**Fabulous Food Inc.**

**2017 MENU**

(10 Person Minimum on All Orders)

734-677-5065 or fabulousfoodinc@yahoo.com

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### ***BREAKFAST***

*We’re in a Hurry* - Coffee (reg. and decaf), tea and assorted pastries - $6.25

*We’re in a Hurry* PLUS - Same as above plus assorted juices - $7.95

**The Continental** - Coffee (reg. and decaf), tea, juices, fresh fruit display, muffins, scones, Danish or croissants - $8.95

**Heart Healthy Breakfast** – Coffee (reg. and decaf), tea, juices, oatmeal, yogurt, fresh fruit display and granola - $8.95

**The Traditional** - Coffee (reg. and decaf), tea, juices, fresh fruit display, muffins, scones, Danish or croissants, scrambled eggs, sausage or bacon, and home fries - $11.25

#### A la carte (or add-ons)

- Oatmeal - $1.00
- Cereal - $1.00
- Yogurt - $1.75
- Granola Bars - $1.25
- Bagels with Cream Cheese - $1.75
- Coffee Cake - $28.00 per cake, serves 20
- Cottage Cheese - $1.25
- Hard-Boiled Eggs - $1.00

**Farmer Style Frittata** - Hash brown crust with egg custard and fillings of your choice - $4.25

**Country Quiche** - Pie crust with egg custard and fillings of your choice - $3.25

**Individual Egg Timbales** - $4.00

**Ham & Cheddar or Turkey & Swiss Stuffed Croissants** - $3.50

**Smoke Salmon** – market price

**Ham, bacon or sausage** - $2.50

**Home fries** - $1.25

**Whole fruit** - $1.50

**Crepes** - $3.50

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### ***BEVERAGES***

- Assorted Sodas - $1.75
- Bottled Water - $1.75
- Assorted Fruit Juices - $2.00
- Freshly Brewed Iced Tea - $9.00 per gallon
- Lemonade - $10.00 per gallon
- Coffee Service - $18.00 per gallon
- (If purchased with a meal)
- Hot Tea Service - $8.00 per gallon
- Sparkling Punch - $17.00 per gallon

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* The above items are served raw or undercooked. Consuming raw or undercooked beef, poultry, eggs or seafood may increase your risk of food borne illness.
***LUNCH***

**PLATTERS**
Served with your choice of salad (cole slaw, redskin potato salad, garden salad or pasta salad), chips, cookies and assorted sodas and water.  
Add a 2nd salad for $1.50. Add soup for $1.95. Add a fruit salad for $2.25.

**Executive Deli Platter** - Selection of three protein choices: country chicken salad, ham, roast beef, Albacore tuna salad, smoked turkey, hummus; two cheeses: Swiss, cheddar, provolone, American. Accompanied with lettuce, tomatoes, pickles, condiments, Artisan white and whole wheat bread - $11.45

**Miniature Sandwich Platter** - Choice of three sandwich fillings: turkey & Swiss, ham & provolone, roast beef & cheddar, country chicken salad, Albacore tuna salad, hummus & grilled vegetables - $10.45

**Pinwheel Sandwich Platter** - Sandwiches prepared on Lavosh flatbread filled with lettuce, tomato, cucumber, carrots, and choice of deli meats & cheeses, country chicken salad, Albacore tuna salad or hummus - $10.45

**BOX LUNCHES**

**Streamlined Box Lunch** - Selection of either: turkey & Swiss, ham & provolone, roast beef & cheddar, Albacore tuna salad, country chicken salad or hummus & grilled vegetables. Chips, cookie or brownie, whole fruit, condiments and choice of beverage - $7.75

**Executive Box Lunch** - Selection of sandwich (same choices as above) served with choice of fruit salad or pasta salad, potato chips, cookie or brownie, whole fruit, candy bar, condiments, and choice of beverage - $9.75

