



Fresh
Connections
— CATERING & EVENTS —



Breakfast Selections *priced per person, minimum order of 10*

Eggs -

priced per person, minimum order of 8

Omelette {GF} | \$7.50

choice of cheese, bacon, or ham

Individual Quiche | \$7.50

Swiss cheese, bacon, or spinach

Scrambled eggs {GF} | \$6.50

add Shredded Cheese for \$1.75 per person

Large Format Egg Dishes -
serves 10-12

Deep Dish Quiche | \$45

Swiss cheese, seasonal vegetable or bacon

Vegetable Frittata {GF} | \$48

fresh spinach, onions & mushrooms

Meat & Vegetable Frittata

{GF} | \$55.00

spinach & parmesan cheese, choice of
bacon, sausage, or ham

Baked Egg Strata | \$45.00

eggs, cream, two types of cheeses and
special seasonings

Scrambled Tofu {GF} | \$55.00

onions, mushrooms, and spinach

(Serves 10-12 guests)

Potatoes/Starch -

priced per person, minimum order of 8

Breakfast Potatoes {GF} | \$4.75

caramelized onions and peppers

Hash Browns {GF} | \$5.25

crispy shredded potato

Sweet Potato Tater Tots {GF} | \$4.75

Southern Grits {GF} | \$4.00

Virginia corn grits, cream, cheddar cheese

Meats -

priced per person, minimum order of 8

Applewood Smoked Bacon {GF} | \$5.75

Maple Sausage {GF} | \$5.25

Turkey Bacon {GF} | \$6.65

Sandwiches -

*priced per person, minimum order of 10
all sandwiches are individually wrapped
and labeled gluten free bread available for
.75¢ extra*

Healthy Breakfast Wrap | \$9.25

multigrain tortilla, egg white, feta cheese,
sautéed spinach

Vegan Breakfast Burrito | \$9.50

sautéed vegetables, black beans, corn, tofu,
fire roasted salsa

Vegan Breakfast Sandwich | \$8.75

tofu, grilled seasonal vegetables

Open Face Breakfast Boat | \$7.50

egg, cheese, and choice of bacon, spinach,
or sausage, topped with a southwestern
sauce

The English Connection | \$7.50

toasted English muffin filled with egg,
cheese, and choice of bacon, ham, or
sausage

Breakfast Panini | \$8.00

scrambled eggs, cheese and choice of bacon,
sausage, ham, turkey, or spinach



Breakfast Selections *priced per person, minimum order of 10*

Breakfast Burrito | \$8.25
scrambled eggs, bacon, sautéed bell peppers, southwestern sauce, and cheddar cheese

Breads – *priced per person, minimum order of 8*

Pancakes | \$6.00
three buttermilk pancakes, butter, and maple syrup

Sweet Corn Bread | \$2.50

Assorted Breakfast Pastries | \$6.50
sticky buns, croissants, muffins, walnut twists, and Danishes filled with fruit and cheese

Signature Crêpes | \$7.95
caramel, whipped cream, and choice of bananas or fresh berries

American Style Crêpes | \$7.95
scrambled eggs, tomatoes, cheddar cheese, and fire roasted salsa

Brioche French Toast | \$6.50
Grand Marnier custard, powdered sugar, butter, and maple syrup

Buttermilk Biscuits | \$2.50
whipped butter and jam

Bagels with Smoked Salmon* | \$10.95
assorted bagels, smoked salmon, cream cheese, tomato, red onion, and capers

Yogurt/Fruit – *priced per person, minimum order of 8*

Build Your Own Yogurt Bar | \$12.50
plain and strawberry yogurts, granola, strawberries, blueberries, raisins, and honey

Yogurt Parfaits | \$9.50
layers of Greek yogurt, organic granola, fresh berries, and mango

Muesli Parfaits {GF} | \$6.95
rolled oats, coconut milk, dates, almonds, pistachios, honey, raisins, and fresh berries

Assorted Yogurts & Organic Granola
| \$4.50

Chia Seed-Fruit Parfait {GF} | \$6.95
Greek yogurt, chia seeds, seasonal fresh fruit, and organic granola

Fruit Smoothie {GF} | \$6.20
fresh fruit and Greek yogurt

Seasonal Fruit Salad {GF} | \$6.50

Sliced Fruit Tray {GF} | \$7.00

Seasonal Whole Fruit {GF} | \$4.00

Assorted Granola Bars | \$3.45

Breakfast - Platters *priced per person, minimum order of 10*

Breakfast Croissant Sandwich | \$8.75
eggs, cheese, and choice of ham, bacon, or sausage

Assorted Bagels | \$9.50
assorted mini and regular size bagels; served with butter, jams, cream cheese spreads, peanut butter, cucumber slices, honey butter and sunflower seeds

French Connections | \$8.50
assortment of plain, chocolate, almond and fruit filled croissants; served with assorted yogurts and granola

The Sidewalk Café | \$9.50
assorted coffee cakes, tea breads and palmiers; served with fresh fruit, yogurt dipping sauce, and honey butter

Pound For Pound | \$4.50
assorted pound cake slices of vanilla, cinnamon, lemon, cream cheese, and chocolate chip

Donut Shoppe | \$5.50
assorted donuts and donut holes

Irish Oatmeal {GF} | \$6.50
served hot with brown sugar, cream, and seasonal diced fruit

The Belgian Delight | \$7.75
Belgian waffles, maple syrup & butter, served with sliced seasonal fruit

Fresh Baked Scones | \$7.50
assorted scones served with fresh seasonal fruit

Individual Cereals with Milk | \$5.95
almond milk \$1.50

Breakfast Club Sandwich | \$8
applewood smoked bacon, egg, crisp lettuce, and tomato served on a brioche bun

Breakfast Boxes -
priced per box, minimum order of 2

Breakfast Box #1 | \$12.75
breakfast club sandwich, seasonal fruit salad, and granola bar

Breakfast Box #2 | \$7.50
bagel, muffin, seasonal fruit salad, and granola bar

Breakfast Box #3 | \$10.50
Greek yogurt, granola, muffin, whole apple, and a juice

Packages -
priced per person, minimum order of 8

Classic Continental | \$13.50
freshly baked muffins, croissants, bagels, fruit Danishes, cream cheese spreads, and other assorted signature breakfast pastries with butter and jams. Served with seasonal fruit salad and fruit juices.

