

I.L. Creations Catering Menu

Summer / Fall 2010

I.L. Creations offers full service catering for any type of function. From casual coffee breaks to executive dining services, we can customize our catering service to your requests. We look forward to the opportunity to serve your catering needs.

Ordering:

Contact our catering manager by email at catering@ilcreations.com and by calling 202-647-2262. Once we have received your order, a service invoice will be emailed within 24 hours.

Lead Time:

A 24-hour minimum is requested for all events and cancellations. For events exceeding 25 people, a longer lead time of 48-hours is preferred. We will do our best to accommodate last-minute orders, however; the menu will be subject to availability.



Payment & Terms:

We accept Visa, MasterCard, American Express, cash, purchase orders and Government Purchase Cards. Prices do not include sales tax and quoted for services during normal business hours 7:00 am to 3:30 pm. After-hours services may include additional charge. All purchase orders are net 30 days from final invoice date.

Cancellation Policy:

The customer will be billed for rentals equipment, service staff, flowers and linens if the order is cancelled in less than two (2) business day. Large orders with over 50 people require three (3) business days notice of cancellation.

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Breakfast Selections

All breakfast platters are served with fresh brewed coffee and an assortment of gourmet teas and fresh squeezed orange juice. 10 person minimum per selection.

■ Breakfast Platters

Continental

fresh baked Muffins & Danish with assorted Croissants including Chocolate & Almond
Served with Butter & Jam
\$6.00 per person

Bagel Platter

an assortment of New York style fresh baked Bagels including Sesame, Cinnamon, Plain, Everything, Onion, Blueberry & Whole Wheat. Served with an assortment of house made Cream Cheeses
\$6.50 per person

English Breakfast

from across the pond, fresh from the Bakers oven including Mini Scones. Served with assorted English Teas & Clotted Cream, Butter, Jam & Marmalade
\$8.00 per person

Italian Breakfast

a classic rustic, Italian breakfast dish with Wine soaked Italian Bread lined with Tomatoes, Provolone Cheese, Prosciutto, Basil, in a rich Custard slow cooked until golden brown. Served warm from a chafing dish
\$9.50 per person

French Breakfast

a Baker's assortment of Croissants including Plain, Chocolate & Almond. Served with a sweet Normandy Butter & Marmalade
\$9.00 per person

Middle Eastern Breakfast

fresh baked Lebanese Flatbread, Goat Cheese drizzled with Olive Oil, accompanied with Arabic Yogurt with Honey & Walnuts, Black and Green Olives
\$12.50 per person

Smoked Salmon Bagel Bar

an assortment of Mini Fresh Baked Bagels served with Smoked Norwegian Salmon garnished with Red Onions Capers, Vine Ripe Tomatoes, chopped Eggs & Cream Cheese
\$13.50 per person

Health Nut

individual fruit smoothies served from shot glasses with fresh seasonal berries
\$9.75 per person

Fresh Fruit Displays

Small	\$36.00
Medium	\$58.00
Large	\$75.00

■ Breakfast à la carte Prices per selection

Fruits & Yogurts

- Cubed Marinated Fruit **\$2.75**
- Whole Fruit **\$1.50**
- Individual Yogurt **\$2.00**
- Energy Bars **\$2.50**
- Yogurt Parfaits **\$3.00**

Pastries

- Donuts **\$1.25**
- Danish **\$1.75**
- Muffins **\$1.75**
- Apple Turnovers **\$2.00**
- Bagels **\$1.75**
- Mini Scones **\$1.75**
- Mini Croissants **\$2.00**

Coffee Selections

Coffee break menus are served with fresh brewed coffee and an assortment of gourmet teas. Accompanied with creamers, sugar and sweetener.