**SANDWICHES – MADE TO ORDER**
Served with chips, condiments, and assorted sodas and water

$6.95 per person

- BBQ brisket
- BBQ pork
- BBQ chicken
- Grilled chicken
- Southwest grilled chicken
- Cheeseburger
- Hamburger
- Boca burger
- Inside out burger
- BLT
- Ruben
- Georgian Ruben

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Grilled ham & cheese
Grilled turkey
Grilled tomato & cheese
Grilled cheese
Grilled roast beef & cheddar
Tuna melt
Au Jus sub
Italian sub
New Orleans Muffaletta
Chicken Gyro
Vegetarian Gyro

SIDE SALADS

American Potato Salad - Redskin potatoes with onion, celery and hard boiled eggs in a mustard and mayonnaise dressing - $2.00
Dill Potato Salad - Redskin potatoes with onion, celery and hard boiled eggs in a dill and sour cream dressing - $2.00
German Potato Salad - Redskin potatoes with bacon, scallions and onion in a warm Dijon vinaigrette - $3.00
Vegetarian German Potato Salad - Redskin potatoes with scallions and onions in a warm Dijon and sour cream dressing - $3.00
Taste of Summer Salad - Redskin potatoes, green beans and red onion in a Dijon dressing - $3.00
Creamy Coleslaw - Slaw with carrots in a sour cream and Vidalia dressing - $2.00
Asian Coleslaw - Napa cabbage with scallions, snow peas, red peppers and roasted peanuts in a ginger Asian vinaigrette - $2.00
Napa Valley Coleslaw - Napa cabbage with red cabbage, carrots and toasted walnuts in a honey Dijon vinaigrette - $3.00
Vinegar Coleslaw - Slaw with carrots in a poppy seed vinaigrette - $3.00
Garden Salad – Mixed Greens with tomatoes, carrots, and cucumbers - $2.00

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### SOUP

**10oz. serving includes rolls & butter**

**$3.50 per person**

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<tbody>
<tr>
<td>Baja Chicken</td>
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<tr>
<td>Beef Barley</td>
<td>Cream of Asparagus</td>
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<tr>
<td>Beef Chili</td>
<td>Cream of Mushroom</td>
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<tr>
<td>Turkey Chili</td>
<td>Hungarian Mushroom</td>
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<tr>
<td>Vegetarian Chili</td>
<td>Hearty Vegetable</td>
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<tr>
<td>Beer &amp; Cheddar</td>
<td>Fire Roasted Tomato</td>
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<tr>
<td>Broccoli Cheddar</td>
<td>Tomato &amp; Basil Bisque</td>
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<tr>
<td>Cream of Broccoli</td>
<td>Italian Wedding</td>
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<tr>
<td>Butternut Squash Bisque</td>
<td>Minestrone</td>
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<tr>
<td>Potato &amp; Leek</td>
<td>New England Clam Chowder</td>
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<tr>
<td>Potato &amp; Cheddar</td>
<td>Pasta Faguioli</td>
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<tr>
<td>Cream of Potato</td>
<td>Turkey &amp; Rice</td>
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<tr>
<td>Chicken Noodle</td>
<td>Vegetable Chowder</td>
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<tr>
<td>Cream of Chicken</td>
<td>French Onion</td>
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<tr>
<td>Corn Chowder</td>
<td>Carrot &amp; Ginger Bisque</td>
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<td>Southwest Corn Chowder</td>
<td>Gazpacho</td>
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<tr>
<td>Corn and Red Pepper Bisque</td>
<td>Ham &amp; Bean</td>
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<td>Split Pea</td>
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<td>Black Bean</td>
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**ENTRÉE SALADS**

Served with rolls and choice of beverage  
Add soup for $1.75  
Plated Salads add $2.95  
For dinner (after 4pm) add $2.00

**Salad Enhancements**: Chicken $2.50 - Salmon $3.50 - Shrimp $3.75 - Grilled Flank $3.75

**Antipasto Salad** - Romaine with cherry tomatoes, peppercorn, julienne salami and provolone - $7.45

**Asian Salad** - Romaine with carrots, cucumbers, red and yellow peppers, pea pods and toasted cashews - $6.45

**Caesar Salad** - Romaine with parmesan and garlic croutons - $6.45

**California Cobb** - Romaine with turkey, crumbled bacon, cheddar cheese, tomatoes, hard boiled eggs and avocado - $8.45

