

catering sensation

sensational food & events



breakfast | lunch | snacks & breaks | dinner

corporate catering menu

www.Catering-Sensation.com
630.475.8552

administrative

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about us

Company Profile

Catering Sensation is a professional full service catering & event company. We are dedicated to innovative, environmentally-friendly, fresh, healthy and most of all, delicious flavors of the culinary world! We launched our company after two decades in the catering and event industry to bring you, our valued clients, the very best in catering services. Inspired by the late executive chef John Paul Burzawa, the tradition of serving exceptional meals with great portions blended with a distinguished presentation, carries on today.

Our Capabilities

Our capabilities range from corporate boxed lunches to formal black tie affairs. 10 to 10,000 guests.

Our Experience & Expertise

With over 75 years of combined catering & event experience from our management team, our areas of expertise include: catering event management, event analysis, restaurant management, food preparation, sanitation, food safety, culinary creativity and operational excellence.

Our Core Competency & Mission Statement

We will consistently provide exceptional service, outstanding cuisine with a distinguished presentation. Our strength lies in preparing our traditional recipes for our clients. Our culinary creativity and friendly service keeps them coming back to us.

terms & conditions

Ordering & Customer Service

Orders can be placed by phone at 708.436.7251 (direct to John) Monday through Friday between the hours of 8:30am and 5pm. Online at www.Catering-Sensation.com, 24 hours a day. Online orders and estimate requests are automatically forwarded via email to a manager (for specific details contact us). We ask for a minimum of 24 hour notice, orders for the next day should be placed by 12pm (noon) the day prior. Monday orders should be placed on Friday by 1pm. We will try to accommodate last minute or same day orders. Special events or larger guest counts should allow more than 72 hours notice.

Delivery & Set Up Services

We offer delivery, set up and equipment pick up service. Delivery charges range from \$10 to over \$50 depending on distance traveled. We schedule deliveries to arrive a half hour prior to serving. Delivery times can range from 1 hour to 15 minutes prior to your designated serving time. Larger events will require more set up time and simple cold deliveries less time. We offer delivery service seven days a week. 24 hours a day for special events and after hour shifts. Food will arrive ready to serve for corporate delivery menu items. Full service events may require additional staffing.

Pricing & Menu Options

Menu items and pricing are subject to change without notice. See menu details for minimums or special policy changes.

Event Planning & Menu Development & Site Inspections

We can get involved as much or as little with the planning of your event. We handle every detail from start to finish, or follow your lead and simply provide consulting on cuisine and services. Please note, our basic event planning services are free of charge, including menu development and most site inspections. However, we offer full event planning services. For costs and details please contact one of our event specialists.

Proposals & Cost Summaries & Contracts

For special events and large orders, we provide a detailed proposal and cost summary (cost free). We ask that you have a few basic details for us to discuss, including your function date and event location. When catering proposals and cost summaries have been accepted, we will send a formal catering contract for your review and signature. All special events and large corporate delivery orders require a signed catering contract.

Guest Counts & Final Guarantees

For special events and larger corporate delivery orders please refer to the catering contract for details.

Payments & Deposits

All events are required to have the balance paid in full by the function date, unless other arrangements have been made. We accept credit cards and checks. For terms on house accounts please contact us. Special events and large orders require a deposit to hold your function date. The balance will be due based on the terms of the contract.

Cancellations

Cancellations are handled on a per case basis and must be phoned in to our office. We ask for a minimum of 24 hour notice. Less than 24 hour notice subject to a fee of 25% of the order. Unfortunately, we can not accept same day cancellations.

Licenses & Insurance

We are a fully licensed and insured catering company. A certificate of insurance will be provided at the client's request.

Leftover Policy

We offer the ability to leave leftovers provided that satisfactory sanitary conditions exist. Please note, we may require clients to sign a release form. For further details, contact one of our event specialists.

hot beverages

regular & decaf gourmet coffee service

fresh brewed gourmet coffee, regular or decaf. served in airpots. disposable coffee cups, includes: regular & flavored creamers, stirrers and sugars (regular, equal, sweet & low, splenda)

1.60 per cup

disposable coffee box

fresh brewed gourmet coffee, regular or decaf. disposable box served 12 cups (8oz) per box includes: regular creamers, stirrers and sugars (regular, equal, sweet & low, splenda)

20.95 per box

hot tea service

tea bags and an airpot of hot water. disposable coffee cups, includes: lemon slices, regular creamers, stirrers and sugars (regular, equal, sweet & low, splenda)

1.60 per cup

hot chocolate

served in airpots with a 30 cup minimum. individual packets of hot chocolate, includes disposable cups & stirrers
note: we can make the hot chocolate for you (in bulk) by your request

1.60 per cup

hot apple cider

fresh made apple cider, served in airpots with a 30 cup minimum. includes disposable cups

1.60 per cup



cold beverages

bottled juice

orange, apple, cranberry, grapefruit (special request)

1.85 each

cans of soda

coke, diet coke, sprite, pepsi, diet pepsi. by request: ice tea, mountain dew, diet mountain dew, other

1.20 per can

bottled water

served chilled cups are provided

1.05 per bottle

milk carton

regular or chocolate

1.50 each

lemonade service

served from an airpot or punch bowl

1.20 per cup

punch service

served from an airpot or punch bowl

1.20 per cup

ice tea service

served from an airpot or punch bowl

1.20 per cup

*punch bowl may require extra rental fee

gatorade bottles

12 oz bottles served chilled

1.75 per bottle

cans of monster (low carb & regular)

16 oz cans served chilled

2.50 per can



additional catering options available:

- ~ holiday menus
- ~ ice cream socials
- ~ social events at home
- ~ cocktail receptions
- ~ full service upscale events
- ~ picnic & outdoor menus
- ~ menus for graduations
- ~ wedding packages
- ~ custom menus seated & stationed
- ~ exclusive venue option

*menu items & prices are subject to change without notice

snack bars, energy bars & treats for breaks

- 1.75 each.....**combo pairing: snack bars & planters trail mix platter** (assortment of snack bars) a platter full of assorted snack bars and trail mix & nuts (individually packaged)
- 1.75 per bar.....**planters trail mix: chocolate & nuts** (individually packaged) chocolate & nut: peanuts, chocolate candy pieces (m&m like), raisins, almonds.
- 1.75 per bar.....**planters trail mix: fruit & nuts** (individually packaged) fruit & nut: peanuts, raisins, banana chips, cashews, pineapple & cranberries
- 1.75 per bar.....**trail mix granola bar** (chewy): chef's choice trail mix bars
- 1.75 per bar.....**kashi bar** (chewy): chef's choice chewy kashi bars
- 1.75 per bar.....**nutri grain bars** (soft): chef's choice soft cereal bars
- 1.75 per bar.....**oats n' & honey bars** (crunchy):made with 100% natural whole grain oats. contains oats & honey.
- 1.75 per bar.....**peanut butter & dark chocolate protein bar** (chewy): medium protein with peanut butter & dark chocolate.
- 2.60 per bar.....**protein bars** (chewy): high protein bars, assorted bars
- 2.05 per bar.....**yogurt bars** (chewy): chef's choice yogurt bars



*clients can request a particular type of bar. talk to your catering consultant for more details
 *brand names may include: kashi, quaker, nature valley, nutri grain, planters, kind, other
 *menu items & prices are subject to change without notice

yogurt & cereal

- 3.55 per guest.....**yogurt parfait** ~individually crafted vanilla yogurt, layered with fresh berries, granola & honey
- 1.95 per guest.....**yogurt cups** ~assorted flavors served in individual containers. 6 minimum
- 2.25 per guest.....**greek yogurt cups** ~assorted flavors served in individual containers. 6 minimum
- 2.35 per guest.....**chobani greek yogurt cups** ~assorted flavors served in individual containers
- 2.75 per guest.....**cereal & milk** ~assortment of healthy cereals served in individual containers
 Includes chilled milk cartons. for cereal to go cups. add.50 cents



fresh fruit

- 1.50 per guest.....**whole fruit basket/platter** ~including: apples, banana, oranges and pears
- 2.25 per guest.....**fresh cubed fruit bowl** ~seasons best fresh fruit. cubed fruit may included chef's choice melons, pineapple, strawberries, berries and grapes
- 2.95 per guest.....**fresh carved fresh fruit platter** ~seasons best fresh fruit. carved, fruit may included chef's choice melons, pineapple, strawberries, berries and grapes
- 3.25 per guest.....**fresh fruit kabobs** ~diced arrangement of chef's choice, fresh pineapples, melons, strawberries and grapes
- 0.75 additional.....**romanoff dipping sauce** ~great addition or any fruit option
- call 1.95 to 2.50.....**taffy apples** ~individually wrapped taffy apples. Great for a "change of pace" dessert or afternoon snack

munchie snack platters

- 3.75.....**mexican munchies** (per guest)
 choice of one dip: corn and black bean dip or refried bean & cheddar jalapeno dip
 includes: mild salsa and plenty of nacho tortilla chips (colored tortilla chips by request only)
- 3.95.....**grecian munchies** (per guest)
 roasted garlic whipped feta dip, with spears of cucumber and green pepper, with red wine vinaigrette sprinkles, kalamata olives, pepperoncini, served with toasted pita triangles
- 3.75.....**dippers delight** (per guest)
 select two (2): tortilla chips | toasted pita triangles | crudites | pretzels
 select three (3): corn & black bean dip | tomatillo salsa | spinach aioli | cheddar hummus | sweet onion dip
- 3.10.....**tortilla chips & guacamole & salsa**
- 2.95.....**tortilla chips & salsa's**
- 2.95.....**pita chips & hummus**
- 2.95.....**pita triangles with spreads**
- 1.25.....**assorted bags of potato chips**
- 1.35.....**sun chips**
- 1.25.....**bagged pretzels**
- 2.50 & up.....**trail mixes & candies** (served in white bowls)

