



f t i p in G+

CATERING MENU

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Welcome to Susan's Kitchen Catering & Events!

WHY SUSAN'S KITCHEN CATERING & EVENTS?

Day after day, our clients expect and receive the highest degree of quality, variety and consistency. These qualities are the foundation of Susan's Kitchen Catering. Your business will always be appreciated, your requests will be filled in a timely and professional manner and your desires will be met and exceeded.

CORPORATE & EVENT CATERING

We are dedicated to providing our clients with delectable food and impeccable service. The key to our success is understanding the needs of our clients, identifying the vision for the event and executing it with flair and style. The care and thought that goes into the planning of your affair will be apparent to your guests from their arrival to the last bite. We immerse ourselves in the details so that you can enjoy your event without worry. We do not overlook anything and no detail is too small.

DIRECTORY

Breakfast a la Carte	3
Breakfast Packages	4 & 5
Healthy Breakfast	5
Breakfast Avocado Toast Bar	6
Beverages	6
Lunch Packages	7
Sandwiches	8 & 9
Grains Bowls	10
Salads	11 & 12
Main Courses	13 & 14
Accompaniments	15
Themed Buffets	15 & 17
Hot Pasta	17
Party Hor D'oeuvre Baskets	18
Hor D'oeuvres	19 & 20
Snacks	21
Desserts	22
Catering Policies	Back Cover

OUR OTHER SERVICES

Event Management
Party Rental Equipment
Staff For Your Event
Beverage Service
Venue Location Services
Floral Design and Décor
Entertainment
Photography
Audiovisual Equipment and Service
**We offer Vegan, Gluten Free
and Kosher Menus**



A La Carte Breakfast

(minimum 8 guests)

(10 Guest Minimum)

NEW YORK BAGELS \$5.49 PER GUEST Full

Size Bagels and Bialys. Served with Butter, Assorted Cream Cheeses and Preserves.

- **Substitution: Mini Bagels (+\$1.00)**
- **Substitution: Gluten Free Bagels (+\$2.00)**

MORNING BAKERY: FULL-SIZE \$8.49 PER GUEST

An Assortment of Full-Size Bagels, Muffins, Danishes, Croissants and Breakfast Pastries. Served with Butter, Assorted Cream Cheeses and Preserves.

MORNING BAKERY: MINI SIZE \$9.75 PER GUEST

An Assortment of Mini Bagels, Muffins, Danishes, Croissants and Breakfast Pastries. Served with Butter, Assorted Cream Cheeses and Preserves.

NOVA LOX SALMON \$21.95 PER GUEST

Smoked Salmon, Hard Boiled Eggs, Red Onion, Caper Berries, Sliced Tomatoes, Lemon Wedges, Sliced Cucumbers. Accompanied by Assorted Miniature Bagels, Flavored Cream Cheeses and Sweet Butter.

BREAKFAST TEA SANDWICHES \$12.00 PER GUEST

(2 per guest)

- Smoked Salmon with Vegetable Cream Cheese
- Roast Portobello with Herbed Boursin and Arugula
- Sliced Red Peppers with Green Olives Cream Cheese
- Bacon, Cheddar and Plum Tomato
- Banana, Nutella and Fresh Strawberries
- Peanut Butter and Caramelized Banana
- Prosciutto with Sweet Roasted Red Peppers and Brie
- Prosciutto with Fig Butter



BUTTERMILK PANCAKES, FRENCH TOAST OR WAFFLE

\$9.75 PER GUEST

Served with Pure Maple Syrup and Sweet Butter

BREAKFAST OMELET SANDWICHES

\$10.89 PER GUEST

(CHOICE OF MINI BRIOCHE, CROISSANT, ROLL, PANINI, WRAP or ENGLISH MUFFIN

- Plain Fluffy Eggs
- Florentine Egg Whites, Baby Spinach & Swiss Cheese
- Chorizo, Peppers, Onions and Queso Fresco
- Egg Whites, Turkey Sausage, Jack Cheese and Salsa
- Five-Star Bacon, Eggs and Tomato with Herb Aioli
- American Cheese, Ham and Home Fries
- Baby Spinach & Wild Mushrooms, White Cheddar Cheese
- Roasted Prosciutto and Mozzarella

Breakfast Specials

(8 Guest Minimum)

STRATA \$10.85 PER GUEST

- Goat Cheese, Artichoke and Turkey
- Sausage and Vegetables
- Broccoli & Cheddar

FRITTATA PRIMAVERA \$10.85 PER GUEST

Baked with Whole Eggs or Egg Whites

- Garden Vegetables with Mozzarella
- Wild Mushroom, Spinach and Goat Cheese
- Roasted Pepper, Fontina Cheese & Basil
- Healthy Egg White Vegetable Frittata

BREAKFAST QUICHES:

REGULAR 10" - 8 SLICES PER QUICHE \$42.35 PER PIE

MINI QUICHES - \$35..49 PER DOZEN

- Lorraine with Roasted Onions, Bacon and Gruyere Cheese
- Spinach, Wild Mushroom and Goat Cheese
- Broccoli and Cheddar
- Sausage, Sweet Fennel, Zucchini, Asparagus, Mushrooms, Mozzarella
- Asparagus, Sun-Dried Tomato, and Shiitake Mushroom

Breakfast Packages

(minimum 8 guests)

(10 Guest Minimum)

CONTINENTAL \$9.75 PER GUEST

Served with Preserves, Sweet Butter and Cream Cheese

- Full Size Bagels, Muffins, Danishes, Croissants and Breakfast Pastries
- **Substitution: Mini Bagels & Mini Pastries (+\$1.00)**
- **Substitution: Gluten Free Bagels (+\$2.50)**
- Regular Coffee Service

CONTINENTAL PLUS \$12.25 PER GUEST

Served with Preserves, Sweet Butter and Cream Cheese

- Full Size Bagels, Muffins, Danishes, Croissants and Breakfast Pastries
- **Substitution: Mini Bagels & Mini Pastries (+\$1.00)**
- **Substitution: Gluten Free Bagels (+\$2.50)**
- Regular Coffee Service
- Fresh Squeezed Orange Juice

EXPRESS CONTINENTAL \$15.75 PER GUEST

Served with Preserves, Sweet Butter and Cream Cheese

- Full Size Bagels, Muffins, Danishes, Croissants and Breakfast Pastries
- **Substitution: Mini Bagels & Mini Pastries (+\$1.00)**
- **Substitution: Gluten Free Bagels (+\$2.50)**
- Sliced Fruit or Fruit Salad
- Regular Coffee Service or Fresh Squeezed Orange Juice

HOUSE CONTINENTAL \$18.25 PER GUEST

- Full Size Bagels, Muffins, Danishes, Croissants and Breakfast Pastries
- **Substitution: Mini Bagels & Mini Pastries (+\$1.00)**
- **Substitution: Gluten Free Bagels (+\$2.50)**
- Mini Yogurt Parfaits (2oz)
- Sliced Fruit or Fruit Salad
- Regular Coffee Service and Fresh Squeezed Orange Juice

SUSAN PACKAGE \$30.25 PER GUEST

(minimum 10 guests)

Served with Preserves, Sweet Butter and Cream Cheese

- Mini Bagels, Muffins, Danishes, Croissants and Breakfast Pastries
- Grilled Breakfast Wraps and Panini's
- Yogurt Parfait Bar
- Fresh Sliced Fruit Skewers
- Fresh Squeezed Orange, Apple and Tomato Juices
- Regular Coffee Service and Tea Service



EUROPEAN PACKAGE \$24.95 PER GUEST

(minimum 10 guests)

- Ham & Cheese Croissants
- Smoked Salmon Canapés
- Hard-Boiled Eggs
- Assorted Mini Quiche
- Sliced Fruit
- Nutella Crepes
- Chocolate Strawberries
- Sliced Cheeses

SPA BREAKFAST \$15.95 PER GUEST

Served with Low-Fat & Regular Cream Cheese, Butter and Preserves

- Whole Grain Muffins, Loaf Cakes and Whole Grain Bagels
- Greek Yogurt with Honey, Granola and Mixed Berries
- Hard Boiled Eggs

ALL AMERICAN BUFFET \$27.75 PER GUEST

Served with Sweet Butter, Preserves, Cream Cheese, Syrup, Salt/Pepper and Ketchup

- Scrambled Eggs
- Buttermilk Pancakes or Challah French Toast
- Choice of 2: Sausage, Bacon, Turkey Bacon, Turkey Sausage
- Home Fries
- Mini Bagels, Muffins, Croissants and Pastries
- Regular Coffee Service and Fresh Squeezed Orange Juice

Breakfast Packages

(10 Guest Minimum)

SCRAMBLED EGG BUFFET \$16.95 PER GUEST

Served with Sweet Butter, Preserves, Cream Cheese, Salt/Pepper and Ketchup

- Scrambled Eggs
- Choice of 2: Sausage, Bacon, Turkey Bacon, Turkey Sausage
- Home Fries
- Mini Bagels

SOUTHERN BUFFET \$23.95 PER GUEST

Served with Sweet Butter, Salt/Pepper and Ketchup

- Scrambled Eggs w/ Tomatoes & Onions
- Sausage
- Country Fried Potatoes
- Biscuits
- Pepper Gravy
- Butter & Jelly
- Coffee Service
- Fresh Squeezed Orange Juice

MEXICAN BUFFET \$21.95 PER GUEST

Served with Sweet Butter, Salt/Pepper and Ketchup

- Scrambled Eggs
- Golden Cubed Potatoes
- Warm Flour Tortillas
- Pico de Gallo
- Sliced Avocado
- Pork or Chicken Chorizo
- Refried Beans
- Shredded Pepper Jack Cheese
- Sour Cream

Add Sliced Fruit \$4.95 PER GUEST

Add Fruit Salad \$4.50 PER GUEST



ADD-ONS FOR BREAKFAST PACKAGES

Sliced Fruit	\$4.95 PER GUEST
Fruit Salad	\$4.50 PER GUEST
French Toast or Pancakes	\$4.95 PER GUEST
Hash Brown or Home Fries Potatoes	\$6.95 PER GUEST
Toasts	\$3.25 PER GUEST
Bacon, Turkey Bacon, Sausage, Turkey Sausage	\$6.95 PER GUEST
Coffee or Decaffeinated Coffee	\$3.50 PER GUEST
Tea Service	\$3.50 PER GUEST
Fresh Orange Juice	\$3.85 PER GUEST

HOMEMADE INDIVIDUAL YOGURT PARFAIT

\$8.49 PER GUEST

Individual Cups of Greek, Berry or Vanilla Yogurt Layered with Seasonal Berries and Homemade Granola

CALIFORNIA YOGURT BAR \$10.85 PER GUEST

Bowls of Organic Low-Fat Plain, Berry or Vanilla Yogurt, Homemade Granola and Seasonal Berries

GREEK YOGURT BAR \$12.25 PER GUEST

Greek Yogurt, Homemade Granola and Seasonal Berries

TARTINES \$7.95 PER GUEST (2 per guest)

- Smoked Salmon, Cucumber, Cream Cheese and Scallions
- Smoked Salmon, Capers, Onions & Dill Crème Fraiche
- Avocado, Radishes & Tomato
- Sliced Mango, Sliced Fresh Mozzarella and Lime Juice Zest
- Sliced Banana, Almond Butter, Chia Seeds
- Grilled Fruit with Lemon Ricotta
- Nutella with Olive Oil, Toasted Almonds and Sea Salt

Healthy Breakfast



FRUIT SALAD \$6.75 PER GUEST

Seasonal & Exotic Seasonal Fruits

FRUIT SKEWERS \$8.49 PER GUEST

Seasonal Fruits Fixed on Skewers

SLICED FRUITS \$7.25 PER GUEST

Arranged and Garnished

WHOLE FRUITS \$6.25 PER GUEST

Selection of Seasonal Fruits

MIXED BERRIES \$10.75 PER GUEST

Fresh Seasonal Berries in a Bowl

INDIVIDUAL YOGURT

\$8.95 PER GUEST

\$5.95 PER GUEST

Breakfast Avocado Toast Bar

\$13.25 PER GUEST (10 Guest Minimum)

Let Your Guests Help Themselves to Create Their Flavor Combination. Tray of Hearty Whole-Grain Bread and Crostini with Smashed Avocado.

