



Your Guide to Corporate & Social Catering



Graduations • Formal Dinners •
Anniversaries • Weddings
Rehearsal Dinners • Memorial Services •
Holiday Events Reunions • BBQs • Birthdays

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Please let us know of any dietary concerns and restrictions.

We will accommodate you with specialized menus.

1-800-892-3663

Thank you for choosing Cricket Catering

BOXED LUNCHES

Our boxed meal includes a salad du jour, potato chips, dessert and disposables.

Minimum order 10 boxes

1. Black forest Ham, cheddar and apple butter with lettuce \$19.95
2. Grilled Cricket chicken with lettuce and dijionaise sauce \$19.95
3. Chicken Salad with dried cherries, lettuce and walnuts
in tarragon mayonnaise \$19.95
4. Roasted breast of chicken with crisp bacon & Thousand Island dressing \$19.95
5. Grilled chicken with grilled zucchini, red onion, sliced tomato
and tarragon mayonnaise \$19.95
6. Turkey with lentils, apples and lettuce \$19.95
7. Turkey with cranberry sauce, arugula and bleu cheese butter \$19.95
8. Turkey and caramelized onions with diced apples and pears with curry aioli \$19.95
9. Oriental flank steak with sliced tomato, provolone and arugula \$19.95
10. Mediterranean roast beef - julienne of beef with shredded carrots,
cucumbers, red onion, feta, toasted pine nuts and tzatziki \$19.95
11. Roast beef with spinach, roasted red peppers and feta with tahini dressing \$19.95
12. Shrimp and mango salad wraps with watercress \$22.50
13. Shrimp salad with tarragon caper mayonnaise served with avocado, tomato \$22.50
14. Tuna salad with provolone, lettuce and tomato \$19.95
15. Ham, swiss, honey mustard with lettuce and tomato \$19.95
16. Turkey, swiss, lettuce, tomato and cranberry mayo \$19.95
17. Roast beef with provolone, lettuce and horseradish sauce \$19.95
18. Italian Antipasti with spicy ham, salami, provolone, lettuce, tomato and diced onions \$19.95
- Grilled red pepper, zucchini, goat cheese and spring mix with olive tapenade \$19.95
19. Hummus and feta sandwiches with sliced cucumbers \$19.95
20. Tomato and fresh mozzarella with homemade basil pesto \$19.95
21. Vegetarian garden grill with grilled eggplant, zucchini,
roasted pepper, lettuce and sundried tomato pesto \$19.95
22. Egg salad with tomatoes and romaine \$19.95
23. Grilled portobello, roasted red pepper & arugula blue cheese yogurt sauce \$19.95

Gluten free bread options available at additional cost

BOXED SALADS

An alternative to a sandwich, this features an entrée salad,
fresh fruit, dessert and disposables. Minimum order 10
salads

- | | |
|--|---------|
| 1. Thai beef salad -marinated strips of London broil, assorted peppers and scallions served in a soy and ginger dressing | \$19.95 |
| 2. Chef salad | \$19.95 |
| 3. Seafood pasta salad | \$22.50 |
| 4. Poached salmon salad with chives and julienned cucumbers served on baby lettuce | \$22.50 |
| 5. Shrimp salad with diced carrots and yellow peppers on baby spinach | \$22.50 |
| 6. Pasta primavera salad | \$19.95 |
| 7. Traditional Middle Eastern tabouleh salad | \$19.95 |
| 8. Salad trio chicken salad dijonnaise, potato salad & grilled vegetable salad | \$19.95 |
| 9. Oriental noodle salad with tender chicken and assorted vegetables in a soy and sesame dressing | \$19.95 |
| 10. Chicken Caesar salad | \$19.95 |
| 11. Turkey salad with bacon, sliced avocado served on baby lettuce | \$19.95 |
| 12. Indian chicken salad - Diced chicken with mango, scallion and cilantro | \$19.95 |
| 13. Grilled chicken with mozzarella, tomato and fresh basil on baby spinach | \$19.95 |
| 14. Chicken salad dijonnaise with raisins & walnuts served on iceberg lettuce with tomatoes | \$19.95 |
| 15. Garden salad with grilled chicken | \$19.95 |

Vegetarian and Gluten Free options available

SANDWICH TRAY VARIETIES & DELIBOARD OPTIONS

20 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
\$17.50/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
\$17.50/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
\$17.50/Per person (20 guest minimum)

