

That Personal Touch

CATERING, INC.

at

The Franciscan
EVENT CENTER

303-790-0477

720-476-4740

CATERING MENU

BREAKFAST CATERING MENU

(MINIMUM ORDER OF 10 PER ITEM) – PRICE REFLECTS PER PERSON

THE ALL AMERICAN \$14.99

CAGE-FREE SCRAMBLED EGGS, TOPPED WITH CHEDDAR CHEESE, COUNTRY POTATOES, 2 SLICES OF BACON & 2 SAUSAGES, BUTTERMILK PANCAKES OR ASSORTED DANISHES, AND FRESH SEASONAL FRUIT

SOUTHERN LOVING \$14.99

CAGE-FREE SCRAMBLED EGGS, HASH BROWN PATTY, BISCUITS & SAUSAGE GRAVY, BACON, AND FRESH SEASONAL FRUIT

ULTIMATE BREAKFAST BURRITO \$14.99

FLOUR TORTILLAS WITH CHIPOTLE AIOLI, FILLED WITH CAGE-FREE SCRAMBLED EGGS, SAUSAGE, CHEDDAR CHEESE, CRISPY HASH BROWNS, SAUTÉED ONIONS AND PEPPERS WITH CHEF'S SPECIAL SAUCE & FRESH SEASONAL FRUIT

HAM & CHEESE STRATA \$13.99 (GF)

CAGE-FREE EGGS, HAM, BROCCOLI, MUSHROOM, SWISS & CHEDDAR CHEESE, POTATOES & SEASONAL FRESH FRUIT (VEGETARIAN OPTION AVAILABLE, MIN OF 10)

BUILD YOUR OWN

– LOX BAGEL BAR \$16.99

AN ASSORTMENT OF FRESHLY BAKED BAGELS SERVED WITH PLAIN AND FLAVORED CREAM CHEESE, SMOKED SALMON, THINLY SLICED RED ONIONS, CAPERS, SLICED CUCUMBERS, FRESH DILL, AND A SIDE OF SEASONAL FRESH FRUIT.

GRAB & GO-BAGEL BOX

\$14.99

PLAIN / EVERYTHING BAGELS WITH AVOCADO, SPINACH, TOMATO, SCRAMBLED EGG (DEFAULT) OR TURKEY OR HAM, TOPPED WITH CHEDDAR CHEESE, BACON, GARLIC AIOLI, W/ MINI MUFFIN AND SEASONAL FRUIT, IN A GRAB AND GO BOX

GRAB & GO-CROISSANT BOX \$14.99

FLUFFY AND FLAKY CROISSANT WITH AVOCADO, SPINACH, TOMATO, SCRAMBLED EGG (DEFAULT) OR TURKEY OR HAM, TOPPED WITH CHEDDAR CHEESE, BACON, GARLIC AIOLI, W/ MINI MUFFIN AND SEASONAL FRUIT, IN A GRAB AND GO BOX

GRAB & GO-AMERICAN HASH BOWL (GF)

\$14.99

CRISPY COUNTRY HASH BROWN POTATOES TOPPED WITH SCRAMBLED EGGS, BACON, SAUSAGE, AND MELTED CHEDDAR CHEESE. SERVED WITH A SIDE OF SEASONAL FRESH FRUIT.

GRAB & GO-TEX-MEX HASH BOWL (GF)

\$14.99

CRISPY COUNTRY HASH BROWN POTATOES TOPPED WITH SCRAMBLED EGGS, SEASONED CHORIZO, SAUTÉED BELL PEPPERS, ONIONS, AND MELTED CHEDDAR CHEESE. SERVED WITH A SIDE OF SEASONAL FRESH FRUIT

