



## **Good Morning!**

### **Individual Breakfast To Go**

Your Choice of Bagels and Cream Cheese, Muffin and Danish, or Muffin and Donut  
Served with Fruit Salad in a To Go Box complete with Butter and Utensils

**\$6.95 per breakfast**

### **The New York Minute**

A Variety of Freshly Baked Bagels to include Poppy, Cinnamon Raisin, Honey Wheat, Plain, Sesame, Blueberry and Strawberry served with Cream Cheese, Jellies and Sweet Butter

**\$3.95 per person**

### **Traditional Breakfast**

An Assortment of Freshly Baked Muffins to include Cranberry Orange, Blueberry, Apple Spice, and Lemon Poppy served with Sweet Butter and Jam

**\$3.95 per person**

### **Fresh Yogurt and Fruit Parfait**

Fresh Strawberries and Blueberries layered with Vanilla Yogurt Sprinkled with Granola

**\$4.95 per person**

### **Lakeside Breakfast**

The best of our New York Minute and Traditional Breakfasts to include: Freshly Baked Muffins and Bagels, with Cream Cheese, Jellies and Sweet Butter

**\$3.95 per person**

### **Morning Sunrise**

A Variety of our Fresh Baked Muffins, Cherry, Cheese or Blueberry Danish, Chocolate, Plain and Fruit Filled Croissants and Scones, with Sweet Butter and Jellies

**\$4.95 per person**

### **Sliced Fresh Fruit Tray**

Pineapple, Cantaloupe, Honey Dew, Strawberries and Grapes

**\$3.95 additional per person with Any Breakfast**

### **European Tradition**

A Variety of our Fresh Baked Muffins, Fruit Filled Danish served with Sweet Butter and Fresh Sliced Fruit

**\$6.95 per person**

### **Continental Tradition**

Chocolate, Plain, and Fruit-Filled Croissants and Scones and Fresh Sliced Fruit served with Sweet Butter

**\$6.95 per person**

### **Sliced Smoked Salmon with Fresh Bagels**

Delicate Smoked Salmon elegantly displayed with Tomatoes, Cucumbers, Purple Onion, Capers and Lemon Wedges with Cream Cheese Served with Assorted Quartered Bagels to include Onion and "Everything"

**\$12.95 per person**



## ***Ala Carte Breakfast Items***

### **Breakfast Snack Basket**

Assorted Nuts, Granola Bars, Nutri-grain Bars, Fig Newtons, Apples and Bananas

***\$3.95 per person***

### **Dannon Low Fat Yogurt Cup**

Strawberry, Blueberry, Peach

***\$2.50 per person***

### **Kellogg's Cereal Cups with Milk**

Frosted Flakes, Cinnamon Toast Crunch and Special K served with Half Pint 2% Milk

