



CHiT

CHaT

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CREATIVE CATERERS

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# Morning grind... off your mind

6 GUEST MINIMUM PER ORDER.

## BREAKFAST OPTIONS

### Griddle Breakfast Buffet

Choice of french toast or pancakes, bacon or sausage. Warm syrup served on the side.

### Greek Yogurt & Granola Breakfast Bar

A refreshing bowl of granola, honey, regular or low fat Greek yogurt & berries.

### Fresh New York Bagels

Served with traditional Philadelphia Cream Cheese or Butter.

### Baked Morning Classics

A classic display of our freshly baked muffins, bagels, croissants & danishes. Served w/butter, Philadelphia cream cheese & preserves.

### Hot Cereal On The Go

Oatmeal or cream of wheat served with brown sugar, fresh strawberries & honey.

### Pan Challah Cinnamon French Toast

Served with warm syrup & butter.

### Fresh Fruit

Assortment of sliced seasonal fruit & berries.

- Bacon, egg & American cheese.
- Egg whites, jalapeños, sausage & onions.

- Ham, egg & Swiss cheese.
- Turkey bacon, egg & cheddar cheese.

- Ham, egg, cheddar cheese, peppers & onions.

## WRAPS

## SANDWICHES

### Egg & Cheese Panini

Fried egg, American cheese & sliced red onions on pressed ciabatta bread.

### Prosciutto Toast

Grilled prosciutto, fried egg & mozzarella cheese on pressed ciabatta bread.

### Hot Off The Press

Sausage, fried egg, hash browns & mozzarella cheese on a pressed hard roll

### Santorini Press

Egg whites, Haloumi cheese, fresh oregano & diced tomatoes on pressed olive bread.

- Premium Applewood- Smoked Bacon (3 slices per person)
- Pork Sausage (1 link per person)
- Turkey Sausage (1 link per person)

- Turkey Bacon (3 slices per person)
- Corn Beef Hash
- Chorizo
- Hash Browns

- Cheddar Grits
- Scrambled Eggs
- Crispy Tostones

## SIDE OPTIONS

## BEVERAGE SERVICE

### Freshly Squeezed & All Natural Juices:

Orange Juice • Grapefruit Juice  
Apple Juice • Cranberry Juice

### Hot Dark Chocolate

### Signature Roast

### Dark Note Coffee

Box serves 8-10

### Assortment of Herbal Teas

Regular/Decaf

### Assortment Beverage Package

- Bottle Spring Water
- Canned Soda
- Snapple Ice Tea

### Creative Caterers

### Breakfast Buffet

- Scrambled eggs w/2 side choices: Bacon, turkey bacon or sausage.
- French toast served w/warm maple syrup.
- Baked Morning Classics.
- Fresh fruit & coffee.

## SPECIALTY PACKAGES

### We'll Rise, You Shine

A healthy combination of our Greek Yogurt & Granola, our Baked Morning Classics & assorted herbal tea.

### A Morning Feast

An assortment of our Breakfast Wraps, Specialty Wraps & Breakfast Sandwiches, Fresh Fruit, Orange juice & Coffee.

## PLATTERS

### Breakfast Risotto

Rice, sautéed onions, sausage, roasted red peppers, Asiago cheese, scrambled eggs & Portobello mushrooms.

### Pasta Mama

Organic whole wheat pasta tossed w/sautéed mushrooms, red onions, prosciutto, provolone cheese & scrambled eggs. Topped w/grated Parmesan cheese.

### Meat Lovers

Shredded hash browns blended with mushrooms, peppers, onions, tomatoes, ham, bacon & sausage. Smothered in a blend of melted cheeses & topped w/scrambled eggs.

### Mediterranean Scramble

Scrambled eggs, fresh spinach, artichokes, roasted red peppers & Feta cheese.

### Spanish Scrambled

Scrambled eggs, chorizo, tomatoes, caramelized onions, scallions & melted Monterey Jack cheese.

### Short Rib Hash & Eggs

Slowly braised angus short rib, Yukon gold potatoes, caramelized onions, peppers & mushrooms. Topped with eggs.

*\*Items in gold are GLUTEN FREE*

Its always greener on the other side...  
...with a tossed bowl that satisfies

## SPECIALTY SALADS

### CHiT CHaT

Mixed greens, diced tomatoes, red onions, Feta cheese, mango & strawberries. Tossed in raspberry vinaigrette.

### Poncho

Mixed field greens, fresh corn, black beans, cheddar cheese, avocado, tortilla strips & tomatoes. Tossed in Chipotle dressing.

### Caesar

Crisp romaine lettuce & croutons. Tossed in our house made caesar dressing and topped with Parmesan cheese. (Also available with kale)

### Asian

Mixed field greens, sesame seeds, wonton strips & almonds. Tossed in our sesame ginger dressing.

