



  
*Insatiable*  
**EATS**

CREATIVE KITCHEN CUISINE OF CHEF MARCO BARRILA

THE  
**MENU**

*the*  
**SMALL PLATE  
STATION MENU**

*Choose one Station from The Starter section  
Small Plate Station Menu requires an Event Captain for \$200.<sup>00</sup>  
22% Service Charge, Delivery, and Tax Additional*

**THE STARTER**

**BRUSCHETTA STATION**

Coarsely chopped Tomato Pomodoro, Olive Tapenade, Sundried Tomato Cream Cheese, Sautéed Mushrooms, Caramelized Onions, Gorgonzola Crumbles and Balsamic Reduction with Parmesan Crostinis.

**DIPS AND SPREADS STATION**

Warm Monterey Jack Cheese with Chorizo & Fresh Mushrooms, Pico de Gallo, Salsa & Jalapenos

Our Fresh Tortilla Chips

Spring Pea or Sun-dried Tomato Hummus

Red Pepper, Jicama, Carrot, & Celery Sticks

Parmesan Crusted Crab Dip with Crostinis

**SALAD STATION** Choose Two:

**CLASSIC CAESAR SALAD**

Romaine Lettuce, homemade Focaccia Croutons and fresh grated Parmesan Cheese. Served with creamy Caesar dressing.

**SPANISH CAESAR SALAD**

Romaine Lettuce with shredded Tortilla Chips, Pepitas and Cotija Cheese. Served with Cilantro Pepita dressing.

**BEET SALAD**

Roasted Red & Yellow Beats and Goat Cheese. Served with Aged Balsamic Vinaigrette.

**PEAR SALAD**

Wild Field Greens and Romaine Lettuce, sliced Pears, Dried Cranberries, chopped Walnuts and Gorgonzola Dolce Cheese. Served with Pear Vinaigrette.

**CHOPPED SALAD**

Chopped Romaine Lettuce, Black Beans, Corn, Cilantro, Monterey Jack & Cheddar Cheese, Diced Tomatoes and Scallions. Served with Chipotle Ranch Dressing.

**POMEGRANATE SALAD** Upgrade \$4.00

Wild Field Greens with Fresh Pomegranate Seeds, and Mango Slices, tossed with Manchego Cheese and Candied Pistachios. Served with Pomegranate Vinaigrette.

**WINTER KALE SALAD** Upgrade \$3.50

Sliced Kale, Shaved Grana Padano Cheese, Sliced Granny Smith Apples and Pomegranate Seeds. Served with Agave Dijon Vinaigrette

**CEVICHE STATION** Upgrade \$7.00 per person

Shrimp & Fish Ceviche with our Fresh Tortilla Chips, Wonton Chips, Fresh Lime Wedges & an Assortment of Hot Sauces.

**ADD A SECOND STARTER STATION**

*\$7.00 per person*

**ADD-ONS**

**SHRIMP & CRAB CLAW TRAY**

Includes 75 Shrimp & 50 Crab Claws, served with Cocktail Sauce & Lemon Wedges.....\$345.00 per tray

**SHRIMP COCKTAIL TRAY**

Large shrimp with cocktail sauce and lemon wedges.

Tray of 50 .....\$150.00

Tray of 100 .....\$275.00

**TRAY PASSED HORS D'OEUVRES**

Mini Beef Wellingtons .....\$2.75  
with Béarnaise Sauce

Fig, Goat Cheese & Mascarpone Tart.....\$2.75  
with Pomegranate Reduction

Lemon Parmesan Artichoke Hearts ..... \$2.50

Chicken Spring Roll.....\$2.75  
with Peanut or Thai Ginger Sauce

**CHARCUTERIE TRAY**

Includes Cappicola, Prosciutto, Speck, European Cheeses, Olives, Pistachios, & Dried Apricots. Served with Fig Jam & Crostinis

Tray up to 25.....\$250.00

**EUROPEAN AND DOMESTIC CHEESE WEDGES**

May include an assortment of Asiago, Brie, Manchego, Parmesan, and Talleggio. Garnished with Grape clusters, Cashews, dried Apricots, and fresh Berries. Served with fresh baked Artisan breads and crackers.

Tray up to 25.....\$275.00

*the*  
**SMALL PLATE  
STATION MENU**

*Choose one Station from The Comfort section  
Small Plate Station Menu requires an Event Captain for \$200.00  
22% Service Charge, Delivery, and Tax Additional*

**THE COMFORT**

**MASHED POTATO STATION**

Mashed Yukon Gold and Sweet Potatoes. Includes the following toppings: Applewood Smoked Bacon, Green Onions, shredded Jack and Cheddar Cheese, Sour Cream, Butter, Caramelized Onions, Sautéed Mushrooms, Brown Sugar and candied Pecans

**MAC AND CHEESE STATION**

Choice of Panko Crusted Jack, Asiago and Gorgonzola Mac and Cheese or Traditional Mac and Cheese. Includes the following toppings: Applewood Smoked Bacon, Sundried Tomatoes, crunchy Onions, sliced Italian Sausage and Sautéed Mushrooms.

**PASTA STATION** Choose Two:

**PAPPARDELLE** with Asparagus and Cherry Smoked Tomatoes  
Topped with fresh grated parmesan cheese

**GNOCCHI** with Creamy Pesto

**CHICKEN RIGATONI** with Creamy Marinara

**PENNE ALACHECCA** with Fresh Tomato, Garlic and Basil tossed in Olive Oil with Penne Pasta, Topped with Parmesan Cheese.

**BUTTERNUT SQUASH RAVIOLI** Upgrade \$3.00 per person  
with Brown Butter Sauce

**PASTA STATION ADD-ONS** Upgrade \$7.00 per person

Add mini Italian Meatballs, Italian Sausage, grilled Onions and Peppers, grilled Mushrooms, fresh grated Parmesan Cheese and mini Italian Rolls.

**CHILI & CORNBREAD STATION**

Homestyle Meat & Vegetarian Chili, with Jack & Cheddar Cheeses, Sour Cream and Green Onion Tops. Served with Cornbread Muffins & Honey Butter.

**ESQUITES STATION**

Smoky, sweet, spicy, and tangy, esquites corn covered with with creamy, cheesy, lime-scented, chili-flecked sauce. Served with our Fresh Tortilla Chips.

**ADD A SECOND COMFORT STATION**

*\$10.00 per person*



*the*  
**SMALL PLATE  
STATION MENU**

*Choose one Station from The Main Course section  
Small Plate Station Menu requires an Event Captain for \$200.00  
22% Service Charge, Delivery, and Tax Additional*



**THE MAIN COURSE**

**GOURMET CHICKEN STATION** Choose Two:

**CACCIATORE**

Grilled Breast of Chicken with Bell Peppers, Onions, Fresh Herbs, Tomato

**CAPRESE**

Sautéed Breast of Chicken, roasted tomatoes, smoked Mozzarella, creamy Pesto Sauce

**FLORENTINE**

Stuffed Breast of Chicken Spinach and Fontina Cheese  
Served with a Roasted Red Pepper Sauce

**PARMAGIANA**

Classic Chicken Parmagiana with Marinara and Melted Mozzarella Cheese

**ROULADE**

Breast of Chicken filled with Chicken Mousse. Served with a Truffled Mushroom sauce

**SALTIMBOCCA**

Breast of Chicken topped with Prosciutto, Spinach  
Served with a Sage Demi Glace Sauce

**POKE STATION** Choose Two:

**AHI POKE**

**HAMACHI POKE**

**SHRIMP POKE**

**ROASTED PORK BELLY** Upgrade \$6.00 per person

**ACCOMPANIMENTS**

Asian Sticky Rice / Seaweed Salad / Crunch Cabbage & Slaw Salad / Dilled Sesame Tomatoes / Marinated Mushroom Salad

**TOPPINGS**

Sticky Rice / Masago / Pickled Ginger / Chopped Scallions / Fukujinzuke (Sweet Pickled Radish) / Furikake Flakes (Traditional Japanese Seasoning) / Crispy Won Ton Chips / Assorted Pacific Rim & domestic condiments

**SLIDER STATION** Choose Two:

**KALUA PORK** with Pineapple Salsa, Tangy Chef's BBQ Sauce & Apple Slaw on a mini Brioche Roll

**BRISKET OF BEEF** with Horseradish Crème Fraîche & Crunchy Onions on a mini Brioche roll

**ITALIAN MEATBALL** with Shredded Mozzarella Cheese on a mini Cheese roll

**GRILLED VEGETABLE** with Havarti Cheese and Balsamic Reduction on a mini Cheese roll

**BRAISED SHORT RIB** Upgrade \$3.50 per person  
with Cheese, Creamy Horseradish & Crunchy Onions on a mini Brioche roll

**DESCONSTRUCTED TAMALES STATION**

Carnitas, Sweet Corn Cake, Sour Cream, Cilantro and Onions served with Salsa & Salsa Verde.

**SHORT RIB STATION** Upgrade \$8.00 per person

Boneless Short Ribs served in a Demi-Glaze Sauce alongside Gourmet Mashed Potatoes and Crunchy Onions.

**TURKEY & HAM CARVERY STATION**

Old Fashioned Holiday Glazed Ham and Turkey Breast served with Fresh Cranberry Relish, Dijon Mustard, Whole Grain Mustard, Old Fashioned Sage Gravy & Cheese Rolls.

**ADD A CARVERY**

**RIB-EYE CARVERY** \$18.00 per person  
Chimichurri, Horseradish, and Crunchy Onions

**FILET MIGNON CARVERY** \$20.00 per person  
Chimichurri, Charred Three Onion sauce, and Crunchy Onions

*the*  
**SMALL PLATE  
 STATION MENU**

*Choose one Station from The Dessert Course section  
 Small Plate Station Menu requires an Event Captain for \$200.00  
 22% Service Charge, Delivery, and Tax Additional*

**THE DESSERT COURSE**

**HOLIDAY DESSERT STATION**

A Collection of Cream Filled Ginger Snaps, Pumpkin Crostatas with Pecans, Chocolate Dipped Oreos, Peppermint Cookies and Raspberry Chocolate Decadence

**ALL AMERICAN DESSERT STATION**

A Collection of S'more Pops, Fresh Fruit Crostatas, Old Fashioned Cookies, Rice Krispy Treat Pops & Mini Rocky Road Cupcakes.

