The Fresh Connections Family

When food is made with love and pride, you can taste it. At Fresh Connections, we love food and it shows in every dish. But just as importantly, we love and respect one another. Our personal commitments to helping one another excel at creating a joyous and streamlined team environment ensures consistently high quality for our clients.

The Fresh Connections team has been working together for more than a decade. Together, we defined a mission to provide consistently fresh, high quality food at the best possible prices. We developed menus and standards to achieve that mission—and we work together on a daily basis to meet and exceed our high standards, redefining what’s possible for mass food service.

Don’t settle for the usual catering fare, assembled by transient kitchen workers—demand food made by seasoned professionals who love what they do and work as a team to exceed your expectations.

The Small Business Association has certified us as a 100 percent woman-owned small business, and the Virginia Department of Small Business and Supplier Diversity has recognized as us as a woman-and minority-owned small business. Come discover why the Fresh Connections family stands out from the crowd. Stop by for a smile and a taste you won’t forget.
A Message From Maria

Eating should be an experience, not a chore. If your meals don’t excite you, don’t tempt you, then you deserve something better. Much better.

At Fresh Connections Catering we know that food is an important part of life. If the meal isn’t perfect, your event cannot be perfect. We know that it is critical for your food to arrive on time, to be presented beautifully and to be delicious.

Our food is superior because we use only the finest and freshest ingredients. Our farm-fresh produce is delivered every day and each of our delectable breads, pastries and dinner rolls are baked fresh daily. Fresh Connections prepares all of our sauces and foods from scratch—nothing is ever frozen or pre-made. There are no preservatives or chemicals in any of our meals and you can taste the difference in each bite.

With over 20 years of experience planning social events and corporate catering, our staff can help you select the right menu at the right price, whether you’re catering for 5 or 5,000. We are not satisfied until you are happy.

Whether you are looking for corporate catering, elegant food for a social event—a birthday, wedding, christening or holiday party—Fresh Connections can guide you through the event planning process. Each event we cater is tailored to ensure a dining experience that is both interesting and enjoyable.

Please contact us with any questions you may have. We take pride in treating our clients as we would our best friends and family. It is such a privilege to be part of the special moments of your life. Don’t forget to ask about our monthly specials!

Live well, laugh much & love often,

Maria
What’s Inside

Breakfast
Breakfast Selections...........................05
Breakfast À La Carte..........................08

Sandwiches, Wraps & Boxed Lunches
Specialty Sandwiches..........................10
Classic Sandwiches............................11
Boxed Lunches..................................11

Signature & Side Salads
Green & Vegetable Salads.....................13
Potato Salads....................................14
Side Salads......................................14
Quinoa, Rice & Couscous Salads..........15
Pasta Salad......................................16
Signature Salads...............................17

Menu Packages
Menu Packages.................................20

Hot Entrées
Homemade Soups, Stews & Chilis........23
Signature Poultry Dishes....................24
Signature Beef Dishes.........................27
Signature Mixed Dishes.......................28
Signature Seafood Dishes....................29
Signature Veggie Dishes.....................30
Hot Specialty Subs............................31
Side Dishes......................................32

Hors d’Oeuvres
Hors d’Oeuvres.................................35

Snacks & Refreshers
Snacks & Refreshers............................42

Desserts
Desserts........................................45

Beverages & Services
Alcoholic Beverages...........................49
Hot Beverages..................................49
Cold Beverages.................................50
Services.........................................51

🌿 Vegan menu item
🌡 Room temperature menu item
Breakfast

Start your day right with our delicious breakfast menu options. We’ve got something for everyone—sweet or savory, traditional or unique, grab-and-go or sit down. We’ll work with you to make sure everyone gets the breakfast they want.
Breakfast Selections

Classic Continental
Freshly baked muffins, assorted croissants, bagels, buttery scones, flaky fruit filled puff pastries, homemade cream cheese spreads and other assorted signature breakfast pastries with butter and jams. Served with fresh seasonal fruit salad and berries and accompanied by fruit juices.
$9.75

Chaud Croissants
Hot croissant sandwiches to include ham and cheese, bacon and egg, sausage and egg, and egg and cheese.
$7.75

Pastry Bazaar
An assortment of breakfast pastries to include sticky buns, croissants, muffins, fruit and cheese filled Danish, walnut twists and other breakfast delights.
$4.50

Deep Dish Quiche
Choice of veggie or bacon and Swiss quiche with fresh fruit salad.
$94.50  Serves 10

Hot Buns
Giant sized hot cinnamon rolls with cream cheese icing. Served hot.
$3.75

Shredded Cheese for Eggs
Shredded cheese for eggs.
$1.75

Bagel Bar
An assortment of our freshly made mini and regular size bagels to include: plain, poppy, sesame, pumpernickel, honey wheat, cinnamon raisin and Asiago cheese. Accompanied by butter, jams, assorted flavors of cream cheese spreads, peanut butter cups, scallions, cucumber slices, honey butter and sunflower seeds.
$5.75

Almond Brioche French Toast
Slices of brioche dipped in egg and milk, sautéed in butter with a hint of Grand Marnier. Served with butter and maple syrup. Served with fruit salad.
$89.50  Serves 10-12

All American
Farm fresh scrambled eggs with breakfast potatoes, buttermilk biscuits with butter and jams. Choice of Applewood smoked bacon or maple sausage links.
$12.50

French Connections
An assortment of plain, chocolate, almond and fruit filled croissants. Served with assorted yogurts and granola.
$3.95

European Baked Egg Strata
Something truly different. Baked to perfection with eggs, cream, two types of cheeses and special seasonings. Served with fresh fruit salad.
$84.50  Serves 10-12

Cinnamon Roll French Toast Casserole
Served with sliced fruit.
$87.50  Serves 10

The Sidewalk Café
Slices of assorted coffee cakes, tea breads and palmiers. Served with fresh fruit, yogurt dipping sauce and honey butter.
$6.50

Breakfast Burritos
Stuffed with egg, bacon, red and green peppers and topped with southwestern sauce and cheddar cheese. Served with fresh fruit salad.
$8.25  (2 per order)

Pound For Pound
Old fashioned pound cake slices (vanilla, cinnamon, lemon, cream cheese, chocolate chip and baker’s specials).
$3.95

Donut Shoppe
Donut holes and assorted donuts (Boston cream, coconut glazed, sprinkles, jelly filled and other assortments).
$3.25

Bacon Breakfast Cookie Package
Bacon and cheddar breakfast cookies served with yogurt and seasonal fruit salad.
$8.95

Prices per person, minimum order of 8, unless otherwise noted.
Assorted Pastries, Croissants & Bagels
Includes butter, jams, homemade cream cheese spreads and cups of peanut butter.
$5.95

Pre-made Omelet
Choice of cheese, bacon, ham or a mixture of all three. Includes breakfast potatoes and biscuits.
$10.25

Signature Crêpes
Choose from bananas or fresh berries. Topped with caramel and accompanied by whipped cream and fresh fruit salad.
$8.95 (2 per order)

Irish Oatmeal
Served hot from a chafer with brown sugar and cream on the side. Accompanied by sliced local strawberries.
$62.50 Serves 10-12

Vegan Breakfast Burrito
Vegan breakfast burrito filled with sautéed vegetables, black beans, corn and tofu. Served with our homemade salsa.
$5.50

Individual Crustless Veggie Quiche
Sautéed spinach and Swiss cheese crustless quiches. Served with seasonal fruit salad.
$98.50 Serves 12

Apple Rose Tarts
Crisp organic apple “roses” surrounded by flaky puff pastry. A perfect start to the day.
$32.50 Serves 10

The English Connection
Thomas’ English muffin filled with: egg and cheese, egg, bacon and cheese, ham egg and cheese or egg, sausage and cheese.
$4.75

Spinach & Mushroom Frittata
An open-faced omelet with fresh spinach, onions and mushrooms. Served with seasonal fruit salad.
$84.50 Serves 10–12

The Belgian Delight
Belgian waffles, served with maple syrup and butter. Accompanied by freshly sliced fruit.
$6.75

American Style Crêpes
An American spin on traditional French crêpes. Filled with scrambled eggs, tomatoes and cheddar cheese. Served with a side of salsa and fresh fruit.
$8.95 (2 per order)

Breakfast Cupcake Package
Prepared with pancake batter and topped with marscapone cheese, powdered sugar, maple syrup and finished with crispy crumbled Applewood smoked bacon. Accompanied by fluffy scrambled eggs, breakfast potatoes and fresh cut fruit salad.
$139.50 Serves 10

Breakfast Box
Breakfast on the go! Our breakfast box includes two breakfast club sandwiches, seasonal fruit salad and a granola bar.
$9.25

Breakfast Box #2
Includes bagel, muffin, seasonal fruit salad and a granola bar.
$7.25

Breakfast Box #3
Convenient grab and go breakfast box. Includes Greek yogurt, granola, muffin, whole apple and juice.
$6.50

Omelet Station
Omelet station to include, bacon, biscuits and seasonal fruit salad. Fillings to include: ham, shredded cheddar cheese, chopped tomato, diced onions, diced green peppers, sautéed mushrooms and chopped spinach. Egg whites available upon request.
$16.50

Yogurt Bar with Fixings
Build your own yogurt bar with the following fixings: plain and strawberry yogurt, granola, strawberries, blueberries, raisins and honey.
$8.95

Breakfast Panini
Delicious breakfast panini with eggs, cheese and your choice of bacon, sausage, ham, turkey or spinach. Served with fresh fruit.
$8.95
Huevos Rancheros
Includes huevos rancheros, Latin chorizos, black beans, corn tortillas, salsa and seasonal fruit salad.
$142.50 Serves 10–12

Baked Grits with either Bacon, Sausage or Veggies
Baked grits with your choice of bacon, sausage, or veggies. Served with sliced fruit.
$62.50 Serves 10–12

Individual Quiche Tarts
Baked from scratch with a light buttery crust. Choose from Swiss cheese, Swiss and bacon, and spinach. Served with sliced fresh fruit.
$8.75

Egg White, Feta & Spinach Wrap
Healthy multi-grain tortilla with egg whites, feta cheese and sautéed spinach. Served with seasonal fruit salad.
$6.95

Breakfast Calzones
 Delicious and filling breakfast calzones. Choose from bacon, egg and cheese or egg and cheese. Served with fresh sliced fruit.
$98.50 Serves 10

Did you know?
All of our breads & pastries are baked and delivered fresh daily from our bakery using only the finest farm-fresh eggs, milk & butter.
Breakfast À La Carte

Prices per person, minimum order of 8, unless otherwise noted.