### Ensalada Churrasco

Baby greens, avocados & Asiago cheese. Tossed in chimichurri vinaigrette and topped with crispy yucca sticks.

### Italian

Mixed field greens, prosciutto, roasted red peppers, fresh mozzarella & Portobello mushrooms. Tossed in our house vinaigrette.

### The Maui

Assorted mixed greens, avocado, mango, grape tomatoes, red onions, cucumber & walnuts. Tossed in a sesame ginger dressing.

### Tossed

Mixed greens, romaine lettuce, tomatoes, cucumbers, peppers & onions. Served with a dressing of your choice.

### Green & Citrus

Baby Arugula, kale, spinach, assortment of blood oranges, rainier cherries, ripe figs & goat cheese. Tossed in citrus vinaigrette.

### Greek

Chopped romaine lettuce, tomatoes, cucumbers, red onions, Kalamata olives, imported Feta cheese & scallions. Tossed in our Greek vinaigrette and served with char-grilled pita.

### Spring

Fresh spinach, candied pecans, mozzarella cheese & fresh strawberries. Tossed in our raspberry vinaigrette.

### Cobb

Chopped romaine lettuce, diced avocado, tomatoes, hard boiled egg, bacon & crumbled bleu cheese. Tossed in our blue cheese dressing.

### Seafood Cobb

Chilled jumbo shrimp, crab meat, Hass avocado, sautéed asparagus, crisp romaine hearts & roasted peppers. Tossed in citrus dressing.

### Rainbow Chopped

Crisp romaine hearts, shredded red cabbage, diced apples, diced mangos, chopped pecans, chopped walnuts & crumbled blue cheese. Tossed in a red wine- honey vinaigrette.

### Mediterranean Chopped

Cucumbers, Feta cheese, capers, tomatoes, olives, roasted red peppers, onions, chick peas, fresh basil & Croutons tossed in our balsamic vinaigrette & sprinkled with Parmesan cheese.

### Caprese

Fresh buffalo mozzarella, Roma tomatoes, prosciutto, Kalamata olives & fresh basil tossed in olive oil & balsamic vinegar.

### Tri-Colore

A mix of endive, radicchio & Arugula. Tossed in lemon vinaigrette.

### Toasted Wheat Berry Salad

Wheat berry tossed with apples, dried cranberries, raisins & a honey-citrus vinaigrette

### Quinoa

Quinoa with peppers & onions in a citrus dressing.

### Mandarin

A mixture of mandarin oranges, shaved fennel, red onions & beets tossed in a tangy vinaigrette.

