



Breakfast Catering

Hot Buffets

Includes warming pans, serving utensils and paper sets

Hearty Breakfast 10.00

Real scrambled eggs, home fries, apple-wood smoked bacon & sausage patties. Grandma's coffee cake, fresh baked scones, ruggalach, NY bagels with cream cheese, butter and jelly

Sunrise Scrambler 8.75

Real scrambled eggs, home fries, apple-wood smoked bacon and sausage patties with NY bagels with cream cheese, butter and jelly

Challah French Toast 4.59

Two thick triangle slices of buttery Challah bread dipped in cinnamon egg bath served with butter & syrup

Grilled Egg Wraps 7.75

One wrap per person. Fresh scrambled eggs wrapped in a tortilla choice of 3 flavors

Egg Muffin Sandwiches 4.25

One sandwich per person. Fried egg on an English muffin choice of 3 flavors

Crustless Mini Quiche 5.25

Muffin sized two per person choice of 3 flavors

Cold Platters

Includes serving utensils and paper sets

Continental Breakfast 8.25

Grandma's coffee cake, scones, ruggalach and mini Danish. NY bagels with cream cheese, butter and jelly, fruit salad, OJ and regular coffee

No Egg Bagel Sandwiches 7.50

All served on assortment of plain, everything and multigrain bagels choice of 3 flavors

Bagels & Breakfast Breads 5.59

Grandma's coffee cake, scones, ruggalach and mini Danish, NY bagels with cream cheese, butter and jelly

Breakfast Breads 4.25

Grandma's coffee cake, scones, ruggalach and mini Danish

NY Bagels 3.30

Assorted: plain, cinnamon raisin, sesame, multi-grain & everything bagels with cream cheese, butter and jelly

Smoked Salmon Display 10.50

Sliced Nova Atlantic salmon served with capers, sliced thin red onions, sliced tomatoes and cucumbers NY Bagels with dill cream cheese, plain cream cheese and butter



Breakfast Sides

Fruit Bowl by the pound

Cubed honey dew, cantaloupe, pineapple, red grapes and strawberries

Yogurt & Fruit Bar 7.00

Strawberry & Vanilla yogurt • Crunchy granola • Fresh fruit salad • Seasonal berries

Yogurt Parfait 3.99

Served in a cup with granola, vanilla & strawberry yogurt and fresh strawberries

Sandwich Catering

Sandwich Platters

Includes your choice chips or cookie, serving utensils, condiments, plates and napkins

Cafe Selects 9.50

French Chicken Club, Turkey Avocado Wrap, Caprese Ciabatta and Chicken Waldorf Baguette

Subs 8.25

Italian Combo, Turkey Gouda, Tuna & American and Veggie Brie with lettuce & tomato

Wraps 8.25

Chicken Caesar, Turkey Club, Garden Veggie and Fried Chicken Wraps

Box Lunches

Includes sandwich, fruit, pasta salad or tomato salad, cookie, condiments, paper set

Cafe Selects 11.75

French Chicken Club, Turkey Avocado Wrap, Caprese Ciabatta and Chicken Waldorf Baguette

Subs 11.25

Italian Combo, Turkey Gouda, Tuna & American and Veggie Brie with lettuce & tomato

Wraps 11.25

Chicken Caesar, Turkey Club, Garden Veggie and Fried Chicken Wraps

Side Items

Pasta Salad

Elbow pasta, mayo, diced celery, red & green bell peppers and spices

Fruit Bowl

Cubed honey dew, cantaloupe, pineapple, red grapes and strawberries

Cole Slaw

Green & red cabbage mix with slaw sauce, carrots, cranberries and mandarin oranges



Complete Hot Entrees

Everything you need! Paper set, plates, serving utensils, cookies & brownies
Served in HOT chaffing dishes * 10 guest minimum * Items priced per person

Bone-in Chicken Thighs

Includes a side salad

Herb Roasted Chicken 12.00

Seasoned with fresh rosemary, thyme, garlic, parsley and lemon juice, served with your choice side

BBQ Chicken 12.25

Seasoned with BBQ rub and Sweet Baby Ray's sauce, served with mac n' cheese and cornbread

Jamaican Jerk Chicken

Marinated in mild Walkerswood jerk seasoning, served with Jamaican coconut rice & red beans

Boneless Chicken Breast

Includes a side salad plus your choice side

Chicken Marsala 13.00

Chicken breast dredged in seasoned flour, sauteed and topped with sliced mushroom Marsala wine sauce.

