



CATERING MENU

APPETIZERS:

Barbeque Pulled Pork \$19.80/ dozen
On Cheddar Biscuits

Fresh Fruit Bruschetta \$17.60/ dozen
Mascarpone cheese topped with fresh fruit on a crostini

Rosemary Chicken Strawberry Bruschetta \$22.00 / dozen
Thinly sliced drizzled with strawberry dressing on a crostini

Shrimp Cocktail Cups \$33.00/ dozen

Assorted Cheese Platter \$3.30 / person

Mini Quiche \$28.60 / dozen

Mini Crab Cakes \$30.80 / dozen

SALADS:

Tossed Salad:
Iceberg lettuce, tomatoes, cucumbers, carrots, red onion and peppers \$1.93 / person

Caesar Salad: \$2.15 / person
Roman lettuce, Parmesan cheese, croutons

Strawberry Mixed Greens: \$2.48 / person
Mixed field greens, sliced strawberries, candied walnuts

Greek Salad:

Iceberg lettuce, tomatoes, cucumbers, olives, red onions, and Feta cheese

\$2.48 / person

Crudité Salad:

Assorted mixed greens, tomatoes, cucumbers, carrots, red onions, raw broccoli, cauliflower and mushrooms

\$5.23 / person

Chipotle Chicken Salad:

“Build Your Own Salad” with assorted greens, Chipotle grilled chicken, mandarin oranges, red onions, avocados and black beans served with a roasted green chilies and cilantro dressing

\$5.23 / person

Add Grilled Chicken

\$1.65 / person

Add Seared Salmon

\$3.58/ person

CLASSIC HOT ENTRÉE:

	½ Tray Tray	Full
Chicken: Parmesan breaded, with marinara topped with mozzarella	\$60.50	\$115.50
Marsala sautéed in a sweet Marsala sauce and mushrooms	\$60.50	\$115.50
Piccata sautéed and served with lemon and capers	\$60.50	\$115.50
Francese egg battered and sautéed with lemons sauce	\$60.50	\$115.50
Saltimbocca tender filets layered with prosciutto and spinach in a sweet sage sauce	\$60.50	\$115.50
Scallopini sautéed with artichoke hearts and sundried tomato	\$60.50	\$121.00
Murphy (Hot or Sweet) with Italian sausage, potatoes, onions and cherry peppers if hot	\$60.50	\$121.00
Crispy Tenders with Honey Mustard served with honey mustard and bbq sauce	\$55.00	\$104.50
Buffalo style Tenders sautéed in hot sauce	\$55.00	\$104.50
Stir Fry julienned strips of chicken teriyaki sauce and Asian vegetables	\$60.50	\$115.50
Balsamico browned then sautéed in balsamic sauce	\$60.50	\$115.50

Cacciatore sautéed peppers and tomato	\$60.50	\$115.50
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	½ Tray	Full Tray
Pork:		
Breaded Cutlet Scallopini thinly sliced, breaded and cooked to a golden brown	\$60.50	\$115.50

Roasted Sliced Loin roasted then sliced served in a natural au jus	\$60.50	\$115.50
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Stuffed Loin stuffed with fresh spinach, mozzarella and herbs	\$60.50	\$115.50
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BBQ Pulled Shoulder slow roasted, hand pulled served in a sweet BBQ sauce	\$66.00	\$126.50
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Roasted Pernil slow roasted, rubbed with adobo and garlic	\$66.00	\$126.50
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Kielbasa and Sauerkraut sliced then simmered in tangy sauerkraut	\$55.00	\$104.50
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Sausage and Peppers (Hot or Sweet) Grilled and finished with freshly sautéed red, green peppers and onions	\$60.50	\$110.00
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Murphy (Hot or Sweet) with Italian sausage, potatoes, onions and cherry peppers if hot	\$66.00	\$126.50
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Sweet and Sour crispy cubes of pork loin with pineapple in a sweet and tangy sauce	\$60.50	\$110.00
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Beef:		
Stuffed Cabbage hand rolled with ground beef cooked in tomato sauce	\$66.00	\$126.50

