

EMERY'S CATERING SERVICE



CORPORATE AND SOCIAL CATERING MENU

CONTENTS

PACKAGES:	HOT ENTRÉE PACKAGES	1
	SANDWICH LUNCHEON PACKAGES	2
	PICNIC MENU PACKAGES	3
	BREAKFAST MENU PACKAGES	4
A LA CARTE:	HOT ENTRÉES	5
	SIDE SELECTIONS	7
	SANDWICH SELECTIONS	9
	PLATTERS	11
	HORS D'OEUVRES	12

FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE.

- JAMES BEARD



HOW TO ORDER

AND ADDITIONAL INFORMATION

- PLACE YOUR ORDER BY CALLING OR EMAILING:
TEL: (401) 739-6800
EMAIL: INFO@EMERYSCATERING.COM
- WE APPRECIATE YOUR ORDERS AS FAR IN ADVANCE AS POSSIBLE. PLEASE ALLOW AT LEAST 24 HOURS' NOTICE FOR ALL ORDERS, ORDERS LESS THAN 24 HOURS OUT ARE SUBJECT TO MENU CHANGES BASED ON PRODUCT AVAILABILITY.
- WE REQUIRE A 20% DEPOSIT TO SECURE YOUR ORDER.
- ALL PACKAGES COME WITH DISPOSABLE PAPER GOODS AND ALL EQUIPMENT NECESSARY TO SERVE YOUR CHOSEN MENU. UPGRADED LUCITE IS AVAILABLE FOR \$3 PER GUEST.
- A LA CARTE MENUS DO NOT COME WITH PAPER PRODUCTS OR CHAFFING DISHES. THEY ARE AVAILABLE, AT AN ADDITIONAL COST.
- MINIMUM FOR DELIVERY IS \$200, IF UNDER \$200 AN ADDITIONAL \$35 DELIVERY FEE IS APPLIED.
- PICK-UP ORDERS ARE AVAILABLE AT NO ADDITIONAL CHARGE FROM OUR COMMISSARY.
- NEED MORE? CHECK OUT OUR SPECIAL EVENTS MENU OR TALK TO YOUR SALES COORDINATOR ABOUT CUSTOM MENUS, RENTALS OR STAFFING FOR YOUR EVENT.
- GUEST COUNT IS DUE 7 DAYS PRIOR TO YOUR EVENT, IF YOU ARE PLACING AN ORDER LESS THAN 7 DAYS BEFORE THE EVENT, GUEST COUNT IS DUE AT TIME OF BOOKING.
- PLEASE INFORM YOUR SALES COORDINATOR ABOUT ANY ALLERGIES. FOR SEVERE ALLERGIES WITH POTENTIAL ANAPHYLACTIC REACTION, WE CANNOT GUARANTEE FULL OMISSION OF ALLERGEN DUE TO THE PHYSICAL CONSTRAINTS OF OUR COMMISSARY.
- **IF CANCELLED LESS THAN 24 HOURS IN ADVANCE- 100% OF TOTAL BILL IS DUE.**
- DELIVERY FEES ARE AS FOLLOWS:

COMPLIMENTARY	\$35	\$45	\$55	\$75
CRANSTON	ATTLEBORO	COVENTRY	BRISTOL	CHARLESTOWN
PROVIDENCE	EAST GREENWICH	CUMBERLAND	BURRILLVILLE	FRANKLIN
WARWICK	EAST PROVIDENCE	LINCOLN	FALL RIVER	JAMESTOWN
WEST WARWICK	JOHNSTON	NORTH KINGSTON	FOXBORO	LITTLE COMPTON
	NORTH ATTLEBORO	NORTH PROVIDENCE	NARRAGANSETT	MENDON
	PAWTUCKET	SCITUATE	PORTSMOUTH	MIDDLETOWN
	SEEKONK	SMITHFIELD	REHOBOTH	NEW BEDFORD
		WEST GREENWICH	SWANSEA	NEWPORT
			WARREN	WESTERLY
			WOONSOCKET	

OUR GOAL IS TO CONTINUALLY STRIVE FOR CULINARY EXCELLENCE, AT THE COMPLETION OF YOUR EVENT, WE WOULD GRACIOUSLY ACCEPT ANY COMMENTS TO BRING US CLOSER TO THAT END.

WE THANK YOU FOR YOUR CONTINUED PATRONAGE!

-THE EMERY FAMILY

HOT ENTRÉE PACKAGES

ALL ENTRÉE PACKAGES INCLUDE DISPOSABLE DINNERWARE, SERVING UTENSILS, CHAFFING DISHES & A BUFFET TABLE COVER.

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU- PLEASE REFER TO OUR A LA CARTE SECTION FOR OPTIONS.

UPGRADE TO LUCITE DISPOSABLES FOR \$3.00 PER GUEST.

EMERY'S SPECIALS

	<u>GUESTS</u>	<u>PRICE</u>
GRILLED TERIYAKI GLAZED STEAK TIPS	10 - 30P	\$23
PAN SEARED CHICKEN MARSALA	31 - 50P	\$21
OVEN ROASTED RED BLISS POTATOES	51P +	\$20
CLASSIC GARDEN SALAD		
FUDGE BROWNIES		
ASSORTED SODA & WATER		

ITALIAN LUNCH

	<u>GUESTS</u>	<u>PRICE</u>
ITALIAN MEATBALLS	10 - 30P	\$18
SAUSAGE & PEPPERS IN MARINARA	31 - 50P	\$16
THREE CHEESE BAKED ZITI	51P +	\$15
TOMATO & MOZZARELLA SALAD		
ASSORTED PASTRIES		
ASSORTED SODA & WATER		

ITALIAN CLASSIC

	<u>GUESTS</u>	<u>PRICE</u>
CHICKEN PICCATA	10 - 30P	\$16
BOWTIE IN PINK VODKA SAUCE	31 - 50P	\$14
CAESAR SALAD	51P +	\$13
ASSORTED COOKIES		
ASSORTED SODA & WATER		

DIAMOND HILL

	<u>GUESTS</u>	<u>PRICE</u>
SPRING VEGETABLE SALAD	10 - 30P	\$19
ASSORTED FINGER SANDWICHES	31 - 50P	\$17
TORTELLINI WITH PESTO	51P +	\$15
CHICKEN FRANCAISE		
FRESH FRUIT TRAY		
LEMONADE & WATER		

