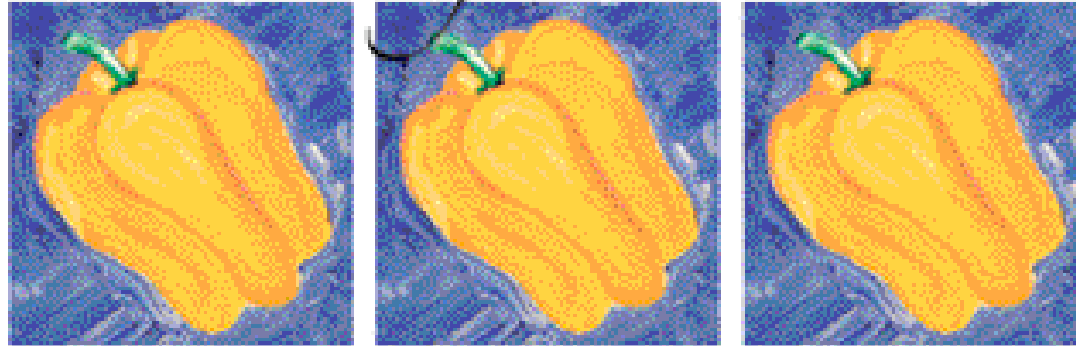


Classic Catering...



Creating entertaining events...

Welcome

From small morning coffee breaks to elegant hors d'oeuvre parties and theme buffets, our catering menus are filled with fresh, contemporary ideas. Our diverse staff will deliver the quality food and service necessary to ensure your event is a success.

This guide will be a useful tool as you plan your unique occasion. Relax; planning your event will be an enjoyable experience with the help of our dedicated staff.

Breakfast

FRESH START BREAKFAST

Perfect for those early morning meetings. Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Juices, Seasonal Fruit Tray, Fresh Bagels, Muffins, Butter, Jam & Assorted Cream Cheeses.

CREATE YOUR OWN BREAKFAST BUFFET

We invite you to create your own special breakfast:

FRESH START

(Choose One)

Sliced Melon
Grapefruit Half
Fresh Fruit Salad
Yogurt & Granola

ENTREES AND SIDES

(Choose Four)

Scrambled Eggs
Bacon & Egg Strata
French Toast
Waffles
Pancakes w/Blueberry Topping
Crispy Bacon
Sausage Links or Patties
Grilled Ham
Hash Brown Potatoes
Biscuits & Sausage Gravy

ACCOMPANIMENTS

(Choose One)

Muffins
Danish
Southern Style Biscuits

Beverages

(All Included)

Assorted Minute Maid Juice
Fresh Brewed Regular
& Decaffeinated Coffee
Hot Tea

MORNING BREAKS A LA CARTE

Cereal w/Milk
Fresh Fruit Salad
Whole Fresh Fruit
NutraGrain Bars
Freshly Brewed Regular & Decaffeinated Coffee

BAKERY A LA CARTE

Bagels w/Assorted Spreads
Muffins
Tea Breads
Danish
Donuts

Specialty Breaks

TREAT EATS

Assorted Miniature-Sized Candy Bars
Cracker Jacks
Popcorn (Butter & Cheese)
Gummie Bears

SUNDAE BAR

Vanilla & Chocolate Ice Cream
Caramel & Chocolate Topping
M&M Pieces, Rainbow Sprinkles,
Nut Topping
Whipped Cream & Cherries

SOUTHERN HOSPITALITY

Assorted Finger Sandwiches
Mini Meringues
Bite-Sized Pecan Brownies

PUTTING ON THE RITZ

Seasonal Fresh Fruit & Imported Cheese Tray
Served w/Carr's Water Biscuits

SOUTH OF THE BORDER

Nachos & Salsa
Seven Layer Dip w/Tortilla Chips
Chili Con Queso

SNACK PACK

Goldfish Crackers
Trail Mix
Sugar Spiced Pecans
Mixed Nuts

AFTERNOON TEA

Miniature Scones w/Butter & Fruit Preserves
Assorted Tea Cookies
Fresh Fruit

COOKIE MONSTER

Chocolate Chunk Cookies
Sugar Cookies
Peanut Blossom Cookies
Oatmeal Raisin Cookies

Luncheon Buffets

(Minimum of 15 guests required)

THE LUNCH BOX BUFFET

Accompanied by fresh breads and rolls, lettuce, tomatoes, pickles, potato chips, assorted sodas and water, and your choice of cookies or brownies. For a heartier meal, add hot soup to your buffet.

