



DISTINCTIVE CATERING • SOCIAL GATHERINGS

A LA CARTE MENU

***Entrées are ordered in quantities of 12.**

BEEF- Starting at \$12

Asian Flank Steak with Peppers, Artichokes & Onion
Beef Bolognese Over Pasta
Beef Bourguignon
Beef in Mushroom Wine Sauce
Grilled Flank Steak with Chimichurri
Home-style Meatloaf with Gravy
Pot Roast
Mediterranean Beef
Mustard & Herbs Beef
Spanish Mustard Flank Steak
Steak Pizzaiola
Sweet Beef Bowl

CHICKEN – Starting at \$8

Baked Parmesan Chicken
Balsamic Chicken & Pears
Chicken Balsamico
Chicken Biscuit Bake
Chicken Broccoli Divan
Chicken Cordon Bleu
Chicken Florentine
Chicken Alfredo Lasagna
Crunchy Baked Chicken
Fresca Chicken
Grilled Chicken with Waldorf Salsa
Lemon Almond Chicken
Pesto Chicken
Rice Krispy Chicken

PASTA \$8 ENTRÉE / \$4 SIDE

Bowtie, Gemelli, Cavatappi, or Penne
with choice of one of the following sauces:
* GLUTEN FREE PASTA AVAILABLE
Alfredo
Artichoke with Roasted Red Pepper
Cheese & Spinach Stuffed Shells (2 shells)
Herbed Garlic & Olive Oil with Spinach
Home-style Macaroni & Cheese
Marinara
Peppers & Onions
Roasted Red Pepper Alfredo
Tomato Basil
Cheese and Potato Pierogies with Sauteed Onions or Haluski \$ 4.5 per serving

PORK – Starting at \$8

Barbeque Ribs
French Herb Crusted Pork
Pork Loin with Fruit Compote
Roasted Cuban Pork
Southwest Pork Lion with Black Bean Salsa
Spicy Thai Pork
Pulled Pork

SEAFOOD – Market Price

Baklava Salmon
Beer Battered Cod
Butter Crumb Cod
Potato Crusted Cod
Jumbo Crab Cakes
Lemon Herb Tilapia
Pecan Crusted Tilapia
Tortilla Crusted Tilapia
Salmon Filet in a Lemon & Dill Sauce
Salmon with Pineapple Salsa
Shrimp Kabobs
Shrimp New Orleans

VEGETARIAN / VEGAN \$8

Baked Ratatouille
Black Bean Butternut OR Sweet Potato Ragout
Balsamic Portobellos with Peppers
Buffalo Cauliflower Bites
Caponata over Spaghetti Squash
Cauliflower Tangine(Stew)
Eggplant Steaks with Tuscan Ragout
Fall Vegetable Curry
Greek Casserole
Ginger Cauliflower
Meat- LESS Loaf
Mediterranean Stuffed Zucchini
Moroccan Stuffed Acorn Squash
Pumpkin Tortilla Bake
Seasonal Vegetarian Stew
Spinach Stuffed Mushrooms
Stuffed Peppers with Vegetables or Grains



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***Sides are ordered in quantities of 12.**

SIDES - VEGETABLES \$3.50

Asian Vegetables
Beans & Greens
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
Roasted Asparagus with Lemon & Goat Cheese
Roasted Brussels Sprouts with Bacon & Walnuts
Rosemary Vegetable Medley
Seasonal Vegetables
Tuscan Beans

SIDES – GRAINS & STARCHES \$3.50

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
Wild Rice with Vegetables

***Salads are ordered in quantities of 12.**

LEAFY GREEN SALADS \$3.50

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 Iceberg 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

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

SIMPLE SALADS \$3

Simple Garden Toss – Mixed greens, grape tomatoes, cucumbers, onion.

Mixed Greens –Mixed greens, red cabbage & carrots.



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BEVERAGES

PUNCH - \$36 per 3-gallon dispenser

Citrus	Sparkling Punch
Ginger Snap	Tart & Bubbly
Mixed Berry	Very Berry
Peach	

ICED TEA - \$36 per 3-gallon dispenser

*Sweeteners on the Side

Unsweetened	Green Tea Berry
Bengal Spice	Peach
Berry	Peppermint

COFFEE SERVICE - \$22 per 1 gallon dispenser, 16 – 8 ounce servings .

Includes – Sweeteners, Creamers, Stirrers, and Paper Cups.

*Disposable coffee mugs available for \$.75 per mug.

Decaf
French Roast
House Blend
Specialty Flavors

HOT TEA SERVICE - \$15 per pumper, approximately 10 - 8 ounce servings.

Hot Water for Tea Service Assorted Teas, Milk, Lemon, Sweeteners, Honey Stick, Stirrers and Paper Cups.

DESSERTS

*Desserts are ordered in quantities of 12.

Bread Puddings	Specialty Desserts
Fruit Cobblers	Specialty Tarts
Fruit Crumbles	Trifle
Individual Desserts	

Assorted Gourmet Cookies, Blondies, Brownies & Bars - \$10 per dozen

Cupcakes – \$24 per dozen

Chocolate or Vanilla batter with a variety of frostings and decorations.

ASSORTED DESSERT PLATTERS & TRAYS

Triple Tiered Dessert
Approximately 100 pieces
\$150

Double Tiered Dessert Tray
Approximately 50 pieces for a Small \$75
Approximately 75 pieces for a Large \$100

Assorted Dessert Platter
Approximately 30 pieces.
\$45

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

54" x 114" - \$7

72" x 120" Floor length for 6-foot table - \$10

90" x 156" Floor Length for 8-foot table - \$12

Solid White or Black, Round

90" - \$7

108" - \$10

120" - \$12