***\$3.95 per person***

### **One Dozen Assorted Donuts**

***\$13.95 per dozen***

### **Whole Fruit Basket**

Bananas, Oranges, Pears, Apples, Grapes

***\$1.95 per person***

## ***Beverages***

### **Tropicana Juices**

Tropicana Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice

***\$1.95 per bottle***

### **Starbucks Frappuccino**

served ice cold  
Mocha, Coffee, or Vanilla

***\$3.25 per bottle***

### **Mystic Juices**

Mango Carrot, Orange Mango, Kiwi Strawberry

***\$2.25 per bottle***

### **Bottled Water**

***\$1.50 per bottle***

### **Half Pint Milk Cartons**

Whole, 2%, Fat Free

***\$1.50***

### **Regular and Decaffeinated Coffee**

#### **Regular, Decaffeinated or Herbal Tea**

Includes Sugar, Sugar Substitutes, Creamers, Cups, Napkins

***\$21.95 per Air pot (10 cups)***

***\$47.95 per Small Urn (30 cups)***

***\$69.95 per Large Urn (50 Cups)***



## **Hot Breakfast**

### **Omelet Station**

Made to Order

Virginia Ham, Cheddar Cheese, Tomatoes, Onions, Peppers, Bacon, Mushrooms

*\$9.95 per person plus Chef's Fee*

### **Hot Breakfast Bar**

Scrambled Eggs with Cheese, Choice of Bacon or Sausage, and Home Fries

*\$8.25 per person*

### **South of the Border Breakfast**

Breakfast Burritos with Homemade Salsa and Fresh Fruit Display

*\$7.95 per person*

### **Hot Miniature Croissant Sandwiches**

Scrambled Eggs with Cheese

Scrambled Eggs with Bacon and Cheese

Scrambled Eggs with Sausage and Cheese

Also served on an English Muffin or Bagel, upon request

*\$4.95 per sandwich*

### **Deep Dish Gourmet Quiche**

Broccoli and Cheddar, Quiche Lorraine, Spinach served with Fresh Fruit Salad

*\$10.95 per slice*

### **Salsa Strata**

Sliced French Bread layered with Sautéed Peppers, Onions, Tomatoes, Monterey Jack and Cheddar Cheese. Baked into an Egg Custard, sprinkled with Cilantro

*\$6.95 per person*

### **Sausage and Cheddar Strata**

Toasted Brioche, Breakfast Sausage and Sharp Cheddar Smothered with Eggs and Milk, served warm garnished with Fresh Parsley

*\$6.95 per person*

### **Fresh Fruit Salad**

Pineapple, Cantaloupe, Honey Dew, Strawberries and Grapes

*\$3.95 additional per person with any breakfast*

*All Hot Breakfast Buffets will be delivered hot in a disposable casserole pan or in a Chafing Dish for an additional charge.*

*Disposable Paper Products available for \$1.25 per person.*

*Delivery and Pick up charges apply, depending on your location.*



## **Hot Entrees**

### **Mediterranean Chicken Roulade with Sundried Tomatoes and Chevre**

Orzo "Risotto" with Fresh Herbs  
Sugar Snap Peas and Julienne Carrots

**\$15.95**

### **Sesame Crusted Salmon Filet with Wasabi Cream**

Tropical Coconut Rice  
Stir Fried Broccoli and Red Pepper

**\$16.95**

### **Herb and Garlic Sliced Beef Tenderloin with Horseradish Cream and Miniature Dinner Rolls**

Redskin Mashed Potatoes  
Seasonal Vegetable Medley

**\$30.95**

### **Rosemary London Broil with Softly Simmered Onions and Peppers**

Red and White New Potatoes in Blue Cheese Butter  
Matchstick Vegetables with Tarragon Butter

**\$17.95**

### **Old Fashioned Meatloaf with Mushroom Gravy**

Garlic Mashed Russet Potatoes  
Green Beans Almandine

**\$15.95**

### **Two Hearts Chicken**

Sautéed Chicken Breast pieces with Hearts of Palm, Artichoke Hearts in a Swiss Cream Sauce  
Confetti Rice Pilaf  
Carrot Coins with Dill

**\$15.95**

### **Maryland Crab Cakes with Spicy Tartar Sauce**

Oven Roasted Red Potatoes with Olive Oil, Rosemary and Sea Salt  
Fresh Corn and Tomato Salad

**\$21.95 Single, \$25.95 Double**

### **Roasted Herb Chicken Breast with Mango Salsa**

Caribbean Basmati Rice  
Mixed Greens with Raspberries, Papaya, Hearts of Palm and Raspberry Vinaigrette

**\$15.95**

### **Flank Steak Roulade with Parmesan Spinach Stuffing and Roasted Red Peppers**

Sage and Cheddar Potatoes Au Gratin  
Traditional Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressings

**\$17.95**



### **Italian Entrees**

#### **Chicken Piccata with a Lemon Caper Sauce**

Bowtie Pasta with Basil Marinara and Parmesan

**\$15.95**

#### **Chicken Marsala with Mushrooms in a Marsala Wine Sauce**

Bowtie Pasta with Basil Marinara

**\$15.95**

#### **Stuffed Salmon Filet with Spinach, Roasted Red Peppers and Goat Cheese**

Penne Rosa in a Fresh Marinara with a touch of Cream Sauce

**\$16.95**

### **Hot Pastas**

#### **Gemelli Pasta with Marinara Sauce**

with Artichoke Hearts, Calamata Olives and Hearts of Palm Sprinkled with Feta Cheese