SALAD SELECTION

(Choose Two)

Marinated Pasta Salad
Fresh Tomato & Mozzarella
Tossed Garden Salad
Potato Salad
Three Bean Salad
Old Fashioned Macaroni Salad
Coleslaw w/Apples

MEAT SELECTION

(Choose Three)

Turkey Breast
Baked Ham
Roast Beef
Tuna Salad
Chicken Salad
Seafood Salad
Egg Salad

CHEESE SELECTION

(Choose Two)

American
Cheddar
Provolone
Swiss

SOUP & SALAD BUFFET

Served with fresh baked rolls, crackers, iced tea & water, and your choice of cookies or brownies.

SALAD SELECTION

(Choose Three)

Marinated Pasta Salad
Caesar Salad
Potato Salad
Tossed Garden Salad
Chicken Salad
Fruit Salad
Tuna Salad
Seafood Salad
Three Bean Salad
Fresh Tomato & Mozzarella
Coleslaw w/Apples
Old Fashion Macaroni

HOT SOUP SELECTION

(Choose One)

Cream of Tomato
Chicken Noodle
Healthy Vegetarian
New England Clam Chowder
Cream of Broccoli & Cheddar

FRESH APPROACH BUFFET

Served with iced tea, water, chips, any your choice of cookies or brownies.

Buffalo Chicken Wrap
Turkey Croissant
Mozzarella, Tomato & Basil on Focaccia
Asian Noodles Salad
Antipasto Salad
Fresh Fruit Salad

Theme Buffets

(Minimum of 25 guests required)

*All buffets include freshly baked rolls & butter, iced tea, water, freshly brewed regular, decaffeinated coffee and hot tea.
Buffets are accompanied with the appropriate décor.*

LITTLE ITALY

Traditional Caesar Salad
Antipasto Salad
Zesty Meat Lasagna
Grilled Vegetable Lasagna
Pasta w/Roasted Garlic Marinara
Home Baked Italian Bread
Herbed Focaccia
Tiramisu

A SOUTHERN BARBECUE

Creamy Coleslaw
Pork Barbecue
Fried Chicken
Green Beans
Brunswick Stew
Buttermilk Biscuits
Pecan Bars

PACIFIC RIM BUFFET

Egg Drop Soup
Egg Rolls
Spicy Hunan Beef Stir Fry
Sweet & Sour Chicken
Steamed White Rice
Vegetable Fried Rice
Almond Cookies

SALAD EXTRAVAGANZA

Fresh Homemade Soup-of-the-Day
Sesame Beef Salad
Tossed Greek Salad
Fresh Fruit Salad w/Poppyseed Dressing
Italian Herbed Bread Salad
Chicken Salad w/Grapefruit & Almonds
Flatbread & Rolls
Gourmet Dessert Bars

SOUTHWESTERN OLÉ

Flour Tortillas
Grilled Chicken & Spicy Vegetable Fajitas
Assorted Toppings
Southwestern Style Black Beans
Spanish Rice
Tortilla Chips & Salsa & Guacamole
Cinnamon Crisps

BACKYARD COOKOUT

Hamburgers
Hot Dogs
Veggie Burgers
Old-Fashioned Macaroni Salad
Potato Chips
Relish Tray & Condiment Tray
Watermelon Slices or Brownies

Create Your Own Buffet

(Minimum of 20 guests)

All selections include: salad, two accompaniments, dessert, rolls & butter, iced tea and water.

ENTRÉE SELECTION

(Choose up to three)

London Broil
Marinated Steak Tips
Baked Stuffed Chicken
Chicken Marsala

Chicken Picatta
Oven Roasted Turkey Breast
Roasted Pork Loin w/Rosemary
Grilled Swordfish w/Mango Bean Relish

Tortellini Primavera
Meat Lasagna
Vegetarian Lasagna

ACCOMPANIMENTS

(Choice of two)

Home-Style Mashed Potatoes
Baked Potato
Oven Roasted Potato
Potatoes Au Gratin
Scalloped Potatoes

Wild Rice Pilaf
Steamed Rice
Brown Rice
Pesto Orzo
Broccoli/Cauliflower

Glazed Carrots
Steamed Asparagus
Sautéed Squash Medley
Green Beans

SALAD SELECTION

(choice of one)

Tossed Salad with Choice of Dressing
Caesar Salad
Fresh Fruit Salad
Pasta Salad
Potato Salad

DESSERT SELECTION

(choice of one)

Chocolate Torte
Carrot Cake
Fresh Baked Cookies & Brownies
Dessert du Jour

Boxed Lunches

Perfect for that group that is on the go. These boxed lunches can be custom made or select one of our most popular choices. Boxed lunches are provided in individual containers with appropriate condiments, choice of two side salads: fresh fruit, coleslaw, pasta or potato salad, choice of gourmet cookies or brownies, bag of chips, choice of assorted sodas.