**GOURMET DESSERT STATION**

A Collection of Berry Crumb Squares, Fruit Tarts, Mousse Cups, Cheesecake Bites, Mini Carrot Cupcakes with Cream Cheese Frosting, Chocolate Chip Cannolis, Eclairs

**LATIN DESSERT STATION**

A Collection of Petite Tres Leches Cakes, Mini Caramel Custard Flan, Coconut Cookies, Dulce de Leche Chocolate Tarts and Mexican Cookies

**CLASSIC DESSERT STATION**

A Classic Collection of French Macarons, Raspberry Chocolate Decadence, Fresh Fruit Tarts, Vanilla Bean Chocolate éclairs & French Apple Tarts.

**RUSTIC DESSERT STATION**

A Collection of Roasted Pumpkin Crostatas, Chocolate Croissants, Almond Croissants, Scones & Chocolate Decadence.

**WHAT'S INCLUDED**

PROFESSIONAL WAIT STAFF

BEVERAGE STATION

Lemonade or Iced Tea

**WHAT'S SUGGESTED**

COFFEE STATION +\$2.5/P



**RATES PER GUEST**

<i>4 hrs.</i>	<b>50 to 74</b> .....	<i>\$97.00</i>	<b>75 to 99</b> .....	<i>\$91.00</i>	<b>100+</b> .....	<i>\$89.00</i>
<i>5 hrs.</i>	<b>50 to 74</b> .....	<i>\$101.00</i>	<b>75 to 99</b> .....	<i>\$95.00</i>	<b>100+</b> .....	<i>\$93.00</i>

*the*  
**THANKSGIVING  
 MENU**

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**THANKSGIVING HELPER**

**HERB ROASTED TRADITIONAL WHOLE TURKEY**

- 12-16 lb. Turkey (Serves 8-10) ..... \$475.00
- 20-24 lb. Turkey (Serves 16-20) ..... \$570.00
- 24-28 lb. Turkey (Serves 20-24) ..... \$610.00

**INCLUDES**

- Apple Nut, Sausage or Cornbread Stuffing
- Garlic Roasted Mashed Potatoes
- Old Fashioned Sage Turkey Gravy Festive Cranberry and Orange Relish

**TRADITIONAL TURKEY DINNER**

**HERB ROASTED TRADITIONAL WHOLE TURKEY**

- 12-16 lb. Turkey (Serves 8-10) ..... \$465.00
- 20-24 lb. Turkey (Serves 16-20) ..... \$620.00
- 24-28 lb. Turkey (Serves 20-24) ..... \$680.00

**INCLUDES**

- Apple Nut, Sausage, or Cornbread Stuffing
- Garlic Roasted Mashed Potatoes
- Old Fashioned Sage Turkey Gravy
- Festive Cranberry and Citrus Relish
- Traditional Candied Yams with Pecans and Marshmallows
- Pear & Walnut Salad with Pear Vinaigrette
- Fresh Baked Rolls & Butter



**LAVISH THANKSGIVING FEAST**

**HERB ROASTED TRADITIONAL WHOLE TURKEY**

- 12-16 lb. Turkey (Serves 8-10) ..... \$745.00
- 20-24 lb. Turkey (Serves 16-20) ..... \$920.00
- 24-28 lb. Turkey (Serves 20-24) ..... \$980.00

**HOLIDAY APPETIZER TRIO**

- Mini Basil Cream Cheese Torte with Crackers
- Roasted Cherry Tomato Bruschetta with Ricotta Cheese on Olive Baguette
- Deviled Eggs garnished with Paprika & Chives

**OLD FASHIONED HOLIDAY GLAZED HAM**

**NORTH FORK PIE**

Local North Fork Apple, Peach or Pumpkin Pie with a flaky crust

**INCLUDES:**

- Apple Nut, Sausage, or Cornbread Stuffing
- Garlic Roasted Mashed Potatoes
- Old Fashioned Sage Turkey Gravy
- Festive Cranberry and Citrus Relish
- Traditional Candied Yams with Pecans and Marshmallows
- Pear & Walnut Salad with Pear Vinaigrette
- Fresh Baked Rolls & Butter



*the*  
**THANKSGIVING  
 MENU**



**HOLIDAY APPETIZER TRIO**

Mini Basil Cream Cheese Torte with Crackers

Roasted Red Cherry Tomato Bruschetta with Ricotta Cheese on an Olive Baguette

Deviled Eggs garnished with Paprika and Chives

Serves 16-20 .....\$160.00

**CHARCUTERIE TRAY**

Includes Capicola, Prosciutto, Speck, European Cheeses, Olives, Pistachios, & Dried Apricots. Served with Fig Jam & Crostinis.

Serves 25.....\$250.00

**In Addition to Full Dinner Menu**

**OLD FASHIONED HOLIDAY GLAZED HAM**

8 lbs. Serves approximately 24.....\$135.00

16 lbs. Serves approximately 48 .....\$250.00

**WHOLE TURKEY**

20-24 lbs. Serves 16-20 .....\$215.00

**HERB ROASTED BONELESS TURKEY BREAST\***

9 lbs. Serves 15-20 ..... \$125.00

*\*Available Year Round*

**SLICED DARK & WHITE TURKEY** in Gravy

11 lbs. Serves 20 .....\$175.00

**In Addition to Full Dinner Menu**

**SIDE DISHES SERVES 10-15**

FRESH BAKED DINNER ROLLS .....\$11.00 / dozen

FRESH BAKED BRIOCHE DINNER ROLLS .\$.15.00 / dozen

MASHED SWEET POTATOES .....\$37.00

**TRADITIONAL CANDIED YAMS**

with Pecans and Marshmallows .....\$40.00

GREEN BEAN CASSEROLE .....\$42.00

PARMESAN CRUSTED CREAM CORN .....\$47.00

**ROASTED BRUSSEL SPROUTS**

with Applewood Smoked Bacon .....\$47.00

PANKO CRUSTED MAC & CHEESE .....\$49.00

**“MOST POPULAR DESSERTS”**

**VEGAN CAKES**

Blueberry Cheesecake, Strawberry Cheesecake, Caramel and Carob, Carrot Cake, Caramel Chocolate Banana, Caramel Chocolate Strawberry, Cashew Caramel, Strawberry Vanilla

Serves up to 12-16 .....\$62.00

**CAROB CHOCOLATE**

Pure Coconut Oil, Carob Powder, Cacao Butter, Agave

Box of Dozen.....\$12.00

**ADDITIONAL DESSERTS**

**CROSTATA**

Mixed Berry or Roasted Pumpkin with Pecans

Crostata 3” .....\$4.25

HOLIDAY SUGAR COOKIES .....\$3.50

ULTIMATE CHOCOLATE CHIP .....\$3.50

ULTIMATE BROWINIES .....\$3.50

**BRIERMERE “NORTH FORK” PIES**

Apple .....\$22

Apple Crisp .....\$23

Blueberry .....\$23

Blueberry Cream .....\$28

Cherry .....\$22

Cherry Cream .....\$28

Chocolate Cream .....\$28

Peach .....\$24

Raspberry Peach. ....\$24

Raspberry Cream .....\$28

Strawberry Rhubarb .....\$23

**ASSORTED MINIATURE PASTRY COLLECTION**

Berry Crumb Squares, Cheesecake Bites, Chocolate Chip Cannolis, Fruit Tarts, Mousse Cups, Eclairs

Tray of 12.....\$40.00

Tray of 24 .....\$85.00

*the*  
**BREAKFAST  
 MENU**

**CONTINENTAL**

Your choice of three Assorted Pastries served with Seasonal Fresh Fruit.

FRUIT & CHEESE DANISH

MINI EUROPEAN COFFEE

CAKE PECAN ROLLS

ASSORTED MUFFINS

CINNAMON ROLLS

CRISPY FILLED CROISSANTS

ASSORTED MINI BAGELS with Cream Cheese

GRANOLA OR OATMEAL BARS

15-49 .....\$8.50 / person  
 50+ .....\$7.95 / person

**SUGGESTED ADD-ON:**

GREEK YOGURT

Quart.....\$12.00

**PETITE PASTRY TRAY**

Includes Assorted Mini Muffins, Mini Fresh Fruit Danish and Mini Croissants: Traditional, Chocolate, & Almond

Tray of 32.....\$96.00

**FAMOUS PASTRIES**

MINI EUROPEAN COFFEE CAKE.....\$2.50

APRICOT OATMEAL BARS .....\$2.75

CINNAMON APPLE SCONE (Gluten-Free) .....\$3.50

CARAMELIZED PEAR & CRANBERRY MUFFIN  
 (Gluten-Free) .....\$3.25



**FRITTATA**

**CLASSIC**

Bacon, Ham, Eggs and Mixed Cheese with Sour Dough Rolls  
 \$45.00 each

**VEGETARIAN**

Spinach, Mushrooms, Onions, Eggs and Mixed Cheese with Multigrain Rolls  
 \$45.00 each

**ITALIAN**

Italian Sausage, Bell Peppers, Egg and Mixed Cheese with Tuscan Rolls  
 \$45.00 each

**ON THE SWEET SIDE**

**EGG SCRAMBLE**

**SEASONAL FRESH FRUIT**

Your choice of one:

Blueberry French Toast Casserole with Blueberry Syrup and Powdered Sugar Glaze

Grand Marnier French Toast Casserole with Orange Glaze

Peach Melba French Toast with Syrup and Raspberry Sauce

Buttermilk Pancakes with Butter and Syrup

\*Requires Two Day Notice

Cheese Blintzes with Raspberry Sauce

\*Requires Two Day Notice

15-49 .....\$18.00 / person

50+ ..... \$16.00 / person





*the*  
**BREAKFAST  
 MENU**

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**SAVORY BRUNCH** Choose One:

**SOUTHERN**

Bacon, Ham, Eggs, and Mixed Cheese with Sour Dough Rolls

**VEGETARIAN**

Spinach, Mushrooms, Onions, Eggs, and Mixed Cheese with Multigrain Rolls

**ITALIAN**

Italian Sausage, Bell Peppers, Eggs and Mixed Cheese with Tuscan Rolls

**EGG CASSEROLE**

Mushroom, Leek, Tomato and Brioche Egg Casserole with Gruyere Cheese

**OMELET ROLL**

Cream Cheese Omelet Roll stuffed with Spinach, Caramelized Onions, and Peppers with a Sundried Tomato Hollandaise Sauce

**INCLUDES**

Chicken Apple Sausage or Bacon

Sweet Potato with Caramelized Bacon Crumble or Scalloped Potatoes

Seasonal Fresh Fruit

Fresh Baked Muffins

15-49 .....\$25.00 / person

50+ .....\$24.00 / person



*the*  
**BREAKFAST  
MENU**

**THE EARLY BIRD**

Your choice of one breakfast entrée. Served with Seasonal Fresh Fruit and Assorted Danish.