All American | \$17.50
farm fresh scrambled eggs, breakfast potatoes, buttermilk biscuits, butter, jams, and choice of applewood smoked bacon or maple sausage links

Huevos Rancheros {GF} | \$17.50
scrambled eggs, spicy chorizo, seasoned black beans, corn tortillas, fire roasted salsa, and seasonal fruit salad

Build Your Own Breakfast Tacos
| \$17.50
includes scrambled eggs, crumbled sausage, breakfast potatoes, flour tortillas, corn tortillas, salsa, guacamole, sour cream, shredded cheese, and seasonal fruit salad

Breakfast - Specialty

*priced per person, minimum order of 10
Attendant fee not included*

Chef Prepared Omelet Station {GF} | \$17.50

options include ham, shredded cheddar cheese, chopped tomato, diced onions, diced green peppers, sautéed mushrooms, and chopped spinach ***Egg whites available upon request

Chef Prepared Waffle Station | \$17.50

buttermilk waffles made to order with fresh diced seasonal fruit, whipped cream, maple syrup, butter, chocolate chips, or Nutella





Lunch Selections *priced per person, minimum order of 10*

Lunch Boxes

Lunch Box #1 | \$16.75

Lunch Box #1 {GF} | \$17.50

choice of full-size sandwich or wrap, bag of chips, fresh baked cookie and choice of fruit salad or pasta salad

Lunch Box #2

choice of mini or full-sized sandwich or wrap, bag of chips and a fresh baked cookie
Two mini sandwiches \$13.75

Full-size sandwich or wrap \$14.75

Signature Subs

all ingredients served separately | \$12.75

Philly Cheese Steak

thin sliced ribeye, caramelized onion, pepper jack cheese

Smoked Pulled Chicken BBQ

slow smoked chicken, house BBQ sauce

Italian Sausage & Roasted Peppers

hot and sweet Italian sausage, roasted peppers and onions, marinara sauce

Slow Smoked Beef Brisket

smoked and pulled brisket, BBQ sauce

Salad Boxes

Garden Salad Box | Salad Only \$9.95

house dressing

Caesar Salad Box | Salad Only \$7.95

crisp romaine, garlic-herb croutons, parmesan cheese, and creamy Caesar dressing

Add:

Grilled Chicken \$7.50

Grilled Salmon* \$11.50

Grilled Shrimp \$11.50

Grilled Steak * \$11.50

Grilled Tofu \$8.50

Salad Trio {GF} | \$14.95

lemon tuna salad, curry chicken salad, and fruit salad with organic greens

Gluten Free Bread Option | \$1

Sandwich Platters

Assorted Favorites - Classic

Sandwiches | \$14.75

includes parmesan chips

Assorted Favorites - Mini Sandwiches

| \$12.50

includes parmesan chips

Assorted Favorites - Wraps | \$12.00

includes parmesan chips

Build Your Own Sandwich Bar

| \$15.50

assorted meats & cheeses, applewood smoked bacon, roasted peppers, assorted breads, spreads, tuna salad, lettuce, tomatoes, and pickles; includes parmesan chips.

Lunch Selections *priced per person, minimum order of 10*

Sandwich Selections-

served with lettuce tomatoe and condiments

HAM

Ham & Brie Cheese on Pretzel roll
Ham & Swiss on Sub Roll
Ham and Swiss on Marble Rye
Italian Hoagie on Italian Sub Roll

BEEF

Corned Beef & Cole Slaw on Pumpernickel
Lean Roast Beef & Cheddar on Round Rye

CHICKEN

Pulled Chicken Barbecue on Kaiser
Buffalo Chicken on Italian Sub Roll
Chicken Caesar on Sub Roll
Chicken Katsu Sando on White Bread
Chicken Parmigiana on Mini Baguette
Chicken Pesto on Mini Baguette
Chicken Salad on Walnut Raisin
Curry Chicken Salad on Walnut Raisin
Grilled Chicken on Baguette

TURKEY

Roasted Turkey & Havarti on Semolina
Turkey Pastrami on Multigrain
Turkey Lavash Wrap

TUNA

Tuna Salad on Multigrain
Tuna Salad on Whole Wheat Sub

VEGETARIAN

Grilled Eggplant, Tomato, Basil & Goat Cheese on Sub Roll
Fresh Mozzarella & Tomato on Ciabatta
Egg Salad on Italian Sub Roll
Falafel & Tzatziki on Multigrain
Mediterranean Eggplant, goat cheese & roasted peppers on Multigrain
Monterrey Veggie with Pepper Jack Cheese Wrap

VEGAN

Apples, Sprouts & Avocado on Multigrain
Fried Eggplant on Rustic Ciabatta
Hummus & Roasted Peppers on a pita
Tofu Banh Mi on Baguette
Tofu Crispy Fried on Sub Roll

Chips

Homemade Parmesan Chips {GF}

Small Bowl (serves 10-12) — \$18.95

Large Bowl (serves 15-20) — \$32.50

Individual Route 11 Bagged Chips

{GF} | \$2.75/bag assorted flavors

Signature Wraps

South Of The Border Wrap | \$13.50

fried chicken breast, pepper jack cheese, chipotle ranch, side parmesan chips.

Fajita Roll Ups | \$12.50

choice of beef* or chicken with cheddar cheese, sour cream, sautéed peppers and onions, cilantro (2 per order)

Signature Panini | \$13.25

London broil, provolone, arugula, and avocado

Chipotle chicken, pepper jack cheese, chipotle mayo

Carved turkey, cheddar cheese, `tomato, mayo

Grilled chicken, provolone, caramelized onions.

**veggie options available.*



Cold Appetizers *priced per person, minimum order of 10*

Greens & Vegetable Salads

Garden Salad {GF} | \$5.50

organic greens, cucumber, olive, tomato, radish, tarragon vinaigrette

Caesar Salad | \$5.50

romaine, garlic herb croutons, parmesan cheese, creamy Caesar dressing

Greek Salad {GF} | \$5.50

romaine, cucumber, bell peppers, tomato, red onion, feta, kalamata olives, oregano vinaigrette

Field Green Salad {GF} | \$5.50

organic mesclun, Montchevre goat cheese, dried cranberries, candied walnuts, Dijon vinaigrette

Tossed Salad {GF} | \$5.50

organic greens, tomato, cucumber, radish, shredded carrots, cilantro, tarragon vinaigrette

Carrot Salad {GF} | \$6

celery, raisins, curry spice, creamy apple vinaigrette

Seasonal Specialty Salads

Strawberry Pecan Salad {GF} | \$5.50

organic greens, baby spinach, sliced strawberries, candied pecans, red onion, strawberry vinaigrette

Pear, Gorgonzola, and Avocado {GF} | \$6.25

organic greens, creamy avocado-citrus dressing

Fall Field Green Salad {GF} | \$6.25

dates, candied walnuts, oranges, tarragon vinaigrette

Santa Fe Chopped Salad {GF} | \$5.50

iceberg lettuce, bell peppers, grape tomato, black beans, corn, scallions, crispy corn tortilla, creamy avocado-citrus dressing

Asparagus Salad {GF} | \$6.25

blanched asparagus, organic greens, grapes, goat cheese, pesto, toasted almonds

Green Bean Salad {GF} | \$6.25

sautéed French beans, organic greens roasted corn, grape tomato, tarragon vinaigrette

Kale Salad {GF} | \$5.50

baby kale, carrots, green apples rutabagas, lemon cider vinaigrette

BLT Salad {GF} | \$6.25

romaine, tomato, applewood smoked bacon, hardboiled egg, creamy garlic dressing

Cobb Salad {GF} | \$6.25

baby spinach, iceberg lettuce, bacon, hardboiled egg, avocado, scallions, tomatoes, olives, blue cheese dressing.