TOPPINGS (CHOOSE 8)

- 1-Crumbled Cooked Bacon
- 2-Smoked Salmon
- 3-Sliced Ham
- 4-Sliced Turkey
- 5-Salami
- 6-Soft-Cooked Egg
- 7-Cream Cheese-Any Flavor
- 8-Butter
- 9-Goat Cheese
- 10-Labaneh
- 11-Sautéed Spinach
- 12-Sautéed Kale
- 13-Arugula
- 14-Smashed Tomatoes
- 15-Mashed White Beans
- 16-Cherry Tomato
- 17-Scallions

- 18-Cucumber
- 19-Sliced Radishes
- 20-Almonds
- 21-Pecan
- 22-Dried Apricots
- 23-Coconut Flakes
- 24-Flaxseeds
- 25-Banana
- 26-Grapes
- 27-Parsley
- 28-Coconut Oil
- 29-Extra Virgin Olive Oil
- 30-Basil Pesto
- 31-Grainy Mustard
- 32-Sriracha
- 33-Lemon Zest
- 34-Maple Syrup
- 35-Raspberry Jam



COMPLIMENTARY

• Red Pepper Flakes • Sea Salt • Black Pepper • Chili Pepper

CHIA SEED PUDDING

\$9.75 PER GUEST

(6 Guest Minimum)

- Mixed Berries
- Banana Peanut Butter
- Raspberry
- Piña Colada
- Mexican Chocolate
- Maple Walnut



OVERNIGHT OATMEAL

\$9.75 PER GUEST

(6 Guest Minimum)

- **Mango Almond** with Fresh Mango, Honey, and Almond Extract
- **Blueberry Maple** with Fresh Blueberries and Maple Syrup
- **Apple Cinnamon** with Unsweetened Applesauce, Cinnamon and Honey
- **Banana Peanut Butter** with Bananas and Peanut Butter (or PB2)
- **Cherry Chocolate** with Fresh Cherries, Honey, and Chopped Dark Chocolate

OATMEAL BAR

\$8.95 PER GUEST

Accompanied by:

- Granola
- Chopped Fruits & Berries
- Brown Sugar & Cinnamon
- Raisins
- Nuts
- Honey

ACAI BOWLS

\$8.95 PER GUEST

- Peanut Butter, Banana, Coconut, Yogurt and Flax Meal
- Banana, Yogurt and Flax Meal
- Create Your Flavor

Beverages

(6 Guest Minimum)

INDIVIDUAL JUICE \$3.50 PER GUEST

Orange, Grapefruit, Apple or Cranberry

FRESH SQUEEZED JUICE \$3.85 PER GUEST

Selection: Orange, Grapefruit, Apple or Cranberry

COFFEE SERVICE \$3.50 PER GUEST

Selection: Regular, Decaf

Freshly Ground House Blend Coffee Served with Whole Milk, Skim Milk, Half/Half and Sweeteners

TEA SERVICE \$3.50 PER GUEST

Assortment of black and herbal teas served with sweeteners

ICED COFFEE SERVICE \$4.75 PER GUEST

Selection: Regular, Decaf

Freshly Ground House Blend Coffee Served with Whole Milk, Skim Milk, Half/Half and Sweeteners

HOMEMADE ICED TEA 4.25 PER GUEST

HOT CHOCOLATE \$4.25 PER GUEST

Accompanied by Marshmallows and Whipped Cream

HOT APPLE CIDER \$4.75 PER GUEST

Cinnamon Spiced Winter Treat

ASSORTED CANNED SODA \$2.75 PER GUEST

SPRING WATER \$2.75 PER GUEST

SNAPPLE \$3.50 PER GUEST

SAN PELLGRINO OR PERRIER \$3.85 PER GUEST

Lunch Packages

(10 Guest Minimum)

SANDWICHES

COLD - \$13.25 PER GUEST - HOT - \$14.50 PER GUEST

THE CONFERENCE LUNCH \$29.75 PER GUEST

- Assorted Sandwiches and Wraps
- Two Sides of Your Choice (from pages 11-12)
- Sliced Fresh Fruit Platter

- Dessert Platter

CEO LUNCH \$25.49 PER GUEST

- Assorted Sandwiches and Wraps
- Two Sides of Your Choice (from pages 11-12)
- Dessert Platter

EXECUTIVE LUNCH \$21.75 PER GUEST

- Assorted Sandwiches and Wraps
- One Side of Your Choice (from pages 11-12)
- Dessert Platter

CLASSIC LUNCH \$19.25 PER GUEST

- Assorted Sandwiches and Wraps
- One Side of Your Choice (from pages 11-12)

CREATE YOUR OWN SANDWICHES \$27.50 PER GUEST

Create Your Own Sandwiches From an Elegant Array of Meats and Cheeses with Home-Made Spreads

- Assorted Cold Cuts, Grilled Chicken and Fresh Turkey
- Assorted Cheeses
- Assorted Salads (Tuna, Egg, Chicken and Shrimp)
- Grilled Veggies
- Basket of Brick Oven Bread
- Tray of Lettuce, Tomatoes, and Kalamata Olives
- Two Sides of Your Choice (from pages 11-12)
- Sliced Fruit
- Dessert Platter



READY MADE TACOS \$14.50 PER GUEST

(2 Tacos Per Guest)

Choice of Protein: Chicken | Steak | Tofu | Vegetable Shrimp (add \$2.00)

Includes Crisp Lettuce, Traditional Tomato Salsa, Shredded Cheddar and Chipotle Dressing on Grilled Flour Tortillas

Boxed Lunches

(minimum 10 guests)

Convenient for Picnics, Corporate Outings, Bus Rides, Traveling

SIMPLE BOX

\$20.75 PER GUEST

- Sandwich or Wrap
- Side Salad
- Cookies

DELUXE BOX

\$26.50 PER GUEST

- Sandwich or Wrap
- Side Salad
- Fruit Salad
- Potato Chips
- Cookies
- Beverage

CEO BOX

\$24.25 PER GUEST

- Sandwich or Wrap
- Side Salad
- Fruit Salad
- Potato Chips
- Cookies

Heroes By The Foot

\$42.35 PER FOOT

(3 Feet Minimum)

ONE FOOT SERVES APPROXIMATELY 5 GUESTS

Accompanied by Green Salad or Pasta Salad

GRILLED CHICKEN:

Provolone Cheese, Lettuce and Tomato with Rosemary Mayonnaise

AMERICAN:

Roast Beef Roast Turkey, Baked Virginia Ham with Swiss cheese, American Cheese, Lettuce and Tomato

TURKEY:

Sliced Roast Turkey, Crispy Bacon, Jarlsberg Cheese, Lettuce, Tomato, and Roasted Onion Mayonnaise

ITALIAN:

Capicola, Genoa Salami, Pepperoni, Provolone, Onion, Oil & Vinegar, Lettuce and Tomato

VEGETARIAN:

Roasted Vegetables, Lettuce, Tomato, Fresh Mozzarella, Roasted Peppers, Sun-Dried Tomatoes and Balsamic Vinegar

GRILLED CHICKEN

- 1- Italiano:** Grilled Chicken, Melted Mozzarella, Spinach, Parmesan Cheese and Sun-Dried Tomato Jam
- 2- Chicken Caprese:** Grilled Chicken Melted Fresh Mozzarella, Tomato, Basil with Balsamic Aioli
- 3- Caesar:** Grilled Chicken, Parmesan Cheese, Roasted Peppers, Tomato, Romaine Lettuce and Caesar Dressing
- 4- Chicken Oaxaca:** Grilled Chicken, Melted Monterey Jack Cheese, Avocado, Arugula Red Onions and Chipotle Sauce
- 5- Green Apple Special:** Grilled Chicken, Fresh Mozzarella, Arugula, Sun-dried Tomato and Asparagus Pesto
- 6- Teriyaki:** Grilled Chicken, Melted Fresh Mozzarella, Grilled Onions, Romaine Lettuce, Tomato and Teriyaki Sauce

CHICKEN CUTLET

- 7- BBQ Chicken:** Chicken Cutlet Melted Fresh Mozzarella, Sautéed Onion, Sautéed Pepper, Romaine and BBQ Sauce
- 8- Italy Chicken:** Chicken Cutlet, Melted Fresh Mozzarella Cheese, Roasted Peppers, Grilled Onion and Pesto Sauce
- 9- Chicken Americano:** Chicken Cutlet, Grilled Peppers, Grilled Onions, Cheddar, Lettuce, Tomato and Lemon Basil Aioli
- 10- Chicken Saltimbocca:** Chicken Cutlet, Bacon, Crispy Onions, Avocado, Fresh Mozzarella, Arugula, Tomato and Ranch Sauce
- 11- Chipotle Chicken:** Chicken Cutlet, Pepper Jack Cheese, Romaine Lettuce, Tomato and Pico de Gallo and Chipotle Aioli
- 12- Chicken Cordon Blue:** Chicken Cutlet with Grilled Honey Baked Ham, Melted Fresh Mozzarella Cheese, Grilled Onions, Romaine Lettuce & Tomato with Honey Mustard