**EGG SCRAMBLE**

Scrambled Eggs with Bacon, Ham, and Onion or Scrambled Eggs with Peppers, Onions and Mushroom

**DEEP DISH QUICHE**

Bacon, Ham or Vegetarian

**CHILAQUILES**

Tortilla Chips sautéed with Onions and Scrambled Eggs, and topped with Salsa and Cotija Cheese.

**BREAKFAST ENCHILADAS**

Eggs wrapped in Corn Tortillas with Onions, Peppers, and Chorizo, topped with Salsa Verde and Jalapeño Cheese.

15-49 .....\$15.00 / person  
50+ .....\$14.50 / person

**CLASSIC BREAKFAST BURRITOS**

*Minimum six of each type:*

Egg & Cheese .....\$6.50 each  
Egg, Bacon & Cheese .....\$6.75 each  
Egg, Ham & Cheese .....\$6.75 each  
Egg, Sausage & Cheese .....\$6.75 each

Served with Salsa



**BREAKFAST BURRITOS**

*Minimum six of each type:*

**CHORIZO RANCHERO & EGGS**

with Cheddar Cheese

\$7.25 Each

**BACON & EGGS**

with Scallions and Pepper Jack Cheese

\$7.25 Each

**EGG WHITE SCRAMBLE**

with Herbs de Provence, Wild Mushrooms, Spinach and Boursin Cheese. Served with Salsa

\$7.25 Each

**ADDITIONAL ITEMS**

BACON .....\$1.10 each  
SAUSAGE LINKS .....\$1.10 each  
TURKEY SAUSAGE LINKS .....\$1.10 each  
CHICKEN APPLE SAUSAGE .....\$2.50 each  
HAM.....\$3.00 each



the

# SANDWICH BUFFETS

*Includes Disposable Silverware*

## COLD BUFFET

### PALM SANDWICHES

Served with two fresh baked cheese roll sandwiches. Your choice of turkey, ham, roast beef, egg salad & tuna. Upgrade option: Vegetarian \$1.50 per sandwich.

Choice of three accompaniments:

- CRUDITÉ with Buttermilk Ranch
- RED NEW POTATO SALAD
- BROCCOLI BACON SALAD
- RELISH & CHEESE TRAY
- MIXED GREEN SALAD
- SEASONAL FRESH FRUIT
- THAI NOODLE SALAD
- PANINI PASTA SALAD
- AGAVE FRUIT SALAD
- CAESAR SALAD
- POTATO SALAD
- GREEK QUINOA SALAD

15-49 .....	\$25.00
50+ .....	\$24.00



## DELUXE COLD BUFFET

Select three Deluxe Gourmet Sandwiches or Wraps  
Two per person

- FRENCH TURKEY with Raspberry Dijon Cream Cheese on Brioche
- HAM & SWISS with Dijon Mayo on Hoagie
- PESTO CHICKEN BREAST on Large Brioche Roll
- ROAST BEEF & CHEDDAR with Creamy Horseradish on Hoagie
- SMOKED BBQ CHICKEN BREAST on Focaccia
- RUSTIC VEGETARIAN on Multigrain Ciabatta
- TURKEY ON FOCACCIA with Sundried Tomato Mayo
- TUNA SALAD on Large Wheat Roll
- CARRIBBEAN CHICKEN on Brioche
- GRILLED CHICKEN, BACON & AVOCADO on Large Cheese Roll
- TURKEY AVOCADO & SWISS on Large Cheese Roll
- GRILLED VEGGIE WRAP with Honey Wheat Tortilla
- RANCH CHICKEN BREAST WRAP with Flour Tortilla
- SOUTHWEST CHICKEN WRAP with Flour Tortilla
- PESTO CHICKEN WRAP with Flour Tortilla
- CHICKEN CAESAR SALAD WRAP with Flour Tortilla
- CHICKEN, BACON & GORGONZOLA WRAP with Honey Wheat Tortilla & Raspberry Chipotle Spread

## CHOICE OF THREE ACCOMPANIMENTS

- Kale Caesar Salad
- BBQ Chopped Salad
- Loaded Potato Salad
- Chinese Chicken Salad
- Greek Rigatoni Salad
- Grilled Marinated Vegetables
- Pear Salad
- Beet Salad
- Thai Noodle Salad
- Panini Pasta Salad
- Fresh Fruit Platter
- Greek Quinoa Salad
- Agave Fruit Salad

15-49 .....	\$28.00
50+ .....	\$27.00

*Includes Disposable Service ware*



**FEATURED HOLIDAY LUNCH**

**CHICKEN & BUTTERNUT SQUASH ENCHILADAS**

Served with Refried Beans, Pasilla Rice, Sweet Corn Cake, Mexican Caesar Salad and Tortilla Chips & Salsa.

15-24 ..... \$34.00            100+ ..... \$32.00  
25-99.....\$33.00

**CHICKEN ROLLATINI**

Breast of Chicken filled with Chicken Mousse.

Served with a Truffled Mushroom Sauce.

Served with Basmati Rice, Vegetable Medley and Fresh Baked Rolls & Butter.

12-24 ..... \$28.75            50+ ..... \$27.50  
25+ .....\$27.75            100+ ..... \$27.25

**CHICKEN BENEVOLENZA**

Chicken topped with Sundried Tomato, Asparagus and Corn with a Lemon Champagne Beurre Blanc Sauce. Served with Rice Pilaf, Caesar Salad and Fresh Baked Rolls & Butter.

12-24 ..... \$28.75            50+ ..... \$27.50  
25+ .....\$27.75            100+ ..... \$27.25

**STUFFED CHICKEN**

Breast of Chicken stuffed with Applenut Stuffing with a Bing Cherry Sauce. Served with Wild Rice, Green Beans with Bacon, Shallots & Dill and Dinner Rolls.

12-24 ..... \$28.75            50+ ..... \$27.50  
25+ .....\$27.75            100+ ..... \$27.25

**CHICKEN FRANCAISE**

Boneless Breast of Chicken with a Lemon Buerre Blanc Sauce. Served with Mediterranean Rice, Fresh Vegetables and Fresh Baked Rolls & Butter.

12-24 ..... \$27.75            50+ ..... \$26.50  
25+ ..... \$26.75            100+ ..... \$26.25

**CHICKEN BROCHETTE**

Chicken Brochettes with a Tangy Teriyaki Glaze or Gluten-Free Sweet-and-Sour Sauce. Served with Almond Rice Pilaf, Fresh Vegetables, and Fresh Baked Rolls & Butter.

12-24 ..... \$26.75            50+ ..... \$25.50  
25+ ..... \$25.75            100+ ..... \$25.25

**SANTORINI CHICKEN**

Boneless Breast of Chicken grilled with Lemon Herb Seasoning. Garnished with Artichoke Hearts, Mushrooms, Red Bell Peppers & shredded fresh basil. Served with Mixed Green Salad, Rice Pilaf, and Fresh Baked Rolls & Butter.

12-24 ..... \$28.75            50+ ..... \$27.50  
25+ .....\$27.75            100+ ..... \$27.25

**CHICKEN DIJONNAISE CRÊPES**

Homemade Crepes filled with Chicken and topped with Dijonnaise Sauce. Served with Wild Cherry Salad, Julienne Vegetables and Fresh Baked Rolls & Butter.

12-24 ..... \$27.75            50+ ..... \$26.50  
25+ ..... \$26.75            100+ ..... \$26.25

**TEQUILA LIME CHICKEN**

Grilled Chicken Breast in a Tequila-Lime Marinade with Cilantro Sauce. Served with Spanish Rice, Julienne Vegetables and Fresh Chips & Salsa.

12-24 ..... \$26.75            50+ ..... \$25.50  
25+ ..... \$25.75            100+ ..... \$25.25

**BBQ CHICKEN**

BBQ Chicken Thighs with Baked Beans, Potato Salad Chopped Salad and served with Cornbread Muffins & Butter.

12-24 ..... \$27.50            50+ ..... \$26.25  
25+ ..... \$26.50            100+ ..... \$26.00

**MANGO PAPAYA CHICKEN**

Grilled Chicken Breast with Mango Papaya Glaze. Served with Parsley Buttered Potatoes, Fresh Vegetable Medley and Fresh Baked Rolls & Butter.

12-24 ..... \$26.75            50+ ..... \$25.50  
25+ ..... \$25.75            100+ ..... \$25.25

*the*  
**LUNCH  
MENU**

*Includes Disposable Service ware*

**"CARVE YOUR OWN FILET"**

Filet Mignon with Argentinian Chimichurri. Served with Gourmet Mashed Potatoes, Asparagus and Fresh Baked Rolls & Butter.

12-24 ..... \$40.00      50+ ..... \$38.00  
25 + ..... \$39.00

**RIB-EYE**

Rib-eye with Argentinian Chimichurri. Served with Red Roasted Garlic Potatoes, Julienne Vegetables and Fresh Baked Rolls & Butter.

12-24 ..... \$30.00      50+ ..... \$28.00  
25 + ..... \$29.00

**TURKEY WITH STUFFING**

*\*Requires Three Day Notice*

White & Dark Meat Turkey. Served with Cranberry Relish, Applenut, Cornbread or Sausage Stuffing, Mashed Potatoes & Gravy and Fresh Baked Rolls & Butter.

12-24 ..... \$18.75      50+ ..... \$17.50  
25+ ..... \$17.75      100+ ..... \$17.25

**HERB ROASTED TURKEY BREAST**

Sliced Slow-Roasted, Herb-Crusted Turkey Breast. Served with Cranberry Relish, Applenut, Cornbread or Sausage Stuffing, Mashed Potatoes & Gravy and Dinner Rolls.

12-24 ..... \$20.00      50+ ..... \$19.50  
25+ ..... \$19.00      100+ ..... \$19.25

**OLD FASHIONED HOLIDAY GLAZED HAM**

Sliced or Whole Old Fashioned Holiday Glazed Ham. Served with Scalloped or Au Gratin Potatoes, Fresh Vegetables and Fresh Baked Rolls & Butter.

12-24 ..... \$16.50      50+ ..... \$15.25  
25+ ..... \$15.50      100+ ..... \$15.00

**SMOKED HICKORY BEEF BRISKET**

*\*Requires Three Day Notice*

Smoked Hickory Brisket of Beef with Tangy BBQ Sauce. Served with Baked Beans, Potato Salad and Fresh Baked Rolls & Butter.

25+ ..... \$18.50      100+ ..... \$17.00  
50+ ..... \$17.25

**OUR FAMOUS ROAST BEEF**

Prime Roast with Au Jus and Horseradish. Served with Mashed Potatoes & Gravy, Steamed Vegetables and Fresh Baked Rolls & Butter.