SOUTHERN COMFORT

	<u>GUESTS</u>	<u>PRICE</u>
BAKED BBQ CHICKEN	10 - 30P	\$20
BAKED MAC & CHEESE	31 - 50P	\$17
CLASSIC GARDEN SALAD	51P +	\$16
FRESHLY BAKED CORN BREAD		
LEMONADE & ICED TEA		

INDOOR BARBEQUE

	<u>GUESTS</u>	<u>PRICE</u>
BAKED BBQ CHICKEN	10 - 30P	\$23
GRILLED TERIYAKI GLAZED STEAK TIPS	31 - 50P	\$21
RED BLISS POTATO SALAD	51P +	\$20
CORN ON THE COB		
FRESHLY BAKED CORN BREAD		
LEMONADE & ICED TEA		

LASAGNA SPECIAL

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC MEAT LASAGNA	10 - 30P	\$16
VEGETABLE LASAGNA	31 - 50P	\$14
CLASSIC GARDEN SALAD	51P +	\$13
SLICED ITALIAN BREAD		
ASSORTED COOKIES & BROWNIES		
ASSORTED SODA & WATER		

CLASSIC LUNCHEON #2

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	10 - 30P	\$18
RED BLISS POTATO SALAD	31 - 50P	\$15
CHICKEN SALAD FINGER SANDWICHES	51P +	\$13
SEAFOOD SALAD FINGER SANDWICHES		
BAKED HAM FINGER SANDWICHES		
ITALIAN MEATBALLS IN SAUCE		
ZITI & MARINARA		
ASSORTED SODA & WATER		
ASSORTED CHIPS		



SANDWICH LUNCHEON PACKAGES

ALL LUNCHEON PACKAGES INCLUDE DISPOSABLE DINNERWARE, SERVING UTENSILS & BUFFET TABLE COVER.

PLEASE INQUIRE ABOUT GLUTEN FREE SANDWICH OPTIONS.

UPGRADE TO LUCITE DISPOSABLES FOR \$3.00 PER GUEST.

SIMPLY HEALTHY

	<u>GUESTS</u>	<u>PRICE</u>
LOW CAL TURKEY WRAP	10-30P	\$16
CHICKEN SALAD WRAP	31-50P	\$14
ROASTED VEGGIE WRAP	51P+	\$13
QUINOA SALAD		
FRESH FRUIT SALAD		
BOTTLED WATER		

BOXED LUNCH

	<u>GUESTS</u>	<u>PRICE</u>
YOUR CHOICE OF ANY THREE WRAPS, GRINDERS, OR CLUBS	10-30P	\$18
TRI-COLORED PASTA SALAD	31-50P	\$16
51P+		\$15
CHOCOLATE CHIP COOKIES		
ASSORTED CHIPS		
ASSORTED SODA & WATER		

THE CLASSICS

	<u>GUESTS</u>	<u>PRICE</u>
CHICKEN BACON RANCH GRINDER	10-30P	\$16
CHIPOTLE BBQ CHICKEN WRAP	31-50P	\$14
CLASSIC TURKEY WRAP	51P+	\$13
FRESH CUT CAESAR SALAD		
RED BLISS POTATO SALAD		
COOKIES & BROWNIES		
ASSORTED SODA & WATER		

GARDEN TEA

	<u>GUESTS</u>	<u>PRICE</u>
CHICKEN SALAD FINGER SANDWICH	10-30P	\$17
TUNA SALAD FINGER SANDWICH	31-50P	\$15
TURKEY & CHEESE FINGER SANDWICH	51P+	\$14
TRI-COLORED PASTA SALAD		
CHEESE & CRACKERS		
FRESH FRUIT TRAY		
ASSORTED PASTRIES		
LEMONADE & ICED TEA		

SALAD BAR

	<u>GUESTS</u>	<u>PRICE</u>
MAKE YOUR OWN WITH ROMAINE LETTUCE, AND SPRING MIX.	10-30P	\$15
31-50P		\$13
51P+		\$12
TOPPINGS INCLUDING CHERRY TOMATOES, CARROTS, CUCUMBERS, CHOPPED CHICKEN, CRUMBLLED BACON, SHREDDED CHEDDAR, AND CROUTONS.		
COMES WITH RANCH, ITALIAN & BALSAMIC VINAIGRETTE.		
COOKIES & BROWNIES		
ASSORTED SODA & WATER		

CLASSIC LUNCHEON #1

	<u>GUESTS</u>	<u>PRICE</u>
CHICKEN SALAD FINGER SANDWICH	10-30P	\$14
SEAFOOD SALAD FINGER SANDWICH	31-50P	\$12
BAKED HAM FINGER SANDWICH	51P+	\$11
CREAMY COLE SLAW		
ASSORTED POTATO CHIPS		
RED BLISS POTATO SALAD		
ASSORTED PASTRIES		
ASSORTED SODA & WATER		

PRESSED PANINIS

	<u>GUESTS</u>	<u>PRICE</u>
PEPPERONI & CHEESE	10-30P	\$16
TURKEY BACON RANCH	31-50P	\$15
CAPRESE	51P+	\$14
TRI-COLOR PASTA SALAD		
ASSORTED CHIPS		
ASSORTED SODA & WATER		

COLD CHOICES

	<u>GUESTS</u>	<u>PRICE</u>
MAKE IT YOUR OWN:	10-30P	\$17
ANY THREE WRAPS, GRINDERS, PANINIS OR CLUB SANDWICHES	31-50P	\$16
51P+		\$15
ANY TWO COLD SIDES		
ANY ONE DESSERT		
ANY ONE DRINK SELECTION		



PICNIC & BBQ PACKAGES

ALL PICNIC* PACKAGES INCLUDE DISPOSABLE PAPER PRODUCTS, SERVING UTENSILS, BUFFET COVERS & A CHEF.

ALL PICNICS* INCLUDE VEGGIE BURGERS- GLUTEN FREE BUNS AVAILABLE UPON REQUEST, AT ADDITIONAL COST.

PLEASE TALK TO YOUR SALES COORDINATOR IF YOU REQUIRE ADDITIONAL RENTALS, STAFFING OR MENU NEEDS.