LA FRENCH TOAST \$5.99 PP

FRESH CHALLAH, MASCARPONE CREAM, ORANGE MARMALADE, FRESH BERRIES & SWEET SYRUP

BREAKFAST BEVERAGES

COLOMBIAN COFFEE \$28.99/GAL

INDIVIDUAL ASSORTED JUICES \$1.99 EACH

ASSORTED SODAS \$1.99 EACH

LEMONADE \$14.99/GAL

FRESH BREWED TEA \$24.99/GAL

BOTTLED WATER \$1.99 EACH

VITAMIN WATER \$1.99 EACH

CHAI \$28.99/GAL

À LA CARTE BREAKFAST MENU

YOGURT & GRANOLA TOPPING \$4.99 EACH

ASSORTED BAGELS & CREAM CHEESE \$3.99

SEASONAL FRESH FRUIT TRAY (MIN 10) \$4.99 PP

BACON SPINACH EGG BITES \$2.49 EACH

MIXED BERRY OVERNIGHT OATS \$3.99 PP

PASTRIES W/SWEET BUTTER \$4.99 EACH

PROTEIN OIKOS YOGURT \$2.99PP





GRAB & GO - ARTISAN SANDWICHS

(MINIMUM 10) - \$14.99 EA (MAKE ANY BOX GLUTEN-FREE FOR +\$3.99)

BOXED LUNCH INCLUDES FRESH SEASONAL FRUIT, DINNER MINT, & FRESHLY BAKED ASSORTED COOKIES, OR BROWNIES

YOUR CHOICE OF SALAD: POTATO SALAD, PASTA PRIMAVERA, COWBOY CAVIAR, COLESLAW, OR LAYS POTATO CHIPS

CALIFORNIA CHICKEN CLUB

CHARBROILED ROSEMARY CHICKEN BREAST, APPLEWOOD SMOKED BACON, AVOCADO, PEPPER JACK CHEESE, LETTUCE, AND TOMATO ON A CIABATTA ROLL

FRENCH COUNTRY STEAK

GRILLED BEEF MEDALLION, CARAMELIZED ONIONS, MUSHROOMS, BLUE CHEESE, AND ROASTED PEPPERS ON FRENCH BAGUETTE

TUSCAN CHICKEN

GRILLED CHICKEN BREAST, SPINACH, ROASTED PEPPERS, MOZZARELLA CHEESE AND PARMESAN-SUNDRIED TOMATO-ARTICHOKE AIOLI

STEAK BRUSCHETTA

GRILLED STEAK MEDALLION, CARAMELIZED ONION, MOZZARELLA, BASIL, SPRING GREENS, TOMATO, AND ARUGULA AIOLI

BANH MI 🌶️

PULLED PORK, CUCUMBER, ROMAINE, SHREDDED CARROT, CILANTRO, PICKLED ONIONS, AND SRIRACHA MAYO

LAMB & BEEF GYRO

GYRO MEAT, TZATZIKI SAUCE, CUCUMBER, FETA CHEESE, ONION, LETTUCE, AND TOMATO ON PITA BREAD

AVOCADO SANDWICH (V)

GUACAMOLE, PICKLED RED ONIONS, CUCUMBER, TOMATO, OLIVES & BANANA PEPPER

THE CLASSICS

(MINIMUM 10) - \$13.99 EA

EGG SALAD

TUNA SALAD

BLT

CHICKEN SALAD

TURKEY AVOCADO BACON

SLICED TURKEY BREAST, APPLEWOOD SMOKED BACON, AVOCADO SLICES, CHEDDAR CHEESE, LETTUCE, AND TOMATO ON MULTIGRAIN BREAD

TRADITIONAL CLUB

SLICED HONEY CURED HAM, TURKEY BREAST, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO ON A SOURDOUGH BREAD

CHOPPED ITALIAN

GEONA SALAMI, BLACK FOREST HAM, PROVOLONE CHEESE, RED ONION, BANANA PEPPERS, PARMESAN CHEESE, HERB AIOLI, AND RED WINE VINAIGRETTE, ALL FRESHLY CHOPPED AND SERVED ON FRENCH BAGUETTE

THE ULTIMATE TURKEY SANDWICH

PIMENTO CHEESE, TURKEY, SPINACH, TOMATO, ROASTED PEPPER AIOLI

BLACKBEAN SANDWICH (VG)

BLACK BEAN PATTY, AVOCADO-CHIPOTLE MAYO (VEGAN), SUNDRIED TOMATOES, CARAMELIZED ONIONS, LETTUCE, AND GUACAMOLE

CAPRESE SANDWICH (VG)

TOMATO, MOZZARELLA, PESTO & SPINACH

PESTO BASIL TOFU (VG)