Add to any salad:
priced per person

Grilled Chicken Breast | \$7.50

Grilled Salmon* | \$11.50

Grilled Jumbo Shrimp | \$11.50

Grilled Steak* | \$11.50

Grilled Tofu | \$8.50

Cold Appetizers *priced per person, minimum order of 10*

Potato Salads

Garlic Potatoes {GF} | \$5.50
red potato, garlic, pine nuts, lime

French Potato Salad {GF} | \$5.50
red potato, chopped eggs, capers,
cornichon, olive oil, red wine vinegar

Red Bliss Potato Salad {GF} | \$5.50
creamy dill dressing, chopped egg, celery,
onion

Sicilian Potato Salad {GF} | \$5.50
red potato, fresh green beans, garlic,
balsamic vinaigrette, basil

Sweet Potato Salad {GF} | \$5.50
dates, pecans, orange, honey, creamy orange
dressing

Pasta Salads

Bowtie Pasta Primavera | \$4.75
fresh seasonal vegetables, basil vinaigrette

Café Pasta Salad | \$4.75
rotini pasta, fresh basil, feta, sun dried
tomato

Caribbean Pasta Salad | \$4.75
pineapple, mango, bow tie pasta, cilantro,
red bell pepper, red curry, mango chutney

Mediterranean Pasta Salad | \$4.75
penne, broccoli, olive oil, lemon juice,
garlic, chili flakes

Garden Pasta Salad | \$4.75
carrot, celery, cucumber, bell pepper,
tomato, parmesan, rotini pasta, oregano
vinaigrette

Orzo Pasta Salad | \$4.75
feta, broccoli, black olives, tomato, herb
vinaigrette

Pasta Palermo | \$4.75
rotini pasta, cherry tomato, fresh
mozzarella, kalamata olives, fresh basil

Roasted Corn Pasta Salad | \$4.75
fresh corn, basil, cherry tomato, tarragon
vinaigrette

Pesto Pasta Salad | \$4.75
rotini pasta, yellow squash, tomato, pesto
vinaigrette

Asian Pasta Salad {GF} | \$4.75
rice vermicelli noodles, broccoli, red
peppers, toasted sesame dressing

Whole Wheat Pasta Salad | \$4.75
whole wheat rotini, avocado, peppers,
onions, carrots, celery, fresh basil, cilantro,
herb vinaigrette

Tuscan Pasta Salad | \$4.75
gemelli pasta, spinach, olive, basil, herb
vinaigrette

Taco Pasta Salad | \$4.75
shell pasta, tomato, fire roasted salsa,
corn, black beans, shredded cheese, lime
vinaigrette

BBQ Pasta Salad | \$4.75
rotini pasta, BBQ aioli, red bell peppers,
scallions and celery.

Hot Appetizers *served by the gallon, serves 10-12 ppl*

Soups

served with sliced French bread

Roasted Corn Chowder | \$75
sweet corn, cream, roasted vegetables

Vegetable Lentil {GF} | \$75
roasted vegetables, black lentils, vegetable broth

Cream Of Broccoli {GF} | \$75
fresh broccoli, garlic, cream

Creamy Loaded Potato with Bacon {GF} | \$75
cream, garlic, onion, chives

Minestrone | \$75
tomato, white bean, pasta, roasted vegetable

Chicken Noodle | \$75
chicken broth, roasted vegetable, fresh herbs

Tomato & Basil Bisque {GF} | \$75
cream, tomato, garlic, fresh basil

Turkey Meatball with Kale | \$75
chicken broth, roasted vegetable

Pumpkin Bisque {GF} | \$75
cream, pumpkin, vegetable broth, spices

Italian Wedding | \$75
mini meatballs, acini di pepe pasta, chicken broth, fresh herbs

Stews
served with sliced French bread

Chicken Stew | \$80
roasted vegetables, potatoes, creamy chicken broth

Beef Stew | \$80
roasted vegetables, potatoes, tender beef, rich beef broth

Tuscan Vegetable Soup With Fresh Sage | \$75
Vegetable Tomatoes , celery , onions , garlic, carrots , zucchini., chicken brow , cannellini beans , Vegetable broth

Chilis

served with cornbread muffins

Cowboy Beer & Bean Chili | \$75
pinto beans, tomato, ground beef

Organic White Bean Chili {GF} | \$75
ground turkey, cannellini beans, fresh herbs

Vegan Chili {GF} | \$75
corn, beans, chili peppers, celery, onion, fresh herbs



Main Course *priced per person, minimum order of 10*

Veggie Hot Dishes

Eggplant Parmigiana | \$11.00
thinly sliced eggplant seasoned and layered with Italian cheeses and homemade marinara

Vegan Stir Fry | \$11.25
marinated tofu, stir fried with hoisin sauce and special seasonings

Grilled Vegetable Kabobs {GF} | \$11.50
marinated & grilled seasonal vegetables

Fried Tofu | \$11.95
spicy Thai chili garlic sauce

Vegan Stuffed Peppers {GF} | \$12.50
organic black lentils, basmati rice, garlic, onions, herbs

Tortellini Primavera Alfredo | \$11.50
tricolor cheese tortellini, seasonal vegetables, creamy alfredo, parmesan

Butternut Squash Ravioli | \$13.50
white wine butter sauce, sage

Cheese Ravioli | \$11.50
alfredo or marinara sauce

Cheese Manicotti | \$10.95
ricotta filled rolled pasta, marinara sauce

Vegetable Fajitas | \$11.95
roasted seasonal vegetables, sautéed peppers and onions, guacamole, pico de gallo, sour cream, cheddar cheese, corn and flour tortillas

Vegan Stuffed Cabbage Rolls {GF} | \$10.50
brown rice, mushrooms, dried cranberries, onions, red wine

Mediterranean Stuffed Eggplant {GF} | \$10.50
basmati rice, diced tomatoes, onions, Mediterranean spices

Roasted Sweet Potatoes {GF} | \$10.95
Thai peanut sauce

Vegetable Ghallaba {GF} | \$11.50
tomatoes, squash, zucchini, mushrooms, eggplant, onions and peppers, middle eastern spice blend

Vegetable Lo Mein | \$10.25
seasonal vegetables, bean sprouts, soy-ginger sauce, sesame

Italian Stuffed Zucchini {GF} | \$11.25
mushrooms, zucchini, tomatoes, garlic, parmesan cheese, and basil

Turkish Charred Eggplant {GF} | \$12.95
olive oil, lemon yogurt, grape tomatoes, roasted chickpeas, and walnuts

Vegetable Lasagna | \$72.50
serves 10 person
fresh pasta, béchamel sauce, seasonal vegetables, mozzarella, parmesan, basil

Main Course *priced per person, minimum order of 10*

Signature Meat Dishes

Beef Burgundy Tips* {GF} | \$14.75
beef tenderloin, caramelized onions, roasted mushrooms, red wine bordelaise

Countryside Lasagna | \$72.50
(Serves 10 guests) fresh pasta, seasoned ground beef & pork, marinara sauce, ricotta, parmesan, béchamel sauce

Beef Pot Roast {GF} | \$14.95
beef chuck roast, carrots, onions, fresh herbs, beef stock

Beef Tenderloin* {GF} | \$22.50
6oz steaks, grilled and finished with peppercorn burgundy sauce

Carne Asada* {GF} | \$17.95
citrus marinated, grilled flank steak

Home Style Meatloaf | \$45.00
ground beef, diced vegetables, brown sugar-tomato glaze

London Broil* {GF} | \$17.95
marinated flank steak, braised with beef broth, red wine, onion, and garlic

Asian Beef Stir Fry* | \$15.25
sautéed vegetables, seared beef tenderloin, hoisin sauce

Beef Teriyaki* | \$14.95
beef tenderloin, ginger, soy, garlic, teriyaki sauce

Braised Short Ribs | 18.95
red wine demi-glace, crispy fried onion

Pork BBQ Ribs {GF} | 14.95
slow smoked St Louis style ribs, house BBQ sauce

Beef Kabobs* {GF} | \$13.95
onions, peppers, tomato, marinated beef tenderloin

Mediterranean Beef Skewers* {GF} | \$13.95
Marinated beef tenderloin, garlic, lemon, parsley, thyme, oregano, Greek yogurt

Garlic Beef & Broccoli* | \$14.50
seared beef tenderloin, garlic sauce, broccoli, mushrooms, hoisin sauce, sesame oil, brown sugar.

