delicious by design

CATERING MENU

BREAKFAST BUFFETS

10 person minimum (under 10 people will incur a $35 charge)
Morning selections will be available for a one-hour period and served prior to 11am only
All breakfast buffets are served with freshly brewed coffee (decaf available upon request) and infused water

THE CONTINENTAL—$10PP

- Selection of Freshly Baked Breakfast Pastries and Assorted Bagels
- Served with Cream Cheese
- Seasonal Fruit Display

SIMPLE SUNRISE—$15PP

- Fresh Seasonal Fruit & Berries
- Selection of Freshly Baked Breakfast Pastries with Whipped Butter & Assorted Jams
- Fresh Scrambled Eggs
- Breakfast Potatoes
- Choice of Sausage Links or Crispy Bacon

HEALTHY START—$15PP

- Yogurt Parfait Station–with Housemade Granola and Fresh Seasonal Fruit
- Hardboiled Eggs
- Assorted Freshly Baked Breakfast Pastries with Whipped Butter and Assorted Jams
- Assorted Bagels with Cream Cheese

LAZY SUNDAY—$17PP

- Freshly Baked Buttermilk Biscuits with Housemade Sausage Gravy
- Fresh Scrambled Eggs
- Southern-style Potato Hash
- Fresh Seasonal Fruit & Berries

THE FULL PLATE—$21PP

- Fresh Seasonal Fruit & Berries
- Selection of Freshly Baked Breakfast Pastries with Whipped Butter and Assorted Jams
- Breakfast Potatoes
- French Toast with Butter and Maple Syrup
- Choice of Sausage or Crispy Bacon
- Omelet Station *(Chef Fee Required)*
  Made to Order Omelets
  Spinach, Tomato, Onion, Mushrooms, Bacon, Ham, Cheddar Cheese

EXPRESS LUNCHES

10 person minimum (under 10 people will incur a $35 charge)
Lunch selections will be available for a 90-minute period and served from 11am until 3pm only
All lunch buffets are served with unsweetened iced tea and infused water
(NO SUBSTITUTIONS)

WRAP-IT-UP
CHOOSE 2—$14PP / CHOOSE—3 $17PP

- Grilled Chicken Caesar
- Chicken Salad
- Tuna Salad
- Turkey Club
- Ham & Swiss
- Roasted Vegetables with Basil Mayo

ALL WRAPS COME WITH

- Assorted Individually Bagged Chips
- Mixed Green Salad with Tomatoes, Red Onions and Cucumber
- Assorted Freshly Baked Cookies

CROISSANT SANDWICHES—$15PP

- Selection of Mini Croissant Sandwiches to Include:
    - Egg Salad with Lettuce
    - Tuna Salad with Lettuce and Tomato
    - Chicken Salad with Lettuce and Tomato
    - Mixed Green Salad with Tomatoes, Red Onions and Cucumber
    - Assorted Freshly Baked Cookies

THE DELI—$15PP

- Deli Sandwiches Served on a Selection of Freshly Baked Breads
    - Ham, Swiss, Lettuce and Tomato
    - Turkey, Provolone, Lettuce and Tomato
    - Fried Green Tomato BLT
- Mixed Green Salad with Tomatoes, Red Onions, and Cucumber
- Assorted Freshly Baked Cookies

LUNCH BUFFETS

10 person minimum (under 10 people will incur a $35 charge)
Lunch selections will be available for a 90-minute period and served from 11am until 3pm only.
Turn any lunch buffet into a dinner buffet for +$4PP
All lunch buffets are served with unsweetened iced tea and infused water.

TASTE OF ITALY—$22PP

- Hearts of Romaine – Shaved Parmesan, Herb Croutons, Creamy Parmesan Dressing
- Two Choices of Pasta: Penne, Rotini, or Linguini
- Two Choices of Sauce: Vegetarian Marinara, Alfredo, or Beef Bolognese
- Oven Roasted Seasonal Vegetables with Garlic, Shallot, Parsley, and Thyme
- Fresh Dinner Rolls