SEASONED FIRM TOFU WITH PESTO, FRESH MOZZARELLA, SPINACH, TOMATO, AND FRESH BASIL SERVED ON A CIABATTA ROLL

GRAB & GO-ARTISAN SANDWICH WRAP

(MINIMUM 10) - \$14.99 EA (MAKE ANY BOX GLUTEN-FREE FOR +\$3.99)

INCLUDES: SALAD, FRESH SEASONAL FRUIT, DINNER MINT & ASSORTED COOKIES, OR BROWNIE

YOUR CHOICE OF SALAD: POTATO SALAD, PASTA PRIMAVERA, COWBOY CAVIAR, COLESLAW, OR LAYS POTATO CHIPS

CHICKEN RANCH

CRISPY FRIED CHICKEN STRIPS, WASABI RANCH DRESSING, CUCUMBER, SPRING GREENS, AND CHOPPED TOMATOES

STEAK HOUSE

SLICED SIRLOIN STEAK, ROMAINE LETTUCE, CHOPPED TOMATOES, BACON, AVOCADO CREMA WRAPPED

ARTISIAN GRADEN WRAP ^(VG)

SPINACH WRAP STUFFED WITH SAUTÉED VEGETABLES AND ROASTED BELL PEPPER HUMMUS

CHICKEN CAESAR WRAP

GRILLED CHICKEN, CRISP ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, CAESAR DRESSING, AND CROUTONS WRAPPED IN A FLOUR TORTILLA

CHICKEN SHAWARMA WRAP

SHAWARMA CHICKEN, TZATZIKI SAUCE, ONION, LETTUCE, TOMATO & CUCUMBER

BUFFALO CHICKEN WRAP

CRISPY FRIED CHICKEN STRIPS, LETTUCE, TOMATO, JACK CHEDDAR & CHIPOTLE CREMA

COMFORT CRAVINGS

(MINIMUM 10) - \$16.99 PP

MAC & CHEESE BAR

CREAMY, HOUSE-MADE MACARONI AND CHEESE SERVED WITH YOUR CHOICE OF GRILLED CHICKEN OR SLOW-SMOKED BBQ BRISKET. INCLUDES SHREDDED CHEDDAR CHEESE, BACON BITS, ROASTED BROCCOLI, FRESH CHIVES, CRISPY FRIED ONIONS, JALAPEÑOS, BBQ SAUCE, AND HOT SAUCE.

POTATO BAR ^(GF)

LARGE IDAHO POTATOES, BUTTER, SOUR CREAM, BACON BITS, CHEDDAR CHEESE, CHIVES, AND TWO HOT TOPPINGS OF HOMEMADE CHILI AND BROCCOLI CHEESE SAUCE

PROTEIN BOWLS ^(40+ GRAMS OF PROTEIN)

(MINIMUM 10 PER ITEM) - \$14.99 PP

CREAMY PESTO CHICKEN ^{GF}

RICH CREAMY PESTO SAUCE WITH HERB-MARINATED GRILLED CHICKEN, VEGGIES, AND CILANTRO RICE

SAUTEED SHRIMP ^{GF}

SAUTEED SHRIMP WITH AN HERB-CRUSTED LEMON AND GARLIC REDUCTION SAUCE, SERVED WITH A STEAMED BED OF JASMINE RICE, AND FRENCH GREEN BEANS

HERB MARINATED SALMON+\$1 ^{GF}

FRESH HERB-MARINATED LEMON GARLIC SALMON SERVED WITH A BED OF JASMINE RICE, AND A SIDE OF STEAMED BROCCOLI

CHICKEN SHAWARMA

CHICKEN MARINATED WITH SHAWARMA SPICES, SAFFRON RICE, A SIDE OF PITA BREAD, AND OUR HOMEMADE TZATZIKI SAUCE.