**Chef’s Salad** - Romaine with julienne ham, turkey, Swiss, cheddar, cherry tomatoes and hard boiled eggs - $6.95

**Chopped Salad** - Romaine with tomatoes, avocado, grated cheddar, crumbled bacon and hard boiled eggs - $8.45

**Classic Cobb** - Romaine with chicken, crumbled bacon, Roquefort cheese, tomatoes, hard boiled eggs and avocado - $10.45

**Fall Salad** - Mesclun with red onions, candied walnuts, dried cranberries and sliced apples - $6.45

**Garden Salad** - Mixed greens with tomatoes, carrots and cucumbers - $5.45

**Greek Salad** - Romaine with crumbled feta, cherry tomatoes, pepperoncini, cucumbers, kalamata olives and red onions - $7.45

**Maurice Salad** - Romaine with julienne ham, turkey, Swiss, gherkins and pimentos - $8.45

* **Nicoise Salad** - Seared tuna, green beans, red onions, fingerling potatoes, hard boiled eggs and Nicoise olives - $11.45

**Southern Salad** - Romaine with strawberries, toasted pecans and crumbled bacon - $7.45

**Southwest Salad** - Romaine with red and yellow peppers, tomatoes and avocado - $6.45

**Spinach Salad** - Spinach with toasted almonds, strawberries, red onions and mandarin oranges - $7.45

**Steak Cobb** - Romaine with grilled flank, tomatoes, hard boiled eggs, grated cheddar and avocado - $10.45

**Traverse City Salad** - Mesclun with red onions, strawberries, candied walnuts and dried cherries - $7.45

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***ENTREES***

Served with garden salad, one side, rolls & butter and a beverage

Second entrée add $3.95
Dinner portion (after 4pm) add $2.50
Seated service add $4.00
Additional sides add $2.25

Fajita - Comes with sour cream, grated cheddar, salsa and guacamole. Your choice of:
- beef - $13.25; chicken - $11.25; vegetarian - $10.25

Ravioli - Your choice of beef, smoked chicken, cheese, mushrooms, butternut squash, or spinach. Each is paired with a delicious sauce - $10.25

Tacos - Your choice of beef, turkey, or vegetarian. Comes with sour cream, grated cheddar, salsa, lettuce, tomatoes and guacamole - $10.25

Alfredo - Your choice of grilled chicken, grilled shrimp, smoked chicken, or vegetarian. Made with our homemade creamy alfredo sauce - $10.25

Pot Pie - Choice of *beef, chicken, or vegetarian. An abundance of fresh vegetables simmered in a creamy savory sauce - $10.25

Jambalaya - A smoky tomato based sauce with peppers and onions, okra and celery. Your choice of:
- chicken and shrimp - $13.25; vegetarian - $10.25

Kebobs - Marinated meat and vegetables skewered and then grilled to perfection.
- Your choice of: *beef - $11.25; chicken - $10.25; vegetarian - $9.25

Primavera - Your choice of chicken, smoked chicken, or vegetarian. A rich vegetable infused cream sauce topped with parmesan cheese - $10.25

Stir Fry - Your choice of *beef, chicken, or vegetarian. Peppers, onions, carrots, pea pods and broccoli smothered in a ginger, teriyaki soy sauce - $11.25

Parmesan - Choice of chicken or eggplant. Breaded and sautéed to golden perfection. Topped with our homemade marinara and parmesan cheese - $14.25

Mosticolli - Choice of *beef or vegetarian. Mixed together with homemade marinara and cheese. Topped with mozzarella and parmesan and baked to perfection - $10.25

Lasagna - Choice of *meat or vegetarian. Alternating layers of noodles, homemade marinara, ricotta cheese blend and mozzarella and parmesan. Baked until golden - $10.25

