



LUNCH &
DINNER



LUNCH AND DINNER

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LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

“COOL” LUNCHEON & DINNER BUFFETS

The following cold (room temperature) selections are presented in your choice of wicker baskets or black plastic trays. They are designed to be served buffet-style and are decorated with fresh flowers and/or greenery (when appropriate). The per-person price does not include the cost of service personnel, disposables, equipment, delivery and state sales tax.

GREEK CHICKEN BUFFET

GRILLED & CHILLED GREEK BONELESS CHICKEN BREAST GF

Prepared with lemon and oregano.

VILLAGE SALAD V | GF

With sliced tomato, cucumber, green pepper, scallions, olives and feta cheese.

REDSKIN POTATO SALAD V | GF

With fresh dill, red onion and scallion.

TARAMASALATA (GREEK COD ROE DIP)

SLICED GREEK BREAD V

With whipped butter and margarine packets.

Price Per Person

10-14	10.50/pp
15-24	10.00/pp
25-49	9.50/pp
50+	9.00/pp

ITALIAN CHICKEN BUFFET

ITALIAN GRILLED & CHILLED BONELESS CHICKEN BREAST GF

GRILLED & CHILLED MARINATED SEASONAL VEGETABLES V | N | GF

With roasted red pepper sauce.

GRAIN SALAD OF THE DAY

MINIATURE WHOLE WHEAT CROISSANTS AND SLICED 9-GRAIN BREAD V

With whipped butter and margarine.

Price Per Person

10-14	12.80/pp
15-24	12.30/pp
25-49	11.70/pp
50+	11.10/pp

SPIRALING CHICKEN BUFFET

Min 15. 48 hour notice.

SPIRAL CHICKEN SLICES

With choice of fillings.

Spinach, Red Onion & Ricotta

Sautéed Leeks & Dill Havarti

DIJON MUSTARD MAYONNAISE V | GF

“TUSCAN” CHOPPED SALAD GF

With chopped iceberg and red leaf lettuce, crispy bacon, red onion, tomato and blue cheese tossed in our italian apple cider vinaigrette.

GRAIN SALAD OF THE DAY

SLICED MINIATURE WHEAT CROISSANTS, CARAMELIZED ONION & SOURDOUGH ROLLS V

With whipped butter and margarine packets.

Price Per Person

15-24	12.60/pp
25-49	12.00/pp
50+	11.35/pp





LUNCH & DINNER

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“COOL” LUNCHEON & DINNER BUFFETS

ASIAN COMBO BUFFET

BEEF YAKITORI SKEWERS

With asparagus, scallion and shiitake mushroom.

THAI CHICKEN SALAD N

With shredded chicken breast, jicama, carrot, radish, cilantro and basil, tossed in our tangy thai vinaigrette.

CHOOSE ONE

Lemon Jasmine Rice Salad v | N | GF

With red pepper, red onion, toasted pine nuts and cilantro in a light lemon herb dressing.

Or

Asian Noodle Salad v | N

With chinese egg noodles, snow peas, carrot, zucchini and red pepper in a sweet thai peanut dressing.

CHOOSE ONE

Vietnamese Summer Rolls

With shrimp in a rice paper wrap, accompanied by sweet and sour nuoc cham dipping sauce.

Or

California Maki Rolls

Accompanied by soy sauce, wasabi and pickled ginger.

FRIED WONTON CHIPS v

With sweet and sour dipping sauce.

Price Per Person

10-14	14.45/pp
15-24	13.75/pp
25-49	13.00/pp
50+	12.30/pp



WRAP & ROLL

Min 20. 48 hour notice.

CHOOSE 2 PER 20 GUESTS

Fried Tofu v

Szechwan Chicken

Kalbi (Korean Marinade) Beef

Sweet & Spicy Shrimp

ICEBERG LETTUCE CUPS

Shredded carrot slaw.

BROCCOLI SLAW & RICE STICK NOODLES

With miso sauce and honey orange sauce.

RAINBOW PEANUT NOODLE SALAD v | N

FRESH FRUIT KEBOBS v | GF

FRESHLY BAKED BREAD SELECTION OF THE DAY v

With whipped butter and margarine packets.

Price Per Person

20-24	16.85/pp
25-49	16.00/pp
50+	15.20/pp

HOISIN SALMON BUFFET

PAN-SEARED MARINATED FILET OF ATLANTIC SALMON

Topped with hoisin ginger sauce and black and white sesame seeds.

UDON NOODLE SALAD

With wild mushrooms, red and green pepper, spinach and green onion.

JAPANESE SALAD v

California greens with julienned broccoli, carrot, red cabbage and rice sticks in a soy-wasabi vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY v

With whipped butter and margarine packets.

Price Per Person

10-14	17.95/pp
15-24	17.05/pp
25-49	16.20/pp
50+	15.40/pp



LUNCH & DINNER

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“COOL” LUNCHEON & DINNER BUFFETS

SALAD COMBO BUFFET I

TRADITIONAL CREAMY TUNA SALAD GF

Prepared with white albacore tuna, celery and onion.

MANDARIN CHICKEN SALAD GF

Prepared with boneless breast of chicken, celery, green onion, water chestnuts and mandarin oranges.

GRAIN SALAD OF THE DAY

SLICED TOMATO & CUCUMBER V | GF

FRESH FRUIT SAMPLING V | GF

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	16.95/pp
15-24	16.10/pp
25-49	15.25/pp
50+	14.40/pp

SALAD COMBO BUFFET III

MEDITERRANEAN CHICKEN SALAD N | GF

With artichoke hearts, roasted yellow peppers and pine nuts, tossed in our balsamic vinaigrette.

SOUTHWESTERN TUNA SALAD GF

With white albacore tuna, yellow squash, roasted corn, red bell pepper and green onion, tossed in a chipotle mayonnaise.

CHOOSE ONE

Orzo Salad V

With artichoke hearts, red onion, tomatoes and black olives in our balsamic vinaigrette.

Or

Barley & Black Eyed Pea Salad V

With yellow pepper, tomato, corn and scallions in a lemon cilantro vinaigrette.

FRESH FRUIT SAMPLING V | GF

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	15.25/pp
15-24	14.50/pp
25-49	13.75/pp
50+	12.95/pp

SALAD COMBO BUFFET II

CHOOSE ONE

Smoked Turkey Salad GF

With cucumber, tomato and scallion.

Or

Tandoori Chicken Salad N | GF

With red grapes, celery and slivered almonds.

CRAB AND SHRIMP PASTA SALAD

GRILLED VEGETABLE SALAD V | GF

With asparagus, red onion, red and green bell pepper, fennel, garlic, zucchini and squash.

FRESH FRUIT SAMPLING V | GF

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	14.50/pp
15-24	13.80/pp
25-49	13.10/pp
50+	12.45/pp



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LUNCH & DINNER

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ENTRÉE SALADS

Salads are always freshly prepared at the last minute to ensure a crisp and beautiful presentation. The following cold (room temperature) selections are presented in your choice of wicker baskets or black plastic trays. They are designed to be served buffet-style and are decorated with fresh flowers and/or greenery (when appropriate). The per-person price does not include the cost of service personnel, disposables, equipment, delivery and sales tax. All Entrée Salads can be ordered without the freshly baked bread selection for \$1.35pp less.

BBQ CHICKEN SALAD

BBQ CHICKEN SALAD

Char-grilled barbecue chicken breast, basil, jícama, monterey jack cheese, black bean, roasted corn, yellow corn tortilla strips, cilantro, tomato, scallion and chopped iceberg and romaine lettuce tossed with our homemade special herbed ranch dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14
15-24
25-49
50+

8.50/pp
8.10/pp
7.65/pp
7.30/pp

CHINESE CHICKEN SALAD

CHINESE CHICKEN SALAD N

Grilled breast of chicken, shredded iceberg and romaine lettuce, bok choy, red pepper, green onion, cilantro, mandarin oranges, almonds and sesame seeds, tossed in our sesame-soy vinaigrette and topped with fresh rice stick noodles.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14
15-24
25-49
50+

8.75/pp
8.30/pp
7.90/pp
7.50/pp

FRESH GRILLED TUNA NIÇOISE SALAD

FRESH GRILLED TUNA NIÇOISE SALAD GF

Fresh char-grilled tuna, green beans, new potatoes, tomatoes, quartered eggs and niçoise olives over a bed of mixed greens with our homemade niçoise, balsamic or ranch dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14
15-24
25-49
50+

17.75/pp
16.85/pp
16.00/pp
15.10/pp

CHEF SALAD

CHEF SALAD

Julienned sirloin, turkey breast and ham, swiss and cheddar cheese, roma tomato, sliced hard boiled egg, english cucumber, black olives, shredded carrot and red cabbage, and garlic croutons on a bed of romaine and iceberg lettuce, with your choice of our homemade ranch, italian or thousand island (choice of two).

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14
15-24
25-49
50+

9.50/pp
9.05/pp
8.55/pp
8.15/pp





LUNCH & DINNER

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ENTRÉE SALADS

CHOPPED ANTIPASTO

CHOPPED ANTIPASTO SALAD

Genoa salami, capicola and sopressata, mozzarella and smoked provolone cheese, tomato, cucumber, red onion and bell pepper, kalamata olives and pepperoncini peppers over a bed of mixed greens, tossed with our homemade italian vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	9.00/pp
15-24	8.55/pp
25-49	8.10/pp
50+	7.70/pp

SMOKED CHICKEN COBB

SMOKED CHICKEN COBB SALAD GF

Rows of smoked chicken breast, bacon, tomato, chopped egg, avocado, scallion and swiss gruyere on a bed of mixed greens with your choice of our homemade ranch, italian (not gluten free) or thousand island (choice of two).

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	12.60/pp
15-24	11.95/pp
25-49	11.35/pp
50+	10.70/pp

GRILLED VEGETABLE COBB

GRILLED VEGETABLE COBB V | GF

Chopped carrot, green beans, red onion, artichoke bottoms, radicchio, corn, yellow squash, celery, avocado, tomato and parmesan or amish blue cheese on a bed of chopped mixed greens with your choice of our homemade ranch, italian (not gluten free) or thousand island (choice of two).

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	11.00/pp
15-24	10.45/pp
25-49	9.90/pp
50+	9.35/pp

CARIBBEAN COBB

CARIBBEAN COBB GF

Shrimp, mango, cucumber, red pepper, onion, bacon and crumbled amish blue cheese over a bed of romaine lettuce, served with our caribbean balsamic vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	14.95/pp
15-24	14.20/pp
25-49	13.45/pp
50+	12.70/pp

“THAI” COBB

“THAI” COBB N

Rows of asian marinated sirloin of beef, tomato, bean sprouts, green onion, cilantro, snow peas, carrot, red and green pepper over a bed of chopped iceberg lettuce, tossed with our Thai peanut dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	12.60/pp
15-24	11.95/pp
25-49	11.35/pp
50+	10.70/pp





LUNCH & DINNER

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ENTRÉE SALADS

FAJITA

FAJITA SALAD

Marinated and char-grilled chicken, with caramelized red onion, grilled red and green pepper, grilled scallion, shredded monterey jack and cheddar cheese, jícama and diced tomato over a bed of romaine and red leaf lettuce, served with our homemade ranchero dressing.

Substitute Steak

+2.25/pp

Substitute Shrimp

+3.75/pp

ROASTED CORN-HONEY MUFFINS V

With whipped butter and margarine packets.

Price Per Person

10-14

9.00/pp

15-24

8.55/pp

25-49

8.10/pp

50+

7.70/pp

TANGY FRIED CHICKEN

TANGY FRIED CHICKEN SALAD

Lightly breaded fried chicken, grilled red onion, green and red bell pepper, chives and cucumber atop bok choy, romaine and radicchio, served with honey mustard dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

10.85/pp

15-24

10.30/pp

25-49

9.80/pp

50+

9.30/pp

BISTRO STEAK

BISTRO STEAK SALAD

House marinated medium rare sirloin, pea pods, carrot, shaved red onion, bean sprouts and red bell pepper over a bed of romaine, radicchio and boston bibb lettuce tossed with our soy sesame dressing and garnished with sesame seeds.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

12.00/pp

15-24

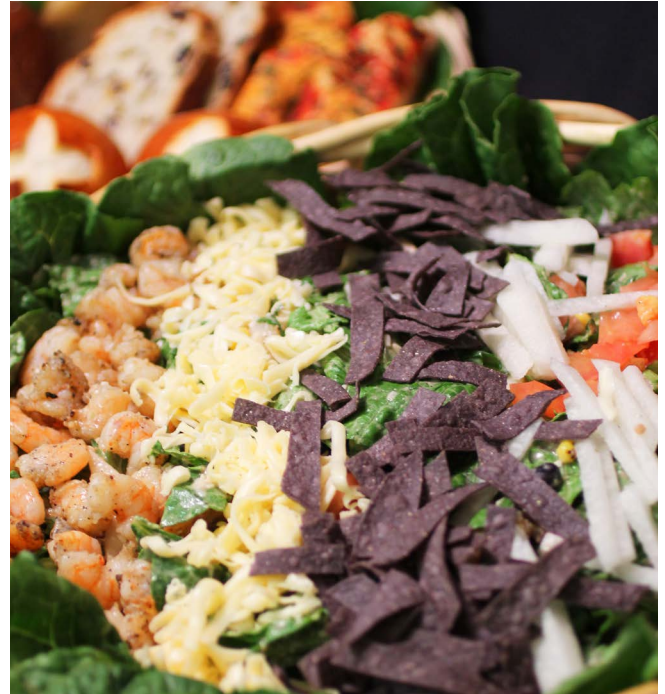
11.40/pp

25-49

10.85/pp

50+

10.30/pp



THE GREAT CAESAR

THE GREAT CAESAR

CHOOSE 1 PER 10 GUESTS

Grilled Chicken Caesar Salad

Grilled breast of chicken with cherry tomato, sautéed mushroom, asparagus and pumpeknickel croutons, tossed in our famous homemade caesar dressing.

