



Catering Menu

Breakfast Packages

Start your day with a tasty and fresh display!

Minimum order of 10 guests. All prices are per person. 24 hrs notice required.

Breakfast Platter \$8.50 pp

An elegant assortment of our freshly baked mini muffins, danishes, bagels and croissants beautifully decorated accompanied with cream cheese, butter and jelly.

New York Bagel Platter \$7.95 pp

Full size delicious hand made bagels accompanied with cream cheese, butter and jelly.

Add Smoked Salmon \$4.50 pp

Continental Breakfast Package \$14.95 pp

Our Breakfast Platter, Gourmet Coffee and Orange Juice

Add Fruit platter \$5.95 pp

Add Yogurt Parfait \$5.95 pp

Egg Sandwich Tray Served Hot \$11.95pp

An assortment of egg sandwiches can choose cheese, bacon, turkey bacon, turkey or sausage.

Please call for selections . Minimum order of 15pp.

Add Gourmet Coffee \$3.00 pp

Add Herbal Tea Selection \$3.00 pp

Add Orange Juice \$3.95 pp

Add Fruit Salad \$5.95 pp

Continental Hot Breakfast Package

\$14.95pp

Our hot breakfast platter, scrambled eggs, potatoes, bacon or sausage served with toast.

Please call for selections . Minimum order of 15pp.

Add Gourmet Coffee \$3.00 pp

Add Herbal Tea Selection \$3.00 pp

Add Orange Juice \$3.95 pp

Add Fruit Salad \$5.95 pp

Add Pancakes or French Toast \$5.95 pp

All American Lunch Packages

Start your lunch meeting with a tasty and healthy display!

Minimum order of 10 guests. All prices are per person. 24 hrs notice required.

Sandwich, Panini or Wrap Platter

\$14.95 pp

An elegant assortment of our tasty signature sandwiches, wraps or paninis accompanied with a Garden or Caesar Salad.

Boardroom Meeting

\$18.95 pp

An elegant assortment of our tasty signature sandwiches, wraps or paninis accompanied with a Garden or Caesar Salad, Pasta Salad and Homemade Sweet Tray.

Add Fruit Salad \$5.95 pp

Add soda and Water \$2.00 pp

Add Snapple \$3.50 pp

Sandwich Selection

Smoked Turkey and Brie

Smoked Turkey, Brie Cheese, baby mixed greens, plum tomatoes and honey mustard on baguette.

Roast Beef

Caramelized onions, cheddar cheese, plum tomatoes, lettuce w/Russian dressing on a Roll.

<p style="text-align: center;">Ham and Swiss</p> <p>Ham and swiss cheese, tomatoes, lettuce and mayo on a Soft Brioche Bun.</p>	<p style="text-align: center;">Prosciutto Di Parma</p> <p>Prosciutto, fresh mozzarella, basil, and sundried tomatoes w/herb dressing on baguette.</p>
<p style="text-align: center;">Tuna Salad</p> <p>Albacore tuna salad, lettuce, roasted peppers and tomatoes on a grain bread.</p>	<p style="text-align: center;">Garden Veggie</p> <p>Avocado, sliced cucumbers, carrots, sun dried tomatoes, mixed greens and plum tomato on a whole wheat roll.</p>

Wrap Selection

<p style="text-align: center;">Crispy Chicken Wrap</p> <p>Chicken Cutlet, avocado, plum tomatoes, and arugula w/chipotle aioli in a wrap.</p>	<p style="text-align: center;">Chicken Caesar Wrap</p> <p>Grilled herb chicken breast, romaine lettuce, oven roasted peppers, parmesan cheese with a light caesar dressing in a wrap.</p>
<p style="text-align: center;">California Chicken Wrap</p> <p>Lemon rosemary grilled chicken breast mixed with baby lettuce, avocado, oven roasted peppers, tomatoes with a low fat ranch dressing in a wrap.</p>	<p style="text-align: center;">Supreme Tuna</p> <p>Albacore tuna salad, leaf lettuce, roma tomatoes, roasted peppers on a whole wheat wrap.</p>
<p style="text-align: center;">Turkey American</p> <p>Turkey, avocado, american cheese, lettuce and tomatoes on a whole wheat wrap.</p>	

Panini Selection

<p style="text-align: center;">Chicken Parmigiana</p> <p>Chicken cutlet, fresh mozzarella, basil, arugula, w/Tuscany tomato sauce on a European Flatbread.</p>	<p style="text-align: center;">Grilled chicken</p> <p>Grilled chicken, swiss cheese, plum tomatoes, avocado, lettuce w/an artichoke dressing on European Flatbread.</p>
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<p>Chicken Milanese</p> <p>Chicken cutlet, fresh mozzarella, roma tomatoes w/chipotle aioli on a European Flat Bread.</p>	<p>Meatless</p> <p>Oven roasted vegetables, melted tomatoes, basil and fresh mozzarella, w/fat free pesto mayo on a European Flat Bread.(May contain Nuts)</p>
<p>Monte Cristo</p> <p>Smoked Turkey, ham and swiss cheese, plum tomatoes w/Russian dressing on a European Flat Bread.</p>	<p>Tuna Melt</p> <p>Albacore tuna salad, melted cheddar cheese, red onion, tomatoes on a European Flat Bread.</p>

Hot Pasta Dishes

Let's get Italian comfort with hot pasta dishes!