#### **Meat Lasagna**

Ground Beef and Ricotta

#### **Eggplant Parmesan Lasagna**

Ricotta and Basil Marinara

#### **Penne Florentine with Chicken**

Garlic and Oil Sauce with Spinach and Mushrooms

#### **Pasta Pomodoro**

Fresh Light Plum Tomato Sauce with Fresh Basil

#### **Penne Allegro**

Creamy Tomato Sauce with Grilled Chicken

#### **Roasted Vegetable Lasagna**

Roasted Zucchini, Summer Squash, Carrots, Peppers and Onions

#### **Ravioli Modenese**

Miniature Cheese Ravioli in Tomato Sauce with a Touch of Cream

#### **Cheese Tortellini**

Herb Cream Sauce garnished with Roasted Peppers and Pinenuts

*All Pasta Dishes \$13.95 per person*

*All Italian Style Entrée and Pasta Dishes served with a Basket of Bread & Rolls  
and a House Salad with our Homemade Italian Dressing*



## ***Luncheon Time!***

### ***House Specialty Sandwiches***

Grilled Chicken, Pepper Jack Cheese, Salsa Avocado Dressing on Flatbread  
Blue Cheese Turkey Wrap with Walnuts and Cranberries on a Flour Tortilla  
Roast Beef, Cheddar and Horseradish Cream on a Hero  
Corned Beef and Pastrami on Rye with Swiss Cheese and Cole Slaw  
Mozzarella, Tomato and Pesto on Flatbread  
Chicken Salad Ole with Pepper Jack Cheese on Sourdough  
Virginia Baked Ham and Muenster on a Butter Croissant with Honey Mustard

***\$8.95 per person***

### ***Assorted Wrap Sandwiches***

#### ***Buffalo Chicken Wrap***

Crunchy Chicken Strips, Spicy Buffalo Wing Sauce, Ranch Dressing, Mixed Greens, Chopped Tomato

#### ***Green Apple Tuna Wrap***

Fresh Tuna Salad with chopped Green Apples and Swiss Cheese

#### ***Grilled Chicken Caesar Wrap***

Marinated Chicken Breast with Caesar Salad and Parmesan

#### ***Fresh Veggie Wrap***

Marinated Fresh Veggies with Feta Cheese, Lettuce and Tomato

#### ***Italian Wrap***

Salami, Capicola, Provolone, Black Olives, Roasted Red Peppers, Green Peppers and Lettuce with Balsamic Vinaigrette

#### ***Turkey Club Wrap***

Turkey, Bacon, Swiss, Lettuce, Tomato and Mayonnaise

#### ***Greek Chicken Wrap***

Chicken Breast, Feta, Olives, Lettuce, Tomato, Purple Onion, Artichoke Hearts with Balsamic Vinaigrette

***\$8.50 per person***

### ***Assorted Deli Sandwiches***

An Assortment of Lean Medium Rare Roast Beef, Roasted Turkey Breast, Virginia Ham  
Italian Hero, Tuna Salad, Chicken Salad on our Fresh Deli Breads  
with Assorted Cheeses, Lettuce and Tomato and sides of Mayonnaise and Mustard

***\$7.95 per person***

***Served on a Hero or Croissant for an additional \$.95***

### ***Flatbread Sandwiches***

***Rosemary Lemon Chicken***-Grilled Chicken with Roasted Peppers and Fresh Mozzarella  
***Zydeco Chicken***-Cajun Spiced Chicken, Pepper Jack Cheese and Creole Mayonnaise  
***Santa Cruz***-Oven Roasted Turkey Breast, Purple Onion, Fresh Avocado and Cream Cheese  
***Greek Chicken***-Grilled Chicken Breast, Lettuce, Tomato and Cucumber Dill Dressing  
***Roasted Veggie***-Fresh Vegetables Roasted with Olive Oil and Herbs with Sundried Tomato Cream  
***The Memphis***- Roast Beef, Purple Onion and Cheddar Cheese with BBQ Mayo

***\$8.50 per person***

*All Sandwich Trays are presented on Disposable Trays ~ Decorative Ceramic and Silver Trays Available at additional cost*



## ***Luncheon Time!***

### **The American Way**

A Meat and Cheese Platter with Roast Beef, Turkey, Ham, Tuna Salad and Chicken Salad  
Provolone, Munster, Cheddar and Swiss, served with fresh Deli Breads and sides of Mayonnaise, Mustard, Lettuce, Tomato, and Deli Pickles