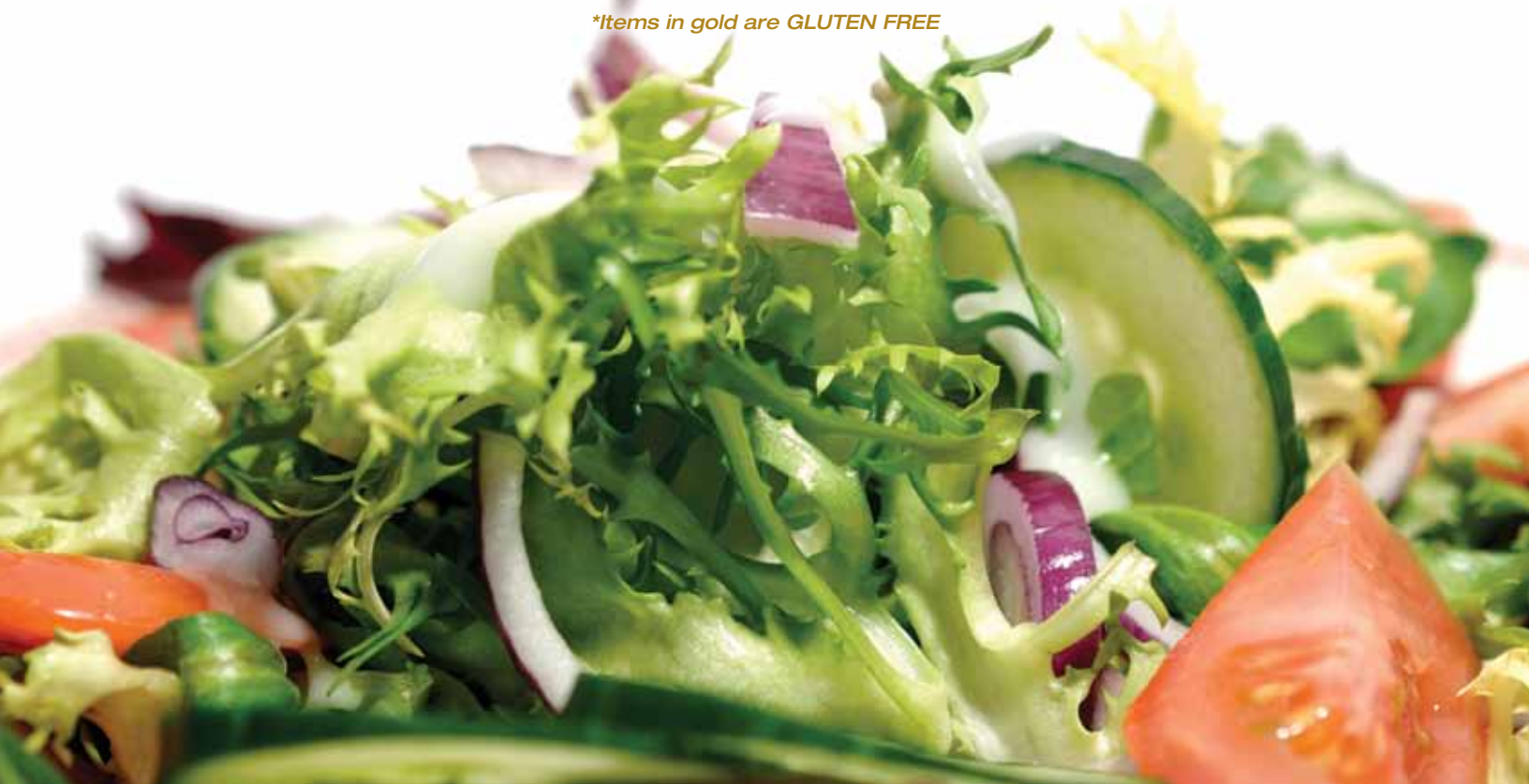
### Roasted Corn & Edamame

Toasted salted edamame, roasted corn, diced red onions, red peppers, cilantro & fresh ginger tossed in lemon-lime vinaigrette.

### ADD

CHICKEN • STEAK  
SHRIMP • SALMON

*\*Items in gold are GLUTEN FREE*





## PASTA SALAD

### **Whole Wheat**

Fresh mozzarella, tomatoes & cherry tomato vinaigrette.

### **Penne**

Roasted tomato vinaigrette, spinach & Pecorino Romano cheese.

### **Tri-Color Fusili**

Radicchio, Parmesan cheese, bacon & oregano.

### **Cavattapi Latino**

Chorizo, Asiago & fresh Cilantro

### **Orichette**

Sun dried tomato pesto, pine nuts, provolone cheese & Kalamata black olives

### **Lo Mein**

Sesame peanut lo mein, red peppers, scallions & bean sprouts.

### **Vermicelli**

Asian noodles, fresh mint, cilantro, tomatoes, avocados & Thai chili vinaigrette.

### **Farfalle**

Broccoli, cannellini beans & sweet garlic.

### **Citrus Bow Tie**

Mandarin oranges, pineapple & fresh dill.

### **Greek Orzo**

Orzo, Feta, spinach & black olives.

### **Garden**

Herbed garden vegetable & Penne salad.

### **Oriental**

Pasta, snow peas, red peppers & carrots.

### **Wild Rice**

Wild rice salad, cranberries & almonds.

*\*Items in gold are GLUTEN FREE*

# Forget the morning stress... ...with a fresh press

## SPECIALTY SANDWICHES

Pick any combination of sandwiches for your platter

### Club Sandwich

Roast turkey, Virginia ham, lettuce, tomato, bacon, honey mustard & provolone cheese.

### The Virginian

Thin sliced Virginia ham, golden delicious apples, red leaf, honey dijon & Fontina cheese.

### A & C Panini

Chorizo, sun-dried tomato pesto & Asiago cheese.

### Caprese

Grilled marinated chicken, roasted red peppers, Portobello mushrooms & mozzarella cheese.

### Focaccia

Grilled chicken, fresh sautéed spinach, roasted tomatoes & mozzarella cheese.

### Sicilian Steak Sandwich

Grilled petit filet mignon, sautéed spinach, Portobello mushrooms, balsamic glaze & mozzarella cheese.

### Roast Turkey

### Avocado Sandwich

Roast fresh turkey, Hass avocado, smoked apple wood bacon, onion relish, olive oil & Monterey jack cheese.

### Reuben

Your choice of pastrami or corned beef, sauerkraut, Russian dressing & Swiss cheese.

### Proto

Prosciutto, spinach & mozzarella cheese

### Freshly Baked Bread Choices

Ciabatta Bread • Brick Oven Olive Bread Focaccia Bread • Multi grain Bread • Brick Oven Whole Wheat Bread.

