



CATERING MENU

APPETIZERS:

Barbeque Pulled Pork

On cheddar biscuits

Fresh Fruit Bruschetta

Mascarpone cheese topped with fresh fruit on crostini

Rosemary Chicken Strawberry Bruschetta

Thinly sliced chicken drizzled with strawberry dressing on a crostini

Shrimp Cocktail Cups

Assorted Cheese Platter

Mini Quiche

Mini Crab Cakes

SALADS:

Tossed Salad

Iceberg lettuce, tomatoes, cucumbers, carrots, red onion, and peppers

Caesar Salad

Romaine lettuce, parmesan cheese and croutons

Strawberry Mixed Greens

Mixed field greens, sliced strawberries, and candied walnuts

Greek Salad

Iceberg lettuce, tomatoes, cucumbers, olives, red onions, and feta cheese

Crudite Salad

Assorted mixed greens, tomatoes, cucumbers, carrots, red onions, raw broccoli, cauliflower, and mushrooms

Chipotle Chicken Salad

“Build your own salad” with assorted greens, chipotle grilled chicken, mandarin oranges, red onions, avocados, and black beans. Served with roasted green chilies and cilantro dressing

--Add grilled chicken

--Add seared salmon

--Add feta cheese

CLASSIC HOT ENTRÉE MENU**PROTEIN DISHES:****Chicken:****Parmesan**

Breaded, with marinara sauce and topped with mozzarella cheese

Marsala

Sautéed in a sweet Marsala sauce and mushrooms

Piccata

Sautéed and served with lemon and capers

Francese

Egg-battered and sautéed with lemon sauce

Saltimbocca

Tender filets layered with prosciutto and spinach in a sweet sage sauce

Scallopini

Sautéed with artichoke hearts and sundried tomato

Murphy (Hot or Sweet)

With Italian sausage, potatoes, onions and cherry peppers (if hot)

Crispy Tenders with Honey Mustard

Served with honey mustard and barbeque sauce

Buffalo-style Tenders

Sautéed in hot sauce

Stir-fry

Julienned strips of chicken, teriyaki sauce and Asian vegetables

Balsamico

Browned and sautéed in a balsamic sauce

Cacciatore

Sautéed peppers and tomato

Pork:**Breaded Cutlet Scallopini**

Thinly sliced, breaded and cooked to a golden brown

Roasted Sliced Loin

Roasted then sliced and served in a natural au jus

Stuffed Loin

Stuffed with fresh spinach, mozzarella, and herbs

Barbeque Pulled Shoulder

Slow-roasted, hand-pulled and served in a sweet barbecue sauce

Roasted Pernil

Slow-roasted and rubbed with adobo and garlic

Kielbasa and Sauerkraut

Sliced then simmered in tangy sauerkraut

Sausage and Peppers (Hot or Sweet)

Grilled and finished with freshly sautéed red and green peppers and onions

Murphy (Hot or Sweet)

With Italian sausage, potatoes, onions and cherry peppers (if hot)

Sweet and Sour

Crispy cubes of pork loin with pineapple in a sweet and tangy sauce

Beef:

Stuffed Cabbage

Hand-rolled with ground beef and cooked in tomato sauce

Stuffed Peppers

Stuffed with savory ground beef and topped with cheese

Homestyle Meatloaf

Just like mom made, but better

Chili Con Carne (Regular or Spicy)

Texas-style with red bean

Roast Top Round

Sliced and served in natural au jus

Asian Pepper Steak

Julienned strips of beef and assorted peppers in a brown Asian sauce

Asian Beef and Broccoli

Julienned strips of beef and fresh broccoli in a brown Asian sauce

Meatballs Marinara

Hand-rolled and served in marinara

Rigatoni Bolognese

Chunky tomato and red wine-infused meat sauce

Steak Pizzaiola

Thinly sliced and braised in tomato sauce

PASTA STARCH DISHES:

