

Breakfast



PLEASE PLACE ORDERS 48 HOURS IN ADVANCE. PRICE INCLUDES ALL CHAFING DISHES, STERNO, PLASTIC PLATES, AND UTENSILS.
PRICED PER PERSON/MINIMUM ORDER 15 PEOPLE

The "Continental" \$9.00

A SELECTION OF SEASONAL FRESH FRUITS AND BERRIES. A VARIETY OF BAGELS, CROISSANTS, DANISHES, AND MUFFINS SERVED WITH BUTTER, CREAM CHEESE, JAMS, AND JELLIES.

The "Healthy Start" \$10.00

OATMEAL WITH MAPLE SYRUP, DRIED FRUIT, NUTS, CINNAMON BUTTER, AND FRESH SEASONAL FRUIT. YOGURT PARFAIT LAYERED WITH FRESH BLUEBERRIES AND STRAWBERRIES AND TOPPED WITH GRANOLA.

The "Vegetarian" \$12.00

VEGETABLE FRITTATA WITH CHOICE OF YELLOW STONE GROUND GRITS, BREAKFAST POTATOES WITH PEPPERS AND ONIONS, OR HASH BROWNS TOPPED WITH SHARP CHEDDAR CHEESE. FRESH SEASONAL FRUIT SALAD. SLICED VINE RIPE TOMATOES.

The "Downtown" Hot Breakfast \$14.00

CHOICE OF ONE OF THE FOLLOWING:

- ☐ SCRAMBLED EGGS
- ☐ HAM OR SAUSAGE WITH CHEDDAR FRITTATA
- ☐ VEGETABLE FRITTATA
- ☐ SHRIMP WITH FRESH TOMATO AND HERB FRITTATA
- ☐ ROASTED RED PEPPERS WITH BLACK BEANS AND CREOLE SEASONING FRITTATA

CHOICE OF ONE OF THE FOLLOWING:

- ☐ SAUSAGE (LINK OR PATTY)
- ☐ APPLEWOOD SMOKED BACON
- ☐ CORNED BEEF HASH
- ☐ HAM STEAK

CHOICE OF ONE OF THE FOLLOWING:

- ☐ BREAKFAST POTATOES WITH PEPPER AND ONIONS
- ☐ LOCAL STONE GROUND YELLOW GRITS OR HASH BROWNS TOPPED WITH CHEDDAR CHEESE
- INCLUDES:
- ☐ SEASONAL FRUIT WITH VANILLA YOGURT
- ☐ BISCUIT WITH BUTTER AND JELLIES/JAMS

The "New Yorker" \$14.00

SMOKED SALMON, BAGELS, CREAM CHEESE, FRESH TOMATO, RED ONION, CUCUMBER DILL RELISH, AND CAPERS. FRESH FRUIT DISPLAY AND CHOICE OF MUFFIN OR DANISH

The "Southerner" \$10.00

CHOICE OF ONE OF THE FOLLOWING:

- ☐ SAUSAGE (LINK OR PATTY)
- ☐ BACON

CHOICE OF ONE OF THE FOLLOWING:

- ☐ YELLOW STONE GROUND GRITS
- ☐ HASH BROWNS TOPPED WITH SHARP CHEDDAR
- ☐ BREAKFAST POTATOES WITH PEPPERS AND ONIONS

INCLUDES:

- ☐ SCRAMBLED EGGS
- ☐ BISCUITS WITH BLACK PEPPER GRAVY

Create your own breakfast menu

CHOOSE A MINIMUM 1 PER COLD LIST AND 3 PER HOT LIST
MINIMUM ORDER 15 PEOPLE/MUST BE SAME FOR ALL GUESTS
ADD ANY OF THESE ITEMS TO YOUR EXISTING MENU PRICED PER PERSON

Cold Entrées

- ☐ SLICED FRUIT \$3.00
- ☐ SEASONAL FRESH FRUIT SALAD \$3.00
- ☐ YOGURT PARFAIT-VANILLA YOGURT WITH LAYERED FRESH BERRIES, TOPPED WITH GRANOLA AND DRIED FRUIT \$3.00
- ☐ GREEK YOGURT ASSORTMENT \$2.00
- ☐ ASSORTED FRUIT SCONES AND WHITE CHOCOLATE SCONES \$3.00

- ☐ BREAKFAST PASTRIES \$2.50
- ☐ ENGLISH MUFFINS WITH BUTTER AND JELLIES \$1.75
- ☐ SLICED VINE RIPE TOMATOES WITH SEA SALT AND CRACKED BLACK PEPPER \$2.50
- ☐ CROISSANTS SERVED WITH CINNAMON HONEY BUTTER AND JAMS \$1.75
- ☐ ASSORTED BAGELS WITH CREAM CHEESE AND JELLIES \$3.00

Hot Entrées

- ☐ FRITTATAS-AN EGG BASED DISH SIMILAR TO A QUICHE AND SERVED AT ROOM TEMPERATURE \$4.00

- HAM AND CHEDDAR
- SAUSAGE AND CHEDDAR
- VEGETABLE

- SHRIMP WITH TOMATO AND HERBS

- ROASTED RED PEPPERS WITH BLACK BEAN AND CREOLE SEASONING

- ☐ MINI QUICHE \$3.00 (2 PIECES PER PERSON-MINIMUM 15 PIECES PER SELECTION)

- HAM AND CHEDDAR
- BROCCOLI AND CHEDDAR
- BACON AND GRUYERE
- ASPARAGUS AND GRUYERE
- CARAMELIZED ONION AND GRUYERE
- SAUSAGE AND CHEDDAR

- ☐ SHRIMP AND GRITS-LOCAL YELLOW STONE GROUND GRITS, SHRIMP COOKED IN A CREOLE BUTTER, AND SERVED WITH A SMOKED HAM AND SAUSAGE WHITE WINE CREAM SAUCE \$6.50