BEEF

- 13- Americano:** Grilled Roast Beef, Melted American, Bacon, Sliced Pickles, Grilled Onions, Lettuce, Tomatoes, Steak Sauce
- 14- Bulgogi Steak:** Korean Style Beef, Sautéed Peppers, Sautéed Onions, Shredded Kale, Melted Provolone with Oriental Mayo
- 15- Chipotle Beef:** Grilled Roast Beef with Melted Pepper Jack Cheese, Grilled Onions, Lettuce, Tomatoes with Chipotle Aioli
- 16- BBQ Steak:** with Caramelized Onions, Chopped Kale, Melted Mozzarella Cheese and Barbecue Sauce
- 17- Balsamico Steak:** Grilled Steak, Sautéed Peppers, Melted Provolone, Crispy Onions, Lettuce, and Tomato with Balsamic Aioli
- 18- Stroganoff Beef:** Grilled Roast Beef, Sautéed Onions, Colby Jack cheese, Lettuce, Tomato with Horseradish Sauce

HAM AND PORK

- 19- Italian:** Pepperoni, Genoa Salami, Capicola, Provolone, Lettuce, Tomatoes, Fresh Oregano, Oil and Vinegar
- 20- Genoa Salami:** Genoa Salami and Provolone, Lettuce, Tomatoes, with Pesto Dressing
- 21- Prosciutto Di Parma:** Mozzarella, Roasted Red Peppers, Basil, Olive Oil and Vinegar
- 22- Ham & Brie:** Ham, Brie, Arugula and Honey Dijon Mustard
- 23- Black Forest Ham:** Swiss Cheese with Lettuce, Tomato and Honey Mustard

TURKEY

- 24- Chipotle Turkey:** Fresh Roasted Turkey, Pepper Jack Cheese, Arugula and Southwestern Chipotle Aioli
- 25- Roasted Turkey:** Roasted Tomatoes, Leaf Lettuce, Herb Aioli
- 26- Smoked Turkey:** Cheddar, Grilled Portobello Mushroom, Roasted Pepper and Arugula with Honey Mustard
- 27- Turkey Brie:** Pear, Lettuce and Honey Mustard
- 28- The Ranch:** Smoked Turkey, Lettuce, Avocado, Plum Tomatoes and Ranch Spread
- 29- Susan Pita:** Smoked Turkey, Avocado, Lettuce, Tomatoes, Cucumbers with Lemon Herb Spread on a WW Pita
- 30- Turkey Club:** Crisp Bacon, Swiss, Lettuce & Tomato with Herb Mayo

TUNA AND SEAFOOD

- 31- Albacore Tuna:** Tuna Salad, Mixed Baby Greens, Carrots, Alfalfa, Cucumber, Roasted Peppers and Sliced Tomato
- 32- Santa Fe Tuna:** Tuna Salad, Lettuce, Tomatoes, Sprouts and Chipotle Aioli
- 33- Grilled Shrimp:** Arugula, Sundried Tomatoes and Lemon Aioli (+\$1.00)
- 34- Shrimp Bahn Mi:** Caramelized Shrimp, Pickled Daikon Radish, Pickled Carrots, Cucumber, Cilantro, Oriental Mayo (+\$1.00)
- 35- Bayou Shrimp Po'Boy:** Spicy Grilled Shrimp, Shoestring Onion Rings and Rémooulade Sauce (+\$1.00)
- 36- Herb Grilled Salmon:** Mesclun, Tomato, Dill Mustard Aioli
- 37- Nova Smoked Salmon:** Vegetable Chive Cream Cheese, Lettuce and Tomato

Sandwiches

SANDWICHES

COLD - \$13.25 PER GUEST - HOT - \$14.50 PER GUEST

VEGETARIAN

- 38. **Italian:** Grilled Vegetables with Arugula and Herbed Whipped Feta Spread
- 39. **Fresh Mozzarella Pesto:** Fresh Mozzarella, Tomato, Basil, Pesto and Balsamic Vinaigrette
- 40. **Portobello Mushroom:** Goat Cheese, Sundried Tomato, Avocado, Kale, Caramelized Onions and Sundried Tomato
- 41. **Falafel Wrap:** Falafel, Hummus, Sliced Tomato, Cucumber, Red Onion and Greek Yogurt Dill Sauce
- 42. **Green Goddess:** With Avocado, Fresh Mozzarella, Green Tomato, Cucumber, Romaine and Green Goddess Spread

VEGAN

- 43. **Vegeticious:** Lettuce, Tomato, Avocado, Carrots, Cucumbers, Sprouts, Red Cabbage, Sweet Peppers with Hummus
- 44. **Lebanese Falafel:** with Tahini Sauce and Israeli's Chopped Salad
- 45. **Roasted Eggplant:** With Israeli's Chopped Salad, Ripe Tomato with Vinaigrette
- 46. **Vegan Pita:** Cucumber, Carrots, Avocado, Peppers & Baby Kale in Pita with Edamame Humus
- 47. **Quinoa Crunch Wrap:** Quinoa Tabbouleh, Crunchy Vegetables, Avocado, Roasted Pepper Hummus

CLASSIC DELI STYLE

- 48. **Turkey:** Turkey, American Cheese, Tomato and Mixed Greens with Mayo
- 49. **Ham:** Ham with Leaf Lettuce and Tomato with Mayo
- 50. **Black Forest Ham:** Aged Cheddar, Lettuce, and Tomato with Mayo
- 51. **Egg Salad Classic:** Egg Salad, Radishes, Chives and Alfalfa Sprouts
- 52. **Chicken Salad:** Lemon Dijon Chicken Salad, Tomatoes, and Organic Greens
- 53. **Old Fashioned Chicken Salad:** Chicken Salad with Tomato and Leaf Lettuce
- 54. **Tuna:** Tuna Salad with Lettuce, Tomato and Mayo
- 55. **Grilled Chicken:** Grilled Chicken, Provolone, Tomato, Green Leaves Lettuce, and Herb Mayo
- 56. **Corned Beef:** (Extra Lean) Imported Swiss Cheese, and Dijon Mustard
- 57. **Pastrami:** (Extra Lean) Imported Provolone Cheese and Dijon Mustard

PREMIUM SANDWICHES ADD \$4.00 PER GUEST

- 58. **Lobster Roll:** with Lemon Dill Aioli
- 59. **Lemon Herb Grilled Jumbo Shrimp:** Arugula, Sun Dried Tomatoes and Yogurt Dill Dressing
- 60. **Baja Shrimp:** Lime Cilantro Grilled Shrimp, Avocado, Tomatoes, Red Onions and Salsa Verde
- 61. **Grilled Ahi Tuna:** Asian Slaw, Mixed Greens and Wasabi Aioli
- 62. **Smoked Salmon:** Sliced Cucumber, Watercress, Red Onion and Caper Butter
- 63. **Filet Mignon:** Manchego Cheese, Mesclun Greens, Sliced Tomatoes and Tarragon Aioli
- 64. **Herb Crusted Filet Mignon:** Crispy Onions, Grilled Mushrooms, Arugula and Boursin Cheese
- 65. **Grilled Flank Steak:** Grilled Portobello Mushroom, Roasted Tomatoes, Sautéed Spinach and Blue Cheese Spread
- 66. **Fresh Turkey:** Cranberry Pineapple Chutney, Cheddar, Grilled Onions and Arugula

PANINI ADD \$2.25 PER GUEST

- P1. **Tuna Melt:** Swiss Cheese, Red Onion, Avocado, Tomatoes and Arugula
- P2. **Eggplant Milanese:** Roasted Eggplant, Mozzarella, Tomatoes with Pesto-Ricotta
- P3. **Vegetarian** Spinach, Basil, Fresh Mozzarella, Sliced Tomato with Sun Dried Tomato Pesto Spread
- P4. **Beef Steak:** Grilled Onions, Roasted Peppers Melted Cheddar with Chipotle Aioli
- P5. **Reuben Combo:** Corned Beef, Pastrami, Coleslaw, Swiss with Honey Mustard
- P6. **Cuban:** Fresh Turkey, Ham, Swiss, Pickle Chips with Stone Ground Mustard
- P7. **Mexican Fajita:** Grilled Chicken, Oven Roasted Peppers, Caramelized Onions, Cheddar Cheese, Cilantro with Salsa Verde
- P8. **Chicken Parmesan:** Oven Roasted Chicken, Fresh Mozzarella, Basil Arugula, with Marinara Sauce
- P9. **Chicken Pesto:** Grilled Chicken, Fresh Mozzarella, Roasted Peppers Sliced Tomatoes, Baby Spinach with Italian Pesto
- P10. **Chipotle Turkey:** Fresh Turkey, Fresh Mozzarella and Arugula with Chipotle Aioli
- P11. **Smoked Turkey:** Brie Cheese, Apple, Sun Dried Tomatoes, Watercress and Lime Juice and Honey Mustard



Grain Bowls

\$29.75 PER GUEST
(12 Guest Minimum)

STEP 1: SELECT (2) OF YOUR FAVORITE GRAIN

(PLAIN OR SEASONED WITH SESAME OIL AND SESAME SEED)

- Steamed Brown Rice
- Quinoa
- Sticky White Rice
- Wild Rice
- Farro
- Basmati Rice
- Jasmine Rice

STEP 2: SELECT (4) OF THE FOLLOWING MEATS & PROTEIN

- Grilled Steak
- Thai Chicken
- Grilled Green Curry Salmon
- Thai Spiced Tofu
- Stir Fried Beef
- Teriyaki Chicken
- Herb Shrimp
- Coconut Shrimp
- Korean Bulgogi Spicy Beef
- Roasted Teriyaki Salmon
- Coconut Ginger Chicken

STEP 3: SELECT UP TO (8) ITEMS FROM THE FOLLOWING VEGETABLES

(HOT OR COLD)

- Roasted Portabella Mushroom
- Sautéed Shiitake Mushrooms
- Sautéed String Green Beans
- Roasted Brussels Sprouts
- Seasoned Seaweed
- Sliced Button Mushrooms
- Pickled Ginger
- Tomatoes
- Sliced Almond
- Soy Nut
- Raw Baby Spinach
- Roasted Corn
- Roasted Zucchini
- Roasted Sweet Potatoes
- Edamame (Fresh Soy)
- Red Onions
- Artichoke Hearts
- Grape Tomatoes
- Walnuts
- Sesame Noodles
- Raw Baby Kale
- Sautéed Kale
- Roasted Carrots
- Asparagus
- Steamed Broccoli
- Green Peas
- Hearts of Palm
- Water Chestnut
- Sunflower Seeds
- Dried Seaweed
- Bean Sprouts
- Grilled Eggplant
- Roasted Cauliflower
- Fresh Avocado
- Bell Peppers
- Pickled Radish
- Green Papaya
- Baby Corn
- Peanuts
- Wonton Stripes