ASSORTED HOAGIES

Assorted hoagies to include traditional Italian, tuna salad and grilled vegetable.
\$13.50/Per person

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 onions and sun dried tomato pesto
- Cricket roll up - grilled chicken with candied walnuts, chevre cheese and mesclun greens
- Black forest ham with apple, red onion, bleu cheese butter and lettuce
- Vegetarian Garden Grill with grilled eggplant, zucchini, roasted red pepper, lettuce and sundried tomato pesto

\$13.50/Per person

SANDWICH TRAY VARIETIES & DELIBOARD OPTIONS

20 guest minimum

BIG CITY SELECTION

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

\$17.50/Per person

SALADS

Complete your meal with your choice of two from salads of traditional potato salad, confetti cole slaw, macaroni salad, Caesar salad, green salad, pasta primavera salad, roasted potato and green bean salad in a light garlic dressing (Additional salads \$3.50 per person)

SOUP

Add a soup for \$4.50 per person (call for soup of the day)

DESSERTS

ASSORTED COOKIES AND SQUARES

A selection of fresh baked assorted cookies, brownies and bars beautifully presented and ready to serve

\$5.50/Per person

PASTRY PLATTER

An assortment of individual sweets from our selection including cream puffs, carrot cake cupcakes, red velvet cupcakes, blueberry bars, lemon squares, eclairs and more

\$9.50/Per person

ITALIAN PASTRIES

Assorted minis to include Napoleons, cheesecakes, eclairs, cannolis (vanilla or chocolate), rum cake, lemon cake and a variety of Italian cookies.

\$10.50/Per person

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 Oreo's, peanut buttercups, chocolate mints, chocolate chips and whipped cream & more.

\$14.95/Per person.

Requires staffing. Minimum order 100 guests.

COLD HORS D'OEUVRES

Minimum 25 pieces of each item selected

- Peking duck served on a crisp wonton with an apricot horseradish sauce \$3.00
- Grapes rolled in boursin cheese and crushed walnuts \$3.00
- Salmon roulade -smoked salmon and cream cheese in a French crêpe \$3.00
- Smoked salmon and cream cheese on rye bread canapés \$3.00
- Smoked salmon mousse served on a potato pancake \$3.00
- Skewered scallops and peppers with a soy and ginger glaze \$3.00
- Skewered roasted pepper wrapped with mozzarella and basil \$2.25
- Radicchio leaves rolled with duck salad \$3.50
- Whitefish salad served on black bread canapés \$3.00
- Tuna sashimi served on cucumber disc \$3.50
- Asparagus wrapped in smoked salmon with a dill dip \$3.00
- Sweet melon wrapped with prosciutto ham \$3.00
- Strawberries filled with lemon cream cheese \$3.00
- Cucumber disk with grilled shrimp in sweet chili sauce \$3.00
- Cherry tomato filled with goat cheese and walnuts \$3.00
- Cherry tomato filled with tuna, capers and sundried tomatoes \$3.00
- Summer rolls with tofu \$3.50
- Deviled eggs with choice of guacamole, sriracha or roasted pepper filling \$3.00
- Endive with herbed goat cheese and tomato \$3.00
- Grilled beet slice with shallot goat cheese spread \$3.00

BRUSCHETTA

\$2.50 each

Herb and parmesan crust Italian crostini 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
- Pea puree
- Carrot harissa and crème fraiche

HOT HORS D'OEUVRES

Minimum 25 pieces of each item selected

MEAT

- Skewered grilled filet of beef and peppers in red wine and soy \$3.00
- Skewered teriyaki beef \$3.00
- Skewered pork and sautéed apples with a Calvados glaze \$3.00
- Spicy beef empanada \$3.00
- Skewered lamb meatballs with yogurt dip \$3.00
- Grilled baby lamb chops with demi glaze \$6.50
- Pigs in a blanket with a Dijon dip \$3.00
- Pork dumplings offered with an oriental dipping sauce \$3.00

