

BOXED LUNCHES & EXPRESS BOXES

*Our boxed meal includes a salad du jour, potato chips,
fresh fruit, dessert, condiments and disposables.*

Minimum order 10 boxes

SANDWICHES or WRAPS

- | | |
|---|---------|
| 1. Antipasti of Italian meats and cheeses, roasted peppers, and Italian olive oil | \$9.50 |
| 2. Barbecue chicken brushed with a traditional barbecue sauce | \$9.50 |
| 3. Grilled Cricket chicken marinated in lime, pommery mustard and brown sugar | \$9.50 |
| 4. Chicken breast parmigiana topped with provolone and marinara | \$9.50 |
| 5. Chicken salad dijonnaise with raisins and walnuts | \$9.50 |
| 6. Roasted breast of chicken with crisp bacon and Thousand Island dressing | \$9.50 |
| 7. Oven roasted turkey breast with Swiss cheese, lettuce and tomato | \$9.50 |
| 8. Dagwood - turkey and ham served with lettuce, tomato and a creamy tomato dressing | \$9.50 |
| 9. Miniature sandwich duet - roast turkey with mayonnaise on a miniature roll and sliced ham with honey mustard on a miniature roll | \$9.50 |
| 10. Baked ham with Swiss cheese, lettuce and tomato | \$9.50 |
| 11. Tuna salad with provolone, lettuce and tomato | \$9.50 |
| 12. Shrimp salad in a creamy dill dressing | \$10.95 |
| 13. Sliced lean corned beef or pastrami with Swiss cheese | \$10.95 |
| 14. Grilled London broil and provolone | \$9.50 |
| 15. Vegetarian garden grill with marinated mozzarella | \$9.50 |

BOXED SALAD

*An alternative to a sandwich, this features an entrée salad,
roll, fresh fruit, dessert and disposables.*

- | | |
|--|---------|
| 1. Chef salad - assorted greens with ham, turkey, Swiss cheese, tomatoes, cucumbers and peppers served with a vinaigrette | \$9.50 |
| 2. Chicken Caesar salad - grilled chicken presented on crisp romaine in a traditional Caesar dressing | \$9.50 |
| 3. Pasta primavera salad with assorted vegetables in a creamy herb dressing, presented on a bed of greens | \$9.50 |
| 4. Salad trio - three elegantly presented salads will include chicken salad dijonnaise, potato salad and grilled vegetable salad, presented on a bed of greens | \$9.50 |
| 5. Seafood pasta salad - shrimp and scallops tossed with pasta and vegetables in a creamy herb dressing, presented on a bed of greens | \$11.50 |
| 6. Oriental noodle salad with tender chicken and assorted vegetables in a soy and sesame dressing | \$9.50 |
| 7. Traditional Middle Eastern tabouleh salad with cucumbers, tomato, herbs and lemon | \$9.50 |

EXPRESS BOXED LUNCH:

\$8.25 per person

For a lighter alternative

Minimum order of 10 boxes

Choose a sandwich and a salad

Sandwich choices...

- Roast beef with horseradish cheese and leaf lettuce
- Roast turkey with herb mayonnaise, Swiss cheese and lettuce
- Tuna with capers and sundried tomatoes
- Fresh chicken salad with bacon

Salad choices...

Dijon potato salad • Cole slaw • Cucumber and red onion

Each express box comes with a cookie and disposables

SANDWICH TRAY VARIETIES **& DELIBOARD OPTIONS**

12 guest minimum except where noted

AMERICAN DELIBOARD

Roast turkey, carved roast beef, sliced ham, tuna salad and chicken salad
dijonnaise accompanied by assorted cheeses, lettuce, sliced tomato and assorted
condiments - complete with assorted breads and rolls

\$7.50/Per person

NY STYLE DELIBOARD

Sliced roast beef, herb roasted turkey, lean corned beef, pastrami, smoked
whitefish, sliced smoked salmon, black forest ham with Swiss, cheddar and pepper
Jack cheeses accompanied by lettuce, tomato, dill pickles, cole slaw, sliced onion -
mayonnaise, dijon mustard, Russian dressing and honey mustard accompanied by
hearty rye and pumpernickel breads, Italian rolls and bagels

\$12.50/Per person

FILET MIGNON DISPLAY

Sliced tenderloin of filet mignon presented medium rare and offered with assorted
rolls, mayonnaise, horseradish cream and dijonnaise sauce

\$12.50/Per person (20 guest minimum)

CARRIBEAN TURKEY DISPLAY

Butterflied turkey breast flavored with coconut milk, red chilis and Caribbean
spices offered with an assortment of condiments and miniature Italian rolls

\$7.50/Per person

TRADITIONAL TURKEY DISPLAY

Whole roast turkey display beautifully garnished with fresh seasonal fruit and
offered with herb mayo, cranberry relish and honey mustard. Accompanied by
assorted rolls including snowflake, knot and Italian rolls

\$7.50/Per person (20 guest minimum)

