



# SALADS

	HALF TRAY	FULL TRA
Garden Greens	\$35	\$60
with Grape Tomatoes, Carrots & Seedless Cucumber		
Classic Caesar	\$35	\$60
with Romaine Hearts, Homemade Croutons		
& Shaved Parmigiano Reggiano		
Greek Salad	\$45	\$75
with Romaine Hearts, Green Peppers, Onions, Cucumbers,		
Tomatoes, Olives & Feta		
Mixed Greens	\$45	\$75
with Sauteed Granny Smith Apples, Walnuts & Goat Cheese		
Gorgonzola Salad	\$45	\$75
with Field Greens, Chopped Walnuts & Cranberries		
Mesclun Salad	\$45	\$75
with Candied Walnuts, Crumbled Blue Cheese & Champagne	e Vinaigrette	

### **PLATTERS**

sliced red Bermuda onion. Includes sliced bagels of your choice.

### PARTY HEROS

Each Foot Feeds 3-4 People & Includes Homemade Side Salads (1 lb. per foot)

Choice of Potato, Macaroni, Cole Slaw or Pasta Supreme

A la Cart Hero without Salads	\$15.95 per foot
Deluxe American or Italian Hero	\$18.95 per foot
Gourmet Heros	\$22.95 per foot
Gourmet Italian Style Grilled Chicken	\$22.95 per foot W/Salads
Marinate <mark>d grilled c</mark> hicken, fresh Mozzarella, sweet roa	sted peppers, leaf lettuce,
red ripe tomatoes, balsamic vinaig	grette
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#### Gourmet Chicken Cutlet Classic

Golden fried chicken cutlet topped with American cheese, leaf lettuce, red ripe tomatoes, Russian dressing

#### Gourmet Balsamic Grilled Veggies

Roasted peppers, eggplant, yellow and green zucchini, broccoli marinated with fresh herbs and spices over Romaine leaf lettuce and topped with fresh mozzarella and beefsteak tomatoes

#### Gourmet Honey BBQ Chicken Breast

Sliced boneless chicken breast in our own honey BBQ sauce with sauteed onions and melted mozzarella

#### GIANT PARTY BAGELS

#### MEATS

- Lean Roast Beef Turkey Breast
  - Baked Virginia Ham
  - Genoa Salami Ham
  - Honey Maple Turkey
- Ham Capicolla Corned Beef
  - Pastrami

#### CHEESES

- American Swiss
  - Muenster
- Provolone Pepper Jack
- Alpine Lace SwissCheddar

#### SALADS

- Light Veggie TunaChicken Seafood
- Classic Tuna Egg Salad
- Apple Walnut Chicken
- Cranberry Chicken
- Honey Mustard Tuna



# **DESSERTS**

Fresh Fruit Salad			\$6.99 lb.
Rainbow Layer Cookies			.\$11.99 lb
Fresh Fruit Basket	S \$45.95	M \$65.95	L \$95.95
Cookies & Brownies Platter	S \$35.95	M \$45.95	L \$65.95
Muffin & Crumbcake Platter	S \$29.95	M \$44.95	L \$59.95
Rice Pudding		1/2 Tra	ay\$39





## BREAKFAST

Bagel and Cream Cheese Platter.....\$4.99 per person

An assortment of hand rolled bagels with choice of cream cheese, butter and jelly beautifully plattered and decorated

#### Deluxe Breakfast.....\$8.50 per person

An assortment of hand rolled bagels with choice of cream cheese, butter and jelly beautifully served with an assortment of delicious pastries, muffins and cookies with a freshly brewed coffee setup

#### HOT MORNING BUFFET

Scrambled Eggs, Texas French Toast, Bacon, Sausage, & Home Fries served with hand rolled bagels, choice of cream cheese, butter and jelly beautifully plattered and decorated with a freshly brewed coffee setup Minimum 20 people ......\$12.95 per person Minimum 15 people ......\$14.95 per person



## BREAKFAST A LA CARTE

	HALF TRAY
Scrambled Eggs	\$30
Bacon	\$45
Home Fries	\$30
Texas French Toast	\$40
Yogurt Parfait with Granola	\$4.95 Each



### APPETIZERS

#### (PER DOZEN)

Party Buffalo Wings Mild or Spicy	Market Price
Cocktail Franks in Puff Pastry with Dijon Mustard Sauce	\$15
Antipasto Skewers drizzled with Balsamic Vinaigrette	\$18
Chicken & Cheese Quesadilla with Pico de Gallo Salsa	\$18
Vegetable Spring Rolls with Chili Duck Sauce	\$18