Substitute Grilled Shrimp

+5.95/pp

Southwestern Grilled Chicken Caesar Salad GF

Grilled chicken, diced tomato, black beans, jícama, roasted corn, chihuahua cheese and blue corn tortilla strips, tossed in our homemade lime caesar dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

10.50/pp

15-24

10.00/pp

25-49

9.50/pp

50+

9.50/pp

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LUNCH & DINNER

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DELI & MORE

The following cold (room temperature) selections are presented in your choice of wicker baskets or black plastic trays. They are designed to be served buffet-style and are decorated with fresh flowers and/or greenery (when appropriate). The per-person price does not include the cost of service personnel, equipment, delivery and tax.

MOVEABLE DELI FEAST

CHOOSE 3 PER 20 GUESTS

- Roasted Turkey Breast GF
- House Roasted Medium Rare Sirloin of Beef GF
- Turkey Pastrami GF
- Smoked Breast of Turkey GF
- Grilled Breast of Chicken GF
- Honey Mustard Glazed Ham GF
- Kosher-Style Salami GF
- Kosher-Style Eisenberg® First-Cut Corned Beef GF +1.00/pp
- Grilled, Marinated Portobello Mushroom V | GF +.75/pp

CONDIMENTS V | GF

Cheddar and baby swiss cheese, dill pickle spears, romaine lettuce, black olives, sliced tomato, shaved red onion, mayonnaise and mustard.

BREAD SELECTION V

Light and dark rye, french onion and kaiser rolls.

AMERICAN POTATO SALAD V | GF

HOMEMADE CREAMY COLE SLAW V | GF

Price Per Person

10-14	12.50/pp
15-24	11.90/pp
25-49	11.30/pp
50+	10.70/pp

TURKEY BURRITO BUFFET

TURKEY BURRITO

With turkey, guacamole, romaine lettuce and tomato wrapped in a flour tortilla accompanied by salsa.

MEXICAN RICE SALAD GF

With red and green bell pepper, tomato and corn.

BLUE AND YELLOW CORN TORTILLA CHIPS V | GF

With salsa picanté.

Add Homemade Guacamole +1.75/pp

Price Per Person

10-14	9.50/pp
15-24	9.05/pp
25-49	8.55/pp
50+	8.15/pp

BABY DELI BUFFET

Not an entrée portion.

CHOOSE 3 PER 20 GUESTS

- Roasted Turkey Breast GF
- House Roasted Medium Rare Sirloin of Beef GF
- Turkey Pastrami GF
- Smoked Breast of Turkey GF
- Grilled Breast of Chicken GF
- Honey Mustard Glazed Ham GF
- Kosher-Style Salami GF
- Kosher-Style Eisenberg® First-Cut Corned Beef GF +.60/pp

CONDIMENTS V | GF

Cheddar and baby swiss cheese, sliced roma tomato, black olives, dill pickle chips and carrot and celery sticks. Herbed mayonnaise verde and honey dijon mustard sauce.

BREAD SELECTION V

Freshly baked sliced miniature croissants, brioche, sesame seed twists and french onion rolls.

HOMEMADE POTATO CHIPS V | GF

With french onion dip.

Price Per Person

10-14	10.25/pp
15-24	9.75/pp
25-49	9.25/pp
50+	8.80/pp





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

DELI & MORE

DELI SANDWICH BUFFET

CHOOSE 2 TYPES PER 10 GUESTS

Overstuffed Sandwiches

Wraps

Extraordinary Sandwiches

Sandwich Choices on pages 13-15.

+1.20/pp

+2.00/pp

CHOOSE ONE

Grain Salad of the Day

Or

Redskin Potato Salad V | GF

With fresh dill, red onion and sour cream.

FRESH FRUIT SALAD V | GF

Price Per Person

10-14

15-24

25-49

50+

10.80/pp

10.25/pp

9.75/pp

9.25/pp

PUTTIN' ON THE RITZ

Gourmet deli buffet.

CHOOSE 2 PER 10 GUESTS

Medium Rare Sliced Tenderloin of Beef GF

Blackened Cajun Chicken Breast GF

Grilled Fresh Tuna Medallions GF

Atlantic Salmon Filets GF

CONDIMENTS V

White wine honey mustard, gold barbeque sauce and N'Awlins remoulade. Romaine lettuce, sliced tomato, shaved red onion, dill pickle chips, cornichons and niçoise olives. Dill havarti, smoked gouda and provolone cheese.

BREAD SELECTION V

Freshly baked sourdough baguettes, french onion rolls and sliced marble rye.

FRENCH POTATO SALAD V | GF

With roasted new potatoes, fresh green beans, red pepper and kalamata olives, tossed in a rosemary vinaigrette.

TRADITIONAL CAESAR SALAD

With crisp romaine, quartered eggs and pumpernickel croutons tossed with our delightful caesar dressing.

Price Per Person

10-14

15-24

25-49

50+

30.95/pp

29.40/pp

27.85/pp

26.30/pp

CHAIRMAN OF THE BOARD

Min 12. 48 hour notice.

OVEN ROASTED & SLICED TENDERLOIN OF BEEF GF

Medium rare.

CHOOSE ONE

Pastrami Smoked Salmon

Or

Poached Filet of Salmon GF

With cucumber dill sauce.

CONDIMENTS GF

Sliced tomato, hothouse cucumber, shaved red onion, capers, horseradish chive sauce and white wine honey mustard sauce.

BREAD SELECTION V

Freshly baked miniature bagels, brioche and assorted flatbreads.

CHOOSE ONE

Grilled & Chilled Marinated

Seasonal Vegetables V | N | GF

With roasted red pepper sauce.

Or

Mushroom & Three Bean Salad V | GF

With quartered button mushrooms, fresh blanched green beans, pinto beans and navy beans tossed in our homemade mustard-parsley dressing.

REDSKIN POTATO SALAD V | GF

With fresh dill, red onion and scallion.

Price Per Person

12-14

15-24

25-49

50+

25.50/pp

24.25/pp

23.00/pp

21.85/pp





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

DELI & MORE

MUFFULETTA BUFFET

Min 12 in multiples of 12. 48 hour notice.

MUFFULETTA SELECTION

New Orleans Style

Genoa salami, sopressata, mortadella, provolone cheese and cracked olive dressing.

California Turkey

Smoked turkey breast, sliced dill havarti, tomato, alfalfa sprouts and cucumber dill sauce.

Smoky Beef

Rare sirloin of beef, smoked mozzarella cheese, caramelized red onion, ancho barbeque sauce, cucumber, romaine lettuce, sliced tomato and alfalfa sprouts.

Baja Chicken

Char-grilled chicken breast, jalapeño jack cheese, avocado, lettuce, tomato, alfalfa sprouts and chipotle mayonnaise.

VEGETABLE SLAW V

With poppyseed dressing.

CAJUN PASTA SALAD V

With farfalle pasta, red and green bell pepper and peas in our cajun mayonnaise-based dressing.

INDIVIDUAL BAGS OF POTATO CHIPS V | GF

Price Per Person

12	10.75/pp
24	10.20/pp
36-48	9.70/pp
60+	9.20/pp

SUBS AND...

CHOOSE 2 TYPES PER 24 GUESTS

Submarine Sandwiches

Sandwich choices on pages 13.

HOMEMADE CREAMY COLESLAW V | GF

HONEY DIJON POTATO SALAD V | GF

BAGS OF POTATO CHIPS V | GF

Price Per Person

10-14	15.45/pp
15-24	14.70/pp
25-49	13.90/pp
50-149	13.15/pp
150+	

LUNCHTIME SPECIAL

Min 15.

CHOOSE 2 TYPES PER 10 GUESTS

Overstuffed Deli Sandwiches

Wraps +1.20/pp

Extraordinary Sandwiches +1.20/pp

Sandwich and wrap choices on pages 13-15.

CHOOSE ONE

Soup of the Day

Accompanied by oyster crackers.

Or

Chili

Chili con carne, turkey chipotle, chicken or vegetarian chili. Accompanied by shredded cheddar, diced onion and oyster crackers.

+1.25/pp

CHOOSE ONE

American Potato Salad V | GF

Or

Creamy Cole Slaw V | GF

Price Per Person

15-24	12.75/pp
25-49	11.90/pp
50+	10.75/pp

MINIATURE SANDWICH BUFFET

2.5 sandwiches per person.

CHOOSE 3 TYPES PER 10 GUESTS

Miniature Sandwiches

Wraps

Include Extraordinary Sandwiches +1.25/pp

Sandwich and wrap choices on pages 12-15.

CHOOSE ONE

Red Skin Potato Salad V | GF

Or

Grain Salad of the Day

FRESH FRUIT KEBOBS V | GF

Price Per Person

10-14	14.25/pp
15-24	13.55/pp
25-49	12.85/pp
50-149	12.10/pp
150+	11.40/pp

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LUNCH & DINNER

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DELI & MORE

MINIATURE SANDWICHES

Min 1 dz of any type.

GROUP ONE SANDWICHES

36.00/dz

MEDIUM RARE SIRLOIN OF BEEF

With horseradish chive sauce on a golden brioche.

Substitute Sirloin with Tenderloin of Beef

+2.50/ea

GRILLED CHICKEN BREAST

With raspberry mayonnaise on a sesame seed twist.

OVEN ROASTED TURKEY BREAST

With tomato and tarragon mayonnaise on a cracked wheat roll.

TURKEY PASTRAMI

With golden barbecue sauce on a rye roll.

CORNED BEEF

(EISENBERG® KOSHER STYLE)

With yellow mustard on a french onion roll.

+ .75/ea

HAM 'N CHEDDAR

With honey dijon mustard sauce on a pumpernickel onion roll.

FINE HERB CHICKEN SALAD

On a sesame seed twist.

MANDARIN CHICKEN SALAD

On a butter croissant.

TRADITIONAL WHITE ALBACORE TUNA SALAD

With sliced tomato on a whole wheat croissant.

+ .75/ea

GRILLED VEGETABLE V | N

With roasted red pepper sauce on a tomato ciabatta roll.

FRESH VEGETABLE & CHEESE V

Dill havarti, cheddar, tomato, english cucumber and alfalfa sprouts with cucumber dill sauce on a freshly baked whole wheat croissant.

GROUP TWO SANDWICHES

45.00/dz

Include in the Miniature Sandwich Buffet

+ .75/ea

* BRIE & APPLE V

With sliced brie, fig and apple yogurt slaw, and mixed field greens on a miniature challah knot.

* CHIPOTLE CHICKEN

Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise on a miniature salted ciabatta square.

* CHICKEN SATAY N

Curried chicken, Thai peanut sauce, shredded carrots, sliced red onion and radish on a miniature challah knot.

* GRILLED ASPARAGUS & GOAT CHEESE V

Grilled asparagus, sun-dried tomato goat cheese and lettuce on a miniature salted ciabatta square.

* GRILLED SALAMI

Thick slices of grilled kosher salami, muenster cheese, caramelized red onions, olives, spicy mustard mayonnaise and romaine lettuce on a miniature finger roll.

* SIRLOIN & SLAW

Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on a miniature pretzel round.

Other Breads Available: Miniature brioche, butter or wheat croissants, sesame seed twists, tomato focaccia rolls, cracked wheat, rye, french onion or pumpernickel, onion rolls, pita pockets or bagels.

Other Sauces Available: Barbeque, yellow and dijon mustard, ketchup and plain mayonnaise. Sandwiches can also be ordered "dry" with packets of yellow mustard, mayonnaise or ketchup.



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

DELI & MORE

OVERSTUFFED DELI SANDWICHES

Min 1 dz of any type.

ALL SANDWICHES

MEDIUM RARE ROASTED SIRLOIN OF BEEF

With sliced tomato and horseradish chive sauce on a freshly baked french onion roll.

Substitute Sirloin with Tenderloin of Beef

6.95/ea

+6.55/ea

ROASTED TURKEY BREAST

With sliced tomato and mayonnaise verde on a freshly baked kaiser roll.

TURKEY PASTRAMI

With sliced tomato and golden barbecue sauce on a freshly baked kaiser roll.

HAM 'N CHEDDAR

With honey-dijon mustard sauce on freshly baked black bread.

GRILLED CHICKEN BREAST

With raspberry mayonnaise on a freshly baked wheat croissant.

CORNED BEEF

With yellow mustard on freshly baked rye bread.

+2.55/ea

GRILLED VEGETABLE V | N

With grilled eggplant, zucchini, yellow squash, mushroom, red onion, roasted red pepper sauce, on a freshly baked ciabatta roll.

MANDARIN CHICKEN SALAD

On a freshly baked butter croissant.

FINE HERB CHICKEN SALAD

With tomato in a pita pocket.

TRADITIONAL WHITE ALBACORE TUNA SALAD

With tomato on a freshly baked kaiser roll.

EGG SALAD V

In a pita pocket.

FRESH VEGETABLE & CHEESE V

Dill havarti, cheddar, tomato, english cucumber and alfalfa sprouts with cucumber dill sauce on a freshly baked tomato focaccia roll.