25+ ..... \$18.50      100+ ..... \$17.00  
50+ ..... \$17.25

**OUR FAMOUS POT ROAST**

Slow-cooked pot roast. Served with mashed potatoes & gravy, fresh vegetable medley, fresh baked rolls & butter.

12-24 ..... \$18.50      50+ ..... \$17.25  
25+ ..... \$17.50      100+ ..... \$17.00

**TOSTADA BAR**

Choice of Pollo Asado or Carnitas, Crispy Tortilla Bowls and Tostada Toppings. Served with Spanish Rice, Pinto Beans, Cilantro Pepito Dressing, and Fresh Chips & Salsa.

**POLLO ASADO**

12-24 ..... \$19.50      50+ ..... \$19.50  
25 + ..... \$19.00      100+ ..... \$19.00

**CARNITAS**

12-24 ..... \$20.25      50+ ..... \$19.00  
25+ ..... \$20.25      100+ ..... \$18.75

**DELUXE PASTA BUFFET**

*Choice of:*

CHICKEN ROULADE WITH SPINACH

RISOTTO WITH MUSHROOMS, TRUFFLES

GNOCCHI with Creamy Pesto

CHICKEN PENNE

LASAGNA BOLOGNESE

RAVIOLI with Roasted Red Bell Pepper Sauce

Served with Julienne Vegetables, Caesar or Mixed Green Salad and Dinner Rolls.

One Selection:

12-24 ..... \$16.75      50+ ..... \$15.50  
25+ ..... \$15.75      100+ ..... \$15.25

Two Selections:

12-24 ..... \$18.75      50+ ..... \$17.50  
25 + ..... \$17.75      100+ ..... \$17.25

**POACHED SALMON**

Atlantic Salmon served at room temperature. Served with Local Asparagus and Lemon Olive Couscous, Baked Rolls & Butter.

25+ ..... \$18.50      100+ ..... \$17.00  
50+ ..... \$17.25

*the*  
**FEATURED  
HOSTABLE MENU**

**APPETIZER**

**CHARCUTERIE TRAY**

Includes Capicola, Prosciutto, Speck, European Cheeses, Olives, Pistachios, & Dried Fruits. Served with Fig Jam & Crostinis



**SALAD**

**WEDGE**

Romaine Lettuce, Bacon, Crispy Shallots. Served with our Blue Cheese Dressing



**HOSTED ENTRÉES**

**CHIMICHURRI RUBBED RIB-EYE STEAK**

Served with a Corn Avocado Relish

**LEMON & THYME GLAZED CHICKEN BREAST**

**HOSTABLE SIDES**

**ROASTED FINGERLING POTATO SALAD**

**GREEN & WHITE ASPARAGUS**

With Balsamic Drizzle

**FRESH BAKED ROLLS & BUTTER**

**DESSERTS**

**MINI ROASTED PUMPKIN CROSTATAS**

**PETITE FRUIT CUSTARD TARTS**



**RATES PER GUEST**

15 to 24 ..... \$61.00

25 to 99 ..... \$59.00

100+ ..... \$58.00

*the*  
**LAVISH HOLIDAY  
FEAST**

*Chef's Holiday Selection*

**HOLIDAY APPETIZER TRIO**

**MINI BASIL CREAM CHEESE TORTE** with Crackers

**ROASTED RED CHERRY TOMATO BRUSCHETTA** with Ricotta  
Cheese on an Olive Baguette

**DEVEILED EGGS** garnished with Paprika and Chives

**SALAD**

**PEAR SALAD**

Mixed Greens with Sliced Asian Pears, Gorgonzola Dolce  
Cheese, Dried Cranberries, and Candied Walnuts. Served with a  
Pear & White Balsamic Vinaigrette.

**ENTRÉES**

**STUFFED CHICKEN**

Tender boneless Chicken Breast filled with Spinach and Fontina  
cheese. Served with a Borolo reduction sauce.

**CENTER CUT FILET MIGNON**

Served with Crunchy Onions

Choose two:

Charred Three Onion Sauce

Madeira Sauce

Balsamic Fig Reduction

**SIDES**

**RED ROASTED GARLIC POTATOES**

New Potatoes with Roasted Garlic

**HARICOT VERTS**

Fresh Green Beans Gremolata Style

**FRESH BAKED ROLLS & BUTTER**

**DESSERTS**

**PETITE FRUIT CUSTOARD TARTS**

**CHOCOLATE RASPBERRY MOUSSE CAKE 2"**

Gluten-Free



**RATES PER GUEST**

15 to 24 .....\$67.00

25 to 99 .....\$66.00

100+ .....\$64.00

the  
**LAVISH HOLIDAY  
FEAST 2**

*Chef's Holiday Selection*

**HOLIDAY APPETIZER TRIO**

**MINI BASIL CREAM CHEESE TORTE** with Crackers

**ROASTED RED CHERRY TOMATO BRUSCHETTA** with Ricotta  
Cheese on an Olive Baguette

**DEVEILED EGGS** garnished with Paprika and Chives

**SALAD**

**POMEGRANATE SALAD**

Wild Field Greens with Fresh Pomegranate Seeds and  
Mango Slices, tossed with Manchego Cheese and  
Candied Pistachios. Served with a Pomegranate Vinaigrette.

**ENTRÉES**

**CHICKEN CAPRESE**

Boneless breast of Chicken with sliced Tomato and Fresh  
Mozzarella. Served with Basil Pesto Sauce.

**BRAISED SHORT RIBS**

Beef Short Ribs braised slowly in Red Wine and  
Demi-Glace with Aromatics.

**SIDES**

**AU GRATIN POTATOES**

Diced Potatoes blended with Cheddar, Jack & Gruyère Cheeses in  
Mornay Sauce. Baked with Seasoned Bread Crumbs.

**GRILLED GREEN & WHITE ASPARAGUS** with French Baby Carrots

**FRESH BAKED ROLLS & BUTTER**

**DESSERTS**

**MINI MIXED BERRY CROSTATAS**

**CREAM FILLED GINGER SNAPS**



**RATES PER GUEST**

15 to 24 .....\$60.00

25 to 99 .....\$59.00

100+ .....\$57.00



*the*  
**FAMILY HOLIDAY  
FEAST**

*Chef's Holiday Selection*

**HOLIDAY APPETIZER TRIO**

**MINI BASIL CREAM CHEESE TORTE** with Crackers

**ROASTED RED CHERRY TOMATO BRUSCHETTA** with Ricotta  
Cheese on an Olive Baguette

**DEVEILED EGGS** garnished with Paprika and Chives

**SALAD**

**WINTER KALE SALAD**

Kale, Granny Smith Apples, Pomegranate Seeds, Shaved Grana  
Padano Cheese and Agave Dijon Vinaigrette

**ENTRÉES**

**POT ROAST**

Angus Top Sirloin Pot Roasted with Carrots, Onions, Celery, and  
Potatoes. Served with a natural Au Jus and Horseradish sauce.

**SIDES**

**MASHED POTATOES & GRAVY**

**WINTER ROOT VEGETABLES**

**FRESH BAKED ROLLS & BUTTER**

**DESSERTS**

**PUMPKIN PIE**

Famous Briermere Pie from North Fork's pumpkin patch

**APPLE PIE CRISP**

A classic holiday pie with Cinnamon Apples and a Crumb Topping

**RATES PER GUEST**

15 to 24 ..... \$55.00

25 to 99 ..... \$54.00

100+ ..... \$52.00

*the*  
**DINNER  
MENU**

*The following entrees come with your choice of four accompaniments and dinner rolls.  
Includes disposable service ware.*

**ENTRÉES**

**GARLIC & HERB ROASTED RIB-EYE**

Served with Argentinean Chimichurri and Horseradish Sauce

15-24 .....	\$39.00
25-99 .....	\$38.00
100+ .....	\$37.00

**CENTER CUT FILET MIGNON CARVERY**

*\*Requires Three Day Notice*

Served with Charred Three-Onion Sauce, Béarnaise and Crunchy Onions

15-24 .....	\$53.00
25-99 .....	\$50.00
100+ .....	\$48.00

**BRAISED SHORT RIBS**

*\*Requires Three Day Notice*

Beef Short Ribs braised slowly in Red Wine and Demi-Glace with Aromatics

15-24 .....	\$44.00
25-99 .....	\$43.00
100+ .....	\$42.00

**ROASTED PORK LOIN**

*\*Requires Three Day Notice*

Served with a peppercorn port wine reduction sauce

15-24 .....	\$29.00
25-99 .....	\$28.00
100+ .....	\$27.00

**THE CARVERY** *Choose two:*

OLD FASHIONED HOLIDAY GLAZED HAM

TURKEY BREAST with Fresh Cranberry Relish

ROASTED PORK LOIN with Fig Balsamic Reduction

TRI-TIP (Upgrade \$6.00)

25-99 .....	\$35.00
100+ .....	\$34.00

**THE CARVERY II**

*Choose one:*

OLD FASHIONED HOLIDAY GLAZED HAM

TURKEY BREAST with Fresh Cranberry Relish

*Choose one:*

FILET MIGNON with Béarnaise and Charred Three-Onion Sauce

*\*Requires Three Day Notice*

BONELESS LEG OF LAMB with Balsamic Fig Reduction

*\*Requires Three Day Notice*

25-99 .....	\$52.00
100+ .....	\$49.00



*the*  
**DINNER**  
**MENU**

*The following entrées come with your choice of four accompaniments and Dinner Rolls.  
Includes disposable service ware*

**ENTRÉES**

**STUFFED CHICKEN**

Tender Boneless Breast filled with Apple Nut Stuffing. Served with a Bing Cherry Sauce.

**CHICKEN MARSALA**

Tender Boneless Breast sautéed with Mushrooms. Served in a Marsala Wine Cream Sauce.

**SANTORINI CHICKEN**

Boneless Breast of Chicken grilled with Lemon Herb Seasoning. Garnished with Artichoke Hearts, Mushrooms, Red Bell Peppers and Shredded Fresh Basil.

**POMEGRANATE CHICKEN**

Chicken Breast stuffed with Wild Mushrooms and Leeks. Served with a Pomegranate Reduction Sauce.

**CHICKEN CAPRESE**

Tender Boneless Breast topped with sliced Tomatoes and Fresh Mozzarella. Served with a Basil Pesto Sauce.

**CHICKEN ROULADE**

Breast of Chicken filled with Chicken Mousse. Served with a Truffled Mushroom Sauce.

**CHICKEN BENEVOLENZA**

Chicken topped with Sundried Tomatoes, Asparagus and Corn with a Lemon Champagne Beurre Blanc Sauce.

**CHICKEN FRANCAISE**

Sautéed Egg Battered Breast of Chicken, Lemon and White Wine Sauce.