■ Coffee Break Packages

Mid Morning Break

an variety of Granola Bars, Chocolate Dipped Fruits, individual Berry Shooters. Served with Coffee, Tea, assorted Sodas & Bottled Water
\$7.00 per person

Sweetness Break

served with assorted freshly baked Chocolate Chip, Oatmeal, Raisin, Sugar, White Chocolate Cookies, Lemon Bars, Homemade Brownies & Spring Waters
\$7.00 per person

Snack Attack Break

assorted Cookies, Desert Bars, Popcorn, Pretzels & Veggie Chips. Served with Coffee, Tea, assorted Sodas & Bottled Water
\$8.95 per person

High Tea

assorted Tea sandwiches, Tea Breads, Mini Pastries accompanied with Tea service
\$9.95 per person

Mid-Afternoon Break

Fruit & Cheese display with Gourmet Crackers. Served with Coffee, Tea, assorted Sodas & Bottled Water
\$10.25 per person



■ Coffee à la carte

Brewed Coffee

a selection of fresh brewed gourmet coffees with an assortment of flavors including Hazelnut, French and Vanilla as well as a variety of individually wrapped Tea sensations. Served with creamers, Sugar, Honey, Lemon and Sweeteners.
\$1.25 per person

Coffee Snacks

- Cookies **\$1.25**
- Tea Cookies **\$1.50**
- Biscotti **\$2.00**
- Brownie **\$1.50**
- Blondie **\$1.50**
- Lemon Bar **\$2.00**
- Clif Bars **\$2.50**
- Granola Bars **\$1.50**
- Mini Pastries **\$2.75**
- Trail Mix **\$2.50**
- Mixed Nuts **\$2.50**
- Pretzels **\$1.25**
- Popcorn **\$1.25**

Beverage Selections

A selection of spring waters, jucies and sodas to accompany any event. Teas are brewed hot and fresh. Minimum order of 10 required per option.



■ Beverages

Bottled Jucies

an assortment of nectar jucies including Orange, Cranberry, Apple, & Grapefruit, served chilled
\$1.95 per bottle

Assorted Sodas

assorted Coke and Pepsi products including Coke Diet, Coke, Sprite, Diet Sprite, Pepsi, Diet Pepsi, Root Beer & many more
20oz Sodas: \$1.55 per person
10oz Sodas: \$1.00 per person

Bottled Water

biodegradable bottled spring waters served ice cold
\$1.75 per person

The High Tea

assorted Tea Sandwiches, Tea Breads, Mini Pastries accompanied with Tea Service
\$9.95 per person

Homemade Lemonade

freshly squeezed Lemons with just the right amount of sweetness serve cold over ice & Lemon wedges
\$4.50 per (6) guests

Fresh Brewed Ice Tea

fresh brewed Tea, Regular or Decaf. Served with ice & fresh cut Lemons
\$4.50 per (6) guest

Freshly Squeezed Orange Juice

freshly squeezed Orange Juice every morning. Served chilled by the pitcher
\$13.00 per (6) guest

Sandwich Selections

A selection of the finest deli meats, cheeses and vegetables served on an assortment of fresh baked breads, rolls and tortilla wraps with our house made dressings.

■ Sandwich Platters

Swiss Market Platter

make your own sandwich with assortment of Ham, Roast Beef, Turkey, Swiss Cheese, & Tuna Salad. Served with Kaiser Rolls, Lettuce & Tomatoes
\$8.50 per person

Sandwich Platter

Ham & Cheese, Roast Beef, Turkey, Chicken Salad, Tuna Salad & Grilled Vegetables on Artisan Breads
\$7.50 per person

Salad Solutions

Tuna Salad, Chicken Salad & Egg Salad Sandwiches on Kaiser Rolls
\$9.95 per person

Wrap Platter

Roast Beef, Ham & Cheese, Turkey & Grilled Vegetables
\$8.50 per person



Sandwich Selections



■ Boxed Lunches (basic / deluxe) Prices per person

A selection of our famous sandwiches in individual picnic baskets. Choose from our Basic box lunch which includes a sandwich, chips and beverage; or our Deluxe packaged boxed lunch consisting of a sandwich, chips, cookies and an individual salad or fruit and a 20oz beverage.