HONEY GLAZED HAM DISPLAY

Honey glazed spiral cut ham display presented with NY sliced cheddar, champagne
mustard, fiery honey mustard and herb mayo accompanied by southern biscuits,
rye and pumpernickel breads

\$6.00/Per person (20 guest minimum)

SLICED CHO CHO FLANK DISPLAY

Oriental marinated flank steak offered with soft knot rolls and accompanied by
horseradish cream

\$5.50/Per person

SANDWICH TRAY VARIETIES **& DELIBOARD OPTIONS**

12 guest minimum except where noted

ASSORTED WRAPS

A variety prepared from some of the following;

- Sliced roast turkey, avocado, diced tomatoes, smoked Gouda and leaf lettuce with honey mustard
- Chicken Caesar with grilled chicken, roasted peppers, crisp romaine and Parmesan in creamy Caesar dressing
- Roast beef with caramelized pearl onions and sun dried tomato pesto
- Cricket roll up - grilled chicken with candied walnuts, chevre cheese and mesclun greens
- Thai peanut chicken with cashews, bean sprouts, and leaf lettuce
- Proscuttio, mozzarella, tomatoes, and leaf lettuce with sun dried tomato pesto

\$6.95/Per person

MINIATURE SANDWICH SELECTION

A selection of meats and cheeses served on assorted miniature rolls from our fresh baked selection, condiments included

\$6.95/Per person

BIG CITY SELECTION

Enjoy an assortment of fresh made sandwiches, including sliced roast beef, herb roasted turkey, black forest ham, lean corn beef and pastrami all served with sliced cheeses, lettuce, tomato and accompanied by pickle spears

\$7.75/Per person

Complete your meal with your choice of two from salads of traditional potato salad, confetti cole slaw or macaroni salad, miniature ravioli with asparagus & caramelized onions in a light Italian olive oil or roasted potato and green bean salad in a light garlic dressing
for an extra **\$3.00 per person**

COLD HORS D'OEUVRES

Minimum 15 pieces of each item selected

- Miniature cinnamon raisin scones with chicken salad dijonnaise \$1.85
- Crisp duck lasagna-fried wontons with barbecue duck & shiitake mushrooms \$1.95
- Peking duck served on a crisp wafer with an apricot horseradish sauce \$1.95
- Grapes rolled in boursin cheese and crushed walnuts \$1.65
- Salmon roulade -smoked salmon and cream cheese in a French crêpe \$1.75
- Smoked salmon and cream cheese on rye bread canapés \$1.95
- Pinwheels of mozzarella filled with prosciutto and eggplant \$1.65
- Smoked salmon mousse served in a flaky puff pastry star \$1.65
- Skewered scallops and peppers with a soy and ginger glaze \$1.75
- Skewered roasted pepper wrapped with mozzarella and basil \$1.65
- Radicchio leaves rolled with duck salad \$1.95
- Whitefish salad served on black bread canapés \$1.65
- Tuna sashimi served on cucumber disc \$1.75
- Asparagus wrapped in smoked salmon with a dill dip \$1.65
- Pear slices piped with Gorgonzola and dill \$1.65
- Sweet melon wrapped with prosciutto ham \$1.65
- Strawberries filled with lemon cream cheese \$1.65
- Cucumber disk with grilled shrimp in sweet chili sauce \$1.85

**Stuffed cherry tomatoes
or mushroom caps:**

\$1.65 each

- goat cheese and walnut filling
- tuna, capers and sundried tomatoes
- curried chicken with walnuts and apples
- ratatouille
- curried shrimp salad

HORS D'OEUVRES

Minimum 15 pieces of each item selected

Meat:

- Skewered grilled filet of beef and peppers in red wine and soy \$1.85
 - Beef wellingtons-tender filet mignon topped with caramelized onions wrapped in golden puff pastry \$2.25
 - Skewered teriyaki beef \$1.85
 - Skewered grilled filet of beef and mushroom caps with béarnaise \$1.85
 - Skewered lamb tenderloin grilled with cumin and chili \$1.85
- Fun Fare: \$1.65 each**

 - Chicago deep dish pizzas
 - Vegetable spring rolls
 - Swedish meatballs
 - Southern BBQ riblets
 - Chicken quesadillas
 - Piggies in a blanket
 - Spicy buffalo chicken wings with bleu cheese dip
- Skewered pork and sautéed apples with a Calvados glaze \$1.75
 - Spicy beef empanada \$1.65
 - Skewered lamb meatballs with yogurt dip \$1.95
 - Saucisson en croûte offered with a Dijon mustard dipping sauce \$1.85
 - Grilled baby lamb chops with demi glaze \$3.00
 - Pigs in a blanket with a Dijon dip \$1.50
 - Honey glazed baby back ribs \$1.85
 - Cornish pasties- spicy sausage and potatoes wrapped in golden pastry \$1.65
 - Caribbean style skewered beef with red chilis and Caribbean spices \$1.75
 - Pork dumplings offered with a oriental dipping sauce \$1.65
 - Proscuitto and mozzarella wontons \$1.65