Filet Steak Diane | \$16.95
Filet of beef topped with a classic cognac and mustard sauce.

Beer & Brown Sugar Flank Steak | \$15.95
Flank steak marinated in dark beer, brown sugar.

Surf & Turf* {GF} | \$22.50
grilled filet mignon, sautéed scallops, jumbo shrimp, garlic butter

Main Course *priced per person, minimum order of 10*

Signature Chicken Dishes

Chicken Parmigiana | \$10.75

breaded chicken, marinara sauce, fresh mozzarella, parmesan cheese, basil

Chicken Piccata | \$10.75

breaded chicken breast, lemon butter sauce, capers, fresh herbs

Chicken Teriyaki | \$10

soy, ginger, garlic, teriyaki sauce, seared chicken breast

Moroccan Chicken {GF} | \$10.75

braised chicken breast, curry spice, olives

Bourbon Pecan Chicken | \$10.75

pecan breaded chicken breast, creamy whiskey sauce

California Chicken {GF} | \$10.75

Marinated and stuffed chicken breast, pepper jack cheese, tomato, avocado

Chicken Cordon Bleu | \$10.75

chicken breast stuffed with shaved ham and gruyere, breaded and baked

Grilled Chicken Kabobs {GF} | \$9.75

marinated chicken breast, bell peppers, onion, pineapple

Chicken Marsala | \$11

lightly floured and seared chicken breast, sautéed mushrooms, marsala-sherry wine sauce

Mediterranean Grilled Chicken

| \$11.75

grilled chicken breast, mushrooms, caramelized onions, black olives, tomato, spinach, feta cheese, pine nuts, herb velouté

Asian Chicken Stir Fry | \$11.75

fresh vegetables, seared chicken breast, hoisin sauce

Chicken Française | \$10.75

lightly breaded chicken breast, lemon herb beurre blanc

Chicken Enchiladas {GF} | \$10

chili marinated pulled chicken, corn tortilla, fire roasted tomato sauce, crema, cilantro

Grilled Rosemary Chicken {GF}

| \$10.50

rosemary & olive oil marinated chicken breast

Braised Balsamic Chicken {GF} | \$10.75

braised chicken, rosemary, garlic, onion, balsamic reduction

Chicken Marbella {GF} | \$11.75

pan seared chicken breast, fresh diced figs, capers, green olives, white wine butter sauce

Cristian's Chicken {GF} | \$11

grilled chicken breast, avocado, tomato and cucumber salsa.

Grilled BBQ Chicken {GF} | \$10

grilled spiced and marinated chicken breast, house BBQ sauce

Chipotle Lime Chicken {GF} | \$10.25

grilled chicken breast, chipotle lime sauce

Honey Dijon Chicken {GF} | \$10.25

grilled chicken breast, fresh rosemary, honey Dijon glaze

Chicken Florentine {GF} | \$12.50

Stuffed chicken breast with provolone cheese, topped with spinach, red onion, bell pepper, and a parmesan cream sauce.

Main Course *priced per person, minimum order of 10*

Chicken Negimaki {GF} | \$11.50

Traditional Japanese street food featuring a stuffed chicken breast with scallions, grilled and glazed with a soy and mirin sauce.

Skillet Chicken {GF} | \$12

sun dried tomato, parmesan cream sauce, garlic, thyme, red pepper flakes, heavy cream, parmesan cheese and fresh basil

Hawaiian Chicken {GF} | \$11.50

Chicken breast prepared with onion, green pepper, pineapple, brown sugar, and soy sauce.

Signature Seafood Dishes

Caribbean Mahi-Mahi {GF} | \$13.75

jerk spice, mango chutney, green onions

Poached Salmon* {GF} | \$15.50

white wine court bouillon, dill, capers, lemon butter sauce

Potato Crusted Mahi Mahi

{GF} | \$13.75

fresh mahi coated with potato flake, pan-seared, lemon butter sauce

Panko Crusted Mahi Mahi | \$13.75

Japanese mustard and panko crust, light cream sauce

Mahi Mahi Veracruz {GF} | \$16.50

Grilled mahi mahi, topped with a tomato sauce, onions, garlic, olives, capers, white wine.

Mahi Mahi with Orange & Olives

{GF} | \$17.50

Grilled mahi mahi finished in the oven with fresh basil, garlic, oranges, and olives.

Caribbean Salmon* {GF} | \$15.50

jerk spice, mango chutney, green onion

Shrimp Diablo {GF} | \$18

sautéed jumbo shrimp, Cajun spice, garlic, tomato, butter, cream, mozzarella cheese, green onion

Shrimp Ranchero {GF} | \$18

sautéed jumbo shrimp, tomato, black beans, cilantro, garlic, onions

Grilled Salmon Filets* {GF} | \$16.50

choice of sauce: honey-ginger, lemon butter or orange-mango

Seafood Cardinal* {GF} | \$18

sautéed scallops & jumbo shrimp, tomato, cream, tabasco, cayenne, brandy

Garlic Scallops* {GF} | \$21.50

sautéed sea scallops, garlic, fresh herbs, white wine, butter

Blackened Cod {GF} | \$14.95

coconut-lemon butter sauce

Seafood Medley* {GF} | \$18

sautéed salmon, scallops, shrimp, tomato cream sauce

Shrimp Kabobs {GF} | \$18

grilled shrimp, bell peppers, onions

Mexican Shrimp Skillet {GF} | \$18

red & green peppers, corn, black beans, tex-mex spices, cilantro, tomato, olives

Salmon Scampi* {GF} | \$16

sautéed wild pacific salmon, garlic, white wine, lemon, butter

Jumbo Lump Crab Cakes | \$25

pan-seared, remoulade sauce



Pre-Selected Buffet Options *priced per person, minimum order of 10*

Carving Board | \$40

grilled flank steak with horseradish cream sauce*
grilled salmon with cilantro sauce*
blackened chicken breast with garlic sauce
roasted seasonal vegetables, roasted rosemary potatoes, tossed salad, artisan bread

Italian | \$36

chicken parmesan, beef & pork meatballs, herb cheese manicotti
garlic herb focaccia, Caesar salad, ricotta pistachio cake, mini cannoli's

Mac & Cheese Bar | \$35

need to book a cook for this action buffet
elbow pasta and potato gnocchi served with your choice of:
pasta cheese sauce for the mac, marinara sauce, alfredo sauce or pesto sauce for the gnocchi
proteins: grilled chicken and grilled shrimps, sides: mushrooms, zucchini, yellow squash, spinach, fresh basil,
parmesan cheese, goat cheese, garlic

Mix Grill | \$55

(served room temperature)

grilled rosemary chicken breast, beef tenderloin, and shrimp, served with
roasted rosemary potatoes, grilled vegetables, mesclun salad, bread and butter, and fruit tarts.

