

HORS D'OEUVRES

1 HOUR PASSED

\$18 PER PERSON
6 SELECTIONS
(STAFF REQUIRED)

KOBE BEEF SLIDERS \$44 / 20 PC. (HALF TRAY) \$99 / 45 PC. (FULL TRAY)
HARLEQUIN SESAME FRANKS IN PASTRY \$80 / 85 PC. (HALF TRAY)
QUESADILLAS, CHICKEN \$32 / 16 PC.
CUBAN BITES \$33 / 30 PC.
BERRIED BRIE ON CINNAMON TOAST \$36 / 18 PC.
FRESH MOZZARELLA PIPETTES \$54 / 24 PC.
FRICO, MONTASIO CHEESE & VEGETABLE \$16 / 8 PC.
POTATO PANCAKES, PEAR SOUR CREAM \$24 / DZ.
THAI MEATBALLS \$18 / 24 PC.
KAPTAIN KRUNCH CHICKEN, HONEY MUSTARD \$40 / 24 PC.
HANDHELD CRUDITÉ \$33 / 12 PC. (MED. TRAY) \$44 / 16 PC. (L.G. TRAY)
PULLED PORK POPOVERS \$42 / 2 DZ.

1.5 HOUR PASSED

\$21 PER PERSON
8 SELECTIONS
(STAFF REQUIRED)

2 HOUR PASSED

\$24 PER PERSON
10 SELECTIONS
(STAFF REQUIRED)

À LA CARTE

HEAT & SERVE
PRICED BY PACKAGE SIZE
(MINIMUM QUANTITIES BELOW)

BUFFALO CHICKEN SLIDERS \$42 / 20 PC. (HALF TRAY) \$94 / 45 PC. (FULL TRAY)
FILET ON CROSTINI, HORSE RADISH & PESTO \$36 / 18 PC.
COCONUT SHRIMP, STONE FRUIT GLAZE \$34 / 18 PC.
CRAB CAKES, CAJUN REMOULADE \$56 / 28 PC.
SHRIMP SHOOTER, COCKTAIL SAUCE \$42 / DZ.
SHUMAI SPOON, SHELLFISH DIM SUM W/ PONZU SAUCE (CHEF REQUIRED)
SCALLOPS (DIVER), TRUFFLE SCENTED (CHEF REQUIRED)
BABY LAMB CHOPS, DEMI-GLACE (ADD \$1 & CHEF REQUIRED)
BUTTERNUT SQUASH SOUP SIP (CHEF REQUIRED)
TOMATO & AVOCADO SOUP SIP (CHEF REQUIRED)
MAC & CHEESE MINI CROCKS (CHEF REQUIRED)
WARM GARLIC CHIP CONES ON WHEAT GRASS (CHEF REQUIRED)

STATIONARY DISPLAYS

(M) SERVES 15-25 (L) SERVES 25-35

BRUSCHETTA M-\$60 L-\$80

CHOPPED TOMATO, ONIONS, OLIVES, ASIAGO CROSTINI

CRUDITÉ M-\$70 L-\$90

RAW VEGETABLES ARTFULLY DISPLAYED WITH TZATSIKI DIP

FILET MIGNON \$199 (SERVES 15-25)

SLICED & PLATTERED TENDERLOIN, PESTO & HORSE RADISH SAUCE

CHEESE PLATTER M-\$90 L-\$120

OLD FASHIONED CUBED CHEESES & CRACKERS

SEASONAL FRUIT M-\$65 L-\$85

FRESH FRUITS ARTFULLY DISPLAYED

MOZZARELLA & TOMATO M-\$75 L-\$100

ROASTED PEPPERS, RED ONION, PESTO, SEA SALT

GRAZING BUFFET

(25 PERSON MINIMUM, STAFF REQUIRED)

OUR SIGNATURE DISPLAY OF UNIQUELY PRESENTED UPSCALE OFFERINGS.

\$19 P/P WITH ANY PASSED HORS D'OEUVRES PACKAGE.

PERFECT AMOUNT OF FOOD TO COMPLETE ANY EVENT.

\$24 P/P ORDERED À LA CARTE.

ABOVE & BEYOND THE ORDINARY CATERED EVENT.

