

# READY TO EAT

## Catering

### Hors d'Oeuvres

#### Warm Selections

Skewered Caramel-Lemongrass Asian Chicken  
 Sesame Lamb Kebabs with Cucumber Mint Dip  
 Beef Brochettes with Sesame-Soy Glaze  
 Corn Cakes with Goat Cheese & Tomato Salsa  
 Risotto Cakes with Wild Mushrooms  
 Old Fashioned Crab Cakes with Tartar Sauce  
 Bacon-Wrapped Sea Scallop Brochettes  
 Potato Pancakes with Salmon Caviar  
 Sweet Potato Pancakes with BBQ Loin of Pork  
 Mushroom Quesadillas with Jalapeño & Cheddar  
 Mushroom Paté Puffs  
 Tomato & Cranberry Confit with Blue Cheese in Phyllo  
 Spanakopita  
 Four-Cheese & Roasted Garlic Puffs  
 Classic "Pigs-in-a-Blanket"  
 Spring Rolls  
 Spicy Crab Rolls  
 Toasted Pecan & Squash Puffs  
 Rustic White Bean & Roasted Tomato Puff  
 Mushroom Truffle Risotto in Crisp Phyllo Flower  
 Roquefort & Mascarpone Bundle  
 Fresh Chèvre & Artichoke Pastry Flower  
 \$22.00 Per Dozen / minimum two dozen any item

#### Cold Selections

Curried Chicken Salad in Phyllo  
 Smoked Salmon Tea Sandwich with Dill Butter  
 Ratatouille Tartlets  
 Mini-Mozzarella with Sun Dried Tomato & Basil  
 Curried Shrimp Tartlets  
 Asparagus Prosciutto Rolls  
 Goat Cheese, Pesto & Sun Dried Tomato Bouchées  
 Beef Filet with Roasted Red Pepper Sauce on Crostini  
 Tuna Tartare on Endive Leaves  
 Assorted Tea Sandwiches  
 \$22.00 Per Dozen / minimum two dozen any item

### Platters

#### Cheese Platter

Brie, Cheddar, Goat Cheese, Gruyère & Stilton  
 with Grapes & Assorted Crackers  
 \$3.75 Per Person / for six or more

#### Crudité Platter

Beets, Broccoli, Carrots, Cauliflower, Celery  
 & Green Beans with Blue Cheese Dip  
 \$40.00 / serves up to thirty

#### Classic Shrimp Cocktail Platter

Large Peeled Shrimp  
 with Spicy Cocktail Sauce & Lemon Wedges  
 \$25.00 Per Dozen / minimum two dozen

#### Antipasto Platter

Prosciutto, Assorted Salami, Roasted Red Peppers,  
 Artichokes, Olives, Provolone & Bread  
 \$4.25 Per Person / for six or more

#### Seasonal Fruit Platter

Melon, Pineapple, Strawberries, Grapes & Kiwi  
 \$3.75 Per Person / for six or more

#### Dips & Chips

Hummus & Toasted Pita Chips  
 \$3.00 Per Person / for six or more

Tomato Salsa & Corn Chips  
 \$3.50 Per Person / for six or more

Guacamole & Blue Corn Chips  
 \$4.00 Per Person / for six or more

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## Catering

### Buffets

#### Ready To Eat Buffet

*Includes Choice of Two Entrées*

*Includes Choice of Three Side Dishes at Right*

Grilled Salmon with Cucumber, Dill & Yogurt Sauce (cold)

Grilled Breast of Chicken  
with Herbs of Provence & Roasted Red Pepper Sauce (cold)

Chicken Marsala with Mushrooms (served hot)

Tuscan Chicken w/Fennel & Artichokes (served hot)