Other Breads Available: Butter or wheat croissants, french onion, kaiser, tomato focaccia, regular or wheat french bread, ciabatta rolls, pita pockets, bagels, golden sesame rolls, multi-grain bread, rye, marble or black bread.

Other Sauces Available: See previous page.

SUBMARINE SANDWICHES

4" portions sliced into 2" pieces. Min 1 dz. Order in multiples of 6.

ALL SANDWICHES

8.25/ea

DELI

With rare sirloin of beef, roasted breast of turkey, honey glazed ham or kosher salami, medium sharp cheddar, baby swiss, shredded lettuce, sliced tomato, shaved red onion, oil, vinegar and seasonings on freshly baked french bread.

GARDEN V

With jarlsberg swiss, medium sharp cheddar, dill havarti, alfalfa sprouts, zucchini, sliced tomato, romaine lettuce, avocado, red pepper, shaved red onion and broccoli florets with cucumber dill sauce on freshly baked whole wheat french bread.

CAJUN CHICKEN

With cajun breast of chicken, shredded lettuce, tomato, red and green pepper, shaved red onion, monterey jack cheese and remoulade mayonnaise on freshly baked french bread.

CLUB

With smoked turkey breast, bacon, avocado, romaine lettuce, tomato and mayonnaise on freshly baked french bread.

TUNA SALAD

With white albacore tuna salad, green pepper, shaved red onion, alfalfa sprouts, tomato, romaine lettuce and oil and vinegar on freshly baked french bread.

GRILLED VEGETABLE V | N

With eggplant, red pepper, portobello mushroom, zucchini, red onion, smoked mozzarella, romaine lettuce and roasted red pepper sauce on freshly baked whole wheat french bread.

HERBED CHICKEN SALAD

With green and red pepper rings, alfalfa spouts, cucumber and shredded lettuce on freshly baked french bread.

ITALIAN

With genoa salami, mortadella, capicola, provolone, mozzarella, red pepper rings, shredded lettuce, tomato, shaved red onion and oil and vinegar on freshly baked french bread.



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

DELI & MORE

EXTRAORDINARY SANDWICHES

Min 1 dz of any type full size. Min 2 dz of any type miniature size.
36 hour notice.

GROUP ONE SANDWICHES

Full-size

Mini

CHICKEN COBB

Grilled chicken, bacon, avocado, baby swiss, lettuce, tomato and ranch dressing, served in a pita pocket.

CARIBBEAN CHICKEN

Marinated in smoked yellow pepper dressing, accompanied by lettuce and pineapple-red pepper relish on a ciabatta roll.

VEGGIE EXTRAORDINAIRE V

Swiss, cheddar, dill havarti, avocado, cucumber, broccoli, red pepper and sprouts with cucumber-dill sauce on a whole wheat croissant.

SMOKED TURKEY BREAST

With smoked gouda, lettuce, tomato and honey mustard sauce, served on a kaiser roll.

GOLDEN BBQ CHICKEN

With caramelized onion, romaine lettuce, tomato and golden barbecue sauce on a golden sesame roll.

CHICKEN BLT

With bacon, avocado, mushroom, tomato, goat cheese, lettuce and sun-dried tomato mayonnaise on a sourdough roll.

GRILLED EGGPLANT V

With smoked mozzarella, fresh basil and sun dried tomato mayonnaise, served on a tomato focaccia roll.

CHICKEN CLUB

Grilled chicken breast, romaine lettuce, bacon, tomato, avocado and mayonnaise on a ciabatta roll.

BAJA CHICKEN

With char-grilled chicken breast, jalapeño jack cheese, avocado, lettuce, tomato, alfalfa sprouts and chipotle mayonnaise on a ciabatta roll.

83.50/dz

40.00/dz

GRILLED PORTOBELLO MUSHROOM V

With roasted red pepper, smoked provolone and roast garlic hummus, served on a whole wheat oat roll.

MUFFULETTA

With genoa salami, sopresatta, mortadella ham, provolone cheese and cracked olive dressing, served on a ciabatta roll.

GROUP TWO SANDWICHES

Full-size

Mini

Include in the Miniature Sandwich Buffet

107.50/dz

50.00/dz

+1.85/ea

TURKEY BREAST

With gruyere swiss, alfalfa sprouts, lettuce and cranberry jelly on a whole wheat croissant.

MEDIUM RARE SIRLOIN OF BEEF

With caramelized red onion, roasted bell pepper, aged cheddar cheese and béarnaise mayonnaise or horseradish chive sauce, served on a french onion roll.

GRILLED FILET OF ATLANTIC SALMON

With thinly sliced cucumber, plum tomato red onion and wasabi mayonnaise, served on dark rye bread.

CAPRÈSE V | N

With sliced roma tomato, fresh mozzarella, pesto and fresh basil, drizzled with a balsamic vinaigrette on a freshly baked ciabatta roll.

GROUP THREE SANDWICHES

Full-size

Mini

Include in the Miniature Sandwich Buffet

130.50 /dz

60.00/dz

+1.75/ea

MEDIUM RARE TENDERLOIN OF BEEF

With caramelized red onion, roasted bell pepper, aged cheddar cheese and béarnaise mayonnaise or horseradish chive sauce, served on a freshly baked french onion roll.

SMOKED SALMON

With sliced cucumber, tomato and chive cream cheese, served on a freshly baked egg bagel.

Full-size

+18.00 /dz



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

DELI & MORE

WRAPS

Min 1 dz of any type full size. Min 2 dz of any type miniature size.

GROUP ONE WRAPS

Full-size

Mini

VEGETARIAN V

With lettuce, cucumber, alfalfa sprouts, tomato, carrot, red onion, dill havarti and cucumber dill sauce, wrapped in a honey wheat tortilla.

CAJUN CHICKEN SALAD

With jícama, cucumber and red onion, wrapped in a spinach tortilla.

PORTOBELLO ROAD V

With grilled portobello mushroom, eggplant, red pepper, red onion, fresh spinach and roast garlic hummus in a honey wheat tortilla.

TRADITIONAL CREAMY TUNA SALAD

SOUTHWESTERN TUNA SALAD

With alfalfa sprouts, jícama and chipotle mayonnaise, wrapped in a spinach tortilla.

GRILLED VEGETABLE V | N

With grilled eggplant, zucchini, yellow squash, asparagus, mushroom, red pepper, red onion, romaine lettuce and roasted red pepper sauce wrapped in a tomato tortilla.

BACK ON THE RANCH

With sliced oven roasted turkey, shaved red onion, dill havarti, alfalfa sprouts, tomato and ranch dressing in a spinach tortilla.

“COBB IT UP”

With grilled chicken breast, avocado, tomato, red leaf lettuce, gruyere swiss, bacon and ranch dressing in a flour tortilla.

CHICKEN OR PORK MOO-SHOO 36 hour notice.

With grilled breast of chicken or pork, julienned carrots, bamboo shoots, zucchini, red and green pepper, celery, scallion and hoisin sauce, wrapped in a tomato tortilla and tied with a chive.

7.95/ea

2.00/ea

BLACKENED CAESAR SALAD

With blackened chicken, shrimp or filet of salmon, red onion, tomato, grated parmesan cheese, romaine lettuce and caesar dressing wrapped in a flour tortilla.

Substitute Salmon

+1.55/ea

Substitute Shrimp

+2.55/ea

BANGKOK CHICKEN N

With carrot, zucchini, snow peas, red pepper, red cabbage, cilantro, chopped peanuts and thai peanut sauce in a spinach tortilla.

GROUP TWO WRAPS

Full-size

9.50/ea

Mini

2.50/ea

SIRLOIN-A-LOT

With medium rare sirloin of beef, tomato, caramelized onion, alfalfa sprouts, smoked mozzarella and horseradish chive sauce wrapped in a tomato tortilla.

TURKEY CLUB

With smoked turkey breast, crisp bacon, tomato, avocado, baby swiss, alfalfa sprouts and herbed mayonnaise, wrapped in a honey wheat tortilla.

REUBEN

With kosher corned beef, creamy cole slaw, swiss cheese and 1000 island dressing, wrapped in a honey wheat tortilla.

MEDITERRANEAN ROULADE 36 hour notice.

With grilled lamb, fresh spinach, black beans, roasted red pepper and roast garlic hummus, wrapped in a flour tortilla.

THAI COBB ROULADE 36 hour notice. N

With marinated flank steak, tomato, avocado, snow pea, carrot, red and green pepper, bean sprouts, crushed peanut, cilantro and green onion, napped with our asian peanut dressing and wrapped in a tomato tortilla.

SMOKED SALMON

With shaved red onion, tomato, capers, romaine lettuce and chive cream cheese, wrapped in a honey wheat tortilla.

Full-Size

+7.00/ea

Mini

+1.75/ea

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LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

SIMPLE BOX LUNCHES

Minimum of 8; Minimum of 6 of any identical selection. Served in our one-piece black box with hinged clear lid. Included is a clear, heavyweight fork wrapped in a colored napkin.

DELI BOX LUNCH

CHOOSE ONE

Overstuffed Deli Sandwich **Choices on page 13.**

Extraordinary Sandwich **Choices on page 14.**

+1.00/pp

Wrap(s) **Choices on page 15.**

+1.00/pp

Submarine Sandwich **Choices on page 13.**

+2.00/pp

Miniature Sandwiches-3/Box

+0.35/pp

Min 10 of any identical selection.

Choices on page 12.

Extraordinary Miniature Sandwiches-3/Box

Choices on page 14.

BAG OF POTATO CHIPS V | GF

KOSHER STYLE DILL PICKLE V | GF

CHOOSE ONE

Potato Salad **GF**

Or

Grain Salad of the Day

FRESH FRUIT SALAD V | GF

CHOOSE ONE

Homemade Brownie **Choices on page 36.**

Or

Cookie **Choices on page 36.**

Price Per Person

8-14

12.25/pp

15-24

11.65/pp

25-49

11.05/pp

50-149

10.50/pp

150+

10.00/pp

SALAD BOX LUNCH

YOUR CHOICE OF ENTRÉE SALAD

Choices on pages 6-8.

All except the following are included in price category A.

Grilled Shrimp Caesar Salad

Caribbean Cobb Salad **GF**

Bistro Steak Salad

Fajita Salad with Shrimp

FRESH FRUIT SALAD V | GF

HEARTH BAKED DINNER ROLL OF THE DAY V

With whipped butter packet.

CHOOSE ONE

Dessert Bar **Choices on page 36.**

Or

Cookie **Choices on page 36.**

Price Per Person (A)

10-14

11.95/pp

15-24

10.95/pp

25-49

10.35/pp

50+

9.40/pp

Price Per Person (B)

8-14

15.95/pp

15-24

14.90/pp

25-49

13.95/pp

50+

13.15/pp

WHITE BAG LUNCH

OVERSTUFFED DELI SANDWICH

Choices on page 13.

BAG OF POTATO CHIPS V | GF

WHOLE FRUIT IN SEASON V | GF

CHOOSE ONE

Homemade Brownie **Choices on page 36.**

Or

Cookie **Choices on page 36.**

Price Per Person

8-14

8.25/pp

15-24

7.85/pp

25-49

7.45/pp

50+

7.05/pp





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

SIMPLE BOX LUNCHES

CALIFORNIA MUFFULETTA

GRILLED CHICKEN BREAST SANDWICH **N**

With monterey jack cheese, avocado, pesto mayonnaise, lettuce, tomato and alfalfa sprouts on ciabatta bread.

ORZO SALAD **V**

With scallions, artichoke hearts and red pepper in a light lemon vinaigrette.

FRESH FRUIT SAMPLING **V | GF**

FRESH VEGETABLE STICKS **V | GF**

With ranch dressing.

HOMEMADE OATMEAL-RASPBERRY SQUARE **V | N**

Price Per Person

8-14	17.50/pp
15-24	16.65/pp
25-49	15.80/pp
50+	15.00/pp

PICNIC IN A BOX

HONEY STUNG FRIED CHICKEN

HONEY DIJON POTATO SALAD **V | GF**

GRILLED VEGETABLE SALAD **V | GF**

FRESH FRUIT GARNISH **V | GF**

CORNBREAD SQUARE **V**

With whipped butter packet.

HOMEMADE CHOCOLATE SNO BALL **V | N**

Price Per Person

8-14	14.75/pp
15-24	14.00/pp
25-49	13.30/pp
50+	12.60/pp

TURKEY BURRITO

TURKEY BURRITO

A flour tortilla filled with guacamole, oven roasted turkey, romaine lettuce and sliced tomato.

MEXICAN RICE SALAD **GF**

With red and green bell pepper, tomato and corn.

BLUE & YELLOW CORN TORTILLA CHIPS **V | GF**

With medium-spicy mexican salsa.

FRESH FRUIT GARNISH **V | GF**

HOMEMADE TURTLE BROWNIE **V | N**

Price Per Person

8-14	16.50/pp
15-24	15.70/pp
25-49	14.90/pp
50+	14.15/pp

7-LAYER SALAD PITA

FRESH PITA POCKET **V**

Filled with grated zucchini, red pepper, carrot, diced tomato, alfalfa sprouts, dill havarti and cheddar with ranch dressing.

GRAIN SALAD OF THE DAY

FRESH FRUIT SALAD **V | GF**

HOMEMADE CHOCOLATE CHIP TOFFEE BAR **V | N**

Price Per Person

8-14	17.75/pp
15-24	16.85/pp
25-49	16.00/pp
50+	15.20/pp





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

SIMPLE BOX LUNCHES

TRIPLE SCOOPER

CHOOSE ONE

Tandoori Chicken Salad **N** | **GF**

Or

Fine Herb Chicken Salad **GF**

SOUTHWESTERN TUNA SALAD **GF**

With white albacore tuna, yellow squash, red bell pepper, green onion and roasted kernels of corn tossed in chipotle mayonnaise.

