

EMERY'S CATERING SERVICE



CORPORATE AND SOCIAL CATERING MENU

INFORMATION & DELIVERY	3
HOT ENTRÉE PACKAGES	4
SANDWICH LUNCHEON PACKAGES	5
BBQ & PICNIC MENU PACKAGES (PACKAGES THAT REQUIRE GRILLED OUTSIDE AVAILABLE MAY THRU AUGUST ONLY)	6
BREAKFAST MENU PACKAGES	7
A LA CARTE HOT ENTRÉES	8
A LA CARTE SIDE SELECTIONS	10
SANDWICH SELECTIONS	12
HORS D'OEUVRE PLATTERS	14

FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE.

- JAMES BEARD



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>
CLASSIC GARDEN SALAD	10 - 30P	\$24
GRILLED TERIYAKI GLAZED STEAK TIPS	31- 50P	\$22
PAN SEARED CHICKEN MARSALA	51P +	\$21
OVEN ROASTED RED BLISS POTATOES		
FUDGE BROWNIES		
ASSORTED SODA & WATER		

ITALIAN LUNCH

	<u>GUESTS</u>	<u>PRICE</u>
CAPRESE SALAD WITH BALSAMIC GLAZE	10 - 30P	\$19
ITALIAN MEATBALLS	31- 50P	\$17
SAUSAGE & PEPPERS IN MARINARA	51P +	\$16
THREE CHEESE BAKED ZITI		
ASSORTED PASTRIES		
ASSORTED SODA & WATER		

SUNDAY DINNER

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	10 - 30P	\$17
CHICKEN PICCATA	31- 50P	\$16
CLASSIC MEAT LASAGNA	51P +	\$15
ASSORTED COOKIES		
ASSORTED SODA & WATER		

DIAMOND HILL

	<u>GUESTS</u>	<u>PRICE</u>
SPRING VEGETABLE SALAD	10 - 30P	\$20
ASSORTED FINGER SANDWICHES	31- 50P	\$18
TORTELLINI WITH PESTO	51P +	\$16
CHICKEN FRANCAISE		
FRESH FRUIT TRAY		
LEMONADE & WATER		

SOUTHERN COMFORT

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	10 - 30P	\$21
SOUTHERN FRIED CHICKEN	31- 50P	\$18
BARBEQUE SPARERIBS	51P +	\$17
BAKED MAC & CHEESE		
FRESHLY BAKED CORN BREAD		
LEMONADE & ICED TEA		

INDOOR BARBEQUE

	<u>GUESTS</u>	<u>PRICE</u>
BAKED BBQ CHICKEN	10 - 30P	\$24
GRILLED TERIYAKI GLAZED STEAK TIPS	31- 50P	\$22
RED BLISS POTATO SALAD	51P +	\$21
CORN ON THE COB		
FRESHLY BAKED CORN BREAD		
LEMONADE & ICED TEA		

GAME DAY SNACKS

	<u>GUESTS</u>	<u>PRICE</u>
HOMESTYLE CHILI	10 - 30P	\$21
BBQ CHICKEN WINGS	31- 50P	\$18
FIVE CHEESE DIP	51P +	\$17
TRI-COLOR TORTILLA CHIPS		
SHAVED STEAK SLIDERS		
ASSORTED SODA & WATER		

CLASSIC LUNCHEON #2

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	10 - 30P	\$19
RED BLISS POTATO SALAD	31- 50P	\$17
CHICKEN SALAD FINGER SANDWICHES	51P +	\$16
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.

LIGHT & FRESH

	<u>GUESTS</u>	<u>PRICE</u>
FRESH CUT CAESAR SALAD	10-30P	\$18
TURKEY WRAP	31-50P	\$16
CHICKEN SALAD WRAP	51P +	\$15
ROASTED VEGGIE WRAP		
FRESH FRUIT SALAD		
BOTTLED WATER		

INDIVIDUALLY BAGGED LUNCH

	<u>GUESTS</u>	<u>PRICE</u>
YOUR CHOICE OF ANY THREE WRAPS, GRINDERS, OR CLUBS	10-30P	\$20
TRICOLORED PASTA SALAD	31-50P	\$18
CHOCOLATE CHIP COOKIES	51P +	\$17
ASSORTED CHIPS		
ASSORTED SODA & WATER		

