

CATERING MENU

BREAKFAST | LUNCH | DINNER | APPETIZER PLATTERS | DESSERT

2017-2018

BREAKFAST MINIMUM ORDER FEEDS 6

CONTINENTAL BREAKFAST

An assortment of bagels, pastries and muffins accompanied with butter, cream cheese and jelly, along with fresh fruits, oatmeal, yogurt and granola. Coffee, tea and juice are provided.

HOT BREAKFAST

Scrambled eggs, choice of bacon or sausage, fresh fruits, toast accompanied with butter and jelly. Coffee, tea, and juice are provided.

LUNCH MINIMUM ORDER FEEDS 6

EXECUTIVE LUNCH

An assortment of gourmet sandwiches and wraps, a choice of pasta, potato, or quinoa salad, and green salad.

MAKE-YOUR-OWN SALAD BAR

An assortment of greens, vegetables, proteins and salad dressings; served with bread.

MAKE-YOUR-OWN SANDWICH BAR **Kosher Deli available upon request*

Assortment of cold cuts, breads, and sandwich toppings.

PIZZA PARTY

Your choice of pizza and toppings served with a mixed green or Caesar salad.

CHINESE BUFFET

An assortment of traditional Chinese dishes, including vegetarian options.

SUSHI BUFFET

An assortment of sushi rolls, edamame and miso soup.

MEXICAN FIESTA BUFFET

An assortment of quesadillas, tacos, fajitas, and chips with guacamole & salsa.

DINNER

MINIMUM ORDER FEEDS 8-10

PASTA

Penne Alla Vodka

Pasta with Asparagus, Alfredo, Parmesan Flakes, and Portobello

Pasta with Sautéed Broccoli Rabe, Roasted Garlic Cloves, and Sundried Tomato

Pasta with Petite Fresh Mozzarella Pearls, Roasted Cherry Tomatoes, and Basil

Pasta with Prosciutto, Fresh Peas, Caramelized Onions, and Parmesan Cream

Pasta with Fresh Pesto, Sautéed Spinach, and Toasted Pine Nuts

BEEF

Tender Braised Brisket of Beef, Potato, and Carrots

Fresh Herb Marinated Roast Beef and Gravy

Filet Mignon Wrapped with Bacon

Braised Short Ribs in a Madeira Sauce

Grilled Flank Steak Smothered with Portobello Mushrooms and Balsamic Glaze

Grilled Spice-Rubbed Skirt Steak

Teriyaki-Glazed Flank Steak topped with Baby Bok Choy, Carrot, Celery, and Onion

VEAL

Tender Veal, Peppers, and Potato

Mixed Mushroom Veal

Fresh Plum Tomato and Basil Veal Parmesan

Tender Veal Piccata

Spicy Veal Scarpariello

Parmesan Crusted Veal, Arugula, Red Onion and Lemon Oil

PORK

Glazed Pork Roast

Baked Virginia Ham with Pineapple and Maple Glaze

Tender Baby Back Ribs

Herb Marinated Grilled Baby Pork Loin

Mixed Mushroom Pork Marsala

Sweet and Hot Italian Sausage, Broccoli Rabe, and Potato in a Garlic Sauce

CHICKEN

Caper, Lemon, and Lime Chicken Breast

Beurre Blanc Olive Artichoke Chicken Breast

Bourbon Glazed Chicken Breast

Breaded Chicken, Sautéed Portobello Mushrooms, Asiago Cheese, and Sherry Sauce

Spicy Chicken, Sausage, and Potato Scarpariello

Traditional Cacciatore (Bone-In or Breast)

Southern Fried Chicken Brown Gravy and Waffles

Pan Seared Chicken Florentine and Creamy Goat Cheese Sauce

Herb Marinated Grilled Chicken Breast Au Jus

Balsamic Glazed Chicken Breast, Arugula, Red Onion, and Lemon Oil

SIDE DISHES

Roasted Potatoes

Mashed Potatoes

Garden Salad

Caesar Salad

Grilled Vegetables

Rice Pilaf

Sautéed Broccoli or Green

Beans with Garlic and Oil

APPETIZERS/TRAYS

SMALL SERVES 4-5 | MEDIUM SERVES 6-7 | LARGE SERVES 8-12

All trays, except antipasto, available in small, medium, and large. Antipasto tray is only available in large.

CRUDITÉ TRAY

An assortment of fresh vegetables served with choice of hummus or ranch dip.

FRESH FRUIT PLATTER

An assortment of fruit (melons and berries).

ARTISANAL CHEESE TRAY

An assortment of gourmet cheeses, crackers, and breadsticks.

GREEK DELIGHT

A tray with hummus, pita, olives, stuffed grape leaves, and fresh vegetables.

ITALIAN ANTIPASTO

An assortment of Italian delicacies, cured meats, imported Italian cheeses, olives, roasted peppers, crackers, and bread.

SHRIMP COCKTAIL

A jumbo shrimp platter with cocktail sauce.

Hot appetizers available upon request; please inquire with your project manager for options.

DESSERT

Cookie Tray
Brownie Tray

Cheesecake
Cream Puffs

Carrot Cake
Cupcakes

Chocolate Cake
Italian Pastries