***\$10.95 per person***

### **The “Kosher Style” Way**

Roast Beef, Turkey, Pastrami, Corned Beef, Turkey Pastrami, Tuna Salad and Egg Salad  
Provolone, Munster, Cheddar and Swiss served on fresh Bagels and Deli Breads with sides of Mayonnaise, Mustard, Lettuce, Tomato and Pickles

***\$10.95 per person***

### **Gourmet Salad Bowls**

*(Minimum of 8 People per Salad)*

Thai Beef Salad with Sesame Vinaigrette  
Chunky Egg Salad with Fresh Dill  
Tarragon Chicken Salad with Red Grapes  
Tuna Salad with Granny Smith Apples  
Turkey Salad with Walnuts and Sundried Cranberries  
Chicken Salad with Fresh Corn and Dill  
Served on a Bed of Green Leaf Lettuce with Assorted Silver Dollar Rolls

***\$9.95 per person***

### **Cocktail Sandwiches**

Grilled Herb Chicken Breast and Roasted Pepper  
Mayonnaise on Mini Knot Rolls  
Roast Beef and Rosemary Mayonnaise  
on Mini Croissants  
Roasted Turkey Breast with Cranberry Mayonnaise  
on a Miniature Brioche Roll  
Virginia Baked Ham and Honey Butter  
on Sweet Potato Biscuit  
Almond Chicken Salad with Fresh Tarragon  
on Mini Croissants

***Two Sandwiches per person, \$6.95 per person***

### **Delicate Tea Sandwiches**

Roma Tomato, Fresh Mozzarella and Basil Pesto  
on Focaccia Round  
Tarragon Chicken Salad on White with Toasted Almonds  
Lemon Crab Salad on a Brioche Triangle  
Shrimp Canapé with Dill Butter  
Smoked Salmon and Cucumber on a Pumpernickel  
Round with Sesame Seeds  
Roasted Turkey, Cranberry and Walnut Pinwheel

***Two Sandwiches per person, \$6.95 per person***



## ***Ala Carte Luncheon Items***

### **Afternoon Snack Basket**

Assorted Nuts, Granola Bars, Nutri-grain Bars, Fig Newtons, Apples and Bananas

***\$3.95 per person***

### **Whole Fruit Basket**

Bananas, Oranges, Pears, Apples, Grapes

***\$1.95 per person***

### **UTZ Potato Chips**

BBQ, Regular, Sour Cream & Onion and Pretzels

***\$.95 per bag***

### **Tortilla Chips and Homemade Salsa**

***\$1.50 per person***

## ***Beverages***

### **Cold Canned Sodas**

Coke, Diet Coke, Sprite, Sweetened Iced Tea, Ginger Ale

***\$1.50 per can***

### **Starbucks Frappuccino**

served ice cold  
Mocha, Coffee or Vanilla

***\$3.25 per bottle***

### **Bottled Water**

***\$1.50 per bottle***

### **Bottled Perrier**

***\$2.25 per bottle***

### **Bottled Arizona Teas**

Sweet Tea, Energy, Stress, Mandarin Orange, Asian Plum, Raspberry Tea, Green Tea

***\$2.75 per bottle***

### **Stewarts Gourmet Sodas**

Cream, Orange Cream, Root Beer, Grape

***\$2.25 per bottle***



## **Boxed Lunches**

### **House Specialty**

Grilled Chicken, Pepper Jack Cheese, Salsa Avocado Dressing on Flatbread  
Blue Cheese Turkey Wrap with Walnuts and Cranberries on a Flour Tortilla  
Roast Beef, Cheddar and Horseradish Cream on a Hero  
Corned Beef and Pastrami on Rye with Swiss Cheese and Cole Slaw  
Mozzarella, Tomato and Pesto on Flatbread  
Chicken Salad Ole with Pepper Jack Cheese on Sourdough  
Virginia Baked Ham and Muenster on a Butter Croissant with Honey Mustard

*\$11.95 per person*

### **The American**

A choice of Roast Beef, Turkey & Provolone, Ham & Cheese, Tuna Salad,  
Chicken Salad or Vegetarian Pita on our Fresh Deli Breads  
with Lettuce and Tomato and sides of condiments