Poultry:

- Spicy buffalo chicken tenders with a blue cheese dip \$1.65
 - Grilled Cricket chicken tenders marinated in lime, pommery mustard and brown sugar \$1.65
 - Chicken satay offered with a peanut sauce \$1.65
 - Chicken tandoori-tender pieces of chicken in Indian spices \$1.65
 - Mexican empanada filled with chicken, raisins, onions and cumin \$1.65
 - Peking duck spring rolls \$1.65
 - Chicken and cheese quesadillas \$1.65
 - Pecan chicken offered with a dijonnaise sauce \$1.65
 - Chicken Wellington wrapped in golden puff pastry \$1.75
 - Chicken empanada \$1.65
 - Skewered grilled chicken and pineapples \$1.65
 - Sesame chicken with sweet and sour sauce \$1.65
 - Coconut chicken offered with a honey mustard dip \$1.65
 - Chicken gyozas with soy dipping sauce \$1.65
- Chicken rolitini: \$1.75**

Medallions of tender breast with one of the following:

 - Spinach and parmesan with a dijonnaise dipping sauce
 - Sun-dried tomato pesto
 - Country ham and Swiss
 - Crab and asparagus
 - Broccoli and cheddar
 - Asparagus, sun dried tomato pesto and goat cheese

HOT HORS D'OEUVRES

Minimum 15 pieces of each item selected

Seafood:

- Petite salmon corncakes with lemon tarter \$2.25
- New potato cups filled with crab and artichoke dip \$1.95
- Crab empanadas \$1.95
- Sea scallops wrapped in cured bacon \$1.75
- Coconut shrimp with a sweet red chile dip \$1.95
- Cozy shrimp wrapped in a crisp wonton with a hoisin sauce \$1.95
- Skewered grilled pieces of salmon brushed with a black bean and ginger sauce \$1.75
- Fried calamari served with marinara sauce \$1.65
- Cornmeal coated catfish served pan-fried and accompanied by tartar sauce \$1.65
- Petit crab cakes topped with traditional tartar sauce \$1.95
- Individual smoked salmon quiche \$1.75
- Shrimp baked in a spicy barbecue sauce \$1.95
- Skewered scallops and pepper with a soy and ginger glaze \$1.75
- Beer battered cod offered with a lemon tartar sauce \$1.65
- Curried shrimp served in a golden puff pastry \$1.75
- Lobster filled phyllo triangles \$2.25
- Skewered grilled tuna yakitori served with an oriental dip \$1.95
- Crab and corn fritter with tomato pernod dip \$1.95

HOT HORS D'OEUVRES

Minimum 15 pieces of each item selected

Vegetarian:

- Phyllo pastry cups with spinach and cheddar \$1.65
- Chile rellenos-fried jalapeño peppers stuffed with chevre \$1.65
- Miniature calzone filled with ricotta, herbs and parmesan \$1.65
- Spiced zucchini and carrot fritters topped with salsa \$1.65
- Chicago deep dish pizzas \$1.65
- Grilled polenta squares with sundried tomato \$1.65
- Mozzarella sticks with mariana sauce \$1.50
- Roasted new potatoes filled with sour cream and cheddar cheese \$1.50
- Mozzarella sticks with marinara sauce \$1.50
- Assorted vegetable tempura with sesame citrus sauce \$1.65
- Stuffed mushrooms filled with spinach and cheese \$1.65
- Mushroom vol-au-vent \$1.65
- Pesto ricotta turnovers \$1.50
- Spinach turnovers filled with spinach and cheese
and served in phyllo pastry \$1.65
- Quesadillas with sweet onions, melted cheese and jalapeño \$1.65
- Vietnamese spring rolls served with an oriental dipping sauce \$1.65
- Potato pancakes topped with chives and sour cream \$1.65
- Mexican vegetarian empanada filled with hot peppers, cheese and salsa \$1.65
- Vegetable samosas crisp pastry filled with curried vegetables \$1.65
- Fried yam wedges offered with
cranberry ketchup \$1.50
- Dolmades -grape leaves stuffed with
rice, pinenuts and allspice \$1.65
- Beer battered onion straws \$1.50
- Potato perogies brushed with
brown butter \$1.50
- Skewered portobello mushrooms with
a brandy dipping sauce \$1.65
- Spicy black bean quesadillas \$1.65
- Spinach and rice torte \$1.65
- Sweet potato fries offered with
cranberry ketchup \$1.50
- Assorted mini quiche
(recipe customized to your taste) \$1.65
- Crispy asparagus with asiago in phyllo \$1.65
- Brie with raspberry in puff pastry \$1.50

Bruschetta: \$1.50 each

Herb and parmesan crust

Italian crustini with your
choice of toppings:

- Pesto marinated mozzarella
roasted red peppers and
goat cheese
- Diced tomato flavored with
basil and garlic
- Black olive tapenade
- Caramelized onions and
herb cheese
- Artichoke puree