GRAIN SALAD OF THE DAY

SLICED TOMATO & CUCUMBER **V** | **GF**

FRESH FRUIT SAMPLING **V** | **GF**

MINIATURE CROISSANT **V**

With whipped butter packet.

HOMEMADE LEMON DELITE **V**

Price Per Person

8-14	16.90/pp
15-24	16.05/pp
25-49	15.20/pp
50+	14.35/pp

BASIL CHICKEN

GRILLED BONELESS BASIL MARINATED BREAST OF CHICKEN **GF**

GRILLED & CHILLED MARINATED SEASONAL VEGETABLES **V** | **N** | **GF**

GRAIN SALAD OF THE DAY

FRESH FRUIT SALAD **V** | **GF**

MINIATURE WHOLE WHEAT CROISSANT **V**

With whipped butter packet.

HOMEMADE S'MORES BAR **N**

Price Per Person

8-14	17.50/pp
15-24	16.65/pp
25-49	15.80/pp
50+	15.50/pp

SANDWICH & SALAD COMBO

Min 12.

MINIATURE SANDWICH OR WRAP

Sandwich choices on pages 12 and 15.

BAJA TUNA SALAD **GF**

With white albacore tuna, red and yellow bell peppers, cilantro and red onion tossed in lime juice, olive oil and fresh herbs.

RUSSIAN POTATO SALAD **V** | **GF**

With peas, carrots, green olives and cornichons in a dijon mustard mayonnaise dressing.

FRESH FRUIT SALAD **V** | **GF**

HOMEMADE PECAN DIAMOND **V** | **N**

FANNED STRAWBERRY **V** | **GF**

Price Per Person

12-14	15.65/pp
15-24	14.85/pp
25-49	14.10/pp
50+	13.30/pp

CHICKEN SPIRAL

STUFFED CHICKEN SPIRAL

Over a bed of caesar pasta salad, served with our creamy mustard sauce. **Choices on page 3.**

SLICED ITALIAN SOURDOUGH BREAD **V**

With whipped butter packet.

FRESH FRUIT SALAD **V** | **GF**

HOMEMADE WHITE CHOCOLATE CHERRY BAR **V** | **N**

Price Per Person

8-14	15.00/pp
15-24	14.25/pp
25-49	13.55/pp
50+	12.85/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

EXECUTIVE BOX LUNCHES

ANTIPASTO

ANTIPASTO DISPLAY **N**

Genoa salami, Italian marinated shrimp, prosciutto-wrapped melon, zucchini and tomato frittata wedge, sliced smoked provolone cheese, sliced tomato and cucumber, imported black olives, marinated artichoke hearts and pepperoncini peppers over a bed of romaine lettuce with basil pesto and stone-ground mustard.

TUSCAN WHITE BEAN SALAD **V | GF**

With roasted red peppers and green beans.

FARFALLE PASTA SALAD **V**

With roma tomato, fresh basil and mozzarella in garlic-infused oil.

SLICED ITALIAN SOURDOUGH BREAD **V**

HOMEMADE MINIATURE CANNOLI **V | N**

Price Per Person

8-14	24.95/pp
15-24	23.70/pp
25-49	22.50/pp
50+	21.40/pp

BENTO BOX

Min 12.

BEEF YAKITORI SKEWER

With asparagus, scallion and shiitake mushroom.

SPICY TUNA SALAD HAND ROLL

SOBA NOODLE SALAD **N**

With grilled chicken and vegetables.

SPINACH GOMAE **N**

CALIFORNIA MAKI ROLLS

With soy, wasabi and pickled ginger.

SLICED FRUIT SAMPLING **V | GF**

HOMEMADE MAGIC BAR &

CHOCOLATE DIPPED GRAPES **V | N**

Price Per Person

12-14	23.00/pp
15-24	21.85/pp
25-49	20.75/pp
50+	19.70/pp

BROOKLYN DELI

SLICED NOVA SMOKED SALMON **GF**

CHOPPED LIVER

With sliced egg garnish and black bread crostini.

CHIVE CREAM CHEESE ROSETTE **V | GF**

SLICED TOMATO, CUCUMBER, RED ONION & BLACK OLIVES **V | GF**

ISRAELI COUSCOUS PRIMAVERA **V**

With a mélange of grilled vegetables in a balsamic vinaigrette.

MINIATURE SLICED & FRESHLY BAKED NEW YORK BAGEL **V**

FRESH FRUIT SALAD **V | GF**

HOMEMADE CHOCOLATE

CHIP-APRICOT RUGELACH **V**

Price Per Person

8-14	16.25/pp
15-24	15.45/pp
25-49	14.65/pp
50+	13.95/pp

ATLANTIC TREASURE

48 hour notice.

POACHED FILET OF ATLANTIC SALMON **GF**

With cucumber dill sauce.

BALLOTTINE **V | N | GF**

Grilled eggplant, zucchini, red pepper and basil pesto on a bed of mozzarella di bufala.

ISRAELI COUSCOUS SALAD **V**

With fresh vegetables.

WEDGE OF BRIE, GRAPE & BERRY GARNISH **V | GF**

HEARTH BAKED DINNER ROLL OF THE DAY **V**

With whipped butter packet.

HOMEMADE LEMON MERINGUE TART **V**

Price Per Person

8-14	19.75/pp
15-24	18.75/pp
25-49	17.80/pp
50+	16.95/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

EXECUTIVE BOX LUNCHES

SALMON ROULADE

48 hour notice.

PEPPER ENCRUSTED SALMON ROULADE **GF**

Filet of Atlantic salmon rolled with sautéed leek and fresh dill.

WHITE GAZPACHO SAUCE **GF**

GRILLED NEW POTATO **V | GF**

With red pepper, asparagus and whole mushrooms.

ORZO SALAD **V**

With artichoke and sun-dried tomato in lemon vinaigrette.

SESAME SEED CHALLAH TWIST **V**

With whipped butter packet.

FRESH FRUIT SALAD **V | GF**

HOMEMADE RASPBERRY KOLACHKY **V**

Price Per Person

8-14	22.75/pp
15-24	21.60/pp
25-49	20.55/pp
50+	19.50/pp

SURF & TURF

Min 15. 48 hour notice.

POACHED PRAWNS **GF**

With horseradish cocktail sauce.

Substitute Prawns with Lobster Medallions **GF** +7.95/pp

LEMON WEDGES **V | GF**

SLICED MEDIUM RARE TENDERLOIN OF BEEF **GF**

With béarnaise mayonnaise.

INSALATA CAPRÉSE **V | N | GF**

With cracked pepper and basil pesto.

SOUTHWESTERN CORN &

BLACK BEAN SALAD **V | GF**

With roasted jalapeño vinaigrette.

HEARTH BAKED DINNER ROLL OF THE DAY **V**

With whipped butter packet.

HOMEMADE TURTLE CHEESECAKE TART **V | N**

Price Per Person

15-24	29.75/pp
25-49	28.25/pp
50+	26.85/pp

GRILLED & CHILLED TENDERLOIN

SLICED RARE TENDERLOIN OF BEEF **GF**

On a whole wheat croissant or french onion roll with romaine lettuce, sliced tomato and horseradish chive sauce.

GRILLED & CHILLED MARINATED SEASONAL VEGETABLES **V | N | GF**

GRAIN SALAD OF THE DAY

WEDGE OF SOFT BRIE CHEESE **V | GF**

STRAWBERRY, KIWI & MELON GARNISH **V | GF**

HOMEMADE WHITE CHOCOLATE MOUSSE CREAM PUFF **V**

Price Per Person

8-14	22.75/pp
15-24	21.60/pp
25-49	20.55/pp
50+	19.50/pp

THE GREAT WALL

ASIAN PASTA SALAD **N**

Topped with medium rare grilled duck breast.

BEEF YAKITORI SKEWER

With asparagus, scallion and shiitake mushroom.

HOT & SOUR CUCUMBER SALAD **V**

MINIATURE BRIOCHE **V**

With a whipped butter packet.

TWO WHITE & MILK CHOCOLATE DIPPED FORTUNE COOKIES **V**

FRESH GRAPE BUNCH GARNISH **V | GF**

Price Per Person

8-14	22.75/pp
15-24	21.60/pp
25-49	20.55/pp
50+	19.50/pp

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LUNCH & DINNER

* New Item v Vegetarian n Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHES & DINNERS

Meals can be delivered hot at no additional charge with a minimum order of 20. Meals ordered "hot" for 10-19 guests will incur an additional \$20.00 charge. The per-person price does not include the cost of service personnel, disposables, equipment, delivery and state sales tax. You may order any item in a package menu by the pound, person or piece. Please ask your catering manager for a la carte pricing.

THE PLATE THAT MADE MICHAELS FAMOUS

CHOOSE AN ENTRÉE

Chicken Piccata

Prepared boneless and skinless with lemon and capers in a vermouth sauce.

Or

*Eggplant Piccata v

Prepared with lemon and capers in a vermouth sauce.

CHOOSE A PASTA

Penne Picanté v

With fresh tomato, peas, scallion and herbs de provence in a light spicy tomato sauce.

Or

Parsley Garlic Fettuccine n

With spinach, julienned red peppers and pine nuts sautéed in garlic and olive oil.

+2.70/pp

CHOOSE A SALAD

Tossed Italian Salad v

With homemade croutons and italian vinaigrette.

Or

Caesar Salad

With quartered eggs and pumpernickel croutons.

+1.00/pp

FRESHLY BAKED BREAD SELECTION OF THE DAY v

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

12.95/pp

12.30/pp

11.65/pp

11.00/pp

SOY-CITRUS LACQUERED TILAPIA

48 hour notice.

FRESH TILAPIA

In a soy-citrus marinade.

ASIAN VEGETABLE MEDLEY

With fresh green beans, shallots, shiitake mushrooms and bok choy.

HAWAIIAN RICE PILAF v | n

With pineapple, golden raisins and nuts.

ASIAN SLAW v

Carrots, zucchini, yellow squash, red pepper, celery and red cabbage in our special rice wine vinegar based poppyseed dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY v

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

22.50/pp

21.40/pp

20.30/pp

19.30/pp

YUCATAN STEAK

ANCHO MARINATED SKIRT STEAK

Smothered with sautéed onion and mushroom.

ROASTED CORN PUDDING v | GF

ARROZ VERDE GF

With red pepper and black beans.

FRESHLY BAKED BREAD SELECTION OF THE DAY v

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

26.95/pp

25.60/pp

24.30/pp

23.10/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHES & DINNERS

CHIC 'N RIBS

CHOOSE ONE

BBQ Baby Back Ribs

With our homemade sweet 'n spicy rib sauce.

5 Ribs per person.

Or

Char-Grilled Teriyaki or Barbeque Skirt Steaks

+3.25/pp

Smothered with sautéed mushroom and onion.

BARBEQUED CHICKEN

White and dark meat.

1.5 pieces chicken per person.

Barbequed chicken breasts only.

+2.20/pp

VEGETABLE SLAW V

With red and green bell pepper, yellow squash, carrot and zucchini with poppyseed dressing.

TWICE BAKED POTATOES V | GF

FRESHLY BAKED BUTTERMILK BISCUITS & CORN MUFFINS V

With whipped butter and margarine packets.

Price Per Person

10-14

18.00/pp

15-24

17.10/pp

25-49

16.25/pp

50+

15.45/pp

TURKEY ROULADES

TURKEY ROULADES

Sliced boneless breast of turkey wrapped around cornbread stuffing, napped with mushroom gravy.

TRADITIONAL MASHED POTATOES V | GF

PEAS & CARROTS V | GF

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

14.00/pp

15-24

13.30/pp

25-49

12.65/pp

50+

12.00/pp

BLUE PLATE SPECIAL

Must be ordered in multiples of 10-12.

CHOOSE 1 PER 10-12 GUESTS

Homemade Meatloaf with Traditional Gravy

Chicken Pot Pie

Beef Pot Pie

Vegetable Pot Pie V

ROASTED GARLIC MASHED POTATOES V | GF

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-12

13.25/pp

18-24

12.60/pp

27-48

11.95/pp

50+

11.35/pp

CHILI & BAKED POTATO BAR

CHOOSE 1 PER 10 GUESTS

Chili Con Carne GF

Chicken Chili GF

Turkey Chipotle Chili GF

Vegetarian Chili V | GF

CONDIMENTS V | GF

Shredded cheddar cheese, diced tomato, jalapeño and chopped spanish onion.

OYSTER CRACKERS V

BAKED POTATOES V | GF

Served with whipped butter, margarine and sour cream.

GREEN SALAD OF THE DAY

Price Per Person

10-14

13.25/pp

15-24

12.60/pp

25-49

11.95/pp

50+

11.35/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHESES & DINNERS

CHICAGO STYLE RED HOTS

¼ LB. JUMBO CHAR DOGS

Served with freshly baked poppyseed buns.

CHOOSE ONE

6 oz. Char Burgers

Served with freshly baked golden old fashioned rolls.

Or

6 oz. Char-Grilled Teriyaki Breast of Chicken +1.00/pp
Boneless and served with freshly baked golden old fashioned rolls and teriyaki sauce.

If your order is for greater than 15, you may choose all three entrées above and have them split evenly. +2.25/pp

CONDIMENTS V | GF

Ketchup, mustard, relish, diced onion, pickle spears, sliced tomato, sport pepper, sauerkraut, shredded lettuce, shaved red onion and mayonnaise.