*\$9.95 per person*

### **Flats and Wraps**

The Best of our Flatbread and Wrap Sandwiches including Buffalo Chicken Wrap, Fresh Veggie Wrap, Grilled  
Chicken Caesar Wrap, Greek Chicken Wrap, Santa Cruz  
The Memphis, Rosemary Lemon Chicken, Zydeco Chicken

*\$10.95 per person*

### **Choice of Side**

Sesame Noodle, Pasta Primavera, New Potato Salad with Dill, Basmati Rice Salad  
or Fresh Fruit Salad

### **Choice of Dessert**

Cookies, Brownies, Blondies, Fruit Salad  
or European Pastry (\$1.00/per person additional)

Choose one Side and One Dessert to accompany your box lunch

*Assorted Canned Cold Sodas and Waters available for \$1.50*

*Please order a minimum of 6 per group. Sandwiches will vary, please select the same sides for each group.*



## **Entrée Salads**

*Served with Fresh Dinner Rolls, Miniature Croissants and Butter*

### **Grilled Chicken Caesar Salad**

Romaine Hearts topped with Chicken Breast, Herb Croutons and Parmesan Cheese with our Homemade Caesar Dressing

***\$8.95 per person***

### **Greek Salad with Grilled Chicken**

Feta Cheese, Artichoke Hearts, Olives, Tomatoes Balsamic Dressing with Sliced Chicken Breast

***\$8.95 per person***

### **Salmon Niciose Salad**

Fresh Salmon Filet with Hard Boiled Egg, Tomato, Calamata Olives and Dijon Vinaigrette

***\$10.95 per person***

### **Buffalo Chicken Salad**

Crunchy Chicken Strips over Mixed Greens with Tomatoes and Cucumbers  
Served with Buffalo-Ranch Dressing

***\$8.95 per person***

### **Cobb Salad**

Sliced Chicken Breast, Bacon, Avocado, Crumbled Egg and Bleu Cheese Mixed Greens with a choice of Ranch Dressing

***\$8.95 per person***

### **Rosemary London Broil Salad**

Chopped Romaine, Fresh Mozzarella, Purple Onion, Tomato with Balsamic Vinaigrette

***\$10.95 per person***

### **Roasted Vegetable Salad**

Zucchini, Summer Squash, Red Peppers, Onions, Carrots over Mixed Greens with Olives and Hummus served with Balsamic Vinaigrette

***\$8.95 per person***

### **Taco Salad**

Individual Mixed Green Salads served in a Fresh Taco Shell with your Choice of Chicken, Chili or Roasted Vegetables served with Tortilla Chips, Salsa and Ranch Dressing

***\$9.95 per person***

### **Oriental Chicken Salad**

Leaf Lettuce, Mandarin Oranges, Sugar Toasted Almonds and Marinated Chicken with Almond Vinaigrette

***\$8.95 per person***

*A minimum of 6 per group*

*All of our salads are also available presented on Disposable, Ceramic or Silver Trays for an additional cost*



## ***Snack Time!***

### **Mediterranean Display**

Tomato Basil Bruschetta, Calamata Olive Tapenade,  
roasted Red Pepper Hummus  
served with Toasted Pita Triangles and French Bread Slices

***\$6.00 per person***

### **Vegetable Display**

Carrots, Celery, Cherry Tomatoes, Cucumbers, Broccoli and Cauliflower served with Fresh Herb Dip

***\$2.75 per person***

### **Cheese and Cracker Tray**

A display of Sliced Swiss, Muenster, Cheddar and Provolone Cheeses served with Assorted Crackers

***\$3.50 per person***

### **Sliced Fresh Fruit Display**

A seasonal assortment of Pineapple, Grapes, Berries,  
Melons, Mangos  
Sliced and served Beautifully Garnished

***\$4.95 per person***

### **Seven Layer Dip**

Guacamole, Sour Cream, Salsa, Cheddar, Olives,  
Refried Beans, Scallions  
served with Tortilla Chips

***\$4.95 per person***

### **Savory Fiesta Cheesecake**

Monterey Jack, Green Chilies, Cream Cheese, Olives  
and Tomatoes served with Tortilla Chips

***\$95.00 per cheesecake***

### **Whole Baked Brie**

with Raspberries and Pecans served with Water Crackers

***\$95.00 per cheese wheel***

### **International Cheese and Fruit Tray**

A Selection of International Cheeses to include Huntsman Cheddar, Sage Derby, French Brie and Creamy Chevre arranged with Seasonal Fruit served with Water Crackers