HORS D'OEUVRES DISPLAYS

Minimum of 15 guests per order

ITALIAN ANTIPASTI DISPLAY

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives, prosciutto, Sopressata, Genoa salami and cheese filled hot peppers, offered with assorted rustic breads and foccacia

\$5.95/Per person

MIDDLE EASTERN DISPLAY

A selection of classic and creative Middle Eastern offers vegetarian dolmades, grilled lamb meatballs and traditional dips to include hummus, baba ghanoush, and tzatziki garnished with black olives, carrots and celery sticks and offered with pita bread

\$5.95/Per person

SMOKED SALMON DISPLAY

Display of smoked salmon presented with assorted cream cheeses, chopped red onion, chopped egg, capers and presented with an assortment of hearty breads or fresh baked bagels

\$11.50/Per person

ITALIAN BRUSCHETTA DISPLAY

Create your own bruschetta with our toasted Italian crustini brushed with olive oil and herbs and offered with assorted toppings to include:

- caramelized onions and herbed cheese
- roasted peppers and goat cheese
- basil seasoned tomato concasse
- olive tapenade
- pesto marinated mozzarella

\$3.75/Per person

VEGETABLE GARDEN BASKET

Fresh cut seasonal vegetables presented
In our garden basket and accompanied by three assorted dips

\$3.50/Per person

BRIE EN CROUTE

Select one from a variety including:

- topped with cinnamon apples and candied walnuts
- layered with raspberry preserves
- topped with sliced pears and almonds
- layered with sundried tomato pesto and prosciutto

Each baked golden brown in puff pastry and offered with assorted Italian and artisan breads and cocktail crackers

\$4.00/Per person

HORS D'OEUVRES DISPLAYS

Minimum of 15 guests per order

INTERNATIONAL CHEESE DISPLAY

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

\$4.00/Per person

A TASTE OF AMERICANA

Experience a "home grown" selection of fine cheeses and sliced meats garnished with Driscoll strawberries, sliced citrus and California grapes and accompanied by famous local Lebus breads and a variety of cocktail crackers

\$4.00/Per person

SUSHI DISPLAY

Enjoy a personalized selection of sushi, customized to your exact tastes and offered with wasabi, pickled ginger, and soy sauce - select a variety of 8 from our expansive sushi menu (available on request)

\$9.50/Per person

JUMBO SHRIMP COCKTAIL PLATTER

A wonderful display of jumbo U/15 shrimp served steamed and chilled with traditional cocktail sauce or sauce verde.

Small approximately 30 count	\$50.00
Medium approximately 50 count	\$85.00
Large approximately 100 count	\$150.00

TEX MEX SEVEN LAYER DIP

Try our delicious southwestern seven-layer dip as a perfect start to any event. This seven-layer dip of black bean dip, guacamole, salsa, chopped black olives, scallions, shredded Jack cheese and sour cream is accompanied by tri-color tortilla chips.

\$3.25/Per person

WONDER WINGS

A sumptuous variety of chicken wingettes will include Thai, buffalo, bbq and lemon pepper all accompanied by assorted dips to include; bbq, honey mustard, bleu cheese and sweet chile, garnished with celery and carrot sticks

\$5.50/Per person

SALSA SAMPLER

Traditional fiery salsa, corn and black bean salsa, salsa verde and chopped avocado, tomato and cilantro salsa presented with tortilla chips

\$2.75/Per person

ASPARAGUS WREATH

Grilled asparagus presented chilled and garnished with red pepper strips offered with an aioli dressing

\$3.50/Per person

ENTREES

Minimum order 12 guests

Chicken:

Ala Carte Per Person

- Chicken cacciatore with mushrooms in a red sauce \$5.50
- Sautéed boneless breast of chicken served with an onion confit of oranges, cranberries, tomatoes, and cassis \$5.50
- Roast Cornish hen served boneless, with an apricot glaze \$12.50
- Cricket chicken-our signature dish marinated in lime, pommery mustard & brown sugar \$5.50
- Southern fried chicken, pan fried with a light flour coating \$4.50
- Indian Curry - chicken simmered with assorted vegetables in an Indian curry sauce \$5.50
- Italian chicken- topped with sundried tomatoes, basil and grated parmesan \$5.50
- Chicken kabobs - with assorted vegetables brushed with lemon & oregano served grilled \$6.00
- Lemon pepper chicken - in a lemon pepper marinade served grilled \$5.50
- Chicken Marsala - simmered with sliced mushrooms in a Marsala wine sauce \$5.50
- Chicken Florentine - with spinach and mushrooms in a Marsala cream sauce \$5.50
- Chicken parmigiana boneless breast of chicken topped with marinara and Provolone cheese \$5.50
- Chicken Sambuca -boneless breast with pistachios and prosciutto in a rich Sambuca sauce \$5.50
- Chicken sherry casserole -diced chicken simmered with artichokes, onions, and garden peas and carrots in a rich sherry cream \$5.50
- Thai chicken - chicken legs and thighs served grilled in a sauce of red curry, orange juice and coconut \$4.50
- Traditional barbecued chicken legs/thighs with our favorite hickory smoked recipe \$4.50
- Grilled duck breast served with a compote of papaya, mango and pineapple \$11.50
- Sliced grilled duck breast served medium rare with a hoisin sauce \$10.50
- Dijonnaise chicken roasted with a tangy grain mustard coating \$5.50
- Stuffed chicken breast with Italian fontina, sun dried tomatoes and spinach \$6.50
- Roast turkey mignon topped with cranberry chutney or a béarnaise sauce \$7.50