SERVICE AVAILABLE UP TO 5000 GUESTS!

BUDGET BUSTER PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	20 – 30P	\$15
ALL BEEF HOT DOGS	31 – 50P	\$13
4 OZ. CHEESEBURGERS	51P +	\$12
PICKLES, ONIONS, LETTUCE & TOMATO		
INDIVIDUALLY SLICED WATERMELON		

BASIC PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	20 – 30P	\$16
TRI-COLORED PASTA SALAD	31 – 50P	\$14
ALL BEEF HOT DOGS	51P +	\$13
6 OZ. CHEESEBURGERS		
PICKLES, ONIONS, LETTUCE & TOMATO		
INDIVIDUALLY SLICED WATERMELON		
ASSORTED SODA & WATER		

STEP IT UP PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
RED BLISS POTATO SALAD	20 – 30P	\$18
OLD FASHIONED BAKED BEANS	31 – 50P	\$17
BBQ 1/8 CHICKEN Pcs.	51P +	\$15
ALL BEEF HOT DOGS		
6 OZ. CHEESEBURGERS		
PICKLES, ONIONS, LETTUCE & TOMATO		
COOKIES & BROWNIES		
ASSORTED SODA & WATER		

BBQ PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
RED BLISS POTATO SALAD	20 – 30P	\$19
OLD FASHIONED BAKED BEANS	31 – 50P	\$17
BARBEQUE SPARE RIBS	51P +	\$16
ALL BEEF HOT DOGS		
6 OZ. CHEESEBURGERS		
PICKLES, ONIONS, LETTUCE & TOMATO		
INDIVIDUALLY SLICED WATERMELON		
ASSORTED SODA & WATER		

BACKYARD BBQ

	<u>GUESTS</u>	<u>PRICE</u>
GARDEN SALAD	10 – 30P	\$16
CREAMY COLE SLAW	31 – 50P	\$14
OLD FASHIONED BAKED BEANS	51P +	\$13
BBQ 1/4 CHICKEN PIECES		
BARBEQUE PULLED PORK		
CHOCOLATE CHIP COOKIES		
ASSORTED SODA & WATER		

SOUTHERN STYLE

	<u>GUESTS</u>	<u>PRICE</u>
RED BLISS POTATO SALAD	10 – 30P	\$17
CORN ON THE COB	31 – 50P	\$15
BAKED MAC AND CHEESE	51P +	\$14
BARBEQUE SPARE RIBS		
BBQ PULLED PORK WITH SLIDER ROLLS		
INDIVIDUALLY SLICED WATERMELON		
LEMONADE & ICED TEA		

MIXED GRILL

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	10 – 30P	\$26
TRI-COLOR PASTA SALAD	31 – 50P	\$24
BARBEQUE SPARE RIBS	51P +	\$22
GRILLED MARINATED CHICKEN		
GRILLED TERIYAKI GLAZED STEAK TIPS		
PARMESAN FINGERLING POTATOES		
INDIVIDUALLY SLICED WATERMELON		
ASSORTED SODA & WATER		

RHODE ISLANDER PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
NEW ENGLAND CLAM CHOWDER	20 – 30P	\$20
RHODE ISLAND CLAM CAKES	31 – 50P	\$18
ALL BEEF HOT DOGS	51P +	\$17
6 OZ. CHEESEBURGERS		
PICKLES, ONION, LETTUCE & TOMATO		
CORN ON THE COB		
RED BLISS POTATO SALAD		
CHOCOLATE CHIP COOKIES		
ASSORTED SODA & WATER		



BREAKFAST PACKAGES

ALL BREAKFAST PACKAGES INCLUDE DISPOSABLE DINNERWARE, SERVING UTENSILS & BUFFET TABLE COVER.

CUSTOM BREAKFAST MENUS AVAILABLE UPON REQUEST- GLUTEN FREE OPTIONS ALSO AVAILABLE.

HOT BREAKFAST DELIVERIES BEFORE 8AM REQUIRE AN ADDITIONAL \$75 EARLY DELIVERY FEE.

TRADITIONAL BREAKFAST

	<u>GUESTS</u>	<u>PRICE</u>
SCRAMBLED EGGS	10 - 30P	\$15
FRENCH TOAST STICKS	31 - 50P	\$13
CRISPY BACON	51P +	\$12
HOME FRIED POTATOES		
FRESHLY BAKED CORN BREAD		
INDIVIDUAL ORANGE JUICE		

SIMPLE CONTINENTAL

	<u>GUESTS</u>	<u>PRICE</u>
A FRESHLY BAKED ASSORTMENT OF DANISHES, MUFFINS & CROISSANTS	10 - 30P	\$11
	31 - 50P	\$9
INDIVIDUAL ORANGE JUICE	51P +	\$8

THE COMMUTER

	<u>GUESTS</u>	<u>PRICE</u>
BACON, EGG & CHEESE ON AN ENGLISH MUFFIN	10 - 30P	\$14
EGG WHITE, SAUTÉED VEGGIES, & CHEESE ON A WHOLE WHEAT ENGLISH MUFFIN	31 - 50P	\$12
HAM, EGG AND SWISS ON A BAGEL	51P +	\$11
GRANOLA BARS		
FRUIT SALAD		
INDIVIDUAL ORANGE JUICE		

THE DELUXE

	<u>GUESTS</u>	<u>PRICE</u>
SCRAMBLED EGGS	10 - 30P	\$16
FRENCH TOAST STICKS	31 - 50P	\$14
BAKED VIRGINIA HAM	51P +	\$13
OLD FASHIONED BAKED BEANS		
HOME FRIED POTATOES		
FRESHLY BAKED CORN BREAD		
INDIVIDUAL ORANGE JUICE		

FULL CONTINENTAL

	<u>GUESTS</u>	<u>PRICE</u>
A FRESHLY BAKED ASSORTMENT OF DANISHES, MUFFINS, CROISSANTS AND SLICED BREAKFAST BREADS	10 - 30P	\$12
	31 - 50P	\$10
	51P +	\$9
FRESH SLICED FRUIT TRAY		
INDIVIDUAL ORANGE JUICE		