THE CLASSICS

	<u>GUESTS</u>	<u>PRICE</u>
FRESH CUT CAESAR SALAD	10-30P	\$18
TURKEY CLUB	31-50P	\$17
CHICKEN CAESAR WRAP	51P +	\$16
CLASSIC BLT		
RED BLISS POTATO SALAD		
COOKIES & BROWNIES		
ASSORTED SODA & WATER		

GARDEN TEA

	<u>GUESTS</u>	<u>PRICE</u>
CHICKEN SALAD FINGER SANDWICH	10-30P	\$19
TUNA SALAD FINGER SANDWICH	31-50P	\$17
TURKEY & CHEESE FINGER SANDWICH	51P +	\$16
TRICOLORED PASTA SALAD		
CHEESE & CRACKERS		
FRESH FRUIT TRAY		
ASSORTED PASTRIES		
LEMONADE & ICED TEA		

TACO BAR

	<u>GUESTS</u>	<u>PRICE</u>
SOUTHWEST CHICKEN & STEAK	10-30P	\$17
SOFT FLOUR TORTILLA, SHREDDED LETTUCE, SHREDDED CHEESE, SOUR CREAM, DICED TOMATOES, GUACAMOLE, & SAUTEED ONIONS.	31-50P	\$16
TRI-COLOR TORTILLA CHIPS & SALSA	51P +	\$15
ASSORTED SODA & WATER		

FINGER SANDWICHES

	<u>GUESTS</u>	<u>PRICE</u>
CHICKEN SALAD FINGER SANDWICH	10-30P	\$17
SEAFOOD SALAD FINGER SANDWICH	31-50P	\$16
BAKED HAM FINGER SANDWICH	51P +	\$15
CREAMY COLE SLAW		
ASSORTED POTATO CHIPS		
RED BLISS POTATO SALAD		
ASSORTED PASTRIES		
ASSORTED SODA & WATER		

OUR FAVORITES

	<u>GUESTS</u>	<u>PRICE</u>
CHIPOTLE BBQ CHICKEN WRAP	10-30P	\$17
CHICKEN RANCH GRINDER	31-50P	\$16
CAPRESE PANINI	51P +	\$15
TRI-COLOR PASTA SALAD		
ASSORTED CHIPS		
ASSORTED SODA & WATER		

BUILD YOUR OWN

	<u>GUESTS</u>	<u>PRICE</u>
MAKE IT YOUR OWN:	10-30P	\$19
ANY THREE WRAPS, GRINDERS, PANINIS OR CLUB SANDWICHES	31-50P	\$18
ANY TWO COLD SIDES	51P +	\$17
ANY ONE DESSERT		
ANY ONE DRINK SELECTION		



PICNIC & BBQ PACKAGES

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

VEGGIE BURGERS AND/OR GLUTEN FREE BUNS AVAILABLE UPON REQUEST.

SHRIMP BOIL

	<u>GUESTS</u>	<u>PRICE</u>
A MIX OF STEAMED CAJUN SHRIMP, POLISH KIELBASA, CORN ON THE COB & STEAMED CHEF POTATOES	20 – 30P	\$17
COLE SLAW	31 – 50P	\$16
LEMONADE & ICED TEA	51P +	\$15

BACKYARD BBQ

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	10 – 30P	\$17
CREAMY COLE SLAW	31 – 50P	\$16
OLD FASHIONED BAKED BEANS	51P +	\$15
BBQ 1/4 CHICKEN PIECES		
BBQ PULLED PORK WITH SLIDER ROLLS		
CHOCOLATE CHIP COOKIES		
ASSORTED SODA & WATER		

BASIC PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	20 – 30P	\$20
TRI-COLORED PASTA SALAD	31 – 50P	\$19
ALL BEEF HOT DOGS	51P +	\$18
6 OZ. CHEESEBURGERS		
LETTUCE, TOMATO & ONIONS		
INDIVIDUALLY SLICED WATERMELON		
ASSORTED SODA & WATER		