*menu items & prices are subject to change without notice

continental breakfast club

breakfast pastry assortments

continental assortments may include a variety of selected items. in increments of 6 (half dozen). Orders over 20 guests qualify for a greater variety. not all assortments are available on short notice. 12 guest minimum. your menu selections include our signature platter presentation, disposable plates, silverware and two ply napkins. Butters and jellies/preserves are included where applicable.

chef pairings (mix & match by the dozen and ½ dozen)

- 3.25 per guest.....**miniature continental assortment**~mini muffins, mini croissants, mini bagels, breakfast loaves, mini danish
- 3.50 per guest.....**large continental assortment** ~bagels & cream cheese, croissants, muffins, donuts, long johns
- 3.50 per guest.....**combo continental assortment** ~fresh baked mini and large breakfast pastries
- 3.50 per guest.....**scones & loaves** ~white platter holding a variety of scones & loaves (48 hour notice for scones)
- 3.50 per guest.....**bagles & croissants** ~large bagels (slices) & cream cheese with bakery fresh croissants
- 3.50 per guest.....**muffins & petite pastry delights**~ mini muffins and a variety of our bakery fresh pastry items
- 3.50 per guest.....**cinnamon bread & apple fritters**~ amazing cinnamon bread paired with fresh apple fritters (cut in half)

create your own pairings (mix & match. by the dozen and ½ dozen)

- 3.50 per guest.....**scones continental** ~fresh baked flavors may include cinnamon apple, blueberry, other per dozen (48 hr notice)
- 3.50 per guest.....**assorted loaves continental** ~fresh baked breakfast loaves with a variety of flavors. cinnamon by request
- 3.50 per guest.....**bagles & cream cheese** ~large bagels, cream cheese, butters, jellies/preserves (mini bagels by request)
- 3.50 per guest.....**muffin madness** ~a variety of fresh mini muffins
- 3.50 per guest.....**apple fritters** ~a crowd favorite fresh apple fritters displayed whole and cut in half
- 3.50 per guest.....**cinnamon rolls white iced** ~white iced cinnamon rolls are the perfect size. Displayed whole & cut in half
- 3.50 per guest.....**mini pecan rolls** ~smaller pecan rolls "sticky buns". ordered by the dozen
- 3.50 per guest.....**amazing cinnamon bread** ~fresh baked soft sliced cinnamon bread
- 3.50 per guest.....**colossal croissant pairings** - baked fresh assortment of large crossants & mini flavored croissants
- 3.50 per guest.....**petite pastry delights** - fresh baked assortment of sweet rolls, cinnamon buns, danish & flavored croissants
- 14.75 each.....**coffee cakes** - variety can include: apple, blueberry, cinnamon, chocolate chip, other. 8-10 slices per cake
- 3.50 per guest.....**gourmet donut delights** - variety can include: long johns, twists, frycakes, cake donuts, glazed and more

clients in the kitchen bundled options- create your own bundle

miniature continental bundle #1

mini breakfast pastries
fresh fruit bowl (cubed)
or
bottled juice & water
5.90 per guest

combo continental bundle #1

large & mini breakfast pastries
fresh fruit bowl (cubed)
or
bottled juice & water
6.35 per guest

combo with yogurt cups bundle#1

large & mini breakfast pastries
yogurt cups (assorted)
fresh fruit bowl (cubed) **or**
bottled juice & water
8.65 per guest

miniature continental bundle #2

breakfast pastries
fresh fruit bowl (cubed)
bottled juice & water
7.85 per guest

combo continental bundle #2

large & mini breakfast pastries
fresh fruit bowl (cubed)
bottled juice & water
8.30 per guest

combo with yogurt cups bundle#2

large & mini breakfast pastries
yogurt cups (assorted)
fresh fruit bowl (cubed) with **both**
bottled juice & water
10.05 per guest

energy boost breakfast bundle #1

assorted yogurts (greek yogurt +1.00)
fresh fruit bowl **or** juice & water
snack bars & protein bars
6.55 per guest



combo with yogurt parfaits bundle#3

large & mini breakfast pastries
yogurt parfaits (chef crafted)
fresh fruit bowl (cubed)**or**
bottled juice & water
9.70 per guest

add coffee service to your bundle

regular & decaf gourmet coffee service

fresh brewed gourmet coffee. regular or decaf served in airpots
includes: cups creamers, sugars & stir sticks.
(coffee 20 cup minimum)
1.60 per cup

combo with yogurt parfaits bundle#4

large & mini breakfast pastries
yogurt parfaits (chef crafted)with **both**
fresh fruit bowl (cubed) **and**
bottled juice & water
11.65 per guest

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*15.00 under 20 minimum fee may apply to certain orders

Minimum of 10 guests most items. Tableware included. Chafing dishes are provided to keep items warm. Orders over 150 can qualify for discounts. Under 20 may be subject to 10.00 service charge.

breakfast topping bars

french toast topping bar

thick cut french toast
cinnamon bread french toast (+1.00)

- (select 4) four
granola
strawberries (warm or cold)
blueberries
sauteed apples (served warm)
praline flavored pecans
candid walnuts
chocolate chips
crushed oreo's
crushed butterfinger
included:
cinnamon
powdered sugar
butter packets
warm maple syrup

9.55 per guest
10.55 add cinnamon bread french toast

scrambled egg station - "my choice" my scramble!

create your scrambled egg station

(prepared hot & ready to serve: create (2) entree scrambles (mix & match)
(select 1 to 3 ingredients below per scramble)

vegetables

mushrooms | broccoli | onions | colored peppers | zucchini | potatoes

meat

pork sausage | turkey sausage | smoked bacon | baked ham

cheese

feta | shredded cheddar | shredded provolone | shredded asiago

included:

ketchup, salsa, tableware, chafing dishes, plates, silverware,
white platter & white bowl presentation

8.25 per guest (2) scrambled egg pairings

9.95 scrambled egg "my choice" -bundle #1

select (1): mini breakfast pastries | choice of juice & water | fruit bowl

10.95 scrambled egg "my choice" -bundle #2

select (2): mini breakfast pastries | choice of juice & water | fruit bowl

11.25 scrambled egg "my choice" -bundle #3

includes all (3): mini breakfast pastries | choice of juice & water | fruit bowl

healthy topping bars

yogurt topping bar

fresh vanilla yogurt

(select 4) four

healthy

- granola
strawberries
blueberries
peaches
craisins

fun

- praline flavored pecans
candid walnuts
chocolate chips
crushed oreo's
crushed butterfinger

included:

- honey
cups, spoons, napkins
white platter and
white bowl presentation

6.35 per guest

8.55 yogurt bar bundle

(mini breakfast pastries, juice & water)

oatmeal topping bar

oatmeal

(select 4) four

healthy

- granola
strawberries
blueberries
craisins

fun

- praline flavored pecans
candid walnuts
chocolate chips
crushed oreo's
crushed butterfinger

included:

- sugar, hot water in air pots,
bowls, spoons, napkins
white platter and
white bowl presentation

5.95 per guest (assorted flavored packets)

(packets are individually packaged)

oatmeal & yogurt topping bar

oatmeal & vanilla yogurt

(select 4) four

healthy

- granola
strawberries
blueberries
craisins

fun

- praline flavored pecans
candid walnuts
chocolate chips
crushed oreo's
crushed butterfinger

included:

- yogurt served chilled in
large white bowl, honey, sugar,
hot water in air pots,
bowls, spoons, napkins
white platter and
white bowl presentation.
assorted flavored oatmeal packets.

7.80 per guest

9.55 yogurt & oatmeal bar bundle

(mini breakfast pastries, juice & water)

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Mix & match items to create a variety for your next breakfast. We spent hours in our test kitchen perfecting our technique for these simple but innovative breakfast items. From our kitchen to your table every item will arrive hot and ready to serve. Minimum of 10 guests most items. Tableware included. Chafing dishes are provided to keep items warm. Orders over 150 can qualify for discounts. Under 20 may be subject to 10.00 service charge.

innovative hot breakfast stations - clients in the kitchen

fritomeletes

~fritomelete (frittata-omelete= fritomelete) is a crust-less scrambled egg bake. packed with fresh ingredients blended together with listed cheese producing outstanding flavor. fun & very easy to serve. pre-cut in squares like lasagna.
~ 12 guest minimum or half pan 40 cut per full pan, 20 cut per half pan.

