



Drop Off Catering Menu

COMPLETE PACKAGES

(For 25 people minimum)

Customer can choose (1) salad, (1) Entree, (1) starch, and (1) side starting at \$50 per person
Each additional starch/side \$8 per person. Additional entrées \$25 per person

SALAD

SPRING MIX GREEN

shaved carrots, cherry tomatoes and cucumbers with homemade vinaigrette

POTATO

red potatoes salad with green onion, celery hard boiled eggs and dijon aioli

CORN AND BEAN

white corn kernels, black beans, tomato, red bell peppers, jalapenos, cilantro and red onion with sweet chile lime dressing

GREEK

cucumber, tomato, feta, spinach, bell pepper and balsamic vinaigrette

SPINACH

fennel, roast beets, goat cheese, walnuts and honey-poppy seed vinaigrette

CAESAR

fresh parmesan, croutons and homemade caesar dressing

ENTREES

LATIN AMERICA

GRILLED CHICKEN

with chimichurri sauce

PORK CHILE VERDE

tender pork shoulder simmered with green mole sauce

PUERTO RICAN CHICKEN

with rice with Andouille sausage

ADOBO CHICKEN

tender chicken cooked in smoky adobo spices

TILAPIA VERACRUZ

baked with olives, capers, fresh tomato, white wine and olive oil

VEGETARIAN

handmade cheese and spinach or fresh corn tamales with red chile sauce



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AMERICAN

Served with cornbread muffins

BARBEQUE CHICKEN

boneless breast grilled and basted with homemade barbecue sauce

BARBEQUE PULLED PORK

smoked and slow braised with sweet and smoky homemade barbecue sauce on the side

BOURBON PORK LOIN

pork loin marinated and basted with bourbon and brown sugar

MEATLOAF

mushrooms and sweet and spicy tomato glaze

DOUBLE BEEF CHILI

slow cooked beef, with kidney beans and peppers served with onions and cheese on the side

VEGETARIAN QUINOA CHILI

grilled vegetable, tomato, lima beans, corn and chilies served with onions and cheese on the side

CLASSIC AMERICAN TURKEY

brined and roasted breast sliced on a bed of stuffing with gravy on the side

CORNMEAL CRUSTED CATFISH

baked and topped with garlic compound butter, served with spicy slaw and spicy rouille - additional \$5/person

MEDITERRANEAN

CHICKEN PARMESAN

breaded chicken breast topped with homemade marinara sauce and fresh mozzarella

BOEUF BOURGUIGNON

hearty French beef stew with braised vegetables and rich veal sauce

COQ AU VIN

chicken on the bone braised with red wine, mire poix vegetables and herbs

PARMESAN CRUSTED PORK CHOPS

pork chops breaded in parmesan and breadcrumbs sautéed

GARLIC BUTTER SALMON

baked salmon with garlic, butter sauce - additional \$8/person

EGGPLANT MOUSSAKA

fried eggplant layered with spiced tomato sauce and béchamel

LASAGNA BOLOGNESE

VEGETARIAN LASAGNA AL FORNO

cheese manicotti with fresh tomato sauce and provolone

SHRIMP STUFFED SOLE

lemon caper mornay sauce - additional \$8/person



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ASIAN

KOREAN BEEF, PORK AND TOFU WRAP -UPS

simmered in spicy black bean sauce, served with lettuce and soy vinegar sauce

LEMONGRASS CHICKEN

boneless chicken simmered in coconut milk with ginger, lemongrass, fresh tomatoes and lime juice

TERIYAKI CHICKEN BREAST

grilled and glazed with Teriyaki and pineapple

KOREAN BEEF BULGOLGI

grilled thin tender strips of marinated beef, served with sweet bulgolgi sauce

KUNG PAO CHICKEN

peanuts, chilies, bell peppers and onions sautéed in garlic vinegar soy sauce

PORK VINDALOO

tender and spicy Indian pork curry with ginger, garlic and spices

CHICKEN KORMA

creamy Indian curry chicken dish with yogurt, cashews and fresh tomato

Vegetable Korma

creamy Indian curried cauliflower, eggplant, carrot, zucchini and mushroom with yogurt, cashews and fresh tomato

THAI COCONUT SEAFOOD CURRY

shrimp, fish and peppers in spicy coconut curry - additional \$8/person

STARCHES

mashed potatoes

roasted rosemary red potatoes

sweet potato wedges

basmati rice

coconut rice

wild rice pilaf

quinoa pilaf

soft polenta

mac and cheese

baked beans

sofrito black beans



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SIDES

roasted seasonal vegetables
stir fry fresh vegetables
garlic broccoli
curry roasted cauliflower
honeyed carrots
sautéed mushrooms with garlic and white wine
green bean with garlic and black pepper
chick pea and squash sauté

ADD-ON

DESSERTS

\$175 for 25 people

CHOCOLATE COVERED STRAWBERRIES

fresh strawberries dipped in homemade chocolate

PEACH PIE PARFAITS

homemade lemon cake with peach chutney with fresh peaches to top

MINI BREAD PUDDINGS

traditional bread pudding with raisins

COCONUT PINEAPPLE TAPIOCA PUDDING

whipped tapioca pudding topped with fresh pineapple topped with toasted coconut shavings

ASSORTED HOLIDAY COOKIES

homemade sugar cookies that are cut into holiday shapes

BLACK FOREST PARFAITS

homemade chocolate cake topped with cherry chutney and whipped cream

TIRAMISU

layers of espresso dipped ladyfingers with zabaglione marsala cream and chocolate sauce

CHOCOLATE MOUSSE

dark chocolate, espresso, whipped cream

DISPOSABLES

\$95 for 25 people