GRILLED TERIYAKI CHICKEN

GRILLED TERIYAKI CHICKEN TOPPED WITH A BAL-SAMIC REDUCTION SERVED WITH EGG FRIED RICE AND A SIDE OF GRILLED VEGETABLES

STIR FRY TOFU ^{VEG}

AUTHENTIC CHINESE STYLE STIR FRY WITH TOFU AND VEGETABLES SERVED WITH A BED OF JASMINE RICE

BEEF MEDALLIONS ^{GF}

TENDER CUT MEDALLIONS TOPPED WITH A RICH MUSHROOM WINE REDUCTION SAUCE, SERVED WITH WHITE RICE

PROTEIN PASTA ^{VEG}

HIGH PROTEIN PASTA WITH A CREAMY VODKA SAUCE SERVED WITH FRESH VEGETABLES





GRAB & GO - EXECUTIVE SALAD BOX

(MINIMUM 10) - \$14.99 EA (MAKE ANY BOX GLUTEN-FREE FOR +\$3.99)

INCLUDES DINNER ROLL, DINNER MINT, DRESSING, AND ASSORTED COOKIE OR BROWNIE

COBB SALAD

MIXED GREENS WITH BROILED CHICKEN BREAST, MUSHROOMS, CRUMBLED BACON, BLEU CHEESE, TOMATO WEDGES AND BLACK OLIVES, BLUE CHEESE DRESSING ON THE SIDE

BRONCO STEAK

SLICED MARINATED SIRLOIN, MUSHROOMS, ARTICHOKE HEARTS, GRAPE TOMATOES, AND CRUMBLED BLEU CHEESE ON A BED OF MIXED GREENS

HEIRLOOM TOMATO SALAD

HEIRLOOM TOMATO, CHICKEN BASIL, FETA CHEESE, MINT, ENGLISH CUCUMBER, FLAT-PARSLEY, CAPERS & BALSAMIC VINEGAR DRESSING ON THE SIDE

CHEF'S SALAD

MIXED GREENS, JULIENNE HAM & TURKEY, CHEDDAR, SWISS CHEESE, SLICED EGG, BELL PEPPER RINGS, TOMATO WEDGES, AND OLIVES. BLEU CHEESE DRESSING ON THE SIDE

KALE POWER SALAD (VG)

BAKED SWEET POTATO, OLIVE OIL, CURLY KALE, GARBANZO BEANS, AVOCADO, DRIED CRANBERRIES, RED ONION ROUNDS WITH A HUMMUS DRESSING ON THE SIDE

CHOPPED ITALIAN SALAD

CRISP CHOPPED ROMAINE LETTUCE TOSSED WITH GENOA SALAMI, BLACK FOREST HAM, PROVOLONE CHEESE, TOMATO, RED ONION, BANANA PEPPERS, PARMESAN CHEESE, AND RED WINE VINAIGRETTE.

SOUPS

(MINIMUM 10) \$3.99 PP

TOMATO BISQUE (V/GF)

BROCCOLI CHEDDAR (V/GF)

PORK GREEN CHILLI (GF)

ASIAN MANDRIN CHICKEN

FLAMED BROILED CHICKEN BREAST OVER MIXED GREENS, WITH MANDARIN ORANGE, OLIVES AND TOASTED ALMONDS, HONEY-POPPY SEED DRESSING ON THE SIDE

CHICKEN CAESAR

ROMAINE HEARTS TOPPED WITH GRILLED CHICKEN BREAST, ARTICHOKE HEARTS, BLACK OLIVES, TOMATO WEDGES, CROUTONS, AND SHAVED PARMESAN CHEESE

CHICKPEA MEDITERRIAN

CRISP ROMAINE LETTUCE TOPPED WITH CHICKPEAS, CUCUMBERS, TOMATOES, RED ONION, KALAMATA OLIVES, FETA CHEESE, FRESH PARSLEY, AND BALSAMIC VINAIGRETTE

SALMON FILLET SALAD (ADD \$1)

CHARBROILED SALMON ON A BED OF SPRING GREENS, GARNISHED WITH TOMATO WEDGES, SLICED EGG, LEMON WEDGES, CUCUMBER SLICES, AND CITRUS HONEY-MUSTARD DRESSING.