Italian Pasta Bar - A selection of 2 pastas (linguine, bow tie, ravioli, penne, tortellini) and 3 sauces (marinara, pesto, Bolognese, Alfredo) and specialty cheeses - $12.25
- Add chicken - $14.75

Southwest Station - *Beef or chicken fajitas grilled to perfection with peppers & onions and sides of sour cream, guacamole, cheddar cheese, tomatoes, pineapple salsa, flour tortillas, corn tortillas, chips (in lieu of rolls) and spicy rice (as your side) - $14.25
- Combination of beef and chicken fajitas - $16.25

**Beef Entrées**

*Beef Brisket - A tasty trip down south. Slowly braised for hours in a spicy stock, then smothered in a tangy BBQ sauce - $11.25

*Meatloaf - Country style with plenty of bite to it. Topped with our homemade vinegar and tomato glaze - $10.25

*Beef Stroganoff - Classic dish with sautéed mushrooms in a rich beef sauce, finished with sour cream - $11.25

*Salisbury Steak - Loaf style dish with roasted peppers and mushrooms, in a rich beef sauce - $10.25

*Prime Rib of Beef with Au Jus - King Cut (12oz.) – market price
*Prime Rib of Beef with Au Jus - Queen Cut (8oz.) – market price

*London Broil - Flank steak marinated in herbs, garlic and spices – market price
*Flat Iron Steak - Grilled and served with your choice of sauces – market price

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*12 oz. Delmonico Steak* - Top sirloin grilled to perfection – market price
*14 oz. Black Angus New York Strip Steak* – market price
*8 oz. Filet Mignon* – market price
*Whole Roasted Beef Tenderloin* - Served with your choice of sauce – market price
*Beef Short Ribs* – market price

**Chicken Entrées**

Artichoke Chicken - Seared chicken in an artichoke infused veloute - $14.25

Boursin Stuffed Chicken - Dredged breast stuffed with boursin cheese and baked until golden - $14.25

Chicken Cordon Bleu - Breaded chicken stuffed with Parma ham and Gruyere cheese. Topped with a creamy béchamel sauce - $14.25

Italian Flag Chicken - Coated in pesto and topped with fresh mozzarella cheese and roasted red pepper coulis - $14.25

Chicken Kiev - Breaded breast stuffed with herb butter - $14.25

Chicken Marsala - Sautéed chicken breast topped with a mushroom and Marsala wine sauce - $14.25

Moroccan Chicken - Seared breast simmering in a rich sauce with paprika, raisins and nuts - $14.25

Chicken Paprikash - Dredged chicken served with a chicken veloute and finished with fresh vegetables and sour cream - $14.25

Pecan Encrusted Chicken - Seared and served with a light mustard, cream sauce - $14.25

Chicken Picatta - Breaded and served with a caper, lemon, and white wine butter sauce - $14.25

Chicken Roulade - Chicken breast wrapped in chef’s choice of stuffing and sauce - $14.25

Southern Baked Chicken - $13.25

Herb Roasted Chicken Quarters - $12.25

Southwest Chicken - Chipotle marinated and grilled to perfection - $14.25

**Pork Entrees**

Bolognese - An Italian classic. Slow cooked Italian sausage with onions and carrots in a tomato and cream sauce - $12.25

Pork Carnitas - Citrus, jalapeno marinated pork seared and braised until fork tender - $11.25

Pulled Pork - Braised in a rich, spicy broth and pulled by hand, then smothered in a Carolina BBQ sauce - $11.25

Honey Glazed Ham - Cooked and sliced – market price

Whole Roasted Pork Loin - covered with fresh herbs and roasted until golden brown - $15.45

Stuffed Pork Loin - Your choice of stuffing and garnish - $16.50

Pork Chops - Hand cut and seared to perfection - $14.25

Stuffed Pork Chops - Hand cut and stuffed with your choice of stuffing - $16.50

Smoked Pork Chops - $15.45

Seared Pork Tenderloin - Crispy on the outside, juicy on the inside - $16.50

**Seafood Entrees**

Maryland Crab Cakes - An East Coast specialty served with our spicy remoulade – market price