ENTREES

Minimum order 12 guests

Meat:

Ala Carte Per Person

- Filet mignon-roasted filet mignon topped with saga bleu rosettes in a port wine sauce \$14.00
- Filet mignon aux champignons - with wild mushrooms in a rich burgundy wine sauce \$14.00
- Beef kabobs with assorted vegetable in a soy and ginger glaze served grilled \$8.50
- Beef bourgignon simmered with onions and mushrooms in a burgundy sauce \$8.50
- Beef Wellington topped with caramelized onions or pâté in golden puff pastry and served with béarnaise \$15.00
- Whole roast tenderloin with béarnaise sauce or creamy horseradish \$140.00
- Grilled sliced flank steak with orange, soy and ginger \$5.50
- Veal cordon bleu -escalopes of veal layered with country ham and gruyère served with a Marsala wine sauce \$16.00
- Veal Florentine escalopes of veal served on a sauté of spinach in a Marsala wine sauce \$16.00
- Escalopes of veal served with fontina and prosciutto in a Madeira wine sauce \$16.50
- Veal marengo- with tomatoes mushrooms and white wine \$9.50
- Veal Marsala- with a rich Marsala wine sauce \$16.00
- Grilled veal chops with fresh orange and sage \$24.00
- Veal piccata- sautéed escalopes of veal in a delicate lemon and caper butter sauce \$16.00
- Rustic veal ragout- simmered with carrots, peas and tomatoes served over rice \$9.50
- Grilled lamb chops with honey and cumin \$23.00
- Roast rack of lamb with a juniper berry sauce \$23.00
- Stuffed roast leg of lamb with spinach and pine nuts \$12.50
- Moroccan lamb stew \$9.50
- Pork Normandy- roasted loin of pork marinated in Calvados and served with sautéed cinnamon apple \$8.50
- Thai curried pork- tenderloin of pork served with onions, red curry and coconut milk \$8.50

ENTREES

Minimum order 12 guests

Seafood:

Ala Carte Per Person

- Sautéed crab cakes served with a thyme buerre blanc sauce	\$13.50
- Seafood puttanesca-shrimp and scallops served in a sauce of chopped tomatoes, black olives, onions and Italian spices	\$11.50
- Seafood fra diablo -fettuccine with shrimp and scallops in a spicy tomato sauce	\$11.50
- Seafood and chicken jambalaya	\$12.50
- Bouillabaisse blanc-poached shrimp, sea scallops, chicken, snowpeas, asparagus and wild mushrooms in a light cream sauce	\$12.50
- Seafood kabobs with assorted vegetables brushed with lemon and oregano	\$9.50
- Mixed seafood risotto shrimp squid, clams and mussels simmered with risotto & vegetables	\$12.50
- New Orleans jambalaya traditional southern rice casserole with chicken, sausage, shrimp, scallops, onions, peas and tomatoes seasoned with southern spices	\$12.50
- Chilean sea bass served with a citrus sauce	\$15.00
- Fresh filet of grouper served Pan-fried with a citrus sauce	\$7.50
- Fresh filet of grouper served oven roasted with a dill and white wine cream sauce	\$7.50
- Stuffed filet of sole with crab imperial served with a lemon hollandaise sauce	\$13.50
- Stuffed filet of sole with spinach served with a buerre blanc sauce	\$8.50
- Grilled swordfish steak puttanesca served in a sauce of chopped tomatoes, black olives, onions and Italian spices	\$10.50
- Moroccan swordfish brochettes seasoned with paprika, cumin and orange	\$8.50
- Tilapia filet served pan-fried with a citrus sauce	\$8.50
- Coconut curried mahi mahi	\$8.50
- Grilled tuna steak offered with a fresh fruit salsa	\$10.50
- Grilled tuna steak topped with a confit of onions, oranges and tomatoes	\$10.50
- Cornmeal coated filet of catfish, pan-fried and offered with a traditional tartar sauce	\$8.50
- Cold poached salmon with a cucumber dill sauce or rosemary mustard	\$7.00
- Roasted salmon filet with a dijon and herb crust	\$7.00
- Grilled salmon served with sweet onion confit	\$7.00
- Grilled filet of salmon served with a dill buerre blanc and garnished with golden puff pastry crescents	\$7.50
- Grilled filet of salmon marinated in ginger, soy and brown sugar	\$7.00
- Grilled filet of salmon and sea scallops in a fresh tomato and basil buerre blanc	\$8.50