AMERICAN POTATO SALAD V | GF

CHOOSE ONE

Creamy Cole Slaw V | GF

Or

Michaels "Award Winning" Baked Beans GF

Price Per Person

10-14	14.85/pp
15-24	14.10/pp
25-49	13.35/pp
50+	12.60/pp



WARM ME UP

Must be ordered in multiples of 10-12.

CHOOSE 1 PER 10-12 GUESTS

Beef Stew GF

Turkey Stew

RICE PILAF GF

With mushrooms and scallions.

FRESH GREEN BEAN CASSEROLE V

With crunchy onion topping.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-12	12.75/pp
18-24	12.10/pp
27-48	11.50/pp
50+	10.95/pp

VEGETARIAN DELIGHT

CHOOSE 1 PER 10 GUESTS

Baked Penne Pasta V

Eggplant Parmesan Roulades V

Stuffed Cheese, Spinach & Mushroom Shells V

CHOPPED ITALIAN SALAD V

With iceberg and romaine lettuce, radicchio, carrots, provolone cheese, roasted red peppers, cherry tomato, broccoli, green bell pepper, hearts of palm, fresh basil and garbanzo beans, tossed in our homemade italian vinaigrette.

HOMEMADE TOMATO BREAD V

Price Per Person

10-14	13.75/pp
15-24	13.05/pp
25-49	12.40/pp
50+	11.80/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHESES & DINNERS

VIVA LASAGNA!

Must be ordered in multiples of 8-10.

CHOOSE 1 PER 8-10 GUESTS

Meat & Spinach

Ground beef, italian sausage, spinach, ricotta, mozzarella and parmesan cheese, fresh pasta and mama's marinara sauce.

Chicken & Spinach

Grilled chicken breast, spinach, ricotta, mozzarella and parmesan cheese, fresh pasta and mama's marinara sauce.

Vegetable V

Sautéed zucchini, red and green bell pepper, eggplant, red onion, yellow squash, ricotta, mozzarella and parmesan cheese, fresh pasta and mama's marinara sauce.

Mexican 48 hour notice.

Ground beef, italian sausage, ricotta, queso cotija and asadero cheese, mexican red sauce and flour tortillas.

Seafood 48 hour notice.

+3.60/pp

Shrimp, white fish, imitation crab, parmesan and provolone cheese, fresh pasta and béchamel sauce.

CHOOSE ONE

Caesar salad

With quartered eggs and homemade pumpernickel croutons.

Or

Tossed Italian Salad V

With homemade croutons and our Italian vinaigrette.

CHOOSE ONE

Soft Garlic Bread Sticks V

With whipped butter and margarine packets.

Or

Sliced Italian Sourdough Bread V

With whipped butter and margarine packets.

Price Per Person

10	11.50/pp
16-24	10.95/pp
30-48	10.40/pp
50+	9.85/pp

LOWER EAST SIDE

CHOOSE ONE

Roasted Chicken GF

Bone-in, dark and white meat.

Roasted chicken breasts only. GF

+3.75/pp

Or

Beef Brisket

+3.75/pp

With mushrooms, onions and natural gravy.

To enjoy both entrees.

+3.75/pp

To enjoy both entrees with chicken breasts only.

+4.25/pp

OVEN ROASTED POTATOES V | GF

SEASONAL VEGETABLE MEDLEY V | GF

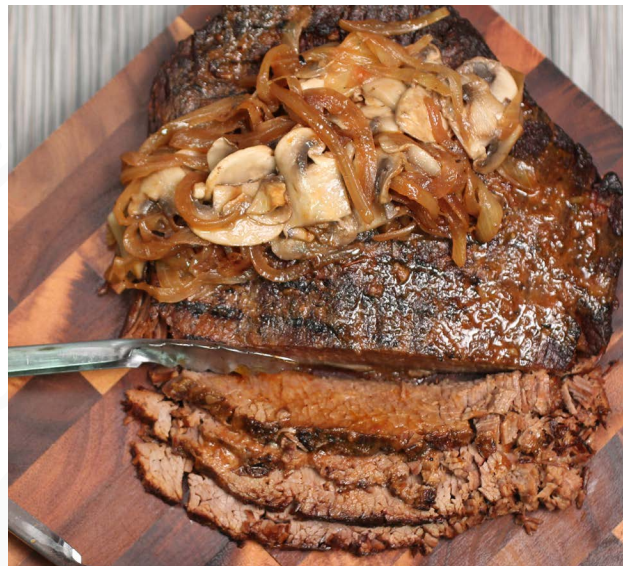
GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

8-14	14.25/pp
15-24	13.55/pp
25-49	12.85/pp
50+	12.10/pp





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHESES & DINNERS

STUFFED POTATO BAR

CHOOSE 1 PER 10 GUESTS

Our fresh Idaho Potatoes are sliced open, hand-fluffed with a fork and whipped butter and stuffed with your choice of filling(s).

Pan Asian

Teriyaki chicken, topped with sautéed mushroom, red onion and smoked mozzarella.

Popeye GF

Spinach soufflé and crumbled bacon, topped with medium sharp grated cheddar.

Garden Greens V

Sautéed medley of fresh red pepper, scallion, zucchini, yellow squash and mushroom, topped with swiss cheese.

Italian V | GF

Peas, mushroom, red onion and spicy marinara, topped with mozzarella.

Mexican GF

Ground beef, chunky salsa and cilantro, topped with cheddar and monterey jack cheese.

CONDIMENTS V | GF

Sour cream, butter and margarine packets, salt and pepper.

GREEN SALAD OF THE DAY

FRESH FRUIT KEBOBS V | GF

Price Per Person

10-14

15-24

25-49

50+

14.50pp

13.80pp

13.10pp

12.45pp

CREPE BAR

Min 15. 72 hour notice.

CHOOSE 2 PER 15 GUESTS

Chicken & Mushroom

Wrapped in a plain crepe, topped with wild mushroom supreme sauce.

Southwestern V

Roasted corn, black bean, jicama, red onion, black olive and jalapeño jack cheese, wrapped in a cilantro crepe, topped with our red pepper vinaigrette.

Spinach Soufflé

In a sun-dried tomato crepe, topped with our supreme sauce.

Vegetable Herb V

Red onion, carrot, celery, yellow squash, zucchini and shiitake mushroom in an herbed crepe, topped with our red pepper vinaigrette.

CHOOSE ONE

Green Salad of the Day

Or

Cranberry, Pecan & Feta Salad V | N | GF

With red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun-dried cranberries and feta cheese tossed in our pomegranate sherry vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

15-24

25-49

50+

14.75/pp

14.00/pp

13.30/pp





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHES & DINNERS

A L'IL N'AWLINS

Min 15. 48 hour notice.

CHOOSE ONE

Cajun Chicken Breast GF
Served with remoulade sauce.

Or

Blackened Catfish GF
Served with cajun tartar sauce.

+1.75/pp

CHICKEN & SEAFOOD ETOUFFÉE

RED BEANS & RICE GF

SPINACH SALAD GF
With sliced mushroom, diced tomato and crumbled bacon, tossed in our homemade sweet and sour vinaigrette.

HOMEMADE CORNBREAD SQUARES & JALAPEÑO CHEDDAR BISCUITS V

With whipped butter and margarine packets.

Price Per Person

15-24

22.75/pp

25-49

21.75/pp

50+

20.75/pp

CALIFORNIA DREAMIN'

CHAR GRILLED ATLANTIC FILET OF SALMON

Lightly napped with our Thai barbeque sauce.

ASPARAGUS

With straw mushrooms.

ORZO PILAF V

With portobello mushroom, leek and sun-dried tomato.

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

24.50/pp

15-24

23.30/pp

25-49

22.10/pp

50+

21.00/pp

FIESTA FIESTA

CHOOSE ONE

Tender Chicken Fajitas
With green pepper, white onion and scallion.

Minimum of 10 pp of each meat to split entrée.

Or

Mixed Vegetable Fajitas V

Substitute Shrimp

+4.25/pp

Substitute Steak

+5.50/pp

CONDIMENTS V | GF

Guacamole, sour cream, salsa picanté, sliced jalapeño and shredded cheddar cheese.

FLOUR TORTILLAS V

VEGETARIAN REFRIED BEANS V | GF

CLASSIC MEXICAN RICE GF

With peas and potatoes.

SOUTHWESTERN CAESAR SALAD GF

With romaine lettuce, diced tomato, black beans, jícama, roasted corn, chihuahua cheese and blue corn tortilla strips, tossed in our homemade lime caesar dressing.

BLUE & YELLOW CORN TORTILLA CHIPS V | GF

With salsa picanté.

Price Per Person

10-14

14.75/pp

15-24

14.05/pp

25-49

13.40/pp

50+

12.70/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHESES & DINNERS

TASTY THAI

CHOOSE ONE

Chicken **N**

With rice noodles, chopped peanut, green onion and bean sprouts, stir fried in a wonderful tamarind sauce.

Or

Tofu **V | N**

With rice noodles, chopped peanut, green onion and bean sprouts, stir fried in a wonderful tamarind sauce.

Or

Shrimp **N**

+3.25/pp

With rice noodles, chopped peanut, green onion and bean sprouts, stir fried in a wonderful tamarind sauce.

BEAN SPROUTS, LIME WEDGES & CILANTRO **V | GF**

THAI CHICKEN WINGS

ASIAN VEGETABLE STIR FRY

With broccoli, carrot, straw mushroom, baby corn and snow peas in our thai cacao sauce.

MUSHROOM SPRING ROLLS **V**

Served with thai dipping sauce.

Price Per Person

10-14	14.75/pp
15-24	14.00/pp
25-49	13.30/pp
50+	12.65/pp

“MI-SO” SPECIAL

ATLANTIC FILET OF SALMON

Miso-glazed, and served over a bed of sautéed spinach.

ASIAN RICE PILAF

With red pepper, green onion, cilantro and dark raisins.

SWEET & SOUR CUCUMBER SALAD **V**

FRESH SLICED FRUIT DISPLAY **V | GF**

FRESHLY BAKED BREAD SELECTION OF THE DAY **V**

With whipped butter and margarine packets.

Price Per Person

10-14	21.50/pp
15-24	20.45/pp
25-49	19.40/pp
50+	18.45/pp

CHINESE CHARM

CHOOSE ONE

Sesame Chicken

Or

Szechwan Orange Peel Beef

+2.95/pp

Tender steak, diced jalapeño pepper and onion, orange rind and orange slices, sautéed in a zesty szechwan sauce and garnished with orange filets.

VEGETABLE FRIED RICE **V**

*CHINESE CHOPPED SALAD **V | N**

Romaine and iceberg lettuce, red pepper, celery, scallions, cilantro, sliced almonds, mandarin oranges, toasted sesame seeds and rice stick noodles, tossed in our homemade ginger soy vinaigrette.

*CHICKEN POTSTICKERS

Served with garlic soy dipping sauce.

CHOCOLATE DIPPED FORTUNE COOKIES **V**

Price Per Person

10-14	17.50/pp
15-24	16.65/pp
25-49	15.80/pp
50+	15.00/pp

BUDDHA'S BEST

CHOOSE ONE

Mandarin Chicken Stir Fry

With carrot, red and green bell pepper, bamboo shoots, straw mushroom, broccoli and scallion.

Or

Sirloin Stir Fry

With carrot, red and green bell pepper, bamboo shoots, straw mushroom, broccoli and scallion.

VEGETABLE FRIED RICE **V**

ASIAN GARDEN GREENS SALAD **V**

With red and yellow bell pepper, radish, parsley, straw mushrooms, bean sprouts and snow peas, tossed in our homemade hoisin vinaigrette.

VEGETARIAN EGG ROLLS **V | N**

With sweet and sour and hot mustard sauces.

CHOCOLATE DIPPED FORTUNE COOKIES **V**

Price Per Person

10-14	16.95/pp
15-24	16.10/pp
25-49	15.30/pp
50+	14.55/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHESES & DINNERS

MAMA MIA

CHOOSE ONE

Spaghetti Bolognese
With a rich meat sauce.

Or

Baked Penne Pasta V
Penne pasta marinara, topped with shredded mozzarella cheese.

CAESAR SALAD
With quartered eggs and pumpernickel croutons.

SOFT GARLIC BREADSTICKS V

Price Per Person

10-14	12.95/pp
15-24	12.30/pp
25-49	11.70/pp
50+	11.10/pp

DOWN SOUTH

HONEY STUNG FRIED CHICKEN
Accompanied by ketchup.

CHOOSE ONE

Sliced Sweet 'n Spicy BBQ Beef

Or

Sliced Sweet 'n Spicy Turkey

Or

Sliced Sweet 'n Spicy Brisket +1.00pp

OLD FASHIONED SOUTHERN PAN BUNS

BAKED BEANS GF

CHOOSE ONE

American Potato Salad V | GF

Or

Scalloped Corn Casserole V

GOURMET RELISH PLATTER V | GF

With an assortment of ripe olives, radishes, carrot and celery sticks, kosher dill pickles, green onions and pepperoncini peppers, served with ranch dressing.

Price Per Person

10-14	17.75/pp
15-24	16.85/pp
25-49	16.00/pp
50+	15.20/pp

ITALIAN SAUSAGE

ITALIAN SAUSAGE AU JUS
With red and green peppers, mozzarella cheese and hot giardiniera peppers.

ITALIAN ROLLS V

INDIVIDUAL BAGS OF POTATO CHIPS V | GF

Price Per Person

10-14	8.00/pp
15-24	7.60/pp
25-49	7.20/pp
50+	6.85/pp

BEEF 'N SAUSAGE

ITALIAN BEEF & SAUSAGE AU JUS
With red and green peppers, mozzarella cheese and hot giardiniera peppers.