MEXICAN FIESTA—$28PP

- House-Made Selection of Salsas, Guacamole, and Fresh Tortilla Chips
- Mixed Greens Salad – Avocado Vinaigrette, Cucumbers, Carrots, Tomatoes, Charred Corn
- Cilantro-Marinated Grilled Chicken Breast or Seared Flank Steak with Warm Tortillas
- Crispy Corn Tortilla Strips
- Toppings Bar – Sautéed Onions and Peppers, Shredded Lettuce, Jalapeños, Diced Tomatoes, Cheese, and Sour Cream
- Mexican Rice and Black Beans
- Poblano Corn Bread

MEDITERRANEAN FEAST—$24PP

- Greek Salad – Cucumbers, Red Onion, Grape Tomatoes, Kalamata Olives, Feta Cheese, Arugula, Red Wine Vinaigrette
- House-Made Hummus with Warm Toasted Pita Points
- Chicken Milanese with Fresh Lemon
- Penne à la Vodka
- Roasted Asparagus and Sweet Peppers with Balsamic Reduction
- Tuscan roasted potatoes

CAROLINA BBQ—$32PP

- Wedge Salad with Tomatoes, Cucumbers, Red Onion, Crumbled Bacon and Ranch Dressing
- Mustard-Dill Potato Salad or Coleslaw
- Glazed Chicken Breast – Housemade Pickles and BBQ sauce
- Ribs – Served with Three BBQ Sauces
- BBQ Baked Beans
- Poblano Corn Bread

SOUTHERN HOME COOKIN—$24PP

- Spinach Salad – Tomato, Avocado, Glazed Pecans, Bleu Cheese Bits Served with Seasonal Berry Vinaigrette
- Buttermilk Fried Chicken
- Mustard-Dill Potato Salad
- Southern Four-Cheese Mac & Cheese
- Green Bean Casserole
- Seasonal Fresh Fruit Cobbler

DINNER HORS D'OEUVRES

Dinner selections will be available for a 90-minute period and available after 5pm

CHOOSE 3—$10PP | CHOOSE 6—$18PP | CHOOSE 8—$23PP

Additional hors d'oeuvres may be purchased for $3.50 per person and will be subject to pricing based upon the minimum 20 guests

COLD CANAPES

- Cucumber Salmon Wraps with Herbed Cream Cheese
- Spinach and Artichoke Dip with Toasted Pita Points
- Chef's Selection of Deviled Eggs
- Caprese Skewers with Balsamic Glaze
- Bruschetta Bites with Mozzarella, Tomatoes and Watercress
- Prosciutto-Wrapped Asparagus with Balsamic Glaze
- Roasted Tomato and Watermelon Skewer
- Crab Avocado Salad in Tostone Cup *(additional $1.50pp)*
- Red Endive with Sundried Tomato Boursin

HOT HORS D'OEUVRES

- Spanakopita Minis
- Edamame Dumplings
- Twice Baked Fingerling Potatoes with Bacon and Boursin Cheese
- Truffle Mushroom Risotto Spheres with Baby Arugula Pesto
- Mac & Cheese Sphere with Cheddar, Parmesan and Gouda
- Shrimp Fritters with Roasted Corn and Tarragon
- Tortuga Shrimp – Bacon Wrapped, Stuffed with Pickled Jalapeño and Spicy Remoulade *(additional $1.50pp)*
- Mini Crab Cakes with Remoulade
- Bang-Bang Shrimp Eggrolls
- Philly Eggrolls – Chicken or Steak with Housemade BBQ Sauce
- Mini Cuban Eggrolls *(additional $1pp)*
- Herb Chicken Skewers with Chipotle-Yogurt Sauce
- Duck Bacon Sweet Corn Wonton *(additional $1pp)*
- Beef or Eggplant Meatballs with Spicy Marinara
- Pulled Pork Mini Tacos
- Pigs in a Blanket with Mustard Aioli
- Buffalo Chicken Bites with Blue Cheese Crumbles and Celery Salad

HORS D'OEUVRES STATIONS

Crudités—$9PP
An Assortment of Fresh Vegetables, Roasted Onion Dip, Ranch

Baked Potato Station—$12PP
Salted Idaho Potatoes Served with Crisp Smoked Bacon, Scallions, Sour Cream, Butter, Cheddar Cheese and Steamed Broccoli

Artisan Cheese Display—$14PP
A Selection of Domestic and Imported Cheeses, Dried Fruits, Assorted Fruit Preserves, Honey, and Crackers

