

ON-SITE CATERING MENU

BREAKFAST

BAGEL PLATTER

ASSORTED BAGELS, CREAM CHEESE, & BUTTER.

BELGIAN WAFFLE PLATTER

FRESH BELGIAN WAFFLES AND FRUIT, SYRUP, AND SOFT BUTTER

PASTRY & FRUIT PLATTER

ASSORTED PASTRIES AND FRUITS

BREAKFAST SANDWICH PLATTER

FRESH BAKED BISCUITS WITH EGG, CHEESE, AND CHOICE OF SAUSAGE OR BACON.

COFFEE SERVICE

BREWED COFFEE WITH CUPS, CREAMERS, AND SUGARS.

COFFEE & JUICE SERVICE

FRESH BREWED COFFEE, CREAMERS, SUGARS, AND CHOICE OF ORANGE OR APPLE JUICE.

BREAKFAST BUFFET

SCRAMBLED EGGS, SAUSAGE OR BACON, HAS BROWNS, WAFFLES, COFFEE, JUICES, FRUIT, AND YOGURTS.

FRUIT ARRANGEMENT

FRESH CUT FRUITS

YOGURT PARFAITS



ON-SITE CATERING

SALAD PLATTERS

HOUSE SALAD

CRISP ROMAINE, CUCUMBER, TOMATO, OLIVES, AND SHREDDED CHEESE

GREEK SALAD

CRISP ROMAINE, TOMATO, CUCUMBER, BELL PEPPERS, OLIVES, ONIONS, AND FETA CHEESE.

CAESAR SALAD

CRISP ROMAINE, CAPERS, SHAVED PARMESAN CHEESE, AND CROUTONS.

COBB SALAD

CRISP ROMAINE, TOMATO, CUCUMBER, BACON, BREADED CHICKEN PIECES, HARD BOILED EGG, AND BLUE CHEESE.

APPETIZER PLATTERS

SHRIMP COCKTAIL

POACHED SHRIMP WITH HOMEMADE COCKTAIL SAUCE AND LEMON WEDGES.

MINI MEATBALLS RICOTTA

ALL BEEF MINI MEATBALLS IN A DECADENT RED SAUCE WITH DOLLOPS OF RICOTTA.

CHICKEN POTSTICKERS

ALL WHITE CHICKEN AND VEGETABLES IN A FLUFFY WHITE DUMPLING. SERVED WITH SOY DIPPING SAUCE.

CAPRESE PLATTER

LAYERED FRESH MOZZARELLA AND BEEF STEAK TOMATO WITH EXTRA VIRGIN OLIVE OIL, BALSAMIC GLAZE, AND FRESH CUT BASIL.

GREEK GYRO PLATTER

SLICED LAMB, PITA BREAD, CUCUMBER, TOMATO, KALAMATA OLIVES, AND RED ONION. TZATZIKI SAUCE ON THE SIDE.



ON-SITE CATERING

LUNCH

HAND CRAFTED SANDWICH PLATTER

ASSORTMENT OF CAPRESE, ITALIAN, AND TURKEY CLUBS WITH ASSORTED BAGGED CHIPS.

WRAPS PLATTER

HAM AND CHEDDAR, CHICKEN CAESAR, TURKEY BACON PROVOLONE, AND CHICKEN SALAD

CHIPS AND DIP

TORTILLA CHIPS, FRESH GUACAMOLE, AND SALSA.

HUMMUS PLATTER

FRESHLY MADE HUMMUS, PITA BREAD, AND VEGETABLES.

BUILD YOUR OWN BOX

CHOOSE A SANDWICH OR SALAD, SIDE, AND DRINK.

SANDWICH & SALADS

CHICKEN SALAD WRAP, TURKEY CLUB, CAPRESE PANINO, ITALIAN CLUB, GREEK SALAD, PASTA SALAD, CAESAR SALAD, OR CHICKEN CAESAR WRAP

SIDE CHOICES

CHIPS, FRUIT SALAD, POTATO SALAD, BROWNIE, COOKIE, OR CAESAR SALAD

BEVERAGE SELECTION

BOTTLED WATER, SODA, OR JUICE.