SOUTHERN STYLE

	<u>GUESTS</u>	<u>PRICE</u>
RED BLISS POTATO SALAD	10 – 30P	\$18
CORN ON THE COB	31 – 50P	\$17
BAKED MAC AND CHEESE	51P +	\$16
BARBEQUE SPARERIBS		
BBQ PULLED PORK WITH SLIDER ROLLS		
INDIVIDUALLY SLICED WATERMELON		
LEMONADE & ICED TEA		

STEP IT UP PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
RED BLISS POTATO SALAD	20 – 30P	\$21
OLD FASHIONED BAKED BEANS	31 – 50P	\$20
BBQ 1/8 CHICKEN PCS.	51P +	\$19
ALL BEEF HOT DOGS		
6 OZ. CHEESEBURGERS		
LETTUCE, TOMATO & ONIONS		
COOKIES & BROWNIES		
ASSORTED SODA & WATER		

MIXED GRILL

	<u>GUESTS</u>	<u>PRICE</u>
CLASSIC GARDEN SALAD	10 – 30P	\$27
TRICOLOR PASTA SALAD	31 – 50P	\$25
BARBEQUE SPARERIBS	51P +	\$23
GRILLED MARINATED CHICKEN		
GRILLED TERIYAKI GLAZED STEAK TIPS		
PARMESAN FINGERLING POTATOES		
INDIVIDUALLY SLICED WATERMELON		
ASSORTED SODA & WATER		

BBQ PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
RED BLISS POTATO SALAD	20 – 30P	\$21
OLD FASHIONED BAKED BEANS	31 – 50P	\$20
BARBEQUE SPARERIBS	51P +	\$19
ALL BEEF HOT DOGS		
6 OZ. CHEESEBURGERS		
LETTUCE, TOMATO & ONIONS		
INDIVIDUALLY SLICED WATERMELON		
ASSORTED SODA & WATER		

RHODE ISLANDER PICNIC*

	<u>GUESTS</u>	<u>PRICE</u>
NEW ENGLAND CLAM CHOWDER	20 – 30P	\$24
RHODE ISLAND CLAM CAKES	31 – 50P	\$23
ALL BEEF HOT DOGS	51P +	\$22
6 OZ. CHEESEBURGERS		
LETTUCE, TOMATO & ONIONS		
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 9AM REQUIRE AN ADDITIONAL \$75 EARLY DELIVERY FEE.

FULL CONTINENTAL

	<u>GUESTS</u>	<u>PRICE</u>
A FRESHLY BAKED ASSORTMENT OF DANISHES, MUFFINS, CROISSANTS	10 - 30P	\$14
AND SLICED BREAKFAST BREADS	31 - 50P	\$13
FRESH SLICED FRUIT TRAY	51P +	\$12
INDIVIDUAL ORANGE JUICE		

TRADITIONAL BREAKFAST

	<u>GUESTS</u>	<u>PRICE</u>
SCRAMBLED EGGS	10 - 30P	\$16
FRENCH TOAST STICKS	31 - 50P	\$15
CRISPY BACON	51P +	\$14
HOME FRIED POTATOES		
FRESHLY BAKED CORN BREAD		
INDIVIDUAL ORANGE JUICE		

THE DELUXE

	<u>GUESTS</u>	<u>PRICE</u>
SCRAMBLED EGGS	10 - 30P	\$17
FRENCH TOAST STICKS	31 - 50P	\$15
BAKED VIRGINIA HAM	51P +	\$14
OLD FASHIONED BAKED BEANS		
HOME FRIED POTATOES		
FRESHLY BAKED CORN BREAD		
INDIVIDUAL ORANGE JUICE		

PANCAKE & WAFFLE BAR

	<u>GUESTS</u>	<u>PRICE</u>
BUILD YOUR OWN PANCAKES AND WAFFLES TOPPINGS INCLUDING STRAWBERRIES, BLUEBERRIES, CHOCOLATE CHIPS, NUTELLA, MAPLE SYRUP & WHIPPED CREAM	10 - 30P	\$16
	31 - 50P	\$15
	51P +	\$14
INDIVIDUAL ORANGE JUICE		