POULTRY

- Spicy buffalo chicken tenders with a blue cheese dip \$3.00
- Grilled Cricket chicken tenders skewered marinated in lime, pommery mustard and brown sugar \$3.00
- Chicken satay offered with a peanut sauce \$3.00
- Chicken tandoori-tender pieces of chicken in Indian spices \$3.00
- Peking duck spring rolls \$3.00
- Chipotle chicken and cheese quesadillas with onions and peppers \$3.00
- Pecan chicken offered with a dijonnaise sauce \$3.00
- Chicken empanada \$3.00
- Skewered grilled chicken and pineapples \$3.00
- Coconut chicken offered with a honey mustard dip \$3.00
- Chicken and mushroom dumpling with soy dipping sauce \$3.00
- Duck quesadilla with fontina cheese and caramelized onion \$3.50

FUN FARE

\$3.00 each

- Miniature pizzas with choice of topping
- Vegetable spring rolls
- Swedish meatballs
- Pigs in a blanket
- Chicken quesadillas
- Spicy buffalo chicken wings with bleu cheese dip

HOT HORS D'OEUVRES

Minimum 25 pieces of each item selected

SEAFOOD

- Petite salmon corncakes with lemon tarter \$3.50
- New potato cups filled with crab and artichoke dip \$3.00
- Crab empanadas \$3.50
- Sea scallops wrapped in cured bacon \$3.50
- Coconut shrimp with a sweet red chile dip \$3.50
- Skewered grilled pieces of salmon brushed with an oriental sauce \$3.00
- Fried calamari served with marinara sauce \$3.50
- Cornmeal coated catfish served pan-fried and accompanied by tartar sauce \$3.00
- Petit crab cakes topped with traditional tartar sauce \$3.50
- Individual smoked salmon quiche \$3.00
- Shrimp baked in a spicy barbecue sauce \$3.50
- Beer battered cod offered with a lemon tartar sauce \$3.00
- Skewered pan seared tuna served with an oriental dip \$3.50
- Crab and corn fritter with tomato dip \$3.50
- Bacon wrapped dijonaise shrimp \$3.50

VEGETARIAN

- Fried mac & cheese lollipop \$3.00
- Spiced zucchini and carrot fritters served with salsa \$3.00
- Grilled polenta squares with sundried tomato pesto \$3.00
- Roasted new potatoes filled with whipped butternut squash \$3.00
- Assorted vegetable tempura with sesame citrus sauce \$3.00
- Phyllo cups filled with spinach and feta \$3.00
- Quesadillas with sweet onions, melted cheese and jalapeño \$3.00
- Vegetable spring rolls served with an oriental dipping sauce \$3.00
- Potato pancakes topped with chives and sour cream \$3.00
- Mexican bean vegetarian empanada filled with hot peppers, cheese and salsa \$3.00
- Vegetable samosas crisp pastry filled with curried vegetables \$3.00
- Fried yam wedges offered with cranberry ketchup \$3.00
- Crispy asparagus with asiago in phyllo \$3.00
- Brie with raspberry in puff pastry \$3.00
- Flatbread bites with goat cheese and caramelized onion \$3.00

HORS D'OEUVRES DISPLAYS

Minimum of 30 guests per order except where noted

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, Italian meats offered with assorted rustic breads and focaccia

\$12.50/Per person (50 guest minimum)

ORIENTAL ANTIPASTI DISPLAY

Composed display of grilled sesame asparagus, grilled shiitake mushrooms, oriental cellophane noodles, Peking duck with crisp wonton, shrimp wrapped in wonton, assorted homemade dumplings and grilled green beans offered with oriental dip

\$15.50/Per person (50 guest minimum)

MIDDLE EASTERN DISPLAY

A selection of classic and creative Middle Eastern offers 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

\$13.50/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

\$25.95/Per person

ITALIAN BRUSCHETTA DISPLAY

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

caramelized onions and herb cheese

roasted peppers and goat cheese

basil seasoned tomato concasse

pesto marinated mozzarella

\$8.50/Per person

VEGETABLE GARDEN DISPLAY

Fresh cut seasonal vegetables accompanied by three assorted homemade dips.

Choose from the following:

Seasonal vegetable hummus: cauliflower, carrot, beet, edamame, squash, tomato

Creamy spinach and artichoke

Spiced red lentil

White or black bean

\$8.50/Per person

HORS D'OEUVRES DISPLAYS

Minimum of 30 guests per order except where noted

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

\$10.50/Per person

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

\$9.95/Per person

JUMBO SHRIMP COCKTAIL PLATTER

A wonderful display of jumbo shrimp served steamed and chilled with traditional cocktail sauce or sauce verde. Call for menu pricing

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 tortilla chips.

