



Fall Features!

The Favorite

Boneless Chicken Breast Filled with
Delicate Mushroom Stuffing with Pureed Potatoes and
Leek Sauce with Tender Green Beans
Served with Baby Greens with Tomato, Parmesan Cheese &
Herb Vinaigrette
Homemade Mini Cookies and Grapes
\$14.50 per person

Fall Kabobs

Chicken & Beef Kabobs with White Wine Sauce
Over Rice Pilaf with Sautéed Fall Vegetables
Served with Romaine & Baby Greens with Riesling Vinaigrette
Homemade Pumpkin Cupcakes
\$15.50 per person

All Entrees Served with Bakery Fresh Breads and Butter



Menus are a minimum of 10 people unless otherwise listed
Please consult our Master Catering Menu for additional selections. Please order 24 to 48 hours in advance
Last minute requests are limited to assorted sandwiches, available salads and desserts
Cancellations require 24-hour notice. Cancellations after 3PM the day before have a 50% Charge
Specialty events cancellations require 3- 10 days in advance
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Fall Menu

Shrimp and Scallop With Shallots, Garlic and White Wine Sauce

Served Over Delicate Bowtie Pasta
Chopped green salad with ranch dressing
\$13.95 per person / minimum 15 people

Steak Chili with Sweet Homemade Corn Bread and Bacon and Cheese Empanadas

Escarole and butternut squash Salad
\$11.50 per person / minimum 20 people

Milanese Breaded Chicken With Roasted-Peppers and Tomato Sauce

Whole sliced chicken breast, lightly breaded with chunky tomato sauce over a bed of penne pasta
Classic Caesar salad and garlic bread
\$12.00 per person / minimum 10 people

White Pizza Bites and Meatball Sandwiches

Delicate pizza triangle bites and Mini Meatball Sub Sandwiches
Garden salad with herb Dressing
\$12.50 per person / minimum 15 people

Wine Marinated Beef Stew

Beef, potatoes, carrots and tomatoes are the perfect combination for this traditional stew
Served with Noodles and crunchy rustic bread and garden salad with ranch dressing
\$11.50 per person / minimum 10 people

Beef and Vegetable Lasagna

Garden fresh salad with fresh Parmesan shavings
Rustic garlic bread
\$12.95 per person / minimum 15 people

Eggplant or Chicken Parmesan

Lightly breaded and fried eggplant with chunky tomato sauce over pasta
Romaine salad with mozzarella and tomatoes and rustic garlic bread
\$12.50 per person / minimum 10 people

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Elegant Luncheons

Fall Menu

Salmon Fillets with Tarragon Leek Sauce

Served Over Rice with Butternut Squash
Baby green salad with tomato, scallion and cucumbers with Dijon vinaigrette
\$13.95 per person / minimum 10 people

Filet of Beef Tenderloin with Dijon Horseradish and Wild Mushrooms

Accompanied by fresh green beans and fall vegetables
Twice-baked sweet potatoes with brown sugar whipped butter and garden salad
\$15.95 per person / minimum 10 people

Herb Roasted Pork Loin

Pork Roulades Stuffed with Cornbread Stuffing & Dried Cranberries
Roasted Sweet Potatoes with a Cinnamon & Honey Cider Sauce & Fall Garden Salad
\$13.50 per person / minimum 10 people

Sautéed Chicken Cutlets

Tender chicken breast lightly sautéed with spinach and mushrooms
Served with wild rice and a baby green salad with balsamic vinaigrette
\$12.50 per person / minimum 15 people

Medallions of Chicken Breast with Shiitake Mushrooms

And Fire-roasted tomatoes and artichokes
Fresh mozzarella cheese and pesto with field greens
\$13.50 per person / minimum 10 people

Bow Tie Pasta with Shrimp and Scallops

A great combinations served with a delicate white wine cream sauce
Caesar salad and creamy Caesar dressing
\$13.95 per person / minimum 10 people

Herb Salmon Fillets with Lemon Caper Sauce and Whipped Potatoes

Vegetable medley with shallots and lemon zest
Baby green and romaine salad with herb vinaigrette
\$13.50 per person / minimum 10 people

'The Best' King's Meatloaf

One of our signature entrees served with creamy mashed potatoes and fall vegetables
Baby green salad with herb vinaigrette
\$11.50 per person



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Room Temperature Entrees

East Coast Salad

Shrimp and Caramelized Chicken Breast
Surround a Large Bowl of Mixed Greens with Sweet
Walnuts, Herbed Cheese, Tomatoes and Currants
Fall Potato Salad with Green Beans,
Blue Cheese and Red Onion
\$14.50 per person