- ☐ SCRAMBLED EGGS \$3.00

- ☐ OATMEAL SERVED WITH MAPLE SYRUP, DRIED FRUIT, NUTS, AND CINNAMON BUTTER \$3.00

- ☐ STONE GROUND YELLOW GRITS (LOCALLY PRODUCED) \$2.00

**ADD SHARP CHEDDAR CHEESE \$.50

- ☐ HAM STEAK-SLICED PIT HAM SERVED WITH MAPLE SYRUP ON THE SIDE \$3.00

- ☐ COUNTRY SAUSAGE PATTY OR LINK (CHOOSE ONE) \$3.00

- ☐ SMOKED SAUSAGE \$3.50

- ☐ APPLEWOOD SMOKED BACON \$2.50

- ☐ PEPPER CRUSTED THICK CUT BACON \$3.00

- ☐ BISCUIT AND WHITE GRAVY WITH BLACK PEPPER \$1.50

- ☐ BISCUIT AND WHITE GRAVY WITH COUNTRY SAUSAGE \$2.00

- ☐ HASH BROWNS TOPPED WITH SHARP CHEDDAR CHEESE (OPTIONAL) \$2.50

- ☐ BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$2.50

Beverages

- ☐ COFFEE \$2.00
- ☐ JUICES-ASSORTED, ORANGE, APPLE, GRAPEFRUIT, CRANBERRY, TOMATO \$2.00
- ☐ BOTTLE SPRING WATER \$1.50
- ☐ ICED TEA (GALLON)-SWEET OR UNSWEET \$8.00
- ☐ LEMONADE (GALLON) \$8.00

Lunch

Cold Lunch Salad Entrées

***AVAILABLE IN INDIVIDUAL BOXES OR ON PLATTERS. PRICE PER PERSON-MINIMUM ORDER OF 15 (5 OF EACH SELECTION MINIMUM) WITH ALL PLASTIC PLATES AND UTENSILS

- ☐ TUNA SALAD ON A BED OF MIXED GREENS WITH BOILED EGGS, TOMATO WEDGES, AND PICKLE SPEAR \$8.00
- ☐ CHICKEN SALAD ON A BED OF MIXED GREENS WITH SEEDLESS GRAPES, TOMATO WEDGES, AND PICKLE SPEAR \$8.00
- ☐ ITALIAN HERB GRILLED CHICKEN CAESAR SALAD \$8.50
- ☐ ITALIAN HERB GRILLED CHICKEN GARDEN SALAD \$8.50
- ☐ GREEK SALAD WITH KALAMATA OLIVES, PEPPERONCINI, CROUTONS, CUCUMBER, TOMATOES, FETA CHEESE WITH GREEK DRESSING \$8.00
- ☐ GREEK SALAD WITH HERB GRILLED CHICKEN WITH KALAMATA OLIVES, PEPPERONCINI, CROUTONS, CUCUMBER, TOMATOES, AND FETA CHEESE WITH GREEK DRESSING \$9.00
- ☐ SPINACH SALAD WITH CROUTONS, BOILED EGGS, APPLEWOOD SMOKED BACON, AND RED ONION SERVED WITH ITALIAN VINAIGRETTE DRESSING \$8.00
- ☐ SPINACH SALAD WITH STRAWBERRIES, CROUTONS, APPLEWOOD SMOKED BACON, AND CRUMBLER BLUE CHEESE SERVED WITH BALSAMIC GLAZE AND OLIVE OIL \$8.00
- ☐ ICEBERG WEDGE SALAD WITH APPLEWOOD SMOKED BACON, TOMATO, AND CRUMBLER BLUE CHEESE SERVED WITH A CREAMY BLUE CHEESE DRESSING \$7.00
- ☐ CHEF SALAD WITH SMOKED TURKEY, HAM, MIXED GREENS, CUCUMBER, TOMATO, BOILED EGG, SHARP CHEDDAR CHEESE, AND APPLEWOOD SMOKED BACON SERVED WITH ITALIAN OR RANCH DRESSING \$9.00
- ☐ SHRIMP SALAD WITH RED PEPPER, ONION, CELERY, CUCUMBER, AND TOMATO IN A CREAMY DILL SAUCE \$9.50

"Classic" Sandwiches

***\$9.00 PER PERSON/MINIMUM ORDER 15 (5 OF EACH SELECTION MINIMUM) AVAILABLE IN INDIVIDUAL BOXES OR ON PLATTERS. ALL CLASSIC SANDWICHES ARE SERVED WITH LETTUCE, TOMATO, AND KOSHER PICKLE SPEAR WITH CHOICE OF HOAGIE ROLL, CROISSANT, OR WRAP. CHOICE OF DESSERT BAR OR FRESH BAKED COOKIE. ALL SERVED WITH CHIPS SEASONED WITH SEA SALT

- ☐ EGG SALAD
- ☐ CHICKEN SALAD
- ☐ TUNA SALAD
- ☐ TURKEY AND SWISS
- ☐ ROAST BEEF AND CHEDDAR
- ☐ HAM AND SWISS
- ☐ TURKEY, BACON, AND SWISS
- ☐ CAPPICOLA HAM, PEPPERONI, SALAMI, AND PROVOLONE
- ☐ ROAST BEEF, TURKEY, AND SWISS
- ☐ B.L.T-APPLEWOOD SMOKED BACON, LETTUCE, AND TOMATO
- ☐ PIMIENTO JALAPEÑO CHEESE