COMPLIMENTARY: Scallions & Sesame Seeds

STEP 5: CHOOSE (6) YOUR SAUCES

- Teriyaki Sauce
- Curry Ginger
- Korean BBQ Sauce
- Garlic Sauce
- Sweet and Sour Sauce
- Coconut Sauce
- Sweet Chili Sauce
- Japanese Ponzu Sauce
- Sriracha
- Satay Peanut Sauce
- Thai Lemongrass
- Soy Sauce with Ginger

Soups

Served with Homemade Rolls and Sweet Butter

\$7.95 per Guest for Vegetable, Chicken or Beef

\$9.95 per Guest for Seafood

(15 guest minimum)

*48 hour Notice Required (Limited Selection Otherwise)

JUST A SAMPLING

- Chicken Noodle
- Thai Curry Coconut Chicken
- Lobster Bisque
- Manhattan Clam Chowder
- Southwestern Corn Chowder
- Cuban Black Bean
- Three Lentil Chili
- Chicken Vegetable
- Texas Beef Chili
- Crab and Corn Chowder
- New England Clam Chowder
- Broccoli Cheddar
- Roasted Butternut Squash
- Tomato Basil
- Shrimp Gumbo
- Italian Wedding
- Beef Barley
- Lentil
- Classic Minestrone
- Ten Vegetable
- Vegetarian Split Pea



Salads

SERVED AS AN ACCOMPANIMENT TO YOUR SANDWICH PLATTER

(8 Guest Minimum)

GREEN SALADS \$7.50 PER GUEST

SUSAN SALAD: Field Greens, Caramelized Pears, Candied Walnuts, Grape Tomatoes, Feta Cheese and Dried Cranberries

GARDEN GREENS: Romaine, Carrots, Grape Tomatoes, Peppers, Broccoli, Asparagus, Cucumbers and Sprouts

GREEK: Romaine with Peppers, Cucumbers, Tomatoes, Red Onions, Olives, Grape Leaves and Feta Cheese

CLASSIC CAESAR: Our Own Homemade Croutons and Shaved Fresh Parmesan Cheese over Baby Romaine Hearts

CHOPPED: Diced Vegetables (Kirby Cucumber, Bell Peppers, Avocado, Corn, Black Olives and Tomatoes) over Chopped Romaine Hearts

BRUSSELS SPROUT SALAD: Shaved Brussels Sprouts, Sliced Granny Smith Apples, Candy Beets, Watermelon Radish and Lemon Vinaigrette

KALE SPECIAL: Kale, Roasted Sweet Potatoes, Black Beans, Raw Pumpkin Seeds and Tahini Dressing

NEW YORK: Pears, Gorgonzola, Pistachios, Grapes & Dried Cranberries over Mixed Greens

EDAMAME SALAD: Over Baby Spinach, Mandarin Oranges, Grilled Mushrooms, and Beets with Toasted Black and White Sesame Seeds

FIG SALAD: Baby Greens-Frisbee Mix, Golden Delicious Apples, Mangoes, Sun-Dried Tomatoes, Candied Pecans, Dried Figs, Avocado

TEX-MEX GREEN SALAD: Baby Greens, Tomatoes, Cucumber, Avocado, Black Bean and Corn Topped with Tortilla Strips

GOAT CHEESE WITH MACADAMIA CRUST: Over Field Greens with Mandarin Oranges, Beets and Avocado

TRADITIONAL SALADS \$7.50 PER GUEST

CLASSIC COLESLAW

CLASSI MACARONI SALAD

CLASSIC POTATO SALAD

RED BLISS POTATO-SALAD: with Sour Cream and Dill

OVEN ROASTED NEW POTATO SALAD: with Champagne Dijon Vinaigrette

ROASTED RED POTATOES: with Olives, Scallions, Caramelized Onions, Cilantro and Chipotle Dressing

LOADED POTATO SALAD: with Cheddar, Chives, Crumbled Bacon and Sour Cream Dressing

PASTA AND NOODLE SALADS \$7.50 PER GUEST

SUSAN PASTA: Penne, Roasted Wild Mushrooms, Mixed Greens, Grape Tomatoes, Porcini Glaze

PENNE A: Spinach, Sundried Tomato, Fresh Basil and Balsamic Vinaigrette

PENNE B: Shiitake Mushroom, Shallots, Pencil Asparagus and Truffle Oil

ORECCHIETTE: Asparagus, Chick Peas and Roasted Sweet Pepper Vinaigrette

MINI RIGATONI: Oven Roasted Eggplant, Artichokes Oven Roasted Plum Tomato, Kalamata Olives and Feta

FARFALLE A: Tomato, Spinach, Kalamata Olives, Portobello, and Olive Tapenade Sauce

FARFALLE B: Sun-Dried Tomato, Basil Pesto, Roasted Vegetable, Parmesan, Grape Tomatoes, Arugula and Broccoli Florets

GREEK ORZO: Orzo Pasta, Black Olives, Cucumber, Bermuda Onion, Diced Tomatoes, Feta Cheese Olive Oil and Fresh Dill

BOWTIE PASTA: Cherry Tomatoes, Broccoli Florets, Baby Spinach, Julienne Carrots, Baby Peas in Light Dill Dressing

ROTELLE PASTA PRIMAVERA: Fresh Broccoli Florets, Red Roasted Peppers, Black Pitted Olives, Parsley in a Light Vinaigrette

MINI-CHEESE RAVIOLETTES: Sun-Dried Tomatoes, Freshly Chopped Scallions, Fresh Parsley in a Balsamic Sauce

CAVATAPPI PASTA: Asparagus, Artichoke Hearts, Peas and Roasted Peppers

TRI-COLOR TORTELLINI: Arugula, Endive, Radicchio, Imported Artichokes, Sun Dried Tomatoes and Grated Parmesan

MINI PASTA SHELLS: Red and Yellow Tomatoes, Zucchini, Purple Onion Fresh Basil and Parmesan Cheese Light Garlic Aioli

THREE COLOR FUSSILI: Roma Tomatoes, Portobello, Fresh Basil

SESAME NOODLES: Oriental Noodles, Red Peppers, Scallion, Sesame Seeds and Slivered Carrots, Ginger Peanut Sauce



Salads

BEANS AND GRAINS SALADS \$7.50 PER GUEST

TABOULEH SALAD: Bulgur Wheat, Diced Cucumber, Tomato, Scallions, Mint, Parsley and Fresh Lemon Juice

MOROCCAN COUS COUS: Cucumbers, Kalamata Olives, Red Peppers, Red Onions, Carrots in Cumin Lemon Dill Vinaigrette

ISRAELI COUS COUS: Sautéed Wild Mushrooms, Scallions, Orange Teriyaki Glaze

WILD RICE: Roasted Vegetables, Sun-Dried Fruits, Toasted Nuts with Honey Orange Vinaigrette

QUINOA AND ASPARAGUS: Fire Roasted Peppers and Champagne Orange Vinaigrette

FRENCH LENTIL AND ARUGULA: Feta Cheese, Cherry Tomatoes, Scallions, and Citrus Wine Vinaigrette

TUSCAN WHITE BEAN SALAD: Lemon Zest, Fried Sage and Red Onion and Marinated Sundried Tomatoes

SOUTHWESTERN: Three Bean Fiesta with Corn, Avocado, Cilantro, Chopped Tomato and Chipotle Dressing

ANTIPASTO SALADS \$8.25 PER GUEST

HERBAL ROASTED BEETS: Red Onions, Sliced Orange, Figs Tossed in Lemon Basil Vinaigrette

FRESH MOZZARELLA AND TOMATO: Baby Mozzarella and Grape Tomato Salad Tossed with Pesto Sauce

CAPRESE: Sliced Fresh Mozzarella and Sliced Tomato Topped with Fresh Basil, Balsamic Vinegar and Extra Virgin Olive Oil

ROASTED ASPARAGUS: Lemon Zest and Shaved Parmesan Reggiano

GREEN BEANS: with Grape Tomatoes, Roasted Shallots, Lemon Zest

MEDITERRANEAN Cucumber, Tri-Color Peppers, Tomato, Red Onion, Feta and Olives



Create Your Own Salad Bar

PER GUEST
\$21.95
20 Guest Minimum

Choose From:

- Three Greens
- Romaine
- Mesclun
- Baby Spinach
- Arugula
- Kale
- Two Proteins
- Two Cheeses
- Six Vegetables
- Three Dressings
- Homemade Croutons
- Chinese Noodles or Tortilla Strips



Main Course Entrees

(10 GUESTS MINIMUM ORDER)

PICK A PROTEIN AND (2) SIDES; SERVED WITH ARTISAN CRAFTED DINNER ROLLS
(HOT AND COLD SIDES ON PAGES 11,12 AND 14)

(10 Guest Minimum)

CHICKEN ENTREES

\$21.25 PER GUEST

- **APRICOT GINGER CHICKEN BREAST:** Marinated with Fresh Ginger, Apricot Preserve, Soy Sauce, Scallions and Cilantro
- **MOROCCAN ROASTED CHICKEN:** Served Sliced with Mixed Vegetable Kebobs and Hummus with Pita Chips
- **PORCINI CRUSTED CHICKEN:** with Wild Mushroom Marsala Sauce
- **CHICKEN SALINA:** with Artichokes, Sun-Dried Tomatoes, Portobello Mushrooms, Basil with Lemon Butter Sauce
- **CHICKEN SAVOYARD:** in Creamy Sauce of Gruyère, White Wine, Dijon Mustard and Tarragon
- **GRILLED CHICKEN BREAST:** with Soy-Mango Asian Barbeque Sauce
- **CHICKEN CACCIATORE:** with Tomato, Mushrooms, Onion, and Olives
- **CHICKEN PICCATA:** Capers, Lemon Juice and White Wine [Served Sliced with Grilled Portobello, Roasted Tomatoes, Yukon Potatoes]
- **CHICKEN MARSALA:** Mushroom Marsala Sauce
- **CHICKEN MILANESE:** Parmesan Crusted Chicken with Baby Spinach, Tomatoes and Balsamic Sauce
- **CHICKEN PARMIGIANA:** with Fresh Tomato Basil Sauce, Mozzarella Cheese and Shaved Parmesan
- **ROASTED GARLIC LEMON HERB CHICKEN:** (Bone In) Fresh Lemon Zest, Roasted Garlic and Herbs
- **SESAME CHICKEN BREAST:** with Ginger and Scallion
- **STUFFED CHICKEN:** with Asparagus, Sun-Dried Tomatoes And Fontina Cheese
- **ORIENTAL STUFFED CHICKEN:** with Peppers, Spinach and Mozzarella
- **TRADITIONAL SOUTHERN FRIED CHICKEN:** Marinated in Buttermilk, Herbs and Spices