LATE BRUNCH

	<u>GUESTS</u>	<u>PRICE</u>
BISCUITS AND SAUSAGE GRAVY	10 - 30P	\$16
FRESH MIXED FRUIT SALAD	31 - 50P	\$15
HOME FRIED POTATOES	51P +	\$14
CRISPY BACON		
INDIVIDUAL ORANGE JUICE		

EARLY RISER

	<u>GUESTS</u>	<u>PRICE</u>
BACON, EGG & CHEESE ON A CROISSANT	10 - 30P	\$16
SAUSAGE, EGG, & CHEESE ON AN ENGLISH MUFFIN	31 - 50P	\$15
ASSORTED YOGURT	51P +	\$14
GRANOLA BARS		
ASSORTED BERRY CUP		
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 FINGER ROLLS.	FULL \$75, HALF \$38
ITALIAN MEATBALLS	AN EMERY'S CLASSIC IN MARINARA SAUCE.	FULL \$100, HALF \$53
 ITALIAN SAUSAGE AND PEPPERS	ITALIAN SAUSAGE AND PEPPERS IN MARINARA.	FULL \$100, HALF \$53
MEAT LASAGNA	GROUND BEEF WITH ITALIAN HERBS, MARINARA SAUCE, FRESH RICOTTA, GRATED ROMANO AND MOZZARELLA CHEESES. MIXED AND LAYERED WITH FRESH PASTA.	FULL \$120, HALF \$63
TERIYAKI GLAZED SIRLOIN TIPS	GRILLED SIRLOIN TIPS, MARINATED IN GARLIC, OLIVE OIL AND TERIYAKI GLAZE.	FULL \$145, HALF \$83
 BEEF TENDERLOIN	6 OZ. GRILLED FILETS WITH A DEMI-GLACE	FULL \$380, HALF \$210
SLOW ROASTED BBQ PULLED PORK	SLOW ROASTED PULLED PORK IN BBQ SAUCE, SERVED WITH SLIDER ROLLS.	FULL \$170, HALF \$88

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 \$100, HALF \$53
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 \$100, HALF \$53
 PAN SEARED CHICKEN MARSALA	LIGHTLY BATTERED AND SEARED IN A MARSALA WINE AND MUSHROOM SAUCE.	FULL \$110, HALF \$60
BBQ CHICKEN	OVEN ROASTED, SKIN ON CHICKEN QUARTERS, SMOTHERED IN BBQ SAUCE.	FULL \$100, HALF \$53
BREAST OF CHICKEN PARMESAN	PAN FRIED AND TOPPED WITH MARINARA SAUCE AND FRESH MOZZARELLA.	FULL \$120, HALF \$63
 STUFFED CHICKEN BREAST	6OZ CHICKEN BREAST STUFFED WITH RICOTTA, SPINACH, MOZZARELLA AND PARMESAN WITH ALFREDO SAUCE.	FULL \$140, HALF \$73
 CHICKEN FRANCAISE	PAN SEARED CHICKEN BREAST SERVED IN A LEMON BUTTER SAUCE.	FULL \$110, HALF \$58
 ROASTED TURKEY BREAST	ROASTED TURKEY BREAST SERVED WITH AN HERB INFUSED GRAVY.	FULL \$168, HALF \$90
CHICKEN & PENNE PESTO ALFREDO	GRILLED CHICKEN AND PENNE TOSSED IN PESTO ALFREDO SAUCE.	FULL \$120, HALF \$63
 CHICKEN PICCATA	LIGHTLY FRIED CHICKEN TOSSED IN LEMON, AND WHITE WINE CAPER SAUCE.	FULL \$110, HALF \$58



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 \$150, HALF \$78
 GRILLED SWORDFISH	GRILLED SWORDFISH WITH A CHILLED TOMATO SALSA.	FULL \$170, HALF \$88
 CHILEAN SEA BASS	A BOLD FLAVORED FISH, PAN SEARED WITH A TOMATO BASIL CHUTNEY.	FULL \$325, HALF \$183
 BROWN SUGAR GLAZED SALMON	BROWN SUGAR AND THYME CARAMELIZED OVER SALMON.	FULL \$150, HALF \$78
STUFFED SCROD	WHITE FISH STUFFED WITH A RITZ CRACKER SEAFOOD STUFFING, TOPPED WITH RICH LOBSTER NEWBERG SAUCE.	FULL \$198, HALF \$100
STRIPED LOBSTER RAVIOLI	RAVIOLI STUFFED WITH LOBSTER MEAT & RICOTTA IN A PINK VODKA SAUCE.	FULL \$185, HALF \$93