Lasagna

Layers of ricotta, mozzarella cheese, and savory tomato sauce

Lasagna Rollatini

Rolled ricotta and mozzarella cheese topped with savory tomato sauce

Tortellini Alfredo

Cheese-filled pasta in a creamy cheese sauce

Tortellini Pesto

Cheese-filled pasta tossed with basil pesto sauce

Penne à la Vodka

Sautéed prosciutto, lightly spiced tomato and cream sauce

Penne Carbonara

Sautéed pancetta and creamy cheese sauce

Farfalle Primavera

Fresh spring vegetables and a light cream sauce

Baked Ziti

Baked with mozzarella and ricotta cheese

Three Cheese Ravioli Marinara

Cheese-filled pasta with tomato sauce

Spinach Ravioli Cream Sauce

Cheese-filled spinach pasta in a light cream sauce

Pasta Marinara

Your choice of traditional pasta in tomato sauce

Mezze Rigatoni Salsa Fresca

Tossed with fresh plum sauce and basil

Stuffed Shells

Ricotta cheese-filled and baked with tomato sauce

Macaroni and Cheese

American classic with elbow macaroni and cheddar cheese sauce

VEGETARIAN DISHES:**Stir-fried Rice**

Jasmine rice with mixed vegetables in a soy sauce

Rice Pilaf

Sautéed onions, herbs, and chicken stock

Spanish Rice

Rosemary Roasted Red Skin Potatoes

Oven roasted with rosemary garlic and fresh herbs

Mashed Potatoes

Whipped potatoes with butter and cream

Loaded Twice Baked Potato

Refilled potato skins. Served with sour cream, cheddar, and chives

Baked Marinated Vegetable with Risotto

Creamy risotto topped with chunked vegetables

Roasted Vegetables

Oven roasted root vegetables

Steamed Vegetables

Steamed fresh vegetables, a healthy alternative

Grilled Vegetables

Tossed in olive oil, seasoned and grilled to perfection

Eggplant Parmesan

Breaded fried eggplant layered with cheese and tomato

Eggplant Rollatini

Rolled and filled with cheese and topped with tomato sauce

Cavatelli and Broccoli

Tossed in garlic and olive oil sauce

Israeli Couscous

Large pearl pasta tossed with vegetables

DELUXE ENTRÉE MENU**Spinach-stuffed Flounder**

Rolled with spinach and cheese and served in a white wine butter sauce

Flounder Francese

Egg-battered and sautéed with a lemon white wine butter sauce

Shrimp Scampi

Sautéed shrimp in a garlic white wine butter sauce

Grilled Salmon White Wine Sauce

Grilled and topped with a white wine butter sauce

Tilapia Lemon Caper Sauce

Grilled and topped in a lemon butter sauce caper sauce

Cajun Shrimp with Bow Ties and Roasted Vegetables

Sautéed with bow tie pasta and vegetables

Mussels Fra Diavolo

Sautéed in a spicy marinara sauce

Mussels White Wine and Garlic

Sautéed in a garlic and white wine broth

Fried Shrimp

Fried and served with cocktail sauce

Paella

Spanish classic with assorted seafood, chorizo, and yellow rice

Asiago

Chopped spinach and roasted red peppers topped with Asiago cheese

Bourgogne

Tender strips in red wine, mushroom and onion sauce

Braciola

Hand-rolled than braised and served in a tomato sauce

Grilled Flank Steak Au Jus

Marinated till tender and sliced thinly

Brisket

Braised till tender and thinly sliced with oven roasted vegetables

ROLLS:

Dinner Roll

Kaiser Roll

8" Club Roll

PACKAGES:

All packages include dressings, condiments and paper products.

BREAKFAST ITEMS:

Breakfast Sandwiches:

Scrambled egg and cheese with your choice of bacon, sausage or Taylor Ham on a kaiser roll or croissant.