Minimum order of 15 guests. All prices are per person. Minimum 24 hrs notice required.

Rigatoni Basil Pesto	\$13.95 pp
with pine nuts, diced fresh mozzarella and shredded parmigiano Reggiano (contains nuts)	
Pasta Primavera	\$12.95 pp
with mixed grilled vegetables lightly tossed in extra virgin olive oil and spices	
Fettuccine Bolognese	\$15.50 pp
with ground meat and sausage in a light fresh tomato sauce and basil	
Penne Alla Vodka	\$13.95 pp
with broccoli florets, grilled vegetables and melted tomatoes	
Rigatoni w/Alfredo Sauce	\$15.50 pp
with sauteed chicken & roasted vegetables	
	Add Chicken \$5.00 pp
	Add Shrimp \$7.00 pp

Hot Entrees

Delicious entrees to impress your gatherings!

Minimum order of 15 guests. All prices are per person. Minimum 24 hrs notice required.

All hot entrees come accompanied with a side dish and a green salad.

Poultry Selections

Chicken Parmesan	\$28.50 pp
with fresh tomato basil sauce, fresh parmesan cheese and fresh basil	
Tuscan Chicken	\$28.50 pp
with rosemary scented potatoes and sautéed vegetables	
Oven Baked Chicken	\$29.25 pp
With italian herbs	
Cuban Chicken	\$29.25 pp
with fresh cilantro and a lime sauce	
Chicken Masala	\$28.50 pp
With Marsala sauce and mushrooms	
Chicken Mojito	\$29.25 pp
With cilantro and a tequila reduced sauce	
Turkey Breast	\$29.50 pp
Delicious turkey served with gravy	

Beef Selections

Steak and Mushrooms	\$32.00 pp
With a reduced red wine sauce cooked to perfection with chef's special herbs	
Chimichurri Steak	
with argentinian chimichurri sauce	\$34.95 pp
Meatloaf	\$28.00 pp

From the Sea Selections

White Fish Filet	\$29.95 pp
with a reduced white wine sauce and lemon drizzles	
Blackened Tilapia	\$27.95 pp
With black peppers and herbs	
Baked Salmon	\$29.95 pp
with herbs and lime drizzles	
Glazed Salmon	\$29.95 pp
With orange butter sauce sprinkled	

Shrimp Scampi	\$32.00 pp
in garlic and dry sherry wine sauce	
Grilled Shrimp	\$32.00 pp
with garlic and lemon drizzles	

Vegetarian Selection

Traditional Eggplant Parmesan	\$24.95 pp
With Tuscan tomato sauce and fresh mozzarella	
Eggplant Rollatini	\$24.95pp
Filled with tomatoes, ricotta, parmesan and mozzarella topped with tomato basil sauce.	
Vegetarian Lasagna	\$24.95 pp
Delicious layers of vegetables with ricotta cheese and Tuscany tomato sauce	
Stuffed Portobello Mushrooms	\$24.95 pp
Stuffed with vegetables and cheese	

Side Orders

Choose your sides from the following selection: **\$7.50 pp**

Potatoes

- Roasted red potatoes with herbs
- Classic mashed potatoes
- Sweet potatoes
- Lemon herb potatoes

Rice

- Wild rice pilaf with roasted cubed vegetables
- Yellow rice
- White rice
- Rice and Beans
- Fried Rice

Vegetables

- Grilled assorted vegetables
- Sauteed String beans

Roasted Corn
Sautéed broccoli w/ garlic
Julienne carrots and string beans
Maduros (fried sweet plantain)
Spring sautéed vegetables

Green Salads and More...

Choose your sides from the following selection:

Side Salad Selection **\$7.50 pp**

Garden Salad, Caesar Salad, Greek Salad, Israeli Chopped Salad, City House Salad, Baby Spinach Salad, Arugula & Goat Cheese.

Dressing Selections:

Caesar, Italian, Balsamic, Raspberry Vinaigrette, French, Blue Cheese, Honey Mustard and Ranch.

