

Breakfast

Breakfast Parfaits

Granola, yogurt and fresh berries topped with whipped cream. Served in a disposable plastic cup with a lid. \$5.75 each. Minimum order 1 dozen

Quiche

Choices to include: broccoli, tomato and mozzarella - bacon and cheddar - 3 cheese - quiche lorraine - ham and cheddar. \$11.60 each or cut and papered \$13.00 each

Fresh baked breakfast breads

Your choice of blueberry, apple, cherry lemon poppy seed or banana pecan. \$5.00 each or cut and trayed \$5.75 each.

Mini fruit turnovers

Apple, cherry or blueberry. \$27.00 / dozen. Minimum order 1 dozen

Homemade Cinnamon buns

\$36.50 / dozen. Minimum order 1 dozen

Seasonal sliced fresh fruit

An array of seasonal fruits. \$2.50 / person

Seasonal fruit salad

Cantaloupe, honeydew and watermelon along with other fresh, seasonal fruits tossed together in a colorful salad. \$2.50 / person

Fruit K-bobs

Seasonal fruits which may include cantaloupe, strawberries and watermelon on a skewer presented skewered onto a half of a watermelon nesting in a bowl - \$2.75 / person.

Hors D'oeuvres

Crab cakes with a mustard-mayo sauce - \$2.50 each

Spanakopita - spinach and cheese in phyllo - \$1.75 each

Traditional pigs in a blanket with ketchup - \$1.25 each

Chicken asiago cheese and spinach sausage in pastry with dijon mustard, bite sized - \$1.75 each

Tomato basil bruschetta - \$1.50 each

Caprese K-bobs

Grape tomatoes and mozzarella balls on a skewer with basil-garlic olive oil - \$1.50 each

Meatballs in sauce marinara or Swedish style (serves 18-20) - \$70.00

Ginger-sesame chicken k-bobs

Our own chicken meatballs on a skewer with pineapple and red bell pepper with an Asian ginger-sesame sauce - \$1.75 each

Italian sausage-stuffed mushrooms with drizzle of sauce marinara - \$2.00 each

Scandinavian open-faced finger sandwiches

Baguette slices with a roasted tomato aioli with your choice of grilled chicken or sliced beef with sliced tomato, sliced cucumber and a drizzle of balsamic glaze and a sprinkling of parmesan cheese - \$3.25 each

Baked brie

A wheel of brie with apricot marmalade and toasted almonds all wrapped up in pastry and baked golden. Served with sliced bread (serves 20-30) - \$85.00

Fiesta platter

Layers of shredded lettuce, spicy grilled chicken, refried beans and cheddar cheese. Served with salsa and chips (serves 18-20) - \$65.00

Buffalo chicken dip

Spicy chicken in a creamy buffalo sauce served warm with fresh sliced bread (serves 18-20) - \$72.50

Spinach and artichoke dip

Artichoke hearts and fresh spinach baked together in a monterey cheese sauce. Served with slices of french bread (serves 18-20) - \$72.50

Cheese and fruit tray

Domestic and imported cheeses. Served with seasonal fresh fruit, fresh bread and crackers (serves 18-20) - \$84.50

Crudite tray

Garden fresh vegetable and fruit to include carrots, cucumbers, tomatoes and sliced apples with your choice of hummus or ranch dressing (serves 18-20) - \$75.00

Grilled vegetable

Assorted grilled vegetables to include eggplant, zucchini and bell peppers with a balsamic vinaigrette and sliced breads (serves 18-20) - \$75.00

Pineapple palm tree

3 1/2 foot palm tree made from pineapples with fresh seasonal fruit covering it. Served with chocolate dipping sauce (serves 20-50) - \$175.00

Salads and Sides

Green beans

Fresh garden green beans with butter (serves 20-25) - \$60.00

Poppy seed and citrus salad

Fresh romaine and spinach tossed with mandarin oranges and toasted slices almonds, sliced strawberries and parmesan cheese with a strawberry poppy seed dressing (serves 20-25) - \$65.00

Garden greens

Fresh wild field greens with tomatoes and cucumbers with your choice of Italian, ranch or balsamic dressing (serves 18-20) - \$60.00

Traditional Greek salad

Crisp lettuce, creamy potato salad, feta cheese, tomatoes, black olives and pepperoncini with Greek feta dressing (serves 20) - \$65.00 Add chicken - \$45.00

Antipasto pasta salad

Penne pasta, assorted Italian meats, diced provolone and mozzarella, fresh basil and tomatoes in balsamic vinaigrette (serves 18-20) - \$65.00

Creamy potato salad

Diced potatoes, garden fresh parsley, celery, onions, mayo and sour cream (serves 18-20) - \$62.50

Waldorf chicken salad

Diced chicken with celery, red onions and diced apples with creamy mayonnaise and a touch of dijon served with sliced bread (serves 18-20) - \$70.00

Orecchiette and arugula salad

Orecchiette pasta tossed with baby arugula, roasted tomatoes, basil, garlic, parmesan cheese and extra virgin olive oil (serves 18-20) - \$65.00

Grilled vegetables

Assorted grilled vegetables to include eggplant, zucchini and bell peppers with a balsamic vinaigrette and sliced bread (serves 18-20) - \$75.00

Medley of fresh seasonal vegetables

Assorted seasonal vegetables sauteed with butter, salt, pepper and fresh herbs (serves 18-20) - \$72.50

Honey glazed carrots

Baby carrots sauteed with butter, salt, pepper and fresh herbs. Drizzled with all natural honey (serves 18-20) - \$60.00