

**BREAKFAST MENU**

<b>ANNIE'S BAKED APPLE FRENCH TOAST</b> <i>Cinnamon Custard-Soaked French Bread atop a Caramel Syrup with Apples</i>	Sm. \$59 Lg. \$92	<b>VEGETARIAN FRITTATA (GF)</b> <i>Baked Egg Custard with Hashbrowns, Red Onion, Bell Peppers, Spinach, &amp; Feta</i> <i>One Size-Feeds 12</i>	\$61
<b>VEGETABLE CHEESE STRATA</b> <i>Savory Custard-Soaked Bread Bake with sauteed peppers, mushrooms, zucchini and onion</i>	Sm. \$69 Lg. \$112	<b>BACON FRITTATA (GF)</b> <i>Baked Egg Custard with Hashbrowns, Bacon, Scallions, Arugula, &amp; Cheddar</i> <i>One Size-Feeds 12</i>	\$64
<b>SAUSAGE, EGG &amp; KALE STRATA</b> <i>Savory Custard-Soaked Bread Bake with sauteed kale and breakfast sausage</i>	Sm. \$68 Lg. \$113	<b>BREAKFAST SANDWICHES (Minimum of 12)</b> <i>On Soft Rolls</i>	
<b>GLUTEN FREE STRATAS</b> <i>Vegetable Cheese OR Sausage &amp; Kale</i>	Sm. \$87 Lg. \$129	<b>EGG &amp; CHEESE</b>	\$5.50 each
<b>QUICHE</b> <i>Choice of Spinach &amp; Feta; Broccoli &amp; Cheddar; Zucchini, Onion, &amp; Swiss; Ham &amp; Cheddar; and/or Bacon, Smoked Gouda, &amp; Scallion</i>	\$27	<b>BACON, EGG &amp; CHEESE</b>	\$6.50 each
<b>GLUTEN FREE QUICHE</b> <i>*Same selections as above</i>	\$37	<b>SAUSAGE, EGG &amp; CHEESE</b>	\$6.50 each
<b>LEMON RICOTTA PANCAKES</b> <i>Served with Maple Syrup on the side</i>	\$5.00 pp	<b>ASSORTED BAGEL PLATTER</b> <i>Served with Butter Cups &amp; Choice of 2 Cream Cheeses (Honey Walnut, Veggie, &amp; Plain)</i> <i>*12 person minimum</i>	\$2.75 pp
		<b>BAGEL &amp; LOX PLATTER</b> <i>Served with Mescaline, Sliced Tomatoes, Sliced Red Onion, Capers &amp; Plain Cream Cheese</i> <i>Small (serves 10-12) Large (serves 20-22)</i>	Sm. \$89 Lg. \$169

**BREAKFAST PACKAGES**

12 PERSON MINIMUM

<b>CONTINENTAL BREAKFAST</b> <i>Includes paper products, fruit salad, assorted Danish, bagels, Muffins, &amp; Croissants; assorted juice and Regular Coffee.</i>	\$12 pp
<b>ALL-AMERICAN HOT BREAKFAST</b> <i>Includes paper products, fruit salad, scrambled eggs, Bacon OR Sausage, Home Fries with ketchup on the side; assorted juice and Regular Coffee.</i>	\$15.50 pp
<b>GRAB N' GO BREAKFAST PACKAGE</b> <i>Includes individualized cutlery packets, fruit salad cups, assorted Yogurts with Honey &amp; Oat Granola, Assorted Breakfast Sandwiches on Soft rolls (Bacon OR Sausage/Egg/Cheese, Egg &amp; Cheese), assorted Juice and Regular Coffee.</i>	\$14 pp

Coffee accompanied with half n' half and sugar packets.