CLUB

Sliced turkey, crisp bacon, avocado, lettuce, tomato & red onion. Served on seven grain bread or a crusted baguette.

WRAP IT UP

Turkey, bacon, lettuce, tomato & herbed mayonnaise rolled up in a flour tortilla.

CROISSANT

Choice of sliced honey ham & swiss cheese, or breast of turkey with provolone, or roast beef & brie. Served on a flaky croissant w/green leaf lettuce & tomato slices.

THE ITALIANO

Grilled boneless breast of chicken w/fontina cheese & roasted red pepper mayonnaise on a focaccia roll.

VEGETARIAN WRAP IT UP

Grilled vegetables, lettuce, tomato, herbed mayonnaise on a spinach tortilla.

Dinner

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes: fresh baked rolls & butter, iced tea, fresh brewed regular and decaffeinated coffee, hot tea, lemon water; and choice of fresh salad and dessert

SALADS

Tossed Salad
Spinach Salad w/Mushrooms
Mandarin Orange & Almond Salad
Caesar Salad

PRIME RIB

Perfectly prepared prime rib w/au jus and a horseradish crème accompanied by oven roasted red bliss potatoes and fresh steamed asparagus.

GRILLED SALMON

A delicious fillet of salmon grilled to perfection w/a rich dill sauce, served w/wild rice pilaf and steamed vegetable medley.

BEEF TENDERLOIN GRATIN

Grilled tenderloin of beef gratin w/crumbled boursin cheese, served w/roasted garlic smashed potatoes and fresh steamed green beans.

PECAN CHICKEN DIJON

Breast of chicken covered in crushed pecans topped with a tangy dijon mustard sauce, served w/wild rice pilaf and steamed broccoli.

ROASTED VEGETABLE STRUDEL

Mixed roasted vegetables wrapped in phyllo pastry topped w/smoky red pepper sauce and served w/wilted greens.

BAKED STUFFED SHRIMP

Four jumbo shrimp w/crab stuffing and a light lemon butter, served w/steamed rice and a squash medley.

BUTTERMILK FRIED CHICKEN

Served w/corn bread, mashed potatoes and green beans.

Dinner continued

CHICKEN SALTIMBOCCA

Grilled chicken breast w/a marsala wine sauce topped w/fresh prosciutto and provolone, accompanied by orzo pilaf and steamed broccoli.

GRILLED GREEK SWORDFISH

Perfectly grilled swordfish steak w/a sun dried tomato-pesto butter, accompanied by scalloped potatoes and wilted spinach w/shallots.

SOUTHERN PORK CHOP

Center cut honey & bourbon cured pork chop w/an apple and onion chutney, served with cornbread stuffing and green beans almondine.

HOISIN GLAZED CHICKEN

Seared breast of chicken with tangy hoisin glaze, served w/sesame scallion steamed rice, snow peas and napa cabbage.

DESSERTS

Lemon Meringue Pie
Chocolate Layer Cake w/Strawberry Topping
Walnut Layer Cake
Boston Creme Pie
Almond Poundcake w/Fresh Strawberries & Whipped Cream
Coconut Cake
Carrot Cake

SPECIAL ENDINGS

Warm Bread Pudding w/Bourbon Anglaise
White Chocolate Mousse w/Raspberry Coulis
Caramel Apple Pie
Snickers Pie
Seasonal Berries & Whipped Cream
Chocolate Ganache Torte
Chocolate Swirl Cheesecake

Our Special Endings desserts are available for an additional charge.

Reception Displays & Stations

(Minimum of 25 guests required)

All displays & stations are priced per person

THE BUTCHER BLOCK

Top Round, Roasted Turkey Breast, Ham or Pork Tenderloin, served w/rolls & condiments
Petit Fours
Mini Dessert Bars
Assorted Berries w/whipped cream

INTERNATIONAL CHEESE DISPLAY

A variety of imported cheeses w/gourmet breads and crackers

ANTIPASTO DISPLAY

An Italian favorite. Traditional Italian meats, olives, peppers, cheeses & accompaniments. Served with freshly baked Italian bread.