"Main Street" Sandwiches

***\$10.50 PER PERSON/MINIMUM ORDER 15 (5 OF EACH SELECTION MINIMUM) AVAILABLE IN INDIVIDUAL LUNCH BOXES OR ON PLATTERS. ALL MAIN STREET SANDWICHES COME WITH KOSHER PICKLE SPEAR, CHOICE OF SIDE SALAD, AND CHOICE OF DESSERT BAR OR FRESH BAKED COOKIE

- ☐ GRILLED CHICKEN WRAP WITH TOMATOES, RED ONION, ROASTED RED PEPPERS, MIXED GREENS, AND HERBED MAYO
- ☐ VEGGIE WRAP WITH HUMMUS, ROASTED RED PEPPERS, TOMATOES, CUCUMBERS, BLACK BEANS, MIXED GREENS, AND A BALSAMIC VINAIGRETTE
- ☐ CHICKEN B.L.T. WRAP WITH GRILLED CHICKEN, APPLEWOOD SMOKED BACON, TOMATOES, CHEDDAR CHEESE, AND MIXED GREENS WITH A SMOKED TOMATO MAYO
- ☐ GREEK CHICKEN WRAP WITH GRILLED CHICKEN, HUMMUS, KALAMATA OLIVES, TOMATO, CUCUMBER, FETA CHEESE, MIXED GREENS, AND GREEK DRESSING
- ☐ CLUB WRAP WITH TURKEY, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, TOMATO, MIXED GREENS, AND HERBED MAYO
- ☐ CHICKEN CAESAR WRAP WITH GRILLED CHICKEN, TOMATOES, RED ONION, SHREDDED PARMESAN CHEESE, MIXED GREENS, AND CAESAR DRESSING
- ☐ SMOKED TURKEY AND BRIE WITH TOMATO, MIXED GREENS WITH A BALSAMIC GLAZE SERVED ON PUMPERNICKEL BREAD
- ☐ HAM, BRIE, AND APPLE WITH MIXED GREENS WITH A SPICY MUSTARD SERVED ON A CROISSANT
- ☐ HAM, TURKEY, AND SALAMI WITH PROVOLONE WITH ROASTED RED PEPPERS, LETTUCE, TOMATO, AND ITALIAN DRESSING SERVED ON A HOAGIE ROLL

- ☐ ROAST BEEF AND SWISS WITH TOMATO AND MIXED GREENS SERVED WITH A HORSERADISH MAYO ON A HOAGIE ROLL
- ☐ APPLEWOOD SMOKED BACON, BRIE, TOMATO, AND MIXED GREENS SERVED WITH A SPICY HONEY MUSTARD ON A CROISSANT

Side Salads

***FOR BOX LUNCHES & PLATTERS

- ☐ FRUIT SALAD-SERVED WITH SEASONAL FRUIT
- ☐ KALE SALAD WITH DRIED CRANBERRIES
- ☐ TORTELLINI SALAD
- ☐ TRI-COLORED PASTA SALAD
- ☐ BLACK BEAN, CORN, AND ROASTED RED PEPPER
- ☐ CUCUMBER AND TOMATO SALAD WITH RED ONION
- ☐ COLESLAW
- ☐ WILD RICE, WALNUT, AND DRIED CRANBERRY SALAD
- ☐ TOMATO, MOZZARELLA, AND BASIL PESTO
- ☐ WALDORF SALAD-APPLE, CELERY, AND WALNUTS
- ☐ RED SKIN POTATO SALAD
- ☐ WHOLE WHEAT COUSCOUS SALAD
- ☐ PEAR WITH BLUE CHEESE AND WALNUT SALAD
- ☐ THREE BEAN SALAD
- ☐ WHITE BEAN WITH HAM, CELERY, AND RED ONION
- ☐ SHAVED BRUSSELS SPROUTS SALAD
- ☐ BROCCOLI SALAD
- ☐ CARROT, RAISIN, AND PINEAPPLE SALAD
- ☐ ASIAN NOODLE SALAD WITH SHREDDED VEGGIES
- ☐ WHEAT BERRY SALAD WITH NUTS AND DRIED FRUIT

Deli Platter

***\$10.00 PER PERSON/MINIMUM ORDER 15. PRICE INCLUDES PLASTIC PLATES AND UTENSILS. SERVED WITH AN ASSORTMENT OF ARTISAN BREADS, LETTUCE, TOMATO, KOSHER PICKLES, MUSTARD, AND MAYO. FRESH BAKED COOKIE OR DESSERT BAR

Choice of one side salad

***ADDITIONAL SIDE SALAD \$2.50 PER PERSON & MUST BE ORDERED FOR ALL GUESTS

To create platters please choose 3 items

***ADDITIONAL ITEMS MAY BE ADDED FOR \$3.00 PER PERSON & MUST BE ORDERED FOR ALL GUESTS

- ☐ SMOKED TURKEY
- ☐ PIT HAM
- ☐ ROAST BEEF
- ☐ ITALIAN SALAMI
- ☐ CAPPICOLA HAM
- ☐ PASTRAMI
- ☐ CORNED BEEF
- ☐ CHICKEN SALAD
- ☐ TUNA SALAD

INCLUDES THE FOLLOWING CHEESES:

- ☐ SWISS
- ☐ PROVOLONE
- ☐ CHEDDAR

Soups

***MINIMUM ORDER OF 15 AND THE FOLLOWING CHOICES ARE \$5.50 PER PERSON

- ☐ SUMMER VEGETABLE GAZPACHO
- ☐ WATERMELON AND CUCUMBER GAZPACHO
- ☐ GREEK CHICKEN WITH ORZO AND LEMON
- ☐ NORTHERN WHITE BEAN AND KALE
- ☐ BEER AND CHEDDAR
- ☐ CREAMY ASPARAGUS
- ☐ BROCCOLI AND CHEDDAR
- ☐ CREAM OF POTATO WITH LEEKS
- ☐ BUTTERNUT SQUASH WITH SHERRY
- ☐ CHICKEN AND WILD RICE
- ☐ BLACK BEAN WITH ROASTED RED PEPPERS
- ☐ ROASTED TOMATO BISQUE
- ☐ SPICY CHILI WITH CHEDDAR AND SOUR CREAM

