



# 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





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## 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.



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## 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

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## 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.

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## 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



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## 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

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## 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

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## 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.

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## 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 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

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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, tomoatoes, 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



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## 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 Artisinal 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} I \$65.00  
roasted corn, jalapenos, queso fresco, lime, cream cheese, tortilla chips

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

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

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

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

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

**Spinach Artichoke Dip** I \$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 saucee

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

arugula, herb cheese on rye bread | \$45

sesame seeds, tamarind dipping sauce

### ANTIPASTA SKEWERS {GF}

salami, fresh mozzarella, pepperoni, olives,  
oregano | \$35

### FLATBREAD

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

### SEAFOOD

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

### COCONUT SHRIMPS

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

### 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,

### MANDARIN PRAWNS

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

### CRAB DIP TARTS

cream cheese, lump crab, chives | \$45

### CRAB DEVIL EGGS

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

### 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, éclairs, 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 mouses 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 - 30 assorted dessert bars, \$50**

**\*\*Medium - 70 assorted dessert bars, \$105**

**\*\*Large - 150 assorted dessert bars, \$225**

### Mini French Pastries

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

**\*\*Small - 30 assorted mini French pastries, \$70**

**\*\*Medium - 70 assorted mini French pastries, \$125**

**\*\*Large - 150 assorted mini French pastries, \$250**

**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 servings (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) | \$165

### 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





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## 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 Bottled 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 Bottled 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



# Fresh Connections

— CATERING & EVENTS —

8424 A Lee Hwy,  
Fairfax, VA 22031

703 707 8304

[www.fccatering.com](http://www.fccatering.com)