Stuffed Peppers stuffed with savory ground beef and topped with cheese	\$55.00	\$104.50
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Home Style Meatloaf	\$55.00	\$104.50
Just like Mom made but better		

Chili Con Carne (regular or spicy)	\$44.00	\$82.50
Texas style with red bean		

Roast Top Round	\$55.00	\$104.50
Sliced and served in natural au jus		

Asian Pepper Steak	\$66.00	\$126.50
julienned strips of beef and assorted peppers in a brown Asian sauce		

Asian Beef and Broccoli	\$66.00	\$126.50
julienned strips of beef and fresh broccoli in a brown Asian sauce		

	½ Tray	Full Tray
Meatballs Marinara Hand rolled served in marinara	\$49.50	\$93.50
Rigatoni Bolognese chunky tomato and red wine infused, meat sauce	\$55.00	\$104.50
Steak Pizzaiola thinly sliced Braised in tomato sauce	\$66.00	\$126.50
PASTA STARCH DISHES		
Lasagna layers of ricotta, mozzarella cheese and savory tomato sauce	\$60.50	\$115.50
Lasagna Rollatini rolled ricotta and mozzarella cheese topped with savory tomato sauce	\$60.50	\$115.50
Tortellini Alfredo cheese filled pasta in a creamy cheese sauce	\$60.50	\$115.50
Tortellini Pesto cheese filled pasta tossed with basil pesto sauce	\$60.50	\$115.50
Penne al a Vodka sautéed prosciutto, lightly spiced tomato and cream sauce	\$55.00	\$104.50
Penne Carbonara sautéed pancetta, creamy cheese sauce	\$55.00	\$104.50
Farfalle Prima Vera fresh spring vegetables and a light cream sauce	\$44.00	\$82.50
Baked Ziti baked with mozzarella and ricotta cheese	\$60.50	\$115.50
Three Cheese Ravioli Marinara cheese filled pasta with tomato sauce	\$60.50	\$115.50
Spinach Ravioli Cream Sauce cheese filled spinach pasta in a light cream sauce	\$55.00	\$104.50
Pasta Marinara your choice of traditional pasta in tomato sauce	\$38.50	\$71.50

	½ Tray	Full Tray
Mezze Rigatoni Salsa Fresca tossed with fresh plum tomato and basil	\$60.50	\$115.50
Stuffed Shells ricotta cheese filled and baked with tomato sauce	\$60.50	\$115.50
Macaroni and Cheese American classic with elbow macaroni and cheddar cheese sauce	\$44.00	\$82.50
VEGETARIAN DISHES:		
Stir Fried Rice jasmine rice with mixed vegetables in a soy sauce	\$55.00	\$104.50
Rice Pilaf sautéed onions, herbs and chicken stock	\$38.50	\$71.50
Spanish Rice	\$44.00	\$82.50
Rosemary Roasted Red Skin Potatoes oven roasted with rosemary garlic and fresh herbs	\$44.00	\$82.50
Mashed Potatoes whipped potatoes with butter and cream	\$44.00	\$82.50
Loaded Twice Baked Potato refilled potato skins, served with sour cream cheddar and chives	\$49.50	\$93.50
Baked Marinated Vegetable with Risotto Creamy risotto topped with chunked vegetables	\$60.50	\$115.50
Roasted Vegetables oven roasted root vegetables	\$49.50	\$93.50
Steamed Vegetables steamed fresh vegetables, a healthy alternative	\$49.50	\$93.50
Grilled Vegetables tossed in olive oil, seasoned and grilled to perfection	\$49.50	\$93.50