## PLAIN JANES

Build your own! Pick any combination of sandwiches for your platter

### Meat

Roast Turkey • Tuna Salad  
Roast Beef • Chicken Salad  
Roast Virginia Ham

### Cheese

American • Swiss • Cheddar  
Provolone • Mozzarella  
Monterey Jack

### Freshly Baked

Rye Bread • White Bread  
Kaiser Roll • Multi grain Bread  
Whole Wheat Bread

## WRAPPING IT UP

Build your own! Pick any combination of sandwiches for your platter

### Chicken Louis

Grilled sliced chicken breast, iceberg lettuce, jalapeños, bell peppers, Pico de Gallo, avocado, cilantro, homemade BBQ sauce & Gorgonzola cheese.

### Jamaican Jerk

Pulled BBQ jerk chicken, pineapple salsa & fried plantains.

### Greek

Grilled marinated chicken, red onions, tomatoes, peppers, cucumbers, crisp romaine lettuce, Greek vinaigrette & Feta cheese.

### Traditional

Organic brown rice, black beans, lettuce, rancho Chipotle sauce, onion & cheese.

### Pesto

Grilled marinated chicken, roasted red peppers, Portobello mushrooms, tri-color lettuce & creamy pesto sauce.

### Veggie

Portobello mushrooms, roasted red peppers, red onions, roasted tomatoes, red pepper basil sauce & fresh mozzarella.

### Asian Salmon

Julienne carrots, Roma tomatoes, crisp sprouts, roasted salmon & ginger dressing

### Autumn Harvest Turkey

Roast fresh turkey, apples, raisins, almonds & cranberry mayonnaise.

### Hummus & Feta

House made fresh hummus, roasted red peppers, char-grilled chicken & Feta cheese.

### California Chicken

Grilled diced chicken, sprouts, tomatoes & guacamole.

**Wrap Choice:** Flour Tortilla Wrap • Whole Wheat Tortilla Wrap





# Nothing square about our... ...lunch boxes

### ONE

Choice of half a sandwich,  
homemade chips & a  
cookie.

### TWO

Choice of half a sandwich,  
homemade chips, soup & a  
cookie.

### THREE

Choice of half a sandwich,  
homemade chips, soup,  
fruit salad & a cookie.

### FOUR

Choice of half a sandwich,  
homemade chips, soup,  
fruit salad, cookie &  
beverage.

#### Soup Choices:

Chicken Noodle - Matzo Ball - Onion - Soup of the Day

#### Beverage Choices:

Canned Soda - Snapple Ice Tea- Bottled Water

## Corporate lunch option

### ONE

Specialty Salad  
Specialty Sandwich Platter  
Home Made Cookies  
Drinks

### TWO

Specialty Salad  
Specialty Sandwich Platter  
Fresh Fruit  
Drinks

### THREE

Specialty Salad  
Specialty Sandwich Platter  
Fresh Fruit  
Home Made Cookies  
Drinks

# Mixing it up... assorted platters...

## Tuscan Vegetable

Array of grilled zucchini, summer squash, peppers, eggplant, Portobello mushrooms, asparagus, marinated artichokes & roasted tomatoes. Served with fresh marinated mozzarella, aged provolone, Tuscan white bean dip & focaccia dippers.

## Spanish Tapas

Garlic rosemary shrimp, chorizo, Manchego cheese, white bean and artichoke dip, cured olives and roasted peppers with crostini.

## Mezze

A beautiful arrangement of Feta cheese, grilled cumin spiced zucchini, lemon brined green and black olives & mini falafels with a trio of dips including Armenian red pepper & Feta, hummus & lemon tahini. Served with toasted pita chips.

## From Sharp to Mellow!

### ...Fruit and Cheese

A colorful assorted selection of fresh fruit & cheese.

## Mediterranean Dipping

An assortment of Israeli couscous, hummus, babaganush & grilled chicken. Served w/toasted flat bread for dipping.

## Pinchos Latinos

Mojito chicken, beef chimichurri & chile-garlic grilled shrimp skewers. Served with garlic chimichurri sauce.

## Grilled Mediterranean Kebobs

Marinated chicken, beef, pork & shrimp skewers with onions and peppers. Served w/Greek minted lemon yogurt.

## APPETIZERS

### Mini Lump Crab Cakes

Seared jumbo lump crab meat mixed with diced peppers, fresh seasoning herbs & diced sweet brioche bread.

### Empanadas

Argentinian meat filling with spiced chopped meat, black beans, caramelized onions & South American spices. Served with salsa and sour cream.

### Crispy Plantains & Tostones

Served with fresh house made guacamole.