\$9.95/Per person

WONDER WINGS

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

\$17.95/Per person (50 guest minimum)

ASPARAGUS WREATH

Grilled asparagus presented chilled and garnished with red pepper strips offered with an orange vinaigrette

\$8.95/Per person

ENTREES

Minimum order 12 guests

CHICKEN

Ala Carte Per Person

- Cricket chicken-our signature dish marinated in lime, pommery mustard & brown sugar \$12.00
- Chicken cacciatore with mushrooms in a red sauce \$12.00
- Roast Cornish hen served boneless, with an poppy seed honey glaze \$15.95
- Southern fried chicken with light flour coating \$12.00
- Indian Curry - chicken simmered with assorted vegetables in an Indian curry sauce \$12.00
- Italian chicken - topped with sundried tomatoes, basil and grated parmesan \$12.00
- Chicken kabobs - with assorted vegetables brushed with lemon & oregano served grilled \$12.00
- Chicken Marsala - simmered with sliced mushrooms in a Marsala wine sauce \$12.00
- Chicken Florentine - with spinach and mushrooms in a Marsala cream sauce \$12.00
- Chicken parmagiana boneless breast of chicken topped with marinara and Provolone cheese \$12.00
- Chicken Sambuca - boneless breast with pistachios and prosciutto in a rich Sambuca sauce \$12.00
- Chicken sherry casserole - diced chicken simmered with artichokes, onions, and garden peas and carrots in a rich sherry cream \$12.00
- Thai chicken - chicken legs and thighs served grilled in a sauce of red curry, orange juice and coconut \$12.00
- Traditional barbecued chicken legs/thighs with our favorite hickory smoked recipe \$12.00
- Grilled duck breast served medium rare with a juniper berry sauce \$16.50
- Sliced grilled duck breast served medium rare with a hoisin sauce \$16.50
- Dijonnaise chicken roasted with a tangy grain mustard coating \$12.00
- Stuffed chicken breast with Italian fontina, sun dried tomatoes and spinach \$12.00

MEAT

Ala Carte Per Person

- Filet mignon-roasted filet mignon topped with saga bleu rosettes in a port wine sauce \$19.50
- Filet mignon aux champignons - with wild mushrooms in a rich burgundy wine sauce \$19.50
- Beef kabobs with assorted vegetable in a soy and ginger glaze served grilled \$19.50
- Beef bourgignon simmered with onions and mushrooms in a burgundy sauce \$19.50
- Whole roast tenderloin with béarnaise sauce or creamy horseradish \$19.50
- Mojo marinated grilled skirt steak \$19.95
- Hanger steak with Northern Italian bagna cauda pan sauce \$17.95
- NY Strip steak with peppercorn sauce \$24.95
- Braised beef short ribs \$28.95
- Texas style beef brisket \$18.95
- Grilled sliced flank steak with an oriental sauce \$12.50
- Grilled sliced flank steak with a red wine sauce \$12.50

ENTREES

Minimum order 12 guests

SEAFOOD

Ala Carte Per Person

- Sautéed crab cakes served with lemon tartar sauce \$19.95
- Seafood puttanesca - shrimp and scallops served in a sauce of chopped tomatoes, black olives, onions and Italian spices \$19.95
- Seafood kabobs with assorted vegetables brushed with lemon and oregano \$19.95
- Mixed seafood risotto shrimp squid, clams and mussels simmered with risotto & vegetables \$19.95
- New Orleans jambalaya traditional southern rice casserole with chicken, sausage, shrimp, scallops, onions, peas and tomatoes seasoned with southern spices \$19.95

- Stuffed filet of sole with crab imperial served with a lemon hollandaise sauce \$18.00
- Stuffed filet of sole with spinach served with a buerre blanc sauce \$18.00
- Grilled swordfish steak puttanesca served in a sauce of chopped tomatoes, black olives, onions and Italian spices \$16.00
- Moroccan swordfish brochettes seasoned with paprika, cumin and orange \$13.50
- Tilapia filet served fried with a citrus sauce \$13.50
- Coconut curried mahi mahi \$13.50
- Grilled tuna steak offered with a fresh fruit salsa \$16.00
- Cornmeal coated filet of catfish fried and offered with a traditional tartar sauce \$13.50
- Cold poached salmon with a cucumber dill sauce or rosemary mustard \$13.50
- Roasted salmon filet with a dijon and herb crust \$13.50
- Grilled salmon served with sweet onion confit \$13.50
- Grilled filet of salmon marinated in ginger, soy and brown sugar \$13.50
- Grilled filet of salmon and sea scallops in a fresh tomato and basil buerre blanc \$18.00
- Halibut wrapped in applewood bacon in a buerre blanc sauce \$25.50