Grilled Vegetable Sandwich

grilled Vegetables topped with Balsamic Reduction, Lettuce & Tomatoes on Kaiser Roll
basic \$9.75 / deluxe 11.95

Fresh Mozzarella Tomato Sandwich

Buffalo Mozzarella, Jersey Tomatoes, Basil & Olive Tapenade on Ciabatta Bread
basic \$9.75 / deluxe 11.95

Roast Beef

Roast Beef & Brie Cheese with Lettuce & Tomatoes on Sourdough Bread
basic \$9.75 / deluxe 11.95

Deli Turkey

Turkey Breast, Lettuce & Tomatoes on Wheat Bread
basic \$9.75 / deluxe 11.95

Ham & Cheese

Ham & Swiss Cheese, Lettuce & Tomatoes on Marble Rye Bread
basic \$9.75 / deluxe 11.95

Grilled Chicken Breast

Grilled Chicken Breast with Mayonnaise, Lettuce & Tomatoes on Ciabatta Bread
basic \$10.75 / deluxe 12.95

Chicken Salad

Chicken, Celery, Tarragon & Mayonnaise, Lettuce & Tomatoes on an Kaiser Roll
basic \$9.75 / deluxe 11.95

Tuna Salad

Tuna, Celery, Onions & Mayonnaise, Lettuce & Tomatoes on a Croissant
basic \$9.75 / deluxe 11.95

Russian Reuben

thin sliced corned Beef, Swiss Cheese, Cole Slaw, 1000 Island dressing on Marble Rye Bread
basic \$10.75 / deluxe 12.95

Italian Hoagie

Cappicola, Genoa Salami, Provolone Cheese, Lettuce, Tomatoes & our house dressing on a Hoagie Roll
basic \$10.75 / deluxe 12.95

Pizza Selections

Our authentic Italian hand tossed pizzas on 18" crust smothered with our homemade zesty Tomato sauce and a selection of fresh vegetables and meats served hot and crispy fresh from the oven.



■ Pizza Menu Served on 18" crust, other sizes available.

Cheese Pizza

our fresh homemade pizza crust smothered with zesty pizza sauce & a four cheese blend of Mozzarella, Provolone, Parmesan & Asiago cheeses, baked to perfection
\$14.75

White Pizza

homemade pizza crust smothered with Basil Pesto & three Italian cheeses made to order
\$16.95

Pepperoni Pizza

hand tossed homemade pizza crust smothered with zesty pizza sauce topped with four cheese blend and spicy Pepperoni
\$16.95

Sausage Pizza

hand tossed pizza crust smothered with zesty pizza Sauce, topped with four cheese blend and fresh crumbled Italian Sausages
\$16.95

Vegetable Pizza

a healthy serving of garden fresh vegetables with a blend of four Italian cheeses and zesty Tomato Sauce on Whole Wheat pizza crust baked to perfection
\$16.95

Grilled Chicken Pizza

tender fresh boneless Grilled Chicken Breast sliced on a blend of Italian cheeses & a Zesty Tomato Sauce with a dusting of Italian herbs
\$17.95

Barbecue Chicken Pizza

fresh pulled Chicken tossed with housemade tangy Barbecue Sauce over a bed of four Italian cheeses with fresh Red Onions & Cilantro
\$17.95

Salad Selections

Salads are composed of only the freshest vegetables delivered daily and dressed to order.

■ Salad Platters

Grilled Chicken Caesar Salad

crisp Romaine Lettuce, Parmesan Cheese & Certified Organic Caesar dressing topped with marinated Grilled Chicken Breast & Croutons.

\$8.95 per person

Salad Nicoise

Grilled Tuna, Potatoes, Field Greens, Green Beans, Tomatoes, Roasted Peppers, Nicoise Olives, Boiled Eggs & Capers; topped with Provence Vinaigrette

\$9.75 per person

Lite Salad

mixed Greens topped with Jicama, Oranges, Sunflower Seeds, Dried Cranberries & Citrus Vinaigrette

\$7.95 per person

Greek Salad

crisp Romaine with Red Onions, Tomatoes, Kalamata Olives, Feta Cheese & Greek dressing

\$6.95 per person

■ Salad Options Prices per person

Additional Options

- Garden Salad **\$2.75**
- Potato Salad **\$2.75**
- Fruit Salad **\$3.50**
- Pasta Salad **\$2.75**
- Cucumber Salad **\$2.75**



Reception Selection

Our theme combination platters are designed to offer maximum variety. Minimum order of 25 required per option.