***MINIMUM ORDER OF 15 AND THE FOLLOWING CHOICES ARE \$6.50 PER PERSON

- ☐ CRAB AND CORN CHOWDER
- ☐ SHE CRAB SOUP WITH SHERRY

- ☐ NEW ENGLAND CLAM CHOWDER
- ☐ SHRIMP GUMBO WITH CAJUN SAUSAGE
- ☐ SEAFOOD CHOWDER WITH CLAMS, SHRIMP, AND COD FISH

Desserts

- ☐ ASSORTED DESSERT BARS \$15.00 PER DOZEN
- ☐ ASSORTED FRESHLY BAKED COOKIES \$15.00 PER DOZEN
- ☐ CHOCOLATE DIPPED STRAWBERRIES \$2.00 PER PIECE
- ☐ BANANA PUDDING-SERVES 12-14 \$24.00
- ☐ SEASONAL COBBLERS-SERVES 12-14 \$24.00
- ☐ CHOCOLATE RASPBERRY MOUSSE TARTLET \$2.25
- ☐ FRENCH VANILLA FRESH FRUIT TARTLET \$2.25
- ☐ BANANA CREAM TARTLET \$2.25
- ☐ IRISH CREAM TARTLET TOPPED WITH ESPRESSO BEAN \$2.25
- ☐ PASSION FRUIT TARTLET \$2.25
- ☐ VANILLA CREAM TARTLET WITH GRILLED PINEAPPLE AND BASIL \$2.25

***TARTLET DESSERTS ALSO AVAILABLE SERVED ON SILVER DESSERT SPOONS

- ☐ SPECIALTY CAKES ARE AVAILABLE FOR EVENTS (45 PERSON MINIMUM) PLEASE CALL FOR PRICING

Lunch Buffet

***12.95 PER PERSON

PLEASE PLACE ORDER A MINIMUM 48 HOURS IN ADVANCE.

A SECOND ENTRÉE CAN BE ADDED FOR AN ADDITIONAL COST OF \$5.00 PER PERSON FOR SPLIT QUANTITIES PRICED PER PERSON WITH A MINIMUM ORDER 15 PEOPLE PER SELECTION.

PRICES INCLUDE PLASTIC PLATTERS, PLATES, UTENSILS, CHAFING DISHES, AND STERNOS.

CHOOSE 1 FROM EACH CATEGORY

Salad Selections

CHOOSE ONE OF THE FOLLOWING:

- ☐ GARDEN SALAD
- ☐ CLASSIC CAESAR SALAD
- ☐ KALE SALAD WITH DRIED CRANBERRIES
- ☐ SPINACH SALAD WITH EGG, APPLEWOOD SMOKED BACON, AND CROUTONS

Entrée Selections

CHOOSE ONE OF THE FOLLOWING:

- ☐ BBQ PULLED PORK
- ☐ MEATLOAF
- ☐ BAKED BBQ CHICKEN
- ☐ LEMON PEPPER CHICKEN
- ☐ SOUTHERN FRIED CHICKEN
- ☐ SHRIMP GUMBO WITH RICE
- ☐ BAKED SALMON
- ☐ MEAT LASAGNA
- ☐ VEGETABLE LASAGNA
- ☐ BAKED PASTA WITH MEATBALLS
- ☐ CHICKEN PARMESAN
- ☐ ROASTED HERB CHICKEN
- ☐ CHICKEN POT PIE
- ☐ ROASTED TURKEY BREAST
- ☐ ROASTED HERB PORK LOIN

- ☐ BAKED TILAPIA
- ☐ SHRIMP AND GRITS
- ☐ EGGPLANT PARMESAN
- ☐ POT ROAST
- ☐ SHRIMP CREOLE WITH RICE
- ☐ STUFFED BELL PEPPERS
- ☐ SAUSAGE AND CHICKEN BOG
- ☐ MEDITERRANEAN CHICKEN
- ☐ SLICED ROAST BEEF WITH MUSHROOM GRAVY

Starches

CHOOSE ONE OF THE FOLLOWING:

- ☐ WHITE RICE
- ☐ LONG GRAIN WILD RICE
- ☐ RICE PILAR
- ☐ SPANISH RICE
- ☐ BROWN RICE
- ☐ ROASTED RED POTATOES
- ☐ MASHED POTATOES
- ☐ RED SKIN MASHED POTATOES
- ☐ RED SKIN POTATO SALAD
- ☐ MACARONI AND CHEESE
- ☐ PASTA SALAD
- ☐ PASTA ALFREDO WITH PEAS
- ☐ BAKED BEANS WITH MOLASSES
- ☐ AU GRATIN POTATOES
- ☐ SWEET POTATO CASSEROLE
- ☐ BAKED RUSSET POTATO
- ☐ BLACK BEANS AND RICE
- ☐ RED BEANS AND RICE

***ADD AN ADDITIONAL ITEM FOR \$2.50 PER PERSON AND MUST BE ORDERED FOR ALL GUESTS

Vegetables

CHOOSE ONE OF THE FOLLOWING:

- ☐ VEGETABLE MEDLEY
- ☐ SICILIAN VEGETABLE MEDLEY

- ☐ STEAMED BROCCOLI
- ☐ STEAMED BROCCOLI AND CAULIFLOWER
- ☐ STEAMED BABY CARROTS
- ☐ ROASTED ROOT VEGETABLES
- ☐ COLLARDS
- ☐ BRAISED CABBAGE
- ☐ STEWED TOMATO AND OKRA
- ☐ VEGETABLE RATATOUILLE
- ☐ SQUASH CASSEROLE
- ☐ BLACK EYE PEAS
- ☐ GREEN BEANS
- ☐ SOUTHERN SUCCOTASH
- ☐ SWEET PEAS
- ☐ BRUSSELS SPROUTS

***ADD AN ADDITIONAL ITEM FOR \$2.50 PER PERSON AND MUST BE ORDERED FOR ALL GUESTS

Dinner

Dinner Buffet

CREATE YOUR OWN MENU AND ENSURE A BALANCED SELECTION WITH ENOUGH FOR YOUR GUESTS.