**CHICKEN ROLLATINI**

Tender Boneless Breast filled with Spinach and Fontina Cheese in Lemon Rosemary Sauce.

**CRANBERRY HAZELNUT CHICKEN**

Breast of Chicken stuffed with Prosciutto, Almond Paste with a Frangelica Cream Sauce, Dried Cranberries and Hazelnuts.

**CHICKEN PARMAGIANA**

Classic Chicken Parmagiana with Marinara & Melted Mozzarella Cheese.

**SALTIMBOCCA**

Breast of Chicken with Prosciutto, Spinach. Served with a Sage Demi Glace Sauce.

**ADD A SECOND ENTRÉE**

**FILET MIGNON**

(#1 Seller) - \$28.00 per person  
Served with Crunchy Onions, Charred Three-Onion Sauce, and Chimichurri

**GARLIC & HERB ROASTED RIB-EYE**

- \$22.00 per person  
Served with Chimichurri and Bourbon Horseradish

**HERB ROASTED PORK LOIN**

- \$19.00 per person  
Served with Peppercorn Sauce or Fig Balsamic Reduction

**RATES PER GUEST**

15 to 24 ..... \$50.75

25 to 99 ..... \$46.75

100+ ..... \$44.75

*the*  
**DINNER**  
**ACCOMPANIMENTS**

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*Select one from each of the following selections to complement your meal.*

**PASTA**

**CHICKEN RIGATONI**

Organic Chicken with pasta in a Creamy Pomodoro Sauce

**GNOCCHI WITH CREAMY PESTO**

Cheese Tortellini cooked Al Dente. Tossed in our Basil Pesto Cream Sauce with Parmesan Cheese.

**EGGPLANT ROLLATINI**

Eggplant rolled with our special blend of Fresh Ricotta. Baked in Pomodoro Sauce and topped with Parmesan Cheese.

**BUTTERNUT SQUASH RAVIOLI**

Handmade pasta stuffed with fresh roasted squash puree. Cooked with Brown Butter and Sage sauce.

**PENNE ALA CHECCA**

Fresh Tomato, Garlic and Basil tossed in Olive Oil with Penne Pasta

**PANKO CRUSTED ASIAGO & GORGONZOLA MAC & CHEESE**

**ROTISSERIE CHICKEN & BUTTERNUT SQUASH CANNELLONI**

**VEGETABLE CANELLONI WITH SPINACH AND MUSHROOMS**

**CHEESE RAVIOLI WITH BASIL POMODORO SAUCE**



**VEGETABLES**

**FRESH VEGETABLE MEDLEY**

Broccoli, Carrots, Cauliflower and Zucchini

**GLAZED CARROTS**

Organic Baby Carrots, Balsamic Drizzle

**HARICOT VERTS**

Fresh Green Beans with Gremolata

**BAKED CREAMED CORN**

Heavy Cream, Onions and Corn

**OLD-FASHIONED CREAMED SPINACH**

Cream, Garlic, Nutmeg and Spinach

**BUTTERNUT SQUASH**

Butter & Brown Sugar Glazed

**GREEN BEAN CASSEROLE**

**WINTER ROOT VEGETABLES (+\$4.50)**

Oven-Roasted Golden Beets, Parsnips, Rutabagas and Carrots



*the*  
**DINNER  
ACCOMPANIMENTS**

*Select one from each of the following selections to complement your meal.*

**POTATOES & RICE**

**RICE PILAF**

Traditional Rice Pilaf with Sliced Almonds and Mushrooms

**RED ROASTED GARLIC POTATOES**

Quartered New Potatoes with Roasted Garlic

**AU GRATIN POTATOES**

Diced Potatoes blended with Cheddar and Gruyère Cheeses in Mornay Sauce. Baked with Seasoned Bread Crumbs.

**YUKON MASHED POTATOES**

**MASHED SWEET POTATOES**

**TRADITIONAL CANDIED YAMS**

Topped with Pecans and Marshmallows

**JASMINE RICE**

**QUINOA & BROWN RICE**

**FINGERLING POTATOES (+\$3.00)**

Fingerling Potatoes with Fresh Garlic and Parsley



**UPGRADE YOUR SIDE TO A STATION**

**MASHED POTATO STATION**

Sweet & Yukon Mashed Potatoes served with the following toppings: Applewood Smoked Bacon, Green Onions, Pecans, Brown Sugar, Marshmallows, Sour Cream, Shredded Cheeses and Butter

\$10.00 per person

**MAC & CHEESE STATION**

Served with the following toppings: Applewood Smoked Bacon, Sundried Tomatoes, Crunchy Onions, Sliced Italian Sausage, and Sautéed Mushrooms

*Choice of one:*

Panko Crusted Asiago Mac & Cheese

Gorgonzola Mac & Cheese

Traditional Mac & Cheese

\$10.00 per person



*the*  
**DINNER**  
**ACCOMPANIMENTS**

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*Select one from each of the following selections to complement your meal.*

## SALADS

### BROCCOLI BACON SALAD

### CAESAR SALAD

Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Served with our Creamy Caesar Dressing

### MIXED GREEN SALAD

Mixed Greens, Cucumber, Cherry Tomatoes, and Shredded Carrots. Served with Ranch Dressing and Herb Vinaigrette

### PEAR SALAD (upgrade \$3.00)

Mixed Greens with Sliced Asian Pears, Aged Stilton Cheese, Dried Cranberries, and Candied Walnuts. Served with a Pear and White Balsamic Vinaigrette

### BEET SALAD (upgrade \$4.00)

Wild Field Greens, Roasted Red & Yellow Beets, Candied Walnuts and Goat Cheese. Served with a Aged Balsamic Vinaigrette

### POMEGRANATE SALAD (upgrade \$4.00)

Wild Field Greens with Fresh Pomegranate Seeds, and Mango Slices, tossed with Manchego Cheese and Candied Pistachios. Served with a Pomegranate Vinaigrette

### WILD MUSHROOM SALAD (upgrade \$3.00)

Romaine and Wild Field Greens with Wild Mushrooms, Grilled Green & White Asparagus, Roma Tomatoes, Feta Cheese and Red Onion. Served with a Balsamic Vinaigrette

### CRANBERRY SALAD (upgrade \$3.00)

Arugula, Dried Cranberries, roasted Hazelnuts and Asiago Cheese. Served with a Cranberry Vinaigrette

### ARUGULA SALAD (upgrade \$4.00)

Arugula, Feta Cheese, Roasted Pumpkin Seeds, Caramelized Butternut Squash and Teardrop Tomatoes. Served with a Champagne Vinaigrette

### WINTER KALE SALAD (Upgrade \$4.00)

Kale, Granny Smith Apples, Pomegranate Seeds and Shaved Grana Padano Cheese. Served with Agave Dijon Vinaigrette

### SAFFRON FINGERLING POTATO SALAD (Upgrade \$4.00)

With Fresh Greens, Red Onion and Baby Tomatoes. Served with a Passion Truffle Vinaigrette

### ORZO SALAD

Organic Grains with Fresh Herbs and Lemon. Served with a Fresh Lemon Garlic Vinaigrette

### VEGETABLE RATATOUILLE (Upgrade \$5.00)

Roasted Organic Eggplant, Squash, Zucchini, Tomatoes. Served Casserole Style.



*the*  
**LATIN & TUSCAN**  
**MENUS**

*Includes disposable service ware*

**LATIN**

**CHOOSE TWO ENTRÉES**

- ROTISSERIE CHICKEN & BUTTERNUT SQUASH ENCHILADAS
- CHICKEN ENCHILADAS *(Verde)*
- CHEESE ENCHILADAS RANCHERO
- WINTER ROOT VEGETABLE ENCHILADAS *with Tomatillo Sauce*
- TEQUILA LIME CHICKEN
- SOUTHWEST CHICKEN
- CARNITAS
- CHILE RELLENO *(Upgrade \$3.00)*

**CHOOSE THREE SIDES**

- BLACK BEANS
- REFRIED BEANS
- RANCH STYLE BEANS
- SPANISH RICE
- PASILLA RICE
- SWEET CORN CAKE
- SPICY FLAME-GRILLED CORN
- SPANISH CAESAR SALAD
- ENSALADA LAS MESAS

Includes:

Tortilla Chips, Salsa & Sour Cream.

**ADDITIONS**

- CEVICHE *(+ \$6.25/person)*
- GUACAMOLE .....\$38.00/quart

<b>RATES PER GUEST</b>	15 to 24	\$35.00
	25 to 99	\$33.50
	100+	\$32.00

**TUSCAN**

**CHOOSE TWO ENTRÉES**

- CHICKEN OR VEGETARIAN ROULADE
- TRADITIONAL LASAGNA BOLOGNESE
- ROASTED VEGETABLE LASAGNA
- CHICKEN RIGATONI *with Creamy Pomodoro*
- GNOCCHI *with Creamy Pesto*
- CHEESE RAVIOLI *with Red Bell Pepper Sauce*
- PENNE A LA CHECCA
- CHICKEN MARSALA *(Upgrade \$4.00)*
- CHICKEN PARMIGIANA *(Upgrade \$4.00)*
- CHICKEN TUSCANY *(Upgrade \$4.00)*
- CHICKEN PICATTA *(Upgrade \$4.00)*

**CHOOSE THREE SIDES**

- ROASTED ITALIAN ZUCCHINI
- ITALIAN GREEN BEANS *with Pancetta*
- GRILLED MARINATED VEGETABLES
- CAESAR SALAD
- SLICED TOMATOES *with Buffalo Mozzarella, Basil Pesto*
- FIELD GREENS SALAD *with Shaved Parmesan, Cherry Tomatoes & Balsamic Vinaigrette*
- BROCCOLINI SPEARS *in Brown Butter (Upgrade \$3.00)*
- ITALIAN CHOPPED SALAD *(Upgrade \$2.00)*

Includes Rolls & Butter

<b>RATES PER GUEST</b>	15 to 24	\$29.00
	25 to 99	\$27.50
	100+	\$26.00

*the*  
**EXQUISITE**  
**MENU**

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*Includes disposable service ware*

**THE EXQUISITE**

**FILET MIGNON CARVERY STATION**

Filet Mignon, Served with Charred Three Onion Sauce,  
Argentinian Chimichurri, Crunchy Onions and Mini Cheese Rolls

Stationary & Tray Passed Hors d' Oeuvres: (Choose four)