**A LA CARTE**

(12 PERSON MINIMUM FOR MOST PER PERSON ITEMS)

<b>FRUIT SALAD</b> <i>Assorted melon and pineapple topped with berries</i> <i>Serves: Small (Up to 12) Large (20-25)</i>	Sm. \$43 Lg. \$85	<b>ASSORTED YOGURTS</b> <i>With Honey-Oat Granola</i>	\$3.00 pp
<b>ASSORTED MUFFINS, CROISSANTS, DANISH</b> <i>Served with Butter Cups</i>	\$2.50 pp	<b>HOME FRIES</b> <i>Served with Ketchup on the side.</i> <i>Serves: Small (Up to 12) Large (20-25)</i>	Sm. \$38 Lg. \$72
<b>GLUTEN FREE MUFFINS</b>	\$5.00 pp	<b>SWEET POTATO HASH</b> <i>With Sauteed Peppers &amp; Onions</i> <i>Serves: Small (Up to 12) Large (20-25)</i>	Sm. \$43 Lg. \$79
<b>OVERNIGHT OATS (GF)</b> <i>– (Vegan) Oats, Chia Seeds, Coconut Milk, Mixed Berries &amp; Agave Drizzle (10 person minimum)</i> <i>– Oats, Chia Seeds, Almond Milk, Greek Yogurt, Cinnamon Swirl &amp; Apples (10 person minimum)</i>	\$6.50 pp	<b>APPLE, ORANGE, OR CRANBERRY JUICE</b>	\$2.00 pp
<b>SCRAMBLED EGGS</b>	\$3.00 pp	<b>COFFEE (REGULAR/DECAF)</b> <i>Serves: Small (10-12 cups) Large (13-18cups)</i>	Sm. \$29 Lg. \$38
<b>BACON</b>	\$2.00 pp	<b>HOT WATER &amp; ASSORTED TEA</b> <i>Serves: Small (10-12 cups) Large (13-18cups)</i>	Sm. \$19 Lg. \$25
<b>PORK BREAKFAST SAUSAGE OR TURKEY SAUSAGE</b>	\$2.50 pp		

**A LA CARTE**

12 PERSON MINIMUM

**ASSORTED DELI SANDWICH PLATTER**

Assortment of Turkey, Roast Beef, Ham, Chicken Salad, Tuna Salad, and Tomato/Mozzarella topped with assorted cheese, tomatoes, and lettuce \*Condiments on the side\*

\$8.00 pp

**ASSORTED DELI WRAP PLATTER**

Assortment of Turkey, Roast Beef, Ham, Chicken Salad, Tuna Salad, and (Vegan) Hummus topped with assorted cheese, tomatoes, and lettuce \*Condiments on the side\*

\$8.00 pp

**MEAT AND CHEESE PLATTER**

Turkey, Roast Beef, Ham, and Salami with assorted cheeses, tomatoes, and lettuce. Includes assortment of breads, rolls, and condiments

\$8.00 pp

**ARTISAN SANDWICHES ON TUSCAN BREAD & ROLLS**

\$10.00 pp

(Select 3 Varieties if less than 30p; 30p or more Select 4):

- Turkey Club with Bacon, Cheddar, Cranberry Mayo, Lettuce and Tomato
- Roast Beef with Caramelized Onions, Pepperjack, Dijon Horseradish, Arugula and Tomato
- Grilled Chicken with Fresh Mozzarella, Spinach, Pesto, & Tomato
- Ham, Apple, Brie, Honey Mustard, Lettuce and Tomato
- Roasted Vegetable with Zucchini, Peppers, & Red Onion, Arugula and Herb-Goat Cheese Spread
- Breaded Eggplant with Roasted Red Peppers, Provolone, Garlic Aioli, & Spinach

**LUNCH PACKAGES**

12 PERSON MINIMUM

**BASIC BOX**

Includes per box: one sandwich or wrap, chips, cookie, beverage, & paper

\$13 pp

**BLUE COLLAR**

Includes assorted sandwiches or wraps, choice of one side salad★, dessert, beverages, & paper