■ Reception Menu

The Southwestern

Lobster & Black Bean Empanadas,
Chicken Fajitas in a Tortilla Wrap,
Steak & Cheese Quesadillas,
Seven Layer Dip served with Blue
& Golden Tortillas Chips

\$28.00 per person

The Asian

Vegetable Pot Stickers,
Pork Shumai, Chicken Satay, Rice
Paper Shrimp Rolls, Snow Peas
& Soy Beans with Wasabi Dip on
Cubed Fruit display

\$29.00 per person

The Middle Eastern

Hummus & Baba Ghanoush
with Pita Chips, Lamb Kofta
Skewers, Stuffed Grape Leaves,
Spanikopita, Blue Cheese Dates
on Artisan Cheese display

\$31.00 per person

The Italian

Tomato Concassé with Basil
& Bean Relish with Tomato &
Mozzarella Skewers, Mascarpone
& Gorgonzola Mini Tarts, Scallops
wrapped in Prosciutto, Chicken
stuffed with Fontina & Sundried
Tomato stuffing

\$38.00 per person



Plated Lunch & Dinner Selection

Minimum order of 10 required per option.



■ Plated Lunch & Dinner Packages Prices per person

The Cristobal: \$32.00

Choice of one Entree per person

Tostones

crispy Green Plantain Fritters served with Black Bean Corn Relish, Mango Salsa, & Chipotle Mayo

Black Bean Chipotle Soup

fire roasted Tomatoes topped with Crumbled Cheese & Cilantro

Jocon Style Boneless Beef Short Ribs

Goat Cheese Arepas, Roasted Pepper Aioli, Black Beans, & Tangy Carrot Cabbage Slaw

or

Grilled Mahi Mahi

Jasmine Rice, Cucumber Salsa, Roasted Red Pepper & Avocado Salad

Tres Leches Cake

with Cinnamon & Bruleed Pineapple

The Hasan: \$31.00

Choice of one Entree per person

Meze Sampler

Hummus, Roasted Eggplant, Tabbouleh & Falafel with Whole Wheat Pita Bread.

Chick Pea, Tomato & Spinach Soup

Chicken Bastilla

Cous Cous, roasted Vegetables, Pistachios & Cinnamon-Coriander Spiced Chicken baked in crispy Phyllo & served with Cucumber Yogurt Sauce

or

Pan Roasted Salmon

with Basil Pesto, French Lentils, Rapini, & Sundried Tomato Saffron Nage

Flaky Apple, Cranberry & Walnut Strudell

served with Vanilla Ice cream

The Charles: \$37.00

Choice of one Entree per person

Maryland Blue Crab Croquettes

crispy Blue Crab Fritters with Old Bay & spicy Tomato dipping sauce

Fall Harvest Salad

Mesclun Greens tossed with dried Cranberry, Pecans, Roasted Butternut Squash, & aged Gouda Cheese. Amontillado Green Peppercorn dressing.

Roasted Pork Tenderloin

Juniper Scented Red Cabbage, Potato Celeriac Pancakes, Roasted Apple Jus, & Sour Cream Horseradish Sauce

or

Savory & Rosemary Roasted Chicken Breast

whipped Sweet Potatoes, Brussel Sprouts with Brown Butter & Garlic, Amontillado Chicken jus

Decadent Classic

Chocolate Cake

with Chocolate, Whipped Cream & topped with a Cherry

Plated Lunch & Dinner Selection

Minimum order of 10 required per option.