ENTREES

Minimum order 12 guests

Vegetarian:

Ala Carte Per Person

- Phyllo flower filled with warmed mushroom ragout \$6.50
- Italian risotto with shitake mushrooms, diced tomatoes and peas \$6.50
- Acorn squash filled with curried vegetables or cous cous and vegetables \$6.50
- Spaghetti squash with ciligene mozzarella in a walnut pesto sauce \$6.50
- Vegetable and tofu stirfry - assorted vegetables to include snowpeas, broccoli, peppers, water chestnuts, bamboo shoots, bean sprouts, and miniature corn stir-fried with tofu and cashews in sesame soy sauce \$6.50
- Grilled polenta squares topped with wild mushroom sauté finished in a brandy cream \$5.50

ENTRÉE SALADS

Minimum order 12 guests

- Caesar salad - Crisp romaine with homemade croutons and parmesan cheese
 - Grilled lemon chicken (entrée) \$7.50 per person
 - Grilled assorted vegetables (entrée) \$7.50 per person
 - Grilled shrimp (entrée) \$10.50 per person
 - Grilled filet of salmon (entrée) \$9.50 per person
 - Grilled shoulder filet of beef, sliced, medium rare \$9.50 per person
- Nicoise salad: grilled tuna steak, French beans, black onions and nicoise dressing served on greens \$11.95 pp
- Chef salad: roast turkey, roast beef, black forest ham and Swiss cheese served with tomatoes, cucumbers and carrots with your choice of dressing \$7.50 pp
- Cold poached salmon salad on bed of spring mix greens \$10.50 pp
- Sliced smoke duck breast salad on Arugula and Radicchio with fresh orange, cashews and raspberry vinaigrette \$11.50 pp

PASTA DISHES

Minimum order 12 guests

Perfect side dish for your menu selection.

These are also available as entrees.

Entree price available on request.

Hot Pasta Dishes:

- Rigatoni with porcini mushrooms and tomato basil sauce \$4.50
- Bowtie pasta served with a wild mushroom ragout \$5.50
- Fettuccine tossed with jumbo shrimp and asparagus in a vodka cream sauce with grated parmesan \$6.50
- Penne served with scallops and shrimp in a light tomato cream with grated parmesan \$6.50
- Penne with artichokes, spinach and mushrooms in a creamy pesto sauce \$3.50
- Penne served with yellow and garden peas in a sage cream sauce \$2.50
- Ricotta filled miniature ravioli served in a sundried tomato pesto with grated parmesan \$2.50
- Perciatelli with pancetta and arugula in a white wine and chicken stock sauce \$3.50
- Miniature ravioli with asparagus & caramelized onions in a light Italian olive oil \$2.50
- Cheese filled tortellini served with garden peas and yellow peppers in a rosa sauce \$2.50
- Italian risotto with tomatoes, mozzarella and fresh basil pesto \$2.75
- Gnocchi with onions, bacon and sausage in a light olive oil sauce seasoned with garlic \$2.75
- Orzo with grilled lamb and eggplant \$3.50
- Portobello mushroom lasagna \$6.50

Cold Pasta Dishes:

- Tortellini salad with assorted vegetables in an olive oil dressing \$2.00
- Fettuccine primavera- fettuccine tossed with assorted vegetables and tuna, served in a creamy herb dressing \$2.00
- Oriental noodle salad with bean sprouts, snowpeas and red peppers miniature corn and water chestnuts in a spicy sesame ginger dressing \$2.25
- Angel hair pasta with pesto, mozzarella and peas in a light herb and Italian olive oil sauce \$2.00
- Bowtie pasta with chicken, portobello mushrooms and roasted pepper vinaigrette \$3.50
- Orzo with shrimp and scallops with lemon tarragon vinaigrette \$5.50
- Tortellini with mini vegetables in a sun dried tomato vinaigrette \$2.50
- Bowtie and salmon salad with asparagus tips in a dill dressing \$3.75
- Tortellini salad with green peas, yellow peppers and basil pesto \$2.00

RICE AND POTATO DISHES

Minimum order 12 guests

- Wild and white rice with dried cherries and cashews \$1.75
- Rice pilaf with garden peas and carrots \$1.50
- Spanish rice with tomato, chilis and peas \$2.00
- Wild and white rice with candied walnuts and dried apricots \$2.00
- Lebanese rice with lentils and caramelized onions \$2.00
- Grits soufflé with cheddar cheese and garlic \$2.00
- Barley ragout with chives, corn and thyme \$2.00
- Wild rice, white rice, bulghur, wheat, barley and basmati \$1.75
- Quinoa, wild rice, basmati and wheat berry \$2.00
- Minted cous cous with lemon, capers and feta \$1.75
- Cajun dirty rice \$2.00
- Arancini- Italian risotto croquette filled with melted provolone \$3.00
- Grilled polenta squares topped with sundried tomato pesto \$3.00
- Soft polenta with marscapone and parmesan cheese \$3.00
- Red bliss mashed potatoes with garlic and cheese \$2.50
- Potato pancakes flavored with chives \$2.50
- Pomme anna- thinly sliced potatoes baked with butter and herbs \$1.75
- Roasted new potatoes seasoned with rosemary and olive oil \$1.75
- Scalloped potatoes \$2.25
- Duchess potatoes with herbs and garlic \$2.00