Applewood Smoked Bacon
$4.25 (3 slices)

Breakfast Potatoes
$3.75

Hard Boiled Eggs
$1.50

Homemade Yogurt Parfaits
Individual parfaits layered with organic yogurt, organic granola, fresh berries and mango.
$5.50

Yogurts with Granola
$3.95

Individual Cereals with Milk
$3.95

Maple Sausage
$4.25 (3 links)

Seasonal Fruit Salad
Seasonal fruit chopped fresh daily.
$4.25

Seasonal Whole Fruit
$1.50

Sliced Fruit Tray
$4.50

Southern Grits
$42.50 Serves 10-12

Hash Browns
$4.25

Assorted Granola Bars
$1.50 (each)

Corn Bread
$2.50

Organic Seasonal Whole Fruit
$3.00

Homemade Muesli Parfaits
Raw rolled oats, coconut milk, dates, almonds, pistachios, honey, raisins and fresh berries. (Due to the needed overnight resting, these are not available on Mondays.)
$4.75

Scrambled Eggs
$42.50 Serves 10

Bagels with Smoked Salmon
Bagels served with smoked salmon, cream cheese, lettuce, tomato, red onion and capers.
$10.50

Pancake, waffle and omelet stations available upon request.
Sandwiches
Wraps & Box
Lunches

We offer a large variety of sandwiches, wraps and boxed lunch options. We take pride in the freshness of our food and prepare all of our lunch options using the very best ingredients. All of our sandwiches are served with our homemade Parmesan chips.
Ask About Our Sandwich of the Week!
All of our sandwiches are prepared on our homemade bread, rustic rolls and ciabatta. Served with condiment packs, pickles and our delicious homemade Parmesan chips. All of our deli meats are Boar’s Head, which are uncured and nitrate free.

Specialty Sandwiches

It’s a Wrap
Select favorites such as black forest ham, roasted turkey, roast beef, tuna salad, curried chicken salad, Monterrey veggie with pepper jack cheese, sprouts and cucumber on soft tricolored flour tortillas. Includes our homemade Parmesan chips.
$8.75

South of the Border Wrap
All natural flour tortilla stuffed with crispy chicken breast, pepper jack cheese, lettuce and chipotle ranch dressing with tortilla chips on the side. Includes our homemade Parmesan chips.
$8.75

Fajita Roll Ups
Pre-wrapped fajitas with beef or chicken, lettuce, cheddar cheese and sour cream prepared with sautéed peppers, onions and cilantro. Includes our homemade Parmesan chips.
$9.25

Create Your Own Sandwich
Bountiful trays of meats and cheeses to include crisp bacon and roasted peppers accompanied by a variety of breads and specialty spreads with tuna salad, lettuce, tomatoes and pickles allowing you and your guests to customize your sandwich to your liking. Includes our homemade Parmesan chips.
$13.25

3 Foot Subs
A party favorite! Choose from a variety of fillings: roasted turkey with Havarti cheese, Italian hoagie, roast beef and cheddar, black forest ham and Swiss, fresh mozzarella with vine ripened tomatoes and fresh basil, turkey pastrami with provolone, corned beef with Swiss cheese, coleslaw and thousand island dressing. Includes our homemade Parmesan chips.
$75.00 Serves 10–12

Individual Bags of Chips
Individual bags of delicious handmade Route 11® chips. Flavors include: dill pickle, sea salt and vinegar, honey Dijon, sweet onion garlic, sweet potato and other assortments.
$1.75

Signature Panini
Choose from London broil with cheese and avocado, chipotle chicken, carved turkey, or chicken with provolone, red and green peppers and onions. All served with homemade salsa. Includes our homemade Parmesan chips. Veggie options available.
$9.50

Homemade Parmesan Chips
Sliced fresh potatoes, sprinkled with grated Parmesan cheese, made daily in our kitchen.
$18.95–32.50 (Small or large bowl)

Prices per person, minimum order of 8, unless otherwise noted.
Classic Sandwiches

Always served on our handpicked fresh bread. Includes our homemade Parmesan chips.

$9.75

Mini Sandwiches

Always served on our fresh baked mini rolls. Includes our homemade Parmesan chips.

$9.50 (2 per order)

Deluxe Sandwiches

Always served on our handpicked fresh bread. Includes our homemade Parmesan chips.

$10.25

Classics with Meat Options:

All sandwiches are served on a variety of our fresh, Artisanal breads.

Roasted Turkey with Havarti
Lean Roast Beef with Cheddar
Italian Hoagie
Imported Ham & Swiss
Ham & Brie Cheese
Pulled Chicken Barbecue
Lemon Tuna Salad
Chicken Salad
Chicken Caesar
Grilled Chicken
Chicken Parmigiana
Chicken Pesto
Corned Beef & Coleslaw
Turkey Pastrami
Buffalo Chicken

Veggie Classics Options:

All sandwiches are served on a variety of our fresh, Artisanal breads.

Fresh Mozzarella & Tomato
Fried Eggplant
Apples, Sprouts & Avocado
Hummus with Roasted Peppers
Portobello, onion, and Roasted Peppers

Need a Pick-Me-Up?

Check out beverage packages on page 49

Boxed Lunch

Prices per person, minimum order of 8, unless otherwise noted.

#1 Good Things Come in Small Packages Boxed Lunch

Choose from two mini sandwiches on soft-knotted rolls or two mini wraps. Includes choice of fruit salad or pasta salad, as well as chips and fresh baked mini cookies (super-size for a full-sized sandwich).

$11.75 Regular
$12.75 Super-size

#2 The Lunch Box

Choose from 2 mini sandwiches on soft knotted rolls or 2 mini wraps. Chips and fresh baked mini cookies (super-size for a full-sized sandwich).

$10.00 Regular
$11.50 Super-size

#3 Caesar in a Box

Served on top of crisp romaine salad greens with croutons and creamy Caesar dressing. Includes fresh fruit salad and a mini rustic boule. Comes with your choice of chicken, grilled salmon or steak.

$13.95

#4 Salad Trio

Lemon tuna salad, curry chicken salad and fruit salad. Served atop fresh field greens with a mini rustic boule.

$13.95

#5 Fertile Crescent Box Lunch

Healthy and delicious servings of tzatziki, hummus, tabbouleh, pasta salad, stuffed grape leaves, fresh fruit and dessert. Includes lightly grilled pita bread.

$13.95
What goes better with a meal than one of our fresh signature or side salads? We offer a number of different flavor pairings to give you the perfect accent for any meal. Choose from our green and vegetable salads, side salads, potato salads, quinoa, rice and couscous salads, pasta salads or any of our signature salads. We make all our salads fresh daily.
Green & Vegetable Salads

$4.25

Garden Salad
With fresh greens, cucumbers, olives, tomatoes and radishes.

Caesar Salad
With homemade croutons and Parmesan cheese served with our signature creamy Caesar dressing.

Carrot Salad
Prepared with celery, raisins and curry. Served with a creamy apple dressing.

Garden Patch Salad
Organic barley, kidney beans, cilantro, tomato, red peppers and scallions. Tossed with olive oil and fresh lemon juice.

Greek Salad
Traditional salad of cucumber, bell peppers, tomatoes, onion, feta and Kalamata olives. Served with a traditional Greek vinaigrette.

Mesclun Salad
Tossed field greens with chevre cheese, dried cranberries and candied walnuts. Served with our house Dijon and tarragon dressing.

Plum Tomato, Cucumber & Red Onion Salad
Fresh plum tomatoes, crisp cucumber and red onions. Served with a light red wine vinaigrette.

String Bean, Roasted Corn & Tomato Salad
Fresh sautéed string beans, roasted corn and juicy, vine-ripened tomatoes team up to create a salad bursting with flavor. Topped with a vinaigrette dressing.

Veggie Salad
An assortment of garden fresh veggies, julienned and marinated. Served with a white wine vinaigrette.

Pear, Gorgonzola & Avocado
Pear, Gorgonzola and avocado salad with diced jalapeños. Served with a creamy avocado citrus dressing.

Coleslaw
Traditional coleslaw.

Field Greens with Dates
Field greens with dates, sugared walnuts, oranges and tarragon vinaigrette.

Santa Fe Chopped Salad
Southwestern style chopped salad with corn, red and green bell peppers, grape tomatoes, black beans, corn, scallions and iceberg lettuce. Served with a creamy avocado and jalapeño dressing and tricolor tortilla strips.

Asparagus Salad with Grapes, Goat Cheese & Almonds
Asparagus salad with grapes, goat cheese, pesto and almonds.
Potato Salads  Prices per person, minimum order of 8, unless otherwise noted.

Chilled Garlic Potatoes
Red bliss potatoes, dressed with garlic, pine nuts and fresh lime juice.
$4.25

French Potato Salad
Prepared with red wine vinegar, olive oil, cornichons, capers, new potatoes and eggs.
$3.95

Red Bliss Potato Salad
Red bliss potatoes combined with hard boiled eggs, celery and onion and mixed with a creamy dill dressing.
$3.95

Sicilian Green Bean & Red Bliss Potato Salad
Sicilian comfort food with red bliss potatoes, fresh green beans, garlic, balsamic vinaigrette and basil.
$3.95

Sweet Potato Salad
Sweet potatoes combined with dates, pecans, oranges and honey. Tossed with a creamy orange dressing.
$3.95

Side Salads  Prices per person, minimum order of 8, unless otherwise noted.

Seasonal Fruit Salad
Sweet, fresh, in-season fruit including melon, berries, pineapple and grapes.
$4.25

Kale Salad with Root Vegetables & Apple
Refreshing and super healthy salad with kale, carrots, green apples and rutabagas. Tossed with a lemon cider vinaigrette.
$4.50

Fattoush Salad
Persian salad with romaine lettuce, cucumbers, tomatoes, scallions, cilantro, radishes and baked pita chips. Served with a cinnamon citrus vinaigrette.
$4.25

Spring Salad
Spring salad with broccoli, celery, scallions, grapes, raisins and almonds. Tossed with a creamy white wine vinaigrette.
$4.25
Quinoa, Rice & Couscous Salads

**Orange Ginger Couscous**
This favorite combines sweet citrus flavors with the zesty flavor of fresh ginger to create a delicious combination.
$4.25

**Couscous Salad**
White garbanzo beans, fresh mint and tomatoes.
$3.95

**Spinach & Quinoa Salad**
Spinach, broccoli, quinoa, chickpeas, kernel corn, pumpkin seeds, dates, Parmesan cheese and lemon tahini.
$5.25

**Black Bean, Rice & Papaya Salad**
Two household staples paired with slices of fresh papaya make up this sweet and savory salad.
$4.25

**Autumn Kale Salad**
Delicious blend of kale, roasted sweet potato, quinoa, dried cranberries and chopped pecans tossed with a lemony cumin dressing.
$5.25

*Prices per person, minimum order of 8, unless otherwise noted.*
Pasta Salads

**Bow Tie Pasta Primavera**
Loaded with fresh garden veggies and marinated in basil vinaigrette.
$4.25

**Café Pasta Salad**
Rotini pasta, tossed with fresh basil, feta cheese and sun dried tomato.
$4.25

**Caribbean Pasta Salad**
Prepared with fresh pineapple and fresh mango, bow tie pasta, cilantro and red pepper. Finished with red curry and mango chutney dressing.
$4.25

**Curry Pasty Salad**
Tri-colored spiral pasta with tofu, raisins, apples, pine nuts, scallions and carrots. Finished with flavorful curry dressing.
$3.95

**Pasta Tomato & Fresh Roasted Corn Salad**
With fresh basil and finished with a creamy vinaigrette dressing.
$4.25

**Pasta Palermo**
Tangy blend of tri-color rotini pasta, cherry tomatoes, fresh mozzarella, Kalamata olives and fresh basil.
$4.25

**Tuscan Pasta Salad**
Gemelli pasta with spinach, olives and basil. Finished with a herbed vinaigrette.
$4.25

**Mediterranean Pasta Salad**
Broccoli florets, penne pasta, extra virgin olive oil, lemon juice, garlic and red pepper flakes.
$4.25

**Oriental Pasta Salad**
Capellini pasta with broccoli, red peppers and toasted sesame dressing.
$3.95

**Taco Pasta Salad**
Shell pasta with tomatoes, salsa, corn, black beans and shredded cheese. Finished with a lime vinaigrette.
$4.25

**Orzo Salad with Broccoli Florets**
Feta cheese, black olives and tomatoes with a light classic green dressing.
$4.25

**Pesto Pasta Salad**
Rotini pasta, yellow squash and tomatoes. Tossed with our pesto vinaigrette.
$4.25

**Avocado Whole Wheat Pasta Salad**
Fresh avocado chunks with peppers, onions, carrots, celery, fresh basil, parsley and cilantro. Tossed with whole wheat rotini pasta and a light herb vinaigrette.
$4.25

**Garden Pasta Salad**
Carrots, celery, cucumber, green pepper and red onion tossed with tomato, Parmesan cheese, and tri-colored rotini pasta with a zesty vinaigrette dressing.
$3.75

**BBQ Pasta Salad**
Tangy blend of rotini pasta, BBQ sauce, mayonnaise, red peppers, scallions and celery.
$4.25

**Japanese Soba Noodle Salad**
Cold Japanese soba noodle salad. Contains peanuts.
$4.50

---

*Add grilled chicken to any salad for $3.50 per person.*
Signature Salads  Prices per person, minimum order of 8, unless otherwise noted.