\$16.50 Per Person / for six or more

\$18.50 Per Person with Hot Entrée / for six or more

#### Deluxe Buffet

*Includes Choice of Two Entrées*

*Includes Choice of Three Side Dishes at Right*

Grilled Sirloin Tips with Horseradish Mayonnaise or  
Lemongrass-Caramel Glaze

Grilled Marinated Breast of Chicken  
with Roasted Red Pepper Mayonnaise

Grilled Salmon with Cucumber, Dill & Yogurt Sauce

Sautéed Shrimp with Lemon, Capers & Parsley

\$19.00 Per Person / for six or more

#### Fancy Buffet

*Includes Choice of Two Entrées*

*Includes Choice of Three Side Dishes at Right*

Filet of Beef with Lemongrass-Caramel Glaze

Grilled Baby Lamb Chops with Oregano & Lemon

Sautéed Shrimp with Green Peppercorns, Shallots & Brandy

Grilled Salmon  
with Green Goddess or Cucumber, Dill & Yogurt Sauce

\$22.00 Per Person / for six or more

#### Staff Meeting

*Includes Choice of Two Entrées*

*Includes Choice of Three Side Dishes at Right*

Grilled Breast of Chicken

Curried Chicken Salad with Apples & Golden Raisins

Curried Baby Shrimp Salad with Scallions

Salmon Salad with Cucumber, Dill & Yogurt Sauce

\$16.00 Per Person / for six or more

### Side Dishes

Penne Pesto with Sun Dried Tomatoes & Mozzarella

Farfalle w/Spinach, Mushrooms, Garlic & Balsamic Vinaigrette

Farfalle with Spinach, Sun Dried Tomatoes, Feta & Pinenuts

Fusilli with Sun Dried Tomatoes, Olives & Feta

Fusilli Puttanesca with Olives, Red Onion, Capers & Tomato

Penne with Tomato, Basil & White Beans

Elbow Macaroni with Corn, Peppers & Cilantro

Sesame Chinese Noodles

Couscous with Dried Cranberries, Wheatberries & Mint

Chickpeas & Orzo with Mint & Scallions

Wild Rice & Orzo with Dried Cranberries & Pinenuts

Red Bliss Potato Salad with Mustard Dill Vinaigrette

Roasted Yukon Gold Potatoes

Roasted Sweet Potatoes

Field Greens, Tomato & Cucumber with Balsamic Vinaigrette

Beets, Orange Slices & Red Onion with Raspberry Vinaigrette

Candied Orange Carrots

Grilled Zucchini & Eggplant with Roasted Red Pepper

Broccoli with Roasted Red Pepper

Roasted Brussels Sprouts

Green Beans with Shallots & Almonds

### Vegetarian Entrée Option

Eggplant Rollatini

Tofu Grilled with Herbs of Provence

Spinach & Roasted Garlic Ravioli

Pasta Baked with Vegetables & Marinara

Add Rolls & Butter, \$1.00 Per Person

Add Plasticware & Napkins, \$1.00 Per Person

# READY TO EAT

## Catering

4Q09

### Working Lunch

One Sandwich Per Person, Cut in Half  
From Sandwich Selection Below  
Plus Choice of Three Side Dishes from Previous Page

\$14.50 Per Person / for six or more

### Sandwiches

One Sandwich Per Person, Cut in Half

Herb-Roasted Breast of Turkey & Arugula  
with Cranberry Dressing on Pumpnickel

Grilled Mixed Vegetables  
with Olive Paste & Hummus on Baguette

Tuna Salad  
with Mixed Greens on Onion Brioche Roll

Grilled Breast of Chicken & Arugula  
with Roasted Red Pepper Dressing on Baguette

Black Forest Ham & Brie  
with Honey Mustard on Sourdough

Roast Beef & Slaw  
with Russian Dressing on Rye

Smoked Mozzarella & Tomato  
with Pesto on Ciabatta

Turkey Club  
with Bacon, Lettuce & Roasted Red Pepper on Rye

Genoa Salami, Prosciutto & Provolone  
with Italian Vinaigrette on Ciabatta

Smoked Turkey & Munster  
with Mango Chutney Mayonnaise on Sourdough

Roast Chicken Breast, Alfalfa Sprouts & Sliced Apples  
with Brie Chutney on 8-Grain Bread

Roast Turkey, Black Bean, Roasted Red Pepper, Cheddar &  
Shredded Romaine w/Chipotle Mayonnaise, Red Pepper Wrap

Chicken Caesar Salad in Caesar Wrap

Curried Chicken Salad  
with Apples & Raisins in Spinach Wrap

Mortadella, Prosciutto, Mozzarella, Tomato & Basil  
on Whole Wheat Baguette

Avocado, Black Bean, Roasted Red Pepper & Cheddar  
with Chipotle Mayonnaise in Black Bean Wrap

\$7.75 Per Person / for six or more

\$1.50 Add a Bag of Chips

### Composed Salads

For Six or More of Any Selection  
Includes Roll & Butter

Grilled Chicken Caesar Salad: Grilled Chicken, Romaine,  
Croutons & Parmesan with Caesar Dressing

Grilled Vegetable Salad: Grilled Zucchini, Eggplant, Roasted  
Red Pepper, Olives, Hummus & Greens with Red Wine  
Vinaigrette