Asian | \$33

general Tso's chicken, beef stir-fry,
jasmine rice, crispy wonton noodles, vegetable egg rolls,
rice vermicelli noodle salad, fortune cookies

Greek | \$35

choice of lamb/ beef gyro or beef kabobs, chicken kabobs*, falafel,
lemon roasted garlic potatoes, pita bread,
tzatziki, marinated red onion, cucumber & tomato, olives, feta,
Greek salad, baklava

Fajita Bar | \$35

Beef Fajitas, Grilled Fajita Chicken, Mixed Veggies, Spanish Rice, Beans, Pico de Gallo, Shredded Cheese, Sour Cream, Guacamole,
Flour & Corn Tortillas, Taco Pasta Salad

Side Dishes *priced per person, minimum order of 10*

Vegetables

Sautéed Green Beans & Carrots
{GF} | \$6
garlic, shallots, butter

Grilled Asparagus {GF} | \$6.50
garlic, shallots, olive oil

Broccoli and Cauliflower Au Gratin
| \$5
seasoned cream, parmesan cheese

Sautéed Green Beans with Almonds
{GF} | \$6.50
garlic, shallots, butter

Southern Style Collard Greens
{GF} | \$4.50
smoked ham, garlic, chicken broth

Stir Fried Seasonal Vegetables | \$4.50
garlic, ginger, soy sauce

Roasted Seasonal Vegetables
{GF} | \$4.50
garlic, fresh herbs, olive oil

Zucchini Bake | \$5.50
onions, parmesan, fresh herbs, panko
breadcrumbs

Sautéed Corn with Fresh Tarragon
{GF} | \$5
garlic, shallots, butter

Green Bean Casserole | \$7
mushroom gravy, crispy onions

Glazed Baby Carrots {GF} | \$8.50
maple, honey, orange, butter

Briam, Greek Roast Vegetables | \$6
sliced zucchini, tomatoes, onions topped
with rosemary & olive oil

Honey Glazed Butternut Squash
{GF} | \$4.50
feta cheese, local honey, olive oil

Spring Julienne Veggie Rolls
{GF} | \$5.50
Julienned steamed zucchini, yellow squash,
red bell pepper, and asparagus rolled in
scallions and topped with a garlic butter
sauce.

Sun Dried Tomato & Artichoke
Risotto
{GF} | \$6.50



Side Dishes *priced per person, minimum order of 10*

Starch

Old Fashioned Sweet Potatoes

{GF} | \$4.50

brown sugar, cinnamon, cloves, orange peel

Macaroni and Cheese | \$6.50

elbow pasta, smoked gouda cheese sauce

Potatoes au Gratin | \$4.50

thin sliced potatoes, cream, parmesan

Penne Pasta | \$4

marinara or alfredo sauce

Baked Beans {GF} | \$4.50

brown sugar, pinto beans

Individual Potato Dauphinoise

{GF} | \$7.15

seasoned cream, parmesan cheese

Baked Potato {GF} | \$6.50

sour cream, chives, butter, bacon

Lime Rice {GF} | \$5.50

White rice tossed with lime juice and fresh cilantro.

Basmati Rice {GF} | \$4.00

Long-grain basmati rice with mixed vegetables.

Charro Beans {GF} | \$4.00

Mexican style black beans

Southern Style Grits {GF} | \$4.50

Virginia corn grits, cream, cheddar cheese, garlic

Creamy Garlic Fingerling Potatoes

{GF} | \$6

roasted fingerling potatoes, garlic cream sauce, fresh herbs

Loaded Mashed Potatoes {GF} | \$5

cheddar cheese, bacon, sour cream, chives

Roasted Garlic Mashed Potatoes

{GF} | \$4

roasted fingerling potatoes baked with fresh herbs

Rosemary Roasted Red Potatoes

{GF} | \$4

new potatoes, olive oil, garlic

Steamed Jasmine Rice {GF} | \$4

Assorted Artisanal Rolls {GF} | \$.75

served with butter



Starters- Large Format *priced per platter, serves 10-12*

Seven Layer Dip {GF} | \$52.00
salsa, refried beans, guacamole, shredded cheese, sour cream, olives, green onions, tomatoes, served with tortilla chips

Boneless Buffalo Wing Trio | \$55
buffalo sauce, BBQ ranch, salsa verde, ranch & blue cheese dressings, celery, carrots

Tomato-Basil Bruschetta | \$57.50
garlic, olive oil, balsamic, toasted garlic butter crostini's

Buffalo Chicken Dip {GF} | \$55.00
cream cheese, blue cheese, cheddar, hot sauce, shredded chicken, tortilla chips

Buffalo Wings {GF} | \$82.50
(four dozen) buffalo sauce, celery, carrots, blue cheese dressing

Chicken Fajita Nacho Dip {GF} | \$49.50
roasted chicken, grilled peppers and onions, chili cheese sauce, tortilla chips

Grilled Vegetable Tray {GF} | \$56
marinated and grilled seasonal vegetables

Herb Roasted Beef Tenderloin*
{GF} | \$120.00 (Small Platter)
sliced tenderloin, grilled red onions, herb roasted potatoes, portobello mushrooms, horseradish dill sauce and saffron mayo.

***Medium Platter- serves 15-20, \$175.00*

***Large Platter- serves 20-25, \$220.00*

Korean BBQ Wings | \$82.50
(four dozen) spicy Korean BBQ wings, pickled radish

Mexican Street Corn Dip {GF} | \$65.00
roasted corn, jalapenos, queso fresco, lime, cream cheese, tortilla chips

Nacho Cheese Dip {GF} | \$45.50
jalapenos, pico de gallo, tortilla chips
****add beef & bean chili for \$5.00*

BYO Mini Philly Cheese Steak | \$72.50
thin sliced ribeye, caramelized onions, pepper jack cheese, knotted slider rolls

Whole Poached Salmon* {GF} | \$149.50
wild poached salmon served with dill toasts - served room temperature

Pulled Chicken Barbecue | \$64.50
slow smoked pulled chicken, house BBQ sauce, coleslaw, knotted slider rolls

Shrimp Ceviche* | \$125
lime and chili marinated jumbo shrimp served with crispy garlic toast

Spinach Artichoke Dip | \$62.50
cream cheese, parmesan, sliced baguette

Mediterranean Platter
grilled portobello mushrooms, grilled eggplants, roasted cherry tomatoes, sliced cucumbers, juicy grapes, pepperoncini peppers, mixed olives and creamy feta cheese, tangy goat cheese and fresh pita bread
***small - serves 15, \$80*
***Medium - serves 35, \$185*
***Large - serves 75, \$385*