***\$5.95 per person***

### **Asparagus and Baby Carrot Crudités**

with Mango Curry Dip

***\$5.95 per person***

### **Crab and Artichoke Dip**

with Fresh Bread Slices

***\$125.00 (serves 25-30)***

### **Roasted Red Pepper Hummus**

with Pita Triangles

***\$2.25 per person***

*All of the above items can be enhanced by our ceramic trays or baskets*



## *Hors d'Oeuvres*

### **Smoked Chicken Filo Flower**

a crispy pastry filled with Smoked Chicken and Chilies

*\$2.95 per piece*

### **Lobster Filo Triangle**

*\$3.95 per piece*

### **Miniature Maryland Crab Cake**

with "Spicy" Tartar Sauce

*\$2.50 per piece*

### **Brie, Almond, Pear Purse in a Crispy Filo Package**

*\$2.95 per piece*

### **Parmesan Artichoke Hearts**

Stuffed with Chevre (Goat Cheese)

*\$2.50 per piece*

### **Artichoke and Parmesan Phyllo Triangle**

*\$2.50 per piece*

### **Sun-Dried Tomato Pinwheel**

with Monterey Jack and Chevre rolled into a Tortilla

*\$1.95 per piece*

### **Tricolored Fiesta Trumpet**

Tortilla stuffed with Sweet Corn, Monterey Jack and Cilantro

*\$2.50 per piece*

### **Beef Tenderloin Rumaki**

Beef Tenderloin, Water Chestnut and Scallion wrapped in Applewood smoked Bacon

*\$2.50 per piece*

### **Crispy Shrimp with Asian Dipping Sauce**

*\$2.75 per piece*

### **Miniature Chicken Parmesan Skewer**

with Creamy Marinara Dipping Sauce

*\$2.25 per piece*

### **Chicken and Vegetable Potsticker**

with Soy Dipping Sauce

*\$1.95 per piece*

### **Miniature Teriyaki Meatball on a Natural Bamboo Skewer**

*\$1.50 per piece*

### **Sesame Chicken Skewer**

with Asian Dipping Sauce

*\$2.25 per piece*

### **Ginger Chicken Bacon Bites**

Chicken Breast Marinated in Fresh Ginger and Garlic,  
Wrapped in Applewood Smoked Bacon

*\$2.50 per piece*



## Hors d'Oeuvres

**Teriyaki Salmon "Lollipop"**  
with Apricot Dipping Sauce  
*\$2.50 per piece*

**Pistachio Chicken Skewer**  
with Dijon Dipping Sauce  
*\$2.50 per piece*

**Indonesian Chicken Skewer**  
with Peanut Dipping Sauce  
*\$2.50 per piece*

**Miniature Beef Wellington**  
Beef Tenderloin and Mushroom Duxelle  
wrapped with Buttery Puff Pastry  
*\$2.95 per piece*

**Asparagus Canapé wrapped with Smoked Salmon**  
on a Rosemary Focaccia Round  
*\$2.50 per piece*

**Spicy Pecan Crusted Chicken Skewers**  
with a Honey Mustard Tarragon Sauce  
*\$2.50 per piece*

**Jumbo Sausage Stuffed Mushroom Caps**  
*\$3.25 per piece*

**Antipasto Kabob with Lemon Parmesan Dip**  
Skewered Red, Green and White Cheese Tortellini  
with Roasted Pepper and Sundried Tomato  
*\$1.95 per piece*

**Teriyaki Beef Satay with Asian Dipping Sauce**  
Skewered Marinated Flank Steak  
*\$2.75 per piece*

**Ginger Beef Skewer with a Peanut Dipping Sauce**  
Ginger and Garlic Marinated Flank Steak  
*\$2.75 per piece*

**Miniature Chicken Wellington**  
Chicken Breast and Mushroom Duxelle  
wrapped with Buttery Puff Pastry  
*\$2.95 per piece*