ITALIAN ROLLS V

INDIVIDUAL BAGS OF POTATO CHIPS V | GF

Price Per Person

10-14	9.00/pp
15-24	8.55/pp
25-49	8.10/pp
50+	7.70/pp

ITALIAN BEEF

ITALIAN BEEF AU JUS
With red and green peppers, mozzarella cheese and hot giardiniera peppers.

ITALIAN ROLLS V

INDIVIDUAL BAGS OF POTATO CHIPS V | GF

Price Per Person

10-14	10.00/pp
15-24	9.50/pp
25-49	9.05/pp
50+	8.55/pp





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHES & DINNERS

PASTA! BELLA PASTA

CHOOSE ONE

Homemade Tomato Bread V

Or

Warm & Soft Garlic Rolls V

CHOOSE ONE

Caesar Salad

With quartered eggs and pumpernickel croutons.

Or

Insalata Toscana V

Baby field greens with roasted asparagus, portobello mushrooms, roasted red pepper, parmesan shavings and fried leeks, tossed in our homemade balsamic vinaigrette.

PARMESAN CHEESE V | GF

CHOOSE ONE

Group A:

Penne Picanté V

Fresh tomato, peas, scallion and herbs de provence in a light spicy tomato sauce.

Turkey Or Chicken Tetrazzini

Penne pasta, asparagus, mushrooms and onion in a light béchamel sauce.

Penne Arrabbiata V

Peppers, kalamata olives, mushrooms and garlic in a spicy marinara sauce.

Pasta Primavera V

Broccoli, yellow squash and mushroom, sautéed in our tangy marinara sauce.

Price Per Person

10-14
15-24
25-49
50+

+3.25/pp

14.00/pp
13.30/pp
12.65/pp
12.00/pp

Group B:

Chicken Marsala Pasta

Egg cavatappi with boneless breast of chicken, asparagus, roasted red pepper and yellow pepper and mushroom in our delicious marsala sauce.

Parsley Garlic Fettuccine V | N

Sautéed spinach, red pepper and pine nuts in garlic infused olive oil.

* **Rigatoni a la Vodka** N

Mushrooms and pine nuts.

* **Orecchiette with Italian Sausage & Rapini**

White beans in a light tomato-parmesan broth.

Price Per Person

10-14
15-24
25-49
50+

16.75/pp
15.90/pp
15.10/pp
14.35/pp

Group C: 48 hour notice.

Jambalaya Pasta

Cavatappi, shrimp, chicken and andouille sausage, green and red pepper, red onion and celery in a spicy tomato ragout.

Striped Cheese Ravioli

Chicken sausage, grilled eggplant and wilted spinach leaves, sautéed in garlic and olive oil.

Egg Cavatappi

Fresh atlantic salmon, leeks, red pepper, peas and mushrooms in our roast garlic tomato sauce.

* **Rigatoni with Short Rib Ragù**

Price Per Person

10-14
15-24
25-49
50+

19.75/pp
18.75/pp
17.80/pp
16.95/pp





LUNCH & DINNER

* New Item v Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHESES & DINNERS

MOROCCAN CHICKEN

BONE-IN CHICKEN **GF**

Baked in a spicy tomato and olive sauce.

Chicken Breasts Only

+2.95/pp

HERBED ISRAELI COUSCOUS **v**

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY **v**

With whipped butter and margarine packets.

Price Per Person

10-14	16.50/pp
15-24	15.70/pp
25-49	14.90/pp
50+	14.15/pp

ISRAELI STREET FOOD

Min 15.

FALAFEL **v | GF**

With shredded lettuce, diced tomato, tahina sauce, and harissa.

WARMED PITA BREAD **v**

JERUSALEM SALAD **v | GF**

With red and green pepper, cucumber, red onion, tomato, parsley, and tahina dressing.

SAFFRON RICE **GF**

BABAGHANOUJ & HUMMUS **v**

Served with fresh pita triangles.

Price Per Person

15-24	10.70/pp
25-49	10.15/pp
50+	9.65/pp



DEEP IN THE MEDITERRANEAN

Min 15.

CHOOSE ONE

Chicken Shwarma

With sliced and julienned chicken thigh marinated in fresh mediterranean herbs, garlic and olive oil. Served with saffron rice, warmed fresh halved pita breads, tzatziki sauce, harissa and shredded lettuce.

Substitute Leg of Lamb for Chicken

+4.00/pp

Or

Zatar Marinated Grilled Chicken & Vegetables

Over cavatappi pasta, garnished with chopped parsley.

ISRAELI SALAD **v | GF**

With red and green pepper, cucumber, radish, tomato, red onion, parsley, lemon juice and olive oil.

BABAGHANOUJ & HUMMUS **v**

Served with fresh pita triangles.

Price Per Person

15-24	10.40/pp
25-49	9.90/pp
50+	9.40/pp

GREEK TOWN

48 hours notice.

CHICKEN ON THE BONE **GF**

Roasted with lemon, oregano, fresh garlic, white wine and olive oil.

GREEK POTATO WEDGES

ATHENIAN SALAD **v | GF**

With iceberg lettuce, tomato, cucumber, red onion, kalamata olives, red and green pepper and feta cheese, tossed in our horiatiko vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY **v**

With whipped butter and margarine packets.

Price Per Person

10-14	16.25/pp
15-24	15.45/pp
25-49	14.65/pp
50+	13.95/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHES & DINNERS

CALYPSO PORK LOIN

CARIBBEAN PORK LOIN GF

Napped with a maple glaze and served over creamy polenta with mushrooms and artichokes.

BRAISED SWEET POTATOES GF

With fresh rosemary.

CITRUS SALAD V | N | GF

With house greens, grapefruit and orange segments, sun-dried cherries, jícama and toasted walnuts, tossed in our homemade raspberry poppyseed vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	18.25/pp
15-24	17.35/pp
25-49	16.45/pp
50+	15.65/pp

BRAUHAUS

48 hours notice.

PORK ROAST GF

With oven roasted carrots, celery and onion, sliced, and served with natural jus.

POTATO PANCAKES V

HOMEMADE APPLE SAUCE & SOUR CREAM V | GF

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14	14.95/pp
15-24	13.75/pp
25-49	12.75/pp
50+	11.95/pp

OKTOBERFEST

WISCONSIN BRATWURST

Simmered in beer and onions, and char-grilled, served over a bed of hot sauerkraut, prepared with bacon and onions.

SPICY GRAINY MUSTARD V | GF

CHICKEN SCHNITZEL

With boneless, skinless chicken breast, seasoned and pan-fried, topped with lemon wedges.

CHOOSE ONE

Warm German Potato Salad

Or

Homestyle Mashed Potatoes

With country gravy.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine.

Price Per Person

10-14	14.50/pp
15-24	13.80/pp
25-49	13.10/pp
50+	12.45/pp

LUCK OF THE IRISH

48 hours notice.

CORNED BEEF AND CABBAGE GF

With boiled potatoes and carrots.

HORSERADISH CHIVE SAUCE &

WHOLE GRAIN MUSTARD GF

GREEN SALAD OF THE DAY

RYE BREAD & PUMPERNICKEL ROLLS V

With whipped butter and margarine packets.

Price Per Person

10-14	14.25/pp
15-24	13.25/pp
25-49	12.85/pp
50+	12.20/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHES & DINNERS

MEXICAN FIESTA

CHOOSE 1 PER 10 GUESTS.

Chicken Burritos

Steak Burritos

+2.50/pp

Chicken, Beef or Cheese Enchilada Casserole GF

CLASSIC MEXICAN RICE GF

With peas and potatoes.

YELLOW CORN TORTILLA CHIPS V | GF

With guacamole.

FRESH FRUIT KEBOBS V | GF

Price Per Person

10-14

14.25/pp

15-24

13.55/pp

25-49

12.85/pp

50+

12.20/pp

“WRAPPING” IT UP

CHOOSE 2 PER 10 GUESTS.

Thai N

Seared thai chicken breast, jícama, carrot, radish, cilantro, basil, crushed peanuts, jasmine rice and spicy thai curry peanut sauce wrapped in a spinach tortilla.

Tex-Mex

Grilled chicken breast, jícama, diced onion, chihuahua cheese, salsa, black bean and cilantro lime rice, wrapped in a spinach tortilla.

Jambalaya

Chicken, andouille sausage, shrimp and our jambalaya rice with red pinto beans, wrapped in a tomato tortilla.

Stir Fry

Marinated chicken, water chestnuts, sliced mushrooms, red pepper, baby corn, teriyaki sauce and vegetable fried rice wrapped in a honey wheat tortilla.

TACO BAR

Min 15.

SEASONED GROUND BEEF &

SHREDDED CHICKEN GF

TOPPINGS & CONDIMENTS V | GF

Mixture of monterey jack & cheddar cheese, tomato, lettuce, black olive and jalapeño slices, sour cream and salsa.

SOFT FLOUR TORTILLAS V

SPANISH RICE V | GF

VEGETARIAN REFRIED BEANS V | GF

Lightly topped with monterey jack cheese.

Price Per Person

15-24

12.10/pp

25-49

11.50/pp

50+

10.95/pp

Fajita

Marinated and grilled chicken breast, jícama, guacamole, scallion, red and green pepper, white onion, monterey jack cheese, salsa and classic mexican rice, wrapped in a spinach tortilla.

BBQ

Grilled chicken breast, caramelized red onion, roasted pepper, mozzarella cheese, barbecue sauce and herbed rice wrapped in a flour tortilla.

GREEN SALAD OF THE DAY

FRESH SLICED FRUIT DISPLAY V | GF

Price Per Person

10-14

14.00/pp

15-24

13.30/pp

25-49

12.65/pp

50+

12.00/pp



LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

HOT LUNCHES & DINNERS

CHICKEN & MORE CHICKEN

All boneless, skinless chicken breast, presented beautifully with colorful, well-seasoned and sautéed vegetables and served with freshly baked bread selection of the day with whipped butter and margarine packets.

CHOOSE AN ENTRÉE

Chicken Parmesan

With peas and onion.

Garden Chicken

With green pepper, red onion, artichoke hearts and tomato wedges in a sherry sauce.

Chicken Vesuvio GF

With sautéed onion and bell pepper.

Chicken Florentine

With mushroom sherry sauce over a bed of chopped spinach and mushrooms.

Chicken Italiano

With mushrooms and artichokes in a white wine sauce.

Chicken Marsala

With roasted red pepper, asparagus and mushrooms in a rich marsala sauce.

Chicken Cacciatore GF

With green and yellow bell pepper and mushroom in a tomato sauce.

Pesto Chicken N | GF

With mushrooms, red and green peppers, red onion, yellow squash and zucchini in a spinach pesto sauce.

Honey Mustard Chicken GF

With red and green pepper, red onion, broccoli, pineapple and cilantro in a honey mustard sauce.



CHOOSE A SIDE DISH

Oven Roasted Potatoes V | GF

Vesuvio Potato Wedges GF

Greek Potato Wedges

Homestyle Mashed Red Potatoes V | GF

Mashed Sweet Potatoes V | GF

Roasted Garlic Mashed Potatoes V | GF

Rice and Noodle Casserole

Israeli Couscous Vegetable Stir Fry V

Seasonal Grilled or Sautéed Vegetable Medley V | GF

Parsley Garlic Fettuccini V | N

Sautéed with spinach, red pepper and pine nuts in garlic and olive oil.

Spicy Penne Pasta V

With fresh tomatoes, peas and scallions.

Penne Pasta V

With broccoli and eggplant in marinara.

Angel Hair Pasta V

With garlic and parsley.

Orzo Pilaf V

With mushroom, leek and sun dried tomato.

Fresh Green Bean Casserole V

Topped with crispy onion.

Fresh Green Beans V | GF

With stewed tomatoes.

Add a Second Side Dish

+1.75/pp

CHOOSE A SALAD

Green Salad of the Day

Caesar Salad

Tossed Italian Salad V

Price Per Person

10-14

15.95/pp

15-24

15.15/pp

25-49

14.40/pp

50+

13.70/pp

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LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

MUNCH-OUT

These meal combinations are designed to satisfy your appetite when you are just not in the mood for the standard entrée, starch and vegetable. All of the following packages come with wet towelettes (for your sticky fingers). You may order any item in a package menu by the pound, person or piece. Please ask your catering manager for a la carte pricing.

HAPPY HOUR

BUFFALO CHICKEN WINGS GF

With blue cheese sauce and celery sticks.

MEXICAN FIESTA ROLLS

With salsa picanté.

HOMEMADE IDAHO POTATO CHIPS V | GF

With french onion dip.

CHOOSE ONE

Sweet & Sour Meatballs

Or

Mini Burger Bar

With ketchup, mustard, diced onion and sliced tomato.

MEDIUM LOUISIANA GULF SHRIMP GF

Served with cocktail sauce and lemon wedges. 5pp.

GOURMET RELISH PLATTER V | GF

With a crisp assortment of ripe olives, radishes, carrot and celery sticks, kosher dill pickles, green onions, pepperoncini peppers and ranch dressing.

Price Per Person

15-24

25-49

50+

17.35/pp

16.45/pp

15.65/pp

MANGIA!!

CROSTINI ASSORTMENT V

Toasted tuscan crostini with garlic and olive oil, served with roasted eggplant salad and tomato, basil and mozzarella salad.

MUSHROOM CAPS GF

Stuffed with spinach soufflé, bacon and cheddar.