BLT Salad
Crisp romaine tomatoes, Applewood and smoked bacon and hard boiled egg quarters. Served with our famous garlic cream dressing on the side.
$6.50

Cobb Salad
Mixture of baby spinach leaves and crispy iceberg topped with grilled chicken, bacon, hard boiled egg, avocado slices, scallions, tomatoes and olives. Accompanied with blue cheese dressing.
$8.50 Serves 10

Diane’s Caesar Salad Trio
Fresh crisp romaine leaves topped with grilled jumbo shrimp, grilled chicken breast, grilled tenderloin of beef, homemade croutons and imported Parmesan cheese. Complemented by our Artisan bread basket.
$18.95

Mediterranean Sun Salad
Field greens with sweet watermelon cubes, feta cheese, thinly sliced red onion, Kalamata olives, served with our homemade Mediterranean dressing on the side.
$4.25–with Veggies Only
$12.95–with Grilled Chicken Breast
$16.95–with Grilled Beef Tenderloin
$16.95–with Jumbo Shrimp

Strawberry Pecan Salad
Field greens with fresh strawberries, sugared pecans, red onions and spinach leaves with a slightly sweet raspberry vinaigrette.
$4.50

Caprese Salad
Fresh mozzarella, vine ripened tomatoes and fresh basil, drizzled with extra virgin olive oil and balsamic vinegar.
$6.95

Shrimp & Orzo Pasta Salad
Jumbo shrimp and orzo pasta combined with Kalamata olives, red onion, peppers and spices. Served over mixed greens.
$12.95

Cold Taco Salad with Tortilla Chips
Layered with your choice of beef or veggie chili, tomatoes, lettuce, scallions, olives and cheddar cheese. Accompanied by corn muffins and tortilla chips
$10.95
Hot Taco Salad with Flour Tortillas
Your choice of beef or veggie chili served on the side with a bowl of fresh, lettuce, tomatoes, scallions, olives and cheddar cheese. Accompanied by corn muffins and soft flour tortillas (2 per order).
$10.95

Southwestern Chicken Salad
Crispy strips of seasoned chicken breast served on crispy greens with fresh cut corn, tomatoes and cilantro. Served with our southwestern spicy dressing.
$11.25

Chicken Parmesan Salad
Fresh field greens, goat cheese, oranges and dates. Topped with crispy strips of Parmesan chicken. Served with a Dijon vinaigrette dressing on the side.
$11.25

Chicken Tortellini Salad
Tossed with fresh broccoli, tomatoes, red onion and marinated with a cracked black pepper vinaigrette.
$10.25

Tandoori Chicken Salad
Grilled tandoori chicken salad. Served with a lime yogurt dressing and pita bread.
$14.95

BBQ Chicken Salad
BBQ chicken salad with mixed greens, sliced red onion, black beans, tomatoes and grilled corn. Tossed with tangy BBQ sauce and served with ranch dressing, crispy tortilla chips and cookies.
$9.25

Build Your Own Salad
Build your own salad bar. Includes mixed greens, grilled chicken, grilled jumbo shrimp, crisp bacon, hard boiled eggs, tofu cubes, pickled beets, olives, shredded cheddar cheese, Parmesan cheese, croutons, cucumbers, tomatoes, radishes, tuna salad and pasta salad. Served with ranch and blue cheese dressings as well as an Artisan bread basket and cookies.
$26.95

Extra Portion
Add extra protein to any of our delicious salads.

$6.50–4 oz Grilled Chicken Breast
$8.00–4 oz Beef Tenderloin
$8.00–2 Jumbo Shrimp
(all prices are per person)

Sweet Tooth?
Take a look at our dessert selections on page 45
Menu Packages

When you have a lot of people to feed, you want to know that you are getting the best. We have a selection of themed menu packages that are sure to leave you and your guests satisfied. With themes for any occasion, find the perfect package for your get together.
Menu Packages

#1 Classic Sandwich Package
Classic sandwich package with your choice of one or two side salads and assorted fresh baked cookies. See sandwich selections on page 11.
$13.75–One Salad
$15.75–Two Salads

#2 Cookout Package
Hebrew National all beef hot dogs, and Angus beef hamburgers. Traditional fixings, potato salad and coleslaw. Served with mini cookies and fresh fruit.
$15.50

#3 Mini Sandwich Package
Classic mini sandwich package with your choice of one side salad and assorted mini French pastries and cookies. Two mini sandwiches per person.
$14.50–One Salad
$16.50–Two Salads

#4 Chesapeake Crab Cakes
Maryland crab cakes, grilled corn on the cob, coleslaw, cucumber, onion & tomato salad, pasta salad, corn bread and cookies. Includes our homemade tartar sauce and spicy cocktail sauce.
$245.00 Serves 10

#5 Hot, Hot Hoagie Package
Philly cheesesteak made with lean roasted beef prepared on a flat grill with onions and Monterey pepper jack cheese or chicken BBQ made with tender boneless chicken, smoked, seasoned and finished with our house BBQ sauce. Includes your choice of a side salad and home style deep dish individual fruit pies (blueberry, cherry, apple and lemon).
$15.95

#6 Greek Fusion Package
Tender marinated lamb and chicken kabobs, perfectly complemented by traditional basmati rice, falafel, pita bread, peasant salad of greens, feta cheese, olives, tomatoes and Greek dressing. Topped off with nutty, sweet baklava.
$17.95

#7 Super Salad Sampler Package
Select two signature salads and one side salad. Includes our signature bread basket mini cookies and fresh fruit.
$16.95

#8 Italian Calzones Package
Authentic Italian calzones. Choose from veggie, Italian or chicken. Served with Sicilian style green bean salad and baby bliss potatoes. Finished with an olive oil and balsamic marinade. Includes our mini cannolis and mini macaroons.
$14.75

Prices per person, minimum order of 10, unless otherwise noted.
#9 Finger Licking Fried Chicken Package
Home-style crispy southern fried chicken served with cheesy potatoes au gratin, creamy coleslaw, tender flaky buttermilk biscuits and finished with a dessert of warm fruit cobbler.
$14.95

#10 BBQ Bonanza Package
Unbelievably wonderful! BBQ pork ribs, so tender the meat falls off. Our signature in-house roasted brisket of beef and marinated grilled chicken breast. All made with our special BBQ sauce. Accompanied by corn bread, coleslaw, garlic mashed potatoes and homemade cake slices for dessert.
$21.75

#11 Sombrero Special Package
Accompaniments on the side include: Crispy taco shells, spicy beef, spicy chicken, sour cream, cheddar and shredded lettuce. Veggie cheese quesadillas with guacamole, sour cream, salsa. Served with black beans and Mexican wedding cookies.
$17.95

#12 Sirisha’s Special Package
Indian butter chicken, veggie samosas, Methi Pulao (aromatic Indian rice prepared with Methi leaves, onion and garam masala), Indian chickpea salad (tangy salad with chickpeas, chana, potatoes, tomatoes and chaat masala), pita bread and mini cookies with mini sweet milk cakes.
$17.95

#13 Chicken Enchiladas Package
Rolled tortillas filled with chicken and a creamy, cheesy tomato sauce. Served with black beans, rice & papaya salad, tortilla chips & salsa and Mexican wedding cookies.
$14.95

#14 Mediterranean Madness Package
Gyro meat sliced, accompanied by tzatziki sauce and pita bread. Chicken Souvlaki with lemon potatoes, peasant salad (cucumbers, tomato and feta cheese) and baklava.
$15.95

#15 Summer Sizzle BBQ Package
Includes hot dogs, hamburgers, BBQ chicken breast, traditional fixings, veggie baked beans, potato salad, garden patch salad, watermelon slices, corn on the cob and assorted cookies.
$24.00
Hot Entrées

Our seasoned chefs bring flavors to life for a satisfying culinary experience. We’ve curated our menu selections to include a wide range of selections from all over the world. From Italian to Asian, from middle eastern to American, we’ve got the perfect entrée for your event.
Homemade Soups, Stews & Chilis

**Soups**

*All soups serve 10–12 people and are served with French bread*

- **Hearty Roasted Corn Chowder with Lump Crab Meat & Jumbo Shrimp**
  - $68.50
- **Lentil Soup**
  - $44.50
- **Cream of Broccoli**
  - $44.50
- **Cream of Potato with Bacon**
  - $44.50
- **Minestrone**
  - $44.50
- **Chicken Noodle**
  - $44.50
- **Tomato Basil Bisque**
  - $44.50
- **Watermelon Gazpacho**
  - $67.50
- **Pumpkin Bisque Soup**
  - $44.50
- **Lentil Soup**
  - $44.50
- **Cream of Broccoli**
  - $44.50
- **Cream of Potato with Bacon**
  - $44.50
- **Chicken Noodle**
  - $44.50
- **Tomato Basil Bisque**
  - $44.50
- **Watermelon Gazpacho**
  - $67.50
- **Minestrone**
  - $44.50
- **Chicken Noodle**
  - $44.50
- **Tomato Basil Bisque**
  - $44.50
- **Watermelon Gazpacho**
  - $67.50
- **Pumpkin Bisque Soup**
  - $44.50

**Stews**

*All soups serve 10–12 people and are served with French bread*

- **Chicken Stew**
  - $57.95
- **Beef Stew**
  - $57.95

**Chilis**

*All soups serve 10–12 people and are served with corn bread*

- **Cowboy Beer & Bean Chili**
  - $64.50
- **Organic White Bean Chili**
  - $62.50
- **Organic White Bean Chili with Turkey**
  - $64.50

*Vegan menu item*
Signature Poultry Dishes

Prices per person, minimum order of 10, unless otherwise noted.