1 SALAD, 1 ENTRÉE, 2 VEGETABLES, AND 1 STARCH. INCLUDES ASSORTED DINNER ROLLS

Salads

THE FOLLOWING SELECTIONS ARE \$2.95 PER PERSON
CHOOSE ONE OF THE FOLLOWING:

- ☐ GARDEN SALAD
- ☐ CAESAR SALAD
- ☐ GREEK SALAD
- ☐ SPINACH SALAD WITH MANDARIN ORANGES
- ☐ BLUE CHEESE AND BACON SALAD
- ☐ WEDGE SALAD
- ☐ HEARTS OF PALM AND ARTICHOKE SALAD
- ☐ SPRING SPINACH SALAD WITH STRAWBERRIES
- ☐ PEAR, BLUE CHEESE, AND TOASTED PECAN SALAD

- ☐ MUSCLING SALAD WITH STRAWBERRIES AND PECANS

Soups

THE FOLLOWING CHOICES ARE \$5.50 PER PERSON

- ☐ SUMMER VEGETABLE GAZPACHO (CHILLED)
- ☐ WATERMELON AND CUCUMBER GAZPACHO (CHILLED)
- ☐ NORTHERN WHITE BEAN AND KALE
- ☐ CREAMY ASPARAGUS
- ☐ BUTTERNUT SQUASH WITH SHERRY
- ☐ CREAM OF POTATO WITH LEEKS
- ☐ ROASTED TOMATO BISQUE WITH BASIL
- ☐ BLACK BEAN WITH CORN AND ROASTED RED PEPPER

THE FOLLOWING CHOICES ARE \$6.50 PER PERSON

- ☐ CRAB, BACON, AND CORN CHOWDER
- ☐ LOW-COUNTRY SHE CRAB SOUP WITH SHERRY
- ☐ NEW ENGLAD CLAM CHOWDER
- ☐ SHRIMP GUMBO WITH CAJUN SAUSAGE
- ☐ SEAFOOD CHOWDER WITH CLAMS, SHRIMP, AND COD FISH

Entrées

CHOOSE ONE OF THE FOLLOWING:

THE FOLLOWING SELECTIONS ARE \$9.95 PER PERSON

- ☐ MEDITERRANEAN CHICKEN BREAST WITH RED ONIONS, BASIL, LEMON, OLIVES, AND ARTICHOKES
- ☐ ROASTED CHICKEN WITH WHITE WINE AND MUSHROOM CREAM SAUCE
- ☐ ISLAND CHICKEN BREAST WITH A PINEAPPLE/MANGO SALSA, ROASTED RED PEPPERS, FRESH LIME, AND CILANTRO
- ☐ LEMON CHICKEN WITH FRESH LEMON, CAPERS, AND A WHITE WINE BUTTER SAUCE
- ☐ COQ AU VIN BONE IN CHICKEN BRAISED IN RED WINE AND SELECT HERBS
- ☐ BEEF BOURGUIGNON BEEF TIPS BRAISED IN RED WINE, MUSHROOMS, ONIONS, CARROTS, AND HERBS
- ☐ MEATLOAF WITH A TOMATO SAUCE GLAZE
- ☐ ITALIAN MEATBALLS IN A RICH TOMATO SAUCE
- ☐ SWEET ITALIAN SAUSAGE WITH PEPPERS, ONIONS, AND FENNEL
- ☐ BATAVIAN SAUSAGE WITH APPLE AND RED BRAISED CABBAGE
- ☐ SOUTHERN FRIED CHICKEN WITH BUTTERMILK OR CORNBREAD

THE FOLLOWING SELECTIONS ARE \$13.95 PER PERSON

- ☐ GRILLED SALMON WITH HONEY LIME GLAZE
- ☐ ASIAN GRILLED SALMON WITH A GINGER SWEET SOY SAUCE GLAZE
- ☐ GRILLED OR BAKED SALMON WITH A CREAMY CUCUMBER DILL SAUCE
- ☐ STUFFED TILAPIA WITH A SPINACH MUSHROOM HERB STUFFING, FINISHED WITH A WHITE WINE BUTTER SAUCE
- ☐ SLOW ROASTED WHOLE PORK SHOULDER-CHOPPED AND SERVED WITH ROLLS AND BBQ SAUCE
- ☐ SLOW ROASTED JERK PORK LOIN SERVED WITH CHUTNEY
- ☐ BROWN SUGAR AND HONEY GLAZED HAM SERVED WITH BOURBON PEACH SAUCE
- ☐ SHRIMP SCAMPI-JUMBO SHRIMP IN A WHITE WINE GARLIC AND HERB CREAMY SAUCE
- ☐ GARLIC AND BLACK PEPPER PORK TENDERLOIN SERVED WITH SPICY PLUM SAUCE (6 OZ)
- ☐ PORK TENDERLOIN WITH A RED WINE AND WILD MUSHROOM SAUCE
- ☐ GRILLED FILLET OF BEEF TENDERLOIN SERVED WITH A WILD MUSHROOM, RED WINE, GARLIC, AND BUTTER SAUCE (6 OZ)

