

BUILD YOUR OWN SLIDER BAR

choose 3 - \$11.95/per person
includes homemade rustic kettle chips

BUFFALO CHICKEN

blue cheese, red onion and sesame bun

PULLED BBQ PORK

pickle chip and chopped red onion
on a sweet hawaiian bun

BLACK ANGUS BURGER

American and swiss cheese, ketchup,
mustard and roma tomato on pretzel roll

COASTAL CRAB CAKE

cajun remoulade and spring greens
on brioche bun

PETITE FILET

blue cheese and roasted red onion
on brioche bun

CUBAN

pork tenderloin, ham, provolone,
dijon and pickle chip on mini ciabatta

A LA CARTE OFFERINGS

PLATTER OF 36 ASSORTED SILVER DOLLAR SANDWICHES

Ham, turkey and roast beef to include horsey
sauce, honey mustard and cranberry mayo
\$85

CALIFORNIA COBB

Grilled tender chicken, baby romaine hearts,
tomato, cucumber, crispy bacon, crumbled blue,
ripe avocao and boiled egg sided with farm
house ranch dressing (serves 20)
\$120

EAST COAST LOBSTER ROLLS

100% poached lobster meat, garden chives,
celery, mayonnaise and lemon zest tucked
inside petite butter brioche buns (24 pc)
\$110



DOMESTIC CHEESE DISPLAY

Assortment of five cheeses, served with grape
clusters, ripe berries, brie wedge and rustic
crackers (serves 25)
\$90

CRISP VEGETABLE CRUDITE

Flowing with bright fresh cut veggies served
with ranch and roasted red pepper dips
(serves 25)
\$75

SEASONAL FRESH FRUIT DISPLAY

Including 6 fresh fruits, grape clusters, ripe
berries and brown sugar yogurt (serves 25)
\$79

HOUSEMADE HUMMUS

Olive oil, lemon and touch of oregano served
with crisp pita chips (serves 25)
\$69

AUTHENTIC GUACAMOLE & FIRE ROASTED SALSA

Made traditional and fresh, served with our
own tri colored tortilla chips (serves 25-30)
\$89

RUSTIC ANTIPASTO

A fine selection of shaved Italian meats, dry
aged provolone, pepper jack, gourmet olives,
roasted peppers, pepperoncini and sliced
French baguette (serves 25)
\$125

MUFFALETTA MINIATURES

50 wedges of New Orleans favorite sandwich
with olive tapenade bundled into onion
ciabatta bread (serves 25-30)
\$79

TURKEY BACON SWISS CROISSANTS

24 pieces - a perfect grab and go
\$75

SNACKS & SWEETS

BREAKS/SNACKS

Individual Bags of Rustic Kettle
Chips, Pretzels or White
Cheddar Popcorn\$1.50/each
Individual Hearty
Granola Bars \$1.50/each
Individual Rice Krispie Treats.....\$1.50/each
Seasonal Fresh Fruit Kabobs\$2.50/each
Assorted Whole Fresh Fruit\$1.25/each

DESSERTS

Cream Cheese Iced Carrot
Cake Squares with Walnuts.....\$19.00/doz
Super Chocolate
Fudge Brownies\$17.00/doz
25 pieces Chocolate Dipped
Pretzel Rods with
Caramel and Pecans\$59.00
Gourmet Assortment
of Iced Cupcakes\$45.00/doz
Chocolate Chunk Cookies -
hand dipped in milk chocolate\$23.00/doz
Sugared Lemon Bars
with Ripe Berries.....\$19.50/doz
Deconstructed
Strawberry Shortcakes\$2.75/each
Fresh Baked Jumbo
Cookie Assortment\$17.00/doz
Assortment of Petite
Cheesecake Rounds\$19.50/doz
Chef's Petite Dessert
Assortment.....\$22.00/doz
Triangle Cut
Pecan Turtle Bars\$19.00/doz
The VIP - an elegant assortment (48 pieces)
of decorated petite mini pastries that will
surely satisfy everyone (48 hours notice
required) \$110

BEVERAGES

Assorted Canned Coca Cola Products
(Coke, Diet Coke, Sprite)\$1.50
Chilled 10 oz.
Sparkling Perrier Water\$1.75
Chilled 16 oz. Spring Water Bottle\$1.50
Assortment of Veryfine Juice Bottles ..\$1.75
16 oz. Gatorade Bottles.....\$3.00
Sparkling White Citrus Punch.....\$1.50
Carafes of Fresh Brewed
Ice Tea or Lemonade.....\$1.50
Ice Cold Milk Chugs\$2.25
Douwe Egberts Gourmet
Coffee Service with Cream and Sugar....\$3.50