Chicken or Beef Fajitas
Served with hot flour tortillas, guacamole, tomatoes, sour cream and Pico de Gallo.
$14.95

Chicken Parmigiana with Penne Pasta
Classic Italian dish with fresh herbs, mozzarella and Parmesan cheese and marinara sauce over penne pasta.
$15.75

Chicken Ranchero
Jumbo shrimp or chicken breast pieces prepared with tomatoes, black beans, cilantro, garlic and onions.
$14.95

Chicken Piccata
Boneless chicken breast, breaded and browned, then baked and seasoned with lemon juice, white wine and parsley.
$15.75

Chicken Teriyaki
Ginger, soy, garlic and seasonings combined in a traditional teriyaki sauce with chicken. Served alongside jasmine rice.
$15.25

Moroccan Chicken
Braised boneless chicken served over basmati rice, pita bread and couscous salad.
$15.50

Bourbon Pecan Chicken
Chicken breasts coated in a pecan breading and fried to perfection. Served with a rich bourbon sauce.
$15.75

California Chicken
Baked and marinated chicken breast stuffed with pepper jack cheese and tomatoes, topped with fresh avocado.
$15.95

Chicken Kabobs with Rice
Marinated boneless chicken grilled to perfection with green and red bell peppers, onions and pineapple pieces. Served with basmati rice.
$15.95

Chicken Marsala
Lightly floured and seasoned boneless chicken breast, sautéed with Marsala, Sherry wine and sliced fresh mushrooms.
$15.75

Mediterranean Grilled Chicken with Penne Pasta
Grilled chicken breast, sautéed with mushrooms, caramelized onions, black olives, tomatoes, spinach, feta cheese and pine nuts. Finished with a light sauce consisting of herbs and chicken stock.
$15.50

Asian Chicken Stir Fry
Chicken Stir Fry with mixed fresh veggies. Marinated chicken, quickly stir fried with hoisin sauce and special seasonings. (Can substitute tofu for meats.)
$15.25

Chicken Francaise
Chicken breast dipped in egg and lightly dusted with flour and sautéed with extra virgin olive oil, lemon juice, white wine and parsley. Served with your choice of pasta or rice.
$15.75

Chicken Florentine
Chicken breast pieces prepared with fresh spinach, onions, spices and finished with a cream sauce.
$15.95

Ms. Ruby’s Chicken Cordon Bleu
Boneless chicken breast, seasoned and sautéed, then stuffed with imported ham and cheese.
$15.75
Jerk Chicken
Spicy Caribbean chicken breast, sliced & marinated in a spicy rub, then finished with our own Caribbean sauce.
$15.50

Herb Roasted Whole Chicken
Herb roasted whole chicken served with potatoes au gratin, orange glazed carrots and cookies and dessert bars.
$185.00 Serves 10

Braised Balsamic Chicken
Braised balsamic chicken with basmati rice, green beans with almonds, tossed salad and Artisan bread.
$15.95

Grilled BBQ Chicken
Boneless BBQ grilled chicken breast served with mashed potatoes, biscuits, and coleslaw.
$15.50

Cilantro Chicken
Chicken breast seasoned with fresh cilantro.
$15.95

Chicken Marbella
Baked chicken with fresh figs, capers, green olives and white wine.
$15.25

Chicken Negimaki
Traditional Japanese street food featuring thinly sliced chicken wrapped around scallion and grilled with a soy and mirin sauce.
$15.95

Chipotle Lime Chicken
Chicken breast grilled with a creamy, chipotle lime sauce.
$15.25

Cuban-style Grilled Chicken in Adobo
Grilled chicken breast seasoned with traditional Cuban seasonings and topped with Adobo sauce.
$15.95

Chicken Mole
Classic Mexican mole—Homemade mole sauce prepared by Chef Jaime using an array of spices to create this truly traditional dish.
$15.25

Rosemary Roasted Turkey
Rosemary seasoned turkey. Roasted and served with sausage & apple stuffing, garlic mashed potatoes and green beans with almonds.
$16.95

Room Temperature Items
Grilled Rosemary Chicken
Grilled rosemary chicken with tossed salad, Artisan bread and dessert bars.
$15.95

Spinach & Feta Stuffed Chicken Breast
Spinach, sun-dried tomato and feta-stuffed chicken.
$14.95

Beef Tenderloin Bruschetta
Select cuts of beef tenderloin prepared with a balsamic reduction with tomato bruschetta on the side.
$18.95

Mixed Grill
Includes grilled colossal shrimp, grilled tenderloin beef, grilled marinated chicken breast, fresh grilled veggies and roasted rosemary potatoes. Includes garlic and fresh herb dipping sauce. We season and grill all of our meats and shrimp to perfection.
$24.95

Room temperature menu item
Duck A L’Orange
Tender roasted duck prepared with stock, Grand Marnier, shallots, orange zest, cloves and cinnamon
$17.25

Low Country Baked Butter Chicken
Delicious low country baked butter chicken. Served with a butternut squash sauce, rotini pasta with butter and a parsley, garden salad.
$15.95

Chicken Enchiladas
Served with black beans, rice, papaya salad, chips & salsa and Mexican wedding cookies.
$14.95

Chicken Keema
Pakistani ground chicken kabobs served with basmati rice, Greek salad, tzatziki sauce and grilled pita bread.
$15.95

Honey Dijon Chicken with Fresh Rosemary
Roasted boneless chicken breast with a honey Dijon glaze.
$15.25

Marmalade Chicken
Grilled chicken breast with a marmalade and whole grain mustard glaze.
$15.95

Fried Chicken À La Carte
Two pieces of fried chicken.
$4.95

Christian’s Chicken
Grilled, tender pieces of chicken breast, served with avocado, tomato and cucumber salsa on the side.
$15.95

Signature Beef Dishes

Beef Pot Roast
Tender boneless beef chuck roast, seasoned and slowly simmered with carrots, onions, herbs and spices.
$15.95

Barbecued Beef Brisket
Prepared with our special blend of herbs and seasonings, then mixed with our famous barbecue sauce.
$15.95

London Broil
Marinated flank steak prepared with beef stock, burgundy wine, onions and selected seasonings.
$15.95

French Countryside Lasagna
Imported lasagna ribbons layered with a mixture of beef, pork, marinara sauce and Locatelli cheese and finished with layers of béchamel sauce.
$175.00 Serves 10

Beef Burgundy Tips with Roasted Red Bliss Potatoes
Choice cuts of tenderloin simmered with caramelized onions in a mushroom duxelle reduction and finished with a rich burgundy sauce.
$15.95

Carne Asada
Seared, marinated flank steak.
$15.95
Beef Tenderloin
Tender cuts of six ounce beef tenderloin steaks finished with a peppercorn burgundy sauce.
$19.50

Prime Rib
Our juicy prime rib served with au jus.
$22.95

Pastitsio
Layers of ground beef, pasta and our creamy béchamel sauce.
$175.00 Serves 15

Short Rib Ragu
Braised, tender short ribs served over creamy polenta.
$18.95

Homestyle Meatloaf
Exceptional brown-sugar meatloaf, moist and flavorful.
$148.00 Serves 10

Beer & Brown Sugar Flank Steak
A unique combination of beer and brown sugar flavors come to life on a broiled flank steak. Served with green beans and almonds and mashed potatoes.
$179.50 Serves 10

Asian Beef Stir Fry
Beef Stir Fry with mixed fresh veggies. Grilled tender beef, quickly stir fried with hoisin sauce and special seasonings.
$15.50

Beef Teriyaki
Ginger, soy, garlic and seasonings combined in a traditional Teriyaki sauce with beef.
$15.50

Mongolian Beef
Served with jasmine rice, field greens with mandarin oranges, almonds and Asian ginger dressing, bread basket and cookies and dessert bars.
$15.50

Filet Steak Diane
Filet of beef topped with a classic cognac and mustard sauce.
$18.95

Beef & Broccoli with Fresh Ginger
Tender pieces of choice beef, ginger and fresh broccoli crowns, stir fried to perfection with our homemade hoisin sauce.
$15.50

Prices per person, minimum order of 10, unless otherwise noted.
**Signature Mixed Dishes**

**Baked Potato Bar**
Build your own baked potato bar. Includes: chili, sautéed mushrooms and onions, steamed broccoli, shredded cheddar cheese, crumbled bacon, sour cream and sliced scallions. Served with a tossed salad, Artisanal bread basket and cookies.

$14.95

**Asian Trio**
A truly outstanding trio. Generous portions of sweet and sour shrimp, General Tso chicken and beef stir fry, jasmine rice, oriental angel hair pasta salad, crispy wonton noodles and fortune cookies.

$17.95

**Fajita Bar**
Fajita bar with soft flour tortillas, guacamole, sour cream, shredded cheddar, Pico de Gallo, grilled beef, chicken and jumbo shrimp. Includes basmati rice, tossed salad and taco pasta pasta salad.

$18.95

**Build Your Own Pasta Bar**
Build your own pasta bar. Choose up to two types of pastas and up to 3 different sauces. Served with olive oil, chopped garlic, chopped sun-dried tomatoes, chopped fresh basil and Parmesan cheese. Comes with Caesar salad and garlic bread.

$10.95

**Carving Board**
Featuring: grilled flank steak with horseradish sauce, grilled salmon with cilantro sauce, blackened Cajun chicken with garlic sauce, roasted assorted vegetables, roasted rosemary potatoes, garden salad and Artisan breads.

$18.95

**Pork Normandy**
Tenderloin of pork, deliciously seasoned and roasted with sauerkraut and finished with an apple cream sauce. Served with roasted potatoes.

$15.50

**Grilled Kabobs with Rice**
Marinated chicken, beef or shrimp grilled to perfection with green and red bell peppers, onions and pineapple pieces. Served with basmati rice.

$15.95

**Build Your Own Fajita Bar**
Includes brown rice, basmati rice, ground beef, shredded chicken, grilled vegetables, shredded cheese, sour cream, diced tomatoes, diced onions, shredded lettuce and flour tortillas.

$15.95

---

**Extra Portion**
Add extra protein to any of our delicious entrées.

- $7.25–4 oz Grilled Chicken Breast
- $8.00–4 oz Beef Tenderloin
- $8.00–Extra Portion Shrimp
- $7.95–Extra Portion Salmon

(all prices are per person)
Signature Seafood Dishes

Caribbean Mahi-Mahi
With mango chutney and coconut rice with green onions. Salad greens with tropical salad dressing. Also includes piña colada and mango mousse cake squares.
$17.50

Grilled Salmon Fillets
Served with your choice of the following sauces: honey ginger, lemon butter, strawberry, pineapple and balsamic and orange mango.
$16.25

Potato Crusted Mahi-Mahi
Fillet of mahi-mahi lightly coated with crispy potato flakes. Accompanied by basmati rice.
$16.75

Shrimp Ranchero
Jumbo shrimp cooked with tomatoes, black beans, cilantro, garlic, and onions. Served with Spanish rice.
$16.95

Shrimp Kabob À la Carte
2 shrimp kabobs.
$12.95

Seafood Cardinale
Served with basmati rice, tossed salad and Artisan bread.
$19.95

Wild Mahi-Mahi with Organic Brown Rice
$16.75

Shrimp Diablo with Penne Pasta
Sautéed jumbo shrimp, seasoned with Cajun spices and tossed with garlic, tomatoes, butter and cream, then finished with mozzarella cheese and scallions.
$18.95

Seared Black Cod with Coconut & Lemon Sauce
Blackened cod cooked in a sweet and tangy lemon coconut sauce. Served with basmati rice.
$16.95

Caribbean Salmon
Served with mango chutney and coconut rice with green onions. Also includes piña colada and mango mousse cake squares.
$15.95

Poached Salmon
Wild salmon fillets poached to perfection with white wine, fresh dill and capers (served room temperature). Served with organic brown rice and steamed veggies.
$15.95

Mardi Gras Anytime
An exquisite pairing of two New Orleans must haves, shrimp étouffée and Cajun jambalaya. Served with red beans and rice.
$17.25

Almond Crusted Talapia
Talapia dredged in an almond crust. Served with basmati rice and roasted butternut squash.
$17.95

Garlic Scallops
Served with your choice of Basmati rice or pasta and garden salad and Artisan bread.
$19.50

Mahi-Mahi with Oranges & Olives
Pan-seared mahi-mahi with oranges and olives. Served with Israeli couscous.
$15.95

Shrimp Francese
Jumbo shrimp lightly coated with flour and eggs, sautéed with white wine, fresh parsley, butter and lemon juice. Served with linguini with a lemon butter sauce.
$17.99

Seafood Medley
Salmon, scallops and shrimp, simmered in a light, sweet tomato cream sauce.
$19.50

Prices per person, minimum order of 10, unless otherwise noted.
Signature Veggie Dishes

Prices per person, minimum order of 10, unless otherwise noted.