Stuffed Chicken Piccata 13.50

Chicken breast stuffed with sauteed spinach & ricotta cheese lightly floured, egg battered and pan seared topped with lemon butter white wine sauce & capers.

Chicken Florentine 13.00

Dredged in seasoned flour, sauteed and served over a bed of spinach aglio e olio topped with a delicious mushroom cream sauce

Stuffed Chicken Parmesan 13.50

Chicken breast stuffed with sauteed spinach & ricotta cheese rolled in Panko breadcrumbs fried golden brown topped with marinara sauce and mozzarella cheese

Mediterranean Chicken 13.00

Grilled chicken seasoned with oregano and spices topped in a white wine sauce with artichoke hearts, sun-dried tomatoes, mushrooms, and black olives

Chicken Parmesan 13.00

Chicken breast rolled in Panko breadcrumbs fried golden brown topped with marinara sauce and mozzarella cheese

Chicken Piccata 13.00

Chicken breast lightly floured, egg battered and pan seared topped with lemon butter white wine sauce & capers



Specialty Buffet

Fajita Buffet 13.25

Includes skirt steak, chicken, bell peppers, onions, black beans, white rice, fresh mild salsa, cheese, sour cream, lettuce, chips, soft tortilla shells

Turkey Dinner 12.99

Off the bone turkey breast, stuffing, gravy, mashed potato, green beans, fresh baked corn bread, butter & cranberry sauce

Gyro Platter 12.00

Beef & lamb gyro meat & grilled chicken served with pita flatbread, rice pilaf, homemade hummus, Greek yogurt tzatziki, shredded Romaine and a diced tomato, cucumber & feta salad

BBQ Ribs & Chicken 18.75

Seasoned with BBQ rub and Sweet Baby Ray's sauce. Served with mac & cheese, green beans and corn bread

Curry Chicken 12.50

Chicken breast with potatoes, onion, green & red pepper seasoned with curry powder, coriander and a touch of scotch bonnet. Served with white rice and plantains

Beef Includes a side salad

Meatloaf 12.00

Delicious seasoned beef served with gravy, mashed potatoes, roasted broccoli

Ropa Vieja 13.75

Braised flank steak slow cooked with diced tomatoes onion, bell pepper, garlic, tomato paste, Spanish olive cumin, salt and pepper, oregano and bay leaf. Served with black beans rice & plantains.

Pepper Steak 14.00

Sliced flank steak cooked with onions green and red bell peppers soy sauce and fresh ginger served with vegetable fried rice

Classic Beef Stew 13.75

Home-style stew slow-cooked with red bliss potatoes, carrots, celery and onions; served with white rice

Sheppard's Pie 11.00

Seasoned ground beef layered with mashed potatoes, carrots, onions, green peas and sweet corn

London Broil 14.00

Marinated Flank Steak sliced and served with side caramelized onions and mushrooms

Corned Beef & Cabbage 16.00

Fresh cooked Corned Beef served with cabbage, red potatoes, carrots, rye bread and dinner roll



Pork Includes a side salad plus your choice side

Grilled Pork Chops 13.00

Bone-in chop seasoned & grilled served with your choice side

Mojo Pork Chunks 13.25

Marinated in olive oil minced garlic sour orange juice and lime juice ground cumin salt and black pepper topped with caramelized onions. Served with black beans rice and plantains

Smothered Pork Chop 13.25

Boneless chop dredged in seasoned flour and egg then pan seared. Smothered in a brown mushroom gravy served with mashed potatoes and green peas