BEEF, LAMB AND VEAL ENTREES

- **MEATBALLS:** Choose your Favorite Sauce (Madera Wine Sauce - Sweet Honey BBQ - Marinara - Teriyaki)
- **MEATLOAF:** Plain or Stuffed with Eggs, Beef Sausage or Spinach - with Rich Mushroom Gravy
- **SESAME BEEF AND ASPARAGUS STIR-FRY**
- **CARVED FILET MIGNON:** with Fresh Watercress and Rosemary Roasted Potatoes
- **FILET MIGNON:** Topped with Sautéed Mushrooms, Caramelized Onion and a Red Raspberry Reduction
- **MOJO GRILLED RIB EYE:** with Chimichurri
- **ROASTED RIB EYE:** with Pineapple Salsa
- **BEEF TENDERLOIN:** with Artichoke Hearts, Wild Mushrooms and Béarnaise Sauce
- **VEAL PARMESAN:** Topped with Marinara, Fresh Mozzarella and Parmesan Cheese

\$20.75 PER GUEST

\$20.75 PER GUEST

\$20.75 PER GUEST

\$32.25 PER GUEST

\$32.25 PER GUEST

\$32.25 PER GUEST

\$32.25 PER GUEST

\$32.25 PER GUEST

\$32.25 PER GUEST



Main Course Entrees

(10 GUESTS MINIMUM ORDER)

PICK A PROTEIN AND (2) SIDES; SERVED WITH ARTISAN CRAFTED DINNER ROLLS

(HOT AND COLD SIDES ON PAGES 11, 12 AND 14)

VEGETARIAN AND VEGAN ENTREES (NO SIDES)

\$18.75 PER GUEST

- **SEITAN:** "Faux Chicken" Marsala w/ Mushrooms
- **EGGPLANT & SPINACH SORRENTINO:** with Mezza Rigatoni, Tomato and Basil
- **MOROCCAN TAJIN:** Chickpeas, Eggplant, Zucchini, Olives, Pan-Seared Tofu Strips, Spiced Quinoa
- **KUNG-PAO TOFU:** with Broccoli, Carrots, Zucchini, Asparagus, Sugar-Snap Peas and Cauliflower Sautéed in Kung-Pao Sauce
- **STUFFED PORTOBELLO:** with Spinach, Roasted Peppers and Quinoa
- **ROASTED VEGETABLES LASAGNA:** Layers of Vegetables And Cheese in a Delightful Red Sauce
- **VEGETABLE NAPOLEON:** Stacks of Portobello, Mushrooms, Peppers, Zucchini, Eggplant, Onions, Tomatoes, Mozzarella and Rosemary
- **EGGPLANT ROLLATINI:** Stuffed with Ricotta Cheese Topped with Marinara and Fresh Parmesan

PORK ENTREES

\$24.25 PER GUEST

- **ST. LOUIS STYLE SPARE RIBS:** Black Jack Barbecue Sauce
- **CUBAN STYLE LOIN OF PORK:** Sautéed Onions and a Cumin Garlic Sauce
- **BRANDY AND BROWN SUGAR SMOKED SPIRAL HAM:** served with Dijon and Pommerey Mustard
- **SWEET ITALIAN SAUSAGE:** and Peppers

SEAFOOD

- **LEMON PEPPER GRILLED SALMON WITH ROSEMARY** \$24.25 PER GUEST
- **MIRIN AND SOY GLAZE SALMON:** with Miso and Roasted Sesame Seeds \$24.25 PER GUEST
- **PAN-SEARED SALMON:** with Caramelized and Braised Shallots on a Bed of Fennel and Spinach \$24.25 PER GUEST
- **MOROCCAN GRILLED SALMON:** in a Honey, Orange and Cilantro Glaze \$24.25 PER GUEST
- **TERIYAKI GLAZED SALMON:** with Black and White Sesame Seeds \$24.25 PER GUEST
- **BLACKENED SALMON:** in a Tangy Creole Tomato and Champagne Sauce \$24.25 PER GUEST
- **BAKED GULF SHRIMP:** Stuffed with Lump Crabmeat \$24.25 PER GUEST
- **SHRIMP SCAMPI:** with a Garlic and White Wine Sauce Served with Orzo Pasta \$24.25 PER GUEST
- **SESAME CRUSTED SEARED TUNA STEAK:** Served over Bok Choy \$24.25 PER GUEST

MARKET PRICE

- **PAN ROASTED SNAPPER:** Served with Baby Eggplant, Wild Mushrooms and Miso Broth
- **CRISP RED SNAPPER:** with Roasted Tomato Confit on a Bed of Spinach
- **CRAB AND LOBSTER:** Sweet Lobster & Crab Cakes Topped with Chipotle Sauce

Market Price
Market Price
Market Price

Main Course Sides

Choose any as your accompaniments for the lunch and dinner entrées

POTATOES AND STARCH

\$8.25 PER GUEST

- Roasted Fingerling Potatoes with Parmesan And Herbs
- Roasted Red Potatoes with Sage And Rosemary
- Roasted Yukon Gold Potatoes with Fresh Herbs and Butter
- Sweet Potato Chunks w/ Honey Orange Zest and Tarragon

RICE

\$8.25 PER GUEST

- Yellow Fried Rice with Vegetables
- Spinach and Mushrooms Rice Pilaf
- Lemon Grass Infused Jasmine Rice
- Basmati Rice with Spinach
- Wild Mushroom Risotto
- Wild Rice Pilaf with Roasted Cubed Vegetables
- Healthy Steamed White or Brown Rice

VEGETABLES

\$8.25 PER GUEST

- Sautéed String Beans with Shallots and Shiitake Mushrooms
- Roasted Vegetable Ratatouille
- Sautéed String Beans Almandine with Almonds and Roasted Peppers
- Steamed Garden Vegetables with Fresh Herbs
- Sautéed Broccoli with Garlic and Olive Oil
- Roasted Brussels Sprouts with Balsamic Reduction
- Grilled Assorted Vegetables with Balsamic Reduction
- Sautéed Spinach with Roasted Garlic and Lemon
- Roasted Honey Glazed Carrots with Shallots and Ginger
- Sautéed Baby Bock Choy with Teriyaki Glaze and Sesame Seeds
- Grilled Asparagus and Roasted Red Bell Pepper, Portobello Mushrooms and Grilled Onions

Themed Buffets

MINIMUM 10 GUESTS - 24 HOURS NOTICE REQUIRED
SERVED HOT AND/OR ROOM TEMP
ADD-ONS FOR LUNCH AND DINNER BUFFET PACKAGES
• SLICED FRUIT - \$5.49 PER GUEST • FRUIT SALAD - \$4.95 PER GUEST

SPA BUFFET \$37.49 PER GUEST

- Grilled Salmon w/ Roasted Red Pepper Coulis
- Soy and Ginger Glazed Breast of Chicken
- Hummus and Grilled Whole Wheat Pita
- Garden Salad
- Grilled Italian Vegetables
- Organic Brown Rice
- Mushroom and Asparagus Salad
- Chilled Ginger Spiced Melon Soup
- Chef's Selection of Sorbets

AMERICA \$37.49 PER GUEST

- Mini Burgers on Toasted Brioche Bread with all the Trimmings
- Southern Chicken Fingers with Honey Mustard Dipping
- Crab Cakes with Chipotle Aioli
- Old Fashioned Coleslaw
- Butter Lettuce with Tomatoes, Radish and Cucumber
- Apple Pie
- Basket of Fresh Bread and Rolls

HAWAIIAN \$37.49 PER GUEST

- Hula-Hula Spiced Chicken
- Bang Bang Coconut Shrimp
- Hawaiian Paniolo Grilled Steak
- Macadamia Nut Rice
- Sesame Ginger Noodles with Bean Sprouts and Crispy Snow Peas
- Waimea Salad With Roasted Red and Yellow Peppers, Fresh Basil and Macadamia Nut Pesto Vinaigrette
- Coconut Cake with Chocolate Rum Sauce

MEXICO-A \$35.25 PER GUEST

- Lime Chipotle Grilled Carne Asada
- Chicken Breast In Spicy Bell-Pepper Corn Sauce
- Chili and Lime Rice
- Spicy Southwest Lasagna Corn Tortillas Layered with Spicy Ground Beef, a Blend of Monterey Jack and Cheddar Cheeses & Enchilada Sauce with Fresh Tomatoes and Mild Green Chilies
- Crisp Romaine and Field Greens Tossed with Tomatoes, Queso Fresco, Tortilla Chips and Avocado Vinaigrette
- Flour Tortillas
- Tapioca Pudding

MEXICO-B \$37.49 PER GUEST

(Fiesta And Burrito Bar)

- Grilled Steak Fajita
- Chicken Fajitas
- Seasoned Ground Beef
- Spanish Rice
- Refried Beans
- Soft Corn & Flour Tortillas, Corn Chips
- Green Salad
- Guacamole, Fresh Salsa, Sour Cream, Pico De Gallo, Shredded Cheese
- Mexican Churros with Dulce de Leche Sauce

LATIN \$32.95 PER GUEST

- Papaya Glazed Wild Salmon Fillet
- Cuban Style Roast Pork Loin
- Guava Glazed Roast Chicken
- Pan Latin Paella Valenciana
- Boiled Yucca with Garlic Sauce
- Jicama, Avocado, Beans, Cherry Tomato over Chopped Iceberg Lettuce
- Dessert Platter with Flan

MEXICAN FAJTA BAR

\$26.95 PER GUEST

- Seasoned Beef
- Seasoned Chicken
- Seasoned Beans
- Shredded Lettuce
- Chopped Tomatoes
- Chopped Jalapenos
- Shredded Cheese
- Sour Cream, Guacamole, Salsa
- Soft Flour Tortillas

SOUTH PACIFIC \$35.25 PER GUEST

- Coconut Shrimp with a Mango Relish
- Papaya BBQ Baked Salmon
- Grilled Citrus Chicken with Amaretto Citrus Glaze
- Jasmine Coconut Rice
- Medley of Grilled Fruit & Vegetables
- Assorted Grilled Citrus Fruit with Sweet Potato, Plantain, Sweet Onions
- Asian Salad (Romaine, Watercress, Mango, Tomato, Cucumber, Segment of Oranges, Shredded Coconut)
- Fruit Bars

INDIA \$34.00 PER GUEST

- Chicken Tandoori Kabob style with Cilantro Chutney
- Curry Salmon broiled over Sautéed Curry Spinach
- Lamb Tikka Masala
- Kheer Ka Raita (Yogurt with Cucumber and Mint)
- Curried Potato and Pea Samosa
- Biryani Basmati Rice with Mixed Vegetables and Nuts
- Assorted Indian Breads including Naan
- Cookies and Brownies



Themed Buffets

MINIMUM 10 GUESTS - 24 HOURS NOTICE REQUIRED
SERVED HOT AND/OR ROOM TEMP
ADD-ONS FOR LUNCH AND DINNER BUFFET PACKAGES
•SLICED FRUIT - \$5.49 PER GUEST • FRUIT SALAD - \$4.95 PER GUEST

