



Wolf Catering

Corporate Catering
& Delivery Menu

(215) 313-5326

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www.wolfstreet.net

BREAKFAST PACKAGES

(Minimum 6ppl) 24 hour notice

All Inclusive \$8.99 per person
Assorted miniature pastries and bagels. Served with butter, jam, cream cheese, seasonal fruit salad and orange juice

Morning Energy \$8.99 per person
Coconut chia seed pudding, organic Cliff Bars and fruit salad

Grab N' Go Box \$6.99 person
Hard-boiled egg, grapes, orange slices and a muffin

Healthy Start \$6.99 person
Assorted miniature yogurt muffins and miniature bagels. Served with butter, jam and cream cheese

Smoked Salmon Platter
\$9.99 per person (minimum 10ppl)
Smoked salmon, cucumber, tomato, red onion, capers, lemon, cream cheese and fresh bagels

Assorted Donuts Tray
\$28.99 (minimum 10ppl)
Tray of assorted fresh donuts

INDIVIDUAL ITEMS (Minimum 6ppl) 24 hour notice

Pastries and Bagels \$5.49 per person
Assorted miniature muffins, Danishes, croissants, scones, and waffles. Served with miniature bagels, butter, jam and cream cheese

Assorted Pastries \$4.99 per person
Assorted miniature muffins, Danishes, croissants, Belgian sugar waffles, and seasonal pastries

Yogurt Parfaits \$3.75 per person
Non-fat yogurt with toasted coconut almond granola and fresh fruit

Sliced Fruit Tray \$5.49 per person
Fresh sliced and whole seasonal fruit and berries

Assorted Mini Bagels
\$3.49 per person
Served with butter, jam, and cream cheese

Fruit Salad \$4.49 per person
A bowl of diced seasonal fruit and berries

Chia Pudding \$3.49 per person
Coconut Mango Chia Pudding

HOT BREAKFAST Packages (Minimum 10ppl) 48 hour notice

Served with Fruit Salad or Whole Fruit

Eggs and Potatoes \$12.49 per person
Veggie egg scramble, roasted potato, and breakfast meats

Breakfast Burritos \$12.99 per person
Veggie and meat burritos with salsa, and yogurt parfaits

Breakfast Quiche \$12.99 per person
Individual vegetarian and meat quiche with yogurt parfaits

Baked Blueberry Oatmeal
\$11.49 per person
Served with coconut chia pudding

Baked Breakfast \$13.49 per person
Egg frittata, French toast casserole, and breakfast meats

Breakfast Sandwiches
\$12.99 per person
Ham, Swiss, and egg served on English muffins. Served with yogurt parfaits

Breakfast Strata \$11.99 per person
Baked with broccoli, cheese, mushrooms and multi grain bread. Served with Breakfast meats and Yogurt parfaits

INDIVIDUAL HOT ITEMS

By the pan -
serves 12 ppl - \$42.50

French Toast Casserole
Chocolate, walnut cranberry, or plain

Breakfast Meats
Pork Sausage and Bacon

Scrambled Eggs
Scrambled eggs with roasted vegetables and spinach

Breakfast Strata
Baked with broccoli, cheese, mushrooms and multi grain bread

Per Person (minimum 10 ppl)

Breakfast Quiche \$5.49 per person
Individual vegetarian and meat quiche

Breakfast Burritos \$5.49 per person
Veggie and meat burritos with salsa

Oatmeal Bar \$4.49 per person
Served with brown sugar, honey, and seasonal fruit

Breakfast Sandwiches
\$4.99 per person
Ham, Swiss, and egg, served on English muffins

LUNCH SANDWICH PACKAGES

(Minimum 6 ppl) 24 hour notice

Packages include signature green salad, chips, and pickles

The All Inclusive \$16.99 per person
An assorted selection of our signature sandwiches, wraps, and paninis. Served with side green salad, deli salad and dessert tray

Standard Sandwich Box
\$11.99 per person
A selection of our signature sandwiches served with a cookie, pickle, and chips

Wraps and Rolls \$11.49 per person
Variety of sandwiches, wraps, and paninis. Served with side green salad, chips and pickles

Deluxe Sandwich Box
\$13.99 per person
A selection of our signature sandwiches served with a side deli salad, whole fruit, cookie, pickle, and chips