MESQUITE CHICKEN TACO SALAD

MESQUITE-GRILLED CHICKEN SERVED OVER CRISP ROMAINE LETTUCE WITH CHEDDAR JACK CHEESE, BLACK BEANS, ROASTED CORN, TOMATOES, RED ONION, TORTILLA STRIPS, AND HOUSE-MADE SALSA RANCH

BLACKENED SHRIMP AVOCADO SALAD

BLACKENED SHRIMP, AVOCADO, MIXED GREENS, HEIRLOOM TOMATOES, CUMIN, LEMON AIOLI, AND SHAVED ALMONDS

CHICKEN TORTILLA SOUP

MINESTRONE (V)

VEGETABLE SOUP (V/GF)

COLD BUFFET LUNCHEON

(MINIMUM 10) - \$15.99

****ADD SOUP TO ANY ORDER FOR \$3.99 PER PERSON**

THE CHARCUTIERE - \$18.99

SLICED HERB-CRUSTED PETITE SIRLOIN, ORANGE-GLAZED PORK LOIN & FLAME-BROILED CHICKEN BREASTS, GRILLED VEGETABLE SALAD, FRESH FRUITS & CHEESE, DEVEILED EGGS, FRENCH BREAD, AND FRESH CHOCOLATE CHIP COOKIE

BUILD-YOUR-OWN SANDWICH BAR

ASSORTED WRAPPED SANDWICH HALVES (2 PER PERSON), FRESH FRUITS, TWO SALAD CHOICES, AND CHOCOLATE CHIP COOKIE

SOUP-SALAD-SANDWICH BAR

HOMEMADE SOUP, GARDEN SALAD WITH TWO DRESSINGS ON THE SIDE, ASSORTED WRAPPED SANDWICH HALVES (ONE PER PERSON), AND CHOCOLATE-CHIP COOKIE

THE DELI BUFFET

HONEY-CURED HAM, TURKEY BREAST, ROAST BEEF AND CHEDDAR CHEESE AND SWISS CHEESE, ASSORTED BREADS, LETTUCE, TOMATO, AND CONDIMENTS. POTATO SALAD AND PASTA PRIMAVERA SALAD, FRESH FRUITS, AND CHOCOLATE-CHIP COOKIE

BUILD-YOUR-OWN SALAD BAR

SLICED FLAME-BROILED CHICKEN BREAST, BOWL OF ROMAINE HEARTS, TOMATOES, ARTICHOKE HEARTS, BLACK OLIVES, MUSHROOMS, CROUTONS, AND SHAVED PARMESAN CHEESE. SERVED WITH FRESH ROLLS, BUTTER, AND CHOCOLATE CHIP COOKIE

PITA BAR

CHOICE, TUNA AND SHRIMP **OR** CHICKEN AND BEEF, WITH LETTUCE, TOMATO, PITA SLICES, AND CHOOSE TWO SALADS FROM POTATO, PASTA PRIMAVERA, OR TOSSED SALAD, AND A DESSERT OF THE DAY

SOUTHWEST MENU

(MINIMUM 10) - \$16.99

SERVED WITH SPANISH RICE, VEGETARIAN REFRIED BEANS, TORTILLA CHIPS, SALSA, CHOPPED LETTUCE AND TOMATO, SHREDDED CHEDDAR, GUACAMOLE, SOUR CREAM, AND CHEF'S DESSERTS

CHICKEN & STEAK FAJITAS

MARINATED SIRLOIN & CHICKEN BREAST STRIPS GRILLED WITH RED AND GREEN BELL PEPPERS; ONIONS SERVED WITH FLOUR TORTILLAS

BAJA TACO BAR (SIDES BELOW INCLUDED ONLY)

CITRUS-GRILLED WHITE FISH AND SEASONED SHRIMP SERVED WITH FLOUR TORTILLAS, CRISP CABBAGE SLAW, TROPICAL PICO DE GALLO, AVOCADO, LIME WEDGES, CILANTRO RICE, BLACK BEANS, AND AN ASSORTMENT OF DESSERTS

TACO BAR

SEASONED PREMIUM GROUND BEEF AND SHREDDED MESQUITE CHICKEN, WITH HARD AND SOFT TACO SHELLS

CHICKEN ENCHILADAS

AUTHENTIC ENCHILADAS WITH FLAVORFUL SHREDDED CHICKEN AND CHEDDAR CHEESE, HAND-ROLLED IN A CORN TORTILLA AND BAKED IN A SPECIAL GREEN CHILI SAUCE

ANYTIME BARBECUE MENU

(MINIMUM 10)

