

# FALL CATERING MENU

#### FOR CORPORATIONS AND ORGANIZATIONS

#### **BREAKFAST**

\$15.95

Scrambled Eggs, Bacon, Breakfast Sausage and Breakfast Potatoes

Smoked Salmon Platter, Capers, Red Onions, Fresh Tomato and Cream Cheese with Bagels

\$7.50

Squash and Cheddar Omelets Cups

Bacon, Tomato and Cheddar Breakfast Bake with Eggs

Herby Frittata with Vegetables and Goat Cheese

Bell Pepper Tofu Scramble (vegan)

Egg and Cheese on Croissant (Add sausage or bacon +\$1)

**Breakfast Burritos** 

Crepes with Apple Rings Braised in Cider & Breakfast Sausages

Buttermilk Pancakes with Maple Syrup and Apple-Cranberry Fruit Compote

\$5.95

Croissant Pudding

Buttered Toast & Jam Pudding

Apple Pie French Toast with Maple Syrup

\$4.95

Fresh Fruit Salad

Yogurt, Granola and Fruit Parfaits

Steel-Cut Oats with Cinnamon-Blueberry Compote

Bacon

**Breakfast Sausages** 

**Breakfast Potatoes** 

\$2.95

Coconut-Buttermilk Pound Cake

Biscuits with Butter & House-made Jam

Assorted Mini Muffins & Coffee Cake

\$1.50

Whole Fresh Fruit

## SANDWICHES

\$7.75

Chicken, Pepper Jack, & Pickled Onion Sandwich

Chicken Pesto Sandwich

Spicy Chicken Shawarma

Ham & Swiss Sandwich

Hawaiian Ham Sandwich

Roast Beef & Cheddar Sandwich

#### (SANDWICHES CONTINUED)

Tuna Salad Sandwich

Asian Turkey Sandwich with Hoisin Mayonnaise

Turkey-Parm Sandwich

Cheddar Sandwiches with Quick Pickles &

Honey-Mustard Spread

Tofu & Chinese Broccoli Sandwich (vegan)

Hummus & Vegetables Sandwich (vegan)

\$7.95

Cheesy Chicken & Pepper Subs

Ham, Brie, & Apple Triple-Decker Sandwich

Prosciutto & Fig-Spread Sandwich

Prosciutto, Goat Cheese & Butternut Squash Sandwich

Pastrami-and-Pickle Sandwich

Tuna Nicoise Sandwich

Pear, Arugula & Tallegio Sandwich

Muffaleta Sandwich

Meatball Subs

Meatloaf Sandwich

Retro - \$7.50

Egg Salad

Salami and Cream Cheese Sandwich

Baloney and Cheese

Olive Loaf and Cheese

Nut Butter, Apple and Honey

Cheese and Pimento

Ham Salad

Liverwurst

Italian Cold Cut Sandwich

(Soppressata, Salami, Prosciutto, and Provolone with Lettuce, Tomato, Onion, Oregano, Oil and Vinegar)

#### Salads

\$4.50

Green Salad

Greek Salad

Italian Pasta Salad

Spinach, Fruit & Nut Salad

Wilted Greens Salad with Squash, Apples & Country Ham

Roasted Beet, Fennel, Capers & Walnut Salad

Poached Pear & Blue Cheese Salad

Lentil Salad with Spinach, Pecans, & Cheddar

Chickpea, Carrot, & Olive Salad with Cumin Vinaigrette



### FALL CORPORATE CATERING MENU - PAGE 2

#### (SALADS CONTINUED)

Wild Rice & Edamame Salad
Browned Butternut Squash Couscous
Farro Salad with Oven-Roasted Grapes & Autumn Greens

#### SOUPS

\$4.95

Five-Spice Carrot (vegan)

Broccoli-Cheese

Butternut Squash Bisque

Tomato (vegan)

Chicken Noodle

Turkey Meatball Soup with Greens

Shrimp & Corn Chowder

Split Pea, Ham, & Leek Soup

Quinoa Chowder with Spinach, Feta, & Scallions

Indian-Spiced Bean-and-Tomato Soup (vegan)

## **STEWS**

\$5.95

Beef Stew with Potatoes & Parsnips Root Vegetable Stew Autumn Chicken

# SIDES À LA CARTE

\$4.95

Roasted Carrots with Lemon Dressing Roasted Fall Vegetables

**Mashed Potatoes** 

Sautéed Zucchini & Onions

Roasted Green Beans & Mushrooms

Wilted Kale with Caramelized Onion & Bacon

Ginger Lemongrass Bok Choy

## Main Courses

\$16.95

Tofu Coconut Curry with Rice (vegan)

Spanikopita Casserole with Greek Salad

Red & Black Bean Pies with Corn Bread

White Bean & Spinach Burritos with Rice

Vegetable, Chicken or Beef Enchiladas with Rice

Chicken Pot Pie & Green Salad

Spinach & Feta Stuffed Portobello or Chicken

Hunter-Style Chicken with Rice

Rosemary Chicken with Roasted Potatoes

Pomegranate-Glazed Turkey with Roasted Fennel

Fennel-Crusted Pork Tenderloin with Crisp Pita

#### (MAIN COURSES CONTINUED)

Pork Scaloppine with Mustard Pan Sauce & Baby Carrots

Meat Loaf & Mashed Potatoes

Pot-roast with Carrots & Potatoes (min 8 people)

Braised Brisket with Carrots, Garlic, & Parsnips (min 10 people)

Lemon-Horseradish Fish Cakes

Broiled Salmon with Vegetables

Cod with Tomato Cream Sauce with Farro

Stir Fried Vegetables with Choice of Tofu, Chicken, Beef or Shrimp (+\$2) with Rice

## SALAD WITH ROLLS

14.95

Kale Salad with Chicken & Sweet Potato

Blackened Chicken Salad with Blue Cheese Vinaigrette

Chinese Chicken Salad

Couscous Salad with Chicken, Dates & Walnuts

Grilled Chicken or Tofu Tikka Skewers on Mixed Greens

Poached Chicken & Pomegranate Orzo

Italian Chef Salad

Substitute Chicken with Beef or Salmon (+\$1), or Shrimp (+\$2)

#### PASTA + SALAD Choice of Green, Greek or Spinach

\$15.95

Asian Peanut Chicken Noodles

Chicken Stroganoff

Penne & Meatballs

Meat Lasagna (min 8 people)

Vegetarian Lasagna (min 8 people)

Butternut Squash Ravioli

Fettuccine with Mushrooms

Pasta Alla Norma

Florentine Shells

Two-Cheese Mac & Cheese

## DESSERTS

\$3.25 - Assorted Cookies & Bars

\$4.25 – Pastry & Tarts

\$20-40 - Whole Seasonal Cakes & Pies - email for availability

## **SNACKS**

\$4.50

Assorted House-made Pickle Tray (serves 5)

Cheese & Crackers (min 8 people)

Hummus & Crackers

\$1.50

Potato Chips (individual bags)

Rolls & Butter