FIG, GOAT CHEESE & MASCARPONE TART

KALAMATA PISTACHIO ROLL with Orange Honey Glaze

BUTTERNUT SQUASH & CRANBERRY CROSTINI

GOURMET CHEESE TRAY with Rustic Breads & Crackers

CAPRESE SKEWERS

RADICCHIO WRAPS

GRILLED MARINATED VEGETABLES

AHI PLATTER with Wontons & Wasabi Aioli

25-49 .....\$59.00  
50+ .....\$58.00





*the*  
**HORS D'OEUVRES**  
**MENU**

*Includes disposable service ware*



**HOT AND COLD ASSORTMENT**

MINI CHEESE ROLL SANDWICHES *1.5 per person*

MEATBALLS *Two per person*  
 Italian, Swedish, or Sweet & Sour

CHICKEN DRUMMETTES *Two per person*  
 Teriyaki or Spicy

DEVILED EGGS

LAYERED BASIL CREAM CHEESE TORTE

FRESH VEGETABLE PLATTER *with Ranch Dip*

25-49 ..... \$24.50  
 50+ .....\$23.50

**THE GATHERING FARE**

MINI CHEESE ROLL SANDWICHES *1.5 per person*

GOURMET CHEESE PLATTER

LAYERED BASIL CREAM CHEESE TORTE

ASSORTED CRACKERS & CROSTINIS

ROASTED POBLANO CHILE HUMMUS *with Pita Chips*

CHICKEN SPRING ROLLS *with Peanut Sauce*

WILD MUSHROOMS ON POLENTA

CRUDITÉ TRAY *with Buttermilk Ranch*

25-49 ..... \$24.00  
 50+ ..... \$23.00

**EUROPEAN & DOMESTIC CHEESE WEDGE TRAY**

Includes an assortment of goat and sheep's milk soft and hard cheeses garnished with Grape Clusters, Cashews, Dried Fruits, and Fresh Berries. Served with Rustic Breads and Crackers.

Serves up to 25 .....\$250.00

**TUSCAN BRUSCHETTA BAR**

SPRING PEA HUMMUS

SAFFRON TOMATO & ROASTED PEACH CONFIT

CARAMELIZED ONIONS *with Roasted Garlic*

SAUTÉED WILD MUSHROOMS

MIXED HEIRLOOM TOMATOES

Served with Homemade French Olive Baguettes  
 and Ciabatta

50+ .....\$22.00

**COCKTAIL MENU**

CAPRESE SKEWER DRIZZLED *with Balsamic*

LEMON PARMESAN ARTICHOKE HEARTS

CRAB CAKES *with Cranberry Salsa*

STUFFED MUSHROOM  
*with choice of Chicken, Crab, or Sausage*

FIG, GOAT CHEESE & MARSCAPONE TART

*Select One:*

MINI BEEF WELLINGTON *with Béarnaise Sauce*

BEEF EMPANADA *with Cilantro Cream Sauce*

CHICKEN SPRING ROLL *with Peanut Sauce*

SESAME SHRIMP & MANGO SPRING ROLL *with Citrus Ginger Soy Sauce*

25-49 .....\$36.50  
 50+ .....\$35.00

the

## APPETIZER MENU

*Includes disposable service ware.*



### PARTY FEAST

Choice of six different items from the hot & cold selections below:

#### HOT

ASIAN BEEF LOTUS CUPS

POPCORN CHICKEN *with dipping sauce*

CHICKEN SATAY *with Peanut Sauce*

FILET MIGNON CROSTINI *with Red Onion Marmalade*

CHICKEN OR VEGETARIAN ROULADE

SPINACH MUSHROOM QUICHE

LEMON PARMESAN ARTICHOKE HEARTS

RUMAKI *with Teriyaki Glaze*

CARAMEL PECAN BRIE *with Crackers*

STUFFED MUSHROOMS *with Chicken or Sausage*

MINI BEEF WELLINGTONS *with Béarnaise Sauce*

ITALIAN, SWEDISH, SWEET & SOUR MEATBALLS

CRAB CAKES *with Chipolte Mayo*

BEEF OR CHICKEN Meat pies *with Cilantro Sour Cream Sauce*

FIG, GOAT CHEESE & MASCARPONE TART

MINI FLATBREAD PIZZA *with Caramelized Pear & Blue Cheese*

MINI FLATBREAD PIZZA *with Fig Jam & Pancetta*

#### COLD

FRESH BAKED CHEESE ROLL SANDWICHES

TURKEY FOCACCIA SANDWICHES

RED NEW POTATOES *with Gorgonzola and Bacon*

KALAMATA PISTACHIO ROLL *with Orange Honey Glaze*

AHI ON POLENTA *with Mango Chutney*

CHICKEN SPRING ROLLS *with Peanut Sauce*

CALIFORNIA ROLLS *with Wasabi and Soy Sauce*

BRIE TOPPED *with Sundried Tomato Pesto*

LAYERED BEAN DIP *with Fresh Tortilla Chips*

LAYERED BASIL TORTE *with Crackers*

GLAZED PEAR *with Goat Cheese Tart*

ROASTED VEGETABLE *Goat Cheese Tart*

BRUSCHETTA *with Herb Baked Crostini*

KALAMATA PISTACHIO ROLL *with Orange Honey Glaze*

CHIPOTLE GRILLED FLATIRON STEAK *with Avocado, Roasted Corn & Lime Relish - Upgrade \$2.00 per person*

### RATES PER GUEST

25 to 49 ..... \$37.00

50 to 99 ..... \$35.00

100+ ..... \$34.00

*the*  
**HORS D'OEUVRES**  
**MENU**

*Minimum order of 25 per item*

**HOT**

**RUMAKI** .....\$3.00  
 with Chicken, Pineapple or Date

**STUFFED MUSHROOMS** .....\$2.00  
 with Chicken, Sausage, or Crab

**EMPANADAS** .....\$2.00  
 Chicken, Beef, or Cotija Cheese & Grilled Onion.  
 Served with Cilantro Sour Cream

**RED NEW POTATO** ..... \$2.00  
 with Gorgonzola Cheese and Bacon

**MINI ALL BEEF FRANKS IN PUFF PASTRY** .....\$2.00

**CRAB CAKES**.....\$2.25  
 with Chipolte Mayo

**LEMON PARMESAN ARTICHOKE HEARTS** .....\$2.50

**STUFFED ARTICHOKE**.....\$2.50

**TERIYAKI OR JERK BEEF SKEWERS** .....\$2.75

**CHICKEN SATAY** with Peanut Sauce .....\$2.75

**THAI CHICKEN SKEWERS** .....\$2.75  
 with Sesame Ginger Sauce

**SOUP SHOOTERS** .....\$2.75  
 Roasted Garlic, Creamy Tomato, Pumpkin or Sweet Potato

**FIG, GOAT CHEESE & MASCARPONE TART** .....\$2.75  
 with Pomegranate Reduction

**MINI CHICKEN DIJONNAISE CRÊPES** .....\$2.75

**ROASTED VEGETABLE TARTLETS** .....\$2.75

**SLIDERS**

**TURKEY & STUFFING SLIDER**.....\$4.00  
 Sausage Stuffing, Cranberry Relish on a Mini Brioche Roll

**KALUA PORK** .....\$4.00  
 with Pineapple Salsa, Tangy Maui BBQ Sauce & Apple Slaw on a  
 mini Brioche Roll

**BRISKET OF BEEF** .....\$4.00  
 with Horseradish Crème Fraîche, Blue Cheese Aioli & Crunchy  
 Onions on a mini Brioche roll

**ITALIAN MEATBALL** .....\$4.00  
 with Shredded Mozzarella Cheese on a mini Cheese roll

**GRILLED VEGETABLE** .....\$4.00  
 with Havarti Cheese and Balsamic Reduction on a mini Cheese  
 roll

**BRAISED SHORT RIB SLIDER** ..... \$5.50  
 with Stilton Cheese, Creamy Horseradish Crunchy Onions on a  
 Mini Brioche Roll. *\*Requires Three Day Notice*

**MUST BE COOKED ON SITE**

**STUFFED MUSHROOMS** .....\$2.00  
 with Pesto and Pinenuts

**MINI FLATBREAD PIZZA** .....\$2.75  
 with Caramelized Pear & Blue Cheese or Fig Jam & Pancetta

**MINI BEEF WELLINGTONS** .....\$3.75  
 with Béarnaise Sauce

**PISTACHIO CRUSTED GOAT CHEESE** .....\$3.00  
 with Pomegranate Reduction

**FOREST MUSHROOM SOUP SHOOTER** .....\$3.25  
 with Wild Mushroom Ravioli

**ROASTED CREAMY TOMATO SOUP SHOOTER**..\$3.25  
 with Mini Grilled Cheese Sandwich

**MAC-N-CHEESE LOLLISTICK** .....\$3.25

**SCALLOP RUMAKI** .....\$3.50  
*\*Requires Three Day Notice*

**LOBSTER STUFFED RED POTATO** .....\$5.75

**COCONUT SHRIMP** .....\$4.25  
 with Ginger Citrus Marmalade

**SHRIMP MASCARPONE** .....\$3.75

**BACON WRAPPED FILET** .....\$3.75  
 with Port Plum Reduction and Gorgonzola Crumbles

**FILET MIGNON SKEWERS** .....\$4.25  
 with Béarnaise or Bourguignon Sauce

**GRILLED BABY LAMB CHOPS** .....\$6.50  
 with Rosemary Sauce. *\*Requires Three Day Notice*

**GORGONZOLA MASHED POTATO MARTINI** .....\$7.25  
 with Grilled Baby Lamb Chop. *\*Requires Three Day Notice*

the

## HORS D'OEUVRES MENU

Minimum order of 25 per item

### COLD

- KALAMATA PISTACHIO ROLL .....\$2.75  
with Orange Honey Glaze
- CHIPOTLE GRILLED FLATIRON STEAK.....\$3.75  
with Avocado, Roasted Corn & Lime Relish
- GORGONZOLA & CARAMELIZED .....\$1.75  
ONION BRUSCHETTA on Baguette
- STUFFED CHERRY TOMATOES .....\$1.75  
filled with Pesto Mousse
- CASHEW CHICKEN PUFFS .....\$1.75
- DEVILED EGGS .....\$1.75
- GLAZED PEAR.....\$2.00  
with Goat Cheese on Baguette
- RED NEW POTATO .....\$2.00  
with Gorgonzola Cheese and Bacon
- DRIED APRICOT & PECAN TART .....\$2.00  
with Mascarpone
- ROASTED RED CHERRY TOMATO BRUSCHETTA.....\$2.25  
with Ricotta Cheese on Olive Baguette
- CAPRESE SKEWER .....\$2.75  
with Pesto and Basil
- CHICKEN SPRING ROLL .....\$2.75  
with Peanut or Thai Ginger Sauce
- SHRIMP SPRING ROLL .....\$2.75  
with Peanut or Thai Ginger Sauce
- SESAME SHRIMP & MANGO ROLL .....\$2.75  
with Citrus Ginger Soy Sauce
- MINI QUICHE TARTS .....\$2.75  
Mexi, Vegetarian or Quiche Lorraine
- SMOKED SALMON LOLLISTICK .....\$2.75  
with Lemon Dill Cream Cheese
- GRILLED ZUCCHINI ROLL .....\$2.75  
Boursin Cheese, Micro Greens, and Roasted Pine Nuts

