



## A LA CARTE MENU

- Please note **minimum** orders of 8 servings per item.
- Most items are available **GLUTEN FREE** or **VEGAN**.
- Please inquire about special dietary needs.
- We are happy to accommodate special requests.

### VEGETARIAN / VEGAN Starting at \$8

Baked Eggplant Parmesan  
Baked Ratatouille  
Balsamic Portabellas with Peppers  
Black Bean Burgers  
Caponata  
~ *Eggplant, peppers, mushrooms, onion, olives, tomato and cheese*  
Fall Vegetable Curry  
Greek Casserole  
Lentil Walnut Meatloaf  
Mediterranean Stuffed Zucchini  
Moroccan Stuffed Acorn Squash  
Pumpkin Tortilla Bake

Quinoa Caprese  
Seasonal Vegetarian Stew  
Smokey Black Bean Butternut Ragout  
Spinach Stuffed Portabella Mushrooms  
Stuffed Colored Peppers with Sautéed Vegetables  
Tortilla Lasagna  
Vegetable Kabobs (10 inch skewers, 2 per serving)  
Vegetarian Shepherd's Pie  
Vegetarian Moussaka  
Vegetarian Biscuit Bake  
Vegetable Savory in Puff Pastry  
Wild Rice Ratatouille

### BEEF Starting at \$10

Asian Grilled Flank Steak over Vermicelli  
Beef Kabobs (10 inch skewers, 2 per serving)  
Beef Tips over Herbed Noodles  
Beef Bourguignon Pot Pie  
Beef with Horseradish Sauce  
Beef in Mushroom Wine Sauce  
Beef in a Peppercorn Sauce  
Home-style Meatloaf with Gravy

Ginger Beef & Pepper  
Ginger Teriyaki Beef (Rare)  
Mini Salsa Meatloaf  
Moroccan Beef Stew  
Mustard & Herbs Beef  
Prime Rib (Market Price)  
Roasted Red Peppers & Bleu Cheese  
Southwest Beef & Tomatoes •



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### POULTRY Starting at \$8

Asian Grilled Chicken over Vermicelli  
Baked Parmesan Chicken  
Balsamic Chicken & Pears  
Chicken Balsamico  
Chicken Biscuit Bake  
Chicken Broccoli Divan  
Chicken Florentine  
Chicken Kabobs (10 inch skewers, 2 per serving)  
Cranberry Chicken  
Crunchy Baked Chicken

Chicken with Fruit Compote  
Fresca Chicken  
Ginger Teriyaki Chicken  
Honey Orange Chicken  
Lemon Almond Chicken  
Maple Glazed Chicken with Waldorf Salsa  
Rice Krispy Chicken  
Southwest Chicken  
Sweet & Sour Chicken

Turkey Meatloaf  
Herb Roasted Boneless Turkey Breast ~ **Starting at \$40**

### PORK Starting at \$8

Bourbon Pork  
French Herb Crusted Pork Loin  
Peach & Pepper Pork Tenderloin  
Pork Tenderloin with Tart Cherry Sauce  
Pork Tenderloin with Fruit Compote  
Roasted Cuban Pork

Southwest Pork with Black Bean Salsa  
Spicy Thai Pork  
Sweet & Sassy Pork  
Tangy Pork with Gorgonzola

Sliced Ham (Served at room temperature)  
Almond Crusted Bourbon Glazed Bone in Ham ~ Serves 50-60  
*Includes rolls and mustards.*  
**Starting at \$150**

### SEAFOOD Market Price

Baklava Salmon  
Ginger Salmon  
Jumbo Lump Crab Cakes  
Mediterranean Whitefish  
Salmon Filet in a Lemon & Dill Sauce  
Salmon with Pineapple Salsa  
Shrimp Kabobs (10 inch skewers, 2 per serving)

Shrimp New Orleans  
Swordfish with Fruit Salsa  
Thai Shrimp  
Tuna Noodle Casserole  
Tilapia in Lemon Butter  
Trout Amandine



## A LA CARTE MENU

### SIDES - VEGETABLES \$3 per Serving

- Served at room temperature.

Asian Vegetables  
Broccoli with Walnut Garlic Butter  
Cinnamon Ginger Carrots  
Dilled Baby Carrots  
Dilled Tomatoes & Green Beans  
Garden Medley  
Green Beans Amandine  
Green Beans with Pineapple Vinaigrette  
• Grilled Seasonal Vegetables

• Roasted Asparagus with Lemon & Goat Cheese  
• Roasted Root Vegetables  
Roasted Brussels Sprouts with Bacon & Walnuts  
Rosemary Vegetable Medley  
Sautéed Seasonal Vegetables  
Siracha Broccoli  
Tuscan Beans

### SIDES – GRAINS & STARCHES \$3 per Serving

Barley Squash Bake  
Cranberry Almond Quinoa  
Dirty Smashed Potatoes  
Greek Lentils & Quinoa  
Garlic & Herb Couscous  
Glazed Sweet Potatoes  
Herbed Potatoes

Moroccan Couscous  
Quinoa Pilaf  
Sautéed Spinach & Rice  
Savory Pilaf  
Scalloped Potatoes  
Wild Rice with Cranberry and Pecans  
Wild Rice with Vegetables