\$15 pp

**WHITE COLLAR**

Includes 3 varieties of Artisan sandwiches, choice of side salad★, dessert, beverages, & paper

\$18 pp

**COLD PHARMACEUTICAL PACKAGE\***

Includes assorted sandwiches or wraps, Chef's Choice green salad and pasta salad, dessert, beverages, & paper

\$15 pp

**HOT PHARMACEUTICAL PACKAGE\***

Includes Chef's Choice chicken entrée, Chef's Choice green salad and side item, dessert, beverages, & paper

\$15 pp

\*Pharmaceutical Packages available for Sales Reps with valid sales company email only; 10% service fee waived for these packages

**SIDE SALADS**

SM. (UP TO 12) | LG. (20-25) | X-LG. (30-40)

**TOSSED ★**

Mescaline, Tomatoes, Cucumbers, & Shredded Carrots. \*Served with Balsamic Vinaigrette & Ranch on the side

SM \$34/LG \$69

**PENNE ★**

Shredded Mozzarella, Spinach, & Sun-dried Tomatoes tossed in an Italian Vinaigrette

\$40/72/99

**CAESAR ★**

Chopped Romaine, Shaved Parmesan, & Croutons. \*Served with Caesar Dressing & Ranch on the side

SM \$34/LG \$69

**FRESH FRUIT SALAD**

Assorted Melons & Pineapple, topped with Berries

\$43/85/105

**MACARONI ★**

\$30/60/75

**QUINOA**

Spinach, Edamame, Shredded Carrots, Grape Tomatoes, Mandarins tossed in Sesame Ginger Dressing

\$50/87/124

**COLE SLAW ★**

\$30/60/75

**CHEESE TORTELLINI**

Roasted Red Peppers, Shredded Parmesan, Spinach, Kalamata Olives tossed in Pesto Vinaigrette

\$52/75/116

**DIJON RED POTATO ★**

\$32/62/78

**MEDITERRANEAN ORZO ★**

\$38/70/90

Feta, Sun-dried Tomatoes, Spinach, Kalamatas, & Cucumbers tossed in Lemon-Herb Vinaigrette

## SPECIALTY SALADS

SM. (UP TO 12) | LG. (25-30)

<p><b>MANDARIN CHOPPED SALAD</b> <i>Cabbage, Shredded Carrots, Scallions, Edamame, Sliced Almonds &amp; Mandarin Oranges dressed with Sesame Ginger Dressing and topped with Crispy Wonton Strips</i></p>	<p><b>\$45/\$84</b></p>	<p><b>JUMPIN' JULIA</b> <i>Arugula, Grape Tomatoes, Cucumbers, Fire-Roasted Corn, Pickled Onion, &amp; Feta. *Served with Balsamic Vinaigrette &amp; Ranch on the side</i></p>	<p><b>\$45/87</b></p>
<p><b>STRAWBERRIES &amp; MORE</b> <i>Mesculin, Tomatoes, Cucumbers, Shredded Carrots, Strawberries, Bleu Cheese Crumbles &amp; Pecans *Served with Balsamic Vinaigrette &amp; Ranch on the side</i></p>	<p><b>\$39/80</b></p>	<p><b>KALE &amp; BEET</b> <i>Massaged Kale, Cucumbers, Shredded Carrots, Roasted Beets, Goat Cheese Crumbles &amp; Sunflower Seeds. *Served with Balsamic Vinaigrette &amp; Ranch on the side</i></p>	<p><b>\$42/84</b></p>
<p><b>FARMHOUSE</b> <i>Mesculin, Tomatoes, Cucumbers, Shredded Carrots, Apples, Craisins, Goat Cheese Crumbles, &amp; Walnuts *Served with Balsamic Vinaigrette &amp; Ranch on the side</i></p>	<p><b>\$43/85</b></p>	<p><b>KALE CAESAR</b> <i>Massaged Kale, Shaved Parmesan, Quinoa, Roasted Chickpeas, &amp; Croutons. *Served with Lite Caesar Dressing</i></p>	<p><b>\$46/\$85</b></p>
<p><b>SPINACH</b> <i>Baby Spinach, Cucumbers, Shredded Carrots, Roasted Grape Tomatoes, Pine Nuts, Kalamata Olives, &amp; Shaved Parmesan. *Served with Balsamic Vinaigrette &amp; Ranch on the side</i></p>	<p><b>\$50/86</b></p>	<p><b>MEDITERRANEAN</b> <i>Mesculin &amp; Kale, Tomatoes, Cucumbers, Shredded Carrots, Kalamata Olives, Chickpeas, Feta, &amp; Red Onion. *Served with Lemon-Dill Vinaigrette &amp; Balsamic Vinaigrette on the side</i></p>	<p><b>\$66/\$101</b></p>