Vegetables

THE FOLLOWING SELECTIONS ARE \$3.25 PER PERSON
CHOOSE TWO OF THE FOLLOWING:

- ☐ VEGETABLE MEDLEY
- ☐ STEAMED BROCCOLI
- ☐ STEAMED BROCCOLI AND CAULIFLOWER
- ☐ STEAMED BABY CARROTS
- ☐ HARICOT VERTS
- ☐ ROASTED ROOT VEGETABLES
- ☐ GREEN BEAN CASSEROLE
- ☐ LIMA BEAN AND CORN SUCCOTASH
- ☐ RATATOUILLE
- ☐ COLLARDS
- ☐ BRAISED CABBAGE
- ☐ SAUTÉED SQUASH AND ONION
- ☐ BLACK EYE PEAS
- ☐ TENDER GREEN PEAS
- ☐ ROASTED BRUSSELS SPROUTS
- ☐ ROASTED ASPARAGUS
- ☐ CAULIFLOWER GRATIN
- ☐ ROASTED TOMATO

Starches

THE FOLLOWING SELECTIONS ARE \$3.25 PER PERSON
CHOOSE ONE OF THE FOLLOWING:

- ☐ LONG GRAIN WILD RICE
- ☐ RICE PILAF
- ☐ SPANISH RICE
- ☐ BLACK BEANS AND RICE
- ☐ RED BEANS AND RICE
- ☐ ROASTED RED POTATOES
- ☐ SWEET POTATO CASSEROLE
- ☐ POTATOES AU GRATIN
- ☐ BAKED RUSSET POTATO
- ☐ CORNBREAD DRESSING
- ☐ GARLIC MASHED POTATOES
- ☐ RED SKIN MASHED POTATOES

Seated Dinner

PRICING BASED UPON 50 OR MORE GUESTS
ADD 10% FOR DINNERS OF 30 TO 49 GUESTS
ADD 20% FOR DINNERS OF 15 TO 29 GUESTS

ENHANCE YOUR PARTY WITH PASSED HORS D'OEUVRES OR HAVE A PARTY WITH PASSED HORS D'OEUVRES ONLY

PRICE IS BASED ON 1.5 PIECES PER PERSON

PASSED HORS D'OEUVRES ARE AVAILABLE WITH FULL SERVICE EVENTS ONLY

Soups

THE FOLLOWING CHOICES ARE \$5.50 PER PERSON

- ☐ SUMMER VEGETABLE GAZPACHO (CHILLED)
- ☐ WATERMELON AND CUCUMBER GAZPACHO (CHILLED)
- ☐ NORTHERN WHITE BEAN AND KALE
- ☐ CREAMY ASPARAGUS
- ☐ BUTTERNUT SQUASH WITH SHERRY
- ☐ CREAM OF POTATO WITH LEEKS
- ☐ ROASTED TOMATO BISQUE WITH BASIL
- ☐ BLACK BEAN WITH CORN AND ROASTED RED PEPPER

THE FOLLOWING CHOICES ARE \$6.50 PER PERSON

- ☐ CRAB, BACON, AND CORN CHOWDER
- ☐ LOW-COUNTRY SHE CRAB SOUP WITH SHERRY

- ☐ NEW ENGLAND CLAM CHOWDER
- ☐ SHRIMP GUMBO WITH CAJUN SAUSAGE
- ☐ SEAFOOD CHOWDER WITH CLAMS, SHRIMP, AND COD FISH

Salads

THE FOLLOWING SELECTIONS ARE \$4.25 PER PERSON
CHOOSE ONE OF THE FOLLOWING:

- ☐ GARDEN SALAD
- ☐ CAESAR SALAD
- ☐ GREEK SALAD

- ☐ SPINACH SALAD WITH MANDARIN ORANGES
- ☐ BLUE CHEESE AND BACON SALAD
- ☐ WEDGE SALAD
- ☐ HEARTS OF PALM AND ARTICHOKE SALAD
- ☐ SPRING SPINACH SALAD WITH STRAWBERRIES
- ☐ PEAR, BLUE CHEESE, AND TOASTED PECAN SALAD
- ☐ MUSCLING SALAD WITH STRAWBERRIES AND PECANS

Entrées

THE FOLLOWING SELECTIONS ARE \$12.95 PER PERSON

- ☐ MEDITERRANEAN CHICKEN BREAST WITH RED ONIONS, BASIL, LEMON, OLIVES, AND ARTICHOKE
- ☐ ROASTED CHICKEN WITH WHITE WINE AND MUSHROOM CREAM SAUCE
- ☐ ISLAND CHICKEN BREAST WITH A PINEAPPLE/MANGO SALSA, ROASTED RED PEPPERS, FRESH LIME, AND CILANTRO
- ☐ LEMON CHICKEN WITH FRESH LEMON, CAPERS, AND A WHITE WINE BUTTER SAUCE
- ☐ COQ AU VIN BONE IN CHICKEN BRAISED WITH RED WINE AND SELECT HERBS
- ☐ BEEF BOURGUIGNON BEEF TIPS BRAISED IN RED WINE, MUSHROOMS, ONIONS, CARROTS, AND HERBS
- ☐ MEATLOAF WITH A TOMATO SAUCE GLAZE
- ☐ ITALIAN MEATBALLS IN A RICH TOMATO SAUCE
- ☐ SWEET ITALIAN SAUSAGE WITH PEPPERS, ONIONS, AND FENNEL
- ☐ BAVARIAN SAUSAGE WITH APPLE AND RED BRAISED CABBAGE
- ☐ SOUTHERN FRIED CHICKEN WITH BUTTERMILK OR CORNBREAD