Seafood Includes side salad plus your choice side

Broiled Mahi with Roasted Tomatoes 17.00

Seasoned with citrus grill seasoning served over roasted Brussels sprouts topped with roasted tomatoes

Sweet & Spicy Grilled Salmon 16.00

Sweetness blended with red & black peppers, dill, mustard and other herbs

Shrimp Scampi 15.25

Fresh shallots and garlic sauteed in butter with white wine, fresh lemon, pepper and parsley tossed with Linguine and side shredded Parmesan (side included)

Mango Mahi 18.00

Filet of dolphin, lightly seasoned and grilled, topped with a tropical mango salsa

Tilapia Francese 13.50

Pan seared lightly floured seasoned with lemon pepper served over rice pilaf (side included)

Pasta Includes side salad

Cheese Lasagna 10.00

Pasta sheets layered with marinara, ricotta, mozzarella and Parmesan cheese

Baked Ziti 9.00

Penne pasta mixed with marinara, ricotta, mozzarella and Parmesan cheese.

Pasta Primavera 10.00

Carrots, broccoli, cauliflower and green peas in a Cream sauce with fresh shallots and garlic sauteed in butter, white wine, fresh lemon, pepper and parsley. Served with penne pasta and side shredded Parmesan

Rigatoni Ala Vodka 9.00

Crushed tomatoes, vodka, cream and prosciutto over rigatoni pasta side shredded Parmesan, served with garlic rolls



Salad Bar

Offered as a meal size or an accompaniment to your entree (prices vary)

Includes paper sets, serving utensils, your choice of two of our homemade dressings.

Add hot chicken or fish for an additional charge.

Signature Salad Medium Meal 72.00 (serves 9-12)

Romaine, mixed greens, blue cheese, walnuts, dried cranberries, mandarin oranges & tomatoes

Classic Caesar Medium Meal 72.00 (serves 9-12)

Romaine, Shredded Parmesan, croutons

Garden Salad Medium Meal 72.00 (serves 9-12)

Romaine, mixed greens, carrot, cucumber, tomato, green pepper & onion

Greek Salad Medium Meal 72.00 (serves 9-12)

Romaine, mixed greens, feta, tomatoes, cucumbers, pepperoncini, onions & Kalamata olives

Asian Roasted Cashew Salad Medium Meal 72.00 (serves 9-12)

Napa cabbage, romaine, mixed greens, rice noodles, purple cabbage, sprouts, mandarin oranges, carrots, cashews, green onions, & crisp wontons

Cobb Salad Medium Meal 72.00 (serves 9-12)

Romaine, mixed greens, bacon, avocado, green onions, tomatoes, blue cheese & boiled egg

Add to Salads

Grilled Chicken Julienne Breast

Third Pan 30.00 * Half Pan 50.00 * Full Pan 100.00

Fried Chicken Julienne Southern Style Tenders

Third Pan 30.00 * Half Pan 50.00 * Full Pan 100.00

Salmon Grilled 3 ounce cut Chilean farm raised

Third Pan 67.50 * Half Pan 90.00 * Full Pan 180.00

Mahi Grilled 3 ounce cut wild caught

Third Pan 75.00 * Half Pan 100.00 * Full Pan 200.00

Skirt Steak Juicy flame grilled

Third Pan 75.00 * Half Pan 100.00 * Full Pan 200.00

Grilled Shrimp 8 medium size shrimp per person

Third Pan 45.00 * Half Pan 90.00 * Full Pan 180.00



A La Carte Items Items are served hot, includes food only

Entrees Chicken, Beef, Pork, Seafood, Lasagna

Bone-In Chicken Thighs

Herb Roasted	Half Pan 43.00	Full Pan 86.00
BBQ	Half Pan 43.00	Full Pan 86.00
Jamaican Jerk	Half Pan 43.00	Full Pan 86.00
Arroz con Pollo	Half Pan 43.00	Full Pan 86.00