Arthur Avenue—$17PP
A Selection of Italian Meats, Imported Provolone, Mozzarella, Marinated Artichokes and Olives, Garlic Crostini, Breadsticks, Mustard, and Fine Extra Virgin Olive Oil

Raw Bar—Market Price
30 person minimum, anything under 30 guests will be subject to an additional charge based on market price
A Chilled Selection of the Freshest Seafood to Include: Shrimp, Oysters on the Half Shell, Clams on the Half Shell, and Crab, Served with Cocktail Sauce, Mignonette Sauce, Tabasco, and Fresh Lemon Wedges

BUILD YOUR OWN PLATED OR BUFFET DINNER

20 person minimum (under 20 people will incur a $35 charge) Dinner selections will be available for a 90-minute period and available after 5pm

TO BUILD A BUFFET:
2 Entrée Selection—Highest Entrée Plus $6PP
3 Entrée Selection—Highest Entrée Plus $10PP

All buffets include choice of salad, entrees, seasonal vegetables, choice of accompaniment, a seasonal dessert, dinner rolls and whipped butter, infused water and unsweetened iced tea

SALADS

- The Caesar–Crisp Romaine, Housemade Croutons, Shaved Parmesan, Creamy Caesar Dressing
- The Garden–Garden Greens Mix, Shaved Carrot, Sliced Cucumber, Grape Tomatoes, Dijon Vinaigrette
- Baby Spinach–Goat Cheese, Slivered Almonds, Dried Cranberries, Sherry-Dijon Vinaigrette

ACCOMPANIMENTS

- Whipped Yukon Gold Potatoes
- Herb-Roasted Baby Red Potatoes
- Classic Wild Rice Pilaf
- Four Cheese Macaroni
- Creamy Polenta with Herbs and Cheese
- Wild Mushroom Risotto

ENTRÉES

All entrées are accompanied by fresh seasonal Provençal roasted vegetables

Entrée prices listed are for (1) plated entrée. To build a buffet see pricing above.

Sea

- Seared Salmon with Dill Citrus Beurre Blanc–$34PP
- Shrimp Scampi over Linguini with Lemon-Parsley Butter Sauce–$22PP
- Pan-Seared Mahi Mahi with Tropical Salsa –Market Price
- Seared Red Grouper with Roasted Tomato Beurre Blanc–Market Price
- Sesame Crusted Tuna with Orange-Ginger Glaze–$36PP

Poultry

- Herb-Grilled Chicken Breast with Charred Lemon and Rosemary Cream Sauce–$25PP
- Grilled Chicken Breast with Wild Mushroom and Port Wine Sauce–$26PP

Land

- Grilled Flat-Iron Steak with Demi-Glace–$30PP
- Braised Root Beer Short Rib–$34PP
- Rack of Lamb with Rosemary-Sherry Reduction–$45PP
- Grilled Filet of Beef with 5-Peppercorn Glaze–$36PP
- New York Strip with Roasted Shallot Jus–$34PP
- Peppercorn Crusted Pork Tenderloin with Apple-Brandy Jus–$28PP

Veg

- Butternut Squash Ravioli with Sage-Brown Butter Sauce–$20PP
- Penne Pasta with Pesto Sauce and Fresh Vegetables–$22PP

DINNERTIME EXTRAS

APPETIZERS

(These options are additions to a Plated Dinner Menu)

- Savory Onion Tartlet with Crumbled Bacon and Balsamic Drizzle–$8PP
- Fresh Mozzarella with Garden Tomatoes and Baby Basil, Aged Balsamic Vinegar, and Extra Virgin Olive Oil–$10PP
- Oven Roasted Asparagus with Egg, Shaved Pecorino, Roasted Artichoke and Sherry Vinaigrette–$12PP
- Shrimp Cocktail with Traditional Cocktail Sauce–$15PP

CHEF ATTENDED STATIONS

(All Action Stations will be subject to a $100 Attendant Fee)

- Slow-Roasted Prime Rib with Au Jus, Creamy Horseradish, Dijon-Herb Crust–$25PP
- Whole-Roasted Angus Beef Tenderloin with Garlic Aioli–$28PP
- Boneless Turkey Breast with Natural Gravy, Cranberry Mayo–$19PP
- Baked Country Ham with Raisin Sauce–$17PP

All menus and prices are subject to change without notice. All prices are subject to current applicable sales taxes. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

delicious by design

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