*6 oz. Salmon* - Your choice of broiled, grilled, baked, or seared. Each comes with its own special sauce and garnish - $15.45

Seared Scallops - Fresh plump scallops seared until golden brown – market price

Mediterranean Shrimp - Shrimp tossed with Mediterranean vegetables and a wonderful aromatic broth with herbs and lemon - $16.50

Paella - Traditional Spanish dish with rice, vegetables, chicken, sausage, shrimp and mussels - $22.50

Shrimp Scampi - Served over Pasta - $15.45

*Seared Tuna* - Served with a lemon-lime and ginger sauce – market price

Stuffed Lake Superior Whitefish - Baked with our house recipe crab stuffing – market price

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Turkey Entrees

**Osso Bucco** - Slowly braised in a tomato wine broth and topped with a traditional gremolata - $14.25

**Glazed Turkey Tenderloin** - Summer herbs glazed with sauce reduction - $14.25

**Turkey Tetrazzini** - Sautéed vegetables and turkey breast smothered in an herb cream reduction - $10.25

**Roasted Turkey Breast** - $14.25

Vegetarian Entrees

**Chile Rellenos** - Stuffed with cheese and pan fried - $12.25

**Rellenos Casserole** - Layers of Pablanos, corn tortillas and cheese baked to perfection - $11.25

**Mac ‘n’ Cheese** - Homemade cheese sauce mixed with macaroni and topped with buttered breadcrumbs - $10.25

**Moussaka** - Vegetables sautéed with our homemade marinara and topped with a cheese custard - $12.25

**Mushroom and Country Grain Cake** - Braised, robust cakes smothered in a rich Madeira mushroom sauce - $12.25

**Spinach, Leek and Cheese Pie** - $12.25

**Stuffed Squash** - Your choice of stuffing, baked to perfection - $10.25

**Stuffed Eggplant** - Your choice of stuffing topped with breadcrumbs and cheese - $11.25

**Roasted Seasonal Vegetable Torta** - A flakey pie with assorted seasonal vegetables and cheese - $13.25

Sides

- Baked Potato
- Au Gratin Potatoes
- Mashed Redskins
- Risotto
- Sweet Potatoes
- Whipped Potatoes
- Garlic Mashed Potatoes
- Potato Lyonnaise
- Wild Rice
- Rice Pilaf
- Jasmine Rice
- Pasta Al Fresco
- Vegetable Medley
- Sunshine Medley
- Italian Medley
- Zucchini Provencal
- Green Bean Almondine
- Corn on the Cob (seasonal)
- Grilled Vegetables
- Broccoli
- Glazed Carrots
- Peas and Mushrooms

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OUTDOOR BARBECUE PICNICS

**BBQ#1**
*Hamburgers, hotdogs and Boca burgers
Cole slaw
Baked beans
Fresh fruit display
Cookies or brownies
Lemonade and iced tea
$10.00 per person

**BBQ#2**
Grilled chicken sandwiches, *hamburgers and Boca burgers
Cole slaw
Baked beans
Potato salad
Fresh fruit display
Cookies or brownies
Lemonade and iced tea
$12.25

**BBQ#3**
Grilled chicken sandwiches, *Hamburgers, hot dogs and Boca burgers
Cole slaw
Baked beans
Potato salad
Fresh fruit display
Cookies or brownies
Lemonade and iced tea
$13.00

**BBQ#4**
BBQ chicken, grilled pork loin
Taste of Summer salad
Asian slaw
Grilled vegetable platter
Ice cream
Lemonade and iced tea
$15.95

**BBQ#5**
Bratwurst, Polish sausage, Italian sausage with peppers
German potato salad
Baked beans
Fresh fruit display
Cookies or brownies
Lemonade and iced tea
$10.95 per person

