

Minimum of 10 Person Orders

All Menus Inc. Basic Paper/Plastic, 2 Accompaniments and 1 Salad, Beverages, Cookies, Rolls/Butter, Fruit Medley & Chafing Sets

CHICKEN ENTREES | \$26.95 per person

Francese • Marsala • Parmesan • Balsamic • Lemon Garlic • Moroccan
Roasted • Stuffed (eggplant, roasted red peppers, & mozzarella) or (spinach and goat cheese)

BEEF ENTREES | \$37.95 per person

Balsamic Skirt Steak with Sautéed Onions • Brisket with Gravy • Skirt Steak with Chimichurri
Filet Mignon with a Shitake Mushroom Sauce or a Horseradish Cream

SALMON ENTREES | \$33.95 per person

Grilled • Herb Crusted • Soy & Honey Glazed • Poached with a Cucumber Dill Sauce

SHRIMP ENTREES | \$33.95 per person

Francese • Mediterranean • Garlic • Scampi • Coconut Encrusted

VEGETARIAN ENTREES | \$23.95 per person

Eggplant Rollatini/Parmesan • Veggie Lasagna • Vegetable Strada • Veggie Chili

HOT BUFFET ACCOMPANIMENTS

STARCH | Choose 1

Rice Pilaf • Penne a la Vodka • Wild Rice Medley • Candied Sweet Potatoes • Red Roasted Potatoes
Angel Hair with Plum Tomatoes • Israeli Couscous with Sautéed Mushrooms & Onions
Rosemary Fingerling Potatoes • Mashed Potatoes • Farfalle Primavera • Cheese Tortellini with Pesto

VEGETABLES | Choose 1

Grilled Marinated Vegetables • Roasted Brussels Sprouts • Roasted Butternut Squash
Sautéed • Broccoli and Garlic • Green Bean Almondine

SALADS | Choose 1

Caesar • Tossed • Greek

UPGRADED SALADS | +\$2.95 pp

FANCY MESCLUN

Mixed mesclun greens,
caramelized pecans,
mandarin oranges,
sun-dried cranberries,
crumbled blue cheese and
balsamic vinaigrette

ASIAN SPINACH

Spinach, mandarin oranges,
cashews, black and white
sesame seeds and Asian
sesame vinaigrette

SOUTHWEST SALAD

Romaine, black beans,
roasted corn, red bell
pepper and smoked Gouda

COBB SALAD

Mixed greens, sliced
avocado, chopped
tomato, crumbled blue
cheese, crispy bacon
and hard-boiled egg