

CATERING MENU

hors d'oeuvres



HORS D'OEUVRES

Sweet Baguette Cocktail Sandwich – 12 slices per baguette 24.
•french ham & brie
•smoked turkey & havarti
•betty's pimento cheese
•smoked salmon with herb cream cheese

Olive Tray (small) 55.

greek medley, garlic, chili tangerine, sicilian, castelvetro

the following hors d'oeuvres are priced per dozen, with a 2 dozen minimum

Blini with Smoked Salmon market price

Potato Skins 15.

Jalapeño Stuffed Eggs 13.

Grilled Asparagus with Prosciutto 20.

Stuffed Mushrooms –sausage or pesto 20.

CHEESE PLATTERS

California S 85. 3 lbs.
humboldt fog, pt. reyes bay blue, fresh jack, fiscalini bandage wrapped cheddar

Suzanne's Favorites M 129. 6 lbs.
p'tit basque, monouri, bucheron (goat), st. agur (blue), le chatelain brie

Gourmet S 69. M 99. L 139.
brie, buttermilk blue, parrano, havarti, three year cheddar

Diablo Dips choose any 3 or all 5 3 dip M 35. 5 dip L 50.
betty's pimento dip, hummus, diablo cheese spread,
grilled onion & gruyere, artichoke jalapeño -served with sliced baguette

Bread Bowls 20./25.
• spinach • artichoke / trayed with sliced baguette

Bread Bowls 30./35.
•cambozola •mushroom / trayed with sliced baguette

SERVING SIZES Small (12") 8-10 Medium (16") 12-18 Large (18") 25-30

KINDLY GIVE 48 HOURS NOTICE FOR CATERING ORDERS

salads



SALADS

priced by the pound – some items may have limited availability

| | |
|-----------------------------|-----------------------|
| Cole Slaw | 5. |
| Homemade Potato & Egg | 7. |
| Karen's Macaroni | 7. |
| Mexican Cole Slaw | 7. |
| Pasta Roma | 7. |
| Egg | 8. |
| Orzo Feta | 9. |
| Tuna | 10. |
| Jamaican Tuna | 10. |
| Broccoli Sunshine | 8. |
| Corn & Feta (summer) | 10. |
| Orzo, Wild Rice & Cranberry | 9. |
| Bow Tie Pesto Chicken | 9. |
| Ham | 9. |
| Israeli Couscous | 10. |
| Black Bean & Corn | 9. |
| Orzo Asparagus & Prosciutto | 10. |
| Artichoke Salad | 10. |
| Chicken | 10. |
| Chicken Curry | 10. |
| Apple Annie's Turkey | 11. |
| Nart's Thai Noodle | (spring & summer) 16. |
| Prawn | 24. |

sandwiches



SANDWICHES

Diablo Pinwheel Platter veg. 20. meat 22. smoked salmon 25.
lavash bread, ranch cream cheese, lettuce, tomatoes,
sprouts and your choice of meat (filling)
Approximately 12 pieces per roll

Tea Sandwiches whole sandwiches cut in quarters 7.
white or wheat bread only
• chicken salad • curried chicken salad • egg salad
• tuna salad • cream cheese and cucumber

Sandwich Platter SPECIALTY SANDWICHES NOT INCLUDED 10.
whole sandwiches cut in half
your choice of bread, meat, cheese, mustard, mayo,
lettuce, tomato, onion, pickle, pepperoncini, sprouts

Finger Sandwiches 9.
whole sandwiches cut in quarters
your choice of sliced bread, meat and cheese.
Includes mustard, mayo, lettuce and tomato.

Lunch Boxes (minimum of five)

• **The Big Lunch** 20.
sandwich, cookie, water, apple, half pint salad
(potato, macaroni or coleslaw)

• **The Half** 15.
half sandwich, chips, apple, cookie, water

• **The Kids** 10.
half sandwich on wheat or white, chips, cookie, juice box

• **The Gluten Aware** 16.
connie's salad sandwich (turkey or tuna) – (gluten free
bread or no bread), water, gluten free brownie or cookie,
apple

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meat, seafood & vegetable platters