### Pad Thai Chicken Egg Rolls

Sweet chili sauce tossed with shredded chicken, rice noodles & caramelized onions. Peanut sauce on the side.

### Chipotle Grilled Shrimp Tacos

Grilled shrimp seasoned in Chipotle lime juice and olive oil. Served with soft corn tortillas & Pico de Gallo.

### Sweet Chicken Bacon Bites

Bacon wrapped chicken bites coated with brown sugar.

### Buffalo Chicken Egg Rolls

Buffalo chicken crispers, smoked bacon & cheddar cheese. Blue cheese served on the side.

### Cheese Steak Dumplings

Angus rib-eye, provolone & onions.

### Ginger Chicken Satay With Peanut Sauce

Grilled marinated ginger lemon grass chicken skewers. Peanut sauce served on the side.

### Cheese Quesadillas

Grilled flour tortilla with melted jack cheese, onions & jalapeño peppers. Served with salsa and sour cream.

### White Bean Hummus

Served with warm flat breads

### Braised Short Rib Tacos

Slowly braised boneless short rib rolled in soft corn tortillas. Served with a cherry tomato relish.

### Chips & Salsa

Mexican styled salsa served with crispy corn tortilla chips.

### Greek Spinach Pie

Individual crispy phyllo dough pockets stuffed with fresh spinach, caramelized onions, imported Feta cheese & herbs.

### Buffalo Wings

Served w/celery sticks & bleu cheese dressing.

### Fried Calamari

Served with Marinara sauce & lemon wedges.

### Acapulco Grilled Shrimp

Served with tomato and Feta relish

### Hamburger Sliders

The only thing that can beat a big juicy hamburger is a tiny juicy hamburger!

### Mini Lamb Souvlakis

Tender grilled lamb served on mini pita bread. Topped with a Greek yogurt & fresh mint spread.

*\*Items in gold are GLUTEN FREE*





## Entrees... a worldly taste!

### ASIAN

#### **Ginger & Wasabi Crusted Salmon**

Served in a Sake-Lemongrass cream sauce.

#### **Negamaki**

(24 hour notice) Panko crusted beef or chicken rolled with seaweed and julienne vegetables baked until crispy. Topped with Teriyaki glaze.

**CHICKEN • BEEF**

#### **Asian Roasted Salmon Filet**

Topped with a sesame-ginger-peppercorn glaze.

#### **Seared Scallops**

Tossed with sautéed Shitake mushrooms & snap peas.

#### **Thai Grilled Snapper**

Topped with coconut curry sauce.

#### **Thai Chicken Gai Yang**

Char-grilled boneless half chicken served in a citrus soy sauce & Thai sweet chili.

#### **Chicken Lo Mein**

Wheat flour noodles tossed with mixed Asian vegetables, sautéed chicken bites, Teriyaki glaze & soy sauce. (Vegetable Lo Mein is also available as vegetarian option)

#### **Black & White Tuna**

Encrusted with a mix of black and white sesame seeds. Topped with Wasabi lime glaze.

#### **Korean Steak Tacos**

Served with ginger scallion sauce, Kim Chee slaw & jasmine rice. Soft corn tortillas on the side to wrap it all up.

#### **Japanese Stuffed Chicken**

Boneless chicken breast rolled with julienne vegetables & seaweed. Crusted with Panko bread crumbs and topped with Teriyaki glaze.

#### **Tofu (Vegetarian Option)**

Seared extra firm organic tofu tossed with stir fry Asian vegetables.

#### **Sesame Crusted Chicken**

Served in a ginger - Teriyaki glaze

### INDIAN

#### **Tandoori Roasted Chicken**

Authentic Indian style roasted quartered chicken.

#### **Bombay Shrimp**

Jumbo shrimp sautéed with chopped onions, mushrooms & bell peppers tossed with curry, mustard seeds, olive oil & cinnamon.

#### **Thai Salmon**

Topped with a Thai curry sauce

#### **Chicken Tikka Masala**

Slowly braised chicken served in a creamy tomato sauce.

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## ITALIAN

### Lemony Chicken Saltimboca

Sautéed chicken wrapped with fresh sage & thin sliced prosciutto. Topped with a lemon & mushroom sauce.

### Cavatappi Pasta with Chicken & Pancetta

Tossed with sautéed chicken bites, crispy Pancetta & mushrooms. Served in a roasted garlic & extra virgin olive oil sauce.

### Portobello Stuffed Ravioli's With Sherry Cream Sauce & Chicken Bites

Jumbo ravioli's stuffed with Portobello mushrooms & blended cheese. Served with sautéed chicken & tossed in a sherry & fresh basil cream sauce.