VEGETARIAN

Ala Carte Per Person

Some can be vegan please ask

- Italian risotto with shitake mushrooms, diced tomatoes and peas \$12.50
- Acorn squash filled with curried vegetables or couscous and vegetables \$12.50
- Vegetable and tofu stir fry - assorted vegetables to include snow peas, broccoli, peppers, water chestnuts, bamboo shoots, and miniature corn stir-fried with tofu and cashews in sesame soy sauce \$12.50
- Grilled polenta squares topped with wild mushroom sauté finished in a brandy cream \$12.50
- Seitan sherry casserole \$13.50
- Cauliflower "steak" with chimichurri sauce \$12.50
- Grilled tofu marinated in pommery mustard, brown sugar and citrus \$12.50

PASTA DISHES

Minimum order 12 guests
Perfect entree for your menu selection.
These are also available as sides.
Price available on request.

HOT PASTA DISHES

- Rigatoni with porcini mushrooms, asiago cheese and tomato basil sauce \$8.95
- Bowtie pasta served with a wild mushroom ragout and fresh thyme \$9.95
- Pasta tossed with asparagus in a vodka cream sauce with grated parmesan \$9.50
- Fettuccine served with scallops and shrimp in a light tomato cream with grated parmesan \$9.95
- Bowtie with artichokes, spinach and mushrooms in a creamy pesto sauce \$8.50
- Penne served with yellow and garden peas in a sage cream sauce \$8.50
- Pasta with pancetta and arugula in a white wine and chicken stock sauce \$9.50
- Pasta with asparagus & caramelized onions in a light Italian olive oil \$8.50
- Cheese filled tortellini served with garden peas and yellow peppers in a rosa sauce \$8.50
- Italian risotto with tomatoes, mozzarella and fresh basil pesto \$8.50
- Baked macaroni & cheese \$7.50

COLD PASTA DISHES

- Tortellini salad with assorted vegetables in an olive oil dressing \$8.50
- Oriental noodle salad with snow peas and red peppers miniature corn and water chestnuts in a spicy sesame ginger dressing \$8.50
- Bowtie pasta with chicken, Portobello mushrooms and roasted pepper vinaigrette \$9.50
- Orzo with shrimp and scallops with lemon tarragon vinaigrette \$14.50

RICE & POTATO DISHES

Minimum order 12 guests

- Wild and white rice with dried fruit and cashews \$4.50
- Rice pilaf with garden peas and carrots \$4.50
- Spanish rice with tomato, chilies and peas \$4.50
- Lebanese rice with lentils and caramelized onions \$4.25
- Minted couscous with lemon, capers and feta \$4.50
- Quinoa, wild rice, basmati and wheat berry \$4.50
- Cajun dirty rice \$4.50
- Grilled polenta squares topped with sundried tomato pesto and mushrooms \$4.50
- Soft polenta with mascarpone and parmesan cheese \$4.50
- Red bliss mashed potatoes with herb cheese \$4.50
- Potato pancakes flavored with chives \$4.50
- Roasted new potatoes seasoned with rosemary and olive oil \$4.50
- Scalloped potatoes \$4.50
- Roasted seasonal root vegetables \$4.50

VEGETABLE DISHES

Minimum order 12 guests

- Assorted roasted vegetables with balsamic vinegar \$4.95
- Steamed green asparagus in herbed olive oil \$4.95
- Asparagus and baby carrots garnished with sesame seeds \$4.95
- Fresh broccoli seasoned with garlic and olive oil \$4.50
- Green beans and carrots in herb butter \$4.50
- Haricot verts- French green beans with almonds \$4.75
- Snow peas and snap peas in a butter and sugar glaze \$4.75
- Sautéed baby spinach seasoned with garlic and olive oil \$4.50
- Baked tomatoes with parmesan and bread crumbs \$4.50
- Assorted vegetable stir fry seasoned with sesame oil \$7.50
- Parmesan roasted cauliflower \$4.50
- Grilled vegetables seasoned with balsamic vinegar \$4.95
- Roast acorn squash lightly seasoned with maple syrup and butter \$4.50
- Whipped butternut squash sprinkled with caramelized walnuts \$4.50
- Vegetable medley seasoned with dill butter \$4.50
- Snap beans with caramelized baby carrots and Italian onions \$4.75
- Spaghetti squash and silvered almonds with a sun dried tomato pesto \$4.50
- Roasted Brussels sprouts \$4.50