## PASTA

SM (SERVES UP TO 12) / LG (SERVES 25-30)

<p><b>PENNE W/ BROCCOLI</b> <i>In a White Wine, Garlic sauce with Sun-dried Tomatoes and Parmesan</i></p>	<p><b>\$48/92</b></p>
<p><b>PENNE A LA VODKA</b> <i>In a Stewed Tomato, Vodka-Cream Sauce with Parmesan</i></p>	<p><b>\$50/98</b></p>
<p><b>BAKED ZITI</b> <i>Tossed in Marinara and layered with Mozzarella</i></p>	<p><b>\$42/88</b></p>
<p><b>PENNE POMODORO</b> <i>In a Stewed Tomato &amp; Marinara Sauce with Spinach and Parmesan</i></p>	<p><b>\$42/85</b></p>
<p><b>NIC'S MAC &amp; CHEESE</b> <i>Creamy n' Cheesy Elbows topped with Panko Crumble</i></p>	<p><b>\$50/98</b></p>
<p><b>BUTTERNUT SQUASH RAVIOLI</b> <i>Toasted Pepitas in a Sage, Brown-Butter Sauce</i></p>	<p><b>\$62/137</b></p>
<p><b>ORECCHIETTE</b> <i>Stewed Tomatoes and Garlic Marinara with Italian Sausage, Spinach &amp; Parmesan</i></p>	<p><b>\$56/108</b></p>
<p><b>TORTELLINI</b> <i>Cheese Tortellini in a Fontina Cream Sauce with Roasted Red Peppers &amp; Spinach</i></p>	<p><b>\$58/98</b></p>
<p><b>RIGATONI ALLA BELLA</b> <i>Tossed in a Parmesan Cream Sauce with Portabellas, Sun-dried Tomatoes &amp; Spinach</i></p>	<p><b>\$54/108</b></p>
<p><b>TRADITIONAL LASAGNA</b> <i>Layers of Ricotta, Marinara, &amp; Mozzarella</i></p>	<p><b>\$56/106</b></p>
<p><b>TRADITIONAL LASAGNA W/ SAUSAGE</b> <i>Layers of Ricotta, Marinara, Italian Sausage, &amp; Mozzarella</i></p>	<p><b>\$65/120</b></p>
<p><b>OUR SIGNATURE VEGETABLE LASAGNA</b> <i>Layers of Ricotta, Portabellas, Spinach, Roasted Red Peppers, Creamy Marinara &amp; Mozzarella</i></p>	<p><b>\$62/120</b></p>

## ENTREES - CHICKEN

SM. (SERVES 12) | LG. (SERVES 24)