LATE BRUNCH

	<u>GUESTS</u>	<u>PRICE</u>
SCRAMBLED EGGS	10 - 30P	\$18
PAN SEARED CHICKEN MARSALA	31 - 50P	\$16
FRESH MIXED FRUIT SALAD	51P +	\$15
HOME FRIED POTATOES		
OLD FASHIONED BAKED BEANS		
FRESHLY BAKED CORN BREAD		
INDIVIDUAL ORANGE JUICE		

A LA CARTE ADD ONS:

CROISSANTS	\$24 PER DOZEN
SLICED BREAKFAST BREADS	\$18 PER DOZEN
ASSORTED MINI DANISHES	\$24 PER DOZEN
ASSORTED DANISHES	\$30 PER DOZEN
ASSORTED MINI MUFFINS	\$15 PER DOZEN
ASSORTED MUFFINS	\$30 PER DOZEN
CORN BREAD & BUTTER	\$12 PER DOZEN
CHOBANI GREEK YOGURT	\$2.50 EACH
COFFEE WITH ALL THE FIXINGS	\$1.95 PER GUEST



A LA CARTE ENTREES

FULL SIZE SERVES 24-28 GUESTS, HALF SIZE SERVES 12-14 GUESTS

DISPOSABLE PAPER PRODUCTS WHEN ORDERING FROM THIS SECTION ARE \$1.50 PER GUEST.

NEED TO KEEP IT HOT? CHAFFING DISH SET-UPS INCLUDING CHAFFING DISH & STERNO FUEL- \$8.75 EACH.

NOT SURE AN A LA CARTE MENU IS THE RIGHT FIT? PLEASE TALK TO YOUR SALES COORDINATOR FOR MORE INFORMATION.

BEEF AND PORK ENTREES

SHAVED STEAK	PREMIUM SIRLOIN TRIM MARINATED IN 10 DIFFERENT SEASONINGS SERVED WITH SLIDER ROLLS.	FULL \$60, HALF \$30
ITALIAN MEATBALLS	AN EMERY'S CLASSIC IN MARINARA SAUCE.	FULL \$85, HALF \$45
<input checked="" type="checkbox"/> ITALIAN SAUSAGE AND PEPPERS	ITALIAN SAUSAGE AND PEPPERS IN MARINARA.	FULL \$85, HALF \$45
MEAT LASAGNA	GROUND BEEF WITH ITALIAN HERBS, MARINARA SAUCE, FRESH RICOTTA, GRATED ROMANO AND MOZZARELLA CHEESES. MIXED AND LAYERED WITH FRESH PASTA.	FULL \$110 HALF \$60
TERIYAKI GLAZED SIRLOIN TIPS	GRILLED SIRLOIN TIPS, MARINATED IN GARLIC, OLIVE OIL AND TERIYAKI GLAZE.	FULL \$140, HALF \$80
BEEF TENDERLOIN	6 OZ. GRILLED FILETS WITH A DEMI-GLACE	FULL \$375, HALF \$200
SLOW ROASTED BBQ PULLED PORK	SLOW ROASTED PULLED PORK IN BBQ SAUCE, SERVED WITH SLIDER ROLLS.	FULL \$155, HALF \$85

POULTRY ENTREES

CHICKEN WINGS	JUMBO CHICKEN WINGS TOSSED IN A CHOICE OF BBQ, BUFFALO OR CHIPOTLE SAUCES. SERVED WITH BLEU CHEESE OR RANCH DRESSING.	FULL \$85, HALF \$45
CHICKEN TENDERS	BATTERED AND FRIED CRISPY TENDERS TOSSED IN A CHOICE OF BBQ, BUFFALO OR CHIPOTLE SAUCES. SERVED WITH BLEU CHEESE OR RANCH DRESSING.	FULL \$80, HALF \$45
<input checked="" type="checkbox"/> PAN SEARED CHICKEN MARSALA	LIGHTLY BATTERED AND SEARED IN A MARSALA WINE AND MUSHROOM SAUCE.	FULL \$85, HALF \$45
BBQ CHICKEN	OVEN ROASTED, SKIN ON CHICKEN QUARTERS, SMOTHERED IN BBQ SAUCE.	FULL \$97, HALF \$50
BREAST OF CHICKEN PARMESAN	PAN FRIED AND TOPPED WITH MARINARA SAUCE AND FRESH MOZZARELLA.	FULL \$95, HALF \$50
<input checked="" type="checkbox"/> STUFFED CHICKEN BREAST	6OZ CHICKEN BREAST STUFFED WITH RICOTTA, SPINACH, MOZZARELLA AND PARMESAN WITH ALFREDO SAUCE.	FULL \$135, HALF \$70
<input checked="" type="checkbox"/> CHICKEN FRANCAISE	PAN SEARED CHICKEN BREAST SERVED IN A LEMON BUTTER SAUCE.	FULL \$90, HALF \$45
ROASTED TURKEY BREAST	ROASTED TURKEY BREAST SERVED WITH AN HERB INFUSED GRAVY.	FULL \$120, HALF \$65
CHICKEN & PENNE PESTO ALFREDO	GRILLED CHICKEN AND PENNE TOSSED IN PESTO ALFREDO SAUCE.	FULL \$130, HALF \$65
<input checked="" type="checkbox"/> CHICKEN PICCATA	LIGHTLY FRIED CHICKEN TOSSED IN LEMON, AND WHITE WINE CAPER SAUCE.	FULL \$90, HALF \$45

GLUTEN FREE



A LA CARTE ENTREES




FULL SIZE SERVES 24-28 GUESTS, HALF SIZE SERVES 12-14 GUESTS

DISPOSABLE PAPER PRODUCTS WHEN ORDERING FROM THIS SECTION ARE \$1.50 PER GUEST.


NEED TO KEEP IT HOT? CHAFFING DISH SET-UPS INCLUDING CHAFFING DISH & STERNO FUEL- \$8.75 EACH.

NOT SURE AN A LA CARTE MENU IS THE RIGHT FIT? PLEASE TALK TO YOUR SALES COORDINATOR FOR MORE INFORMATION.