### TABLE TOP APPETIZERS

Cubed Cheese Platter with Crackers and GrapesS \$40	M \$55	L \$75
Vegetable Crudites with Fresh Seasonal VegetablesS \$40 with Spinach Aioli Dip, served in a basket	M \$55	L \$75
Classic Italian Antipasto	M \$65	L \$95
Capicolla Ham, Soppressata, Pepperoni, Provolone, Artichoke Hea	rts,	
Fresh Mozzarella, Roasted Red Peppers, Cauliflower, Green & Kal	amata (	Olives

# HOT SIDES

Vegetables	HALF TRAY	FULL TRAY
Roasted Broccoli & Cauliflower	\$40	\$60
Haricots Verts with Roasted Pistachios	\$50	\$80
Roasted Asparagus with Shaved Parmigiano Reggiano	\$50	\$80
Creamed Spinach	\$50	\$85
Grilled Assorted Vegetables with Olive Oil	\$50	\$95

Potatoes	HALF TRAY	FULL TRAY
Yukon Gold Mashed Potatoes	\$40	\$65
Roasted Fingerling Potatoes with Fresh Parsley & Olive	Oil\$40	\$65
Roasted Sweet Potato Wedges with Olive Oil	\$40	\$65
Roasted Steak Potato Wedges with Olive Oil	\$40	\$65
Roasted Rosemary Red Potatoes with Olive Oil	\$40	\$65
Sweet Potato Puree with Brown Sugar & Vanilla	\$50	\$80



Pasta	HALF	FUL
Bowtie Pasta with Broccoli Florets, Sauteed Garlic & Sun Dried Tomatoes	\$50	\$90
Penne a la Vodka with Sauteed Shallots & Fresh Basil in a Creamy Pink Sauce	\$50	\$90
Farfalle Primavera with Fresh Vegetables in a Light Garden Plum Tomato & Basil Sauce	\$50	\$90
Baked Ziti with Seasoned Ricotta & Mozzarella in a Classic Tomato Sauce	\$50	\$90
Eggplant Rollatini with Ricotta, Mozzarella & Pomodoro Sauce	\$50	\$90
Eggplant Parmigiana Breaded Eggplant, Ricotta & Mozzarella with a Pomodoro Sauc	e \$50	\$90
Half Tray Serves 8 - 10 people - Full Tray Serves 15 - 20 p	eople	

Chicken	HALF	FUL
Teriyaki Glazed Chicken Breast with Grilled Golden Pineapple	\$60	\$100
Chicken Marsala Sauteed Mushrooms in a Light Brown Marsala Wine Sauce	\$60	\$100
Chicken Francese in a Lemon Butter & White Wine Sauce with Fresh Parsley	\$60	\$100
Chicken Cacciatore Sauteed Mushrooms, Onions & Peppers in a Plum Tomato Sauce	\$60	\$100
Chicken Parmigiana Filetto di Pomodoro Sauce, topped with Fresh Mozzarella	\$60	\$100
Orange Ginger Glazed Chicken Breast served with Mandarin Orange Wedges	\$60	\$100

Beef & Pork	HALF	FULL
Sausage & Peppers Italian Sweet Sausage, Mixed Peppers & Sauteed Onions	\$50	\$90
Homemade Swedish Meatballs with Brown Gravy	\$50	\$95
Italian Meatballs Homemade Marinara Sauce & Fresh Mozzarella	\$55	\$115
Maple Bourbon Glazed Spiral Ham with Fresh Pineapple	\$65	\$115
Pepper Steak with Tri-color Peppers & Onions	\$65	\$120
Reef & Rroccoli in a Sesame Ginger Sauce	\$65	\$120

Half Tray Serves 6 - 8 people - Full Tray Serves 12 - 14 people

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Seafood	HALF	FULL
Parmesan Crusted Tilapia with Roasted Basil Tomatoes	\$75	\$130
Flounder Francese with a Lemon & White Wine Sauce	Marke	et Price
Jumbo Shrimp Scampi with a Light Garlic Butter Sauce	Market Price	
Shrimp Parmigiana Filetto di Pomodoro Sauce topped with Fresh Mozzarella	Marke	t Price

#### RICE & GRAINS HALF FULL **Confetti Rice** with Assorted Fresh Vegetables \$80 Couscous with Rainbow Mixed Vegetables Rice, Grains & Pasta \$45 \$80 Confetti Rice with Assorted Fresh Vegetables Brown Rice with Asparagus Tips & Slivered Almonds Orzo Salad with Spinach, Shiitake Mushrooms & Sun-Dried Tomatoes \$45 \$80