VEGETABLE DISHES

Minimum order 12 guests

- Assorted roasted vegetables with balsamic vinegar	\$2.25
- Spinach flan	\$2.25
- Steamed green asparagus in herbed olive oil	\$2.50
- Asparagus and baby carrots garnished with sesame seeds	\$2.50
- Fresh broccoli seasoned with garlic and olive oil	\$1.75
- Steamed carrots and cranberries with orange butter	\$1.75
- Green beans and carrots in herb butter	\$1.50
- Haricot verts- French green beans with slivered almonds	\$3.00
- Roasted tri color peppers in olive oil and garlic	\$3.00
- Sautéed crisp snowpeas and julienned red peppers	\$2.75
- Snowpeas and snap peas in a butter and sugar glaze	\$3.00
- Sautéed baby spinach seasoned with garlic and olive oil	\$2.50
- Baked tomatoes with parmesan and bread crumbs	\$1.75
- Assorted vegetable stir fry seasoned with sesame oil	\$2.25
- Cauliflower and baby carrot gratin	\$2.75
- Vegetable kabobs- assorted vegetables brushed with lemon & oregano served grilled	\$2.50
- Assortment of baby vegetables marinated in dill butter (seasonal)	\$3.50
- Grilled summer vegetables seasoned with balsamic vinegar	\$2.25
- Roast acorn squash lightly seasoned with maple syrup and butter	\$2.25
- Whipped butternut squash sprinkled with caramelized walnuts	\$2.25
- Broccoli and cauliflower with basil and olive oil	\$1.75
- Vegetable medley seasoned with dill butter	\$1.75
- Green beans and macadamia nuts in seasoned butter	\$2.75
- Snap beans with caramelized baby carrots and Italian onions	\$2.75
- Broccoli with mushroom sauté	\$2.00
- Haricot verts with shiitake mushrooms	\$3.25
- Escarole sautéed with garlic	\$2.50
- Green beans with carrots and pearl onions	\$2.25
- Melange of curried vegetables	\$1.75
- Spaghetti squash and silvered almonds with a sun dried tomato pesto	\$2.25
- Wild mushroom sauté with thyme	\$3.50
- Roast acorn squash with garden peas and caramelized onions with maple syrup and butter	\$2.50

SALAD & CHILLED VEGETABLE DISHES

Minimum order 12 guests

- Salad of spinach and baby lettuce served with sliced pears, goat cheese and toasted pecans in a citrus vinaigrette \$2.50
- Salad of assorted baby lettuces with cherry tomatoes and yellow peppers served in an herb vinaigrette \$2.25
- Salad of assorted baby lettuces with goat cheese and caramelized walnuts served in an herb vinaigrette \$2.50
- Belgian endive and radicchio with walnuts, apples and bleu cheese in a vinaigrette \$3.25
- Salad of romaine, red onion, oranges and grilled fennel in an orange vinaigrette \$2.75
- Caesar salad-Crisp romaine with herbed croutons in a traditional Caesar dressing \$1.75
- Grilled chicken Caesar salad with homemade croutons in a traditional Caesar dressing \$3.75
- Cucumber and feta salad with red onions and mint in light vinaigrette \$2.50
- Three pea salad of snowpeas, snappeas and garden peas in a bacon and scallion dressing \$3.50
- Roasted red peppers and mozzarella salad served in balsamic vinaigrette \$3.50
- Roasted potato and green bean salad in a light garlic dressing \$1.75
- Traditional potato salad \$1.75
- Composed salad of tomatoes and mozzarella medallions in a fresh basil vinaigrette \$3.50
- Tomato and artichoke salad with black olives seasoned with herb oil \$3.50
- Cucumber salad with chickpeas and diced tomatoes in fresh parsley and lemon \$2.25
- Confetti cole slaw with cashews \$1.75
- German potato salad with bacon \$1.75
- Chilled asparagus with mandarin oranges in a citrus dressing \$2.50
- Traditional macaroni salad \$1.75

BREAKFAST

*Breakfast menus are available for 20 guests or more.
48 hours notice is required.*

UP AND AT 'EM!!