SEAFOOD ENTREES

BAKED STUFFED SHRIMP	BUTTERFLIED SHRIMP WITH A BUTTERY, RITZ CRACKER AND SEAFOOD STUFFING.	FULL \$145, HALF \$75
 GRILLED SWORDFISH	GRILLED SWORDFISH WITH A CHILLED TOMATO SALSA.	FULL \$160, HALF \$80
 CHILEAN SEA BASS	A BOLD FLAVORED FISH, PAN SEARED WITH A TOMATO BASIL CHUTNEY.	FULL \$320, HALF \$180
 BROWN SUGAR GLAZED SALMON	BROWN SUGAR AND THYME CARAMELIZED OVER SALMON.	FULL \$130, HALF \$70
STUFFED SCROD	WHITE FISH STUFFED WITH A RITZ CRACKER SEAFOOD STUFFING, TOPPED WITH RICH LOBSTER NEWBERG SAUCE.	FULL \$160, HALF \$85
STRIPED LOBSTER RAVIOLI	RAVIOLI STUFFED WITH LOBSTER MEAT & RICOTTA IN A PINK VODKA SAUCE.	FULL \$180, HALF \$90

VEGETARIAN ENTREES

VEGETABLE LASAGNA	LAYERS OF PASTA, FRESH VEGETABLES, RICOTTA CHEESE AND MARINARA SAUCE.	FULL \$90, HALF \$50
EGGPLANT PARMESAN	PAN FRIED AND LAYERED WITH MARINARA TOPPED WITH FRESH MOZZARELLA.	FULL \$90 HALF \$50
THREE CHEESE BAKED ZITI	THREE CHEESE BLEND MIXED WITH ZITI PASTA AND MARINARA SAUCE.	FULL \$70 HALF \$35
TRI-COLOR TORTELLINI & PESTO	CHEESE FILLED TORTELLINI IN A BASIL PESTO SAUCE.	FULL \$70 HALF \$35
BOWTIE PASTA IN A PINK VODKA SAUCE	OUR SIGNATURE RECIPE MADE WITH VARIETY OF CHEESES, TOMATO AND A SPLASH OF VODKA.	FULL \$65 HALF \$35
PENNE MARINARA	A CLASSIC PASTA DISH, SERVED WITH OUR HOMEMADE MARINARA SAUCE.	FULL \$45 HALF \$30
BAKED MACARONI AND CHEESE	A CREAMY WHITE CHEESE SAUCE MIXED WITH ELBOW MACARONI, TOPPED WITH SEASONED BREAD CRUMBS AND BAKED UNTIL GOLDEN BROWN.	FULL \$85 HALF \$35
 STUFFED PORTABELLA MUSHROOM	LARGE PORTABELLA MUSHROOM CAPS FILLED WITH SAUTÉED SPINACH, ONION, PEPPERS, AND GARLIC. TOPPED WITH MELTED MOZZARELLA AND A BALSAMIC GLAZE.	FULL \$110 HALF \$60
FARFALLE PRIMAVERA	BOWTIE PASTA WITH CHOPPED VEGETABLES, OLIVE OIL AND PARMESAN CHEESE.	FULL \$45 HALF \$25

 GLUTEN FREE



A LA CARTE SIDES

FULL SIZE SERVES 24-28 GUESTS, HALF SIZE SERVES 12-14 GUESTS

DISPOSABLE PAPER PRODUCTS WHEN ORDERING FROM THIS SECTION ARE \$1.50 PER GUEST.

NEED TO KEEP IT HOT? CHAFFING DISH SET-UPS INCLUDING CHAFFING DISH & STERNO FUEL- \$8.75 EACH.

NOT SURE AN A LA CARTE MENU IS THE RIGHT FIT? PLEASE TALK TO YOUR SALES COORDINATOR FOR MORE INFORMATION.

COLD SIDES

<input checked="" type="checkbox"/> GARDEN SALAD	CRISP ICEBERG LETTUCE, TOMATO WEDGES, CUCUMBER AND SLICED RED ONIONS WITH ITALIAN DRESSING.	FULL \$42, HALF \$22
CAESAR SALAD	CHOPPED ROMAINE LETTUCE, GRATED & SHAVED PARMESAN, AND CROUTONS SERVED WITH CAESAR DRESSING.	FULL \$44, HALF \$22
<input checked="" type="checkbox"/> MIXED GREEN SALAD	SPRING MIXED GREENS, CRAISINS, BLEU CHEESE CRUMBLES, SLICED ALMONDS WITH BALSAMIC VINAIGRETTE.	FULL \$45, HALF \$24
<input checked="" type="checkbox"/> COBB SALAD	CHOPPED ROMAINE LETTUCE, GRILLED CHICKEN, TOMATO, BACON, GORGONZOLA, AND HARD BOILED EGG WITH BLEU CHEESE DRESSING.	FULL \$64, HALF \$32
<input checked="" type="checkbox"/> CAPRESE SALAD	SLICED MOZZARELLA CHEESE, VINE RIPENED TOMATOES AND FRESH BASIL WITH A BALSAMIC GLAZE.	FULL \$65, HALF \$33
<input checked="" type="checkbox"/> ANTIPASTO	GENOA SALAMI, HOT CAPICOLA, SOPPRESSATA, CHERRY TOMATOES, BANANA PEPPERS, FRESH MOZZARELLA AND PROVOLONE WITH BALSAMIC VINAIGRETTE OVER CHOPPED ROMAINE.	FULL \$90, HALF \$54
MACARONI SALAD	ELBOW PASTA AND DICED RED ONION TOSSED IN A CREAMY DRESSING.	FULL \$48, HALF \$24
CREAMY COLE SLAW	SHREDDED CABBAGE AND CARROTS WITH A SWEET, SLAW DRESSING.	FULL \$41, HALF \$24
<input checked="" type="checkbox"/> RED BLISS POTATO SALAD	SEASONED RED BLISS POTATOES, DICED RED ONION AND PARSLEY TOSSED WITH MAYO.	FULL \$44, HALF \$26
<input checked="" type="checkbox"/> FRUIT SALAD	FRESH CUT SEASONAL FRUITS.	FULL \$75, HALF \$48
TRI-COLORED PASTA SALAD	TRI – COLORED, SPIRAL PASTA MIXED WITH RED AND GREEN PEPPERS, SUMMER SQUASH, RED ONIONS, AND SHREDDED MOZZARELLA TOSSED IN ITALIAN DRESSING.	FULL \$49, HALF \$30