<b>GRILLED CHICKEN BRUSCHETTA</b> <i>with a Tomato Bruschetta topping with Parmesan</i>	\$72/150	<b>STUFFED CHICKEN IN MUSHROOM MARSALA SAUCE</b> <i>Stuffed with Sun-dried Tomatoes, Spinach &amp; Smoked Gouda</i>	\$102/204
<b>GRILLED MEDITERRANEAN CHICKEN</b> <i>with an Artichoke, Grape Tomato, Kalamata Olive &amp; Spinach topping with Feta</i>	\$81/162	<b>STUFFED CHICKEN IN CRANBERRY-BALSAMIC GLAZE</b> <i>Stuffed with Apple, Brie, &amp; Spinach</i>	\$105/207
<b>GRILLED CHICKEN TERIYAKI</b> <i>Glazed with Teriyaki, Sesame Seeds, Grilled Pineapple &amp; Scallions</i>	\$72/148	<b>SESAME CHICKEN</b> <i>Sesame-Encrusted Chicken with Apricot Horseradish on the side</i>	\$78/159
<b>GRILLED CHICKEN TUSCAN</b> <i>with Roasted Red Peppers, Scallions, &amp; Parmesan</i>	\$72/150	<b>PECAN-CRANBERRY ENCRUSTED CHICKEN</b>	\$78/159
<b>BALSAMIC CRANBERRY CHICKEN</b> <i>Grilled Chicken, Glazed with Balsamic Cranberry sauce topped with Goat Cheese</i>	\$78/156	<b>CHICKEN PARMIGIANA</b>	\$84/168
		<b>CHICKEN MARSALA</b>	\$84/168
		<b>CHICKEN PICATTA</b> <i>Pan-Seared Chicken in a Lemon-Caper, White Wine Pan sauce</i>	\$86/172
		<b>CHICKEN FRANCAISE</b> <i>Battered, Pan-Seared Chicken in a Lemon-White Wine Pan sauce</i>	\$86/172

## BEEF & PORK

SM. (SERVES 12) | LG. (SERVES 24)

<b>SLICED BEEF TENDERLOIN</b> <i>Served with Red Wine Demi or Au Poivre</i>			\$Market Price
<b>BEEF TENDERLOIN TIPS</b> <i>With sliced mushrooms in choice of Port Wine or Marsala Sauce</i>			\$136/264
<b>SHORT RIBS</b> <i>Slow Braised with a Maple Bourbon Glaze</i>			\$165/275
<b>MIC'S MEATBALLS W/ MARINARA</b> <i>Sm. (30 meatballs)   Lg. (60 meatballs)</i>			\$59/120
<b>HERB ENCRUSTED PORK LOIN</b> <i>Seared and finished with a Wine Pan Sauce</i>			\$80/155
<b>CIDER-GLAZED PORK TENDERLOIN W/ SAUTÉED APPLES</b>			\$80/161
<b>POMEGRANATE-GLAZED PORK TENDERLOIN</b>			\$85/165
<b>PULLED PORK W/ SLIDER ROLLS</b> <i>In-house Applewood-Smoked Pork Shoulder with BBQ sauce</i>			\$83/167
<b>SAUSAGE, PEPPERS &amp; ONIONS</b> <i>In our Tomato Sauce with Parmesan (Sm. Feeds 15 / Lg. Feeds 25-30)</i>			\$80/155
<b>HONEY-GLAZED SPIRAL HAM</b>			\$80/151

## ENTREES - VEGAN

SM. (SERVES 12) | LG. (SERVES 24)

<b>TEMPEH CHIPOTLE (GLUTEN FREE)</b> <i>Chipotle Marinated Tempeh in Roasted Tomato Sauce with Peppers &amp; Onions. * Served with Basmati Rice on the side</i>	\$99/199	<b>MUSHROOM BOURGUIGNON (GLUTEN FREE)</b> <i>Braised Mushrooms, Carrots, Leeks and Onions in a Red Wine-Tomato Demi Glace</i>	99/178
<b>TOFU W/ STIR FRY</b> <i>Sesame-Ginger Marinated Tofu with Roasted Zucchini, Bell Peppers, Red Onion &amp; Mushrooms Glazed in a Soy-Ginger Glaze. *Served with Wild Rice on the side.</i>	\$75/148	<b>STUFFED PORTOBELLA MUSHROOM</b> <i>Balsamic Panko Stuffing with Roasted Grape Tomatoes, Garlic, Spinach, &amp; Vegan Parmesan over Pomodoro Sauce (12 person minimum)</i>	\$7.00 pp
<b>COCONUT CURRY TOFU (GLUTEN FREE)</b> <i>Curry Marinated Tofu in a Coconut Curry Sauce with Stewed Tomatoes. *Served with Basmati Rice with Broccoli on the side</i>	\$78/150	<b>VEGAN ORECCHIETTE PASTA</b> <i>Sautéed Kale, Blistered Grape Tomatoes, &amp; Cannellini Beans in a Vegan Parmesan, Garlic-White Wine Sauce</i>	\$54/102