THAILAND-A \$36.25 PER GUEST

- Chicken Satay with Spicy Peanut Sauce
- Chile, Lemongrass and Honey Skewered Beef
- Salmon Marinated with Lemongrass, Chillies and Lime
- Thai Pad Noodles w/ Sweet & Spicy Chili Sauce
- Jasmine Coconut Rice Garnished with Chunks of Coconuts
- Baby Asparagus and Baby Bok Choy Lime Vinaigrette
- Assorted Cookies and Brownies

THAILAND-B \$36.25 PER GUEST

- Sea Bass with Coconut Milk, Ginger, Cashews and Thai Basil Sauce
- Thai Chicken with Green Curry
- Coconut Sauce
- Thai Noodles w/Shredded Veggies & Peanuts
- Sautéed Baby Asparagus & Baby Bok Choy
- Lemongrass and Cilantro Scented Rice
- Thai Salad: Lettuce, Tomatoes, Cucumbers, Red Onions, Red Cabbage, Shredded Carrots & Peanuts
- Assorted Cookies and Brownies

MEDITERRANEAN

\$37.49 PER GUEST

- Herb Beef Kabobs
- Herb Crusted Tilapia with Lemon Drizzles
- Honey and Za'atar Glazed Chicken Kabobs with White Bean Brandade
- Orzo Salad with Sun Dried Tomato, Olives and Fresh Basil
- Eggplant and Squash Caponata with Charred Onion & Nigella Seeds
- Endive, Radicchio and Arugula with Tomatoes and Radish
- Sun-Dried Tomato and Kalamata, Olives, Hummus with Pita Triangles
- Dessert Platter

CARIBBEAN \$37.49 PER GUEST

- Jamaican Jerk Chicken
- Island Style Meatballs
- Grilled Mahi Mahi with Pineapple Glaze
- Rice Stewed with Beans and Coconut Milk
- Fried Cassava with Garlic Sauce
- Sliced Tomato and Avocado Salad
- Coconut Pudding
- Assorted Breads and Rolls

ITALY-A \$37.49 PER GUEST

- Old Fashioned Chicken Parmesan,
- Grilled Salmon with Italian Seasonings
- Classic Beef Meatballs
- Eggplant Rollatini
- Roasted Italian Vegetables
- Baked Ziti Al Forno
- Classic Caesar Salad
- Garlic Bread
- Mini Italian Pastries

ITALY-B \$36.25 PER GUEST

- Grilled Salmon Fillet with Eggplant Caponata
- Stuffed Breast of Chicken with Baby Arugula, Roasted Peppers and Mozzarella
- Penne ala Vodka with Tomato Cream Sauce, Splash of Vodka and Fresh Basil
- Marinated Olives, Arugula and Artichoke Heart Salad
- Romaine, Radicchio, Roasted Beets, Tomatoes and Shaved Parmesan Reggiano
- Sliced Baguette Grilled with Herbed Oil
- Mini Italian Pastries

CHINA-A \$35.95 PER GUEST

- Jumbo Bang Bang Shrimp with Asparagus
- Chicken and Broccoli Chinese Style
- Hoisin Beef, Shiitake Mushrooms, Snow Peas
- Vegetable Lo Mein
- Spicy Marinated Cucumber Salad with Sweet Soy-Chili Vinaigrette
- Lettuce With Hearts Of Palm, Mango and Cashew
- Almond And Fortune Cookies

CHINA-B \$36.25 PER GUEST

- Five-Spice Chicken with Cashews & Bok Choy
- Szechuan Salmon with Soy Ginger Glaze
- Orange Ginger Beef and Asparagus Stir-Fry
- Chow Mein Noodles
- Rice With Black Mushrooms
- Broccoli Salad with Carrot Ginger Vinaigrette
- Dessert with Fortune Cookies

MIDDLE EAST-A \$36.25 PER GUEST

- Tunisian Harissa Rubbed Chicken
- Ground Beef Kofta in Oregano Tomato Sauce
- Falafel (Ground Chick Pea Balls with Herbs)
- Koshari Rice with Lentil, Chickpeas, Fried Shallots
- Tabouleh Salad
- Israeli Salad
- Babaghanoush, Hummus and Tahini with Assorted Toasted Pita and Flat Bread
- Desserts Platter

MIDDLE EAST-B \$36.95 PER GUEST

- Falafel (Ground Chickpea Balls with Herbs)
- Chicken Shawarma- with Lemon and Spices
- Beef Shawarma Grilled Steak
- Tahini, Hummus and Yogurt Dressing
- Chopped Salad
- Pita Bread and Home Baked Pita Chips
- Dessert Platter

GREEK \$36.25 PER GUEST

- Lamb Gyros with Mini Pita Breads, Diced Tomatoes, Onions and Dill Cucumber Yogurt Sauce
- Greek Stuffed Chicken with Spinach and Feta Finished with Greek Lemon Sauce
- Spanakopita Triangles (Spinach Pie)
- Grilled Vegetables with Olives and Artichoke Hearts
- Greek Salad
- Lemon Orzo Pasta with Arugula, Grape Tomatoes Roasted Peppers and Feta
- Dessert Platter to Include Baklava and Kataifi

BBQ LOVERS \$36.25 PER GUEST

- BBQ Mesquite Smoked Beef Brisket
- Smoked Baby Back Pork Ribs
- Smoked Turkey Breast
- Corn on the Cob
- Slow Cooked Baked Pinto Beans
- Fresh Coleslaw
- Green Salad
- Homemade Corn Bread
- Dessert Platter

ROOM TEMPRATURE ENTREES

MINIMUM 10 GUESTS - 24 HOURS NOTICE REQUIRED
SERVED HOT AND/OR ROOM TEMP
ADD-ONS FOR LUNCH AND DINNER BUFFET PACKAGES
•SLICED FRUIT - \$5.45 PER GUEST • FRUIT SALAD - \$4.95 PER GUEST

SUSAN BUFFET-A

\$36.25 PER GUEST

- Grilled Salmon with Black Bean Salsa & Orange Chipotle Vinaigrette
- Grilled Chicken Breast Chimichurri with Roasted Sweet Peppers
- Roasted Cauliflower w/ Smoked Paprika & Lemon
- Roast Yams w/ Cinnamon, Pepper & Honey
- Garden Greens with Radish, Cucumber & Tomatoes Cilantro Vinaigrette
- Cornbread, Crisps, Rolls & Butter
- Dessert Platter

SUSAN BUFFET-B

\$36.25 PER GUEST

- Turkish Chicken Kabobs
- Turkish Steak Kabobs
- Turkish Shrimp Kabob
- Roasted Vegetables Skewers
- Orzo Salad with Feta
- Greek Salad
- Dessert

SUSAN BUFFET-C

\$33.95 PER GUEST

- Grilled Chicken Breast with Artichoke, Roasted Tomatoes and Rosemary Caper Dressing
- Seasonal Grilled Vegetables with Tuscan Olive Oil and Fresh Herbs
- Penne with Roasted Tomatoes, Basil, Olives and Parmesan
- Caesar Salad
- Breads, Rolls, Focaccia and Butter
- Dessert Platter

SUSAN BUFFET-D

\$36.25 PER GUEST

- Roasted and Carved Filet Mignon
- Roasted Chicken
- Grilled Jumbo Shrimp
- Roasted Vegetables
- House Rice
- Garden Green Salad
- Dessert Platter

SUSAN BUFFET-E

\$34.95 PER GUEST

- Roasted and Carved Filet Mignon
- Miso Salmon with Avocado
- Lemon Pepper Chicken
- House Rice
- Garden Salad
- Grilled Vegetables
- Dessert Platter

SUSAN BUFFET-F

\$36.25 PER GUEST

- Moroccan Grilled Chicken Breast with Olives & Tart Fruit
- Beef Sirloin with Tomato Cabernet Compote
- Roasted Potatoes with Rosemary & Shallots
- Grilled Asparagus with Sweet Peppers & Toasted Walnuts
- Baby Field Greens, Grape Tomatoes, Chèvre & Radish Herb Vinaigrette
- Rolls, Breads and Butter
- Biscotti, Mini Cannoli, Fruit Tarts and Italian Pastries

Hot Italian Pasta



\$15.25 PER GUEST (Served with Bread Basket)

\$19.25 PER GUEST (Served with Caesar Salad and Bread Basket)

PENNE ALA VODKA: Baby Peas and Roasted Plum Tomatoes

RIGATONI PRIMAVERA: Fresh Grilled Garden Vegetable Medley sautéed in Virgin Olive Oil, Fresh Garlic & Spices

TORTELLINI: Sautéed Shallots, Sundried Tomatoes, Peppers & Cremini Mushrooms

BAKED LASAGNA PRIMAVERA: Roasted Vegetables, Ricotta and Mozzarella Cheeses, layered in Pasta with Basil Marinara Sauce

BAKED CLASSIC MAC AND CHEESE:

Our Signature Interpretation on an American Classic with Five Cheeses

CLASSIC BAKED ZITI: Ricotta & Mozzarella topped with Fresh Grated Reggiano Parmesan Cheese

LASAGNA ROLLS: Fresh Spinach, Fresh Ricotta, Mozzarella and Parmesan Reggiano in a Tomato Basil Sauce

CHEESE RAVIOLI: Goat Cheese, Fresh Tomato and Basil Sauce

Party Hors D' Oeuvres Baskets & Mélanges

ARTFULLY DISPLAYED IN WICKER BASKETS

24 hours notice
Small Baskets Serve 12-18 Guests - \$295
Large Baskets Serve 20-25 Guests - \$395

FRUIT, CHEESE AND CRUDITÉS

- Celery and Carrot Batons, Broccoli Florets, Cherry Tomatoes, Snow Peas, Green Beans, Red & Yellow Peppers and Italian Olives
- Batons of Vermont Cheddar, Chèvre, Jarlsberg, Istara, Azul Bleu, Brie, Fontina and Vintage Gouda Cheese
- Seedless Grapes, Strawberries, Apples, Pineapple And Melon
- Milled Grain Crackers and Herb Dip

LOUISIANA MÉLANGE

- Spicy Shrimp Skewers
- Blackened Catfish Bites
- Sweet Potato Chips
- Blackened Cajun Chicken
- Grilled Andouille Sausage
- Creole Crab Dip with Toasts
- Hot & Spicy Pecans
- Jalapeño and Cheddar Biscuits

USA MÉLANGE

- Mini Crab Cakes
- Skewers of Sirloin Steak
- Skewers of Parmesan Chicken Fingers
- Smoked Salmon with Caper Cream Cheese on Black Bread
- Grilled Asparagus
- Sweet Potato Sticks
- Roasted Pepper Sauce
- BBQ Sauce
- Horseradish Cream Sauce