Eggplant Parmigiana with Penne Pasta
Thinly sliced eggplant, seasoned and layered with Italian cheeses and homemade marinara sauce.
$138.50 Serves 10

Veggie Wellington 🌱
Our take on vegetarian Wellington. Flaky crust stuffed with a mixture of veggies. Served with potatoes.
$13.95

Vegan Chili 🌱
Homemade vegan chili with corn, chili peppers, celery, onion and fresh herbs and spices. Served with shredded cheddar and our famous corn bread on the side.
$65.50 Serves 10–12

Veggie Kabobs À La Cart 🌱
Two veggie kabobs.
$7.75

Veggie Kabobs with Rice 🌱
Grilled kabobs served on skewers and basmati rice.
$14.50

Grilled Asparagus 🌱
$4.25

Veggie Countryside Lasagna
Imported lasagna ribbons layered with veggies, ricotta and Parmesan cheeses. Finished with layers of béchamel sauce.
$138.50 Serves 10–12

Veggie Fajitas 🌱
Served with rice, tossed salad, guacamole, Pico de Gallo, sour cream and shredded cheddar cheese.
$13.95

Cheese Ravioli with Alfredo Sauce or Marinara Sauce 🌱
Handmade cheese ravioli with your choice of Alfredo sauce or marinara sauce.
$49.99 Serves 10–12

Butternut Squash Bowl 🌱
Filled with cranberries, spinach and quinoa.
$14.95

Cheese Manicotti
Italian American cheese manicotti filled with creamy ricotta cheese. Served with grilled vegetables, tossed salad and garlic bread.
$16.95

Cheese Ravioli with Alfredo Sauce or Marinara Sauce
Handmade cheese ravioli with your choice of Alfredo sauce or marinara sauce.
$49.99 Serves 10–12

Butternut Squash Bowl 🌱
Filled with cranberries, spinach and quinoa.
$14.95

Cheese Manicotti
Italian American cheese manicotti filled with creamy ricotta cheese. Served with grilled vegetables, tossed salad and garlic bread.
$16.95

Coastal Grill Menu

Vegan menu item
Room temperature menu item
**Veggie Stuffed Cabbage Rolls**
Cabbage leaves stuffed with a delicious blend of brown rice, mixed mushrooms, dried cranberries, onions and red wine. Served with penne marinara, garden salad and Artisan bread.
$14.50 Serves 10–12

**Mediterranean Stuffed Eggplant**
Roasted eggplant stuffed with basmati rice, diced tomatoes and onions with Mediterranean spices. Served with tossed salad, couscous salad, Artisan bread and assorted cookies.
$14.50

**Roasted Sweet Potatoes with Thai Peanut Sauce**
Roasted sweet potatoes topped with spicy Thai peanut sauce. Served with basmati rice. This meal is vegan.
$14.50

**Tortellini Primavera Alfredo**
Tricolored cheese tortellini prepared with fresh vegetables and finished with a creamy Alfredo sauce.
$14.50

**Hot Specialty Subs**
Prices per person, minimum order of 10 unless otherwise noted.

**South Philly Cheesesteak**
A South Philly tradition. Lean roasted beef prepared on a flat grill with onions and finished with pepper jack cheese.
$10.95

**Papa’s Pulled Chicken BBQ**
Smoked and slowly roasted free range chicken, pulled and mixed with our special seasonings. Combined with an amazing BBQ sauce.
$10.95

**Mama Mia’s Meatball Marinara**
Hand rolled mixture of beef and pork with Locatelli cheese, garlic and spices, lightly fried, then finished with sautéed onions and marinara sauce.
$10.95

**Bb’s Beef Brisket**
Lean brisket of beef, slowly simmered for 5 hours with our special blend of herbs. Gently pulled and finished with BBQ sauce.
$10.95

**The Oregon Avenue Special**
Italian style roasted pork with natural au jus. Accompanied by slivers of extra sharp provolone and broccoli rabe on the side.
$10.95

**Uncle Benny’s Sausage & Peppers**
Hot and sweet Italian sausage, grilled with red and green peppers and onions and completed with homemade marinara sauce.
$10.95

*Vegan menu item*
<table>
<thead>
<tr>
<th>Side Dishes</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli &amp; Cauliflower Au Gratin</td>
<td>$42.50</td>
<td>10–15</td>
</tr>
<tr>
<td>Broccoli and cauliflower layered with breadcrumbs, sharp cheese and heavy cream then baked to a crisp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green Beans with Almonds</td>
<td>$37.50</td>
<td>10–15</td>
</tr>
<tr>
<td>Sautéed green beans and shallots tossed with toasted almonds.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Home-style Grits</td>
<td>$48.50</td>
<td>10–15</td>
</tr>
<tr>
<td>Our home-style grits are served with butternut squash, roasted veggies and hazelnut butter.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Potato</td>
<td>$4.95</td>
<td></td>
</tr>
<tr>
<td>Baked potato served with sour cream, chives, butter and crumbled bacon.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kernel Corn</td>
<td>$23.50</td>
<td>10–12</td>
</tr>
<tr>
<td>Kernel corn prepared with fresh tarragon.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Southern Style Collard Greens</td>
<td>$37.50</td>
<td>10–15</td>
</tr>
<tr>
<td>Garden fresh greens simmered with select spices and smoked ham</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stir Fried Veggie Blend</td>
<td>$37.50</td>
<td>10–15</td>
</tr>
<tr>
<td>Fresh veggies stir fried with hoisin sauce and special seasoning.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Beans</td>
<td>$26.50</td>
<td>10–12</td>
</tr>
<tr>
<td>Home-style baked beans stewed in our savory sauce.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Veggie Mix</td>
<td>$42.50</td>
<td>10–15</td>
</tr>
<tr>
<td>Fresh seasonal vegetables flavored with select herbs and spices.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>$1.25</td>
<td></td>
</tr>
<tr>
<td>Crisp, fresh corn on the cob.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Kabobs À La Cart</td>
<td>$7.95</td>
<td></td>
</tr>
<tr>
<td>Two savory chicken kabobs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Carrots with a Maple &amp; Honey Orange Glaze</td>
<td>$37.50</td>
<td>10–15</td>
</tr>
<tr>
<td>Carrots sweetened with maple syrup and a tangy orange citrus glaze.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quinoa, Cranberries, Roasted Butternut Squash, Sage &amp; Pumpkin Seeds</td>
<td>$48.50</td>
<td>10–15</td>
</tr>
<tr>
<td>A delicious medley of flavors create this fall favorite.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Black Beans</td>
<td>$26.50</td>
<td>10–12</td>
</tr>
<tr>
<td>Mexican-style black beans.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Prices per person, minimum order of 10, unless otherwise noted.
Creamy Macaroni & Cheese
Our take on this classic comfort food consisting of elbow pasta, sharp cheddar cheese, cream and spices.
$37.50  Serves 10–15

Green Bean Casserole
A traditional casserole consisting of green beans and cream of mushroom soup, topped off with crunchy french fried onions.
$42.50  Serves 10–15

Potatoes Au Gratin
Thinly sliced potatoes layered with heavy cream, seasonings and cheese.
$37.50  Serves 10–15

Cashew Raisin Rice Pilaf 🍗
This dish includes both long grain and wild rice with vegetables such as carrots and peas and sweet, savory flavors of raisins and cashews.
$42.50  Serves 10–12

Old Fashioned Sweet Potatoes 🍗
Prepared with brown sugar, cinnamon, cloves and orange peel.
$37.50  Serves 10–15

Apple & Sausage Stuffing
Fresh apples and savory sausage come together with select seasonings to create this mouthwatering dish.
$4.50

Penne with Marinara Sauce 🍗
Penne pasta served with our famous fresh marinara sauce.
$37.50  Serves 10–12

Zucchini Pie
Fresh zucchini, onions, Parmesan cheese, fresh herbs and spices. Tossed with crispy panko bread crumbs.
$46.50  Serves 10–15

Crustys Pasta & Broccoli Bake
Baked penne pasta casserole with broccoli and Gruyere cheese.
$42.50  Serves 10

Fried Green Tomatoes
Fried green tomatoes served with a remoulade sauce.
$72.50  Serves 12–15

Individual Potato Dauphinoise
Thinly sliced potatoes cooked in seasoned cream and topped with cheese.
$48.50  Serves 12

- Vegan menu item
Hors d’Oeuvres

We’ve mastered appetizers. Choose from our selection of hot or cold hors d’oeuvres ranging from seafood creations to delicious mini desserts. Our small bites are the perfect addition to any party or gathering and are sure to be enjoyed by all.
Hors d’Oeuvres  Prices per person, minimum order of 8 unless otherwise noted.

**Meatless Mediterranean Kabobs**
Fresh mozzarella marinated with Italian herbs and spices, skewered with sun-dried tomatoes, kalamata olives and artichoke hearts.

$62.50  Serves 10-15, includes 30 kabobs

**Fruit Kabobs**
Select chunks of pineapple, honeydew, mango and strawberries accompanied by a honey yogurt dipping sauce.

$5.99  (2 per order)

**Roulade Medallions**
Colorful, soft flour tortillas with a variety of fillings, sliced into wheels.

$72.50  Serves 12-15

**Jumbo Shrimp Cocktail**
Marinated with our special seasonings and served with traditional cocktail sauce.

$13.95  (3 shrimp per order)

**Dessert Bars**
An assortment of brownies, lemon bars, linzer bars, blondies, cream cheese brownies and baker’s special bars.

$52.50–Small Serving  Serves 15-20
$72.50–Large Serving  Serves 20-25

**Asian Chicken Satay**
Grilled chicken skewers coated with a spicy Thai peanut sauce.

$72.50  Serves 12-15, includes 30 Asian Chicken Satay

**Thai Chicken Meatball Kabobs**
Chicken and ginger mini meatballs skewered with peppers and fresh pineapple, then glazed with a pineapple rum sauce.

$5.99  (3 per order)

**Our Famous South Philly Cheese Steak**
Lean steak sautéed with onions and pepper jack cheese. Served with our own mini knotted rolls.

$72.50  Serves 10-12

**Spanakopita**
Triangles of flaky filo filled with a mixture of spinach, onion, garlic, cream cheese, dill and Greek feta cheese.

$3.75  (2 per order)

**Fruit & Cheese Tray**
Fresh, seasonal fruits and berries with imported cheeses and cheese spreads. Served with crackers.