Assorted freshly baked goodies
from our ever changing assortment of;
muffins, croissants, breakfast breads,
danish
\$6.95/Guest

FISH DISPLAY

Smoked salmon and whitefish
salad presented with cream
cheese, lettuce, sliced tomatoes,
capers and diced onions
accompanied by assorted bagels
\$11.50/Guest

BAGEL MANIA

Assorted bagels (varieties may be specified
by you) offered with 4 assorted cream
cheeses from the following choices;
- Chive - Spinach
- Vegetable - Smoked Salmon
- Cinnamon Raisin - Strawberry
6.95/Guest

WRAP SESSION

Tortilla wrap assortments filled with;
- Scrambled egg, bacon and American
cheese
- Steak and egg with mushroom
- Eggs Florentine
Assorted miniature Danish
\$7.50/Guest

ADDITIONAL OFFERINGS

Fresh fruit salad	\$3.50/Guest
Slices melon and prosciutto	\$4.50/Guest
Scrambled eggs with cheddar cheese	\$4.50/Guest
Plain or blueberry pancakes offered with assorted syrups	\$6.50/Guest
French toast sprinkled with confectioners sugar	\$6.50/Guest
Traditional homefries	\$3.50/Guest
Crisp bacon or sliced Canadian bacon	\$3.50/Guest
Breakfast sausage	\$3.50/Guest
Sliced baked ham	\$3.50/Guest
Assorted miniature danish	\$3.95/Guest

BREAKFAST JUICES

Orange	\$2.00/Bottle/Individual Serving
Cranberry	\$2.00
Grapefruit Juice	\$2.00
Tomato	\$2.00

Please let us know of any dietary concerns and restrictions.
We will accommodate you with specialized menus.

COFFEE SERVICE

(Minimum Service - 20 Guests - \$4.00/Guest 50 plus Guests - \$3.50/Guest)
Freshly brewed coffee, decaffeinated coffee and assorted teas offered with half
and half, sugar, lemon wedges, disposables cups, teaspoons and napkins.

DESSERTS

ASSORTED COOKIES AND SQUARES

A selection of fresh baked assorted cookies, brownies and bars beautifully presented and ready to serve
\$2.50/Per person

PASTRY PLATTER

An assortment of individual sweets from our ever changing selection with a variety to tempt everyone's taste
\$4.95/Per person

CAKES, TORTES, TARTS AND MORE

Let our pastry department customize a dessert for your next event.

Working with only the finest ingredients, we will provide you and your guests with a dessert, which is pleasing to the eye and exquisite to the taste...A perfect way to end a wonderful Cricket catered affair. Offerings include (but are certainly not limited to)

- Mango mousse on shortbread cookie
- Brownie bomb
- Chocolate bourbon pecan tart
- Fruit tart
- Chocolate flourless
- Dipt roulades
- Triangle strawberry shortcake

Some selections are available in 3" as well as larger sizes. Contact our account executives for details.

SPECIAL OCCASION CAKES

Customized sheet sizes and special occasion cakes are available in many recipe choices. Contact our account representatives to create the perfect cake for your wedding reception, anniversary, birthday, graduation, employee appreciation or any other occasion.

We will assist you with the design, pricing and delivery.

ICE CREAM BAR

Vanilla ice cream

offered with toppings to include raspberry sauce, chocolate sauce, butterscotch, bananas, strawberries, sprinkles, maraschino cherries, miniature marshmallows, wet walnuts, crushed Oreos, peanut buttercups, chocolate mints, chocolate chips and whipped cream

Ordering Information

ORDERING & CHANGES

Two days notice is requested for all orders. Orders with less notice may be subject to limited menu availability. A 24 hour notice is preferred for all changes in guest count or menu selection.

MINIMUM

\$125 minimum is required on all orders.

BEVERAGES

Assorted sodas, bottled water, juices and cubed ice are available at an additional charge.

DISPOSABLES & CHAFING DISHES

For à la carte orders, a disposables package is available for \$1.50 per guest. Package includes plates, forks, knives, napkins and tumblers. Disposable banquet cloths are offered for \$5.00 each. Chafing dishes for hot food deliveries are available for a rental fee of \$30.00 each.

TAXES AND DELIVERY

A 6% Pennsylvania sales tax will be applied to all orders. All orders in our delivery area are subject to a \$25.00 delivery charge. Delivery charges for outside our area may be higher. Please consult with one of our Account Executives.

CANCELLATION POLICY

Cancellation of orders of up to 25 guests must be received by 10:00 AM on the day prior to the date of the event. Cancellation of orders for over 25 guests must be received two days prior to the date of the event.

Please let us know of any dietary concerns and restrictions.
We will accommodate you with specialized menus.

Cricket Catering's Event Planning Division

offers a full range of catering and production services for events with 20 - 10,000 guests.

We manage all aspects of event planning for corporate meetings and conferences, annual galas and fundraisers, casual parties and formal social functions.

Services include menu planning, decor and specialty lighting, entertainment and audio-visual service coordination, tenting & dance floor design and installation, and valet parking.

We also offer an extensive selection of fine china, stemware, specialty linens, silver patterns, tables, chairs and menus.

Our formally trained service personnel will professionally assist you in the set-up, service and clean-up of your event. Personnel rates are \$30 per hour (with a 6 hour base rate required). Consult our Account Executives for holidays and holiday rates.

Please contact our Event Planning Division regarding the details of your next event.

1-800-892-3663

Thank you for choosing Cricket Catering