AMERICANA MÉLANGE

- Jumbo Shrimp Cocktail
- Kosher Franks in Puff Pastry
- Buffalo Chicken Fingers
- Quesadillas
- Mini Spinach Knish
- Homemade Yukon Gold Potato Chips
- Cocktail Sauce
- Spicy Mustard
- Carrots, Celery, Blue Cheese Sauce

SANTA FE MÉLANGE

- Assorted Mini Quesadillas Chicken and Cheese in four Different colors
- Beef Empanada with Mint Mojo
- Tomato Corn Salsa
- Salsa Verde
- Cilantro and Cumin Dip
- Guacamole
- Pico de Gallo
- Corn Chips

MIDDLE EASTERN MÉLANGE

- Lamb Kebab mixed with Tahini
- Cumin Rubbed Chicken Skewers
- Stuffed Grape Leaves
- Hummus
- Babaghanoush
- Labaneh (Cheese) Zatar Spiced
- Yogurt Mint Dipping Sauce
- Spiced Pita Crisps

FAR EAST MÉLANGE

- Soy Glazed Grilled Shrimp Skewers
- Curried Chicken Skewers
- Spring Rolls
- Vegetable Sushi Rolls
- Pickled Ginger
- Wasabi and Ginger-Soy Dipping Sauce
- Shrimp Chips

THAI MÉLANGE

- Lemongrass Shrimp
- Thai Beef Satay
- Red Curried Chicken Skewers
- Vietnamese Winter Rolls
- Pan-Fried Dumplings
- Coconut Milk & Peanut Dipping Sauce
- Asian Chili Dipping Sauce

OAXACA MÉLANGE

- Oaxaca Chicken Skewers with Chipotle
- Chicken and Monterey Cheese Tequitos
- Shrimp with Pineapple Hibiscus Salsa
- Vegetables skewers with Achiote Herbs
- Grilled Mexican Steak Skewers
- Guacamole
- Beans Dip

ASIAN MÉLANGE

- Penang Grilled Beef
- Thai Chicken
- Coconut Shrimp
- Vegetable Spring Rolls
- Grilled Pineapple
- Cucumber Peanut Noodles
- Wonton Chips
- Plum Sauce
- Tamari-Ginger Dipping Sauce

INDIAN MÉLANGE

- Skewers of Tandoori Style Chicken
- Skewers of Spicy Ginger Coconut Shrimp
- Curried Vegetable Samosas
- Fried Cauliflower
- Vegetable Patties with Mango Chutney
- Crisp Indian Poppadums and Lentil Dip

ITALIANO MÉLANGE

- Roasted Red Peppers
- Skewers of Fresh Mozzarella and Tomato
- Lemon Basil Shrimp Skewers
- Rosemary Garlic Chicken Skewers
- Baby Mozzarella
- Roasted Vegetables
- Kalamata and Picholine Olives
- Sun-dried Tomatoes
- Wild Mushroom & Polenta Tartlets

TAPAS MÉLANGE

- Smoked Paprika Shrimp
- Grilled Chorizo on Skewer
- Garlic Chicken Wings
- Marinated Button Mushrooms
- Pine Nuts and Raisin Empanadas
- Eggplant Stuffed with Monterey Jack
- Marinated Spanish Olives
- Cheese Straws

EL RIO MÉLANGE

- Beef & Chicken Taquitos
- Beef Empanadas
- Miniature Chicken Tacos
- Blue and Yellow Corn Tortillas
- Salsa and Guacamole

CARIBBEAN MÉLANGE

- Coconut Shrimp
- Jerk Chicken
- Jamaican Beef Pies
- Curried Potato Pockets
- Mango Chutney Dipping Sauce
- Plantain Chips
- Mango Avocado Salsa

MEDITERRANEAN MÉLANGE

- Lamb Chops
- Turkish Chicken Kebobs
- Kefta Kebobs
- Skewers of Garlic Lemon Shrimp
- Feta and Caramelized Onion Puffs
- Spinach and Rice Stuffed Grape Leaves
- Falafel with Hummus
- Yogurt Dip and Pita Chips

SUSHI MÉLANGE

Assorted Sushi including California Rolls, Spicy Tuna Rolls, Vegetarian Rolls and Chef's Special Rolls accompanied by Pickled Ginger, Wasabi and Scallion Soy Sauce



Hors D'oeuvre Options

ORDERING GUIDE

3 pieces per guest: **\$11.50 PER GUEST**

6 pieces per guest: **\$23.00 PER GUEST**

11 pieces per guest: **\$38.50 PER GUEST**

When Accompanying a Meal 3 Pieces Per Guest
When Served as Light Cocktail Fare 6 Pieces Guest
When Substituted for a Meal 10 to 12 Pieces Guest

H Served Hot - C Served Room Temperature

POULTRY

- **INDIVIDUAL CHICKEN PAD THAI:** in Chinese Takeout Containers Served with Chop Sticks **H**
- **PHYLLO TARTLET WITH BANG BANG CHICKEN:** with Mildly Spicy Peanut Sauce & Sliced Scallions **HC**
- **COCONUT CHICKEN FINGERS:** with Piña Colada Dipping Sauce **HC**
- **CHICKEN FINGERS:** with House Honey Dijon Dressing and Sprinkled Green Onion **HC**
- **CHICKEN WINGS:** Choice of Teriyaki, Honey Dijon, Buffalo, Sweet and Sour Chipotle **H**
- **SOUTHWESTERN FIRECRACKER CHICKEN SKEWERS:** with Jalapeno and Tomato Dipping Sauce **HC**
- **LIME AND ROSEMARY CHICKEN SKEWERS:** with Roasted Pepper Aioli **HC**
- **LEMON PARMESAN CHICKEN SKEWERS:** Sundried Tomato Dip **HC**
- **MOROCCAN CHICKEN SKEWERS:** and Eggplant Bruschetta **HC**
- **TANDOORI CHICKEN SKEWERS:** with a Spicy Yogurt Dipping Sauce **HC**
- **LEMONGRASS CHICKEN SATAY SKEWERS:** with Coconut Thai Chili Dipping Sauce **H**
- **SOUTHERN FRIED CHICKEN:** (Boneless) Waffle Bites **HC**
- **CHICKEN AND GINGER WONTONS:** Scallion Dip **H**
- **JERK CHICKEN:** in a Plantain Cup **HC**
- **MOJITO CHICKEN:** Served on a Yucca Crisp with a Citrus Salsa **HC**
- **MEXICAN MINI CHICKEN TACOS** **HC**
- **CHICKEN EMPANADAS** with Herb Chicken and Olive Served with a Chipotle Aioli Dip **HC**
- **RICE PAPER POCKETS:** Filled with Chicken, Avocado, Basil, and Oriental Vegetables w/ Ginger Sauce **C**
- **MINI CHICKEN QUESADILLAS:** Queso Blanco and 3 Pepper Salsa **HC**

SEAFOOD

- **AHI TUNA** with Wasabi and Black Sesame Tartar on Rice Crackers **C**
- **AHI TUNA TARTARE** with Avocado in Miso Spoon **C**
- **CLASSIC CRAB CAKES** with Chili Lime Aioli **HC**
- **CRAB AND MANGO SALAD** in Cucumber Cups **HC**
- **MINI FISH TACOS** with Cabbage Slaw, Avocado, Chipotle Aioli **C**
- **GRAVLAX ON BUCKWHEAT BLINI** with a Mustard Dill Sauce **C**
- **SALMON SKEWERS** with Chile-Lime with Lime Yogurt **C**
- **SMOKED SALMON** on Pumpernickel Points with Chives **C**
- **SCALLOPS WITH MINTED PEA PURÉE** on Crisp Potato Wedges **C**
- **LOBSTER AND SHRIMP MACARONI AND CHEESE** Served in a Martini Glass (Additional \$3 per Guest) **C**
- **SHRIMP KATAIFI** Wrapped in Shredded Phyllo Dough (Additional \$2 per Guest) **HC**
- **CHILLED JUMBO SHRIMP,** Served with Traditional Cocktail Sauce (Additional \$2 per Guest) **C**
- **COCONUT CRUSTED SHRIMP** Served with a Passion Fruit Chili Dipping Sauce **HC**
- **MIRIN GLAZED SHRIMP** with Ginger Lime Dipping Sauce (Additional \$2 per Guest) **HC**
- **CHIPOTLE ORANGE SHRIMP** on a Corn Cake with Avocado and Cilantro (Additional \$2 per Guest) **HC**

MINI SLIDERS

MINI SANDWICHES ON A BRIOCHE BUN [TWO PER GUEST] HC

- **MINI LAMB BURGER SLIDERS \$15.95**
- **MINI HAMBURGERS SLIDERS \$8.95**
- **MINI CHEESEBURGERS SLIDERS** with pickles and plum tomatoes **\$9.95**
- **BBQ PULLED CHICKEN SLIDERS** with Sliced Pepper **\$9.95**
- **LOBSTER SLIDERS** with Chipotle Aioli and Pickled Ginger **\$18.95**
- **BARBECUED PULLED PORK SLIDERS** on a Cheddar Biscuit **\$9.95**



Hors D'oeuvre Options

H Served Hot - C Served Room Temperature

VEGETARIAN

- **SEEDLESS GRAPES** Rolled in Stilton and Dusted with Crusted Pistachios **C**
- **MINI-FALAFEL** with Spiced Hummus on Pita Crisps **HC**
- **MINI ASSORTED VEGETABLES QUICHES** **HC**
- **CRISP JAPANESE EGGPLANT** with Feta Cheese & Oven Dried Grape Tomatoes and Pesto **HC**
- **VEGETABLES SPRING ROLL** with Pear and Chèvre with Cranberry Mirin Dipping **HC**
- **VEGETABLES QUESADILLAS** with 2 Chesses **HC**
- **FRENCH AGED BRIE APPLE BEGGAR'S PURSES** Served with Roasted Fig Jam **HC**
- **SPANAKOPITA TRIANGLES** with Spinach and Feta Cheese **HC**
- **POLENTA WHEEL** with Sage, Asiago Cheese, Field Mushroom **HC**
- **FONTINA ARANCINI CRISPY RICE BALLS** with Roasted Tomato Aioli **HC**
- **WILD MUSHROOMS & GOAT CHEESE TARTLET:** Topped with Caramelized Shallots **HC**
- **MAC & CHEESE FRITTERS** Fontina, Provolone, Mozzarella and Cavatappi with Cheese Sauce **HC**

VEGAN

- **VIETNAMESE VEGETABLES SPRING ROLL** with Soy sesame Dipping Sauce **H**
- **VEGETABLE DUMPLINGS** with Tamarind Dipping Sauce **HC**
- **ASPARAGUS RISOTTO CAKE** with Sundried Tomato Dipping Sauce **HC**
- **CRISPY PLANTAIN CUP** Filled with Black Bean, Corn and Avocado Mousse **HC**
- **CRISPY PLANTAIN CUPS** Filled with Guacamole **C**
- **INDIAN VEGETABLE SAMOSA** with Tamarind Dip **HC**
- **CRISPED VEGETABLES** in Vietnamese Rice Paper with Chili Sauce **C**