TRIPLE TIERED SALADS:

ROASTED PEAR

CAESAR

HOUSE SALAD

IRON SKILLET CHICKEN MEDALLIONS

&

GRAFFITI SALMON - CEDAR PLANKED

OR WOOD GRILLED STEAK

CHOICE OF

PASTA, POTATO OR RICE

&

ARTISAN ROLLS & BUTTER

DESSERTS

PASSED OR PLATTERED

CHEESECAKE LOLLIPOPS \$175

CRÈME BRULÉE \$250 (24 PC. MINIMUM)

CHOCOLATE SOUFFLÉS (GLUTEN FREE) \$2 (15 PC. MINIMUM)

WILD BERRY SHORTCAKE PARFAITS \$2 (12 PC. MINIMUM)

SWEETS SAMPLER \$250 (PER PERSON)

BREAD PUDDING TASTINGS \$2 (15 PC. MINIMUM)

FANCY COFFEE SERVICE \$100 (SERVES UP TO 25)

\$2 (EACH ADDITIONAL PERSON) \$125 WITH ENGLISH TEA SERVICE

BREWERS, THERMAL POTS, CUPS, STIRRERS, HALF & HALF, SUGAR, SWEET & LOW

BOX OF COFFEE OR TEA \$25 (SERVES UP TO 12)

CUPS, STIRRERS, HALF & HALF, SUGAR, SWEET & LOW

SERVERS, CHEFS, BARTENDERS

\$175 UP TO 5 HOURS, THEREAFTER \$32 EACH ADDITIONAL HOUR

PARTY RENTALS

GLASSES, CHINA, SILVERWARE, CHAFERS, TABLES, LINENS, CHAIRS & TENTS.

CATERING PACKAGES

PRICED PER PERSON

COMPLETE LUNCH \$14 (15 PEOPLE OR MORE)

\$15 (11-14 PEOPLE) \$16 (8-10 PEOPLE)

SANDWICHES, PANINI & WRAPS

HOUSE OR CAESAR SALAD (SALAD UPGRADE \$1 EXTRA P/P)

WARM GARLIC CHIPS & SWEETS PLATTER

SOUPER LUNCH \$14 (15 PEOPLE OR MORE)

\$15 (11-14 PEOPLE) \$16 (8-10 PEOPLE)

SANDWICHES, PANINI & WRAPS

HOUSE OR CAESAR SALAD (SALAD UPGRADE \$1 EXTRA P/P)

CHEF'S SOUP SAMPLERS

COMBO LUNCH \$14 (15 PERSON MINIMUM)

INCLUDES ROLLS & BUTTER

ALSO CHOOSE 3 OF THE FOLLOWING:

PENNE VODKA

PRIMAVERA PASTA OR RICE

TINY PASTA "RISOTTO"

MACARONI & CHEESE

GREEN HERBED RICE PILAF

GARLIC MASHED POTATOES

BOULANGÈRE POTATOES

GRILLED CHICKEN

BLACKENED CHICKEN

CHICKEN & MUSHROOMS

CHICKEN MILANO

KAPTAIN KRUNCH CHICKEN

MEDITERRANEAN CHICKEN

BBQ PULLED PORK

HOUSE SALAD

CAESAR SALAD

SALAD UPGRADE (\$1 EXTRA P/P)

GRILLED VEGETABLES

VEGETABLE MEDLEY

EGGPLANT PARMESAN

WARM GARLIC CHIPS

GRILLESS BARBEQUE \$16 (15 PERSON MINIMUM)

INCLUDES KOBE BEEF SLIDERS, BUFFALO CHICKEN SLIDERS & PULLED PORK POPOVERS

ALSO CHOOSE 3 OF THE FOLLOWING:

HOUSE SALAD

CAESAR SALAD

WARM GARLIC CHIPS

GRILLED VEGETABLES

SOUTHERN COMFORT BOWL

MAC & CHEESE

MUNCHIES LUNCH \$16 (15 PERSON MINIMUM)

THREE PLATTERS WITH SAUCES & PICKS

INCLUDES ALL THE FOLLOWING:

CHICKEN QUESADILLAS

KAPTAIN KRUNCH CHICKEN

PULLED PORK POPOVERS

COCONUT SHRIMP

POTATO PANCAKES

CRAB CAKES & CUBAN BITES

TASTE OF CREATIVA \$16 (15 PERSON MINIMUM, 48 HOUR NOTICE)

CHEF ANTHONY'S CHOICE OF SALAD, ENTRÉE, SIDES & DESSERT

AN AFFORDABLE WAY TO PROVIDE AN ECLECTIC UPSCALE

LUNCH FOR YOUR GROUP

SANDWICH PLATTERS S- \$70 M- \$90 L- \$110

(S- SERVES 8-11) (M- SERVES 12-14) (L- SERVES 15-18)

UNIQUE GOURMET SANDWICHES, WRAPS & PANINI

SOMETHING FOR EVERYONE INCLUDING VEGETARIANS

TRIPLE TREAT \$11 (15 PERSON MINIMUM, 48 HOUR NOTICE)

TUNA, CHICKEN WALDORF & EGG SALAD, ARTISAN ROLLS

CELERY, CARROT, OLIVE & PICKLE "CRUDITE" PLATTER

WARM GARLIC CHIPS S- \$25 L- \$45 XXL- \$100

OUR FAMOUS POTATO CHIPS.....