VEGETARIAN ENTREES

VEGETABLE LASAGNA	LAYERS OF PASTA, FRESH VEGETABLES, RICOTTA CHEESE AND MARINARA SAUCE.	FULL \$120, HALF \$63
EGGPLANT PARMESAN	PAN FRIED AND LAYERED WITH MARINARA TOPPED WITH FRESH MOZZARELLA.	FULL \$110 HALF \$58
THREE CHEESE BAKED ZITI	THREE CHEESE BLEND MIXED WITH ZITI PASTA AND MARINARA SAUCE.	FULL \$80 HALF \$43
TRI-COLOR TORTELLINI & PESTO	CHEESE FILLED TORTELLINI IN A BASIL PESTO SAUCE.	FULL \$80 HALF \$43
BOWTIE PASTA IN A PINK VODKA SAUCE	OUR SIGNATURE RECIPE MADE WITH VARIETY OF CHEESES, TOMATO AND A SPLASH OF VODKA.	FULL \$93 HALF \$50
PENNE MARINARA	A CLASSIC PASTA DISH, SERVED WITH OUR HOMEMADE MARINARA SAUCE.	FULL \$80 HALF \$43
BAKED MACARONI AND CHEESE	A CREAMY WHITE CHEESE SAUCE MIXED WITH ELBOW MACARONI, TOPPED WITH SEASONED BREADCRUMBS, AND BAKED UNTIL GOLDEN BROWN.	FULL \$93 HALF \$50
 STUFFED PORTABELLA MUSHROOM	LARGE PORTABELLA MUSHROOM CAPS FILLED WITH SAUTÉED SPINACH, ONION, PEPPERS, AND GARLIC. TOPPED WITH MELTED MOZZARELLA AND A BALSAMIC GLAZE.	FULL \$115 HALF \$63
FARFALLE PRIMAVERA	BOWTIE PASTA WITH CHOPPED VEGETABLES, OLIVE OIL AND PARMESAN CHEESE.	FULL \$90 HALF \$48
FLORENTINE STUFFED SHELLS	JUMBO SHELLS, STUFFED WITH RICOTTA AND SPINACH, TOPPED WITH PINK VODKA SAUCE AND SHREDDED MOZZARELLA.	FULL \$105 HALF \$58



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

 GARDEN SALAD	CRISP MIXED GREENS, GRAPE TOMATOES, CUCUMBER AND SHREDDED CABBAGE WITH ITALIAN DRESSING.	FULL \$78, HALF \$45
CAESAR SALAD	CHOPPED ROMAINE LETTUCE, GRATED & SHAVED PARMESAN, AND CROUTONS SERVED WITH CAESAR DRESSING.	FULL \$78, HALF \$45
 MIXED GREEN SALAD	SPRING MIXED GREENS, CRAISINS, BLEU CHEESE CRUMBLES, SLICED ALMONDS WITH BALSAMIC VINAIGRETTE.	FULL \$80, HALF \$48
 COBB SALAD	CHOPPED ROMAINE LETTUCE, GRILLED CHICKEN, TOMATO, BACON, GORGONZOLA, AND HARD-BOILED EGG WITH BLEU CHEESE DRESSING.	FULL \$90, HALF \$48
 CAPRESE SALAD	SLICED MOZZARELLA CHEESE, VINE RIPENED TOMATOES AND FRESH BASIL WITH A BALSAMIC GLAZE.	FULL \$88, HALF \$50
 ANTIPASTO	GENOA SALAMI, HOT CAPICOLA, SOPPRESSATA, CHERRY TOMATOES, BANANA PEPPERS, FRESH MOZZARELLA AND PROVOLONE WITH BALSAMIC VINAIGRETTE OVER CHOPPED ROMAINE.	FULL \$123, HALF \$65
MACARONI SALAD	ELBOW PASTA AND DICED RED ONION TOSSED IN A CREAMY DRESSING.	FULL \$70 HALF \$38
 CREAMY COLE SLAW	SHREDDED CABBAGE AND CARROTS WITH A SWEET, SLAW DRESSING.	FULL \$70, HALF \$38
 RED BLISS POTATO SALAD	SEASONED RED BLISS POTATOES, DICED RED ONION AND PARSLEY TOSSED WITH MAYO.	FULL \$60, HALF \$33
 FRUIT SALAD	FRESH CUT SEASONAL FRUITS.	FULL \$110, HALF \$58
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 \$70, HALF \$38