■ Plated Lunch & Dinner Packages Prices per person

The Alicia: \$42.00

Choice of one Entree per person

Tuna Tartar Nicoise

diced Raw Sushi Grade Tuna with Capers, Tomatoes, & Herbs de Provence served with Nicoise Olives, Pickled Green Beans, Miniature Potato Panckaes & Saffron Aioli

Mixed Greens

Sundried Tomato, Toasted Walnuts, Asiago Cheese & Balsamic Vinaigrette

Grilled Beef Tenderloin

Truffle Asiago Macaroni Gratin, sauteed Spinach & Red Wine Braised Shallots

or

Duck Two Ways

slow cooked Boneless Duck Leg Confit, & crispy Seared Duck Breast, Roasted Apple Cranberry Relish, Crispy Polenta Cakes, & sauteed Spinach with Gorgonzola Cheese

Vegetable Moussaka

thin layers of roasted Parsnips, Carrots, Celeriac, Potato & Butternut Squash baked until golden brown with Tomato & Oregano scented White Sauce

Tiramisu

Rum & Espresso soaked ladyfingers & Shaved Chocolate between layers of whipped Mascarpone Cheese

The Mai: \$35.00

Choice of one Entree per person

Suya Beef Skewers

West African style Grilled Beef Top Round with a Spicy Peanut Rub & Mango dipping sauce

Thai Style Chicken & Coconut Milk Soup

scented with Lemon Grass & Kafir Lime

or

Seared Sea Bass

(or seasonal white fleshed fish) on a Watercress & Carrot Raft in an Asian inspired Sweet Lime Broth

Butternut Squash

Spicy Peanut Red Curry with Vegetarian Spring Rolls

Crispy Banana & Coconut Spring Rolls

with Chocolate Sauce & toasted Cashews



Plated Lunch & Dinner Selection

Minimum order of 10 required per option.

■ Plated Lunch & Dinner Options

Appetizers

Suya Beef Skewers

West African style Grilled Beef Top Round with a spicy Peanut Rub & Mango Red Pepper dipping sauce

Maryland Blue Crab Croquettes

crispy Blue Crab Fritters with Old Bay & Spicy Tomato Dipping Sauce

Tuna Tartar Nicoise

diced Raw Sushi Grade Tuna with Capers, Tomatoes, & Herbs de Provence served with Nicoise olives, Pickled Green Beans, Miniature Potato Panckaes, & Saffron Aioli

Meze Sampler

Hummus, Roasted Eggplant, Tabbouleh & Falafel with Whole Wheat Pita Bread

Tostones

crispy Green Plantain Fritters served with Black Bean Corn Relish, Mango Salsa, & Chipotle Mayo

Soups

Butternut Squash & Apple Cider Puree

with Cinnamon Ancho Chile Croutons

Cream of Mushroom & Wild Rice Soup

Chick Pea, Tomato & Spinach Soup

Black Bean Chipotle Soup

Fire Roasted Tomatoes topped with Crumbled Cheese & Cilantro

Miso Soup

Maryland She Crab Bisque

Thai Style Chicken & Coconut Milk soup

scented with Lemon Grass & Kafir Lime

New England Style Clam Chowder

Salads

Mixed Greens

Sundried Tomatoes, toasted Walnuts, Asiago Cheese & Balsamic Vinaigrette

Asian Style Salad

Romaine, Napa Cabbage, Edamame, Tofu, Scallions, Bell Peppers, Glass Noodles, & Organic Sesame Ginger Vinaigrette

Fall Harvest Salad

Mesclun Greens tossed with dried Cranberry, Pecans, roasted Butternut Squash, aged Gouda Cheese & Amontillado Green Peppercorn dressing

Beef Entrées

Grilled Beef Hanger Steak

Mashed Potato, Scallion Spring Roll, roasted Root Vegetables & Spicy Kale served with Parsley, Garlic Puree & Horseradish Cream sauce

Grilled Beef Tenderloin

Truffle Asiago Macaroni Gratin, sauteed Spinach & Red Wine Braised Shallots

Jocon Style Boneless Beef

Short Ribs:

with Goat Cheese Arepas, roasted Pepper Aioli, Black Beans, & tangy Carrot Cabbage Slaw



Plated Lunch & Dinner Selection

Minimum order of 10 required per option.

■ Plated Lunch & Dinner Options

Poultry Entrees

Savory & Rosemary Roasted Chicken Breast

whipped Sweet Potatoes, Brussel Sprouts with Brown Butter & Garlic, Amontillado Chicken jus

Chicken Bastilla

Cous Cous, roasted Vegetables, Pistachios & Cinnamon-Coriander Spiced Chicken baked in crispy Phyllo & served with Cucumber Yogurt sauce

Tikka Style Chicken Kebab

skewered Chicken marinated in our own Masala spice blend. Yogurt & Chillies are grilled over open flame and served with Rice & Roasted Vegetables.

