### Appetizer Displays

**Prices per serving (min. 15)**

<table>
<thead>
<tr>
<th>Appetizer Displays</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta with Toasted Crostinis</td>
<td>$4.75</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$7.00</td>
</tr>
<tr>
<td>Fresh Vegetable Crudité with Ranch</td>
<td>$4.50</td>
</tr>
<tr>
<td>Assorted Cheese and Crackers</td>
<td>$5.00</td>
</tr>
<tr>
<td>Caprese Skewers</td>
<td>$5.00</td>
</tr>
<tr>
<td>Italian Antipasta Display</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

### Hot Hors d’oeuvres

**Price per piece (min. 15)**

- Mini Crab Cakes: $3.50
- Chicken Satay: $3.25
- Crab Stuffed Mushrooms: $3.25
- Sweet Chili Chicken Dippers: $3.25
- Vegetable Stuffed Mushrooms: $2.75
- Bacon Scallops: $3.25
- Bacon Wrapped Shrimp: $2.75
- Spanikopita: $2.75
- Mini Beef Wellington: $3.25
- Mini Sweet and Sour Meatballs: $3.25
- Chicken Quesadillas (Chicken or Turkey): $3.00
- Chicken Tenders: $3.00
- Vegetable Spring Rolls: $3.00
- Sautéed Mini Pierogies: $3.00
- Buffalo Wings with Celery/Bleu Cheese: $3.00
- Franks in Puff Pastry: $2.50
- Veggie Tenders with Honey Mustard: $3.00
- Cheesesteak Eggrolls (Beef or Buffalo Chicken): $3.75
- Chili Rellenos: $3.00
- Empanadas (Beef or Chicken): $3.75

### Entrees

#### Poultry

**Prices (4 oz. servings - min. 15)**

<table>
<thead>
<tr>
<th>Poultry</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Marsala</td>
<td>$6.75</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$6.75</td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>$6.50</td>
</tr>
<tr>
<td>Mojito Lime Chicken</td>
<td>$6.75</td>
</tr>
<tr>
<td>Chicken Saltimbocca</td>
<td>$7.00</td>
</tr>
<tr>
<td>Chicken Puttanesca</td>
<td>$6.75</td>
</tr>
<tr>
<td>Grilled Chicken BBQ—Bone In</td>
<td>$7.00</td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$6.75</td>
</tr>
<tr>
<td>Grilled Chicken Kabobs</td>
<td>$7.50</td>
</tr>
<tr>
<td>Philly Chicken Cheesesteak</td>
<td>$7.00</td>
</tr>
<tr>
<td>Chicken Pineapple BBQ</td>
<td>$6.75</td>
</tr>
<tr>
<td>Chicken Florentine</td>
<td>$6.75</td>
</tr>
<tr>
<td>Chicken Fajitas</td>
<td>$6.75</td>
</tr>
<tr>
<td>Sliced Turkey with Gravy</td>
<td>$6.75</td>
</tr>
</tbody>
</table>

#### Pastas

- Stuffed Shells: $5.00
- Vegetable Lasagna: $5.00
- Meat Lasagna: $5.25
- Eggplant Parmesan: $5.00
- Penne Chicken Alfredo: $5.00
- Baked Ziti: $5.00
- Cheese Tortellini in Vodka Sauce: $5.00
- Pumpkin Ravioli in Caramel Cream Sauce: $5.00
- Broccoli Alfredo: $5.00

### Entrees Include Rolls

#### Beef & Pork

**Prices (4 oz. servings – min. 15)**

<table>
<thead>
<tr>
<th>Beef &amp; Pork</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Eye Round in Gravy</td>
<td>$7.00</td>
</tr>
<tr>
<td>Meatballs in Marinara</td>
<td>$6.75</td>
</tr>
<tr>
<td>Sliced Beef Tenderloin</td>
<td>$13.00</td>
</tr>
<tr>
<td>Philly Cheesesteak</td>
<td>$7.00</td>
</tr>
<tr>
<td>Beef Brisket</td>
<td>$8.00</td>
</tr>
<tr>
<td>Grilled Filet Kabobs</td>
<td>$8.00</td>
</tr>
<tr>
<td>Steak Fajitas</td>
<td>$7.00</td>
</tr>
<tr>
<td>BBQ Baby Back Ribs</td>
<td>$9.75</td>
</tr>
<tr>
<td>Stuffed Pork Loin</td>
<td>$7.50</td>
</tr>
<tr>
<td>BBQ Pulled Pork</td>
<td>$7.00</td>
</tr>
<tr>
<td>Italian Pulled Pork</td>
<td>$7.00</td>
</tr>
<tr>
<td>Pork Medallions with Broccoli Rabe</td>
<td>$7.25</td>
</tr>
<tr>
<td>Sweet Italian Sausage in Marinara</td>
<td>$6.75</td>
</tr>
<tr>
<td>Sliced Pineapple Ham</td>
<td>$6.75</td>
</tr>
<tr>
<td>Honey Glazed Ham</td>
<td>$6.75</td>
</tr>
</tbody>
</table>