- 3.95 per guest.....**athena fritomelete** ~sautéed bell peppers, spinach, mushrooms, tomatoes, broccoli, feta & asiago drizzle
- 3.95 per guest.....**grilled veggie mélange** ~chef's grilled veggies blended with cheddar & asiago cheese drizzle
- 3.95 per guest.....**broccoli, bacon & cheddar** ~smoked bacon, broccoli & cheddar cheese. (optional): sautéed onions
- 3.95 per guest.....**meat lovers** ~breakfast sausage, bacon, ham, peppers, zucchini, cheddar, asiago drizzle. (optional): onions
- 3.95 per guest.....**ham & cheddar** ~baked ham, broccoli, cheddar. (optional): peppers & onions
- 4.50 per guest.....**loaded baked potato fritomelete** - our chef adds his seasoned cut potatoes to any fritomelete
- 4.50 & up per guest.....**customize your own fritomelete** - choice of: cheese, meats & vegetables. price depends on ingredients

breakfast pizzas

~fresh scrambled eggs blended with fresh ingredients on a bed of mild salsa on real pizza crust topped with shredded mozzarella and asiago cheese baked in our pizza oven. 1 pan yields 16 cut per pan (about 2x3 inches)

- 45.00 per pan.....**cheese** breakfast pizza
- 45.00 per pan.....**grilled veggie** breakfast pizza
- 47.00 per pan.....**applewood smoked bacon** breakfast pizza
- 47.00 per pan.....**breakfast sausage** breakfast pizza
- 45.00 per pan.....**meat lovers** breakfast pizza (bacon, sausage, ham) choice of 2 or all 3 listed



pancake bakes

~fun, easy and packed with flavor our chef uses fresh special pancake batter adds ingredients and bakes it to perfection. we offer fun ingredients and healthier ingredients~ 12 guest minimum or half pan. 36 cut full pan, 18 cut half pan.

- 4.25 per guest.....**chocolate chip** pancake bake
- 4.25 per guest.....**blueberry pancake** bake
- 4.25 per guest.....**strawberry pancake** bake
- 4.25 per guest.....**caramelized cinnamon apple** pancake bake
- 4.25 per guest.....**crushed oreo** pancake bake
- 4.25 per guest.....**crushed butterfinger** pancake bake
- *add..... **breakfast sausage** to any pancake bake ~.35 additional



breakfast sandwiches (chef crafted)

~grab & go! our chef crafted individually wrapped **or** unwrapped sandwiches. prepared with fresh ingredients blended with scrambled eggs and cheese. served in chafing dishes to keep items warm~

- 4.50 per sandwich.....**breakfast baguettes** (unique 4" french bread roll/baguette)
- 4.50 per sandwich.....**breakfast panini's**
- 4.50 per sandwich.....**croissant sandwiches** (large 2oz croissant)
- 4.50 per sandwich.....**breakfast wraps** (burritos)
- 4.50 per sandwich.....**english muffins** breakfast sandwiches



select additional ingredients for your hot breakfast sandwich:

- ~**grilled vegetables** add: .50 cents | ~**applewood bacon** add: .50 cents | ~**ham** =.50 cents **
- ~**sausage link** (sliced up) .50 cents | ~**sausage patty** add .75 | ~**turkey sausage link** add: .50
- ~**potatoes o'brien** (cubes) .50 cents

special healthy requests :

- ~ substitute..... **egg beaters** add: 1.75 per guest
- ~ substitute..... **egg whites** add: 1.50 per guest

*menu items & prices are subject to change without notice

***Hot Breakfast Bundles on Page 8!**

handcrafted breakfast sandwich descriptions

Chef crafted pre-built hot scrambled egg-filled breakfast sandwiches are a grab & go concept. Chafing dishes are provided to keep the sandwiches warm. These fresh sandwiches can be served wrapped or unwrapped. Chef's recommendation is to wrap them in foil then labeled. 10 guest minimum. Orders over 150 can qualify for discounts. Under 20 may be subject to 10.00 service charge.

4.50 per sandwich.....**breakfast baguettes** (unique 4" french bead roll/baguettes)
we take unique french bread rolls & toast them, then we fill them with fresh scrambled eggs.
Choices include: bacon, ham, and sausage fillings

4.50 per sandwich.....**breakfast panini** (special telera bread)
fresh scramble eggs filled inside panini bread, then pressed to perfection to create an outstanding breakfast sandwich. choices include: plain, bacon, ham, and sausage fillings

4.50 per sandwich.....**croissant sandwich** (2oz fresh croissant)
we scramble the eggs fresh, then we fill soft croissants to make the perfect breakfast sandwich. choices include: bacon, ham, and sausage fillings

4.50 per sandwich.....**breakfast wraps** (soft flour tortillas)
seasoned scrambled egg-filled spiral tortilla wraps. Choices include: bacon, ham, and sausage fillings. includes salsa to the side (+.25 cents).

4.50 per sandwich.....**english muffin breakfast sandwich**
we scramble the eggs fresh, then we fill toasted english muffins to make an outstanding breakfast sandwich. choices include: bacon, ham, and sausage fillings

select additional ingredients for your hot breakfast sandwich:

- ~grilled vegetables add: .50 cents | ~applewood bacon add: .50 cents | ~ham =.50 cents
- ~sausage link (sliced up) .50 cents | ~sausage patty add .75 | ~turkey sausage link add: .50 cents
- ~potatoes o'brien (cubes) .50 cents

handcrafted breakfast sandwich bundles

Bundles included one of each item listed per guest. One breakfast sandwich per guest. Orders over 150 can qualify for discounts. Under 20 may be subject to 10.00 service charge. Note: We portion the bottled juice & and water fifty-fifty.

breakfast sandwich bundle #1

(1) sandwich + (1) additional selection

- breakfast sandwich choice
- +
- select (1)
- mini breakfast pastry
- or
- home fried potatoes (cubes)
- or
- fresh fruit bowl (cubed)
- or
- bottled juice & water
- 6.75 per guest**

breakfast sandwich bundle #2

(1) sandwich + (2) additional selection

- breakfast sandwich choice
- +
- select (2)
- mini breakfast pastry
- or
- home fried potatoes (cubes)
- or
- fresh fruit bowl (cubed)
- or
- bottled juice & water
- 7.75 per guest**

breakfast sandwich bundle #3

(1) sandwich + (3) additional selection

- breakfast sandwich choice
- +
- select (3)
- mini breakfast pastry
- or
- home fried potatoes (cubes)
- or
- fresh fruit bowl (cubed)
- or
- bottled juice & water
- 8.75 per guest**

*menu items & prices are subject to change without notice

hot breakfast station bundles

Hot breakfast bundles are for a minimum of 15 guests. Orders under stated minimum are 1.25 times the listed price unless special arrangements have been made. Discounts are available for counts above 150 guests. Orders are delivered with chafing dishes to keep the food warm. Note: we portion the bottles of water and juice fifty-fifty.

america's pastime I : fresh scrambled eggs paired with the following (with french toast option): 11.50
~ plain scrambled eggs ~ ham & scrambled eggs ~ french toast & warm syrup
included: ~ pork sausage **or** baked ham ~ bacon strips ~mini breakfast pastries ~ bottles of juice & water

america's pastime II : fresh scrambled eggs paired with the following (with home fried potato option): 11.50
~ plain scrambled eggs ~ ham & scrambled eggs ~ home fried potatoes o'brien
included: pork sausage **or** baked ham | bacon strips | mini breakfast pastries | bottles of juice & water

scrambled egg station : choice of (2) scrambled egg styles plus the included listed below. 11.50
~ plain scrambled ~ scrambled with ham ~ scrambled with pork sausage
~ scrambled meat lovers (ham, bacon, sasusage) ~ mexi style ~ italian sausage & egg
~ athenian style (feta & broccoli) ~ pepper & egg ~ scrambled with seven vegetables
included: home fried potatoes o'brien | pork sausage **or** baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

fritomelete station : fritomelete (frittata-omelete= fritomelete) is a crustless scrambled egg bake blended 11.50
with your selection of ingredients. fritomelete paired with the following (detailed descriptions on page 6):
~ fritomelete - bacon & cheddar ~fritomelete pork sausage ~ham & cheddar ~ meat lovers
~ fritomelete - seven vegetable ~athena fritomelete ~ loaded baked potato (+.35cents)
included: home fried potatoes o'brien | pork sausage **or** baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

combo #1 pancake bake & fritomelete station 11.75
(1) fritomelete option & (1) pancake bake option paired with the following:
~ choice of fritomelete ~ choice of pancake bake
included: home fried potatoes o'brien | pork sausage **or** baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

combo #2 pancake bake & scrambled egg station 11.75
(1) pancake bake opiton & (1) fresh scrambled egg option paired with the following:
included: home fried potatoes o'brien | pork sausage **or** baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

combo #3 pancake bake & breakfast pizza ~breakfast pizza in combination with our amazing pancake bake 11.75
(1) breakfast pizza option & (1) pancake bake option paired with the following:
included: home fried potatoes o'brien | pork sausage **or** baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

* **Note:** clients can replace bottled juice & water for a cubed fruit bowl. on all breakfast station bundles (48 hour notice).

ala carte hot breakfast items

accompaniments for hot breakfast	1.95.....potatoes o'brien (potato cubes with peppers & onions)
1.75.....applewood smoked bacon (2 pp)	2.25.....loaded cheezy potatoes (cubed potatoes) (with bacon and melted cheddar)
1.60.....baked ham	1.95.....home fried potatoes (cubed potatoes)
1.50.....breakfast sausage links	1.95.....hash brown potatoes (stringy potatoes)
1.75.....breakfast turkey sausage links	1.95.....cheddar hash browns (stringy potatoes)

*menu items & prices are subject to change without notice

dessert selections

bakery dessert bars (fruit bars, blondies, other)