### Shrimp & Broccoli Rabe Pasta

Sautéed shrimp tossed with broccoli Rabe, roasted tomatoes, artichokes & Penne. Topped with Romano cheese

### Grilled Salmon Bruschetta

Topped with a Bruschetta mix of Roma tomatoes, diced red onions, fresh basil, balsamic vinegar, extra virgin olive oil & fresh mozzarella

### Broiled Stuffed Filet of Sole Florentine

Rolled with fresh spinach, caramelized onions, Feta cheese & a touch of dill.

### Filet of Sole Milanese with Baby Arugula

Pan seared with baby Arugula, plum tomatoes & roasted red peppers. Served over al dente angel hair pasta & tossed with olive oil & grated cheese.

### Orecchiette Pasta with Bolognese Sauce

Served with a house made fresh bolognese meat sauce. Topped with pecorino Romano cheese.

### Lobster Orecchiette Pasta

Pulled steamed lobster meat tossed with Spanish chorizo, sausage, sautéed Shiitake mushrooms, char-grilled asparagus & truffle oil.

### Fresh Seafood Pasta

Salmon, clams, mussels, shrimp & scallops. Served over linguine and tossed in a garlic-tomato & basil sauce.

### Fettuccini Alfredo

A classic Fettuccini tossed w/asparagus.

### Italian Styled Turkey Pasta

Pappardelle pasta tossed with turkey sausage, peppers & fresh garlic.

### Grilled Shrimp Pasta

Organic whole wheat pasta tossed with grilled shrimp, cherry tomatoes, capers & parsley.

### Roman Styled Chicken

Braised chicken tenders with peppers, onions, mushrooms, turkey sausage & Parmesan cheese. Served in fresh basil tomato sauce.

### Chicken Amore

Chicken cutlet Milanese topped w/our fresh made Bruschetta & balsamic glaze.

### Chicken Siciliano

Sautéed chicken breast blended with prosciutto & grape tomatoes. Topped with balsamic glaze.

### Shrimp & Scallops Pesto

A duo of sautéed shrimp and scallops. Tossed with mushrooms in our house made sun-dried tomato pesto.

### Baked Tilapia

With braised fennel & leeks

### The Italian Classics

Half Tray | Full Tray

Chicken Parmesan

Eggplant Parmesan

Shrimp Parmesan

Chicken Marsala

Steak Marsala

File of Sole Francaise

Chicken Francaise

Pappardelle Bolognese

Shrimp Piccata

Chicken Piccata

Meatballs

Penne Vodka

*\*Items in gold are GLUTEN FREE*





## MEDITERRANEAN

### **Mediterranean Chicken Breast**

Braised with artichokes, roasted red peppers, caramelized onions & Feta cheese. Served in a light lemon basil sauce.

### **Santorini Red Snapper**

Baked in a mixture of tomatoes, olives, capers, extra virgin olive oil & fresh Greek oregano.

### **Lemon Salmon**

With a lemon dill sauce.

### **Moussaka**

(24 hour notice) Layered eggplant with a spiced meat filling then topped with a creamy bechamel sauce.

### **Chicken Athena**

"Greek Bruschetta" a combination of chopped tomatoes, imported Feta cheese, fresh oregano & olive oil on top of marinated grilled chicken.

### **Pasta Griega (vegetarian)**

Ziti tossed with roasted tomatoes, broccoli, sweet peppers, artichokes, Kalamata olives, fresh basil, garlic & Parmesan cheese.

### **Chicken Apollo**

Braised chicken with artichokes, tomatoes and olives.

### **Lemon Half Boneless Chicken**

Marinated half chicken with lemon, olive oil & fresh herbs.

### **Braised Shrimp**

Braised jumbo shrimp with roasted tomatoes, artichokes, capers & olives. Served in a light tomato broth & topped with Feta cheese.

## AMERICAN

### **Potato Chip Crusted Salmon**

Fresh pan seared salmon incrustated with crispy potato chips.

### **Baked Chicken Framboise**

Boneless breast of chicken stuffed with fresh raspberries & Brie cheese. Lightly breaded & baked until golden brown.

### **Mom's Old Fashioned Stuffed Peppers**

(24 hour notice) Red & yellow bell peppers stuffed with a mixture blended ground beef, rice, caramelized onions, tomatoes & fresh spices. Topped with a roasted red pepper and raisin gravy. (Stuffing variations are possible)

### **Pecan Crusted Chicken**

Served in a tangy maple sauce.

### **Seared Coho Salmon**

Served with lemon segments, capers & fresh thyme.

### **Home Made Meatloaf**

Topped with melted American cheese, mushrooms & brown gravy.

### **Stuffed Filet of Sole**

Seasoned filet of sole stuffed with jumbo lump crab meat.