Crudité, Cheese & Charcuterie Platters

Baked Brie en Croute | \$85, Serves 10-12

large wheel of French brie wrapped in puff pastry, apple-cranberry chutney, toasted baguette, assorted crackers

Baked Brie Wheel | \$75, Serves 10-12'

large wheel of French brie, apple-cranberry chutney, toasted baguette, assorted crackers

Cheese Board

Chef's selection of cheese, bread, crackers and accoutrements

**small - serves 15, \$105

**Medium - serves 35, \$245

**Large - serves 75, \$525

Cheese and Charcuterie Board

Chef's selection of cured meats, cheese, bread, crackers and accoutrements

**small - serves 15, \$105

**Medium - serves 35, \$245

**Large - serves 75, \$525

Antipasto Board

Chef's selection of cured meats, pickles, olives bread, crackers and accoutrements

**small - serves 15, \$105

**Medium - serves 35, \$245

**Large - serves 75, \$525

Fruit and Cheese Tray

**small - serves, \$90.00

**Medium - serves 35, \$210

**Large - serves 75, \$450

Crudité Platter {GF}

fresh cut seasonal vegetables, buttermilk dressing, tzatziki, onion dip

**Small - serves 15. \$75.00

**Medium - serves 35, \$175.00

**Large - serves 75, \$375

Hot Hors D'oeuvres Meat and seafood 18pcs _ Chicken, Veggie and Vegan 24pcs

BEEF

Chipotle Beef Kabobs {GF} | \$45
peppers, onions, chipotle glaze

Curry Beef Kabobs {GF} | \$45
Thai marinated beef tenderloin, onions,
pineapple, honey

Carne Asada Tostada {GF} | \$40
dry rubbed carne asada, avocado crema,
pickled red onion, queso fresco

Beef Tenderloin Crostini* | \$45.00
grilled beef, blue cheese, balsamic reduction

Mini Beef Wellington* | \$55
puff pastry, beef tenderloin, mushroom
duxelles, bordelaise sauce

Mini Beef Medallions* {GF} | \$45
marinated & grilled tenderloin, chimichurri
sauce

Mini Meatballs* | \$30 (5pcs per person)
choice of teriyaki, marinara or BBQ sauce

Mini Corn Dogs | \$35 (5pcs per person)
side of honey mustard sauce

Beef Tenderloin Sliders* | \$45
horseradish sauce, pepper jack

Cheeseburgers Sliders* | \$45
grilled mini cheeseburgers, cheddar cheese

Steak and Cheese Sliders | \$40
shaved ribeye, peppers, onions,
provolone cheese

Mini Empanadas | \$40
assorted mini beef and chicken empanadas
served with a chimichurri sauce

CHICKEN

Asian Chicken Satay | \$45
soy marinated chicken skewers, spicy
Thai peanut sauce

Chicken Tikka Skewers {GF} | \$40
served with tzatziki sauce

BBQ Chicken Skewers {GF} | \$40
marinated and grilled chicken breast,
house BBQ sauce

Caribbean Chicken Skewers {GF}
| \$40
grilled chicken, pineapple dark rum glaze

Chicken Skewers | \$45
fresh mango salsa, mango glaze

Buffalo Chicken Tarts | \$45
pulled chicken, cream cheese

Indian Butter Chicken Tarts | \$35
savory pastry, shredded chicken, curry
tomato sauce

Mini Chicken and Potato Croquettes | \$40
roasted tomato sauce, panko breaded

Mini Chicken Cordon Bleu | \$40
rolled chicken breast, smoked ham, gruyere
cheese

Mini Parmesan Chicken Bites | \$40
parmesan & panko breading, marinara
sauce

Chicken Pot Stickers | \$40
pan-fried, soy-ginger sauce

Thai Chicken Meatball Kabobs | \$40
chicken and ginger mini meatballs, peppers,
pineapple, rum glaze

Hors D'oeuvres Meat and seafood 18pcs _ Chicken, Veggie and Vegan 24pcs

PORK

Bacon-Wrapped Dates {GF} | \$35
goat-cheese stuffed, honey drizzle

Bacon Wrapped Potatoes {GF} | \$35
baby potatoes, applewood smoked bacon,
horseradish cream sauce

Sausage and Pepper Sliders | \$40
Italian sausage, roasted bell peppers, mini
knotted roll

Mushroom Caps | \$40
spicy sausage, parmesan cheese, basil pesto

Deviled Eggs {GF} | \$35
traditional filling with candied bacon

Deviled Egg Trio {GF} | \$35
traditional, avocado and candied bacon

Mini Chicken Cordon Bleu | \$40
rolled chicken breast, smoked ham, gruyere
cheese

Prosciutto-Wrapped Pears | \$40
blue cheese and arugula topped with
balsamic glaze

Sweet Mango Prosciutto | \$45
arugula, herb cheese on rye bread

Antipasta Skewers {GF} | \$35
salami, fresh mozzarella, pepperoni, olives,
oregano

Flatbread | \$35
Balsamic reduction, roasted figs, bacon &
goat cheese

SEAFOOD

Chili Lime Shrimp Cup {GF} | \$40
southwestern marinated and grilled
shrimp, lime crema

Coconut Shrimps | \$55
jumbo shrimp, coconut, honey-lime sauce

**New Orleans Style BBQ Shrimp
{GF}** | \$55
grilled and blackened shrimp

Jumbo Shrimp Cocktail* {GF} | \$55
lemon, horseradish cocktail sauce

**New Orleans Style BBQ Shrimp
{GF}** | \$55
grilled and blackened shrimps

Shrimp Wontons | \$45
grilled jumbo shrimp, crispy wonton,

sesame seeds, tamarind dipping sauce

Mandarin Prawns | \$45
Sautéed prawns in sweet chili sauce, served
on multigrain bread with herb cream cheese
and fresh greens

Crab Dip Tarts | \$45
cream cheese, lump crab, chives

Crab Devil Eggs | \$45
Crab meat, mayonnaise, mustard, lemon
juice, celery, and paprika

Smoked Salmon Crostini* | \$40
smoked salmon, cream cheese, cucumber,
capers, fresh dill

Smoked Salmon Shooter* {GF} | \$45
tzatziki sauce, capers, diced cucumber, dill,
smoked salmon

Smoked Salmon Pinwheels | \$45
Smoked salmon, lemon herb cream
cheese, fresh spinach, and dill rolled
in a whole grain tortilla

Ahi Tuna Bites {GF} | \$55
seared ahi tuna with fresh melon, fragrant
basil, a hint of wasabi, seaweed and toasted
sesame seeds

Hors D'oeuvres

VEGETARIAN

Cucumber Tomato Bites {GF} | \$35
herbed cream cheese, cherry tomato

Mini Grilled Cheese | \$40
creamy tomato bisque shooters

Brie and Apple Crostini | \$35
sweet red onion jam, green apple, honey

Butternut Squash Tarts | \$40
parmesan, sage

Leek and Cheese Tarts | \$35
savory pastry, braised leeks, gruyere cheese

7-Layer Dip Shooters {GF} | \$40
salsa, refried beans, guacamole, shredded cheese, sour cream, olives, green onions, tomatoes, tortilla chips