SALAD & CHILLED VEGETABLE DISHES

Minimum order 12 guests

- Salad of spinach and baby lettuces served with sliced pears, goat cheese and toasted pecans \$4.75
 - Garden salad with assorted vegetables \$4.75
 - Salad of assorted baby lettuces with goat cheese, dried cranberries and caramelized walnuts \$4.75
 - Belgian endive and radicchio with walnuts, apples and bleu cheese (minimum 25 guests) \$4.75
 - Salad of romaine, red onion, oranges, goat cheese and grilled fennel \$4.75
 - Caesar salad-crisp romaine with herbed croutons and parmesan \$4.50
 - Cucumber and feta salad with red onions and mint in light vinaigrette \$4.00
 - Three pea salad of snow peas, snap peas and garden peas in a bacon and scallion dressing \$4.95
 - Roasted red peppers and mozzarella salad served in balsamic vinaigrette \$5.50
 - Roasted potato and green bean or broccoli salad in a light garlic dressing \$4.00
 - Traditional potato salad \$4.00
 - Composed salad of tomatoes and mozzarella medallions in a fresh basil vinaigrette \$5.00
 - Cucumber salad with chickpeas and diced tomatoes in fresh parsley and lemon \$4.00
 - Confetti cole slaw \$4.00
 - German potato salad with bacon \$4.00
 - Chilled asparagus with mandarin oranges in a citrus dressing \$4.95
 - Traditional macaroni salad \$4.00
 - Roasted beet, goat cheese, pistachio and arugula salad \$4.75
 - Sweet potato and black bean salad with corn, red pepper and scallions \$4.75
 - Kale, blue cheese, apples and grilled onion \$4.75
 - Arugula, red onion and parmesan \$4.75
- Your choice of homemade dressings
- Traditional Caesar
 - Buttermilk Ranch with Dill
 - Blue Cheese
 - Russian
 - French
 - Green Goddess
 - Peppercorn Parmesan
 - Balsamic Vinaigrette
 - Raspberry Vinaigrette
 - Carrot Ginger
 - Citrus Poppy Seed Vinaigrette

FOOD STATIONS

Station menus are available for 75 guests or more. 48 hours notice is required.

FAJITA STATION

\$15.95 per person (* \$2.00 additional each)

Select three of the following: - Shredded duck* - grilled skirt steak - spiced chicken breast - grilled seafood mélange of scallops and shrimp)* - spiced ground beef - grilled spicy vegetable medley - Roast venison*

Complete your fajitas with the following fillings:

Shredded pepper jack cheese, scallions, black beans, diced tomatoes, sour cream, guacamole, shredded cheddar, caramelized onions, shredded lettuce, spicy salsa, bacon, Mexican corn salad

THE CHEESESTEAK STATION

\$15.95 per person Your choice of beef, chicken or grilled vegetable cheesesteaks offered with a variety of toppings to include: grilled onions, sautéed mushrooms, sweet and hot peppers, provolone, American cheeses, melted cheese sauce, marinara and ketchup offered with Amoroso's Italian rolls

RISOTTO STATION

\$15.95 per person

- Wild mushroom risotto with thyme
- Cheddar risotto with asparagus tomato and yellow pepper
- Chicken and broccoli risotto with manchego cheese Accompanied by assorted toppings to include: caramelized Italian onions and parmesan cheese curls

TACO BAR

\$15.95 per person

Flour Tortillas and corn hard taco shells with fillings to include ground beef, grilled chicken, grilled vegetables, shredded lettuce, guacamole, sour cream, shredded cheese, salsa, onions, black beans, and jalapeño peppers

Mexican rice and beans

THE SALAD BAR

\$13.95 per person

Assorted baby lettuces or crisp romaine lettuce Accompaniments will include grilled chicken, fresh tomatoes, cucumbers, sliced mushrooms, carrots, crisp bacon, tuna salad, homemade croutons, spiced walnuts, pesto marinated mozzarella medallions, goat cheese, beets and braised fennel