- 1.95 each.....**raspberry crumble** ~sweet tart flavor of raspberry-filled fruit bar enhanced by butter crumble crust
- 1.95 each.....**lemon bars** ~a tart and tangy lemon filling encrusted with all butter shortbread with powdered sugar
- 1.95 each.....**blondie chocolate chip cookie bar** ~all natural with white chocolate, walnuts & chocolate morsels
- 1.95 each.....**english toffee bar** ~walnuts, semi-sweet chocolate chips, english toffee bits, buttery vanilla filling
- 1.95 each.....**seven layer bar** ~graham cracker crust, coconut, chocolate chips, butterscotch drops, walnuts
- 1.95 each.....**cookies-n-cream bar** ~bed of chocolate brownie topped with white chocolate layer, chocolate cookies
- 1.95 each.....**siberian bearclaw** ~white chocolate brownie, white chocolate chips, cashews, caramel drizzled on top

bakery brownie bars

- 1.95 each.....**double chocolate brownie** ~dense chocolate batter with the texture of whole chocolate chips
 - 1.95 each.....**chocolate chip caramel** ~rich chocolate brownie batter drizzled with buttery caramel & chocolate chips
 - 1.95 each.....**snicker doodle bar** ~dark chocolate batter, caramel drizzle, chocolate chips, peanut butter drops & peanuts
 - 1.95 each.....***dark chocolate truffle** ~smooth dark chocolate frosted ganache tops the dense chocolate brownie
 - 1.95 each.....***peanut butter** ~blend of rich dark chocolate batter, peanut butter drops with of creamy peanut butter on top
- *not always available on short notice

cheese cakes

- 2.25 per guest.....**miniaiture cheese cake cups -assortment** ~ wide variety of mini cheesecake cups (looks like mini cup cakes)
 - 2.05 per guest.....***petite cheese cake wedges** ~wedges of: salted caramel, goat cheese & honey, flowerless chocolate cake
- *not always available on short notice

baked cookies

- 1.50 per guest.....**large baked cookie platter** ~baked in our kitchen, with a nice assortment of flavorful cookies (1.5 oz)
- 1.95 per guest.....**jumbo baked cookies** ~baked in our kitchen, thick and full body flavor, approx 2oz cookies

combo platters

- 1.85 per guest.....**combo cookie platter** ~a blend of large and jumbo baked cookies
- 1.95 per guest.....**combo brownies & cookies** ~a blend of large cookies and double chocolate brownies & snicker doodles

additional sweets to consider

- 4.95 per guest.....**extreme dessert platter** ~a fantastic variety of desserts including, unique dessert bars, mini cheese cakes cups, cookies and petite cheese cake wedges
- 2.25 each.....**assorted mini pastries** ~bakery fresh mini pastry assortment may include: chocolate eclairs, cannolis, tari misu, small cakes, and many more
note: feel free to order just cannolis or just a platter of chocolate eclairs Etc..
- 2.60 per guest.....**small cakes** ~(24 hour notice) small bakery fresh square cakes, a variety can include: carrot cake, bannana, german chocolate, pineapple upside down cake
- 1.50-2.00 each.....**taffy apples** ~(48 hours notice) fresh taffy apples served individually wrapped
- 1.60 each.....**rice krispie treats** ~a crowd favorite choice of individually wrapped or cut & displayed on white platters
- 1.50-2.00 each.....**assorted cup cake platter** ~bakery fresh cupcakes on white platters
- call.....**apple squares** ~sweet apple slices (pumpkin seasonal)
- call.....**cherry squares** ~sweet cherry slices
- call.....**special order cakes & sheet cakes** ~special order cakes for all occasions, sheet cakes, gourmet cakes

Looking for additional options?
We offer a full line of ice cream bars & ice cream topping bars!
A complete listing can be found on page 18.

*menu items & prices are subject to change without notice

Deli's are "build your own" sandwiches. Platters are assembled fresh daily with high quality meats and cheeses. Pickles, lettuce, tomato, condiment platter will be provided along with packets of mustard and mayonnaise. Menu bundle includes: two (2) accompaniments from the list provided below. Deli platters are for minimum of 12 guests. Orders under 12 guests are 1.25 times the listed price. Some exceptions. Tableware included (plates, forks, knives, napkins).

build your own sandwich

gourmet deluxe deli station

fresh cold cut deli meats (selection of 4 types)
smoked turkey, roasted turkey, ham, salami, tuna salad, roast beef, corned beef

includes your choice of (2) chesses: american, provolone, cheddar, swiss, havarti

traditional sliced breads: (selection of 3 types)

- sliced white
 - wheat
 - multi grain
 - lite rye
 - dark rye
- 10.25 per guest**

gourmet sandwich breads (selection of 3 types)

- pretzel bread
 - white gourmet bun
 - croissant
 - telera bread
 - onion roll
- 10.95 per guest**

****Healthy Sandwich Options Listed on Page 13****

included with deli stations are two (2) side accompaniments
(some salad options might not be available on short notice.
Detailed descriptions are on the back pages.)

standard favorites

- red skin (new)potato salad
- american potato salad
- creamy sweet cole slaw
- carmen (veggie) medley
- tri-color veggie pasta salad
- greek village salad (feta .25)
- assorted potato chips (bags)
- pretzels (individual bags)

signature concepts

- santorini orzo pasta salad
- sicilian pasta salad
- sweet potato salad
- apple vinaigrette slaw
- idaho loaded baked potato salad
- catalina bowtie pasta salad
- tortellini pesto salad (chicken .50 extra)

fabulous field greens

- ditalini chopped salad (.75 extra)
- balsamic chopped salad (.75 extra)
- garden tossed
- special deluxe tossed (.25 extra)
- strawberry, spinach & leaf lettuce
- pear & mixed field greens
- apple & mixed field greens
- caesar salad
- chicken caesar (.50 extra)
- italian tossed salad
- antipasto tossed garbage salad (.75 extra)
- athenian mixed greens village salad (.25 extra)

Sandwich platters are prepared fresh daily by our culinary staff using high quality meats & cheeses. We pre-assemble them with meats & cheeses, serving the pickles, lettuce and tomatoes on a separate condiment platter. Includes mustard and mayonnaise packets. Menu bundle include your choice of two (2) accompaniments from the list provided (see page 8). Deli platters are for minimum of 12 guests. Orders under 12 guests are 1.25 times the listed price. Unless mixing & matching. We encourage clients to mix & match sandwich platters (minimum of 6 of the same bread type). Orders over 18 guests will allow for three bread types. Includes tableware: fork, knife, napkin, plates.

assorted sandwich selections (pre-assembled)

gourmet deluxe sandwich platter (assortment) your choice of four (4) cold cut deli meats (or make it chef's choice): smoked turkey, roasted turkey, ham, salami, tuna salad, roast beef, corned beef (by request only) includes your choice of (2) chesses: american, provolone, cheddar, swiss	
~ traditional sliced breads (chef's choice of 3 types): white, wheat, multi grain, marble rye, lite & dark rye	10.50 per guest
~ gourmet sandwich breads (chef's choice of 3 types): white gourmet, wheat gourmet, telera bread, croissant, onion kaiser, soft french bread roll and pretzel bread (.20 extra)	10.75 per guest
miniature sandwiches (assortment) assortment of miniature deli sandwiches including mini subs, on soft mini french bread roll & hawaiian rolls sandwiches are prepared with fresh deli meats & cheeses, including vegetarian sandwiches. 1.5 per guest	9.50 per guest
telera bread sandwich platter fresh telera bread has a soft & light white interior with a thin crust. our most popular sandwich bread. pre-assembled sandwich assortment of fresh deli meats & cheeses on telera bread. **Telera bread is our most popular sandwich bread	10.50 per guest
fresh croissant sandwich platter soft fabulous fresh croissants. pre-assembled sandwich assortment of fresh deli meats & cheeses on fresh croissants. variety may include: tomato, plan & herb	10.50 per guest
soft pretzel bread sandwiches pre-assembled sandwich assortment of fresh deli meats & cheeses on fresh soft pretzel bread. variety may include: pretzel hoagie bun and round pretzel sandwich bun	10.95 per guest
chicago submarine variety platter special pre-assembled submarine sandwiches. ~ american subs ~ italian subs ~ turkey subs ~ vegetarian subs ~club subs served on fresh french bread cut six inches long. subs are overstuffed & stacked with meats & cheeses includes lettuce, and tomatoes per submarine sandwich recipe includes two (2) variety types. over 18 guests three (3) variety types can be included	10.95 per guest
wrap it up a colorful variety platter of fresh deli wraps from flavored tortillas. chef choice of meats & cheeses vegetarian and chicken caesar wraps are available up on request	10.50 per guest
chief paramount platter (cpp) pre-assembled assortment of fresh deli meats & cheeses of wraps & sandwich rounds variety will include wraps and at least two other gourmet sandwiches. chef's choice breads may include: ~flavored wraps ~submarine sandwiches ~telera bread ~ croissants ~onion kaiser ~pretzel	10.95 per guest

note: for counts over 50 guests we will provide a greater variety.

includes two (2) accompaniments (displayed on page 10)

