SALADS FOR ALL SEASONS:

Our display platters and salads are beautifully arranged with the intention of drawing attention and highlighting our delicious food.

**House Salad:**
Gourmet mixed greens topped with fresh cut tomatoes, peppers, red onion and cucumbers tossed in Italian vinaigrette  
Half $25 (10-15 people) Full $45 (20-25 people)

**Caesar Salad:**
Crisp Romaine tossed with homemade garlic croutons, aged parmesan and Caesar dressing  
Half $32 (10-15 people) Full $65 (20-25 people)

**Autumn Salad:**
Gourmet mixed greens tossed with our homemade Maple vinaigrette and topped with Feta cheese, dried cranberries and walnuts  
Half $27 (10-15 people) Full $55 (20-25 people)

**Spinach Salad:**
Baby spinach topped with crumbled bacon, roasted red peppers, mushrooms and mozzarella cheese drizzled with Balsamic dressing  
Half $30 (10-15 people) Full $60 (20-25 people)
Eye Catching Displays:

**Cheese Display:**
Assorted imported and domestic cubed cheese arranged around gourmet crackers
Half $90 (25-30 people) Full $175 (50-60 people)

**Fruit Display:**
Beautifully arranged pineapple, cantaloupe, strawberries, honey dew and grapes
Half $60 (12-18 people) Full $125 (25-35 people)

**Grilled Vegetable Display:**
An assortment of thinly sliced and grilled vegetables including: roasted red peppers, squash, zucchini, onions and portabella mushrooms
Half $30 (15-20 people) Full $60 (30-35 people)

**Raw Assorted Vegetables with Dip:**
Assorted matchstick cut vegetables served with a creamy ranch dip
Half $25 (10-15 people) Full $50 (20-25 people)

**Caprese Display:**
Sliced, Vine-Ripened tomatoes, fresh basil and whole milk mozzarella layered and drizzled with a sweet balsamic glaze
Half $40 (15-20 people) Full $75 (30-40 people)

**Poached Asparagus Display:**
Tender asparagus spears lightly blanched then chilled and served with curry aioli
Half $60 (20-30 people) Full $120 (40-50 people)

**Sliced Beef Tenderloin:**
Premium Beef Tenderloin encrusted with herbs, cooked medium rare, chilled and ornately sliced and served with sweet horseradish cream
Half $90 (10-15 people) Full $185 (20-30 people)

**Brie en Crute:**
Creamy Brie wrapped in buttery puff pastry, baked to perfection and topped with warm, sweet raspberry preserves and sliced almonds
Half $30 (15 people) Full $65 (30 people)

**Hummus and Pitas:**
Freshly ground garbanzo and canella beans blended with olive oil, garlic and fresh squeezed lemon juice served with whole wheat and white pitas
Half $18 (15 people) Full $35 (30 people)
Priced By the Piece

Shrimp Cocktail:
Jumbo Vietnamese shrimp perfectly poached and served with cocktail sauce
$16.95 (per dozen)*

Asian Vegetable Spring Rolls:
Stuffed with English cucumber, julienned red peppers, mango, and carrots with a sweet chili dipping sauce
$23.95 (per dozen)*

Endive Display:
Crisp Belgian endive accompanied with a mini creamy pistachio cheese ball
$21.95 (per dozen)*

Chicken Wings:
Baked not fried and tossed with medium hot sauce
$13.95 (per dozen)*

Cocktail Meatballs:
Cocktail sized meatballs with our homemade sweet and sour sauce
$10.95 (per dozen)*
Chef Attended Stations:

Give your party an intimate touch, by adding a Chef Attended Station. Our chefs will sauté, scoop, carve and entertain your guests with their culinary talents.

**Beef Tenderloin Carving Station:**
Premium Beef Tenderloin encrusted with herbs, cooked medium rare, sliced to order with homemade Demi-glace
$225 (20-25 people)

**Omelette Station:**
Omelettes made to order with your choice or ten to fifteen add-ins served with a bagel or sliced tomato
$7.95 per person (minimum 30 people)

**Honey Roasted Spiral Sliced Ham Carving Station:**
Sweet ham glazed with honey and Dijon mustard sliced to order
$105 (35 people)

**Prime Rib Carving Station:**
Rib Eye studded with fresh garlic, rosemary and cracked pepper. Oven roasted to medium rare and served with warm au jus and horseradish cream sauce
$225 (20-25 people)

**Pasta Station:**
Your choice of pasta: penne, tortellini, ziti, rigatoni; Topped with your choice of Marinara or Cream Sauce and your choice of add-ins:
vegetables, meats and cheeses
$7.95 per person (minimum 30 people)

**Sundae Station:**
Choose between a variety of ice creams and toppings and our chefs will put together “your” perfect Sundae
$5.95 per person (minimum 30 people)

On-the-Go Options:

Our boxed breakfasts and lunches are ideal for meetings, outdoor events and training seminars because they are quick, convenient and taste great.