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### APPETIZERS & SNACKS

**Hors d’oeuvres**
*Charged per person*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Stuffed Cucumber Rounds</td>
<td>Stuffed with our unique Chicken Salad, Albacore Tuna Salad, or Smoked Salmon and Capers</td>
<td>$3.00</td>
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<tr>
<td>Risotto Cake Picatta Bites</td>
<td>Pan seared risotto cake topped with chicken picatta and a lemon, caper sauce</td>
<td>$5.00</td>
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<tr>
<td>Mini Crab Cakes</td>
<td>Pan fried crab cakes served with a tasty remoulade sauce</td>
<td>$4.50</td>
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<tr>
<td>Fresh Fruit Skewers</td>
<td>Served with a yogurt dipping sauce</td>
<td>$3.75</td>
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<tr>
<td>Homemade Mini Quiche</td>
<td>Classic Quiche Lorraine, cheddar and egg</td>
<td>$2.00</td>
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<tr>
<td>Shrimp Cocktail Shots</td>
<td>Large steamed shrimp presented with our zesty cocktail sauce or avocado purée</td>
<td>$5.50</td>
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<td>Shrimp Shooters</td>
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<td>$5.50</td>
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<td>Lime Tequila Shrimp Skewers</td>
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<td>$5.00</td>
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<tr>
<td>Rock Shrimp Cakes</td>
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<td>$5.00</td>
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<tr>
<td>Spanikopeta</td>
<td>Spinach and feta cheese baked in phyllo dough</td>
<td>$2.75</td>
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<tr>
<td>Stuffed Mushrooms</td>
<td>Crabmeat and melted mozzarella, Chicken and Walnut, Spinach, Pine nuts and garlic custard</td>
<td>$3.50</td>
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<tr>
<td>Meatballs</td>
<td>A party favorite! Your choice of Swedish or BBQ style</td>
<td>$2.75</td>
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<tr>
<td>Chicken Skewers</td>
<td>Grilled chicken breast with our spicy peanut dipping sauce</td>
<td>$3.00</td>
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<tr>
<td>Jerk Chicken Skewers</td>
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<td>$3.00</td>
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<tr>
<td>Mini Chicken Taco</td>
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<td>$2.75</td>
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<tr>
<td>Chicken Kabob</td>
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<td>$3.50</td>
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<tr>
<td>Mini Chicken Wellington</td>
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<td>$3.50</td>
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<tr>
<td>Beef Satays</td>
<td>Asian marinade</td>
<td>$4.50</td>
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<tr>
<td>Mini Beef Wellington</td>
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<td>$4.50</td>
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<tr>
<td>Beef Kabobs</td>
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<td>$4.00</td>
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<tr>
<td>Mini Beef Taco</td>
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<td>$2.75</td>
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<tr>
<td>Tomato and Fresh Mozzarella Skewers</td>
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<td>$2.75</td>
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<tr>
<td>Phyllo Cups</td>
<td>Phyllo cups stuffed with a choice of chicken salad, tuna salad, or cheddar pimiento</td>
<td>$2.75</td>
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<td>Pinwheel Platter</td>
<td>Lavosh flat bread packed with shredded lettuce and tomato with your choice of fillings:</td>
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<td>vegetarian, turkey, ham, or chicken salad</td>
<td>$3.75</td>
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<tr>
<td>Fresh Fruit Display</td>
<td>Beautifully arranged fresh fruit with a yogurt-honey dipping sauce</td>
<td>$3.25</td>
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<tr>
<td>Domestic Cheese Platter</td>
<td>An arrangement of assorted domestic cheeses with crackers and fresh baguettes</td>
<td>$3.75</td>
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<tr>
<td>Crudités Basket</td>
<td>Peppers, cucumbers, carrots, broccoli and other fresh vegetables served with Chef’s choice</td>
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<td>of sauce</td>
<td>$2.75</td>
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<td>Mediterranean Feast</td>
<td>Hummus and tabouleh with crispy pita chips, grilled asparagus and portabella mushrooms</td>
<td>$4.00</td>
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<td>marinated in Balsamic vinaigrette and specialty olives</td>
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<td>Croustade or Phyllo Cup Assortment</td>
<td>Choose three from salmon mousse, seared tuna with pickled ginger, sun-dried tomato and</td>
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<td>roasted red pepper, asparagus and Boursin, chicken and spinach, unique chicken salad</td>
<td>$3.00</td>
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<tr>
<td>Grilled Vegetable Platter</td>
<td>Asparagus, carrots, zucchini, eggplant, Portabella mushrooms and other fresh vegetables</td>
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<td>in a Balsamic vinaigrette dressing</td>
<td>$4.00</td>
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<tr>
<td>Insalata Caprese (seasonal)</td>
<td>Buffalo mozzarella and fresh Roma tomatoes beautifully served with fresh basil drizzled</td>
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<td></td>
<td>with Balsamic vinaigrette</td>
<td>$3.50</td>
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<tr>
<td>Insalata Caprese Skewers (seasonal)</td>
<td>Grape tomatoes, basil, fresh mozzarella skewers with a Balsamic finish</td>
<td>$5.00</td>
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<tr>
<td>Mini-Sandwich Carving Station</td>
<td>Choice of Prime Rib, Turkey, or Ham, hand-carved and</td>
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served with condiments – market price