****Healthy Sandwich Options Listed on Page 13****

Chef crafted sandwiches are prepared fresh daily by our skilled culinary staff. Different than our assorted sandwiches, we pre-assemble with meats & cheeses integrating the condiments within each unique sandwich. Mustard and mayonnaise packets are provided separately. menu bundle includes your choice of two (2) accompaniments from the list provided (see page 8). Sandwich platters are for minimum of 12 guests. Orders under 12 guests are 1.25 times the listed price. Some exceptions (mixing & matching). Minimum of 6 of the same sandwich type. Orders over 18 guests will allow for three sandwich types. Includes tableware. Orders over 100 guests will qualify for discounts.

chef crafted signature sandwiches (pre-assembled)

southwest chipotle ranch grilled chicken (chicken) marinated grilled chicken breast with red peppers, red onion, jalapeno havarti cheese, drizzled with chef's very own southwest chipotle ranch sauce. served on soft telera bread	11.25 per guest
cinnamon cobbler turkey sandwich (turkey) roasted turkey with applewood smoked bacon, havarti cheese and a light coating of cranberry mayo served on amazing cinnamon bread	11.25 per guest
santa fe chicken (chicken) grilled chicken and chef's pineapple salsa with sour cream, sauteed onion, and cheddar cheese served on telera bread	11.25 per guest
bistro combo stack (turkey, ham) fresh ham & oven roasted turkey combo. with havarti cheese, roasted red pepper, lettuce (optional), and honey mustard spread. served on soft pretzel bread	11.25 per guest
grilled steak sandwich (london steak) tender seasoned london steak, with sweet onion jam, red pepper, shaved cheddar, and horseradish cream. served on soft telera bread	11.25 per guest
pizza grinder italiano (ham,salami,pepperoni) fresh ham, genoa salami, pepperoni, provolone, tomato(optional) , lettuce (optional), drizzled with our very italian dressing. served on special soft telera bread	11.25 per guest
athena's grilled veggie sandwich (grilled vegetables) seasoned grilled vegetables, zucchini, yellow squash, red & green pepper, roasted red cherry tomatoes, mushrooms & feta, drizzled with red wine vinaigrette. served on soft telera bread or spinach tortilla (wrap)	11.25 per guest

chef crafted hero sandwiches (pre-assembled)

the dagwood sandwich (turkey) roasted turkey, provolone cheese, lettuce, red peppers, cucumbers, olives, drizzled with our fabulous creamy french catilina (house) dressing. served on soft telera bread	11.25 per guest
pan bagna nicoise (tuna) tuna salad, tomato, red onion, olives, lettuce,on soft telera bread	11.25 per guest
grilled chicken caesar submarine (chicken, romaine lettuce) grilled chicken, romaine, olive oil, shaved parmesan, light drizzle of caesar dressing on french bread roll	11.25 per guest
asiago ranch chicken po boy fajita seasoned chicken, asiago cheese, tomato, onion, greens, our special ranch sauce on telera bread	11.25 per guest
the italian submarine (italian deli meats) salami, capicola, mortadella, roast sirloin, provolone, lettuce, tomato, drizzled with our very own italian dressing. Served on on soft french bread roll	11.25 per guest
capre hero (tomatoes, mozzarella) rounds of mozzarella, leaf lettuce, tomatoes, basil, balsamic basil vinaigrette drizzle on telera bread	11.25 per guest
steak grinder (london steak) tender marinated seasoned steak, provolone, mushrooms, shallots, red pepper, greens. lite coating of bistro sauce. served on telera bread	11.25 per guest

includes two (2) accompaniments (displayed on page 10)

healthy chef crafted sandwich platters

healthy sandwich platter #1

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork

bread: telera sandwich bread, flat bread

crafted with: strawberry, peach, walnuts with light coating of vanilla yogurt

12.95 per guest

healthy sandwich platter #2

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork

bread: telera sandwich bread, flat bread

crafted with: fresh field greens, strawberries, raisins, light coating of fat free raspberry vinaigrette

12.95 per guest

healthy athena sandwich platter #3

sandwich type: vegetarian

bread: telera sandwich bread (or wrap by request)

crafted with: seasoned & marinated grilled vegetables with feta

11.95 per guest

healthy hoagie sandwich platter #4

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork

bread: telera sandwich bread

crafted with: tomatoes, cucumbers, field greens, provolone, house made italian dressing drizzle (built like a sub sandwich)

12.95 per guest

healthy tuna sandwich platter #5

sandwich type: tuna fish

bread: telera sandwich bread or wheat or multi grain

crafted with: tuna fish in water (not oil) with low fat mayo, tomato & greens (optional), american or havarti cheese (optional)

12.95 per guest

the healthy deluxe sandwich platter #6 with special condiment topping bar

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork

bread: telera sandwich bread, multi grain, flat bread

special healthy condiment platter: fruit, walnuts, pecans, field greens, peppers, grilled vegetables

special spreads: vanilla yogurt, fat free raspberry vinaigrette, honey mustard, low fat cranberry mayo

13.95 per guest

the healthy CEO sandwich platter #7 with healthy condiments

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork, tuna also included

bread: telera sandwich bread, multi grain, flat bread

special healthy condiment platter: tomatoes, cucumbers, greens, celery, carrots and cheese

special spreads: vanilla yogurt, fat free raspberry vinaigrette

13.95 per guest

includes two (2) accompaniments (displayed on page 10)

soups, chili & miniature chef crafted sandwiches

soup de jour

fresh soup of the day. special request soups require advanced notice. ask for a complete listing

2.50 per guest

chef's chili

choice of chicken chili, chef's regular chili recipe or meatless chili

2.75 per guest

bread bowls (48 hour notice)

cream soups or chili served with fresh bread bowl. includes: cheddar cheese and chopped onion for chili option. 48 hour notice. prices subject to change without notice.

5.25 per guest

chef crafted miniature sandwiches

(minimum of 6 pieces of each type. served on assorted fresh rolls. 48 hour notice)

~ mini pizza hoagie with salami, ham & provolone cheese

~ smoked turkey with cranberry chutney

~ country ham with cheddar & honey mustard

~ grilled vegetables with feta cheese

~ feta cheese, roasted peppers, black olives & baby greens

~ tender beef with sweet onion jam

2.75 per piece

chef crafted miniature wraps

(minimum of 6 pieces of each type. rolled in flour tortilla. 48 hour notice)

fresh deli meats, cheeses & spreads, wrapped in tortillas. mini veggie wraps are included.

2.95 per piece

We offer two types of box lunch presentations. Our corporate box lunch with handle and our executive two piece black box. A detailed description is provided at the bottom of this page. Minimum of 10. Orders under 10 will be 1.25 the listed price. Minimum of 6 of identical selection. Orders over 15 guests please select the same side option and dessert/snack choice. Boxes are labeled with the sandwich type. We offer custom labeling with guest name for 1.00 per box. Contents listed by request.

boxed sandwich & salad selections

simple boxed lunch

deli sandwich choices: roast beef, turkey, ham, or vegetarian
served on traditional sliced bread: country white, wheat, lite rye, dark rye, multi grain
snack & dessert included: bag of chips and a fresh baked cookie
includes: pickle, lettuce tomato (individually wrapped), mustard & may packets
fork, knife, white napkin, salt & pepper in individually wrapped kit
corporate box lunch: 9.95 per guest

traditional sandwich

deli sandwich choices: roast beef, roasted turkey, smoked turkey, ham, or vegetarian
served on traditional sliced bread: country white, wheat, multi grain, lite rye, dark rye, marble rye
cheese, chef's choice from: american, swiss, cheddar, provolone
side option (select one): mixed greens & side dressing, sicilian pasta salad, apple vinaigrette slaw, veggie medley
snack-dessert option (select one): cookie, brownie, rice krispie treat, chewy trail mix bar
includes: bag of chips
includes: pickle, lettuce tomato (individually wrapped), heavyweight fork, knife, dinner napkin, salt & pepper
corporate box: 11.25 per guest
executive clear box: 11.75 per guest

gourmet sandwich

deli sandwich choices: roast beef, roasted turkey, smoked turkey, ham, or vegetarian
served on gourmet buns: ciabatta, white bun, wheat bun, gourmet, croissant, onion kaiser, focaccia, pretzel bread
cheese, chef's choice from: american, swiss, cheddar, provolone
side option(select one): mixed greens & side dressing, sicilian pasta salad, apple vinaigrette slaw, veggie medley
snack-dessert option (select one): cookie, brownie, rice krispie treat, chewy trail mix bar
includes: bag of chips
includes: pickle, lettuce tomato (individually wrapped), heavyweight fork, knife, dinner napkin, salt & pepper
corporate box: 11.75 per guest
executive clear box: 12.25 per guest

chef crafted signature & hero sandwiches

deli sandwich choices: a complete list of descriptions for chef crafted sandwiches are found on page 10
side option (select one): mixed greens & side dressing, sicilian pasta salad, apple vinaigrette slaw, veggie medley
snack-dessert option (select one): cookie, brownie, rice krispie treat, chewy trail mix bar
includes: bag of chips
includes: pickle, lettuce tomato (per sandwich type), heavyweight fork, knife, dinner napkin, salt & pepper
corporate box: 12.25 per guest
executive clear box: 12.75 per guest

salad box

entree salad choices: for a complete description of salad please see our list on page 11
dessert-snack option (choice of one): cookie, brownie, rice krispie treat, chewy trail mix bar or bag of chips
fresh dinner roll & butter
heavyweight fork, knife, dinner napkin, salt & pepper
executive clear box: 11.95 per guest

box lunch presentation descriptions

corporate box description

a handsome white lunch box with pattern and handle. includes label of sandwich type

executive clear box description

elegant one piece clear plastic box. includes a clear bottom and clear top hinged.
includes label of sandwich type

Sandwich stations are designed for clients to assemble their own sandwich (except the fajita torta). We provided descriptions below each item. Menus include one (1) side accompaniment and the choice of chips or pretzels. Tableware and equipment are provided. Minimum of 12 guests. Larger orders over 100 may qualify for discounts.

hot sandwich station

12-49 guests 50-99 guests over 100 guests over 300, over 1000
 11.50 per guest 11.30 per guest 11.10 per guest call for pricing

warm panini sandwiches (individual pre-assembled sandwich)

chef crafted pre-assembled warm pressed sandwich. Pressed on our panini grill then delivered warm and toasted ready to serve. note: detailed description available just call us!