Wraps and Rolls Only: \$8.99 per person
Variety of sandwiches, wraps, and paninis

Sandwich Creator \$18.99 per person
Selection of sliced meats and spreads, including hummus, dijonaise, chicken, tuna, and egg salads. Served with lettuce, sprouts, onion, tomato, and carrot. Includes side deli salad and dessert tray

Pressed Panini Platter
\$16.99 per person
Variety of pressed sandwiches. Served with side green salad, deli salad, chips, pickles and dessert tray

Pressed Panini Only: \$11.99 per person
Variety of pressed sandwiches

Green Salad Add-On: \$4.25
Deli Salad Add-On: \$4.99

SIGNATURE SANDWICHES

Roast Turkey

Sweet chili mayo, smoked gouda, alfalfa sprouts, arugula, brioche roll

Vegetarian Panini

Beet puree, arugula, sautéed mushrooms, caramelized onions, grilled zucchini

House Chicken Salad

Granny smith apple, toasted walnut, romaine, curry mayo, onion roll

Hummus Wrap

Grilled eggplant, zucchini, tahini, spinach, sprouts

Sweet Cheesy Beef

Onion jam, horseradish sauce, provolone, spinach, ciabatta

Cubano

Cured Ham, sliced pickles, Swiss, dijonnaise

Rye Reuben

Pastrami, Sauerkraut, Russian dressing, Swiss

Classic Tuna

Romaine lettuce, tomato, carrot, celery, Caper lemon mayo, whole-wheat bun

Buffalo Chicken Wrap

Mozzarella, romaine, tomato, blue cheese dressing

Italian

Genoa salami, prosciutto, ham, tomato, romaine, balsamic mayo, ciabatta

SOUP SELECTIONS

SOUP OPTIONS:

(Minimum 10 ppl) 24 hour notice

- Butternut squash
- Chicken and rice
- Tomato bisque
- Cream of cauliflower, Mushroom, or broccoli
- Tomato gazpacho
- Parsnip
- Celery Root and Apple
- Barley Vegetable
- Chicken Tortilla
- Black Bean
- Fava Bean and Tomato
- Carrot Ginger

Soup, Salad, and Sandwich

\$14.49 per person

A selection of sandwiches and salad paired with one of our hot soup options

Soup with Salad or Sandwich

\$11.49 per person

A selection of sandwiches or salads paired with one of our hot soup options

Soup Add-On \$3.99 per person

Served with fresh rolls

SALAD PACKAGES

Served with dinner rolls, butter, and dessert tray
Minimum 6ppl (48 hour notice)

Caesar Salad Creator

\$17.99 per person

Chopped romaine, grape tomato, eggs, bacon, croutons, fried wontons, and Parmesan cheese.

Served with grilled chicken and shrimp.

Includes Caesar dressing

Salad Builder \$19.99 per person

Variety of signature green salads served with seared chicken, apricot glazed salmon, and shrimp. Includes quinoa grain salad

Salad Creator \$19.99 per person

Chopped romaine and mixed greens, variety of vegetables and beans, dried cranberries, walnuts, croutons, eggs, Feta and Parmesan cheeses.

Served with grilled chicken and shrimp.

Includes Caesar, balsamic and champagne dressings

Additional Salmon: +\$4.50 per person

Salad Boxes \$11.99 per person

Choose any of Our Signature Green Salads or from the Options listed below. Served with a

Tex-Mex

Ancho chili chicken, corn, tomato, onion, beans, cheddar, white wine oregano vinaigrette

Shrimp or Chicken Caesar

Poached shrimp, garlic croutons, Parmesan, Caesar dressing

BLT Salad

Crispy bacon, tomato, mozzarella, avocado, ranch dressing

Turkey Salad

Turkey, orange segments, red onion, almonds, alfalfa, beets

Vegan Salad

Lentils, quinoa, brown rice, kale, carrots, roasted beets, cucumber, chickpeas, lemon poppy seed dressing

SALAD SELECTIONS:

Please allow 48 hours for choice of Salad Selections

Signature Green Salads:

