cup filled a lightly spiced and sautéed mushroom and shallot cream tapenade. Finished with shredded parmesan cheese & chopped parsley. Served warm. 2.25 each

Waldorf Salad Skewer

Crisp apple, date, celery, & grape on a skewer brushed with a light dressing & coated with crushed walnuts and raisins 2.25 each

Garlic Roasted Prawns

Garlic and chili roasted prawns served with herb mojo sauce for dipping. 2.75 each

Samosas

Crispy flour dough filled with potatoes and curried green peas served with spicy Serrano dipping sauce. 2.50 each

Pesto and Pine Nut Stuffed Mushroom

Roasted button mushrooms stuffed with pesto, parmesan and goat cheese, topped with pine nuts. 2.25 each

Thai Ginger Chicken Skewer

marinated in basil and spicy ginger served with peanut dipping sauce. 2.50 each

Asian Meatball on Snow Pea Pick

Meatballs made with a blend of Italian and pork sausage mixed with spices and panko crumbs. Served in a sweet chili sauce, skewered on a snow pea pick. 2.25 each

Questions?

Please call or email us at 408.739.3732 or
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