### PASTA \$3 per Serving for a Side

### \$8 per Serving for an Entrée

- Please Select from Bowtie, Cavattappi, Penne or Cheese Tortellini with choice of one of the following sauces:

Artichoke with Roasted Red Pepper  
Bolognese Sauce  
Cheese & Spinach Stuffed Shells (2 shells)  
Herbed Garlic & Olive Oil with Spinach  
Home-style Macaroni & Cheese  
Marinara

Peppers & Onions  
Roasted Red Pepper Alfredo  
Tomatoes & Basil  
Slow Roasted Tomatoes  
Vegetable Pesto

### **Add a Protein to your Pasta ~**

- **\$4 Chicken**
- **\$4 Meatballs**
- **\$6 Shrimp**



## A LA CARTE MENU

### LEAFY GREEN SALADS \$3 - \$4 per serving

#### Crunchy Asian Salad

~ Mixed Greens with chopped cabbage, carrots, mandarin orange, edamame, roasted red peppers, chow mien noodles & ginger dressing.

#### Chopped Herbed Tomato Salad

~ Chopped Lettuce topped with lightly sautéed grape tomatoes, vinaigrette, bacon, creamy blue-cheese, parsley & dill.

#### Garden Potpourri with House Balsamic

~ Mixed greens with assorted garden vegetables.

#### Spinach Strawberry Salad with Honey Poppy Dressing

~ Spinach, mushrooms, red onion, strawberries and almonds.

#### Pear ~ Feta Salad with Raspberry Vinaigrette

~ Spring mix, feta and pears.

#### Spinach ~ Pecan Salad with Creamy Onion Dressing

~ Spinach, apples, gorgonzola and pecans

#### Winter Fruit Salad with Lemon Poppy Dressing

~ Romaine, apples, pears, dried cranberries, pecans and Swiss cheese.

#### Mediterranean Mix with Rosemary Dressing

~ Mixed greens with olives, artichoke hearts, roasted red peppers and feta

#### Parisian Salad

~ Mixed baby greens with shredded carrots, dried cranberries, feta and white balsamic vinaigrette.

#### Fabled Caesar with Caesar Vinaigrette

~ Mixed greens with sundried tomatoes, shredded parmesan and homemade seasoned croutons

#### Santa Fe Salad with Salsa Ranch

~ Mixed greens with, colored peppers, corn, black beans, green onion, grape tomatoes, and Colby Jack cheese

#### Spring Citrus Salad

~ Butter lettuce, radicchio, fennel, orange segments with a citrus – raspberry vinaigrette

#### Harvest Salad

~ Mixed greens with, purple cabbage ribbons, kale ribbons, shredded Brussel sprouts, shredded carrots and white balsamic vinaigrette.

**\$3.00 per person** ~ Simple Garden Toss

### DESSERTS

**Starting at \$3 per serving**

Bread Pudding

Cake Bites Sample

Cheesecake

Fruit Cobbler

Fruit Crumble

Fruit Pies

Individual Desserts

Specialty Desserts

Specialty Tarts

Trifle

Gourmet Cookies, Blondies, Brownies & Bars

**Starting at \$8 per dozen**

Cupcakes ~ Vanilla or Chocolate batter with a variety of options for frostings and decorations

**Starting at \$1 per cupcake**

- ASK ABOUT OUR SPECIAL GLUTEN FREE DESSERT OFFERINGS.



## A LA CARTE MENU

### ASSORTED MINI DESSERT TRAYS

Triple Tiered Dessert  
Approximately 90 pieces  
\$125

Double Tiered Dessert Trays  
Approximately 30 pieces per small tray  
and 50 pieces per large tray.  
\$ 50 Small / \$75 Large

Dessert Platter  
Approximately 15 pieces  
\$ 30

### BEVERAGES

#### Bottled Beverages

Bottled Water Mini – 8 ounces, \$ .50 / 16 ounces \$1  
Bottled Sodas, Juices or Teas - Starting at \$1.50

#### Punch

\$10 per gallon (approximately 48 - eight ounce servings per 3 gallons)

|             |                 |
|-------------|-----------------|
| Citrus      | Golden Apple    |
| Ginger Snap | Sparkling Punch |
| Mixed Berry | Tart & Bubbly   |

#### Iced Tea

\$10 per gallon (approximately 48 - eight ounce servings per 3 gallons)

|              |            |
|--------------|------------|
| Unsweetened  | Peach      |
| Bengal Spice | Peppermint |
| Berry        |            |

#### Coffee Service or Hot Tea Service

|                        |                   |
|------------------------|-------------------|
| \$12 per 10 cup pumper | Decaf             |
| \$ 50 per 60 cup urn   | French Roast      |
| \$ 75 per 100 cup urn  | House Blend       |
|                        | Specialty Flavors |

Hot Water for Tea Service Includes: Assorted Teas, Milk, Lemon, and Sweeteners.

### ADDITIONAL OFFERINGS

#### Disposables

Pricing for disposable cutlery, plates and cups start at \$1.50 per person.

#### Rentals

Tables, Chairs, Cutlery, Tableware and Stemware. Contact us for more details on selection and pricing.

#### Linens

Solid White or Black, Banquet and Round - Starting at \$ 10 per Linen