..... THAT EVERYONE RAVES ABOUT!!!

TRIPLE TREAT & SOUP OR SALAD \$14 (15 PERSON MINIMUM, 48 HOUR NOTICE)

ABOVE TRIPLE TREAT ITEMS WITH CHOICE OF CHEF'S SOUP SAMPLERS

OR HOUSE, CAESAR, ROASTED PEAR OR CAPRESE SALAD

SWEETS PLATTER

28 PC \$35 35 PC \$45 50 PC \$60 75 PC \$90 100 PC \$120

BROWNIES, NUT BARS, COOKIES & CHOCOLATE DIPPED ITEMS

BRUNCH \$20 (25 PERSON MINIMUM, 72 HOUR NOTICE)

INDIVIDUAL FRITTATAS,

FRENCH TOAST BREAD PUDDING,

MICRO FRUIT COCKTAILS

BOULANGÈRE POTATOES,

THICK SLICED SLAB BACON,

CAESAR SALAD W/ CHICKEN

"BISCUITS & GRAVY"

TURKEY, HAM & SPINACH BISCUITS

SMOTHERED IN BÉCHAMEL CHEESE SAUCE

SALADS

HOUSE SALAD S-\$25 L-\$40 XXL-\$90

GREENS, TOMATO, ONION, CUCUMBER, ZUCCHINI, CHICK PEAS, OLIVES

ROASTED PEAR S-\$30 L-\$45 XXL-\$99

GORGONZOLA, BERRIES, PECANS, CRAISINS, MAPLE-FRANGELICO SCENTED GREENS

GRAFFITI BRIE S-\$35 L-\$50 XXL-\$110

GREENS DRIZZLED W/ GLACES, OILS, VINEGARS, WARM BRIE CROUSTADES
WILD BERRIES, TOMATO, ONION, CUCUMBER

PASTA SALAD S-\$40 L-\$60 XXL-\$110

CAESAR S-\$25 L-\$40 XXL-\$90

ROMAINE, AWESOME DRESSING, CROUTONS, PARMIGIANO

CAPRESE S-\$30 L-\$45 XXL-\$99

GREENS, FRESH MOZZARELLA, ROASTED PEPPERS, TOMATOES

TROPICAL GREENS S-\$35 L-\$50 XXL-\$110

MESCLUN GREENS, SEASONAL DICED FRUITS, BERRIES
SHREDDED COCONUT, RASPBERRY VINAIGRETTE

HEALTHFUL GRAINS S-\$40 L-\$60 XXL-\$110

PASTA, POTATO, RICE

PENNE VODKA HALF \$55 ¼ \$80 FULL \$99

SAN MARZANO TOMATOES, CREAM, ONIONS, BASIL, VODKA

MAC & CHEESE HALF \$55 ¼ \$80 FULL \$99

AUTHENTIC SOUTHERN STYLE, NOT JUST FOR KIDS

PRIMAVERA PASTA OR RICE HALF \$55 ¼ \$80 FULL \$99

GRILLED VEGETABLES, SHALLOTS, PEAS, TRUFFLE ESSENCE

GREEN HERBED RICE PILAF HALF \$55 ¼ \$80 FULL \$99

BRILLIANT COLOR RICE, EDAMAME, SHALLOTS, GARLIC

GARDEN SMASHED POTATOES HALF \$55 ¼ \$80 FULL \$99

CARROTS, SCALLIONS, OLIVE OIL, BLACK PEPPER

BUTTERNUT SQUASH RAVIOLI HALF \$65 ¼ \$95 FULL \$130

SAGE BROWN BUTTER, MAYTAG BLEU CHEESE & CRANBERRIES

TINY PASTA "RISOTTO" HALF \$55 ¼ \$80 FULL \$99

WILD MUSHROOMS, SHALLOTS, PEAS, TRUFFLE ESSENCE

BOLOGNESE PASTA OR RICE HALF \$55 ¼ \$80 FULL \$99

GROUND BEEF, VEAL, PORK, CREAM, TOMATOES

RISOTTO HALF \$55 ¼ \$80 FULL \$99

WILD MUSHROOM, GREEN VEGETABLE OR BUTTERNUT SQUASH

BOULANGÈRE POTATOES HALF \$55 ¼ \$80 FULL \$99

OVEN ROASTED SLICED POTATOES, BUTTER, ESSENCE OF ONION

GARLIC MASHED POTATOES HALF \$55 ¼ \$80 FULL \$99

CREAMY, BUTTERY, ROASTED GARLIC SCENTED

LASAGNE HALF \$69 FULL \$130 (48 HOUR NOTICE REQUIRED)