### **Crusted Floridian Grouper**

Coated with a fresh grated horseradish crust.

### **Philly Style Strip Steak**

Aged sliced sirloin topped with caramelized onions, sautéed peppers, mushrooms & melted provolone cheese.

### **Sliced N.Y. Strip Steak**

Topped with Gorgonzola butter.

### **Pan Fried Herbed Salmon**

Fresh salmon crusted with herbs and glazed with an oregano lemon sauce.

### **Stuffed Chicken Americano**

Baked chicken stuffed with bacon, cheddar cheese & broccoli. Smothered in cheddar cheese sauce.

### **Maryland Jumbo Lump Crab Cakes**

Served in a lemon aioli sauce.

### **Filet Mignon**

Served in a Cabernet wild mushroom reduction.

*\*Items in gold are GLUTEN FREE*

## LATIN

### Mojito Skirt Steak

Marinated with fresh Mojito sauce.

### Paella

Saffron rice mixed with salmon, mussels, shrimp, scallops, chicken & chorizo sausage.

### Arroz Con Pollo

A Spanish mixture of chicken & rice.

### Monterey Red Snapper

Baked in a mixture of tomatoes, jalapeños, onions & cilantro.

### Southwestern Chicken Breast

Baked with roasted red peppers, tomato salsa, grilled red onions & black olives. Topped with cheddar and Asiago cheese & served in ancho lime cilantro cream.

### Poached Snapper Ceviche

Poached in fresh lime juice, jalapeños & Cilantro.

### Lobster Mac & Cheese with Grilled Chorizo

Creamy house made macaroni and cheese tossed with fresh pulled steamed lobster meat & served with grilled Spanish chorizo.

### Cuban Roast Pork

Marinated in Cuban spices then roasted.

### Char Grilled Fajitas

Served with sautéed onions and peppers, cheddar cheese, rice, flour tortillas, a smoked jalapeño dipping sauce, Pico de Gallo, sour cream & guacamole. **CHICKEN • STEAK**

### Tex-Mex Chopped Steak with Loaded Mac & Cheese

Blended with onions, peppers & a touch of Chipotle. Served w/Creamy macaroni & cheese loaded w/chorizo, prosciutto & bacon served on the side.

### Torta Milanese

Grilled chicken, guacamole & house made salsa. Served on grilled semolina bread & topped with fresh mozzarella

### Carnitas

(24 hour notice) Smoked Mexican pulled pork served with warm corn tortillas, Spanish rice, refried beans, a roasted tomato salsa & spicy Pico de Gallo.

### Southwest Chicken with Cheese Salsa

Baked half chicken rubbed with cumin, chili & garlic. Served in a habanero cheese sauce.

### Acapulco Margarita Grouper

Marinated in tequila Margarita-lime marinade.

### Tortilla Crusted Chicken

Baked with a tortilla crust & served in a roasted tomato salsa.

## CARIBBEAN

### Calypto Roasted Salmon

Served in a coconut curry sauce with grilled pineapple

### Coconut Crusted Chicken

served with sweet chili sauce.

### Rum Soaked Chicken Pineapple & Sweet Pepper Kebabs

Doused in dark Myers rum & Caribbean spices put through a skewer w/fresh pineapple & sweet peppers.

### Jamaican Chicken Breast

Topped with mango salsa, roasted red peppers, onions & cilantro.

### Coconut Crusted Salmon

Served in sweet chili sauce.

*\*Items in gold are GLUTEN FREE*





## SIDES

### Mediterranean Sides

- Rice pilaf with toasted cubed pita
- Greek salad & Greek Fries.
- Toasted orzo
- Lemon dill rice pilaf
- Couscous with artichokes
- Feta cheese and sun dried tomatoes
- Artichokes with lemon dill sauce

### Caribbean Sides

- Tropical Sensation: fried sweet Plantains
- Grape tomatoes, cucumbers, Cilantro & mint.
- Sweet jasmine white rice
- Vegetable fried rice
- Creamy coconut rice

### Asian Sides

- Asian vegetables
- Organic jasmine white rice
- Sautéed julienne vegetables
- Organic brown rice
- Sautéed Chinese cabbage
- Rice noodles
- Toasted edamame
- Organic brown jasmine rice
- Baby bok choy
- Toasted white rice
- Sautéed edamame with tofu

### Spanish Sides

- Chipotle-lime roasted corn
- Pico de Gallo
- Spanish rice
- Saffron rice
- Refried beans
- **Tex-Mex couscous**
- Pico de Gallo
- Guacamole
- Avocado-citrus salad
- Soft corn tortillas
- Fried sweet plantains
- Yucca fries
- Tostones
- Rice & beans
- Mangu (Smashed plantains)
- Southern style succotash