SERVED WITH FRESH ROLLS, CONDIMENTS, AND CHEF'S DESSERT ASSORTMENT

CHOICE OF MEATS: BEEF BRISKET, CAROLINA PORK, CHICKEN BREAST, PORK RIBS

CHOICE OF SIDES: RANCH OR BAKED BEANS, TOSSED SALAD, POTATO SALAD, PASTA SALAD, POTATO CHIPS, SEASONED CORN, MAC & CHEESE, CORNBREAD (ADD \$1)

TWO MEATS & TWO SIDES \$17.99 PP

THREE MEATS & THREE SIDES \$19.99 PP





HOT BUFFETS

(MINIMUM 10) - \$16.99

ONE CHOICE OF SIDE: FLAVORED RICE (JASMINE/ CILANTRO/ PLAIN), MASHED POTATOES, ROASTED POTATOES, OR GRILLED VEGETABLES, STEAMED BROCCOLI, OR FRENCH BEANS

SERVED WITH TOSSED SALAD, FRESH ROLLS AND DESSERT OF THE DAY (NOT GF)

ALOHA CHICKEN(GF)

GRILLED CHICKEN BREAST, GLAZED WITH PINEAPPLE & BROWN SUGAR REDUCTION SAUCE, TROPICAL INFUSION WITH ASIAN SAVOR

CHICKEN VERONA(GF)

PARMESAN CRUSTED CHICKEN TOPPED WITH A LEMON-SCENTED BECHAMEL SAUCE

CRISPY FISH AND CHIPS

CRISPY BEER-BATTERED WHITE FISH SERVED WITH SEASONED FRENCH FRIES, HOUSEMADE COLESLAW, TARTAR SAUCE, MALT VINEGAR, LEMON WEDGES -NO SIDE SELECTION

HERB ROASTED CHICKEN WITH SHALLOTS(GF)

CHICKEN BREAST COOKED WITH A CHIMICHURRI SAUCE GLAZED WITH SHALLOTS

SALMON FLORENTINE(GF) (ADD \$1)

ROASTED SALMON WITH A WHITE WINE REDUCTION AND MUSHROOM AND SPINACH TOPPING

ROASTED PORK LOIN(GF)

FINISHED WITH AN APRICOT BRANDY SAUCE.

HERB CRUSTED PORK LOIN(GF)

ROASTED WITH A SPECIAL HERB MARINADE

ORANGE CHICKEN

CRISPY CHICKEN TOSSED IN A SWEET ORANGE GLAZE

BEEF MEDALLIONS(GF)

GRILLED BEEF WITH MUSHROOMS IN A COGNAC CREAM REDUCTION

RATATOUILLE (V) (GF) (VE)

A CLASSIC FRENCH MEDLEY OF ZUCCHINI, YELLOW SQUASH, EGGPLANT, BELL PEPPERS, TOMATOES, AND HERBS

EGG PLANT PARMESAN(V)

SLICED EGGPLANT COATED IN BREADCRUMBS, ITALIAN HERBS, FRIED AND SERVED WITH MARINARA SAUCE AND SHAVED PARMESAN, SERVED WITH CAESAR SALAD

GINGER CHICKEN(GF)

GRILLED GINGER-FLAVORED CHICKEN BREAST SERVED WITH A CLASSIC CREAMY CILANTRO GARLIC LIME REDUCTION

CHICKEN TERIYAKI KABOB

SKEWERED CHICKEN BREAST CUBES, PINEAPPLE, RED ONION, AND BELL PEPPER GLAZED WITH TERIYAKI SAUCE (TOFU AVAILABLE: MIN 10)

GARLIC PARMESAN CHICKEN(GF)

HERB-MARINATED CHICKEN BREAST BAKED AND SERVED IN A GARLIC BUTTER REDUCTION

HERB CRUSTED BUTTERMILK FRIED CHICKEN

BUTTERMILK FRIED CHICKEN FILETS, COATED IN A VARIETY OF DIFFERENT HERBS

TERIYAKI CHICKEN

GRILLED CHICKEN BREAST WITH A GLAZE OF TERIYAKI AND MIRIN

MONGOLIAN BEEF

THINLY SLICED BEEF SIMMERED IN A SWEET, SAVORY SAUCE, AND CARAMELIZED RED ONIONS

STUFFED PORTOBELLO (V) (GF)