HOT SIDES

<input checked="" type="checkbox"/> SAUTÉED VEGETABLES	ASSORTED, SEASONAL VEGETABLES SAUTÉED IN BUTTER, SALT, PEPPER AND GARLIC.	FULL \$68, HALF \$35
<input checked="" type="checkbox"/> BUTTERNUT SQUASH	BUTTERNUT SQUASH MASHED WITH BROWN SUGAR, BUTTER AND VERMONT MAPLE SYRUP.	FULL \$48, HALF \$24
<input checked="" type="checkbox"/> CORN ON THE COB	BOILED AND LIGHTLY BUTTERED.	FULL \$36, HALF \$21
<input checked="" type="checkbox"/> GLAZED CARROTS	BABY CARROTS TOSSED IN BUTTER AND BROWN SUGAR GLAZE.	FULL \$50, HALF \$30









A LA CARTE SIDES

FULL SIZE SERVES 24-28 GUESTS, HALF SIZE SERVES 12-14 GUESTS

DISPOSABLE PAPER PRODUCTS WHEN ORDERING FROM THIS SECTION ARE \$1.50 PER GUEST.

NEED TO KEEP IT HOT? CHAFFING DISH SET-UPS INCLUDING CHAFFING DISH & STERNO FUEL- \$8.75 EACH.

NOT SURE AN A LA CARTE MENU IS THE RIGHT FIT? PLEASE TALK TO YOUR SALES COORDINATOR FOR MORE INFORMATION.

 SAUTÉED GREEN BEANS	FRESH GREEN BEANS SAUTÉED IN A LIGHT BUTTER SAUCE.	FULL \$55, HALF \$30
OLD FASHIONED BAKED BEANS	BAKED BEANS WITH A HINT OF BROWN SUGAR AND MOLASSES.	FULL \$35, HALF \$19
 OVEN ROASTED RED BLISS POTATOES	RED BLISS POTATOES, TOSSED IN OIL AND ROASTED WITH SALT, PEPPER, PAPRIKA, ROSEMARY AND GARLIC.	FULL \$50, HALF \$25
 RED BLISS WHIPPED POTATOES	RED BLISS POTATOES, WHIPPED WITH GARLIC, CREAM, AND BUTTER.	FULL \$55, HALF \$30
 MASHED YUKON GOLD	YUKON POTATOES, MASHED WITH GARLIC, CREAM AND BUTTER.	FULL \$60, HALF \$32
 BAKED POTATO	OVEN ROASTED RUSSET POTATOES SERVED WITH SOUR CREAM AND BUTTER ON THE SIDE.	FULL \$48, HALF \$24
 PARMESAN ROASTED FINGERLING POTATOES	FINGERLING POTATOES, BAKED WITH SALT, PEPPER, GARLIC AND PARMESAN CHEESE.	FULL \$65, HALF \$35
RICE PILAF	GARLIC & HERB RICE PILAF.	FULL \$45, HALF \$24
WILD RICE FLORENTINE	SEASONED, BUTTERY WILD RICE WITH CHOPPED SPINACH.	FULL \$60, HALF \$32
CRANBERRY BREAD STUFFING	A HEARTY BLEND OF HERBS, CRUMBLER BREADS, CHICKEN STOCK AND DRIED CRANBERRIES.	FULL \$60, HALF \$32
MEAT STUFFING	GROUND BEEF AND POTATOES MIXED WITH A BLEND OF SEASONAL HERBS AND SPICES.	FULL \$90, HALF \$45

BREADS & SNACKS

FRESHLY BAKED DINNER ROLLS & BUTTER	\$5 PER DZ.	SLICED ITALIAN BREAD & BUTTER	\$5 PER LOAF
GARLIC & HERB DINNER ROLLS & BUTTER	\$7 PER DZ.	ASSORTED INDIVIDUAL CHIPS	\$1.25 EACH

DESSERTS

ASSORTED PASTRIES	\$24 PER DZ.	ASSORTED MINI CHEESECAKE	\$24 PER DZ.
FUDGE BROWNIES	\$30 PER DZ.	HOMEMADE COOKIES	\$24 PER DZ.

BEVERAGES

SAN PELLEGRINO	\$2.25 EACH	REGULAR & DECAFFEINATED COFFEE	\$1.95 CUP
ASSORTED SODA & WATER	\$1.25 EACH	LEMONADE & ICED TEA	\$1.25 EACH

 GLUTEN FREE



A LA CARTE SANDWICHES

MINIMUM ORDER OF 4 SANDWICHES PER TYPE

ALL SANDWICHES ARE SERVED ON BLACK DISPOSABLE PLATTERS.

DISPOSABLE PAPER PRODUCTS WHEN ORDERING FROM THIS SECTION ARE \$1.50 PER GUEST.

FINGER SANDWICHES \$2 EACH

CHICKEN SALAD	ALL WHITE MEAT CHICKEN CHOPPED AND MIXED WITH CELERY AND MAYO.
SEAFOOD SALAD	A BLEND OF ALASKAN POLLOCK & SNOW CRABMEAT CHOPPED AND MIXED WITH CELERY AND MAYO.
BAKED HAM	SLOW-ROASTED SLICED VIRGINIA HAM WITH ROMAINE ON A SLIDER ROLL.
TUNA SALAD	CHUNK LIGHT TUNA CHOPPED AND MIXED WITH CELERY AND MAYO.
EGG SALAD	HARD BOILED EGGS CHOPPED AND MIXED WITH MAYO.
HAM SALAD	VIRGINIA HAM CHOPPED AND MIXED WITH CELERY AND MAYO.

WRAPS \$7 EACH

BUFFALO CHICKEN	LIGHTLY BATTERED FRIED CHICKEN TOSSED IN BUFFALO SAUCE WITH ROMAINE, TOMATO AND A REFRESHING BLEU CHEESE SLAW.
CHICKEN CAESAR SALAD	GRILLED CHICKEN, ROMAINE, GRATED ROMANO AND CREAMY CAESAR DRESSING.
VEGGIE	GRILLED ASPARAGUS, ZUCCHINI, SQUASH, ROASTED RED PEPPERS AND PROVOLONE CHEESE WITH A BASIL AIOLI SPREAD.
CLASSIC TURKEY	SLICED OVEN ROASTED TURKEY BREAST, ROMAINE, AND SLICED TOMATO WITH A LIGHT MAYO.
HOLIDAY TURKEY	SLICED OVEN ROASTED TURKEY, CRANBERRY STUFFING WITH A CRANBERRY MAYO.
CHIPOTLE BBQ CHICKEN	GRILLED CHICKEN, CRISPY APPLEWOOD SMOKED BACON, AMERICAN CHEESE, ROMAINE, AND TOMATO WITH A CHIPOTLE BBQ SAUCE.
CHICKEN SALAD	ALL WHITE MEAT CHICKEN MIXED WITH CELERY AND MAYO WITH ROMAINE AND TOMATO.