\$10.00 Per Person

Cobb Salad: Grilled Chicken, Bacon, Avocado, Hard  
Boiled Egg, Tomato & Greens with  
Blue Cheese Dressing

Greek Salad: Grilled Chicken, Cucumber, Tomato, Feta, Black  
Olives, Chickpeas & Greens with Lemon Oregano Vinaigrette

Chinese Chicken Salad: Roast Chicken, Bean Sprouts,  
Cucumbers, Carrots, Peanuts and Baby Spinach on  
Sesame Noodles

Smoked Turkey Salad: Smoked Turkey, Brie, Sun Dried Tomato  
& Arugula with Honey Mustard Dressing

Niçoise Salad: Tuna, Green Beans, Beets, Potato, Tomato,  
Egg, Olives, Anchovy & Greens with Lemon Oregano Vinaigrette

\$11.00 Per Person

Atlantic Salad: Grilled Atlantic Salmon, Baby Spinach,  
Hard Boiled Egg, Goat Cheese, Onions & Walnuts with  
Curried Yogurt Dressing

Madras Salad: Curried Shrimp, Avocado, Orange & Greens  
with Curried Yogurt Dressing

Thai Steak Salad: Thai-Spiced Beef, Cucumbers, Tomato  
& Shredded Carrots on a Bed of Rice Noodles

Seafood Avocado Salad: Shrimp, Calamari, Avocado & Greens  
with Lemon Vinaigrette (Seasonal)

\$12.00 Per Person

Add Rolls & Butter, \$1.00 Per Person

Add Plasticware & Napkins, \$1.00 Per Person

# Catering

## Deserts

### Ready To Eat Desert Platter

*Two Cookies and One Brownie Per Person*

- Chocolate Chip Cookies
- Double Chocolate Cookies
- White Chocolate & Cranberry Cookies
- Mini-Brownies with Walnuts

\$2.75 Per Person / for six or more

### Deluxe Platter

- Assortment of Cookies
- Mini-Brownies with Walnuts
- Mini-Raspberry Cheese Bars
- Mini-Lemon Squares

\$3.75 Per Person / for six or more of any item

### Fancy Platter

- Chocolate-Dipped Strawberry
- Lemon Curd Tartlet
- Chocolate Truffle Tartlet

\$5.25 Per Person / for six or more of any item

### Seasonal Fruit Platter

Melon, Pineapple, Strawberries, Grapes & Kiwi

\$3.75 Per Person / for six or more

### Strawberries

Chocolate-Dipped Strawberries

Market Price / By the Dozen / Seasonal

### Pastries

- Chocolate or Raspberry Rugelach
- Chocolate-Dipped Macaroons
- Chocolate-Dipped Linzer Hearts

\$1.50 Per Piece

### Beverages

- Coffee \$2.00 Per Person / for ten or more
- Tea \$1.50 Per Person / for ten or more
- Orange Juice \$1.50 Per Person / for six or more
- Disposable Carton \$5.00 Per Carton / serves ten or more

## Breakfast

### Continental Platter

Mini-Muffins, Mini-Croissants, Mini-Bagels & Mini-Danish Butter, Cream Cheese & Assorted Jams

\$4.50 Per Person / for six or more

### Yogurt w/Granola & Fresh Berries

\$4.50 Per Person / for six or more

### Seasonal Fruit Salad or Platter

Melon, Pineapple, Strawberries, Grapes & Kiwi

\$3.95 Per Person for Salad / for six or more

\$3.75 Per Person for Platter / for six or more

### Egg Wraps

- Scrambled Eggs with Bacon
- Scrambled Western with Ham
- Eggwhite with Peppers & Onion

\$4.25 Per Person / for six or more of any item

### Frittatas

- Peppers, Onions & Potato
- Spinach, Mushrooms & Goat Cheese

\$4.25 Per Person / for six or more of any item

### Individual Quiches

- Mushroom, Spinach & Gruyère
- Basil, Tomato & Mozzarella
- Broccoli, Red Pepper & Cheddar

\$5.00 Per Person / for six or more of any item

### Egg Salad with Dill

\$3.95 Per Person / for six or more

### Smoked Salmon Sandwiches

Mini-Bagel Sandwich with Smoked Salmon & Cream Cheese

\$3.95 Per Person / for six or more

### Smoked Salmon Platter

Sliced Smoked Salmon on a Platter

Platter of Mini-Bagels, Sliced Red Onion, Capers & Lemon

\$7.50 Per Person / for six or more