$64.00–Small Serving  Serves 10-15
$96.00–Large Serving  Serves 15-20

**Petite Quiche**
Assorted mini quiche to include bacon, mushrooms and veggies.

$3.95  (3 per order)

**Sizzling Crab Dip**
Jumbo lump crab meat prepared with herbs and spices and served with hot French baguette slices.

$87.95  Serves 10-15

**Veggie Crudité Tray**
Garden fresh veggies served with our signature dipping sauces.

$46.00  Serves 10-12

**Pulled Chicken Barbecue**
Smoked and deliciously seasoned. Served with our own mini knotted rolls.

$64.50  Serves 10-12, includes 20 pulled chicken barbecue

**Herb Roasted Tenderloin of Beef**
Sliced and presented with grilled red onions, herb roasted potatoes and portobello mushrooms. Accompanied by horseradish dill sauce and saffron mayo.

$110.00–Small Platter  Serves 10-12
$165.00–Medium Platter  Serves 15-18
$220.00–Large Platter  Serves 20-25

**Coconut Shrimp**
Our signature appetizer. Jumbo shrimp coated with fresh grated coconut and served with a honey citrus lime dipping sauce.

$14.99  (3 shrimp per order)

**Mini Cheesecake Bites**
Bite sized pieces of plain, marble and chocolate cheesecake.

$52.50–Small Serving  Serves 15-20
$72.50–Large Serving  Serves 20-25
Bruschetta
Fresh chopped tomatoes and onions seasoned to perfection. Served with garlic rounds.
$67.50 Serves 20

Baked Brie Wheel
Large wheel of French Brie, baked and topped with apple and cranberry chutney. Served with French bread and crackers.
$64.75 Serves 10–15

Mini French Pastries
To include Napoleons, tiramisu, rum balls, éclairs, various mousses, and other French specialties.
$87.50–Small Serving Serves 15–20
$125.00–Large Serving Serves 20–25

Tortellini Kabobs
Tricolor tortellini prepared with a balsamic vinaigrette and skewered with grape tomatoes. Served with a red pepper dipping sauce.
$3.95 (2 per order)

Buffalo Wings
Served with celery sticks, carrot fingers and blue cheese dip.
$82.50 Large Pan, includes 50 wings

Filo Rolls with Brie
Filo rolls filled with imported Brie cheese, walnuts and raspberry.
$125.00 Serves 25, includes 40 filo rolls with Brie

Grilled Strips of Beef Tenderloin
Accompanied by a horseradish dill cream dipping sauce.
$36.50 Serves 10–12

Mushroom Caps
Stuffed with a combination of spicy sausage and parmigiana pesto.
$5.50 (3 per order)

Baby Asparagus Spears
Wrapped in puff pastry, sprinkled with cracked black pepper and extra virgin olive oil.
$24.99 (Order per dozen)

Mini Corn Dogs
Served with honey mustard sauce.
$36.50 Serves 15–20, includes 50 mini corn dogs

Mini Chicken Cordon Bleu
Mini boneless chicken breast, seasoned and sautéed, then stuffed with imported ham and cheese.
$72.50 Serves 20, includes 35 mini cordon blue

Buffalo Chicken Dip
Spicy Buffalo wings without the hassle of bones. Creamy and tangy dip. Served with tortilla chips.
$62.50 Serves 12–20

Mini Crab Cakes
Prepared from scratch. With a lemon remoulade sauce.
$36.00 (Order per dozen) Serves 10–12

Mini Kobe Cheeseburgers
Freshly made beef burgers made with tender and succulent Kobe beef topped with cheddar cheese on a traditional mini bun.
$110.00 Serves 20, includes 30 mini cheeseburgers

Macaroni & Cheese Poppers
Creamy blend of fresh pasta, cheese and country ham, rolled and coated with crunchy bread crumbs.
$87.50–with Ham Serves 20, includes 35 poppers
$87.50–without Ham Serves 20, includes 35 poppers

Antipasta Skewers
Skewered meats and cheeses: Salami, fresh mozzarella, pepperoni and olives marinated Italian style.
$87.50 Serves 15–20, includes 30 skewers

Mini Meatballs
Homemade meatballs simmered in teriyaki, barbecue or sweet and sour sauce.
$52.00 (Order per dozen)

Oriental Pot Stickers
Oriental dumplings pan-fried in the classic tradition and filled with a delicious mixture of chicken and vegetables. Served with our ginger soy dipping sauce.
$62.50 Serves 10–15, includes 30 pot stickers

Shrimp Ceviche
A twist on traditional ceviche. Marinated raw shrimp topped with fresh garnish.
$125.00 Serves 15–20
Turkey Carving
Carved to order. Served with garlic mashed potatoes, sour dough dinner rolls and condiments.
$9.25

Grilled Veggie Tray
Fresh veggies marinated and grilled to perfection. Includes red pepper, red onion, fennel, eggplant, zucchini, tomato and yellow squash.
$56.00 Serves 12–15

Shrimp Wantons
Grilled jumbo shrimp wrapped in a crispy wonton skin, topped with sesame seeds and served with a tamarind dipping sauce.
$8.99 (2 shrimp per order)

Mini Beef Wellington
Petite cuts of tenderloin, prepared with mushrooms, onions, and burgundy wine, wrapped in puff pastry and baked to a golden brown.
$48.00 (Order per dozen)

Spinach Artichoke Dip
Our delicious creamy dip served with hot French baguette slices.
$62.50 Serves 10–12

Buffalo Chicken Tarts
Mini tart shells filled with a delicious Buffalo chicken mixture.
$62.50 Serves 10–15, includes 30 tarts

7-Layer Shooters
Shooters filled with classic 7-layer dip.
$82.50 Serves 10–12, includes 20 shooters

Deviled Eggs
Hard boiled eggs, cut in half and filled with a mixture of whipped egg yolks, mayonnaise and mustard. Topped with seasonings.
$32.50 Serves 10–12

Mini Parmesan Chicken Bites
Served with marinara sauce and Parmesan cheese on the side.
$49.50 Serves 20, includes 80 mini bites

Gourmet Cheese & Olive Tray
An assortment of gourmet cheeses, olives, gherkins, pepperoncino and peppadew peppers.
$64.00 Serves 10–15

Kapow Shrimp
Hot and spicy shrimp fried to perfection and finished with a spicy Thai and scallion sauce.
$69.50 Serves 10–12

Coconut Chicken Skewers with Fresh Mango Salsa
Tender pieces of chicken coated with toasted coconut and fried to perfection. Served with a tangy mango dipping sauce.
$72.50 Serves 12–15

Boneless Buffalo Wing Trio
Boneless Buffalo Wing Trio including Buffalo sauce, BBQ Ranch and salsa verde. Served room temperature with celery, carrots, ranch and blue cheese.
$125.00 Serves 20, includes 60 boneless wings

Mac & Cheese Cups
A fun approach to our traditional mac & cheese. Served in cups with demitasse spoons.
$46.50 Serves 10, includes 10 cups

Smoked Salmon Crostini
Toasted crostini topped with smoked salmon, cream cheese, cucumber, capers and fresh dill.
$82.50 Serves 10–15, includes 30 crostini

Spinach & Artichoke Dip Tarts
Mini tart shells filled with the classic spinach and artichoke dip.
$82.50 Serves 10–15, includes 30 tarts

Assorted Cheese Tray
An assortment of cheeses served with crackers.
$64.00–Medium Serving Serves 10–15
$96.00–Large Serving Serves 15–20

Charcuterie Board
Includes: salami, soprasetta, prosciutto, pate, Brie, cheddar, grilled asparagus, quince paste, dried fruit and mixed nuts. Served with rustic Italian bread slices.
$145.50 Serves 20

Hot Coppa Caprese Skewers
Delicious antipasti skewer with Coppa ham, grape tomatoes, fresh mozzarella and basil. Served with a pesto mustard sauce.
$42.50 Serves 10–12, includes 24 skewers

Asian Pork Tenderloin Sliders
Asian marinated pork tenderloin sliders with sautéed sweet onions and hot mustard.
$110.00 Serves 20, includes 30 sliders
Meatloaf Sliders  
Brown-sugar meatloaf, moist and flavorful as a slider.  
$110.00 Serves 20, includes 30 sliders

Steak & Cheese Sliders  
Tender steak cooked to perfection topped with cheese.  
$110.00 Serves 20, includes 30 sliders

Sausage & Pepper Sliders  
Classic sausage and fresh cooked peppers.  
$110.00 Serves 20, includes 30 sliders

Beef Tenderloin Sliders  
Beef tenderloin, horseradish, and pepper jack cheese.  
$110.00 Serves 20, includes 20 sliders

Grilled Beef Tenderloin & Blue Cheese Crostini  
Grilled beef tenderloin and blue cheese wrapped in a flaky crostini.  
$139.50 Serves 20, includes 30 crostini

Brie, Apple & Onion Jam Crostini  
Crostini topped with sweet red onion jam, tart green apple and Brie cheese.  
$110.00 Serves 20, includes 40 crostini

Grilled Watermelon & Feta Skewers  
Juicy watermelon and creamy feta come together to create one amazing flavor.  
$62.50 Serves 20-25, includes 30 skewers

Bacon Wrapped Potatoes  
Skewers of baby white potatoes wrapped in Applewood smoked bacon and served with a horseradish cream sauce.  
$57.50 Serves 15-20, includes 30 baby potatoes

Mini Calzones  
Choose from Italian, chicken or veggie.  
$92.50 Serves 15-20, includes 20 mini calzones

Kefta Style Meatballs with Grapes & Yogurt Sauce  
Savory lamb Kefta style meatballs, grilled grapes and yogurt sauce seasoned to perfection with select spices.  
$89.50 Serves 15-20, includes 30 meatballs

Veggie Samosas  
Crispy, deep-fried pastry, filled with potatoes and green peas flavored with fresh spices, served with our homemade tzatziki sauce.  
$5.99 (2 per order)

Fried Asian Spring Rolls  
Crunchy fried Asian spring rolls served with sweet and sour sauce.  
$72.50 Serves 10-12, includes 20 spring rolls

Peking Duck Pancake Rolls with Spring Onion & Hoisin Sauce  
Juicy Peking duck served in soft, warm pancake rolls. Served with spring onion and hoisin sauce.  
$110.00 Serves 15-20, includes 15 rolls

Chili Lime Shrimp Cup  
Baked wonton cup filled with shredded cabbage, Southwestern grilled shrimp and a lime sour cream sauce.  
$52.50 Serves 10-12, order includes 24 cups

Indian Butter Chicken Tarts  
Our specialty Indian butter chicken in a crispy tart.  
$62.50 Serves 15-20, includes 30 tarts

Beer Cheese Fondue with Veggies & Bread  
Beer cheese fondue made with Fat Tire beer, served with raw veggies and Artisan bread.  
$76.50 Serves 15-20

Chicken Tikka Skewers  
Grilled chicken tikka skewers served with tzatziki sauce.  
$72.50 Serves 15-20, 30 skewers

Leek & Swiss Cheese Tarts  
Savory tarts filled with leeks and mild Swiss cheese.  
$82.50 Serves 15-20, includes 30 tarts
Caponata Crostini
Crostini topped with the Sicilian sweet and sour version of ratatouille.
$72.00  Serves 15–30

Beef Empanadas
Savory beef empanadas. Served with a cilantro sauce.
$72.50  Serves 15–30 includes 30 empanadas

Nacho Cheese Dip
Rich, creamy nacho cheese dip served with tortilla chips.
$45.50  Serves 10–15

Crabmeat Maison
Classic New Orleans style cold crabmeat salad with Creole mustard, capers and scallions. Served with baguette slices.
$62.50  Serves 10–12