Strawberry Salad

Sliced strawberries, slivered almonds, feta, balsamic dressing

Classic Wolf Street

Dried cranberries, feta cheese, avocado, toasted walnut, balsamic dressing

Caprese Salad

Fresh tomato, mozzarella, red onion, balsamic dressing

Goat Cheese and Beet

Toasted walnuts, champagne vinaigrette

Poached Pear

Baby arugula, toasted walnut, gorgonzola, honey vinaigrette

Garden Salad

Sliced radish, carrot, tomato, cucumber, ranch dressing

Greek Salad

Cucumber, tomato, olives, feta, oregano vinaigrette

Classic Caesar

Chopped romaine, shaved Parmesan, garlic croutons, Caesar dressing

Summer Salad

Corn, avocado, tomato, tortilla strips, chipotle ranch dressing

Signature Deli Salads:

Classic Potato

Celery, onion, fresh herbs, and Dijon mayo

Orzo Salad

Kale and walnut pesto, carrot, spinach

Barley Rice salad

With seasonal vegetables and fresh herbs

Fusilli Pasta Salad

Herb yogurt sauce, cucumber, sundried tomato, peppers, and artichokes

Cole Slaw

Shredded cabbage, celery seed, and carrot

Asian Noodle Salad

Julienne vegetables, sweet soy, scallions

Classic Mac Salad

Celery, Black Pepper, Sriracha Mayo

Kale and Quinoa Salad

Roasted sweet potato, red onion, fresh herbs

Spicy Black Bean & Chickpea Salad

Barley, Green Beans, Herbs

Cole Slaw & Apple Broccoli Salad

Carrots, Apple Cider Dressing

HOT LUNCH

Served with signature green salad, and dessert tray
(Minimum 10 ppl) 48 hour notice

Seared Chicken \$16.99 per person
Herb marinated chicken breast, whipped potatoes,
green beans, chicken Jus

BBQ Chicken \$16.99 per person
Boneless chicken, macaroni and cheese, and braised
collard greens

Chicken Stir Fry \$16.49 per person
Seared chicken, hoisin, peppers, snow peas, bok choy,
mushroom. Served with Jasmine rice

Eggplant Chickpea Curry
\$14.99 per person
Served with jasmine rice, and scallions

Vegetarian Quesadilla
\$14.99 per person
Flour tortilla, variety of mushrooms, sautéed spinach,
mozzarella. Served with roasted Brussels sprouts and
carrots

Seared Salmon \$18.99 per person
Dijon honey glaze, forked potatoes, grilled seasonal
vegetables

Baked Salmon \$18.99 per person
Vegetable ratatouille, herb roasted red bliss potatoes,
seasonal grilled vegetables

Shrimp and Chicken Brochette
\$17.99 per person
Served with onions, peppers, and mushrooms. Choice
of Brown Rice Pilaf or Mashed potatoes

Pork Tenderloin \$17.49 per person
Golden raisin au Jus, Swiss Chard, garlic mash potatoes

Marinated Hangar Steak
\$19.99 per person
Chimichurri sauce, roasted potatoes, sautéed spinach

Home-style Meatloaf \$15.99 per person
Tomato sriracha glaze, sweet potato puree, glazed carrots,
string beans

Braised Beef Short Ribs
\$19.99 per person
Beef demi-glaze, mashed potato, sautéed haricot verts

Beef Bourgongoin \$18.99 per person
Braised beef with red wine, seasonal root vegetables, russet
mash potato

Almond Crusted Tilapia
\$15.99 per person
Caper lemon aioli, brown rice pilaf, seasonal grilled
vegetables

Sautéed Shrimp \$18.99 per person
Green tomatillo sauce, saffron rice and beans. Vegetarian
corn and poblano empanadas

Teriyaki Salmon \$18.99 per person
Pan seared salmon with teriyaki sauce. Served with shrimp
fried rice

HOT SANDWICHES & BUILDERS

Served with signature green salad, and dessert tray. (Minimum 10 ppl) 48 hour notice

Cheese Steak Builder
\$17.99 per person
Seared beef rib eye and chicken, served with onions
and peppers, hot peppers, mushrooms, and Broccoli
Rabe, cheese whiz and sliced cheese

Make Your Own Tacos
\$17.99 per person
Shredded chicken and tomato/squash, fresh corn
tortillas, pico de gallo, queso fresco, chipotle aioli,
cilantro, lime. Served with rice and beans