HOT SIDES

 SAUTÉED VEGETABLES	ASSORTED, SEASONAL VEGETABLES SAUTÉED IN BUTTER, SALT, PEPPER AND GARLIC.	FULL \$83, HALF \$45
 ROASTED MAPLE BUTTERNUT SQUASH	BUTTERNUT SQUASH WITH BROWN SUGAR, BUTTER & VERMONT MAPLE SYRUP.	FULL \$83, HALF \$45
 CORN ON THE COB	BOILED AND LIGHTLY BUTTERED.	FULL \$70, HALF \$38












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 \$83, HALF \$45
	OLD FASHIONED BAKED BEANS	BAKED BEANS WITH A HINT OF BROWN SUGAR AND MOLASSES.	FULL \$50, HALF \$28
	GLAZED CARROTS	BABY CARROTS TOSSED IN BUTTER AND BROWN SUGAR GLAZE.	FULL \$73, HALF \$40
	MASHED SWEET POTATOES	SWEET POTATOES, MASHED AND WHIPPED WITH BROWN SUGAR, BUTTER AND MAPLE SYRUP.	FULL \$83, HALF \$45
	OVEN ROASTED RED BLISS POTATOES	RED BLISS POTATOES, TOSSED IN OIL AND ROASTED WITH SALT, PEPPER, PAPRIKA, ROSEMARY AND GARLIC.	FULL \$70, HALF \$38
	RED BLISS WHIPPED POTATOES	RED BLISS POTATOES, WHIPPED WITH GARLIC, CREAM, AND BUTTER.	FULL \$83, HALF \$45
	MASHED YUKON GOLD	YUKON POTATOES, MASHED WITH GARLIC, CREAM AND BUTTER.	FULL \$83, HALF \$45
	BAKED POTATO	OVEN ROASTED RUSSET POTATOES SERVED WITH SOUR CREAM AND BUTTER ON THE SIDE.	FULL \$60, HALF \$33
	PARMESAN ROASTED FINGERLING POTATOES	FINGERLING POTATOES, BAKED WITH SALT, PEPPER, GARLIC AND PARMESAN CHEESE.	FULL \$83, HALF \$48
	RICE PILAF	GARLIC & HERB RICE PILAF.	FULL \$50, HALF \$28
	WILD RICE FLORENTINE	SEASONED, BUTTERY WILD RICE WITH CHOPPED SPINACH.	FULL \$70, HALF \$38
	CRANBERRY BREAD STUFFING	A HEARTY BLEND OF HERBS, CRUMBLER BREADS, CHICKEN STOCK AND DRIED CRANBERRIES.	FULL \$93, HALF \$50

BREADS & SNACKS

FRESHLY BAKED DINNER ROLLS & BUTTER	\$5 PER DZ.	SLICED ITALIAN BREAD & BUTTER (~20 SLICES)	\$9 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

ASSORTED SODA & WATER	\$1.25 EACH	LEMONADE & ICED TEA	\$1.25 EACH
REGULAR & DECAFFEINATED COFFEE (MIN OF 18 CUPS)	\$1.95 CUP		



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 \$3 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 \$8 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) \$10 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) \$8 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, CRUMBLED FETA, SLICED TOMATO, AND MIXED GREENS WITH A BASIL AIOLI.
FRIED CHICKEN	LIGHTLY BATTERED FRIED CHICKEN, ROMAINE, SLICED TOMATO, PROVOLONE CHEESE, & 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) \$9 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) \$10 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.

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

CAPRESE

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

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 CRACKERS.

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 CRUMBLLED GOAT
CHEESE & GRILLED LEMON.

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