Cold Pasta Salads

Pasta Primavera, Bowtie Caesar Pasta, Pesto & Mozzarella Cheese, Potato Salad, Jalapeno Potato Salad, Macaroni Salad & ColeSlaw Salad

Hors d'oeuvres

Choose your party appetizers from the following selection:

Prices may vary, call for a quote.

Vegetarian

Spring rolls
Spanakopita triangles filled with spinach and feta cheese
Feta cheese and spinach stuffed mushrooms
Indian vegetable samosa
Mozzarella sticks
Mini eggplant rollatini

Poultry

Mini chicken quesadillas with Queso Blanco served with Guac and Salsa

Citrus marinated chicken skewers
Teriyaki chicken skewers
Chicken Wings
Chicken Fingers

Beef

Beef picadillo empanadas
Mini Italian meatballs
Miniature cheeseburgers served on brioche buns
Classic "pigs-in-a-blanket" (all beef)
Steak crostini with horseradish and caramelized onions

Seafood

Cocktail shrimp, served with traditional cocktail sauce
Grilled jerk shrimp skewers
Coconut crusted shrimp
Skewers of curried grilled shrimp
Smoked Salmon on cucumber rounds
Mini Crab Cakes

Charcuterie Board

Artisanal cheeses and Italian cured meats garnished with grilled vegetables.
Small serves up to 10 People.....\$175
Medium serves up to 16 people\$275
Large serves up to 20 people \$325
Extra large wooden board
serves up to 30 people\$525
accompanied by a selection of crackers and home-made bread

Grilled Vegetable Basket (minimum 10 guests)

Asparagus, carrots, eggplant, zucchini, portobello mushrooms

\$8.95 per person

Cheese and Crackers Board

A fine selection of imported and domestic cheese,
garnished with grapes, berries, accompanied by a selection of crackers
and home-made bread

\$13.95 per person

Vegetarian Crudites and Hummus Platter

\$11.75 per person

Fresh crisp seasonal vegetables served with toasted pita points surrounded with delicious hummus dips

Party Packages

Plan your party by choosing your sides from the following selection:

MEXICAN FIESTA

\$32 per person

Combination of chicken and beef fajitas served Mexican rice and refried beans warm tortillas, Taco shells spicy pico de gallo, fresh guacamole, shredded mexican cheese, chopped lettuce and sour cream and fresh garden mexican salad with roasted corn, cucumbers, avocado, peppers.

ALL ABOUT BBQ

\$27.95 per person

100% beef burgers ,all beef hot dogs, crispy chicken fingers, cole slaw / green salad relish tray, a tray of burger buns and hot dog buns.

TASTE OF THE ORIENT

\$32 per person

Teriyaki chicken with steamed broccoli
Vegetable fried rice
Mini vegetable spring rolls
Asian green Salad w/crunchy noodles

LATIN FIESTA

\$34 per person

Pernil (oven roasted pork)
Roasted peruvian potatoes
Fried plantains
Spanish rice and beans
Fresh tossed salad with arugula

Desserts

Let's finish with something sweet!

SIGNATURE DESSERT PLATTER

\$7.50 per person

Homemade cookies, brownies garnished with fruits and berries

FRUIT SALAD

\$7.50 per person

Colorful array of melons, pineapple, and berries

ALL ITALIAN PLATTER **\$12.75 per person**

Delicious Italian mini Pastries like cannoli's, eclairs, cream puffs, tarts

CHOCOLATE FOUNTAIN **\$25 per person minimum 20 guests**

Delicious Ghirardelli melted chocolate accompanied by fresh fruit, wafers and marshmallows

COOKIE TRAY **\$5.95 per person**

An assortment of homemade cookies

MINI CUPCAKES **\$8.95 per person**

An assortment of mini cupcakes

CUSTOM CAKES and ROUND CAKES **\$75.00 or more**

Available upon request call for selections and prices.

10" (serves 14-18 guests)

SQUARE CAKES

1/2 sheet (serves 50 guests) **\$120.00 or more**

Full sheet (serves 100 guests) **\$220.00 or more**

DRINKS

Soda \$2.00

Water \$2.00

Snapple \$3.50

Tropicana Juice \$ 4.95

Gatorade \$3.50

ORDERING GUIDELINES

We recommend that all orders are placed at least 48 hours in advance.

Same day or next day orders are possible depending on availability.

CANCELLATION POLICY

We ask that you provide us with a minimum of 72 hour notice for any cancellation

Same day cancellation will be charged 50% of the order with no exclusions.

*Price are subject to change according to market prices

*20% Gratuity is added to all orders.

If you are interested in items that are not included in our menu please give us a call to ask for your food preferences and prices.

There is a 20 person minimum on all special or customized orders.

*Add a floral arrangement to your catering package.

Call for Pricing. We also do theme decorations.