ROASTED PORTOBELLO MUSHROOM STUFFED WITH COUSCOUS, ROASTED TOMATOES, KALE, AND SPINACH, TOPPED WITH CRUMBLIED FETA

STEAK & SHRIMP KEBABS(GF)

GRILLED SKEWERED BEEF SIRLOIN, LARGE SHRIMP & FRESH VEGETABLES

CLASSIC YANKEE POT ROAST(GF)

SERVED WITH VEGETABLES AND PARSLEY, POTATOES, BEEF, AND VEGETABLE STEW

ITALIAN MENU

(MINIMUM 10) - \$15.99

SERVED WITH CAESAR OR TOSSED SALAD, FRESH GARLIC BREAD, AND CHEF'S DESSERT OR TIRAMISU(+ \$1)

FOUR CHEESE SPINACH RAVIOLI IN ALFREDO SAUCE

SPAGHETTI & MEATBALLS

CHICKEN PARMIGIANA

CHICKEN FETTUCCHINE ALFREDO

SPICY RIGATONI VODKA

CARBONARA

CREAMY CHICKEN PESTO

TRADITIONAL BAKED MEAT OR VEGETARIAN LASAGNA

HALF PAN (SERVES 8-10) - \$130

FULL PAN (SERVES UP TO 20) - \$199

BREAK TIME SNACKS

(CHOOSE 2 - \$4.99 PER PERSON)

(CHOOSE 3 - \$6.99 PER PERSON)

POPCORN

PRETZELS

STRING CHEESE

HERSHEY CHOCOLATE NUGGETS

ASSORTED CHIPS

MIXED NUTS

GRANOLA BARS

TRAIL MIX

RICE CAKES





A LA CARTE

(MINIMUM 10)

FINGER DESSERT TRAY
\$4.99 EA

COOKIES & BROWNIE FINGERS
\$2.99 PP

CHIPS AND SALSA \$3.99 PP

CHIPS AND QUESO \$3.99 PP

HORS D'OEUVRES

DISPLAY TRAYS (MINIMUM 10)

FRESH FRUIT DISPLAY \$4.99 PP

HOT ARTICHOKE DIP WITH CROSTINI \$5.99PP

HOT CANAPES

(BY THE DOZEN) \$28.99

RASPBERRY BRIE PURSES

VEGETABLE SPRING ROLLS

DEVILED EGGS (GF)

MUSHROOM ARANCINI

MINI CHILI RELLENOS

MINI CRAB CAKES REMOULADE

CHICKEN AND WAFFLE BITES

SPINACH ARTICHOKE BITES

HABANERO WINGS (GF) 🌶️ (20 CT)

TEMPURA SHRIMP

GOUDA CHEESE PUFFS

FRUIT KEOB SKEWERS

CHOCOLATE DIPPED STRAWBERRIES
(12) \$17.99

VEGETABLE CRUDITES WITH DIP
\$4.99 PP

CHIPS AND GUACAMOLE \$3.99 PP

GOURMET CHEESE BOARD \$5.99 PP

FILLED WHOLE BAKED BRIE \$49.99

SERVED WITH RASPBERRY PRESERVES OR BROWN SUGAR & WALNUTS FILLING AND CROSTINI
SERVES 20-30

VEGETABLE POT STICKERS

BACON WRAPPED DATES

ASSORTED MINI QUICHE

STUFFED MUSHROOM DELUXE

COCONUT CHICKEN

CHICKEN TERIYAKI SKEWERS

MINI CHICKEN QUESADILLAS

HAWAIIAN MEATBALLS

BACON WRAPPED SCALLOPS

CHICKEN SAMOSA

VEGETABLE SAMOSA

CAPRESE SKEWERS

FOOD WARMER PACKAGE

\$15.00 PER DISH

(DISPOSABLE CHAFING DISH WITH STERNO WHICH WILL KEEP FOOD WARM FOR 2-3 HOURS AFTER DELIVERY)

FOR ANY DIETARY RESTRICTIONS, SUCH AS **GLUTEN-FREE** OPTIONS, PLEASE ASK US.