



# Catering Menu

Place your order here!

## **Breakfast**

### **Continental Delights - \$8 per person:**

Start your day with a selection of chef's choice freshly baked pastries, including bagels and muffins. Served with an assortment of seasonal fruits, yogurt cups, and granola for a healthy and satisfying breakfast

### **Classic American - \$10 per person:**

Indulge in a traditional American breakfast featuring fluffy scrambled eggs, crispy bacon or sausage patty, and golden potatoes. Accompanied by a basket of assorted freshly baked muffins.

### **Pancake Extravaganza - \$11 per person:**

Indulge in fluffy pancakes served with a variety of delicious toppings, including maple syrup, whipped cream, and fresh berries. Accompanied by crispy bacon or sausage patty and a seasonal fruit salad.

### **Sunrise Burrito Bar - \$11 per person:**

Spice up your morning with our build-your-own burrito bar. Your guests can choose from a variety of fillings, including scrambled eggs, cheese, crispy bacon, sausage, and roasted potatoes. Served with flour tortillas and accompanied by a fresh fruit platter.

### **Italian Breakfast Strata - \$12 per person:**

Experience the flavors of Italy with our savory breakfast Strata. Made with eggs, bread, sausage, bell peppers, onions, and Parmesan cheese, this hearty dish is perfect for breakfast. Served with a side of roasted potatoes and a mixed greens salad.

### **Additional Add-Ons:**

Orange juice - \$2 per person  
Coffee and assorted teas - \$1.50 per person  
Fruit Infused Spa Water - \$10 (2 gal. minimum)



## **From the deli**

### **Signature Sandwich Bar - \$10 per person**

Create your own masterpiece with our assortment of artisan bread, premium deli meats, fresh veggies, and flavorful spreads. All sandwiches are accompanied by a variety of condiments and served with a side of potato chips.

### **Seasonal Salad Station - \$10 per person**

Enjoy a refreshing selection of vibrant seasonal salads, bursting with flavor and nutrients. Our salads are made with locally sourced greens and vegetables, tossed in unique dressings. Choose 2 from:

Harvest Quinoa Salad: A delightful blend of nutty quinoa, roasted fall vegetables, dried cranberries, and a zesty citrus dressing.

Mediterranean Pasta Salad: Tender pasta, juicy cherry tomatoes, Kalamata olives, feta cheese, and a tangy herb vinaigrette.

Chef's Choice Salad: A mix of crisp greens, colorful and tasty veggies or fruit, nuts and your choice of dressing or vinaigrette.

### **Classic Deli Feast - \$13 per person**

Assorted Deli Sandwiches (Roast Beef, Turkey, Ham, and Vegetarian)  
Garden Salad with Ranch and chefs' choice vinaigrette dressing  
Potato Chips  
Fresh Fruit Platter  
Assorted Cookies and Brownies

## **From the bakery**

### **Gourmet Pastry Platter - \$48 (Serves 10-12)**

Flaky Croissants: Buttery and light, available in traditional, & almond flavors.  
Fruit Danishes: Delicate pastries filled with seasonal fruit compote and topped with a sweet glaze, Assorted Muffins: Freshly baked with a variety of flavors such as blueberry, banana nut, and chocolate chip.

### **Sweet Treats**

Each tray serves 12

**Brownie Bar Tray: \$24**

**Lemon Bar Tray: \$30**

**Cheesecake: \$42**

**Cupcake Tray: \$36**

**Donut Rings: \$24**

**Assorted Cookies: \$18**

# Hot Buffet Lunches

20 person minimum

## Poultry

### **Lemon Herb Grilled Chicken Breast - \$13 per person**

Grilled chicken breast marinated with a blend of fresh lemon juice, herbs, and garlic. Served with a side of wild rice pilaf and steamed green beans.

### **Chicken Cacciatore - \$14 per person**

Savory chicken cacciatore simmered in a rich tomato sauce with onions, bell peppers, mushrooms, and aromatic herbs. Served with your choice of pasta or garlic mashed potatoes

### **Turkey Feast - \$14 per person**

Experience the essence of a festive holiday meal with our delightful turkey gravy entree. Savor tender slices of roasted turkey smothered in rich, flavorful gravy, accompanied by creamy mashed potatoes, homemade stuffing, sweet corn, and a warm dinner roll. Complete the feast with a slice of indulgent pumpkin pie and a tangy dollop of cranberry sauce.