GRAPE TOMATO & CREMINI MUSHROOM  
TRUFFLE BRUSCHETTA.....\$3.00  
with Pine Nuts & Mascarpone Cheese on Ciabatta

SKEWERED GARLIC SHRIMP .....\$3.25

RADICCHIO WRAP .....\$3.25  
filled with Smoked Turkey and Asparagus

LOBSTER MANGO SPRING ROLL .....\$3.50  
with Apricot Ginger Sauce

### SUSHI

CALIFORNIA ROLLS.....\$2.25  
with Soy Sauce

VEGETARIAN NORI ROLL .....\$2.75  
Tofu, Julienne Red Pepper, Daikon Sprouts, Cucumber,  
Carrots, and Baby Spinach, served with Dill Yogurt Dip

COWBOY ROLL .....\$2.75  
Steak, Gorgonzola, Arugula, and Peppercorn Soy Sauce

SEARED AHI ON WONTON CHIP .....\$3.75  
with Wasabi Aioli



the  
**À LA CARTE  
 MENU**



**MEDITERRANEAN TRAY**

Includes Caprese Skewers, Prosciutto de Parma, Mozzarella Cheese, Kalamata Olives, Artichoke Hearts, Roasted Vegetables, Pita Triangles and Hummus Dip

18" Serves up to 15 .....\$142.00

**ANTIPASTO TRAY**

Includes Capicola, Prosciutto de Parma, Mortadella, Speck, Provolone, Fontina, Mozzarella, Pepperoncini, Artichokes, Grilled Red Peppers and Kalamata Olives

18" Serves up to 15 .....\$133.50

**GRILLED MARINATED VEGETABLE TRAY**

Includes Grilled Bell Peppers, Eggplant, Squash, Carrots, Kalamata Olives and Artichoke Hearts

12" Serves up to 12 .....\$75.00

16" Serves up to 20 .....\$97.50

**CLASSIC CHEESE TRAYS**

May include an assortment of Sliced Brie, Smoked Gouda, Asiago, Manchego, Pepper Jack, Havarti and Mustard Seed Ale served with Crackers

12" Serves up to 12 .....\$150.00

16" Serves up to 20 .....\$200.00

18" Serves up to 40 .....\$350.00

**EUROPEAN AND DOMESTIC CHEESE WEDGE TRAY**

May include an assortment of Petit Basque, Champignon Brie, Rustic Black Pepper Saint Honré, Herb Boursin Brie and Red Derby garnished with Grape Clusters, Cashews, Dried Apricots, and Fresh Berries. Served with Rustic Breads and Crackers

Serves up to 20 .....\$250.00

**CHARCUTERIE TRAY**

Capicola, Prosciutto, Speck, European Cheeses, Olives, Pistachios and Dried Apricots. Served with Fig Jam and Crostini

18" Serves up to 20 .....\$150.00

**CHILLED SHRIMP & CRAB CLAW TRAY**

Includes 75 Large Shrimp & 50 Crab Claws, served with Cocktail Sauce & Lemon Wedges

Tray.....\$425.00

**CHILLED SHRIMP COCKTAIL TRAY**

Large shrimp with cocktail sauce and lemon wedges.

tray of 50 .....\$144.00

tray of 100 .....\$275.00

**LAYERED BASIL CREAM CHEESE TORTE**

Served with Assorted Crackers

Serves 12-15 .....\$60.00

**HOLIDAY CREAM CHEESE TORTE**

Cranberry & Caramel Apple. Served with Assorted Crackers

Serves 12-15 .....\$60.00

**SMOKED SALMON DIP**

Served with Fresh Baguettes

Serves 12-15 .....\$95.00

**OUR ORIGINAL CRAB DIP**

Crab, Cream Cheese and Homemade Chili Sauce Served with Crackers

Serves up to 20 .....\$45.00

Serves up to 40 .....\$75.00

**WHOLE SIDE OF SALMON** \*Requires Three Day Notice  
 Poached, Smoked or Mesquite Grilled.

Serves 18-20 .....\$195.00

**LAYERED BEAN DIP WITH FRESH TORTILLA CHIPS**

12" Serves 6-8 .....\$40.00

16" Serves 10-12 .....\$50.00

*the*  
**À LA CARTE  
 MENU**

**FRESH TORTILLA CHIPS & SALSA**

Medium, Serves 8-10 .....\$30.00  
 Large, Serves 12-15 .....\$40.00

**CONTINENTAL SAMPLER**

Turkey Focaccia Sandwiches, Radicchio Wraps, Caprese Skewers,  
 Chicken Spring Rolls with Peanut Sauce, Wild Mushroom on  
 Polenta and Mini Basil Torte. Served with Crackers  
 60 pcs, serves up to 15 .....\$325.00

**MELTED BRIE**

Caramel Pecan. Served with Fresh Baguettes  
 Serves up to 20.....\$95.00

**BRIE**

Apricot & Jalepeño. Served with Crackers  
 Serves up to 20.....\$95.00

**ROASTED POBLANO CHILE HUMMUS**

Served with Pita Chips  
 Serves up to 25 .....\$80.00

**QUESO FUNDIDO**

Creamy Jack Cheese with Chorizo and Sliced Mushrooms Served  
 with Tortilla Chips  
 Serves up to 15 .....\$75.00

**GORGONZOLA & ROASTED ONION FONDUE**

Served with Fresh Baguettes  
 Serves up to 15 .....\$58.00

**PARMESAN CRUSTED CRAB DIP**

Served with Crostini and Crackers  
 Serves up to 20 .....\$95.00

**SPINACH & ARTICHOKE DIP**

Served with Baked Pita Triangles and Crackers  
 Serves up to 20 ..... \$75.00



**BEGINNINGS**

PARMESAN CRUSTED CRAB DIP

SMOKED SALMON DIP

EUROPEAN & DOMESTIC CHEESES

VEGETABLES WITH POMEGRANATE WALNUT DIP

ROASTED POBLANO CHILE HUMMUS with Pita Chips

ASSORTMENT OF FRESH BAKED ARTISAN BREADS

Serves up to 15 .....\$375.00

**MEATBALLS**

Italian, Swedish, Sweet & Sour or Dijonnaise  
 50 pcs .....\$75.00

**CHICKEN DRUMMETTES**

Teriyaki, BBQ, or Buffalo  
 50 pcs .....\$80.00

**CHICKEN OR BEEF FLAUTAS WITH SALSA**

25 pcs .....\$75.00

**PALM SANDWICHES**

Turkey, Ham, Roast Beef, Egg Salad or Tuna .....\$3.95 each

VEGETARIAN PALM SANDWICHES ..... \$4.25 each

MINI-PALM SANDWICHES ..... \$2.70 each

MINI-VEGETARIAN PALM SANDWICHES .....\$2.95 each

TURKEY FOCACCIA SANDWICH ..... \$5.75 each  
 With Sundried Tomato Mayo

CHICKEN BACON GORGONZOLA WRAP ..... \$9.75 each  
 With Raspberry Chipotle

GRILLED VEGGIE WRAP ..... \$9.00 each  
 With Basil-Pesto Spread

*the*  
**DESSERT  
 MENU**



**“MOST POPULAR DESSERTS”**

**TIRAMISU TWO WAYS (8X8)**

Choose traditional espresso or Chef Marco’s signature Strawberry

Serves up to 8 .....\$96.00

**CHOCOLATE MOUSSE CAKE 8”**

A decadent flourless chocolate cake with raspberry layer (optional)

Serves up to 6-8 .....\$56.00

**COCONUT CAKE**

Our Signature cake layered with mousse, topped with luxurious flakes

8” .....\$56.00

**CARROT CAKE**

Cream Cheese Frosting

8” .....\$56.00

**RED VELVET CAKE**

Cream Cheese Frosting

8” .....\$56.00

**COCONUT MACARONS sm.....\$23.50/LB**

**X Lg.....\$4.55 each**

**FRENCH MACAROONS**

Minimum 25 .....\$3.10 each

**BLACK & WHITE COOKIES (X-LARGE)**

Minimum 25 .....\$3.25 each

**STATIONS**

**HOLIDAY DESSERT STATION**

A collection of Cream Filled Ginger Snaps, Pumpkin Crostatas with Pecans, Chocolate Dipped Oreos and Raspberry Chocolate Decadence

Minimum 25 ..... \$8.00 / person

Minimum 100 ..... \$7.50 / person

**CLASSIC DESSERT STATION**

A classic collection of French macarons, raspberry chocolate decadence, fresh fruit tarts, vanilla bean chocolate éclairs & French apple tarts.

Minimum 25 ..... \$8.00 / person

Minimum 100 ..... \$7.50 / person

**GOURMET DESSERT STATION**

A collection of Mini Lemon Curd Tarts, Cheesecake Bites, Chocolate Chip Cannolis, Chocolate Mousse Cups, Mini Carrot Cupcakes with Cream Cheese Frosting, Filled Eclairs, Fruit Tarts

Minimum 25 ..... \$9.00 / person

Minimum 100 ..... \$8.50 / person

**LATIN DESSERT STATION**

A collection of Petite Tres Leches Cakes, Mini Caramel Custard Flan, Coconut Pineapple Macarons, Dulce de Leche Chocolate Tarts and Mexican Cookies

Minimum 25 ..... \$8.00 / person

Minimum 100 ..... \$7.50 / person

**ALL AMERICAN DESSERT STATION**

A collection of S’more Pops, Fresh Fruit Crostatas, Old Fashioned Cookies, Rice Krispy Treat Pops & Mini Rocky Road Cupcakes

Minimum 25 ..... \$8.00 / person

Minimum 100 ..... \$7.50 / person

# the DESSERT MENU

## DESSERT TABLE COLLECTION

Lemon Curd Tart, Chocolate Raspberry Decadence, Roasted Pumpkin Crostata and French Apple Tarts

Tray of 12 .....\$39.00

Tray of 24 .....\$75.00

## HOLIDAY SWEET TREAT TRAY

An assortment of Fruit Tarts, Vanilla Bean Chocolate Eclairs, Dark Chocolate Ganache Brownies, Lemon Curd Tarts & Oreo Cheesecake Squares

Tray of 16 .....\$52.00

Tray of 25 .....\$78.00

Tray of 50 .....\$155.00

## HOLIDAY TABLE CUPCAKES

A choice of Classic Red Velvet, Carrot Cake & Coconut Cupcakes Full Size (each).....\$4.75

## HOLIDAY FAVORITE COOKIES

An assortment of Coconut Macarons, Apricot Horns, White Chocolate Dipped Madeleines, Pecan Tea Cookies, and Frosted Cookies

Tray of 35 .....\$68.00

Tray of 70 .....\$125.00

## HOLIDAY SUGAR COOKIES

Minimum 12 .....\$3.50 each

## CHEESECAKE BITES

With assorted berry toppings

Tray of 15 .....\$40.00

Tray of 25 .....\$65.00

Tray of 50 .....\$125.00

## CHOCOLATE MOUSSE CUPS

Gluten-Free

Minimum 12 .....\$3.25 each

## WARM RUM BREAD PUDDING

Small (Serves 15) .....\$52.00

Large (Serves 32) .....\$95.00

## GOURMET BROWNIES

An assortment of Dark Chocolate with Chocolate Ganache, Chocolate Chips

Tray of 15 .....\$32.00

Tray of 25 .....\$50.00

Tray of 50 .....\$92.00

## MINI CREAM PUFFS

Your choice of traditional vanilla, hazelnut, or mocha filling. Topped with Dark Chocolate.