- ~ southwest chipotle chicken panini
- ~ pizza grinder italiano panini
- ~ athena's grilled veggie panini with feta
- ~ italian beef cheesesteak panini
- ~ pulled pork barbeque panini
- ~ turkey cobbler cinnamon bread panini

marinated char grilled signature chicken (italian marinate, grecican marinate or chef's marinate)

marinated seasoned and grilled boneless chicken breast. this assemble your own sandwich is served with platters holding soft gourmet white buns, american & monterey jack cheese and condiments consisting of pickles, lettuce, tomatoes and red onion (by request)

tangy drunken pulled pork

seasoned pulled pork drunken in our thirty year old recipe of tangy barbeque sauce. optional condiments of pickles and onions provided at your request. we provide the perfect soft french bread roll

chicago style italian beef

our beef is tender and seasoned with chef's special mix. the same attention to flavor is provide to the au jus which is the key to an outstanding chicago beef sandwich. guests can assemble their own sandwich on our soft french bread roll. hot giardinare and sweet peppers are provided

cheezy italian beef

same as above served with our zesty cheese sauce (served separate)

italian beef bruschetta

similar to our chicago style blended with chef's bruschetta marinate. chef adds fresh crushed tomatoes, olive oil and more

new york style barbeque beef

shaved thin slices of sirloin soaked in our special recipe tangy barbeque sauce. served on soft gourmet white buns

meatball submarine sandwich

authentic meatballs in house made marinara sauce with fresh french bread and parmesan cheese.

italian sausage

mild italian sausage with choice of chef's red sauce or au jus. guests will assemble this simple yet enjoyable sandwich on soft french bread roll. hot giardinare and sweet peppers are provided

southwest chipotle ranch chicken sandwich

marinated chicken breast then baked in our very own southwest chipotle ranch sauce. guests will assemble this amazing sandwich. served on soft french bread roll or gourmet white bun

chicken de jonghe sandwich

our famous boneless breast of chicken de jonghe served with soft french bread roll or gourmet white bun

includes (1) side accompaniment and (1) bags chips or pretzels
 (additional second side choice add 1.75)

hot accompaniments

spanish rice
 new potatoes bistro style
 cowboy baked beans
 twice baked mashed
 sweet buttered corn

fabulous field greens

caesar salad
 garden tossed
 italian tossed salad
 ditalini chopped salad (1.00 extra)
 balsamic chopped salad (1.00 extra)
 special deluxe tossed (.50 extra)
 strawberry, spinach & leaf lettuce
 pear & mixed field greens
 apple & mixed filed greens
 antipasto tossed garbage (1.00 extra)

cold accompaniments

creamy sweet cole slaw
 american potato salad
 sicilian pasta salad
 sweet potato salad
 catalina bowtie pasta salad
 idaho loaded baked potato salad

We have served our authentic italian meals for over thirty years. Stations include choice of fabulous field greens (bottom of page 16), fresh dinner rolls and butter. Minimum order 12 guests. Under 12 guests is 2.00 the listed price. Over 100 guests may qualify for discounts. Tableware and chafing dishes are provided to keep the food warm. To add a pasta to your chicken entree 2.50 additional per guest.

authentic italian

grilled chicken parmigiana (option of grilled or baked) marinated grilled chicken breast in 100% authentic marinara sauce, covered with mozzarella cheese	10.25
chicken breast vesuvio boneless breast of chicken sauteed and baked in olive oil, garlic and tri-colored peppers	10.25
grilled chicken capellini oglia olio (pronounced olie-oolia) grilled & marinated breast of chicken, rigatoni and fresh broccoli sauteed with olive oil & garlic	10.25
drunken pollo & pasta florentine farfalle (bowtie shaped) pasta drunken in a special florentine sauce recipe. chef adds fresh tomatoes, mushrooms and spinach. note: shrimp florentine .75 extra (replace chicken with shrimp)	9.95
pollo marsala breast of chicken sauteed with marsala wine and mushrooms	10.25
 homemade lasagna homemade recipe for over thirty-five years. strategic sequential order of lasagna noodles, italian cheeses, and our 100% authentic marinara sauce. options include: cheese, meat or spinach	9.75
ravioli outstanding ricotta cheese filled pasta. soaked in our 100% authentic marinara sauce options include: cheese, meat and mushroom (subject to availability)	9.75
stuffed shells outstanding ricotta cheese filled pasta shells. soaked in our 100% authentic marinara sauce options include: cheese and meat sauce filled. (72 hour advanced notice required)	9.75

pasta, pasta, pasta

pasta drunken florentine farfalle (bowtie shaped) pasta drunken in a special florentine sauce recipe. chef adds fresh tomatoes, mushrooms and spinach.	9.75
pasta scampi oglio olio (pronounced olie-oolia) choice of pasta sauteed with olive oil, garlic, butter, lemon and white wine sauce. chef adds fresh tomatoes and basil. pasta choices: farfalle, small shell, linguini, or penne	9.75
pasta mama mia (greek style) prepared like it was served in the mountains of greece. greek pasta drizzled with burnt butter and served with grated greek cheese	9.75
 pasta marinara (100% authentic recipe) pasta choice(one) : rigatoni, farfalle, small shell, linguini, or penne served in our authentic marinara sauce	9.75
pasta meat marinara pasta choice: rigatoni, farfalle, small shell, linguini, or penne served in our authentic marinara meat sauce	9.75
pasta vodka sauce pasta choice (one): rigatoni, farfalle, small shell, linguini, or penne served in our very special vodka sauce	9.75
bad hair day pesto pasta with grilled vegetables angel hair pasta, chef's pesto sauce blended with seasoned and grilled vegetables	9.75

all menus include your choice of one (1) of our fabulous field greens

caesar salad	special deluxe tossed
garden tossed	ditalini chopped salad
italian tossed	balsamic chopped salad
pear & mixed field greens	antipasto tossed garbage salad

additional options

garlic bread 1.50 each | focaccia pizza bread. 1.50 each | meatballs or italian sausage 2.50 per guest
to add chef's choice hot vegetable 1.75 per guest

Stations from this section include chef paired entree, starch, vegetable and chef's choice fabulous field green. Our goal is to provide consistency and creativity while beautifully presenting our cuisine. All entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Minimum of 10 guests. Larger orders over 100 guests will qualify for discounts. Includes: tableware, free use of our equipment chafing dishes, sterno. Fresh baked bread and butter.

chef's pairings & signature offerings

boneless breast of chicken de jonghe

with lemon zest rice and broccoli, cauliflower soaked in cheese sauce

seasoned marinated london steak

lean thinly sliced steak with double baked mashed potatoes and green beans almondine

slow cooked honey glazed barbeque brisket of beef

tender brisket with spanish rice and chef's outstanding cowboy baked beans

seasoned grilled boneless breast of chicken

with rice pilaf and caramelize baby carrots or mediterranean broccoli (lemon, garlic, olive oi)

teriyaki glazed marinated roast sirloin

with tequila lime butter new potatoes and seasoned broccoli, cauliflower, carrots

steak bruschetta italiano (twelve hour marinate)

with new potatoes bistro, seasoned baby carrots & green beans

lemon artichoke chicken breast

new potatoes bistro and broccoli, cauliflower soaked in cheese sauce

orange mojo pork tenderloin (twenty four hour marinate)

cinnamon mashed sweet potatoes and marinated grilled seasoned vegetables

mesquite char-broiled pork chop

new potatoes bistro and broccoli lemone'

fresh roasted pork

twice baked mashed potatoes and marinated grilled seasoned vegetables

tender roast sirloin holding light mushroom gravy

new potatoes bistro and broccoli, cauliflower soaked in cheese sauce

mesquite grilled boneless chicken breast holding chef's barbeque sauce

with buttered sweet corn and chef's outstanding cowboy baked beans

apricot chipotle chicken breast

with tequila lime butter new potatoes and marinated grilled seasoned vegetables

chef's boneless breast of chicken lemone'

with rice pilaf and marinated green beans almondine

chef's pairings seafood, kabobs and stir-fry

orange roughy pomadora (1.00 extra this item)

options include: de jonghe style & light buttered. paired with seasoned roasted new potatoes and fresh broccoli

tilapia de jonghe (1.00 extra this item)

with rice pilaf and mediterranean broccoli (lemon, garlic, olive oi)

shrimp and scallops stir-fry (1.00 extra this item)

with new potatoes bistro and broccoli lemone'

teriyaki beef stir-fry

with lemon zest rice and marinated grilled seasoned vegetables

marinated grilled kabobs (chicken, vegetarian, or beef)

other options include: traditional grecian marinate, with rice pilaf and broccoli cauliflower soaked in cheese sauce

paired as shown with field greens and both a starch & vegetable

12-49 guests	50-99 guests	over 100 guests	200 to 5000
12.50 per guest	12.30 per guest	12.10 per guest	call for pricing

paired with field greens and choice of starch (or) vegetable

12-49 guests	50-99 guests	over 100 guests	200 to 5000
11.50 per guest	11.30 per guest	11.10 per guest	call for pricing

All entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Stations from this section include entree choices, and your choice of accompaniments. A starch, a vegetable and a fabulous field green. Minimum of 10 guests. Larger orders over 100 guests will qualify for discounts. Includes: tableware, free use of our equipment chafing dishes, sterno. Fresh baked bread and butter.

clients in the kitchen - create your own pairing

your entree selections

meat

steak pizzaiola
pepper steak with sweet teriyaki glaze
steak bruschetta italiano
seasoned & marinated london steak (olive oil, steak seasoning)
chicago style italian beef | sweet & hot peppers |
tangy soaked barbeque beef | french bread rolls
honey glazed barbeque slow london steak
teriyaki glazed marinated london steak
tender london steak holding light mushroom gravy
chef's meat loaf tangy barbeque sauce (48 hr notice)

pork

tangy soaked barbeque pulled pork (+.25), soft buns
tangy mesquite barbeque pork tenderloin
vesuvio pork tenderloin
fresh roasted pork with chef's pork gravy
orange pork tenderloin twenty four hour marinate

pasta

pasta marinara | pasta vodka sauce
pasta with meat sauce
chef's very own bowtie pasta florentine
pasta florentine with chicken (+.50)
lasagna: cheese, meat, spinach, it.sausage (+1.50)

your entree selections

boneless breast of chicken

signature boneless breast chicken de jonghe
boneless breast of chicken pesto asiago style
asiago ranch chicken breast with melted asiago
chicken breast bruscheta style
grilled lemon artichoke chicken
southwest chipotle ranch breast of chicken
seasoned grilled breast of chicken - italian style
seasoned & marinated chicken - grecian style
boneless breast of chicken lemons' zest
tangy barbeque chicken (grilled or baked)
boneless breast of chicken parmesan (grilled or baked)

chicken bone-in pieces

grecian chicken with chef's authentic marinate
vesuvio style
honey glazed chicken
chicago style fried chicken
barbeque chicken

special, turkey & seafood

stuffed peppers with italian sausage & asiago cheese
fresh oven roasted turkey with turkey gravy
roasted turkey with chef's tangy barbeque glaze
tilapia de jonghe or tilapia pomadora (+1.00 this item)

(choice of accompaniments: starch, vegetable, field greens)

warm standard favorites

new potatoes bistro style
vesuvio roasted with tri-color peppers
grecian roasted with tri-color peppers
tequila lime butter new potatoes
cinnamon mashed sweet potatoes
twice baked mashed potatoes
Au gratin potatoes
whipped mashed potatoes
chef's hot german potato salad
marinated roasted grecian potatoes
lemon zest rice

standard favorites served chilled

red skin (new)potato salad
american potato salad
creamy sweet cole slaw
carmen (veggie) medley
tri-color veggie pasta salad
greek village salad (feta .25)
assorted potato chips
pretzles (individual bags)

warm vegetable selections

marinated grilled seasoned vegetables
seasoned seven vegetable mélange
mediterranean broccoli (lemon,garlic,olive oil)
fresh steamed broccoli
broccoli, cauliflower soaked cheese sauce
broccoli lemons
cauliflower and broccoli blend
seasoned baby carrots & green beans
green beans almondine
seasoned broccoli, cauliflower, carrots
caramelized baby carrots

signature concepts served chilled

santorini orzo pasta salad
sicilian pasta salad
sweet potato salad
granny smith apple slaw vinaigrette
idaho loaded baked potato salad
catalina bowtie pasta salad
tortellini pesto salad (chicken .50 extra)

chilled fabulous field greens

ditalini chopped salad (.50 extra)
balsamic chopped salad (.50 extra)
garden tossed
special deluxe tossed
strawberry, spinach & leaf lettuce
pear & mixed field greens
apple & mixed filed greens
caesar salad
italian tossed salad
antipasto tossed garbage salad (.50 extra)
athenian mixed greens village salad (.25 extra)

note: call for detailed description

paired with two (2) side accompaniments

<u>guest count</u>	<u>one entree</u>	<u>two entrees</u>
12-49	11.50	13.50
50-99	11.30	13.30
over 100	11.10	13.05

pricing over 300 call, over 5000 call

(Includes fabulous field green and starch or vegetable)

paired with three (3) side accompaniments

<u>guest count</u>	<u>one entree</u>	<u>two entrees</u>
12-49	12.50	14.50
50-99	12.30	14.30
over 100	12.10	14.05

pricing over 300 call, over 5000 call

(Includes fabulous field green, starch and vegetable)

Our goal is to provide consistency and creativity while beautifully presenting our cuisine. All entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Stations from this section include the listed theme menu. Minimum of 20 guests. Orders under 20 guests are subject to a 15.00 dollar service fee. Some exceptions. While larger orders over 100 guests will qualify for discounts. Includes: tableware, free use of our equipment chafing dishes and sterno.

theme bundles & ideas

grilled cheeseburger topping bar

(12.10 per guest)
 steakburgers (1/3lb) angus
 gourmet buns
 applewood smoked bacon strips
 sauteed mushrooms topping
 grilled onions topping
 chili topping
 tangy barbeque sauce topping
 pickles, lettuce, tomatoes
 choice of (2): accompaniments from page 8

add soft pretzel bread bun .50 cents extra

pair your own pasta bar

(11.90 per guest)
pick (2) pasta's
 rigatoni, farfalle | angel hair | shells | penne | linguini
pick (3) house made sauces
 authentic marinara | meat sauce | pesto |
 florentine sauce | olive oil | parmesan | vodka sauce
 includes: one chef's choice fabulous field green
 dressings, fresh bread and butter

idaho loaded baked potato bar

(11.10 per guest)
 idaho baked potatoes (served hot)
 includes seven toppings: shredded cheddar cheese
 sauteed mushrooms, stroganoff, sour cream, chives,
 great chili, broccoli-cauliflower in cheese sauce
 choice of (1): accompaniments from page 8

a mexican fresco station

(14.10 per guest)
choice of (1) tortas or fajitas
 chipotle rubbed grilled tortas: steak & chicken
 seasoned grilled fajita bar: steak & chicken
includes:
 quesadillas: chorizo & roasted vegetable
 authentic spanish rice
 southwest caesar salad or tortilla taco corn salad
 tortilla chips & salsa
 condiments for fajita bar
 assorted authentic salsa's
 to add: churros .75 extra

note: fajita are served build your own,
 tortas are served pre-assembled. quesadillas are
 served pre-assembled ready to serve

don't mess with texas barbeque

(13.65 per guest)
 complete station includes two entrees, two accompaniments
pick (1) sandwich options
 tangy bbq pulled pork | bbq beef | bbq chicken breast
pick (1) entree selection
 marinated london steak with chef's tangy barbeque sauce
pick (1) cold salad
 country sweet cole slaw | tortilla taco corn salad | potato salad
 granny smith apple slaw vinaigrette
pick (1) hot accompaniment
 cowboy baked beans | bistro potatoes | twice baked mashed
 buttered sweet corn | house made chili
 includes: buns for sandwiches

italian night out

(13.95 per guest)
 boneless breast of chicken parmesan
 chef's bowtie pasta florentine
 cheese ravioli with vodka sauce
 sicilian parmesan field green tossed salad
 includes: parmesan cheese, dinner rolls & butter

to add: focaccia pizza bread + 1.25 per piece

smells like greece - greek fest

(14.50 per guest)
 charcoal grilled marinated grecian chicken breasts
 souvlaki: marinated grecian pork kabobs
 baked warm yia yia greek potatoes (authentic recipe)
 village salad (olives, cucumbers, tomatoes, onion, feta, green peppers)
 santorini orzo pasta salad
 includes: lemons, scented mediterranean olives, feta cheese,
 soft pita bread
 to add: assorted greek cookies .75 extra

salad station - fabulous field greens

(11.50 per guest)
select (2) fabulous field greens
 caesar salad | chicken caesar salad |
 special deluxe tossed | garden tossed |
 athenian mixed green village salad | italian tossed salad |
 strawberry, spinach & leaf lettuce | pear & mixed field greens
 apple & mixed filed greens
 ditalini chopped salad (.50 extra)
 balsamic chopped salad (.50 extra)
 antipasto tossed garbage (.50 extra)

includes: dressings on the side and dinner rolls & butter
 to add: chef's soup 2.00 extra. less than 24 hour notice
 soup de jour, advanced notice clients can pick from our soup list

conditions for bundles & theme menus

these packages are designed for 20 or more guests. for pricing under 20 and over 100 guests, please contact one of our event specialists. packages include all disposable paper goods, chafing dishes.

add the real fun to any event with ice cream menus - ice cream socials

ice cream sundae topping bar

includes (3) ice cream types

chocolate
strawberry
vanilla

includes (3) sauces

chocolate sauce (served hot)
butterscotch sauce (served hot)
strawberry sauce (served hot or cold)

includes (8) toppings

chocolate sprinkles
rainbow sprinkles
chopped nuts
cherries sprinkles
crushed butterfingers
crushed oreo's
m&m's
whipped cream



included

scoops, cups for ice cream, spoons, napkins. catering equipment needed to keep cold.

other notes:

your menu will be delivered ready to serve.
our drivers will set everything up for you.
for onsite scoop & serve see prices below.

guest count	price
100-300	7.30
300-600	7.20
over 600	7.10
under 100 call	



ice cream sundae dixie cups

includes ice cream dixie cups

chocolate
vanilla
strawberry

includes: spoons, napkins, ice cream cups.

cup count	price per cup	ice chest rental
50-1000	2.00	30.00
over 1000 call		

For larger events dry ice cost will vary.