HOT SANDWICHES (ON A BULKIE ROLL) \$8 EACH

SHAVED STEAK	SHAVED STEAK MARINATED IN 10 SEASONINGS, GRILLED WITH MELTED AMERICAN CHEESE TOPPED WITH A1 STEAK SAUCE AND YELLOW MUSTARD.
TUNA MELT	LIGHT TUNA MIXED WITH CELERY AND MAYO, SLICED TOMATO AND AMERICAN CHEESE.
MARINATED GRILLED CHICKEN	GRILLED CHICKEN BREAST, ROASTED RED PEPPERS, AND PROVOLONE WITH ITALIAN DRESSING.
BBQ PULLED PORK	SLOW ROASTED, PULLED PORK IN BBQ SAUCE.



6 "GRINDERS (ON FRENCH BREAD) \$7 EACH

ROAST BEEF	THINLY SLICED ROAST BEEF, ROMAINE, SLICED TOMATO, PROVOLONE CHEESE, AND A HORSERADISH SPREAD.
CHICKEN RANCH	GRILLED CHICKEN, APPLEWOOD SMOKED BACON, ROMAINE, PEPPER JACK CHEESE, AND RANCH DRESSING.
ITALIAN	GENOA SALAMI, SLICED PROSCIUTTO, SLICED HAM, ROMAINE, SLICED TOMATO, AND FRESH MOZZARELLA WITH BALSAMIC VINAIGRETTE.
EGGPLANT	ROASTED EGGPLANT, CRUMBLLED FETA, SLICED TOMATO, AND MIXED GREENS WITH A BASIL AIOLI.
FRIED CHICKEN	LIGHTLY BATTERED FRIED CHICKEN, ROMAINE, SLICED TOMATO, PROVOLONE CHEESE, AND CHIPOTLE MAYO.
BUFFALO CHICKEN	FRIED BUFFALO TENDERS, APPLEWOOD SMOKED BACON, ROMAINE, TOMATO AND BLEU CHEESE SLAW.
TURKEY	SLOW-SMOKED TURKEY BREAST, ROMAINE, SLICED TOMATO, SWISS CHEESE, AND MAYO.
HAM	BAKED VIRGINIA HAM, ROMAINE, SLICED TOMATO, SWISS CHEESE, AND DIJON MUSTARD.

CLUB SANDWICHES (ON A BULKIE ROLL) \$8 EACH

CLASSIC TURKEY	SLOW-SMOKED TURKEY BREAST, ROMAINE, SLICED TOMATO, APPLEWOOD SMOKED BACON, AMERICAN CHEESE AND MAYO.
PORTABELLA	PORTABELLA MUSHROOM, GOAT CHEESE, FRESH BABY SPINACH AND A BALSAMIC REDUCTION.
TURKEY, RED PEPPER, AND PROVOLONE	SLICED TURKEY, ROMAINE, SLICED TOMATO, ROASTED RED PEPPER AND PROVOLONE CHEESE AND A BALSAMIC REDUCTION.
CHEDDAR CHICKEN BLT	GRILLED CHICKEN, CRISPY APPLEWOOD SMOKED BACON, ROMAINE, SLICED TOMATO AND SLICED CHEDDAR WITH MAYO.
ROAST BEEF	THINLY SLICED ROAST BEEF, ROMAINE, SLICED TOMATO, CRISPY APPLEWOOD SMOKED BACON AND PEPPER JACK CHEESE WITH A HORSERADISH SPREAD.
BAKED VIRGINIA HAM CLUB	BAKED VIRGINIA HAM, ROMAINE, SLICED TOMATO, CRISPY APPLEWOOD SMOKED BACON AND SWISS CHEESE WITH A HONEY MUSTARD SPREAD.
ITALIAN	GENOA SALAMI, PROSCIUTTO, CRISPY BACON, ROMAINE, SLICED TOMATO, AND FRESH MOZZARELLA WITH A BASIL PESTO.

PRESSED PANINIS (ON SLICED SOURDOUGH) \$8 EACH

PEPPERONI	PEPPERONI AND SHREDDED MOZZARELLA CHEESE WITH MARINARA SAUCE.
TURKEY BACON RANCH	SLICED TURKEY, CRISPY APPLEWOOD SMOKED BACON, PROVOLONE CHEESE, BABY SPINACH AND RANCH DRESSING.
CAPRESE	SLICED TOMATOES, FRESH MOZZARELLA AND PESTO WITH A BALSAMIC REDUCTION.



PLATTERS

ALL PLATTERS SERVED ON BLACK DISPOSABLE TRAYS.

PAPER PRODUCTS AVAILABLE UPON REQUEST.

SMALL 15-20 GUESTS

MEDIUM 21-30 GUESTS

LARGE 31-40 GUESTS

GARDEN VEGETABLE

SEASONAL FRESH GARDEN VEGETABLES
WITH RANCH & ITALIAN SOUR CREAM DIPS.

SMALL: \$35, **MEDIUM:** \$45, **LARGE:** \$70

ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED
CHEESES WITH A MEDLEY OF CRACKERS.

SMALL: \$45, **MEDIUM:** \$60, **LARGE:** \$80

FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED WITH
CHILLED YOGURT DIP.

SMALL: \$48, **MEDIUM:** \$72, **LARGE:** \$100

MEDITERRANEAN

ROASTED RED PEPPER HUMMUS,
CLASSIC TAHINI HUMMUS &
LEMON ZEST TABOULI. SERVED WITH
PITA CHIPS AND KALAMATA OLIVES.

SMALL: \$40, **MEDIUM:** \$65, **LARGE:** \$95

CAPRESE

FRESH MOZZARELLA, SLICED
TOMATOES, FRESH BASIL &
BALSAMIC REDUCTION.

