

Platters (The price is for 25 persons minimum)

Fruits platter (Option: chocolate ganache dipping sauce +\$40)- \$160

Cheese platter - (domestic cheese or gourmet): All cheese platters include crackers and fruits.

Domestic cheese: cheddar, jack, Swiss, brie, goat cheese- \$325

Gourmet cheese: Imported cheeses i.e. Port Salut, Dill Havarti, French Brie, etc.- \$450

Hummus and veggies platter with Tzatziki (Homemade hummus with seasonal fresh veggies)- \$180

Charcuterie platter (i.e. salami, prosciutto, mortadella, capo cello, soppressata, comes with sweet pepper garnish, pepperoncini's, crackers garnish)- \$400

Smoked Salmon (house smoked salmon, goat cheese, cucumbers, capers, lemon and crostini- \$450

American Deli Sandwich (assorted ham, turkey and roast beef and veggie sandwiches with cheese, lettuce and tomato cut in half with condiments on side.)- \$270

Gourmet assortment Sandwich (pepper salami and provolone, black forest ham and havarti, smoked turkey and cheddar, corned beef with Swiss, veggie delight)- \$350



Salads (The price is for 25 persons minimum)

Spring Mix green salad, cherry tomato, cucumber and carrots (spring mix with shaved carrots, cherry tomatoes, cucumbers with homemade vinaigrette)- \$200

Potato salad (whipped potatoes salad with green onion, and hard boiled eggs and Dijon aioli)- \$150

Corn and bean salad (White corn kernels, black beans, tomato, red bell peppers, jalapenos, cilantro and red onion with sweet chile lime dressing)- \$200

Rainbow Mac Salad (Carrots, celery, red pepper, green pepper, red onion in a sweet aioli)- \$150

Classic Cole Slaw (shredded cabbage, carrots and apples in sweet and tangy dressing)- \$150

“Wine Country” (Mixed greens, marinated figs, candied pecans and blue cheese)- \$250

Greek Salad (Cucumber, tomato, feta, spinach, bell pepper and balsamic vinaigrette)- \$200

Spinach salad (fennel, roast beets, goat cheese, walnuts, honey-poppy seed vinaigrette)- \$240

Caesar salad (Caesar salad with fresh parmesan, croutons and homemade Caesar dressing - \$240



“Build your own” package

(The price is for 25 persons minimum)

Classic sandwiches (roast beef, Turkey, and ham with French rolls, cheese, lettuce, tomato and condiments on the side)- \$300

Gourmet Deli (pepper salami, provolone, black forest ham, havarti, smoked turkey, cheddar, Roast beef, swiss, lettuce, tomato, pepperoncini, red onion, condiments on side)- \$400

Classic bistro salad bar (mixed lettuces, tomato, cucumber, carrot, croutons and choice of two dressings)- \$250

Gourmet salad bar (spinach, romaine, artichoke heart, peppers, red onion, feta, olives, tomato, cucumber, carrot, croutons, pasta salad and choice of three dressings) - \$350

Ultimate Nacho Bar (Turkey taco meat, hot nacho cheese, chips, jalapenos, pico de gallo, beans and sour cream)- \$350

Taco Salad Tostada Bar (Turkey Taco Meat, lettuce, pico de gallo, cheese, beans and avocado dressing)- \$400

Fajita Taco Bar: (build your own fajita tacos with chicken, pork or beef and veggies, salsa, chips, rice and beans)- \$500

Seasonal Fish Tacos (with homemade chipotle sauce and spicy coleslaw, rice, beans, salsa, chips)- \$400

Classic Italian Pasta Bar: (Linguine with homemade marinara, alfredo and Bolognese sauces, garlic bread sticks and parmesan cheese)- \$500 Add Grilled chicken, veggies primavera or meatballs for \$4/person

Sicilian Pasta Bar: (Linguini with clam sauce, Spicy sausage with sun dried tomato and garlic sauce, garlic bread sticks) - \$575 Add baked tuna tapenade, Shrimp scampi, veggies Napoleon or grilled polenta for \$6/person

Philly cheesesteak bar: (build your own Philly with choice of cheese and toppings)- \$400



Complete Package

Customer can choose (1) salad from above, (1) main from below, (1) starch, and (1) side starting at \$50 per person with each additional starch/side \$8/person; (Must specify how many vegetarians are needed)

Individual pricing below for Hot A La Carte Options



Mains

Latin America

Grilled chicken with chimichurri sauce- \$22

Churrasco steak with pickled onions and avocado cream- \$38

Puerto Rican chicken and rice with Andouille sausage- \$24

Adobo Chicken (Tender Chicken Cooked in smoky Adobo Spices)- \$19

Mediterranean

Chicken parmesan (breaded chicken breast topped with homemade marinara sauce and fresh mozzarella)- \$20

Boeuf Bourguignon (hearty French beef stew with braised vegetables and rich veal sauce)- \$19

Coq au vin (Chicken on the bone braised with red wine, mire poix vegetables and herbs)- \$18

Parmesan crusted pork chops (pork chops breaded in parmesan and breadcrumbs sautéed)- \$20

Lasagna Bolognese or al forno- \$18

Garlic butter salmon (Baked salmon with garlic, butter sauce)- \$28

Eggplant Moussaka (fried eggplant layered with spiced tomato sauce and béchamel)- \$19





American

Barbeque chicken/Barbeque pork (homemade barbecue sauce smoked with chicken or pork)- \$20

Bourbon marinated pork loin (pork loin marinated in bourbon and Roasted)- \$20

Meatloaf with mushrooms and sweet and spicy tomato glaze- \$18

Chili and cornbread (choice of beef, turkey or quinoa)- \$16

Classic American Turkey (burned and roasted breast sliced on a bed of stuffing)- \$20

Asian

Korean beef, pork and tofu lettuce wrap-ups with soy vinegar sauce- \$20

Lemongrass chicken (boneless chicken simmered in coconut milk with ginger, lemongrass, fresh tomatoes and lime juice)- \$18

Teriyaki (choice of chicken, beef or tofu)- \$20

Kung Pao Chicken (peanuts, chilies, bell peppers and onions sautéed in garlic vinegar soy sauce)- \$18

Pork Vindaloo (Tender and spicy Indian pork curry with ginger, garlic and spices)- \$16

Chicken Korma (Creamy Indian Curry Chicken Dish with yogurt, cashews and fresh tomato)- \$18



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



Starches

Potatoes au Gratin

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

So Frito black beans