	½ Tray	Full Tray
Eggplant Parmesan Breaded fried eggplant layered with cheese and tomato sauce	\$60.50	\$115.50
Eggplant Rollatini rolled and filled with cheese, topped with tomato sauce	\$66.00	\$126.50
Cavatelli & Broccoli tossed in a garlic and olive oil sauce	\$49.50	\$93.50
Israeli Cous Cous large pearl pasta tossed with vegetables	\$49.50	\$93.50
DELUXE ENTRÉE:		
Substitute a “ Deluxe Entrée ” in the Office Special Package Add \$2.14 per person		
Spinach stuffed Flounder rolled with spinach and cheese, served in a white wine butter sauce	\$77.00	\$148.50
Flounder Francese egg battered and sautéed with a lemon white wine butter sauce	\$77.00	\$148.50
Shrimp Scampi sautéed shrimp in a garlic white wine butter sauce	\$82.50	\$159.50
Grilled Salmon White Wine Sauce grilled and topped with a white wine butter sauce	\$82.50	\$159.50
Tilapia Lemon Caper Sauce grilled and topped in a lemon butter caper sauce	\$77.00	\$148.50
‘Cajun shrimp with Bowties and Roasted Vegetables sautéed with bow ties pasta and vegetables	\$82.50	\$159.50
Mussels Fra Diavolo sautéed in a spicy marinara sauce	\$77.00	\$148.50
Mussels White Wine and Garlic sautéed in a garlic and white wine broth	\$77.00	\$148.50
Fried Shrimp fried and served with cocktail sauce	\$82.50	\$159.50

	½ Tray	Full Tray
Paella Spanish classic with assorted seafood, chorizo with yellow rice	\$77.00	\$148.50
Asiago chopped spinach and roasted red peppers, topped with Asiago cheese	\$71.50	\$137.50
Bourgogne tender strips in a red wine, mushrooms and onions sauce	\$71.50	\$137.50
Braciolo hand rolled then braised, served in tomato sauce	\$71.50	\$137.50
Grilled Flank Steak Au Jus marinated till tender and sliced thinly	\$71.50	\$137.50
Brisket braised till tender and thinly sliced with oven roasted vegetables	\$71.50	\$137.50

ROLLS:

Dinner Roll **\$.61 per roll**

Kaiser Roll **\$.83 per roll**

8" Club Roll **\$1.05 per roll**

PACKAGES:

All packages include dressings, condiments and all paper products.

BREAKFAST ITEMS:

Breakfast Sandwiches:

\$7.15

Scrambled Egg and Cheese with your choice of Bacon, Sausage, or Taylor Ham on a Kaiser Roll or Croissant.
Add Home Fries for \$.75 per person

Breakfast Burrito Wraps: \$9.35

Scrambled Egg, Cheese and Potato hot breakfast wraps with your choice of an assortment of Bacon, Sausage, or Taylor Ham wrapped inside each burrito.

Fresh Baked Mini Danish or Bagels: \$12.65 by the dozen

Large Fresh Baked Bagels: \$16.50 by the dozen

Large Fresh Baked Danish: \$19.80 by the dozen

Breakfast Packages:

All Packages includes condiments and all paper products.

Quick Start Breakfast: \$7.98

Assorted flavored Yogurt Cups, Fresh Fruit Salad, and Granola Bars.

Continental Breakfast: \$10.95

Seasonal Fruit Salad and Freshly Baked Miniature Muffins, Danish and Bagels. Served with Cream Cheese, Butter and Jelly.

Deluxe Hot Breakfast: \$12.93

Scrambled Eggs, Home Fries, your choice of Sausage, Bacon or Taylor Ham and either Pancakes or French Toast. Breakfast Juices, Syrup and Butter.