MEAT PLATTERS

- Meat & Cheese** S 59. M 109. L 139.
choose from our extensive selection of meats and cheeses
small 2 lbs meat 1lb. cheese
medium 4 lbs meat 2lb. cheese
large 6 lbs meat 3lb. cheese
- Italian Meat & Cheese** S 69. M 129. L 159.
prosciutto, dry salame, toscano salame, mortadella,
finocchiona, provolone, mozzarella
- Grilled Chicken** 3 lb. 50. 6 lb. 100.
soy or lemon resemay with dipping sauce
- Flank Steak** 3 lbs. 80. 6 lbs. 160.
flank steak strips and herbed horseradish sauce
- Bread Tray** S 15. M 25. L 35.
choice of bread
- Condiment Tray** S 25. M 40. L 55.
lettuce, tomatoes, onions, pickles, peppers, sprouts

SEAFOOD PLATTERS

- Fresh Whole Poached Salmon** market price
decorated with your choice of fresh limes or cucumber
- Smoked Salmon Platter** (one pound minimum) 55./lb.
includes cream cheese, capers, onions and lemon
- Prawn Platter** 25./lb.
cooked prawns, cocktail sauce
- Wild Caught Grilled Prawn Platter** (2 lb. minimum) market price
grilled prawns, cocktail sauce
- Ahi Tuna Platter** (2 pound minimum) market price
sesame seared Ahi, Japanese thousand island

VEGETARIAN PLATTERS

- Mediterranean** M 99. L 129.
hummus, tabbouleh, dolmas, greek olives, roasted red pepper,
baba ganoush, feta cheese, pita bread
- Grilled Vegetable** 4 lbs. 44. 6 lbs. 66. 8 lbs. 79.

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entrées



ENTRÉES

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| | |
|------------------------------------|-----|
| Oven Roasted Chicken Legs & Thighs | 6. |
| Georgia Potatoes | 6. |
| Oven Roasted Veggies | 8. |
| Oven Roasted Chicken Breasts | 8. |
| Fried Chicken | 9. |
| Emma Louise's Meatballs | 14. |
| Sweet & Sour Meatballs | 14. |
| Chicken Enchilada Casserole | 9. |
| Pulled Pork | 11. |
| Honey Smoked Pork Ribs | 12. |
| Eggplant Parmesan | 10. |
| Beef Stroganoff | 11. |
| Applewood Smoked Ham | 11. |
| Chili Rellenos | 12. |
| Pulled Chicken | 11. |
| Baby Back Ribs | 14. |
| Tri-Tip | 23. |
| Turkey Breast | 15. |
| Prime Rib | 23. |

priced by the each

| | |
|---|---------|
| Twice Baked Potatoes | 6. ea. |
| Lasagna –veggie –chicken –beef & sausage | |
| family Size –serves 4-6 | 28. ea. |
| party Size –serves 8-12 | 50. ea. |

KINDLY GIVE 48 HOURS NOTICE FOR CATERING ORDERS

from the Salad Bar



Garden Vegetable Platter

S 35. M 60. L 75.

cherry tomatoes, broccoli, cauliflower, cucumbers, mixed peppers, carrots, celery, mushrooms and your choice of Ranch or Dill dip.

Anti-Pasta Tray

S 40. M 80. L 95.

black olives, artichoke hearts, marinated mushrooms, cornichons, granzella's olive mix, fire roasted peppers, salami, marinated mozzarella, provolone and pepperoncini.

Fresh Fruit Platter

S 40. M 85. L 95.

A spectacular array of the freshest local seasonal fruit, or far away tropical fruits. Whatever you can imagine, we can make.

Fresh Gourmet Salads in a Bowl

9. lb.

Caesar
Garden Green
Kale
Chinese Chicken
Seafood
Broccoli Feta
Three Bean
Southern Slaw
Shrimp Ceviche (\$13.lb.)

Mixed Fruit Bowls

8. lb.

Mixed Berry Bowls

9. lb.

Fruit Kabobs (pineapple, strawberry, blueberry, watermelon, cantaloupe, honeydew)

3.50 ea.

Tomato Mozzarella Kabobs

24. dz.

Tomato Mozzarella Tray

S 40. M 50. L 65.

Deviled Eggs

11. dz.

Chocolate Dipped Strawberries (kindly give 24 hour notice)

27. dz.

Caramel Apple

5. ea.

Serving Sizes
SMALL (12") 8-10
MEDIUM (16") 10-20
LARGE (18") 20-30