CLASSIC MEAT OR GRILLED VEGETABLE

ENTRÉES

LEMON CHICKEN HALF \$60 ¼ \$90 FULL \$110

FRANCAISED BREAST MEDALLIONS, LEMON BUTTER SAUCE

CHICKEN & MUSHROOMS HALF \$60 ¼ \$90 FULL \$110

GRILLED BREAST MEDALLIONS, FOREST MUSHROOMS, MARSALA SAUCE

SIMPLY GRILLED CHICKEN HALF \$60 ¼ \$90 FULL \$110

OR SIMPLY BLACKENED

CHICKEN MILANO PLATTER S-HALF \$60 M-¾ \$90 L-FULL \$130

ARUGULA, FRESH MOZZARELLA, ROASTED PEPPERS, BALSAMIC-GARLIC DRIZZLE

MEDITERRANEAN CHICKEN HALF \$60 ¼ \$90 FULL \$110

PORTABELLA, ROASTED RED PEPPERS, ARTICHOKE, OLIVES, BALSAMIC BROWN SAUCE

CHICKEN BRUSCHETTA HALF \$60 ¼ \$90 FULL \$110

LITTLE PEARL FRESH MOZZARELLA, TOMATO, RED ONION, OLIVE, BASIL

JUNGLE NUT CHICKEN PLATTER S-HALF \$60 M-¾ \$90 L-FULL \$130

FRANCAISED BREAST MEDALLION, APRICOT-BERRY GELEÉ, TREE NUT CRUST

KAPTAIN KRUNCH CHICKEN HALF \$60 ¼ \$90 FULL \$110

HONEY MUSTARD SAUCE

BEEF TIPS HALF \$75 ¼ \$120 FULL \$160

SHORT RIB TIPS, WILD MUSHROOMS, TRUFFLE SCENTED DEMI-GLACE

PULLED PORK HALF \$70 ¼ \$100 FULL \$130

SECRETLY RUBBED, SLOWLY HOUSE SMOKED

GRAFFITI SALMON PLATTER HALF \$75 ¼ \$115 FULL \$145

CEDAR PLANKED WITH SEA SALT, THYME, COLORFUL COULIS SAUCE

SHRIMP & SCALLOP KABOB HALF \$75 ¼ \$115 FULL \$145

JUMBO SHRIMP, DIVER SCALLOP IRON SKILLET BLACKENED

SOUTHERN COMFORT BOWL HALF \$55 ¼ \$85 FULL \$99

MASHED POTATOES, FRIED CHICKEN, CORN, GRAVY, CHEDDAR

VEGETABLE TORTE M-\$50 L-\$70

GRILLED VEGETABLES, FRESH MOZZARELLA "LAYER CAKE"

EGGPLANT PARMESAN HALF \$55 ¼ \$85 FULL \$100

LAYERED WITH MARINARA SAUCE, MOZZARELLA, PARMESAN

QUICHE \$49 (SERVES UP TO 10) (48 HOUR NOTICE)

LORRAINE, POTATO BACON OR WILD MUSHROOM-BRIE

SIDES

GRILLED VEGETABLES HALF \$55 ¼ \$80 FULL \$99

ROASTED FOREST MUSHROOMS HALF \$70 ¼ \$100 FULL \$130

CORN BREAD & BUTTER \$15 DZ.

WARM GARLIC POTATO CHIPS S-\$25 L-\$45 XXL-\$100

VEGETABLE MEDLEY HALF \$55 ¼ \$80 FULL \$99

FRENCH BEANS, CITRUS BUTTER HALF \$55 ¼ \$80 FULL \$99

DINNER ROLLS & BUTTER \$8 DZ.

(HALF) SERVES UP TO 15 (¼) SERVES 15 – 19 (FULL) SERVES 20 - 25 (S) SERVES UP TO 12 (L) SERVES 13-20 (XXL) SERVES 45-55