**Breakfast:**

**The Intern Breakfast:**
Cereal served with a carton of milk and a piece of fresh fruit
$5.95 (minimum 20 people)

**The Supervisor Breakfast:**
Fresh Fruit cup served with a cup of oatmeal and brown sugar
$6.95 (minimum 20 people)

**The Director Breakfast:**
Bagel, egg and cheese on a bagel, served with jelly and butter
$6.95 (minimum 20 people)

**The Executive Breakfast:**
Sliced lox with lettuce, tomato and onion served on a bagel with a side of cream cheese
$7.95 (minimum 20 people)

**Lunch:**

**The Intern Lunch:**
A large, flakey croissant stuffed with homemade all-white meat, albacore tuna salad or chicken salad. Served with macaroni or potato salad and a cookie
$7.45 (minimum 20 people)
The Director Lunch:
Large Kaiser Roll filled with ham or turkey, cheese, crisp lettuce, sliced tomato and mayonnaise. Served with cole slaw and a cookie.
$7.45 (minimum 20 people)

The Executive Lunch:
Your choice of a chicken pesto, turkey ruben, roast beef and provolone or ham and cheese panni served with macaroni or potato salad and a cookie.
$8.95 (minimum 20 people)

Miniature Palate Pleasers

Please everyone’s palate at your party with our selection of miniature palate pleasers. They are perfect for a passed Hor’ Dourve cocktail party or can be set out to amuse your guest while they await their lunch or dinner.

Party Package Options:

Plush Party Package: Choose six $16.95 per person (minimum 55 people)

Luxury Party Package: Choose eight $19.95 per person (minimum 55 people)

Ultimate Party Package: Choose ten $22.95 per person (minimum 100 people)

Exclusive Party Package: Choose twelve $25.95 per person (minimum 100 people)

Choices:

Sashimi and Sushi Platters: beautifully displayed fresh sushi and sashimi served with wasabi, pickled ginger and soy sauce
Fried Wontons; stuffed with sweet Maryland crabmeat and served with Wasabi Crème Fraîche

Tuna Tar Tar; Chopped yellowtail tuna served on a crisp plantain chip

Mini Crab Cakes; served with remoulade sauce

Caribbean Shrimp Crunchers; Ginger, Shrimp, Kafir Lime and scallions, breaded and fried to perfection served with sweet chili sauce

Ceviche; ask about our seasonal ceviches

Curried Jumbo Shrimp or Chicken; on sea shell skewers and served with Mango chutney

Chicken Tikka Masala; Indian spiced chicken served with a spicy tomato dipping sauce

Chicken or Beef Sate; fire grilled then served cold with three dipping sauces

Chicken Lollipop; exactly what it sounds like served with sweet or hot BBQ sauce

Bacon and Eggs; a unique twist on an American favorite, center cut bacon wrapped around a crostini baked to perfection and topped with Tamago

Ham Croquettes; served with a tangy Guava dip

Mini Beef Wellingtons; served with Horseradish cream

Mini Rubens; toasted Rye bread, topped with sweet and tangy Russian dressing, sauerkraut melted together with Swiss cheese

Pesto and Italian Cheese Beggars Purse; A blend of cheese, fresh pesto and herbs encased in phyllo dough

Potato Pancakes; Fried and served with homemade apple sauce or garlic chive crème fraîche

Asian Vegetable Spring Rolls; Stuffed with English cucumber, julienned red peppers, mango, and carrots
Cold Gazpacho Shooters; Served straight up in mini espresso cups

Cherry Almond Crisp; Sweet cherries baked in mini phyllo shells and topped with fresh whip cream and crushed almonds

Mini Brownie Bites; Served with Raspberry sauce, Caramel sauce or Chocolate Ganache

Chocolate Fountain; Milk, White or Dark chocolate: Surrounded by assorted fresh and dried fruits, pound cake, pretzels and marshmallows