FROM THE LAND (PORK)

- **SMOKED BACON WRAPPED HONEYED DATES** Brimming with a Creamy Bleu Cheese Mousse **C**
- **PROSCIUTTO WRAPPED ASPARAGUS TIPS** **HC**
- **CAROLINA PULLED PORK** on Mini Corn Bread Griddle Cakes **HC**

FROM THE LAND (LAMB)

- **SPICY LAMB SAUSAGE** in Puff Pastry with Minted Tomato Relish **HC**
- **MINI LAMB BURGERS SLIDERS** with Crisped Shallots, Minted Yogurt and Harissa **HC**
- **MARINATED LAMB SKEWERS** with Cilantro Lime Pesto **HC**

FROM THE LAND (BEEF)

- **CHEESEBURGER EGGROLLS** with Mustard and Ketchup **HC**
- **FILET MIGNON CROSTINI** with Horseradish Cream and Caramelized Onions **HC**
- **LEMONGRASS BEEF SKEWERS** with a Spicy Peanut Sauce **HC**
- **ARGENTINEAN BEEF SKEWERS** with Chimichurri Sauce **HC**
- **SESAME SOY GLAZED BEEF SKEWER** with Spicy Peanut Sauce **HC**
- **MINI JAPANESE BEEF NEGIMAKI** with Asparagus, Scallions & Sesame Seeds with a Sweet Mirin Soy Dip **HC**
- **MINI BEEF WELLINGTON** **HC**
- **CLASSIC PIGS IN A BLANKET** Served with Spicy Brown Mustard and Ketchup **HC**
- **STEAK AND CILANTRO EMPANADAS** Served with a Chipotle Aioli Dip **HC**

MINIATURE TARTS: **HC**

- Asparagus, Prosciutto and Roasted New Potatoes
- Wild Mushroom, Gruyere and Fresh Thyme
- Roasted Vegetables topped with Caramelized Shallot Aioli
- Artichoke and Spinach
- Baked Feta, Roasted Peppers and Marinated Figs
- Creamy Brie and Poached Pear

CROSTINI: **C**

- **SLICED HERB-GRILLED CHICKEN CAPRESE** on Toasted Ficelle, Topped with Mozzarella, Tomato and Sun-Dried Tomato Pesto
- **PROSCIUTTO, FENNEL & APRICOT SLAW** with Tarragon Vinaigrette
- **MOZZARELLA WITH TRI COLORED PEPPERS** and Fresh Basil
- **HERBED GOAT CHEESE**, Walnuts and Pomegranate Reduction
- **WILD MUSHROOM AND GOAT CHEESE**

HORS D'OEUVRE DESSERTS \$5.95 PER GUEST

- **CHOCOLATE COVERED STRAWBERRIES** Dark Chocolate
- **MINI ICE CREAM SANDWICHES**
- **MACARONS ON A STICK**
- **MINI CUPCAKES**
- **NUTELLA AND RASPBERRY EMPANADA** (Cinnamon Sugar)
- **BANANA AND CHOCOLATE WONTON** with Anise Caramel Dip
- **MINI CHURROS** with Dulce de Leche
- **PANNA COTTA** (Vanilla with Raspberry Glee)
- **TIRAMISU PUDDING SHOTS**
- **CAKE POPS** (Raspberry, White Chocolate Caramel, Chocolate Peanut Butter, Red Velvet)

Snacks And Displayed Cocktail Platters

SNACKS

(8 Guest Minimum)

INDIVIDUAL BAG OF CHIPS \$3.75 EACH

TEX-MEX DIPS AND CHIPS

\$12.25 PER GUEST

Nacho Cheese Sauce, Salsa Picante, Guacamole, Sour Cream, Chipotle Cream and Tortilla Chips

AMERICAN HOT DIPS

\$12.25 PER GUEST

- Spinach and Artichoke Dip
- Chili con Queso
- Broccoli with Cheddar with Assorted Bread Wedges

MEDITERRANEAN DIPS AND CHIPS

\$10.95 PER GUEST

Hummus, Babaghanoush, Tahini and Spinach Yogurt with Pita Chips

CROSTINI PLATTER

\$10.95 PER GUEST

Handmade crisp Crostini and Parmesan Focaccia Sticks
White Bean Parmesan Dip
Smoked Eggplant Dip
Tomatoes and Basil Dip

SNACKS

\$8.75 PER GUEST

Colorful Terra Potato Chips, Nachos and Pretzels with Fresh Salsa and Guacamole

ASSORTED MIXED NUTS

\$10.95 PER GUEST

Special blend of Cashews, Pistachios, Almonds, Brazilians Filberts and Pecans

FALAFEL

\$9.25 PER GUEST

Mini Falafel Served with Hummus and Pita Points

DISPLAYED PLATTERS

(8 Guest Minimum)

CRUDITÉS

\$8.75 PER GUEST

The Season's Best Vegetables Beautifully Displayed and Served with a Variety of Dips and Spreads.

CHEESE BOARD

\$12.25 PER GUEST

A Delicious Display of Imported and Domestic Cheesewith a Variety of Dried and Fresh Fruit, Nuts, Crackers and Breadsticks.

TUSCANY ANTIPASTO PLATTER

\$22.50 PER GUEST

- Balsamic grilled Vegetables
- Marinated tomatoes
- Italian Cheeses
- Prosciutto
- Peppered Salami
- Cappicola
- Pesto Grilled Shrimp
- Olives
- Marinated Artichokes
- Toasted Foccacia Slices

CHARCUTERIE

\$20.55 PER GUEST

(Meat & Cheese)

- Sopressata
- Cured Smoked Ham
- Black Peppercorn Salami
- Cheddar
- Young Manchego
- Aged Gouda
- Mixed Olives
- Roasted Peppers
- Served with Sliced Ciabatta

MEDITERRANEAN MORSELS

\$16.75 PER GUEST

- Kalamata Olives
- Greek Feta
- Falafel Balls
- Spanakopita
- Roasted Eggplant Dip
- Tzatziki
- Dolma
- Toasted Pita Triangles

DIM SUM ASSORTMENT

\$17.49 PER GUEST

- Vegetarian Spring Rolls
- Sesame Chicken Strips
- Chicken Teriyaki Dumplings
- Soy Sesame Skewered Beef with Soy Ginger Sauce

CLASSIC AMERICAN

\$20.49 PER GUEST

- Pigs-in-a-Blanket
- Miniature Wraps
- Fried Zucchini Strips
- Chicken Fingers
- Potato and Tortilla Chips
- Horseradish Dip
- Honey Mustard
- Onion Dip
- Salsa

SKEWERS

\$16.49 PER GUEST

- Lemon Herb Chicken with Roasted Pepper Dip
- Skewered Soy Ginger Beef
- Skewered Seasonal Grilled Vegetables with Sun Dried Tomato and Herb Dip

AFTERNOON TEA SANDWICHES

[two per guest]

\$13.25 PER GUEST

- Hand Carved Smoked Salmon with Chives Cream Cheese
- Tuna and Caper Salad
- Turkey on Wheat w/Tarragon Mayo
- Smoked Turkey, French Brie
- Black Forest Ham, French brie and Honey Cup Mustard
- Ham on Dark Rye with Dijon
- Mascarpone Cheese and Fresh Strawberries
- Cucumber and Butter with Mint
- Pignoli, Basil, and Cream Cheese
- Devilled Egg Salad & Grain Mustard
- Chicken Tarragon Salad



MINI ITALIAN TARTS AND PASTRIES

\$10.85 PER GUEST

A Selection of Bite Sized Pastries and Fruit Tarts Garnished with Fresh Berries And Champagne Grapes

Desserts (8 Guest Minimum)

GLUTEN FREE COOKIES

\$10.85 PER GUEST

VEGAN COOKIES

\$10.45 PER GUEST

ONLY COOKIES

\$7.65 PER GUEST

An assortment of our Fresh Baked House Cookies.

BROWNIES AND BARS

\$8.45 PER GUEST

An assortment of Brownies And Blondies Chocolate-Dipped Fruits and Berries.

THE SWEET TOOTH

\$10.75 PER GUEST

A sampling of homemade Cookies, Brownies and Mini Pastries with Chocolate-Dipped Fruits and Berries.

MINI CUPCAKES

\$7.25 PER GUEST

CINNAMON SUGAR CHURROS

\$8.45 PER GUEST

Dulce de Leche Mousse for dipping.

CHOCOLATE DIPPED STRAWBERRIES

\$4.95 EACH

CHOCOLATE HEAVEN

\$13.25 PER GUEST

Chocolate Fudge Brownies, Chocolate Ganache Cups, Chocolate Cheesecake Bars, Chocolate Éclairs, Chocolate Cream Puffs, Belgian Chocolate Bittersweet and White Chocolate Dipped Strawberries

SENSATIONAL SUNDAE

\$22.85 PER GUEST

(Minimum 15 guests)

(Select 5 toppings)

Assorted Freshly Made Ice Cream With Toppings (Crushed Oreo, Chocolate Sauce, Caramel Sauce, Fresh Sliced Fruits, Assorted Nuts, M&Ms, Chocolate Sprinkles, Rainbow Sprinkles, Maraschino Cherries, Crushed Walnuts, Chocolate Fudge Whipped Cream And Fresh Strawberries)

Catering Policies and General Information

FULL CATERING SERVICES FROM PRIVATE PARTIES TO CORPORATE EVENTS

Susan's Kitchen Catering & Events is a full-service special event and corporate caterer. Our catering firm is owned and operated by chefs and event professionals. We thrive on creating dishes that displays freshness, creativity, and seasonal luster. What sets Susan's Kitchen apart from other caterers are our unique beliefs in utilizing all of our resources in purchasing the highest quality food and decorative items available from world class vendors.

CANCELLATIONS & CHANGES POLICY

You may cancel your order up to 24 hours prior to delivery at no charge. Because your order is always custom prepared, cancellation within less than 24 hours will incur a 50% charge, depending on the nature of the order. Same day cancellations will be billed in full. Cancellations may not be left on our answering machine or by e-mail. Changes and adjustments may be made up to 12 hours prior to delivery.

PAYMENT TERMS AND BILLING

We welcome corporate charge accounts. Please call us for a corporate charge application or visit us online at **www.nysusankitchen.com** and download the PDF copy of the application form. We accept most major credit cards, cash, company checks or Susan's Kitchen Catering house account. Susan's Kitchen Catering is not liable for unauthorized orders. All deliveries charged to the house accounts must be made to the customer's corporate address on file. Exceptions must be pre-approved by phone. Special event parties require a deposit. House accounts will be billed monthly.

Thank You



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