Chicken Breast

Chicken Marsala	Half Pan 46.50	Full Pan 93.00
Stuffed Chicken Piccata	Half Pan 52.50	Full Pan 105.00
Chicken Florentine`	Half Pan 46.50	Full Pan 93.00
Stuffed Chicken Parmesan	Half Pan 52.50	Full Pan 105.00
Mediterranean Chicken	Half Pan 46.50	Full Pan 93.00
Chicken Parmesan	Half Pan 46.50	Full Pan 93.00
Chicken Piccata	Half Pan 46.50	Full Pan 93.00
Broccoli Chicken & Penne in white wine sauce	Half Pan 43.00	Full Pan 86.00
Chicken Tenders with 2 sauces	Half Pan 55.00	Full Pan 110.00

Beef

Meatloaf	Half Pan 43.00	Full Pan 85.00
Ropa Vieja	Half Pan 75.00	Full Pan 150.00
Pepper Steak	Half Pan 75.00	Full Pan 150.00
Beef Stew	Half Pan 75.00	Full Pan 150.00
Sheppard's Pie	Half Pan 43.00	Full Pan 85.00
Sliced London Broil	Half Pan 75.00	Full Pan 150.00
Meatballs & Marinara	Half Pan 45.00	Full Pan 90.00

Pork

Grilled Pork Chops	Half Pan 43.00	Full Pan 79.00
Mojo Pork Chunks	Half Pan 43.00	Full Pan 79.00
Smothered Pork Chop	Half Pan 43.00	Full Pan 79.00
Honey Glazed Ham	Half Pan 40.00	Full Pan 79.00
Italian Sausage & Peppers	Half Pan 47.50	Full Pan 95.00



Seafood

Broiled Mahi with Roasted Tomatoes	Half Pan 100.00	Full Pan 200.00
Sweet Spicy Salmon	Half Pan 88.00	Full Pan 175.00
Shrimp Scampi over Penne Pasta	Half Pan 72.50	Full Pan 145.00

Pasta

Beef Lasagna	Half Pan 45.00	Full Pan 86.00
Vegetable Lasagna	Half Pan 45.00	Full Pan 86.00
Cheese Lasagna	Half Pan 38.00	Full Pan 75.00

Sides Rice, Potatoes, Pasta, Vegetables

Rice

Rice Pilaf	Half Pan 20.00	Full Pan 39.00
Vegetable Fried Rice	Half Pan 20.00	Full Pan 39.00
White Rice & Black Beans (1 pan each)	Half Pan 31.00	Full Pan 62.00
Coconut Rice & Peas	Half Pan 25.00	Full Pan 50.00
White Rice	Half Pan 20.00	Full Pan 39.00

Potatoes

Mashed Potatoes	Half Pan 27.00	Full Pan 53.00
Roasted Potatoes	Half Pan 15.00	Full Pan 30.00
Sweet Potato Casserole	Half Pan 27.00	Full Pan 53.00

Pasta

Mac & Cheese	Half Pan 35.00	Full Pan 65.00
Pasta Primavera	Half Pan 35.00	Full Pan 65.00 NOT LISTED
Baked Ziti	Half Pan 35.00	Full Pan 65.00
Penne Pasta with sauce	Half Pan 25.00	Full Pan 50.00

Marinara * Ala Vodka * Marsala * Piccata

Vegetables

Sauteed Green Beans	Half Pan 33.00	Full Pan 65.00
Sauteed Broccoli	Half Pan 33.00	Full Pan 65.00
Roasted California Blend	Half Pan 33.00	Full Pan 65.00
Grilled Mushroom, Peppers, Squash & Zucchini	Half Pan 35.00	Full Pan 70.00
Sweet Plantains	Half Pan 25.00	Full Pan 50.00



Homemade Soups Includes: Bowls, spoons, napkins and oyster crackers

Starting at 38.00 Half Pan (serves 10-12)

FLAVORS

Bread

Garlic Rolls Per Dozen 11.00

Dinner Rolls Per Dozen 9.00

Cornbread Half Pan 22.00 Full Pan 40.00

Paper Goods

Plastic-ware, Chafing dish, Plates, Tongs, Serving spoons

Rolled Plastic-ware & Plate 0.55

Chafing Dish 12.00 (wire chafer, sterno, deep aluminum water pan)

Plastic Tong 1.50

Plastic Serving Spoon 0.80

Snack Attack Includes paper sets and serving utensils

Meat & Cheese Platters

Greek Platter Small 33.00 (serves 10-12)

Includes diced tomato cucumber feta salad, homemade hummus, Greek yogurt tzatziki, Kalamata and stuffed green olives, carrots & celery sticks. Served with pita bread and baguettes.

