



## **CATERING MENU**

### **BREAKFAST PASTRIES**

Cinnamon Rolls - sweet bread or brioche \$25/dozen

Danish-Fruit or cream cheese \$30/dozen

Coffee Cake-Sour cream, blueberry crumb, apple cinnamon, & cranberry  
\$22/each

Breakfast Breads-Banana, pumpkin, zucchini & lemon poppy \$21/loaf

Croissants \$25/dozen

Chocolate Croissants \$25/dozen

Scones-Blueberry, cranberry, apple cinnamon, lemon, & orange \$22/dozen

Breakfast Pastry Assortment Platter

\$25/small (dozen)

\$45/medium (2 dozen)

\$65/large (3 dozen)

Quiche - call for flavors \$20/9" quiche

Individual Quiche \$5/each



## **SALADS**

Panzanella – Tuscan Bread salad with tomatoes, olives and mozzarella with a fresh basil dressing

Spinach and Feta Salad - fresh spinach topped with grilled red peppers, Kalamata olives and feta cheese with a Greek dressing

Caesar Salad - Fresh cut romaine lettuce, seasoned croutons, parmesan shavings and classic Caesar dressing

Santa Fe Chopped Salad - Crispy romaine, black beans, corn, and red onion with a Chipotle Caesar dressing and crumbled tortilla strips

Grilled Vegetable Salad - Fresh mixed greens tossed with seasonal grilled vegetables tossed with a balsamic vinaigrette and topped with crispy Parmesan Frico

**All Salads are \$8.00 per person.  
We have a minimum order of 10 guests  
Grilled Chicken Add \$2.50 per person  
Grilled Shrimp Add \$3.50 per person**

## **PANINIS**

Le Parisien - Ham, Gruyère cheese, Tomato, & Dijon

Il Caprese - Roma tomatoes, mozzarella, fresh basil & balsamic vinaigrette

The Italian Stallion – Spicy Coppa, Prosciutto, Sopressata and Provolone

The Tuscan Garden – Grilled zucchini, eggplant, portabello, with pesto and Provolone

**Panini's are \$5.50 per person. We have a minimum order of 10 Paninis**



## **COLD PLATTERS**

**Trio of Mediterranean Dips** – Pita crisps served with olive tapenade, hummus with roasted garlic & roasted red pepper & feta  
\$55.00 (small) & 85.00 (large)

**Southwestern Sampler** - Freshly made guacamole, spicy salsa, black bean & mango salsa, paired with tortilla chips  
\$40.00 (small) \$50.00 (large)

**Brie en Croûte** - Double cream Brie cheese, apricot preserves baked in classic puff pastry, served with croutons and glazed pecans  
\$65.00/per wheel (serves 25-40 guests)

**Domestic Cheese Selection** - A trio of fresh cut cheeses paired artfully with grapes served with nuts & seasoned baguettes & an assortment of crackers  
\$2.75 per person

**Imported Cheese Selection** - A chef's selection of three imported cheeses garnished with grapes paired with an assortment of crackers & toasted baguettes  
\$3.75 per person

**Antipasti Platter** - Genoa, Capocollo, Sopressata, fresh mozzarella, Provolone, Parmigiano, balsamic roasted cipollini, artichoke hearts, olives, peppers & roasted vegetables  
\$45 (Small – feeds 15-20 guests) \$90.00 (Medium - feeds 30-40 guests)  
\$150.00 (large - feeds 60-75 guests)

**Caprese Skewers** - Fresh cherry tomatoes & fresh mozzarella drizzled with basil purée and balsamic vinegar  
\$40 (small-feeds 20-30 guests) \$55 (medium-feeds 40-55 guests)

**Deviled Eggs** – Poblano & Cilantro, Bacon & Horseradish, Pesto, Roasted Red Pepper & Classic Deviled (select 3 flavors)-\$2.00 per person (2 eggs per person)

**Iced Shrimp with cocktail sauce** - \$19.50 per pound

**Vegetable Crudité Platter** - Fresh assortment of crisp, colorful seasonal vegetables served with a saffron aioli - \$40.00 (small) \$70.00 (large)



**Smoked Salmon Platter** - Tender smoked salmon sliced & served with tomatoes, capers, red onions, egg Mimosa, fresh dill, cream cheese & crostini  
\$8.50 per person

**Hummus** - Creamy chickpeas blended with tahini, garlic and exotic spices served with house made pita bread-\$2.50 per person

**Tomato Bruschetta** - fresh tomatoes, paired with Kalamata olives, herbs and toasted Bruschetta - \$2.50 per person

## **HOT HORS d'OEUVRE PLATTERS (Priced by the dozen)**

Spinach & Artichoke Stuffed Mushroom Caps-mushroom caps topped with Asiago cheese-\$27.00

Mini Crab Cakes – 1 oz. crab cakes with a zesty red pepper aioli - \$36.00

Potato wrapped shrimp with a tangy Romesco sauce – \$32.00

Chicken Quesadila Cone – chicken with beans and cheese wrapped in tortilla cone - \$25.00

Spanokopita-Traditional pastry triangles filled with spinach & feta cheese-\$21.00

Artichoke & Boursin Fritters – Artichokes & Boursin cheese coated in a light batter and deep fried crisp - \$28.00

Skewered Pork Satay with peanut dipping sauce - \$23.00

Peking Duck Spring Roll – \$31.00

Assorted Mini Quiche – Florentine, Lorraine, Monterrey & Mushroom - \$29.00

Coconut Curried Chicken Skewers with Nuoc Nam Sauce- \$24.00

Seared Rare Mike Callicrate Flatiron Steak on Crostini with a Tuscan Salsa Verde  
\$24.00



## DESSERTS

Raspberry truffle bar-decadent fudge brownie loaded with fresh raspberries & raspberry ganache glaze \$24/dozen

Chef's selection of cookies-chocolate chip, sugar, oatmeal raisin, peanut butter & white chocolate chip macadamia nut \$21/dozen

Classic Tiramisu \$30/feeds 15 people

Flourless Chocolate Cake with raspberry gastrique \$35/8 inch cake

Giant Biscotti \$24/dozen

Brownies and Bars-Fudge brownie, chocolate pecan Blondie, pecan pie bar, lemon bar, raspberry oat bar, & chocolate peanut butter bar \$24/dozen

Cupcakes \$30/dozen or \$3/each

**Pies:** Apple, Mixed Berry, Banana Cream, Coconut Cream, Chocolate Chiffon, Pecan or Pumpkin  
\$20/9" pie

**Cheesecake:** NY style, Chocolate chip, Turtle, Chocolate Cherry, Kahlua, Cinnamon Apple or White Chocolate Raspberry Swirl \$24/9" round

**Assorted Mini Pastry Platter:** Chocolate Dipped Strawberries, Mini Cream Puffs, Mini Eclairs, Key Lime Tarts, Mini Fruit Tarts - \$108.00 (72 pieces)  
\$63.00 (36 pieces)