ON-SITE CATERING MENU

ENTRÉES

FILET MARSALA CREAM SAUCE

FILET MIGNON MEDALLIONS IN A CREAMY MARSALA SAUCE WITH SAUTÉED MUSHROOM AND ONIONS.

LOBSTER RAVIOLI

RAVIOLIS WITH MAINE LOBSTER IN A DECADENT CREAM SHERRY SAUCE.

CHICKEN PARMESAN

PANKO ENCRUSTED ALL WHITE CHICKEN BREAST SMOTHERED IN A POMODORO SAUCE AND COVERED IN MOZZARELLA AND BAKED TO PERFECTION,

GRILLED SALMON PICATTA

GRILLED NORWEGIAN SALMON WITH A WHITE WINE CAPER BUTTER SAUCE. SERVED WITH PENNE PASTA.

TENDERIZED GRILLED SIRLOIN

TENDER, JUICY, FLAVORFUL SIRLOIN GRILLED TO PERFECTION. SERVED WITH A RED WINE POMODORO SAUCE, SAUTÉED ONIONS, AND MUSHROOMS.

CHICKEN FRANCESE

LIGHTLY EGG BATTERED CHICKEN BREAST IN A LEMON BUTTER SAUCE.

STUFFED SHELLS

SHELLS FILLED WITH 3 CHEESES, COVERED IN POMODORO SAUCE, SMOTHERED IN MOZZARELLA CHEESE, AND BAKED TO PERFECTION. SPINACH OR BOLOGNESE CAN BE ADDED FOR AN ADDITIONAL CHARGE.



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SIDE OPTIONS

RED BLISS POTATOES

RED POTATOES SEASONED AND BAKED THEN TOSSED IN A LIGHT PARMESAN CHEESE.

ROASTED VEGETABLE MEDLEY

SQUASH, ZUCCHINI, CARROTS, BROCCOLI, MUSHROOMS, AND SPINACH LIGHTLY OILED AND SEASONED, THEN ROASTED.

STEAMED OR SAUTÉED BROCCOLI

BROCCOLI STEAMED OR SAUTÉED IN GARLIC, OIL, SALT, SALT AND PEPPER.

PENNE POMODORO

PENNE PASTA IN A HOMEMADE POMODORO SAUCE

GARLIC MASHED POTATO

MASHED POTATOES BUTTERED AND SEASONED

GOURMET MACARONI & CHEESE

PENNE PASTA IN A DECADENT CHEESE SAUCE



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DESSERT OPTIONS

MINI CANNOLI PLATTER

MINI CANNOLI STUFFED WITH CHOCOLATE CHIP CANNOLI CREAM, TOPPED WITH WHIP CREAM, AND DRIZZLED IN CHOCOLATE.

POUND CAKE & STRAWBERRY COMPOTE

FLUFFY POUND CAKE WITH A DECADENT STRAWBERRY CHUNK COMPOTE WITH DOLLOPS OF WHIP CREAM.

BROWNIES & COOKIES

SOFT BAKED COOKIES & BROWNIES FILLED HIGH WITH WHIP CREAM,

CHEESECAKE & CANNOLIS

CHOCOLATE, STRAWBERRY, AND PLAIN CHEESECAKE BITES SURROUNDED BY MINI CANNOLIS AND WHIP CREAM.

SPECIALTY CAKE

TALK TO OUR TEAM ABOUT A SPECIAL CAKE FOR YOUR SPECIAL EVENT. WE HAVE MANY OPTIONS TO CHOOSE FROM INCLUDING PHOTO PRINTS.

TWO BY TWO TIRAMISU

A PLATTER OF 2X2 PIECED TIRAMISU AND WHIP CREAM. THIS IS AN ABSOLUTE KNOCKOUT FOR ALL CROWDS.

1 WEEK LEAD TIME NEEDED

CHEF'S CHOICE

HAND PICKED ASSORTMENT BY OUR VERY OWN CHEF AND NEVER DISAPPOINTING.