--Add home fries

Breakfast Burrito Wraps:

Scrambled egg, cheese, and potato hot breakfast wraps with your choice of an assortment of bacon, sausage or Taylor Ham wrapped inside each burrito

Fresh Baked Mini Danish Pastries or Bagels

Large Fresh Baked Bagels

Large Fresh Baked Danish Pastries

BREAKFAST PACKAGES:

Quick Start Breakfast:

Assorted flavored yogurt cups, fresh fruit salad, and granola bars

Continental Breakfast:

Seasonal fruit salad and freshly baked miniature muffins, Danish pastries and bagels. Served with cream cheese, butter, and jelly.

Deluxe Hot Breakfast:

Scrambled eggs, home fries, your choice of sausage, bacon or Taylor Ham and either pancakes or french toast. Served with breakfast juices, syrup and butter.

Coffee and Tea Service:

Freshly brewed regular and decaf coffees, assorted traditional teas, milk, half & half and sugars. Served with assorted individual juice bottles.

Office Special:

(Offered Monday through Friday, **11:00 am - 5:00 pm**)

Your choice of two protein dishes, one pasta starch dish or vegetarian dish from the “Classic Hot Entrée Menu” and a choice of tossed or caesar salad

--Substitute one dish from the “Deluxe Entrée Menu” for a slight upcharge

--Add an extra pasta starch or vegetarian dish with our *Office Special Deluxe* package

Cold Sandwich Platter:

Assorted deli sandwiches on sub rolls, rye, and wheat bread. Comes with your choice of coleslaw, potato salad, macaroni salad or chips.

--Upgrade to tricolor pasta salad, German-style red skin potato salad or tossed salad

Deluxe Cold Sandwich Platter:

Assorted deli meat and cold salad sandwiches on sub rolls, rye, and wheat bread. Comes with your choice of coleslaw, potato salad, macaroni salad or chips.

--Upgrade to tricolor pasta salad, German-style red skin potato salad or tossed salad

Wrap Sandwich Platter:

Assorted deli meat, cold salad, and vegetables on white, honey wheat and spinach wraps. Comes with your choice of coleslaw, potato salad, macaroni salad or chips.

--Upgrade to tricolor pasta salad, German-style red skin potato salad or tossed salad

Hot Italian Sub Platter:

Assorted hot pressed subs – meatball, chicken and eggplant parmesan, cheese steak, grilled chicken mozzarella, and grilled vegetable. Comes with your choice of coleslaw, potato salad, macaroni salad or chips.

--Upgrade to tricolor pasta salad, German-style red skin potato salad or tossed salad.

Pressed Panini Platter:

Tuscan chicken with fresh mozzarella, roast beef with cheddar and caramelized onions, turkey with brie and honey mustard, balsamic grilled vegetable and tomato mozzarella caprese with pesto cooked on our panini grill. Comes with your choice of coleslaw, potato salad, macaroni salad or chips.

--Upgrade to tricolor pasta salad, German-style red skin potato salad or tossed salad

Afternoon Snacks:

Choice of any three: assorted fresh baked cookies, freshly baked brownies, assorted chips, granola bars, yogurt cups, fresh fruit pieces, and fresh fruit salad

Bag Lunches:

Assorted 6" cold subs, a bag of chips, fresh piece of fruit, can of soda or bottled water and two fresh baked cookies packaged in individual bags

3-foot and 6-foot Subs:

- American-style
- Italian combo
- Breaded chicken cutlet with roasted peppers and fresh mozzarella

Whole Pizzas:

- Classic 8-slice cheese
- Meat (1 topping)
- Vegetable (2 toppings)
- Gourmet pizza (buffalo chicken, barbecue chicken, and white pizza)

Desserts:

- Assorted fresh baked cookies
- Freshly baked brownies
- Assorted pies
- Gourmet cheesecake
- Fresh fruit salad
- Celebration cakes

Beverages:

- Assorted Snapple tea bottles
- Assorted 20-oz. soda bottles
- Assorted juice bottles
- Whole milk