### Italian Sides

- Creamy polenta
- Pasta
- Roasted potatoes with Pancetta
- Orzo Florentine
- Roasted Italian vegetables
- Ratatouille Provencal
- Broccoli aglio e olio
- Pancetta potato and leeks
- Red swiss chard w/caramelized onions

### American Sides

- Roasted potatoes
- French fries
- Baked potatoes
- Steak Fries
- Brown rice
- Yellow rice
- Grilled vegetables
- Mashed potatoes
- Truffled mashed potatoes
- Mashed sweet potatoes
- Creamed spinach
- Sautéed kale with garlic
- Chile and bacon

### Indian Sides

- Basmati rice
- Yellow Curry-Thai rice
- Red curry Thai rice

*\*Items in gold are GLUTEN FREE*

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# Flirt with dessert ... indulge in decadent sweet treats

## Go Big or Go Home

Classic regular sized cupcakes available in a variety of flavors including: Carrot, chocolate chip, coconut, peanut butter, hostess style, M & M, red velvet & Oreo.

## Candy Bowl

A bowl of delicious treats including Hershey's Kisses, mini Snickers, mini Kit-Kat bars, Reese's Peanut Butter Cups, Tootsie Rolls & mini Milky Ways.

## Munchies

Pop corn, Peanuts, Cracker Jacks & Pretzels.

## Fruit Skewer Basket

10 & Under | 10-20  
20-30 | 30-50

A beautiful arrangement of fresh fruit skewers served with a vanilla yogurt dip.

## Sweetest Tray

An assortment of house made brownies, cookies & gourmet sweet squares (lemon & raspberry). Garnished with fresh fruit.

## Chocolate Chips

Our delicious tray of homemade chocolate chip, oatmeal & white chocolate chip/Macadamia nut cookies.

## Anyway You Slice It

An assortment of delicious cake slices that ought to please the sweetest tooth.

## Small Bites

Miniature Cupcakes  
Red Velvet, Chocolate & Vanilla.

## Chocolate Covered Strawberries

Fresh strawberries smothered with decadent dark chocolate.

## A Crispy Treat

Sweet traditional rice crispy treats & chocolate covered rice crispy treats.

## Specialty Round Cakes

(12-14 people)

Red Velvet  
Big Fat Chocolate  
Carrot Cake  
Piña Colada

## Home Made Specialty Cakes

(16-18 people) 48 hour notice

Seven Layer Chocolate • Checkered Board Cake • German Chocolate  
Strawberry Short Cake • Caramel  
Tiramisu • Chocolate Mousse Mouse

## Specialty Pies (14 people)

Key lime Pie • Oreo Pie  
Peanut Butter Pie

## Fruit Pies

(10-12 people) 48 hour notice

Apple • Cherry • Blueberry

## Plain NY Cheesecake

10-12 people

## Strawberry Cheesecake

10-12 people

## SHEET CAKES

48 hour notice

Half Sheet | 50 people

Full Sheet | 100 people

Custom inscriptions available on request  
at an additional charge.

## MEDITERRANEAN DESSERTS

### Baklava

12 People | Galaktobureko

12 People | Kourabiethes

Per guest





# DELIVERY AREAS

*We will deliver to all areas within one hour distance.*

**5 Mile Radius**

- Hackensack
- Maywood
- Lodi
- Hasbrouck Heights
- Garfield
- Paramus
- Wood Ridge
- Teaneck
- Elmwood Park
- Clifton

**10 Mile Radius**

- Oradell
- Englewood
- Bogota
- Dumont
- River Edge
- Emerson
- Englewood
- Bergenfield
- Tenafly
- Lyndhurst
- Fort Lee
- Englewood Cliffs
- Paterson

**15 Mile Radius**

- Secaucus
- Hillsdale
- Haledon
- Demarest
- Westwood
- Harrington Park
- Cresskill
- Totowa
- Ridgewood
- Wayne
- Jersey City

**20 Mile Radius**

- Morristown
- Livingston
- Ramapo
- Ramsey
- Millburn
- Montclair
- West Orange
- Mahwah
- Union
- Oakland
- Maplewood

# CORPORATE DELIVERY FEES

- Weekday Delivery** (6 am - 5 pm )
- \$10 Delivery Fee Within 5 Mile Radius
  - \$15 Delivery Fee Within 10 Mile Radius
  - \$20 Delivery Fee Within 15 Mile Radius
  - \$30 Delivery Fee Within 20 Mile Radius

- Weeknight & Weekend Delivery**
- \$15
  - \$20
  - \$30
  - \$40

**Private events are subject to service and delivery fees**

**201-820-4033**