Delightful Composed Salad

Chili Glazed Salmon & Orange Soy Chicken Breast
Water Chestnuts, Baby Corn, Carrots, Mandarin
Oranges, Snow Peas, Sesame Green Beans &
Ginger-Soy Noodles and Baby Green Salad with Fried
Wontons and Sweet and Sour Dipping Sauce
\$13.95 per person / Minimum 15 People

Taste Of Latin America

Grilled Salmon with Verde Salsa Pan Steak with
Pico De Gallo Garnished with Sliced Avocados
Tomatoes, Cucumbers,
Roasted Corn and Red Onion Potato Salad
Served with romaine salad,
Tortilla chips and salsa
\$13.50 per person

Autumn Leaves Platter

Roasted Maple Glazed Turkey with Corn Bread
Stuffing and Cranberry Chutney
Honey Baked Ham & Lemon Chicken Breast with
Cracked Black Pepper and Herbs with Ranch Sauce
Wild and White Rice Salad with Pine Nuts,
Apricots, Raisins and Dried Cranberries
Field Greens and Romaine Salad with
Herb Vinaigrette
\$13.95 per person / Minimum 20 people

Chef Salad

Sliced Turkey, Sliced Ham, Cucumber,
Swiss Cheese, Fresh Plum Tomatoes, Hard Boiled
Eggs, Onion, Peppers and Carrots
Bowl of Romaine Lettuce with Ranch Dressing
This very popular entree salad is
served on a platter in rows
Your guests may have their choice
of salad selections
\$11.95 per person

Fall Salad Platter

Herb Roasted Salmon with Basil Dill Sauce
Rosemary Chicken Breast with Rosemary Sauce
Couscous Salad with Roasted Green Chilies
Mixed Greens W Green Beans and Cherry Tomatoes
\$13.50 per person

Asian Feast

Soy Glazed Teriyaki Chicken & Thai Glazed Salmon
Surround with Fried Wonton Triangles
Asian Noodles with Snow Peas, Baby Corn,
Peanuts, Shredded Carrots
Green Salad with Asian Vegetables and
Soy Vinaigrette
\$13.50 per person

Carver's Dream Platter

Grilled sliced Beef with a Dijon Horseradish Sauce
Roasted Salmon with Tarragon Sauce
Cajun Blackened Chicken Breasts With Ranch
Platter of Roasted Vegetables and
Parmesan Potato Wedges
\$14.50 per person

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Hot Food Combos

Stir-Fry Party

Chicken Stir Fry with Mushrooms and Noodles
Sesame - Ginger Beef and Green Bean Stir Fry
(substitute vegetable stir-fry with garlic for the chicken or
beef for your vegetarians)
Spinach Salad
\$12.50 per person/Minimum 20 people

Southern Comfort

Roasted Honey-Glazed Ham & Buttermilk Fried Chicken
Roasted Corn with Fresh Vegetables &
Spicy Parmesan Potato Wedges
Fall Green Salad
\$13.50 Per Person / Minimum 20 people

Italian Style

Spaghetti with Sicilian Meatballs
Lemon Caper chicken
Caesar Salad
Toasty Garlic Bread
\$12.50 per person / Minimum 20 people

Ship to the Shore

Oven-Crusted Herbed Salmon with Vegetables and Rice
Lime Marinated Beef with Demi Glaze
Steamed Baby Potatoes and Vegetables with
Butter-Dill Sauce
\$14.25 per person / Minimum 20 people

New Orleans's Party

Cajun Bronzed Chicken Breasts with Mustard Sauce Over
New Orleans Potatoes, Buttered Green Beans
Shrimp and Chorizo Pasta with Spicy Tomato Sauce
Romaine and Tomato Salad
\$13.50 per person / Minimum 20 people

Southwestern Hot Lunches

Make Your Own Tacos

Your Choice of Two of The Following:
Beef, Chicken or Vegetable Filling
Crisp Taco Shells with Homemade Beans and Rice
Shredded Cheese and Sour Cream
Tortilla Chips and Salsa
\$12.50 per person / Minimum 20 people

Grand Master

Marinated Beef Burritos, Chicken Enchiladas
Three-Cheese Quesadillas
Homemade Beans and Rice
Tortilla Chips and Salsa
\$13.50 per person / Minimum 15 people

Make Your Own Fajitas

Chicken, Beef or Vegetable Fajitas
Mixed with Green Pepper, Onions and Tomatoes
Soft Flour Tortillas
Homemade Beans and Rice
Shredded Cheese, Sour Cream and Guacamole
Tortilla Chips and Salsa
\$13.50 per person / Minimum 20 people