MOZZARELLA STICKS V

With marinara sauce.

CHEESE TORTELLINI SKEWERS V

With red pepper and artichoke, marinated in our homemade italian vinaigrette.

WARM ARTICHOKE & SPINACH DIP V

Served with herbed toasted pita crisps.

CHICKEN SPIRALS N

Filled with prosciutto, pine nut, provolone and asiago, napped with creamy mustard sauce on a miniature brioche.

GRILLED TUNA SALAD N

In parmesan pesto mayonnaise with grilled onion, roasted peppers and romaine lettuce on a tomato focaccia roll.

Price Per Person

15-24

25-49

50+

18.00/pp

17.10/pp

16.25/pp

SOUTHWEST FIESTA

CHEESE QUESADILLAS V

With smoked tomato salsa.

MEXICAN MEATBALLS

SHRIMP PICO DE GALLO &

HOMEMADE GUACAMOLE GF

With homemade yellow corn tortilla chips.

TURKEY BURRITO WRAPITIZERS

Turkey, guacamole, tomato and romaine lettuce in a flour tortilla, served with salsa picanté.

SANTA FE EGG ROLLS

With grilled chicken, black beans, corn, jícama and monterey jack cheese, served with rancho sauce.

MEXICAN POTATO SKINS GF

With chorizo, monterey jack and cheddar cheese and a jalapeño slice, served with sour cream.

Price Per Person

15-24

25-49

50+

14.75/pp

14.00/pp

13.30/pp

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LUNCH & DINNER

* New Item v Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

DAILY SPECIALS

Substitute any Daily Special
Substitute Salad Dressing

+0.50/pp Additional Salad Dressing
+0.50/pp Ranch, 1000 Island, Italian, Sweet and Sour Vinaigrette,
Honey Mustard, Balsamic Vinaigrette and Asian Vinaigrette **+0.75/pp**

	SOUP	GREEN SALAD	GRAIN SALAD
MONDAY	Mushroom Barley	Tossed Italian v Romaine and iceberg lettuce, sliced cucumber, tomato, red onion, red and green peppers, pepperoncini peppers and garlic croutons, tossed in our homemade Italian vinaigrette.	Israeli Couscous v Red and green pepper, tomato, red onion, cucumber and parsley tossed with lemon vinaigrette.
TUESDAY	Broccoli Cheddar	Garbage v Mixed greens with shredded cabbage and carrots, tomato, cucumber, broccoli, cauliflower, hearts of palm, red pepper, egg, artichoke hearts, peas, shaved red onion, black olive, cheddar cheese, herbed croutons and hard boiled eggs served with your choice of ranch or Italian vinaigrette.	Bow Tie Pasta v With sliced Roma tomato, fresh basil and mozzarella in our garlic infused olive oil.
WEDNESDAY	Chicken Tortellini	Athenian v GF Chopped iceberg, red leaf and romaine lettuce with tomato, cucumber, red onion, red and green bell pepper, Kalamata olives and feta cheese, tossed in our homemade horiatiko vinaigrette.	Caesar Pasta Salad Egg cavatappi with mushrooms, asparagus, red onion, tomato and Parmesan in our signature homemade Caesar dressing.
THURSDAY	Minestrone	Mixed Greens v Iceberg, red leaf and romaine lettuce, shredded carrots and red cabbage, red pepper, broccoli, Roma tomato, cucumber, cheddar cheese, yellow squash, radish and freshly baked herbed croutons, served with ranch and Italian dressing.	*Quinoa Salad with Zucchini & Garbanzo Beans v GF Garbanzo beans, scallions, and fresh parsley, tossed with garlic, lemon juice and olive oil.
FRIDAY	Seafood Chowder	Ceasar Romaine lettuce, quartered eggs, grated Parmesan and pumpernickel croutons, tossed in our famous homemade Caesar dressing.	Fresh Basil Tortellini v Tri-colored cheese tortellini, red and green bell peppers, scallions and Parmesan cheese, tossed in a basil red wine vinaigrette.
SATURDAY	Tortilla Soup with Condiments GF	Chopped Italian v With mixed greens, halved cherry tomatoes, green bell pepper, carrot, hearts of palm, provolone cheese, chiffonade of basil, broccoli florets, garbanzo beans and roasted red pepper, tossed in our homemade Italian vinaigrette.	*Wheatberry Salad v N With artichoke hearts, roasted red pepper, capers, cilantro and toasted almonds in a light citrus vinaigrette.
SUNDAY	White Bean Vegetable GF	Chopped RB Italian v GF Iceberg lettuce and spinach with roasted beets, carrots, celery, corn, cucumbers, broccoli, red and green bell pepper and provolone cheese tossed in red wine vinaigrette.	Orzo with Artichoke & Sun-dried Tomato v With red onion, artichoke hearts, black olives, Parmesan cheese and sun-dried tomatoes, tossed in a lemon balsamic dressing.

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LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

SWEET ENDINGS

DESSERTS

COOKIES

- Chocolate Chunk V
- English Toffee Chocolate Chip V | N
- Oatmeal Raisin V | N
- Double Chocolate Chip V
- M&M Chocolate Chip V
- Chocolate Chip Pecan V | N
- White Chocolate Chip V
- Peanut Butter Chocolate Chip V | N
- Sugar V

- Mini **0.75 oz** 6.65/dz
- Standard Size **1.5 oz** 11.75/dz
- Large **3 oz** 24.95/dz

COOKIE ASSORTMENTS V | N

- Our pastry chef's choice.
- Small **serves 10-14.** 26.00
- Medium **serves 15-24.** 40.00
- Large **serves 25-49.** 75.00
- X-Large **serves 50-75.** 125.00

BROWNIES

- Chocolate Chip V
- Cheesecake V
- Mexican V
- Walnut V | N +2.50/dz
- Rocky Road N +4.50/dz
- Turtle V | N +8.00/dz

BROWNIE ASSORTMENTS N

- Our pastry chef's choice.
- Small **serves 10-14.** 22.00
- Medium **serves 15-24.** 37.00
- Large **serves 25-49.** 70.00
- X-Large **serves 50-75.** 125.00

COOKIE & BROWNIE ASSORTMENTS N

- Our pastry chef's choice.
- Small **serves 10-14.** 34.95
- Medium **serves 15-24.** 58.25
- Large **serves 25-49.** 110.50
- X-Large **serves 50-75.** 197.95

DESSERT BARS

13.75/dz

- Lemon Delites V
- Oatmeal Raspberry Bars V | N
- Pecan Diamonds V | N
- Plain Rugelach V | N
- Apricot or Raspberry Kolachkies V
- Rice Krispy Treats
- *Key Lime Bars
- Apricot, Raspberry or Apple Strudel V | N
- Apple Crumb Cake V | N
- Caramel Apple Bars V
- Butterscotch Bars V | N
- Carrot Cake Cups V | N
- Cheesecake Cups V
- White Chocolate Cherry Bars V | N
- *Magic Bars V | N
- S'mores Bars N
- Apricot Chocolate Rugelach V
- Sno Balls V | N
- Peanut Butter Bars V | N
- Chocolate Chip Mandelbrot V
- Raspberry Linzer Bars V | N
- Pumpkin Crumble Bars V | N
- Blueberry Crumble Bars V
- Chocolate Chip Toffee Bar V | N
- *Pineapple Upside Down Cake Bars V

DESSERT BAR ASSORTMENTS N

- Our pastry chef's choice.
- Small **serves 10-14.** 34.50
- Medium **serves 15-24.** 57.50
- Large **serves 25-49.** 109.25
- X-Large **serves 50-75.** 195.50

CHEF'S CHOICE OF GLUTEN

3.05/ea

FREE DESSERT BARS N | GF Min 2 pc.





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

SWEET ENDINGS

GOURMET MINIATURE PASTRIES

Min of 2 dz of each type. 48 hour notice.

Banana Fudge Squares V	14.00/dz
Chocolate Banana Cream Puffs	14.00/dz
Opera Cake Tarts V N	14.00/dz
Chocolate Striped Éclairs V	14.00/dz
White Chocolate Mousse Cream Puffs V	14.00/dz
Napoleons V	14.00/dz
Raspberry Napoleons V	14.00/dz
S'mores Tiramisu Tarts V	27.00/dz
Roasted Fruit Strudel Tarts V	27.00/dz
French Silk Tarts V	27.00/dz
Chocolate Pecan Pie Tarts V N	27.00/dz
Flourless Chocolate Diamonds V GF	27.00/dz
Key Lime Tarts V	27.00/dz
Lemon Meringue Tarts V	27.00/dz
Chocolate Crème Brûlée Tarts V	27.00/dz
Crème Brûlée Tarts V	27.00/dz
Turtle Cheesecake Tarts V N	27.00/dz
Fresh Strawberry Cheesecake Tarts V N	27.00/dz
Fresh Fruit Tarts V	27.00/dz
Miniature Cannolis V N	33.00/dz
Fresh Fruit Cheesecake Tarts V	33.00/dz
Piña Colada Tarts V	33.00/dz

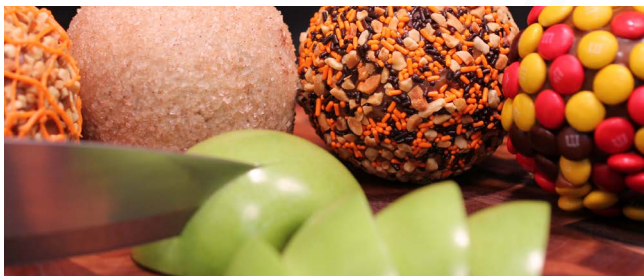
FANCY COOKIES *Min of 2 dz of each type. 48 hour notice.*

Mexican Wedding Cookies V N	9.00/dz
Buttermilk Cookies V	9.00/dz
Coconut 'Jewish' Macaroons V GF	9.00/dz
Dark Chocolate Dipped Orange Pecan Cookies V N	9.00/dz
Jam Thumbprints V N	12.50/dz
White Chocolate Dipped Coco-Ginger Biscotti V N	12.50/dz
Chocolate Dipped Madeleines V	12.50/dz
Chocolate Dipped Florentine Cookies V N	12.50/dz
Black & Whites V	12.50/dz
Lemon Ice Cookies V	12.50/dz

CHOCOLATE DIPPED

Min 2 dz or 2 lb of each type. 72 hour notice.

Tuxedoed Strawberries V GF	21.00/dz
'Inside Out' Ganache Filled Strawberries V GF	21.00/dz
Fresh Bananas V GF	11.50/dz
Fresh Grape Clusters V GF	19.20/dz
Individual Grapes 40/lb V GF	16.25/lb
Baby Pears V GF	35.75/dz
Dried Apricots V GF	7.50/dz
Marshmallows on a plastic stick GF	6.50/dz
Turtle Marshmallows on a plastic stick N	15.50/dz
Biscotti, ½ dipped V N	13.50/dz
Red Licorice Twizzlers® ¾ dipped. V	5.95/dz
Pretzel Rods Drizzled with colored chocolate. V	13.00/dz
Personalized Pretzel Rods Min 3 dz. V	17.95/lb
Mini Pretzels Drizzled with colored chocolate. V	14.95/lb
Potato Chips ¾ dipped. V GF	23.50/lb
Popcorn Drizzled with colored chocolate. V GF	22.50/lb
Oreos® V	12.25/dz
Personalized Oreos® Min 3 dz. V	15.00/dz
Gourmet Pretzel Rods V N	27.00/dz
Dipped in caramel and chocolate, decorated with chocolate drizzle and crushed candy.	
Turtle Pretzel Rods V N	18.50/dz
With caramel, milk chocolate and pecans.	
Gourmet Taffy Apples Min 6 piece "identical." V N GF	6.00/ea
Dipped in caramel, milk, dark or white chocolate and your choice of mini chocolate chips, crushed Oreo®, M&M's®, toffee pieces, pecans or walnuts and drizzled with more chocolate.	
Seasonal & Thematic Taffy Apples Available V N GF	
Tuxedoed Caramel Apple Min 6 piece. V GF	6.75/ea
Rice Krispies® Treats on a Stick	10.50/dz
Turtle Rice Krispies® Treats on a Stick N	25.65/dz
Cookies V	
1.5 oz, ½ dipped decorated or personalized, on a stick. See page 36 for cookie selections.	19.95/dz
Personalized Shortbread Cookies V	
3 oz, ½ dipped decorated or personalized, on a stick.	39.90/dz
Decorated Whole 6lb. Halvah 96 hour notice.	\$84.95
Decorated 2lb. Halvah 96 hour notice.	\$31.95





LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

SWEET ENDINGS

THE WHOLE CAKE

72 hour notice. Each cake or torte serves 10-14 guests.

*Can have messages written on them for additional \$7.00.

Fresh Fruit Tart V	33.95
French Apple Tart V	19.95
*Flourless Chocolate Cake with Raspberry Coulis V GF	42.50
Apple Pie with Butter Toffee Topping Serves 8. V N	34.25
Fresh Fruit Cheesecake V	49.95
Autumn Cheesecake V N	
Apples, pecans and cinnamon.	47.95
*Turtle Cheesecake V N	48.00
Oreo® Cheesecake V	51.95
*Carrot Cake With coconut and pineapple. V N	42.50
Banana Butterfinger® Cake V N	48.50
Apple Raisin Bundt Cake V	16.85
Mocha Hazelnut Torte V N	75.85
*Banana Fudge Cake V	46.25
*Flourless Chocolate Mousse Cake with Raspberry Coulis GF	46.95
Opera Cake Serves 12. V N	39.50
*Snowflake Cake V	34.95
*Southern Pineapple Banana Layer Cake V N	40.45
*Great Chocolate Cake V 	47.25
*Red Velvet Cake with Cream Cheese Frosting V	44.25
Tres Leches Cake V	28.95
Lemon Blueberry Bundt Cake V	44.85
Chocolate Swirl Bundt Cake V	21.25

CELEBRATION CAKES

Please consult with your catering manager for information about our homemade sheet cakes or round layer cakes.