Duck Two Ways

slow cooked boneless Duck Leg confit, crispy seared Duck Breast, Roasted Apple Cranberry Relish, Crispy Polenta Cakes & sauteed Spinach with Gorgonzola Cheese

Fish & Seafood Entrees

Pan Roasted Salmon

with Basil Pesto, French Lentils, Rapini, Sundried Tomato & Saffron Nage

Seared Sea Bass

(or seasonal white fleshed fish) on a Watercress & Carrot Raft in an Asian inspired Sweet Lime Broth.

Grilled Mahi Mahi

with Jasmine Rice, Cucumber Salsa & Roasted Red Pepper Avocado Salad

Other Meat Entrees

Roasted Pork Tenderloin

Juniper scented Red Cabbage, Potato Celeriac Pancakes, Roasted Apple jus & Sour Cream Horseradish sauce

Ancho Honey braised

Lamb Shank

served on Creamy Polenta on a fire Roasted Tomato Glaze

Vegetarian & Vegan Entrees

Vegetable Moussaka

thin layers of Roasted Parsnips, Carrots, Celeriac, Potato & Butternut Squash Baked until golden brown with Tomato & Oregano scented White Sauce

Butternut Squash

in Spicy Red Peanut Curry with Vegetarian Spring Rolls

Four Cheese Ravioli

with Roasted Butternut Squash, Sherry Brown Butter Sage Sauce & Parmesan cheese

Tempura Tofu & fall Vegetables

Edamame, Sesame Spinach & Rice Vermicelli in a light Yuzu Mirin Broth

Individual Spinach & Mushroom Lasagna:

layers of Spinach & Roasted Mushrooms, Tomato sauce, Pasta & three types of Cheese

Desserts

Tres Leches Cake

with Cinnamon & Bruleed Pineapple

Flaky Apple, Cranberry & Walnut Strudel

served with Vanilla Ice cream

Pecan Tart

with Vanilla Ice cream & Caramel sauce

Crispy Banana & Coconut Spring Rolls

with Chocolate Sauce & Toasted Cashews

Tiramisu

Rum & Espresso soaked Ladyfingers & Shaved Chocolate between layers of whipped Mascarpone

Decadent Classic Chocolate Cake

with Chocolate, Whipped Cream & topped with a Cherry

Cookie Plate

miniature seasonal Cookies with a small glass of Milk



Hors d'oeuvres Selections

A selection of our most popular hors d'oeuvre offerings. Build your own event with as many offerings and variety as you choose. Minimum order of 10 required per selection.

■ A la Carte Hors d'oeuvres Prices per selection

Seafood

- **Mini Crab Cakes**
\$2.65
- **Miniature Crab Cakes with Remoulade Sauce**
\$2.65
- **Lobster Newburg Puff**
\$2.50
- **Lobster and Black Bean Empanadas**
\$2.85
- **Scallops Wrapped in Prosciutto**
\$2.85
- **Asian Seared Scallops on Ginger Pancakes**
\$2.85
- **Bacon Wrapped Scallop**
\$2.50
- **Rice Paper Shrimp Rolls**
\$2.75
- **Seafood Beggar's Purse with Shrimp, Scallops & Crab**
\$2.50
- **Shrimp Quesadilla with Avocado Cream Dip**
\$2.50
- **Shrimp Tarragon Salad with Pernod Vinaigrette**
\$2.75
- **Beer Battered Coconut Shrimp**
\$2.50
- **Smoked Salmon Pinwheels**
\$2.75
- **Smoked Salmon Ribbons with Caviar**
\$2.85
- **Tuna Tartare on Silver Spoons**
\$3.00
- **Seared Tuna with Wasabi Cream on Toast Point**
\$2.85
- **Antipasto Skewer with Artichoke, Tomato Kalamata Olives, Tuna & Baby Mozzarella**
\$2.75