Ice cream bars

includes good humor bars

(pick 5 types)

chocolate eclairs
strawberry shortcake
toasted almond
fire cracker
fruit bars
giant ice cream sandwich
drumstick (sundae cone)
dove bars (when available: additional cost, call for pricing)

note: other bars available by request

*Pricing shown with blue bunny brand ice cream bars
*for good humor brand ice cream bars add .25 cents/bar

bar count	price per bar	cart rental
200-300	2.50	standard 50.00 & up
300+	call	special (call)
500+	call	
over 500 call		
under 200 call		
includes dry ice, and back up ice chest.		

additional ice cream options

-  ben & jerry's
-  edy's
-  haagen-dazs



call one of our event specialists for details

staffing

serving staff 120.00 & up (30.00 per hour)
(scoop up & serve)

****prices subject to change without notice**

Hand crafted party platters are prepared fresh from our chef. Minimum of 10 guests. Some platters require 48 hour notice.

handcrafted cocktail platters

old fashion bruschetta chef's fresh bruschetta recipe (tomato, basil, onion, olive oil & other) served with sliced seasoned baguettes	1.75 per piece
combination platter of fruit & cheese great arrangement of carved fresh fruit with an assortment of dice size cheeses	3.95 per guest
domestic cheese board assortment of best available firm & semi firm cheeses with seasoned crackers (baguette slices by request)	2.95 per guest
platter of garden vegetables arranged display of crisp colorful vegetables. carrots, celery, mushrooms, olives, tomatoes broccoli, cauliflower & radishes. accompanied by your choice of chef's vegetable dip <u>or</u> parmesan garlic dip	2.95 per guest
seasoned grilled vegetables assortment of vegetables, mesquite grilled for unique flavor	3.25 per guest
combination platter of vegetables, cheeses & pepperoni fresh vegetables platter with chef's vegetable dip, assorted miniature dices of cheese and pepperoni	3.25 per guest
combination platter of rolled deli meats & cheeses rolled & folded deli meats & cheeses include: salami, ham, smoked turkey, italian meats, and assorted	3.75 per guest
shrimp cocktail display shrimp arranged beautifully and displayed with fresh lemon wedges and homemade cocktail sauce	market price
traditional antipasto thinly sliced assortment of italian deli meats & cheeses, roasted red peppers, grilled chef's vegetables, fresh sliced mozzarella, cherry tomatoes, pepperoncini, olives, focaccia wedges & baguette slices	4.45 per guest
fabulous combo cocktail tray designed for your guests to enjoy all day. items include: shrimp cocktail, chicken strips salsa, ham, salami, capicola, turkey, pepperoni, assorted cheeses, peppers, olives, mushrooms, and cucumbers. served with gourmet crackers & several hand made dips: cocktail sauce, cranberry chutney, chef's veggie dip	7.95 per guest

chef crafted cocktail sandwiches

chef crafted miniature sandwiches (minimum of 6 pieces of each type. served on assorted fresh rolls. 48 hour notice) ~ mini pizza hoagie with salami, ham & provolone cheese ~ country ham with cheddar & honey mustard ~ feta cheese, roasted peppers, black olives & baby greens	~ smoked turkey with cranberry chutney ~ grilled vegetables with feta cheese ~ tender beef with sweet onion jam	1.75 per piece
chef crafted miniature wraps (minimum of 6 pieces of each type. rolled in flour tortilla. 48 hour notice) fresh deli meats, cheeses & spreads, wrapped in tortillas. mini veggie wraps are included.		1.75 per piece

munchie snack platters

mexican munchies choice of one dip: corn and black bean dip <u>or</u> refried bean & cheddar jalapeno dip includes: mild salsa and plenty of nacho tortilla chips (colored tortilla chips by request only)	3.95 per guest
grecian munchies roasted garlic whipped feta dip, with spears of cucumber and green pepper, with red wine vinaigrette sprinkles, kalamata olives, pepperoncini, served with toasted pita triangles	4.25 per guest
dippers delight select two (2): tortilla chips toasted pita triangles crudites pretzels select three (3): corn & black bean dip tomatillo salsa spinach aioli cheddar hummus sweet onion dip	3.95 per guest

full service catering & events: staffing, event planning, rentals, other

service capabilities & event planning

we offer expert guidance in event planning. event specialists can help you plan a simple informal occasion to a formal sit down black tie affair. we are happy to help you with your order. below is a short list of our event services.

prices & cost summary:

for a detailed proposal including event cost summaries, contact one of our event specialists. we can customize an event to align with your needs, requirements and goals.

staffing

delivery & set up service
professional bartenders
experience waitstaff/servers
culinary professionals for carving
culinary professionals for onsite grilling

basic rentals & equipment

tables
chairs
fans
bars
portable restrooms
portable hand sinks
lighting
staging
floors
tiki huts with bar (accessories available)

grills, cookers & rotisseries

grills (charcoal & propane)
grills with rotisserie
propane burners

tents

stake tents (any size)
frame tents (any size)
canopies
pop up tents (starting @ 10x10)

audio visual needs

podium & lecterns
pa systems
bull horn (hand held)
flat screens
projectors
Othervc

tabletop

china service: flatware, silverware, glassware
vip deluxe disposable tabletop (upgrade enhanced look)

theme & decor

theme planning & selection
props, pipe & drape other

table cloths & linens

disposable table cloths (many colors to choose from)
linen table cloths (many colors to choose from)
napkins
runners

special entertainment

dj service
karaoke
live entertainment
pony rides
other

fun filled food machines

frozen drink / margarita machine (non-alcoholic & alcoholic)
popcorn machines
cotton candy machine
sno cone machine
nacho cheese warmer
hot pretzel display case

fun filled carts

ice cream carts (see our ice cream menus)
hot dog cart
popcorn cart

side accompaniment detailed descriptions

Leafy Salads

ditalini chopped salad

blend of iceberg & romaine, ditalini pasta, chicken breast, egg, bacon, tomato, gorgonzola, & green onion. side of two dressings

balsamic chopped salad

genoa salami, smoked turkey, provolone, grape tomatoes, garbanzo beans, fresh basil & shaved parmesan. side of balsamic dressing

garden tossed

iceberg lettuce, cucumbers, tomatoes, includes two salad dressings

special deluxe tossed

iceberg, cucumbers, tomatoes, hearts of palm, artichoke hearts, black olives and croutons. side of two dressings

strawberry, & mixed field greens

filed greens mixed with fresh strawberries & raisins. served with our raspberry vinaigrette on the side

pear salad with mixed filed greens

mixed filed greens, gorgonzola cheese, toasted pecans. creamy honey dressing (when available) or chef's choice dressing on the side

apple & mixed filed greens

filed greens mixed with apples, golden raisins and candied walnuts. served with a side of apple cider vinaigrette dressing

caesar salad

romaine and iceberg lettuce, hearts of palm, artichoke hearts, shaved parmesan cheese, and croutons. chef caesar dressing on the side

southwest caesar salad

mixed greens with red tortilla strips, black olives, roasted red pepper, jalapeno havarti. with southwest chipotle ranch and ranch dressings

italian tossed

romaine & red leaf lettuce, tomatoes, grated romano cheese. with italian dressing on the side

antipasto tossed garbage salad

iceberg, cucumbers, tomatoes, hearts of palm, artichoke hearts, croutons, salami and provolone. house made italian dressing on the side

athenian mixed greens village salad

mixed greens with cucumbers, tomatoes, kalamata olives, red onion and feta. served with red wine balsamic vinaigrette

sicilian parmesan mixed field green salad

mixed greens with shaved & sprinkled parmesan, tomatoes, cucumbers, hearts of palm and croutons. with italian & caesar dressings

Wet Salads (Innovative)

santorini orzo pasta salad

rice shaped pasta with crumbled feta, chopped bell pepper, green onion & toasted pine nuts mixed with red wine vinaigrette dressing

apple vinaigrette slaw

vinaigrette based cole slaw mixed with julienne granny smith apples

idaho loaded baked potato salad

potatoes, purple onion, cheddar jack, broccoli and bacon blended with sour cream

sweet potato salad

diced sweet potatoes, roasted red pepper, brown sugar, sour cream, diced leeks, other

catalina bowtie pasta salad

bowtie pasta with celery, peppers, mixed with our special creamy french italian (house recipe) dressing

tortellini pesto salad

tri colored tortellini, spinach, pesto sauce, oil, red bell peppers, spices and minced garlic

Wet Salads (Traditional Favorites with our own recipes)

american potato salad ~ sweet creamy cole slaw ~ red skin potato salad ~ tri color sicilian pasta salad ~ greek village salad ~