Tray of 15 .....\$25.00

Tray of 25 .....\$35.00

Tray of 50 .....\$65.00

## DESSERT BITES

May include an assortment of cheesecake, fruit, lemon, & brownie bites.

Tray of 16 .....\$22.00

Tray of 25 .....\$29.00

Tray of 50 .....\$55.00

## "ULTIMATE" VEGAN CAKES & DESSERTS

Blueberry Cheesecake

Karawba(Caramel,Chocolate,Banana)9" \$80, 6" \$40, 5oz \$8

Strawberry, Vanilla Cheesecake .....9" \$90, 6" \$50, 5 oz \$8

Carrot Cake .....9" \$100, 6" \$50

Carrot Cupcakes.....standard \$4, mini \$2

Cashew Caramel Cake .....13x9" tray \$130

Cashew Caramel Cupcakes .....standard \$4, mini \$2

Peanut Butter Cups .....\$1.80

Box of Carob Chocolates .....\$.80cents/piece

Chocolate Cake .....9: \$80, 6" \$40

Chocolate Cake Cupcakes.....standard \$8, mini \$4

Raspberry Brownies .....13x9" tray \$120

Gingerbread Cupcakes..... standard \$8, mini \$4

Peppermint Bark.....9" \$50, 6" \$30

White Chocolate

Toffee.....9" \$50, 6" \$30



# BEVERAGE MENU

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## GRAND COFFEE BAR

LaVazza Coffee served with Whipped Cream, Chocolate Shavings, Cinnamon and Flavored Syrups

50-99 ..... \$5.50 per person  
 100+ ..... \$5.00 per person

## GRAND COFFEE BAR & DONUT STATION

Assorted Donuts alongside LaVazza Coffee, Fresh Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Amaretto, Baileys & Kahlua

50-99 ..... \$7.75 per person  
 100+ ..... \$7.25 per person

## CIDER STATION

Cinnamon Sticks and Lemon Wedges

Minimum 25 ..... \$4.00 per person

## HOT CHOCOLATE STATION

Peppermint Sticks, Mini Marshmallows, Chocolate Shavings, Cinnamon Sticks, Whipped Cream and Flavored Syrups

Minimum 25 ..... \$7.25 per person

## HOT TEA

2.5 gallons, 40 cups ..... \$65.00  
 5.0 gallons, 80 cups ..... \$115.00

## HOT CHOCOLATE

2.5 gallons, 40 cups ..... \$125.00  
 5.0 gallons, 80 cups ..... \$225.00

## LAVAZZA COFFEE (Decaf or Regular)

2.5 gallons, 40 cups ..... \$88.00  
 5.0 gallons, 80 cups ..... \$150.00



# BAR MENU



## TOP SHELF BAR

Top shelf alcohol bar, mixers, garnishes, imported and domestic beers, wine, sodas, bottled waters & clear disposable glassware.

s.	3 hr	3.5 hrs.	4 hrs.	4.5hrs.
25 to 49	\$40.00	\$40.50	\$41.00	\$41.50
50 to 74	\$36.00	\$36.50	\$37.00	\$38.50
75 to 99	\$34.00	\$34.50	\$35.00	\$36.50
100+	\$32.00	\$32.50	\$33.00	\$33.50

22% Service charge additional, bartender(s) required

## PREMIUM BAR

Premium Alcohol Bar, Mixers, Garnishes, Imported & Domestic Beers, Wine, Sodas, Bottled Waters and clear disposable glassware

	3 hrs.	3.5 hrs.	4 hrs.	4.5hrs.
25 to 49	\$37.25	\$37.75	\$38.25	\$38.50
50 to 74	\$33.75	\$34.25	\$34.75	\$35.00
75 to 99	\$31.75	\$32.25	\$32.75	\$34.00
100+	\$29.75	\$30.25	\$30.75	\$32.00

22% Service charge additional, bartender(s) required

## SOFT BAR

Includes Imported & Domestic Beers, Wine, Sodas, Bottled Waters and clear disposable glassware

	3hrs.	3.5hrs.	4hrs.	4.5 hrs.
25 to 49	\$34.00	\$34.50	\$35.00	\$36.00
50 to 74	\$31.00	\$31.50	\$32.00	\$33.00
75 to 99	\$34.00	\$29.50	\$30.00	\$31.00
100+	\$27.00	\$27.50	\$28.00	\$29.00

22% Service charge additional, bartender(s) required

## BAR SERVICE WINE UPGRADE (To replace House Wine)

Italian Red/ White ..... \$8.00 per person

## BYOB

Includes Sodas, Bottled Waters, Mixers, Garnishes, Ice, and clear disposable glassware. Client to provide their own Beer, Wine and Alcohol. *Not available at all venues.*

	3 hrs.	3.5hrs.	4hrs.	4.5 hrs.
50+	\$14.00	\$14.25	\$14.75	\$15.00

22% Service charge additional, bartender(s) required

## CRAFT COCKTAIL & BUBBLES BAR

If you really want to treat your guests to an interactive experience, let them create their own Craft Cocktails! With a focus on Fresh Herbs, Fruits and House-Made Syrups our Craft Cocktail Bar's ingredients are creatively displayed in labeled glass and on wood risers. Selections include: Vodka, Rum, Champagne, 7-Up, Club Soda, Limes, Oranges, Jalapeño, Rosemary, Mint, Basil, Pomegranate, Cranberries, Cucumbers, Orange Syrup, Cranberry Syrup and Cinnamon Sticks. Mason Jar bar glasses are also included.

Add on to Premium Bar

5 hours ..... \$9.00 per person

Add on to Soft Bar

5 hours ..... \$10.00 per person

22% Service charge additional, bartender(s) required

## MISTLETOE SANGRIA

Freshly made sangria, including: Oranges, Persimmons, Granny Smith Apples, Pomegranates, Limes, Raspberries, Sparkling Cider & Red Zinfandel.

3 gallons .....\$275.00

## NON-ALCOHOLIC SANGRIA

Freshly made non-alcoholic sangria, including: Granny Smith Apples, Honey Crisp Apples, Cranberries, Cranberry-Apple Juice, & Club Soda.

3 gallons .....\$250.00

*\*Hosted Bar Services Are Not Unlimited. Some Items May Run Out During the Duration of Your Event.*

*\*Bartender's Will Not Serve Shots.*

# ORDERING INFORMATION

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*Insatiable EATS is proud to offer our fabulous food and services in a variety of ways to fit your needs.*

## PLACE YOUR ORDERS EARLY

Popular dates will close during our busy holiday season.

## HOLIDAY HOURS

THANKSGIVING – THURSDAY, NOVEMBER 23RD

Deliveries & Pick-ups until 3:00pm

CHRISTMAS EVE – SUNDAY, DECEMBER 24TH

Deliveries & Pick-ups until 3:00pm

Staffed events for Breakfast & Lunch only.

No Evening Staffed events.

CHRISTMAS DAY – MONDAY, DECEMBER 25TH

Company Closed

NEW YEARS EVE – SUNDAY, DECEMBER 31ST

Deliveries until 6:00 pm

Pick-Ups until 5:00 pm

NEW YEARS DAY – MONDAY, JANUARY 1ST

Deliveries & Pick-ups until 2:00pm

## ORDERING MINIMUMS

Minimum Food Order of \$400 for Delivery

## MENU PRICES

Insatiable EATS menus are priced per person and include disposable serviceware. While we strive to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

## PICK-UP ORDERS

Your order may be picked up at one of our kitchen locations. Of course, our staff will be happy to load your order in your vehicle for you.

## DELIVERY ORDERS

Delivery orders are perfect for a more casual type of entertaining. Our trained delivery staff will make certain that your order is on time. December deliveries are scheduled within a one (1) hour window of your choice. *December orders must be placed by 10:00 am two-three (2-3) business days prior to the event.*

## EXECUTIVE SET-UPS

Our executive delivery team will come to your location and set-up your food. Linens, chafers and decorative serving platters have an additional rental fee. *Executive Set-up orders are to be placed four (4) business days prior to the event date.* Delivery charges are based on location. There will be a 10% service charge added to the food and beverage. Executive Set-ups are scheduled within a one (1) hour window of your choice.

# ORDERING INFORMATION

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## FULL-SERVICE EVENTS

Our serving personnel will do everything required to create the perfect event from start to finish, so that you can focus on your event. A delivery charge and a 22% service charge will be added to food and beverage.

## EVENT STAFF RATES

LEAD .....	<i>\$50.00 /hour</i>
SERVER .....	<i>\$50.00 /hour</i>
LEAD BARTENDER.....	<i>\$55.00 /hour</i>
BARTENDER.....	<i>\$50.00 /hour</i>

For large events an additional Event Captain fee of \$200.00 may be applied.

Event staff hours will be charged based on your specific event details.

All staffed events require a minimum of two event staff.

Monday through Friday lunch events require a minimum of a two (2) hour event time, not including set-up and clean-up. Monday through Friday evening and weekend events, require a minimum of a three (3) hour event time, not including set-up and clean-up.

Most events require one (1) hour drive time, two (2) hour set-up, and one (1) hour clean-up in addition to your actual event time.

All staffed events require a staffed event delivery charge based on location.

Insatiable EATS will not process any orders without payment in full, a signed contract, and signed Terms and Conditions. Payment terms are available for corporate clients with approved credit.