Beef

- **Miniature Beef Wellington**
\$2.75
- **Steak & Cheese Quesadillas**
\$2.50
- **Seared Beef with Lime & Ground Black Pepper with Horseradish Cream**
\$2.75

Poultry

- **Chicken Fontina**
\$2.25
- **Chicken Satay**
\$2.25
- **Miniature Chicken Fajitas with Cilantro Sour Cream**
\$2.25
- **Curried Chicken & Mango**
\$2.25

Vegetarian

- **Risotto Croquettes with Sun-dried Tomato & Asiago Cheese**
\$2.25
- **Tomato & Mozzarella Skewers**
\$2.50
- **Individual Crudite Shooters**
\$3.50
- **Vegetable Pot Stickers**
\$2.25
- **Stuffed Grape Leaves**
\$2.25
- **Blue Cheese Stuffed Dates**
\$2.25
- **Lemon Parmesan Artichoke Bottoms**
\$2.50

Others

- **Pork Shumai**
\$2.25
- **Lamb Kofta Skewers**
\$2.75
- **California Rolls**
\$2.50
- **Pylo Triangle Filled with Spinach & Feta**
\$2.25
- **Miniature Shepherd's Pie**
\$2.50
- **Mascarpone & Gorgonzola Tartlettes**
\$2.25
- **Sun-Dried Tomato Boursin Roulade**
\$2.25
- **Wild Mushroom Tart**
\$2.25

Hors d'oeuvres Selections

Minimum order of 25 required per selection.



■ Hors d'oeuvres Packages Prices per person

Grilled Vegetables

seasonal Grilled Marinated Vegetables with Balsamic Vinaigrette & Fresh Herbs featuring: Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms, Peppers, Asparagus & Carrots
\$5.95

Artisan Cheese Display

International & Domestic Cheeses Rustic Sliced Breads & toasted Crostini, Almonds, Fresh Fruit Compote garnished with Fresh Berries
\$7.25

Antipasto

Tuna, Genoa Salami, Pepperoni, Marinated Vegetables, Prosciutto, Button Mushrooms, Sweet & Red Peppers, Black Olives, Artichoke Hearts, Anchovies, Provolone & shaved Parmesan accompanied by Italian Breads
\$9.95

Middle Eastern Market

Hummus, Tabbouleh & Baba Ghanoush, Marinated Olives, Salted Almonds, Served with warm Pita Crisps & Flat Bread
\$7.25

Bruschetta Station

Tomato Basil Concasse, White Bean Relish, Roasted Artichoke & Kalamata Olive Tapenade with Grilled Rustic Bread
\$7.25

Japanese Sushi Display

California, Cucumber, Spicy Tuna, Shrimp & Smoked Salmon with Cream Cheese, Served with Wasabi, Ginger & Soy Sauce
\$14.50

Sports Happy Hour

Angus Beef Sliders, Miniature Coney Island Hot Dogs, Buffalo Wings with Blue Cheese, Barbeque Spare Ribs, Chicken Tenders with Honey Mustard Sauce, Potato Skins with Sour Cream, Scallions & Bacon Bits
\$10.95

Bay Seafood Station

mini Crab Cakes with Remoulade Sauce, Steamed Shrimp with Cocktail Sauce, Seafood Salad. Served with Corn Fritters
\$13.95

Party Package Selections

A selection of freshly prepared platters for that special office or home event. Each platter comes with a full assortment of equipment and utensils required to serve. Pick-up or have it delivered. Minimum order of 10 required per option.



■ Party Platters Prices per selection

Artisan Cheese Display

Imported & Domestic Cheese
Served with Fruit & Crackers

Small: \$55.00

Large: \$80.00

Crudite

an Array of Seasonal Vegetables
with a choice of Dressings.