SERVED WITH SLICED FRENCH BREAD.

SMALL: \$38, **MEDIUM:** \$50, **LARGE:** \$78

LATIN

FRESH TOMATO SALSA,
TOMATO & AVOCADO GUACAMOLE &
FRESH CORN MANGO SALSA.
SERVED WITH TRI COLOR TORTILLA CHIPS.

SMALL: \$40, **MEDIUM:** \$65, **LARGE:** \$80

LOX

SMOKED ATLANTIC SALMON, CAPERS,
FRESH SLICED TOMATO,
RED ONION, LEMONS, WITH
CREAM CHEESE & ASSORTED MINI BAGELS.

SMALL: \$75 **MEDIUM:** \$98 **LARGE:** \$135

IMPORTED ANTIPASTO

SPICY SOPPRESSATA, GENOA SALAMI,
SWEET CAPICOLA, MORTADELLA,
PROSCIUTTO, MOZZARELLA, PROVOLONE,
OLIVES & BANANA PEPPERS
WITH ASSORTED MINI BREADSTICKS.

SMALL: \$72, **MEDIUM:** \$97, **LARGE:** \$150

GRILLED VEGETABLES

GRILLED AND ROASTED VEGETABLES
INCLUDING ASPARAGUS, ROASTED RED
PEPPERS, ZUCCHINI, SUMMER SQUASH AND
RED ONION. TOPPED WITH CRUMBLED GOAT
CHEESE & GRILLED LEMON.

SMALL: \$50, **MEDIUM:** \$85, **LARGE:** \$120



GOURMET HORS D'OEUVRES

SOLD BY THE DOZEN- FOR ORDERS WITH MORE THAN 15 DOZEN PLEASE INQUIRE ABOUT A CUSTOM MENU.

DISPOSABLE PAPER PRODUCTS WHEN ORDERING FROM THIS SECTION ARE \$1.50 PER GUEST.

NEED TO KEEP IT HOT? CHAFFING DISH SET-UPS INCLUDING CHAFFING DISH & STERNOS FUEL- \$8.75 EACH.

VEGETARIAN

SPINACH & GOAT CHEESE PIZZA	WARM FRENCH BREAD WITH GOAT CHEESE, RICOTTA, SHREDDED MOZZARELLA AND SPINACH. \$30
CLASSIC BRUSCHETTA	FRESH MOZZARELLA, DICED TOMATO, MIXED WITH PESTO ON TOASTED FRENCH BREAD. \$30
SPINACH AND ARTICHOKE DUMPLING	SPINACH & ARTICHOKE HEARTS WITH CREAM CHEESE, PARMIGIANO AND ROMANO IN A DEEP-FRIED DUMPLING. \$32
MINI VEGETABLE SPRING ROLLS	CRISPY SPRING ROLLS FILLED WITH FRESH VEGETABLES, SERVED WITH SWEET AND SOUR SAUCE. \$28
TOASTED RAVIOLI	BREADED AND DEEP-FRIED CHEESE RAVIOLI SERVED WITH WARM MARINARA. \$26
MINI BAKED BRIE	CREAMY BRIE, ALMONDS AND A DOLLOP OF RASPBERRY JAM WRAPPED IN FLAKY PHYLLO DOUGH. \$34
SPINACH PHYLLO TRIANGLES	FLAKY PHYLLO TRIANGLE STUFFED WITH SPINACH AND FETA CHEESE. \$30

SEAFOOD

SHRIMP COCKTAIL	CLASSIC SHRIMP COCKTAIL WITH A SPICY COCKTAIL SAUCE. \$32
SCALLOPS IN BACON	BAY SCALLOPS WRAPPED IN SMOKED BACON WITH A CARAMELIZED BROWN SUGAR TOPPING. \$36
MINI CRAB CAKES	A MIXTURE OF LUMP CRAB, RED PEPPERS & A SIX SPICE BLEND COATED IN JAPANESE BREAD CRUMBS SERVED WITH CHIPOTLE MAYO. \$34
CRAB RANGOON	SNOW CRABMEAT BLENDED WITH CREAM CHEESE, SCALLIONS, GARLIC, SOY SAUCE AND WORCESTERSHIRE SAUCE IN A WONTON WRAPPER. \$32
STUFFED MUSHROOMS	BABY PORTABELLA MUSHROOMS STUFFED WITH CRAB MEAT, PARMESAN CHEESE, ONIONS, GREEN PEPPERS, AND CRUSHED RITZ CRACKERS. \$34
MINI STUFFED CLAMS	BITE SIZE LOCAL CLAMS STUFFED WITH A MIXTURE OF GREEN ONION, BELL PEPPER, & CELERY. \$36



POULTRY

MINI CHICKEN QUESADILLAS CORNUCOPIA	CONE SHAPED FLOUR TORTILLAS FILLED WITH SHREDDED CHICKEN, CHEDDAR & MONTEREY JACK CHEESES, A FOUR PEPPER BLEND, TOMATOES AND ONIONS WITH SOUR CREAM. \$30
SESAME CHICKEN	LIGHTLY FRIED AND SKEWERED CHICKEN BREAST COATED IN JAPANESE BREAD CRUMBS AND SESAME SEEDS COMPLIMENTED WITH A SWEET CHILI DIPPING SAUCE. \$32
SPICY THREE CHEESE & CHICKEN SPRING ROLLS	SPICY BUFFALO CHICKEN, BLEU CHEESE WITH CELERY AND CARROTS IN A CRISPY WRAPPER. \$30

BEEF & PORK

FRANKS IN PUFF PASTRY	THE CLASSIC PIGS IN A BLANKET WITH STONE GROUND MUSTARD. \$28
MINI BEEF WELLINGTON	CHOPPED MUSHROOMS & HERBS WITH A MEDALLION OF BEEF TENDERLOIN IN PUFF PASTRY. \$38
PHILLY CHEESESTEAK ROLLUP	TENDER BEEF, SAUTÉED ONIONS AND MELTED CHEESE, ROLLED IN RICE PAPER AND FRIED. \$30
REUBEN SPRING ROLL	CORNERED BEEF, SWISS CHEESE, AND SAUERKRAUT IN A DEEP FRIED, CRUNCHY WRAPPER, SERVED WITH A BISTRO DIPPING SAUCE. \$30