Macaroni and Cheese Poppers | \$40
creamy cheese sauce, panko breaded

Meatless Mediterranean Kabobs {GF} | \$35
fresh marinated mozzarella, sun dried tomatoes, kalamata olives, artichoke hearts

Southwestern Egg Rolls | \$40
roasted corn, black beans, onions, chipotle ranch

Spanakopita | \$40
spinach, feta, phyllo

Spinach and Artichoke Dip Tarts | \$40
cream cheese, parmesan

Veggie Samosas | \$40
fried pastry, potatoes, green peas, tzatziki sauce

Risotto Balls | \$45
arborio rice, butter, dried white wine, mushrooms, dice onions served with romesco marinara sauce

VEGAN

Baby Asparagus Spears | \$40
puff pastry, cracked black pepper, olive oil

Hummus shooters | \$40
(3 flavors, vegan without cheese) Roasted red peppers, kale, and traditional hummus

Mediterranean Stuffed Mushrooms | \$45
Diced Onions, Sundried Tomatoes, Spinach, Fresh Garlic, Artichoke hearts, Kalamata Olives, Oregano

Fried Cauliflower | \$40
Cauliflower chunks, salt, garlic, smoked paprika, black pepper. Served with sweet chili sauce

Tofu skewer Satay | \$40

Organic tofu marinated in soy sauce, lemon juice, fresh garlic, turmeric, ginger, topped with a spicy peanut Thai sauce



Afternoon Snacks *priced per person, minimum order of 10*

The Big Chocolate Dipper | \$12

Belgian chocolate ganache, pound cake bites, pretzel sticks, mini macaroons & fruit kabobs

High Tea | \$14

assorted tea sandwiches: ham & swiss with honey mustard, roasted turkey with havarti & lemon caper mayo, classic chicken salad, lemon tuna, herb cream cheese & cucumber, sides of fresh strawberries, whipped cream, mini scones, pies, fruit tarts, palmiers, madeleines, assorted teas with honey, lemon, cream

The Eiffel Tower | \$12

mini French pastries, vanilla and chocolate napoleons, eclairs, rum balls, lemon roulades, Grand Marnier pastries, fresh fruit, cheese platter, gourmet crackers

Sweet And Salty | \$10

chocolate and yogurt covered mini pretzels, individual bags of salted peanuts, parmesan chips, mini assorted cookies

The Mediterranean Connection

| \$10

hummus, tzatziki sauce, dolmades (stuffed grape leaves), pita bread, baklava

Soft Pretzels | \$8

served with deli mustard

The Italian Connection | \$10

extra sharp imported provolone, roasted red peppers with extra virgin olive oil and fresh garlic, Sicilian black olives, imported prosciutto & sliced Italian bread

The Asian Connection | \$12

mini spring rolls with sweet and sour sauce, chicken teriyaki bites, mini beef satay, spicy peanut dipping sauce, fortune cookies

Chips And Dips {GF} | \$9

Route 11 potato chips, pretzels, white corn tortilla chips
French onion dip, fire roasted salsa, guacamole

The Healthy Rush | \$9

seasonal vegetable crudité, French onion dip, blue cheese dressing, granola bars, seasonal whole fruit

Quesadilla Trio | \$11

cheese, chicken, and beef quesadillas, fire roasted salsa, sour cream, guacamole

Candy Mix | \$5

includes some familiar favorites: M&M's, Snickers, Milky Way, Reese's, Three Musketeers, Kit-Kat

Petite Croissant Sandwiches | \$9

mini butter croissants filled with lemon tuna salad, curried chicken salad, black forest ham with Swiss cheese & roasted turkey breast with Havarti cheese.

Per Person; \$9.00; (Min 10)

Premium Mixed Nuts {GF} | \$5

Spanish salted nut mix

Trail Mix {GF} | \$3

classic trail mix

Hummus Trio | \$5

kale hummus, roasted red pepper hummus, citrus hummus, grilled pita bread



Desserts *priced per person, minimum order of 10*

Angel Food Cake | \$3.50
fresh strawberries, whipped cream

Angel Food Cake Shooters | \$3.50
diced angel food cake, whipped cream, berries

Assorted Cookies | \$4.50
freshly baked cookies including chocolate chip, double chocolate, white chocolate, macadamia, oatmeal raisin

Assorted Tarts | \$4.75
mini-French pastry cream tarts with seasonal fruit

Belgian Chocolate Cups {GF} | \$4.75
white and dark chocolate, seasonal fruit, whipped cream

Build Your Own Shortcake | \$5.00
macerated seasonal fruits, chocolate sprinkles, whipped cream

Cannoli Cream Puffs | \$3
fresh creampuff shells filled with chocolate and vanilla cannoli cream

Cookies and Dessert Bars | \$5.50
chef's assortment of cookies and dessert bars

David's Prepackaged Cookie {GF} | \$3.25
gluten free, nut free and dairy free

Individual Fruit Trifles {GF} | \$3.25
macerated seasonal fruit layered with vanilla pudding and whipped cream

Italian Delight | \$4.50
mini cannolis, macaroons and Italian cheese pie squares

Jumbo Macaroons | \$3.75
coconut macaroons, dark chocolate

Mexican Wedding Cookies | \$3.50
almond cookie, powdered sugar

Mini Belgian Chocolate Cups {GF} | \$4.50
assorted mousses and seasonal diced fruit

Mini Cookies and Fresh Fruit | \$5.50
assorted mini cookies, seasonal fruit

Mini Cupcakes | \$4.50
assorted flavors and icings

Pumpkin Parfait Shooters {GF} | \$3.95
pumpkin pie filling, whipped cream

Rice Pudding {GF} | \$3.75
long grain rice, cardamom, sweetened milk, cinnamon
served warm on request

Sponge Cake Squares | \$3.25
layered with mandarin orange cream cheese

Chocolate Covered Tuxedo Strawberries {GF} | \$38
(by the dozen)

Churros | \$24
(by the dozen) classic Spanish fried pastry topped with cinnamon sugar

Dessert Shooters {GF} | \$32
(by the dozen) variety of chocolate, vanilla and raspberry mousses layered with fresh berries

Strawberry Brownie Kabobs | \$35
(by the dozen) fresh strawberries, double chocolate brownies, whipped cream

Fruit Kabobs {GF} | \$30
(by the dozen) pineapple, honeydew, mango, strawberries, honey-yogurt dipping sauce

Desserts - large format

Dessert Bars Dessert Bars

assortment of brownies, lemon bars, linzer bars, blondies,
cream cheese brownies & baker's special bars

***Small - serves 15, \$45*

***Medium - serves 35, \$105*

***Large - serves 75, \$225*

Mini French Pastries

napoleons, tiramisu, rum balls, eclairs, assorted mousses,
french specialties and petits fours

***Small - serves 15, \$45*

***Medium - serves 35, \$175*

***Large - serves 75, \$375*

Harvest Bread Pudding | Serves 10-12

roasted apples, cinnamon, chopped walnuts

Seasonal Cheesecake | Serves 10

fruit coulis, whipped cream

Sheet Cakes

10" cake \$85

1/4 sheet cake \$95

1/2 sheet Cake \$125

Full sheet cake \$199

Full fruit sheet cake \$250

Logo on sheet cake | \$45

Ice Cream Bar | \$10 per person (minimum of 25 guests)

Please note that this is an action bar; need to book cooks to serve it

vanilla, chocolate and strawberry ice cream, hot fudge, butterscotch sauce, marshmallow topping, sliced strawberries, sliced bananas, diced pineapple, crushed peanuts, Oreo crumbles, maraschino cherries, sprinkles, and whipped cream





Hot Beverages

Coffee & Decaf Coffee

Organic free trade. Includes creamers, 2 % milk, sugar packets, sweeteners, cups and stirrers.