THE FOLLOWING SELECTIONS ARE \$15.00 PER PERSON

- ☐ GRILLED SALMON WITH HONEY LIME GLAZE
- ☐ ASIAN GRILLED SALMON WITH A GINGER SWEET SOY SAUCE GLAZE
- ☐ GRILLED OR BAKED SALMON WITH A CREAMY CUCUMBER DILL SAUCE
- ☐ STUFFED TILAPIA WITH A SPINACH MUSHROOM HERB STUFFING, FINISHED WITH A WHITE WINE BUTTER SAUCE
- ☐ SLOW ROASTED WHOLE PORK SHOULDER-COPPED AND SERVED WITH ROLLS AND BBQ SAUCE
- ☐ SLOW ROASTED JERK PORK LOIN SERVED WITH CHUTNEY
- ☐ PORK CROWN ROAST WITH GREEN APPLE STUFFING
- ☐ SHRIMP SCAMPI-JUMBO SHRIMP IN A WHITE WINE GARLIC AND HERB CREAM SAUCE
- ☐ GARLIC AND BLACK PEPPER PORK TENDERLOIN SERVED WITH SPICY PLUM SAUCE (6 OZ)
- ☐ PORK TENDERLOIN WITH A RED WINE AND WILD MUSHROOM SAUCE (6 OZ)
- ☐ GRILLED FILLET OF BEEF TENDERLOIN SERVED WITH A WILD MUSHROOM AND RED WINE REDUCTION (6 OZ)

- ☐ GRILLED FILLET OF BEEF TENDERLOIN SERVED WITH A BOURBON PEPPERCORN SAUCE (6 OZ)
- ☐ BEEF OSCO BUCCO IN A NATURAL HERB AND TOMATO JUS
- ☐ DOUBLE CUT RACK OF LAMB CHOPPED WITH ROASTED RED PEPPER JELLY AND FRESH MINT JELLY
- ☐ LAMB SHANKS IN A BURGUNDY AND NATURAL HERB JUS
- ☐ CRAB CAKE???
- ☐ SEAFOOD IMPERIAL-CRAB, SCALLOPS, AND SHRIMP IN A RICH WHITE WINE CREAM SAUCE SERVED OVER PASTA

Vegetables

THE FOLLOWING SELECTIONS ARE \$4.00 PER PERSON
CHOOSE TWO OF THE FOLLOWING:

- ☐ VEGETABLE MEDLEY
- ☐ STEAMED BROCCOLI
- ☐ STEAMED BROCCOLI AND CAULIFLOWER
- ☐ STEAMED BABY CARROTS
- ☐ HARICOT VERTS
- ☐ ROASTED ROOT VEGETABLES
- ☐ GREEN BEAN CASSEROLE
- ☐ LIMA BEAN AND CORN SUCCOTASH
- ☐ RATATOUILLE
- ☐ COLLARDS
- ☐ BRAISED CABBAGE
- ☐ SAUTÉED SQUASH AND ONION
- ☐ BLACK EYE PEAS
- ☐ TENDER GREEN PEAS
- ☐ ROASTED BRUSSELS SPROUTS
- ☐ ROASTED ASPARAGUS
- ☐ CAULIFLOWER GRATIN
- ☐ ROASTED TOMATO WITH BREAD CRUMBS, PARMESAN CHEESE, AND OLIVE OIL

Starches

THE FOLLOWING SELECTIONS ARE \$4.00 PER PERSON
CHOOSE ONE OF THE FOLLOWING:

- ☐ LONG GRAIN WILD RICE
- ☐ RICE PILAF
- ☐ SPANISH RICE

- ☐ BLACK BEANS AND RICE
- ☐ RED BEANS AND RICE
- ☐ ROASTED RED POTATOES
- ☐ GARLIC MASHED POTATEOS
- ☐ RED SKIN MASHED POTATOES
- ☐ SWEET POTATO CASSEROLE
- ☐ POTATOES AU GRATIN
- ☐ BAKED RUSSET POTATO
- ☐ CORNBREAD DRESSING

***ALL DINNERS INCLUDE ASSORTED ARTISAN DINNER ROLLS

Desserts

- ☐ ASSORTED DESSERT BARS \$15.00 PER DOZEN
- ☐ ASSORTED FRESHLY BAKED COOKIES \$15.00 PER DOZEN
- ☐ CHOCOLATE DIPPED STRAWBERRIES \$2.00 PER PIECE
- ☐ BANANA PUDDING-SERVES 12-14 \$24.00
- ☐ SEASONAL COBBLERS-SERVES 12-14 \$24.00
- ☐ CHOCOLATE RASPBERRY MOUSSE TARTLET \$2.25
- ☐ FRENCH VANILLA FRESH FRUIT TARTLET \$2.25
- ☐ BANANA CREAM TARTLET \$2.25
- ☐ IRISH CREAM TARTLET TOPPED WITH ESPRESSO BEAN \$2.25
- ☐ PASSION FRUIT TARTLET \$2.25
- ☐ VANILLA CREAM TARTLET WITH GRILLED PINEAPPLE AND BASIL \$2.25

***TARTLET DESSERTS ALSO AVAILABLE SERVED ON SILVER DESSERT SPOONS

- ☐ SPECIALTY CAKES ARE AVAILABLE FOR EVENTS (45 PERSON MINIMUM) PLEASE CALL FOR PRICING

Hors d'oeuvres

CREATE YOUR OWN EVENT

TO ENSURE THAT YOU HAVE A BALANCED MENU AND ENOUGH CUISINE FOR YOUR GUESTS, PLEASE CHOOSE A MINIMUM OF SEVEN SELECTIONS:

CHOOSE 7-\$19.95 PER PERSON

ADDITIONAL ITEMS MAY BE SELECTED TO ENHANCE YOUR MENU-\$2.85 PER PERSON

Mini Finger Sandwiches

- ☐ EGG SALAD
- ☐ CHICKEN SALAD
- ☐ CURRY CHICKEN SALAD
- ☐ HAM SALAD
- ☐ PINEAPPLE CREAM CHEESE
- ☐ SHRIMP SALAD
- ☐ PIMIENTO CHEESE