Dressing options from our list of homemade dressings in the salad section

MASHED POTATO BAR

\$15.95 per person A selection of potatoes will include a choice of: - roasted red skin potatoes - whipped sweet potatoes - buttermilk mashed Yukon golds offered with assorted toppings to include Southwestern chile, red wine gravy, mushroom ragout, sweet sauté onions, broccoli, bacon, sour cream, shredded cheddar, brown sugar caramelized walnut and maple syrup

SLIDER STATION

\$16.95 per person Select

3 of the following:

- Buffalo burgers - Pulled chicken barbecue
- Pulled pork barbecue - Angus beef
- Vegan burgers - Buffalo chicken
- Grilled Portobello

Add crabcake (\$4.50 additional)

Complete your slider bar with your choice of 15 of the following toppings: sautéed mushrooms, American cheese, bleu cheese, grilled onions, raw onion, avocado, roasted peppers, tomatoes, lettuce, ketchup, mustard, honey mustard, relish, mayonnaise, diced pineapple, cusabi sauce, Russian dressing, ranch dressing, bbq sauce, basil mayonnaise, sundried tomato sauce, olive tapenade, chipotle ranch, tartar sauce, shredded cheddar, melted cheese, bacon, marinara, provolone

BREAKFAST

Breakfast menus are available for 50 guests or more. 48 hours notice is required.

UP AND AT 'EM!!

Assorted freshly baked goodies from our ever changing assortment of: muffins, scones, breakfast breads, danish
\$13.50/Guest

FISH DISPLAY

Smoked salmon and whitefish salad presented with cream cheese, lettuce, sliced tomatoes, egg mimosa, capers and diced onions accompanied by assorted bagels \$25.50/Guest

WRAP SESSION

Tortilla wrap assortments filled with:
- Scrambled egg, bacon & cheddar cheese
- Steak and egg with mushroom
- Eggs Florentine
Assorted miniature Danish
\$15.50/Guest

BAGEL MANIA

Assorted bagels offered with 4 assorted cream cheeses
\$12.50/Guest

ADDITIONAL OFFERINGS

Fresh fruit salad	\$5.50/Guest
Scrambled eggs with cheddar cheese	\$6.50/Guest
Plain or blueberry pancakes offered with assorted syrups	\$9.50/Guest
Traditional French toast or Stuffed French toast casserole	\$9.50/Guest
Traditional home fries	\$4.50/Guest
Crisp bacon or sliced Canadian bacon	\$4.50/Guest
Breakfast sausage, turkey or pork	\$4.50/Guest
Sliced baked ham	\$5.50/Guest
Assorted miniature Danish	\$5.50/Guest
Breakfast vegetable hash	\$5.50/Guest
Vegan sausage	\$5.50/Guest
Greek yogurt with fresh fruit and homemade granola	\$6.50/Guest
Oatmeal bar with assorted toppings	\$6.50/Guest
Fried chicken and waffles	\$11.95/Guest

BREAKFAST JUICES

Ask about our fresh offerings
Orange \$2.50/Bottle/Individual Serving
Cranberry \$2.50
Grapefruit Juice \$2.50
Pineapple \$2.50

COFFEE SERVICE

(Minimum Service - 50 Guests)

Freshly brewed coffee, decaffeinated coffee and assorted teas offered with half and half, sugar, lemon, disposable cups, teaspoons and napkins.
\$4.50/Guest

ORDERING INFORMATION

ORDERING & CHANGES

Two days notice is requested for all orders. Orders with less notice may be subject to limited menu availability. A 48 hours' notice is needed for all changes in guest count or menu selection.

MINIMUM

\$250 minimum is required on all orders.

Weekend orders require a minimum of \$1000.00 plus delivery.

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 \$4.00 per guest. Package includes plates, forks, knives, napkins and tumblers. Disposable banquet cloths are offered for \$8.00 each. Chafing dishes for hot food deliveries are available for a rental fee of \$35.00 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 \$50.00 delivery charge. Evening and weekend delivery charge of \$100.00 will be applied to each order in our delivery area. Delivery charges outside normal business hours may be higher. Delivery charges for outside our area may be higher. Please consult with one of our Account Executives.

CANCELLATION POLICY

Cancellation of orders must be received 48 hours prior to the date of the event.

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

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 \$60 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



800-892-3663

www.cricketcatering.com

Delivery Service Available