Coffee and Tea Service: \$2.20

Fresh Brewed Regular and Decaf Coffees, Assorted Traditional Teas, Milk, Half & Half and Sugars. Assorted Individual Juice Bottles \$2.20

Office Special: \$15.35

(Offered Monday through Friday for business lunch 11:00am – 5:00pm)
Your choice of any Two Protein Dishes, one Pasta or Vegetable Dish from the “Classic Entrée Menu” and a choice of Tossed or Caesar Salad. Substitute one dish from the “Deluxe Entrée Menu” add \$2.48 per person. Add an extra Pasta or Vegetable Dish for \$4.35 per person

Cold Sandwich Platter: \$10.95

Assorted Deli Sandwiches on Sub Rolls, Rye and Wheat Breads. Comes with your choice of Coleslaw, Potato Salad, Macaroni Salad, or Chips. Upgrade to Tri- Color Pasta Salad, German Style Red Skin Potato Salad or Tossed Salad for \$1.05per person.

Deluxe Cold Sandwich Platter: \$11.55

Assorted Deli meat and cold salad Sandwiches on Sub Rolls, Rye and Wheat Breads. Comes with your choice of Coleslaw, Potato Salad, Macaroni Salad, or Chips. Upgrade to Tri- Color Pasta Salad, German Style Red Skin Potato Salad or Tossed Salad for \$1.05 per person.

Wrap Sandwich Platter: \$11.55

Assorted Deli Meat, Cold Salad and Vegetables on White, Honey Wheat and Spinach Wraps. Comes with your choice of Coleslaw, Potato Salad, Macaroni Salad, or Chips. Upgrade to Tri- Color Pasta Salad, German Style Red Skin Potato Salad or Tossed Salad for \$1.05 per person.

Hot Italian Sub Platter: \$13.15

Assorted Hot Pressed Subs. Meatball, Chicken and Eggplant Parmesan, Cheese Steak, Grilled Chicken Mozzarella and Grilled Vegetable. Comes with your choice of Coleslaw, Potato Salad, Macaroni Salad, or Chips. Upgrade to Tri- Color Pasta Salad, German Style Red Skin Potato Salad or Tossed Salad for \$1.05 per person.

Pressed Panini Platter: \$12.05

Tuscan Chicken with fresh mozzarella, roast beef with cheddar and caramelized onions, Turkey with Brie and honey mustard, balsamic grilled vegetable and tomato mozzarella caprese with pesto, cooked on our Panini grill. Comes with your choice of Coleslaw, Potato Salad, Macaroni Salad, or Chips. Upgrade to Tri- Color Pasta Salad, German Style Red Skin Potato Salad or Tossed Salad for \$1.05 per person.

Afternoon Snacks: Choice

of any Three: \$6.88

Assorted Fresh Baked Cookies, Fresh Baked Brownies, Assorted Chips, Granola Bars, Yogurt Cups, Fresh Fruit Pieces, Fresh Fruit Salad

Bag Lunches "For a Meeting on the Go": **\$10.95**

Assorted 6" Cold Subs, a Bag of Chips, a Fresh Piece of Fruit, a Can of Soda or Bottled Water and two Fresh Baked Cookies packaged in individual bags.

3 Foot and 6 Foot Subs: Priced per foot

American Style: **\$19.25**

Italian Combo: **\$19.25**

Breaded Chicken cutlet with Roasted Peppers and Fresh Mozzarella: **\$20.35**

Whole Pizzas:

Choice of Classic 8-slice Cheese **\$15.95**

Meat (1 topping) **\$17.55**

Vegetable (2 toppings) **\$17.55**

Gourmet Pizzas (Buffalo Chicken, BBQ Chicken, & White Pizza) **\$19.75**

Additional toppings are \$1.65/topping

Desserts:

Assorted Fresh Baked Cookies **\$3.58**

Fresh Baked Brownies **\$3.58**

Assorted Pies **\$4.35**

Gourmet Cheese Cake **\$4.35**

Fresh Fruit Salad **\$4.35**

Celebration Cakes **call for pricing**

Beverages:

Assorted Snapple Tea Bottles **\$2.20**

Assorted 20 oz. Soda Bottles **\$2.20**

Assorted Juice Bottles: \$2.20

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Whole Milk: \$1.05 per
person