Sombrero Burritos

Chicken, Beef and Vegetable Burritos
Topped with Enchilada Sauce
Beans and Rice
\$11.95 per person / Minimum 10 people

***Don't Forget the Cinnamon Chips &
Mocha Whipped Cream for Only \$1.95 per person!!***



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EARLY MORNING BREAKFAST

Assorted Oven Fresh Pastries, Danish
Croissants, Muffins, Scones, Bagels and Sweet Rolls
\$4.25/minimum 10 people

CONTINENTAL BREAKFAST

Croissants, Muffins, Scones, Bagels, Sweet Buns
And Freshly Squeezed Orange Juice
\$6.25/minimum 10 people

BUSINESS BREAKFAST

Sliced Fruit Tray and Croissants, Muffins, Scones,
Bagels and Sweet Buns
\$7.75/minimum 10 people

FIFTH AVE BREAKFAST

Assorted Bagels, Smoked Salmon and Cream Cheese
Accompanied By Red Onions, Tomatoes,
Hard Boiled Eggs and Capers with Sliced Fruit Tray
\$12.50/minimum 15 people

HEALTHY BREAKFAST

Sliced Fruit Tray Crunchy Granola
Fresh Yogurt and Honey
Muffins and Bagels
\$11.00/minimum 10 people

CORPORATE BREAKFAST

Herb Scrambled Eggs, Crispy Bacon
Hash Browns and Homemade Biscuits
\$11.50/minimum 15 people

DELUXE BREAKFAST BUFFET

Glazed Baked Ham or Bacon (Please Choose One)
Herb Scrambled Eggs
French Toast Triangles with Maple-Butter and Syrup
Biscuits, Muffins and Sliced Fruit
\$13.50/minimum 15 people

DELUXE SANDWICHES

~Grilled Marinated Chicken Breast on Kaiser with
Pesto and Roma Tomatoes
~Fresh Roasted Turkey Breast & Havarti on Whole Grain
~Homemade Shrimp Salad on Sour Dough
~Almond Chicken Salad on Croissant
~Walnut Tuna Salad in Pita Pockets
~Roast Beef on French Baguette with Horseradish
~Fleur-de-lis Ham and Swiss on Rye
~Smoked Turkey and Havarti Cheese with
Chutney on Cranberry Bread
~Crisp Roasted Vegetables with Herb Cheese on Flat Bread
\$6.50 per person/minimum 10 people

LIGHTER SIDE SANDWICHES

~Grilled Chicken Breast with Dijon Mayo on Kaiser
~Almond Chicken Salad on Buttered Croissant
~Grilled Chicken Caesar Tortilla Wrap
~Smoked Turkey and Havarti on Cranberry Walnut
~Southwestern Chicken Salad Tortilla Wrap
~Walnut Tuna Salad in Pita Pockets
~Roasted Vegetables with Herb Cheese
~Roasted Vegetables with Hummus on Flat Bread
\$6.50 per person/minimum 10 people

VIP ASSORTMENT

~Turkey & Havarti with Chutney on Cranberry Walnut Bread
~Baked Ham and Cheddar on a Knot Roll
~Almond Chicken Salad on Buttered Croissant
~Grilled Chicken Kaiser with Sun-dried Tomato Hummus
~Grilled Marinated Chicken Breast on Kaiser
~Smoked Turkey, Swiss and Russian Dressing on Rye
~Beef Tenderloin with Brie on French Baguette
~Southwestern Chicken Salad Tortilla Wrap
~Italian Hero with Salami, Ham, Mozzarella,
Pepperoni with Italian Dressing
\$6.95 per person/minimum 10 people

BREAKFAST DELIVERY BEGIN AT 7:00
PLEASE CALL FOR EARLIER DELIVERY NEEDS

Don't forget to ad one of our great side salads!



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WRAP & ROLL PLATTER

- ~Chipotle Chicken Caesar: Roasted Corn, Tomatoes, Lettuce & Freshly Grated Parmesan Tossed with Chipotle Salsa
 - ~Smoked Turkey Wrap: Boursin Cheese, Roasted Pine Nuts, Julienne of Spinach & Peppers with Honey Mustard
 - ~Beef Tenderloin Roll: Horseradish-Dijon Dressing and Spicy Guacamole Wrapped In A Flour Tortilla
 - ~Sun Dried Tomato-Hummus & Chicken with Julienne Vegetables and Caramelized Onions
 - ~Vegetarian Sun Dried Tomato & Hummus Roll with Julienne Vegetables & Caramelized Onions
 - ~Turkey Wrap with Chipotle Mayonnaise, Pickled Red Onion and Lettuce
 - ~Crunchy Vegetarian Wrap with Herb Cheese & Crumbled Blue Cheese with Julienne Carrots, Tomato, Shredded Cabbage & Red Onion
- \$7.95 per person/minimum 10 people