Urns

Carafe 10-12 servings (8oz) | \$30

Small 25 servings (8 oz) | \$75

Medium 50 Servings (8 oz) | \$120

Large 80 Servings (8 oz) | \$240

Upscale

Displayed in a samovar, includes creamers, 2 % milk, sugar, sweeteners, disposable cups & lids, stirrers and beverage napkins. If ceramic cups & saucers are requested, they need to be ordered separately.

Small 25 servings (8 oz) | \$100

Medium 50 servinge (8 oz) | \$145

Large 80 servings | \$265

Tea

(Assorted tea bags)

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

Urns

Regular Carafe 10 - 12 Servings (8 oz) | \$25

Small 25 Servings (8 oz) | \$45

Medium 50 Servings (8 oz) | \$75

Large 80 Servings (8 oz) | \$145

Upscale

Displayed in a samovar, includes creamers, honey, lemon wedges, sugar packets, sweeteners, cups, stirrers, and beverage napkins. If ceramic cups & saucers are requested, they need to be ordered separately.

Small 25 Servings (8 oz) | \$70

Medium 50 Servings (8 oz) | \$100

Large 80 Servings (8 oz) |\$170

Hot Chocolate

Includes mini marshmallows and whipped cream.

Urns

Carafe 10 - 12 Servings (8 oz) | \$25

Small 25 Servings (8 oz) | \$45

Medium 50 Servings (8 oz) | \$75

Large 80 Servings (8 oz) | \$145

Upscale

Displayed in a samovar, includes creamers, cups, stirrers, and beverage napkins. If ceramic cups & saucers are requested, they need to be ordered separately.

Small 25 Servings (8 oz) | \$70

Medium 50 Servings (8 oz) | \$100

Large 80 Servings (8 oz) |\$165

Hot Apple Cider

Hot apple cider |\$39.50

Hot Chocolate Bar

(25 servings of 8oz.) | \$85.50

Includes mini marshmallows, whipped cream and chocolate shavings

Cold Beverages

Sodas & Juices

Coke \$3
Diet Coke \$3
Sprite \$3
Ginger Ale \$3
Assorted \$3
Snapple Iced Tea: \$3.50

Individual 16 oz. Nantucket nectar* juices

Premium Orange \$3.50
Orange Mango \$3.50
Pineapple Orange Guava \$3.50
Pomegranate - Pear \$3.50
Pressed Apple Juice \$3.50

Assorted Nantucket nectar juices \$3.50

Gallon Beverages

Meyers All Natural Strawberry Lemonade \$22
Meyers All-Natural Lemonade \$22
Ice Tea \$22
Citrus Fruit Punch \$22
Fresh Squeezed Orange Juice \$22
Non-Alcoholic Mango Margarita \$42.50
Apple Cider \$22
Hibiscus Berry Green Iced Tea \$22
Moroccan Mint Green Iced Tea \$22
Assorted Tropicana Juice \$3
Glass Dispenser with Spring Water \$25
Individual Fresh Squeezed Orange Juice \$3.25
Perrier Water \$3.25
Gallon Whole Milk \$8.95
Gallon 2% Milk \$8.95
Vitamin Water \$4.95
Quart of 1/2 and 1/2 \$6.25
Eggnog \$15.99
Fiji Water 16oz \$3
Mojito \$15
Water in a can \$3.25
Sparkling Cider - nonalcoholic \$9.50





Bar Menu *priced per hour*

Classic Bar Package

| \$20 per person / per hour

**Bartender must be booked with this package. Glassware not provided.*

Spirits

Svedka Vodka
New Amsterdam Gin
Bacardi Rum
Jose Cuervo Especial Silver
Jim Beam Bourbon
And mixers

Wine

Include 2 red wines
(*Colette Pinot Noir/ Acorn blend wine*)
2 white (*Chardonnay & Sauvignon Blanc*)
1 sparkling wine (*Cava*)
Aperol mixed drink

Draft Beer

2 types of draft beers of your choice
(*Blue Moon, Sam Adams, Sierra Nevada, Corona, Yuengling, and seasonal beer*)

NA Beverages:

Include Assorted Sodas and Bottled Water

Premium Bar Package

| \$40 per person / per hour

**Bartender must be booked with this package. Glassware not provided.*

Upgrade to our Premier Bar package that includes a full bar of high end well recognized name brand liquor including a Single Malt Scotch, allowing you to order from an even larger selections of cocktails.

Spirits

Titos Vodka
Bombay Sapphire Gin
Mount Gay Eclipse Rum
Milagro Silver
Bulleit Bourbon
Glenlivet Single Malt Scotch
With mixers and liqueurs

Wine

Include 2 red wines
(*Colette Pinot Noir/ Acorn blend wine*)
2 white (*Chardonnay & Sauvignon Blanc*)
1 sparkling wine (*Cava*)
Aperol mixed drink

Draft Beer

2 types of draft beers of your choice
(*Blue Moon, Sam Adams, Sierra Nevada, Corona, Yuengling, and Seasonal Beer*)

NA Beverages:

Include Assorted Sodas and Bottled Water.

All bar packages include a batch cocktail or frozen drink of your choice upon request.

**** We reserve the right to substitute products with similar items based on availability. ****

Beer & Wine Menu *per person/per hour*

Special Wine And Beer Package

| \$12 per person / per hour
glassware not provided

Wine

2 Red Wines
(Flaco Cabernet/ Pinot Noir)

2 White Wines
(Pinot Grigio and Rose Wine)

Prosecco and Aperol

Draft Beer

2 types of draft beers of your choice
(Blue Moon, Sam Adams, Sierra Nevada,
Corona, Yuengling, and seasonal beer)

NA Beverages: Include Assorted Sodas and
Botled Water.

Add a Batch Cocktail for an additional
\$3 per person.

Premium Wine & Beer Package

| \$20 per person / per hour
glassware not provided

Wine

2 Red Wines
(Colette Pinot Noir/ Acorn blend wine)

2 White Wines
(Chardonnay & Sauvignon Blanc)

1 sparkling wine (Cava)

Aperol mixed drink

Draft Beer

2 types of draft beers of your choice
(Blue Moon, Sam Adams, Sierra Nevada,
Corona, Yuengling, Stella Artois and seasonal
beer)

Seasonal sangria is included upon request.

NA Beverages: Include Assorted Sodas and
Botled Water.

*** We reserve the right to substitute
products with similar items based on
availability. ***





FRESHNESS, QUALITY & PASSION

We are proud supporters of local farmers!

WHAT WE CATER

Corporate Events

Weddings

Business events

political gatherings

Corporate lunches

Banquets & buffets

life celebrations

Receptions & seminars

luncheons & galas

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