

Offsile Galering Package

## DROP-OFF SERVICE \$35.00 PER PERSON

Includes paper and plastic ware, dinner rolls and butter, buffet equipment, delivery (limited area), & set-up.

#### **FULL SERVICE \$50.00 PER PERSON**

Includes Wait Staff, china, silverware, table linens & napkins, coffee, tea & spring water, 3 hours of service.

# ADDITIONAL CHOICES \$4 per person each.

30 person min on all orders. Gratuity is included with all pricing. Please add 6% Sales Tax to all pricing.



STARTERS. SALADS & SANDWICHES

CHOOSE 2

Garden Fresh Salad with Choice of Two Dressings

Classic Caesar Salad with Shaved Parmesan Cheese and Croutons

Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Craisins and Crumbled Goat Cheese, GF

Spinach Salad with Strawberry Balsamic Dressing, Fresh Strawberries, Mandarin Oranges, Almond Slices and Feta Cheese Crumbles, GF

Romaine Salad with Glazed Walnuts, Craisins, Crumbled Bleu Cheese and Creamy Poppy Seed Dressing, GF

Fresh Mozzarella, Tomato, Basil Caprese Salad, GF

Fresh Fruit Salad, GF

Assorted Danish

Pesto Pasta Salad with Roasted Red Peppers and Fresh Mozzarella

Tri Pepper Feta Cheese Pasta Salad

Vegetable Crudite, Fresh Pita and Roasted Red Pepper Hummus Domestic Cheese, Crackers and Grape Platter with Honey Mustard Dipping Sauce

Mini Filet Sandwiches with Horseradish Cream and Cheddar Cheese

Mini Pulled Pork Sandwiches with Caramelized Onions and Cheddar Cheese

Buffalo Chicken Kebobs with Bleu Cheese

French Toast

Spinach and Swiss Quiche

Mini Chicken Salad Croissant Sandwiches

Grilled Veggie Panini's with Feta and Lemon Mayo

Turkey Panini's with Sharp American, Baby Greens and Honey Mustard

Roast Beef Club Panini with Cheddar Cheese, Lettuce, Tomato, Mayo and Bacon

Chicken Caesar Wraps

Fresh Mozzarella with Tomato and Pepper Bruchetta Wraps

Grilled Chicken Sandwiches, Fresh Mozzarella, Roasted Red Peppers and Pesto Mayo





### POULTRY, BEEF & PORK

Chicken Strips in Wine Sauce

Chicken Parmigiana

Chicken Franchaise

Chicken Marsala with Fresh Mushrooms

Balsamic Herbed Chicken Breast with

Sundried Tomato Cream Sauce

Parmesan and Herb Encrusted Chicken with

Tomato Basil Cream Sauce

BBQ Chicken Halves, GF

Chicken Cordon Bleu

Stuffed Chicken Breast with Spinach,

Roasted Red Peppers and Ricotta Cheese

Stuffed Chicken Breast with Pear and Brie

with an Apricot Glaze

Herb Marinated and Roasted French Chicken

Breast with Balsamic Glaze, GF

Italian Meatballs

Sliced Porketta with a Garlic Dill Sauce

Sausage and Peppers, GF

Pulled Pork BBQ, GF

Roast Top Sirloin Burgundy Gravy, GF

BBQ Beef Brisket, GF

BBQ Baby Back Ribs

## PASTA, STARCHES & VEGETABLES

Penne Pasta with Vodka Marinara

Bow Tie Pasta with Roasted Red Pepper

Cream Sauce

Cavatelli with Broccoli Scampi

Rigatoni with Sausage Bolognese

Baked Macaroni and Cheese

Gnocchi with Tomato Alfredo, Spinach,

Artichoke Hearts and Roasted Red Peppers

Eggplant Rollatini

Grilled Veggie Lasagna with Ricotta and

Romano Cheeses

Roasted Redskin Potatoes, GF

Roasted Garlic Mashed Potato Towers, GF

Homefries with Peppers and Onions, GF

Scalloped Triple Cheese Potatoes

Pierogies with Sautéed Onions and Butter

Parmesan and Herb Risotto, GF

Fresh Broccoli Florets, GF

Fresh Carrots with Honey and Dill, GF

Italian Style Green Bean, GF

Fresh Squash and Zucchini Ratatouille with

Diced Tomatoes and Romano Cheese, GF







**ADDITIONAL ITEMS** 

\$5 PER PERSON AS SUBSTITUTE, \$8 PER PERSON AS ADD-ON

Sliced Beef Tenderloin with Demi Glace, GF Braised Short Rib with Cabernet Reduction, GF

Salmon with a Bourbon Sauce

Crabmeat Stuffed Orange Roughey Lump Crab Cakes with a Roasted Red

Pepper Remoulade