

Take-Out Catering Menu

Order must be placed at least 48 hours in advance.

Prices subject to change.

Dips:

Fresh Tomato Salsa	\$5 / pint
Hummus	\$10 / pint
White Bean Saute	\$9 / pint

Cold Cut Trays:

Sliced turkey, ham, American, gruyere	15 people \$45
	30 people \$80
Dinner rolls	\$3.50 / dozen

Sandwich Platters:

12 sandwiches on 3" hoagie rolls with bistro slaw	\$35
Kaiser bun with choice of sandwich and tossed salad	\$10 per person

Italian - salami, capicola, fresh mozzarella, roasted red peppers, lettuce, tomato, onion, red wine vinaigrette

Turkey - bacon, gruyere, lettuce, tomato, honey mustard

Smoked salmon - cucumber, lettuce, tomato, cream cheese

Portabella - balsamic roasted portabella mushrooms, fresh mozzarella, pesto mayo

Chicken salad - sun dried tomato, bacon, currants, pecans, lettuce, tomato

Side Dishes:

	Small	Large
	serves 15	serves 30
Pasta salad	\$40	\$55
Gnocchi (Marinara or Alfredo)	\$50	\$80
Asparagus salad	\$35	\$50
Tomato cucumber salad	\$25	\$40
Cole slaw	\$30	\$45
Potato salad	\$30	\$45

Side Dishes:

	Small serves 15	Large serves 30
Peanut noodles	\$35	\$50
Beans almandine	\$15	\$30
Garlic baby carrots	\$15	\$30
Broccoli and carrots	\$15	\$30
Roasted potatoes	\$25	\$40
Mashed potatoes	\$30	\$45
Basmati rice	\$25	\$40
Whipped sweet potatoes	\$30	\$45

Hors d'oeuvres:

Vegetable and cheese tray	\$35 for 35 people
Hummus trio tray	\$20 for 30 people

	price per dozen
Brie and raspberry puff pastry	\$12
Antipasto skewers	\$15
Chicken skewers with peanut sauce	\$12
Chicken Quesadilla	\$12
Duck, blue cheese & walnut tart	\$15
Duck, brie & cranberry quesadilla	\$15
Beef tenderloin on crustini	\$20
Mini beef Wellington	\$20
Sausage stuffed mushrooms	\$12
Smoked salmon flatbread	\$15
Crab stuffed mushrooms	\$15
Scallop wrapped in bacon	\$20
Shrimp cocktail	\$24
Lobster salad on crustini	\$24
Tuna tartar on cucumber	\$21
Mini crab cakes	\$30

*We recommend 5-7 pieces per person if in addition to dinner, and up to 12 pieces per person if hors d'oeuvres only

Entrees:

	prices per 10 people
Tilapia - sautéed and served with tomato caper butter	\$45
Pork tenderloin - hickory rub and raspberry chipotle glaze	\$55
Beef tips - sautéed onions, peppers & mushrooms in a light red wine demi	\$50
Flatbread - grilled with sun dried tomato pesto, feta, mozzarella, prosciutto, marinated red onion	\$40
Chicken florentine - creamy spinach sauce	\$50
Salmon - cedar plank roasted, sun dried tomato encrusted with parmesan herb butter	\$55
Penne alfredo - grilled chicken in a creamy alfredo sauce	\$40
Linguini a la tomato vodka	\$35
Beef tenderloin - with horseradish mayo and dinner rolls	\$80
Crab Cakes - mustard aioli	\$100
Almond Chicken - brie cream sauce	\$45