# ENTREES - VEGETARIAN/PESCATARIAN

SM. (SERVES 12) | LG. (SERVES 24)

OUR SIGNATURE VEGETABLE LASAGNA <i>Layers of Ricotta, Portabellas, Spinach, Roasted Red Peppers, Creamy Marinara &amp; Mozzarella</i>	\$57/114	SESAME GINGER SALMON <i>(12 person minimum)</i>	\$13.00 pp
EGGPLANT PARMIGIANA	\$53/104	SWEET & SOUR SALMON <i>Topped with a Pineapple Salsa with Bell Peppers &amp; Red Onion with Sweet n' Sour Glaze (12 person minimum)</i>	\$14.00 pp
SHRIMP SCAMPI OVER TOASTED-LEMON ORZO <i>Sauteed Garlic-Butter Shrimp over Lemon Orzo with Blistered Tomatoes &amp; Spring Peas</i>	\$60/110	SEARED SALMON IN LEMON-DILL BEURRE BLANC <i>Topped with White Wine-Cream Sauce with Lemon and Dill (12 person minimum)</i>	\$15.00 pp
CAJUN SHRIMP OVER CILANTRO-LIME BASMATI (GF) <i>Cajun-Marinated Shrimp Over Basmati with Cilantro, Lime, Roasted Corn &amp; Bell Peppers</i>	\$55/98	STUFFED RED PEPPERS <i>Stuffed with Wild Rice, Spinach, &amp; Smoked Gouda with Balsamic Glaze (12 person minimum)</i>	\$6.50 pp

## ACCOMPANIMENTS

SM. (SERVES 12) | LG. (SERVES 24)

PARMESAN ROASTED RED SKIN POTATOES	\$34/68	ROASTED VEGETABLE MEDLEY (SPRING.SUMMER) <i>Zucchini, Yellow Squash, Red Bell Peppers, &amp; Red Onion</i>	\$35/66
ROASTED RED ROSEMARY POTATOES	\$34/68	ROASTED VEGETABLE MEDLEY (FALL/WINTER) <i>Zucchini, Butternut Squash, Red Bell Peppers, &amp; Red Onion</i>	\$37/72
MASHED OR GARLIC MASHED POTATOES	\$36/72	ROASTED ASPARAGUS & PARMESAN	\$46/92
OVEN ROASTED SWEET POTATOES	\$35/70	VEGETABLE RICE PILAF <i>With Zucchini, Yellow Squash, &amp; Spinach</i>	\$46/92
PARMESAN GRATIN POTATOES	\$44/83	WILD RICE <i>With Spinach</i>	\$35/69
GREEN BEANS W/ CARAMELIZED ONIONS	\$36/68		
GREEN BEANS ALMANDINE	\$37/69		
BROCCOLI WITH GARLIC & OLIVE OIL	\$34/68		
BROCCOLI WITH BREADCRUMBS	\$34/68		

## APPETIZERS

HORS D'OEUVRES (3 DOZEN MINIMUM)