Roasted Tomato & Ricotta Tarts
Slow roasted cherry tomatoes with whipped ricotta and fresh basil. Each order includes 20 tarts.
$42.50  Serves 10–12, includes 20 tarts

Smoked Salmon & Horseradish Mascarpone Wonton Cup
Crisp, golden brown wonton cups filled with a mixture of mascarpone cheese, horseradish and smoked salmon seasoned to perfection.
$52.50  Serves 10–12, includes 20 cups

Caribbean Chicken Skewers
Grilled chicken, and pineapple skewers with a dark rum Caribbean glaze. Each order includes 20 skewers.
$75.50  Serves 10–12, includes 20 skewers

Petit Lasagna Cups
Petit cups filled with ricotta cheese, fresh spinach, basil and marinara sauce.
$46.50  Serves 10–12, includes 20 cups

Pulled Pork BBQ with Mini Brioche Rolls
Our tangy pulled pork BBQ with mini brioche rolls.
$72.50  Serves 10–12, includes 20 rolls

Chicken Flautas
Chicken flautas served with salsa verde and sour cream.
$65.50  Serves 15–20, includes 20 flautas

Poached Salmon with Dill Toasts
Perfectly poached salmon served with seasoned toast.
$149.50  Serves 10–12

Kale Pot Stickers
Kale pot stickers served with a zesty Asian orange sauce.
$42.50  Serves 10–12, includes 20 pot stickers

Fig & Mascarpone Beggar's Purse
Fig jam with fresh mascarpone wrapped in delicate puff pastry, baked until golden.
$57.50  Serves 10–12, includes 20 purses

Balsamic, Fig & Goat Cheese Flatbread
Fresh fig, creamy goat cheese and arugula and topped with a splash of balsamic. Served on herb flatbread.
$57.50  Serves 10–12, includes 20 flatbreads

Shrimp Tempura
Crunchy shrimp tempura served with an orange sauce.
$82.50  Serves 20, includes 24 shrimp

Ropa Vieja Turnovers
The perfect combination of a flaky pastry crust filled with savory stewed beef and vegetables. Served with salsa verde.
$64.50  Serves 10, includes 20 turnovers

Jalapeño Corn Fritters
Jalapeño corn fritters served with cilantro aioli.
$62.50  Serves 10–15
New Orleans Style BBQ Shrimp
Shrimp coated with Cajun seasonings.
$14.94 (3 per order)

Mini Chicken Pot Pie Cupcakes
Homemade mini chicken pot pies presented in a variety of savory shells, filled with chicken, vegetables, cheese, herbs, garlic and onion.
$72.80 serves 15-20, order includes 30 pot pie cupcakes

Mini Wonton Tacos
East meets west with these incredibly delicious tacos. Asian wonton wrappers filled with chicken breast, BBQ sauce, cilantro, herbs and cheese.
$48.50 serves 10-15, order includes 20 wanton tacos

Deviled Eggs with Candied Bacon
Deviled eggs topped with candied bacon.
$36.50 serves 10-15, order includes 24 half eggs

Butternut Squash and Sage Tarts
Sweet and savory tarts prepared with fresh butternut squash, sage and parmesan cheese.
$54.50 serves 10-12, order includes 20 tarts

Battered Elote Corn Bites
Bite sized pieces of Mexican street corn, lime juice and spices. Fried and topped with cojita cheese.
$54.50 serves 12-15, order includes 20 corn bites

Mini Shepherd’s Pie
Mini Shepherd’s Pie.
$46.50 serves 12-15

Mini Sweet Potato Puffs
Mini sweet potato puffs.
$48.50 serves 10-15

Mushrooms Stuffed with Cornbread Stuffing
Mushrooms stuffed with cornbread stuffing.
$5.50 (3 per order)

Traditional Turkey Sliders with Cranberry Mayo
Traditional turkey sliders with cranberry mayo.
$110.00 serves 20

Cucumber Tomato Bites with Herbed Cream Cheese
Cucumber and tomato bites with herbed cream cheese.
$5.50 (3 per order)

Tuscan Chicken Fontina Bites
Tuscan chicken fontina bites.
$72.50 serves 20
Snacks & Refreshers

We know just how rough long days can be so we’ve put our heads together and have come up with some of our best snack creations. Whether you’re looking for a healthy snack such as our veggie crudité or something a little sweeter such as our big chocolate dipper, we’ve got just the right option.
The Big Chocolate Dipper
Belgium chocolate sauce served warm from chafers. Accompanied by pound cake bites, pretzel sticks, mini macaroons and fruit kabobs.
$89.50 Serves 10–12

Sweet & Salty
$62.50 Serves 10–12

The Mediterranean Connection
Includes hummus, Tzatziki sauce, dolmades (stuffed grape leaves), pita bread triangles and baklava pastries.
$58.50 Serves 10–12

Slider Trio
Our famous trio of fried chicken, choice beef cheeseburger and Italian meatball slider. Includes our famous Parmesan chips and brownies.
$225.00 Serves 12–15

Jumbo Soft Pretzels
Served with deli mustard. Each order includes 12 jumbo soft pretzels.
$32.50 Serves 10–12

The Eiffel Tower
Mini French pastries. An assortment of mini sized vanilla and chocolate Napoleons, custard filled éclairs, rum balls, lemon roulades and Grand Marnier pastries. Fresh fruit and cheese platter with gourmet crackers.
$78.50 Serves 10–12

Quesadilla Trio
Cheese, chicken and beef quesadillas. Displayed with salsa, sour cream and guacamole.
$72.50 Serves 10–12

Chips & Dips
Organic potato chips, pretzels and white corn tortilla chips. Accompanied by French onion dip, homemade cilantro salsa and guacamole.
$32.50 Serves 10–12

High Tea
Finger sandwiches filled with tuna, veggies, chicken salad, turkey, roast beef. Fresh strawberries with whipped cream. Mini scones, mini pies and fruit tarts, mini palmiers and buttery Madeleine. Assorted teas with honey, lemon and cream.
$210.00 Serves 10–12

Take Me Out to the Ball Game
This is a home-run! Nathan’s mini hot dogs with mini hot dog buns and mini corn dogs with deli and honey mustard. Mini cheeseburger slammers. Fresh roasted peanuts in the shell. Buttery popcorn and chocolate ganache covered brownies.
$125.00 Serves 10–12

The Italian Connection
Extra sharp imported provolone, roasted red peppers with extra virgin olive oil and fresh garlic, Sicilian black olives, and imported prosciutto. Served with Italian bread slices.
$98.50 Serves 10–12

The Healthy Rush
Veggie crudité with French onion and blue cheese dipping sauces, granola bars and seasonal whole fruit.
$62.50 Serves 10–12

The Asian Connection
Mini spring rolls with sweet and sour sauce. Chicken teriyaki bites, mini beef satay with spicy peanut dipping sauce, and fortune cookies.
$98.50 Serves 10–12

Candy Mix
Includes some of your familiar favorites: M&M’s, Snickers, Milky Way, Reese’s, Three Musketeers, KitKat and assorted organic trail mix.
$48.00 Serves 10–12

Prices per person, minimum order of 8 unless otherwise noted.
Le Petite Croissansanwich
Mini butter croissants filled with lemon tuna salad, curried chicken salad, black forest ham with Swiss cheese, and roasted turkey breast with Havarti cheese.
$92.50 Serves 10–12

Trail Mix
Classic trail mix
$32.00 Serves 10–12

Grab & Go Hummus Cup
Sabra® grab-and-go hummus cup with pretzel crisp. Choose from the following flavors: traditional, non-dairy, roasted red pepper and roasted garlic.
$4.75

Seasonal Whole Fruit
$1.50

Sliced Watermelon
Two slices of fresh watermelon.
$1.75

Grilled Pita & Hummus
Each order includes one pita and hummus.
$4.50

Salsa & Guacamole
Tortilla chips served with our fresh and chunky salsa and homemade guacamole.
$4.50

Premium Mixed Nuts
An assortment of premium mixed nuts.
$48.00 Serves 15

Hummus Trio
A delicious trio of kale hummus, roasted red pepper hummus and citrus hummus. Served with grilled pita triangles.
$125.00 Serves 15-20
Is an event ever complete without dessert? We don’t think so. We take pride in our hand-crafted desserts and prepare each dessert individually in our state-of-the-art kitchen. Our expert chefs create desserts from all corners of the world using only the freshest ingredients. You can be confident that we have just the confectionery treat you are looking for.
Desserts

Assorted Cookies
Freshly baked cookies including: chocolate chip, double chocolate, white chocolate, Macadamia, coconut almond, peanut butter and Oreo crumble.  
$32.95 Serves 10–15

Mini Cookies & Fresh Fruit
Assorted mini sized cookies served with fresh fruit on the side.  
$48.50 Serves 10–15

Cookies & Dessert Bars
Assorted cookies with an assortment of dessert bars.  
$43.95 Serves 10–15

Blackberry, Apple or Peach Cobbler
Your choice of blackberry, apple or peach cobbler served warm.  
$48.00 Serves 10–15

Assorted Tarts
Assorted individual French tarts. Rich French pastry cream topped with fresh fruits, baked in a buttery tart shell.  
$5.75

Homemade Raspberry Linzer Pie
Signature linzer pie with fresh raspberries.  
$5.75

Churros
Classic Spanish fried dough pastry topped with cinnamon sugar.  
$59.00 Serves 10–15

Selection of Full-Sized French Pastries
An assortment of full-sized French pastries including vanilla and chocolate Napoleons, custard filled éclairs, rum balls, lemon roulades and Grand Marnier pastries.  
$5.75

Sliced Cake Tray
Full-sized slices of assorted cake flavors.  
$5.75

Cream Cheese & Sugar Topped Cupcakes
Vanilla and chocolate topped with a sugary cream cheese frosting.  
$3.50

Deep Dish Fruit Pies
Lattice pies filled with cherry, apple and blueberry.  
$5.25 (2 per order)

Angel Food Cake
Fluffy, moist angel food cake served with sliced fresh strawberries and fresh whipped cream on the side.  
$39.50 Serves 10–12

Angel Food Cake Shooters
Diced angel food cake with fresh whipped cream and berries.  
$5.95

Vegan Apple Crumb Cake
Vegan apple crumb cake.  
$4.75

Signature Individual Mini Pies
Individual deep dish pies including: Boston cream, lemon meringue, pear and chocolate, coconut, and banana cream.  
$5.95 (2 per order)

Sponge Cake Squares
Layered with Mandarin orange cream cheese.  
$5.25

Italian Delight
Mini cannolis, mini macaroons and mini Italian cheese pie squares.  
$47.50 Serves 10–12

Individual Flan & Tres Leches
A pairing of two Latin American specialties.  
$5.25

Harvest Bread Pudding
Delicious bread pudding baked with apples, cinnamon and chopped walnuts.  
$48.00 Serves 12

Home-style Rice Pudding
Made the old fashioned way with real cream, sugar and cinnamon sticks. Served warm on request.  
$44.00 Serves 10–12

Assorted Tea Cookie Tray
Assorted tea cookies.  
$34.50 Serves 15–20

Prices per person, minimum order of 8 unless otherwise noted.
Sheet Cakes

Assortment of flavors available
$86.00–10” Cake Serves 8–10
$95.00–1/4 Sheet Cake Serves 8–10
$165.00–1/2 Sheet Cake Serves 30
$260.00–Full Sheet Cake Serves 15–18