#### Seafood

- Lump Crab Cakes: $10.00
- Shrimp Scampi with Penne: $8.00
- Seafood Newburg with Rice: $8.00
- Teriyaki Salmon with Pineapple Salsa: $6.75
- Parmesan Crusted Tilapia: $6.75
- Shrimp Skewers: $9.50

*“Our Quality Food & Service is All About Catering to you”*

Prices subject to change *Add 6% sales tax*
Oven Roasted Potatoes $3.50
Mashed Potatoes (Plain, Garlic, Cheddar) $4.00
Baked or Mashed Potato Bar $4.25
Cauliflower Mac & Cheese $4.00
Macaroni & Cheese $4.00
Traditional Bread Stuffing $3.50
Pineapple Bread Stuffing $3.50
Wild Mushroom Risotto $4.25
Long Grain Wild Rice $3.50
Spanish Rice $3.75
Mini Corn Muffins $2.50
Baked Beans $4.00
Whole Green Beans with Fresh Garlic $4.00
Green Bean Almondine $4.00
Italian Green Beans $4.00
Green Bean Medley $3.75
Broccoli Normandy $3.75
Roasted Cauliflower $4.25
Cauliflower Mash $4.50
Roasted Asparagus $4.75
Diced Butternut Squash $4.50
Roasted Vegetables with Olive Oil $4.25
Corn on the Cob (seasonal) $3.50

Caesar w/ Homemade Croutons $4.00
Fresh Tossed Garden w/ Dressings $4.00
Candied Walnut Spring Mix $4.00
Autumn Spring Mix $4.00
Berry Almond Spring Mix $4.00
Tomato Mozzarella Caprese $4.00
Cranberry Almond Quinoa $4.00
Red Bliss Potato Salad $4.00
Rotini Pasta Salad $3.75
Greek Pasta Salad $3.75
Macaroni Salad $3.50
Tortellini Salad $4.00
Broccoli Salad $3.75
Creamy Cucumber Salad $3.50
Cole Slaw $3.25
Black Bean & Corn Salad $3.25
Fresh Cut Fruit $4.50

Filet (5.00) - Sharp Provolone, Sautéed Onions, Roasted Peppers, Béarnaise, Brandy Demi Glace
Chicken - Roasted Tomato, Spinach, Mozzarella, Balsamic Glaze
Chicken - Prosciutto, Provolone, Roasted Peppers, Pesto Spread
Ham - American Cheese, Red Onion, Tomato, Béarnaise
Crab Cake - Chipotle Aioli, Lettuce/Tomato on side
Cuban Pork - Ham, Swiss, Pickles, Dijon Mustard
Turkey - Bacon, Cheddar, Tomato, Ranch
Pork Bánh Mì - Sliced Pork Tenderloin, Jalapenos, Cucumber, Carrot, Thai Chili Sauce
Asian - Chicken or Beef, Broccoli Slaw, Teriyaki Glaze
Eggplant - Sharp Provolone, Artichoke Hearts, Roasted Peppers, Ranch

Additions
Delivery and Buffet Setup - $75 within a 10 mile radius
Professional Waitstaff - $50 per hour—4 Hour Minimum
Professional Bartender - $60 per hour—4 Hour Minimum
Hot and Cold Beverage Stations—Prices Vary
Premium Disposable Plates, Napkins and Cutlery—$2.00 per person
Ultra Premium Disposable Plates, Napkins and Reflections Cutlery—$3.00pp
Stainless Steel Chafer with Sterno - Rental $20.00 each
Disposable Chafer Kit (Wire Stand, Deep Pan, 2 Sterno) - Purchase $12.00 each
Tables, Chairs, Linens, Tents - Customized Quote