CHICKEN SATAY WITH SPICY PEANUT SAUCE	\$72 (3 dozen)/ additional \$24/dozen
GOAT CHEESE TARTLET WITH SPICED APPLE & FIG COMPOTE	\$63 (3 dozen)/ additional \$21/dozen
CRAB CAKES WITH LEMON CAPER AIOLI	\$Market Price
SAUSAGE & PARMESAN STUFFED MUSHROOMS	\$72 (3 dozen)/ additional \$24/dozen
SUN-DRIED TOMATOES, SPINACH, & FONTINA STUFFED MUSHROOMS	\$78 (3 dozen)/ additional \$26/doz
SPINACH AND FETA PHYLLO CUPS	\$63 (3 dozen)/ additional \$21/dozen
HONEY MUSTARD AND PROSCIUTTO PALMIERS	\$72 (3 dozen)/ additional \$24/dozen
COCONUT SHRIMP WITH APRICOT HORSE RADISH SAUCE	\$90 (3 dozen)/ additional \$30/dozen
SPICY MAPLE BACON-WRAPPED SHRIMP	\$96 (3 dozen)/additional \$32/dozen
KUNG PAO MINI-MEATBALLS	\$63 (3 dozen)/additional \$21/dozen
SPICY PORK EMPANADAS WITH CHIPOTLE LIME AIOLI	\$84 (3 dozen)/additional \$28/dozen
THAI TEMPEH SKEWERS 	\$84 (3 dozen)/ additional \$28/dozen
KUNG PAO TEMPEH MEATBALLS 	\$63 (3 dozen)/additional \$21/dozen
PESTO STUFFED MUSHROOMS 	\$75 (3 dozen)/additional \$25/dozen
VEGETABLE DUMPLINGS WITH SWEET THAI CHILI GLAZE 	\$63 (3 dozen)/additional \$21/dozen
SOUTHWEST EMPANADAS WITH CILANTRO LIME AIOLI 	\$83 (3 dozen)/additional \$24/dozen

## PARTY PLATTERS

MED. (SERVES 20-30) / LG. (SERVES 35-40)

<p><b>FRUIT &amp; CHEESE</b> <span style="float: right;">\$80/110</span>  <i>Cheddar, Smoked Gouda, Pepperjack, Brie, Grapes, &amp; Berries</i>  <i>*Served with Crackers on the side</i></p>	<p><b>BUFFALO CHICKEN DIP</b> <span style="float: right;">\$80/102</span>  <i>Served with Tortilla Chips on the side</i></p>
<p><b>DELUXE FRUIT AND CHEESE</b> <span style="float: right;">\$129/\$142</span>  <i>Upgrade with Dried Fruits, Nuts, Goat Cheese, &amp; Fig Spread</i></p>	<p><b>SPINACH ARTICHOKE DIP IN A TOASTED RYE BOWL</b> <span style="float: right;">\$70</span>  <i>Served with Pumpernickel &amp; Rye Chips (One size/feeds 30)</i></p>
<p><b>ROASTED RED PEPPER BRUSCHETTA</b> <span style="float: right;">\$50/88</span>  <i>with Capers, Smoked gouda &amp; Balsamic glaze</i></p>	<p><b>PULLED PORK OVER KETTLE CHIPS</b> <span style="float: right;">\$45/70</span>  <i>Applewood Smoked Pulled Pork with BBQ Sauce, Shredded Cheddar, Banana Pepper Rings, &amp; Scallions over Toasted Kettle Chips</i></p>
<p><b>TOMATO BRUSCHETTA</b> <span style="float: right;">\$43/69</span></p>	<p><b>PETIT SANDWICH PLATTER</b> <span style="float: right;">\$3.75 pp</span>  <i>Select 3 options:</i></p> <ul style="list-style-type: none"> <li>• Turkey, Swiss, Cranberry Mayo &amp; Lettuce</li> <li>• Roast Beef, Caramelized Onion, Cheddar, Dijon Horseradish, &amp; Lettuce</li> <li>• Caprese with Tomato, Fresh Mozzarella, Basil &amp; Balsamic Glaze</li> <li>• Portobello, Roasted Red Peppers, Provolone, Lettuce, &amp; Balsamic Glaze</li> </ul>
<p><b>HUMMUS PLATTER</b> <span style="float: right;">\$63/80</span>  <i>Baby Carrots, Cucumbers, Red Bell Peppers, Olives, Feta &amp; Lemon-Garlic Hummus.</i>  <i>*Served with Crostini &amp; Pita Chips on the side</i></p>	<p><b>FRESH SLICED FRUIT</b> <span style="float: right;">\$78/104</span>  <i>Cantaloupe, Honeydew, Watermelon, Pineapple, Berries &amp; Grapes</i></p>
<p><b>VEGETABLE CRUDITÉ</b> <span style="float: right;">\$65/90</span>  <i>Baby Carrots, Celery, Red Bell Peppers, Cucumbers, Broccoli &amp; Grape Tomatoes</i>  <i>*Served with Ranch Dressing</i></p>	