Charcuterie Plate Small 55.00 (serves 10-12)

Sopressatta, cured prosciutto, sharp cheddar, creamy brie, gherkin pickles, green olives, figs, cashews and sliced French baguette

Cheese & Cracker Small 36.00 (serves 10-12)

Assortment of premium cheeses which include: Buttermilk Blue, Fontina, Aged Cheddar, Mild Vintage Van Gough and Grand Cru Reserve. Served with grapes, berries dried fruits and crackers



Fresh Fruit & Veggies

Sliced Fruit Platter Small 34.00 (serves 10-15)

Includes an assortment of sliced honey dew, cantaloupe, pineapple, red grapes and strawberries

Fruit Bowl 3lbs 22.50 (serves 8-10)

Cubed honey dew, cantaloupe, pineapple, red grapes and strawberries.

Fresh Veggies Small 30.00 (serves 10-15)

Fresh cut assortment to include: carrots, celery, grape tomatoes, bell peppers, broccoli and cucumbers

Served with hummus and ranch dressing

Chips & Dips

Chips, Popcorn & Pretzels (individual) 1.25

Chips & Salsa 25.00 (serves 10-15)

Hummus & Pita 25.00

Flat bread pita, fresh hummus, celery & carrot sticks (serves 10-15)

Dessert

Cookie Trays

Baked fresh daily * Chocolate Chip, Oatmeal, White Chocolate Mac, Cranberry Walnut, Peanut Butter

Baker's Dozen	10.99	1.5 dozen Cookies	15.99
2 Dozen Cookies	20.99	3 dozen Cookies	28.99

Brownie Bites Trays

Baked fresh daily * Ghirardelli chocolate chewy brownie bites

Baker's Dozen	5.99	1.5 dozen Cookies	8.29
2 Dozen Cookies	10.99	3 dozen Cookies	16.59

Cakes & Pastries Includes paper sets and serving utensils

Pina Colada Cake Half Pan 27.00 Full Pan 50.00

Homemade rich flavor made with white cake, toasted coconut and fresh pineapple

Banana Wafer Cake Half Pan 27.00 Full Pan 50.00

Homemade rich flavor made with white cake, bananas and vanilla wafers

Half Sheet Cakes 44.50 (serves 30-35 guests)

Your choice yellow, chocolate or marble cake topped with White or Chocolate Butter-cream frosting

Assorted Mini Pastries 2.29 each



Beverage

All beverages delivered cold. Ice available for additional charge

Sodas & Water

Assorted 12oz Cans	1.25
Coke, Diet Coke and Sprite	
Bottled Water 16oz	1.00

Juice

OJ (Gallon)	20.00 (serves 15 guests)
Kennesaw Fresh-Squeezed Juice. No preservatives. 100% All Natural. Includes cups.	
Minute Maid Cranberry Grape 16oz	2.50
Minute Maid Apple Juice 16oz	2.50
Half Gallon OJ	10.50

Iced Tea

1/2 Gallon serves up to 8 guests, includes cups and ice	
Unsweetened	7.00
Fresh brewed, served with sugar & artificial sweeteners	
Gold Peak Sweetened	7.00
Raspberry * Green * Southern Style	

Coffee

Fresh brewed medium roast breakfast blend	
Coffee Urn Service	1.90
For groups of 30 or greater. Served with cups, stirrers, creamers, sugar & artificial sweeteners	
Coffee by the box	19.00
96oz Serves approximately 10 guest includes cups, stirrers, creamers, sugar and artificial sweetener	