Crostini

- ☐ GOAT CHEESE WITH HONEY AND FIG (SEASONAL)
- ☐ GOAT CHEESE WITH HONEY AND STRAWBERRY
- ☐ BLUE CHEESE WITH QUINCE PASTE AND CRACKED BLACK PEPPER
- ☐ SMOKED SALMON WITH CHIVES AND CREAM
- ☐ SHRIMP WITH DILL CREAM CHEESE
- ☐ TOMATO MOZZARELLA AND BASIL
- ☐ GOAT CHEESE WITH WALNUT AND SUN-DRIED TOMATO
- ☐ SUN-DRIED TOMATO AND OLIVE TAPENADE

Mini phyllo cups

- ☐ CHICKEN SALAD
 - ☐ CURRY CHICKEN SALAD
 - ☐ SHRIMP SALAD
 - ☐ SALMON WITH CHIVE CREAM CHEESE
 - ☐ HAM SALAD
 - ☐ ROASTED TURKEY SALAD
 - ☐ SUN-DRIED TOMATO, BACON, AND CREAM CHEESE
 - ☐ ARTICHOKE AND PARMESAN
-
- ☐ DEVILED EGGS
 - ☐ CREOLE DEVILED EGGS
 - ☐ OPEN FACED CUCUMBER AND DILL ROUNDS
 - ☐ OPEN FACED TOMATO AND BASIL ROUNDS

- ☐ OPEN FACED SALMON AND CHIVE CREAM CHEESE ROUNDS
- ☐ BACON WRAPPED DRIED MISSION FIGS
- ☐ BACON WRAPPED PRUNES
- ☐ PROSCIUTTO WRAPPED MELON
- ☐ PROSCIUTTO WRAPPED ASPARAGUS
- ☐ THAI CHICKEN SKEWERS WITH PEANUT SAUCE
- ☐ JERK CHICKEN SKEWERS WITH TROPICAL SALSA
- ☐ BUFFALO CHICKEN SKEWERS WITH BLUE CHEESE CREAM
- ☐ MEDITERRANEAN CHICKEN SKEWERS WITH BASIL PESTO
- ☐ SHRIMP, BACON, AND JALAPEÑO SKEWERS
- ☐ SHRIMP AND PINEAPPLE SKEWERS WITH SWEET SOY SAUCE
- ☐ CAROLINA SHRIMP COCKTAIL
- ☐ CITRUS MARINATED SHRIMP COCKTAIL
- ☐ TORTELLINI SKEWERS WITH BASIL PESTO CREAM
- ☐ PORK TENDERLOIN WITH SPICY PLUM SAUCE-ADD \$2.00 PER PERSON
- ☐ BEEF TENDERLOIN WITH HORSERADISH CREAM-ADD \$3.95 PER PERSON
- ☐ MINI CRAB CAKES-ADD \$2.95 PER PERSON
- ☐ CHICKEN TENDERS
- ☐ SCALLOPS WRAPPED IN BACON
- ☐ BUFFALO CHICKEN WINGS WITH BLUE CHEESE
- ☐ THREE CHEESE STUFFED MUSHROOMS
- ☐ MEATBALLS WITH MARINARA OR TANGY BBQ SAUCE
- ☐ BEEF SKEWERS WITH SWEET SOY SAUCE
- ☐ FRUIT TRAY-SEASONAL FRUIT SELECTION
- ☐ VEGETABLE TRAY WITH HUMMUS
- ☐ DOMESTIC CHEESE TRAY
- ☐ IMPORTED CHEESE TRAY-\$5.95 PER PERSON
- ☐ SMOKED SALMON DISPLAY-MINIMUM 30 PEOPLE
- ☐ GRILLED VEGETABLE TRAY
- ☐ ROASTED TURKEY WITH SPICY CRANBERRY RELISH
- ☐ PIT SMOKED HAM WITH PEACH CHUTNEY
- ☐ B.L.T. DIP WITH PITA CHIPS
- ☐ SPINACH AND ARTICHOKE WITH PITA CHIPS
- ☐ SHRIMP AND CREAM CHEESE DIP WITH PITA CHIPS
- ☐ BACON WRAPPED QUAIL
- ☐ MAC & CHEESE BALL
- ☐ MINI SWEET POTATO BISCUITS

- ☐ STUFFED POTATO WEDGE
- ☐ CAPRESE SKEWERS
- ☐ PICKLED OKRA
- ☐ FRESH MELON MIX
- ☐ SPANIKOPITA
- ☐ FRIED GREEN BEANS

Mashed potato bar

\$7.00 PER PERSON

MASHED POTATOES SERVED WITH CHEDDAR CHEESE, SCALLIONS, AND BACON

CHOOSE TWO OF THE FOLLOWING:

CHILI, GRILLED CHICKEN, SAUTÉED MUSHROOMS, SALSA

Pasta bar

\$7.00 PER PERSON

BOWTIE AND ROTINI

PASTA SERVED WITH WHITE, RED, AND PESTO SAUCE

ADD-ONS

CHICKEN-\$2.00 PER PERSON

SHRIMP-\$3.00 PER PERSON

GRILLED VEGETABLES-\$1.25 PER PERSON

Southwestern bar

\$8.00 PER PERSON

MINI SOFT TACO SHELL, BEEF AND CHICKEN, SAUTÉED PEPPERS AND ONIONS, GUACAMOLE, SOUR CREAM, MONTERREY AND CHEDDAR CHEESE, AND CILANTRO

SHRIMP-ADD \$1.00 PER PERSON