Birthday Candles Available in Pack of 24 **5.00**



FRESH FRUIT

Due to the nature of fresh produce, fruit selection may vary according to the quality of the fruit in season.

FRESH SLICED FRUIT DISPLAYS **V | GF**

Small 4 lb serves 8-12.	31.95
Medium 6 lb serves 14-18.	41.95
Large 8 lb serves 19-24.	59.95
X-Large 12 lb serves 28-36.	80.95

FRESH FRUIT KEBOBS **V | GF**

Order in multiples of 6 after first dozen.

With grape cluster or berry (gourmet) garnish.

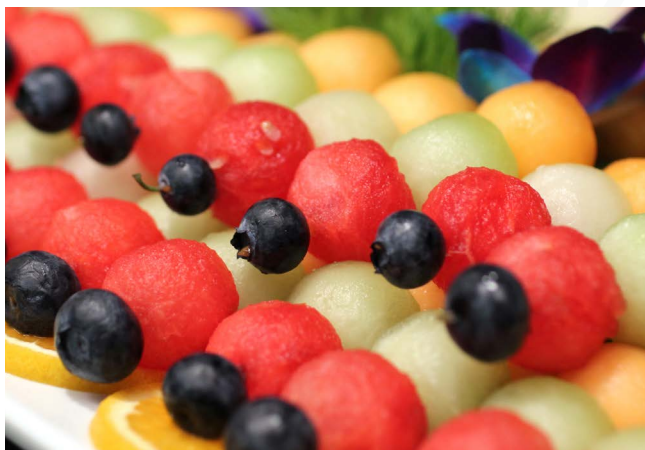
Miniature 3 pieces of fruit.	23.95/dz
Full Size 5 pieces of fruit.	30.25/dz
Gourmet 3 petite pieces of fruit.	24.00/dz

FRESH FRUIT SALAD **V | GF**

2.25/pp

"Chunked" fresh fruit, displayed "cobb style."

5 oz per person.



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LUNCH & DINNER

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BEVERAGES

Unless ordered in disposable containers, hot or cold “bulk” beverages will be delivered in plastic “Cambro” containers, which require pick-up by our service representatives. If your preference is to have the hot or cold beverages delivered in disposable beverage containers, there will be a \$14 charge for each disposable container. Disposable containers are either one or three gallons. Disposable cups or mugs are not included, but may be ordered with your disposables.

COLD

12 OZ CANS

Coke®, Diet Coke®, Sprite®, Sprite Zero®, Fresca®, Orange Fanta®, root beer or iced tea.

Includes ice and disposable glassware.

1.50/ea

250 ML SAN PELLEGRINO

Includes ice and disposable glassware.

2.00/ea

2 LITER BOTTLES

Coke®, Diet Coke®, Sprite®, Sprite Zero®, Orange Fanta® or root beer.

3.35/ea

BULK FRESHLY SQUEEZED LEMONADE

19.90/gal

BULK FRESHLY SQUEEZED ORANGE JUICE

18.50/gal

BULK PINK LEMONADE

12.00/gal

BULK FRUIT PUNCH

12.00/gal

20 OZ BOTTLED STILL WATER

1.25/ea

BREWED ICED TEA

12.50/gal

1 LITER BOTTLES

Gingerale, club soda, tonic water.

4.50/ea

With sugar, sweet 'n low, lemon wedges and stirrers.

Includes ice and disposable glassware.

APPLE CIDER

14.00/gal

8 OZ WATER BOTTLES

With sportcap.

1.25/ea

ALCOHOLIC BEVERAGES

A full selection is available. Please consult your catering manager.

10 OZ JUICE BOTTLES

Tropicana®, Orange Fanta®, grapefruit and apple juice, Veryfine® cranberry juice.

1.85/ea

22 LB BAG OF ICE

6.00/bag

Includes ice and disposable glassware.

Enclosed in a lined box.

HOT

COFFEE

Seattle's Best® regular coffee or decaffeinated coffee, cream, sugar, sweet 'n low.

15.25/gal

TEA

Hot water, decaffeinated and regular herbal tea bags, sugar, sweet 'n low and lemon wedges.

11.50/gal

HOT CHOCOLATE

15.95/gal

HOT CHOCOLATE WITH MARSHMALLOWS

18.00/gal

HOT APPLE CIDER

18.00/gal



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LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

DISPOSABLES

We stock a wide selection of eco-friendly, biodegradable products including tree-free napkins, wooden stirrers, paper cups, compostable paper plates, and cutlery made of pre-consumer recycled materials. Please ask your Event Coordinator for details.

DISPOSABLES

All disposables that are priced "pp" are based on 1.25 pieces per person.

**BLACK HEAVYWEIGHT FORK & KNIVES,
BLACK 2-PLY DINNER NAPKINS &
BLACK HEAVYWEIGHT ROUND PLASTIC PLATES**

9" Plate 0.65/pp
10" Plate 0.90/pp

**BLACK OR CLEAR HEAVYWEIGHT FORKS & KNIVES,
COLORED 2-PLY DINNER NAPKINS &
9" OR 10" PRESTIGE BLACK OR CLEAR PLASTIC PLATES** 1.50/pp

**BLACK HEAVYWEIGHT 7" PLATE &
BLACK BEVERAGE NAPKIN** 0.30/pp

**BLACK PRESTIGE 7" PLATE &
BLACK BEVERAGE NAPKIN** 0.30/pp

COFFEE MUGS 0.65/ea
Black or white coffee mugs with stirrers or teaspoons.

BLACK 12 OZ. BOWL & BLACK SOUP SPOON 0.40/pp

SOFT PLASTIC GLASSES 0.15/ea
9 oz or 12oz.

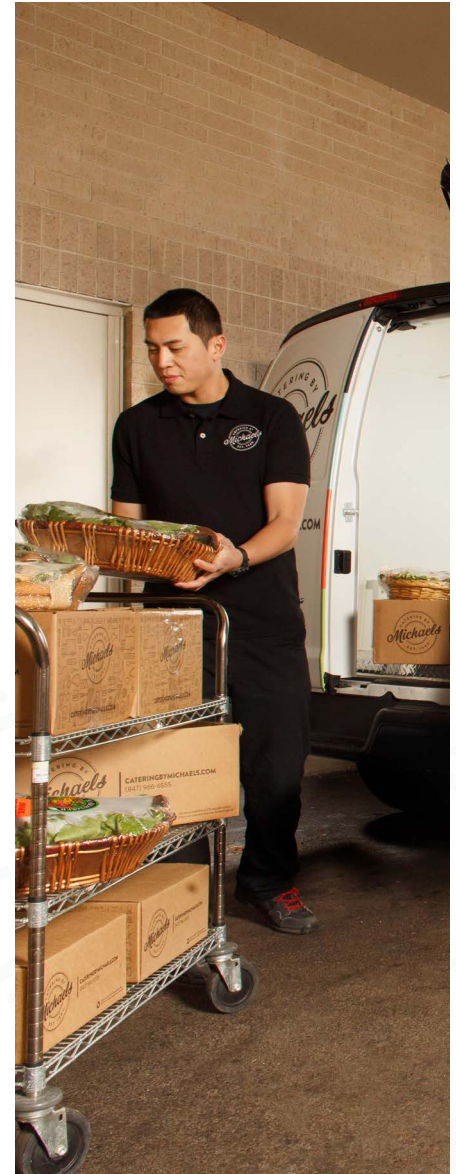
PRESTIGE PLASTIC GLASSES 0.28/ea
9 oz or 12oz.

5 OZ. CHAMPAGNE FLUTES 1.30/ea

TABLECLOTH
White, red, black, green, blue, yellow, purple and orange.
54"x108" 2.50/ea
84" Round 5.90/ea

STERNO
Small 1.15/ea
Large 1.25/ea

OMELETTE STATION EQUIPMENT 18.00/chef



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LUNCH & DINNER

* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

SPECIAL OCCASION BASKETS

Great for birthdays, Valentine’s Day, Secretary’s or Boss’ Day, showing employee or customer appreciation, thank yous, “office-warmings’, etc. **All baskets arrive garnished with fresh flowers and greenery and DO NOT have to be returned. Sales tax and delivery charge are additional. Delivery is ½ price with a 4-hour delivery time frame. Minimum order for gift delivery is \$75 before tax and delivery fee.

SIZE	SMALL	MEDIUM	LARGE
Serves	10-20	20-30	30-40
Chopped Liver	38.85	55.85	65.85
Cookie Assortment V N	43.95	65.95	92.95
Miniature Muffin Assortment V N	36.95	52.95	67.95
Full-Size Muffin Assortment V N	45.95	62.95	82.95
Cookies & Brownies N	53.95	84.95	122.95
Cookies, Brownies & Bars N	58.95	84.95	106.95
Dessert Bar Assortment N	49.50	74.75	99.50
Sliced Cheese & Cracker V	49.95	88.95	127.95
Fresh Vegetables with Spinach Scallion Dip V GF	38.95	59.95	78.95
Grilled & Chilled Marinated Vegetables with Roasted Red Pepper Sauce V N GF	52.75	75.95	106.95
Sliced Fresh Fruit Basket V GF	49.95	72.50	94.50
Fresh Sliced Fruit & Cubed Cheese Basket V GF	60.50	94.50	125.50
Assorted Wrap-I-Tizers N	58.25	84.95	119.95
Assorted Mini Sandwiches N	90.95	140.95	
Poached Salmon Display GF		165.00	

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LUNCH AND DINNER

ORDERING GUIDELINES

As a courtesy to our customers, Catering By Michaels is happy to arrange for personnel and order any rental equipment or linen that may be required. For larger events ask your event coordinator about full service catering. These guidelines apply to most days of the year.

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations with fresh flowers and greenery in your choice of disposable trays or wicker baskets. Disposable tongs, spoons, cake servers and any other serving pieces necessary to properly present your meal are available by request.

PLACING YOUR ORDER

Please place your order at least 72 hours before the date of your function. Orders placed with less than 72 hours notice will be accepted on a limited basis subject to availability. Minimum order for delivery is \$100 before sales tax and delivery charge. All orders are subject to sales tax and delivery charge.

DELIVERY DETAILS

Our delivery charges are calculated by location. If you have requested your order in baskets, there will be an additional pick-up charge.

Monday - Friday all deliveries are scheduled for a minimum *1/2 hour time frame*.
Saturday & Sunday deliveries (except "hot food") have a minimum *1-hour time frame*.

Deliveries scheduled for a minimum 4 hour time frame will be charged a reduced delivery fee. If nobody is available to accept the delivery when we arrive there will be an additional delivery fee charged for each additional delivery attempt.

We recommend you schedule your delivery in a time frame at least 1/2 hour before you plan to serve. Please factor in the time it takes to access the location of your event (such as dock waiting time, security check-in, etc.) and the time it will take our on-site service representative to set-up your order.

Orders may be picked up at our commissary in Morton Grove, IL for no additional charge.
 Pick up is available Monday - Friday 9:00am - 5:00pm and Saturday - 9:00am - 1:00pm

	<i>Monday - Friday</i>	<i>Saturday</i>	<i>Sunday</i>
Midnight - 6:00am	Quoted by request	Quoted by request	Quoted by request
6:00am - 6:30am	Standard fee + \$30	Standard fee + \$30	Standard fee + \$30
6:30am - 5:00pm	Standard fee	Standard fee	Standard fee
5:00pm - 5:30pm	Standard fee	Standard fee	Standard fee + \$30 per half hour after 5:00pm
5:30pm - 6:00pm	Standard fee + \$30 per half hour after 5:30pm	Standard fee	
6:00pm - 8:00pm	Standard fee + \$30 per half hour after 6:00pm	Standard fee + \$30 per half hour after 6:00pm	
8:00pm - Midnight	Quoted by request	Quoted by request	Quoted by request



LUNCH AND DINNER

CHANGING YOUR ORDER

If you need to increase, decrease, or cancel your order, please follow these guidelines:

Decreases in orders require **48 hours notice**.

Additions in orders require **48 hours notice**.

Additions made less than 48 hours in advance will be subject to menu minimums.

For example we require a minimum order of 1dz cookies. If you have ordered 1.5dz and now want to increase your order you will need to increase by our minimum of 1dz. Please ask your Event Coordinator for clarification on how this will apply to your order. We will always try to accommodate your last minute additions, however, due to purchasing and production schedules we may not always be able to accommodate you with less than 24 hours notice.

Cancellations of orders require **48 hours notice**.

Orders cancelled with 48+ hours notice will have no additional charge. Orders cancelled with 24-48 hours notice will have a 50% charge, and orders cancelled with less than 24 hours notice will be charged the full amount.

PAYMENT

Payment may be made by American Express, Visa, Master Card or Discover. We will accept payment by cash or check with a credit card guarantee. Corporate customers who order on a regular basis may inquire about setting up billing with NET 30 terms.

OFFICE HOURS

Monday to Friday: 9:00 am - 5:00 pm

Saturday: By appointment only

Sunday: Closed

CATERING HOURS

24 Hours a day, 7 days a week

All prices and menus are subject to change without notice.

Catering by Michaels has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

LEADING CATERERS
of America

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