**Grilled Baby Rosemary Lamb Chops**  
Served with a Mint Sauce  
*\$6.95 per piece*

**Scallops wrapped in Applewood Smoked Bacon**  
*\$3.25 per piece*

**Coconut Shrimp**  
with Orange Ginger Dipping Sauce  
*\$3.25 per piece*



## **Side Salads**

**Caesar Salad with Croutons and Fresh Parmesan**

**Traditional Mixed Green Salad – with Balsamic Vinaigrette and Ranch on side**

**Pasta Primavera**

with Fresh Seasonal Vegetables in Italian Vinaigrette

**New Potato Salad with Fresh Dill**

**Homemade Cole Slaw**

**Sesame Noodles**

***\$2.95 per person***

**Orzo Pasta Salad with Grape Tomatoes and Feta Cheese**

**Mixed Greens with Mandarin Oranges and Almonds**

**Red, White and Bleu Potato Salad**

**Basmati Rice Salad with Tarragon and Pistachios**

**Jicama Pasta Salad with Cilantro Vinaigrette**

**Mixed Greens with Strawberries, Bleu Cheese, Pecans, Sweet Balsamic Dressing**

**Fresh Corn and Tomato Salad with Cumin**

**Greek Salad with Feta Cheese and Olives with Homemade Dressing**

**Mixed Greens with Raspberries, Hearts of Palm and Mango with Raspberry Vinaigrette**

***\$3.25 per person***

**Penne Pasta Salad with Baby Shrimp and Diced Tomatoes in a Dijon Vinaigrette**

**Red and Yellow Tomato Salad with Feta and Calamata Olives**

**Roasted Vegetable Salad**

**Mozzarella and Tomato Salad with Fresh Basil**

***\$3.95 per person***



## ***Dessert Trays***

### **Sweet Shots**

Miniature Favorites to include Lemon Blueberry, Chocolate Mousse, Raspberry Cheesecake in a disposable Shot Glass with a miniature spoon

*\$2.95 per shot*

### **Cookie Tray**

Assorted Fresh Baked Cookies:  
Chocolate Chip, Peanut Butter, Double Chocolate, Oatmeal-Raisin and White Chocolate Macadamia Nut

*\$2.50 per person*

### **Bar Cookie Tray**

Assorted Fresh Baked Bar Desserts:  
Pecan Brownies, Blondies, Chocolate Chip Brownies, Cheesecake Brownies, Turtle Bars, Fantasy Bars, Lemon Bars, Raspberry Crumb

*\$2.95 per person*

### **Cheese Cake Tray**

New York Style Cheese Cake served with Fresh Berries

*\$5.95 per person*

### **Miniature European Pastries**

Chocolate or Vanilla Napoleons, Tiramisu, Apple Tarts, Fresh Fruit Tarts, Éclairs or Cream Puffs

*\$2.95 per piece*

### **Special Occasion Cakes**

Flavored Cakes and Pies for your Business Celebration

*Contact our Account Representative for Pricing and Sizes*

### **Chocolate Covered Strawberries**

White and Dark Chocolate Covered Strawberries

*\$1.50 per piece, in season*

### **Fresh Fruit and Chocolate Display**

An abundance of Sweet Strawberries, Cantaloupe, Pineapple and Grapes displayed with Warm Chocolate Fondue

*\$4.95 per person*

### **Make Your Own Sundae Bar**

Three Flavors of Premium Ice Cream and Toppings  
Let us know how many people and we will bring everything

*ask about pricing*



### Minimum Orders and Delivery Charges

We require at least 24 hours notice for parties of less than eight people. At least 48 hours notice is required for all parties of 8 or more. Normal charges are made for delivery and other services, depending upon your individual requirements and location.

### Prices

Because of changes in market prices, prices quoted are subject to change without notice. We will confirm prices with you when you place your order. Because the equipment and service needs vary for each customer; equipment and service are priced accordingly.

### Payment

Payment in full is expected at time of service unless other arrangements are made at the time you place your order. Business accounts are available. Please discuss this with one of our staff members.

### Cancellation Policy

A charge of 40% will be assessed to all orders that are not canceled 72 hours prior to delivery time.

### Equipment Policy

The customer will be responsible for returning all equipment (baskets, silver trays, bowls, serving utensils, etc.) to The Purple Onion Catering Company on the following day; unless other arrangements are made at the time you place your order. There will be a charge to the customer for any equipment not returned or any damaged equipment. All items will be priced accordingly.

*Thank you for your patronage.*