## DESSERT

<p><b>HOMEMADE COOKIE &amp; BROWNIE TRAY</b> <span style="float: right;">\$1.25 pp</span>  <i>(12 person minimum) Including Chocolate Chip, Oatmeal Raisin, Sugar &amp; Mint Chocolate Chip</i></p>
<p><b>GLUTEN FREE CHOCOLATE CHIP COOKIES</b> <span style="float: right;">\$1.50 pp</span>  <i>(No minimum)</i></p>
<p><b>HOMEMADE DESSERT BARS</b> <span style="float: right;">\$2.50 pp</span>  <i>(12 person minimum) PB-Nutella, Chocolate Raspberry Crumble, Mixed Berry, Lemon, &amp; Caramel Oat</i></p>
<p><b>GLUTEN FREE &amp; VEGAN DESSERT BARS</b> <span style="float: right;">\$5.00 pp</span>  <i>(No minimum) Cinnamon-Streusel Shortbread, Berry-Almond Oat, &amp; Chocolate-Coconut Cookie Bar</i></p>
<p><b>HOMEMADE PIES</b> <span style="float: right;">\$22.00</span>  <i>10" Apple, Apple Crumb, Pumpkin, Pecan</i></p>
<p><b>GLUTEN FREE HOMEMADE PIES</b> <span style="float: right;">\$28.00</span>  <i>10" Apple Crumb, Pumpkin, Pecan</i></p>
<p><b>PLAIN CHEESECAKE WITH STRAWBERRIES (SERVES 12)</b> <span style="float: right;">\$22.00</span></p>
<p><b>MINI CANNOLI (1 DZ MINIMUM)</b> <span style="float: right;">\$1.50 each</span></p>

## MISCELLANEOUS ITEMS

<p><b>2L SODA</b> <span style="float: right;">\$3.75 each</span></p>	<p><b>CHIPS (INDIVIDUAL BAGS)</b> <span style="float: right;">\$1.50 pp</span></p>
<p><b>IND. CANNED SODA/SELTZER</b> <span style="float: right;">\$1.50 pp</span></p>	<p><b>COMPOSTABLE PAPER</b> <span style="float: right;">\$1.25 pp</span>  <i>Including cutlery, napkins, &amp; plates</i>  <b>High End Plasticware \$2.25pp</b>...includes a dinner plate, dinner napkin, &amp; cutlery. Add an appetizer/dessert plate for .25cents.</p>
<p><b>IND. BOTTLED ICED TEA</b> <span style="float: right;">\$2.25 pp</span></p>	<p><b>DISPOSABLE CHAFFING SET</b> <span style="float: right;">\$15 each</span>  <i>Includes wire rack, water pan, 2 sternos</i></p>
<p><b>ROLLS &amp; BUTTER</b> <span style="float: right;">\$1.25 pp</span>  <i>(12 person minimum)</i></p>	

### Company Policies

- \$175 Minimum for delivery. Delivery Fee based on location
- Disposable chaffers available for \$15 each
- 10% service surcharge on all orders
- Weekend and evening orders subject to minimum