## Pork

### **BBQ Pulled Pork Sliders - \$11 per person.**

Slow-cooked pulled pork in a tangy barbecue sauce, served on mini slider buns. Served with a side of mango pineapple coleslaw and potato chips.

### **Chili Verde - \$12 per person**

Tender chunks of slow-cooked pork simmered in a flavorful green chili sauce made with tomatillos, green chilies, onions, and aromatic spices. The pork is cooked to perfection, resulting in a melt-in-your-mouth texture and a burst of delicious tangy and mildly spicy flavors. (Includes rice and beans)

## Beef

### **Mexican Beef Fajitas - \$14 per person**

Sizzling marinated beef strips, bell peppers, and onions. Served with warm flour tortillas, rice, beans, guacamole, and sour cream. Served with chips and homemade salsa.

### **Creole Beef Jambalaya - \$15 per person**

A flavorful one-pot dish featuring tender beef, Andouille sausage, vegetables, and rice cooked in a spicy Creole tomato sauce. Served with a side of cornbread.

## Fish

### **Asian BBQ Glazed Salmon - \$15 per person**

Grilled salmon fillets glazed with a flavorful teriyaki sauce. Served with a side of steamed coconut rice and stir-fried vegetables.



## Vegetarian

### **Ratatouille - \$13 per person**

Traditional French vegetable stew with eggplant, zucchini, bell peppers, and tomatoes.

### **Vegetable Curry - \$12 per person**

A flavorful medley of seasonal vegetables cooked in a rich and aromatic curry sauce. Served with fragrant steamed rice and naan bread for dipping.

### **Vegetable Lasagna - \$12 per person**

Layers of pasta sheets, cream sauce, vegetables, and a blend of ricotta, mozzarella, and Parmesan cheeses. Baked to perfection and served with a side of garlic bread



# Hors D'oeuvres

Each appetizer contains 12 pieces.

## **Mini Meatballs with Marinara Sauce:**

Bite-sized meatballs made with a flavorful blend of ground meats, herbs, and spices. Served with a rich marinara sauce for dipping.

Price: \$24 for a set of 12 pieces, with an option to add an extra piece for just \$2 more.

## **Spanakopita**

Crispy phyllo pastry triangles filled with a delectable mixture of spinach, feta cheese, herbs, and spices. Baked to a golden brown, they offer a delightful combination of flaky pastry and savory filling.

Price: \$30 for a set of 12 pieces, with an option to add an extra piece for just \$2.50 more.

## **Bruschetta**

Crispy baguette slices topped with a medley of fresh tomatoes, basil, garlic, and a drizzle of balsamic glaze. A classic Italian appetizer bursting with vibrant flavors.

Price: \$30 for a set of 12 pieces, with an option to add an extra piece for just \$2.50 more.

## **Smoked Salmon and Cucumber Bites:**

Delicate slices of smoked salmon atop crisp cucumber rounds, topped with a dollop of dill-infused cream cheese and garnished with fresh dill sprigs.

Price: \$36 for a set of 12 pieces, with an option to add an extra piece for just \$3 more.



# Reception platters

Small platters serve 10-12 guests, large platters serve 20-25 guests.

## **Fruit & Berries**

SM \$40 LG \$68

## **Petite Deli Sliders**

Choose from Turkey, Ham and Veggie

SM \$54 LG \$102

## **Vegetable Crudité**

Served with spicy ranch and Pesto

SM \$40 LG \$68

## **Cheese & Crackers**

SM \$60 LG \$115



# Beverages by the gallon

16 – 8oz servings per gallon

Fruit Infused Spa Water - \$10

2 gallons minimum.

Fruit Punch- \$28

Lemonade - \$28

Watermelon Lemonade - \$32

Orange Juice - \$32

FUSD Citrus Mojito Punch - \$45

# Individual Beverages

12 person minimum

Bottled Water (16.9oz.) - \$2 each

Assorted Sodas - \$2.25 each

# Hot Beverages

16 – 8oz servings per gallon

Coffee Station - \$28

Mexican Spiced Hot Chocolate - \$25

Hot Tea Assortment - \$18

# Extras

Table Linen (Large) per piece	\$3
Table Linen (Small) per piece	\$2
Delivery	\$25