**Smoked Ham and Salmon Croque
Monsieur** \$15.99 per person
Dijonaise, Swiss, brioche

**Italian Style Sausage, Peppers,
Onions and Beef Meatball**
\$15.99 per person
Sweet Italian sausage, sautéed onions and peppers. Beef
meatballs in marinara. Served with hoagie rolls

HOT PASTA

Served with dinner rolls, butter, signature green salad, and dessert tray. (Minimum 10 ppl) 48 hour notice

Cavatelli \$16.99 per person
Green peas, mushrooms, bacon, and basil tomato cream sauce

Manicotti \$17.99 per person
Stuffed with Swiss chard, and ricotta. Served with Bolognese sauce

Gnocchi \$16.99 per person
Tomato basil sauce, spinach

Trofie \$16.99 per person
Japanese eggplant, leeks, jalapeno, and sundried tomatoes

Orecchiette \$16.99 per person
Sausage, caper, lemon, white wine, broccoli rabbe

Fusilli \$16.99 per person
Creamed leek and spinach sauce. Served with seared chicken

Lasagna Bolognese \$17.99 per person
Fresh pasta sheets, beef Bolognese, ricotta, greens

Gemelli \$16.99 per person
Hot smoked salmon, spinach, and red onion in a tomato cream sauce

Tri-Color Tortellini \$16.99 per person
Peas, corn, fresh tomato, basil, light tomato extra virgin olive oil

AFTERNOON SNACKS

(Minimum 10 ppl) 48 hour notice

Philadelphia Tray \$4.99 per person
A tray of Philly soft pretzels with mustard and assorted tasty cakes

Charcuterie and Cheese Skewers
\$4.99 per person
Mozzarella and tomato, salami, pepperoni, olive, provolone, peppers

Bruschetta Tray \$4.49 per person
A bowl of tomato basil bruschetta. Served with crostini

Cheese Tray \$59.99 (serves 10 ppl)
Assorted imported and domestic cheeses. Served with fresh fruit, crackers, crostini, and jam

Mediterranean Tray
\$49.99 (serves 10 ppl)
Kalamata olives, sliced cucumber, roasted peppers, roasted garlic hummus, feta cheese, artichoke and soft pita

Sliced Fruit Tray \$49.99 (serves 10 ppl)
Seasonal sliced fruit, grapes, And strawberries

Crudité Tray \$3.99 per person
A variety of fresh seasonal vegetables and pita, Served with creamy dressing and hummus

Salsa, Guacamole, and Chips
\$6.49 per person
A bowl of our house-made guacamole and salsa. Served with tortilla chips

Tea Sandwich Assortment
\$4.99 per person
Mixture of miniature sandwiches

DESSERT

(Minimum 6ppl)

Cookies and Brownies

\$3.49 per person

House baked cookies and brownies

Lemon Bars \$3.99 per person

(Minimum 10ppl) 48 hour notice

Served with fresh fruit

Sweet Desserts \$3.99 per person

Variety of deserts including Belgian sugar waffles, chocolate brownies, cookies and cannolis

Miniature Fruit Tarts \$4.99 per person

(minimum 10ppl) 48 hour notice

Mini fruit tarts with seasonal berries

Whoopie Pies \$3.75 per person

(minimum 10ppl) 48 hour notice

Seasonal whoopie pie selection

Mini Cannoli Tray \$3.99 per person

Ricotta chocolate chip filling

BEVERAGES

Assorted Beverages

\$2.00 per person

Assortment of sodas, sparkling flavored water and bottled water

*Premium beverages available per request.

Bottled Water \$1.75 person

Soft Drinks \$2.15 per person

Pure Leaf Tea \$2.50 per person

MORNING BEVERAGES

Regular or Decaf Coffee

\$32.50 (serves 10 people)

Includes cream, sugar, and stirrers

Wolf Catering proudly

serves Philly Fair

Trade Roasters.

Hot Tea \$29.99 (serves 10 people)

Includes tea bags, cream, sugar, and stirrers

Bottled Juice

\$2 per person

Cranberry and Orange

Juice

Fresh Orange Juice

\$1.75 per person