**Party Platters**

*Platter serves 15-20 people*

**Baked Brie Platter** - A stunning arrangement of Brie en croûte, topped with maple syrup and walnuts, or apples and pecans, or caramelized pears, or strawberries and served with crackers and fresh baguettes – $65.00 (serves 15-20)

*Smoked or Poached Salmon Platter* - Fresh smoked salmon arranged with diced eggs, red onions, capers and crackers – market price (serves 15-20)

**Chilled Dips and Spreads** - Choice of three presented with baguette, assorted crackers and pita triangles. Eggplant, blue cheese and scallions, Pimento, Boursin, sun-dried tomatoes and chèvre, hummus, tabouleh, salmon mousse - $50.00 (serves 15-20)

**Smoked Whitefish Spread** - Delicious spread served with toast points and crackers – market price (serves 15-20)

**PERFECT FOR BREAKS**

**Healthy Eaters** - Fresh cut veggies, whole fruit, and assorted beverages - $4.75

**Sweet Tooth** - Trail mix, M&M's, bite sized candies, and assorted beverages - $4.25

**Savory Feast** - French onion dip, chips and salsa, and assorted beverages - $3.75

**Simple Fair** - Pretzels, peanuts, trail mix, and assorted beverages - $3.75

**Cinema Snacks** - Assorted flavored popcorn, bite size candies, and assorted beverages - $3.75

***DESSERT***

*(Per Person unless specified otherwise)*

Made from Scratch Cookies - $12.25 per dozen
- Brownies - $15.50 per dozen
- Cupcakes - $15.50 per dozen
- Fruit pies - $24.50, serves 8
- Assorted Cheesecakes - $40.00, serves 12
- Assorted Miniature Cheesecakes - $3.75
- Assorted Tortes - $3.75
- Gourmet Miniature Pastries - $3.75
- Assorted Pastry Bars - $2.75 or $26.00 per dozen
- Lemon Bars - $21.00 per dozen
- Fresh Assorted Panna Cotta - $4.25
- Crème Brule - $4.50
- Molten Chocolate Cakes - $4.25
- Chocolate Mousse Cups - $2.75
- Carrot Cake with Sour Cream Frosting - $4.25
- Assorted Tarts - $4.25
- Strawberry Shortcakes - $4.25
- Chocolate Covered Strawberries - $22.50 per dozen
- Marble Strawberries - $24.50 per dozen
- Tuxedo Strawberries - $30.50 per dozen
- ½ Sheet Cake - $50.00
- Full Sheet Cake - $80.00

* The above items are served raw or undercooked. Consuming raw or undercooked beef, poultry, eggs or seafood may increase your risk of food borne illness.