Dessert Shooters

A variety of chocolate, vanilla and raspberry mousses layered with fresh berries.
$5.95 (2 per order)

Fruit Smoothie

Healthy and delicious fresh fruit and Greek yogurt smoothie.
$4.25

Cake Pops

Includes chocolate and cream cheese flavors.
$4.50

Build Your Own Berry Shortcake

Comes with pound cake, sliced strawberries, blueberries, chocolate sprinkles and fresh whipped cream.
$7.00

Mini Fruit Tarts

Mini fruit tarts filled with fresh seasonal fruit.
$5.95

Chocolate Truffle Heart Cake

Heart shaped chocolate truffle cake.
$5.95

Fresh Whipped Cream

$37.50 Serves 15–20

Sicilian Kiss

Imported miniature chocolate cups filled with sweet Sicilian cream. Includes chocolate, vanilla and pistachio.
$6.95 Minimum order of 5

Apple Strudel

Homemade apple strudel with fresh apples.
$4.50

Bourbon Street Pecan Pie

Pecan pie laced with bourbon.
$5.50

Crème Brûlée

A rich custard base topped with a sweet layer of hardened caramel.
$4.95

Pumpkin Cheesecake

Rich, creamy pumpkin flavored cheesecake. A fall favorite.
$5.75

Lemon or Key Lime Tarts

4” tarts in either fresh lemon or key lime.
$5.50

Oreo Mousse Cake

Light and airy Oreo flavored mousse cake with Oreo crumbles.
$6.75

Key Lime Zest Cheesecake

A zesty, fresh key lime cheesecake.
$56.50 Serves 16

Cannoli Cream Puffs

Fresh creampuff shells filled with chocolate and vanilla cannoli cream.
$62.50 Serves 15, includes 20 cream puffs

Jumbo Chocolate Dipped Almond Pretzels

Jumbo chocolate dipped almond pretzels.
$3.95

Summer Cookie Tray

A special selection of cookies featuring sea salt chocolate chip, peanut butter and jelly and strawberry lemonade.
$23.50 Serves 10-12
Individual Fruit Parfaits & Pudding
Assorted fresh berries with seasonal fruit layered with vanilla pudding. Topped with homemade whipped cream.
$4.25

Belgian Chocolate Cups
White and dark chocolate cups imported from Belgium, filled with fresh seasonal fruit and homemade whipped cream.
$5.75

Jumbo Chocolate Dipped Coconut Macaroons
Coconut macaroons dipped in a rich chocolate sauce.
$3.75

Deep Dish Pies
Individual deep dish pies including: Boston cream, lemon meringue, pear and chocolate, coconut, and banana cream.
$5.75

Individual Homemade Rice Pudding
Made the old fashioned way with real cream, sugar and cinnamon sticks. Presented in individual cups with lids.
$4.25

Belgian Chocolate Cups
Belgian chocolate cups filled with a variety of flavored mousses and fresh fruit.
$5.75

Mini French Pastries
To include Napoleons, tiramisu, rum balls, éclairs, various mousses and other French specialties.
$75.00–Small Serving Serves 15–20
$100.00–Large Serving Serves 15–18

Mini Cheesecake Bites
Bite sized pieces of our smooth, creamy plain, marble and chocolate cheesecakes.
$52.50–Small Serving Serves 10–12
$72.50–Large Serving Serves 15–20

Dessert Bars
An assortment of brownies, lemon bars, linzer bars, blondies, cream cheese brownies, coconut bars, M&M bars, and Baker’s special bars.
$52.50–Small Serving Serves 15–20
$72.50–Large Serving Serves 20–25

Sliced Cheesecake Tray
Full sized slices of cheesecake with flavors to include: chocolate chip, chocolate ganache, key lime, monterosa, Italian ricotta, raspberry, peanut butter and creamy New York plain.
$5.75

Mexican Wedding Cookies
Buttery shortbread cookies with ground nuts, vanilla, and dusted with sugar.
$2.95

Ice cream buffets available upon request.
Beverages & Services

Don’t forget about the drinks! We offer a wide selection of beverage options to fit any event. Your guests won’t go thirsty on our watch. Need tables, chairs, plates or serving staff for your event? We’ve got you covered there, too. Let the Fresh Connections family take care of the behind the scenes of your event.
Alcoholic Beverages  
*Prices per person, minimum order of 10 unless otherwise noted.*

**Assorted Beers & Wines**
Includes: Brother’s Great Outdoors, Devil’s Backbone Vienna Lager, Devil’s Backbone Eight Point IPA, Stella Artois Hoegaarden and a variety of wines from Tarara Vineyard in Leesburg, VA. Based on 3 hours.

$18.00  **Serves 10–12**

**Full Bar**
Full bar including Jim Beam bourbon, Tanqueray gin, Kettle One vodka, Jose Cuervo tequila, Captain Morgan rum, Jack Daniels whiskey and E&J Brandy. Mixers include sweet & sour mix, margarita mix, tonic water, club soda and assorted juices. Also includes the following beer: Brother’s Great Outdoors, Devil’s Backbone Vienna Lager, Devil’s Backbone Eight Point IPA, Stella Artois Hoegaarden and a variety of wines from Tarara Vineyard in Leesburg, VA. Based on 3 hours.

$30.00

**Patron Margarita with Fresh Mango**
$5.50

**Champagne**
$49.00  **(per bottle)**

**Red Sangria**
$45.00  **(per gallon)**

**White Sangria**
$45.00  **(per gallon)**

**Hot Beverages**

**Coffee Service**
Organic free trade. Includes creamers, sugar packets, sweeteners, cups and stirrers.

$28.99–**Regular Carafe**  **Serves 10–12**

$28.99–**Decaf Carafe**  **Serves 10–12**

$52.50–**Regular Small Urn**  **Serves 25**

$52.50–**Decaf Small Urn**  **Serves 25**

$84.00–**Regular Medium Urn**  **Serves 40**

$84.00–**Decaf Medium Urn**  **Serves 40**

$150.00–**Regular Large Urn**  **Serves 80**

$150.00–**Decaf Large Urn**  **Serves 80**

**Tea Service**
Includes creamers, honey, lemon wedges, sugar packets, sweeteners, cups and stirrers.

$27.99–**Regular Carafe**  **Serves 10–12**

$27.99–**Decaf Carafe**  **Serves 10–12**

$46.99–**Small Urn**  **Serves 25**

$72.00–**Medium Urn**  **Serves 40**

$142.00–**Large Urn**  **Serves 80**

**Hot Apple Cider**
Delicious hot apple cider. A fall favorite.

$16.99  **Serves 10–12**

**Hot Chocolate Service**
Includes mini marshmallows and whipped cream.

$27.99–**Regular Carafe**  **Serves 10–12**

$27.99–**Decaf Carafe**  **Serves 10–12**

$46.99–**Small Urn**  **Serves 25**

$72.00–**Medium Urn**  **Serves 40**

$142.00–**Large Urn**  **Serves 80**

**Hot Chocolate Bar**
Self-serve hot chocolate bar with your choice of whipped cream and chocolate shavings toppings.

$65.50  **Serves 20**
## Cold Beverages

Prices per item, minimum order of 8 unless otherwise noted.

### Ice Buckets
- $10.00–Upscale Bin
- $3.75–Bucket with Scoop

### Sodas
Your choice of soda including: Coke, Diet Coke, Sprite, Diet Sprite, Orange Crush, Pepsi, Diet Pepsi, Root Beer, Ginger Ale and assorted sodas.

- $1.55

### Individual 16 oz. Nantucket Nectar Juices
Your choice of juice including: Premium Orange, Orange Mango, Pineapple Orange Guava, Pomegranate Pear, Pressed Apple Juice, Big Cranberry, Red Plum, Assorted Nantucket Nectar Juices.

- $2.50

### Milk Boxes
Your choice of whole milk, skim milk, or 2% milk.

- $1.25

### All Natural Water
All natural Artisan water.

- $2.25

### Snapple Iced Tea
Assorted Snapple iced teas.

- $2.50

### Moroccan Mint Green Iced Tea
Organic Moroccan mint green iced tea.

- $19.99
- Serves 10–12

### Hibiscus Berry Green Iced Tea
Organic hibiscus berry green iced tea.

- $19.99
- Serves 10–12

### Glass Dispenser with Spring Water
2.75 gallon glass dispenser with spring water.

- $25.00

### Fresh Squeezed Orange Juice
Orange juice squeezed fresh every day.

- $2.85–Individual
- $24.99–Gallon
- Serves 10–12

### Perrier Water

- $3.25

### Gallon Milk
- $8.95–Whole Milk
- $8.95–2% Milk

### Vitamin Water

- $4.95

### Quart of 1/2 & 1/2

- $6.25

### Eggnog
One gallon of eggnog. The perfect winter beverage.

- $15.99
- Serves 16

### Gallon Beverages
Your choice of drinks including: Meyers All Natural Strawberry Lemonade, Meyers All Natural Lemonade, Homemade Iced Tea, Citrus Fruit Punch, and Apple Cider.

- $16.99
- Serves 10–12

### Non–Alcoholic Mango Margarita
Our sweet, fresh and crisp non-alcoholic mango margarita.

- $42.50
- Serves 15
Services

Compostable Plates & Utensils
$1.45 (each)

Disposable Chafing Dishes with Sternos
1 Chafing Dish 2 Sternos
$8.50

Event Staff (each, based on 4 hours of service)
$200 Professional Bartender
$200 Professional Server
$300 On-Site Manager
$250 On-Site Chef
$200 Kitchen Staff

Extra Hour of Labor (per hour)
$50.00

Rentals are available upon request. Please call us to inquire about additional pricing and rental options.
Contact
P: 703-707-8304
F: 703-707-8305
www.fccatering.com

Address
25387 Pleasant Valley Road
SUITE #110
Chantilly, VA 20152

Hours
**Monday–Friday**
6:00 a.m. – 5:30 p.m.

**Saturdays**
6:00 a.m. – 4:00 p.m.

**Sundays & Evenings**
By special arrangement only

Delivery Fees
**Monday–Friday:** $28
**Saturdays:** $48
**Sundays & Evenings:** Call for a quote

Service Charge
A 5% service charge will be applied to all orders
Local Food, Global Impact

Fresh Connections Catering is proud to donate a portion of its sales to several charity projects each month. We are involved with projects such as the Pennies for Peace Project, Doctors Without Borders, World Vision, Smile Train, ASPCA, St. Jude Children’s Research Hospital, as well as several local charities. If you want to get involved (or know a great project for us to support), please don’t hesitate to contact us!

Cancellation Policy

All cancellations must be received at least 12 hours before scheduled deliver/pickup. Orders canceled after this time will result in a 50% charge, including events canceled due to inclement weather. Cancellation of special events or catering events for more than 75 guests will require at least 72 hours notice. These orders, canceled less than 72 hours in advance, will result in a 50% charge.

Environmentally Minded

We at Fresh Connections Catering are concerned with the issues that face our planet regarding the overuse of, and disposal of, plastics and other products that are causing distress to our environment. In an effort to do our part, we provide compostable plates, forks, and knives. If you prefer the black plastic, please let us know, as they will only be provided upon request. We will gladly collect these plastic items from your location after your event and return them to the distributor for recycling. Together we can all make a difference.
25387 Pleasant Valley Road
Suite #110
Chantilly, VA 20152

703-707-8304
www.fccatering.com