Small: \$24.00

Medium: \$31.00

Large: \$43.00

Fresh Fruit Display

fresh Seasonal Fruit & Berries

Small: \$36.00

Medium: \$58.00

Large: \$75.00

Baked Brie en Croute

baked in Puff Pastry Garnished with
Apricot Marmalade with Crostinis
& Crackers

Platter: \$95.00

■ Casual Catering Prices per person

Birthday Celebration

Birthday Cake (with birthday
inscription), Chips, Pretzels, Fruit
Platter, Coffee service, Cold Soft
Beverage selection & Balloons

\$11.00

Baby Shower

baby Cake (with inscription),
Chips, Pretzels, Fruit platter,
Coffee service, cold soft beverages
including Fruit Punch selection &
Balloons

\$11.00

Farewell

farewell Cake, Chips, Pretzels,
Crudités Platter, Coffee Service
& Cold Soft Beverage selection
including Fruit Punch

\$11.00

Memorial / Holidays

celebrate national events with
authentic traditional party dishes

\$11.00

Cake & Dessert Selections

A bakery bonanza of fresh pastries, decadent desserts and delicious cakes in a variety of flavors for every occasion. Our fresh baked cakes range from a 8 inch round cake this [serving 10 to 12 people] to full sheet sizes [serving 90 to 100 people].



■ Gourmet Cupcakes

Cakes & Cupcakes can be ordered for special events w/ custom decorations & writing.
All Cupcakes are \$2.75

- Half Chocolate & Half Vanilla
- Chocolate Ganache
- Red Velvet
- Strawberries
- Lemon Cello
- Mocha
- Banana
- Mississippi Mud

■ Cakes

Cakes are priced by size:
8" \$32.00
10" \$42.00
1/4 sheet \$60.00
1/2 sheet \$110.00
full sheet \$175.00

- Vanilla
- Chocolate
- Carrot
- Coconut
- Orange
- Lemon
- German Chocolate Mocha
- Dark Chocolate Mousse
- White Chocolate Mousse
- Sacher Torte
- Cheesecake with Strawberries
- Strawberry Shortcake
- Pear Tarte
- Fresh Fruit Tarte

■ Pies

All Pies are \$20.00

- Apple Pie
- Banana Cream Pie
- Blueberry Pie
- Boston Cream Pie
- Chocolate Pie
- Cherry Pie
- Coconut Cream Pie
- Key Lime Pie
- Lemon Merenque Pie
- Pecan Pie
- Peach Pie
- Pumpkin Pie
- Sweet Potato Pie

■ Pastries

All Pastries are \$2.70

- French Pastries
- Cannolis
- Eclairs
- Cream Puffs
- Fruit Tarts
- Coconut Macaroons
- Napoleons
- Linzer Tart

Service Staffing & Supplies

■ Service Staffing Guidelines

The number of bartenders & waiters staffed for each event is based on the number of guests.

Size of Event	Bartender(s)	Waiter(s)
25 guests	1	0
50 guests	1	1
75 guests	1	1
100 guests	1	2
150 guests	2	2
200 guests	2	3

Four hour minimum including set-up, service & breakdown:

Bartender \$ 30.00 per hour

Waiter \$35.00 per hour

■ Flowers & Linen

▪ Buffet Centerpiece	\$150.00
▪ House Fresh Flowers	\$25.00
▪ Specialty Fresh Flowers	\$50.00
▪ House Linen (white, square)	\$6.00
▪ Specialty Twill	\$27.00
▪ Specialty Linen, 126" and 132" round	\$45.00
▪ Specialty Banquet	\$40.00
▪ Twill Napkin	\$1.50

■ Rentals

▪ Cabaret Table	\$12.50
▪ Table, 5' and 6' Rounds	\$12.00
▪ Table, 30"x6' Rectangular	\$10.00
▪ Chiavari Gold Banquet Chair	\$8.50
▪ Table, 3' and 4' Rounds	\$10.00
▪ Table, 30"x4' Rectangular	\$10.00
▪ Table, 30"x8' Rectangular	\$12.00

■ Party Supplies

▪ Clear Plastic Wine Glasses (per pack of 25)*	\$22.00
▪ Clear Plastic Champagne Flutes (per pack of 25)*	\$25.00
▪ Black Plastic Coffee Mugs, 8oz (per pack of 8)*	\$4.00
▪ Clear Plastic Cups, 9oz (per pack of 25)	\$4.00

*Special order item requires at least 72 hour notice.