

Drop Off or Pick Up Menu

Disposable Half 4" Deep and Full 4" Tray Prices

Disposable Chaffers & Platters, Serving Utensils, High End Disposables Eat-ware
Included

CLIENT: Will Provide Tables, Table Clothes & Beverages

Hot Disposable Chaffer's

Garlic Bread 1/2 \$17 Full \$32

Gourmet Sausage with Italian Long Hot Peppers, Tri-Peppers & Onions 1/2 \$60 Full \$110

Homemade Lasagna 1/2 \$55 Full \$95

"Penne Ala Vodka" Diced Tomato, Red Onion, Basil & Oregano 1/2 \$55 Full \$ 99

Guava Ginger-Lime Barbecue Baby Back Ribs Full \$145

Hells Hot Wings Serrano - Fresno Pepper Halo's with Blue Cheese, Buttermilk Ranch, Celery
and Carrots 1/2 \$69 Full \$135

Ginger Orange Honey Habanero Boneless Wings with Blue Cheese, Buttermilk Ranch, Celery
and Carrots \$60 Full \$115

Chicken Marsala & Chives Full \$129

Pulled Wasabi Pineapple Barbecue Chicken Sandwiches 1/2 \$65 Full \$129

Ancho Honey Pulled Barbecue Pork Sandwiches 1/2 \$65 Full \$129

Beef Brisket with Rosemary Demi-Glaze Gravy 1/2 \$69 Full \$ 138

Spicy Chili Con Carne 1/2 \$ 55 Full \$99

Vegetarian 5 Bean Chili \$55 Full \$90

Spinach and Artichoke Dip with Tortilla Chips 1/2 \$ 49 Full 96

Crème Brûlée French Toast with Strawberry-Blueberry Maple Compote Micro Mint

Exotic Mushroom Risotto with Truffle Oil and Chives

Crostini Truffle Shallot Butter with Baby Spinach, Exotic Mushrooms, Tri-pepper Ring,
Shredded Parmigian

Filet Mignon Bites with Tri-Peppers, Red Onions, Sliced Italian Long Hot Peppers & Garlic
Bread

Merlot Glazed Pulled Beef Tacos, Queso with Southwest Slaw

Ancho & Chipotle Pulled Chicken Tacos with Nappa Slaw, Shredded Monterey Jack & Cheddar
Cheese

Spicy Italian Sausage & Brussel Sprout Risotto

Thai Cashew Chicken with Toasted Coconut & Chives

Spinach and Blue Claw Crab Dip with Tortilla Chips

Three Cheese Tortellini with Roasted Garlic, Tomato's, Broccoli Rabe

Merlot Rosemary Demi-Glaze Beef Brisket

Grilled Chicken Thighs Marinated with Fresh Garlic, Red Onion, Fresno Pepper, Thyme,
Rosemary, Basil & EVOO

Garlic Smashed Potato's with Merlot Rosemary Demi-Glaze

Lobster Macaroni and Cheese with Chives: Smoked Gouda, Gruyere, Cheddar, & Asiago

Pina Colada Sticky Rice

Dirty Rice

Sazzon Rice

(COLD)

Cold

Assorted Sushi and Sashimi MKT

Assorted Miniature Sandwiches & Wraps Platter: \$ 119

Sliced Filet Mignon Platter: Horseradish Sauce with Mini Rolls \$249

Chacutrie Platter: Hand Cured Salami, Imported Cheese, Marcona Almonds, Artisanal Mustard, Organic Honey and Pretzel Bread \$135

Domestic Cheese and Cracker Platter with Cubed Cheddar Cheese, Swiss Cheese, Jalapeño Monterey Jack Cheese, and Assorted Grapes \$95

Chefs Selection of Imported Cheese and Cracker Platter with Port Salute, Gruyere, Roquefort, Smoked Gouda, Goat Cheese, and Assorted Grapes \$135

Jumbo Shrimp Cocktail with Cocktail Sauce, Lemons & Limes \$220

Mediterranean Couscous \$90

Pasta Salad (olive oil) \$75

Summer Slaw \$65

Caesar Salad, Garlic Infused Crotons, Tomato & Shaved Parmigiano Reggiano (dressing on the side) \$ 60

*Add: Cold Grilled Chicken Breasts \$65

*Add: Chicken Salad \$65

*Add: Tuna Salad \$75

Mesculin Salad with Garden Vegetables and (Dressing on the side) Balsamic Vinaigrette \$60

*Add: Cold Grilled Chicken Breasts \$65

*Add: Chicken Salad \$65

*Add: Tuna Salad \$ 75

Grilled Seasonal Vegetable Platter: Portobello Mushroom, Tri-Peppers, Zucchini, Squash, & Asparagus \$95

Spinach Salad, Goat Cheese, Pickled Ginger Vinaigrette with Craisons, & Candied Walnuts

Feta Cheese, Cucumber, Tomato, Red Onion with a Balsamic Vinaigrette

Antipasto Platter with Marinated Greek Olives, Roasted Peppers, Peppadews, Artichoke Hearts, Assorted Italian Meats, Gourmet Cheeses, Grape Leafs, and Artisan Breads

Mediterranean Platter: Roasted Pepper Hummus, Baba Ghanoush, Tabouli, Tazaki Sauce, Olive Tapanade, Pita & Pita Chips

Smoked White Fish Dip with Pita

*Jumbo Shrimp Cocktail with Cocktail Sauce, Lemons & Limes

**Stone Crab Claws with Creole Mustard (Seasonal) MKT Price

Domestic Cheese Platter with Cheddar Cheese, Swiss Cheese, Jalapeño Monterey Jack Cheese, Assorted Grapes & Crackers

Chacutrie Plate: Hand Cured Meats, Imported Cheese, Marcona Almonds, Artisanal Mustard, Organic Honey and Cracker Plate

Chefs Selection of Imported Cheese and Cracker Platter with Gruyere, Brie, Aged Blue Cheese, Smoked Gouda, Goat Cheese, and Assorted Grapes

Honey Cardamom Roasted Nuts

Tortilla Chips with Mango Salsa and Guacamole

Desserts

*Assorted Jello Shots with Alcohol Infused Whipped Cream \$180

Assorted Mini Pastries

Assorted Cheesecake Bites

Chocolate Truffles

Chocolate Amaretto Mousse

Baby Cannoli

Mud Pie, Oreo Cookie Crumb, with Gummy Worm

Assorted Decadent Brownie Platter: Raspberry Oatmeal Triangles, Triple Chocolate Brownie, Rocky Road Brownies, Chewy Coconut Bars, & S'Mores Brownies 1/2 \$ 96 Full \$189 Assorted Cookies: Chocolate Chip Cookies

Mud Pie, Chocolate Pudding, Oreo Cookie, with Gummy Worm Full \$75

Fresh Fruit Platter \$85

Minimum Order Required: _____ Delivery Fee _____

\$6 per setup Disposable Wire Rack, Water Pan, & 2 Sterno.