MEDITERRANEAN STATION

Grand display of Mediterranean favorites
Including hummus, tabbouleh
Kalamata olives and feta cheese

PASTA PERFECT DISPLAY STATION

Your choice of 2 pastas (penne, rigatoni, linguine, bowtie) 3 sauces
(alfredo, sun-dried tomato, meat sauce, pesto or roasted garlic sauce) and assorted toppings.
Mini Dessert Bars
Mini Assorted Cheesecakes

Reception Displays @ Stations continued

RECEPTION #1

Fresh Vegetable Platter w/Dip
Domestic Cheese Platter & Crackers
Assorted Canapes
Spinach & Artichoke Dip
Cookies & Brownies

RECEPTION #2

Domestic Cheese Platter & Crackers
Chicken Salad Tartlette
Black Pepper Biscuits w/Cheddar Pecan Spread
Assorted Mini Quiche
Spanikopita
Mini Assorted Cheesecakes

RECEPTION #3

Fresh Seasonal Fruit Tray
Grilled Marinated Vegetable Tray w/Dip
Imported cheese Tray & Crackers
Bite Size Beef Wellingtons
Crab & Brie Wrapped Phyllo
Mini Dessert Bars
Seasonal Berries w/Whipped Cream

RECEPTION #4

Fresh Seasonal Fruit Tray
Fresh Vegetable Platter w/Dip
Domestic Cheese Platter & Crackers
Bite Size Beef Wellingtons
Vegetable Spring Roll w/Hot Asian Mustard
Maryland Crab Cakes

RECEPTION #5

Fresh Seasonal Fruit Tray
International Cheese Display & Crackers
Smoked Salmon on English Cucumbers
Jumbo Shrimp Platter w/Cocktail Sauce
Sesame Skewered Chicken w/Sweet & Sour Sauce
Caramelized Pecan topped Brie

Hors D' Oeuvres

HOT

Mini Southwestern Black Bean Egg Rolls
Skewered Asian Beef w/Pea Pods
Spanakopita
Assorted Mini Quiche
Crab Rangoon w/Garlic Chili Duck Sauce
Vegetable Spring Roll w/Hot Asian Mustard
Grilled Vegetable Coronets
Traditional Italian or Swedish Meatballs
Bite Size Beef Wellington
Crab & Brie Wrapped Phyllo
Caramelized Pecan Topped Brie Served w/Water Biscuits

Bay Scallops Wrapped in Bacon w/Creole Honey Mustard
Maryland Crab Cakes w/Spicy Remoulade
Seafood Stuffed Mushroom Caps
Sesame Skewered Chicken Tenders w/Sweet & Sour Sauce
Coconut Chicken Strips w/Mango Salsa
Cajun Grilled Chicken Bites w/Roasted Red Pepper Dip
Chicken Tenders w/Sauce
Crisp Buffalo Chicken Bites w/Bleu Cheese
Honey Drizzled Chicken Drumettes
Bacon Wrapped Water Chestnuts

COLD

Shrimp Wrapped in Snow Pea Pods
Deviled Eggs
Tomato-Basil Crostini
Pickled Shrimp
Cream Cheese Sundried Tomato & Pesto Torte
Assorted Canapes
Chicken Salad Tartlet

Skewered Antipasto
Fresh Melon Wrapped in Prosciutto
Seared Beef Tenderloin Crustade w/Horseradish Crème
Smoked Salmon Mousse on Sliced English Cucumbers
Spinach Dip w/Cocktail Rye
Black Pepper Biscuits w/Cheddar Pecan Spread

Beverages

Regular & Decaffeinated Coffee
Hot Tea
Hot Chocolate
Lemonade

Freshly Brewed Iced Tea
2 Liters Soda
Canned Soda
Bottled Juice

Bottled Waters
Sparkling Water
Hot Apple Cider
Sparkling Cider

Fruit Punch
Southern Iced Tea Punch
Citrus Punch

Party Trays, Dips & Spreads

Fresh Seasonal Fruit Tray
Fresh Vegetable Tray w/Dip
Grilled Marinated Vegetable Tray w/Herb Dip
Antipasto Platter
Imported Cheese Platter w/Assorted Crackers
Domestic Cheese Platter w/Assorted Crackers

Mexican Seven Layer Dip w/Tortilla Chips
Sliced Cold Tenderloin Platter w/Condiments & Rolls
Hummus & Pita Chips
Jumbo Shrimp Platter w/Cocktail Sauce
Southwestern Pinwheel Platter w/Salsa

Bakery

Cookies & Brownies
Petit Fours
Mini Assorted Cheesecakes

Mini Gourmet Dessert Bars
Tea Cookies
Lemon Bars

Sheet Cakes
Scones
Sugar Cookies