SIDE SALADS

- Caesar Salad
 - Creamy Cole Slaw
 - Traditional Potato Salad
 - French Potato Salad
 - Tossed Green Salad
 - Romaine and Baby Green Salad
 - Pasta Salad of the Day
- \$3.25 per person/minimum 10 people per salad selection

SPECIALTY SIDE SALADS

- Sliced Fruit or Fruit Salad
 - Mixed Greens with Citrus Dressing with Brie
 - Asian Green Salad with Soy Vinaigrette
 - Wild Rice Salad with Dried Cranberries, Apricots and Pine Nuts
 - Spinach, Pear and Walnut Salad
 - Fresh Tomato and Roasted Corn Salad
- \$3.95 per person/minimum 10 people per salad selection

CHOOSE IT YOURSELF

- \$12.50 / minimum of 15 people
- Choice of: Roast Beef, Almond Chicken Salad, Walnut Tuna Salad, Turkey, Ham and Cheese on Assorted Breads
- Choice of Pasta Salad, Coleslaw **or** Fruit Salad
- Cookie **or** Brownie

ALL AMERICAN

- \$12.95/minimum 15 people
- Fried Chicken with Honey Mustard and BBQ Sauce, Choice of :
- Corn, Tomato, & Black Bean Salad with Tortilla Chips **or** Crisp Vegetables and Sun-Dried Tomato Dip **or** Traditional Potato Salad
- Served with a Cream Cheese Brownie

LUNCH ON THE RUN

- \$13.95/minimum 10 people
- Grilled Chicken Breast and Roast Beef Sandwiches (one of each sandwich per boxed lunch)
- Fruit Salad and Brie Cheese
- Potato Chips **or** Pretzels with Brownie **or** Cookie

ON THE LIGHTER SIDE

- \$13.95/minimum 15 people
- Sliced Grilled **or** Blackened Rosemary Chicken Breasts
- Served on a Bed of Mixed Greens
- Wedge of Creamy Brie, Sliced Fruit, French Bread
- And a Homemade Sugar Cookie and Sliced Fruit

THE FINEST

- \$16.50/minimum 15 people
- Petite Fillets of Beef with Mustard Chive Sauce
- Grilled Chicken with Lemon Capers Sauce
- Green Bean, Red Onion, and Roasted Potato
- Vinaigrette Salad
- French Bread and Butter
- Mini Cookies and Sliced Fruit Tray

All Boxed Lunches Complete with Utensils, Condiments, Napkins & Salt & Pepper in a Stylish Black Box

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Autumn Socials

CASUAL COCKTAIL

Buffalo Chicken Skewers served with Blue Cheese, Carrots and Celery
Wild Mushroom Meatballs
Salmon Fritters with Chipotle Mayonnaise
Mini Biscuits with Cheddar Cheese, Ham and Honey Mustard
Mini Orange Corn Muffins with Smoked Turkey and Cranberry Chutney
Spicy Ranch Dip served with Crunchy Pretzels and Crisp Vegetables
\$14.00 per person / Minimum 30 people

SOUTHWESTERN FIESTA

Chicken Tenders served with Cilantro Vinaigrette
Beef and Cheese Flautas served with Ranchero Salsa
Mini Chorizo Bites
Vegetable and Cheese Quesadillas
Layered Bean and Cheese Dip with Tortilla Chips
Sliced Vegetables served with Chili Sour Cream dip
\$14.50 per person / Minimum 30 people

FALL FUSION OF FLAVORS

Chicken and Cheese Quesadillas served with Ranchero Salsa
Sesame Beef Skewers with Soy-Ginger Sauce
Vegetable Spring Rolls with Asian Dipping Sauce
Fresh Seasonal Fruit and Cheeses with French Bread and Crackers
Crisp Vegetables served with Caesar Dipping Sauce
Cilantro Shredded Chicken Wraps with Avocado and Sour Cream
\$15.50 per person / Minimum 30 people

SPECIAL COCKTAIL HOUR

Chili-Ginger Chicken Skewers
Shrimp served with Spicy Cocktail Sauce
Mushroom Phyllo Triangles served with Creamy Dill Sauce
Jumbo Crab and Artichoke Dip served with Crisp Vegetables and Herb Crostini
Canapés:
Tenderloin of Beef with Arugula and Brown Butter Crostini Bread
And
Smoked Salmon Bilinis topped with Crème Fraîche and Capers
\$22.00 per person / Minimum 30 people

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